

# Study & Evaluation Scheme of Bachelor of Hotel Management

[Applicable for 2019-23]  
Version 2019

[As per CBCS guidelines given by UGC]



Approved in BOS	Approved in BOF	Approved in Academic Council
6/4/2019	6/26/2019	7/13/2019 Vide Agenda No:2.4

Quantum University, Roorkee  
22 KM Milestone, Dehradun-Roorkee Highway, Roorkee (Uttarakhand)  
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**Quantum University, Roorkee**  
 22 KM Milestone, Dehradun-Roorkee Highway, Roorkee (Uttarakhand)  
**Study & Evaluation Scheme**  
**Study Summary**

Name of the Faculty	Faculty of Hospitality & Tourism
Name of the School	Quantum School of Hospitality & Tourism
Name of the Department	Department of Hotel Management
Program Name	Bachelor of Hotel Management
Duration	4 Years
Medium	English

**Evaluation Scheme**

<b>Type of Papers</b>	<b>Internal Evaluation (%)</b>	<b>End Semester Evaluation (%)</b>	<b>Total (%)</b>
Theory	40	60	100
Practical/ Dissertations/Project Report/ Viva-Voce	40	60	100
<i>Internal Evaluation Components (Theory Papers)</i>			
Sessional Examination I		50 Marks	
Sessional Examination II		50 Marks	
Assignment –I		25 Marks	
Assignment-II		25 Marks	
Attendance		50 Marks	
<i>Internal Evaluation Components (Practical Papers)</i>			
Quiz One		25 Marks	
Quiz Two		25 Marks	
Quiz Three		25 Marks	
Lab Records/ Mini Project		75 Marks	
Attendance		50 Marks	
<i>End Semester Evaluation (Practical Papers)</i>			
ESE Quiz		30 Marks	
ESE Practical Examination		50 Marks	
Viva- Voce		20 Marks	

**Structure of Question Paper (ESE Theory Paper)**

The question paper will consist of 5 questions, one from each unit. Student has to Attempt all questions. All questions carry 20 marks each. Parts a) and b) of question Q1 to Q5 will be compulsory and each part carries 2 marks. Parts c), d) and e) of Q1 to Q5 Carry 8 marks each and the student may attempt any 2 parts.

**Important Note:**

1. *The purpose of examination should be to assess the Course Outcomes (CO) that will ultimately lead to attainment of Program Specific Outcomes (PSOs). A question paper must assess the following aspects of learning: Remember Understand, Apply, Analyze, Evaluate & Create (reference to Bloom's Taxonomy). The standard of question paper will be based on mapped BL level complexity of the unit of the syllabus, which is the basis of CO attainment model adopted in the university.*

2. *Case Study is essential in every question paper (wherever it is being taught as a part of pedagogy) for evaluating higher-order learning. Not all the courses might have case teaching method used as pedagogy.*

3. *There shall be continuous evaluation of the student and there will be a provision of real time reporting on QUMS. All the assignments will be evaluated through module available on ERP for time and access management of the class.*

## *Program Structure – Bachelor of Hotel Management*

### **INTRODUCTION**

Hospitality is defined as a purposeful, planned, and persistent effort to build and maintain mutual understanding between an organization and the general public, often known as the business of making and keeping friends and establishing a better understanding atmosphere. “The act or practice of being hospitable; the welcoming and entertaining of guests, visitors, or strangers,” according to the Oxford English Dictionary. The Latin word “Hospitalities” is the source of the term “hospitality.”

Providing attentive and courteous services, facilities, and amenities to a traveler, meeting and greeting him at the door, providing efficient and caring food and beverage service to him in his room, i.e., providing “A Home away from Home,” and making his visit a memorable and pleasant experience are all examples of hospitality activities.

### **ORIGINS OF HOSPITALITY AND TOURISM INDUSTRY**

There were no hotels back then, so travelers were either fighters, traders, or seekers of knowledge. Warriors and conquerors slept in tents, whereas traders and those seeking knowledge valued hospitality and sometimes traded their goods for housing.

The earliest commercial venture for hospitality and one of the first services for which money was exchanged was inn keeping. Inns in Biblical times merely had a cot or a bench in the common room. Guests were housed in enormous common rooms with no privacy or sanitation. Of course, the prices were reasonable. It was a difficult company to work for. Travelers and their horses and animals shared the same quarters.

### **OBJECTIVES OF HOSPITALITY AND TOURISM COURSE**

This hospitality course provides an introduction and overview of the global hospitality and tourism industry, its growth and development, industry segments and their distinguishing characteristics, trends and current concerns. Students are introduced to professional hospitality career opportunities and the employability skills needed to succeed in specific hospitality career.

This course shows students how to analyze the key factors responsible for the growth and development of hospitality and tourism, identifying current trends and challenges faced by the hospitality and tourism industry, and understanding hotel classifications and the different types of hotel ownership and development.

This course will help identify possible career paths for hospitality graduates with emphasis on the vast opportunities open to those who possess the knowledge, skills and personal qualities expected of potential industry leaders. We will also discuss the importance of exercising

effective leadership and management techniques, as well as the defining characteristics of effective leaders in the hospitality industry.

### **LEARNING OBJECTIVES OF COURSE:**

1. Discuss and analyze the key factors responsible for the growth and development of hospitality and tourism
2. Describe the current hospitality industry trends and challenges faced by the hospitality and tourism industry, in the context of global economic, environmental, health and other social concerns
3. Discuss hotel classifications and describe the different types of hotel ownership and development, i.e. franchising and management contracts
4. Identify possible career paths for hospitality graduates with emphasis on the vast opportunities open to those who possess the knowledge, skills and personal qualities expected of potential industry leaders
5. Discuss the importance of effective service leadership and management, and the characteristics of effective leaders in the hospitality industry

### **Key Benefits**

Students at Quantum School of Hospitality and Tourism are provided with excellent facilities, and an accomplished teaching staff, enabling students to hone their skills in the best possible platform. Developing an understanding of the importance of customer satisfaction in business. Our faculties possess teaching qualities that help students learn how to perform tasks in a professional and scientific manner. Our students are imbued with qualities to learn scientifically and act professionally.

1. The Course curriculum includes the latest advancements and technologies.
2. The syllabus of Course curriculum is designed to develop a general understanding of the hospitality industry.
3. The syllabus includes the latest in terms of breakthroughs and technologies.
4. The syllabus of courses curriculum is designed to develop a holistic understanding of the hospitality industry.
5. Our students are groomed in being more employable, in whichever sector they choose to enter.
6. Successful graduates are placed in various organizations in the hospitality sector, which includes hotels, restaurants, airlines, front office management etc.

**Curriculum (Session: 2019-2023) Version 2019**

Quantum School of Hospitality & Tourism  
 Department of Hotel Management  
 Bachelor of Hotel Management- PC: 07-3-01  
**Scheme & Syllabus**

**BREAKUP OF COURSES**

Sr. No	CATEGORY	CREDITS
1	Foundation Core (FC)	16
2	Program Core (PC)	102
3	Program Electives-I (Theory + Lab) (PE)	6
4	Program Electives-II (OJT Internship) (PE)	12
5	Industry Exposer	30
6	Open Electives (OE)	9 Minor + 9
7	Value Added Programs (VP)	12
8	General Proficiency	7
9	Passion Programs (PROPs)*	-
10	Disaster Management*	2*
<b>TOTAL NO. OF CREDITS</b>		194
<b>TOTAL NO. OF CREDITS (with minor)</b>		203

\*Non-CGPA Audit Course

**SEMESTER-WISE BREAKUP OF CREDITS**

Sr. No	CATEGORY	SEM 1	SEM 2	SEM 3	SEM 4	SEM 5	SEM 6	SEM 7	SEM 8	TOTAL
1	Foundation Core	2	4	-	2	4	4	-	-	16
2	Program Core	16	16	17	18	16	19	-	-	102
3	Program Electives- I	2	-	-	-	-	-	-	-	2
4	Program Electives- II	-	2	-	-	-	-	-	-	2
5	Program Electives- III	-	-	-	2	-	-	-	-	2
6	Industry Exposer	-	-	-	-	-	-	30	-	30
7	OJT Internships	-	-	-	-	-	-	-	12	12
8	Open Electives	-	-	-	3+(3M)	3+(3M)	3+(3M)	-	-	9+(9M)
9	VPs	2	2	2	2	2	2	-	-	12
10	GP	1	1	1	1	1	1	1	-	7
11	PROPs*	-	-	-	-	-	-	-	-	-
12	Disaster Management					2*				2*
<b>TOTAL</b>		<b>23</b>	<b>25</b>	<b>20</b>	<b>28</b>	<b>26</b>	<b>29</b>	<b>31</b>	<b>12</b>	<b>194+9M</b>

**M- Minor Program** \*Non-CGPA Audit Course  
**Minimum Credit Requirements**  
**BHM: 194 Credits**  
**With Minor: 194 +09 = 203 Credits**

### Semester 1

Course Code	Course Type	Course Name	L	T	P	C	Version	Course Prerequisite
HM3101	PC	Food Production-I	3	1	0	4	1.0	Nil
HM3102	PC	Food & Beverage Service-I	2	1	0	3	1.0	Nil
HM3103	PC	Front Office -I	2	0	0	2	1.0	Nil
HM3104	PC	Housekeeping-I	2	0	0	2	1.1	Nil
HM3105	FC	Hotel Communication	2	0	0	2	1.0	Nil
	PE	Program Elective-I	2	0	0	2	1.0	Nil
HM3140	PC	Food Production-I Lab	0	0	4	2	1.0	Nil
HM3141	PC	Food & Beverage Service-I Lab	0	0	2	1	1.0	Nil
HM3142	PC	Front Office -I Lab	0	0	2	1	1.0	Nil
HM3143	PC	Housekeeping-I Lab	0	0	2	1	1.0	Nil
VP3113	VP	Life Learning Skills	2	0	0	2	1.0	Nil
GP3201	GP	General Proficiency	1	0	0	1	1.0	Nil
<b>Total</b>			<b>15</b>	<b>2</b>	<b>10</b>	<b>23</b>		

Contact Hrs.- 27

### Program Elective-I

Program Elective	S.no	Course code	COURSE TITLE	L	T	P	C	Version	Course Prerequisite
Program Elective-I	1	HM3106	Flight Kitchen	2	0	0	2	1.0	Nil
	2	HM3107	Event Management	2	0	0	2	1.0	Nil
	3	HM3109	Housekeeping - STP	2	0	0	2	1.0	Nil

## Semester 2

Course Code	Course Type	Course Name	L	T	P	C	Version	Course Prerequisite
HM3201	PC	Food Production-II	3	1	0	4	1.0	Nil
HM3202	PC	Food & Beverage Service-II	2	1	0	3	1.0	Nil
HM3203	PC	Front Office -II	2	0	0	2	1.0	Nil
HM3204	PC	Housekeeping-II	2	0	0	2	1.1	Nil
CS3208	FC	Application of Computer	2	0	0	2	1.0	Nil
EG3210	FC	French Language	2	0	0	2	1.0	Nil
	PE	Programme Elective-II	2	0	0	2	1.0	Nil
HM3240	PC	Food Production-II Lab	0	0	4	2	1.0	Nil
HM3241	PC	Food & Beverage Service-II Lab	0	0	2	1	1.0	Nil
HM3242	PC	Front Office -II Lab	0	0	2	1	1.0	Nil
HM3243	PC	Housekeeping-II Lab	0	0	2	1	1.0	Nil
VP3213	VP	Principle of Food Science	2	0	0	2	1.0	Nil
GP3201	GP	General Proficiency	0	0	0	1	1.0	Nil
<b>Total</b>			<b>18</b>	<b>2</b>	<b>10</b>	<b>25</b>		

**Contact Hrs.- 29**

### Program Elective-II

Electives	S.no	Course code	COURSE TITLE	L	T	P	C	Version	Course Prerequisite
Elective-II	1	HM3208	Railway Base Kitchen	2	0	0	2	1.0	--
	2	HM3209	Airlines Catering					1.0	--
	3	HM3210	Travel Documentation					1.0	--
	4	HM3211	Housekeeping - Hospital					1.0	--

## Semester 3

Course Code	Course Type	Course Name	L	T	P	C	Version	Course Prerequisite
HM3301	PC	Introduction to Indian Cuisine	4	0	0	4	1.0	Nil
HM3302	PC	Bar Management	3	0	0	3	1.0	Nil
HM3303	PC	Laundry Management	3	0	0	3	1.0	Nil
HM3304	PC	Human Resource Management for Hospitality	3	0	0	3	1.0	Nil
HM3340	PC	Introduction to Indian Cuisine Lab	0	0	4	2	1.0	Nil
HM3341	PC	Bar Management Lab	0	0	2	1	1.0	Nil
HM3342	PC	Laundry Management Lab	0	0	2	1	1.0	Nil
VP3313	VP	English Communication	2	0	0	2	1.0	Nil
GP3301	GP	General Proficiency	0	0	0	1		Nil
<b>Total</b>			<b>15</b>	<b>0</b>	<b>8</b>	<b>20</b>		

**Contact Hrs.-23**



### Semester 4

Course Code	Course Type	Course Name	L	T	P	C	Version	Course Prerequisite
HM3401	PC	Food Production-III	3	1	0	4	1.0	Nil
HM3402	PC	Food & Beverage Service-III	2	1	0	3	1.0	Nil
HM3403	PC	Front Office-III	2	0	0	2	1.0	Nil
HM3404	PC	Housekeeping-III	2	0	0	2	1.0	Nil
HM3405	FC	Research Methodology	2	0	0	2	1.0	Nil
CY3205	PC	Environmental Studies	2	0	0	2	1.0	Nil
	OE	Open Elective -I	3	0	0	3	1.0	Nil
	PE	Programme Elective-III	2	0	0	2	1.0	Nil
HM3440	PC	Food Production-III Lab	0	4	2	1.0	1.0	Nil
HM3441	PC	Food & Beverage service-III Lab	0	0	2	1	1.0	Nil
HM3442	PC	Front Office-III Lab	0	0	2	1	1.0	Nil
HM3443	PC	Housekeeping-III Lab	0	0	2	1	1.0	Nil
VP3413	VP	Hotel & Hospitality Communication-I	2	0	0	2	1.0	Nil
GP3401	GP	General Proficiency	0	0	0	1		Nil
<b>Total</b>			<b>20</b>	<b>2</b>	<b>10</b>	<b>28</b>		

**Contact Hrs.- 32**

### Program Elective-III

Electives	S.no	Course code	COURSE TITLE	L	T	P	C	Version	Course Prerequisite
Program Elective-III	1	HM3406	Grade Manger	2	0	0	2	1.0	Nil
	2	HM3407	Hospital Catering	2	0	0	2	1.0	Nil
	3	HM3408	Concierge	2	0	0	2	1.0	Nil
	4	HM3409	Housekeeping-Mall & Amusement Park	2	0	0	2	1.0	Nil

**Open Elective-I**

S.No.	Course Name	Course Code	Department Offering
1	Carbon Emission & Control	CE3011	Civil Engineering
2	HTML5	CS3011	Computer Science and Engineering
3	Mining and Analysis of Big data	CS3021	Management + CSE
4	Ornamental Horticulture	AG3011	Agriculture
5	Entrepreneurial Environment in India	BB3011	Business & Management
6	Media Concept and Process (Print and Electronic)	JM3011	Journalism
7	Indian Cuisine	HM3011	Hospitality & Tourism
8	SAP 1	MB3011	Management
9	French Beginner A1	EG3011	English
10	Microsoft Office Specialist (MSO-Word)	CS3031	Computer Science and Engineering
11	Digital Marketing	CS3004	Computer Science and Engineering
12	Introduction of IOT	CS3002	Computer Science and Engineering

## Semester 5

Course Code	Course Type	Course Name	L	T	P	C	Version	Course Prerequisite
HM3501	PC	Regional Cuisine of India-I	4	0	0	4	1.0	Nil
HM3502	PC	Food & Beverage Service Management-I	4	0	0	4	1.0	Nil
HM3503	PC	Accommodation Management-I	4	0	0	4	1.0	Nil
HM3504	FC	Hospitality Law	4	0	0	4	1.0	Nil
HM3540	PC	Regional Cuisine of India-I Lab	0	0	4	2	1.0	Nil
HM3541	PC	Food & Beverage Service Management-I Lab	0	0	2	1	1.0	Nil
HM3542	PC	Accommodation Management-I Lab	0	0	2	1	1.0	Nil
OE		Open Elective-II	3	0	0	3	1.0	Nil
VP3513	VAP	Hospitality Marketing	2	0	0	2	1.0	Nil
CE3101	FC	Disaster Management	2	0	0	2*	1.0	Nil
GP3501	GP	General Proficiency	0	0	0	1	-	Nil
<b>Total</b>			<b>23</b>	<b>0</b>	<b>8</b>	<b>26</b>		

Contact Hrs- 31

## Open Elective-II

S.No.	Course Name	Course Code	Department Offering
1	Environment Pollution and Waste Management	CE3013	Civil Engineering
2	Java Script	CS3013	Computer Science and Engineering
3	Big Data Analytics: HDOOP Framework	CS3023	Management + CSE
4	Organic farming	AG3013	Agriculture
5	Establishing a New Business	BB3013	Business & Management
6	Photojournalism	JM3013	Journalism
7	Chinese Cuisine	HM3013	Hospitality & Tourism
8	SAP 3	MB3013	Management
9	French Intermediate B1	EG3013	English
10	MS –Excel (Advanced) MSO Certification	CS3033	Computer Science and Engineering
13	Report Writing	EG3002	Humanities and Social Sciences

## Semester 6

Course Code	Course Type	Course Name	L	T	P	C	Version	Course Prerequisite
HM3601	PC	Regional Cuisine of India-II	4	0	0	4	1.0	Nil
HM3602	PC	Food & Beverage Service Management-II	4	0	0	4	1.0	Nil
HM3603	PC	Accommodation Management-II	4	0	0	4	1.0	Nil
HM3604	FC	Human Resource Management for Hospitality	4	0	0	4	1.0	Nil
HM3605	PC	Entrepreneurship Management in Hospitality	3	0	0	3	1.0	Nil
HM3640	PC	Regional Cuisine of India-II Lab	0	0	4	2	1.0	Nil
HM3641	PC	Food & Beverage Service Management-II Lab	0	0	2	1	1.0	Nil
HM3642	PC	Accommodation Management-II Lab	0	0	2	1	1.0	Nil
	OE	Open Elective-III	3	0	0	3	1.0	Nil
VP3613	VP	Accounting Skills for Hospitality	2	0	0	2	1.0	Nil
GP3601	GP	General Proficiency	0	0	0	1	1.0	Nil
<b>Total</b>			<b>24</b>	<b>0</b>	<b>8</b>	<b>29</b>		

**Contact Hrs.- 32**

## Open Elective III

S.No.	Course Name	Course Code	Department Offering
1	Hydrology	CE3015	Civil Engineering
2	J Query & Databases	CS3015	Computer Science and Engineering
3	Data Science Models: Regression, Classification and Clustering	CS3025	Management + CSE
4	Mushroom Cultivation	AG3015	Agriculture
5	E-commerce	BB3015	Business & Management
6	Media industry and Management	JM3015	Journalism
7	Italian Cuisine	HM3015	Hospitality & Tourism
8	SAP 5	MB3015	Management
9	French Advance C1	EG3015	English
10	MSO Access Certification	CS3035	Computer Science and Engineering

## Semester 7

Course Code	Course Type	Course Name	L	T	P	C	Version	Course Prerequisite
HM3775	FW	Food Production	0	0	12	6	1.0	Nil
HM3776	FW	Food & Beverage Service						
HM3777	FW	Front Office						
HM3778	FW	Housekeeping						
HM3779	FW	Presentation of Training Report & Log Book	0	0	12	6	1.0	Nil
GP3701	GP	General Proficiency	0	0	0	1		Nil
<b>Total</b>			<b>0</b>	<b>0</b>	<b>60</b>	<b>31</b>		

## Semester 8

Course Code	Course Type	Course Name	L	T	P	C	Version	Course Prerequisite
<b>On Job Training Internship</b>								
HM3870	FW	Food Production- Industrial Exposure	0	0	1	6	1.0	Nil
HM3871		Food & Beverage -Industrial Exposure						Nil
HM3872		Front Office-Industrial Exposure						Nil
HM3873		Housekeeping- Industrial Exposure						Nil
HM3879		Training Report & Log Book Presentation	0	0	1	6		Nil
GP3801	GP	General Proficiency	0	0	0	0		Nil
<b>Total</b>			<b>0</b>	<b>0</b>	<b>2</b>	<b>1</b>		

## B. Choice Based Credit System (CBCS)

Choice Based Credit System (CBCS) is a versatile and flexible option for each student to achieve his target number of credits as specified by the UGC and adopted by our university.

The following is the course module designed for the Hospitality & Tourism program:

**Core competency:** Students will acquire core competency in Hospitality and in allied subject areas.

**Value Added Course (VAC):** A value added audit course is a non-credit course which is basically meant to enhance general ability of students in areas like soft skills, quantitative aptitude and reasoning ability - required for the overall development of a student and at the same time crucial for industry/corporate demands and requirements. The student possessing these skills will definitely develop acumen to perform well during the recruitment process of any premier organization and will have the desired confidence to face the interview. Moreover, these skills are also essential in day-to-day life of the corporate world. The aim is to nurture every student for making effective communication, developing aptitude and a general reasoning ability for a better performance, as desired in corporate world. There shall be four courses of Aptitude in Semester I, II, III&IV semesters and two courses of Soft Skills in III&IV Semesters and will carry no credit, however, it will be compulsory for every student to pass these courses with minimum

45% marks to be eligible for the certificate. These marks will not be included in the calculation of CGPI. Students have to specifically be registered in the specific course of the respective semesters.

**Skill Enhancement Course:** This course may be chosen from a pool of courses designed to provide value-based and/or skill-based knowledge.

**Generic/Open Elective Course (OEC):** Open Elective is an interdisciplinary additional subject that is compulsory in a program. The score of Open Elective is counted in the overall aggregate marks under Choice Based Credit System (CBCS). Each Open Elective paper will be of 3 Credits in II, III and IV semesters. Each student has to take Open/Generic Electives from department other than the parent department. Core / Discipline Specific Electives will not be offered as Open Electives.

**Mandatory Course (MC):** This is a compulsory course but audit that does not have any choice and will be of 3 credits. Each student of School of Hospitality & Tourism has to compulsorily pass the Disaster Management.

## C. Program Outcomes of Bachelor of Hotel Management

<b>PO-01</b>	Hospitality Management Knowledge	Apply the knowledge of Hospitality Management, Culinary Science, Human Resource Management, Communication Skills and Marketing to the solution of Hospitality and Tourism World.
<b>PO-02</b>	Problem Analysis	Identification of problems of Hospitality Industry, Formulation, Research Literature, and analyze complex Hospitality Management problems reaching substantiated conclusions using Principles of Hospitality.
<b>PO-03</b>	Project Development and Solutions	Develop and study the project case related to Hospitality Industry and Designing and Developing Solutions.
<b>PO-04</b>	Modern Management Methods	Create and integrate new solutions and adopt new methods of Culinary Science and Management Practices with an understanding of the limitations.
<b>PO-05</b>	The Hospitality Professionals and Society	Creation and Application of Hospitality Knowledge to serve the society.
<b>PO-06</b>	Environment and Sustainability	Understand the impact of the Hospitality Education and Culinary Science on society and environments for Sustainable Development.
<b>PO-07</b>	Ethics	<ul style="list-style-type: none"> <li>Apply the ethical principles and commit to professional ethics and responsibilities and norms of the Hospitality Management Practices.</li> </ul>

		<ul style="list-style-type: none"> <li>• Respect of Tourists/Guests and Colleagues that encompasses without prejudice diversity of the background, language in culture.</li> <li>• An understanding of Tourist's/Guest's right particularly with regard to confidentiality.</li> </ul>
<b>PO-08</b>	Individual and Team Work	Function effectively as an individual, and as a member or leader in diverse teams, and in Multidisciplinary Hospitality Settings.
<b>PO-09</b>	Communication	Communicate effectively with teams, leaders as well as societies such as, being able to comprehend and write effective reports and design documentation, make effective presentations, and give & receive clear instructions.
<b>PO-10</b>	Management & Culinary Skills	Develop management skills and learn culinary skills for a successful career as a Hospitality Management Professional.

#### D. Program Specific Outcomes:

<b>PSO-01</b>	Will cater to the manpower needs of companies in Food Production, Food & Beverage Service, Front office, Housekeeping and Management.
<b>PSO-02</b>	Will inculcate entrepreneurship and managerial skills in themselves so as to enable them to establish and manage their business effectively and to integrate knowledge, skill and attitude that will sustain an environment of learning and creativity in hospitality industry with an assurance for society & nation building.
<b>PSO-03</b>	Will display written & oral communication, and understand the concepts of hospitality and computer application operations.
<b>PSO-04</b>	Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality.
<b>PSO-05</b>	Prepare hospitality undergraduate candidates for entry level management positions with a specific focus on individual, social and environmental perspectives.
<b>PSO-06</b>	Demonstrate clear understanding and necessity of professional and ethical responsibility in all aspects of conduct.
<b>PSO-07</b>	Apply the knowledge gained to manage and evaluate functional systems in hospitality and lodging operations.
<b>PSO-08</b>	Demonstrate ability to apply strategies for managing diverse, multicultural hospitality.

#### Program Educational Objectives (PEO's)

<b>PEO-01</b>	Able to enrich communication, ethical values, team work, professional and leadership skill sets of students and exercising Professional skills, values, team spirit, and high leadership and to accept the challenges in the hospitality Industry and academics.
<b>PEO-02</b>	Able to excel in contemporary knowledge of hospitality and developing inclination towards lifelong learning and able to appear in Masters in Hotel Management Course (MHM).
<b>PEO-03</b>	Able to work in Food Production, housekeeping, Front office and Food & beverage Service compliance knowledge in Hotels, Restaurants and Quick serving Restaurants.
<b>PEO-04</b>	Able to demonstrate professional expertise in Planning, analysis, control, Decision support and professional ethics with the employees.

**Detailed Syllabus (Semester wise /course wise)**  
**SEMESTER 1 Year -1**

<b>HM3101</b>	<b>Title: Food Production – I</b>	<b>L T P C</b> <b>3 1 0 4</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To impart fundamental knowledge of food production among students and to familiarize the students with day to day working atmosphere of food production dept. in hotels	
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atmosphere of food production dept. in hotels	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Introduction to the Art of Cookery</b>	<b>7</b>
1.1 Culinary History, 1.2 Development of the culinary art from the middle ages to modern cookery, 1.3 Modern hotel kitchen, 1.4 Understanding various operational areas of kitchen. 1.5 Basic introduction to nouvelle cuisine, Indian, French, Italian, Chinese cuisines.		
<b>Unit II</b>	<b>Basics of Cooking Food</b>	<b>6</b>
2.1 Objectives of cooking food 2.2 Importance of cooking food. 2.3 Heat transfer methods. 2.4 Effect of heat on food (proteins, carbohydrates, fats etc). 2.5 Principles of balanced and healthy diet		
<b>Unit III</b>	<b>Methods of Cooking</b>	<b>5</b>
3.1 Methods of cooking, 3.2 Classifications using basic food chart with examples and uses in cookery 3.3 Principles of cooking 3.4 Kitchen Equipment: Different types of the kitchen equipment 3.5 Special equipments used during cooking.		
<b>Unit IV</b>	<b>Food Commodities</b>	<b>6</b>
4.1 Classification, Cereals, pulses, vegetables, fruits, eggs, flour, salt, sugar, fat, cheese 4.2 major nutrients- functions, sources and deficiency of carbohydrate protein fat, vitamin and mineral. 4.3 Thickening and binding agents. 4.4 Leavening agents- their characteristics and their use in cookery. 4.5 Food and its relation to health.		
<b>Unit V</b>	<b>Food Safety</b>	<b>5</b>
5.1 Kitchen hygiene 5.2 Personal hygiene and its importance 5.3 Food handling and storage care, sanitation practices, Fumigation 5.4 HACCP - Practices in food handling & storage, 5.5 Conversion tables: American, British measures and its equivalents.		
<b>Text Books</b>	1. K Arora, Theory of Cookery Publisher: Frank Brothers 2. Philip E. Thangam, Modern Cookery (Vol-I) Publisher: Orient Longman	
<b>Reference Books</b>	1. M J Leto & W K H Bode Larder Chef Publisher: Butterworth- Heinemann	
<b>Mode of Evaluation</b>	Internal and External Examination	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	



**Course Outcome for HM3101**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Understand the Culinary History & Art also information about the operational areas of kitchen	1	S
<b>CO2</b>	Understand the objective of cooking & importance, about heat and his impotence for food.	1	S
<b>CO3</b>	Understand the Methods of cooking and his importance for food production.& type of equipment use.	2	S
<b>CO4</b>	Information about the Commodities and his importance for food industry.	2	S
<b>CO5</b>	Student will able to know about the Food Safety & also information about the HACCP and importance for food.	3	S

**CO-PO Mapping for HM3101**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	2	2	2	2	2	2	2	1	1	2	2	3	1
CO 2	1	1	2	2	3	2	3	3	3	2	3	2	2	2
CO 3	3	2	3	2	1	1	2	2	3	1	3	3	3	2
CO 4	1	2	1	3	3	3	2	2	3	3	2	3	3	1
CO 5	2	1	3	1	2	1	3	2	3	1	3	3	2	2
Avg	<b>1.6</b>	<b>1.6</b>	<b>2.2</b>	<b>2</b>	<b>2</b>	<b>1.8</b>	<b>2.4</b>	<b>2.2</b>	<b>2.6</b>	<b>1.6</b>	<b>2.6</b>	<b>2.6</b>	<b>2.6</b>	<b>1.6</b>

<b>HM3102</b>	<b>Title: Food &amp; Beverage Service –I</b>	<b>L T P C</b> <b>2 1 0 3</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>		
<b>Objectives</b>	To impart an overview of entire food and beverage service department and to make students familiar with the working procedures and skill required in managing this department.	
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing this department	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>The Food &amp; Beverage Service Industry</b>	6
1.1 Introduction to Food and Beverage Service. 1.2 Types of catering operations– commercial, welfare. 1.3 Food and Beverage Service outlets.		
<b>Unit II</b>	<b>Departmental organization &amp; Staffing</b>	5
2.1 Organisation of F&B service department of hotel. 2.2 Duties & responsibilities of F&B staff- Job Descriptions. 2.3 Attributes of Service personnel. 2.4 Inter-departmental relationships.		
<b>Unit III</b>	<b>F &amp; B Service Equipment</b>	7
3.1 Cutlery 3.2 Crockery 3.3 Glassware 3.4 Flatware 3.5 Furniture 3.6 Linen 3.7 Special Equipment (Trolleys, Electrical equipment etc)		
<b>Unit IV</b>	<b>Ancillary Departments</b>	6
4.1 Pantry 4.2 Still Room 4.3 Food Pickup areas 4.4 Stores 4.5 Kitchen Stewarding 4.6 Accounts		
<b>Unit V</b>	<b>Food &amp; Beverage Service Methods</b>	5
5.1 Table Service –English / Silver, American, French, Russian 5.2 Self Service – Buffet & Cafeteria 5.3 Specialized Service – Gueridon, Tray, Trolley, Lounge, Room etc 5.4 Single Point Service – Take Away, Vending, Kiosks, Food Courts & Bars, Automats. 5.5 Mis-en-place & Mis-en-scene		
<b>Text Books</b>	1. Andrews Sudhir: Food & Beverage Service Training Manual; Tata McGraw Hill. 2. John Fuller Essential Table Service for Restaurants	
<b>Reference Books</b>	1. Lillicrap Dennis, Cousins John & Smith Robert: Food & Beverage Services; Hodder & Stoughton Educational 2. A.J.Curry The Waiter	
<b>Mode of Evaluation</b>	Internal and External Examination	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3102**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Understand the Service History & also information about the Catering establishment.	3	Em
<b>CO2</b>	Student will able to the Duty & Responsibility of service department. According to hotel.	2-3	Em
<b>CO3</b>	Understand the equipment use into Food Service department .Linen, Flatware etc.	2-3	Em
<b>CO4</b>	Information about the Pantry, Still room, Food Pickup area and his importance for food Service.	2-3	Em
<b>CO5</b>	Student will able to know about the type of Food Service & also Mis-en-place, mis-en-sence.	2-3	Em

**CO-PO Mapping for RD3102**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	1	3	3	2	1	2	1	3	1	3	1	3	1
CO 2	1	1	2	1	2	2	2	1	2	1	2	3	1	1
CO 3	2	2	3	3	1	3	2	2	3	2	3	3	3	1
CO 4	2	2	1	3	1	3	2	2	1	2	1	2	2	2
CO 5	3	2	3	1	1	1	2	2	3	2	3	3	3	2
Avg	<b>2.2</b>	<b>1.6</b>	<b>2.4</b>	<b>2.2</b>	<b>1.4</b>	<b>2</b>	<b>2</b>	<b>1.6</b>	<b>2.4</b>	<b>1.6</b>	<b>2.4</b>	<b>2.2</b>	<b>2.4</b>	<b>1.4</b>

<b>HM3103</b>	<b>Title:Front Office –I</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about Hotel’s Front office and its basic function.	
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing front office department	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Introduction to Front Office</b>	5
1.1 Brief overview of hotel industry. 1.2 Definition and introduction of Front office in hotel. 1.3 Importance and functions of front office. 1.4 Different sections of the Front Office and their importance. 1.5 Coordination of front office with other departments.		
<b>Unit II</b>	<b>Classification of Hotels</b>	6
2.1 Classification based on various categories -Size, Clientele, Location, Ownership, Length of stay, Affiliation, Time Share & condominiums, Meal plans. 2.2 Star classification & Hotel chain. 2.3 Supplementary accommodation etc. 2.4 Different types of rooms, 2.5 Front Office information.		
<b>Unit III</b>	<b>Organizational Set Up Of Front Office Department</b>	7
3.1 Front Office Hierarchy chart: Small, Medium and Large Hotels, 3.2 Layout of the front office, 3.3 Job Description & Job Specification of front office personnel 3.4 Duties and Responsibilities of different front office personnel. 3.5 Attributes of front office personnel.		
<b>Unit IV</b>	<b>Types of Guests</b>	6
4.1 Defining guests 4.2 Types of hotel guests - passport and visa requirements 4.3 Other classes of guests (VIP, VVIP, SPATT etc.) 4.4 Basic requirements of a guest 4.5 Brief description of guest cycle		
<b>Unit V</b>	<b>Front Office Operation and Equipments</b>	6
5.1 Functional planning of front office 5.2 Types of keys and key rack 5.3 Front office forms and formats 5.4 Front office equipments 5.5 Telephone exchange		
<b>Text Books</b>	1. Sudhir Andrews Front Office Training manual –. Publisher: Tata Mac Graw Hill 2. S.K Bhatnagar Front office Operation -Publisher: Frank Brothers	
<b>Reference Books</b>	1. Kasavana& Brooks Educational Institution Managing Front Office Operations 2. Ahmed Ismail (Thomson Delmar).Front Office – operations and management 3. Michael Kasavana&Cahell.Managing Computers in Hospitality Industry	
<b>Mode of Evaluation</b>	Internal and External Examination	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3103**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Introduction about the Front office & also information about the Coordination with other department.	2	Em
<b>CO2</b>	Student will able to the Classification of hotel type of room, chain of hotel.	2-3	Em
<b>CO3</b>	Understand the Hierarchy chart and also information about the duty & responsibility.	2	Em
<b>CO4</b>	Information about the Type of guest form, also information about the VIP, VVIP, & SPATT guest..	3	Em
<b>CO5</b>	Student wil able to know about the type of equipment use into F.O Department..	2	Em

**CO-PO Mapping for HM3103**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	1	2	1	2	2	1	2	1	2	1	1	2	2	2
CO 2	1	2	2	1	3	1	1	2	1	2	2	2	2	2
CO 3	2	3	2	2	1	2	1	3	2	2	1	2	3	1
CO 4	1	2	3	3	2	2	2	2	3	1	2	3	3	3
CO 5	3	2	3	3	2	3	3	3	2	3	2	3	1	2
Avg	<b>1.6</b>	<b>2.2</b>	<b>2.2</b>	<b>2.2</b>	<b>2</b>	<b>1.8</b>	<b>1.8</b>	<b>2.2</b>	<b>2</b>	<b>1.8</b>	<b>1.6</b>	<b>2.4</b>	<b>2.2</b>	<b>2</b>

<b>HM3104</b>	<b>Title: Housekeeping – I</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about Hotel's Housekeeping department and its basic function.	
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing Housekeeping department.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Introduction</b>	6
	1.1 Meaning and definition of Housekeeping 1.2 Importance of Housekeeping 1.3 Responsibility of the Housekeeping department 1.4 Organizational hierarchy of the Department (Large/Medium/Small Hotel) 1.5 Coordination with other departments.	
<b>Unit II</b>	<b>Housekeeping Department</b>	6
	2.1 Role' of Key Personnel in Housekeeping 2.2 Job Description 2.3 Job Specification 2.4 Attributes and Qualities of the Housekeeping staff	
<b>Unit III</b>	<b>The Hotel Guest Room</b>	5
	3.1 Types & Layout of guest rooms 3.2 Layout of corridor and floor pantry 3.3 Rules of Guest Floor, Maids Carts, Guest room, Guest public area. 3.4 Furniture, Fixtures, Fittings, Furnishings soft :-( FFFF) 3.5 Accessories/Guest Supplies/Amenities in a guest room (to be dealt in brief only).	
<b>Unit IV</b>	<b>Housekeeping Procedures</b>	5
	4.1 Briefing & Debriefing 4.2 Indenting from stores, Inventory of Housekeeping Items 4.3 House keeping control desk and its Importance & Role. 4.4 Lost & Found procedure. 4.5 Handling of Guest queries & problem.	
<b>Unit V</b>	<b>Cleaning Science</b>	7
	5.1 Cleaning Equipment & types of equipment changing procedure. 5.2 Storage, Upkeep and Maintenance of equipment, 5.3 Cleaning agent, Types & Characteristics of good cleaning agent, 5.4 PH scale and cleaning agent with their application 5.5 Cleaning products (Domestic and Industrial).	
<b>Text Books</b>	1. Sudhir Andrews Publisher Hotel House Keeping: Tata McGraw Hill. 2. Raghubalan Hotel Housekeeping Operations & Management, Oxford University Press	
<b>Reference Books</b>	1. Joan C Branson & Margaret Lennox (ELBS) Hotel Hostel and Hospital Housekeeping 2. Matt A. Casado; Wiley Publications House Keeping Management 3. Jones Housekeeping and Front Office	
<b>Mode of Evaluation</b>	Internal and External Examination	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3104**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Introduction about the H.K Department & also information about the Coordination with other department.	3	Em
<b>CO2</b>	Student will able to the Classification of hotel type of room, Role of Key into hotel, also know about personal Hygiene	2	Em
<b>CO3</b>	Understand the Type of room and also information about the Guest room and his importance.	3	Em
<b>CO4</b>	Information about the Housekeeping Store and his importance for hotel and guest room.	3	Em
<b>CO5</b>	Student will able to know about the type of equipment use into H.K Department..	3	Em

**CO-PO Mapping for HM3104**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	1	2	1	1	2	1	2	2	3	3	2	2	1
CO 2	2	1	2	3	2	2	3	1	3	2	2	2	2	2
CO 3	3	2	3	2	1	2	1	1	2	2	2	3	2	2
CO 4	3	2	1	3	3	3	2	2	2	3	3	3	1	3
CO 5	3	2	3	3	3	3	1	2	3	3	3	3	2	3
Avg	<b>2.8</b>	<b>1.6</b>	<b>2.2</b>	<b>2.4</b>	<b>2</b>	<b>2.4</b>	<b>1.6</b>	<b>1.6</b>	<b>2.4</b>	<b>2.6</b>	<b>2.6</b>	<b>2.6</b>	<b>1.8</b>	<b>2.2</b>

<b>HM3105</b>	<b>Title:Hotel Communication</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To familiarize the students with the Basic communication skill required in Hospitality Industry.	
<b>Expected Outcome</b>	Students will be able to familiarize with basic English to Interact with guests in Hospitality Sector.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Communication–Types &amp; Process</b>	6
1.1 Introduction, definitions and Process of Hotel communication. 1.2 Types of communication. 1.3 Interpersonal communication - one way/ two ways, 1.4 Mediums of communication. 1.5 Barriers of communication		
<b>Unit II</b>	<b>Written Communication, Pronunciation &amp; Body Language</b>	5
2.1 Report and representation, 2.2 Formal letter. Drafting effective letter, formats, style of writing., 2.3 Conduction of Meeting: agenda and minutes, conducting a meeting. 2.4 Pronunciation. 2.5 Body language, Gesture, Expression, Personnel grooming.		
<b>Unit III</b>	<b>Interviews</b>	7
3.1 Interviews - Types and uses. 3.2 Techniques of handling interviews of different types. 3.3 Group discussion, stress interview. Aptitude tests. 3.4 Traits of a good interviewee. 3.5 Resume and Job applications.		
<b>Unit IV</b>	<b>Speeches</b>	6
4.1 Drafting, a speech & presentation, 4.2 Paragraphs and creative writing, Extempore. 4.3 Speeches Importance-Message Component, Communication and Information, 4.4 Component of message. 4.5 Conflict and its Resolution, Empathy Listening.		
<b>Unit V</b>	<b>Group Presentation</b>	5
5.1 Difference between a team and a group. 5.2 Audience orientation, 5.3 Planning a presentation - Mind Mapping, Theme, Subject, 5.4 Handling question and feedback 5.5 Group projects.		
<b>Text Books</b>	1. Sharma, R.C. and Mohan K Business Correspondence and Report Writing”. Publisher: Tata Mc Graw Hill 1994 2. K.K.Sinha Business Communication	
<b>Reference Books</b>	1. Lynn Van Der Wagen Communications in Tourism & Hospitality- Publisher: Hospitality Press 2. Lesikar&Flatley Basic Business Communication , Publisher Tata Mc Graw Hills 3. Hynes Managerial Communication by Publisher: M. Hill	
<b>Mode of Evaluation</b>	Internal and External Examination	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	



**Course Outcome for HM3105**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Introduction about the Communication and his process of communication.	1	Em
<b>CO2</b>	Student will able to the Classification of Communication and also know about the Body language.	1	Em
<b>CO3</b>	Understand the Interview and his type, Techniques during interview handlers.	3	Em
<b>CO4</b>	Information about the Speeches & his type of Speeches also importance for hotel.	3	Em
<b>CO5</b>	Student will able to know about the type of Group Presentation and his importance for hotel management.	2	Em

**CO-PO Mapping for HM3105**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	1	3	2	3	2	2	2	3	3	2	3	3	2	1
CO 2	2	2	2	2	2	3	3	2	3	2	1	2	2	2
CO 3	3	2	2	2	2	1	1	2	2	2	1	3	2	2
CO 4	1	3	3	3	1	3	2	1	3	2	2	2	3	1
CO 5	3	3	3	3	3	3	3	3	3	3	3	3	2	3
Avg	<b>2</b>	<b>2.6</b>	<b>2.4</b>	<b>2.6</b>	<b>2</b>	<b>2.4</b>	<b>2.2</b>	<b>2.2</b>	<b>2.8</b>	<b>2.2</b>	<b>2</b>	<b>2.6</b>	<b>2.2</b>	<b>1.8</b>

<b>Course Code:HM3140</b>	<b>Title: Food Production – I Lab</b>	<b>L T P C</b> <b>0 0 4 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To impart fundamental knowledge of food production among students and to familiarize the students with day to day working atmosphere of food production dept. in hotels	
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atmosphere of food production dept. in hotels	
<b>List of Practicals</b>		
<ol style="list-style-type: none"> <li>1- Proper usage of a kitchen knife &amp; hand tools,</li> <li>2- Understanding the usage of small equipments.</li> <li>3- Familiarization, identification of commonly used raw material and commodities.</li> <li>4- Usage of Basic hygiene practices in the kitchen,</li> <li>5- First aid for cuts &amp; burns.</li> <li>6- Preparation of all Indian breakfasts</li> <li>7- Basic Cuts of vegetables.</li> <li>8- Demonstration of sanitation practices &amp; Fumigation.</li> <li>9- Preparation and Composition of basic Indian Masalas, Curries and gravies.</li> <li>10- Demonstration of all cooking methods.</li> </ol>		
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3140**

<b>Unit-wise Course Outcome</b>	<b>Descriptions</b>	<b>BL Level</b>	<b>Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)</b>
<b>CO1</b>	Introduction about the Kitchen Knife and his uses of kitchen department & Student will able to Understanding the usage of small equipment in kitchen department.	2	S
<b>CO2</b>	Student will able to know about the commonly usage raw materials into kitchen & Information about the usage of basics hygiene practices in kitchen department.	1	S
<b>CO3</b>	Student will able to know about the Frist aid for cut & borne & Introduction about the making Indian breakfast for the guest.	3	S
<b>CO4</b>	Student will able to Understanding the Different type of vegetable cut use into kitchen department & Student will able to know about the Demonstration of sanitation & fumigation.	3	S
<b>CO5</b>	Information about the Indian curry and Indian masala and his importance for Indian food & Student will able to know about the different type of cooking methods use during cook the food.	2	S

<b>Course Code:</b> HM3141	<b>Title:</b> Food & Beverage Service – I Lab	<b>L</b> <b>0</b>	<b>T</b> <b>0</b>	<b>P</b> <b>2</b>	<b>C</b> <b>1</b>
<b>Version No.</b>	<b>1.0</b>				
<b>Course Prerequisites</b>	<b>NIL</b>				
<b>Objectives</b>	To impart an overview of entire food and beverage service department and to make students familiar with the working procedures and skill required in managing this department.				
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing this department				
<b>List of Practicals</b>					
<ol style="list-style-type: none"> <li>1. Briefing/debriefing</li> <li>2. Identification of Tools, Equipment- Cutlery, Crockery, Glass &amp; Chinaware, Flatware, Hollowware, Table Appointments, Linen.</li> <li>3. Laying and relaying a table cloth, Napkin folds- 7 to 10.</li> <li>4. Rules for Laying a Basic Cover</li> <li>5. Restaurant Etiquettes</li> <li>6. Mis-En-Place &amp; Mis-En–Scene</li> <li>7. Carrying a Salver / Tray</li> <li>8. Service of Water</li> <li>9. Handling the Service Gear</li> <li>10. Carrying Plates, Glasses &amp; other Equipments</li> </ol>					
<b>Mode of Evaluation</b>	Internal and External Examination				
<b>Recommendation by Board of Studies on</b>	6/4/2019				
<b>Date of approval by the Academic Council</b>	7/13/2019				

**Course Outcome for HM3141**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Introduction about the Briefing and debriefing for food beverage service department & Student will able to Understanding the usage of small equipment in Service department (cutlery, crockery and glass etc.).	2	Em
<b>CO2</b>	Student will able to know about the table couth and napkin folding & Information about the Rules of laying a basic cover and his importance.	1	Em
<b>CO3</b>	Student wil able to know about the Restaurant equipment use now a days & Introduction about the Mis-En-Place & Mis-en-Scene and his importance.	3	Em
<b>CO4</b>	Student will able to Understanding the Caring a Salver / Tray during service to the guest & Student will able to know about the Demonstration of service of Water.	2	Em
<b>CO5</b>	Information about the handling the service gear. And his importance for service department & Student will able to know about the Caring plates, glass, & other equipment during device	2	Em

**CO-PO Mapping for HM3141**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	1	2	2	1	1	2	2	0	2	2	3	2	1
CO 2	2	2	2	2	2	2	1	2	2	2	1	2	2	2
CO 3	1	2	1	2	1	1	2	3	1	1	1	3	2	2
CO 4	2	2	1	1	1	1	1	3	2	2	2	2	3	1
CO 5	1	3	2	1	2	2	1	3	1	2	1	3	2	3
Avg	<b>1.8</b>	<b>2</b>	<b>1.6</b>	<b>1.3</b>	<b>1.2</b>	<b>1.4</b>	<b>1.3</b>	<b>2.6</b>	<b>1.2</b>	<b>1.8</b>	<b>1.4</b>	<b>2.6</b>	<b>2.2</b>	<b>1.8</b>

<b>Course Code:HM3142</b>	<b>Title: Front Office – I Lab</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
		<b>0</b>	<b>0</b>	<b>2</b>	<b>1</b>
<b>Version No.</b>	<b>1.0</b>				
<b>Course Prerequisites</b>	<b>NIL</b>				
<b>Objectives</b>	This module is prescribed to appraise students about Hotel's Front office and its basic function.				
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing front office department				
<b>List of Practicals</b>					
<ol style="list-style-type: none"> <li>1. Communication skills - verbal, non verbal.</li> <li>2. Preparation and study of countries, capitals, currencies, airlines and flags chart.</li> <li>3. Identification of F.O. equipment.</li> <li>4. Telephone handling.</li> <li>5. Role plays of front office personnel.</li> <li>6. Role play at Reception</li> <li>7. Role play at Bell Desk</li> <li>8. Role Play at Lobby</li> <li>9. Role Play at Travel Desk</li> <li>10. Room Key Handling.</li> </ol>					
<b>Mode of Evaluation</b>	Internal and External Examination				
<b>Recommendation by Board of Studies on</b>	6/4/2019				
<b>Date of approval by the Academic Council</b>	7/13/2019				

**Course Outcome for HM3142**

<b>Unit-wise Course Outcome</b>	<b>Descriptions</b>	<b>BL Level</b>	<b>Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)</b>
<b>CO1</b>	Itroduction about the Communication skills use F.O department & Student will able to Understanding the Country, capital, and airling we infromastion about the flage chart.	1	Em
<b>CO2</b>	Student will able to know about the type of F.O Equipetment use FO department & Infomastion about the telephone handling and his importance.	2	Em
<b>CO3</b>	Student wil able to know about the role play of F.O Department. And give type of situation to student to solv the problem & Itroduction about the role play of Reception Department. And give type of situation to student to solv the problem and his imprtance.	3	Em
<b>CO4</b>	Student will able tonunderstand the role play of Bell Desk. And give type of situation to student to solv the problem & Student will able to know about the role play of Lobby area & give type of situation to student to solv the problem.	2	Em
<b>CO5</b>	Infomastion about therole play of Travel Desk give type of situation to student to solv the problem & Student wil able to know about the Carring Room Key & other equipetment.	3	Em

**CO-PO Mapping for HM3142**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	1	1	2	1	1	2	1	1	2	1	1	1	1
CO 2	1	2	3	3	2	3	2	2	2	1	2	2	3	1
CO 3	3	1	1	3	1	3	1	2	1	3	2	1	1	1
CO 4	1	1	2	1	1	2	3	1	3	1	1	3	2	2
CO 5	1	3	1	3	3	3	1	2	1	1	1	3	1	2
Avg	<b>1.6</b>	<b>1.6</b>	<b>1.6</b>	<b>2.4</b>	<b>1.6</b>	<b>2.4</b>	<b>1.8</b>	<b>1.6</b>	<b>1.6</b>	<b>1.6</b>	<b>1.4</b>	<b>2</b>	<b>1.6</b>	<b>1.4</b>

<b>CourseCode:HM3143</b>	<b>Title:Housekeeping – I Lab</b>	<b>L</b> <b>0</b>	<b>T</b> <b>0</b>	<b>P</b> <b>2</b>	<b>C</b> <b>1</b>
<b>Version No.</b>	<b>1.0</b>				
<b>Course Prerequisites</b>	<b>NIL</b>				
<b>Objectives</b>	This module is prescribed to appraise students about Hotel's Housekeeping department and its basic function.				
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing Housekeeping department.				
<b>List of Practicals</b>					
<p><b>01.</b> Practice of Rooms layout and placement at guest room standard supplies. (Amenities)</p> <p><b>02.</b> Identification of cleaning equipments both manual and mechanical.</p> <p><b>03.</b> Uses of different Brushes, brooms, mops, identification of cleaning agents.</p> <p><b>04.</b> Maids Trolley: Set Up, Stocking and usage.</p> <p><b>05.</b> Planning of room Boucher and accessories.</p> <p><b>06.</b> Display of forms and formats.</p> <p><b>07.</b> Process of handling guest queries.</p> <p><b>08.</b> Display and types of cleaning.</p> <p><b>09.</b> Layout of Guest Room.</p> <p><b>10.</b> Placing of Guest Room Supplies.</p>					
<b>Mode of Evaluation</b>	Internal and External Examination				
<b>Recommendation by Board of Studies on</b>	6/4/2019				
<b>Date of approval by the Academic Council</b>	7/13/2019				

**Course Outcome for HM3143**

<b>Unit-wise Course Outcome</b>	<b>Descriptions</b>	<b>BL Level</b>	<b>Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)</b>
<b>CO1</b>	Student will able to Understanding the Room Layout and Guest room supplies & Student will able to Understanding the cleaning equipment (manual/mechanical)	1	Em
<b>CO2</b>	Student will able to know about the type of Brushes use HK Department.(brooms,mops,& Cleaning agents) & Information about the Maids Trolley system and his importance.	2	Em
<b>CO3</b>	Student wil able to know about the Planning of room Boucher & accessories & Introduction about the Different type of form and his format use HK department.	2	Em
<b>CO4</b>	Student will able to nunderstand the handling guest queries and his importance for HK department & Student will able to know about the type of cleaning like weekly, monthly, deep etc)	1	Em
<b>CO5</b>	Information about the layout the guest room and his ceanning & Student wil able to know about the Placing of guest Room Supplies.	3	Em

**CO-PO Mapping for HM3143**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	1	2	3	3	2	2	1	1	2	1	1	1	1	2
CO 2	3	1	2	1	3	1	3	2	1	2	2	2	1	1
CO 3	1	3	1	3	2	2	1	2	2	1	2	1	2	2
CO 4	1	1	2	1	1	1	2	1	1	3	3	1	2	1
CO 5	2	1	2	1	1	3	1	3	1	1	2	3	1	1
Avg	<b>1.6</b>	<b>1.6</b>	<b>2</b>	<b>1.8</b>	<b>1.8</b>	<b>1.8</b>	<b>1.6</b>	<b>1.8</b>	<b>1.4</b>	<b>1.6</b>	<b>2</b>	<b>1.6</b>	<b>1.4</b>	<b>1.4</b>



<b>VP3113</b>	<b>Title:Life Learning Skills</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	Learning interpersonal skill, working in a team and understanding organizational culture	
<b>Expected Outcome</b>	Student will able to learn how to work in organization and understanding of organizational culture which will lead to member of the good team	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Developing interpersonal relationship</b>	7
Team building-group dynamics-Net working-Improved work relationship		
<b>Unit II</b>	<b>Team Work</b>	6
Groups & work teams, Group Behavior, Group formation & development		
<b>Unit III</b>	<b>Decision Making In Team</b>	5
Decision making process, individual influences, group Decision process		
<b>Unit IV</b>	<b>Change In Organization</b>	6
Forces for change in Organization, Resistance to change, Lewin's Change Model		
<b>Unit V</b>	<b>Organization culture</b>	5
Functions of organizational culture, Organizational Socialization, Assessing Cultural Values and Fit, Cross Cultural issues		
<b>Text Books</b>	1. Lesikar & Flatley, Basic Business Communication, Publisher Tata Mc Graw Hills 2. K.K.Sinha Business Communication	
<b>Reference Books</b>	1. Lynn Van Der Wagen ,Communications in Tourism & Hospitality-, Publisher: Hospitality Press 2. Hynes Managerial Communication Publisher: M. Hill	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for VP3113**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Student will be able to know about the Team building and interpersonal relationship between guest and employee	1	Em
<b>CO2</b>	Student will be able to know about the Team Work and what are the benefits for all employees during job.	2	Em
<b>CO3</b>	Student will be able to know about the Decision Making in team and type of decision making.	3	Em
<b>CO4</b>	Student will be able to know about the Different type of change in to the organization.	1	Em
<b>CO5</b>	Student will be able to know about the Functions of organization culture and his values / fit.	1	Em

**CO-PO Mapping for VP3113**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	1	3	2	1	3	2	2	2	2	3	1	1	3	1
CO 2	3	1	1	2	2	1	3	1	1	1	3	2	1	3
CO 3	1	2	3	1	1	2	1	3	3	2	1	1	1	1
CO 4	2	1	3	1	3	1	2	2	1	1	2	1	2	1
CO 5	1	2	1	3	1	3	1	1	2	3	1	1	1	2
Avg	<b>1.6</b>	<b>1.8</b>	<b>2</b>	<b>1.6</b>	<b>2</b>	<b>1.8</b>	<b>1.8</b>	<b>1.8</b>	<b>1.8</b>	<b>2</b>	<b>1.6</b>	<b>1.2</b>	<b>1.6</b>	<b>1.6</b>

<b>HM3106</b>	<b>Title:Flight Kitchen</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To provide a brief overview of flight Kitchen and Understand the implications of the historical development of on-board food service	
<b>Expected Outcome</b>	Student will able to Identify the periods of crucial development concerning the industry and to Identify the key trends in the airline industry	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Flight- Kitchen Introduction</b>	7
1.1-Introduction 1.2-Role of Flight Kitchen 1.3-Major Flight Kitchen in India		
<b>Unit II</b>	<b>Importance of Flight Kitchen</b>	6
1.1-Importance for the passenger 1.2- Importance for airlines 1.3- Importance for caterers 1.4- Importance for suppliers 1.5- Importance for distributors		
<b>Unit III</b>	<b>Layout of Flight Kitchen</b>	5
1.1-The flight Kitchen system. 1.2- Flight Kitchen Area 1.3 Flight Kitchen equipments 1.4 Design prospective of Flight Kitchen		
<b>Unit IV</b>	<b>Kitchen Hygiene</b>	6
HACCP - Practice in Food Handling and Storage Personal Hygiene and its Importance. Food Handling and storage Care, Sanitation and Fumigation		
<b>Unit V</b>	<b>Coordination of Flight Kitchen</b>	5
Coordination with Ground Handlers Coordination with crew catering Team		
<b>Text Books</b>	1. O'Hara, L. and Strugnell, C.(1997) "Developments in In-flight Catering,"Nutrition and Food Science, vol. 3, 105–106. 2. Pilling, M. "Food For Thought," Airline Business, Jan., 48–50.	
<b>Reference Books</b>	1. Tabacchi, M. and Marshall, R.C. "Consumer Perceptions of In-flight 2. Wheatcroft, S. Aviation and Tourism Policies, World Tourism Organization Publication, Routledge: London.	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3106**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Student will able to know about the Flight Kitchen and major flight kitchen in india	1	Em
<b>CO2</b>	Student wil able to know about the Importance of passenger and supplies.	2	Em
<b>CO3</b>	Student wil able to know about the Flight Kitchen and his equipment used by flight kitchn during days.	3	Em
<b>CO4</b>	Student wil able to know about the what are the importance of HACCP into flight kitchen.	1	Em
<b>CO5</b>	Student wil able to know about the Coordination into flight kitchen and his importance for flight kitchen.	1	Em

**CO-PO Mapping for HM3106**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0)											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	1	3	2	1	3	2	2	2	2	3	1	1	3	1
CO 2	3	1	1	2	2	1	3	1	1	1	3	2	1	3
CO 3	1	2	3	1	1	2	1	3	3	2	1	1	1	1
CO 4	2	1	3	1	3	1	2	2	1	1	2	1	2	1
CO 5	1	2	1	3	1	3	1	1	2	3	1	1	1	2
Avg	<b>1.6</b>	<b>1.8</b>	<b>2</b>	<b>1.6</b>	<b>2</b>	<b>1.8</b>	<b>1.8</b>	<b>1.8</b>	<b>1.8</b>	<b>2</b>	<b>1.6</b>	<b>1.2</b>	<b>1.6</b>	<b>1.6</b>

<b>HM3107</b>	<b>Title: Event Management</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To familiarize the students about the planning of various events and operational difficulties along with the knowledge about marketing of events.	
<b>Expected Outcome</b>	Student will able to Identify about the planning of various events and operational difficulties along with the knowledge about marketing of events.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Events</b>	8
. the Concept, Nature, Definition and scope, C's of Events, advantage and Disadvantage of Events, Categories and Typologies, Skills required to be a good Event Planners.		
<b>Unit II</b>	<b>Organizing &amp; Designing of Events</b>	7
key elements of Events, Event Infrastructure, core concept, core people, core talent, core structure, Setting Objectives for the Event, Negotiating Contracts with event Organizers, Venue, Media.		
<b>Unit III</b>	<b>Marketing &amp; Promotion of Events</b>	6
Nature of Event Marketing, Process of Event Marketing, The Marketing Mix, Sponsorship. Promotion: Image/ Branding, Advertising, Publicity and Public Relation.		
<b>Unit IV</b>	<b>Managing Events</b>	7
Financial Management of Events, Staffing, Leadership. Safety and Security: Occupational Safety and Health, Incident Reporting, Crowd Management and Evacuation.		
<b>Text Books</b>	1. A.K. Bhatia, 'Event Management', Sterling Publishers Pvt. Ltd. Delhi. 2. Sanjay Singh Gaur, Sanjay V Saggere, Event Marketing Management, Vikas Publication, New Delhi	
<b>Reference Books</b>	1. Anton Shone & Bryn Parry, 'Successful Event 2. Coleman, Lee & Frankle, Powerhouse Conferences. Educational Institute of AHMA 3. Joe Jeff Goldblatt, "Special Events: Best Practices in Modern Event Management (Hospitality, Travel & Tourism)", John Willy and Sons, New York	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3107**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Student wil able to know about the Event and his type, also informastion about the Scoup,Nature,skils for event management.	2	Em
<b>CO2</b>	Student wil able to know about the Key element for event management, also core telent,people,structure etc.	1	Em
<b>CO3</b>	Student wil able to know about the Nature of event management, marketing mix, sponsorship etc according to eventmanagement.	2	Em
<b>CO4</b>	Student wil able to know about the Financial management of evevent, staffing, safty & security.	3	Em
<b>CO5</b>	Student wil able to know about the Financial management of evevent, staffing, safty & security.	2	Em

**CO-PO Mapping for HM3107**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	1	_	2	2	_	1	_	1	2	1	1	3	1
CO 2	1	3	2	2	1	2	2	2	1	1	3	2	1	3
CO 3	2	3	2	2	1	2	2	3	2	_	1	1	1	1
CO 4	2	2	2	2	2	2	2	2	2	1	2	1	2	1
CO 5	2	3	2	2	2	3	2	2	2	1	1	1	1	2
Avg	1.8	2.4	1.6	2	1.6	1.8	1.8	1.8	1.6	1	<b>1.6</b>	<b>1.2</b>	<b>1.6</b>	<b>1.6</b>

<b>HM3109</b>	<b>Title:House keeping - STP</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about Housekeeping STP and its basic function.	
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing Housekeeping STP.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Introduction</b>	6
	1.1 Housekeeping STP 1.2 Importance of Housekeeping STP 1.3 Housekeeping STP Organization	
<b>Unit II</b>	<b>Duties and Responsibilities</b>	6
	2.1 Duties and responsibility of sanitation staff 2.2 Duties and responsibility of housekeeping/office boy staff 2.3 Duties and responsibility of gardening staff	
<b>Unit III</b>	<b>Cleaning Science</b>	5
	3.1 Cleaning Equipments 3.2 Storage, Upkeep and Maintenance of equipment, 3.3 Cleaning agent, 3.4 Cleaning products (Domestic and Industrial).	
<b>Unit IV</b>	<b>Safety for Housekeeper</b>	6
	4.1 Chemical 4.2 Floor 4.3 Waste 4.4 Training	
<b>Unit V</b>	<b>Facility housekeeping OSHA standards</b>	5
	5.1 Prevent Slip and Fall. 5.2 Eliminate Fire Hazard 5.3 Control Dust 5.4 Prevent Falling object	
<b>Text Books</b>	1. Sudhir Andrews Housekeeping Training Manual –Tata Mcgraw Hills. 2. Raghubalan Hotel Housekeeping Operations & Management , Oxford University Press	
<b>Reference Books</b>	1. Brenson & Lanox ;Hotel, Hostel & Hospital Housekeeping	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3109**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Student will able to know about the Housekeeping-STP,his importance for Hospitality.	2	Em
<b>CO2</b>	Student will able to know about the Duty and Responsibility of Housekeeping-STP employee.	1	Em
<b>CO3</b>	Student will able to know about the Cleaning equipment, his storage, & also information about the maintenance for housekeeping STP	2	Em
<b>CO4</b>	Student will able to know about the Chemical,Floor,Waste, Training. Also information about the importance for Housekeeping-STP Now a days	3	Em
<b>CO5</b>	Student will able to know about the Standards use by Housekeeping STP and what are the importance for H.K-STP.	2	Em

**CO-PO Mapping for HM3109**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0)											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	2	_	1	_	2	1	2	2	3	1	1	3	1
CO 2	3	2	1	_	2	3	2	1	2	_	3	2	1	3
CO 3	2	2	2	3	2	2	2	_	2	2	1	1	1	1
CO 4	1	2	2	2	2	3	2	3	1	2	2	1	2	1
CO 5	2	3	2	1	_	2	2	2	2	1	1	1	1	2
Avg	2	2.2	1.4	1.4	1.2	2.4	1.8	1.6	1.8	1.6	<b>1.6</b>	<b>1.2</b>	<b>1.6</b>	<b>1.6</b>



## SEMESTER 2 Year -1

<b>HM3201</b>	<b>Title:Food Production -II</b>	<b>L T P C</b> <b>3 1 0 4</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>Nil</b>	
<b>Objectives</b>	To manage the entire skills and procedure of the food production. To develop certain technical skills to build up successful professionalism in the catering industry.	
<b>Expected Outcome</b>	Students will be able to manage the entire skills and procedure of the food production	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Kitchen Organization Layout and Functions</b>	7
1.1 Kitchen layout and functions, 1.2 Layout of receiving area, storage area, 1.3 Cold kitchen, cold butchery, and garde manger 1.4 Main kitchen, bakery and confectionery, 1.5 Kitchen brigade, Duties, responsibilities and job description of the kitchen personnel.		
<b>Unit II</b>	<b>Basic Preparation</b>	6
2.1 Mise-en-place, Sub division and fractionalization 2.2 Combining and mixing in the preparation of food 2.3 Vegetable cuts 2.4 Thickening, binding and leavening agents 2.5 Herbs and spices		
<b>Unit III</b>	<b>Stocks, Sauces and Soups</b>	5
3.1 Stocks – definition, Preparation of stocks, 3.2 Soups - classification of soups and international soups. 3.3 Soup garnishes and accompaniments. 3.4 Sauces- classification of mother sauce and their importance, and their derivatives 3.5 Thickening agents & rectification of faulty sauces.		
<b>Unit IV</b>	<b>Egg Cookery</b>	6
4.1 Introduction to egg cookery 4.2 Structure of an egg 4.3 Selection of eggs and grades 4.4 Uses of eggs in cookery 4.5 Various types of methods of cooking egg (poached, scrambled, fried, en cocotte etc.)		
<b>Unit V</b>	<b>Bakery</b>	7
5.1 Bakery ingredients and their role, yeast, shortening (fats and oil) sugar& salt, raising agents. 5.2 Principles of bread making, role of each ingredient in bread making 5.3 Bread faults and bread improvers, temperature variation 5.4 Traditional breads 5.5 Equipments and utensils used in bakery		
<b>Text Books</b>	1. Philip E. Thangam Modern Cookery (Vol-I-, Orient Longman Larousse Gastronomique- 2. By Philip E. Thangam Modern Cookery (Vol-II), Publisher: Orient Longman	
<b>Reference Books</b>	1. Le RolA.Polsom The Professional Chef (4th Edition) 2. Rocky Mohan, Roli Prasad Art of Indian Cookery,	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3201**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will understand about the kitchen organizations, functions of cold kitchen, cold butchery, grade manger and various duties & responsibility of kitchen staff.	3	Em
<b>CO2</b>	Students will be able to get information's about basic preparations for food production, cuts of vegetables, Herbs & Spices used or various ingredients used in cooking.	2	Em
<b>CO3</b>	Students will get knowledge about Stock, Soups and Sauces, Mother sauces and their derivatives, soup garnishes and accompaniments and use of thickening agents used in food.	2	Em
<b>CO4</b>	Students will get to know about importance of egg in cookery, use of eggs in breakfast dishes and various methods of egg cookery (Poached, Scrambled, Fried and Boiled)	3	Em
<b>CO5</b>	Students will be able to understand importance of bakery products, principles of bread making, importance of various ingredients for making breeds and various equipment used in Bakery.	2	Em

**CO-PO Mapping for HM3201**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	2	3	1	2	3	1	2	3	1	2	3	3	1
CO 2	3	2	2	3	1	1	2	1	2	2	2	3	2	2
CO 3	2	2	3	1	2	2	3	2	3	1	2	2	2	1
CO 4	3	2	1	3	3	3	2	3	1	3	2	3	3	1
CO 5	3	1	3	2	2	1	1	2	3	1	2	3	2	2
Avg	<b>2.8</b>	<b>1.8</b>	<b>2.4</b>	<b>2</b>	<b>2</b>	<b>2</b>	<b>1.8</b>	<b>2</b>	<b>2.4</b>	<b>1.6</b>	<b>2</b>	<b>2.8</b>	<b>2.4</b>	<b>1.4</b>

<b>HM3202</b>	<b>Title: Food and Beverage Service –II</b>	<b>L T P C</b> <b>2 1 0 3</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>Nil</b>	
<b>Objectives</b>	To develop a thorough knowledge of all food and beverage outlets and all specialized services offered in a luxury hotel.	
<b>Expected Outcome</b>	Students will be able to develop a thorough knowledge of all food and beverage outlets and all specialized services offered in a luxury hotel	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Types of Meal</b>	<b>7</b>
1.1 Breakfast – Introduction, Types, Service. 1.2 Brunch– Introduction, Types, Service. 1.3 Lunch – Introduction, Types, Service. 1.4 Hi Tea– Introduction, Types, Service. 1.5 Dinner– Introduction, Types, Service. 1.6 Supper– Introduction, Types, Service.		
<b>Unit II</b>	<b>Menu knowledge</b>	<b>6</b>
2.1 Introduction of Menu 2.2 Types –Ala Carte & Table D’hôte 2.3 Rules to be observed while planning menus. 2.4 Classical French Menu- 11 to 17 Course. 2.5 Classical Foods & its Accompaniments with Cover.		
<b>Unit III</b>	<b>Order Taking, Service and Billing</b>	<b>5</b>
3.1 Handling Table reservation 3.2 KOTs & BOTs Duplicate & Triplicate System, Computerised K.O.T’s 3.3 Billing Methods, Payment methods and Cash Handling 3.4 Cycle of service 3.5 Table Clearing Process		
<b>Unit IV</b>	<b>Non Alcoholic Beverage</b>	<b>5</b>
4.1 Classification of Non alcoholic Beverage & Uses 4.2 Tea - Origin, Manufacturing, Types & Brand names 4.3 Coffee - Origin, Manufacturing, Types & Brand names 4.4 Juices, Soft Drinks & Health Drinks – Introduction, Brand names 4.5 service of Hot and Cold beverages.		
<b>Unit V</b>	<b>Tobacco</b>	<b>6</b>
5.1 History & Uses 5.2 Processing for cigarettes, pipe tobacco & cigars 5.3 Cigarettes – Types and Brand names 5.4 Pipe Tobacco – Types and Brand names. 5.5 Cigars & cigarettes – shapes, sizes, colours, Brand names, Care and Storage		
<b>Text Books</b>	1. Lillicrap Dennis, Cousins John & Smith Robert: Food & Beverage 2. Andrews Sudhir: Food & Beverage Service Training Manual	
<b>Reference Books</b>	1. A.J.Curry The Waiter 2. John Fuller Modern Restaurant Service	
<b>Mode of Evaluation</b>	Internal and External Examination	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3202**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will understand the various types of meal and meal services.	3	Em
<b>CO2</b>	Students will be able to understand the importance of menu, important factors for preparing menu and French classical menu 11 & 17 course.	2	Em
<b>CO3</b>	Students will get knowledge of handling table reservations, KOT & BOT formats, Billing process, service cycle and Table cleaning process.	1	Em
<b>CO4</b>	Students will be able to get information about various nonalcoholic beverages: Tea, Coffee & Juices, and Service of Hot & Cold beverages.	1	Em
<b>CO5</b>	Students will get knowledge of Tobacco and Tobacco products, History & Uses of Tobacco, Service of Cigar & Cigarettes.	2	Em

**CO-PO Mapping for HM3202**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO1 0	PO1 1	PSO 1	PSO 2	PSO 3
CO 1	3	2	3	1	2	2	2	1	3	1	2	3	3	1
CO 2	2	2	3	3	3	2	2	1	3	1	2	3	3	2
CO 3	3	2	2	1	3	2	1	1	3	3	3	3	3	1
CO 4	1	2	3	3	2	3	3	2	3	1	3	3	3	1
CO 5	3	2	3	2	2	3	3	2	3	2	3	3	2	3
Avg	<b>2.4</b>	<b>2</b>	<b>2.8</b>	<b>2</b>	<b>2.4</b>	<b>2.4</b>	<b>2.2</b>	<b>1.4</b>	<b>3</b>	<b>1.6</b>	<b>2.6</b>	<b>3</b>	<b>2.8</b>	<b>1.6</b>

<b>HM3203</b>	<b>Title:Front Office - II</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To make the students aware of different sections, equipments and procedures of Front office department.	
<b>Expected Outcome</b>	Students will be able to develop a thorough knowledge different sections, equipments and procedures of Front office departments of a luxury hotel.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Reservation:</b>	7
1.1 Importance and Types of reservation, 1.2 Channels and sources of reservation 1.3 Group reservation, 1.4 Reservation reports, 1.5 Cancellation, Amendments and overbooking, room retention charges.		
<b>Unit II</b>	<b>Pre-Arrival and Registration:</b>	6
2.1 Records and forms used in registration process 2.2 Procedure for VIP & FIT arrival 2.3 Procedure for group arrival 2.4 Registration process 2.5 Over-booking.		
<b>Unit III</b>	<b>During the Stay Activities:</b>	5
3.1 Information services and Hospitality desk 3.2 Message and mail handling 3.3 Key Handling, 3.4 Guest handling, Guest history, Change of room 3.5 Guest services and Guest relations		
<b>Unit IV</b>	<b>4. Departure:</b>	5
4.1 Departure process - steps 4.2 Tasks performed at bell desk, cashier and reception 4.3 Role of Front desk cashier 4.4 Checkout and account settlement 4.5 Modes of payment		
<b>Unit V</b>	<b>5. Front Office Computer Operation:</b>	7
5.1 Application of property management system 5.2 Basics of computer operations for hotels 5.3 Handling computerised reservations and registrations 5.4 Computerised cashiering 5.5 Role of Computers (IT) in hotels		
<b>Text Books</b>	1. Sudhir Andrews Front Office Training manual. Publisher: Tata Mac Graw Hill 2. S.K Bhatnagar, Front office Operation Management Publisher: Frank Brothers	
<b>Reference Books</b>	1. Kasavana& Brooks Managing Front Office Operations 2. Michael Kasavana& Cahell Managing Computers in Hospitality Industry	
<b>Mode of Evaluation</b>	Internal and External Examination	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3203**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will understand about importance of Reservation, channel & sources of Reservation, Group Reservation and process of cancellation of reservations.	3	En
<b>CO2</b>	Students will understand about Pre-Arrival activities, Registration process for VIP & FIT guests and Procurement for over booking.	2	En
<b>CO3</b>	Students will identify the activities performed during the guest stay.	1	Em
<b>CO4</b>	Students will identify the process of Departure, Role of front desk cashier and modes of payments for guests.	2	Em
<b>CO5</b>	Students will be able to understand the role of computer in front office operations, Handling computerized Reservations & Registrations.	1	Em

**CO-PO Mapping for HM3203**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	2	3	1	3	1	2	1	3	3	2	2	1	3
CO 2	3	3	2	3	2	3	3	1	2	2	3	3	3	2
CO 3	1	1	3	3	3	3	3	2	3	3	1	2	1	3
CO 4	3	3	1	1	2	2	2	1	3	1	3	3	3	1
CO 5	1	2	3	3	3	3	2	3	1	1	1	2	1	3
Avg	<b>2</b>	<b>2.2</b>	<b>2.4</b>	<b>2.2</b>	<b>2.6</b>	<b>2.4</b>	<b>2.4</b>	<b>1.6</b>	<b>2.4</b>	<b>1.8</b>	<b>2</b>	<b>2.4</b>	<b>1.8</b>	<b>2.4</b>

<b>HM3204</b>	<b>Title:House keeping – II</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To make the students aware of different sections, equipments and procedures of Housekeeping department.	
<b>Expected Outcome</b>	Students will be able to develop a thorough knowledge different sections, equipments and procedures of Housekeeping dept.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Care and Cleaning of Different Surfaces</b>	6
1.1 Different types of Surfaces. 1.2 Cleaning of Wall and floor covering. 1.3 Care and Cleaning of surfaces. 1.4 Cleaning agents used to clean different surfaces. 1.5 Cleaning equipments used to clean different surfaces		
<b>Unit II</b>	<b>Cleaning and up keep of Public Areas</b>	7
2.1 Cleaning of Public Areas: Cleaning process, 2.2 Cleaning and upkeep of Public areas. 2.3 Types of Pest Control 2.4 Control procedures		
<b>Unit III</b>	<b>Cleaning of Guest Rooms</b>	5
3.1 Process & procedures (Occupied/Departure/ vacant/Under Repair/VIP rooms). 3.2 Weekly cleaning and spring cleaning. 3.3 Turn down service/Evening service & Second service, 3.4 Forms and Formats used in cleaning process. 3.5 Replenishment of guest room supplies, process closing down after cleaning.		
<b>Unit IV</b>	<b>Linen and Uniform Room</b>	6
4.1 Linen/Uniform Room: Layout, Planning the linen & uniform room, 4.2 Types of Linen, Sizes of linens and Linen exchange procedure, 4.3 Selection of linen, Storage Facilities and conditions, Par stock and calculation 4.4 Discard procedure and reuse of discard, Linen Inventory system, 4.5 Functions of uniform room: Importance, types, characteristics, selection, Tailor room		
<b>Unit V</b>	<b>House Keeping Supervision</b>	5
5.1 Housekeeping Supervision: Role of a supervisor, Specific functions of a supervisor, 5.2 Importance of inspection, 5.3 Check-list for inspection, 5.4 Typical areas usually neglected where special attention is required, 5.5 Self-supervision techniques for cleaning staff, Degree of discretion / delegation to Cleaning staff.		
<b>Text Books</b>	1. Joan C Branson & Margaret Lennox Hotel Hostel and Hospital Housekeeping 2. Sudhir Andrews Publisher Hotel House Keeping: Tata McGraw Hill. 3. G. Raghubalan Hotel Housekeeping –Operations & Management	
<b>Reference Books</b>	1. Edwin B. Feldman Managing Housekeeping Custodial Operation 2. Margaret Kappa & AletaNitschke Managing Housekeeping Operations 3. Margaret M. Leappa & Aleta Nitschke Housekeeping Management	
<b>Mode of Evaluation</b>	Internal and External Examination	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3204**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will understand the various cleaning surfaces of hotel which housekeeping responsible to clean, various equipment and cleaning agents used for cleaning these surfaces.	3	Em
<b>CO2</b>	Students will get knowledge of cleaning process followed for Public areas of hotel, Controlling of pests, procedure followed for pest's control.	1	Em
<b>CO3</b>	Students will identify the procedure for cleaning occupied, vacant, VIP rooms, Various types of cleaning services provided by housekeeping to guests and Forms and formats filled for room cleaning in Hotels.	2	Em
<b>CO4</b>	Students will be able to understand the importance of Linen room in housekeeping department and also they will understand the various activities performed in Linen room, Linen control procedure and Hiring of linen.	2	Em
<b>CO5</b>	Students will identify the importance of supervision in Housekeeping operations and role of supervisors.	3	Em

**CO-PO Mapping for HM3204**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	1	2	2	2	2	3	3	2	3	2	2	1	3	2
CO 2	1	3	3	3	2	3	1	3	2	3	2	2	2	3
CO 3	1	2	2	3	3	2	3	3	3	2	3	3	3	2
CO 4	1	3	3	3	1	3	3	1	1	2	2	2	2	2
CO 5	3	3	3	2	3	3	1	3	3	1	3	1	3	1
Avg	<b>1.4</b>	<b>2.6</b>	<b>2.6</b>	<b>2.6</b>	<b>2.2</b>	<b>2.8</b>	<b>2.2</b>	<b>2.4</b>	<b>2.4</b>	<b>2</b>	<b>2.4</b>	<b>1.8</b>	<b>2.6</b>	<b>2</b>



<b>Course Code:</b> HM3240	<b>Title:</b> Food Production –II Lab	<b>L</b> 0	<b>T</b> 0	<b>P</b> 4	<b>C</b> 2
<b>Version No.</b>	1.0				
<b>Course Prerequisites</b>	NIL				
<b>Objectives</b>	To impart knowledge of food production among students and to familiarize the students with day to day working atmosphere of food production dept. in hotels				
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atmosphere of food production dept. in hotels				
<b>List of Practicals</b>					
<ol style="list-style-type: none"> <li>1- Demonstration of all stocks,</li> <li>2- Sauces</li> <li>3- Demonstration and Preparation of Five derivatives of all Mother sauces.</li> <li>4- National &amp; International soups.</li> <li>5- Demonstration of Soup Garnishes</li> <li>6- Soup Accompaniments (at least five of each)</li> <li>7- Egg cookery-All the preparation</li> <li>8- Preparation of Breads at least 5 bread.</li> <li>9- Preparation of at least 5 course menu- Indian</li> <li>10- Preparation of at least 5 course menu-International</li> </ol>					
<b>Mode of Evaluation</b>	Internal and External Examination				
<b>Recommendation by Board of Studies on</b>	6/4/2019				
<b>Date of approval by the Academic Council</b>	7/13/2019				

**Course Outcome forHM3240**

<b>Unit-wise Course Outcome</b>	<b>Descriptions</b>	<b>BL Level</b>	<b>Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)</b>
<b>CO1</b>	Students will identify the various types of Stocks & Students will identify the various types of Sauces and preparations of Sauces.	1	Em
<b>CO2</b>	Students will be able to demonstrate & Prepare basic mother sauces & Students will understand various National & International Soups and their method of preparations.	2	Em
<b>CO3</b>	Students will be able to demonstrate & Prepare garnishes for soups & Students will be able to prepare various accompaniments for soups.	3	Em
<b>CO4</b>	Students will be able to prepare various egg dishes & Students will be able to prepare various types of Breads	3	Em
<b>CO5</b>	Students will be able to prepare a five course Indian menu & Students will be able to prepare a five course International dishes menu.	2	Em

**CO-PO Mapping for HM3240**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	1	1	1	2	3	2	1	1	1	1	3	2	1	1
CO 2	2	3	1	2	3	1	1	1	2	1	1	2	2	2
CO 3	2	1	1	1	2	1	1	3	1	3	2	2	1	1
CO 4	2	1	2	3	1	1	1	2	1	1	1	2	3	1
CO 5	2	2	2	2	2	3	1	1	2	2	2	2	1	3
Avg	<b>1.8</b>	<b>1.6</b>	<b>1.4</b>	<b>2</b>	<b>2.2</b>	<b>1.6</b>	<b>1</b>	<b>1.6</b>	<b>1.4</b>	<b>1.6</b>	<b>1.8</b>	<b>2</b>	<b>1.6</b>	<b>1.6</b>

<b>Course Code:</b> HM3241	<b>Title:</b> Food and Beverage Service –II Lab	<b>L</b> <b>0</b>	<b>T</b> <b>0</b>	<b>P</b> <b>2</b>	<b>C</b> <b>1</b>
<b>Version No.</b>	<b>1.0</b>				
<b>Course Prerequisites</b>	<b>NIL</b>				
<b>Objectives</b>	To impart an overview of entire food and beverage service department and to make students familiar with the working procedures				
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing this department				
<b>List of Practicals</b>					
<ol style="list-style-type: none"> <li>1. Arrangement of Silverware on the table and sideboards</li> <li>2. Mise-en-place for Brunch, Lunch, Hi-Tea, Dinner and Supper.</li> <li>3. Service Sequence of Brunch, Lunch, Hi-Tea , Dinner and Supper</li> <li>4. Breakfast Table Layout.</li> <li>5. TDH &amp; A la Carte Cover</li> <li>6. Taking an Order of Food &amp; Making a KO T.</li> <li>7. Clearing &amp; Crumbing Procedure</li> <li>8. Presenting the bill</li> <li>9. Service of Cold &amp; Hot - Non Alcoholic Beverages</li> <li>10. Compiling of a Breakfast, Lunch, and Dinner menu in French.</li> </ol>					
<b>Mode of Evaluation</b>	Internal and External Examinations				
<b>Recommendation by Board of Studies on</b>	6/4/2019				
<b>Date of approval by the Academic Council</b>	7/13/2019				

**Course Outcome for HM3241**

<b>Unit-wise Course Outcome</b>	<b>Descriptions</b>	<b>BL Level</b>	<b>Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)</b>
<b>CO1</b>	Students will be able to arrange various silverwares on Table & in Sideboard & Students will have a good knowledge of doing mise-en-place for Brunch, Lunch, Hi-Tea and Dinner.	1	Em
<b>CO2</b>	Students will be able to do proper service of Brunch, Lunch & Dinner & Students will be able to layout the Table for Breakfast.	2	Em
<b>CO3</b>	Students will get to know about A la Carte & Table d'hote menu cover & Students will be able to take order from guest and prepare KOT.	3	Em
<b>CO4</b>	Students will identify the Table cleaning process & Students will have knowledge of presenting the bill to guests.	2	Em
<b>CO5</b>	Students will be able to serve Hot & Cold non alcoholic beverages to guests & Students will compile a Breakfast, Lunch, Dinner menu from french classical menu.	1	Em

**CO-PO Mapping for HM3242**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO1 0	PO1 1	PSO 1	PSO 2	PSO 3
CO 1	1	2	1	3	1	2	1	1	2	1	3	1	1	1
CO 2	2	1	3	2	2	1	3	2	3	3	2	2	3	2
CO 3	1	2	2	3	1	2	1	2	2	1	3	1	3	3
CO 4	3	3	3	1	3	3	2	1	1	2	1	2	2	3
CO 5	1	2	1	3	1	2	1	2	1	1	3	1	3	2
Avg	<b>1.6</b>	<b>2</b>	<b>2</b>	<b>2.4</b>	<b>1.6</b>	<b>2</b>	<b>1.6</b>	<b>1.6</b>	<b>1.8</b>	<b>1.6</b>	<b>2.4</b>	<b>1.4</b>	<b>2.4</b>	<b>2.2</b>

<b>Course Code:</b> HM3242	<b>Title:</b> Front Office – II Lab	<b>L</b> 0	<b>T</b> 0	<b>P</b> 2	<b>C</b> 1
<b>Version No.</b>	1.0				
<b>Course Prerequisites</b>	NIL				
<b>Objectives</b>	This module is prescribed to appraise students about Hotel's Front office and its basic function.				
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing front office department				
<b>List of Practicals</b>					
<ol style="list-style-type: none"> <li>1. Registration of Guest:</li> <li>2. Pre registration procedure</li> <li>3. Filling up a guest registration card</li> <li>4. Determining Room Availability (Room Position) Formula</li> <li>5. Errand card, Key card, Electronic Key, cutting replacement of lost electronic key card, issue of duplicate)</li> <li>6. Arrival &amp; departure intimation to housekeeping and other departments</li> <li>7. Step to step Taking Room Reservation On Telephone:</li> <li>8. Practical of computer application on software, students should be able to:</li> <li>9. Register- in a reservation, Amend a reservation, Cancel a reservation, Make a group reservation</li> <li>10. Register an arrival Post a charge Make a folio Make a room change Show a departure/ checkout Print a folio Print reports such as expected arrivals and departures for the day.</li> </ol>					
<b>Mode of Evaluation</b>	Internal and External Examinations				
<b>Recommendation by Board of Studies on</b>	6/4/2019				
<b>Date of approval by the Academic Council</b>	7/13/2019				

**Course Outcome for HM3242**

<b>Unit-wise Course Outcome</b>	<b>Descriptions</b>	<b>BL Level</b>	<b>Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)</b>
<b>CO1</b>	Students will be able to register the guest and understand the registration process & Students will identify the pre-registration activities performed by Front desk	2	Em
<b>CO2</b>	Students will be able to filling up a Guest Registration Card (GRC) & Students will get to know about Room availability formula.	3	Em
<b>CO3</b>	Students will be able to understand the key control procedure and process for replacement for lost keys & Students will be able to understand the activities of Arrival & Departure of guests with Housekeeping.	1	Em
<b>CO4</b>	Students will identify the steps to be taken for reservations of Telephone & Students will get to know about the use of computer applications, softwares used in front office.	3	Em
<b>CO5</b>	Students will understand the Reservation process and Cancellation process for Reservations & Students will understand the Reservation process, Registering guest, making guest folio and making report for expected arrivals.	2	Em

**CO-PO Mapping for HM3242**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	1	2	2	1	2	1	3	1	1	2	2	1	1
CO 2	1	3	2	3	2	2	3	1	3	2	1	1	2	3
CO 3	2	1	1	2	1	1	1	2	1	1	2	2	1	1
CO 4	3	2	2	1	3	1	2	1	2	3	3	3	3	1
CO 5	2	1	1	3	2	3	1	2	1	1	3	2	1	2
Avg	<b>2</b>	<b>1.6</b>	<b>1.6</b>	<b>2.2</b>	<b>1.8</b>	<b>1.8</b>	<b>1.6</b>	<b>1.8</b>	<b>1.6</b>	<b>1.6</b>	<b>2.2</b>	<b>2</b>	<b>1.6</b>	<b>1.6</b>

<b>Course Code:</b> HM3243	<b>Title:</b> House keeping – II lab	<b>L</b> 0	<b>T</b> 0	<b>P</b> 2	<b>C</b> 1
<b>Version No.</b>	1.0				
<b>Course Prerequisites</b>	NIL				
<b>Objectives</b>	This module is prescribed to appraise students about Hotel's Housekeeping department and its basic function.				
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing Housekeeping department.				
<b>List of Practicals</b>					
<ol style="list-style-type: none"> <li>1. Procedure and demonstration of keeping linen in linen &amp; uniform room</li> <li>2. Procedure and demonstration of keeping uniform in linen &amp; uniform room</li> <li>3. Steps involve in cleaning of Public Areas.</li> <li>4. Procedure of cleaning guestrooms (Vacant occupied, departure).</li> <li>5. Placing/ Replacing guest Supplies and soiled linen.</li> <li>6. Procedure of Cleaning of different surfaces e.g. windows, tabletops, and picture</li> <li>7. Procedure of Cleaning frames, Under Beds, carpet, metal surfaces, tiles, marble and granite tops</li> <li>8. Procedure of Weekly cleaning and spring cleaning.</li> <li>9. Discard procedure and reuse of discard,</li> <li>10. Linen Inventory system</li> </ol>					
<b>Mode of Evaluation</b>	Internal and External Examinations				
<b>Recommendation by Board of Studies on</b>	6/4/2019				
<b>Date of approval by the Academic Council</b>	7/13/2019				

## Course Outcome for HM3243

<b>Unit-wise Course Outcome</b>	<b>Descriptions</b>	<b>BL Level</b>	<b>Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)</b>
<b>CO1</b>	Students will be able to setup the Linen in linen & uniform room properly & Students will be able to setup the Uniform in linen & uniform room properly.	3	Em
<b>CO2</b>	Students will identify the steps involved in cleaning of Public areas of hotel & Students will be able to understand the cleaning procedure for various rooms (occupied , vacant, check-out and VIP).	2	Em
<b>CO3</b>	Students will be able to place room amenities & supplies in Guestrooms & Students will get information for cleaning of different surfaces of hotels.	3	Em
<b>CO4</b>	Students will get information for cleaning of different areas of hotels rooms ( under bed, carpets, marbles and Tiles) & Students will identify the procedure of weekly cleaning & Spring cleaning.	1	Em
<b>CO5</b>	Students will identify the discarded procedure followed by housekeeping & Students will be able to understand the Linen Inventory system.	2	Em

**CO-PO Mapping for HM3243**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	3	2	2	3	3	2	2	2	1	2	3	3	3
CO 2	2	1	1	3	2	1	3	1	3	3	1	2	2	2
CO 3	3	3	3	2	3	3	2	3	2	2	3	3	3	3
CO 4	1	2	2	3	1	2	3	2	3	3	1	1	2	1
CO 5	3	2	2	1	3	3	2	3	1	2	3	3	3	3
Avg	<b>2.4</b>	<b>2.2</b>	<b>2</b>	<b>2.2</b>	<b>2.4</b>	<b>2.4</b>	<b>2.4</b>	<b>2.2</b>	<b>2.2</b>	<b>2.2</b>	<b>2</b>	<b>2.4</b>	<b>2.6</b>	<b>2.4</b>



<b>CS3208</b>	<b>Title: Application of Computer</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To impart basic knowledge about computers, types of software, internet and their uses in hospitality industry.	
<b>Expected Outcome</b>	Students will be able to familiarize with computers, types of hotels software internet and their uses in hospitality industry.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Introduction to Computers</b>	6
1.1 What is a computer, Block Diagram? 1.2 Components of a computer system. 1.3 Generation of computers. 1.4 Storage devices, CD ROM's etc. 1.5 Programming languages		
<b>Unit II</b>	<b>Introduction to Software and Hardware</b>	6
2.1 Definition of software and hardware 2.2. Classification of software programmes 2.3 Types and Functions of software programmes 2.4 Classification of hardware devices 2.5 Input and output devices		
<b>Unit III</b>	<b>Role of Computers in Hospitality Industry</b>	6
3.1 Fundamentals of Computers in Hospitality industry. 3.2 Role of computers in hospitality industry (CRS, GDS,PMS) 3.3 Reservation through the internet 3.4 POS- Definition and importance. 3.5 Touch screen terminals		
<b>Unit IV</b>	<b>Word Processing Spread Sheets and Presentations</b>	7
4.1 Word Processing and Features of MS – WORD 4.2 Spreadsheet, Features 4.3 Preparing PowerPoint presentation 4.4 Preparing graphs 4.5 Preparing organization chart		
<b>Unit V</b>	<b>Introduction to Internet</b>	5
5.1 What is Internet? 5.2 Internet Protocol, 5.3 Types of topologies 5.4 Types of networks (LAN, WAN, MAN), 5.5 WWW, Search Engines, e-mail, websites		
<b>Text Books</b>	1. Michael Kasavana and Cahell Managing computers in hospitality industry 2. Hooder&Stoughton Small business computer systems 3. V Rajaraman Fundamental of Computers, Publisher: Prentice Hall India	
<b>Reference Books</b>	1. Lonnie E. Moseley & David M Boodey Mastering Microsoft Office, , BPB Publication 2. Peter O' Conner Using computers in Hospitality, Third Edition,	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3208**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be understand the basics of computer and importance of computer.	1	Em
<b>CO2</b>	Students will be understand the basics of softwares and Hardware systems of computer.	2	Em
<b>CO3</b>	Students will be able to understand the role of computer in Hotel & Hospitality industry.	3	Em
<b>CO4</b>	Students will be able to do word processing and featuring of MS Word, Preparing PPTs and preparing graphs.	2	Em
<b>CO5</b>	Students will be able to understand the basics of Internet, importance of Internet and types of networks (LAN, WAN & MAN).	3	Em

**CO-PO Mapping for HM3208**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	1	3	1	1	1	2	1	1	2	1	1	2	2	1
CO 2	2	1	2	3	2	3	1	3	1	3	3	1	1	2
CO 3	1	2	1	1	1	1	2	1	1	1	1	2	1	1
CO 4	1	1	3	1	2	1	1	1	2	2	3	1	3	1
CO 5	3	2	1	2	1	2	2	2	1	1	1	2	1	3
Avg	<b>1.6</b>	<b>1.8</b>	<b>1.6</b>	<b>1.6</b>	<b>1.4</b>	<b>1.8</b>	<b>1.4</b>	<b>1.6</b>	<b>1.4</b>	<b>1.6</b>	<b>1.8</b>	<b>1.6</b>	<b>1.6</b>	<b>1.6</b>

<b>EG3210</b>	<b>Title:French Language</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is designed to give a basic knowledge of the French language of common use.	
<b>Expected Outcome</b>	Student will able to get a basic knowledge of the French language of common use in hotel Industry.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Pronunciation</b>	7
The Alphabet - The Accents; 'Formules de politesse'; The numbers: Cardinal– Ordinal; Time; Weights & Measures; change of gender		
<b>Unit II</b>	<b>Conjugation</b>	6
Conjugation of regular verbs in present tense; Days of the week; Months of the year; Date; The articles, Common greetings in French, Name of vegetables and fruits		
<b>Unit III</b>	<b>Grammar</b>	5
Name of the Countries and their Nationalities; Adjectives, Commonly used Prepositions, Plural of nouns. Describing a place (your city/ tourist place)		
<b>Unit IV</b>	<b>Self introduction</b>	6
Self introduction, Vocabulary describing family; Describe your family; Negation; Interrogation, Conjugation of irregular verbs in present tense; Demonstrative Adjectives, Possessive adjectives, Simple translation		
<b>Unit V</b>	<b>Oral</b>	5
Role-playing of different situations Understanding questions Conversation Picture composition		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Larousse compact Dictionary: French-English/ English-French</li> <li>2. Le nouveau sans frontieres, part 1 &amp; 2</li> <li>3. Le Robert &amp; Nathan Conjugaison -</li> <li>4. A. Talukdar Parlez à l'hotel</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. S.Bhattacharya French for Hotel and Torism Industry 2.</li> <li>2. Manjiri Khandekar and Roopa Luktuke Jumelage 1</li> <li>3. Catherine Lobo &amp; Sonali Jadhav Basic French Course for The Hotel Industry</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for EG3210**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to understand the basics, Alphabets, Numbers Time and Weight in French.	1	Em
<b>CO2</b>	Students will be able to understand the Verbs, Days name, Week name, Months name and common greetings in French.	2	Em
<b>CO3</b>	Students will be able to Read, write and Speak country names, commonly used prepositions and describing the places.	3	Em
<b>CO4</b>	Students will be able to introduce themselves, Describe their families.	2	Em
<b>CO5</b>	Students will be able to role play in different situations.	3	Em

**CO-PO Mapping for EG3210**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped-3, Moderate-2, Low-1, Not related-0))										Program Specific Outcomes		
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO10	PS O1	PS O2	PSO3
CO 1	2	1	_	1	2	_	1	1	1	2	2	2	1
CO 2	2	2	2	2	2	1	2	3	2	3	1	1	2
CO 3	2	2	2	2	2	1	_	2	2	3	2	1	1
CO 4	2	1	2	2	2	1	1	2	2	2	1	3	1
CO 5	2	3	2	2	2	1	1	2	2	2	2	1	3
Avg	2	1.8	1.6	1.8	2	0.8	1	2	1.8	2.4	<b>1.6</b>	<b>1.6</b>	<b>1.6</b>

<b>VP3213</b>	<b>Title:Principle of Food Science</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To familiarize the students with the Food Science Principles required in Hospitality Industry.	
<b>Expected Outcome</b>	Students will be able to familiarize with essential Principle of food science and Nutrition for healthy food	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Introduction to Food Science</b>	5
1.1 Meaning and importance of Food science, Nutrition, Malnutrition. 1.2 Food Science scope and significance. 1.3 Food chemistry, food microbiology & processing.		
<b>Unit II</b>	<b>Bacteria, Yeast and Moulds</b>	6
2.1 Harmful effects and factors effecting growth of bacteria; food spoilage and Putrefaction. 2.2 Food borne illnesses, food poisoning and Food Spoilage. And antibiotics. 2.4 Yeast: uses, role and significance. 2.3 Moulds, meaning and purpose; beneficial effects; cheese making.		
<b>Unit III</b>	<b>Nutrition</b>	5
3.1 Types, Dietary sources, functions, Daily dietary requirements; affects of dietary. 3.2 Deficiency and excess of carbohydrates, lipids, protein, vitamins, minerals and water. 3.3 Balanced diet and nutrition in Hotels. 3.4 Definition and scope of therapeutic nutrition.		
<b>Unit IV</b>	<b>Food Preservation</b>	6
4.1 Need and scope of food preservation in Hotel Kitchen. 4.2 Methods of preservation low temperature treatment (refrigeration, freezing). 4.3 Thermal preservation (pasteurization, sterilizing, canning). 4.5 Dehydration Chemical preservatives, Irradiation etc.		
<b>Unit V</b>	<b>Food standards</b>	7
5.1 Food Packaging: types and functions. 5.2 Food standards; food adulteration, adulterants and control measures. 5.3 Food Additives-Usage and importance. 5.4 Ethical, legal and regulatory framework of food standard in Hotels. 5.5 HACCP in Hotels.		
<b>Text Books</b>	1. H. Robinson Normal and therapeutic nutrition 2. Anna K Joshna Microbiology 3. Dr. M. Swaminathan Food & Nutrition	
<b>Reference Books</b>	1. Manay & Shalakshara Swamy Food facts & principles 2. Sumathi Mudambi Food science	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for VP3213**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to understand the importance of food science, nutritional value, Malnutrition, scope of food science, understand the concept of food chemistry.	2	Em
<b>CO2</b>	Students will be able to understand the effect of bacteria, learn about harmful bacteria, food spoilage, role of yeast and meaning and purpose of moulds.	3	Em
<b>CO3</b>	Students will be able to understand the need and importance of Nutrition, Deficiency and excess of Carbohydrates, importance of balance diet and nutrition in Hotels.	2	Em
<b>CO4</b>	Students will be able to understand about the role of food preservation in Hotel kitchen and different methods of preservation.	1	Em
<b>CO5</b>	Students will be able to understand the importance of food standards, food packaging and role of HACCP principles in Hotel kitchens.	2	Em

**CO-PO Mapping for VP3213**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))										Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PSO1	PSO2	PSO3
CO 1	1	3	2	2	1	2	2	2	1	2	2	2	1
CO 2	2	3	2	2	1	2	2	3	2	–	1	1	2
CO 3	2	2	2	2	2	2	2	2	2	1	2	1	1
CO 4	2	3	2	2	2	3	2	2	2	1	1	3	1
CO 5	2	1	–	2	1	–	1	–	1	2	2	1	3
Avg	1.8	2.4	1.6	2	1.4	1.8	1.8	1.8	1.6	1.2	<b>1.6</b>	<b>1.6</b>	<b>1.6</b>

<b>HM3208</b>	<b>Title: Railway Base Kitchen</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To give a basic knowledge of the Railway base Kitchen as the part of hospitality as a wider scope of catering.	
<b>Expected Outcome</b>	Student will able to identify the scope of catering in Railway by having getting the knowledge of Railway base kitchen.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Introduction</b>	7
1.1 Railway catering 1.2 Railway Hotels 1.3 Main Catering Activities		
<b>Unit II</b>	<b>Design &amp; Kitchen Consideration</b>	6
2.1 State of Art Central Kitchen 2.2 Layout consideration 2.3 R&D kitchen 2.4 In House laboratory		
<b>Unit III</b>	<b>Types of Railway Catering-</b>	5
3.1 Terminal Catering-Refreshment Room Stall 3.2 In-Transit catering 3.3 Mobile carting service 3.4 Dining or Buffet car 3.5 Authorized vendor		
<b>Unit IV</b>	<b>Policy of IRCTC Kitchen</b>	6
4.1 Menu 4.2 Price in Railway Catering 4.3 Nutrition & Healthy Food 4.4 Drawbacks of Railway Catering		
<b>Unit V</b>	<b>Quality Monitoring</b>	5
5.1 Monitoring for HACCP compliance 5.2 Customer satisfaction survey 5.3 Food safety audit 5.4 ISO certification 5.5 Round the clock control monitoring.		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>Allen, W.G., and Dicesare, F. (1976). Transit Service evaluation: preliminary identification of variables characterizing level of service. <i>Transportation Research Record</i>, Vol. 606, pp 47-53</li> <li>Pullen, W.T. (1993). Definition and measurement of quality of service for local public transport management. <i>Transport Reviews</i>, Vol.13 No 3, pp.247-64</li> <li>Shainesh and Mukul Mathur. (2000). Service Quality Measurement: The Case of Railway Freight Services. <i>Vikalpa</i>, Vol 25, pp 15-22</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>Silcock, D.T. (1981). Measures of operational performance for urban bus services. <i>Traffic Engineering and Control</i>, Vol. 22 No. 12, pp. 645-8.</li> <li>White Paper on Indian Railways, Railway Board Publication, December 2009.</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3208**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to understand the concept of Railway kitchen	1	Em
<b>CO2</b>	Students will get knowledge of designing of railway kitchens.	2	Em
<b>CO3</b>	Students will identify different types of Railway Catering establishments.	3	Em
<b>CO4</b>	Students will explore various policies of IRCTC for their kitchens.	2	Em
<b>CO5</b>	Students will be able to understand the quality maintained by IRCTC, Monitoring of HACCP principles in kitchen and Importance of ISO certification.	1	Em

**CO-PO Mapping for HM3208**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped-3, Moderate- 2, Low-1, Not related-0))										Program Specific Outcomes		
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO10	PSO 1	PSO 2	PSO3
CO 1	2	2	1	1	2	2	2	2	2	2	1	2	1
CO 2	2	3	1	3	2	2	3	2	3	1	2	1	2
CO 3	2	2	–	2	–	2	3	–	2	2	2	1	1
CO 4	2	3	–	2	2	2	3	2	3	3	1	3	1
CO 5	2	2	1	2	3	2	2	3	2	–	2	1	3
Avg	2	2.4	0.6	2	1.8	2	2.6	1.8	2.4	1.6	<b>1.6</b>	<b>1.6</b>	<b>1.6</b>



<b>HM3209</b>	<b>Title: Airlines Catering</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To give a basic knowledge of the Airline Catering as the part of hospitality as a wider scope of catering.	
<b>Expected Outcome</b>	Student will able to identify the scope of catering in Airlines by having getting the knowledge of Airline catering services.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Airline Catering Introduction</b>	7
a brief history Pioneer years of in-flight foodservice defining airlines catering airlines catering is different from restaurant catering		
<b>Unit II</b>	<b>Major Stakeholders</b>	6
Role of the passenger Role of airlines Role of caterers Role of suppliers Role of distributors		
<b>Unit III</b>	<b>Information</b>	5
production schedule work flow abbreviations of special meals on offer tray set up intricacies food handling on aircraft hygiene control in flight catering		
<b>Unit IV</b>	<b>The Flight Catering System</b>	6
Flight Catering Supply Chain Flight Catering Logistics Flight Catering Information Systems Airline – Caterer Contracts		
<b>Unit V</b>	<b>Issues and Trends</b>	5
future trends Political forces Economic factors Social trends Technological change Environmental concerns		
<b>Text Books</b>	1. McCool, A.C. In-flight Catering Management, John Wiley and Sons, Inc.: New York. 2. O'Hara, L. and Strugnell, C.(1997) "Developments in In-flight Catering," Nutrition and Food Science, vol. 3, 105–106. 3. Pilling, M. "Food For Thought," Airline Business, Jan., 48–50.	
<b>Reference Books</b>	1. Tabacchi, M. and Marshall, R.C. "Consumer Perceptions of In-flight 2. Wheatcroft, S. Aviation and Tourism Policies, World Tourism Organisation Publication, Routledge: London.	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3209**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to understand the concept of Airline catering.	1	Em
<b>CO2</b>	Students will understand the role of passengers, role of airline and role of caterers in Airline catering.	2	Em
<b>CO3</b>	Students will get information of work flow in airline catering, food handling in aircrafts and Hygiene control in airline catering.	3	Em
<b>CO4</b>	Students will identify the flight catering system.	2	Em
<b>CO5</b>	Students will identify various trends of Airline catering	1	Em

**CO-PO Mapping for HM3209**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped-3, Moderate- 2, Low-1, Not related-0))										Program Specific Outcomes		
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO3
CO 1	2	2	1	1	2	2	2	2	2	2	1	2	1
CO 2	2	3	1	3	2	2	3	2	3	1	2	1	2
CO 3	2	2	–	2	–	2	3	–	2	2	2	1	1
CO 4	2	3	–	2	2	2	3	2	3	3	1	3	1
CO 5	2	2	1	2	3	2	2	3	2	–	2	1	3
Avg	2	2.4	0.6	2	1.8	2	2.6	1.8	2.4	1.6	<b>1.6</b>	<b>1.6</b>	<b>1.6</b>

<b>HM3210</b>	<b>Title: Travel Documentation</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To give a basic knowledge of the Travel Documentation as the part of hospitality as a wider scope of Traveling.	
<b>Expected Outcome</b>	Student will able to identify the various documents related for traveling such as visa passport and their application.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Passport</b>	7
Requirement and process of issuing passport		
<b>Unit II</b>	<b>LAISSEZ – Passer and emergency passport</b>	6
Introduction requirement and importance, Rules and Regulation for Issuing emergency passport		
<b>Unit III</b>	<b>UN Travel Documents</b>	5
Agencies, process, Rules and Regulations Aliens and Refugees.		
<b>Unit IV</b>	<b>Other Documents as Travel Documents</b>	6
National Identity card, Drivers Licence, DeFacto Travel Document other means of Identification		
<b>Unit V</b>	<b>Visa, Immigration and Other Requirements</b>	5
Introduction, Issuing Authority, Rules and Regulations.		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Anand, M.M., Tourism and hotel Industry ii1 India, Prentice Hall, New Delhi.</li> <li>2. Bhatia, A. K., International Tourism, Sterling Publishers, New Delhi</li> <li>3. McIntosh, Robert, W. Goldner, Charles, Tourism: Principles, Practices and</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Philosophies, John Wiley and Sons Inc. New York, (9th edition)</li> <li>2. Mill, Robert Christie and Alastair M. Morrison, The Tourism System, Englewood Cliffs, N.J., Prentice Hall.</li> <li>3. Negi, J.M.S., Tourism and Travel</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3210**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will learn about Passport and understand the importance of Passport for travel.	1	Em
<b>CO2</b>	Students will identify the Passer and emergency passport.	2	Em
<b>CO3</b>	Students will identify about UN Travel documents.	3	Em
<b>CO4</b>	Students will be able to understand about the documents required for travelling other countries.	2	Em
<b>CO5</b>	Students will get information about Visa, Immigrations and other important procedures.	1	Em

**CO-PO Mapping for HM3210**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped-3, Moderate- 2, Low-1, Not related-0))										Program Specific Outcomes		
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO10	PSO1	PSO 2	PSO 3
CO 1	2	–	2	–	2	2	–	2	2	2	1	2	1
CO 2	3	–	2	2	2	3	2	3	3	1	2	1	2
CO 3	2	1	2	3	2	2	3	2	–	2	2	1	1
CO 4	2	1	1	2	2	3	2	2	2	3	1	3	1
CO 5	2	1	3	2	2	3	2	3	1	–	2	1	3
Avg	2	2.2	0.6	2	1.8	2	2.6	1.8	2.4	1.6	<b>1.6</b>	<b>1.6</b>	<b>1.6</b>

<b>HM3211</b>	<b>Title:Housekeeping - Hospital</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about Hospital Housekeeping and its basic function.	
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing Hospital Housekeeping.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Hospital Housekeeping - Overview</b>	7
1.1 Introduction, 1.2 Housekeeping hospital Staff duties and responsibilities, 1.3 Job Description, 1.4 Industry 4.5 Job Growth Trends		
<b>Unit II</b>	<b>Functioning of the Department</b>	6
2.1 Role of the housekeeping in Hospital, 2.2 Importance of Housekeeping in Hospital, 2.3 Areas need to be considered 2.4 Hospital Housekeeping Service		
<b>Unit III</b>	<b>Safety for Housekeeper in Hospitals</b>	5
3.1 Disinfectants, 3.2 Floor area, 3.3 Garbage, 3.4 Hospital EVS programe		
<b>Unit IV</b>	<b>OSHA guidelines</b>	6
4.1 Medical Housekeeping Hazard, 4.2 Contaminated Equipment, 4.3 Contaminated Laundry, 4.4 Contaminated Hazard 4.5 Allergies and Accident		
<b>Unit V</b>	<b>Cleaning Areas</b>	5
Areas to be cleaned, Cleaning Agents, Selection of cleaning agents, Quality control Indicator Recent Trends and Challenges.		
<b>Text Books</b>	1. Sudhir Andrews Housekeeping Training Manual Tata Mcgraw Hills 2. Brenson & Lanox Hotel, Hostel & Hospital Housekeeping	
<b>Reference Books</b>	1. Raghubalan, Hotel Housekeeping Operations & Management Oxford University Press	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3211**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will understand about the importance of housekeeping in Hospitals.	2	Em
<b>CO2</b>	Students will identify the various functions of housekeeping department in Hospitals.	2	Em
<b>CO3</b>	Students will get information about the safety procedures followed by housekeeping department in Hospitals.	1	Em
<b>CO4</b>	Students will get information about Occupational safety and health administration (OSHA) followed in Hospitals.	2	Em
<b>CO5</b>	Students will identify the various areas of hospitals for which housekeeping department is responsible.	1	Em

**CO-PO Mapping for HM3211**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))										Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PSO1	PSO2	PSO3
CO 1	–	1	–	2	1	2	2	3	2	2	1	2	1
CO 2	1	–	2	3	2	1	2	–	3	2	2	1	2
CO 3	2	3	2	2	2	–	2	2	2	2	2	1	1
CO 4	2	2	2	3	2	3	1	2	1	2	1	3	1
CO 5	2	1	–	2	2	2	2	1	2	3	2	1	3
Avg	1.4	1.4	1.2	2.4	1.8	1.6	1.8	1.6	2	2.2	1.6	1.6	1.6

## SEMESTER- 3

<b>Course Code:</b> HM3301	<b>Title:</b> Introduction to Indian Cuisine	<b>L T P C</b> 4 0 0 4
<b>Version No.</b>	1.0	
<b>Course Prerequisites</b>	NIL	
<b>Objectives</b>	This module is prescribed to appraise students about Regional Cuisines of India	
<b>Expected Outcome</b>	Students will be able to familiarize with Regional Cuisines of India	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Indian Cooking</b>	7
Introduction, Philosophy of Indian Food, The great Indian Cuisine – Key features, Regional influences on Indian Food, Popular foods of India (At least one simple three course menu from each region of India , North, East, South, Seat and Central India its salient features and cooking).		
<b>Unit II</b>	<b>Condiments, Herbs and Spices Used in India Cuisine</b>	6
Introduction, Condiments, Herbs and Spices used in Indian Cuisine (Allspice, Ajowan, Aniseed, Asafoetida, Bay leaf, Cardamom, Cinnamon, Cloves, Coriander seeds, Cumin, Chilli, Fenugreek, Mace, Nutmeg, Mustard, Pepper, Poppy Seeds, Saffron, Tamarind, Turmeric, Celery, Curry Leaf, Marjoram, Pomegranate Seeds, Stone Flowers, Basil, Betel Root, Black Salt, Red Chilli, Rock Salt) Various ways of using spices, their storage and usage tips.		
<b>Unit III</b>	<b>Masalas, Pastes and Gravies in Indian cooking</b>	5
Masalas and Pastes: Introduction, Types, Blending of Spices, Concept of Dry and Wet Masalas, Pastes used in Indian Cooking, Purchasing, Storing Considerations. Basic Indian Gravies: Introduction, Gravies and Curries, Regional Gravies, Gravy Preparations.		
<b>Unit IV</b>	<b>Commodities and their usage in Indian Kitchens</b>	5
Introduction, Souring Agents, Colouring Agents, Thickening Agents, Tendering Agents, Flavouring and Aromatic Agents, Spicing Agents in Indian Kitchens		
<b>Unit V</b>	<b>Cuisines of India</b>	6
Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>Quantity Food Production Op. and Indian Cuisine – Parvinder S Bali, Oxford University Press</li> <li>A Taste of India By Madhur Jafferey - John Wiley &amp; Sons</li> <li>Food of Haryana: The Great Chutneys – Dr Ashish Dahiya, University Press, MDU</li> <li>Indian Gastronomy – Manjit Gill, DK Publishers</li> <li>Food of Haryana: The Great Desserts – Dr Ashish Dahiya, University Press, MDU, Punjabi Cuisine – Manjit Gill</li> <li>My Great India Cook Book – Vikas Khanna</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>Modern Cookery (Vol –I) By Philip E. Thangam, Publishers: Orient Longman</li> <li>Practical Cookery By Kinton &amp; Cessarani</li> <li>Theory of Cookery By K Arora, Publisher: Frank Brothers</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3301**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Student wil able to know about the Indian cooking Introduction,Indian food Philospy,Popular food of India etc.	1	Em
<b>CO2</b>	Student wil able to know about the different type of Herbs and spices use during cooking in India & his importance.	1	Em
<b>CO3</b>	Student wil able to know about the Different type of Masala ,Pastes use for cooing in india also infromastion about the Indian Currys.	2	Em
<b>CO4</b>	Student wil able to know about the different type of commodities use durin cook the food in india.	2	Em
<b>CO5</b>	Student wil able to know about the History,different type of equipment use for cooking,popular food of india etc.	3	Em

**CO-PO Mapping for HM3301**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	3	2	1	3	_	2	3	2	3	2	3	2	2
CO 2	3	3	2	1	3	1	2	3	2	3	3	2	2	2
CO 3	2	3	2	2	3	2	2	3	2	3	3	2	3	2
CO 4	2	3	2	1	3	3	2	3	2	3	2	1	2	2
CO 5	2	3	2	2	3	3	2	3	2	3	3	3	2	2
Avg	2.4	3	2	1.4	3	1.8	2	3	2	3	2.6	2.2	2.2	2



<b>Course Code:</b> HM3302	<b>Title:</b> Bar Management	<b>L T P C</b> 3 0 0 3
<b>Version No.</b>	1.0	
<b>Course Prerequisites</b>	NIL	
<b>Objectives</b>	This module is prescribed to appraise students about management of Bar operations	
<b>Expected Outcome</b>	Students will be able to familiarize with bar operations	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Bar and Bar Operation</b>	7
Introduction, definition, A brief history of bars and alcoholic beverages , Development of bars, Modern Bar design, layout and location, Ownership types – pubs and bars, Legal aspects affecting beverage businesses, Roles of the bartender, Job description .		
<b>Unit II</b>	<b>Bar and Service Equipment</b>	6
Bar area – large equipment, Bar area – small equipment and utensils, Glassware, Food service equipment , Techniques of Mixology Garnish, Preparation Classic and Contemporary Cocktails		
<b>Unit III</b>	<b>Serving Alcoholic and Non-Alcoholic Beverages</b>	5
Beverage service procedures , Responsible service of alcohol ,Beverage service and the law ,The Principles and Practice of Bar and Beverage Management, Management responsibilities in beverage staff training , Preventing guest intoxication and identifying over-consumption , Alcoholic bar provisions- beer, whiskey, rum, gin, brandy, wines, types of wines, Non-alcoholic bar provisions- water, mineral water, aerated water, bitters, juices, syrups, and cordials		
<b>Unit IV</b>	<b>Customer care and Payment</b>	5
Customer care- ,Creating first impressions , Handling Cash and Payments in Bars- Payment systems used in the bar , Procedures and controls for receiving payments in the bar, Cash counting, floats and cash drawers , Fraudulent and dishonest activities.		
<b>Unit V</b>	<b>Beverage Control Systems</b>	6
Introduction, Managing costs and revenue to make profits, Policies for pricing, Stock control, Receiving, checking, storing and issuing controls, System of bar books, Cellar management, Control of possible losses in the bar, Controls for beverage production, Point-of-sale systems for stock and beverage control.		
<b>Text Books</b>	1. Bar management and control: Dr. BKChakravarti 2. Managing Bar Operations: Lendal Henry Kotschevar and Mary L.Tanke	
<b>Reference Books</b>	Managing Bar Operations: Lendal Henry Kotschevar and Mary L.Tanke	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3302**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Student wil able to know about the Laundry Concept,Importance,Key roles & people,Laundry Do's & Don't .	2	Em
<b>CO2</b>	Student wil able to know about the different type of Laundry On Premises & Off Premises Laundry,Tailor room,Org. Structure.	1	Em
<b>CO3</b>	Student wil able to know about the Laundry Planning,water& Energy supply,Staff pattren etc we are informed to the students.	1	Em
<b>CO4</b>	Student wil able to know about the Customer care and also informastion about the how to hundel the Customer Laundry properly.	2	Em
<b>CO5</b>	Student wil able to know about the Best Practices, Environmental aspects, Effective Communication, Communication & Coordination to other department.	3	Em

**CO-PO Mapping for HM3302**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	1	–	2	2	–	1	–	1	2	2	2	2	–
CO 2	1	3	2	2	1	2	2	2	1	1	1	1	1	–
CO 3	2	3	2	2	2	2	2	3	1	–	1	1	1	2
CO 4	2	2	2	2	2	2	2	2	1	2	2	2	1	2
CO 5	2	3	2	2	2	3	2	2	1	1	2	2	1	2
Avg	1.8	2.4	1.6	2	1.8	1.8	1.8	1.8	1	1.2	1.6	1.6	1.2	1.2

<b>Course Code:</b> HM3303	<b>Title:</b> Laundry Management	<b>L T P C</b> <b>3 0 0 3</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about laundry Management	
<b>Expected Outcome</b>	Students will be able to familiarize with operational and managing functions of laundry	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Laundry</b>	6
The Concept, Importance, Organisation Structure, Key Roles & People, Functions of a Laundry, Professional Laundry Set Up, Linen Room, Uniform Room, Tailor Room, Setups & Functions, Equipments Used in laundry, Their Salient Features, Laundry Chemicals, Laundry Do's and Dont's,		
<b>Unit II</b>	<b>Types of laundry</b>	7
On Premises Laundry, Off Premises Laundry, Commencing the Day's Work - Briefing, De Briefing, Day Schedules The Concept, Importance, Organization Structure, Key Roles & People, , Functions of a Laundry, Professional Laundry Set Up, Linen Room, Uniform Room, Tailor Room, Setups & Functions, Equipment Used in laundry, Their Salient Features, Laundry Chemicals, Laundry Do's and Dont's, On Premises Laundry, Off Premises Laundry, Commencing the Day's Work - Briefing, De Briefing, Day Schedules		
<b>Unit III</b>	<b>Laundry Planning &amp; Operations</b>	5
The Space, Requirements, Water and Energy Supply & provisions, Financial Aspects, Staff Patterns, Target Clientele, Location, Design, The Laundry Cycle: The collection of linen, sorting, tagging, washing, drying, ironing, storing, mending, discarding, process and precautions. Hotel Laundry Services, Records & Registers		
<b>Unit IV</b>	<b>Managing Guest Laundry</b>	5
Valet Services: Collecting Guest laundry and returns, Do's and Dont's; Handling guests Linens, Stains & Removals, Wash Care Instructions, Ironing and Dry Cleaning Instructions & Practices, Mending and Repairs, Damages and Colour Bleedings, Pricing, Guest Communication & interactions, Promotional Strategy, Effective Customer Service.		
<b>Unit V</b>	<b>Emerging Trends in laundry</b>	6
Best Practices, Environmental Aspects, Energy Conservation, Ergonomics, Effective Communications & Coordination, Applications of Technology Out Sourcing, New Techniques , Information Systems, Inventories and Audits, Global Practices, Legal and Ethical Issues in Laundry Services, Quality Assurance.		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Accommodation &amp; Cleaning Services, Vol. I &amp; II, David, Allen, Hutchinson</li> <li>2. Hotel and Catering Studies – Ursual Jones</li> <li>3. Hotel House Keeping – Sudhir Andrews Publisher: Tata Mc Graw Hill</li> <li>4. House Keeping Management for Hotels, Rosemary Hurst, Heinemann</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. In House Management by A.K. Bhatiya</li> <li>2. Key of House Keeping by Dr. Lal Commercial</li> <li>3. Housekeeping &amp; Maintenance – Stanley Thornes</li> <li>4. Hotel Housekeeping Operations &amp; Management – Reghubalan, Oxford University Press</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3303**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Student will able to know about the HRM Introduction, Concept and his importance.	2	Em
<b>CO2</b>	Student will able to know about the HRM Introduction, Learning& Development also information about the Policy of HRM.	1	Em
<b>CO3</b>	Student will able to know about the Performance Appraisal and his benefit for Employee.	1	Em
<b>CO4</b>	Student will able to know about the Importance of Motivation, Compensation& Benefit Management and his importance.	2	Em
<b>CO5</b>	Student will able to know about the Job Satisfaction and his importance for Employee/HRM, & Theories etc.	3	Em

**CO-PO Mapping for HM3303**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	1	–	2	2	–	1	–	1	2	2	2	2	–
CO 2	1	3	2	2	2	2	2	2	2	1	1	1	1	2
CO 3	2	3	2	2	1	2	2	3	1	–	2	2	2	2
CO 4	2	2	2	2	2	2	2	2	2	2	1	2	1	–
CO 5	2	3	2	2	2	3	2	2	2	2	1	2	2	1
Avg	1.8	2.4	1.6	2	1.8	1.8	1.8	1.8	1.6	1.4	1.4	1.8	1.6	1

<b>Course Code:</b> HM3304	<b>Title:</b> Human Resource Management for Hospitality	<b>L T P C</b> <b>3 0 0 3</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about human resource management in hotels	
<b>Expected Outcome</b>	Students will be able to familiarize with Human resource Department of Hotel.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Introduction to Human Resource Management</b>	7
Introduction, Definition & Concept, Growth Drivers in India, Importance of HRM, Hospitality Industry Characteristics, Human Resource Roles, HR Challenges. Manpower Planning, Process, Managing Workers		
<b>Unit II</b>	<b>Recruitments, Learning &amp; Development</b>	6
Recruitments, Introduction, Concept, Sources, What to look for in prospective candidates, Recruitments Policy and Techniques. Learning & Development, Introduction, Concept, Functions, Training Cycle, Evaluation, Methods, Organisational Culture & Training.		
<b>Unit III</b>	<b>Performance Appraisal</b>	5
Performance Appraisal - Introduction, Purpose, Process, Challenges, Underlying Theories, Balance Score Card, The 360 Degree Feedback System, Managing Employee Performance		
<b>Unit IV</b>	<b>Employee Motivation, Compensation &amp; Benefit Management</b>	5
Employee Motivation, Concept, Various Motivation Theories (Maslow's Theory, Herzberg's Theory, Adam's Equity Theory, B.F Skinners Reinforcement Theory), Motivating Employees & Measurement. Compensation & Benefits: Policy, Components, Determinants, Theories, Employee Compensation Practices in India		
<b>Unit V</b>	<b>Job Satisfaction, Organisational Culture, Disciplinary Action</b>	6
Introduction, Theories of Motivation, Correlates of Job Satisfaction, Importance of Job Satisfaction, Measuring Job Satisfaction. Organizational Culture: Introduction, Observational Aspects, Functions, Cultural Models, Positive or Negative Organizational Cultures, Managing and Changing Organizational Cultures. Disciplinary Action: Introduction, Principles of Natural Justice, Counselling, Disciplinary Guidelines, Disciplinary Process, Charge Sheet		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>Human Resource Development &amp; Management in the Hotel Industry – S.K. Bhatia, Nirmal Singh</li> <li>Principal and Techniques of Personnel Management – Human Resource Management – Dr. Jagmohan Negi</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>Human Resource Development Practice in Travel and Tourism – S.C. Bagri</li> <li>Human Resource Management in Hospitality – Malay Biswas</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3304**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Introduction about the HRM	1	Em
<b>CO2</b>	Student will able to know about the type of HR Polices for Staff	3	Em
<b>CO3</b>	Student will able to know about the type of Staff selection Process of Hospitality Staff	1	Em
<b>CO4</b>	Student will able to know about the 360 Degree Feedback System and Importance.	2	Em
<b>CO5</b>	Student will able to know about the Job discription of Hospitality Staff.	3	Em

**CO-PO Mapping for HM3304**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	3	2	1	3	–	2	3	2	3	2	3	2	2
CO 2	3	3	2	1	3	1	2	3	2	3	3	2	2	2
CO 3	2	3	2	2	3	2	2	3	2	3	3	2	3	2
CO 4	2	3	2	3	3	3	2	3	2	3	2	1	2	2
CO 5	2	3	2	2	3	3	2	3	2	3	3	3	2	2
Avg	2.4	3	2	1.8	3	1.8	2	3	2	3	2.6	2.2	2.2	2

<b>Course Code:</b> HM3340	<b>Title:</b> Introduction to Indian Cuisine Lab	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
		0	0	4	2
<b>Version No.</b>	1.0				
<b>Course Prerequisites</b>	NIL				
<b>Objectives</b>	To impart fundamental knowledge of food production among students and to familiarize the students with day to day working atmosphere of food production dept. in hotels				
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atmosphere of food production dept. in hotels				
<b>List of Practicals</b>					
<ol style="list-style-type: none"> <li>1. Understanding Indian Cooking and Preparation of simple popular foods of India (At least one simple three course menu from each region of India , North, East, South, Seat and Central India its salient features andcooking).</li> <li>2. Condiments, Herbs &amp; Spices in Indian Kitchen – Do’s &amp;Don’t’s</li> <li>3. Understanding Preparations of Masalas, Pastes and Gravies in Indian Kitchen Preparationof:           <ol style="list-style-type: none"> <li>(i) Makhni Gravy</li> <li>(ii) Green Gravy</li> <li>(iii) WhiteGravy</li> <li>(iv) LababdarGravy</li> <li>(v) KadhaiGravy</li> <li>(vi) Achari Gravy</li> <li>(vii) Malai KoftaGravy</li> <li>(viii) YakhniGravy</li> <li>(ix) YellowGravy</li> <li>(x) KormaGravy</li> </ol> </li> <li>4. Familiarization with, commodities and their usage in Indian Kitchens with the help of simple dishes preparations indicating theirusage.</li> </ol>					
<b>Mode of Evaluation</b>	Internal and External Examinations				
<b>Recommendation by Board of Studies on</b>	6/4/2019				
<b>Date of approval by the Academic Council</b>	7/13/2019				

**Course Outcome for HM3340**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Introduction about the Indian Cooking methods, & also information about the simple food of India & Student will able to Understanding the Herbs & Spices of Indian Cooking. & also information about the Do's & Don't	1	Em
<b>CO2</b>	Student will able to know about the type of Masala use and how to make Indian Masala for cooking & Student will able to know about the type of Paste use and how to make Paste for cooking/ Marinastion food.	3	Em
<b>CO3</b>	Student will able to know about the type of Curry use and how to make Indian Curry for cooking (Makhni Gravy,Green Gravy) & Student will able to know about the type of Curry use and how to make Indian Curry for cooking (White Gravy,Lababdar Gravy)	1	Em
<b>CO4</b>	Student will able to know about the type of Curry use and how to make Indian Curry for cooking (Kadhi Gravy,Achari Gravy) & Student will able to know about the type of Curry use and how to make Indian Curry for cooking (Malai Kofta Gravy,Yakhni Gravy)	2	Em
<b>CO5</b>	Student will able to know about the type of Curry use and how to make Indian Curry for cooking (Yellow Gravy,Korma Gravy) & Student wil able to know about the how to familiarization with Kitchen & his work properly.	3	Em

**CO-PO Mapping for HM3340**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	3	2	1	3	_	2	3	2	3	2	3	2	2
CO 2	3	3	2	1	3	1	2	3	2	3	3	2	2	2
CO 3	2	3	2	2	3	2	2	3	2	3	3	2	3	2
CO 4	2	3	2	3	3	3	2	3	2	3	2	1	2	2
CO 5	2	3	2	2	3	3	2	3	2	3	3	3	2	2
Avg	2.4	3	2	1.8	3	1.8	2	3	2	3	2.6	2.2	2.2	2



<b>Course Code:</b> HM3341	<b>Title:</b> Bar Management Lab	<b>L T P C</b> <b>0 0 2 1</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To impart fundamental knowledge of Bar among students and to familiarize the students with day to day working atmosphere of bar in hotels	
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atmosphere of bar.in hotels	
<b>List of Practicals</b>		
<ol style="list-style-type: none"> <li>1. Service of Alcoholic Beverages: Wines,Spirits.</li> <li>2. Opening &amp; closing of wines corks (Champagne, Red &amp; Whitewines)</li> <li>3. Service of Spirits &amp;Liqueurs</li> <li>4. Bar setup andoperations</li> <li>5. Cocktail Mocktail Preparation, presentation andservice</li> <li>6. Service of Cigars &amp;cigarettes</li> <li>7. Conduction Briefing/ De- Briefing for F &amp; Boutlets</li> <li>8. Service of Beer, Snake and Other Fermented &amp; Brewed Beverages</li> <li>9. Service of Sparkling, Aromatized, Fortified, Still Wines.</li> <li>10. Set up a table with Prepared Menu with wines</li> </ol>		
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3341**

<b>Unit-wise Course Outcome</b>	<b>Descriptions</b>	<b>BL Level</b>	<b>Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)</b>
<b>CO1</b>	Introduction & service of Alcoholic beverage to the guest & Student will able to Understanding the opening & Closing of wine corks before serve to guest.	1	Em
<b>CO2</b>	Student will able to know about the Service of Spirits & Liqueirs to the guest & Student will able to know about the Bar & his Setup and how to operate the Bar.	3	Em
<b>CO3</b>	Student will able to know about the type of Cocktail and his service to guest & Student will able to know about the Service of Cigars & cigarette to the guest	1	Em
<b>CO4</b>	Student will able to know about the Conduction &De-Briefine and his importance & Student will able to know about the Bar and all type of food served into bar.	2	Em
<b>CO5</b>	Student will able to know about the Service of Sparkling , aromatized, still wine to the guest & Student wil able to know about the how to Setup the table for guest and his importance.	3	Em

**CO-PO Mapping for HM3341**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	1	–	2	2	3	1	–	2	2	–	–	–	1
CO 2	1	3	2	2	2	2	2	2	2	2	2	2	2	2
CO 3	2	3	2	2	1	2	2	3	1	–	1	2	2	2
CO 4	2	2	2	2	2	2	2	2	2	1	2	2	2	2
CO 5	2	3	3	2	3	3	2	2	2	2	2	2	1	2
Avg	1.8	2.4	1.8	2	2	2.4	1.8	1.8	1.8	1.4	1.4	1.6	1.4	1.8

<b>Course Code:</b> HM3342	<b>Title:</b> Laundry Management Lab	<b>L</b> 0	<b>T</b> 0	<b>P</b> 2	<b>C</b> 1
<b>Version No.</b>	1.0				
<b>Course Prerequisites</b>	NIL				
<b>Objectives</b>	To impart fundamental knowledge laundry among students and to familiarize the students with day to day working atmosphere of laundry. in hotels				
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atmosphere of laundry in hotels				
<b>List of Practicals</b>					
<ol style="list-style-type: none"> <li>1. Layout of Linen and Uniform Room/Laundry</li> <li>2. Laundry Machinery and Equipment</li> <li>3. Stain Removal</li> <li>4. Selection and Designing of Uniforms</li> <li>5. Visit to a professional Laundry</li> <li>6. Laundry equipment</li> <li>7. Chemicals used in laundry</li> <li>8. Coordination with other department</li> <li>9. Forms &amp; formats</li> <li>10. Process of linen exchange.</li> </ol>					
<b>Mode of Evaluation</b>	Internal and External Examinations				
<b>Recommendation by Board of Studies on</b>	6/4/2019				
<b>Date of approval by the Academic Council</b>	7/13/2019				

**Course Outcome for HM3342**

<b>Unit-wise Course Outcome</b>	<b>Descriptions</b>	<b>BL Level</b>	<b>Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)</b>
<b>CO1</b>	Student will able to Understanding the Layout of Uniform room and his importance & Student will able to Understanding the laundry Machinery and his equipment.	2	Em
<b>CO2</b>	Student will able to know about the Stain remover and his type & Student will able to know about the Uniform and his selecting desine.	3	Em
<b>CO3</b>	Student will able to know about the Visit Professional Laundry & Student will able to know about the Laundry Equipetment and his imporyance.	1	Em
<b>CO4</b>	Student will able to know about the Conduction with other department with the laundry department & Student will able to know about the Different type of Chemical use into laundry department and his banifits.	1	Em
<b>CO5</b>	Student will able to know about the Different type of Form & using Format into the Laundry department & Student wil able to know about the Linen exchange and his importance for Hospitality industry.	3	Em

**CO-PO Mapping for HM3342**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	3	–	2	2	2	1	–	3	2	2	2	2	2
CO 2	2	3	–	2	3	2	3	1	2	1	1	2	2	–
CO 3	3	3	1	2	3	2	3	1	2	–	1	1	2	2
CO 4	3	3	1	2	2	2	2	2	2	1	1	1	2	2
CO 5	2	3	1	2	2	2	2	2	2	1	1	1	2	2
Avg	2.6	3	0.6	2	2.4	2	2.2	1.2	2.2	1	1.2	1.4	2	1.6

<b>VP3313</b>	<b>Title: English Communication</b>	<b>L T P C</b> <b>2 0 02</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>Nil</b>	
<b>Objectives</b>	This module is prescribed to appraise students about uses of English communication in hotels.	
<b>Expected Outcome</b>	Students will be able to familiarize with the use of English in Hotels.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Communication - Introduction, Meaning &amp; Definition</b>	7
Communication: Meaning and Concept, Historical Background of Communication- Fayol's Contribution, Barnard's Contribution, Definitions of Communication, Models of Communication- Shannon's Model of the Communication Process, Intermediary Models of the Communication Process, The Communication Process, Functions of Communication, Importance of Communication, Types of Communication.		
<b>Unit II</b>	<b>Communication Networks, Directions of Communication, Types Of Communication</b>	6
Definition of Communication, Characteristics of Communication, Communication Networks- Formal Communication Network, Informal Communication Network, Directions of Communication- Downward Communication, Upward Communication, Horizontal Communication, Diagonal Communication, Types of Communication Verbal Communication, Non-Verbal Communication		
<b>Unit III</b>	<b>Differences Between Oral and Written Communication, Directions Of Communication, Barriers and Gateways to Communication</b>	7
Oral Communication-Meaning of Oral Communication, Advantages of Oral Communication, Limitations of Oral Communication, Written Communication- Meaning of Oral Communication, Advantages of Oral Communication, Limitations of Oral Communication, Difference between Oral Communication and Written Communication, Directions of Communication- Downward Communication, Upward Communication, Horizontal Communication, Diagonal Communication, Barrier and Gateway to Communication		
<b>Unit IV</b>	<b>Stages of Writing, Purpose of Written Communication in Professional Environment</b>	5
Stages of Writing, Purpose of Written Communication in Professional Environment, The Importance of Communicating in the Tourism Industry-Computers in Airlines, Computers in Hotels, Application Areas, Written Complaints.		
<b>Unit V</b>	<b>Types of Written Communication, Report Writing, Proposals, Circulars, Memos, Noting, Agendas, Minutes and Drafting</b>	6
Types of Written Communication, Report Writing-Categories of Reports, Understanding the Sections of Your Report, Reviewing the Draft, Memos-Memoranda: Important Purposes, Format of a Memo, Memos vis à vis E-mails, Making the Memos readable, Good Qualities, Unwelcome Qualities, Procter& Gamble: Memo, Note, Minutes, Proposal, Circulars, Agenda, and Drafting.		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Fluency in English - Part II, Oxford University Press, 2006.</li> <li>2. Business English, Pearson, 2008.</li> <li>3. Lesikar &amp; Flatley, Basic Business Communication, Publisher Tata Mc GrawHills K.K.Sinha BusinessCommunication</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Language, Literature and Creativity, Orient Blackswan, 2013.</li> <li>2. Language through Literature (forthcoming) ed. Dr. Gauri Mishra, Dr Ranjana Kaul, Dr Brati Biswas</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Co Outcome for VP3313**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Itroduction about the Communication and his process of communication also informastion about the definationof communication.	2	Em
<b>CO2</b>	Student will able to the type of Communication and also know about the communication network,Bariours durin communication.	3	Em
<b>CO3</b>	Understand the diffrence between Oral & Writen comminication and his importance for employee.	1	Em
<b>CO4</b>	Informastion about the Stage of Writing Communicationand his importance for Hospitality.	1	Em
<b>CO5</b>	Student wil able to know about the type of Communication like Draft, Memo,Memoranda,Minits of meeting etc we informed about this to students.	3	Em

**CO-PO Mapping for VP3313**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	3	2	1	3	_	2	3	2	3	2	3	2	2
CO 2	2	3	2	1	3	1	2	3	2	3	3	2	2	2
CO 3	2	2	2	2	3	1	2	3	2	3	3	1	3	2
CO 4	2	3	2	1	3	1	2	3	2	3	2	2	2	2
CO 5	2	2	2	2	3	1	2	3	2	3	3	1	2	2
Avg	2	2.6	2	1.4	3	0.8	2	3	2	3	2.6	1.8	2.2	2

## SEMESTER 4 Year -2

<b>HM3401</b>	<b>Title: Food Production -III</b>	<b>L T P C</b> <b>3 1 0 4</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>Nil</b>	
<b>Objectives</b>	This module is prescribed to appraise students about Food production and regional cuisine.	
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing Food Production	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Quantity Food Production Equipment</b>	7
Equipment required for mass/volume feeding, Heat and cold generating equipment, Care and maintenance of this equipment, Modern developments in equipment manufacture		
<b>Unit II</b>	<b>Menu Planning</b>	6
. Basic principles of menu planning – recapitulation, Points to consider in menu planning for various volume feeding outlets such as Industrial, Institutional, Mobile Catering Units,. Transport facilities, cruise lines, airlines, railway,Nutritional factors for the above		
<b>Unit III</b>	<b>INDENTING &amp; PLANNING</b>	5
INDENTING Principles of Indenting for volume feeding, Portion sizes of various items for different types of volume feeding,Modifying recipes for indenting for large scale catering ,Practical difficulties while indenting for volume feeding PLANNING Principles of planning for quantity food production with regard to, Space allocation,Equipment selection, Staffing		
<b>Unit IV</b>	<b>REGIONAL INDIAN CUISINE-I</b>	6
REGIONAL INDIAN CUISINE Introduction to Regional Indian Cuisine,. Heritage of Indian Cuisine, Factors that affect eating habits in different parts of the country, Cuisine and its highlights of different states/regions/communities to be discussed under: Geographic location, Historical background, Seasonal availability, Special equipment, Staple diets, Specialty cuisine for festivals and special occasions		
<b>Unit V</b>	<b>REGIONAL INDIAN CUISINE-II</b>	5
STATES Andhra Pradesh, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala, Madhya Pradesh, Maharashtra, North Eastern States, Punjab, Rajasthan, Tamil Nadu and Uttar Pradesh/Uttaranchal COMMUNITIES Parsee, Chettinad, Hyderabad, Lucknowi, Awadhi, Malbari/Syrian Christian and Bohri DISCUSSIONS Indian Breads, Indian Sweets, Indian Snacks		
<b>Text Books</b>	1. Philip E. Thangam Modern Cookery (Vol-I, Orient Longman Larousse Gastronomique-	
<b>Reference Books</b>	1. M J Leto& W K H Bode Larder Chef Publisher: Butterworth- Heinemann 2. By Philip E. Thangam Modern Cookery (Vol-II), Publisher: Orient Longman	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

**Course Outcome for HM3401**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to understand the concept of quantity food production and different types of Large & Small, Heat & Cold generating equipment used for volume cooking .	1	Em
<b>CO2</b>	Students will be able to understand the basic principles of menu planning for various volume feeding outlets such as Institutional, Industrial, Mobile catering units, Airline and Railway catering.	1	Em
<b>CO3</b>	Students will be able to understand the principles of Indenting for volume feeding, They will be able to apply the concept of portioning for different types of volume feeding establishments and they will be able to do kitchen planning for quantity food production.	2	Em
<b>CO4</b>	Students will be able to understand the various regional cuisines of India, also they will be able to prepare different types of regional food of various regions of India, understand the Staple diet of different regions of India.	2	Em
<b>CO5</b>	Students will be able to understand the food of all states of India and also the will learn about various community food which is very popular in India, They are able to prepare various foods of the communities.	3	Em

**CO-PO Mapping for HM3401**

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	3	2	3	3	3	3	1	3	2	1	3	3	3
CO 2	3	3	3	2	2	1	2	2	2	3	3	2	2	2
CO 3	3	2	3	3	3	3	3	1	3	2	2	3	3	3
CO 4	2	3	1	2	1	2	1	1	1	2	1	1	1	1
CO 5	1	1	3	1	3	1	3	3	3	1	3	3	2	3
Avg	<b>2.2</b>	<b>2.4</b>	<b>2.4</b>	<b>2.2</b>	<b>2.2</b>	<b>2</b>	<b>2.4</b>	<b>1.6</b>	<b>2.4</b>	<b>2</b>	<b>2</b>	<b>2.4</b>	<b>2.2</b>	<b>2.4</b>



<b>HM3402</b>	<b>Title: Food &amp; Beverage Service- III</b>	<b>L T P C</b> <b>2 1 0 3</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about Food & Beverage Service and its function.	
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing Food & Beverage Service	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>ALCOHOLIC BEVERAGE</b>	7
Introduction and definition, Production of Alcohol, Fermentation process, Distillation process, Classification with examples		
<b>Unit II</b>	<b>DISPENSE BAR</b>	6
Introduction and definition,. Bar layout – physical layout of bar, Bar stock – alcohol & non alcoholic beverages, Bar equipment		
<b>Unit III</b>	<b>WINES</b>	5
Definition & History, Classification with examples Table/Still/Natural, Sparkling, Fortified, Aromatized, Production of each classification, Old World wines (Principal wine regions, wine laws, grape varieties, production and brand names), France, German, Italy, Spain, Portugal		
<b>Unit IV</b>	<b>New World Wines</b>	6
New World Wines (Principal wine regions, wine laws, grape varieties, production and brand names) USA, Australia, India, Chile, South Africa, Algeria, New Zealand, Food & Wine Harmony. Storage of wines Wine terminology (English & French)		
<b>Unit V</b>	<b>BEER</b>	5
Introduction & Definition, Types of Beer, Production of Beer, Storage		
<b>Text Books</b>	1. Andrews Sudhir: Food & Beverage Service Training Manual; Tata McGraw Hill. 2. John Fuller Essential Table Service for Restaurants	
<b>Reference Books</b>	1. Lilli rap Dennis, Cousins John & Smith Robert: 2. Food & Beverage Services; Hodder & Stoughton Educational A. J. Curry The Waiter	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for HM3402

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Understand the various types of alcohol their making process and its types.	2	Em
<b>CO2</b>	Identify and use the different types of Bar equipments, understand types of Bar and Bar inventories.	3	Em
<b>CO3</b>	Students will be able to know about the old world wines and important countries	1	Em
<b>CO4</b>	Students will be able to know about the New world wines and important countries	2	Em
<b>CO5</b>	Students will be able to know about the Beer, types, method of Production, Brands and countries of production	2	Em

### CO-PO Mapping for HM3402

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	3	1	3	3	3	3	3	3	3	3	1	3	3
CO 2	3	2	3	3	1	2	1	3	1	3	1	3	2	2
CO 3	1	3	1	3	2	3	2	2	3	1	2	3	3	1
CO 4	3	1	3	2	1	1	1	3	2	1	1	2	3	3
CO 5	2	3	2	3	2	3	3	2	3	2	3	3	2	3
Avg	<b>2.2</b>	<b>2.4</b>	<b>2</b>	<b>2.8</b>	<b>1.8</b>	<b>2.4</b>	<b>2</b>	<b>2.6</b>	<b>2.4</b>	<b>2</b>	<b>2</b>	<b>2.4</b>	<b>2.6</b>	<b>2.4</b>

<b>HM3403</b>	<b>Title: Front Office-III</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about Front office and its basic function.	
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing Front office Operation.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>COMPUTER APPLICATION IN FRONT OFFICE OPERATION</b>	7
Role of information technology in the hospitality industry, Factors for need of a PMS in the hotel, Factors for purchase of PMS by the hotel,. Introduction to Fidelio & Amadeus		
<b>Unit II</b>	<b>FRONT OFFICE (ACCOUNTING)</b>	6
Accounting Fundamentals, Guest and non guest accounts, Accountingsystem, on automated – Guest weekly bill, Visitors tabular ledger, Semi automated, Fully automated		
<b>Unit III</b>	<b>CHECK OUT PROCEDURES</b>	5
Guest accounts settlement, Cash and credit, Indian currency and foreign currency, Transfer of guest accounts, Express check out		
<b>Unit IV</b>	<b>CONTROL OF CASH AND CREDIT &amp; NIGHT AUDITING</b>	6
Functions, Audit procedures (Non automated, semi automated and fully automated)		
<b>Unit V</b>	<b>FRONT OFFICE &amp; GUEST SAFETY AND SECURITY</b>	5
Importance of security systems, Safe deposit, Key control, Emergency situations (Accident, illness, theft, fire, bomb)		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Sudhir Andrews Front Office Training manual –. Publisher: Tata Mac Grew Hill</li> <li>2. S.K Bhatnagar Front office Operation -Publisher: Frank Brothers</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Kasavana&amp; Brooks Educational Institution Managing Front Office Operations</li> <li>2. Ahmed Ismail (Thomson Delmar).Front Office – operations and management</li> <li>3. Michael Kasavana&amp;Cahell.Managing Computers in Hospitality Industry</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for HM3403

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Understand the role of Information technology in Hotels.	1	Em
<b>CO2</b>	Identify and understand the different types of accounts and his importance in Front office	3	Em
<b>CO3</b>	Students will be able to know about the concepts of guest billing and checkout procedure.	2	Em
<b>CO4</b>	Student will gain knowledge about the computer and his importance. And also information about the type of audits use into Hotel management.	3	Em
<b>CO5</b>	Students will be aware with the safety procedures in flowed in Hotels.	2	Em

### CO-PO Mapping for HM3403

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0)											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	2	2	3	1	1	3	2	1	1	2	3	2	1
CO 2	2	2	3	1	2	1	1	2	2	3	3	1	1	2
CO 3	1	3	2	3	1	3	2	3	1	1	2	3	1	1
CO 4	3	1	1	2	3	2	1	3	2	3	2	2	3	2
CO 5	1	3	2	3	3	1	3	1	1	1	2	3	3	1
Avg	2	2.2	2	2.4	2	1.6	2	2.2	1.4	1.8	2.2	2.4	2	1.4



<b>HM3404</b>	<b>Title: Housekeeping-III</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about Housekeeping and its basic function.	
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing Housekeeping.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>LINEN ROOM</b>	7
Activities of the Linen Room, Layout and equipment in the Linen Room, Selection criteria for various Linen Items & fabrics suitable for this purpose, Purchase of Linen, Calculation of Linen requirements, Linen control-procedures and records, Stocktaking-procedures and records, Recycling of discarded linen, Linen Hire		
<b>Unit II</b>	<b>UNIFORMS</b>	6
Advantages of providing uniforms to staff, Issuing and exchange of uniforms; type of uniforms, Selection and designing of uniforms, Layout of the Uniform room		
<b>Unit III</b>	<b>LAUNDRY</b>	5
Commercial and On-site Laundry, Flow process of Industrial Laundering-OPL, Stages in the Wash Cycle, Laundry Equipment and Machines, Layout of the Laundry, Laundry Agents, Dry Cleaning, Guest Laundry/Valet service, Stain removal		
<b>Unit IV</b>	<b>FLOWER ARRANGEMENT</b>	6
Flower arrangement in Hotels, Equipment and material required for flower arrangement, Conditioning of plant material, Styles of flower arrangements, Principles of design as applied to flower arrangement		
<b>Unit V</b>	<b>INDOOR PLANTS &amp; SEWING ROOM</b>	5
INDOOR PLANTS-Selection and care SEWING ROOM-Activities and areas to be provided, Equipment provided		
<b>Text Books</b>	1.Sudhir Andrews Housekeeping Training Manual Tata McGraw Hills 2.Brenson & Lenox Hotel, Hostel & Hospital Housekeeping	
<b>Reference Books</b>	1.Raghubalan, Hotel Housekeeping Operations & Management Oxford University Press	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for HM3404

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to understand the importance of Linen room in housekeeping department and also they will understand the various activities performed in Linen room, Linen control procedure and Hiring of linen.	2	Em
<b>CO2</b>	Students will get the knowledge of different types of Uniforms used in Hotels and they will understand the concept of Issuing & Exchanging procedure of various uniforms or selection and designing of uniforms for hotel staff.	3	Em
<b>CO3</b>	Students will be able to understand the Laundry operations in hotels, Importance of In-house laundry, process of laundry cycle or use of various stain removals used in Laundry.	2	Em
<b>CO4</b>	Students will get the knowledge of various Flower arrangement done in the hotels, different types of equipment & material used in flower arrangement or they will be able to do various flower arrangement which are used in hotels.	3	Em
<b>CO5</b>	Students will be able to understand the various Indoor plants which are used in hotels and criteria for their selection and care of various plants or they will understand the role of Sewing room in housekeeping and various activities performed in sewing room.	2	Em

### CO-PO Mapping for HM3404

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	1	3	1	3	2	2	3	1	2	3	3	3	3
CO 2	2	2	2	3	2	2	2	3	2	2	2	2	1	1
CO 3	3	3	3	3	3	3	3	2	3	1	3	3	3	3
CO 4	1	1	1	2	1	2	1	3	1	2	1	3	2	2
CO 5	3	3	3	2	3	2	3	1	2	2	3	2	3	3
Avg	<b>2.4</b>	<b>2</b>	<b>2.4</b>	<b>2.2</b>	<b>2.4</b>	<b>2.2</b>	<b>2.2</b>	<b>2.4</b>	<b>1.8</b>	<b>1.8</b>	<b>2.4</b>	<b>2.6</b>	<b>2.4</b>	<b>2.4</b>

<b>Course Code:</b> HM3440	<b>Title:</b> Food Production – III Lab	<b>L</b> <b>0</b>	<b>T</b> <b>0</b>	<b>P</b> <b>4</b>	<b>C</b> <b>2</b>
<b>Version No.</b>	<b>1.0</b>				
<b>Course Prerequisites</b>	<b>NIL</b>				
<b>Objectives</b>	To impart fundamental knowledge of food production among students and to familiarize the students with day to day working atmosphere of food production dept. in hotels				
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atmosphere of food production dept. in hotels				
<b>List of Practicals</b>					
<p>Formulate 36 set of menus from the following cuisines.</p> <ol style="list-style-type: none"> <li>1. Awadhi</li> <li>2. Bengal</li> <li>3. Goa</li> <li>4. Gujarat</li> <li>5. Hyderabad</li> <li>6. Kashmiri</li> <li>7. Maharashtra</li> <li>8. Punjabi</li> <li>9. Rajasthan</li> <li>10. South India (Tamilnadu, Karnataka, Kerala)</li> <li>11. KASHMIRI</li> </ol> <p>Two menus may be formed out of the Dishes given as under:</p> <p>Rice and Bread Preparations: Mutagen, Pulao (Kashmiri), Plain Rice, Girdeh, Laws</p> <p>Meat Preparations: Gushtaba ,Rista ,Marchevangan korma, MacchKofta, YakheanKaliya, TabakMaaz, Rogon Josh</p> <p>Vegetables and Potato: Ruwanganchaman,Choekwangan,ChamanQaliyanAllehYakhean, Dum Aloo Kashmiri ,Nader Palak, RazmaGogji</p> <p>Sweet Dishes: KongehPhirin (Soojiphirni with Saffron), Aae'tphirin (Wheat Flour Phirni), Halwa</p> <p>Chutneys: Mujehcheten, GandaCheten, Duencheten, Alehcheten (pumpkin chutney)</p>					
<b>Mode of Evaluation</b>	Internal and External Examinations				
<b>Recommendation by Board of Studies on</b>	6/4/2019				
<b>Date of approval by the Academic Council</b>	7/13/2019				

**Course Outcome for HM3440**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Understand the menu of Awadhi, Bengali, Goa, Gujarati cuisine and his importance for food production department & Students will be able to know about the Hyderabad, Kashmiri, Maharashtra, Punjabi & also information about the cooking methods use in to cuisine if they are cook the food.	2	Em
<b>CO2</b>	Students will be able to know about the Rajasthan & South India Cuisine also information about the how to cook the food this cuisine and his importance & Student will gain knowledge about the Cooking Rice Preparations in India and also information about the Recipe for Rice Preparations.( Pulao, Plain Rice etc.)	2	Em
<b>CO3</b>	Student will gain knowledge about the Making indian Bread and also information about the Recipe for Bread Making( Naan, Rothi etc) & Students will be able to know about the Meat Preparations & also information about the cooking methods use in to Meat cooking.( Gushtaba, Rista, Korma)	3	Em
<b>CO4</b>	Students will be able to know about the Vegetables & also information about the cooking methods use in to cuisine if they are cook the food & Students will be able to know about the Potato & also information about the cooking methods use in to cuisine if they are cooking the food.	2	Em
<b>CO5</b>	Students will be able to know about the Sweet Dishes & also information about the cooking methods Sweet Dishes if they are cooks the Sweet Dishes & Student will gain knowledge about the Making Indian Chutneys & also information about the type of Chutney and his recipes.	3	Em



### CO-PO Mapping for HM3440

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	2	2	3	2	1	3	1	2	1	3	3	1	1
CO 2	3	2	2	1	3	3	1	2	1	1	3	2	1	2
CO 3	1	1	3	3	2	1	2	1	2	3	2	3	2	1
CO 4	3	3	2	1	1	2	1	1	1	1	3	1	1	3
CO 5	3	1	3	3	2	1	3	3	2	2	1	3	3	1
Avg	<b>2.4</b>	<b>1.8</b>	<b>2.4</b>	<b>2.2</b>	<b>2</b>	<b>1.6</b>	<b>2</b>	<b>1.6</b>	<b>1.6</b>	<b>1.6</b>	<b>2.4</b>	<b>2.4</b>	<b>1.6</b>	<b>1.6</b>

<b>Course Code:</b> HM3441	<b>Title:</b> Food & Beverage Service – III Lab	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
		<b>0</b>	<b>0</b>	<b>2</b>	<b>1</b>
<b>Version No.</b>	<b>1.0</b>				
<b>Course Prerequisites</b>	<b>NIL</b>				
<b>Objectives</b>	To impart fundamental knowledge of food & beverage among students and to familiarize the students with day to day working atmosphere of service dept. in hotels				
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atmosphere of service dept. in hotels				
<b>List of Practicals</b>					
<p>Dispense Bar – Organizing Mise-en-place</p> <ul style="list-style-type: none"> <li>Task-01 Wine service equipment</li> <li>Task-02 Beer service equipment</li> <li>Task-03 Cocktail bar equipment</li> <li>Task-04 Liqueur / Wine Trolley</li> <li>Task-05 Bar stock - alcoholic &amp; non-alcoholic beverages</li> <li>Task-06 Bar accompaniments &amp; garnishes</li> <li>Task-07 Bar accessories &amp; disposables</li> </ul> <p>Service of Wines</p> <ul style="list-style-type: none"> <li>Task-01 Service of Red Wine</li> <li>Task-02 Service of White/Rose Wine</li> <li>Task-03 Service of Sparkling Wines</li> <li>Task-04 Service of Fortified Wines</li> </ul> <p>Service of Beer</p> <ul style="list-style-type: none"> <li>Task-01 Service of Bottled &amp; canned Beers</li> <li>Task-02 Service of Draught Beers</li> </ul>					
<b>Mode of Evaluation</b>	Internal and External Examinations				
<b>Recommendation by Board of Studies on</b>	6/4/2019				
<b>Date of approval by the Academic Council</b>	7/13/2019				

### Course Outcome for HM3441

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Understand the Bar's equipments, use into bars accessories & garnishes & Identify and use the different types of wines and its brands in the worlds which are used into Bars now days.	2	Em
<b>CO2</b>	Identify and use the different types of beers and its brands in the worlds which are used into Bars now days & Student will gain knowledge about the service of different types of wines.	1	Em
<b>CO3</b>	Student will gain knowledge about the service of different types of Beer & Student will gain knowledge about the service of Red Wine.	2	Em
<b>CO4</b>	Student will gain knowledge about the service of White and Rose Wine & Student will gain knowledge about the service of Sparklings Wine and Fortified Wines.	3	Em
<b>CO5</b>	Students will be able to service Bottled & Canned Beers & Students will be able to service Draught Beers	2	Em

### CO-PO Mapping for HM3441

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	1	2	3	1	3	3	3	1	1	2	3	3	2
CO 2	2	3	3	2	2	2	1	2	3	3	3	2	2	1
CO 3	3	2	2	3	3	3	3	1	1	1	2	3	3	3
CO 4	1	3	2	1	2	1	2	1	2	3	3	1	1	1
CO 5	1	1	3	3	1	3	3	3	3	1	2	3	3	3
Avg	2	2	2.4	2.4	1.8	2.4	2.4	2	2	1.8	2.4	2.4	2.4	2

<b>Course Code:</b> HM3442	<b>Title:</b> Front Office – IILab	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
		<b>0</b>	<b>0</b>	<b>2</b>	<b>1</b>
<b>Version No.</b>	<b>1.0</b>				
<b>Course Prerequisites</b>	<b>NIL</b>				
<b>Objectives</b>	To impart fundamental knowledge of front office among students and to familiarize the students with day to day working atmosphere of front office dept. in hotels				
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atmosphere of front office dept. in hotels				
<b>List of Practicals</b>					
<ol style="list-style-type: none"> <li>1. Hot function keys</li> <li>2. Create and update guest profiles</li> <li>3. Send confirmation letters</li> <li>4. Print registration cards</li> <li>5. Make FIT reservation &amp; group reservation, Make an Add-on reservation, Amend a reservation</li> <li>6. Cancel a reservation-with deposit and without deposit</li> <li>7. Process a reservation deposit</li> <li>8. Pre-register a guest</li> <li>9. Put message and locator for a guest</li> <li>10. Check in a reserved guest , Check in day use, Check –in a walk-in guest</li> </ol>					
<b>Mode of Evaluation</b>	Internal and External Examinations				
<b>Recommendation by Board of Studies on</b>	6/4/2019				
<b>Date of approval by the Academic Council</b>	7/13/2019				

### Course Outcome for HM3442

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to remember about various Function key and the shortcut key of the software & Students will be able to gain insights of the process of creating profile of guest and timely update it as and when required.	2	Em
<b>CO2</b>	Students will understand how to send confirmation via software Hotelogix and apply this knowledge in the hotel & Students will enable to print registration cards very easily ,efficiently and understand the importance of registration card and understand how to slot them alphabetically.	2	Em
<b>CO3</b>	Student will learn to understand and create a fresh reservation of Walk-in guest, Confirmed guest, make necessary amendments when asked for it and even cancel the reservation when guest doesn't show up in the reception counter & Students will be able to learn to cancel the reservation for an advance payment guest on their request, and transfer that account to no post account when requested by guest.	3	Em
<b>CO4</b>	Students will learn and apply to process the deposit made by the guest in the initial stage of booking a room & Students will learn about various stages of guest cycle, also gain various insights on the arrangement required for pre registering of a guest.	2	Em
<b>CO5</b>	Students will understand about passing on messages for the guest via Hotel software and how to use paging address system for locating the guest in the Hotel & Students will be able to understand and apply the knowledge of check in of a reserved guest, day use, walk out and various status of est.	1	Em

### CO-PO Mapping for HM3442

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate-2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	1	–	2	1	2	1	–	1	2	3	–	2	–
CO 2	1	3	2	2	2	2	2	2	2	1	1	2	1	3
CO 3	1	3	2	2	2	2	2	2	2	1	2	3	1	3
CO 4	2	3	2	2	2	2	2	3	3	–	3	2	2	2
CO 5	2	2	2	2	1	2	2	2	2	1	2	1	3	3
Avg	1.8	2.4	1.6	2	1.6	2.2	1.8	1.8	2	1.2	1.6	1.6	1.8	2.2



<b>Course Code:</b> HM3443	<b>Title:</b> Housekeeping – III Lab	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
		<b>0</b>	<b>0</b>	<b>2</b>	<b>1</b>
<b>Version No.</b>	<b>1.0</b>				
<b>Course Prerequisites</b>	<b>NIL</b>				
<b>Objectives</b>	To impart fundamental knowledge of housekeeping among students and to familiarize the students with day to day working atmosphere of housekeeping dept. in hotels				
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atmosphere of housekeeping dept. in hotels				
<b>List of Practicals</b>					
1.Layout of Linen Room 2.Layout of Uniform Room 3.Layout of Laundry 4.Laundry Machinery and Equipment 5.Stain Removal 6.Flower Arrangement 7.Selection and Designing of Uniforms 8.Identification of fabrics 9. Valet Service. 10.Dry Cleaning					
<b>Mode of Evaluation</b>	Internal and External Examinations				
<b>Recommendation by Board of Studies on</b>	6/4/2019				
<b>Date of approval by the Academic Council</b>	7/13/2019				

### Course Outcome for HM3443

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to understand the layout of Linen room and various activities performed in Linen room & Students will be able to understand the layout of uniform room and various uniforms used in hotels.	2	Em
<b>CO2</b>	Students will be able to understand the layout of laundry & Students will get the knowledge of various equipment and machinery used in laundry and their use in laundry.	2	Em
<b>CO3</b>	Students will get the knowledge of various stain removal chemicals used for treatment of different types of stains & Students will be able to do various flower arrangements used in hotels.	3	Em
<b>CO4</b>	Students will be able to understand the procedure of selecting and designing of various uniforms for hotel staff & Students will be able to do Identification of various types of fabrics used in housekeeping.	2	Em
<b>CO5</b>	Students will have the knowledge of valet service provided by hotels to their guests & Students will be able to do dry cleaning of different types of fabrics and they will understand the procedure of Dry-cleaning.	1	Em

### CO-PO Mapping for HM3443

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	3	2	3	2	2	3	2	3	1	3	_	2	_
CO 2	3	2	_	2	_	2	3	_	2	2	1	2	1	3
CO 3	3	3	2	2	2	2	3	2	3	3	2	3	1	3
CO 4	2	3	1	2	3	2	2	3	2	_	3	2	2	2
CO 5	2	2	2	1	2	2	3	3	2	2	1	1	3	3
Avg	1.8	2.4	1.6	2	1.6	2.2	1.8	1.8	2	1.2	1.6	1.6	1.8	2.2

<b>HM3405</b>	<b>Title: Research Methodology</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To impart an overview of entire research and to make students familiar with the research methodology.	
<b>Expected Outcome</b>	Students will be able to familiarize with the research methods and design.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Introduction to Research methodology</b>	6
Meaning and objectives of Research ,Types of Research ,Research Approaches Significance of Research ,Research methods vs. Methodology ,Research Process ,Criteria of Good Research		
<b>Unit II</b>	<b>Research Design</b>	7
Meaning and Need for Research Design ,Features and important concepts relating to research design ,Different Research design ,Important Experimental Designs		
<b>Unit III</b>	<b>Sample Design</b>	6
Censure and sample Survey ,Implication of Sample design, Steps in sampling design ,Criteria for selecting a sampling procedure, Characteristics of a good sample design ,Different types of Sample design, Measurement Scales ,Important scaling Techniques		
<b>Unit IV</b>	<b>Methods of Data Collection</b>	5
Collection of Primary Data ,Collection through Questionnaire and schedule collection of secondary data,Difference in Questionnaire and schedule ,Different methods to collect secondary data		
<b>Unit V</b>	<b>Data Analysis Interpretation And Presentation Techniques</b>	5
Hypothesis Testing ,Basic concepts concerning Hypothesis Testing ,Procedure and flow diagram for Hypothesis Testing ,Test of Significance ,Chi-Square Analysis ,Report Presentation Techniques		
<b>Text Books</b>	D K Bhattacharyya :-Research Methodology:	
<b>Reference Books</b>	C.R.KOTHAR: Research Methodology V VKhanzode: Research Methodology	
<b>Mode of Evaluation</b>	Internal and External Examination	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	



### Course Outcome for HM3405

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	To Understand basic concepts of research and its methodologies.	2	Em
<b>CO2</b>	To Propose and distinguish appropriate research designs and methodologies to apply to a specific research project	3	Em
<b>CO3</b>	To identify and discuss the concepts and procedures of sampling.	2	Em
<b>CO4</b>	To identify and discuss the concepts and procedures of data collection, analysis and reporting.	2	Em
<b>CO5</b>	To carry out collection and interpretation of data, testing of hypothesis and use of statistical techniques	1	Em

### CO-PO Mapping for HM3405

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	3	_	2	2	2	1	_	3	2	2	_	2	_
CO 2	2	3	_	2	3	2	3	1	2	1	1	2	1	3
CO 3	3	3	1	2	3	2	3	1	2	2	1	3	1	3
CO 4	3	3	3	2	2	2	2	2	2	2	2	2	2	2
CO 5	2	3	3	3	2	2	2	2	2	2	2	1	3	3
Avg	2.6	3	1.4	2.2	2.4	2	2.2	1.2	2.2	1.8	1.6	1.6	1.8	2.2

<b>CY3205</b>	<b>Title: Environmental Studies</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	Nil	
<b>Objectives</b>	Creating awareness among engineering students about the importance of environment, the effect of technology on the environment and ecological balance is the prime aim of the course.	
<b>Expected Outcome</b>	Students will understand the transnational character of environmental problems and ways of addressing them, including interactions across local to global scales.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Introduction to Environmental studies &amp; Ecosystems</b>	5
Multidisciplinary nature of environmental studies, Scope and importance, Need for public awareness. Concept, Structure and function of an ecosystem, Energy flow in an ecosystem: food chains, food webs and ecological pyramids. Examples of various ecosystems such as: Forest, Grassland, Desert, Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries)		
<b>Unit II</b>	<b>Natural Resources: Renewable &amp; Non-renewable resources</b>	5
Land as a resource, land degradation, landslides (natural & man-induced), soil erosion and desertification. Forests & forest resources: Use and over-exploitation, deforestation. Impacts of deforestation, mining, dam building on environment and forests. Resettlement and rehabilitation of project affected persons; problems and concerns with examples. Water resources: Use and over-exploitation of surface and ground water, floods, drought, conflicts over water (international & inter-state). Food resources: World food problems, changes caused by agriculture and overgrazing, effects of modern agriculture, fertilizer-pesticide problems with examples. Energy resources: Renewable and non renewable energy sources, use of alternate energy sources, growing energy needs.		
<b>Unit III</b>	<b>Biodiversity &amp; Conservation</b>	5
Levels of biological diversity: genetic, species and ecosystem diversity. Bio geographic zones of India. Ecosystem and biodiversity services. Biodiversity patterns and global biodiversity hot spots, India as a mega-biodiversity nation; Endangered and endemic species of India. Threats to biodiversity: Habitat loss, poaching of wildlife, man-wildlife conflicts, biological invasions. Conservation of biodiversity: In-situ and Ex-situ conservation.		
<b>Unit IV</b>	<b>Environmental Pollution</b>	4
Environmental pollution and its types. Causes, effects and control measures of :a) Air pollution b) Water pollution – freshwater and marine c) Soil pollution d) Noise pollution e) Thermal pollution Nuclear hazards and human health risks, Solid waste management: Control measures of urban and industrial waste.		
<b>Unit V</b>	<b>Environmental Policies &amp; Practices</b>	5
Concept of sustainability and sustainable development. Water conservation & watershed management. Climate change, global warming, acid rain, ozone layer depletion. Disaster management: floods, earthquake, cyclones and landslides. Wasteland reclamation. Environment Protection Act. Air (Prevention and Control of Pollution) Act. Water (Prevention and control of Pollution) Act, Wildlife Protection Act, Forest Conservation Act, Issues involved in enforcement of environmental legislation. Environment: rights and duties. Population growth. <b>Field work</b> Visit to a local polluted site-Urban/Rural/Industrial/Agricultural , Study of simple ecosystems-pond, river, hill slopes, etc.		
<b>Text Books</b>	1. Bharucha. E, <u>Textbook of Environmental Studies for Undergraduate Courses.</u>	
<b>Reference Books</b>	1. Kaushik Anubha, Kaushik C P, Perspectives in Environmental Studies New Age Publication	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for CY3205

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to understand the multidisciplinary nature of environment and Ecosystem, Scope and importance of Ecosystem and energy flow in an Ecosystem.	2	Em
<b>CO2</b>	Students will be able to understand the importance of Natural resources , renewable and non-renewable resources.	3	Em
<b>CO3</b>	Students will be able to understand the levels of biological diversity, bio geographic zones of India and different threats to biodiversity	2	Em
<b>CO4</b>	Students will be able to understand the environmental pollution and its types a) Air pollution b) Water pollution – freshwater and marine c) Soil pollution d) Noise pollution e) Thermal pollution and Solid waste management	2	Em
<b>CO5</b>	Students will be able to understand the Concept of sustainability and sustainable development, Water conservation, disaster management and Environment Protection Act.	1	Em

### CO-PO Mapping for CY3205

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0)											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	3	_	2	2	2	1	_	3	2	2	_	2	_
CO 2	2	3	_	2	3	2	3	1	2	1	1	2	1	3
CO 3	3	3	1	2	3	2	3	1	2	2	1	3	1	3
CO 4	3	3	3	2	2	2	2	2	2	2	2	2	2	2
CO 5	2	3	3	3	2	2	2	2	2	2	2	1	3	3
Avg	2.6	3	1.4	2.2	2.4	2	2.2	1.2	2.2	1.8	1.6	1.6	1.8	2.2

<b>HM3406</b>	<b>Title:</b> Grade Manger	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To impart an overview of entire Gardemanger department and to make students familiar with the working procedures and skill required in managing this department.	
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing this department	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Introduction</b>	6
Meaning of Grade manger., Organizational Staff of GradeManger,Quality,Storage Handling		
<b>Unit II</b>	<b>Salad &amp; Dressings</b>	7
Cold Sauces, Vinaigrettes, Dairy Sauces, Salsas. SimpleSalads, ComplexSalads, Produce Purchasing, Receiving and Storage		
<b>Unit III</b>	<b>Basic Knife Cuts</b>	6
Brunoise ,Batonnet , Julienne, Paysanne etc.		
<b>Unit IV</b>	<b>Cold Sauces&amp;Hors D'oeuvres</b>	5
Salsa, Coulis , Chutneys, Relishes, Appetizers ,Canapés		
<b>Unit V</b>	<b>Pates and Mousses</b>	5
Pates and Mousses, Charcuterie-a. Sausage Making b. Galantine, Roulade c. Pate en Croute d. Terrines e. Smoking f. Short Curing IX. Buffet -a. Set-up b. Menu Design c. Organization d. Execution		
<b>Text Books</b>	1. K Arora, Theory of Cookery Publisher: Frank Brothers	
<b>Reference Books</b>	1. M J Leto& W K H Bode Larder Chef Publisher: Butterworth- Heinemann 2. Philip E. Thangam, Modern Cookery (Vol-I) Publisher: Orient Longman	
<b>Mode of Evaluation</b>	Internal and External Examination	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for HM3406

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	students will be able to understand the meaning of Garde Manger and various staff of Garde Manger section.	2	Em
<b>CO2</b>	Students will be aware about various types of Salads & cold dishes prepared in Garde manger section and understand the types of salads preparation in the department.	3	Em
<b>CO3</b>	Students will be able to get the knowledge of various types of cuts using preparation of cold dishes in Garde Manger section.	2	Em
<b>CO4</b>	Students will get the knowledge of cold sauces preparations and various types of Hors D' oeuvres used in Garde Manger.	2	Em
<b>CO5</b>	Students will be able to understand the meaning of cold buffet and able to know about Pates and Mousses.	1	Em

### CO-PO Mapping for HM3406

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	2	2	2	_	2	3	_	2	2	1	_	2	_
CO 2	3	3	_	2	2	2	3	2	3	3	2	2	1	3
CO 3	2	3	3	2	3	2	2	3	2	_	3	3	1	3
CO 4	2	2	1	1	2	2	3	3	2	2	2	2	2	2
CO 5	2	3	2	3	2	2	3	2	3	1	3	1	3	3
Avg	2.4	2.6	1.6	2	1.8	2	2.8	2	2.4	1.6	2.2	1.6	1.8	2.2

<b>HM3407</b>	<b>Title: Hospital Catering</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To impart an overview of entire catering service department and to make students familiar with the working procedures and skill required in managing this department.	
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing this department	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Catering industry- definition &amp; classification of food service in situations.</b>	6
Introduction. Classification of food service institutions according to, Function: Profit oriented, service oriented and public health facility oriented, Processing method: Conventional system, commissary system and fast food service systems, Service of food: Self service, tray service and waiter-waitress service		
<b>Unit II</b>	<b>Floor planning and layout. Characteristics of typical food service facilities.</b>	7
Floor planning and layout, Characteristics of typical food service facilities, Menu planning in Hospital Catering		
<b>Unit III</b>	<b>Food &amp; Beverage Service Personnel in Hospital</b>	6
Food & Beverage Service Organization in Hospital, Job Descriptions & Job Specifications of F& B Service Staff in Hospital, Attitude & Attributes of Food & Beverage personnel, competencies, Basic Etiquettes for catering staff, Interdepartmental relationship.		
<b>Unit IV</b>	<b>Hospital Catering Process</b>	5
Planning the service, Delivering the service, Monitoring the service, Costing of catering services		
<b>Unit V</b>	<b>Food Management and Processing</b>	5
Food management & processing, Dietary service Management, Challenges and Remedial measures in managing catering services		
<b>Text Books</b>	<ul style="list-style-type: none"> <li>• Food &amp; Beverage Services; Hodder &amp; Stoughton Educational.</li> <li>• A.J.Curry The Waiter</li> <li>• John Fuller, Hutchinson Modern Restaurant Service</li> </ul>	
<b>Reference Books</b>	<ul style="list-style-type: none"> <li>• Andrews Sudhir: Food &amp; Beverage Service Training Manual; Tata McGraw Hill.</li> <li>• John Fuller Essential Table Service for Restaurants</li> </ul>	
<b>Mode of Evaluation</b>	Internal and External Examination	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for HM3407

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Student will be able to Catering industry and his definition & classification and also information about the Processing method of food & importance for Hospital catering.	2	Em
<b>CO2</b>	Students will be able to know about the Floor planning and layout & also information about the Menu planning in Hospital Catering.	3	Em
<b>CO3</b>	Students will be able to know about the Job Descriptions & Job Specifications of hospital carting & also information Attitude & Attributes of Food & Beverage personnel.	2	Em
<b>CO4</b>	Student will gain knowledge about the Planning the service & also information about the service of food to the hospital catering. During this topic we information the Hospital Catering Process.	2	Em
<b>CO5</b>	Students will be aware with the study of Food Management and Processing & also information about the HACCP Roll for food processing & students will know about the Challenges and Remedial of Hospital catering.	1	Em

### CO-PO Mapping for HM3407

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	2	2	2	_	2	3	_	2	2	1	_	2	_
CO 2	3	3	_	2	2	2	3	2	3	3	2	2	1	3
CO 3	2	3	3	2	3	2	2	3	2	_	3	3	1	3
CO 4	2	2	1	1	2	2	3	3	2	2	2	2	2	2
CO 5	2	3	2	3	2	2	3	2	3	1	3	1	3	3
Avg	2.4	2.6	1.6	2	1.8	2	2.8	2	2.4	1.6	2.2	1.6	1.8	2.2

<b>HM3408</b>	<b>Title:Concierge</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To impart an overview of entire concierge department and to make students familiar with the working procedures and skill required in managing this department.	
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing this department	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>An Introduction</b>	6
Emerging Needs for Your Services, The Growing Need for Your Services		
<b>Unit II</b>	<b>Target Market</b>	7
Identify and Know Your Market, Knowing and Understanding Your Target Market		
<b>Unit III</b>	<b>Standards of Professionalism</b>	6
Standards of Professionalism, Professionalism and Good Manners		
<b>Unit IV</b>	<b>Errand Service Business</b>	5
Emergency in Errand Service Business, Business Philosophy, Starting Errand Service Business		
<b>Unit V</b>	<b>Costs &amp; Services</b>	5
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Sudhir Andrews Front Office Training manual –. Publisher: Tata Mac Graw Hill</li> <li>2. S.K Bhatnagar Front office Operation -Publisher: Frank Brothers</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Kasavana&amp; Brooks Educational Institution Managing Front Office Operations</li> <li>2. Ahmed Ismail (Thomson Delmar).Front Office – operations and management</li> <li>3. Michael Kasavana&amp;Cahell.Managing Computers in Hospitality Industry</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examination	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

Course Outcome for HM3408

<b>Unit-wise Course Outcome</b>	<b>Descriptions</b>	<b>BL Level</b>	<b>Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)</b>
<b>CO1</b>	Students will be able to get the knowledge of concierge services provided by Hotels	2	Em
<b>CO2</b>	Students will be able to understand the Target market of Hospitality industry	3	Em
<b>CO3</b>	Students will get knowledge of standards of professionalism and will get to know about good maners.	2	Em
<b>CO4</b>	Students will be able to understand and get knowledge about Errand Service Businesses.	2	Em
<b>CO5</b>	Students will be able to get knowledge about various types of costs and services provided by concierge section.	1	Em





### CO-PO Mapping for HM3408

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	2	–	2	–	2	3	–	2	2	1	–	2	–
CO 2	3	3	–	2	2	2	3	2	3	3	2	2	1	3
CO 3	2	3	2	2	3	2	2	3	2	–	3	3	1	3
CO 4	2	2	2	1	2	2	3	2	2	2	1	2	2	2
CO 5	2	3	2	3	2	2	3	2	3	1	3	1	3	3
Avg	2.4	2.6	1.2	2	1.8	2	2.8	1.8	2.4	1.6	2	1.6	1.8	2.2

<b>HM3409</b>	<b>Title:Housekeeping- Mall and Amusement Park</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To impart an overview of entire Housekeeping department and to make students familiar with the working procedures and skill required in managing this department.	
<b>Expected Outcome</b>	Students will be able to familiarize with the working procedures and skill required in managing this department	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Introduction</b>	6
A brief history of shopping mall and amusement Park, Major Amusement park and malls in India & abroad, Contribution towards economic growth, Current trends & future scenario. Career prospective in Shopping mall and Amusement Park.		
<b>Unit II</b>	<b>Housekeeping Services</b>	7
Decoration during various occasions, Issuing supplies and amenities Cleaning and maintenance of different areas, Interior design and decoration of lightening and fixtures.		
<b>Unit III</b>	<b>Housekeeping Operations</b>	6
Role of housekeeping in malls & amusement park, Housekeeping personnel in malls and amusement parks, Cleaning agents and equipment used in malls and amusement parks, Housekeeping activities in mall and Amusement park		
<b>Unit IV</b>	<b>Housekeeping Areas In Mall &amp; Amusement Park</b>	5
Rest Room, High touch area, Elevators, Entrance and Exit Points, Hard surface, Floor Cleaning, Food Service area Cleaning, Concession stand		
<b>Unit V</b>	<b>Hygiene &amp; Work Safety</b>	5
Importance of Personnel Hygiene and Grooming, Pest control. Eco- Friendly Garbage disposal Method, Accidents and Basic First Aid.		
<b>Text Books</b>	1. Sudhir Andrews Housekeeping Training Manual –Tata McGraw Hills.	
<b>Reference Books</b>	1.Brenson&Lanox ;Hotel, Hostel & Hospital Housekeeping 2.Raghubalan Hotel Housekeeping Operations & Management , Oxford University Press	
<b>Mode of Evaluation</b>	Internal and External Examination	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for HM3409

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to understand the brief history of Shopping malls and amusement parks and also get the knowledge of major Shopping malls and Amusement Parks in India and Abroad.	2	Em
<b>CO2</b>	Students will be get the knowledge, how to decorate the venue for the special occasions, issue supplies and amenities and decorate the interior for occasions.	3	Em
<b>CO3</b>	Students will understand the role of Housekeeping personnel in Shopping mall and Amusements parks, working environment in Amusement parks, various types of cleaning agents and equipment used for cleaning.	2	Em
<b>CO4</b>	Students will be able to know about various Housekeeping areas of shopping malls and Amusement parks for which housekeeping section is responsible.	2	Em
<b>CO5</b>	Students will be able to understand the importance of personal hygiene and personal safety at Shopping malls and Amusement Parks.	1	Em

### CO-PO Mapping for HM3409

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	3	2	2	2	2	1	–	3	2	2	–	2	–
CO 2	2	2	–	2	3	2	3	1	2	1	2	2	1	3
CO 3	3	3	2	2	3	2	3	1	2	2	1	3	1	3
CO 4	3	3	2	2	2	2	2	2	2	1	2	2	2	2
CO 5	2	2	1	2	2	2	2	2	2	2	2	1	3	3
Avg	2.4	2.6	1.4	2	2.4	2	2.2	1.2	2.2	1.6	1.8	1.6	1.8	2.2

<b>VP3413</b>	<b>Title:Hotel&amp; Hospitality Communication-I</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To familiarize the students with the Basic communication skill required in Hospitality Industry.	
<b>Expected Outcome</b>	Students will be able to familiarize with basic English to Interact with guests in Hospitality Sector.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Personality Enrichment</b>	6
Grooming, Personal hygiene, Social and Business and Dining Etiquettes, Body language, Art of good Conversation, Art of Intelligent Listening		
<b>Unit II</b>	<b>Etiquettes &amp; Manners</b>	5
Social & Business Dinning Etiquettes, Social &Travel Etiquettes		
<b>Unit III</b>	<b>Personality DevelopmentStrategies&amp; Interpersonal Skills</b>	7
Communication Skills, Presentation Skills, Public Speaking, Extempore Speaking, importance and art of ‘Small Talk’ before serious business, Dealing with seniors, colleagues, juniors, customers, suppliers, contract workers, owners etc at work place		
<b>Unit IV</b>	<b>Group Discussion &amp; Telephone conversation</b>	6
Team Behavior, how to effectively conduct yourself during GD, do’s and don’ts, clarity of thoughts and its expression, Thumb rules, voice modulation, tone, do’s & don’ts, manners and accent		
<b>Unit V</b>	<b>Presentation&amp;Electronic Communication Techniques</b>	5
Presentation skills, seminars skills role – plays, E mail, Fax,		
<b>Text Books</b>	3. Sharma, R.C. and Mohan K Business Correspondence and Report Writing”. Publisher: Tata McGraw Hill 1994 4. K.K.SinhaBusiness Communication	
<b>Reference Books</b>	4. Lynn Van Der Wagen Communications in Tourism & Hospitality- Publisher: Hospitality Press 5. Lesikar&FlatleyBasic Business Communication , Publisher Tata McGraw Hills 6. Hynes Managerial Communication by Publisher: M. Hill	
<b>Mode of Evaluation</b>	Internal and External Examination	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for VP3413

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be learn about grooming, dinning etiquettes, body language, Social and Business, Art of good Conversation, Art of Intelligent Listening apply them after entering into the industry.	2	Em
<b>CO2</b>	Students will be able to understand about travel etiquettes, manner to behave in social gatherings.	3	Em
<b>CO3</b>	Students will be able to learn and understand and apply Communication, Presentation Skills, Public Speaking, Extempore Speaking, importance and art of ‘Small Talk’ before serious business, Dealing with seniors, colleagues, juniors, customers, suppliers etc	2	Em
<b>CO4</b>	Students will get the knowledge of Team Behavior, how to effectively conduct yourself during GD, Do’s and Don’ts, clarity of thoughts and its expression, Thumb rules, voice modulation, tone, do’s & don’ts, manners and accent and apply it in industry	2	Em
<b>CO5</b>	Students will learn, understand apply Presentation skills, seminar’s skills role – plays, E mail, Fax,	1	Em

### CO-PO Mapping for VP3413

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	_	3	2	2	2	2	2	3	2	3	2	_	2	_
CO 2	1	2	2	1	2	2	_	3	2	1	2	2	1	3
CO 3	1	2	_	3	1	2	2	1	2	2	2	3	1	3
CO 4	2	2	1	2	1	2	2	2	2	3	2	2	2	2
CO 5	2	2	2	2	2	2	2	2	2	2	2	1	3	3
Avg	1.2	2.2	1.4	2	1.6	2	1.6	2.2	2	2.2	2	1.6	1.8	2.2

**SEMESTER 5 Year -3**

<b>HM3501</b>	<b>Title: Regional Cuisines of India -I</b>	<b>L T P C</b> <b>4 0 0 4</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about Regional Cuisines of India	
<b>Expected Outcome</b>	Students will be able to familiarize with Regional Cuisines of India	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Cuisines of Kashmir, Himachal &amp; Uttarakhand</b>	7
Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.		
<b>Unit II</b>	<b>Cuisines of Punjab, Haryana &amp; Delhi</b>	6
Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.		
<b>Unit III</b>	<b>Cuisines of Rajasthan</b>	5
Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods		
<b>Unit IV</b>	<b>Cuisines of Gujarat</b>	5
Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods		
<b>Unit V</b>	<b>Cuisines of Maharashtra &amp; Goa</b>	6
Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods		
<b>Text Books</b>	7. Quantity Food Production Op. and Indian Cuisine – Parvinder S Bali, Oxford University Press 8. A Taste of India By Madhur Jafferey - John Wiley & Sons 9. Food of Haryana: The Great Chutneys – Dr Ashish Dahiya, University Press, MDU 10. Indian Gastronomy – Manjit Gill, DK Publishers 11. Food of Haryana: The Great Desserts – Dr Ashish Dahiya, University Press, MDU, Punjabi Cuisine – Manjit Gill 12. My Great India Cook Book – Vikas Khanna	
<b>Reference Books</b>	4. Modern Cookery (Vol –I) By Philip E. Thangam, Publishers: OrientLongman 5. Practical Cookery By Kinton & Cessarani 6. Theory of Cookery By K. Arora, Publisher: Frank Brothers	
<b>Mode of Evaluation</b>	Internal and External Examinations	

<b>Recommendation by Board of Studies on</b>	6/4/2019
<b>Date of approval by the Academic Council</b>	7/13/2019

### Course Outcome for HM3501

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to understand the brief history of Kashmiri, Himanchali and Uttarakhand Cuisines, staple food of the state and special dishes prepared during festivals and special occasions.	2	Em
<b>CO2</b>	Students will be able to understand the brief history of Punjabi cuisine, Haryana and Delhi Cuisines, staple food of the state and special dishes prepared during festivals and special occasions.	3	Em
<b>CO3</b>	Students will be able to understand the brief history of Rajasthani cuisine, staple food or special ingredients grown and used in the cuisine of the state and special dishes prepared during festivals and special occasions.	2	Em
<b>CO4</b>	Students will be able to understand the brief history of Gujrati cuisine, staple food or special ingredients grown and used in the cuisine of the state and special dishes prepared during festivals and special occasions.	1	Em
<b>CO5</b>	Students will be able to understand the brief history of Maharashtrian cuisine and Goa, staple food of the state and special equipments used for preparing food, special dishes prepared during festivals and special occasions.	2	Em

### CO-PO Mapping for HM3501

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	1	2	3	1	1	2	3	3	2	1	3	2	1
CO 2	2	3	3	1	3	2	1	1	2	1	2	1	1	3
CO 3	3	2	2	3	1	1	3	3	3	2	1	3	2	2
CO 4	1	3	3	2	2	3	1	2	2	3	3	2	3	3
CO 5	3	1	1	3	1	1	2	3	3	2	1	3	3	1
Avg	<b>2.4</b>	<b>2</b>	<b>2.2</b>	<b>2.4</b>	<b>1.6</b>	<b>1.6</b>	<b>1.8</b>	<b>2.4</b>	<b>2.6</b>	<b>2</b>	<b>1.6</b>	<b>2.4</b>	<b>2.2</b>	<b>2</b>

<b>HM3502</b>	<b>Title: Food &amp; Beverage Service Management I</b>	<b>L T P C</b> <b>4 0 0 4</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about distilled sprits	
<b>Expected Outcome</b>	Students will be able to familiarize with distilled sprits	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Spirits ,Whisky</b>	7
Introduction to Spirits, Whisky - Types, Production, Brands Indian and International & Service.		
<b>Unit II</b>	<b>Brandy &amp;Rum</b>	6
Types, Production, Brands Indian and International & Service		
<b>Unit III</b>	<b>Vodka, Gin</b>	5
Types, Production, Brands Indian and International & Service		
<b>Unit IV</b>	<b>Tequila</b>	5
Types, Production, Brands Indian and International & Service		
<b>Unit V</b>	<b>Liqueurs</b>	6
Types, Production, Brands & Service – Indian andInternational		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Food &amp; Beverage Service – Dennis R. Lillicrap. &amp; John A. Cousins. Publisher: ELBS</li> <li>2. Food &amp; Beverage Service Management- Brian Varghese</li> <li>3. Food &amp; Beverage Service Training Manual – Sudhir Andrews, Tata Mc Graw Hill.</li> <li>4. Introduction F&amp; B Service – Brown, Heppner &amp; Deegan</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Menu Planning – Jaks Kivela, Hospitality Press</li> <li>2. Modern Restaurant Service – John Fuller, Hutchinson</li> <li>3. Professional Food &amp; Beverage Service Management – Brian Varghese</li> <li>4. The Restaurant ( From Concept to Opertion)</li> <li>5. The Waiter Handbook By Grahm Brown, Publisher: Global Books &amp; Subscription Services New Delhi</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	



### Course Outcome for HM3502

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to understand the importance of Spirits & Whisky, types of spirits and brands of Indian & International spirits.	1	Em
<b>CO2</b>	Students will get the knowledge of Brandy & Rum, types of Rum & Brandy, brands of Indian & International Rum and Brandy.	2	Em
<b>CO3</b>	Students will get the knowledge of Vodka & Gin, types of Vodka & Gin, brands of Indian & International Vodka & Gin.	2	Em
<b>CO4</b>	Students will gain knowledge of Tequila, Production of Tequila, Indian & International Brands of Tequila and service of Tequila	1	Em
<b>CO5</b>	Students will get information about various liqueurs, Indian & International brands of liqueurs, service of Liqueurs.	3	Em

### CO-PO Mapping for HM3502

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	1	3	1	3	1	2	1	2	3	1	3	2	3	1
CO 2	3	2	2	2	3	1	2	3	2	2	1	3	2	1
CO 3	2	3	3	3	2	2	1	1	3	1	3	1	3	3
CO 4	3	1	3	1	2	3	2	3	1	2	2	2	1	2
CO 5	2	3	2	3	1	3	1	1	3	3	1	2	3	3
Avg	<b>2.2</b>	<b>2.4</b>	<b>2.2</b>	<b>2.4</b>	<b>1.8</b>	<b>2.2</b>	<b>1.4</b>	<b>2</b>	<b>2.4</b>	<b>1.8</b>	<b>2</b>	<b>2</b>	<b>2.4</b>	<b>2</b>

<b>HM3503</b>	<b>Title: Accommodation Management-I</b>	<b>L T P C</b> <b>4 0 0 4</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about housekeeping supervision, budgeting and front office operations	
<b>Expected Outcome</b>	Students will be able to familiarize with housekeeping and front office operation	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Housekeeping Supervision</b>	7
Importance of inspection, Check- list for inspection, Typical areas usually neglected where special attention is required, Self- supervision techniques for cleaning staff, Degree of discretion/ delegation to cleaning staff., staffing matrix, duty roasters, staff appraisals.		
<b>Unit II</b>	<b>Planning Trends in Housekeeping</b>	6
Planning Guest rooms, Bathrooms, Suites, Lounges, landscaping, planning for the provision of Leisure facilities for the guest, Boutique hotel concept. Planning and Organizing in the House Keeping: Area Inventory list, Frequency schedules, Performance standards, Productivity Standards, Inventory Levels, Standard Operating Procedures & Manuals, Job Allocation, Manpower Planning, Planning dutyroster.		
<b>Unit III</b>	<b>Budgeting</b>	5
Budget and budgetary controls, The budget process, Planning capital budget, Planning operation budget, Operating budget – controlling expenses – income statement, Purchasing systems – methods of buying, Stock records – issuing and control		
<b>Unit IV</b>	<b>Planning and evaluating Front office operations</b>	5
Setting Room Rates (Details/Calculations thereof) - Hubbart Formula, market condition approach & Thumb Rule - Types of discounted rates – corporate, rack etc, Forecasting techniques, Forecasting Room availability, Useful forecasting data % of walking• % of overstaying• % of under stay, Forecast formula, Types of forecast , Sample forecast forms, Factors for evaluating front office operations		
<b>Unit V</b>	<b>Contract services</b>	6
Types of contract services , Guidelines for hiring contract services , Advantages & disadvantages of contract services		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Accommodation &amp; Cleaning Services, Vol. I &amp; II, David, Allen, Hutchinson</li> <li>2. Hotel and Catering Studies – Ursula Jones</li> <li>3. Hotel Hostel and Hospital Housekeeping – Joan C Branson &amp; Margaret Lennox(ELBS)</li> <li>4. Hotel House Keeping – Sudhir Andrews Publisher: Tata Mc GrawHill</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. House Keeping Management by Dr. D.K. Agarwal</li> <li>2. House Keeping Management for Hostels, Rosemary Hurst, Heinemann</li> <li>3. Housekeeping and Front Office – Jones</li> <li>4. Housekeeping management – Margaret M. Leappa &amp; Aleta Netschke</li> <li>5. Hotel Housekeeping Operations &amp; Management – Raghobalan, Oxford University Press</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for HM3503

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will understand about the supervision of various Housekeeping operations.	1	Em
<b>CO2</b>	Students will be able to understand the Planning of Housekeeping operations, Planning for Manpower, SOPs, planning duty rosters etc.	3	Em
<b>CO3</b>	Students will get knowledge about Housekeeping budget, Types of budget, purchasing system & stock records.	2	Em
<b>CO4</b>	Students will get knowledge about Hubbart formula used for planning and evaluating various front office operations, about forecasting and Thumb rules for various rates.	3	Em
<b>CO5</b>	Students will gain knowledge of Contract services used in Housekeeping operations.	2	Em

### CO-PO Mapping for HM3503

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	3	2	2	1	1	1	2	2	1	2	1	3	2
CO 2	2	2	1	1	2	2	2	1	2	2	1	3	2	1
CO 3	3	1	3	2	1	1	1	2	1	1	3	1	1	2
CO 4	1	3	2	1	3	3	3	1	2	1	1	1	2	1
CO 5	3	2	1	2	1	1	2	3	1	3	2	2	1	3
Avg	<b>2.4</b>	<b>2.2</b>	<b>1.8</b>	<b>1.6</b>	<b>1.6</b>	<b>1.6</b>	<b>1.8</b>	<b>1.8</b>	<b>1.6</b>	<b>1.6</b>	<b>1.8</b>	<b>1.6</b>	<b>1.8</b>	<b>1.8</b>

<b>HM3504</b>	<b>Title: Hospitality Law</b>	<b>L T P C</b> <b>4 0 0 4</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about various laws related to hospitality industries.	
<b>Related to Expected Outcome</b>	Students will be able to familiarize with laws related to hospitality industries.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Introduction to Indian Hospitality &amp; Related Laws in India</b>	7
Introduction, Legal Perspectives, Key Issues, The legal requirements Prior and at the time of doing Hotel Business.		
<b>Unit II</b>	<b>Laws Related to Hotel Operations in India</b>	6
Doing Hotel Business in India, Business Contracts, Hotel Licenses and Regulations, Hotel Insurance		
<b>Unit III</b>	<b>Laws Related to Employees, Guests, Public Health &amp; Safety</b>	5
Introduction and Overview of Labor Laws, Hospitality Laws, Public Health and Environmental Laws		
<b>Unit IV</b>	<b>Laws Food &amp; Beverage Services</b>	5
Food Legislation and Liquor Licensing		
<b>Unit V</b>	<b>Consumer Protection Laws Affecting Hotels</b>	6
Credit Card Laws, Catering Contracts, No Smoking Laws, and Restriction in playing recorded music in guestrooms/ public areas.		
<b>Text Books</b>	4. Hotel Law by Amitabh Devendra , Oxford University Press	
<b>Reference Books</b>	2. Hotel & Tourism Laws by Jagmohan Negi 3. Related Guidelines & Reports from Ministry of Tourism, Govt of India	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for HM3504

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Understand the various hospitality related laws followed in India.	1	Em
<b>CO2</b>	Students will identify the various Laws related to the various hotel operations.	2	Em
<b>CO3</b>	Students will know about the various Laws for employees, Guests and public health & services followed in Hotels.	3	Em
<b>CO4</b>	Students will know about the various food & beverage service related laws.	2	Em
<b>CO5</b>	Students will be able to know about various consumer protection laws which affect Hotel operations.	1	Em

### CO-PO Mapping for HM3504

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	3	2	1	3	_	2	3	2	3	2	3	2	3
CO 2	2	3	2	1	3	1	2	3	2	3	3	1	2	1
CO 3	2	3	2	2	3	3	2	3	2	3	3	3	3	3
CO 4	3	3	2	1	3	3	2	3	2	3	2	2	2	2
CO 5	2	3	2	2	3	3	2	3	2	3	3	3	3	3
Avg	2.2	3	2	1.4	3	2	2	3	2	3	2.6	<b>2.4</b>	<b>2.4</b>	<b>2.4</b>

<b>VP3513</b>	<b>Title: Hospitality Marketing</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about marketing in hospitality industry.	
<b>Related to Expected Outcome</b>	Students will be able to familiarize with marketing in hospitality industry.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Introduction to Marketing</b>	7
Needs, Wants and Demands; Products and Services; Markets; Marketing; The Production Concept, The Product Concept, The Selling Concept, The Marketing Concept, The Societal Marketing Concept; The Marketing Process, Service Characteristic of Hospitality and Tourism Business		
<b>Unit II</b>	<b>Marketing Environment, Consumer Markets and Consumer Buyer Behavior</b>	6
Micro and Micro Environment, Characteristics, Factors Affecting Consumer Behaviour, Buying Decision Behaviour, The Buyer Decision Process.		
<b>Unit III</b>	<b>Distribution Channels, Product Pricing and Services Strategy</b>	5
Nature and Importance of Distribution System, Marketing Intermediaries, What is Product, Product Classification, Individual Product Decisions, Product Life Cycle and Approaches to hospitality service pricing.		
<b>Unit IV</b>	<b>Integrated Marketing Communication</b>	5
The Marketing Communications Mix, The Changing Face of Marketing Communications, Integrated Marketing Communications, Socially Responsible Marketing Communication.		
<b>Unit V</b>	<b>Public Relations, Sales Promotions</b>	6
Advertising, Sales Promotion, Public Relations, The Public Relation Process, Personnel Selling, Direct Marketing, Technology and its applications in Marketing.		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Services Marketing –Ravishankar</li> <li>2. Foundation and Practices Marketing of Services – Strategies for Success, Harsh V. Verma, Professional Manager’s Library, Global BusinessPress</li> <li>3. Marketing Management, Philip Kotler, Prentice – Hall of India, NewDelhi</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Marketing – Kerin, Hartley, Berkowitz and Rudelius, TMH, NewDelhi</li> <li>2. Marketing: Concepts and Cases – Etzel, Micael J, TMH, NewDelhi</li> <li>3. Tourism Marketing – Manjula Chaudhary, Oxford UniversityPress</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for VP3513

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to understand the concept of marketing, Need and demands of Product and Services, Marketing process and service characteristics of Hospitality & Tourism.	1	Em
<b>CO2</b>	Students will get knowledge of Marketing environment, macro and micro environment, Factor affecting consumer behaviour and buyer decision process.	2	Em
<b>CO3</b>	Students will gain knowledge of Distribution channels, importance of distribution systems and Product life cycle (PLC).	1	Em
<b>CO4</b>	Students will identify Marketing communication mix, the changing face of marketing communications.	2	Em
<b>CO5</b>	Students will get the knowledge of Public relation process, and Sales promotions.	3	Em

### CO-PO Mapping for VP3513

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	1	1	1	1	1	2	1	2	1	1	1	2	1	1
CO 2	1	2	1	2	3	1	3	1	2	3	2	1	3	3
CO 3	2	1	2	2	1	2	1	2	1	1	1	2	1	1
CO 4	3	3	3	3	2	1	1	1	1	2	2	3	2	2
CO 5	2	3	3	1	1	2	2	3	2	1	1	2	3	1
Avg	<b>1.8</b>	<b>2</b>	<b>2</b>	<b>1.8</b>	<b>1.6</b>	<b>1.6</b>	<b>1.4</b>	<b>1.8</b>	<b>1.4</b>	<b>1.6</b>	<b>1.4</b>	<b>2</b>	<b>2</b>	<b>1.6</b>

<b>Course Code:</b> HM3540	<b>Title:</b> Regional Cuisines of India I Lab	<b>L T P C</b> <b>0 0 4 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To impart fundamental knowledge of regional foods of India.	
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atmosphere of food production dept. in hotels	
<b>List of Practicals</b>		
<p><b>1. Cuisines of Kashmir.</b> Two Menus about 3-5 dishes per menu per state.</p> <p><b>2.Cuisines of Himachal</b> Two Menus about 3-5 dishes per menu perstate.</p> <p><b>3.Cuisines of Uttarakhand</b> Two Menus about 3-5 dishes per menu perstate.</p> <p><b>4.Cuisines of Punjab</b> Two Menus about 3-5 dishes per menu perstate.</p> <p><b>5.Cuisines of Haryana</b> Two Menus about 3-5 dishes per menu perstate</p> <p><b>6.Cuisines of Delhi</b> Two Menus about 3-5 dishes per menu perstate</p> <p><b>7.Cuisines of Rajasthan</b> Two Menus about 3-5 dishes per menu perstate</p> <p><b>8.Cuisines of Gujarat</b> Two Menus about 3-5 dishes per menu perstate</p> <p><b>9.Cuisines of Maharashtra</b> Two Menus about 3-5 dishes per menu perstate</p> <p><b>10.Cuisines of Goa</b> Two Menus about 3-5 dishes per menu perstate</p>		
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	



### Course Outcome for HM3540

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to prepare a complete menu of 4-5 dishes of Kashmiri Cuisine & Students will be able to prepare a complete menu of 4-5 dishes of Himanchali Cuisine	2	Em
<b>CO2</b>	Students will be able to prepare a complete menu of 4-5 dishes of Uttarakhand Cuisine & Students will be able to prepare a complete menu of 4-5 dishes of Punjabi Cuisine.	2	Em
<b>CO3</b>	Students will be able to prepare a complete menu of 4-5 dishes of Haryana Cuisine & Students will be able to prepare a complete menu of 4-5 dishes of Delhi Cuisine	3	Em
<b>CO4</b>	Students will be able to prepare a complete menu of 4-5 dishes of Rajasthani Cuisine & Students will be able to prepare a complete menu of 4-5 dishes of Gujarati Cuisine	2	Em
<b>CO5</b>	Students will be able to prepare a complete menu of 4-5 dishes of Maharashtrian Cuisine & Students will be able to prepare a complete menu of 4-5 dishes of Goa Cuisine	3	Em

### CO-PO Mapping for HM3540

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO11	PSO 1	PSO 2	PSO3
CO 1	2	1	_	2	2	2	1	_	2	2	2	2	2	3
CO 2	1	3	2	2	2	2	2	2	2	2	3	3	3	2
CO 3	2	3	2	2	1	2	2	3	1	3	2	1	1	3
CO 4	2	2	2	2	2	2	_	2	2	3	2	2	3	1
CO 5	2	3	2	2	2	3	2	3	2	3	3	3	2	3
Avg	1.8	2.4	1.6	2	1.8	2.2	1.4	2	1.8	2.6	2.4	2.2	2.2	2.4

<b>Course Code:HM3541</b>	<b>Title: Food &amp; Beverage Service Management I Lab</b>	<b>L T P C</b> <b>0 0 2 1</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To impart fundamental knowledge of regional foods of India.	
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atmosphere of food production dept. in hotels	
<b>List of Practical's</b>		
<ol style="list-style-type: none"> <li>1. Service of Alcoholic Beverages: Wines,Spirits.</li> <li>2. Opening &amp; closing of wines corks (Champagne, Red &amp; Whitewines)</li> <li>3. Service of Spirits &amp;Liqueurs</li> <li>4. Bar setup andoperations</li> <li>5. Cocktail Mock tail Preparation, presentation andservice</li> <li>6. Service of Cigars &amp;cigarettes</li> <li>7. Conduction Briefing/ De- Briefing for F &amp; Boutlets</li> <li>8. Service of Beer, Snake and Other Fermented &amp; BrewedBeverages</li> <li>9. Service of Sparkling, Aromatized, Fortified, StillWines.</li> <li>10. Set up a table with Prepared Menu withwines</li> </ol>		
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for HM3541

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to serve Alcoholic beverages : Wines and Spirits & Students will understand how to open the corks of wine Botteles	2	Em
<b>CO2</b>	Students will be able to do service of Spirits & Liqueurs & Studets will be able to setup Bar.	1	Em
<b>CO3</b>	Students will be able to make cocktails & mocktails and Present the cocktails or mocktails to guest & Students will be able to serve Cigarettes & Cigars	2	Em
<b>CO4</b>	Students will conduct Briefing & Debriefing in F&B outlets & Students will get knowledge of service of Beer and Brewed beverages.	2	Em
<b>CO5</b>	Students will have knowledge of servicing of Sparkling, Fortified, Aromatized and Still wines & Students will be able to setup table with prepared menu and wines.	3	Em

### CO-PO Mapping for HM3541

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	1	2	3	2	3	2	3	3	3	3	1	3	3
CO 2	1	3	3	1	3	3	2	1	2	3	1	3	1	2
CO 3	3	2	1	1	1	2	3	3	3	2	3	2	3	3
CO 4	2	2	3	2	3	3	1	2	1	1	2	3	2	1
CO 5	3	1	1	3	1	2	1	3	3	3	3	3	3	3
Avg	<b>2.4</b>	<b>1.8</b>	<b>2</b>	<b>2</b>	<b>2</b>	<b>2.6</b>	<b>1.8</b>	<b>2.4</b>	<b>2.4</b>	<b>2.4</b>	<b>2.4</b>	<b>2.4</b>	<b>2.4</b>	<b>2.4</b>

<b>Course Code:</b> HM3542	<b>Title:</b> Accommodation Management I Lab	<b>L T P C</b> <b>0 0 2 1</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To impart fundamental knowledge of regional foods of India.	
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atmosphere of food production dept. in hotels	
<b>List of Practicals</b>		
<ol style="list-style-type: none"> <li>1. Preparing Guestroom</li> <li>2. Public area check lists</li> <li>3. Preparing Duty Roasters, Understanding Staff Matrix.</li> <li>4. Planning layouts of Guest Rooms.</li> <li>5. Boutique hotels</li> <li>6. PowerPoint's on salient features in respect to accommodation of Hotels.</li> <li>7. Understanding Hotel Accommodation Budgets</li> <li>8. Preparing for Interviews of Assistants as Supervisors and Facing Supervisors Interviews.</li> <li>9. Complete guest cycle process in Software.</li> <li>10. Night Audit Process.</li> </ol>		
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

#### Course Outcome for HM3542

<b>Unit-wise Course Outcome</b>	<b>Descriptions</b>	<b>BL Level</b>	<b>Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)</b>
<b>CO1</b>	Students will be able to prepare guestrooms & Students will be able to check public area checklist.	1	Em
<b>CO2</b>	Students will get to know about preparing Duty Roaster & Students will get to know about Planning guestroom layouts.	2	Em
<b>CO3</b>	Students will know about the Boutique Hotels & Students will know about Power points on salient features in respect to accommodations in hotels	3	Em
<b>CO4</b>	Students will understand the Hotel budgeting & Students will get information about facing professional interviews.	2	Em
<b>CO5</b>	Students will get to know the completion of guest cycle in software & Students will be able to do Night auditing process.	3	Em

**CO-PO Mapping for HM3542**

Course Outcome	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	3	2	1	3	–	2	3	2	3	2	1	3	3
CO 2	2	3	2	1	3	1	2	3	2	3	3	3	1	2
CO 3	2	3	2	2	3	2	2	3	2	3	3	2	3	3
CO 4	2	3	2	1	3	1	2	3	2	3	2	3	2	1
CO 5	2	3	2	2	3	2	2	3	2	3	3	3	3	3
Avg	<b>2</b>	<b>3</b>	<b>2</b>	<b>1.4</b>	<b>3</b>	<b>1.2</b>	<b>2</b>	<b>3</b>	<b>2</b>	<b>3</b>	<b>2.6</b>	<b>2.4</b>	<b>2.4</b>	<b>2.4</b>

<b>CE3101</b>	<b>Title: Disaster Management</b>	<b>L T PC</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	Nil	
<b>Objectives</b>	The course is intended to provide a general concept in the dimensions of disasters caused by nature beyond the human control as well as the disasters and environmental hazards induced by human activities with emphasis on disaster preparedness, response and recovery.	
<b>Expected Outcome</b>	Enhance the knowledge by providing existing models in risk reduction strategies to prevent major causalities during disaster.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit: 1</b>	<b>Introduction on Disaster</b>	5
Different Types of Disaster : A) Natural Disaster: such as Flood, Cyclone, Earthquakes, Landslides etc B) Man-made Disaster: such as Fire, Industrial Pollution, Nuclear Disaster, Biological Disasters, Accidents (Air, Sea, Rail and Road), Structural failures(Building and Bridge), War and Terrorism etc. Causes, effects and practical examples for all disasters.		
<b>Unit II</b>	<b>Risk and Vulnerability Analysis</b>	4
Risk: Its concept and analysis 2. Risk Reduction 3. Vulnerability: Its concept and analysis 4. Strategic Development for Vulnerability Reduction		
<b>Unit III</b>	<b>Disaster Preparedness</b>	5
Disaster Preparedness: Concept and Nature, Disaster Preparedness Plan Prediction, Early Warnings and Safety Measures of Disaster. Role of Information, Education, Communication, and Training. Role of Government, International and NGO Bodies. Role of IT in Disaster Preparedness. Role of Engineers on Disaster Management.		
<b>Unit IV</b>	<b>Disaster Response</b>	5
Introduction Disaster Response Plan Communication, Participation, and Activation of Emergency Preparedness Plan Search, Rescue, Evacuation and Logistic Management Role of Government, International and NGO Bodies Psychological Response and Management (Trauma, Stress, Rumor and Panic). Relief and Recovery Medical Health Response to Different Disasters		
<b>Unit V</b>	<b>Rehabilitation, Reconstruction and Recovery</b>	5
Reconstruction and Rehabilitation as a Means of Development. Damage Assessment Post Disaster effects and Remedial Measures. Creation of Long-term Job Opportunities and Livelihood Options, Disaster Resistant House Construction Sanitation and Hygiene Education and Awareness, Dealing with Victims' Psychology, Long-term Counter Disaster Planning Role of Educational Institute.		
<b>Text Books</b>	1. Bhattacharya, Disaster Science and Management, McGraw Hill Education Pvt. Ltd.	
<b>Reference Books</b>	1. Dr. Mrinalini Pandey, Disaster Management, Wiley India Pvt. Ltd. 2. Jagbir Singh, Disaster Management: Future Challenges and Opportunities, KW Publishers Pvt. Ltd.	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for CE3101

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None <i>(Use, for more than one)</i>
<b>CO1</b>	To learn about the disasters caused by nature and human activities and its types	1	Em
<b>CO2</b>	To understand the concept of risk and vulnerability analysis	2	Em
<b>CO3</b>	To understand about the disaster preparedness	3	Em
<b>CO4</b>	To understand the concept of disaster response	2	Em
<b>CO5</b>	To understand about the rehabilitation, reconstruction and recovery for disaster management	3	Em

### CO-PO Mapping for CE3101

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	3	2	1	2	_	2	3	2	_	2	3	2	2
CO 2	2	3	2	1	2	2	2	3	2	_	3	2	2	2
CO 3	2	2	2	2	2	1	2	3	2	2	3	1	2	2
CO 4	2	3	2	_	2	2	2	3	2	2	2	1	2	2
CO 5	2	2	2	2	2	1	2	3	2	2	3	2	2	2
Avg	2	2.6	2	1.2	2	1.2	2	3	2	1.2	2.6	1.8	2	2

**SEMESTER 6 Year -3**

<b>HM3601</b>	<b>Title: Regional Cuisines of India -II</b>	<b>L T P C</b> <b>4 0 0 4</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about Regional Cuisines of India	
<b>Expected Outcome</b>	Students will be able to familiarize with Regional Cuisines of India	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Cuisines of Andhra Pradesh, Tamil Nadu &amp; Kerala</b>	7
Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.		
<b>Unit II</b>	<b>Cuisines of Awadh</b>	6
Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.		
<b>Unit III</b>	<b>Cuisines of Bengal &amp; Odisha</b>	5
Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods		
<b>Unit IV</b>	<b>Indian Sweets &amp; Desserts</b>	5
Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features , Key Ingredients, Popular Sweets, Seasonal Sweets, Special Equipments, Specialities during Festivals and Other Occasions.		
<b>Unit V</b>	<b>Food of India</b>	6
Jain Food, Parsi Food, Home Style Cooking, Tandoori Foods, Dum Style of Cooking, Traditional Cooking Delights, North Eastern Indian Foods, Food of Madhya Pradesh		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Quantity Food Production Op. and Indian Cuisine – Parvinder S Bali, Oxford University Press</li> <li>2. A Taste of India By Madhur Jafferey - John Wiley &amp; Sons</li> <li>3. Indian Gastronomy – Manjit Gill, DK Publishers</li> <li>4. Food of Haryana: The Great Desserts – Dr Ashish Dahiya, University Press, MDU</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. The Essential Kerala Cookbook Paperback by Vijayan Kannampill</li> <li>2. My Great India Cook Book – Vikas Khanna</li> <li>3. Modern Cookery (Vol –I) By Philip E. Thangam, Publishers: Orient Longman</li> <li>4. Practical Cookery By Kinton &amp; Cessarani</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	



### Course Outcome for HM3601

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Understand the cuisine of Andhra Pradesh, Tamil Nadu & Kerala. They will learn and get knowledge of different types of food preparations and various traditional equipment used in cuisine.	2	Em
<b>CO2</b>	Understand the cuisine of Awadh. They will learn and get knowledge of different types of food preparations, Geographical prospective of the region and traditional equipment used for cuisine. They will be informed about the staple diet, community foods or foods prepared during special occasions.	1	Em
<b>CO3</b>	Understand the cuisine of Bengal and Odisha. They will learn and get knowledge of different types of food preparations, Geographical prospective of the region and traditional equipment used for cuisine. They will be informed about the staple diet, community foods or foods prepared during special occasions.	1	Em
<b>CO4</b>	Get the knowledge of various Sweets & Desserts of India. Students will learn about the famous sweets and desserts of different regions of India and also able to prepare the popular sweets and desserts.	2	Em
<b>CO5</b>	Understand the food of India, various community food and its importance in Indian Cuisine, various style of cooking Indian food	2	Em

### CO-PO Mapping for HM3601

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	3	1	3	1	1	1	1	2	2	3	1	2	3
CO 2	2	1	2	1	3	2	1	2	1	3	1	3	1	1
CO 3	3	3	2	3	1	3	2	2	2	1	3	1	2	2
CO 4	1	1	3	3	2	2	1	3	1	3	3	2	3	1
CO 5	2	2	2	1	2	1	2	2	2	1	2	1	2	2
Avg	<b>2.2</b>	<b>2</b>	<b>2</b>	<b>2.2</b>	<b>1.8</b>	<b>1.8</b>	<b>1.4</b>	<b>2</b>	<b>1.6</b>	<b>2</b>	<b>2.4</b>	<b>1.6</b>	<b>2</b>	<b>1.8</b>

<b>HM3602</b>	<b>Title: Food &amp; Beverage Service Management II</b>	<b>L T P C</b> <b>4 0 0 4</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about bar management and control of Food & Beverage in hospitality sectors.	
<b>Expected Outcome</b>	Students will be able to familiarize with bar management and control of food and beverage.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>The Beverage Industry`</b>	7
Introduction, Yesterday & Today, Responsible Alcohol Service, Creating and Maintaining a Bar Business, Sanitation and Bar Setup, Legal Aspects, Professional Services		
<b>Unit II</b>	<b>Bar Management</b>	6
Introduction, Purchasing, Storing, Receiving, Issuing; Controlling, marketing Beverage Products Responsibly, Employee Management, Art of Mixology, Planning for Profits, Bar Menus		
<b>Unit III</b>	<b>Food &amp; Beverage Control</b>	5
Definition of control, Objectives of F & B control, F & B control cycle, Problems in F & B control, Methodology of F & B control, Personnel management in F & B control		
<b>Unit IV</b>	<b>Cost Concept</b>	5
cost concept, controllable and non-controllable cost, sales concept, cost to sales ratio, classification of cost, cost/volume/profit relationship, break even point,		
<b>Unit V</b>	<b>Budgeting</b>	6
budgeting, objectives, types of budget, advantages of budgeting, disadvantages of budgeting, budgetary control process, budgeting for food & beverage operations, development of sales budget, budgeted profit & loss account, labour cost budget, factors considered in preparation of labour cost budget		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Financial &amp; Cost control techniques in hotel &amp; Catering Industry – Dr J.M.S.Negi</li> <li>2. Food &amp; Beverage Control By: Richard Kotas and Bernard Davis</li> <li>3. Food &amp; Beverage Cost Control- Lea R Dopson, Wiley Publishers.</li> <li>4. Food &amp; Beverage Management By: Bernard Davis &amp; Stone</li> <li>5. Food &amp; Beverage Service- Dennis R. Lillicap. &amp; John.A. Cousins. Publisher:ELBS</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Food &amp; Beverage Service Management- Brian Vargese</li> <li>2. Food &amp; Beverage Service Training Manual- Sudhir Andrews, Tata Mc GrawHill.</li> <li>3. Hotel &amp; Catering Costing &amp; Budgets, RD. Boardman, Heinemann</li> <li>4. Introduction F &amp; B Service- Brown, Heppner &amp; Deegan</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for HM3602

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Understand the role of Food Beverage Service and his importance for Hospitality	1	Em
<b>CO2</b>	Identify and use the different types of Bar Management, bar menu etc and importance.	2	Em
<b>CO3</b>	Students will be able to know about the concepts of Food & Beverage Control and how to importance for F&B Service Department.	3	Em
<b>CO4</b>	Student will gain knowledge about the Cost Concept and his importance for Bar and Food & Beverage Service department.	2	Em
<b>CO5</b>	Students will be aware with the Budget and his importance for F&B Service Department.	2	Em

### CO-PO Mapping for HM3602

Course Outcome	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	1	3	1	3	3	3	3	1	1	1	2	3	3	1
CO 2	3	2	3	2	1	2	1	3	2	3	2	3	1	3
CO 3	2	3	2	3	3	3	3	2	3	2	3	1	3	3
CO 4	3	1	3	1	2	2	2	3	1	1	1	2	1	2
CO 5	1	3	1	3	3	3	3	3	3	3	3	3	3	3
Avg	<b>2</b>	<b>2.4</b>	<b>2</b>	<b>2.4</b>	<b>2.4</b>	<b>2.6</b>	<b>2.4</b>	<b>2.4</b>	<b>2</b>	<b>2</b>	<b>2.2</b>	<b>2.4</b>	<b>2.2</b>	<b>2.4</b>

<b>HM3603</b>	<b>Title: Accommodation Operations II</b>	<b>L T P C</b> <b>4 0 0 4</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise student's interior decoration and use of computers in front office.	
<b>Expected Outcome</b>	Students will be able to familiarize with interior decoration and use of computers in front office.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Interior Decoration</b>	7
Importance, Definition & Types, Classification, Principles of Design: Harmony, Rhythm, Balance, Proportion, Emphasis, Elements of Design: Line, Form, Colors, Texture, Flower Arrangement: Concept & Importance, Types & Shapes and Principles, Equipment and material required for flower arrangement, Conditioning of plant material, Indoor Plants care and role of housekeeping.		
<b>Unit II</b>	<b>Colors</b>	6
Color Wheel, Importance & Characteristics, Classification of colors, Color Schemes. Lighting: Classification, Types & Importance, Applications. Furniture Arrangements: Principles, Types of Joints, Selection.		
<b>Unit III</b>	<b>Floor &amp; Wall Covering</b>	5
Types and Characteristics, Carpets: Selection, types, Characteristics, Care and Maintenance. Windows, Curtains, and Blinds Soft Furnishings and Accessories: Types, use and care of Soft furnishing, Types of Accessories: Functional and Decorative.		
<b>Unit IV</b>	<b>Computer Applications in Hotel Accommodation</b>	5
Introduction to Hotel Software's, Operating Procedures, Salient Features Merits & Challenges, Handling Guest and non guest accounts, Preparing reports, Giving Maintenances		
<b>Unit V</b>	<b>Planning &amp; Evaluating Front Office Operations</b>	6
Forecasting techniques, Forecasting Room availability, Useful forecasting data, (• % of walking, • % of overstaying, • % of under stay) Forecast formula, Sample forecast forms; Yield Management - Concept and importance, Applicability to rooms division (Capacity management, Discount allocation, Duration control, Measurement yield, Potential high and low demand tactics, Yield management software, Yield management team.		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Hotel Hostel and Hospital Housekeeping – Joan C Branson &amp; Margaret Lennox (ELBS)</li> <li>2. Hotel House Keeping – Sudhir Andrews Publisher: Tata Mc Graw Hill.</li> <li>3. House Craft – Valerie Paul</li> <li>4. House Keeping Management for Hostels, Rosemary Hurst, Heinemann</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Housekeeping and Front Office – Jones</li> <li>2. Housekeeping management – Margaret M. Leappa &amp; Aleta Netschke</li> <li>3. Hotel Housekeeping Operations &amp; Management – Raghubalan, Oxford University Press</li> <li>4. In House Management by A.K Bhatiya</li> <li>5. Front office operations by colin Dix &amp; Chirs Baird</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for HM3603

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Understand the Interior Decoration and its importance for Housekeeping.	2	Em
<b>CO2</b>	Identify and use the different types of Color and his importance for Accommodation Operation.	3	Em
<b>CO3</b>	Students will be able to know about the concepts of Floor & Wall covering and why is nursery for hospitality industry.	1	Em
<b>CO4</b>	Student will gain knowledge about the computer and his importance. And also information about the type of application use into Hotel management for room ready.	2	Em
<b>CO5</b>	Students will be aware with the Planning & Evaluating front office work and night audit etc.	2	Em

### CO-PO Mapping for HM3603

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	1	2	3	1	1	1	1	1	3	3	3	3	3	2
CO 2	3	3	2	2	2	3	3	2	3	3	2	1	2	2
CO 3	3	1	3	3	1	3	3	1	2	2	3	3	3	3
CO 4	2	3	1	2	3	2	1	2	3	1	2	1	2	1
CO 5	3	1	3	3	3	3	3	3	2	3	3	3	3	3
Avg	<b>2.4</b>	<b>2</b>	<b>2.4</b>	<b>2.4</b>	<b>2</b>	<b>2.2</b>	<b>2.2</b>	<b>1.8</b>	<b>2.6</b>	<b>2.4</b>	<b>2.6</b>	<b>2.2</b>	<b>2.6</b>	<b>2.2</b>

<b>HM3604</b>	<b>Title: Human Resource Management for Hospitality</b>	<b>L T P C</b> <b>4 0 0 4</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about human resource management in hospitality industry.	
<b>Related to Expected Outcome</b>	Students will be able to familiarize with human resource management	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Introduction to Human Resource Management</b>	7
Introduction, Definition & Concept, Growth Drivers in India, Importance of HRM, Hospitality Industry Characteristics, Human Resource Roles, HR Challenges. Manpower Planning, Process, Managing Workers.		
<b>Unit II</b>	<b>Recruitments, Learning &amp; Development</b>	6
Recruitments, Introduction, Concept, Sources, What to look for in prospective candidates, Recruitments Policy and Techniques. Learning & Development, Introduction, Concept, Functions, Training Cycle, Evaluation, Methods, Organisational Culture & Training		
<b>Unit III</b>	<b>Performance Appraisal</b>	5
Introduction, Purpose, Process, Challenges, Underlying Theories, Balance Score Card, The 360 Degree Feedback System, Managing Employee Performance		
<b>Unit IV</b>	<b>Employee Motivation, Compensation &amp; Benefit Management</b>	5
Employee Motivation, Concept, Various Motivation Theories (Maslow's Theory, Herzberg's Theory, Adam's Equity Theory, B.F Skinners Reinforcement Theory), Motivating Employees & Measurement. Compensation & Benefits: Policy, Components, Determinants, Theories, Employee Compensation Practices in India		
<b>Unit V</b>	<b>Job Satisfaction, Organisational Culture, Disciplinary Action</b>	6
Introduction, Theories of Motivation, Correlates of Job Satisfaction, Importance of Job Satisfaction, Measuring Job Satisfaction. Organisational Culture: Introduction, Observational Aspects, Functions, Cultural Models, Positive or Negative Organisational Cultures, Managing and Changing Organisational Cultures. Disciplinary Action: Introduction, Principles of Natural Justice, Counselling, Disciplinary Guidelines, Disciplinary Process, Charge Sheet		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>Human Resource Development &amp; Management in the Hotel Industry – S.K. Bhatia, Nirmal Singh</li> <li>Principals and Techniques of Personnel Management Human Resource Management – Dr. Jagmohan Negi</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>Human Resource Development Practice in Travel and Tourism – S.C. Bagri</li> <li>Human Resource Management in Hospitality – Malay Biswas</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for HM3604

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Understand the HRM and its importance for Hospitality and tourism management.	1	Em
<b>CO2</b>	Identify and use the different types of Requirements, concept & also informational about the Training Cycle, Organizational Culture & Training.	2	Em
<b>CO3</b>	Students will be able to know about the concepts of Employee Performance & also information about the challenges comes to HRM.	1	Em
<b>CO4</b>	Student will gain knowledge about the computer and his importance. And also information about the Theories & Employee management.	3	Em
<b>CO5</b>	Students will be aware about the job satisfaction, Organization culture and action.	3	Em

### CO-PO Mapping for HM3604

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	3	3	3	3	3	3	3	3	1	2	1	2	3
CO 2	3	1	1	2	3	1	1	1	2	1	3	3	3	2
CO 3	1	3	3	3	3	2	1	3	3	1	2	2	3	3
CO 4	3	3	1	2	3	3	3	2	2	3	3	3	3	3
CO 5	2	2	2	3	3	1	1	3	3	1	3	2	3	2
Avg	<b>2.2</b>	<b>2.4</b>	<b>2</b>	<b>2.6</b>	<b>3</b>	<b>2</b>	<b>1.8</b>	<b>2.4</b>	<b>2.6</b>	<b>1.4</b>	<b>2.6</b>	<b>2.2</b>	<b>2.8</b>	<b>2.6</b>

<b>HM3605</b>	<b>Title: Entrepreneurship Development in Hospitality</b>	<b>L T P C</b> <b>3 0 0 3</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	The aim of this course is to enrich students with entrepreneurial styles and challenges in Hospitality & Tourism	
<b>Expected Outcome</b>	Students will be able to know about entrepreneurial styles and challenges in Hospitality & Tourism	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Entrepreneur &amp; Entrepreneurship</b>	8
Definition-concepts- characteristics and functions. Distinction between entrepreneur and manager, entrepreneur and entrepreneur, entrepreneur and entrepreneurship- traits and motivation; theories of motivation. Role of entrepreneur in economic development-factors affecting entrepreneurial growth. Tourism as an industry, basic needs of a tourism entrepreneur. Schumpeter's concept of an entrepreneur. Risk and uncertainty in entrepreneurship with particular reference to tourism and hospitality. Entrepreneurial competencies.		
<b>Unit II</b>	<b>Types of Entrepreneurs</b>	8
The entrepreneurs on various aspects like, objectives, behavior, business technology, motivation, growth, stages of development, scale of operations. Factors affecting entrepreneurial growth in general and in particular to tourism and hospitality. Women entrepreneur; need, scope and problems. Tourism and women entrepreneur emerging challenges, women empowerment and entrepreneurship. Use of manpower in tourism..		
<b>Unit III</b>	<b>EDP</b>	8
Meaning and objectives. Reasons for starting an enterprise-importance of training target group-contents of training programme-special agencies for entrepreneurial development and training- banks, public and private, T C O's NIESBUD, EDII XISS, NABARD, NISIET etc, problems in the conduct of E D P's-steps to make EDP successful – factors affecting tourism entrepreneurial growth-economic ,social, psychological , governmental attitude, competitive factors & opportunity analysis.		
<b>Unit IV</b>	<b>Venture promotion</b>	8
Venture promotion steps- searching for prospective business ideas or opportunities; processing of these ideas and selecting the best idea; collecting the required resources and setting up the enterprise. Forms of ownership, problems faced by a new entrepreneur. The pre requisites to start enterprise- registration- different types of license and other requirements. Small scale business. Tourism marketing mix for entrepreneurs-travel firms (tour operators, travel agencies) SME's- Hospitality-(hotels, supplementary units)		
<b>Unit V</b>	<b>Project</b>	8
Meaning, features & classification. Detailed study of the phases of project, project identification, project formulation, project appraisal, project selection, project implementation & management. Format of feasibility report. Role and responsibilities of a project manager. Comparative study of PERT and CPM. Distinguish between administration and management. TQM. Foreign language as a tourism product, SWOT analysis. Subsidies and incentives: role in tourism industry.		
<b>Text Books</b>	5.Arora Renu & Sood. S. K (2007), Entrepreneurship Development and Management, Kalyani, New Delhi. Abraham M.M., Entrepreneurship Development and Project Management, Prakash: Changanacherry. 6. Desai, Vasant(2012) Entrepreneurship Development, Himalaya Publishers. 7.Hisrich.D.Robert. (2011), International Entrepreneurship: starting Developing and,Managing a Global Venture, Sage.	
<b>Reference Books</b>	1. Rice P. Mark (2008), Entrepreneurship, Atlantic Publishers. 2. Stephen J. Page (Editor), Jovo Ateljevic (2009) Tourism and Entrepreneurship: International Perspectives (Advances in Tourism Research), A ButterworthHeinemann Title; 1 edition.	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	



### Course Outcome for HM3605

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Understand the Entrepreneur & Entrepreneurship and his importance for New Business.	1	S
<b>CO2</b>	Identify and use the different types of Entrepreneurship also information about the Tourism and women entrepreneurs emerging challenges, We also information about the scope and problems.	3	S
<b>CO3</b>	Students will be able to know about the concepts of EDP and his importance of training target group. Also information about the factors affecting tourism entrepreneurial growth.	2	S
<b>CO4</b>	Student will gain knowledge about the Venture promotion steps for prospective business ideas or opportunities.	3	S
<b>CO5</b>	Students will be aware with the study of Entrepreneur & Entrepreneurship. And make project of different type of field.	3	S

### CO-PO Mapping for HM3605

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	1	1	3	1	1	2	3	1	1	1	3	1	1	1
CO 2	2	1	1	3	1	1	2	1	1	2	1	1	2	1
CO 3	1	2	1	1	3	1	2	2	1	1	3	2	1	1
CO 4	3	1	2	2	1	2	1	1	1	2	1	1	2	1
CO 5	1	2	1	1	1	3	3	3	3	1	2	2	1	1
Avg	<b>1.6</b>	<b>1.4</b>	<b>1.6</b>	<b>1.6</b>	<b>1.4</b>	<b>1.8</b>	<b>2.2</b>	<b>1.6</b>	<b>1.4</b>	<b>1.4</b>	<b>2</b>	<b>1.4</b>	<b>1.4</b>	<b>1</b>

<b>VP3613</b>	<b>Title: Accounting Skills for Hospitality</b>	<b>L T P C</b> <b>2 0 0 2</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	This module is prescribed to appraise students about use of accounting in hospitality.	
<b>Related to Expected Outcome</b>	Students will be able to familiarize with accounting in hotels.	
<b>Unit No.</b>	<b>Unit Title</b>	<b>No. of hours (per Unit)</b>
<b>Unit I</b>	<b>Accounting</b>	7
Needs, Wants and Demands; Products and Services; Markets; Marketing; The Production Concept, The Product Concept, The Selling Concept, The Marketing Concept, The Societal Marketing Concept; The Marketing Process, Service Characteristic of Hospitality and Tourism Business		
<b>Unit II</b>	<b>Account Records</b>	6
Principles of Double Entry System, Journal Entries, Ledger		
<b>Unit III</b>	<b>Subsidiary Books</b>	5
Cash, Sales & Purchase books, Bank Reconciliation statement.		
<b>Unit IV</b>	<b>Financial Statement</b>	5
Basic Financial Statements, Trial Balance, Preparation of Final Accounts, Basic Adjustments to final Accounts, Methods of Presenting Final Accounts Practical Problem,		
<b>Unit V</b>	<b>Depreciation Reserves and Provisions</b>	6
Meaning, basic Methods, Computer Application- Preparation of Records and Financial Statements.		
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Hospitality Management Accounting, Michael MColtman</li> <li>2. Hotel Accountancy &amp; Finance – S.P. Jain &amp; K.L. Narang, Kalyani Publisher Ludhiana</li> <li>3. Hotel Accounting Earnest B. Horwath &amp; Luis Toth</li> <li>4. Hotel Accounting &amp; Financial Control By Ozi A.D' Cunha &amp; Gleson O. D' Cunha Publisher: Dicky,s Enterprize, Kandivali, Mumbai</li> </ol>	
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Hospitality Accounting – Publisher: Prentia Hall Upper Sadde, RiverNewJersey</li> <li>2. Accounting for Management, S K Bhattacharya, Vikas PublishingHouse</li> <li>3. Hospitality Financial Accounting By Jerry J Weygandt, Publisher Wiley &amp; sons</li> <li>4. Accounting in Hotel &amp; Catering Industry – Richard Kotas- International TextbookCompany</li> </ol>	
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for VP3613

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Understand the Accounting and its importance for Hospitality and tourism management.	3	Em
<b>CO2</b>	Identify and use the different types of Account Records and his importance for Hotel management.	3	Em
<b>CO3</b>	Students will be able to know about the concepts of Bank Statement, cash, sale etc with account department.	2	Em
<b>CO4</b>	Student will gain knowledge about the Basic Financial Statements, Methods of Presenting Final Accounts Practical Problem.	3	Em
<b>CO5</b>	Students will be aware about the Computer Application, basic Methods, Preparation of Records.	2	Em

### CO-PO Mapping for VP3613

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	2	2	1	2	3	1	3	1	1	3	1	3	2
CO 2	2	3	2	3	2	3	3	3	3	2	3	3	2	1
CO 3	3	1	3	2	3	2	3	2	2	1	3	2	3	2
CO 4	1	3	2	3	2	3	2	3	3	3	2	3	1	3
CO 5	3	2	3	1	3	1	3	1	2	1	3	1	3	2
Avg	<b>3</b>	<b>3</b>	<b>2</b>	<b>3</b>	<b>2.5</b>	<b>3</b>	<b>3</b>	<b>3</b>	<b>3</b>	<b>1</b>	<b>3</b>	<b>3</b>	<b>3</b>	<b>2</b>

<b>Course Code:</b> HM3640	<b>Title:</b> Regional Cuisines of India II Lab	<b>L T P C</b> 0 0 4 2
<b>Version No.</b>	1.0	
<b>Course Prerequisites</b>	NIL	
<b>Objectives</b>	To impart fundamental knowledge of regional foods of India.	
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atmosphere of food production dept. in hotels	
<b>List of Practical</b>		
<p><b>1. Cuisines of Andhra Pradesh.</b> Two Menus about 3-5 dishes per menu per state.</p> <p><b>2.Cuisines of Tamil Nadu</b> Two Menus about 3-5 dishes per menu perstate.</p> <p><b>3.Cuisines of Awadh</b> Two Menus about 3-5 dishes per menu perstate.</p> <p><b>4.Cuisines of Bangal</b> Two Menus about 3-5 dishes per menu perstate.</p> <p><b>5.Cuisines of odisha</b> Two Menus about 3-5 dishes per menu perstate</p> <p><b>6.Cuisines of North East</b> Two Menus about 3-5 dishes per menu perstate</p> <p><b>7.Cuisines of Madhya Pradesh</b> Two Menus about 3-5 dishes per menu perstate</p> <p><b>8.Tandoori Foods</b> Two Menus about 3-5 dishes per menu</p> <p><b>9.Sweet of Different States</b> Two Menus about 3-5 dishes per menu</p> <p><b>10.Parsi Food</b> Two Menus about 3-5 dishes per menu</p>		
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

### Course Outcome for HM3640

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Understand the menu of Cuisines of Andhra Pradesh and his importance for food production department & Students will be able to know about the Cuisines of Tamil Nadu & also information about the cooking methods use in to cuisine if they are cook the food.	3	Em
<b>CO2</b>	Students will be able to know about the Cuisines of Awadh also information about the how to cook the food this cuisine and his importance & Student will gain knowledge about the Cuisines of Bengal and also information about the Recipe for Cuisines of Bengal	3	Em
<b>CO3</b>	Student will gain knowledge about the Cuisines of Odisha and also information about the Recipe for Cuisines of Odisha & Students will be able to know about the Cuisines of North East & also information about the cooking methods use in to Cuisines of North East	2	Em
<b>CO4</b>	Students will be able to know about the Cuisines of Madhya Pradesh & also information about the cooking methods use in to cuisine if they are cooking the food & Students will be able to know about the Tandoori Foods & also information about the cooking methods use in to Tandoori Foods if they are cooking the food.	3	Em
<b>CO5</b>	Students will be able to know about the Sweet Dishes & also information about the cooking methods Sweet Dishes if they are cooks the Sweet Dishes & Student will gain knowledge about the Making Indian Chutneys & also information about the type of Chutney	2	Em

### CO-PO Mapping for HM3640

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0)											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	3	3	2	1	3	_	2	3	2	3	2	3	2	2
CO 2	3	3	2	1	3	1	2	3	2	3	3	2	2	2
CO 3	2	3	2	2	3	1	2	3	2	3	3	1	3	2
CO 4	2	3	2	1	3	1	2	3	2	3	2	3	2	2
CO 5	2	3	2	2	3	1	2	3	2	3	3	3	2	2
Avg	2.4	3	2	1.4	3	0.8	2	3	2	3	2.6	2.4	2.2	2

<b>Course Code:</b> HM3641	<b>Title:</b> Food & Beverage Service Management II Lab	<b>L T P C</b> <b>0 0 2 1</b>
<b>Version No.</b>	<b>1.0</b>	
<b>Course Prerequisites</b>	<b>NIL</b>	
<b>Objectives</b>	To impart fundamental knowledge of regional foods of India.	
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atmosphere of food production dept. in hotels	
<b>List of Practical's</b>		
<ol style="list-style-type: none"> <li>1. Bar Setups of different types &amp; services</li> <li>2. Service of Wines &amp; Bar Menus</li> <li>3. Reading Wine Labels,</li> <li>4. Cocktail parties</li> <li>5. Role Plays &amp; Situation handling in Bar</li> <li>6. Whiskey based cocktail</li> <li>7. Vodka based cocktail</li> <li>8. Rum based cocktail</li> <li>9. Gin based cocktail</li> <li>10. Brandy based cocktail.</li> </ol>		
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	

#### Course Outcome for HM3641

<b>Unit-wise Course Outcome</b>	<b>Descriptions</b>	<b>BL Level</b>	<b>Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)</b>
<b>CO1</b>	Understand the Bar's and his Documents use into bars & his importance for Bars & Identify and use the different types of Liquor and his brands in these worlds which are used into Bars now days	3	Em
<b>CO2</b>	Students will be able to know about the Role Plays & Situation handling in Bar Whiskey , Vodka, Rum , Gin based cocktail & Student will gain knowledge about the Bar Setups of different types & services, Service of Wines & Bar Menus	3	Em
<b>CO3</b>	Students will be aware about the Reading Wine Labels, Cocktail parties & Students will be able to prepare whisky based cocktails and service the cocktails.	2	Em
<b>CO4</b>	Students will be able to prepare Vodka based cocktails and service the cocktails & Students will be able to prepare Rum based cocktails and service the cocktails..	3	Em
<b>CO5</b>	Students will be able to prepare Gin based cocktails and service the cocktails & Students will be able to prepare Brandy based cocktails and service the cocktails.	2	Em

### CO-PO Mapping for HM3641

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	2	2	–	1	–	2	1	2	2	3	2	2	2	1
CO 2	3	2	1	–	2	3	2	1	2	–	1	–	2	3
CO 3	2	2	2	3	2	2	2	–	2	2	2	1	2	1
CO 4	1	2	2	2	2	3	2	3	1	2	2	2	2	2
CO 5	2	3	2	1	–	2	2	2	2	1	1	2	2	2
Avg	2	2.2	1.4	1.4	1.2	2.4	1.8	1.6	1.8	1.6	1.6	1.4	2	1.8

<b>Course Code:</b> HM3642	<b>Title:</b> Accommodation Management II Lab	<b>L T P C</b> 0 0 2 1
<b>Version No.</b>	1.0	
<b>Course Prerequisites</b>	NIL	
<b>Objectives</b>	To impart fundamental knowledge of regional foods of India.	
<b>Expected Outcome</b>	Students will be able to familiarize with day to day working atm of food production dept. in hotels	
<b>List of Practical</b>		
<ol style="list-style-type: none"> <li>1. Hands on practice of computer application (Hotel Management System) related to Rooms Division procedures as covered in syllabus Presentations on Interior Decorations</li> <li>2. Flower Arrangements Workshops</li> <li>3. Taking guest reservation on software</li> <li>4. Check in guest on software</li> <li>5. Spilt bills</li> <li>6. Making folio</li> <li>7. Using software during operation(guest stay)</li> <li>8. Closing folio</li> <li>9. Guest check out</li> <li>10. Guest account settlement.</li> </ol>		
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	



### Course Outcome for HM3642

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Em)/ Skill(S)/ Entrepreneurship (En)/ None (Use, for more than one)
<b>CO1</b>	Students will be able to learn, understand computer application (Hotel Management System & Software) related to Rooms Division & Students will be able to understand and learn about the presentations on Interior Decorations and different styles of flower arrangements used in Hotels.	2	Em
<b>CO2</b>	Students will be able to learn and understand about the guest reservation process in the guest management module in the Hotelogix Software and perform it efficiently & Students will get the knowledge and hands on practice on guest reservation in the software.	1	Em
<b>CO3</b>	Students will learn about the splitting of bills of various point of sale used in hotel by the guest & Students will learn about the creation of registration card with the folio and helps to trace the guest transaction through it.	2	Em
<b>CO4</b>	Students will be enable to perform various operations during the stay of the guest in the hotels & Students will also learn about the opening and closing of folio since the arrival, stay of guest and departure of guest.	3	Em
<b>CO5</b>	Students will gain an insight about the check out and departure procedure to be carried on by the hotel staff & Students will gain an insight on guest account settlement by various modes of payment during the check out and post departure cycle.	2	Em

### CO-PO Mapping for HM3642

Course Outcomes	Program Outcomes (Course Articulation Matrix (Highly Mapped- 3, Moderate- 2, Low-1, Not related-0))											Program Specific Outcomes		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO 1	-	3	2	1	3	_	2	3	2	3	2	3	2	2
CO 2	3	3	2	1	3	1	2	3	2	3	3	2	2	2
CO 3	2	3	-	2	3	1	2	3	2	3	3	1	3	2
CO 4	2	3	2	1	3	3	2	3	2	3	2	2	2	2
CO 5	2	3	2	2	3	3	2	3	2	3	3	2	2	2
Avg	2.4	3	2	1.4	3	1.6	2	3	2	3	2.6	2	2.2	2

**SEMESTER 7 Year -4**

<b>Course Code:</b> HM3775-3777	<b>Title: INDUSTRY EXPOSURE</b>	<b>L T P C</b> <b>0 0 12 6</b>
		<b>Duration of Exposure:</b> <b>22 Weeks</b>
<p align="center"><b><u>INDUSTRY EXPOSURE: III Semester</u></b></p> <p>The training in III semester necessarily needs to be in an approved hotel equivalent to three star of above/ Heritage or other such good property. Prior written approval needs to be taken from the programme coordinator/ Convenor/ H.O.D for Industrial exposure.</p> <p>Leave Formalities: Weekly off and festivals and national holidays given by the hotel 10 days medical leave supported by a medical certificate. Leave taken must be made up by doing double shifts or working on weekly offs. Attendance in the training would be calculated on the basis of Certificate issued by Training Manager/ HR Manager/ Concerned Officer of the unit trained in. Industrial Exposure will require an input of 132 working days (22 weeks x 06 days =132 days). Students who are unable to complete a minimum of 114 days of industrial training would be disallowed from appearing in the term and examinations. Students who complete less than 114 days of industrial Training such students will be treated as ‘absent’ in industrial training and results.</p> <p><b>III Semester Training Schedule:</b></p> <p>Housekeeping: 5 weeks;          Front Office: 5 weeks;          Food and Beverage Service: 6 weeks          Food Production: 6 weeks; others (In the areas of Interest) Floating weeks may be availed.</p> <p>Total weeks: 22. The Units imparting industrial exposure shall conduct formal induction sessions and emphasis on personality skills while acquainting the learners with skills of trade. It may please be noted that for this semester the number of credits assigned is 25. Being practical oriented the number of hours input per week comes as 48 hours per week. Academic Credits for training shall be based on following Log books and attendance, Appraisals, Report and presentation, as applicable.</p> <p>All trainees must ensure that the log books and appraisals are signed by the departmental/ sectional heads as soon as training in a particular department or section is completed. Trainees are also advised to make a report in all four departments in III semester on completion of training in that respective department. A PowerPoint presentation (based on the report) should be made. It should be made for duration of 10 minutes. Marks will be awarded on this jointly by a panel of one internal and one external examiner. The presentation should express the student’s experiences in the department and what has he learned/ observed.</p> <p>The Training Report will be submitted in the form specified as under:</p> <ol style="list-style-type: none"> <li>The typing should be done on both sides of the paper (instead of single side printing)</li> <li>The font size should be 12 with Times New Roman font.</li> <li>The Training Report may be typed in 1.5 line spacing.</li> <li>The paper should be A-4 size.</li> <li>Two copies meant for the purpose of evaluation may be bound in paper- and submitted to the approved authority.</li> </ol> <p>Students have to submit the following documents on completion of Industrial Training to the faculty coordinator at the institute:</p> <ol style="list-style-type: none"> <li>A Copy of the Offer Letter from Industry</li> <li>Industry Exposure/ Industrial Training Certificate</li> </ol>		
<b>Mode of</b>	Internal and External Examination	



<b>Evaluation</b>	
<b>Recommendation by Board of Studies on</b>	6/4/2019
<b>Date of approval by the Academic Council</b>	7/13/2019

**SEMESTER 8 Year -4**

<b>Course Code:</b> HM3870-HM3873	<b>Title:</b> INDUSTRIAL EXPOSURE - (On the Job Training)	<b>L T P C</b> 0 0 0 10
<b>Version No.</b>	1.0	
<b>Course Prerequisites</b>	NIL	
<b>Objectives</b>	The objective of Industrial Exposure is to facilitate learners with skills & practices of trade so as to supplement their theory and practical inputs and enable them to Industry Ready.	
<b>Expected Outcome</b>	Students will be able to develop skill & practices of trade of their choice.	
<b>(On the Job Training)</b>		
<p align="center"><b>Duration of Exposure: 22 weeks</b></p> <p>Leave Formalities: 1 weekly off and festivals and national holidays given by the hotel 10 days medical leave supported by a medical certificate. Leave taken must be made up by doing double shifts or working on weekly offs. Attendance in the training would be calculated on the basis of Certificate issued by Training Manager/ HR Manager/ Concerned Officer of the unit trained in. Industrial Exposure will require an input of 90-100 working days (22 weeks x 06 days = 132 days). Students who are unable to complete a minimum of 110 days of industrial training would be disallowed from appearing in the term and examinations. Students who complete more than 60 days of industrial exposure but are unable to complete minimum 110 days due to medical reasons may make good during the vacations. Such students will be treated as 'absent' in industrial training and results. The Industry Exposure in VIII semester necessarily needs to be in an approved hotel equivalent to three star of above/ Heritage or other such good property related to Hospitality, Travel, Tourism, Recreation, Leisure or other such organization. Prior written approval needs to be taken from the programme coordinator/ Convener/ H.O.D for Industrial exposure from parent Institute.</p> <p align="center">Training Schedule: VIII Semester</p> <p>The VIII Semester shall be supplemented by on the job training in any one of the major department Total weeks: 22 weeks.. It may please be noted that for this semester the number of credits assigned is 10. Being practical oriented the number of hours input per week comes as 40 hours per week. Academic Credits for training shall be based on following Log books and attendance, Appraisals, Report and presentation, as applicable All candidates must ensure that the log books and appraisals are signed by the departmental/ sectional heads as soon as training in a particular department or section is completed. They are also advised to make a report in accordance to their curricula for VIII Semester. A PowerPoint presentation (based on the report) Should be made. This will be presented in front of a select panel from the institute and the industry. It should be made for duration of 10 minutes. Marks will be awarded on this. The presentation should express the student's experiences in the department and what has he learned/ observed. The Report will be submitted in the form specified as under: a) The typing should be done on both sides of the paper (instead of single side printing) b) The font size should be 12 with Times New Roman font. c) The Training Report may be typed in 1.5 line spacing. d) The paper should be A-4 size. e) Two copies meant for the purpose of evaluation may be bound in paper- and submitted to the approved authority. Students have to submit the following on completion of industrial training to the faculty coordinator at the institute:</p> <ol style="list-style-type: none"> <li>1. Logbook.</li> <li>2. Appraisal;</li> <li>3. A copy of the offer letter and industry exposure/ Job Training Certificate.</li> <li>4. Report in view of requirements of VIII semester.</li> <li>5. Power Point presentation on a CD, based on the report.</li> <li>6. Attendance sheet.</li> <li>7. Leave card.</li> </ol>		
<b>Mode of Evaluation</b>	Internal and External Examinations	
<b>Recommendation by Board of Studies on</b>	6/4/2019	
<b>Date of approval by the Academic Council</b>	7/13/2019	