

Quantum University, Roorkee

Course Outcomes for the Syllabus 2022-2026 Batch



Program Name **Bachelor of Hotel Management**

Course Name **Food Production Foundation- I**

Course Code **HM3110**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be able to understand working flow of professional kitchens, Hierarchy of Kitchen Department, Classical Kitchen Brigade, Duties & Responsibilities of various chefs in kitchen, their attributes.	1	S
CO2	Students will get knowledge of various kitchen equipments and Fuels used for preparing food.	1	S
CO3	Students will get knowledge of various Herbs & Spices Cereals and Pulses, Fruits and Vegetables, and Salt, Sweeteners, Fat, Milk and Milk Products used in kitchens.	2	S
CO4	Students will be able to understand the various Stocks preparations, use of Stocks and preparation of Sauces, Preparation of Mother Sauces, Understanding their derivatives.	2	S
CO5	Students will be able to understand the various Soups preparations, use of Soups and preparation of Salads, , compositions, types, dressings of salads.	3	S

Course Name **Food & Beverage Service Foundation- I**

Course Code **HM3111**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be able to understand the concept of service of food & beverages, Hierarchy of F&B Service Department, F&B Service Brigade, Modern Staffing in various hotels, Duties & Responsibilities of various employees in F&B Service department.	3	Em
CO2	Students will be able to get knowledge about different types of F&B equipments, , Food Service Tools and their Usage in F&B service department.	2-3	Em



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CO3	Students will understand the different types of fuel used in F&B service department.	2-3	Em
CO4	Students will get knowledge of various Condiments and Sweeteners, Presenting menu to guests, Table setup and Receiving and Greeting the Guests.	2-3	Em
CO5	Students will get knowledge of various food service, Preparation for Services, Mise-en-place and Mise-en-scene, arrangement and setting up of station, Par stocks maintained at each side station, emerging trends in Food Services and salient features.	2-3	Em

Course Name **Front Office Foundation- I**
Course Code **HM3114**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	To make student remember and learn about origin, evolution importance of Tourism and hospitality Industry and the various sub sections classifications under front office department	3	Em
CO2	To make Student acquire a knowledge of classification of hotels on various factors	2-3	Em
CO3	To make student remember and learn about the Hierarchy of front office of various size of hotel. Student will also gain an insight on the tariff structure, factors, brochure of hotels and will apply this knowledge further.	2-3	Em
CO4	To make student learn about communication importance, flow of communication and its relevance in Hotel industry.	2-3	Em
CO5	Student will memorize and recollect the various activities performed by Front Office and simultaneously also understand about the stationary and equipments used in Front office department.	2-3	Em

Course Name **Housekeeping Foundation- I**
Course Code **HM3115**



Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	The student will come to know about the Basic concept, meaning, definition, historical evolution and development of Hospitality & Tourism industry.	3	Em
CO2	The student will be able to learn about Products and Services of Hospitality and Tourism industry.	2-3	Em
CO3	The student will be able to learn about the Types and Classification of Hotels and Ownership in Hospitality industry.	2-3	Em
CO4	The student will be able to understand Basics of Tourism Industry. Meaning, Characteristics and Components of Tourism. Tourist Typology, Tourism Resources and Tourism Products etc.	2-3	Em
CO5	The student will be able to learn about various Tourism Services and Business Distribution Channels.	2-3	Em

Course Name **Introduction to Hospitality and Tourism Industry**
Course Code **HM3116**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	The student will come to know about the Basic concept, meaning, definition, historical evolution and development of Hospitality & Tourism industry.	3	Em
CO2	The student will be able to learn about Products and Services of Hospitality and Tourism industry.	2-3	Em
CO3	The student will be able to learn about the Types and Classification of Hotels and Ownership in Hospitality industry.	2-3	Em
CO4	The student will be able to understand Basics of Tourism Industry. Meaning, Characteristics and Components of Tourism. Tourist Typology, Tourism Resources and Tourism Products etc.	2-3	Em

CO5	The student will be able to learn about various Tourism Services and Business Distribution Channels.	2-3	Em
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Course Name **Food Production Foundation-I Lab**
Course Code **HM3144**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be able to understand working flow of professional kitchens, Hierarchy of Kitchen Department, Classical Kitchen Brigade, Duties & Responsibilities of various chefs in kitchen, their attributes.	1	S
CO2	Students will get knowledge of various kitchen equipments and Fuels used for preparing food.	1	S
CO3	Students will get knowledge of various Herbs & Spices Cereals and Pulses, Fruits and Vegetables, and Salt, Sweeteners, Fat, Milk and Milk Products used in kitchens.	2	S
CO4	Students will be able to understand the various Stocks preparations, use of Stocks and preparation of Sauces, Preparation of Mother Sauces, Understanding their derivatives.	2	S
CO5	Students will be able to understand the various Soups preparations, use of Soups and preparation of Salads, , compositions, types, dressings of salads.	3	S

Course Name **Food & Beverage Service Foundation-I Lab**
Course Code **HM3145**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be able to understand the concept of service of food & beverages, Hierarchy of F&B Service Department, F&B Service Brigade, Modern Staffing in various hotels, Duties & Responsibilities of various employees in F&B Service department.	3	Em

CO2	Students will be able to get knowledge about different types of F&B equipments, , Food Service Tools and their Usage in F&B service department.	2-3	Em
CO3	Students will understand the different types of fuel used in F&B service department.	2-3	Em
CO4	Students will get knowledge of various Condiments and Sweeteners, Presenting menu to guests, Table setup and Receiving and Greeting the Guests.	2-3	Em
CO5	Students will get knowledge of various food service, Preparation for Services, Mise-en-place and Mise-en-scene, arrangement and setting up of station, Par stocks maintained at each side station, emerging trends in Food Services and salient features.	2-3	Em

Course Name **Front Office Foundation– I Lab**
Course Code **HM3147**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be able to understand the F.O. equipment , Types & Classification of Hotels on different basis; Star Categorization, Heritage Hotels and others in India, Types & Classification of Hotels on different basis; Star Categorization, Heritage Hotels and others in India.	2	Em
CO2	Students will get knowledge of Telephone handling .	2-3	Em
CO3	Students will be able to understand the basics of front office, importance of front office, Different sections of the front office department and their layout and importance – Reservation, Reception, Concierge, Bell desk, Lobby, Telephones, Cashier.	2	Em
CO4	Students will get information of organizational structure of front office, Job Descriptions, Attributes of Front Office Personnel and standard of grooming.	3	Em
CO5	Students will get knowledge of Hotel housekeeping, Introduction, Meaning and definition Importance of Housekeeping, Sections of Housekeeping, Responsibilities of the Housekeeping department, a career in the Housekeeping department.	2	Em

Course Name **Housekeeping Foundation-I Lab**



Course Code **HM3148**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be able to understand the basic introduction about Housekeeping department, Importance, Attributes and Quality of Housekeeping	2	Em
CO2	Students will be able to Identify the organizational framework of the department and Front-of-the-house and Back-of-the-house areas of Housekeeping department.	2-3	Em
CO3	Students will be able to understand the hotel guestroom, Importance of guestroom to a guest, Rules on guest floors and Standard contents of a Guestroom.	2	Em
CO4	Students will be able to understand the Housekeeping control desk and its importance, lost & found procedure, Key control system and Handling guest queries and Telephone calls.	3	Em
CO5	Students will be able to Identify Cleaning equipment, operating principles of cleaning equipment, Importance of cleaning agents.	2	Em

Course Name **Disaster Preparedness & Management**

Course Code **CE3102**

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

Course Name **Food Production Foundation-II**



Course Code **HM3212**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be able to understand different types of cooking methods used in kitchen for cooking various types of foods and understand the role of HACCP principles in kitchen.	3	Em
CO2	Students will be able to understand the proper methods of cooking of Egg, Meat and Poultry.	2	Em
CO3	Students will be able to understand the types of Fish and Shellfish used in kitchen, their classification, different types of fish cut used in fish cookery and classical dishes of fish prepared in hotels.	2	Em
CO4	Students will be able to understand about importance of vegetables in cooking different types of food and how the effect of heat can change food quality, taste and texture .	3	Em
CO5	Students will be able to understand different types of vegetables used in cooking, cuts of vegetables and use of vegetables in Indian food. Nutritional and Hygiene aspects of vegetables.	2	Em

Course Name **Food & Beverage Service Foundation -II**

Course Code **HM3213**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be able to understand the type of non-alcoholic beverage used in hotels, preparations of mocktails and service techniques of non-alcoholic beverages and mocktails.	3	Em
CO2	Students will gain knowledge of Coffee shop and types of breakfast served in hotels. Students will understand the concept of coffee service and equipment used in service of breakfast.	2	Em

CO3	Students will be able to understand the Concept of Restaurant and different types of restaurants and their operations.	1	Em
CO4	Students will get the knowledge of receiving guest, taking order, providing food & beverage service to guest and will understand the concept of theme based and specialty restaurants.	1	Em
CO5	Students will be able to understand the concept of In room dining, Need and expectations of guest towards room service and Do's and Don'ts in room service.	2	Em

Course Name **Front Office Foundation-II**
Course Code **HM3216**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be able to understand the various Types of reservation used in hotels.	3	En
CO2	Students will gain knowledge of different types of Records and forms used in registration process .	2	En
CO3	Students will be able to understand the role of front desk, reservation system and different types of tools used in front desk of a hotel.	1	Em
CO4	Students will get the knowledge of different types of rooms and their plans, tariff fixation, understand the guest cycle, Group reservations and procedure for check-in and check-out.	2	Em
CO5	Students will be able understand the procedure for Room cleaning, Evening service, Spring cleaning and use of maid's cart trolley.	1	Em

Course Name **Housekeeping Foundation-II**
Course Code **HM3217**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
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CO1	Students will be able to understand the various types of cleaning agents are used in domestic and industries, various types of cleaning equipment used in cleaning, different types of wall and floor covering used in hotels.	3	En
CO2	Students will gain knowledge of different types of cleaning schedules for room cleanings, learn about key control system, understand the role of control desk in housekeeping.	2	En
CO3	Students will be able to understand the role of Key Handling Procedure , reservation system and different types of tools used in Key Handling Procedure of a hotel.	1	Em
CO4	Students will get the knowledge of different types of Housekeeping Supervision	2	Em
CO5	Students will be able understand the procedure for Room cleaning, Evening service, Spring cleaning and use of maid's cart trolley.	1	Em

Course Name **Concept and Practices in Tourism**
Course Code **HM3218**

Unit-wise Course Outcome			
CO1	Students will be able to understand the various types of Characteristics of Tourism	3	En
CO2	Students will gain knowledge of different types of 5 A's of Tourism	2	En
CO3	Students will be able to understand the Meaning, Concept, Definition, Components and Types of Significance of Tourism. Economic, Social, Cultural and Environmental impact of Tourism.	1	Em
CO4	Students will get the knowledge of different types Tourism Regulations	2	Em
CO5	Students will be able understand the National Tourism Trade Associations.	1	Em

Course Name **Food Production Foundation-II Lab**
Course Code **HM3244**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than

CO1	Students will be able to understand different types of cooking methods used in cooking foods and standards of HACCP used in hotel kitchen & Students will be able to understand Do's and Don'ts followed in professional kitchen.	1	Em
CO2	Students will be able to prepare simple breakfast dishes (Hard & soft boiled egg, Poached egg, Fried egg, Scrambled egg and omelets) & Students will be able to understand about meat, poultry and fish, different types of cuts, cooking of vegetables and cuts of vegetables.	2	Em
CO3	Students will be able to understand the term blanching and process of blanching used for Tomatoes and Capsicum & Students will be able to cook vegetable dishes using different methods of cooking (Boiling, Frying, Steaming and Braising)	3	Em
CO4	Students will be able to cook various vegetable and meat dishes & Students will be able to identify various varieties of rice and pulses.	3	Em
CO5	Students will be able to prepare simple dishes of Rice and understand the concept of boiling and absorption of rice dishes & Students will be able to prepare various Indian food like Rice, Dal, Chapattis, Parathas, Phulkas and simple breakfast dishes	2	Em

Course Name **Food & Beverage Service Foundation -II Lab**

Course Code **HM3245**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be able to understand different types of Non- alcoholic beverage prepared and serve according to their service techniques & Students will be able to understand the Do's and Don'ts while interacting with guest.	1	Em
CO2	Students will be able to prepare different types of mock tails and will be able to serve mock tails according to hotel standards & Students will be able to set-up breakfast layout, understand different types of breakfast services.	2	Em

CO3	Students will be able to understand Food service in restaurant and will be able to receive guest, present menu, set-up tables and Dealing with in-house guests & Students will be able to understand Restaurant service, Food pickup procedure and will be able to receive guest, present menu, set-up tables, Clearance and Dishwashing procedure.	3	Em
CO4	Students will be able to do room service, taking orders from guest rooms and serving food according to guest demand & Students will be able to understand different types of room service equipment used in room service and food pickup procedure for room service.	2	Em
CO5	Students will be able to understand different Layout Knowledge & Students will be able to understand Dishwashing area FOR Food & Beverage service area.	1	Em

Course Name **Front Office Foundation-II Lab**

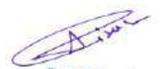
Course Code **HM3247**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be able to understand the various Types of reservation used in hotels.	3	En
CO2	Students will gain knowledge of different types of Records and forms used in registration process .	2	En
CO3	Students will be able to understand the role of front desk, reservation system and different types of tools used in front desk of a hotel.	1	Em
CO4	Students will get the knowledge of different types of rooms and their plans, tariff fixation, understand the guest cycle, Group reservations and procedure for check-in and check-out.	2	Em
CO5	Students will be able understand the procedure for Room cleaning, Evening service, Spring cleaning and use of maid's cart trolley.	1	Em

Course Name **Housekeeping Foundation-II Lab**

Course Code **HM3248**




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Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be able to understand the various types of cleaning agents are used in domestic and industries, various types of cleaning equipment used in cleaning, different types of wall and floor covering used in hotels.	3	En
CO2	Students will gain knowledge of different types of cleaning schedules for room cleanings, learn about key control system, understand the role of control desk in housekeeping.	2	En
CO3	Students will be able to understand the role of Key Handling Procedure , reservation system and different types of tools used in Key Handling Procedure of a hotel.	1	Em
CO4	Students will get the knowledge of different types of Housekeeping Supervision	2	Em
CO5	Students will be able understand the procedure for Room cleaning, Evening service, Spring cleaning and use of maid's cart trolley.	1	Em

Course Name **Environmental Studies**
Course Code **CY3205**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be able to understand the multidisciplinary nature of environment and Ecosystem, Scope and importance of Ecosystem and energy flow in an Ecosystem.	3	Em
CO2	Students will be able to understand the importance of Natural resources, renewable and non-renewable resources.	2	Em

CO3	Students will be able to understand the levels of biological diversity, bio geographic zones of India and different threats to biodiversity.	3	Em
CO4	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	1	Em
CO5	Students will identify the discarded procedure followed by housekeeping & Students will be able to understand the Linen Inventory system.	2	Em

Course Name **United Nations Development Programme**
Course Code **HU3202**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will learn about the Structure, Mission, Vision and Goals of UNDP	2	S
CO2	Equip the students with the knowledge of sustainable livelihoods for inclusive economic growth.	2	S
CO3	Students will learn and explore about the Human Development index to promote well being at all ages.	2	S
CO4	To impart better education on SDGs goals focusing on Gender Equality and Provide Access to Justice to All and Build Effective.	3	N
CO5	Students will develop knowledge regarding environment sustainability.	3	N

Course Name **Foreign Language Skills (French)**
Course Code **HM3410**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Understand the basics of French language i.e. The Alphabet, The Accents, The numbers Cardinal & Ordinal and Time (only 24 hr. clock); Weights & Measures	1	Em

CO2	Introduce themselves, Presenting and Introducing others. Also learn about the names of vegetables & fruits, Days of the week and Name of the months in French.	1	Em
CO3	Understand the name of the Countries and their Nationalities, Conjugation of second group of verbs, Adjective of place and also be able to describe their own place or any tourist place in French.	2	Em
CO4	Understand the Vocabulary & Conjugation of irregular verbs. They will be able to describe their family members, Name of dairy products and use of various verbs in French.	2	Em
CO5	Understand the Restaurant brigade, name of herbs & spices used in kitchen, name of French Wines, French Classical Menu with classic - examples of each course	3	Em

Course Name **Introduction to Indian Cookery**
Course Code **HM3411**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Understand the Indian cookery, regional influence on Indian food, various popular food of different regions of India and various characteristics and salient features of Indian Food.	1	Em
CO2	Understand the various condiments , Herbs and Spices (Allspice, Ajowain, Aniseed, Asafetida, Bay leaf, Cardamom, Cinnamon, Cloves, Coriander seeds, Cumin, Fenugreek, Mace, Nutmeg, Mustard, Pepper, Poppy Seeds, Saffron, Tamarind, Turmeric, Celery, Curry Leaf) Used in Indian Food and also get the information to use the spices in different ways and storage of spices	1	Em
CO3	Understand that various Masalas & Pastes used in Indian Cookery, concept of using wet & dry masalas in Indian food. Also learn that how to store and purchase various masalas.	2	Em
CO4	Get the knowledge of various Indian gravies used in Indian food. Like- Masala Gravy, Yellow Gravy, White Gravy, Makhani Gravy and Red gravy.	2	Em

CO5	Understand the various Commodities used in Indian Cookery also they will get the knowledge about various Souring agents, coloring agents, tendering agents, Flavoring agents, Aromatic agents and Spicing agents used in Indian food.	3	Em
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Course Name **Food & Beverage service Operations**

Course Code **HM3412**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Student will able to understand the planning & operating concept of Food & Beverage outlets.	2	Em
CO2	Student will able to understand & apply various type of Buffet setup in Banquets	1	Em
CO3	Student will able to understand the concept of F & B Control.	1	Em
CO4	Student will able to understand the concept of Budget in F & B Service outlets.	2	Em
CO5	Student will able to understand & apply the Menu Management in Catering Operations.	3	Em

Course Name **Front Office Operations**

Course Code **HM3414**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Student will able to understand the Front Office Accounting.	2	Em
CO2	Student will able to understand Role of information technology in the hospitality industry.	1	Em
CO3	Student will able to understand the Credit Control, Importance, Guest Payment methods.	1	Em
CO4	Student will able to understand the Guest accounts settlement, Cash and credit.	2	Em

CO5	Student will able to understand Hotel security staff & System, Role of Front Office.	3	Em
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Course Name **Housekeeping Operations**

Course Code **HM3415**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	To gain Knowledge Cleaning of Public areas, Pest Control, Concerns for safety and security in Housekeeping	2	Em
CO2	Course will give the knowledge above Uniform Room, Selection.	1	Em
CO3	This course will help the students to learn about basics of Functions of Laundry.	1	Em
CO4	By this course student get of Principles of Flower Arrangement.	2	Em
CO5	Students will be able to understand about the Basic elements for growth of plants.	3	Em

Course Name **Tour Operation and Management**

Course Code **HM3416**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	The student will come to know about Tour Operation: Meaning, Concept and Definition. Difference between Travel Agency and Tour Operation Business.	1	Em
CO2	The student will be able to understand the Functions of Travel Agency & Tour Operator, Itinerary Preparation, Reservation, Ticketing, Marketing and Selling of Tour Packages, Tour Package Formulation and Assembling, Preparation of Itineraries, Pre Tour and Post Tour Management.	2	Em

CO3	The student will be able to learn about Meaning, Concept, Definition, Components and Types of Tour Packages. Advantages and Disadvantages of Tour Packages. Liaisoning and Negotiation of Tour Packages, Travel Terminology, Current and Popular Travel Trade Abbreviations, Terms used in in Tourism industry.	3	Em
CO4	The student will be able to understand the Itinerary Preparation, Meaning, Definition and Concept. Typology of Itinerary, Factors to be considered while preparing an Itinerary.	2	Em
CO5	The student will be able to learn about Tour Operation Documentation and Travel Formalities like Passport, Visa, Health Certificate, Customs, Currency, Travel Insurance etc.	2	Em

Course Name **Introduction to Indian Cookery Lab**
Course Code **HM3445**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Understand the Indian cookery, Cooking and Preparation of simple popular foods & Understand the three course menu from each region of India.	1	Em
CO2	Understand that various Masalas used in Indian Cookery, concept of using wet & dry masalas in Indian food. Also learn that how to store and purchase various masalas Do's & Don'ts & Get the knowledge of various Indian gravies used in Indian food. Like- Masala Gravy.	3	Em
CO3	Understand the various Commodities used in Indian Cookery also they will get the knowledge about various Souring agents, coloring agents, tendering agents, Flavoring agents, Aromatic agents and Spicing agents used in Indian food & Get the knowledge of various Indian gravies used in Indian food. Like- Yellow Gravy.	1	Em
CO4	Get the knowledge of various Indian gravies used in Indian food. Like- White Gravy & Get the knowledge of various Indian gravies used in Indian food. Like- Makhani Gravy.	2	Em

CO5	Get the knowledge of various Indian gravies used in Indian food. Like and Red gravy & Understand the commodities and their usage in Indian Kitchens.	3	Em
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Course Name **Food & Beverage service Operations- Lab**

Course Code **HM3446**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Understand the Restaurant Set ups and type of service & Understand the Service of Afternoon & High teas	1	Em
CO2	Understand the Buffet Lay –up, theme Buffets set up & Understand the Theme Parties.	3	Em
CO3	Understand the Role Plays & Situation handling in Restaurant & Understand the Guerdon Service	1	Em
CO4	Understand the Types of service & Understand the Service of Tea and Coffee	2	Em
CO5	Understand the Taking Reservation in Restaurant & Understand the Taking Reservation in Banquets	3	Em

Course Name **Front Office Operations-Lab**

Course Code **HM3448**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Understand the Restaurant Set ups and type of Hot function keys	1	Em
CO2	Understand the Buffet Identification of Icons.	3	Em
CO3	Understand the Registration.	1	Em
CO4	Understand the Filling all the Guest details in the system for a reserved guest.	2	Em
CO5	Understand the Posting in guest folio from front office, modifying the posting.	3	Em

Course Name **Housekeeping Operations Lab**

Course Code **HM3449**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	To be familiar and gain knowledge about cleaning of public areas in Hotels & Course will give an understanding about requisite of different types of guest.	2	Em
CO2	This course will give an understanding about guest check in By this course student get a knowledge about facilities to be required for hotel guest.	3	Em
CO3	Students will learn about Layout of Linen Room & Linen Inventory system.	1	Em
CO4	Student will seek the importance of Selection and Designing of Uniforms.	1	Em
CO5	Students will gain knowledge about Use of Laundry Machinery and Equipment.	3	Em

Course Name **Indian Knowledge System**

Course Code **HU3201**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	The students will be able to understand the Indian Knowledge System such as historical development, sources and scope.	2	S
CO2	The students will be able to understand the vocabulary system of Indian knowledge system.	2	S
CO3	The students will be able to understand and apply the philosophical foundations and methods of IKS.	3	N
CO4	The students will be able to execute the case studies based on the Indian knowledge system.	3	N

CO5	The students will be able to understand the influence of Indian Knowledge System on world.	2	S
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Course Name **Regional Cuisines of India -I**

Course Code **HM3501**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	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
CO2	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
CO3	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
CO4	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
CO5	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

Course Name **Food & Beverage Service Management- I**

Course Code **HM3502**

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

Course Name **Accommodation Management -I**

Course Code **HM3503**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will understand about the supervision of various Housekeeping operations.	1	Em
CO2	Students will be able to understand the Planning of Housekeeping operations, Planning for Manpower, SOPs, planning duty rosters etc.	3	Em
CO3	Students will get knowledge about Housekeeping budget, Types of budget, purchasing system & stock records.	2	Em
CO4	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
CO5	Students will gain knowledge of Contract services used in Housekeeping operations.	2	Em

Course Name **Front Office Management-I**

Course Code **HM3505**



(Signature)
Registrar
Quantum University

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Student will know about the Knight Audit and his work into Hospitality Industry.	2	Em
CO2	Student will know about the Room Revenue Analysis and his work into Hospitality Industry.	1	Em
CO3	Student will know about of discounted rate and his work into Hospitality Industry.	3	Em
CO4	Student will know about the Human services vs Artificial Intelligence Services and his work into Hospitality Industry.	2	Em
CO5	Student will know about the Room Revenue analysis and his work into Hospitality Industry.	2	Em

Course Name **Marketing for Hospitality and Tourism**
Course Code **HM3506**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Student will know about the basic of Marketing and his work into Tourism Industry		Em
CO2	Student will know about the Market Segmentation and his work into Tourism Industry		Em
CO3	Student will know about the Product Life Cycle and his work into Tourism.		Em
CO4	Student will know about the Marketing communication and his work into Industry		Em
CO5	Student will know about the Role of employees in service delivery and his work into Tourism.		Em

Course Name **Regional Cuisines of India I Lab**
Course Code **HM3540**



Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	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
CO2	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
CO3	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
CO4	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
CO5	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

Course Name **Food & Beverage Service Management I Lab**
Course Code **HM3541**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be able to serve Alcoholic beverages : Wines and Spirits & Students will understand how to open the corks of wine Bottles	2	Em
CO2	Students will be able to do service of Spirits & Liqueurs & Students will be able to setup Bar.	1	Em
CO3	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

CO4	Students will conduct Briefing & Debriefing in F&B outlets & Students will get knowledge of service of Beer and Brewed beverages.	2	Em
CO5	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

Course Name **Accommodation Management –I Lab**

Course Code **HM3542**

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

Course Name **Front Office Management-I Lab**

Course Code **HM3543**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be able to prepare guestrooms & Students will be able to check public area checklist.	1	Em

CO2	Students will get to know about preparing Duty Roaster & Students will get to know about Planning guestroom layouts.	2	Em
CO3	Students will know about the Boutique Hotels & Students will know about Power points on silent features in respect to accommodations in hotels	3	Em
CO4	Students will understand the Hotel budgeting & Students will get information about facing professional interviews.	2	Em
CO5	Students will get to know the completion of guest cycle in software & Students will be able to do Night auditing process.	3	Em

Course Name **Regional Cuisines of India -II**
Course Code **HM3601**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	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
CO2	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
CO3	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
CO4	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
CO5	Understand the food of India, various community food and its importance in Indian Cuisine, various style of cooking Indian food	2	Em

Course Name **Food & Beverage Service Management II**
Course Code **HM3602**

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

Course Name **Accommodation Management-II**
Course Code **HM3603**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Understand the Interior Decoration and its importance for Housekeeping.	2	Em
CO2	Identify and use the different types of Color and his importance for Accommodation Operation.	3	Em
CO3	Students will be able to know about the concepts of Floor & Wall covering and why is nursery for hospitality industry.	1	Em
CO4	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

CO5	Students will be aware with the Planning & Evaluating front office work and night audit etc.	2	Em
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Course Name **Human Resource Management for Hospitality**
Course Code **HM3604**

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

Course Name **Front Office Management-II**
Course Code **HM3606**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Understand the Operational Budget and its importance for Hospitality and tourism management.	1	Em
CO2	Identify and use the different types of Multiple occupancy ratio	2	Em
CO3	Students will be able to know about the Conflicts and conflict management	1	Em

CO4	Student will gain knowledge about the Need of the technology in Front Office	3	Em
CO5	Students will be aware about the Room Revenue analysis	3	Em

Course Name **Regional Cuisines of India II Lab**

Course Code **HM3640**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	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
CO2	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
CO3	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
CO4	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
CO5	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

Course Name **Food & Beverage Service Management II Lab**

Course Code **HM3641**



Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	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
CO2	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
CO3	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
CO4	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
CO5	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

Course Name **Accommodation Management-II Lab**

Course Code **HM3642**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	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

CO2	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
CO3	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
CO4	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
CO5	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

Course Name **Front Office Management- II Lab**
Course Code **HM3643**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Student will understand about the Letter writing.	2	Em
CO2	Student will understand about the Service Recovery	1	Em
CO3	Student will understand about the Communication activities	2	Em
CO4	Student will understand about the Upselling skills	3	Em
CO5	Student will understand about the Preparing Front Office Budget	2	Em

Course Name **Entrepreneurship Development in Hospitality**
Course Code **HM3701**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
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CO1	Understand the Entrepreneur & Entrepreneurship and his importance for New Business.	1	S
CO2	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
CO3	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
CO4	Student will gain knowledge about the Venture promotion steps for prospective business ideas or opportunities.	3	S
CO5	Students will be aware with the study of Entrepreneur & Entrepreneurship. And make project of different type of field.	3	S

Course Name **Culinary Management**
Course Code **HM3702**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Understand the Meat and His Cooking Methods use during cooking food.	2	Em
CO2	Identify and use the different types of Cut into Vegetable and also understand about the salad and cold cut for Kitchen Department.	1	Em
CO3	Students will be able to know about the concepts of bakery Kitchen and different type of Breads making by Bakery section.	1	Em
CO4	Student will gain knowledge about the Yeast and his Process of food items during cooking or Baking food.	3	Em
CO5	Students will be aware with the study of Presses of Cake & Pasties making and Baking Methods.	3	Em

Course Name **Food & Beverage Service Management**
Course Code **HM3703**



Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Understand about the Foodservice Industry, Food Safety & also information about the Cleaning, Sanitation and food safety.	2	Em
CO2	Students will be able to know about the concepts of Purchasing, Receiving, Storage and also information about the Beverage and his importance for Hospitality industry.	3	Em
CO3	Students will be able to know about the Facilities Planning And Design, Equipment And Furnishings and what are the importance for Food & Beverage Service department.	2	Em
CO4	Student will gain knowledge about the Staffing Challenges, Performance Improvement, HRM, and Financial Management & Marketing Management.	1	Em
CO5	Students will be aware with the Menu Planning and his importance for Hospitality Industry.	2	Em

Course Name **Front Office Management**
Course Code **HM3704**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Understand about the Hotel Revenue Generations, Service, also information about the role of F/O Department.	3	S
CO2	Identify and use the different types of process of check in or check out also information about the how to make good relations with the guest for long time.	2	S
CO3	Students will be able to know about the concepts of Revenue Management and also information about the Internal Assessment & Principles and Demand Forecasting.	1	Em

CO4	Student will gain knowledge about the Staffing Challenges, Recruitments & Training & also information about the role of Supervisor and Managers Responsibilities.	3	Em
CO5	Students will be aware with the Safety and security of guest and also information about the Environmental and Sustainability Issues.	2	Em

Course Name **Laundry Management in Hotels**

Course Code **HM3705**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will understand the concept and importance of a laundry in a hotel; also they will get knowledge of various functions, professional setup, equipment and chemicals used in hotel laundry.	2	Em
CO2	Students will understand the types of laundry used by hotels and understand their functions.	2	Em
CO3	Students will get the knowledge of planning a hotel laundry and various operations of a professional laundry.	3	Em
CO4	Students will understand that how to manage various operations of a laundry like- valet's service, collection of guest laundry, laundry cycle and maintaining records & registers.	2	Em
CO5	Students will understand various emerging trends in laundry like- Environmental aspects, Energy conservation, various new techniques, and Information technology and quality assurance.	2	Em

Course Name **Bakery Management**

Course Code **HM3706**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
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CO1	Students will understand the concept and importance of a Bakery & Confectionery in a hotel; also they will get knowledge of various functions, professional setup, equipment and Food used in hotel Bakery.	1	Em
CO2	Students will understand the types of Bakery used by hotels and understand their functions.	3	Em
CO3	Students will get the knowledge of planning a hotel Bakery and various operations of a professional Kitchen.	2	Em
CO4	Students will understand that how to manage various operations of a Bakery like- valet's service.	1	Em
CO5	Students will understand various emerging trends in Bakery and his importance for Hospitality & Tourism.	2	Em

Course Name **Application of Computers in Hospitality**
Course Code **HM3707**

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

Course Name **Organizational Behaviour in Hospitality**
Course Code **HM3708**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Students will be understand the basics of Organizational Behavior.	1	Em
CO2	Students will be understand the basics of Theories of Personality.	2	Em
CO3	Students will be able to understand the Theories of Learning.	3	Em
CO4	Students will be able to Traditional and modern approaches to conflict	2	Em
CO5	Students will be able to understand the basics of Leadership.	3	Em

Course Name **Principles of Management in Hospitality**
Course Code **HM3709**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Student will Understand about the Management History.	1	Em
CO2	Student will Understand about the Decision-Making Process.	2	Em
CO3	Student will Understand about the Types of Organization Structure.	3	Em
CO4	Student will Understand about the Theories of Motivation: Abraham Maslow, Fredric Herzberg.	2	Em
CO5	Student will Understand about the Elements and Significance of Directing. Principles of Directing.	2	Em

Course Name **Culinary Management Lab**
Course Code **HM3740**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Student will Understand about the Menu According to Cuisine.(Consommé Carmen, Poulet Sauté Chasseur, Pommes Loretta, Haricots Verts) & Student will Understand about the Menu According to Cuisine.(Bisque D'écrevisse , Escalope De Veau viennoise, Pommes Batailles, Epinards au Gratin)	1	Em
CO2	Student will Understand about the Menu According to Cuisine.(Crème Du Barry , Darne De Saumon Grille, Sauce paloise, Pommes Fondant, Petits Pois A La Flamande) & Student will Understand about the Menu According to Cuisine.(Kromeskies , Filet De Sols Walweska, Pommes Lyonnaise, Funghi Marirati)	2	Em
CO3	Student will Understand about the Menu According to Cuisine.(Soft Rolls , Chocolate Parfait) & Student will Understand about the Menu According to Cuisine.(Garlic Rolls , Crêpe Suzette)	3	Em
CO4	Student will Understand about the Menu According to Cuisine.(Ciabatta , Chocolate Brownie) & Student will Understand about the Menu According to Cuisine.(Herb & Potato Loaf , Doughnuts)	2	Em
CO5	Student will Understand about the Menu According to Cuisine.(Choux pastry: Chocolate eclair , profitroll suchard; cream buns) & Student will Understand about the Menu According to Cuisine.(Short crust pastrv: Lemon curd tart; jaw tart)	2	Em

Course Name **Food & Beverage Service Management Lab**
Course Code **HM3741**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
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CO1	Student will Understand about the Layout of Food Service Outlets & Organizations & Student will Understand about the Food Service Operations	2	Em
CO2	Student will Understand about the Conferencing & Banqueting & Student will Understand about the Equipment and Furnishings	2	Em
CO3	Student will Understand about the Environmental Management in Food Service Operations & Student will Understand about the Visit to a professional Food Service Outlet	2	Em
CO4	Student will Understand about the Inventory & Student will Understand about the Preparation of Cocktails	1	Em
CO5	Student will Understand about the Preparation of Mocktails & Student will Understand about the Wines-Services	1	Em

Course Name **Front Office Management Lab**
Course Code **HM3742**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Student will Understand about the Prepare for interview & Student will Understand about the Extempore.	1	Em
CO2	Student will Understand about the Group discussions & Student will Understand about the Role play on various situations in front office	2	Em
CO3	Student will Understand about the Hands on Practice on Hotel Logic software & Student will Understand about the Role play on upwelling.	3	Em
CO4	Student will Understand about the Calculation of Revenue management questions & Student will Understand about the Presentation skills.	2	Em
CO5	Student will Understand about the Rooming Procedure & Student will Understand about the Custody on emergency situations in Hotel	2	Em

Course Name **Laundry Management in Hotels Lab**
Course Code **HM3743**



Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Student will Understand about the Layout of Laundry & Student will Understand about the Laundry Machinery and Equipment	2	Em
CO2	Student will Understand about the Stain Removal & Student will Understand about the Visit to a professional Laundry	2	Em
CO3	Student will Understand about the Chemicals used in laundry & Student will Understand about the Coordination with other department.	2	Em
CO4	Student will Understand about the Process of linen exchange & Student will Understand about the Planning for Laundry.	1	Em
CO5	Student will Understand about the Valet Service & Student will Understand about the Forms & Formats maintained in Laundry	1	Em

Course Name **Bakery Management Lab**

Course Code **HM3744**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than
CO1	Understand about the Bread rolls.	1	Em
CO2	Students will be able to know about the Types of Danish; Pastry.	2	Em
CO3	Students will be able to know about the Importance of Presentation Skills, Russian stolen Basic bun dough.	3	Em
CO4	Student will gain knowledge about the Biscuits & Cookies	1	Em
CO5	Students will be aware with the Short crust pastry.	1	Em