

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

Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to S.P. Pune University

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"> • 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.
2	HS102	Food & Beverage Service - 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 food service 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 • Impart the basic menu knowledge
3	HS 103	Housekeeping Operations - I	<ul style="list-style-type: none"> • Explain role & importance of housekeeping in the hospitality Industry • Gain knowledge of housekeeping departments in hotel • Educate the students about different types of hotels and types of rooms • Prepare the student to acquire basic knowledge and skills necessary for different tasks and aspects of housekeeping
4	HS 104	Front Office Operations – I	<ul style="list-style-type: none"> • Explain role & importance of front office department in the hospitality Industry • Understand the role and functions of Front Office • Impart the basic knowledge reservation activities at front office department

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

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Semester: II

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

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

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Semester: III

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

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5	HS 305	Food and Beverage Service – III (Practical)	<ul style="list-style-type: none">• Impart basic knowledge of Hotel Accounting required for the Hospitality Management• Prepare students to comprehend and utilize this knowledge for the day-to-day operations of the organization.
6	HS 306	Accommodation Operations I (practical)	<ul style="list-style-type: none">• Provide information regarding the basic services and different types of systems in hotel industry• Understand, plan, co-ordinate and integrate the functions of engineering departments for overall operations and assist in the management of hotel• Know the functions, operations, maintenance of various equipment's in hotel such as refrigeration, air-conditioning, etc.• Understand the role of engineering department in implementing environmental friendly practices and safety in hotel industry
7	HS 308	Communication Skills - I	<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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Semester: IV

Sl. No.	Course Code	Course Name	Course Outcomes
1	HS401	Internship	<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• Understand the hierarchy in each department.• Understand the insight and the new trends followed in Hospitality Industry.
2	HS402	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.

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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"> • Study various European, North & South American cuisine food. • Study various types of Flour Pastries, Icings, Chocolates & food additives • Identify cuts of meat, poultry and game with its appropriate uses . • Learn modern plating styles for food presentation
2	HS 502	Advanced Food & Beverage Service - I	<ul style="list-style-type: none"> • Gain broad knowledge and develop technical skills in aspect of Specialized Food and Beverage services • Gain knowledge about taking banquet events and filling of banquet function prospectus, banquet reservation diary and post event briefing sheet • Understand the role of various costs and its impact on profitability in the food and Beverage business • Understand the importance of Organic food & Wines and Vegan cuisine
3	HS 503	Advanced Accommodation Operation - I	<ul style="list-style-type: none"> • Learn importance of interior decoration and principles of designing • Understand managerial decision-making aspects of this department such as budgetary control, purchasing systems, night auditing and forecasting • Gain the knowledge of various sales techniques used by hotel industry to increase the revenue
4	HS 508	Communication Skills II	<ul style="list-style-type: none"> • Introduction to the concept of personality & Develop personality • Study the nuances of power point presentation • Understand recruiters expectation and prepare to meet the standards
5	HS509	Basic Accountancy Skills	<ul style="list-style-type: none"> • Understand Basic concepts of accounting and records related to guest billings • Understand the day-to-day transactions related to guest accounts, income statements, final accounts

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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"> • Introduction to research methodology • Acquiring knowledge about data collection ,data analysis techniques • Preparing a research project report on the chosen topic .
2	HS 602	Advanced food production II	<ul style="list-style-type: none"> • Prepare International food oriental, middle eastern cuisine • Study the production & processing of various charcutiere products • Study various records maintained by kitchen departments • Understand the concepts of production management & budgetary controls
3	HS 603	Advanced food & Beverage service - II	<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 • Understand the currents trends in hospitality in hospitality operations like standards operating procedures and software applications.
4	HS 604	Advanced Accommodation operations II	<ul style="list-style-type: none"> • Understand the principal of Interior Designing with respect to color, Lighting, floor finishes & wall coverings. • Have an exposure with respect to the technological enhancement in this field • Demonstrate the knowledge of design and layout of accommodation facilities
5	HS 608	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 • Understand the Legal compliance and

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			challenges for a business in India
6	HS 609	Principal of Management	<ul style="list-style-type: none"> • Understand the principal of management, planning & organizing • Make effective communication and improve coordination • Use the principal of control efficiently
7	HS 610	Tourism Operations	<ul style="list-style-type: none"> • Study a sense of importance and establish a link between the tourism industry and hotel industry • Plan, lead, organize and control resource for effective and efficient tourism operation . • Contextualize tourism within broader cultural, environmental, and economic dimensions of society
8	HS 611	Hotel Related Law	<ul style="list-style-type: none"> • The subject provides knowledge of hotel related laws and various legal aspects related to hotel industry • 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
9	HS 612	Food Science	<ul style="list-style-type: none"> • Introduction to Hygiene & Sanitation in catering establishments. • Study of microbes to prevent food borne diseases • Importance of Balanced diet, Nutritional aspects and planning of modified diets. • New trends in Nutrition with respect to catering industry