

Institute of Hotel Management

PROGRAMME LEARNING OUTCOMES (PLOs)

The range of learning outcomes achieved by students in the program will vary according to their Award. As student progress towards their final levels of study, they will be expected to demonstrate an increasingly sophisticated level of understanding, analysis and evidence of the synthesis of theory and practice and are expected to be able to –

PLO 1: Competent to apply in-depth knowledge and skills of the operational aspects considering the underlying principles of the Hospitality operations.

PLO 2: Able to demonstrate the lab skills of the hospitality industry and the strategic management during industrial/academic career.

PLO 3: Competent to execute employability skills, communicating with the staff and sorting their grievances, planning staff welfare incentives, i.e., tour and trips, awards etc., suggestive selling techniques and Cost Management etc.

PLO 4: Capable to deliver the best services in common with the other teammates reflecting the good team work to the customer(s). Also, discussing the issues, appraisals and the new trends in the staff meeting in order to improve the quality of services and upgrade knowledge.

PLO 5: Capable to perform employability skills like cost management and apply them to decision-making situations. Awareness of the Value-added programs that will help in higher education or making them a competent professional/ entrepreneur.

PLO 6: Ability to demonstrate professional behavior, techniques and experience of industrial exposure in customer service / guest service management.

PLO 7: Able to demonstrate effective sales techniques and procedures including marketing, public relations, and entrepreneurship within the hospitality industry.

PLO 8: Able to analyze and solve problems, using appropriate tools & technology e.g., smartly creating a customized and / multi-purpose equipment in a limited space kitchen. Also, keeping oneself up with the current hospitality trends (event manager, catering manager, public relation officer and Admin officer in the MNC companies etc.) considering the social picture of the organization.

PROGRAM EDUCATIONAL OBJECTIVES (PSOs):

Upon successful completion of Hotel Management & Catering Technology Course, a student should be able to:

PSO 1: To provide the hospitality industry the steady stream of competent young men and women with necessary knowledge, technical as well as soft skills, values and attitudes to occupy leading positions in the operations.

PSO 2: Create a blue print of one's hospitality career & expose them to crucial hospitality management concepts.

PSO 3: Introduction of key principles of Human Resources, Customer Centered Marketing and specific Finance & Accounting for Hotel industry.

PSO 4: Focus on delivering the best performance and value to the customer to provide a common body of knowledge in hospitality management coupled with a broad education and awareness of leading skills which will prepare students for responsible and competent leadership roles in the hospitality industry.

PSO5: Develop employability skills required for hotel / restaurant management and culinary professionals through the use of a competency-based program / Value-added program.

PSO 6: Provide students with relevant hands-on operational experience in some facet of the hospitality industry.

PSO 7: To impart latest and relevant knowledge to the students from different fields of hotel management like sales and marketing, guest management etc.

PSO 8: Enable students to acquire skills for future management roles in various types of hospitality units while being aware & conscious of social responsibilities that an organization owes to its employees & clients.

SEMESTER I

Food Production Foundation –I	
Course Code: 23SBHM101	Continuous Evaluation: 40 Marks
Credits: 3	End Semester Examination: 60 Marks
L T P: 3, 0, 0	Course Type: Core Course (CC)
Prerequisite: NIL	

CLO 1: Competent in functions of the kitchen and its modern developments, cooking as an art, job specification & description on different positions, grooming, and coordinated workflow with other departments while maintaining the hierarchy.

CLO2: Able to demonstrate various kitchen equipment/ tools use with safety, maintenance of the entire kitchen and equipment/ tools various kitchen fuels and basics of First Aid & firefighting technique.

CLO 3: Capable about technical use of basic (fruits & vegetables, Cereals & Pulses) and important (Salt& sweeteners, milk & milk products) food ingredients and the control cycle (purchasing, storing, etc.).

CLO4: Develop the ability about of technical methods of preparation of the bases of international cuisines, knowledge of use of raw materials, ways of salad carving, dressing and serving the current/rising trends at the national and the international level.

CLO 5: Competent with the knowledge of various bakery equipment, bread making, cookie and dessert making.

Food Production Foundation - I (Practical)	
Course Code: 23SBHM101P	Continuous Evaluation: 60 Marks
Credits: 4	End Semester Examination: 40 Marks
L T P: 0, 0, 8	Course Type: Core Course (CC)
Prerequisite: NIL	

CLO 1: To impart practical knowledge about Equipment Identification, Vegetable classification, and Basic Cooking methods.

CLO 2: Students will be aware of the Basic mother sauces.

CLO 3: Impart knowledge about Egg cookery.

CLO 4: Demonstration and impart practical knowledge about different menus consisting of soup, salad, and main course.

CLO 5: Make students practical strong about different Breads and Desserts.

Food & Beverage Service Foundation –I	
Course Code: 23SBHM102	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
L T P: 2, 0, 0	Course Type: Core Course (CC)
Prerequisite: NIL	

CLO 1: able to demonstrate the fundamental knowledge about food service industry /catering industry. It will enhance their in-depth knowledge about food service operations.

CLO 2: capable enough to explain about the staffing and duties and responsibilities of various position of F&B Service Department. It would help them to gain the basics of food service operations.

CLO 3: competent enough to explain about the various F& B outlets and learn about the role and importance of various ancillary sections of F & B service department. It will enhance their in-depth knowledge about food service outlets.

CLO 4: able to classify and identify F & B Service equipment's along with their uses. Acquired knowledge would be applied by the students while getting the hands on experience. It would help them to gain the basics of food service operations.

CLO 5: able to explain the concept and details of non-alcoholic beverages with their classification.

Food & Beverage Service Foundation –I (Practical)	
Course Code: 23SBHM102P	Continuous Evaluation: 60 Marks
Credits: 1	End Semester Examination: 40 Marks
L T P: 0, 0, 2	Course Type: Core Course (CC)
Prerequisite: NIL	

CLO1: able to apply the concept in their professional career by understanding the need and importance of good hygiene and maintaining good grooming standard in a hotel.

CLO2: competent enough to explain about the various F & B outlets and their working procedure along with role of their ancillary sections. It will enhance their deep knowledge about food service outlet.

CLO3: capable enough to demonstrate about the various category of equipment used in food and beverage service operations along with their examples and uses. It will enhance their deep knowledge about food service outlet.

CLO4: well versed and apply the acquired knowledge to perform the various activities which are required before, during and after operation hour of a restaurant.

CLO5: competent enough to serve water and other non-alcoholic beverages.

Rooms Division Foundation-I	
Course Code: 23SBHM103	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
L T P: 2 0 0	Course Type: Core Course (CC)
Prerequisite: NIL	

GROUP A – FRONT OFFICE OPERATIONS

CLO 1: Able to know about the evolution and growth of hotels, origin and importance of tourism and hospitality industry with respect to the core areas of the hotel.

CLO 2: Able to explain the criteria for star classification of hotel on the basis of their facilities and services in aspect of accommodation, various categories of room with meal plans.

CLO 3: Able to explain the concept of guest cycle and reservation.

CLO 4: Capable to demonstrate the registration process and techniques of room selling.

CLO 5: Able to know about during the stay activities and service recovery process.

GROUP B – ACCOMMODATION OPERATIONS

CLO1: At the end of the first unit students would be able to understand the role and organizational chart of housekeeping department.

CLO2: At the end of the Second unit students would be able to utilize principles and methods of organizing cleaning.

CLO3: At the end of the third unit students would be able to use proper cleaning agents for better Upkeep of any surface.

CLO4: At the end of the fourth unit students would be able to explain the use of different agents and equipment's on different surfaces.

CLO5: At the end of the fifth unit students would be able to understand the Coordination of housekeeping departments with other departments of the hotel.

Rooms Division Foundation –I-A(Practical)	
Course Code: 23SBHM103P	Continuous Evaluation: 60 Marks
Credits: 1	End Semester Examination: 40 Marks
L T P: 0, 0, 2+2	Course Type: Core Course (CC)
Prerequisite: NIL	

GROUP A – FRONT OFFICE OPERATIONS - PRACTICAL

CLO1: Able to explain about service culture & guest satisfaction.

CLO2: Able to demonstrate the skill set of front office staff.

CLO 3: Able to learn about the handling of different types of calls. Competent enough to deal with the guest calls.

CLO 4: Able to learn about escorting of guest, amendment and other concept of reservation procedure.

CLO 5: Able to perform the activities preformed during the stay procedure.

GROUP B – ACCOMMODATION OPERATIONS - PRACTICAL

CLO 1: At the end of the first unit students would be able to demonstrate Standard operating procedure for Room and bathroom cleaning.

CLO 2: At the end of the Second unit students would be able to handle minibar of the guest room.

CLO 3: At the end of the third unit students would be able to utilize the routine system and record keeping in Cleaning operations.

CLO 4: At the end of the fourth unit students would be able to explain the inspection of guest rooms for defect free rooms.

CLO 5: At the end of the fifth unit students would be able to utilize sense of sense of guest request and complaint handling.

FUNCTIONAL ENGLISH-I	
Course Code: UAEC101	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
L T P: 2 0 0	Course Type: AEC
Prerequisite: NIL	

CLO1: Identify the main ideas and key details in spoken and written texts for practical comprehension.

CLO2: Apply spoken language in various contexts, such as giving directions, making requests, or participating in discussions.

CLO3: Evaluate the effectiveness of communication strategies in different scenarios, considering cultural and situational factors.

CLO4: Develop well-structured written documents (e.g., proposals, project reports) that effectively convey information and ideas to a target audience.

SEMESTER II

Food Production Foundation –II	
Course Code: 23SBHM151	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
L T P: 2, 0, 0	Course Type: Core Course (CC)
Prerequisite: NIL	

CLO1: Able to demonstrate the Methods of Cooking (Baking, Broiling, Grilling, Frying, Steaming, Stewing, Poaching, Roasting, Frying, Sautéing, and Braising).

CLO2: Skilled to explain and competent about the use of Eggs, Poultry and Meat.

CLO3: Able to competent with the use of Fish in cookery (Classification Cuts of Fish, Popular Species of Fish, and Classical Preparations of Fish).

CLO4: Competent enough about the Vegetables Cuts & Cookery (Vegetables, Pigment and Colour Changes, Effect of Heat on vegetables, Cuts of Vegetables).

CLO5: Able to demonstrate about different types of bakery products.

Food Production Foundation – II (Practical)	
Course Code: 23SBHM151P	Continuous Evaluation: 60 Marks
Credits: 4	End Semester Examination: 40 Marks
L T P: 0, 0, 8	Course Type: Core Course (CC)
Prerequisite: NIL	

CLO 1: Capable enough to explain about the meat cookery and meat preparations.

CLO 2: Able to Enhance the capability to make the fish preparations.

CLO 3: Able to demonstrate and explain the Salads dressings, parts & Soups.

CLO 4: Competent to make the Vegetable preparations.

CLO 5: Capable enough with the ability to make Bakery dishes.

Food & Beverage Service Foundation –II	
Course Code: 23SBHM152	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
L T P: 2, 0, 0	Course Type: Core Course (CC)
Prerequisite: NIL	

CLO 1: capable enough to describe about the concept and types of menus, about the sequence in which food items to be served as per French classical menu and various meals which are served in a hotel at different period of time in a day.

CLO 2: competent enough to explain about the different styles of service followed in food service operations. Service style depends on the types of food mentioned in the menu.

CLO 3: able to demonstrate the knowledge about different types of Breakfast and Room Service. Student would able to apply the services style explained to them in the previous unit.

CLO 4: well versed to understand about importance of using the various sales control tools- KOT, BOT, Bills, etc. in the restaurant operation.

CLO 5: seasoned about various form of tobacco which are served to a guest in hotel industry,

Food & Beverage Service Foundation –II (Practical)	
Course Code: 23SBHM152P	Continuous Evaluation: 60 Marks
Credits: 1	End Semester Examination: 40 Marks
L T P: 0 0 2	Course Type: Core Course (CC)
Prerequisite: NIL	

CLO 1: able to recall the topic which was covered in previous semester.

CLO 2: competent enough to act professionally while performing the food service in a professional environment of a restaurant. It will help to enhance the ability of a waiter.

CLO 3: capable of laying out different types of cover on the table according to the meal to be served. It will help to enhance the ability of a waiter.

CLO 4: able to apply it in order to carry out the various activities on their own as per the need and timing of the restaurant. It will help to enhance the ability of a waiter.

CLO 5: capable enough to perform the food service in a proper sequence as and when required. It will help to enhance the ability of a waiter.

CLO 6: able to demonstrate about some very essential social skills which will be required by them once they will come in contact with the guest.

CLO 7: able to apply the knowledge in doing the service of various form tobacco-Cigar, Cigarettes, pipe tobacco, etc.

Rooms Division Foundation-II	
Course Code: 23SBHM153	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
L T P: 2 0 0	Course Type: Core Course (CC)
Prerequisite: NIL	

GROUP A – FRONT OFFICE OPERATIONS

CLO1: Able to know about the monetary procedures performed by front office department in hotel.

CLO2: Capable to explain about the bell desk section.

CLO 3: Competent to know about the timeshare business & its types.

CLO4: Able to demonstrate about the function areas, & personality traits of front office staff.

CLO5: Able to understand the coordination of front office with other department in hotel.

GROUP B – ACCOMMODATION OPERATIONS

CLO 1: At the end of the first unit students would be able to demonstrate Standard operating procedure for Room and bathroom cleaning.

CLO 2: At the end of the Second unit students would be able to handle minibar of the guest room.

CLO 3: At the end of the third unit students would be able to utilize the routine system and recordkeeping in cleaning operations.

CLO 4: At the end of the fourth unit students would be able to explain the inspection of guest rooms for defect free rooms.

CLO 5: At the end of the fifth unit students would be able to utilize sense of sense of guest request and complaint handling.

Rooms Division Foundation –II-A(Practical)	
Course Code:23SBHM-153P	Continuous Evaluation: 60 Marks
Credits: 2	End Semester Examination: 40 Marks
L T P: 0, 0, 2 + 2	Course Type: Core Course (CC)
Prerequisite: NIL	

GROUP A– FRONT OFFICE PRACTICAL

CLO 1: Capable to work on PMS Software

CLO2: Capable to fill the Performa's, able to attend guests and handle their queries.

CLO3: Competent to use their skills in taking reservation of the guest, and able to Perform the roles of front desk personnel.

CLO4: Able to perform the basic front desk operations on PMS.

CLO5: Aware about the basic things like hotel terms, currency, country, capitals, Airlines etc.

GROUP B - ACCOMMODATION OPERATIONS PRACTICAL

CLO 1: At the end of the first unit students would be able to demonstrate Standard operating procedure for Room and bathroom cleaning.

CLO 2: At the end of the Second unit students would be able to handle minibar of the guest room.

CLO 3: At the end of the third unit students would be able to utilize the routine system and record keeping in cleaning operations.

CLO 4: At the end of the fourth unit students would be able to explain the inspection of guest rooms for defect free rooms.

CLO 5: At the end of the fifth unit students would be able to utilize sense of sense of guest request and complaint handling.

Functional English-II	
Course Code: UAEC201	Continuous Evaluation: 40 Marks
Credits: 2 Credit	End Semester Examination: 60 Marks
L T P: 2 0 0	Course Category: AEC
Prerequisite: NIL	

CLO1: Examine the text critically by evaluating the various contexts (social, historical, or personal) surrounding and underpinning each text

CLO2: Evaluate the stylistic conventions of academic writing

CLO3: Analyse various texts while identifying and highlighting their main ideas and messages

CLO4: Develop independent perspectives and arguments via persuasive support and successful incorporation of research thus developing their own voice and creating a balance between their own voice and source summaries

CLO5: Construct counter arguments in order to present a more compelling arguments

Department of Environmental Sciences			
Programme: Undergraduate program			
Year/Semester	1ST/I or II	Course Category	Value Added Course (VAC)
Course Code	23VAC201	Course Title	Environmental Protection & Sustainable Development
Continuous Evaluation: 30		End Semester Examination: 70	
Prerequisite: Nil		L T P : 2 0 0	Credits: 2

CLO1: Demonstrate to safeguard the Earth's environment and its resources.

CLO2: Explain sustainable development, its goals, challenges, and global strategies.

CLO3: Analyse the environmental pollution and sensitize themselves to adverse health impacts of pollution.

CLO4: Appraise the concept of climate change, its science and response measures.

SEMESTER III

Food Production - Indian Cookery	
Course Code: 23SBHM201	Continuous Evaluation: 40 Marks
Credits: 3	End Semester Examination: 60 Marks
L T P: 3, 0, 0	Course Type: Core Course (CC)
Prerequisite: All basics and advance of previous semesters.	

CLO 1: Able to Demonstrate the basic Condiments in Indian cookery for flavouring different regional cuisines.

CLO 2: Capable to explain different methods of cooking, spices use in regional cuisine.

CLO 3: Showcase the ability to explain different food habits in different regions of India.

CLO4: Able to introduce Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisines of Tamil Nadu, Awadh & Goa with his capability.

CLO5: Competency to introduce Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisines of Kashmir, Maharashtrian & Uttarakhand.

Food Production - Indian Cookery (Practical)	
Course Code: 23SBHM201P	Continuous Evaluation: 60 Marks
Credits: 4	End Semester Examination: 40 Marks
L T P: 0, 0, 8	Course Type: Core Course (CC)
Prerequisite: All basics and advance of previous semesters.	

CLO 1: Able to demonstrate different food styles and habits of Indian people of different culture.

CLO 2: Able to competent enough in preparation of different regional food.

CLO 3: Filled with the ability to prepare Indian menus.

CLO 4: Enhance capability to preparation of different Indian bread and Dessert.

CLO 5: Enhance capability to preparation of different Indian Dessert.

Food & Beverage Service Operations –II	
Course Code: 23SBHM202	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
L T P: 2 0 0	Course Type: Core Course (CC)
Prerequisite: All basics and advance of previous semesters.	

CLO 1: proficient enough to recognize alcoholic beverages and can classify them as per their manufacturing process.

CLO 2: competent enough to describe about Beer in full detail.

CLO 3: able to demonstrate their in-depth knowledge about Wine and can also describe about the special features of wine that are being manufactured in various parts of the world.

CLO 4: able to learn and describe about all the details related to distilled alcoholic beverage- SPIRITS.

CLO 5: capable enough to acquire the good knowledge about Liqueur/Aperitif along with their production process, uses, service.

Food & Beverage Service Operations –II (Practical)	
Course Code: 23SBHM202P	Continuous Evaluation: 60 Marks
Credits: 1	End Semester Examination: 40 Marks
L T P: 0 0 2	Course Type: Core Course (CC)
Prerequisite: All basics and advance of previous semesters.	

CLO 1: skilled enough to handle the equipment used in a bar/ alcoholic beverage service.

CLO 2: proficient enough to serve the different types of wines.

CLO 3: capable of Serving different style of Beer.

CLO 4: competent enough to service different types of Spirits and Liqueur.

CLO 5: trained enough to Plan a menu of their own with the accompanying wine; and would be able to do the table setup for a menu with wine.

Rooms Division Operations	
Course Code: 23SBHM202	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
L T P: 2 0 0	Course Type: Core Course (CC)
Prerequisite: All Basics and Advance of Previous semesters	

GROUP A – FRONT OFFICE

CLO 1: Competent to know about the basic functioning, installation & use of computers and different software's in hotels.

CLO 2: Able to know about the accounting fundamentals and system to records all Monetary transaction.

CLO3: Demonstrate the Check-out procedure with different ways for settling their bills.

CLO4: Demonstrate the Check-out procedure, Night auditing procedure performed by the staff.

CLO5: To understand the importance of handling of security system, safe deposits, key Control, and emergency situation in the hotel.

GROUP B – ACCOMMODATION OPERATIONS

CLO 1: At the end of the first unit students would be able to understand the importance, layout and Operations of a linen room.

CLO 2: At the end of the Second unit students would be able to design and handle uniforms for different designations of the hotel.

CLO 3: At the end of the third unit students would be able to understand the importance of sewing Room in a hotel.

CLO 4: At the end of the fourth unit students would be able to manage operations of a laundry.

CLO 5: At the end of the fifth unit students would be able to demonstrate different flower Arrangements and indoor planting techniques.

Rooms Division Operations (Practical)	
Course Code: 23SBHM202P	Continuous Evaluation: 60 Marks
Credits: 1	End Semester Examination: 40 Marks
L T P: 0, 0, 2 + 2	Course Type: Core Course (CC)
Prerequisite: All Basics & Advance of Previous Semesters	

GROUP A – FRONT OFFICE PRACTICAL

CLO1: Able to work at front office with its different sections like bell desk, reception etc.

CLO2: Able to work on hotel's software easily and get ready for the industry working environment of performing front desk task.

CLO3: Able to builds up confidence through practical training and role plays.

CLO4: Able to resolve guest queries and complaints.

CLO5: Capable to inculcate the skills required for hospitality professional.

GROUP B – ACCOMMODATION OPERATIONS PRACTICAL

CLO 1: At the end of the first unit students would be able to understand the importance, Layout and operations of a linen room.

CLO 2: At the end of the Second unit students would be able to design and handle uniforms For different designation in a hotel.

CLO 3: At the end of the third unit students would be able to understand the importance of Sewing room in a hotel.

CLO 4: At the end of the fourth unit students would be able to manage operations of a laundry.

CLO 5: At the end of the fifth unit students would be able to demonstrate different flower Arrangements and indoor planting techniques.

Food & Beverage Control	
Course Code: 23SBHM203	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
L T P: 2, 0, 0	Course Type: Minor Stream Course
Prerequisite: All Basics & Advance of Previous Semesters	

CLO 1: Competent to perform basic costing and food costing procedures

CLO 2: Able to demonstrate about all steps and technical aspects involved in performing The Purchasing Activity for a Hotel & F & B Outlets.

CLO 3: Ability to demonstrate about all steps and technical aspects involved in Receiving Control Process.

CLO 4: Competent to formulate a storing and issuing procedure for Hotels & F & B Outlets.

CLO 5: Ability to Formulate and Implement the Food Production and Food Service Procedures required for Hotels & F & B Outlets.

Hotel Accounting Skills	
Course Code: 23SBHM204	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
L T P: 2 0 0	Course Type: Domain Specific (DS)
Prerequisite: NIL	

CLO 1: Understand Accounting and its importance in today's business world. Understand the main concepts, principles, Indian & International standards of Accounting.

CLO 2: Understand a theoretical basis upon which they will develop their knowledge in Other areas of accounting. Prepare such documents as ledger and final accounts.

CLO 3: To understand the preparation of Final accounts and the concept and application of Depreciation.

CLO 4: Gain insight into the Income and expenditure Statements and Balance Sheet,

CLO 5: Learn the Principles of Internal Control in Accounting System, implementation and review the Internal & Statutory Audit.

FRENCH LANGUAGE PHASE-I	
Course Code: 23FLFR-I	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
LTP: 2 0 0	Course Type : SEC
Prerequisite: Nil	

CLO1: The student will be able to write short and simple texts.

CLO2: The student will be able to initiate and respond to various situations using French language skills.

CLO3: The student can understand and respond effectively to the cultural elements of the French and Francophone culture.

SEMESTER IV

Second Year Fourth Semester								
S. No.	Course Code	Course Title	L	T	P	Credits	Course Category	Remarks
1	23SBHM 251	Industrial Training - I				20	Major Course	
TOTAL						20		

CLO 1: Capable to understand different equipment, new techniques, and layout planning Of hospitality industries.

CLO 2: Enhance the ability to get a real experience of hospitality world also helps to understand basic operation style in the industry.

CLO 3: Able to demonstrate and explain the different sectors of hospitality like travel, tourism, lodging food service.

CLO 4: Capable to understand and have ability to identify the different position in the Particular department and their responsibility.

CLO 5: Able to competent with basic industry standard requirement and needs to be a successful hotelier.

SEMESTER V

Advanced Food Production Operations - I	
Course Code: 23SBHM301	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
L T P: 2 0 0	Course Type: Core Course (CC)
Prerequisite: NIL	

- CLO 1:** Able to demonstrate and understand the Introduction about advance Food Production Operations & Introduction to International Cuisine.
- CLO 2:** Competent to explain about Larders department.
- CLO 3:** Entitled with Capability to explain and understand Plating Art.
- CLO 4:** Entitled with Capability to explain and understand Sandwiches.
- CLO 5:** Able to understand the use of wine in cooking.

Advanced Food Production Operations - I Practical	
Course Code: 23SBHM301P	Continuous Evaluation: 60 Marks
Credits: 4	End Semester Examination: 40 Marks
L T P: 0, 0, 8	Course Type: Core Course (CC)
Prerequisite: NIL	

- CLO 1:** Able to demonstrate about the Advance food production menu.
- CLO 2:** Able to know about how to prepare continental menus with his capability.
- CLO 3:** Competent about preparation of different Bread and Dessert.

Advance Food & Beverage Service Operations –I	
Course Code: 23SBHM302	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
L T P: 2 0 0	Course Type: Core Course (CC)
Prerequisite: All basics and advance of previous semesters.	

- CLO 1:** capable to plan for a restaurant with all basic knowledge required for it.
- CLO 2:** competent enough to demonstrate about function catering of hospitality industry in full detail.
- CLO 3:** trained to apply their knowledge while doing setup for Buffet Service.
- CLO 4:** capable of describing the importance of Gueridon service and would able to elaborate the functioning of Gueridon trolley.
- CLO 5:** seasoned enough with the knowledge about Kitchen Stewarding and its importance in hotel industry.

Advance Food & Beverage Service Operations –I (Practical)	
Course Code: 23SBHM302P	Continuous Evaluation: 60 Marks
Credits: 2	End Semester Examination: 40 Marks
L T P: 0 0 4	Course Type: Core Course (CC)
Prerequisite: All basics and advance of previous semesters.	

- CLO 1:** Capable of planning a function as per the requirement.
- CLO 2:** Skilled enough to do set up for buffet service as per the menu planned.
- CLO 3:** Able to apply gained knowledge in their professional career in term of handling various situations that arises in the working environment.
- CLO 4:** Competent enough to set up a bar counter for a banquet party with all the essentials.
- CLO 5:** Trained enough to perform various task in a bar efficiently.

Nutrition & Food Science	
Course Code: 23SBHM304	Continuous Evaluation: 40 Marks
Credits: 4	End Semester Examination: 60 Marks
L T P: 0, 0, 4	Course Type: Ability Enhancement Compulsory Course(AECC)
Prerequisite: NIL	

CLO 1: Gain insight into the structure, composition, nutritional quality and post-harvest changes in various plant foods

CLO 2: Learn the structure and composition of various foods.

CLO 3: Know the history and evolution of food processing.

CLO 4: Get a summary of some of the methods of processing plant and animal foods.

CLO 5: Able to explain the theory of emulsification, Colloidal dispersion and Role of Browning in food preparation.

SEMESTER VI

Advance Food Production Operations-II	
Course Code:23SBHM351	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
L T P: 2, 0, 0	Course Type: Core Course (CC)
Prerequisite: All basics and advance of previous semesters.	

CLO 1: Competent to understand Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Britain, and France & Italy Cuisines.

CLO 2: Able to demonstrate about Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Germany, and Middle East & Oriental Cuisines.

CLO 3: Capable to Introduction, Geographical Perspectives, Brief Historical Background Characteristics & Salient Features of Mexican, Arabic & Chinese Cuisines

CLO 4: Entitle with the ability to understand Introduction, Geographical Perspectives, and Brief Historical Background Characteristics & Salient Features of Spain & Portugal Cuisines

CLO 5: Demonstrate and explain about Frozen Desserts, Meringues, Bread Making, Chocolate, icings & Toppings.

Advance Food Production Operations-II (Practical)	
Course Code: 23SBHM351P	Continuous Evaluation: 60 Marks
Credits: 4	End Semester Examination: 40 Marks
L T P: 0, 0, 8	Course Type: Core Course (CC)
Prerequisite: All basics and advance of previous semesters.	

CLO 1: Able to demonstrate know about the Spanish, Italian, and Greece menus.

CLO 2: Able to explain about international cookery with his competency.

CLO 3: Capable to know about different Bread.

CLO 4: Showcase the ability to know about the cooking style of international cuisine.

CLO 5: Capable to know about different Dessert.

Advance Food & Beverage Service Operations –II	
Course Code: 23SBHM352	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
L T P: 2 0 0	Course Type: Core Course (CC)
Prerequisite: All basics and advance of previous semesters.	

CLO 1: able to perform supervisory skill and understand making of Job description, Job specification and Duty roaster of their department.

CLO 2: understand the function performed by the supervisor of a restaurant. Supervisory Skill of F&B Service Department of a Hotel that will be required by them once they join the hospitality industry.

CLO3: able to act proficiently to plan for a bar operation professionally.

CLO 4: seasoned with all the basic knowledge required to make cocktail and mixed drinks.

CLO 5: seasoned with all the basic knowledge required to make cocktail and mixed drinks.

Advance Food & Beverage Service Operations –II (Practical)	
Course Code: 23SBHM352P	Continuous Evaluation: 60 Marks
Credits: 2	End Semester Examination: 40 Marks
L T P: 0 0 4	Course Type: Core Course (CC)
Prerequisite: All basics and advance of previous semesters.	

CLO 1: skilled enough in the managerial tasks assigned to them.

CLO 2: competent enough to frame job specification and job Description for various position of their department.

CLO 3: capable of demonstrating the importance of framing SOPs for an outlet.

CLO 4: seasoned for performing some supervisory tasks.

CLO 5: well versed in making some traditional and innovative cocktails.

Rooms Division Management-II	
Course Code: 22SBHM-353	Continuous Evaluation: 40 Marks
Credits: 2	End Semester Examination: 60 Marks
L T P: 2 0 0	Course Type: Core Course (CC)
Prerequisite: All Basics & Advance of Previous Semesters	

GROUP A– FRONT OFFICE MANAGEMENT – II

CLO1: Competent to explain the Pricing strategy and its applicability to rooms in hotels by ensuring customer satisfaction.

CLO2: Ability to remember and explain the various demand tactics and solve the numerical problems related to demand tactics.

CLO3: Ability to reproduce about the concepts of Timeshare properties and its existence and importance in India.

CLO 4: Competent to explain the concepts of Condominium properties, its existence and importance in India.

CLO 5: Ability to differentiate about Indian & Foreign Hotel Chains and their Organisation Structures.

GROUP B – ACCOMMODATIONS MANAGEMENT – II

CLO1: At the end of the first unit students would be able to plan and organize different safety & security.

CLO2: Students would be able to use basics of interior decoration.

CLO3: Students would be able to maintain upkeep of guest rooms and other public areas.

CLO4: Students would be able to conduct a task of a housekeeper.

CLO5: Students would be able to plan and execute special decorations for guest starting operations in any hotel.

Rooms Division Management –II (Practical)	
Course Code: 22SBHM-353P	Continuous Evaluation: 60 Marks
Credits: 1	End Semester Examination: 40 Marks
L T P: 0, 0, 2 + 2	Course Type: Core Course (CC)
Prerequisite: All Basics & Advance of Previous Semesters	

GROUP A – FRONT OFFICE MANAGEMENT – II (Practical)

CLO 1: Capable to perform reservation, night auditing and related procedures to be done on the PMS System

CLO 2: Ability to perform Night auditing & Income Auditing.

CLO3: Competent to explain about yield management procedure on PMS.

CLO4: Ability to perform Check-in and Check-out procedure on PMS.

CLO5: Competent enough to solve various situations related to guest.

GROUP A – ACCOMMODATION MANAGEMENT – II (Practical)

CLO 1: At the end of the first unit students would be able to develop Standard operating procedure organize different housekeeping Tasks.

CLO 2: At the end of the Second unit students would be able to use basics of First-Aid.

CLO 3: At the end of the third unit students would be able to utilize measures for fire safety and firefighting.

CLO 4: At the end of the fourth unit students would be able to use styles of Layout of guest room.

CLO 5: At the end of the fifth unit students would be able to plan and execute special decorations for guest as well as the hotel on special days.

Facility Planning	
Course Code: 22SBHM/DSE-306	Continuous Evaluation: 40 Marks
Credits: 3	End Semester Examination: 60 Marks
L T P: 3 0 0	Course Type: Discipline Specific Elective(DSE)
Prerequisite: NIL	

CLO 1: Ability to remember and reproduce the knowledge gained regarding the design Considerations for hotels

CLO 2: Ability to explain the criteria and guidelines for Star Classification of Hotels.

CLO 3: Competent to draw the Kitchen layout as per the considerations and guidelines.

CLO 4: Competent to explain the different engineering services, contract services, types of Fuel used in Hotels and catering operations

CLO 5: Able to explain the Fundamentals, Principles & Types of electricity.

SEMESTER VII

Food & Beverage Management	
Course Code: 23SBHM403	Continuous Evaluation: 40 Marks
Credits: 4	End Semester Examination: 60 Marks
L T P: 4 0 0	Course Type: Minor Stream Course
Prerequisite: NIL	

CLO 1: Able to Reproduce the concepts and Terms underlying in Cost and Sales.

CLO 2: Competent to exercise the Control procedures in Inventory Control – Methods, Techniques.

CLO 3: Able to demonstrate their knowledge on Beverage Control procedures and Budgetary Control.

CLO 4: Able to solve the problems of Variance Analysis and Breakeven analysis and analyse them.

Hospitality Marketing	
Course Code: 23SBHM404	Continuous Evaluation: 40 Marks
Credits: 3	End Semester Examination: 60 Marks
L T P: 3 0 0	Course Type: Minor Stream Course
Prerequisite: NIL	

CLO 1: Able to explain the process of marketing with its related concepts.

CLO 2: Competent enough to make decisions.

CLO 3: Able to prepare Hospitality Marketing strategy for an organization.

CLO 4: Capable to analyse trends in Hospitality Marketing and formulate suitable strategies.

CLO 5: Capable to explain the concepts of public relations, sales, promotions, advertising, and other marketing communications.

Financial Management	
Course Code: 23SBHM405	Continuous Evaluation: 40 Marks
Credits: 4	End Semester Examination: 60 Marks
L T P: 4 0 0	Course Type: Minor Stream Course
Prerequisite: NIL	

CLO 1: Able to explain the concept of Financial Management with its meaning, types and related Practical Problems associated with it.

CLO 2: Competent to analyse the Funds and Cash Allocated for the resources in an organization.

CLO 3: Competent to do the Financial Planning & Budgeting.

CLO 4: Able to determine the factors of Capital Structure and solve the numerical related to Financial Management.

CLO 5: Able to understand the Concept of Capital Budgeting.

SEMESTER VIII

Fourth Year Eighth Semester								
S.No.	Course Code	Course Title	L	T	P	Credits	Course Category	Remarks
1	23SBHM451	Industrial Training - II				20	Major Course	
TOTAL						20		
On completion of the programme, students shall be awarded Bachelor Degree (in Hotel Management &Catering Technology) after securing the requisite 184 Credits on completion of VIII Semester. (BHMCT)								

Detailed Content yet to be written