

**Name of the Department: Hotel Management**

BHMCT101-18

Food Production Foundation-I

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1. To develop understanding of basics of Food Production.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2. To develop ability to compare and illustrate various methods of cooking.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3. To gain understanding on Kitchen organisation structure and Food production.	✓		✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4. Learner will able to explain the importance of basics of cooking.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

BHMCT102-18 Practical Food Production Foundation-I

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1. To be able to list and relate to kitchen equipment's and their handling.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2. To develop the ability to classify different vegetables along with the cuts.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3. Students will learn and compare various methods of cooking used in Food Production.	✓	✓	✓		✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4. Students will be able to apply the hands on learning to prepare various dishes.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

BHMCT103-18 Food & Beverage Service Foundation-I

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1. Course inculcates knowledge about various food outlets and their characteristics.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2. Students will be able to understand and explain various F&B equipment's and their usages.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3. To develop the ability to understand the intricacies in preparation of Restaurant operations.	✓	✓		✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4. Student will be able to classify and illustrate on food service principles and procedures.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

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BHMCT104-18 Practical Food & Beverage Service Foundation-I

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1. Students will be able to List and name various Restaurant equipment's.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2. Students will practice basic service skills used in F&B Outlets.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3. Students will be able to learn how to setup the restaurant before service.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4. Student will be able to learn service of various non-alcoholic beverages.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

BHMCT105-18

Core Theory

Front Office foundation-I

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1. To understand the work ethics towards customer care and satisfaction and its basic skills & knowledge of front office.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2. Students will be able to outline and explain hospitality industry and its importance.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3. Students will be able to endorse classification of hotels & describe the most distinctive feature of each.		✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4. Student will be able to analyse, evaluate & discuss front office organisation.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE- BHMCT-106

COURSE TITLE- Foundation Course in Front Office-I

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1. Students will be able to acquire the knowledge of basic front office operations.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2. Students will be able to analyse, evaluate & learn working of subsections of front office.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams

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CO3 Students will be able to demonstrate reservation practices and luggage handling.	✓	✓	✓	✓		✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 They will gain knowledge about functioning of various equipments of Front Office.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMCT-107

COURSE TITLE: Accommodation Operations-I

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to acquire knowledge and learn about the significance of accommodation operation and its scope in the service industry.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to practically perform various housekeeping operational functions.	✓		✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will enhance their professional skills, etiquette and learn to work in a team.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 To develop the handling of various cleaning equipment's and cleaning agents in a scientific and efficient manner.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMCT-108

COURSE TITLE: Accommodation Operations-I

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to identify different layout of room and amenities.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to identify the cleaning equipment and cleaning agents and will be able to use in an appropriate & professional manner.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to setup all necessary materials and equipment's required for cleaning.	✓	✓		✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 To be able to demonstrate room cleaning as per standard operating procedures.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

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English

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Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 The objective of this course is to introduce students to the theory, fundamentals and tools of communication.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
Co2 To develop in them vital communication skills which are integral to their personal, social and professional interactions	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 The syllabus shall address the issues relating to the language of communication.	✓	✓	✓	✓	✓		Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 To help the students become the independent users of English language	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

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English Practical Laboratory

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 The objective of this course is to introduce students to the theory, fundamentals and tools of communication.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
Co2 To develop in them vital communication skills which are integral to their personal, social and professional interactions	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 The syllabus shall address the issues relating to the language of communication.	✓	✓	✓		✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 To help the students become the independent users of English language	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

HVPE101-18

Human Values, Its-addition and Traffic Rules

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 To help the students appreciate the essential complementarity between 'VALUES' and 'SKILLS' to ensure sustained happiness and prosperity which are the core aspirations of all human beings. *	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 To facilitate the development of a Holistic perspective among students towards life, profession and happiness, based on a correct understanding of the Human reality and thirst of Existence. Such a holistic perspective forms the basis of Value based living in anatural	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams

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CO3 To highlight plausible implications of such a Holistic understanding in terms of ethical human conduct, trustful and mutually satisfying human behavior and mutually enriching interaction with Nature.	✓	✓		✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 this course is intended to provide a much needed orientational input in Value Education to the young enquiring minds.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

HVPE-102-18

Human Values, De-addiction and Traffic Rules (Lab/ Seminar)

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 To help the students appreciate the essential complementarity between 'VALUES' and 'SKILLS' to ensure sustained happiness and prosperity which are the core aspirations of all human beings.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 To facilitate the development of a Holistic perspective among students towards life, profession and happiness, based on a correct understanding of the Human reality and thirst of Existence. Such a holistic perspective forms the basis of Value based living in a natural way.	✓		✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 To highlight plausible implications of such a Holistic understanding in terms of ethical human conduct, trustful and mutually satisfying human behavior and mutually enriching interaction with Nature.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 this course is intended to provide a much needed orientational input in Value Education to the young enquiring minds.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

BMPO102-38

Mentoring and Professional Development

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will actively participate in various classroom activities like expert talk, aptitude test, Group Discussion and quiz which in turn help them improve communication skills.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Test, Viva
CO4 students will be able to analyse and discuss on various issues posed in Group Discussions.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Test, Viva
CO3 Students will have various outdoor activities which in turn helps them with team building.	✓		✓	✓	✓	✓	Applying	Yes	Test, Viva
CO4 Students will be able to be more confident.	✓	✓	✓	✓	✓	✓	Applying	Yes	Test, Viva

Course Code – BH -201

Course Title – Food Production Foundation Theory- II

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Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1. Learners will be able to understand the usages of different spices, condiments & commodities used in Indian Cuisine.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
Co2. To gain knowledge to develop Menu keeping in mind the importance.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3. To let students familiarize with various meats cuts and their use in Food Production.	✓	✓		✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4. Learners will be able to understand the usages of different types of ingredients in bakery & confectionary preparations.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

Course Code – BHMCT – 202

Course Title- Food Production - II Practicals

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1. Students will be able to identify various cuts of poultry and meat items, along with its preparation & uses.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2. Students will be able to experience the production of various types of Soups and Salads. CO3. To practically prepare dishes from Indian cuisine along with dessert items.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3. Students will be able to practice the production of basic bakery & confectionary products such as breads, pastries & cakes.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

Course Code – BHMCT – 203

Course Title – Food & Beverage Service Foundation - II Theory

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1. Students will be able to enhance knowledge by learning about various types of food service techniques.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2. To gain expertise about the basics of Menu Planning.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3. Students will be able to undergo the process of In Room Dining.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

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CO4. To gain knowledge about the use and objective of Tobacco in Restaurant sector.	✓		✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
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Course Code – BH-204

Course Title – Food & Beverage Service Foundation- II Practicals

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1. Students will be able to lay tables for different meals in Restaurant Operations.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2. Students will be confident to handle Guests during Restaurants Service.	✓		✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3. To gain knowledge on various issues faced in the Food Service Industry and ways to resolve the same.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4. Students will be practically able to serve Cigars & Cigarettes.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMCT-205

COURSE CODE: Front Office Foundation-II

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1. Student will be able to understand the usage of Room tariff structure, fixation and various types of plan.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Student will know the process of guest cycle and reservation procedure & systems.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Student will be able to develop knowledge of registration process and execute guest handling.	✓	✓	✓		✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Student will acquire knowhow on various tasks in front desk function.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMCT-206

COURSE CODE: Front Office Foundation-II

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will learn the basic process of welcoming Guests.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams

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CO2 Students will be able to understand the preparation of various forms and formats used in front office.	✓		✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams.
CO3 Students will be able to learn, analyse and execute handling guest registration process.	✓	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will be able to handle major Key related issues.	✓	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMC2-207

COURSE TITLE: Accommodation operations- II

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will acquire knowledge about handling & usage of different cleaning agents.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to learn about the knowhow of various surface cleaning procedures.	✓	✓	✓	✓		✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to learn how to fill various housekeeping forms and formats.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will be able to understand the importance of interdepartmental relations.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMC2-208

COURSE TITLE: Accommodation operations- II

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be practically able to perform room cleaning and replenishing of guest supplies.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to understand the intricacies of bed making procedure.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will have exposure on filling various forms and formats & their usage.	✓	✓		✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 To gain knowledge to inspect a room as per standard Operating Procedures.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

EVS102 18

Environmental Science

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
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CO1 Students will enable to understand environmental problems at local and national level through literature and general awareness	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 The students will gain practical knowledge by visiting wildlife reserves, environmental institutes and various personalities who have done practical work on various environmental issues.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 The students will apply interdisciplinary approach to understand key environmental issues and critically analyze them to explore the possibilities to mitigate these problems	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Reflect critically about their roles and identities as citizens, consumers and environmental actors in a complex, interconnected world	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

BMPO252-18

Monitoring and Professional Development

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will actively participate in various classroom activities like expert talk, aptitude test, Group Discussion and quiz which in turn help them improve communication skills.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Test, Viva
CO2 students will be able to analyse and discuss on various issues raised in Group Discussions.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Test, Viva
CO3 Students will have various outdoor activities which in turn helps them with team building.	✓	✓	✓		✓	✓	Applying	Yes	Test, Viva
CO4 Students will be able to be more confident.	✓	✓	✓	✓	✓	✓	Applying	Yes	Test, Viva

Course Code - BHMCT301-18

Course Title - Food Production Operators-Industry Exposure-1

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 The students will gain practical exposure in real life business activity under the supervision of industry experts	✓	✓	✓	✓	✓	✓	Understanding	Yes	Training Viva, Report, Presentation
CO2 They will also learn to co-relate theoretical knowledge with practical realities.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Training Viva, Report, Presentation
CO3 Students will manage to learn in teams whilst on Training at a Hotel	✓	✓	✓	✓	✓	✓	Applying	Yes	Training Viva, Report, Presentation
CO4 They will enhance their interpersonal skills while working at industry	✓	✓	✓	✓	✓	✓	Applying	Yes	Training Viva, Report, Presentation

Course Code - BHMCT302-18

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Course Title - Food & Beverage Service Operations- Industry Exposure-I

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 The students will gain practical exposure in real life business activity under the supervision of industry experts	✓	✓	✓	✓	✓	✓	Understanding	Yes	Training Viva, Report, Presentation
CO2 They will also learn to co-relate theoretical knowledge with practical realities	✓	✓	✓	✓	✓	✓	Understanding	Yes	Training Viva, Report, Presentation
CO3 Students will manage to learn in teams while on Training at a Hotel	✓	✓	✓	✓	✓	✓	Applying	Yes	Training Viva, Report, Presentation
CO4 They will enhance their interpersonal skills while working in Industry	✓	✓	✓	✓	✓	✓	Applying	Yes	Training Viva, Report, Presentation

Course Code - BHMCT303-18

Course Title - Front Office Operations- Industry Exposure-I

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 The students will gain practical exposure in real life business activity under the supervision of industry experts	✓	✓	✓	✓	✓	✓	Understanding	Yes	Training Viva, Report, Presentation
CO2 They will also learn to co-relate theoretical knowledge with practical realities	✓	✓	✓	✓	✓	✓	Understanding	Yes	Training Viva, Report, Presentation
CO3 Students will manage to learn in teams while on Training at a Hotel	✓	✓	✓	✓	✓	✓	Applying	Yes	Training Viva, Report, Presentation
CO4 They will enhance their interpersonal skills while working in Industry	✓	✓	✓	✓	✓	✓	Applying	Yes	Training Viva, Report, Presentation

Course Code - BHMCT304-18

Course Title - Accommodation Operations- Industry Exposure-I

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 The students will gain practical exposure in real life business activity under the supervision of industry experts	✓	✓	✓	✓	✓	✓	Understanding	Yes	Training Viva, Report, Presentation
CO2 They will also learn to co-relate theoretical knowledge with practical realities	✓	✓	✓	✓	✓	✓	Understanding	Yes	Training Viva, Report, Presentation
CO3 Students will manage to learn in teams while on Training at a Hotel	✓	✓	✓	✓	✓	✓	Applying	Yes	Training Viva, Report, Presentation
CO4 They will enhance their interpersonal skills while working in Industry	✓	✓	✓	✓	✓	✓	Applying	Yes	Training Viva, Report, Presentation

Course Code - BHMCT305-18

Course Title - Log Book & Training Report on Industry Exposure

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
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CO1 The students will gain practical exposure in real life business activity under the supervision of industry experts.	✓	✓	✓	✓	✓	✓	✓	Understanding	Yes	Training Viva, Report, Presentation
CO2 They will also learn to co-relate theoretical knowledge with practical realities.	✓	✓	✓	✓	✓	✓	✓	Understanding	Yes	Training Viva, Report, Presentation
CO3 Students will manage to learn in teams while on Training at a Hotel.	✓		✓	✓	✓	✓	✓	Applying	Yes	Training Viva, Report, Presentation
CO4 They will enhance their interpersonal skills while working in industry.	✓	✓	✓	✓	✓	✓	✓	Applying	Yes	Training Viva, Report, Presentation

BMFD902-18

Mentoring and Professional Development

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will actively participates in various classroom activities like expert talk, aptitude test, Group Discussion and quiz which in turn help them improve communication skills.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Test, Viva
CO2 students will be able to analyse and discuss on various issues raised in Group Discussions.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Test, Viva
CO3 Students will have various outdoor activities which in turn helps them with team building.	✓	✓	✓	✓		✓	Applying	Yes	Test, Viva
CO4 Students will be able to do more confident.	✓	✓	✓	✓	✓	✓	Applying	Yes	Test, Viva

Course Code – BHMCT401-18

Course Title - INTRODUCTION TO INDIAN COOKERY (THEORY)

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to gain knowledge about the history & heritage of Indian Regional Cuisine.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will have insight on various Regional Indian Cuisines.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will acquire knowledge on Dum cooking and Tandoor Cooking.	✓		✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will be able to know the History and cooking of Indian Sweets.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

Course Code - BHMCT402-18

Course Title - INTRODUCTION TO INDIAN COOKERY (Practical)

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will have hands on experience of cooking of Various Indian Cuisines.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will acquire knowledge on cooking of different Gravies used in Indian Cuisine.	✓	✓	✓	✓		✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams

CO3 Students will be able to differentiate on cuisines of various parts of India.		✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 They will be able to get the knowhow of Different Indian Breakfast items.	✓	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

Course Code – BHMCT403-18

Course Title - FOOD AND BEVERAGE SERVICE OPERATIONS-II (THEORY)

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to acquire knowledge about different methods used in the Production of alcohol.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to classify various Wines along with its production methods.	✓	✓	✓		✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 They will be able to analyse the various types of alcoholic Beverages used in Food & Beverage Service Industry. Students will get to know about Beer, its types, production and Storage.	✓		✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will acquaint themselves with various types of Cheese, its production, brands and their Services.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

Course Code – BHMCT404-18

Course Title - FOOD AND BEVERAGE SERVICE OPERATIONS-II (PRACTICAL)

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to organize Mise-en-place for various alcoholic Beverages used in Food & Beverage Industry.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will get hands-on experience in service of various kinds of Wines.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to do analysis of various Wine Bar, Beer bar and Cocktail Bars.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will practically perform task to serve bottled, canned, Drafted beers along with Service of Cheese.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE BHMCT-405

COURSE TITLE - Front office Foundation-9

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to develop knowledge on work ethics towards computer application and software used in front office.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams

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CO2 Students will be able to outline and explain Front Office Accounting System.	✓	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to endorse classify different mode of guest account settlement.	✓	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Student will be able to analyse, evaluate & discuss night auditing in front office.	✓	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMCT -406

COURSE TITLE: Front Office Foundation-II

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to acquire the knowledge of night auditing in front office operations.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to analyse, evaluate & learn the various stages of reservation through software.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to demonstrate reservation practices and to process deposit for arriving guest.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 To understand the use of various softwares	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMCT -407

COURSE TITLE: Accommodation Operations-III

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to acquire knowledge and learn about the importance of inspection and self-supervision techniques for cleaning staff.	✓	✓		✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to understand and perform the linen exchange procedure and maintaining par stock, managing inventory and their importance.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to handle special cleaning programme and cleaning agents in a scientific and efficient manner.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Student will be able to analyse & discuss Classification and Identification of Textile Fibers used in hotel industry.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMCT -408

COURSE TITLE: Accommodation Operations-III

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 To gain the knowledge on usage of various fabric cleaners in Accommodations operations.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams

CO2 Students will be able to identify the cleaning equipment and cleaning agents & have the ability to use them appropriately.	✓	✓		✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to analyse and develop cleaning schedule as per the requirement.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will be able to setup all necessary materials and equipment's required for special cleaning.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

Course Code-BTHU-409

COURSE TITLE - Accounting skills for hospitality

Course Outcome	PO-1	PO-2	PO-3	PO-4	PO-5	PO-6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 To provide basic understanding of the Principles of Accounting and use accounting skills in Hospitality industry.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 To enhance the accounting skills of the students to ensure the health of business.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to audit their hospitality business.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students shall be able to analyse and solve any issue arising in terms of financial aspects.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

BMP0402-18

Monitoring and Professional Development

Course Outcome	PO-1	PO-2	PO-3	PO-4	PO-5	PO-6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will actively participates in various classroom activities like expert talk, aptitude test, Group Discussion and quiz which in turn help them improve communication skills.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Test, Viva
CO4 students will be able to analyse and discuss on various issues raised in Group Discussions.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Test, Viva
CO3 Students will have various outdoor activities which in turn helps them with team building.	✓	✓	✓	✓		✓	Applying	Yes	Test, Viva
CO4 Students will be able to be more confident.	✓	✓	✓	✓	✓	✓	Applying	Yes	Test, Viva

Course Code - BHMCT 501-18

Course Title - Larder & Kitchen practices

Course Outcome	PO-1	PO-2	PO-3	PO-4	PO-5	PO-6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will learn about various agents of larder section of the kitchen and its functions.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 They will learn about the processing of Charcuterie along with the preparation of forcemeats, Calamities and Pates.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will know about various Mousse and Mousselines.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 They will be able to differentiate between various kinds of appetizers along with the importance of garnishes.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams



Course Code – BHMCT 502 – 18

Course Title - Larder & Kitchen practices (Practical's)

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will get hands on experience on forcemeats along with the preparation of Pates, Terrines, Galantine & Ballentine	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 To develop the ability to prepare various food items including meat products		✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will get hands on exposure to preparing the dishes	✓	✓	✓		✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 They will classify and build various accompaniments used along maitre d'hotel	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

Course Code – BHMCT 503 – 18

Course Title - Bar operations & Management

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will get insight about various spirits and their method of production	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 They will learn about varieties of Aperitifs & Liqueurs along with their uses	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to explain the History & Present scenario of Bar & Beverage Industry in India	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will analyse and execute the bar operations and Selling techniques	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

Course Code – BHMCT 504 – 18

Course Title – Bar operations & Management (Practical's)

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will learn about the service of various spirits, i.e. Whisky, vodka, Rum, Gin	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 They will also learn to serve about varieties of Aperitifs & Liqueurs along with their uses	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will also learn to set bar for daily operations	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will also be able to mix beverages	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE BHMCT-505

COURSE TITLE – Front Office Operations & Management

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
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CO1 Students will be able to outline and explain Introduction of Bell desk, Equipment's used in Bell desk, Functions of Bell desk, Luggage handling, Paging, Charge of room etc. Functions of Concierge, Forms & Forecasts.	✓		✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to analyse, evaluate Forecast formula, Types of forecast, Sample forecast forms, Factors for evaluating front office operations, Forecasting techniques, Forecasting Room availability.	✓	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to endorse Importance of security systems, Safe deposit, Key control, Emergency situations.	✓	✓	✓	✓			✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Student will be able to perform Sales Techniques for Hotel Rooms.	✓	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMCT-506

COURSE TITLE: Front Office Operations & Management

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to acquire the knowledge of handling Concierge operations and Handling Bell desk.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to analyse, evaluate & learn working of Forecasting reports for Room Availability with Individual Check-in, Check-Out, Overlay, under stay, Group Check-in & Group Check-out.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to Handling of keys-situations related to loss of keys.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMCT -507

COURSE TITLE: Accommodation Operations and Management

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to acquire knowledge and learn about the Planning and organising the housekeeping department.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to perform various Budget and budgetary control, Operating Budgets- controlling expenses- income statement, purchasing systems- methods of buying, Stock records- issuing and control in Housekeeping operational.	✓		✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to perform their professional Housekeeping skill in institute other than Hotels.	✓	✓	✓	✓		✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

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CO4 Students will be able to acquire the knowledge of contract service and Safety awareness and accident prevention in housekeeping operation.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams.
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COURSE CODE: BHMCT-508

COURSE TITLE: Accommodation Operations and Management

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to identify different layout To the Scale, Benchmark Pillars, Specification of Colours, Furniture, Fixture, Fitting, Soft Furnishing and Accessories Etc. Used.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams.
CO2 Students will be able to identify the standard operating procedures of different cleaning surfaces and will be able to use in an appropriate & professional manner.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams.
CO3 Students will be able to identify the first aid kit and dealing with emergency situation in housekeeping operation.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams.

Course Code – BHMCT 509-18

Course Title - Food and Beverage Control and Management

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 To understand the basics of Food & Beverage Cost Control and it's importance in Food & Beverages.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams.
CO2 Students will be able to analyze and procure requirements to optimize yield.		✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams.
CO3 Students will learn about various methods of storing and issuing control along with inventory control.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams.
CO4 Students will have understanding on aims & objective of Production control and methods of Sales control.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams.

Course Code – BHPD 502-18

Course Title - Mentoring and Professional Development

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will actively participates in various classroom activities like expert talk, aptitude test, Group Discussion and quiz which in turn help them improve communication skills.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Test, Viva
CO2 students will be able to analyze and discuss on various issues raised in Group Discussions.	✓	✓		✓	✓	✓	Understanding	Yes	Test, Viva
CO3 Students will have various outdoor activities which in turn helps them with team building.	✓	✓	✓	✓	✓	✓	Applying	Yes	Test, Viva
CO4 Students will be able to be more confident.	✓	✓	✓	✓	✓	✓	Applying	Yes	Test, Viva

Course Code – BHMCT 601-18

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Course Title - International cuisine- An Exploration

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to gain knowledge about the cuisines of various European nations along with China	✓	✓	✓	✓		✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will learn about food production management and R&D in kitchen	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will acquire knowledge about on Principles of Food Presentation	✓		✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will have understanding on Molecular Gastronomy	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

Course Code – BHMCT602-18

Course Title - International cuisine- An Exploration (Practical)

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will have to prepare Food of various cuisines, such as Chinese, Spanish, Italian, German, British and Greek.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will get hands exposure on various techniques of Molecular Gastronomy	✓		✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 They will built up knowledge about the menu planning and executing the same	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will be able to differentiate among the methods of cooking for different cuisines	✓	✓	✓	✓		✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

Course Code – BHMCT603-18

Course Title - BANQUET AND RESTAURANT OPERATIONS & MANAGEMENT

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to acquire knowledge about Planning and operations of various F&B outlets	✓	✓	✓	✓		✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to Plan and execute Function catering along with various Banquets & Buffets	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will get practical experience in organizing and Executing Event Management and importance of MICE	✓		✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will know about the role of Kitchen Stewarding	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

Course Code – BHMCT604-18

Course Title - Banquet and restaurant operations & Management (PRACTICAL)

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Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to plan and operate various F&B Outlets.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will get hands on experience on Function Catering where they will organize and execute Banquet catering.	✓	✓	✓	✓		✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to plan and set up Buffets for functions.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will perform task on using and operating machines used in Kitchen Stewarding and maintain inventory.	✓		✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMCT-605-18

COURSE TITLE: Front Office Management

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to outline and explain of budget & budget cycle, Factors affecting budget planning, budgetary control and Forecasting room revenue in front office management.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to explain timetravel options and vacation ownership.	✓	✓	✓	✓		✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to endorse importance of accommodation management aspects and Establishing standards, monitoring performance, Cost & pricing-Hubbart formula, Rule of the Thumb.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will be able to acquire knowledge and learn about the Structure of the Airline Industry.	✓	✓		✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMCT-606-18

COURSE TITLE: Front Office Management

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to acquire the knowledge of Yield Management calculations, preparing statistical data based on actual calculations.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to learn Preparation of sales letters, brochure, tariff cards & other sales documents Assignment on GDS.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to acquire the knowledge of Calculation of staff requirements & making of duty rots for front office department of small, large & medium sized hotels with different levels of occupancy.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMCT-607

COURSE TITLE: Accommodation Management

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Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to acquire knowledge and learn about the Elements of Design, Lightening and Lightening Fixtures in Housekeeping department.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to perform various SK's of waste management, Garbage segregation and Energy Generation.	✓		✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to explain ECO-FRIENDLY PRACTICES and System of certifying Ecotel	✓	✓	✓	✓		✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will be able to identify the ENERGY AND WATER CONSERVATION IN HOUSEKEEPING OPERATIONS	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMCT-608-18

COURSE TITLE: Accommodation Management

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to identify special decoration and planning with time split executing	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to understand the importance of team cleaning	✓		✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to identify the standard operating procedure of different cleaning surfaces and will be able to use in an appropriate & professional manner	✓	✓	✓	✓		✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

Course Code – BHMCT669-18

Course Title - Principles of Management

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be introduced to Management, its features, classifications.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will get to know the planning and organizing in Management.		✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will learn about controlling and directing.	✓	✓	✓	✓		✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will also learn about Group dynamics.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

BMPD602-18

Mentoring and Professional Development

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Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will actively participate in various classroom activities like expert talk, aptitude test, Group Discussion and quiz which in turn help them improve communication skills.		✓	✓	✓	✓	✓	Understanding	Yes	Test, Viva
CO4 students will be able to analyze and discuss on various issues raised in Group Discussions.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Test, Viva
CO3 Students will have various outdoor activities which in turn helps them with team building.	✓	✓	✓	✓		✓	Applying	Yes	Test, Viva
CO4 Students will be able to be more confident.	✓	✓	✓	✓	✓	✓	Applying	Yes	Test, Viva

BHMCT 701-18  
Specialization-I

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will get acquainted to latest trends the field of specialization.	✓		✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 They will be able to classify and explain the use of technology in Food & Beverage production and management.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to analyze the various products and demonstrate their use.	✓	✓	✓	✓		✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Learner will be able to excel in the area of specialization and able to formulate solutions to the issues pertaining to the Industry.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

BHMCT 702-18  
Course Title - Specialization I (Practical)

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Learner will be able to illustrate supervisory role.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be practically able to formulate the plan to execute the operations of Hospitality business.	✓		✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will showcase their skills learned by hands on exposure in practical laboratories.	✓	✓	✓	✓	✓		Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Students will be able to prepare and develop Food & Beverage business models and ensure smooth running of the same.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

BHMCT 703-18  
Course Title - Specialization II

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will explain all the components and various roles involved in planning, organizing, running and evaluating an event.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 They will apply the theory and skills necessary to professionally plan, organize and run a business event.		✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams

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CO1 Students will understand the importance of strategic planning for an event or festival, including monitoring and evaluating the impacts on the wider community.	✓	✓	✓		✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 Lecturer will manage the all the aspects of a business operations.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

BHMCT 704-18

Course Title - Specialization II (Practical)

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will acquire knowledge about the managing Accommodation business & Travel Industry.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 They will be able to analyze and plan various strategies to enhance business by using maximum options available.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will showcase their expertise in respective fields.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

BHMCT 705-18

Course Title - Principles of Marketing

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1: Explain the basics of marketing, selling, marketing mix and its core concepts.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2: Describe the intricacies of the marketing environment and marketing information systems for effective marketing planning and strategies.	✓		✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3: Develop necessary skills for effective market segmentation, targeting and positioning.	✓	✓	✓	✓	✓		Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4 - Illustrate various components of product mix, product life cycle and comprehend the new product development process.		✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

BHMCT 706-18

Course Title - Financial Management

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1: Apply financial data for use in decision making by applying financial theory to problems faced by business enterprises.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2: Apply time value of money to various pricing and money value.	✓		✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3: Apply modern techniques in capital budgeting analysis.	✓	✓	✓		✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4: Assess dividend policy's impacts on share prices.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

BHMCT 707-18

Course Title - Entrepreneurship

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Course Outcome	PO-1	PO-2	PO-3	PO-4	PO-5	PO-6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1: Describe the concept and theories of entrepreneurship and its role in economic development of nation.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2: Develop business plan and identify the reasons of failure of business plans.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3: Illustrate the steps in starting MSME.	✓	✓	✓		✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4: Comprehend government policies and regulatory frameworks available in India to facilitate the process of entrepreneurial development.	✓		✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO5: Identify different sources of finance for new enterprises and assess the role of financial institutions and various government schemes in entrepreneurial development.	✓	✓	✓		✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

#### BHMET 708-PROJECT REPORT

Course Outcome	PO-1	PO-2	PO-3	PO-4	PO-5	PO-6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1: Students will be able to do a field study.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Presentation, Viva
CO2: Students will be able to explore new hotel requirement in the region.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Presentation, Viva
CO3: Students will have business insight.	✓	✓	✓	✓	✓		Applying	Yes	Presentation, Viva
CO4: Students will be able to prepare a feasibility report related to Hotel Business.	✓	✓	✓	✓	✓	✓	Applying	Yes	Presentation, Viva

#### BHMET 709-FACILITY PLANNING

Course Outcome	PO-1	PO-2	PO-3	PO-4	PO-5	PO-6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1: Classify hotels (Five, four, three, two, one & heritage).	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2: Understand the importance of design and implement it.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3: Prepare a layout of the main service areas of a hotel.		✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
CO4: Comprehend new trends and methods for management of infrastructure.	✓	✓	✓	✓	✓	✓	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

#### BHMPD 702-18

#### MENTORING AND PROFESSIONAL DEVELOPMENT

Course Outcome	PO-1	PO-2	PO-3	PO-4	PO-5	PO-6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1: Students will actively participate in various classroom activities like expert talk, aptitude test, Group Discussion and quiz which in turn help them improve communication skills.	✓		✓	✓	✓	✓	Understanding	Yes	Test, Viva
CO4: Students will be able to analyse and discuss on various issues raised in Group Discussions.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Test, Viva

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CO3 Students will have various outdoor activities which in turn helps them with team building.	✓	✓	✓	✓		✓	Applying	Yes	Test, Viva
CO4 Students will be able to be more confident.	✓	✓	✓	✓	✓	✓	Applying	Yes	Test, Viva

BHMC1801-18  
SPECIALIZED HOSPITALITY TRAINING

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 The students will gain practical exposure in real life business activity under the supervision of industry experts.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Minor Exams, Business Quiz, End Term Exams
CO2 They will also learn to co-relate theoretical knowledge with practical realities.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Minor Exams, Business Quiz, End Term Exams
CO3 Students will manage to learn in teams whilst on Training at a Hotel.	✓	✓	✓	✓	✓	✓	Applying	Yes	Minor Exams, Business Quiz, End Term Exams
CO4 They will enhance their interpersonal skills while working in industry.	✓	✓		✓	✓	✓	Applying	Yes	Minor Exams, Business Quiz, End Term Exams

BMPD 202-18

Course Outcome	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will actively participate in various classroom activities like expert talk, aptitude test, Group Discussion and quiz which in turn help them improve communication skills.	✓	✓	✓	✓	✓	✓	Understanding	Yes	Training Viva, Report, Presentation
CO2 students will be able to analyse and discuss on various issues raised in Group Discussions.	✓	✓	✓	✓		✓	Understanding	Yes	Training Viva, Report, Presentation
CO3 Students will have various outdoor activities which in turn helps them with team building.	✓		✓	✓	✓	✓	Applying	Yes	Training Viva, Report, Presentation
CO4 Students will be able to be more confident.	✓	✓	✓	✓	✓	✓	Applying	Yes	Training Viva, Report, Presentation

  
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Course Code – BHMCT – 103

Course Title – Food & Beverage Service Foundation 1 Theory

### COURSE OBJECTIVES

The course aims to inculcate knowledge of food service principles, functions, and procedures among trainees

L	T	P	Credit
3	0	0	3

CO1. Course inculcates knowledge about various food outlets and their characteristics.

CO2. Students will be able to understand and explain various F&B equipment's and their usages.

CO3. To develop the ability to understand the intricacies in preparation of Restaurant operations.

CO4. Student will be able to classify and illustrate on food service principles and procedures.

Course Code – BH -104

Course Title – Food & Beverage Service Foundation 1 Practicals

Course Objectives: The course is designed to introduce the learner with the fundamentals of food and beverage service. It enhances the practical skills of the students.

L	T	P	Credit
0	0	4	2

CO1. Students will be able to List and name various Restaurant equipment's.

CO2. Students will practice basic service skills used in F&B Outlets.

CO3. Students will be able to learn how to setup the restaurant before service.

CO4. Student will be able to learn service of various non-alcoholic beverages.

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COURSE CODE BHMCT-105

COURSE TITLE -Foundation course in Front office-I

### COURSE OBJECTIVES

The course is aimed at familiarizing the students with various functions of front office and to develop work ethics towards customer care and satisfaction. Special efforts will be made to inculcate practical skills.

L	T	P	Credit
3	0	0	3

### Course Outcome

CO1 To understand the work ethics towards customer care and satisfaction and its basic skills & knowledge of front office.

CO2 Students will be able to outline and explain hospitality industry and its importance.

CO3 Students will be able to endorse classification of hotels & describe the most distinctive feature of each.

CO4 Student will be able to analyse, evaluate & discuss front office organization.

COURSE CODE: BHMCT -106

COURSE TITLE: Foundation Course in Front Office-I

Course Objectives: The course is designed to introduce the learner with the fundamentals of front office. It enhances the practical skills of the students.

L	T	P	Credit
0	0	2	1

### Course Outcome

CO1 Students will be able to acquire the knowledge of basic front office operations.

CO2 Students will be able to analyse, evaluate & learn working of subsections of front office.

CO3 Students will be able to demonstrate reservation practices and luggage handling.

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CO4 They will gain knowledge about functioning of various equipments of Front Office.

COURSE CODE: BHMCT -107

COURSE TITLE: Accommodation Operations-I

COURSE OBJECTIVES: The course familiarizes students with the organization of Accommodation Operation, its systems and functions. A blend of theory and practical will be used to develop sensitivity and high work ethics towards guest care and cleanliness.

L	T	P	Credit
3	0	0	2

Course Outcome

- CO1 Students will be able to acquire knowledge and learn about the significance of accommodation operation and its scope in the service industry.
- CO2 Students will be able to practically perform various housekeeping operational functions.
- CO3 Students will enhance their professional skills, etiquette and learn to work in a team.
- CO4 To develop the handling of various cleaning equipment's and cleaning agents in a scientific and efficient manner.

COURSE CODE: BHMCT -108

COURSE TITLE: Accommodation Operations-I

Course Objectives: The course is designed to introduce the learner with the fundamentals of housekeeping. It enhances the practical skills of the students.

L	T	P	Credit
0	0	2	1

Course Outcome

- CO1 Students will be able to identify different layout of room and amenities.
- CO2 Students will be able to identify the cleaning equipment and cleaning agents and will be able to use in an appropriate & professional manner.
- CO3 Students will be able to setup all necessary materials and equipment's required for cleaning.

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CO4 To be able to demonstrate room cleaning as per standard operating procedures

Course Code –BH -201

Course Title – Food Production Foundation Theory- II

Course Objectives

Students will get versed with different kinds of ingredients, techniques of pre-preparation and cooking, knowledge of various stocks, sauces and soups, cereals, pulses, various cuts of vegetables and meats with their cookery.

L	T	P	Credit
3	0	0	3

CO1.Learners will be able to understand the usages of different spices, condiments & commodities used in Indian Cuisine.

Co2. To gain knowledge to develop Menu keeping in mind the importance.

CO3. To let students familiarize with various meats cuts and their use in Food Production.

CO4. Learners will be able to understand the usages of different types of ingredients in bakery & confectionary preparations.

Course Code – BHMCT – 202

Course Title- Food Production - II Practicals

Course Objectives: The course is designed to introduce the learner with the food production operations. It enhances the practical skills of the students.

L	T	P	Credit
0	0	4	2

CO1. Students will be able to identify various cuts of poultry and meat items, along with its preparation & uses.

CO2. Students will be able to experience the production of various types of Soups and Salads.

CO3. To practically prepare dishes from Indian cuisine along with dessert items.

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CO4. Students will be able to practice the production of basic bakery & confectionary products such as breads, pastries & cakes.

Course Code – BHMCT – 203

Course Title – Food & Beverage Service Foundation - II Theory

Course Objectives

Aims to inculcate knowledge of food service principles, functions, and procedures among trainees. The students will be well versed with menu planning and sale control system.

L	T	P	Credit
3	0	0	3

CO1. Students will be able to enhance knowledge by learning about various types of food service techniques.

CO2. To gain expertise about the basics of Menu Planning.

CO3. Students will be able to undergo the process of In Room Dining.

CO4. To gain knowledge about the use and objective of Tobacco in Restaurant sector.

Course Code – BH -204

Course Title – Food & Beverage Service Foundation - II Practicals

Course Objectives: The course is designed to introduce the learner with the operations of food and beverage service. It enhances the practical skills of the students.

L	T	P	Credit
0	0	4	2

CO1. Students will be able to lay tables for different meals in Restaurant Operations.

CO2. Students will be confident to handle Guests during Restaurants Service.

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Co3. To gain knowledge on various issues faced in the Food Service Industry and ways to resolve the same.

CO4. Students will be practically able to serve Cigars & Cigarettes.

COURSE CODE: BHMCT-205

COURSE CODE: Front Office Foundation-II

COURSE OBJECTIVES: The course is aimed at familiarizing the students with various functions of front office and to develop work ethics towards customer care and satisfaction. Special efforts will be made to inculcate practical skills.

L	T	P	Credit
3	0	0	3

Course Outcome

CO1 Student will be able to understand the usage of Room tariff structure, fixation and various types of plan.

CO2 Student will know the process of guest cycle and reservation procedure & systems.

CO3 Student will be able to develop knowledge of registration process and execute guest handling.

CO4 Student will acquire knowhow on various tasks in front desk function.

COURSE CODE: BHMCT-206

COURSE CODE: Front Office Foundation-II

Course Objectives: The course is designed to introduce the learner with the operation of front office. It enhances the practical skills of the students.

L	T	P	Credit
0	0	2	1

Course Outcome

CO1 Students will learn the basic process of welcoming Guests.

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CO2 Students will be able to understand the preparation of various forms and formats used in front office.

CO3 Students will be able to learn, analyse and execute handling guest registration process.

CO4 Students will be able to handle major Key related issues.

COURSE CODE: BHMCT-207

COURSE TITLE: Accommodation operations- II

COURSE OBJECTIVES: The course familiarizes students with the organization of housekeeping, its systems and functions. A blend of theory and practical will be used to develop sensitivity and high work ethics towards guest care and cleanliness and pest control.

L	T	P	Credit
3	0	0	3

Course Outcome

CO1 Students will acquire knowledge about handling & usage of different cleaning agents.

CO2 Students will be able to learn about the knowhow of various surface cleaning procedures.

CO3 Students will be able to learn how to fill various housekeeping forms and formats.

CO4 Students will be able to understand the importance of Interdepartmental relations.

COURSE CODE: BHMCT-208

COURSE TITLE Accommodation operations- II

Course Objectives: The course is designed to introduce the learner with the operation of Accommodation. It enhances the practical skills of the students.

L	T	P	Credit
0	0	2	1

Course Outcome

CO1 Students will be practically able to perform room cleaning and replenishing of guest supplies.

CO2 Students will be able to understand the intricacies of bed making procedure.

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CO3 Students will have exposure on filling various forms and formats & their usage.

CO4 To gain knowledge to inspect a room as per standard Operating Procedures.

Course Code – BHMCT301-18

Course Title - Food Production Operations-Industry Exposure-I

Course Objectives

Students will get day to day hands on practical exposure of working in a hotels Kitchen

L	T	P	Credit
0	0	12	6

Course Outcome

CO1 The students will gain practical exposure in real life business activity under the supervision of industry experts.

CO2 They will also learn to co-relate theoretical knowledge with practical realities.

CO3 Students will manage to learn in teams whilst on Training at a Hotel

CO4 They will enhance their interpersonal skills while working in Industry

Course Code – BHMCT302-18

Course Title - Food & Beverage Service Operations- IndustryExposure-I

Course Objectives

Students will get day to day hands on practical exposure of working in various Food & Beverage Outlets of the Hotel

L	T	P	Credit
0	0	12	6

Course Outcome

CO1 The students will gain practical exposure in real life business activity under the supervision of industry experts.

CO2 They will also learn to co-relate theoretical knowledge with practical realities.

CO3 Students will manage to learn in teams whilst on Training at a Hotel

CO4 They will enhance their interpersonal skills while working in Industry

*(Signature)*  
22/11/22  
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Course Code – BHMCT303-18

Course Title – Front Office Operations- IndustryExposure-1

Course Objectives

Students will get day to day hands on practical exposure of working in various Food & Beverage Outlets of the Hotel

L	T	P	Credit
0	0	12	6

Course Outcome

CO1 The students will gain practical exposure in real life business activity under the supervision of industry experts.

CO2 They will also learn to co-relate theoretical knowledge with practical realities.

CO3 Students will manage to learn in teams whilst on Training at a Hotel

CO4 They will enhance their interpersonal skills while working in Industry  
CO1 The students will gain practical exposure in real life business activity under the supervision of industry experts.

CO2 They will also learn to co-relate theoretical knowledge with practical realities.

CO3 Students will manage to learn in teams whilst on Training at a Hotel

CO4 They will enhance their interpersonal skills while working in Industry

Course Code – BHMCT304-18

Course Title – Accomodation Operations- IndustryExposure-1

Course Objectives

Students will get day to day hands on practical exposure of working in various Food & Beverage Outlets of the Hotel

L	T	P	Credit
0	0	12	6

Course Outcome

CO1 The students will gain practical exposure in real life business activity under the supervision of industry experts.

CO2 They will also learn to co-relate theoretical knowledge with practical realities.

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CO3 Students will manage to learn in teams whilst on Training at a Hotel

CO4 They will enhance their interpersonal skills while working in Industry

CO1 The students will gain practical exposure in real life business activity under the supervision of industry experts.

CO2 They will also learn to co-relate theoretical knowledge with practical realities.

CO3 Students will manage to learn in teams whilst on Training at a Hotel

CO4 They will enhance their interpersonal skills while working in Industry

Course Code – BHMCT305-18

Course Title – Log Book & Training Report on IndustryExposure

#### Course Objectives

Students will get day to day hands on practical exposure of working in various Food & Beverage Outlets of the Hotel

L	T	P	Credit
0	0	12	6

#### Course Outcome

CO1 The students will gain practical exposure in real life business activity under the supervision of industry experts.

CO2 They will also learn to co-relate theoretical knowledge with practical realities.

CO3 Students will manage to learn in teams whilst on Training at a Hotel

CO4 They will enhance their interpersonal skills while working in Industry

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Course Code – BHMCT401-18  
Course Title - INTRODUCTION TO INDIAN COOKERY (THEORY)

Course Objectives

This paper will give the knowledge of Indian cooking to the students. They will get versed with Indian regional cuisine, basic Indian spices, and basic Indian gravies, traditional Indian cooking methods, cooking equipment used and required for Indian cuisine and specific cooking ingredients.

L	T	P	Credit
3	0	0	3

Course Outcome

- CO1 Students will be able to gain knowledge about the history & heritage of Indian Regional Cuisine
- CO2 Students will have insight on various Regional Indian Cuisines
- CO3 Students will acquire knowledge on Dum cooking and Tandoor Cooking
- CO4 Students will be able to know the History and cooking of Indian Sweets

Course Code – BHMCT402-18  
Course Title - INTRODUCTION TO INDIAN COOKERY (Practical)

Course Objectives

This paper will give the practical knowledge of Indian cooking to students. They will get versed with Indian regional cuisine, basic Indian spices, and basic Indian gravies, traditional Indian cooking methods, cooking equipment used and required for Indian cuisine and specific cooking ingredients.

L	T	P	Credit
0	0	4	2

Course Outcome

- CO1 Students will have hands on experience of cooking of Various Indian Cuisines
- CO2 Students will acquire knowledge on cooking of different Gravies used in Indian Cuisine.
- CO3 Students will be able to differentiate on cuisines of various parts of India.
- CO4 They will be also be able to get the knowhow of Different Indian Breakfast items.

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Course Code – BHMCT403-18  
Course Title - FOOD AND BEVERAGE SERVICE OPERATIONS-II (THEORY)

Course Objectives  
The students will be well versed with viticulture and viniculture, Beer production, types of wines and beers, brands and introduction to cheeses

L	T	P	Credit
3	0	0	3

Course Outcome

CO1 Students will be able to acquire knowledge about different methods used in the Production of alcohol.

CO2 Students will be able to classify various Wines along with its production methods.

CO3 They will be able to analyse the various types of alcoholic beverages used in Food & Beverage Service Industry. Students will get to know about Beer, its types, production and Storage

CO4 Students will acquaint themselves with various types of Cheese, its production, Brands and their Services

Course Code – BHMCT404-18  
Course Title - FOOD AND BEVERAGE SERVICE OPERATIONS-II (PRACTICAL)

Course Objectives  
Students will be able to perform various tasks related to service of Alcoholic Beverages and Service of Cheese

L	T	P	Credit
0	0	4	2

Course Outcome

CO1 Students will be able to organize Mise-en-place for various alcoholic beverages used in Food & Beverage Industry.

CO2 Students will get hands on experience in service of various kinds of Wines.

CO3 Students will be able to do analysis of various Wine Bar, Beer bar and Cocktail Bars

CO4 Students will practically perform task to serve bottled, canned, Draught beers along with Service of Cheese.

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COURSE CODE BHMCT-405

COURSE TITLE - Front office Foundation-II

COURSE OBJECTIVES

OUTCOME:

The course is aimed at familiarizing the students with various functions of Night Auditing & Accounting. Students will learn about the various Software being used in the Hospitality Industry

L	T	P	Credit
3	0	0	3

Course Outcome

- CO1 Students will be able to develop knowledge on work ethics towards computer application and software used in front office.
- CO2 Students will be able to outline and explain Front Office Accounting System.
- CO3 Students will be able to endorse classify different mode of guest account settlement.
- CO4 Student will be able to analyse, evaluate & discuss night auditing in front office.

COURSE CODE: BHMCT -406

COURSE TITLE: Front Office Foundation -II

Course Objectives:

The course is aimed at familiarizing the students with various functions of Night Auditing & Accounting. Students will learn about the various Software being used in the Hospitality Industry.

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L	T	P	Credit

0	0	2	1
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Course Outcome

CO1 Students will be able to acquire the knowledge of night auditing in front office operations.

CO2 Students will be able to analyse, evaluate & learn the various stages of reservation through software.

CO3 Students will be able to demonstrate reservation practices and to process deposit for arriving guest.

CO4 To understand the use of various softwares

COURSE CODE: BHMCT -407

COURSE TITLE: Accommodation Operations-III

COURSE OBJECTIVES: The students will be well versed with the supervisory responsibility, Linen handling process, Laundry Operations, need of special cleaning and also learn about Textiles or garments.

L	T	P	Credit
3	0	0	3

Course Outcome

CO1 Students will be able to acquire knowledge and learn about the importance of inspection and self-supervision techniques for cleaning staff.

CO2 Students will be able to understand and perform the linen exchange procedure and maintaining par stock, managing inventory and their importance.

CO3 Students will be able to handle special cleaning programme and cleaning agents in a scientific and efficient manner.

CO4 Student will be able to analyse & discuss Classification and Identification of Textile Fibers used in hotel industry.

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KJ Somaiya Institute of Technology  
Mumbai - 400 075  
Phone: 022-25123456



COURSE CODE: BHMCT -408

COURSE TITLE: Accommodation Operations-III

Course Objectives: The students will be well versed with the supervisory responsibility, Linen handling process, Laundry Operations, need of special cleaning and also learn about Textiles or garments

L	T	P	Credit
0	0	2	1

Course Outcome

CO1 To gain the knowledge on usage of various fabric cleaners in Accommodations operations.

CO2 Students will be able to identify the cleaning equipment and cleaning agents & have the ability to use them appropriately.

CO3 Students will be able to analyse and develop cleaning schedule as per the requirement.

CO4 Students will be able to setup all necessary materials and equipment's required for special cleaning.

Course Code-BTHU-409

COURSE TITLE- Accounting skills for hospitality

L	T	P	Credit
1	0	0	2

Course Outcome

CO1 To provide basic understanding of the Principles of Accounting and use accounting skills in Hospitality Industry.

CO2 To enhance the accounting skills of the students to ensure the health of business

CO3 Students will be able to audit their hospitality business

CO4 Students shall be able to analyze and solve any issue arising in terms of financial aspects

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Course Code – **BHMCT 501-18**

Course Title - **Larder & Kitchen practices**

Course Objectives

Students will get exposure about technical skills used in cold Kitchen in the Hotel.

L	T	P	Credit
3	0	0	3

Course Outcome

CO1 Students will learn about various aspects of larder section of the kitchen and its functions.

CO2 They will learn about the processing of Charcuterie along with the preparation of forcemeats, Galantines and Pates

CO3 Students will know about various Mousse and Mousselines.

CO4 They will be able to differentiate between various kinds of appetizers along with the importance of garnishes.

Course Code – **BHMCT 502-18**

Course Title - **Larder & Kitchen practices (Practical's)**

Course Objectives

Students will get to learn about the various practices followed in Kitchen and also know in detail about Larder.

L	T	P	Credit
0	0	4	2

Course Outcome

CO1 Students will get hands on experience on forcemeats along with the preparation of Pates, Terrines, Galantine & Ballontine.

CO2 To develop the ability to prepare various food items including meat products.

CO3 Students will also learn to analyse and execute various kinds of Buffets.

CO4 They will classify and build various accompaniments used along maincourse.



Course Code – BHMCT 503 – 18

Course Title - Bar operations & Management

Course Objectives

The course aims to inculcate knowledge about Alcoholic beverages, production, and service of Alcoholic beverages, types of bars, functions, and operational procedures among trainees. The students will be well versed with alcoholic beverages in detail.

L	T	P	Credit
3	0	0	3

Course Outcome

CO1 Students will get insight about various spirits and their method of production.

CO2 They will learn about varieties of Aperitifs & Liqueurs along with their uses.

CO3 Students will be able to explain the History & Present scenario of Bar & Beverage Industry in India.

CO4 Students will analyse and execute the bar operations and Selling techniques.

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Course Code – BHMCT 504 – 18

Course Title - Bar operations & Management (Practical's)

Course Objectives

The course aims to inculcate knowledge about Alcoholic beverages, production, and service of Alcoholic beverages, types of bars, functions, and operational procedures among trainees. The students will be well versed with alcoholic beverages in detail.

L	T	P	Credit
0	0	4	2

Course Outcome

Course Code – BHMCT 509-18

Course Title - Food and Beverage Control and Management

Course Objectives

The course familiarizes students with the food and beverage control, procedures, functions, production and sales control.

L	T	P	Credit
2	0	0	2

Course Outcome

CO1 To understand the basics of Food & Beverage Cost Control and it's importance in Food & Beverages.

CO2 Students will be able to analyze and procure requirements to optimize yield.

CO3 Students will learn about various methods of storing and issuing control along with inventory control.

CO4 Students will have understanding on aims & objective of Production control and methods of Sales control.

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Course Code – **BHMCT 601-18**

Course Title - **International cuisine- An Exploration**

Course Objectives

This paper will give the basic knowledge about International cooking's and get well versed with terminology, use of ingredients, techniques of cooking of various countries. They will also learn Management aspects of Food Production.

L	T	P	Credit
3	0	0	3

Course Outcome

CO1 Students will be able to gain knowledge about the cuisines of various European nations along with China.

CO2 Students will learn about food production management and R&D in kitchen.

CO3 Students will acquire knowledge about on Principles of Food Presentation.

CO4 Students will have understanding on Molecular Gastronomy.

Course Code – BHMCT602-18

Course Title - International cuisine- An Exploration (Practical)

Course Objectives

This paper will give the practical knowledge of International Cuisine. They will get versed with International Cuisines. Their herbs, spices, methods of cooking, cooking equipment used and required for various cuisine and specific cooking ingredients.

L	T	P	Credit
0	0	4	2

Course Outcome

CO1 Students will have to prepare Food of various cuisines, such as Chinese, Spanish, Italian, German, British and Greek.

CO2 Students will get hands exposure on various techniques of Molecular Gastronomy.

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CO3 They will built up knowledge about the menu planning and executing the same

CO4 Students will be able to differentiate among the methods of cooking for different cuisines.

Course Code – BHMCT603-18

Course Title - **BANQUET AND RESTAURANT OPERATIONS & MANAGEMENT**

Course Objectives

The course aims to inculcate knowledge of food service principles, functions, and procedures among students. The students will learn the importance, planning execution of Food and beverage functions and events

L	T	P	Credit
3	0	0	3

Course Outcome

CO1 Students will be able to acquire knowledge about Planning and operations of various F&B Outlets.

CO2 Students will be able to Plan and execute Function catering along with various Banquets & Buffets.

CO3 Students will get practical experience in organizing and Executing Event Management and importance of MICE.

CO4 Students will know about the role of Kitchen Stewarding.

Course Code – BHMCT604-18

Course Title - Banquet and restaurant operations & Management (PRACTICAL)

Course Objectives

Students will be able to operate various F&B Outlets

L	T	P	Credit
0	0	4	2

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## Course Outcome

CO1 Students will be able to plan and operate various F&B Outlets.

CO2 Students will get hands on experience on Function Catering where they will organize and execute Banquet caterings.

CO3 Students will be able to plan and set up Buffets for functions.

CO4 Students will perform task on using and operating machines used in Kitchen Stewarding and maintain Inventory.

## COURSE CODE BHMCT-605 -18

## COURSE TITLE - Front Office Management

### COURSE OBJECTIVES

This paper will give the basic knowledge about Management aspects and get well versed with terminology. The course is aimed at familiarizing the students with various management functions of front office and to develop work ethics towards customer care and satisfaction They will also learn basics of Airlines industry..

L	T	P	Credit
3	0	0	3

### Course Outcome

CO1 Students will be able to outline and explain of budget & budget cycle, Factors affecting budget planning, budgetary control and Forecasting room revenue in front office management.

CO2 Students will be able to explain timeshare options and vacation ownership.

CO3 Students will be able to endorse Importance of accommodation management aspects and Establishing standards, monitoring performance, Cost & pricing-Hubbart formula, Rule of the Thumb.

CO4 Students will be able to acquire knowledge and learn about the, Structure of the Airline Industry.

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**COURSE CODE: BHMCT-606-18**

**COURSE TITLE: Front Office Management**

**Course Objectives:** The course is designed to introduce the learner with the fundamentals of front office. It enhances the practical skills of the students.

L	T	P	Credit
0	0	2	1

**Course Outcome**

CO1 Students will be able to acquire the knowledge of Yield Management calculations, preparing statistical data based on actual calculations.

CO2 Students will be able to learn Preparation of sales letters, brochure, tariff cards & other sales documents Assignment on GDS.

CO3 Students will be able to acquire the knowledge of Calculation of staff requirement & making of duty rotas for front office department of small, large & medium sized hotels with different levels of occupancy

**COURSE CODE: BHMCT -607**

**COURSE TITLE: Accommodation Management**

**COURSE OBJECTIVES:** The course familiarizes students with the Management aspects of housekeeping, its systems and functions. A blend of theory and practical will be used to develop sensitivity and high work ethics towards guest care and cleanliness as well as eco friendly practices used in housekeeping.

L	T	P	Credit
3	0	0	3

**Course Outcome**

CO1 Students will be able to acquire knowledge and learn about the Elements of Design, Lightening and Lightening Fixtures in Housekeeping department.

CO2 Students will be able to perform various 3R's of waste management, Garbage segregation and Energy Generation.

CO3 Students will be able to explain ECO-FRIENDLY PRACTICES and System of certifying Ecotel

CO4 Students will be able to identify the ENERGY AND WATER CONSERVATION IN HOUSEKEEPING OPERATIONS

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**COURSE CODE: BHMCT-608-18**

**COURSE TITLE: Accommodation Management**

**Course Objectives:** The course is designed to introduce the learner with the fundamentals of housekeeping. It enhances the practical skills of the students.

L	T	P	Credit
0	0	2	1

**Course Outcome**

- CO1 Students will be able to identify special decoration and planning with time split executing
- CO2 Students will be able to understand the importance of team cleaning
- CO3 Students will be able to identify the standard operating procedure of different cleaning surfaces and will be able to use in an appropriate & professional manner..

Course Code – BHMCT609-18

Course Title - **Principles of Management**

Course Objectives

To familiarize the students to the basic concepts of management in order to aid in understanding how an organization functions, and in understanding the complexity and wide variety of issues managers face in today's business firms.

L	T	P	Credit
2	0	0	2

Course Outcome

- CO1 Students will be introduced to Management, its features, classifications.
- CO2 Students will get to know the planning and organizing in Management.
- CO3 Students will learn about controlling and directing.
- CO4 Students will also learn about Group dynamics.

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BHMCT 701-18  
Course Title – Specialization I

CO1 Students will get acquainted to latest trends the field of specialization.

CO2 They will be able to classify and explain the use of technology in Food & Beverage production and Management

CO3 Students will be able to analyze the various products and demonstrate their use.

CO4 Learner will be able to excel in the area of specialization and able to formulate solutions to the issues pertaining to the Industry

BHMCT 702-18  
Course Title – Specialization I (Practical)

CO1 Learner will be able to illustrate supervisory role

CO2 Students will be practically able to formulate the plan to execute the operations of Hospitality business

CO3 Students will showcase their skills learned by hands on exposure in practical laboratories.

CO4 Students will be able to propose and develop Food & Beverage business models and ensure smooth running of the same.

BHMCT 703-18  
Course Title – Specialization II

CO1 Students will explain all the components and various roles involved in planning, organizing, running and evaluating an event;

CO2 They will apply the theory and skills necessary to professionally plan, organize and run a business event.

CO3 Students will understand the importance of strategic planning for an event or festival, including monitoring and evaluating the impacts on the wider community.

CO4 Learner will manage the all the aspects of a business operations.

BHMCT 704-18  
Course Title – Specialization II ( Practical)

CO1 Students will acquire knowledge about the managing Accommodation business & Travel Industry.

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Gourbhala-144603

CO2 They will be able to analyze and plan various strategies to enhance business by using maximum options available.

CO3 Students will showcase their expertise in respective fields.

BHMCT 705-18

Course Title – Principles of Marketing

CO1: Explain the basics of marketing, selling, marketing mix and its core concepts.

CO2: Describe the intricacies of the marketing environment and marketing information systems for effective marketing planning and strategies.

CO3: Develop necessary skills for effective market segmentation, targeting and positioning.

CO4 – Illustrate various components of product mix, product life cycle and comprehend the new product development process.

CO5– Develop an understanding of promotion mix and strategies for successful promotion

BHMCT 706-18

Course Title – Financial Management

CO1: Apply financial data for use in decision making by applying financial theory to problems faced by business enterprises.

CO2: Apply time value of money to various pricing and money value.

CO3: Apply modern techniques in capital budgeting analysis.

CO4: Assess dividend policy's impacts on share prices

BHMCT 707-18

Course Title – Facility Planning

CO1: Classify hotels (Five, four, three, two, one & heritage).

CO2: Understand the importance of design and implement it.

CO3: Prepare a layout of the main service areas of a hotel

CO4: Comprehend new trends and methods for management of infrastructure

BHMCT 801-18

Course Title - Specialized Hospitality Training

CO1 The students will gain practical exposure in real life business activity under the



supervision of industry experts.

CO2 They will also learn to co-relate theoretical knowledge with practical realities.

CO3 Students will manage to learn in teams whilst on Training at a Hotel

CO4 They will enhance their interpersonal skills while working in Industry

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22/10/21

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**I. K. Gujral Punjab Technical University**  
**BHMCT Batch 2018 onwards**

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**Program Outcome (PO's)**

**Graduate of BHMCT Program will demonstrate:**

**PO1:** Graduate will have knowledge of Operations in Hospitality Services Industry

**PO2:** Graduate will be able to perform various tasks, duties and other activities in the operation of the hotels, restaurants, in accordance with the Standard Operating Procedures.

**PO3:** Graduate will have the ability to analyse the situation or identifies problems, and be able to formulate a suitable solution & implement the same in Food & Beverage Service and accommodation operations.

**PO4.** Graduate will be able to demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems in hospitality operations.

**PO5:** Graduate will be able to use professional written and oral communication skills to communicate effectively.

**PO6:** Graduate will be able to pursue entrepreneurial endeavours.

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29/10/21

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