

K L E F

Department of Hotel Management

COURSE OUT COMES for Y21 Batch

S. No	Course Code	Course Title	CONO	Description of the Course Outcome	Program Outcomes – PO's							
					1	2	3	4	5	6	7	
1	21UC1101	Integrated Professional English	CO 1	Understand the concepts of grammar to improve communication, reading, and writing skills								1
			CO 2	Demonstrate required knowledge over Dos and Don'ts of speaking in the corporate context. Demonstrate ability to face formal situations /interactions								1
			CO 3	Understand the varieties of reading and comprehend the tone and style of the author. Skim and scan effectively and appreciate rhetorical devices								2
			CO 4	Apply the concepts of writing to draft corporate letters, emails, and memos								2
2	22HM11C6	Introduction to Food Production	CO 1	Understand the professionalism of being an educated chef and the concepts of developing modern cookery practices.	1							
			CO 2	Understand the kitchen hierarchy and its coordination with stakeholders							1	
			CO 3	Understand the principles of cooking and basic classification in identifying edible commodities in kitchen		2						

			CO 4	Understand the basic concepts of mise en place, mixing methods in preparation of dishes.		2					
3	22HM11C7	Introduction to Food and Beverage Service	CO 1	Understand the Meaning, History and Modern Food and Beverage service Industry.	2						
			CO 2	Classify the types of F&B Service Industry and able to plan a F&B service outlet.			3				
			CO 3	Utilize the F&B service man power and understand the departmental relationship.						2	
			CO 4	Adapt the different skills required for foodservice and choose .				2			
-	22HM11C8	Introduction toHouse Keeping	CO 1	Understand the basics of a House keeper operations				2			
			CO 2	Understand the housekeeping organization structure roles and departmental cooperation							2
			CO 3	Identify the functions; layout and handling guest in respective to housekeeping profession.				1			
			CO 4	Choose the type of cleaning methods, guest room and control methods.				1			
-			CO 1	Understand about the Tourism & Hotel definition, Introduction of its growth.							2
			CO 2	Classifies the Hotel & Types of rooms in hotels				1			

	22HM11C9	Introduction to Front Office	CO 3	Illustrate the Organizational Structure of Hotel & departments						1	
			CO 4	Adapt the communication skills required for Front office staff				1			
	21HM11L1	Basic French	CO 1	Learn Spelling, Accents, Pronunciation, Understand usage of articles, Verb Conjugaisons & Describing oneself	1				2		2
			CO 2	Application of different parts of speech, Asking basic Questions (Formal & Informal), narrating past events & future plans using different tenses.	2				2		2
			CO 3	Making use of learnt concepts to talk about daily routines & habitual actions, Writing a mail / letter	2				3		3
			CO 4	Having Conversations at different places – Restaurant, Shopping Mall, Railway station, Airport etc., by applying the concepts learnt	1				1		1
	22HM11K2	Introduction to Information technology	CO 1	Understand the basic knowledge of computers Hardware							2
			CO 2	Understand the basic knowledge of computers software							3
			CO 3	Learn about MS office in all aspects							2

			CO 1	Understand about the networks				2			
			CO 2	Understand the concept of baking with key ingredients used in bakery.		2					
			CO 3	Understand and apply different cooking methods [Dry & Moist] to reproduce simple classic dishes, stocks and sauces.		1					
	22HM12C6	Principles of Food Production	CO 4	Understand and demonstrate about Indian cuisine. Gain knowledge and identify the basic masalas & gravies used in Indian cooking		1					
			CO 1	Classification of meals and sequence of service				2			
			CO 2	Classification of Menu, Menu planning, French classical menu and dietary rules.				2			
			CO 3	Importance of control system, billing methods and its payment							2
	22HM12C7	Principles of Food and Beverage Service	CO 4	Able to choose the beverages according to the choice.			3				
			CO 1	Remember and perform the cleaning procedure of a guest room & public area's				1			
			CO 2	Identify the importance of Housekeeping control desk and its coordination with other departments.						2	
		Principles of House	CO 3	Remember and implement the procedures of lost & found during career growth.						2	

	22HM12C8	Keeping	CO 4	Design the layouts of linen room and can identify the types of linen.				2			
	22HM12C9	Principles of Front Office	CO 1	Analyze the room tariff details and meal plans							1
			CO 2	Apply the arrival and reservation procedures in front office							1
			CO 3	Illustrate the registrations procedures and group check-in procedures.					1		
			CO 4	Plan a various guest services like Handling messages, Wakeup calls							
	22HM12K3	Principals of Food Science & Nutrition	CO 1	Understand the importance of different nutrients	1			2			2
			CO 2	Understand about daily requirements of nutrients	1			2			2
			CO 3	Develop knowledge regarding balanced diet and menu planning	2			3			3
			CO 4	Technical knowledge about the food processing, evaluation of food materials and emulsification of foods.	2			3			
			CO 1	Demonstrating different interpersonal skills for employability	2		2				
			CO 2	Distinguishing business essential skills	1		2				
			CO 3	Classifying social media and corporate communication skills	1		1				

	21UC1202	English Proficiency	CO 4	Applying analytical thinking skills	2		1				
	22HM21K4	Hospitality Law	CO 1	Understanding the concept of Indian hotel industry law and it's first growth cycle, Hotel Legal issues and Origin of Hotel Law						2	
CO 2			Understanding the accurate Laws in Hotel Operations, Laws related to Employees and Guests and Laws related to Food and Beverage.						2		
CO 3			Identify the Laws related to Public Health and Safety.								1
CO 4			Apply the laws related to liquor and public health and safety.								1
	22HM21C6	Food Production Operations	CO 1	Understand and design the operation of quantity kitchens in various sectors				2			
CO 2			Remember and apply the principles of ordering, indenting and planning of volume caterings.	2							
CO 3			Demonstrate various regional Indian cuisines, Tandoor and Dum cooking.		1						
CO 4			Identify the different techniques of bread making methods and faults		1						
			CO 1	Analyze distill and fermented beverages. Classify the wine type and Viticulture & vilification of grapes.	1						

	22HM21C7	Food & Beverage Services Operations	CO 2	Analyze the wine regions and its law.				2			
CO 3			Classify the type of whiskey/ whisky, brand and its service				2				
CO 4			Analyze the different type of liquors manufacturing process.				3				
	22HM21C8	Accommodation Operations	CO 1	Remember the procedure for out sourcing of various housekeeping service				1			
CO 2			Identify the types of fibers, layout of laundry, laundry equipment's. Design the flower arrangement by implementing its concepts.				2				
CO 3			Applying the accounting concepts in real time practices.				2				
CO 4			Adopt the complaint handling procedures.				1				
	22HM21K5	Hotel Accountancy	CO 1	Gain knowledge about the principles of accounting, Double entry system of book keeping					2		
CO 2			Implement various accounting principles in preparation of Journals and ledger					2			
CO 3			Preparation of Guest billing and visitors paid out					2			
CO 4			Draft the Final accounts for a small restaurants and hotels.					3			

	22HM22K6	Facility Planning	CO 1	To aware about the designing of star hotels		1					
			CO 2	To gain knowledge and to create layouts of Kitchen and equipment		1					
			CO 3	Demonstration of fire and pollution safety measures		1					
			CO 4	To identify conservative methods to conserve energy resources		2					
	21UC0009	Ecology & Environment	CO 1	Understand the importance of Environmental education and conservation of natural resources.	1	1					
			CO 2	Understand the importance of ecosystems and biodiversity.	1	2					
			CO 3	Apply the environmental science knowledge on solid waste management, disaster management and EIA process.	1	3					
		Food Production	CO 1	Identify the types of meats and fish, inspect & grade them. Apply the suitable cooking principles methods during meat cooking.		2					
			CO 2	Understand and produce types of salad's, dressings, and sandwiches as per the standard presentation.		2					

	22HM22C6	Management	CO 3	Understand and apply types of cooking methods in preparing international dishes.				2			
			CO 4	Knowledge of cake and cookies in making methods and their faults & remedies.		1					
			CO 1	Analyze the tobacco utilization and operate the alcoholic cellar.		1					
			CO 2	Rules on wine in different regions and Food & wine Harmony				2			
			CO 3	Choose the different beverage and it's a service				2			
	22HM22C7	Food & Beverage Service Management	CO 4	Plan a basic cocktail and mock tails preparation.		2					
			Co1	Understand the concepts of budgeting and controlling expenses					1		
			Co2	Apply the art of interior designing to the guest rooms and night auditing.					1		
			Co3	Applying the selling techniques to increase guest returns and forecasting room's availability.				2			
	22HM22C8	Accommodation Management	Co4	Apply marketing techniques to increase hotel business				2			
			CO 1	Applying the importance of human resources management and its functions			1			2	
			CO 2	Applying the process of recruitment and selection in hospitality industry.			1				2

	22HM22K3	Human Resource Management	CO 3	Applying the organizational development in Hospitality industry			2			2	2
			CO 4	Construct the values of human resources methods for job evaluation			1			2	2
	22HM21K2	Facility Planning	CO 1	To aware about the designing of star hotels		1					
			CO 2	To gain knowledge and to create layouts of Kitchen and equipment		1					
			CO 3	Demonstration of fire and pollution safety measures		1					
			CO 4	Apply the laws related to liquor and public health and safety.							1
	22HM31K6	Entrepreneurship Management	CO 1	Understand the term Entrepreneurship its concept in decision making and developing an idea			2				
			CO 2	Create new venture with new ideas and will be able to solve the problems							2
			CO 3	Plan financial needs, advertisements and recruitment, Identify the financial sources & supporting bodies for better business opportunities.			1				
			CO 4	Plan the institutional support to Entrepreneurship			1				
			CO 1	Demonstrate, understanding, identify different criteria and analyses in self.							1
			CO 2	Learn to interpret and analyses and present the same in the structured format							1

	22HM22E3	Entrepreneur Soft Skills for Hospitality	CO 3	Understand, identify, perceive critically, and adopt the same in the cultural mix							2
			CO 4	Compose using appropriate technique different official / informal documents							2
	22HM31C6	Advanced Food Production	CO 1	Understand the preparation of classical sandwiches, charcutiere and appetizers world widely		1					
			CO 2	Understand and remember the desserts classification and preparation methods with key ingredients.		2					
			CO 3	Demonstrate the formats, techniques used in kitchen administration.				2			
			CO 4	Identify the types of kitchen layouts and principle designs used in establishing kitchens in various industries.				2			
	22HM31C7	Advance Food & Beverage Service	CO 1	Plan In-Room Dining menu planning and service sequence and Banquets standard operation.				2			
			CO 2	Plan a events, buffet, budgetary and menu engineering					3		
			CO 3	Plan a restaurant, Bar and organize the operations.							1
			CO 4	Plan the Guerdon Trolley Services, Recipes and Preparation Methods. Food and Beverage service management.							1

	22HM31C8	Advance Accommodation Management	CO 1	Understand furnishing materials, cleaning equipment and agents.				1			
CO 2			Design guest room, amenities, furnishings and furniture's etc.				1				
CO 3			Design and layout of front desk, planning atrium etc.				2				
CO 4			Apply the marketing procedures, co-ordination with front office department.						2		
	22HM31K5	Hospitality Service Management	CO 1	Gain knowledge about the basic service marketing concepts in Hospitality Industry							2
CO 2			Implement various theories like marketing mix, service product life cycle, methods of pricing a service product during his career growth.						1		
CO 3			Apply the product distribution intermediaries for Hospitality Industry						1		
CO 4			Develop the product values through distribution and promotion channels						2		
		Human Resource	CO 1	Applying the importance of human resources management and its functions			1			2	
CO 2			Applying the process of recruitment and selection in hospitality industry.			1				2	
CO 3			Applying the organizational development in Hospitality industry			2			2	2	

	22HM22K3	Management	CO 4	Construct the values of human resources methods for job evaluation			1			2	2
	22HM31K7	Travel & Tourism Management	CO 1	Identify different Transport sectors in tourism product & accommodation types						2	2
CO 2			Understand the Economics, Social, Culture, Political & environmental impact of tourism industry						2	3	
CO 3			Understand all the functions of domestic & international organization Tourism							3	
CO 4			Operate & Manage Inbound & Outbound package of Tour following Travel Formalities & Regulations.						2		