

Course Outcomes (COs)

Program: Bachelor of Science in Hospitality Studies (B.Sc.HS)

Syllabus: 2016 – 17 Pattern

Semester: Annual

Sl. No.	Course Code	Course Name	Course Outcomes
1	HS 101	Fundamental Of Food Production Principles – I	<ul style="list-style-type: none">• Prepare the students to cater to the need of the industry.• Prepare the students with basic grooming standards to become a part of food production team.• Inculcate sound knowledge of the principles and basic preparations of cooking.• Identify the kitchen equipment's and learn their uses• Preparation of basic Indian cuisine and introduction to basic continental menu• To inculcate sound knowledge of bakery
2	HS102	Fundamental of Food & Beverage Service Methodology– I	<ul style="list-style-type: none">• Introduction to Food & Beverage service operations in the Hotel Industry• Learn and demonstrate the basic grooming standards and hygiene practices• Identify and operate basic foodservice equipment's• Learn the various types of services undertaken while serving the guests• Develop technical skills in the basic aspects of food & beverage service operations in the Hotel Industry and study billing and control methods• Learn various types of alcoholic and non alcoholic beverage
3	HS103	Rooms Division Techniques – I	<ul style="list-style-type: none">• Explain the role & importance of housekeeping in the hospitality Industry• Provide knowledge of housekeeping areas in the hotels• Acquire basic knowledge and skills necessary for different tasks and aspects of housekeeping• Know the importance of housekeeping towards achieving guest satisfaction and repeat business• Understand different types of Guest Rooms and Amenities

			<ul style="list-style-type: none">• Highlight the importance of Front Office within the hospitality industry• Learn different types of hotels and their functions• Acquire basic skills and knowledge necessary to achieve standards in Rooms Division• Impart the knowledge of basic guest related activities at front office department
4	HS 104	Tourism Operations	<ul style="list-style-type: none">• Inculcate a sense of importance and establish a link between the tourism industry and hotel industry• Understand the role of tour operator and travel agent in tourism industry• Learn the objective of various tourism organization• Inculcate knowledge about tour itinerary
5	HS105	Food Science	<ul style="list-style-type: none">• Develop basic awareness about hygiene, nutrition and balanced diet in hotel industry• Introduce students with the terminologies related to food and nutrition• Understand the relationship between food and human health• Introduce the impact of microbiology on food.
6	HS106	Principles of Nutrition	<ul style="list-style-type: none">• Develop basic awareness of important nutrients• Acquire knowledge of nutritional requirements for human beings and plan a balanced diet.
7	HS107	Communication Skills (English/ French)	<ul style="list-style-type: none">• Know the importance of communication & presentation skills needed by the hospitality professionals.• Learn fundamentals of communication• Learn and study formal methods of communication as written, verbal and non-verbal• Understand the importance of listening• Introduction to the importance of communication in French• Learn basic knowledge of listening, Speaking, Reading, and Writing skills.• Introduce a different communicative approaches based cultural differences

8	HS108	Information Systems	<ul style="list-style-type: none">• Give a basic knowledge about computer and its operations• Enable students to operate computers and its allied hardware and software• Help to get insight in internet, email, and social media
9	HS109	Fundamental of Food Production Principals (Practical)	<ul style="list-style-type: none">• Demonstrate and practice food pre-preparation methods• Enable students to make basic stocks, soups & sauces• Prepare basic masalas, gravies and learn different cooking methods
10	HS110	Fundamental of Food and beverage Services Methodology (Practical)	<ul style="list-style-type: none">• Demonstrate and practice the basic food service methods• Learn to lay covers, make napkin folds, serve food and serve water• Demonstrate and practice the service of various beverages
11	HS111	Rooms Division Techniques (Practical)	<ul style="list-style-type: none">• Demonstrate and practice the different cleaning methods• Demonstrate and practice the bed making procedure, room cleaning and public area cleaning procedure• Demonstrate and practice mending and monogramming• Demonstrate and practice the telephone etiquettes, telephone handling, guest services and bell desk activities• Demonstrate and practice the checkout procedures
12	HS 112A	Information Systems (Practical)	<ul style="list-style-type: none">• Demonstrate and practice use of excel, word, power point• Demonstrate and practice POS systems, generation of reports,• Demonstrate and practice banquets module
13	HS 112B	Communication Skills (Practical)	<ul style="list-style-type: none">• Provide theoretical input backed with practice session in order to communicate effectively• Enhance listening, speaking, reading and writing skills• Impart telephone etiquettes

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INSTITUTE OF
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Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778

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Syllabus: 2016 – 17 Pattern

Semester: I

Sl. No.	Course Code	Course Name	Course Outcomes
1	HS 201	Principles of Quantity Food Production	<ul style="list-style-type: none"> • Introduce the students to quantity food production • Impart the knowledge and skill sets required in bulk catering in welfare and commercial sector • Exposure to Indian regional cuisines and operational of industrial catering • Familiarize with equipment, types of caterings, methods of purchasing and indenting, storing, portioning and planning in quantity food production.
2	HS 202	Food and Beverage Service Methodology	<ul style="list-style-type: none"> • Gain comprehensive knowledge of various distilled alcoholic beverages used in hospitality industry • Demonstrates an insight into their history, manufacture, classification& service of Alcoholic beverages and liqueurs • Demonstrates an insight into their history, manufacture, classification& service of Aperitif & other mixed drinks. • Develop technical skills required for the service of alcoholic beverages • Understand the basic of the buffet and banquet setups and develop skills in various arrangements and service procedures
3	HS 203	Accommodation Techniques	<ul style="list-style-type: none"> • Establish the importance of accommodation operations within the hospitality Industry • Acquire skills and knowledge to identify the required standards and decision-making consideration of this department • Know the basics of textiles and laundry operations • Knowledge of front office accounting and statistical data • Know the basics about pest and pest control

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4	HS204	Principles of Management	<ul style="list-style-type: none">• Make the students understand the concepts of management• Understand the functions of management• Understand practical application of management concepts in the hospitality industry
5	HS205	Basic Principal of Accounting	<ul style="list-style-type: none">• Knowledge of accounting as practiced in hotels• Utilize this knowledge in day to day operations undertaken in various departments in hotel• Understand the journal and ledger entries.
6	HS206	The Science of Hotel Engineering	<ul style="list-style-type: none">• Provide information regarding the basic services and different types of engineering and maintenance system in hotel industry• Understand various aspects and importance of engineering department in hotel• Understand various maintenance of refrigeration and air-conditioning• Learn about fuels, electricity, safety and security, water distribution system and energy conservation in hotels• Understand the role of engineering department in implementing environmental friendly practices and safety in hotel industry
7	HS 207	Principles of Quantity Food Production (Practical)	<ul style="list-style-type: none">• Introduction to Regional Menus and Industrial Menus• Teach students about various bakery products and their making• Enable students to master various baking techniques
8	HS 208	Food and Beverage Service Methodology	<ul style="list-style-type: none">• Learn service of liqueurs, cigars and wines• Demonstrate and learn food and wine paring• Enable students to read wine label
9	HS 209	Accommodation Techniques (HS)	<ul style="list-style-type: none">• Learn about stains, types of stains and stain removal• Understand and demonstrate laundry process• Learn various flower arrangements

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10	HS210	Project Report	<ul style="list-style-type: none">• Enable the student to apply the knowledge and skills acquired in the many facets of Hotel Operations, learn to analyze data situations at logical decisions• The subject help students to undertake a research on any topic related to hotel operations, find information, collect data, analyze and tabulate the data and furnish suggestions and recommendations which will be useful for others.
11	HS 211	Industrial Training	<ul style="list-style-type: none">• The Industrial Training enables students to relate the knowledge and skills acquired in the classroom with systems, standards and practices followed in the Industry.• Get the firsthand experience of working in the industry

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Sl. No.	Course Code	Course Name	Course Outcomes
1	HS301	Advanced Food Production Systems	<ul style="list-style-type: none">• Learn in great detail about various cuisines around the world and how and why they are so different• Gain comprehensive knowledge about poultry, fish and meat.• Develop technical skills required for the service of alcoholic beverages• Familiarize with various food additives
2	HS302	Food and Beverage Service and Techniques & Management	<ul style="list-style-type: none">• Have understanding of the bar management and cost• Control in F & B service operations• Gain comprehensive knowledge about poultry, fish and meat• Familiarize with event and banquet management• Keep up to date with current trends in hospitality operations
3	HS303	Accommodation Operation Techniques	<ul style="list-style-type: none">• Establish the importance of accommodation operations within the hospitality Industry• Prepare the students to acquire skills and knowledge to identify the required standards and decision-making consideration of this department• Know the basics of textiles and laundry operations• Impart knowledge of front office accounting and statistical data
4	HS304	Hotel Accounting Procedures	<ul style="list-style-type: none">• Equip students with knowledge of accounting as practiced in hotels• Help them to utilize this knowledge in day to day operations undertaken in various departments in hotel• Introduction to basic cost concepts• Introduction methods of costing

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5	HS305	Hospitality Marketing Management	<ul style="list-style-type: none">• Make the students understand importance of marketing in Hospitality Industry and concepts of the marketing• Know the importance of buying behaviors, market segmentation and marketing mix strategies for effective marketing of the hotel industry• Understand the product cycle
6	HS306	Hotel Law Practices	<ul style="list-style-type: none">• Impart basic knowledge of Hotel law• Understand intricacies of Sales of good Acts, Industrial Law, Food Legislations business law
7	HS 307	Advanced Food Production Systems (Practical)	<ul style="list-style-type: none">• Prepare Chocolate work, International A la carte, Classical Appetizers, Sandwiches, Cake Decorations• Make students more proficient in kitchen
8	HS 308	Food & Beverage Service Techniques & Management(Practical)	<ul style="list-style-type: none">• Learn Setting up of bar, planning & operations• Have an exposure with respect to the technological enhancement in this field• Gain knowledge about taking bookings for banquet events and filling of banquet function prospectus, banquet reservation diary and post event briefing sheet
9	HS 309	Accommodation Operations Techniques (Practical)	<ul style="list-style-type: none">• Learn format of snag list, Preparing operational budget, Towel Art etc• Have an exposure with respect to the technological enhancement in this field• Gain knowledge about guest handling and problem solving

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Semester: III

Sl. No.	Course Code	Course Name	Course Outcomes
1	HS 401	Principal of International Cuisine	<ul style="list-style-type: none">• Develop specialized culinary skills amongst the students to prepare them for the industry• Develop managerial and conceptual skill sets required in the professional culinary industry• Expose students to various regions of international cuisines• Familiarize students with equipment, types of catering, methods of budgeting, purchasing and indenting, storing, portioning and planning in quantity food production.
2	HS 402	Advance Food & Beverage Service Techniques & Management	<ul style="list-style-type: none">• Enables the students to gain a better understanding of the role of food & beverage management in the context of overall catering operations.• Demonstrates an insight into their history, manufacture, classification & service of Alcoholic beverages and liqueurs• Demonstrates and familiarize the students with the current trends in hospitality operations like standard operating procedures and software applications.• Develop technical skills required for the service of alcoholic beverages• Understand the basic of the buffet and banquet setups and develop skills in various arrangements and service procedures
3	HS 403	Specialized Accommodation Management	<ul style="list-style-type: none">• Help students to acquire knowledge & skills with respect to planning & designing aspects• Understand the importance Yield management, ARR and Rev PAR• Learn about windows & window treatment, Soft furnishing & Accessories, Floor, Floor finishes & Wall Coverings, Environmental

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			<p>Practices in Housekeeping etc.</p> <ul style="list-style-type: none">• Learn Meeting Incentive Convention Exposition (MICE), Staffing, Use of computer technology in Rooms Division• Get the knowledge of various sales techniques used to maximize the room occupancy of the hotel
4	HS 404	Total Quality Management	<ul style="list-style-type: none">• Introduce the students to importance of quality management and Six Core concepts of TQM• Understand importance of ISO and EMS and how they help establishments• Learn problem solving tools and techniques
5	HS 405	Human Resource Management	<ul style="list-style-type: none">• Make the students understand the concepts of Human Resource Management• Understand the need and importance of motivation, incentives and reinforcements• Understand job description, job analysis, job specifications, process of recruitment and selection
6	HS 406	Entrepreneurship Development	<ul style="list-style-type: none">• Understand the technical, operational and financial feasibility required for setting up an entrepreneurial project• Inculcate and promote risk taking behavior needed to be successful in any start-up• Do SWOT analysis and understand corporate social responsibility
7	HS 407	Principal of International Cuisine (Practical)	<ul style="list-style-type: none">• Learn preparations like Pâté& Terrines, Mousse, Galantine &Ballotines, and setup clod platter• Understand and demonstrate Product research and development• Learn how to minimize cost and increase profit by using menu engineering
8	HS 408	Advance Food & Beverage Service Techniques & Management (Practical)	<ul style="list-style-type: none">• Learn and demonstrate Planning of Restaurant Operation for Specialty Restaurant, Fast Food, and Coffee Shop• Learn Preparation of duty rosters in restaurants, menu planning for Japanese, Mediterranean cuisine• Understand various wine pairing, and reasons

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9	HS 409	Specialized Accommodation Management(Practical)	<ul style="list-style-type: none">• Demonstrate and learn how to determine staffing and create duty roaster• Help students in Designing a Brochure, and make a presentations• Make models of rooms, learn snagging, and budgeting