



छत्रपति शाहू जी महाराज विश्वविद्यालय, कानपुर

CHHATRAPATI SHAHUJI MAHARAJ UNIVERSITY, KANPUR

(पूर्ववर्ती कानपुर विश्वविद्यालय कानपुर)

Formerly Kanpur University, Kanpur – 208024

A Documentary Support

For

Matric No. – 1.1.1

Programme Outcomes & Course Outcomes

Under the

Criteria - I

(Curriculum Design and Development)

Key Indicator - 1.1

In

Matric No. – 1.1.1

Hotel Management & Catering Technology


Co-ordinator
Internal Quality Assurance Cell
CSJM University, Kanpur


(Registrar)
C.S.J.M. University
Kanpur
REGISTRAR
C.S.J.M. UNIVERSITY
KANPUR

School of Hotel Management

Course Offered- Bachelor's in Hotel Management & Catering Technology

Program Outcome (PO)

- To educate and enrich the knowledge of today's individuals so that our tomorrow cannot distinguish between the care of a mother and a hospitality worker.
- To provide an open opportunity to the young generation for evolving their core competencies for building up their career as World-class professional with broad-based foundation, in-depth knowledge, and versatile personality to meet the challenges of Hospitality Industry.
- Hotel management training can provide the skills and professional development needed for leadership, training, and general administrative functions in operations.

PSO for 1st Semester Subjects

Sr. No	Subject Name & Course	PSO (Programme Specific Outcome)
1	BHM-101 Food Production-I	The course aims to introduce the students to Basic Kitchen knowledge which will subsequently help to understand and apply professional Cookery during the subsequent semester. Thus, topics ranging from ‘Culinary history’, ‘Kitchen organization’, ‘Food production equipment’ , ‘Basic elements of cooking, and ‘Mother sauce & Stocks’ have been incorporated for study.
2	BHM-102 Food & Beverage Services-I	The course has been designed so as inculcate basic understanding on the structural and operational perspectives of Food and Beverage Service with basic knowledge about F&B areas & familiarization of equipments so that the students may be gradually exposed to the professional and applied intricacies of the subject.
3	BHM-103 Front Office Operations-I	course endeavors to introduce the students about the concept, significance, organization and basic functions of Hotel Front Office.
4	BHM-104 Housekeeping Operations-I	The course structure has been planned in a manner that the students are able to develop basic understanding on the concept of House Keeping Operations with particular reference to art and science of cleaning

5	BHM-105 Basic of Communication	The basic objective of the course is to help students to acquire and develop communication skills necessary for efficient management, and also to understand the significance of effective communication in an organization. The module has been designed keeping in mind the various aspects of communication necessary for day to day transactions with special reference to Hotels, Restaurants and other Hospitality institutions.
6	BHM-106 Introduction to Hospitality Industry	The course has been designed to inculcate basic understanding on 'conceptual', developmental and structural perspectives of Hospitality sector with special reference to Hotel and Hoteliering Business.

PSO for 2nd Semester Subjects

Sr. No	Subject Name & Course	PSO (Programme Specific Outcome)
1	BHM-201 Food Production-II	This course has been designed to familiarize the students with basic cooking methods and preparation of Egg, Soup and Cereals in 5 Star Hotel. The students have also been introduced to concept of Kitchen & HACCP principles.
2	BHM- 202 Food & Beverage-II	This course aims to acquaint the students with service methods applicable to 'Various types of meals', 'familiarize them with organization and functions of a restaurant' and make them understand the importance of menu planning'.
3	BHM- 203 Front Office Operations-II	This module aims at exposing the students to core functions and procedures of Front Office related to Check-in Procedures for different categories of guest, Night Audit and Tariff Formulation.

4	BHM- 204 Housekeeping Operations-II	This paper has been planned to ensure that the incumbent students are able to effectively assimilate the intricacies of housekeeping procedures. The public area cleaning task, Floors – types of floor finishes, methods of cleaning, Learn about inspection of guest room, Cleaning and care of metals: Brass, silver etc. and their compositions.
5	BHM- 205 Hygiene and Sanitation	This course aimed at familiarizing the students regarding contaminated food, cause of contamination and sanitary techniques to develop ethics towards maintaining hygiene and sanitation in and around the hotel property.
6	BHM- 206 Book Keeping & Accountancy	This Paper endeavors to acquaint the students with accounting principles and basic accounting procedures and formats so that they could effectively understand hotel accounting in the subsequent semester.

PSO for 3rd Semester Subjects

Sr. No	Subject Name & Course	PSO (Programme Specific Outcome)
1	BHM-301 Food Production-III	The course of study aims at introducing the students to ‘Indian Cookery’ with specific Reference ‘Indian Regional Cuisine’ & Tandoori Preparation and basic knowledge of Bakery & Confectionery.
2	BHM-302 Food and Beverage Service-III	The framework of this paper has been designed with the aim to develop professional skills of the students required for serving the various alcoholic beverages to the guests. With the study of present module, the students will also be able to understand control method and procedures

		involving F&B Service.
3	BHM-303 Front Office Operations-III	This module aims at exposing students 1 Handling guest mails, messages, enquires and guest complains. 2. Safety deposit & Wake-up Call procedure 3. The tasks performed at bell desk. 4. Meaning and reason of Black listing the guest
4	BHM-304 Housekeeping Operations-III	This module exposes to students to 1. Planning and organizing of the linen room and uniform room. 2. Purchasing cycle and procedure of linen 3. Activities in sewing room and laundry 4. Some knowledge about fiber, fabrics and yarn.
5	BHM-305 Nutrition and Food Science	After the study of this module, the students will be able to know the effects of microorganisms on food and apply the acquired knowledge in preserving food against contamination, intoxication and spoilage.
6	BHM-306 Hotel Accounting	The module aims at acquainting the students with key areas, issues and procedures concerning hotel accounting.

PSO for 4th Semester Subjects

Sr. No	Subject Name & Course	PSO (Programme Specific Outcome)
1	BHM-401 Food Production-IV	This module will enable the students to develop skills, knowledge required to organize and prepare international cuisine and cold work.
2	BHM-402 Food and Beverage Service-IV	The course structure has been designed to develop the insight of the students on bar and bar related operations and elaborate knowledge of wines, cocktails & mocktails, Banqueting procedure

		have been detailed for the knowledge of students.
3	BHM-403 Front Office Operations-IV	<p>The Student will get knowledge about:-</p> <ol style="list-style-type: none"> 1. Check out procedure followed in the hotel 2. Illustrate Foreign Exchange Encashment procedure 3. Different methods of settlement – Cash & Credit. 4. Different types of accounts, folios, vouchers prepared at front desk.
4	BHM-404 Housekeeping Operations-IV	<p>The Student will get knowledge about:</p> <ol style="list-style-type: none"> 1. Managing housekeeping personal 2. Planning and organizing of the department 3. Safety awareness, accident and first aid box. 4. Budgeting and Store room control 5. Understanding the significance of contracts and Outsourcing
5	BHM-405 Hotel Engineering	This course of study will familiarize the students with the Hotel engineering equipments and proper management of the hotel equipments and maintenance of the equipments and to make them understand Engineering & Maintenance and management of the Hotels.
6	BHM-406 Research Methodology	The objective of this module is to equip the students with the basic understanding of the research methodology and to provide an insight into the application of modern analytical tools and techniques used for the purpose of management decision making.

PSO for 5th Semester Subjects

Sr. No	Subject Name &	PSO (Programme Specific Outcome)
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	Course	
1	Extensive on the job training	<ol style="list-style-type: none"> 1. The Student shall have to undergo a Twenty-Two weeks extensive on the job training in a leading hotel/resort property, duly approved by the Institute. 2. The student will have to submit a comprehensive training report in the Institute, duly certified by the competent authority of the training Hotel. 3. The reports will be evaluated by a panel of experts. 4. Career exposure of core departments.
2	Log Book:	<ol style="list-style-type: none"> 1. During the training, the students have to maintain a log book in the format prescribed by the department. 2. Log book is the summary record of all the duties assigned to the student during the training. 3. The log book, to be submitted along with the training report, will be evaluated by the panel of expert (One internal and one external.)
3	Research Project	<ol style="list-style-type: none"> 1. At the outset of fifth semester, every student shall be assigned an applied topic (problem) for the Research project under the supervision of the faculty members of the Department. 2. The Project, duly certified by the concerned supervisor, shall have to be submitted by the students on the date notified by the Institute.

PSO for 6th Semester Subjects

Sr. No	Subject Name & Course	PSO (Programme Specific Outcome)
1	BHM-601 Food Production-VI	The course aims to expose the students to quantity cooking in different catering establishment. The students will be exposed to technique of cooking

		and the equipments required for the same. The students will also be familiarizing with management aspects related to Kitchen control.
2	BHM-602 Food & Beverage Service Operations-VI	The course structure has been designed to develop professional management aspect related to F&B management & Control
3	BHM-603 Front Office Operations-VI	<p>The Student will get knowledge about:-</p> <ol style="list-style-type: none"> 1. The role of front office in ensuring safety and security of guest 2. Handling different types of guest and situations. 3. Meaning and importance of Overbooking in hotel 4. Room Tariff Fixation 5. Evaluation of hotel performance 6. Forecasting and budgeting their meaning and importance in front office.
4	BHM-604 House Keeping Operations-VI	<p>The Student will get knowledge about:-</p> <ol style="list-style-type: none"> 1. Apply the elements of art in designing interiors 2. Interior decoration and horticulture which includes flower arrangement 3. Importance of renovation in housekeeping. 4. Identify the living creatures in the vicinity of the hotel. 5. Waste & waste control
5	BHM-605 Environmental Management	<ol style="list-style-type: none"> 1. To prevent pollution, meet compliances obligations and enhance condition of the environment. 2. Controlling or influencing the way the organizations product and services are designed
6	BHM-606 Principles of Management	This module explains meaning of management and analyses its process in modern organizations including various aspects of the Hotel Industry. It

		gives the basic knowledge about the evolution and importance of the various concepts of Management. It also aims at making the student deal with the decision making aspects in their day to day work.
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PSO for 7th Semester Subjects

Sr. No	Subject Name & Course	PSO (Programme Specific Outcome)
1	BHM-701/BHM-702 Food Production & Management (Elective-I)	The course has been designed to impart advance knowledge of food production management in order to produce professional chef.
2	BHM-701/BHM-702 Food and Beverage Service (Elective-II)	Since the incumbent students already have ample exposure on all the basic aspects of F&B Service, this module focuses on planning and organization of F&B operations in different; function catering buffets and Gueridon Service.
3	BHM-703/BHM-704 Front Office Operations (Elective-I)	To have a thorough understanding of sales techniques, to deal with various situations at the front desk daily, thereby gaining an insight into problem solving in the hotel and to appreciate the role played by the supervisor in the efficient running of the Front Office.
4	BHM-703/BHM-704 House Keeping Operations (Elective-II)	To familiarize the students with the operation of the House keeping department as well as its routine system, functions of staff
5	BHM-705 Human Resource Management	The Success of any organization depends upon the Human Resources working in the Organization. The Hospitality Industry also

		depends on its Human Resources for its success. The course focuses on the complete cycle through which the Human Resources after joining the organization. The course also specifically covers the need and the requirement of Human Resources in the Hospitality Industry
6	BHM-706 Financial Management	This course has been design to develop understanding of the students on the financial aspects of planning and decision making
7	BHM-707 Managerial Economics	This Course has been design to develop understanding of the students on the basic economic theories and economic environment for managerial decisions
8	BHM-708 Seminar	A topic will be assigned relevant to hospitality industry to a student focusing on his/her area of interest and he/she will be required to submit a synopsis and make a presentation before a term of internal and external examiners

PSO for 8th Semester Subjects

Sr. No	Subject Name & Course	PSO (Programme Specific Outcome)
1	BHM-801 Growing Dimensions of travel and tourism sector	<ol style="list-style-type: none"> 1. This module aims at creating a clear perception of the incumbents of conceptual and philosophical framework of tourism. 2. It makes the candidate to closely examine India's performance in International Tourism in the light of Countries tourist resource potential.
2	BHM-802 Event Management	The module endeavors to familiarize the students with the scope and structural and functional aspects of the fast growing field of event management
3	BHM-803 Facility	The module focuses on Hotel design and

	Planning	architectural consideration, layout of kitchen and stores and quality management
4	BHM-804 Materials Management for Hospitality	The key objective of this course to acquaint the students with the decision making for effective and efficient purchase, storage and flow of material in hospitality organizations.
5	BHM-805 Entrepreneurship Development	On account of the ever-growing entrepreneurial opportunities, entrepreneurship development is strongly surging ahead as key areas of the professional studies. This module would enable the students to understand the traits and trick of Entrepreneurship development and in the process, assess develop and refine their potential to this effect.
6	BHM-806 Hotel Law	To familiarize the upcoming professional with the legalities and regulation governing the 'inception, approval and operations of a hospitality establishment', 'employer's right and responsibility' and 'the right and responsibilities of hotel vis a vis hotel guest'.
7	BHM-807 Organizational Behaviour	This module would help the students to understand the key dimensions, process and influences upon human behaviour at the level of individual, as also in the context of work organization.
8	BHM-808 Introduction to Computer Applications	This module helps in plan to create basic understanding on the structural and functional aspects of computer.
9	BHM-809 Comprehensive Viva-Voce Exam	The students shall have to appear for a comprehensive Viva-Voce exam convened by external and internal expert (01 External and 01 Internal Expert) the date of comprehensive Viva-Voce exam shall notified by the Institute at least 15 days prior to the Viva-Voce Exam

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Course Outcome

SEMESTER I		
Course Code	Course Name	Course Outcomes (CO)
BHM-101	Food Production	CO1: The management and functioning of Quantity Kitchen.
		CO2: Various convenience foods and fast foods.
		CO3: Knowledge of basic desserts.
		CO4: Functioning of bakery kitchen.
Course Code	Course Name	Course Outcomes (CO)
BHM-102	Food & Beverage Service	CO1: Define spirits and classify them
		CO2: Understand distillation Process
		CO3: Understand various production processes of spirits (Whisky, Brandy, Gin, Vodka & Rum) and their characteristics with brands.
		CO4: Understand traditional spirits (Tequila, Absinthe, Tiquira, Ouzo etc).
		CO5: Understand the production of liqueurs
		CO6: Able to know the flavor, base and colour of liqueurs
		CO7: Understand the various methods of making cocktails and Understand the points while making the cocktails.
Course Code	Course Name	Course Outcomes (CO)
BHM-103	Front Office	CO1. Understand and handle check-out procedure.
		CO2: Understand the

		procedure of settling guest bills.
		CO3: Understand Forex exchange encashment procedure.
		CO4: Understand front office accounting procedure and the formats which are prepared at front office.
Course Code	Course Name	Course Outcomes (CO)
BHM-104	House Keeping operations-I	CO 1. Gain an insight into the process of recruitment, hiring, selection, orientation, training, motivation etc
		CO2. Understanding the steps involved in the planning process.
		CO3. Understanding the concept preparing, outline housekeeping different expanses.
		CO4. Understanding the concept of par stock and par level.
		CO5. The types of contracts and various services offered on contract basis in housekeeping.
Course Code	Course Name	Course Outcomes (CO)
BHM-105	Basics of Communications	CO1. Understand the Communication skills necessary for efficient management.
		CO2. Understand the value of communication for better human relations in day to day life.
		CO3. . Build and use Business Vocabulary
		CO4. Handle various situations like Group Discussion & Interview.

Course Code	Course Name	Course Outcomes (CO)
BHM-106	Introduction to Hospitality Industry	CO1. to understand the hospitality sector
		CO2. History about the hospitality
		CO3. Over view of hotel eras

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SEMESTER II

Course Code	Course Name	Course Outcomes (CO)
BHM-201	Food Production-II	CO1: The management and functioning of Kitchen.
		CO2: TO know the preparation of egg cookery
		CO3: Knowledge of international soup
		CO4: Functioning of various kitchen
Course Code	Course Name	Course Outcomes (CO)
BHM-202	Food & production Service-II	CO1: how to do the restaurant set up
		CO2: Understand the mise en plan
		CO3: to understand the meal service
		CO4: Understand the non alcoholic beverage
		CO5:. Understand the production of cigar
		CO6: Able to know the restaurant service
		CO7: how to do the menu planning
Course Code	Course Name	Course Outcomes (CO)
BHM-203	Front Office Operations-II	CO1. Understand and handle check-in procedure.
		CO2: Understand the procedure of settling guest bills.
		CO3: Understand the check out procedure
		CO4: Understand front office accounting procedure and the formats which are prepared at front office.

Course Code	Course Name	Course Outcomes (CO)
BHM-204	House Keeping operations-II	CO1. Understand Room layout and guest supplies.
		CO2: Understand the Daily routines & systems of housekeeping department
		CO3: Understand Records and formats maintained in the housekeeping department.
Course Code	Course Name	Course Outcomes (CO)
BHM-205	Hygiene & Sanitation	CO 1. - Introduction to Hygiene and Sanitation: Hygiene, Sanitation, Importance of hygiene and sanitation in the hospitality industry
		CO2. Understanding the- Food poisoning and Food Spoilage
		CO3. Understanding the - Proper care and food sanitation
		CO4. Understanding the concept of par stock and par level.
		CO5. to understand about the - Cleaning Methods
BHM-206	Book Keeping & Accountancy	CO1. - Accounting: meaning, definition, objectives and scope
		CO2. - Basic accounting procedures: Journal-debit and Credit, rules of debit & credit, method of journalizing.
		CO3. .to know the Ledger - meaning of ledger, utility of ledger, posting of entries
		CO4. - Trading Account- meaning, need, preparation of trading a/c.

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SEMESTER III

Course Code	Course Name	Course Outcomes (CO)
BHM-301	Food Production-I	CO1: - Introduction to Indian Cookery
		CO2: - Role of spices in Indian Cookery
		CO3: -Understand the Introduction to Bakery & Confectionery
		CO4:- Understand the Types of Raising Agents & Shortenings agents
Course Code	Course Name	Course Outcomes (CO)
BHM-302	Food & production Service-I	CO1: Define spirits and classify them
		CO2: Understand distillation Process
		CO3: Understand various production processes of spirits (Whisky, Brandy, Gin, Vodka & Rum) and their characteristics with brands.
		CO4: Understand traditional spirits (Tequila, Absinthe, Tiquira, Ouzo etc).
		CO5:. Understand the production of liqueurs
		CO6: Able to know the flavor, base and colour of liqueurs
		CO7: Understand the various methods of making cocktails and Understand the points while making the cocktails.

Course Code	Course Name	Course Outcomes (CO)
BHM-303	Front Office Operations-I	CO1. Understand and handle check-out procedure.
		CO2: Understand the procedure of settling guest bills.
		CO3: Understand Forex exchange encashment procedure.
		CO4: Understand front office accounting procedure and the formats which are prepared at front office.
BHM-303	Front Office Operations-II	CO1. Understand the Handling Guest Mail & Messages
		CO2: Understand the Room key management
		CO3: Understand the check out procedure
		CO4: Understand front office accounting procedure and the formats which are prepared at front office.
Course Code	Course Name	Course Outcomes (CO)
BHM-304	House Keeping operations-I	CO 1. Planning and organizing of the linen room and uniform room
		CO2. Purchasing cycle and procedure of linen
		CO3. Some knowledge about fiber, fabrics and yarn
		CO4. Understanding the concept of par stock and par level.
		CO5. The types of contracts and various services offered on contract basis in housekeeping.

Course Code	Course Name	Course Outcomes (CO)
BHM-305	Nutrition and Food Science	CO1. Understand the - Food Science: Definition, Scope and signification
		CO2. Understand the - Food borne Illnesses; food poisoning and food spoilage
		CO3. . Preservation: need and scope; principles of preservation
Course Code	Course Name	Course Outcomes (CO)
BHM-306	306Hotel Accounting	CO1.- Revenue producing departments of a Hotel.
		CO2. - Hotel sales record & control of rooms
		CO3. understand the revenue management

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SEMESTER IV

Course Code	Course Name	Course Outcomes (CO)
BHM-401	Food Production-IV	CO1: -- Introduction to continental cuisine and Cooking Technique
		CO2: - - Introduction to Grade Manger section and layout
		CO3: -Understand the Introduction to Bakery & Confectionery
		CO4:- Understand the Types of Raising Agents & Shortenings agents
Course Code	Course Name	Course Outcomes (CO)
BHM-402	Food & production Service-IV	CO1: to understand the - Definition and classification wine
		CO2: Understand fermentation Process
		CO3: - Food and wine Harmony; vine decease.
		CO4: - Introduction & Definition - Types of Aperitif & Uses
		CO5:. Understand the production of liqueurs
		CO6: Able to know the flavor, base and colour of liqueurs
		CO7: Understand the various methods of making cocktails and Understand the points while making the cocktails.

Course Code	Course Name	Course Outcomes (CO)
BHM-403	Front Office Operations-IV	CO1.1. Check out procedure followed in the hotel
		CO2: 2. Illustrate Foreign Exchange Encashment procedure
		CO3: 3. Different methods of settlement – Cash & Credit.
		CO4: U4. Different types of accounts, folios, vouchers prepared at front desk.
BHM-404	House Keeping operations-IV	CO1. 1. Managing housekeeping personal
		CO2: 2. Planning and organizing of the department
		CO3:3. Safety awareness, accident and first aid box.
		CO4: 4. Budgeting and Store room control
Course Code	Course Name	Course Outcomes (CO)
BHM-405	Hotel Engineering	CO 1. - Role and importance of maintenance department in the hotel industry
		CO2. to Understand about the Gas-heat terms and units; method of transfer
		CO3.- Fire prevention and fire fighter system
Course Code	Course Name	Course Outcomes (CO)
BHM-406	Research Methodology	CO1) Differentiate and select the type of research as per the study
		CO2) The development of Scale for the research

		CO3) Type of sampling technique required according to research
		CO4) Analysis techniques with different research tool
		CO5) Chapter writing and conclude the research.

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SEMESTER V

Course Code	Course Name	Course Outcomes (CO)
BHM-501	Training Report Evaluation	CO1: -- To understand the over view of the hotel
		CO2: structure of various department of hotel
		CO3: dedigning of various hotel format
Course Code	Course Name	Course Outcomes (CO)
BHM-502	Training Report Viva-Voce	CO1: To understand the over view of the hotel
		CO2: hotels basic knowledge
		CO3: structure of various department of hotel
Course Code	Course Name	Course Outcomes (CO)
BHM-503	Log Book Evaluation	CO1: -- to note down the daily work during the training
		CO2: to know the duties and responsibility of hotel staff.
		CO3: to understand the restaurant work cultur
Course Code	Course Name	Course Outcomes (CO)
BHM-504	Project report Evaluation	CO1: -- to understand the how to write the poject
		CO2: to understand how to prepare the desertation

Course Code	Course Name	Course Outcomes (CO)
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BHM-505	Project report Viva- Voce	CO1: --
		CO2:
		CO3:
		CO4:-

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SEMESTER VI

Course Code	Course Name	Course Outcomes (CO)
BHM-601	Food Production-VI	CO1: -- - Introduction to large scale commercial cooking
		CO2: -- Types of garnishes & accompaniments
		CO3: - Kitchen planning & Layout
		CO4:- - Evaluation of standard Recipe Developing, testing & assessing New Recipes
Course Code	Course Name	Course Outcomes (CO)
BHM-602	Food & production Service- VI	CO1: to understand the - Concept & feasibility Feasibility study & Planning
		CO2: Understand the food and beverage management
		CO3: -- Purchasing, Brief study of purchasing cycle - Receiving, storing & Issuing
		CO4: - - to understand the Techniques of cost control
		CO5:. - Aims & Objectives of Beverage cost control
Course Code	Course Name	Course Outcomes (CO)
BHM-603	Front Office Operations- VI	CO1.. The role of front office in ensuring safety and security of guest
		CO2: 1. The role of front office in ensuring safety and security of guest
		CO3: 3. Meaning and importance of Overbooking in hotel
		CO4:6. Forecasting and budgeting their meaning and importance in front office.
BHM-604	House Keeping operations- VI	CO1. 1. 2. Interior decoration and horticulture which includes flower arrangement

		CO2: 3. Importance of renovation in housekeeping
		CO34. Identify the living creatures in the vicinity of the hotel.
Course Code	Course Name	Course Outcomes (CO)
BHM-605	Environmental Management	CO 1. - - Environmental: Definition, concept and scope
		CO2. - Waste water treatment and pollution control
		CO3.- Fire prevention and fire fighter system
Course Code	Course Name	Course Outcomes (CO)
BHM-606	Principles of Management	CO1) - Objectives and levels of management
		CO2) - Management as a field of study
		CO3)- Planning - Definition, nature and relevance
		CO4) - Significance of motivation in effective management/modern management

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SEMESTER VII

Course Code	Course Name	Course Outcomes (CO)
BHM-701	Food Production & Management VII	CO1: to understand the - Study of cuts & their uses
		CO2: -- Types of garnishes & accompaniments
		CO3: - Kitchen planning & Layout
		CO4:- - Evaluation of standard Recipe Developing, testing & assessing New Recipes
Course Code	Course Name	Course Outcomes (CO)
BHM-702	Food & Beverage Service & Management VII	CO1: Review of Catering Operations
		CO2: Layout of Food Service Areas
		CO3: -- Purchasing, Brief study of purchasing cycle - Receiving, storing & Issuing
		CO4: - - to understand the Techniques of cost control
		CO5:.. - Aims & Objectives of Beverage cost control
Course Code	Course Name	Course Outcomes (CO)
BHM-703	Front Office & Management VII	CO1.. The role of front office in ensuring safety and security of guest
		CO2: 1. The role of front office in ensuring safety and security of guest
		CO3: 3. Meaning and importance of Overbooking in hotel
		CO4:6. Forecasting and budgeting their meaning and importance in front office.
BHM-704	Housekeeping & Management VII	CO1. 1. 2. Interior decoration and horticulture which includes flower arrangement

		CO2: 3. Importance of renovation in housekeeping
		CO34. Identify the living creatures in the vicinity of the hotel.
Course Code	Course Name	Course Outcomes (CO)
BHM-705	Human Resource management	CO 1. - -- Definition, Scope and Nature of HRM
		CO2. - - Training: Definition, Overview, Methods - Management Development
		CO3.- - Performance Management & Appraisal
Course Code	Course Name	Course Outcomes (CO)
BHM-706	Financial Management	CO1) - - Concept of Financial management: Meaning, Nature and Scope. Changing role of a funds manager
		CO2) - - Capitalization and capital structure: Meaning and concept. Theories of capitalization-Brief overview
		CO3)- Planning - Definition, nature and relevance
		CO4) - Significance of motivation in effective management/modern management
Course Code	Course Name	Course Outcomes (CO)
BHM-707	Managerial Economics	CO-Types of Business Organization- Proprietary firms
		CO-Production and costs – Meaning of production function
		CO Pricing and output determination
Course Code	Course Name	Course Outcomes (CO)
BHM-708	Seminar	CO-1 relevant to hospitality industry to a student focusing on his/her area of interest
		CO-2 make a presentation

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SEMESTER VIII

Course Code	Course Name	Course Outcomes (CO)
BHM-801	Growing Dimension of Tourism	CO1: to understand the - Tourist and Tourism: Definition, Meaning, Nature and Scope
		CO2: -- - Types and Typologies of Tourism
		CO3: - - Travel and Tourism through the ages
Course Code	Course Name	Course Outcomes (CO)
BHM-802	Event Management	CO1:- Event - Definition, concept & the changing scenario
		CO2: Layout of Food Service Areas
		CO3: --- Event management - scope & growth prospects
		CO4: - - to understand the Techniques of cost control
Course Code	Course Name	Course Outcomes (CO)
BHM-803	Hospitality Management	CO1.. 1) The growth and development of International hotel chains in India
		CO2: Understand the linkages of Hospitality Industry with other sector
		CO3: 3) To assess the contribution of the Hospitality Industry in an economy .
		CO4:) The growth and development of various hospitality Industry in India
BHM-804	Facility Planning	CO1.Understand and design considerations and thumb rule.
		CO2:Understand the procedure of SLP.
		CO3.Understand and able to evaluate star classification.
		CO-Understand planning and designing of restaurant and kitchen and project Mgt.
Course Code	Course Name	Course Outcomes (CO)
BHM-805	Entrepreneurship Development	CO 1. - -- Definition, Scope and Nature of HRM

		CO2. - - Training: Definition, Overview, Methods - Management Development
		CO3.- - Performance Management & Appraisal
Course Code	Course Name	Course Outcomes (CO)
BHM-806	Hotel Law	CO-Laws governing the Hotel Industry; areas of legal compliance for Hotel business
		CO2) - - Types of license and procedure for applying condition for grant of license
Course Code	Course Name	Course Outcomes (CO)
BHM-807	Organization Behavior	CO-- Introduction to Evolution of Organization Behavior
		CO-- Systems approaches for understanding organization
Course Code	Course Name	Course Outcomes (CO)
BHM-808	Comprehensive Viva-Voce Exam-300	CO TO Understand the dissertation