

DEPARTMENT	PROGRAMME SPECIFIC OUTCOME
Hotel Management	<p>PSO1: Gain expertise in culinary techniques, food preparation, and presentation.</p> <p>PSO2: Develop a professional understanding of the hospitality industry. Acquire skills necessary for immediate career opportunities in the culinary field.</p> <p>PSO3: Understand food safety and hygiene standards. Learn about menu planning, nutrition, and flavour profiles.</p> <p>PSO4: Learn about guest services, event management, and revenue optimization.</p> <p>PSO5: Develop the right skills necessary for culinary arts, including cooking techniques, food safety, and creativity.</p> <p>PSO6: Students will be able to apply their skills to careers in events, the airline industry, hotel and conference management, and related fields.</p>
	PROGRAMME OUTCOME
	<p>PO1: Knowledge Acquisition:</p> <p>Demonstrate a profound understanding of knowledge trends and their impact on the chosen discipline of study.</p> <p>PO2: Communication, Collaboration, Inclusiveness, and Leadership:</p> <p>Become a team player who drives positive change through effective communication, collaborative acumen, transformative leadership, and a dedication to inclusivity.</p> <p>PO3: Professional Skills:</p> <p>Demonstrate professional skills to navigate diverse career paths with confidence and adaptability.</p> <p>PO4: Digital Intelligence:</p>

	<p>Demonstrate proficiency in varied digital and technological tools to understand and interact with the digital world, thus effectively processing complex information.</p> <p>PO5: Scientific Awareness and Critical Thinking:</p> <p>Emerge as an innovative problem-solver and impactful mediator, applying scientific understanding and critical thinking to address challenges and advance sustainable solutions.</p> <p>PO6: Human Values, Professional Ethics, and Societal and Environmental Responsibility:</p> <p>Become a responsible leader, characterized by an unwavering commitment to human values, ethical conduct, and a fervent dedication to the well-being of society and the environment.</p> <p>PO7: Research, Innovation, and Entrepreneurship:</p> <p>Emerge as a researcher and entrepreneurial leader, forging collaborative partnerships with industry, academia, and communities to contribute enduring solutions for local, regional, and global development.</p>
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Programme : (BSc Hotel Management & Culinary Arts)		
COURSE CODE & COURSE NAME	COURSE OUTCOME	COGNITIVE LEVEL
<p>- Remember (R), Understand (U), Apply (Ap), Analyse (An), Evaluate (E), Create (C)</p> <p># - Factual Knowledge(F) Conceptual Knowledge (C) Procedural Knowledge (P)</p> <p>Metacognitive Knowledge (M)</p>		
Semester 1		
<p>Subject code with subject name:</p> <p>BHC1CJ101 / BHC1MN100</p>	<p>CO1: Describe and apply the principles of food safety and sanitation practices.</p> <p>Apply standards of professionalism to the culinary arts industry</p>	U

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BASICS IN FOOD PRODUCTION	CO2: Compare and contrast the classical brigade and modern staffing in various category hotels. Identify the roles and responsibilities of executive chef and other chefs	Ap
	CO3: Understand the aims and objectives of cooking foods. Demonstrate the heat transfer methods and their applications. Analyse the effect of heat on food components.	Ap
	CO4: Apply the principles of cooking to achieve desired results. Identify and use various kitchen equipment safely and efficiently	U
	CO5: Identify and describe various equipment used in food production. Practice hygiene and etiquette in the kitchen	Ap
	CO6: Appreciate the importance of cooking foods for health and nutrition. Demonstrate creativity and presentation skills in food production	Ap
Semester 2		
BHC2JC101 / BHC2MN100 FOOD PRODUCTION	CO1: Identify and classify various types of rice, cereals, and pulses. Describe the properties and uses of rice, cereals and pulses in cookery. Identify and classify various types of fruits and vegetables.	U

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	Describe the properties and uses of fruits and vegetables in cookery. Apply the principles of food safety and quality in handling and storing food commodities	
	CO2: Identify and classify various types of soups and sauces. Demonstrate the use of stocks, roux, liaison and other thickening agents in soups and sauces. Evaluate the quality and presentation of soups and sauces.	Ap
	CO3: Describe the structure and composition of eggs and their functional properties in cookery. Describe the classification and characteristics of fish and shellfish.	Ap
	CO4: Describe the structure and composition of meat and poultry and their functional properties in cookery. Apply the principles of marination, tenderization and browning in meat and poultry cookery. Evaluate the doneness and quality of meat and poultry dishes	U
	CO5: Demonstrate basic cooking methods and pre-preparations for various food items	Ap
	CO6: Demonstrate creativity and presentation	Ap

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	skills in food production. Apply the principles of food safety and hygiene in food production	
Semester 3		
BHC 3CJ 201 Basic of Food& Beverage Service	CO1: Develop a comprehensive understanding of Food & Beverage Service Operations in the Hotel & Catering industry	U
	CO2: Students will understand the use of equipment in the Food and Beverage service area, considering factors such as functionality, efficiency, and maintenance requirements for optimal service delivery.	U
	CO3: Students will gain knowledge on Menu planning, Restaurant Service procedures, Meal Courses, Breakfast Service and Sequence of Service	Ap
	CO4: Students will develop an understanding of Food Cost, Hygiene standards and Budgeting in Food & Beverage operations	U
	CO5: Students will develop professional competence in delivering Food & Beverage Service in hospitality settings	Ap
	CO6: Students will acquire knowledge in	Ap

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	executing food and beverage service operations efficiently, including order taking, serving techniques, and customer interaction,	
BHC3CJ202 / BHC3MN200 Advanced Food Production	CO1: Identify and describe the types and properties of basic commodities and its uses in food production	U
	CO2: Classify and compare the different types of raising agents and their role in leavening food products. Classify and compare the different types of thickening agents and their role in thickening food products	Ap
	CO3: Describe the composition and processing of dairy products and its types	Ap
	CO4: Identify and describe the types and properties of sugar and their applications. Demonstrate the various cooking stages of sugar and their uses in food production	U
	CO5: Apply the principles and techniques of food production and presentation. Evaluate the quality and acceptability of food products.	Ap
	CO6: Prepare different types of menus from various cuisines such as French,	Ap

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	Chinese, Spanish, Italian, German, and Greek Demonstrate the skills and knowledge of food hygiene and safety.	
Semester 4		
BHC 4CJ 203 Advanced Food & Beverage Service	CO1: Students will Understand the various types Beverages & Tobacco	U
	CO2: Students will Identify the alcoholic beverages and its service methods	U
	CO3: Demonstrate proficiency in practical service skills, including table setting, serving, and customer interaction.	Ap
	CO4: Integrate theoretical knowledge and practical skills to provide exceptional beverage service in diverse hospitality settings.	Ap
	CO5: Students will develop an understanding of professional Familiarizing bar equipment and plan and operate beverage outlets	U
	CO6: Practice and learn the service of Cocktails and Mixed drinks. Learn the method of service of Non alcoholic beverages	Ap
BHC4CJ204 Bakery and Confectionery Theory and Practical	CO1: Explain the scope and importance of bakery and confectionary industry. Define and use the common bakery	U

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	terms and terminologies	
	CO2: Identify and classify the different types of wheat and flour and their properties. Explain the factors affecting the quality and grade of flour	Ap
	CO3: Explain the principles and methods of bread making and the raw materials required	Ap
	CO4: Compare and contrast the different methods of bread making such as straight dough, delayed salt, no time and sponge and dough. Identify and describe the external and internal characteristics of good quality bread	U
	CO5: Analyse and rectify the common bread faults and their causes	Ap
	CO6: Prepare different types of international and regional breads using appropriate techniques and equipment. Demonstrate the skills and knowledge of bakery hygiene and safety	Ap
BHC4CJ 205 QUANTITY COOKING THEORY AND PRACTICAL	CO1: Explain the history and diversity of Indian foods and cuisines. Identify and describe the common spices and herbs used in Indian cookery and their culinary and medicinal properties	U
	CO2: Understand the concepts and methods	Ap

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	of preparing various masalas and spice blends. Prepare different types of Indian gravies and sauces using appropriate ingredients and techniques	
	CO3: Identify and describe the cuisines and their highlights of different states of India such as Goa, Kerala, Bengal, Punjab, Andhra Pradesh, Gujarat, Rajasthan, Madhya Pradesh and North- East	Ap
	CO4: Identify and use the special equipment, tools and utensils used in regional cuisines. Understand the staple diets, food habits and preferences of different regions	U
	CO5: Identify and use the special equipment, tools and utensils used in community cuisines. Understand the cultural and religious influences on the food choices and practices of different communities	Ap
	CO6: Demonstrate the skills and knowledge of quantity cooking and catering for large groups of people. Apply the principles and techniques of menu planning, food costing, portion control, food safety and hygiene in quantity cooking	Ap
BHC5CJ 301 FRONT OFFICE	CO1: Recall and articulate the foundational elements that contribute to a comprehensive	R

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MANAGEMENT	understanding of hotel operations.	
	CO2: Summarize how through detailed study, students will understand and explain the intricacies of front office organization, staff attributes, and their role in hotel operations.	U
	CO3: Apply efficient coordination and communication skills, demonstrating their ability to navigate and contribute effectively to front office functions in a hospitality setting.	Ap
	CO4: Discover how with in-depth knowledge of tariff and guest cycle management, students will analyze complex scenarios, making informed decisions to optimize front office operations.	An
	CO5: Evaluate reservations and registration procedures, ensuring compliance with industry standards and identifying areas for improvement.	E
	CO6: Adapting to practical application, students will creatively use front office software and procedures, showcasing their ability to develop and implement efficient systems for managing hotel operations.	C
Semester 5		
BHC5CJ302 Accommodation Operation	CO1: Gain a foundational understanding of the role and significance of laundry services within the	R

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	hospitality industry.	
	CO2: Understand the overall process of hotel laundry operations from receiving soiled linen to delivering clean, pressed items.	U
	CO3: Acquire proficiency in operating various laundry equipment, including washing machines, dryers, ironing machines, and folding machines.	Ap
	CO4: Develop the ability to identify different types of stains commonly encountered in laundry operations.	An
	CO5: Learn the principles and techniques involved in dry cleaning, including the use of specialized equipment and solvents.	E
	CO6: Students can create comprehensive and practical sustainable laundry techniques that can be implemented, monitored and evaluate and demonstrate practical skill in sustainable laundry practices through hands on exercise and field visits etc.	C
BHC 05 CJ 303 Hygiene and Sanitation	CO1: Understand the importance of hygiene and sanitation in hotel management.	U
	CO2; Identify and control various hygiene and sanitation hazards.	An
	CO3: Implement effective personal and environmental hygiene practices.	Ap
	CO4: Manage cleaning and maintenance procedures in different hotel areas.	Ap

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	CO5: Develop sanitation management systems.	E
	CO6: Conduct hygiene and sanitation audits and inspections.	Ap
Semester 6		
BHC6CJ 304/ BHC 8MN 304 Advanced Garde Manger	CO1: Learn how to carve vegetables, fruits, and ice into various shapes and designs using different tools and techniques. Learn the points to be considered in carving, such as hygiene, safety, aesthetics, and presentation	U
	CO2: Learn the introduction, parts, filling, spreads, and garnishes of sandwiches and canapes. Also learn the types, making, and storing of these cold appetizers.	Ap
	CO3: Learn the introduction, types, methods, components, and uses of forcemeat. Also learn how to make sausages, pates, terrines, and galantines using different casings and cooking methods.	Ap
	CO4: Learn the types, components, and differences between marinades, cures, and brines. Learn how to make ham, bacon, and gammon using these methods.	U
	CO5: Practice the skills and techniques learned in the theory topics. Demonstrate your proficiency in vegetable and fruit	Ap

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	carving, sandwich and canape making, forcemeat production, and mousse and mousseline preparation	
	CO6: Showcase creativity and innovation in designing and presenting cold dishes and buffets.	Ap
BHC 06 CJ 305 HBC 8 MN 305 Food Science and Nutrition	CO1: Understanding the principles of food science, including food chemistry, microbiology, and processing. Knowledge of human nutrition, including the role of nutrients, metabolism, and the relationship between diet and health.	U
	CO2; Ability to analyze the nutritional content of foods. Competence in conducting food safety and quality assessments.	Ap
	CO3: Proficiency in designing and conducting experiments related to food and nutrition. Ability to interpret and present research findings effectively.	Ap
	CO4: Application of food processing techniques and technologies. Experience in developing new food products and improving existing	U

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	ones.	
	CO5: Understanding of food laws and regulations, including food labeling and safety standards. Knowledge of global and local food policy issues.	Ap
CSC3CJ201 FOOD SAFETY AND QUALITY	CO1: Demonstrate knowledge of food safety regulations and principles.	U
	CO2: Apply proper sanitation and hygiene practices in food preparation environments.	Ap
	CO3: Implement HACCP (Hazard Analysis Critical Control Points) principles to ensure food safety.	Ap
	CO4: Identify and mitigate potential food safety hazards throughout the food production process.	U
	CO5: Evaluate food quality standards and techniques to maintain freshness and flavor.	Ap
	CO6: Communicate effectively about food safety protocols and procedures to stakeholders.	Ap
Semester 7		
BHC7J 401 MANAGEMENT	CO1: Demonstrate an understanding of basic management concepts and theories.	U

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CONCEPT	CO2: Apply management principles to analyse and solve organizational problems.	Ap
	CO3: Evaluate the effectiveness of different Management strategies.	E
	CO4: Demonstrate effective communication and teamwork skills in a managerial context.	Ap
	CO5: Analysing organizational behavior. And its importance in managing workforce in a company	Ap
	CO6: Apply management concepts to analyse and propose solutions to areal-world organizational problem.	Ap
Semester 8		
BHC 08CJ489 RESEARCH METHODOLOGY	CO1: Understand and apply fundamental research concepts and methodologies.	U
	CO2: Design and conduct research studies using appropriate methodologies.	Ap
	CO3: Analyse and interpret research data using qualitative and quantitative techniques.	An
	CO4: Critically evaluate research literature and methodologies.	E
	CO5: Communicate research findings	Ap

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	effectively through written and oral presentations.	