Name of the Department: Hotel Management

BHIMCT103-18

Food ProductionEnundation

Course Dytoppus	100	POT	103	704	PØ.5	906	SHIP	Focus on Employability / Entrepreneurship	Assessment Tooly to Measure Attainment of
CO1. To develop understanding of basics of Food Production.	4	¥	¥	V		- 4	Understanding	Yes	Mild Semester Tests, Viva, End Term Exams
COZ. To develop ability to compare and illustrate various methods of cooking.	V	¥		٧		4	Understanding		Mild Semester Tests, Viva. End Texm Exams
CO3. To gain understanding on Ritchen organisation structure and lood production.	٧		4	٧	٧	V	Applying	1000	Mid Semester Tests, Viva, End Yerm Earns
CO4.Learner will able to explain the importance of basics of cooking.	¥	¥	4	*	¥	×.	Applying	Yes	Mid Servester Tests, Viva, End Tenn Exame

SHMCT102-18 Practical Food Production Foundation-1

Course Outcome	PO1	PG 2	PO 3	PO4	PO 5	PD 6	SRHI	Focus on Employability / Entrapreneurship	Assessment Tools to Measure Attainment of CO
O1.To be able to list and relate to krichen equipment's and their anding.	٧	٧	¥.	٧	٧	¥	Understanding	Yes	Mid Semester Teits, Viva, End Term Exams
D2. To develop the ability to classify different vegetables along ith the cuts	W	y	ν.	y,	v	v	Understanding	Yes	Mid Semister Texts, Viva, End Term Earns
03. Students will learn and compare various methods of conking sed in Food Production.	V	W	N.		v.	¥.	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
O4. Students will be able to apply the honds on learning to prepare arious distinct.	٧	v	V	¥	-93	4	Applying		Mid Sermester Tente, Viva. End Term Exams

IBBMCT103-UI Food & BeverageService Foundation (

Course Outcome	PO I	PD 2	POB	204	PO 5	PO 5	Skill	Focus on Employability / Entrepreneurable	Assessment Tools to Measure Attainment of CO
CO1. Course inculcates knowledge about various food outlets and their characteristics.	¥	V	V.	V.	V.	V	Understanding	Yes	Mid Semnster Tests, Viva, End Term Exams
CD2. Students will be able to understand and explain various F&B equipment's and their usages.	¥	y.	*	V	0	· i	Understanding	W 1 C	Mid Semioner Fests, Viva, End Ferm Easters
CO3. To develop the ability to understand the intricacles in preparation of Restaurant operations.	У:	g		٧.	V	140	Applying	Yes	Mid Settester Tests, View, End Term Evans
COA. Student will be able to classify and illustrate on food service principles and procedures.	. v	V	V:		-W	14.	Applying		Mid Semester Tests, Viva, End Term Exams

BHMCTIDA-LB Practical Food & BoverageService Foundation-I

Course Outcome	PO 1	POZ	PO 3	PO #	PO 5	PO 6	SXIII	Focus on Employability / Entraprenourship	Assessment Tools to Measure Attainment of CO
COT. Students will be able to List and name various Restaurant equipment's.	4	V	· V	v	4	4	Understanding	Yes	Mid Semester Tests, Visu, End Term Exams
UZ Students will practice black service skills used in F&B Outless.	A	V	39.1	3.9	¥	W	Understanding	Yes,	Mid Semester Tests, Viva, End Term Exema
233. Students will be able to learn how to setup the restaurant sefore service.	-91		-:yii	39	V	οù	Applying	Yes	Mid Semester Tests, Viva, End Torm Exams
O4. Student will be able to learn service of various non-alcoholic severages.		7	4	4	٧	W	Applying		Mid Semester Texts, Yava, End Torm Examo

SHIMET LOS- LR Core Theory

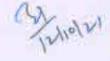
Front OfficeFoundation-

Course Outcome	PO 1	PO 2	PO 3	P04	POS	P0 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CD
COT To understand the work ethics towards customer care and satisfaction and its busic skills & knowledge of front office.	Ŋ	y	· ·		V	٧	Understanding	Yes	Mid Semester Tests, Viva, Enti Term Exems
CO2 Students will be able to outline and explain hospitality industry and its importance.	*	*	¥	¥	y	v	Understanding	Yes	Mid Semester Tests, Viva. End Term Eastm
CO3 Students will be able to endorse classification of hores & describe the most distinctive feature of each.		19	٧	¥	ď	¥	Applying	Yes	Mid Semester Tests, Www, End Tenes Examp
CO4 Student will be able to analyse, evaluate & discuss from office organisation.	¥	- 1	٧	٧	v	٧	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE-BHIMCT-106

COURSE TITLE: Foundation Course in Front Office-I

Course Outcome	FO1	P0 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.	٧	٧	4	V	4	٧	understanding	Ves	Mid Semester Trists, Viva, End Term Exems
CO2 Students will be able to analyse, evaluate & learn working of subsections of front office.	٧	¥	*	V	v	¥	Understanding	2000	Mid Semester Tests, Viva, End Term Learns



CO3 Students will be able to demonstrate reservation practices and luggage handling.	v		V.	N.			Applying	yes:	Mid Semester Tests, Viva, End Term Everns
CO4 They will gain knowledge about functioning of various equipments of Front Office.	٧	٧	4	*	1	*	Applying	Yes	Mid Semester Tests, Viva, End Term Eagres

COURSE CORE: BHMCT - 107
COURSE TITLE: Accommodation Operations - 1

Course Outcome	PO:3	PO 2	PO 3	PO 4	P05	PD-6	Skill	Focus on Employability / Entropreneurship	Assessment Tools to Measure Attainment of CO
COI Students will be able to acquire knowledge and learn about the ignificance of accommodation operation and as scope in the service industry.	ow.	994	ovo	.v	v	v	Understanding	Yes	Abid Semester Tests, Viva, End Term Exams
CZ Students will be able to practically perform various usus/keeping operational functions.	240		1361	3.80	292	.V	Understanding	Tto:	Mhd Semestrar Texts, Vive, End Term Exams
(C)) Students will enhance their professional skills, efiquette and earn to work in a team.	. 4	¥	¥	y	V	v	Applying	Yes	Mid Semester Tests, Viva, End Term Exerns
OA To develop the handling of various clearing equipment's and Searing agents in a scientific and efficient manner.	y	4	. 10	٧	97	V	Applying	Yes	Mid Semester Tests, Viva, End Torm Exams

CDURSE CODE: 8HMCT-108

COURSE TITLE: Accommodation Operations-I

Course Quittome	PO-1	PO 2	PO 3	PD4	PO 5	POS	Skill	Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
OI Students will be able to identify different layout of room and mentions.	O.K.	4	٧	v	: W	9	Understanding	fes	Mid Somester Tasks, Viva, End Term Learns.
OZ Students will be able to identify the cleaning equipment and dearing agents and will be able to use in an appropriate & professional manner.	1	4	87		. 4	4	Understanding	Tres	Mid Semester Tests, Viva, End Term Esams
(C)3 Students will be able to setup all necessary materials and equipment's required for cleaning.	1	4		*	٧	4	Applying	Yes	Mid Semester Tests, Viva, End Term Exems
O4 To be able to demonstrate room cleaning as per standard operating procedures	W	4	V.	196	y	29	Applying	res	Mid Semester Tests, Vive, End Term Exemy

81HU103-18 English

Course Outcome	POI	POZ	POS	PO 4	103	PO 6	SMIT	Focus on fimployability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
IOI The objective of this course is to introduce students to the hearly, fundamentals and tools of communication.	V	4	*	4	4	٧	Understanding	Net	Mid Sersester Tests, Viva, End Term Exami-
2.2 To develop in them year communication skills which are images to their personal, social and professional interactions	*	ý	W	¥	٧	V	Understanding	Tes	Mid Semester Tests, Viva, End Term Essins
203 The syliabus shall address the issues relating to the Language of communication.	ď	4	¥	¥	v		Applying		Mild Semester Tests, Viva, End Terre-Exams
CO4 To help the students become the independent users of English anguage	4	4	V	V	٧	V.	applying	200	Mid Semester Tests, Vivo, End Term Exams

811-0104-18

English Practical/ Laboratory

Course Outcome	PO 1	PO 2	PO.3	PO 4	POS	PO:6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
O1 The objective of this course is to introduce students to the teory, fundamentals and tooks of communication.	V	V.	4		W.	٧	Understanding	Yes	Mid Semester Tests, Viva, End Torm Exami
of To develop in them vital communication skills which are integral their personal, social and professional interactions	¥.	¥	×	y.	g	*0	Understanding	Yes	Mid Semester Tests, Viva, End Term Fears
23 The syllabus shall address the issues relating to the Language of setmunication.	¥:	¥	V.		v.	V.	Applying	Nes	Mid Semester Tests, Viva, End Term Sums
O4 To help the students become the independent users of English inguise.	V	v	¥	ď	V	V.	Applying	Yes	Mid Semester Tests, Viva, End Term Souris

HVPE101-18 Human Values, De-addiction and Traffic Rules

Course Outcome	PO 1	902	POIS	904	PO 5	POG	Skilli	Focus on Employability / Entrepreneurship	Assessment Tools to Weasure Attainment of CO
OI. To help the students appreciate the essential complementarily rowern "VALUES" and "SKILLS" to ensure sustained happiness and resperity which are the core aspirations of all human beings. F	٠	٧	٧	*	٧	V	Understanding	Yes	Mid Sermater Tests, Vive, End Term Eagns
O2 To facilitate the development of a Holistic perspective among udents towards life, profession and happiness, based on a correct edectanding of the Haman reality and therest of Existence. Such a olistic perspective forms the basis of Value based living in anatural.	40.1	¥	v.	v	v	193	Understanding		Mid Somester Tests, Viva, End Farm Suams

CO3 To highlight plausible implications of such a Holistic understanding in terms of ethical human conduct, trustful and mutually setistiving human behavior and mutually sorichinginteraction with Nature.	ov o	W.		3 9 0	1982	SV-R	Applying	Yes	Mid Semester Tests, Vive, End Term Exams
CO4 this course is intended to provide a much needed orientational input in Value Education to the young enquiring minds.	v	CMIT	::W:!!	381	596	V	Applying	Yes.	Will Semester Tests, Vive, End Term Eastern

HM#E-102-18

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

Course Outcome	PO 1	PO 2	PO 3	PO 4	Pos	POB	Skill	Fecus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
COL To help the students appreciate the essential complementacity between "VALUES" and "SKILLS" to ensure sustained happiness and prosperity which are the core aspirations of all human beings.	٧	4	ž	٧	٧	٧	Understanding	Ves	Mid Semester Tests, Viva, End Term Fearm
202 To facilitate the development of a Holistic perspective among students towards life, profession and happiness, based on a correct inderstanding of the Human reality and therest of Existence. Such a holistic perspective forms the basis of Value based fiving in anatural may.	ý		y	×	v	¥	Understanding	ltes .	Mid Semester Tests, Vive, End Term Exams
CO3 To highlight plausible implications of such a Holistic inderstanding in terms of ethical human conduct, trustful and nutually satisfying human behavior and mutually mitchinguiteraction with Nature.	, y	×	ж	¥	ж	V	Applying	Ves	Mid Somester Tests, Wyo, End Torm Examp
D4 this course is arrended to provide a much needed orientational opus in Value Education to the young enquiring minds.	.V	38	. V.	¥	¥	×	Applying	Ves	Allid Semester Tests, Viva, End Term Eurns

BMP0102-18

Mentoring and Professional Development

Course Curcome	PO 1	PO.2	PO 3	PO.4	POS	PD 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CD
Of Student, will actively participates in various classroom activities for expert talk, apritude test, Group Discussion and quiz which in turn elp them improve communication skills.	٧	¥	¥	ě	¥	v	Understanding	Yes	Test, Viva
O4 students will be able to enelyse and discuss on various issues paged in roup Discussions.	٧	٧	٧	٧	4	V	Understanding	Yes	Tast, Viva
O3 Students will have various outdoor activities which in turn helps form with ream building.	٧		4	٧	٧	*	Applying	Yes	Yese, Viva
CO4 Scudents will be able to be more confident.	V	V	V	V	V		Applying	Yes	Tent, Wes

Course Code -BH -201

Course Title - Food Production Foundation Theory-III

Course Outcome	PO 1	PO 2	FO 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 spaces, condiments & commodities used in Indian Cuisine:	W.	V.	: W)	v	5 V		Understanding	Yes	
Co2. To gain knowledge to develop Menu keeping in mind the reportance.	4.	V.	- W	140	v.	v.	Understanding	Yes	Mid Semester Tests, Wwa, End Term Exame Mid Semester Tests, Wwa, End Term Exame
CO3. To let students familiarize with various meats cuts and their use in Food Production.	40	y)		V	- a	· V	Applying	Yes	Mid Semester Fests, Viva, End Term Exams
CO4. Learners will be able to understand the usages of different types of ingredients in bakery & confectionary preparations.	V.	v.	w.	w.	1760	17473	Applying	Yes	Mrd Semester Tests, viva, Eng Term Exams

Course Code - BHMCT - 202

Course Title-Food Production - It Practicals

Course Outcame	801	PO-Z	PO3	PO-9	PO 5	PO 6	Skill(Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CD
CO1. Students will be able to identify various cuts of poultry and meat items, along with its preparation & uses.	(4)		14	V	(9	(V	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 indien custors along with despert items.	:10		(M)	્ય	89	įΨ	Understanding		Mid Semester Tests, Viva, End Torm Exams
COS. Students will be able to practice the production of basic bakery. & confectionary products such as breads, pastries, & cakes.	397	V	N	4		v	Applying		Mid Semester Tests, Viva, End Term Exams

Course Code - BHMCT - 203

Course Title - Food & Beverage Service Foundation - II Theory

Course Outcome	POI	PO.2	PO3	PO.4	POS	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure
O1. Students will be able to enhance knowledge by learning about anous types of food service techniques.	w	N	v		.w.	W	Understanding		Mid Semester Tests, Vive, End Term Exams
OZ. To gain expertise about the basics of Menu Planning.	· W	4	V	4	V	V	Understanding		Mid Sumester Tests, Vivo, End Term Exams
O3: Studenes will be able to undergo the process of in Room. Nning.	м	٧.	٧	٧	٧	٧	Applying	1000	Mild Semester Tests, Viva, End Yerm Exams



CO4. To gain knowledge about the use and objective of Tobacco in Restaurant sector.	×		٧	ý	v	V	Applying	Sen	Mid Semester Tosts, Viva, End Term Exams
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Course Code - 8H - 204

Course Title - Food & Beverage Service Foundation - II Practicals

Course Outcome	PO 1	F02	PD3	PO 4	PO 5	POS	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1. Students will be able to lay tables for different meals in lestaurant Operations.	¥	4	¥	V	V	¥	Understanding	Yes	Mid Semester Tests, Www. End Term Examp
DZ. Scudents will be confident to handle Guests during Restaurance Service.	4		V.	*	ø.	y	Understanding	Ties.	Mid Semester Tests, Viva, End Torm Course
Co3. To gain knowledge on various issues faced in the Food Service industry and ways to resolve the same.	V)	V.	V.	W.	V.	W.	Applying		Mid Semester Tests, Viva, End Term Exams
O4. Students will be practically able to serve Cigars & Cigarettes.	ď	v.	V			4	Applying		Mid Semester Tests, Viva, End Term Faarm

COURSE CODE: BHMCT-20S

COURSE CODE: Front Office Foundation-II

Course Outcome	PO 1	POZ	PO 3	PO 4	20.5	PO 6	SBITE	Focus on Employability / Entreprenturship	Assessment Tools to Measure Attainment of CO
CO1. Student will be able to understand the suage of Room tanff structure, fixation and welcous types of plan.	¥3	4.	V:	4	192	NV:	Understanding	Yes	Allia Semestur Tests, Was, End Term Exams
CO2 Student will know the process of guest cycle and reservation procedure & systems.	٧	٧	V	4.	*	*	Understanding		Mid Semission Tests, Vive, End Term Exams
COS Student will be able to develop knowledge of registration process and execute guest handling.	y.	v	E.W.S.		. W	147	Applying		Mid Semester Tests, Viva, End Torm Exems
204 Student will acquire knowhow on various tasks in front desk lanction.	¥:	v.	245	100	V	7.97	Applying		Mid Semester Tests, Vwa, End Term Eastern

COURSE CODE: BHMCT-206

COURSE CODE: Front Office Foundation-II

Course Outcome	P01	902	PO 3	PO 4	PO 8	POS	Skill	Focus on Employability / Entrepreneurable	Assessment Tools to Measure Attainment of CO
CO1 Students will learn the basic process of welcoming Guests.	2.0	240	LOWE .	SV.	V	v	Understanding	Yes	Well Semester Times, Vive, End Term Exams

Head

IKG PTU Main Compus

Kapurthala-144603

v		W:	¥	v.		Understanding		
4		10	- 1	-	- 0	100000000000000000000000000000000000000	Yes	Mid Sementer Tests, Viva, End Term Exerts
-		-	v		4	Appleing	Ves	Add Semester Teats, Viva, End Term Exame
, d	W.	4	4	٧	*	Applying	The state of the s	Mid Semester Tests, Viva, End Yerm Exams
	v v	V .	V V	v v v	V V V	v v v v	V V V V Understanding V V V V Applying	V V V V Understanding Ves V V V V V Applying Nes

COURSE CODE: BHMCT-207

COURSE TITLE: Accommodation operations-III

Course Outcome	PO 1	PO2	PO 3	PD4	PO 5	PO 6	Skill	Focus on Employability /	Assessment Tools to Measure
OI Students will acquire knowledge about hundling & usage of	04	100	23.5	107.1	200	7.5		Entrepreneurship	Attainment of CO
fifferent cleaning agents. 202 Students will be able to learn about the knowledw of various:	-				v	W	Understanding		
Aufface (fearing procedures.	236	v	- 10	OV.		V	Understanding	res	Mid Semester Tests, Viva, End Term Exams
303 Students will be able to learn how to fill various housekeeping.		-	20		72. 1			Yes	And Semester Texts, Viva, End Term Exams
orms and formats. Of Students will be able to understand the importance of	×	, A	. 4	¥		V	Applying	7.000	A The State of the
interdepartmental relations.	W	y .	v	- 10	0			105	Mid Semester Tuses, Vive, End Term Eastern
CN 1955 CV Inc. DUANTS TOTAL				(7)	12		Applying	Yes	Mid Semester Tests, Viva, End Term Exems

COURSE CODE: BHMCT-208

COURSE TITLE Accommodation operations- ()

Course Outcome: CO1 Students will be practically able to perform room cleaning and	901	PO 2	203	PO #	POS	PO 5	Sein	Focus on Employability / Entropreneurship	Assessment Tools to Measure Attainment of CO
splenishing of guest supplies.	Ψ.	W	y:	٧	V	W)	Michestanding		William Control
O2 Students will be able to understand the entreases of had seeing procedure.	V	y	v	*			Understanding	Yes	Mid Semester Tents, Viva, End Term Exams
O3 Students will have exposure on filling various forms and	170		-	-	20			Yes	Mid Secretor Tests, Viva, End Telen Evans
rmets & their usage. D4 To gain knowledge to inspect a room as per standard Operating.		W.)		V	4	4	Applying		
racedures.	6	V.	V	793		-	Anglass		Artid Semester Tosta, Viva, End Yarm Exarm.
			-	-	0	10550	Applying	Yes	Mid Semining Tests, Viva, End Term Exams

TV5102-18

Environmental

Science

Course Outcome	POI	PO 2	PO 3	PO 4	POS	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
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1.000000						100	- IT - IT - IT		
Q1 Students will enable to understand environmental problems at scal and national level shrough literature and gesteral awareness	V	N C	34		3,411	3	Understanding	Yes	AS a Semister Tests, Viva, End Term Exems
CO2 Thestudentswillgainpracticalimos/ledgebyvisitingwildlifeareas, environmental statitutes and various personalities who have done practical work on various environmental issues.	· V	×	:: V :	v	(V)	3 .9 //	Understanding	Yes.	Mid Semester Tests, Viva. End Term Exame
COS Thessudants will apply intendisciplinary approach to understand key environmental issues and critically analyze them to explore the	٧	V	(a)	v	y:	293	Applying	Yes	Mid Semester Tests, Viva, East Term Exams
possibilities to mitigate these problems CO4 Reflect critically about their roles and identities as citizens, consumers and environmental actors in a complex interconnected world.	Ř.	ý.	4	٧			Applying	Yes	Atlic Semester Tests, Nive, End Term Exems

ayrr0202-18

Mercaring and Professional Development

Course Outcome	PO 1	P0 2	903	PQ4	PO 5	PO 6	Skill	Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
OI Systems will actively participates in various classroom activities as expert talk, aprinted test, Group Discussion and quiz which in turn obtilem improve communication skills.	*	ý	٧	V	ď	v	Linderstanding	Yes	Test, Vive
D4 students will be able to analyse and discuss on various resem resed in	v.	ď	¥.	€.	¥	W.	Understooding	Yes	East, West
O3 Southerts will have various random activities which as non-belps here with seam building.	¥	v	٧		4	٧	Applying	794	Tost, Vive
O4 Students will be able to be more confident	W.	- 1	V	y.	9	4	Applying	Sec .	1600, 4400

Course Code - BHMCT700-18
Course Talls - Food Production Operations Industry Exposure-1

Course Outcome	PO 1	PO 2	PO 3	PO-4	POS	PO 6	Skill	Facus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
Of The audious will gain practical exposure in real life business cirvity under the supervision of industry expens	¥		V	V	¥.	¥	Understanding	Yes	Tricking Viva, Report, Prosemation
702. They will also learn to co-relate themetical knowledge with recical realities.	V	N	¥	v	V	4	Understanding	ves	Craming Viva, Report, Presentation
(O) Shadents will manage to learn in terms whilst on Transing at a forest	У	9	×	4	V.	¥	Applying	Yes.	Training Viva, Report, Presentation
O4 They will enhance their interpersonal skills while working in	*	.V.	y	V	V.	V	Applying	Ves	Training Vice, Report, Prosentation

Course Code - BHIMCT302-18

Course Title - Pood & Bermago Service Operators - Industry Exposure-I.

ourse Dutcome	PO1	POZ	PO 3	P04	POS	PO 6	Skill	Employability / Entrapreneurship	Assessment Tools to Measure
Of The students will gam practical exposure in real life business. Evely under the supervision of industry expurit.	V	¥:	V.	V	V.	V	Understanding	The same of the sa	Attairment of CO
OZ They will also learn to co-relate theoretical knowledge with actical realities.	47	4	v	-7	V	4	Understanding		Training Vive, Report, Presentation
O3 Stratests will manage to hown in hours whilst on Tentong at a	w.		14	922				Yes	Training Viva, Report, Presentation
ore! CM They will enhance their interpersonal skills while working in	100				14	4	Applying	Yes	Training Viva, Report, Presentation
dustry	٧.	¥2	V	154	. 4	W.	- Applying:	Tes	Training Year, Report, Presentation

Course Code - BHMCT303-18

Course Title - Proof Office Operations IndustryExposure-1.

Course Outcome	PO 1	PO 2	FO3	PO4	POS	PD 6	SKIII	Focus on Employability / Entrepreneurship	Assessment Tools to Measur
Of The students will gain practical expressive to real life business tivity under the supervision of industry experts.	190	9	/W.C		- 0	· ·	. Understanding		Attainment of CO
02 They will also learn to car-relate theoretical knowledge with	10000	177.547	-	200			-0.00	Kes	Training Viva, Report, Presentation
actical realiting	, A	- W	. 9	4	39	4	Understanding	- 522	A CONTRACTOR OF THE PARTY OF TH
CO Students will manage to learn in seams whilst on Training at a	31	1	3.				JAMES AND ASSESSED.	1655	Training Was, Report, Presentation
Of The will select the selection of the	117	-3.4	- 37	, Y	₹	٧	Applying	ires	Training Viva, Report, Presentation
Of They will enhance their interpersonal skills while working in identy	V	V		39	4	N	Applying		Training Vivo, Report, Presentation

Course Code - BHMCT304-18

Course Title - Accessoration Operations Indestry Deposition 1

Course Outcome	PO 1	PO 2	PO 3	PO 4	POS	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure
O) The students will gain practical exposure in real life business crivity under the supervision of industry experts.	l v	v	V	4	- 2		Understanding		Attainment of CO
1002 They will also learn to co-relate theoretical knowledge with	-	- 10					Groenstanding	Yes	Energing Viva, Report, Presentation
rojeticai realities.	V .	N.	4	v	V	У.	Understanding		
O3 Students will manage to learn in teams whilst on Training at a				7.1%		-	12.00	Yes	Training Wwa, Report, Presentation
four	V.		٧	Α:	40	V:	Applying		A DESCRIPTION OF THE PROPERTY
Of They will enhance their interpersonal skills while working in	100	4.	W.	W	200	190	500000	Yes	Training Viva, Seport, Presentation
idastry y			У.	Α.	· ·	w)	Applying	Yes	Training Viso, Report, Presentation

Course Code - BHMCT305-18

Course Tells - Log Stock & Training Report on Industry Exposure

								and the same of th	
Course Outcome	PO1	P02	PO3	P04	PO-5	PD 6	Skill	Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO

Of The students will gate practical exposure in real life business civily under the supervision of industry capetis.	٧	N	79	V	¥	- 4	Understanding		
OI They will also learn to co-solate theoretical knowledge with control realities.	V	·V		-	- 2	1 02	458013301	Yes	Training Wea, Report, Presentation
2003 Students will manage to learn in towns whilst on Training at a		-	- "		-		Understanding	Yes.	Training Viva. Report, Presentation
fotel	:W:		*	v	V	V	Applying	76.0	The state of the s
Of Thoy will enhance their interperioned skills while working in infestry	V	4	4	v	- 4			- Yest	Staining Vive, Report, Presentation
				-0	30	Α.	Applying	Yes	Training Viva, Report, Presentation

BMF0902-18

Mentoring and Professional Development

Course Discome	POI	FU2	PO 3	PO 4	POS	POE	SHI	Focus on Employability / Entrepreneurship	Assessment Tools to Measure
Of Students will actively participates in various classroom activities of expert talk, aptitude rest; Group Discussion and quiz which in him to their improve communication skills.	4	٧	4	*	V	- 4	Understanding		Altainment of CO
4 students will be able to analyse and discuss on various issues raised in the Discussions.	v	V	10	- 2	-20	1000		Yes	Test, Yes
O3 Students will have various outdoor activaties which in turn helps	- 4	Tá	6.77			(4.0	Understanding	Yes	Test, Viva
tre with nam building 14. Students will be able to be more confident.	4	4	4	37		y	Applying	Yes	Test, Wisa
	-	-	- 4		- 4	- 1	Applying	Yes:	Test, Viva

Course Code - BBINKT101-18

Course Tale: (NTRODUCTION TO INDIAN COOKERY (THEORY)

Course Oxtcome	PO 1	PD 2	PO 3	PO4	PO 5	P06	Skin	focus on Employability / Entrepresseurship	Assessment Tools to Measure
Of Students will be able to gran knowledge about the history & entage of indian Regional Course	20	v	70	a	7.5	- 02	Walking and	- CONTRACTOR OF STREET	Attainment of CO
O? Students will have insight on various Regional Indian Curaines							Understanding	Ves	Shel Sumarray Sum 10 - Surviv
O) Students will acquire knowledge on Dam cooking and Tandoor	- 4	- 4	V	. W.	V	N	Understanding		Med Semester Team, Viva, End Term Evans
ooking on the same cooking and (and)ou	4		¥	v	v	W.	All Control		Mid Semester Tests, Viva, End Terro Examo
O4 Students will be able to know the History and cooking of Indian			100	170	.0	1	Applying	Tim	Mid Somester Tests, Vive, End Term Exames
wrets	V	y	¥	V			Applying		THE PARTY NAME AND PARTY PARTY IN
CONTRACTOR AND CONTRACTOR	-		_				- Andread	Yes	Mid Semester Tests, Viva, and Terre Esams

Course Code - BHAICT402-18

Coasse Tale - INTRODUCTION TO INDIAN COOKERY (Process)

Coarse Outcome COT Students will have bands on experience of cooking of Various	POI	P02	PO3	PC 4	POS	POE	Skill	Employability / Entreprendurship	Assessment Tools to Measure
infrant Catagoes	V						Understanding	19,199000 - 10	Attainment of CO
O2 Students will acquire knowledge on cooking of different Gravies	4	-	-			1 1/1	Commence of	Tit .	Mid Semester Tests, Viva, End Term Exerns
sed in Indian Cuisme	- 00	80	Y.	٧,		1.40	Linderstanding	Yes	Mid Semester Tosts, Viva, End Term Example

				(3		Applying	Yes	Mid Somettar Tests, Vivia, Entil Term Exams
O4 They will be also be able to get the knowbow of Different Indian brokenst tenss.		V	¥	¥	, y.	Applying	143	Misi Science for Tenta, Viva, End Terro Example

Course Code - BHMCT403-18

Course Title - FOOD AND BEVERAGE SERVICE OPERATIONS-41

(THEORY)

Course Outcome	PO1	PO2	PO 3	PO 4	POS	POS	5601	Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
'O1 Students will be able to acquire knowledge about different methods and in the Production of alcohol.	¥.	¥	v	v	٧	v	tingerstanding		
CO2 Students will be able to classify vactors. Wines along with its production methods	٧	v	v		4	¥	Understanding		Adid Sersester Tests, Vivs, End Term Enems
O3. They will be able to analyse the various types of alcoholic leverages used in Food & Beverage Service Industry. Strakmis will get a know about Beer, as types, production and Smeage.	v		v	٧	٧	٧	Applying	Yes	Mid Senester Tains, Vise, End Term Exams
O4 Students will acquaint themselves with various types of Chouse, its induction, illusteds and their Services.	×	٧	4	v.	V	y	Auphying		Mid Semester Tests, Viva, End Ferm Exams Mid Semester Tests, Viva, End Term Exams

Course Code - BHMCT404-18

Course Title - FOOD AND BEVERAGE SERVICE OPERATIONS-II.

(PRACTICAL)

ourse Outcome	PO 1	PO 2	PO-3	PO/6	POS	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
O1 Students will be able to organize Mise-en-place for various coholic beverages used in Food & Beverage Industry.	q.	٧	V	¥:	W.	. W.	Understanding	Allow South Addition	
'OZ Students will get hands on expenence in service of various kinds of Vines	y	٧	V.	4		200	Understanding		Mile Semester Tests, Viva, End Term Exams
O3 Students will be stile to do mulysts of venous Wose Bar. Beer bar and Cockrail Bars.	¥.	1	, V	4		v	Applying		Mid Seniester Tests, Viva, End Term Exams
OA Stadents will practically perform tests to serve hoofed, canned, trought beers along with Service of Cheese.	9	V	٧		٧.	v	Applying		Mist Semester Tests, Vive, End Term Exams Mist Semester Tests, Vive, End Term Exams.

COURSE CODE BHIMCT-405

COURSE TITLE - Front office Foundation-8

Saurse Outcome	PO1	PO 2	PD 3	PO 4	POS	PO 6	Skill	Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to develop knowledge on work ethics owards computer application and software used in front office	(8)		5 9 73	1.47	SW(6)	Sec	Understanding	Yes	Mid Semester Tests, Viva, End Term Earns



CD2 Students will be able to putline and explain Front Office Accounting System.		V	٧	٧	*	٧	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO3 Students will be able to endorse classify different mode of guest account settlement.	٧	V	V.	V.	y.	ø	Applying	Yes	Mid Samester Teets, Viva, End Term Exams
CD4 Student will be able to analyse, evaluate & discuss night auditing in front office.	٧	v	, v.	v	. V	v	Applying	Yes	Mid Semester Tests, Viva, End Term Exams

COURSE CODE: BHMCT -406

COURSETITUE Front Office Foundation -II

Course Outcome	PO1	PO.2	POB	PO 4	POS	PD 6	Skill	Focus on Employability / Entrepreneurably	Assessment Tools to Measure Attainment of CO
(D) Students will be able to acquire the knowledge of right auditing in front office operations.	٧	W.	¥.	V	¥.	¥.	Understanding	Yes	Mid Semester Tests, Www, End Teen Exams
202 Students will be able to analyse, evaluate & learn the various tages of reservation through software.		٧	v	ď	¥	¥	Understanding		Mid Semester Tosts, Viva, End Term Exams
(C) Students will be able to demonstrate reservation practices and oprocess deposit for arriving guest.	V	y.	¥	v	ø	v	Applying	Yes	Mid Semester Tests, Vive, End Term Expres
Q4 To understand the use of various softwares	٧		v	V.	V	4	Applying:		Mid Semester Tests, Viva, End Term Esams

COURSE COOF: BHMCT -407

COURSE TITLE: Accommodation Operations-III

Course Dutcome	103	103	POB	PO4	POS	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
OI Students will be able to acquire knowledge and learn about the reportance of inspection and self-supervision techniques for learning staff.		¥.		V.	4.	V.	Understanding	Tro.	Mid Semewer Tests, Viva, Ind Term Liams
O2 Students will be able to understand and perform the linen schange procedure and maintaining per stock, managing inventory and their importance.		ě.	¥	,	¥.		Understanding	Yes	Mid Semester Tests, Viva, End Term Esams
O3 Students will be able to handle special deaning programme and lenning agents in a scientific and efficient manner.	¥.	V	v.	i	V	-4	Applying	Yes	Wild Semester Tests, Vivia, End Term Examp
O4 Student will be able to analyse & discuss Classification and tentification of Textile Filters used in horse inclustry.	4	4	V.	N.	٧	141	Applying		Mild Semester Tests, Viva, End Term Exerts

COURSE CODE: BHMCT-408

COURSE TITLE: Accommodation Operations-III

Course-Cutcome	PO 1	PO 2	PO.3	PO-4	PO-5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CD
CO1 To gain the knowledge on usage of various tabric cleaners in Accommodations operations.	97	V.	5.4%		0.40		Understanding	Yes	Mid Semester Tests, Vive, End Term Doams

O2 Students will be able to identify the cleaning equipment and leaning agents & have the ability to use them appropriately.	×	×		*	· v	*	Understanding	500.00	Part of
0.3 Students will be able to analyse and develop cleaning schedule	-							Yes	Mid Semoster Teses, Www, End Terre Exams
par the requirement.		У.	Ψ.	9	4	¥	Applying	War	Caracter Control of the Control of t
04 Students will be able to setup all necessary materials and	- G.	100		101	325	90	0.0000	Ves	Mid Semester Tests, Viva, End Term Exams.
superiont's required for special cleaning	.W.	· ·	V.		V.	- 4	Applying	Ves	Mid Semester Taxts, Viva, End Term Exercs

Course Code BTHU-409

COURSE TITLE - Accounting slotts for hospitality

Course Guiccome	POI	PO 2	PO 3	PO 4	POS	PO.6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
71 To provide basic understanding of the Principles of Accounting and use counting skills in Plaspitality Industry.	w.	V	¥.	V:	4.	91	Understanding	THE CHECKSON AND A	
CO2 To enhance the accounting skills of the students to ensure the health Historiess	4	V	y	v	v	ù	Understanding		Mid Semester Tests, Wwg, End Term Exame
03 Students will be able to audit their isospitality business	V.	4.	a.	4:	-	77	1 1 1		Mild Semester Trubs, White, End Term Exams
O4 Students shall be able to analyse and solve any issue arising in terms of	7.1	-	-			V	Applying	. Yes	Mid Sementer Tests, Viva, and Term Exems
Hendal aspects	4	V	Ψ.	V	4	*	Applying	Yes	Mad Sermaner Tests, Wva, End Term Examp

BMP0402-18

Moreoring and Professional Development

Jourse Outcome	PO 1	PO 2	PO 3	PO 4	POS	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
Of Students will actively participates in various classroom activities to experi tills, apritude test, Group Discussion and quiz which in turn the form improve communication skills.	4	٠	*	٧	v	V	Understanding		
04 incients will be able to analyse and discuss on vectors issues raised in 1900 Discussions.	V	L.V.	. y	198	40	4	. Understanding	Yes	Test, Viva
CO Students will have various outdoor activities which in near helps sen with team building			7			٧	Applying	Yes	Test, Wee
XM Students will be able to be more confident.	4	V		v	٧	V	Applying	Yes Ves	Test, Viva

Course Code - BHIMCT SD1-18

Course Title - Lander & Kitchen practices

Course Outcome	POI	PO 2	PO 3	PO 4	PO-5	PD 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure
Students will learn about various agreets of lanter section of the hos and its functions.	V		V		ű,		Understanding	- minoralist	Attainment of CO
22 They will know about the processing of. Charcuteric along with the	Jul 1		200	-			No.	You	Mid Semaster Tests, Viva, End Term Exams
operation of forcements. Galantmes and Pates	V	- Y	V			*	Understanding	Ves	
32 Students will know about various Mousse and Mousselines.	· v	4	- 0		- 4		Analysis		Mid Sessenter Tests, Vivo, End Terre Examp.
04 They will be able to differentiate between various kinds of	72				_	-	Applying	Yes	Mid Sementer Tests, Www, End Term Eastern
operators along with the importance of gamishes.	4	¥	- 35	4	V		Applying	Yes	Mid Semester Tests, Vhar, End Term Exams

Course Code - BBIMCT 502-18

COURSE	20 W + E	mindet.	A Witte	Name and	APP IN	 ractical's	AL.
a Printer of the last	200	-	-00 23121	STREET, SQUARE,	OCTOR	 46,411,181,5	а.

Course Outcome COL Students will get bands on expensione on forcements along with the	201	PO 2	F03	PO#	105	PO 6	(580)	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
eperation of Pates, Terrines, Galantine At Hallostine		V	٧	٧	4	V	Understanding	Yes	10.00
D2 To develop the ability to peopers various food memo including on products			V	v	v	v	Understanding	200	Mid Sammuer Tests, Vivo, End Term Exams
Students will get tasks on exposure to propering the distant	V	v	40		- 20	7.9		Yes	Mid Semaster Tests, Viva, End Term Exams
M They will classify and build various accompanishents used along		-			Υ	4	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
micourse surse Code - BRIMCT Sp3 - 18	ν.	. 4	W.	ν.	¥.	Ψ.	Applying		Mid Semester Tests, Wwe, End Teym Ename

Course little - Bar operations & Management

Course Outcome	PO1	PO2	PO 3	PO4	PØ 5	P0.6	SAIII	Forus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
O1 Students will get insight about various spirits and their method of reduction	4	V		140	v	100	Understanding	WCC.	Potantinenine of CO
'OZ They will learn about variation of Apentifs & Liquinus along with new uses.	v	V.		- 4			Understanding	Yes	Mid Seminier Tests, Viva, End Term Exams
203 Students will be able to explain the History & Present scenario of lar & Devenge lookustry in hidds				700	150	-	Applying	- First	Mid Settester Years, Viva, End Term Esams
O4 Students will analyse and execute the her operations and Selling	-		-50	1.590.		y	Applying	Yes	Mid Semester Tests, Viva, End Term Exams
schrienes	-V	0.40	Q:	4.	0.1	٧	Approving	Yes S	Mid Semester Tests, Woo, End Serm Eagon.

Course Code - BRIMCT 504 - 18

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

Course Outcome	PO 1	PO 2	PO 3	POR	POS	PO 6	Skill	Employability / Entrepressurable	Assessment Tools to Measure
OI Soudents will learn about the service of various sports, to. Whisky, ofks. Rure, Cin.	100	100	. V	:W	v	y	Understunding		Attainment of CO
O2 They will also learn to serve about varieties of Aportits &	-						III O PERSON IN CO.	Y05	Mid Sementer Tosts, Viva, End Term Beams
queres along with their uses	4	W	N	. 4	. 4	4	Understanding		
O3 Students will also learn to set but for daily operations.	· v		- 3	v			74074000	Yes	Mid Semester Tests, Viva, End Term Exams
'O4 Students will also be able to mix beverages	N .	- 0		- 1	-	Α.	Applying	Yes	Mid Semester Tusts, Vivs, End Torm Exams
					V	4	Applying		AND Semester Tests, Viva, End Term Exams

COURSE CODE BHMCT-505

COURSE TITLE - Front Office Operations & Management

Course Detcome	POI	POZ	PO 3	PO 4	PO 5	PO 6	Said	Focus do Employability /	Assessment Tools to Measure
				_	-			Entrepreneurship:	Attainment of CO

CO1 Stations will be able to outline and explain introduction of Bell desk, Equipment's used in Bell desk, Forctions of Bell desk, Luggage handling, Paging, Change of room etc. Familiess of Concierge, Forms & Foresats.	¥.		v	v	¥	ų.	Understanding	Yes	Mid Semester Tests, Viva, End Teste Exame.
OZ Students will be able to analyse, evaluate Forecast formula.								761	NRG Semester Tests, Viva, End Term Exami-
ypes of forecast, Sample forecast forms, Factors, for evaluating from filte operations. Forecasting sechniques, Forecasting Room validability.	¥	٧	*	*	٧		Understanding	70	
CO3 Students will be able to endorse Importance of security systems.						_		Yes	Mid Semester Tests, Wva, End Term Exems
Safe deposit. Key coscrol, Emergency situations.	Υ.	V.	4.	V.		. W.	Applying	West	Marie Communication Transaction of the Assessment
CO4 Student will be able to perform Sales Vechniques for Hotel	13/1	100	11 10			1770	The Street and	Yes	Mid Semester Tests, Viva, End Term Enems
booms	4:	₩.	V.	V	W	4	Applying	Yes	Mild Semester Tosts, Viva, End Term Examp

COURSE CODE: BHMCT-506

COURSE TITLE: Front Office Operations & Management

Course Outcome	PO-1	PO 2	PO 3	PO 4	PO 5	PD 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1 Students will be able to acquire the knowledge of flandling oraclerge operations and Handling Bolf desk.	.V	· v	. 40	.w		690	Understanding		Mid Semester Tests, Viva, End Term Eastra
CO2 Students will be able to attalyor, evaluate &learn working of Percenting reports for Room Availability with Individual Check-in. Check-Out, Overalay, under stay, Group Check-in & Group Check-in.		:141	v		Jan.	y1	Understanding		
OG Students will be able to Handling of lays-situations related to one of keys.	*	*	7	· V	¥	Ų	Applying		Mid Semential Tests, Viva, End Term Evens Mid Semential Term, Viva, End Term Learns

COURSE CODE:BRIMCT -587

COURSE TITLE: Accommodation Operations and Management

Course Cutcomi	PO 1	PO 2	PO 3	POA	PO 5	PO 6	5500	Employability / Emrepreseurship	Assessment Tools to Measure Attainment of CD
OT Students will be able to acquire knowledge and learn about the fanning and organising the housekeeping desarrment.	500	W	34	¥	W	×	Understanding	Yes	Mid-Semester Tests, Was, End Term Exams
CO2 Students will be able to perform various Sudget and budgetary ontrol, Operating Budgets- controlling expenses- income tatement, purchasing systems- methods of busing. Stock records-studies and control in Housekeeping operational	*		×	y	34.	y	Understanding		EAVEN TO THE PARTY OF THE PARTY
108 Students will be able to perform their professional locatekeeping skill in instructe other than Hoosis.	v	٧	٧	.9.		×	Applying		Mid Semister Texts, Wva, End Term Exams Mid Semister Texts, Viva, End Term Exams

CO4 Students will be able to organic the knowledge of control	21	110	2.0		-	20.7	A COLUMN TO A STATE OF THE STAT		
service and Safety arearons and accident prevention in housekeepig	4 4	- A	W.	Y.	W:	#	Applying	0.00	11540 - 011 - 1107/2 - 1117 - 02
operation	V 1	- 61	100	_ = =	. 22	Y-1	1 1 2 PSA 4 1 2 P	Tes	Mid-Semester Fests, Vice, End Turm Econs

COURSE CODE:BHMCT-508

COURSE TITUE: Accommodation Operations and Management

nurse Outcome	PO 1	PO2	PO 3	PO 4	POS	PO 5	Skill	Employability / Entrepreneurship	Assessment Tools to Measure
OT Students will be able to identify different layout To the Scale annuark Pillars, Specification of Colors, Parntture, Flature, Pitting, Soft urnishing and Accessories Etc. Used		₩.	V	٧	W:	y.	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
CO2 Students will be able to identify the standard operating conduct of difficient cleaning surfaces and will be able to use in an propriate&professional manner.		ď	ě,	v	*	٧	Limiterstanding	7es	Mild Semester Tests, Vivo, End Term Examp
Ol Students will be able to identify the first aid hat and dealing with neigency situation in housekeeping operation.	¥	V	V		v	4	Applying		Mid Semester Tests, Viva. End Term Exama

Course Code - BHMCT 509-18

Course Tate - Fond and Severage Control and Management

Course Outcome	201	203	PO 3	PO-4	PO 5	90.6	58(0)	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
"Of To understand the basics of Food & Beverage Cost Control and "s importance in Food & Beverages."	W:	90	g:	¥.	- W:	. 4	Understanding	Tire.	Mild Semester Tests, Viva. Eur Tarm Exams
'U2 Students will be able to analyze and procere requirements to optimize yield		V.	V.	٧	192	v	Understanding		Mild Semissoer Teits, Wale, Edd Torm Ename.
CO3 Students will learn about various methods of storing and issuing commol storing with inventory commol		٧	V	٧	740		Applying		Mid Sammitor Tests, Was, End Term Easins
O4 Students will have understanding on arms & objective of Production control and methods of Sales control.	J.	٧		4	V.	¥	Applying	200	Mid Seventer Tests, Viva, End Ferm Expes.

Course Code - BMPD 502-18

Course Title - Mentoring and Professional Development

Course Outcome	PO 1	PO 2	PO 3	PO 4	803	PO-6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CD
OF Students will actively participates in various classroom activities the expert ralk, aptitude test, Group Discussion and quie which in turn relg them improve communication skills.	19	Ŷ.	¥	v.	28	. W.	Understanding	Yes	Test, Viva
O4 students will be able to analyse and discuss on various assets raised in roup Discussions:		140		4	4	(4)	Understanding	Yes	Test, Viva
O3 Students will have various outdoor activities which in turn helps bear with ream building.	4	٧	V	· ·	¥.)	V	Applying	Yes	Test, Viva
O4 Students will be able to be more confident.	. 4	4	-1	4.	4		Applying	Yes	Test, Vive

Course Code - BHMCT 601-18

Wallyn

Department of Hotel Management
IKG PTU Main Compus

Course Tribe - International cuisine- An Exploration

Course Dubcome	PO 3	POZ	PO 3	P04	PO 5	POS	Skill	focus on Employability / Entropreneurship	Assessment Tools to Measure Attainment of CO
O1 Students will be able to gain knowledge about the customs of arrows European mittors along with China	- 4	. 4	(V	V		×	Understanding	res	Mild Sermester Tests, Viva, End Term Esams
YOZ Students will learn about food production management and 822D (kitchen).	M	.W	19	19	(A)	SW.	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
O3 Students will acquire knowledge about on Principles of Food resentation.	09		V.	14	4	v	Applying		Mid Semester Tests, Viva, End Term Exams
O4 Students will have understanding on Molecular Gastrosomy	V	.9	,¥	. v	· V	ų.	Applying		Mid Semester Tasts, Way, End Torns Exams

Course Code - BHMCT602-18

Course Title - International cuisine- An Exploration (Practical)

Course Outcome	PO.t	202	PO3	PO 4	POS	P06	Skill	Employability / Enterpresenurship	Assessment Tools to Measure
OI Students will have to prepare Food of various outmins, such as horrow, Spanish, Irolian, German, British and Greek.	٧	×	36	W.	190	¥	Understanding		Mid Semester Years, Viva, End Term Exams
'02 Students will get hands expansing on various spelaniques of detection Cosmonomy	N		4	v	v	V	Understanding		Mid Semester Tests, Viva, End Term Exams
(O) They will built up knowledge about the menu planning and executing the same	- 9	v	4	v	٧	¥	Applying		The second secon
'O4 Students will be able to differentiate among the niethods of ooking for different cursines	4	v	V	v		v	Apprying	78.00	Mid Summater Tests, Www. End Term Esams. Mid Semester Tasts, Www. End Term Esams.

Course Code - BHMCT603-18

Course Title - BANQUET AND RESTAURANT OPERATIONS &

MANAGEMENT

Course Outcome	POI	202	POS	PO.4	POS	PO 6	SMIL	Employability / Entrepreneurship	Assessment Tools to Aleasure Attainment of CO
Of Students will be able to acquire knowledge about Planning and crations of various F&B centers	¥	V	V.	4:		v	Understanding	TO SHARE STORY OF THE STORY OF	Mid Samester Tests, Viva, End Term Exams
O2 Students will be able to Plan and execute Function catering along oth various Banquets & Buffers	V	V	v	¥.	¥	v	Undivisioning	10000	ALCOHOL STATE OF THE STATE OF T
Of Students will get practical experience in organizating and Executing vent Management and importance of MICE.	ø		4	v	v	V.	Applying	COT-	Mid Semester Fests, Viva, End Term Saams
CM Smitters will know about the role of Kinthen Stowarding	¥	¥	¥	4	V	4	hopking	Yes	Mul Semester Tests, Vive, End Term Exams Mul Semester Tests, Vive, End Term Exams

Course Code - BHMET604-18

Course Title - Banquet and restaurant operations & Management

(PRACTICAL)

ourse Outcome	201	POZ	POB	PO 4	PO 5	PO 6	Saitt	Focus on Employability / Entrepreneurship	Assessment Tools to Measure
(O) Students will be able to plan and operate various F&B Oatlets.	٧.		9	4	· ·	· ·	Understanding		Attainment of CO
202 Students will get hands on experience on Function Catoring where	- 1	TAV	522	10000	100000000000000000000000000000000000000	100	Original and a little	Yes	Wid Semester Tests, Viva, End Term Exams.
bey will organize and execute franquet caterings	W.	- 4	W				Understanding	X650	and the second s
CG Students will be able to plan and set up Buffers for functions	- 2	4	V	-	7.00		100000000000000000000000000000000000000		Mid Semanor Texts, Viva, End Term Exame
Of Students will perform task on using and operating machines used in		7.60	4.7	324/10			Applying	Yes	Mid Semester Tests, Www, End Term Exams
archen Stewarding and assumant investory			3	V.	1.97		Applying		Mid Semester Tests, Viva, End Term Exams

COURSE CODE BHIMCT-605-18

COURSE TITLE - Front Office Management

Course Outcome	PO 1	P02	PO 3	PO 4	PO 5	P0.6	Skill	Employability / Entropreneurship	Assessment Tools to Measure Attainment of CO
COT Students will be able to outline and explain of budget & budget tycle. Factors affecting budget planning, budgetary control and Forecasting from nearnue in front office management.	v.	87.	v	¥	¥	.9	Understanding		
CO2 Students will be able to explain timestave options and excitton properties.	v	- 1	v	v		v.	Understanding		Mild Semester Tests, Viva, End Term Exams
NOTE THE DESCRIPTION OF THE PERSON OF THE PE	-					-68	Constitution of the Consti	Yes	Mid Semester Desis, Viva, End Term beams
CO3 Students will be able to endorse Importance of accommodation management aspects and Establishing standards, monitoring performance, Cost & prioring-studebart formula, Bulle of the Thumb.	y	*	×	×	38.	y	Applying		
O4 Students will be able to acquire knowledge and learn about		-			-			Yes	Mid Semester Tests, Vive, End Term Exams
he, Structure of the Arthre Industry.	3	V		٧		V	Applying	Teo	Mid Sevnestor Tesis, Viva, End Term Exams.

COURSE CODE: BIEMCT-606-18

COURSE TITLE: Front Office Management

Course Outcome	POL	POZ	PD3	POA	PO S	PO 6	SHIII	Employability / Entrepreneurabip	Assessment Tools to Measure
CO1 Students will be able to acquire the knowledge of vield Management calculations, preparing statistical data based on actual participations.	٧	¥	٧	×	٧	٧	Understanding		Attainment of CD Mid Semester Tests, Viva, End Term Issues
CO2 Students will be able to learn. Preparation of sales letters, " brockure, tariff cards & other sales documents Assignment on GDS.	×	v	*	ď	y:	V:	Understanding	Yes	
CCIS Students will be able to acquire the knowledge of Calculation of full requirement & making of duty rotal for front office department of mail, large & medium sized hotels with different levels of occupancy	٧	Ý	٧	ý	V	ų.	Applying		And Semester Tests, Vive, End Term Exams Mid Semester Tests, Vive, End Term Exams

COURSE CODE: BHMCT -607

COURSE TITUE: Accommodation Management

1.3/2/1/2/2

Course Outcome	POI	POZ	PO3	104	PO 5	PO 6	skal	Employability / Entrepressurship	Assessment Tools to Measure Attainment of CO
OI Students will be able to acquire knowledge and learn about the						_		- Line provide and a second	Assamment of CD
Sements of Design. Lightening and Lightening Fatures in Housekeeping	- 10		y		4	4	Understanding		
lepartment.	2.		-0-	101	. 19		CONTRACTOR - P.	Yes	Mid Semester Tests, Was, End Term Exams
302 Students will be able to perform various air's of waste	150		No	73	45	310	SHOULDSTIN	12.000	THE PERSON NAMED AND POST OF THE PERSON
nanagement, Garbage segregation and Energy Generations.	, A			V	٧	٧	Understanding	Yes	A CONTRACTOR OF THE PARTY OF TH
OIStudents will be able to explain ECO-FRENDLY PRACTICES and								-365	Mid Semester Tests, Viva, End Term Exerts
gatern of certifying Ecotel	V	y	W	4		W)	Addivine	100	A STATE OF THE STA
OA Students will be able to identify the thragy and water								76	Mid Semester Tests, Www, End Term Exams
ONSERVATION IN HOUSEKEEPING OPERATIONS		¥	V	A.	Α.	V.	Applying	One	Mid Semester Tests, Viva, End Tenn Exacts

COURSE CODE: 8HMCT-608-18

COURSE TITLE: Accommodation Management

oprs# Outcome	POI	PO 2	PO-8	PO 4	POS	P0.6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
I Students will be able to identify special decoration and planning with a split energying	Ψ.	V.	y	9	V.	g.	Understanding		
IZ Students will be able to understand the importance of items sering	Ψ.		ý	v.	v.	v.	Uniterstanding		Mut Semester Tosti, Vive, End Term Esams NSd Semester Tests, Vive, End Term Esams
35 Students will be able to identify the standard operating needure of different channing surfaces and will be able to use in an propriate& professional minuter.	v	v	6	y.		141	Applying	20.20	Mid Semester Toxes, Www. End Term Exame

Course Code - BEINICT009-18

Course Title - Principles of Management

Course Outcome	901	PD 2	PO3	PO 4	POS	PO 6	SRIII	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Altainment of CO
CO1 Students will be introduced to Management, its features, dissoftcations	4	4	4	*	*	4	Lionerstanding	1100	SAME TO SAME THE SAME TO SAME
202 Students will get to know the planning and organizing in dissingement.		18	140	040	. 4		Understanding	VE.	Mid Semester Tests, Viva, End Term Exams
'O3 Students will beam about controlling and directory +	V .	- 4	9	14.		4	Applying	35000	Mid Semester Tests, Viva, End Term Exams Mid Semester Tests, Viva, End Term Exams
'O4 Students will also learn about Group dynamics.	4	. 4	V	4	V	¥	Applying	500,000	Mid Semester Tests, Viva, End Term Esams

BMPD602-18 Mentoring and Professional Development

Wyola

Course Outcome (*O) Students will actively personates in various classicom activities	PG1	PO2	P03	204	PO5	PO 5	Skell	Employability / Entropreneurship	Assessment Tools to Measure Attainment of CO
the expert rails, optimale test. Group Discussions and quiz which in turn stip them improve communication skills. D4 students will be able to enables and discuss on ventus issues natural in		4	٧.	12.00	. 4	٧	Uniterstateling		
Stoup Discussions. O3 Students will have various outdoor activities which in turn halps	V	1.9	. 40		EWS)	v	Understanding	Yes	Test, Viva
hem with team building O4 Students will be able to be more confident.	4	(V	LOVE	W.		¥	Applying:		Test, Viva
ser soud ha was de able to de mare confident.	40	A.	У	V	- 4	v	Applying	Yes Yes	Tess, Viva

BHMCTWH-IR

Speculisation-I

Course Dutcome CO1 Students will get acquained to latest resids the field of	PO I	POZ	603	POA	PO S	PD 6	Skill	Employability / Entrepreneurship	Assessment Tools to Measure
pectalization. OO They will be pine to classify and explain the use of technology in	Y		N	.9	V	V.	Understanding		Attainment of CO
and it figurence production and Management	Y.	.W.	¥	V	¥	v	Understanding	name of the same o	Mid Semester Tests, VAvs, End Term Espes
OF Students will be able to analyze the various products and emonsteric their one.	V	V	Ü	· V			Applying	Yes	Mid Semester Tests, Viva, End Term Laams
XM Learner will be able to excel in the area of specialization and able of formulate sylutrons to the issues pertaining to the industry	4	7	V .	7	-			Yes	Mid Semester Teets, Wwa, End Term Exams
HIMC'T YOU IS					- 10		Applying	Yes	Mid Semester Touts, Viva, End Term Esams

BHMCT 702-18

Course Tale - Specialization I (Practical)

Oil Fearner will be able to illustrate supervisory role	POI	PD2	903	P0 4	905	90.6	Skill	Focus on Employability / Entrepreneurship	Assessment Tools to Measure
OZ Students will be practically able to formulate the plan to execute	W.	V	4:	V	4		Understanding		Attainment of CO
e operations of Hospitality business	U		46	Kw5	DIVIDIO	THE COLUMN	CONTRACTOR OF THE PARTY OF THE	Yes	Mild Semester Tests, Viva, End Term Exame
(33 Students will showcase their stall's fearthed by hands on exposure in	2.0		, w.,	Date	. 4	N.	Understanding	Yes	MANAGEMENT OF A 11 and 12 and
ractical aboratories	100	100	10.00	532XII	5000			res	Mile Season for Texts, Viva, End Term Exame
O4 Stedens will be able to propose and develop Food & Bowrage	-				1000		Applying	Van	1-11
since models and ensure smooth naming of the some	24	100	- 4	411	100			Yes	Mid Semester Tests, Viva, End Term Exams
and the same of the same			100	1800		1.0	Applying	No.	
HMCT 703-18				- 1				Ten	Mid Settester Tests, Viva, End Terro Enams.

Ourse Outcome Of Studenss will explain all the components and various roles	PO1	POZ	PO 3	(PO 4	PO 5	POS	Skill	Focus on Employability / Entropreneurship	Assessment Tools to Measure
evolved in planning, organizing, running and evaluation or event	W		. 9	19	¥		Understanding		Attainment of CO
O2 They will apply the theory and skills occessory to professionally ian, organize and run a business expet		- 13	704	550	20	727	The second second	Yes	Mid Samester Trists, Www, End Term Exams
on the same of the					v	W	Understanding	355	Mid Semester Tests, Viva, End Term Exams

CO) Students will understand the importance of strategic planning for an event or festival, including munitoring and evaluating the impacts on the wider community.	¥	y	v		V	٧	Applying	Yes	Add Semester Tests, Viva, End Term Exems
CO4 Learner will resusage the all the aspects of a business operations.	¥	¥	···	4	V	V	Applying	res	Mid Semester Tests, Viva, End Term Esams

BHMCT-704-18

Course Outcome	901	202	903	PO 4	PO-5	PO 6	SMIII	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
COI Students will acquire knowledge about the managing Accommodation becomes & Trivel Industry.		4)	ď	4	*	v	Understanding	Yes	Wild Semester Tests, Viva, End Term Enams
CO2 They will be able to analyze and plus various strategies to enhance business by using maximum options available.	9.	1.90	(4)		V.	4	Understanding	Yes	Mid Semester Tests, Viva, End Term Exama
Vi3 Students will chowcase their respective in respective fields		W.	V	- 1	4	4	Apprying	Yes	Mail Semester Tests, Viva, End Term Essets

BHMCT 705-18

Course Title - Principles of Marketing. Course Outcome	PO 1	PO 2	PD 3	PO-8	PO 5	PO 6	Skill	Focus on Emptoyability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
O1. Explain the basics of marketing, selling, marketing mix and its ore unnexpts	4	٧	4	- 4	¥	4	Understanding	Yes	Mird Semester Tests, Viva, End Term Exams
(32) Describe the unreceives of the marketing environment and narketing information systems for effective marketing planning and transpire.	- 4		llw/	V	.v	940	Understanding	Yes	Mid Semester Tests, Viva, End Turm Examp
CO: Develop recessiny skills for effective market segmentation regeting and positivating.	W.	4	TVE		(W)		Applying.	Yes	Mid Semester Tests, Viva. End Term Expres
Of - Wagneste wascus components of product mex, product life cycle and comprehend the new product development process.		v.	242	W.	W.	4	Adplying	Tes	Add Semister Tools, Viva, End Term Exams

BHMCT 706-18

Course Title - Financial Management

Course Outcome	PO1	PO2	PO 3	PO 4	PO 5	PO 5	Shift	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
COL: Apply financial data for use in decision making by applying financial theory in problems faced by business enterprises.	4/	y	*	19	¥	4	Understanding	Tes	Mid-Semester Tests, Wva, End Term Exame
CO: Apply nine value of money to various pricing and money value.	V.		4	D.W.	V	190	Understanding	Yes	Mid Semester Tests, Viva, End Term Exams
Visi Apply modern techniques in capital budgeting undersis	9	4	- 4		₩.	4	Appinis	Yes.	Mid Semester Tests, Ywa, Entl Term Examn
'O4: Assets dividend policy's impacts on share priors.	V.	y'		4.0		у.	Applying.	Yes	Mid Sermester Texts, Vive, Extl Term Exams

BHMCT 707-18 Course Trile - Entrepreneurable

Course Outcome	P01	PO 2	PO 3	PO-4	PDS	PO 6	Skill	Fotus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
CO1: Describe the concept and theories of embeprenountup and as tole in accounts development of nation.	1000	TV:	V		v		Uniterstanding	Yes	Mid Semester Tests, Viva, End Term Exami
CO2: Develop burniess plan and adentify the reasons of failure of business plans	*	4	v	1.0		9	Understanding	Yes	THE PERSON NAMED IN COLUMN
CO3: Illustrate the steps in starting MSME	ν.	- 4	4		· v	4	Applyme	Yes	Mid Semester Tests, Vive, End Term Exares
CO4: Comprehend government policies and regulatory framework multiple in India to facilitate the process of entrepreneural levelopment.	v		y	٧	٧	V	Applying	200	Mid Somester Yests, Vive, End Term Exams
COS: Identify different sources of finance for new enterprises and assess the role of financial institutions and various government schemes in entrepreneural development	:W()	v	u			٧	Applying		field Semester Tests, Viva, End Term Exams 64td Semester Tests, Viva, End Term Exams

BHIMCT 708-PROJECT REPORT

Course Outcome	POL	PD 2	POI	PO 4	Pos	PO 6	SHIII	Focus on Employability / Entrepresiouship	Assessment Tools to Measure
2Dt Students will be able to do a field study	V	V	- 14	W	- 0	- V	Understanding	The state of the s	Attainment of CO
300 Students will be able to explore new hotel requirement in the	600	1/1	V		_	- 1	Co-Ostscanding	Tes	Presentation, Www
C2100	. 4	. A	7W	V.	V	y	Understanding	COLL	11.05(15)(1000)211
XXX Students will have business insight		- 0		100	187	- 110	SACTOR DANS	Yes:	Presentation, Viva
O4 Students will be able to prepare a feasibility report related to	-	- 4	- 4	A.	_ V		Applying	Yes	Presentation, Viva
Hotel Business	¥	¥	ø	¥		V	Applying		12240000000000000
A STATE OF THE PARTY OF THE PAR								Yes	Presentation, Visa

BHMCT 709-FACILITY PLANNING

Course Guitcome	PO1	PO 2	PO S	PO4	PO 5	PO 6	Sain	Focus on Employability / Entrepreneurship	Assessment Tools to Measure Attainment of CO
COI: Classify hotels (Five, four, three, two, one & heritage)	-4-	N.	¥.	V	W.	v/	Understanding	The second second	The state of the s
O2: Understand the importance of design and implement it.	V	V	V	4	v.	· v	Understanding		Mad Samester Tests, Viva, End Term Examp
O3: Propere a leyout of the main service areas of a hotel		36	- 3			*	The state of the s	765	Mid Semester Tests, Viva, End Term Exams
OO4: Comprehend new trends and methods for management of		-4	- 4	4.	4	· · ·	Applying	761	Mid Semestry Tests, Wyo, End Term Faurus
infrastructure.	4	¥.	W.	y):	٧.	¥	Applying	Yes	MSd Serminer Tests, Viva, End Term Seams

BMPD 702-18
MENTORING AND PROFESSIONAL DEVELOPMENT

COI Students will actively perticipates in various classroom activities like expert talk, apirtude test, Group Discussion and quiz which in turn left them improve currentmication skills.	-	2 2				Entrepresiourship	Attainment of CO
	40	V 4	4	4	Understanding		
104 students will be able to analyse and discuss on various issues reped in V V		v	-4.	V	Understanding	755	Test, Vivo

COT Students will have various outdoor activities which in turn helps them with term building.	1	4		9	V	Applying	Yes	Test, viva
CO4 Students will be able to be more confident.	-4	4	- Op	18	V	Applying	Yes	Test, Van

BHMCD01-18 SPECIALIZED HOSPITALITY TRAINING

Course Outcome	PO 1	PO 2	PO 3	PO-4	PO 5	PO fi	Skill	Employability / Entrepreneurship	Assessment Tooks to Measure Attainment of CO
Of The sudents will gain practical exposure in real life binness: covery under the supervision of industry expens	4	4		4	٧	٧	Understanding.	Yes	Minor Exams, Bulaness Quiz, End Term Exama
O2 They will also learn to co-relate discretical knowledge with natical resities.	4	4	V	N.	V	4	Understanding	Yes	Militor Exams, Buisness Quiz, End Term Exams
O3 Students will intrage to burn in status whilst on Training at a otel		0.00	090	, v	V	2M	Applying	THI.	Minor Exams, Buisness Quiz, End Term Exams
Of They will enhance their numpersonal skills while working in sharpy	7.97	V		v	Ú.	્યું	Applying	Yes	Moor Exams, Business Qua, End Term Exams

BMPD 802-18

Course Outcome	PO 1	PO 2	PO 3	PQ.4	PO 5	PO 6	Skill	Focus on Employability / Entrepreneurship	Assessment Tooks to Measure Attainment of CO
Of Students will actively participates in various classifican activities be expert talk, aptitude test, Group Discussion and quiz which in turn up them suprove communication skills		v	100	· u	i a	:0	Understanding	Yes	Training Vivo, Report, Presentation
22 students will be alse to analyse and discussion various issues nasted in roup Discussions.	79	.W	340	V		3.9	Understanding	Yes	Training Wive, Report, Presentation
(C)3 Students will have various outdoor activities which in turn helps being with team building.	y			Si .	¥	V	Applying	Yes	Training Wive, Report, Presentation
O4-Students will be able to be more confident.	. V	y .	119	- 24	19	- V	Applying	Yes	Training Viva, Report, Presentation

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	Т	Р	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.

12/10/21 Head

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	Т	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.

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.

2

Course Outcome

Students will be able to acquire knowledge and learn about the significance of accommodation operation and its scope in the service industry.

Students will be able to practically perform various housekeeping operational functions. CO2

Students will enhance their professional skills, etiquette and learn to work in a team. CO3

To develop the handling of various cleaning equipment's and cleaning agents in a CO4 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.

1	Т	P	Credit
0	0	2	1

Course Outcome

Students will be able to identify different layout of room and amenities. CO1

Students will be able to identify the cleaning equipment and cleaning agents and will be able to use in an appropriate & professional manner.

Students will be able to setup all necessary materials and equipment's required for CO3cleaning.

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	Т	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	Р	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.

Head

KG PTU Main Compus

The PTU Main Compus

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.

1	Т	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.

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.

1	Т	Р	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.

- 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	Т	Р	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	Р	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.

22/10/21

- Students will have exposure on filling various forms and formats & their usage. CO3
- To gain knowledge to inspect a room as per standard Operating Procedures. CO4

Course Code - BHMCT301-18

Course Title - Food Production Operations-Industry Exposure-1

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-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	Р	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 - 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	Р	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

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

L	T	Р	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 - 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	Р	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 - BHMCT401-18 Course Title - INTRODUCTION TO INDIAN COOKERY (THEORY)

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	Т	Р	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	Т	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.

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

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

1	Т	Р	Credit
2	0	0	3
3	0	0	

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)

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

1	T	Р	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	Т	Р	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.

Department of Hotel Management IKG PTU Main Compus Kapurthala-144603 L T P Credit

0	0	2	1	

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	Р	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.

Department of Hotel Management IKG PTU Main Compus 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	Т	Р	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

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	Р	Credit
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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

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

ı	Т	Р	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.

Credit	3
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Course Outcome

COI 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.

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.



- 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

ı	Т	Р	Credit
3	0	0	3

Course Outcome

- CO1 Students will be able to acquire knowledge about Planning and operations of various F&B
- CO2 Students will be able to Plan and execute Function catering along with various Banquets &
- 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

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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.

CO3Students will be able to explain ECO-FRIENDLY PRACTICES and System of certifying Ecotel

CO4Students 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 importanance 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 1

- 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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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 HospitalityTraining

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

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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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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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