

**Ahmednagar Jilha Maratha Vidya Prasarak Samaj's**  
**INSTITUTE OF**  
**HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR**  
**Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778**

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**Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to Uni. of Pune**

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<b>Criteria 2- Teaching- Learning and Evaluation (350)</b>		
<b>Key Indicator- 2.6 Student Performance and Learning Outcome (60)</b>		
<b>2.6.1. Teachers and students are aware of the stated programme and course outcomes of the programmes offered by the institution AY. 21-22</b>		
<b>Sr. No.</b>	<b>List of Documents</b>	<b>Page No.</b>
1	Copy of PSO	1
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3	Copy of CO - ( 4 <sup>th</sup> year BHMCT 2016 Pattern)	4
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AICTE No. F 421 / MS - 16 / APR (HM) / ET / 96 INST.CODE NO. C001863

Ref. No. :

Date : / / 20

**PROGRAM SPECIFIC OUTCOMES (PSOs)**

On completion of degree programs (BHMCT and B.Sc.HS)  
successfully,

1. Students develop understanding of hotel organization, its structure and functioning of various departments of hospitality industry.
2. Students gain comprehensive knowledge of hospitality industry.
3. Graduates are ready for a supervisory or managerial role in the hospitality industry.
4. Graduates are competent enough to opt for career openings worldwide in hospitality sector.



  
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**PROGRAM OUTCOMES (POs)**

**1. Hospitality Knowledge:**

On successful completion of this program students will have thorough understanding of the operational knowledge of core areas of hospitality industry.

**2. Planning abilities:**

The program develops abilities such as planning and organizing skills, time management, team building, interpersonal relationship and leadership qualities which are prerequisite in the hospitality industry.

**3. Problem analysis:**

The industrial exposure during the course help students to realize various types of problems encountered at the work place, and thereby students understand different techniques to resolve them.

**4. Use of Trends and Technology:**

Students are regularly updated to the latest trends and technology followed by the hotel industry.

**5. Professional Identity:**

The program prepares students to work in various roles in the industry viz., entrepreneurs, hoteliers, service providers and educators.

**6. Hospitality Ethics:**

Program ensures that the personal and professional ethics and morals are imbibed among the students.



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**7. Communication:**

Students are able to communicate effectively using a range of media.

**8. Hotelier and Society:**

Students graduate as responsible citizens with good human values and work ethics. Through the program they are sensitized about societal values, rights and their duties and responsibilities.

**9. Environment and Sustainability:**

The students exhibit their understanding towards environment friendly practices and further execute sustainability in the industry.

**10. Life-Long Learning:**

Through this program students gain knowledge of industry and various skills required such as soft skills, interpersonal skills and many others. They also learn to work in inclusive environment which help them while performing on various levels of job functions in hospitality industry throughout their career path.



  
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**Course Outcomes (COs)**

**Program:** Bachelor in Hotel Management and Catering Technology (BHMCT)  
**Syllabus:** 2016 - 2017 pattern **Semester:** VII

Sl. No.	Course Code	Course Name	Course Outcomes
1	CEA701	Advanced Food Production Management - I	<ul style="list-style-type: none"> <li>• Understand and explore the various regions of international cuisine</li> <li>• Develop specialized culinary skills amongst students to prepare them for the industry</li> <li>• Learn food additives</li> <li>• Learn about specialized Sections like larder and gardemanger</li> <li>• Learn &amp; create innovative presentation techniques on international cuisine</li> </ul>
2	CEB701	Specialization Food and Beverage Service Management - II	<ul style="list-style-type: none"> <li>• Inculcate a wide spread understanding of management aspects of food and beverage operations</li> <li>• Understand controlling characteristics of service outlets</li> <li>• Introduce students with various software</li> <li>• Inculcate supervisory skills required in the department</li> </ul>
3	CEC701	Specialization in Housekeeping Management - II	<ul style="list-style-type: none"> <li>• Understand various aspects of interior design and decorations and its relevance to housekeeping department.</li> <li>• Learn the layout of hotel guest room and its furniture setup.</li> <li>• Understand principles of Ergonomics and its significance in housekeeping.</li> </ul>
4	CED701	Specialization in Front Office Management - II	<ul style="list-style-type: none"> <li>• Prepare the students with in-depth knowledge of front office</li> <li>• Learn budgeting for front office</li> <li>• Understand yield management</li> <li>• Learn forecasting techniques</li> </ul>
5	AE702	Food Safety Management Systems	<ul style="list-style-type: none"> <li>• Enable students to work towards a systematic approach to food safety management</li> <li>• Learn the need and importance of developing, planning, monitoring, verifying, implementing and improving the food safety management system</li> </ul>
6	AE703	Total Quality	<ul style="list-style-type: none"> <li>• Impart the importance of quality management in</li> </ul>



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		Management	<p>the hotels</p> <ul style="list-style-type: none"> <li>• Make students understand continuous improvement, team building methods of solving quality problems and importance of team work</li> <li>• Understand the importance of customer satisfaction, thoughts of quality gurus on quality management and different systems to manage quality</li> </ul>
7	SE704	MICE	<ul style="list-style-type: none"> <li>• Give students an overview of the MICE sector of tourism industry</li> <li>• Enhance students managerial and operational skills for organizing MICE</li> </ul>
8	SE705	Customer Relationship Management In Hospitality	<ul style="list-style-type: none"> <li>• Understand, anticipate, manage and personalize the needs of current and potential customers</li> <li>• Enable the student to have a customer sense as in CRM</li> <li>• Understand CRM system</li> </ul>
9	SE706	Facility Management	<ul style="list-style-type: none"> <li>• Impart basic knowledge and practices of facility planning to the students</li> <li>• Learn aspect of planning and designing of ancillary areas of a facility</li> </ul>
10	SE707	Small Business Management	<ul style="list-style-type: none"> <li>• Impart knowledge and necessary skill sets for budding hospitality entrepreneurs</li> <li>• Develop enterprising capabilities and confidence among aspiring entrepreneurs</li> <li>• Help students to identify opportunities to develop their own ventures</li> </ul>
11	SE708	Hotel Maintenance	<ul style="list-style-type: none"> <li>• Provide information regarding the basic services and different types of engineering and maintenance system in hotel industry</li> <li>• Understand various aspects and importance of engineering department in hotels.</li> <li>• Understand various maintenance, refrigeration, air-conditioning, fuels, electricity, safety and security, water distribution system and energy conservation in hotels</li> </ul>



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**Course Outcomes (COs)**

**Program:** Bachelor in Hotel Management and Catering Technology (BHMCT)  
**Syllabus:** 2016 - 2017 pattern **Semester:** VIII

Sl. No.	Course Code	Course Name	Course Outcomes
1	CEA801	Advanced Food Production Management - I	<ul style="list-style-type: none"> <li>• Develop managerial and conceptual skill sets required in professional culinary industry</li> <li>• Familiarize the students with the current trends in the Food Production Operations</li> <li>• Learn and understand the use of software applications in daily working of kitchen</li> <li>• Sharpen their culinary skills in terms of menu planning, food costing, staffing, work organization, etc.</li> <li>• Organize a theme dinner / lunch and food festivals using all the managerial skills and their knowledge</li> </ul>
2	CEB801	Specialization Food and Beverage Service Management - II	<ul style="list-style-type: none"> <li>• Enable the students to gain a better understanding of the role of Food and Beverage Manager in the context of overall catering operation.</li> <li>• Familiarize the students with the current trends in hospitality operations like Standard Operating Procedures and Software Applications</li> <li>• Help students to know the planning and operations of restaurants, bars &amp; events.</li> <li>• Give knowledge about international cuisine and their classical dishes which help them while planning menus for different food and beverage outlets and events.</li> <li>• Provide knowledge about menu merchandizing which is required to increase the sales of an outlet through other techniques as suggestive selling and upselling.</li> </ul>
3	CEC801	Specialization in Housekeeping Management - II	<ul style="list-style-type: none"> <li>• Establish the importance of accommodation management within the hospitality industry</li> <li>• Equip the students with knowledge &amp; skills with respect to various management aspects of Housekeeping Division</li> <li>• Learn preparation of budget, use computer technology in housekeeping</li> <li>• Understand the property operation</li> </ul>



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			<ul style="list-style-type: none"> <li>• Learn about internal environment with respect to air quality</li> </ul>
4	CED801	Specialization in Front Office Management - II	<ul style="list-style-type: none"> <li>• Acquire and enhance managerial practices and various trends of front office operations</li> <li>• Acquaint students with application, principles and policies towards guest satisfaction</li> <li>• Learn preparation of budget, use computer technology in front office</li> <li>• Learn new concepts in hotel</li> <li>• Understand safety and security systems in hotel</li> </ul>
5	CO802	Project Report	<ul style="list-style-type: none"> <li>• 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</li> <li>• 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.</li> </ul>
6	AE803	Organization Behaviour	<ul style="list-style-type: none"> <li>• Understand the concept of organizational behavior</li> <li>• Understand the application in managing individuals and group within the organization and to enhance the human relation with organization</li> <li>• Provide knowledge on diversity and ethics to be followed in an organization</li> </ul>
7	AE804	Managerial Economics	<ul style="list-style-type: none"> <li>• Have knowledge of application of management techniques in the field of economics.</li> <li>• Understand the manager's role in the decision making process from economic point of view.</li> <li>• Learn the theory of customer demand &amp; its elasticity, production &amp; supply analysis.</li> </ul>



  
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**Program:** Bachelor in Hotel Management and Catering Technology (BHMCT)  
**Syllabus:** 2019 - 2020 pattern **Semester:** V

Sl. No.	Course Code	Course Name	Course Outcomes
1	C501	Industrial Training	<ul style="list-style-type: none"><li>• Get the practical exposure in industry through on-job-training</li><li>• Enable students to relate the knowledge and skills acquired in the classroom with systems, standards and practices followed in the Industry</li><li>• Get the firsthand experience of working in the industry</li></ul>



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**Course Outcomes (COs)**

**Program: Bachelor in Hotel Management and Catering Technology (BHMCT)**

**Syllabus: 2019 - 2020 pattern**

**Semester: VI**

Sl. No.	Course Code	Course Name	Course Outcomes
1	CS601A	Specialization in Food Production Management - I	<ul style="list-style-type: none"> <li>• Develop the knowledge and understanding of the international cuisine amongst students</li> <li>• Understand the basic preparations in the international cuisine</li> <li>• Understand fish mongery</li> <li>• Learn more about Nouvelle cuisine</li> <li>• Learn different kitchen layouts and designs</li> <li>• Understand characteristics, processing methods of convenience foods</li> </ul>
2	CE601B	Specialization Food and Beverage Service Management - I	<ul style="list-style-type: none"> <li>• Gain comprehensive knowledge of various Specialized Food and Beverage services used in hotel industry such as bar operations, banquets operations &amp; Gueridon service.</li> <li>• Develop technical skills of the students required to perform while dealing with these specialized food &amp; beverage services.</li> <li>• Understand aspects of budgetary control in food and beverage service.</li> </ul>
3	CE601C	Specialization in Accommodation Management - I	<ul style="list-style-type: none"> <li>• Establish the importance of Accommodation management within hospitality industry</li> <li>• Equip students to acquire knowledge and skills with respect to various aspects of Accommodation operations</li> <li>• Understand the Planning of lobby &amp; Front desk concept</li> <li>• Understand budgetary control in housekeeping</li> <li>• Understand various aspects of horticulture in hotels</li> </ul>
4	C602	Food and Beverage Control	<ul style="list-style-type: none"> <li>• Provide comprehensive knowledge on various aspects of control procedures</li> <li>• Understand the cost dynamics and break even analysis</li> <li>• Understand control cycle</li> </ul>
5	C603	Human Resource Management	<ul style="list-style-type: none"> <li>• Help the students to identify the significance and role of Human Resource Management in the Hotel</li> </ul>



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			<p>&amp; Catering Industry.</p> <ul style="list-style-type: none"> <li>• Help the students to develop an attitude for positive Human Behavior at work.</li> <li>• Give an in-depth knowledge of human resource practices related to employee in an organization such as recruitment, selection, training, performance appraisals, salary and wages, promotions and transfers, grievances and discipline.</li> </ul>
6	C604	Services Marketing	<ul style="list-style-type: none"> <li>• Enable the students to enhance their ability to understand the concept of services marketing</li> <li>• Learn intricacies of services mix</li> <li>• Understand the importance of customer satisfaction through service quality</li> </ul>
7	C605	Hotel Maintenance	<ul style="list-style-type: none"> <li>• Provide information regarding the basic services and different types of engineering and maintenance system in hotel industry</li> <li>• Understand various aspects and importance of engineering department in hotel</li> <li>• Understand various maintenance of refrigeration and air-conditioning,</li> <li>• Learn about fuels, electricity, safety and security, water distribution system and energy conservation in hotels</li> </ul>
8	GE606A	Food Science	<ul style="list-style-type: none"> <li>• Develop basic awareness about hygiene, nutrition and balanced diet in hotel industry</li> <li>• Introduce students with the terminologies related to food and nutrition</li> <li>• Make them understand the relationship between food and human health</li> <li>• Introduce the impact of microbiology on food</li> </ul>
9	GE606B	Nutrition	<ul style="list-style-type: none"> <li>• Develop basic awareness of important nutrients</li> <li>• Acquire knowledge of nutritional requirements for human beings</li> <li>• Understand plan a diet for human beings</li> </ul>



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**Course Outcomes (COs)**

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

**Syllabus:** 2019 pattern

**Semester: I**

Sl. No.	Course Code	Course Name	Course Outcomes
1	HS101	Food Production - I	<ul style="list-style-type: none"> <li>• Prepare the students to cater to the need of the industry.</li> <li>• Prepare the students with basic grooming standards to become a part of food production team.</li> <li>• Inculcate sound knowledge of the principles and basic preparations of cooking.</li> <li>• Identify the kitchen equipment's and learn their uses</li> <li>• Preparation of basic Indian cuisine.</li> </ul>
2	HS102	Food & Beverage Service - I	<ul style="list-style-type: none"> <li>• Introduction to Food &amp; Beverage service operations in the Hotel Industry</li> <li>• Learn and demonstrate the basic grooming standards and hygiene practices</li> <li>• Identify and operate basic foodservice equipment's</li> <li>• Learn the various types of services undertaken while serving the guests</li> <li>• Develop technical skills in the basic aspects of food &amp; beverage service operations in the Hotel Industry</li> <li>• Impart the basic menu knowledge</li> </ul>
3	HS 103	Housekeeping Operations - I	<ul style="list-style-type: none"> <li>• Explain role &amp; importance of housekeeping in the hospitality Industry</li> <li>• Gain knowledge of housekeeping department in a hotel</li> <li>• Educate the students about different types of hotels and types of rooms</li> <li>• Prepare the student to acquire basic knowledge and skills necessary for different tasks and aspects of housekeeping</li> </ul>
4	HS 104	Front Office Operations – I	<ul style="list-style-type: none"> <li>• Explain role &amp; importance of front office department in the hospitality Industry</li> <li>• Understand the role and functions of Front Office</li> <li>• Impart the basic knowledge of reservation activities at front office department</li> <li>• Learn the activities performed by front office for</li> </ul>



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			guests pre-arrival, arrival, stay and departure
5	HS 105	Food Production (Practical)– I	<ul style="list-style-type: none"> <li>• Demonstrate and practice food pre-preparation methods</li> <li>• Help students understand basic different masala, gravies, cooking methods</li> <li>• Basic Indian menu consisting of a Meat, Vegetable, Rice, Dal/Raita, Bread and Sweet Preparation.</li> </ul>
6	HS 106	Food & Beverage Service – I (Practical)	<ul style="list-style-type: none"> <li>• Demonstrate and practice the basic food service methods</li> <li>• Learn to lay covers, make napkin folds, serve food and serve water</li> <li>• Demonstrate and practice the service of various beverages</li> </ul>
7	HS 107	Housekeeping Operations – I (Practical)	<ul style="list-style-type: none"> <li>• Demonstrate and practice the different cleaning methods, cleaning agents, cleaning equipment</li> <li>• Demonstrate and practice Polishing of Laminated surfaces, Brass Articles, EPNS articles, Copper articles.</li> <li>• Demonstrate Cleaning of oil painted and plastic painted surfaces.</li> </ul>
8	HS108	Front Office Operations – I (Practical)	<ul style="list-style-type: none"> <li>• Demonstrate and practice the telephone etiquettes, telephone handling, guest services and bell desk activities</li> <li>• Demonstrate and practice the checkout procedures</li> <li>• Demonstrate and practice Bell desk activities and concierge, Handling guest luggage</li> </ul>
9	HS 109	Development of Generic Skills	<ul style="list-style-type: none"> <li>• Introduction to Generic Skills</li> <li>• Development of self-management skills</li> <li>• Development of team management skills</li> <li>• Development of task management skills</li> <li>• Gain Knowledge of effective problem solving techniques</li> </ul>



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**Course Outcomes (COs)**

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

**Syllabus:** 2019 pattern

**Semester: II**

Sl. No.	Course Code	Course Name	Course Outcomes
1	HS 201	Food Production – II	<ul style="list-style-type: none"> <li>• Inculcate in-depth knowledge of methods of cooking</li> <li>• Study of stocks, sauces, soups, textures, accompaniments and garnishes in continental cuisine</li> <li>• Introduction to bakery and confectionary and study of characteristics of ingredients used in it</li> <li>• Preparation of continental menu, breakfast menu.</li> </ul>
2	HS 202	Food & Beverage Service - II	<ul style="list-style-type: none"> <li>• Demonstrate comprehensive knowledge of food &amp; beverage service operations in the Hotel Industry</li> <li>• Develop technical skills for service of non-alcoholic and brewed beverages</li> <li>• Learn necessity and functions of food &amp; beverage control systems</li> <li>• Explore the scope and nature of F &amp; B service operations</li> <li>• Develop the essential attributes and elementary skills</li> </ul>
3	HS 203	Housekeeping Operations – II	<ul style="list-style-type: none"> <li>• Prepare the student to acquire basic knowledge and skills necessary for different tasks and aspects of housekeeping operations</li> <li>• Deliver detailed information about cleaning routine followed in housekeeping department</li> <li>• Know the role of Housekeeping control desk</li> <li>• Impart the basic knowledge reservation activities at front office department</li> <li>• Learn the activities performed by front office for guests pre-arrival, arrival, stay and departure</li> </ul>
4	HS 204	Front Office Operations – II	<ul style="list-style-type: none"> <li>• Understand role of Front Office in Hospitality Industry.</li> <li>• Learn about Guest cycle in Front Office.</li> <li>• Learn the guest pr-arrival and arrival procedure</li> <li>• Understand the methods of payments</li> </ul>



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5	HS 205	Food Production – II (Practical)	<ul style="list-style-type: none"> <li>• Prepare the students to cater to the need of the industry.</li> <li>• Prepare the students with basic grooming standards to become a part of food production team.</li> <li>• Inculcate sound knowledge of the principles and basic Continental preparations of cooking.</li> <li>• Identify the kitchen equipments and learn their uses</li> <li>• Preparation and introduction to basic continental menu</li> <li>• To inculcate sound knowledge of bakery</li> </ul>
6	HS 206	Food & Beverage Service – II (Practical)	<ul style="list-style-type: none"> <li>• Learn service of liqueurs, cigars and wines</li> <li>• Demonstrate and learn food and wine paring</li> <li>• Enable students to read wine label</li> </ul>
7	HS 207	Housekeeping Operations – II (Practical)	<ul style="list-style-type: none"> <li>• Understand the Bed making day/evening procedure</li> <li>• Learn about the Daily Cleaning of Guest rooms and Daily cleaning of Public Areas (Corridors)</li> <li>• Understand Inspection records in the housekeeping department</li> </ul>
8	HS208	Front Office Operations – II (Practical)	<ul style="list-style-type: none"> <li>• Demonstrate Procedures for dealing with Walk-ins, Scanty Baggage while taking advance</li> <li>• Understand the Handling guest departures / check outs.</li> <li>• Demonstrate Role Plays of - Taking a wakeup call Handling a reservation of a guest who is a black listed</li> <li>• Handling a check in procedure of a foreigner</li> </ul>
9	HS 209	French	<ul style="list-style-type: none"> <li>• Create awareness about the importance of French language in Hotel Operations</li> <li>• Learn French terminology &amp; its pronunciation related to hotel industry</li> <li>• Enable the students to practice standard phrases of French related to Hotel Operations</li> <li>• Introduce basic spoken French</li> </ul>



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**Course Outcomes (COs)**

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

**Syllabus:** 2019 pattern

**Semester: III**

Sl. No.	Course Code	Course Name	Course Outcomes
1	HS 301	Food production-III	<ul style="list-style-type: none"> <li>• Introduce students to the quantity food production</li> <li>• Study the Indian regional cooking</li> <li>• Learn the basics of bakery &amp; confectionery</li> <li>• Study various aspects of meat, poultry and fish cookery</li> <li>• Provide advance knowledge of bakery &amp; confectionery</li> <li>• Prepare students to develop practical skills required in bakery &amp; confectionery.</li> </ul>
2	HS 302	Food and Beverage Service - III	<ul style="list-style-type: none"> <li>• Give a comprehensive knowledge of the various alcoholic beverages served in the hospitality industry</li> <li>• Demonstrate an insight into history, manufacture, classification of the beverages such as wines and aperitifs.</li> <li>• Develop technical skills required for the service of alcoholic beverages and tobacco</li> </ul>
3	HS 303	Accommodation Operations I	<ul style="list-style-type: none"> <li>• Establish the importance of accommodation operations within the hospitality industry</li> <li>• Understand additional housekeeping services</li> <li>• Learn safety and security procedures for all stakeholders of the hotel</li> <li>• Know the basics of textiles and laundry operations</li> <li>• Impart knowledge of front office accounting procedures</li> <li>• Learn the role of guest relations</li> </ul>
4	HS 304	Food Production – III (Practical)	<ul style="list-style-type: none"> <li>• Understand the concepts and functions of management</li> <li>• Understand practical application of management concepts in the hospitality industry.</li> </ul>





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5	HS 305	Food and Beverage Service – III (Practical)	<ul style="list-style-type: none"><li>• Impart basic knowledge of Hotel Accounting required for the Hospitality Management</li><li>• Prepare students to comprehend and utilize this knowledge for the day-to-day operations of the organization.</li></ul>
6	HS 306	Accommodation Operations I (practical)	<ul style="list-style-type: none"><li>• Provide information regarding the basic services and different types of systems in hotel industry</li><li>• Understand, plan, co-ordinate and integrate the functions of engineering departments for overall operations and assist in the management of hotel</li><li>• Know the functions, operations, maintenance of various equipments used in hotel such as refrigeration, air-conditioning, etc.</li><li>• Understand the role of engineering department in implementing environmental friendly practices and safety in hotel industry</li></ul>
7	HS 308	Communication Skills - I	<ul style="list-style-type: none"><li>• Provide theoretical input backed with practice session in order to communicate effectively</li><li>• Enhance listening, speaking, reading and writing skills</li><li>• Impart telephone etiquettes</li></ul>



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**Course Outcomes (COs)**

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**Syllabus:** 2019 pattern

**Semester: IV**

Sl. No.	Course Code	Course Name	Course Outcomes
1	HS401	Internship	<ul style="list-style-type: none"><li>• The Industrial Training enables students to relate the knowledge and skills acquired in the classroom with systems, standards and practices followed in the Industry.</li><li>• Get the firsthand experience of working in the industry</li><li>• Understand the hierarchy in each department.</li><li>• Understand the insight and the new trends followed in Hospitality Industry.</li></ul>
2	HS402	Project Report	<ul style="list-style-type: none"><li>• 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.</li><li>• 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.</li></ul>



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**Semester: V**

Sl. No.	Course Code	Course Name	Course Outcomes
1	HS 501	Advanced food production - I	<ul style="list-style-type: none"> <li>• Study various European, North &amp; South American cuisine food.</li> <li>• Study various types of Flour Pastries, Icings, Chocolates &amp; food additives</li> <li>• Identify cuts of meat, poultry and game with its appropriate uses .</li> <li>• Learn modern plating styles for food presentation</li> </ul>
2	HS 502	Advanced Food & Beverage Service - I	<ul style="list-style-type: none"> <li>• Gain broad knowledge and develop technical skills in aspect of Specialized Food and Beverage services</li> <li>• Gain knowledge about taking banquet events and filling of banquet function prospectus, banquet reservation diary and post event briefing sheet</li> <li>• Understand the role of various costs and its impact on profitability in the food and Beverage business</li> <li>• Understand the importance of Organic food &amp; Wines and Vegan cuisine</li> </ul>
3	HS 503	Advanced Accommodation Operation - I	<ul style="list-style-type: none"> <li>• Learn importance of interior decoration and principles of designing</li> <li>• Understand managerial decision-making aspects of this department such as budgetary control, purchasing systems, night auditing and forecasting</li> <li>• Gain the knowledge of various sales techniques used by hotel industry to increase the revenue</li> </ul>
4	HS 508	Communication Skills II	<ul style="list-style-type: none"> <li>• Introduction to the concept of personality &amp; Develop personality</li> <li>• Study the nuances of power point presentation</li> <li>• Understand recruiters expectation and prepare to meet the standards</li> </ul>
5	HS509	Basic Accountancy Skills	<ul style="list-style-type: none"> <li>• Understand Basic concepts of accounting and records related to guest billings</li> <li>• Understand the day-to-day transactions related to guest accounts, income statements, final accounts</li> </ul>



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**Course Outcomes (COs)**

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**Semester:** VI

Sl. No.	Course Code	Course Name	Course Outcomes
1	HS 601	Research Project	<ul style="list-style-type: none"> <li>• Introduction to research methodology</li> <li>• Acquiring knowledge about data collection ,data analysis techniques</li> <li>• Preparing a research project report on the chosen topic .</li> </ul>
2	HS 602	Advanced food production II	<ul style="list-style-type: none"> <li>• Prepare International food oriental, middle eastern cuisine</li> <li>• Study the production &amp; processing of various charcutiere products</li> <li>• Study various records maintained by kitchen departments</li> <li>• Understand the concepts of production management &amp; budgetary controls</li> </ul>
3	HS 603	Advanced food & Beverage service - II	<ul style="list-style-type: none"> <li>• Learn Setting up of bar, planning &amp; operations</li> <li>• Have an exposure with respect to the technological enhancement in this field</li> <li>• Understand the currents trends in hospitality in hospitality operations like standards operating procedures and software applications.</li> </ul>
4	HS 604	Advanced Accommodation operations II	<ul style="list-style-type: none"> <li>• Understand the principal of Interior Designing with respect to color, Lighting, floor finishes &amp; wall coverings.</li> <li>• Have an exposure with respect to the technological enhancement in this field</li> <li>• Demonstrate the knowledge of design and layout of accommodation facilities</li> </ul>
5	HS 608	Entrepreneurship Development	<ul style="list-style-type: none"> <li>• Understand the technical, operational and financial feasibility required for setting up an entrepreneurial project</li> <li>• Inculcate and promote risk taking behavior needed to be successful in any start-up</li> </ul>



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			<ul style="list-style-type: none"> <li>• Understand the Legal compliance and challenges for a business in India</li> </ul>
6	HS 609	Principal of Management	<ul style="list-style-type: none"> <li>• Understand the principal of management, planning &amp; organizing</li> <li>• Make effective communication and improve coordination</li> <li>• Use the principal of control efficiently</li> </ul>
7	HS 610	Tourism Operations	<ul style="list-style-type: none"> <li>• Study a sense of importance and establish a link between the tourism industry and hotel industry</li> <li>• Plan, lead, organize and control resource for effective and efficient tourism operation .</li> <li>• Contextualize tourism within broader cultural, environmental, and economic dimensions of society</li> </ul>
8	HS 611	Hotel Related Law	<ul style="list-style-type: none"> <li>• The subject provides knowledge of hotel related laws and various legal aspects related to hotel industry</li> <li>• The students learn various laws used such as contract act, consumer protection act, sale of goods act, food adulteration act, shop and establishment act, environment protection act, licenses and permits and acts related to industrial legislation</li> </ul>
9	HS 612	Food Science	<ul style="list-style-type: none"> <li>• Introduction to Hygiene &amp; Sanitation in catering establishments.</li> <li>• Study of microbes to prevent food borne diseases</li> <li>• Importance of Balanced diet, Nutritional aspects. and planning Modified diets.</li> <li>• New trends in Nutrition with respect to catering industry</li> </ul>



  
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