Sinhgad Technical Education Society's

SINHGAD INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Recognized G.. of Maharashtra Es Affiliated te Savitribai Phule pune University)

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Course Code / Subject	Course Name / Subject Name	Course Outcomes		PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
		First Year – Semester- I											
HS 101	Food Production – I (Theory)	1 Introduction to the art of cookery and the basic cooking techniques.	CO1	3	2	2	3	3	2	1	1	-	-
		2 Knowledge of food & kitchen safety practices.	CO2	2	1	-	1	1	-	-	1	-	-
		3 Identify and apply various cooking methods and technique	CO3	-	-	2	1	2	1	0	0	-	-
		4 Classify kitchen brigade and equipment used	CO4	3	-	2	1	3	-	1	1	-	-
	Average HS101			2.67	1.50	2.00	1.50	2.25	1.50	1.00	1.00	-	-
HS 102	Food and Beverage Service – I (Theory)	1. The course would explore the scope and nature of F & B service operations.	CO1	3	2	2	-	3	2	1	1	-	-
		2. It would develop the essential attributes and elementary skills of students in the service procedures.	CO2	2	1	-	1	1	-	1	1	-	-
		3. Basics of Food and Beverage Service Department will be covered in the semester.	CO3	1	1	2	1	-	1	0	0	-	-
	Average HS102			2.00	1.33	2.00	1.00	2.00	1.50	1.00	1.00	-	-
HS 103	Housekeeping Operations - I (Theory)	1 Introduction to basic Housekeeping.	CO1	3	2	2	3	3	2	1	1	-	-
		2 Understand role of Housekeeping in Hotel Industry.	CO2	2	-	2	-	1	-	1	1	-	-
		3 Knowledge of different departments in House Keeping.	CO3	1	-	2	1	2	1	0	0	-	-
		4 Introduction to Basic operational aspects of accommodation operations	CO4	2	1	-	-	1	2	1	1	-	-

Carry to respective Subject PO Attainment sheet

Code	Course	CO Description	CO										
		5 Introduction to Hospitality Industry	CO5	1	1	2	1	2	-	0	0	-	-
Average HS103				**1.80**	**1.33**	**2.00**	**1.67**	**1.80**	**1.67**	**1.00**	**1.00**	**-**	**-**
HS 104	**Front Office Operations - I (Theory)**	1 Introduction to basic Front office.	CO1	-	2	-	1	-	1	1	1	-	-
		2 Understand role of front office in Hotel Industry.	CO2	-	2	1	2	1	0	0	1	-	-
		3 Knowledge of different departments in Front Office	CO3	1	-	-	1	2	1	1	0	-	-
		4 Introduction to Basic operational aspects of accommodation operations	CO4	1	2	1	2	-	0	0	1	-	-
		5 Introduction to Hospitality Industry	CO5	1	-	-	1	2	1	1	0	-	-
Average HS104				**1.00**	**2.00**	**1.00**	**1.40**	**1.67**	**1.00**	**1.00**	**1.00**	**-**	**-**
HS 105	**Food Production – I (Practical)**	To understand the practical application of the trade in accordance with Practical syllabus in Food Production.	CO1	3	2	2	3	3	2	1	1	-	-
Average HS105				**3**	**2**	**2**	**3**	**3**	**2**	**1**	**1**	**-**	**-**
HS 106	**Food and Beverage Service – I (Practical)**	To understand the practical application of the trade in accordance with Practical syllabus in Food and Beverage Service.	CO1	3	2	2	3	3	2	1	1		
Average HS106				**3**	**2**	**2**	**3**	**3**	**2**	**1**	**1**	**-**	**-**
HS 107	**Housekeeping Operations - I (Practical)**	To understand the practical application of the trade in accordance with Practical syllabus in Housekeeping Operations.	CO1	3	2	2	3	3	2	1	1		
Average HS107				**3**	**2**	**2**	**3**	**3**	**2**	**1**	**1**	**-**	**-**
HS 108	**Front Office Operations - I (Practical)**	To understand the practical application of the trade in accordance with Practical syllabus in Front Office Operations.	CO1	3	2	2	3	3	2	1	1		
Average HS108				**3**	**2**	**2**	**3**	**3**	**2**	**1**	**1**	**-**	**-**

HS 109	Development of Generic Skills	1 Introduction to Generic Skills	CO1	3	2	-	1	-	1	1	1	-	-
		2 Development of self-management skills	CO2	-	2	1	2	1	2	0	1	-	-
		3 Development of team management skills	CO3	1	-	-	1	1	0	1	0	-	-
		4 Development of task management skills	CO4	1	2	1	2	-	0	0	1	-	-
		5 Knowledge of effective problem solving techniques	CO5	1	-	-	1	2	1	1	0	-	-
Average HS109				**1.50**	**2.00**	**1.00**	**1.40**	**1.33**	**1.33**	**1.00**	**1.00**	**-**	**-**

First Year Semester - II

HS 201	Food Production – II (Theory)	1 Identify and prepare basic stocks, soups and sauces.	CO1	3	2	2	2	1	2	0	1	-	-
		2 List & Prepare various types of salads, sandwiches and appetizers.	CO2	2	-	-	1	1	0	1	0	-	-
		3 Recognize different types of fruits, vegetables &eggs with its uses	CO3	1	2	1	2	-	0	0	1	-	-
		4 Understand characteristics & functions of various bakery ingredients.	CO4	1	-	-	1	2	1	1	0	-	-
Average HS201				**1.75**	**2.00**	**1.50**	**1.50**	**1.33**	**1.50**	**1.00**	**1.00**	**-**	**-**
HS 202	Food and Beverage Service – II (Theory)	1. The course would explore the scope and nature of f & b service operations. It would develop the essential attributes and elementary skills of students in the service procedures.	CO1	3	2	2	3	3	2	1	1	-	-
		2. Basics of Food and Beverage Service Department (Food and Beverage) will be covered in the semester.	CO2	2	-	2	-	1	-	1	1	-	-
Average HS202				**2.5**	**2**	**2**	**3**	**2**	**2**	**1**	**1**	**-**	**-**
HS 203	Housekeeping Operations II (Theory)	1 Understand role of Housekeeping in the Hospitality Industry.	CO1	3	2	2	2	1	2	0	1	-	-
		2 Study basic Skills for different tasks and aspects in Housekeeping.	CO2	2	-	-	1	1	0	1	0	-	-
		3 Learn Operational aspects like Cleaning Routine of House Keeping Department.	CO3	1	2	1	2	-	0	0	1	-	-
		4 Understand Various Procedural aspects of cleaning public areas.	CO4	1	-	-	1	2	1	1	0	-	-

Code	Course	Course Outcome	CO										
		Average HS203		1.75	2.00	1.50	1.50	1.33	1.50	1.00	1.00	-	-
HS 204	**Front Office Operations II (Theory)**	1 Understand role of Front Office in Hospitality Industry.	CO1	3	2	2	2	1	2	0	1	-	-
		2 Study basic Skills for different tasks and aspects in Front Office.	CO2	2	1	-	1	-	1	1	0	-	-
		3 Understand Various Front Office Operational Procedures.	CO3	-	2	2	1	-	2	0	1	-	-
		4 Learn about Guest cycle in Front Office.	CO4	1	-	-	1	2	1	1	-	-	-
		Average HS204		2.00	1.67	2.00	1.25	1.50	1.50	1.00	1.00	-	-
HS 205	**Food Production – II (Practical)**	To understand the practical application of the trade in accordance with Practical syllabus in Food Production.	CO1	3	1	2	1	3	-	1	1	-	-
		Average HS205		3.00	1.00	2.00	1.00	3.00	-	1.00	1.00	-	-
HS 206	**Food and Beverage Service – II (Practical)**	To understand the practical application of the trade in accordance with Practical syllabus in Food and Beverage Service	CO1	3	-	1	1	-	2	2	1	-	-
		Average HS206		3.00	-	1.00	1.00	-	2.00	2.00	1.00	-	-
HS 207	**Housekeeping Operations - II (Practical)**	To understand the practical application of the trade in accordance with Practical syllabus in Housekeeping Operations.	CO1	3	1	-	3	-	1	1	1	-	-
		Average HS207		3.00	1.00	-	3.00	-	1.00	1.00	1.00	-	-
HS 208	**Front Office Operations - II (Practical)**	To understand the practical application of the trade in accordance with Practical syllabus in Front Office Operations.	CO1	2	3	1	-	2	3	2	1	-	-
		Average HS208		2.00	3.00	1.00	-	2.00	3.00	2.00	1.00	-	-
HS 209	**French**	1 To understand the importance of French in Hotel Operations.	CO1	2	1	-	1	2	2	1	1	-	-
		2 Help to acquire the correct pronunciation of French terminology.	CO2	3	1	2	2	-	2	-	1	-	-

		3 Basic introduction to spoken French.	CO3	1	-	-	1	2	-	2	-	-	-
		Average HS209		2.00	1.00	2.00	1.33	2.00	2.00	1.50	1.00	-	-

Second Year Semester III

HS 301	**FOOD PRODUCTION – III (Theory)**	1. To know various sectors of catering industry, Bulk cooking & quantity equipment used.	CO1	3	2	-	1	-	1	1	1	-	-
		2. To understand importance of Menu planning, Volume forecasting, Yield management	CO2	-	2	1	2	1	2	-	1	-	-
		3. To know Fish Cookery wrt types of Fish, cuts of fish & methods of cooking.	CO3	3	1	1	1	2	1	1	-	-	-
		4. To understand Indian regional cooking styles in detail	CO4	1	2	1	2	-	0	0	1	-	-
		5. To know preparations methods of Bread, Cake & cookies making.	CO5	1	-	-	1	2	1	1	-	-	-
		Average HS301		2.00	1.75	1.00	1.40	1.67	1.25	1.00	1.00	-	-
HS 302	**Food and Beverage Service – III (Theory)**	1. The courses will give a comprehensive knowledge of the various alcoholic beverages used in the Hospitality Industry.	CO1	3	2	2	3	3	2	1	1	-	-
		2. It will give an insight into their history, manufacture, classification, and also to develop technical and specialized skills in the service of the same.	CO2	2	-	2	-	1	-	1	1	-	-
		Average HS302		2.5	2	2	3	2	2	1	1	-	-
HS 303	**ACCOMODATION OPERATIONS – III (Theory)**	1. Establish the importance of Rooms Division Principles within the hospitality industry.	CO1	2	1	-	1	1	2	1	1	-	-
		2. Learn basic skills and knowledge necessary to successfully identify the required standards in this area	CO2	3	1	2	2	-	2	-	1	-	-
		3. Understand all aspects of cost control and establishing profitability.	CO3	1	-	-	1	2	-	2	-	-	-
		Average HS303		2.00	1.00	2.00	1.33	1.50	2.00	1.50	1.00	-	-
HS 304	**Food Production – III (Practical)**	To understand the practical application of the trade in accordance with Practical syllabus in Food Production.	CO1	3	1	-	3	-	1	1	1	-	-
		Average HS304		3.00	1.00	-	3.00	-	1.00	1.00	1.00	-	-

HS 305	Food and Beverage Service – III (Practical)	To understand the practical application of the trade in accordance with Practical syllabus in Food and Beverage Service	CO1	3	1	-	3	-	1	1	1	-	-
	Average HS305			3.00	1.00	-	3.00	-	1.00	1.00	1.00	-	-
HS 306	ACCOMODATION OPERATIONS-I (Practical)	To understand the practical application of the trade in accordance with Practical syllabus in Accommodation Operations.	CO1	3	1	-	3	-	1	1	1	-	-
	Average HS306			3.00	1.00	-	3.00	-	1.00	1.00	1.00	-	-
HS 307	Environmental Science- I	Acquiring skills to help concerned individuals in identifying and solving environmental issues.		2	1	-	1	2	2	1	1	-	-
		Environment should be an approach by including physical, chemical, biological as well as socio-cultural aspects of the environment.		3	1	2	2	-	2	-	1	-	-
		Environmental studies should build a bridge between biology, Technology and human effort.		1	-	-	1	2	-	2	-	-	-
	Average HS307			2.00	1.00	2.00	1.33	2.00	2.00	1.50	1.00	-	-
HS 308	Communication Skills- I	1. Introduction to an important skill – Communication	CO1	3	2	-	1	-	1	1	1	-	-
		2. Understand the importance and application of Communications skills in daily life	CO2	-	2	1	2	1	2	-	1	-	-
		3. Background and practice of listening, speaking, reading, writing skills	CO3	3	1	1	1	2	1	1	-	-	-
		4. Be well versed with Group Discussions and Personal Interviews	CO4	1	2	1	2	-	0	0	1	-	-
		5. Understand the concept of Body Language and its importance and application in the hotel industry	CO5	1	-	-	1	2	1	1	-	-	-
	Average HS308			2	1.75	1	1.4	1.6667	1.25	1	1	-	-
	Second Year Semester IV												
		1. It gives an opportunity for the students to explore various departments of the hotel.	CO1	3	2	-	1	-	1	1	1	-	-
		2. It allows students to get familiar with the equipments used in the operational areas.	CO2	-	2	1	2	1	2	-	1	-	-

Code	Course	CO Description	CO										
HS 401	Internship	3. Students would be able to understand the hierarchy in each department.	CO3	3	1	1	1	2	1	1	-	-	-
		4. Students would be aware of the hotel operations at macro level.	CO4	1	2	1	2	-	0	0	1	-	-
		5. Students would get an insight with the new trends followed in Hospitality Industry.	CO5	1	-	-	1	2	1	1	-	-	-
Average HS401				**2**	**1.75**	**1**	**1.4**	**1.6667**	**1.25**	**1**	**1**	**-**	**-**

Third Year Semester V

Code	Course	CO Description	CO										
HS 501	Advanced Food Production – I (Theory)	1. To Understand European, North & South American cuisine food.	CO1	3	2	-	1	-	1	1	1	-	-
		2. Identify cuts of meat, poultry and game with its appropriate uses.	CO2	-	2	1	2	1	2	-	1	-	-
		3. Sketch & illustrate kitchen layout of various areas.	CO3	3	1	1	1	2	1	1	-	-	-
		4. To know various types of Flour Pastries, Icings, Chocolates & food additives.	CO4	1	2	1	2	-	0	0	1	-	-
		5. To learn modern plating styles for food presentation	CO5	1	-	-	1	2	1	1	-	-	-
Average HS501				**2**	**1.75**	**1**	**1.4**	**1.6667**	**1.25**	**1**	**1**	**-**	**-**
HS 502	ADVANCED FOOD & BEVERAGE SERVICE – I (Theory)	The students will gain a comprehensive knowledge and develop technical skills in aspects of Specialized Food and Beverage services.	CO1	3	2	2	3	3	2	1	1	-	-
			CO2	2	-	2	-	1	-	1	1	-	-
Average HS502				**2.5**	**2**	**2**	**3**	**2**	**2**	**1**	**1**	**-**	**-**
HS 503	ADVANCED ACCOMODATION OPERATIONS – I (Theory)	1 To establish the importance of Rooms Division within the hospitality Industry.	CO1	2	1	-	1	2	2	1	1	-	-
		2 To prepare the students to acquire skills and knowledge necessary to successfully identify the required standards and Control Systems in accommodation area	CO2	3	1	2	2	-	2	-	1	-	-
		3 To teach students managerial decision-making aspects of this department.	CO3	1	-	-	1	2	-	2	-	-	-

Course	Title	CO Description	CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
		Average HS503		**2.00**	**1.00**	**2.00**	**1.33**	**2.00**	**2.00**	**1.50**	**1.00**	**-**	**-**
HS 504	**Advanced Food Production I (P)**	To understand the practical application of the trade in accordance with Practical syllabus in Advanced Food Production.	CO1	3	2	1	1	-	-	2	1	-	-
		Average HS504		**3.00**	**2.00**	**1.00**	**1.00**	**-**	**-**	**2.00**	**1.00**	**-**	**-**
HS 505	**ADVANCED FOOD & BEVERAGE SERVICE – I (Theory)**	To understand the practical application of the trade in accordance with Practical syllabus in Advanced Food and Beverage Service	CO1	3	2	2	3	3	2	1	1	-	-
			CO2	2	-	2	-	1	-	1	1	-	-
		Average HS505		**2.5**	**2**	**2**	**3**	**2**	**2**	**1**	**1**	**-**	**-**
HS 506	**ADVANCED ACCOMODATION OPERATIONS I (P)**	To understand the practical application of the trade in accordance with Practical syllabus in Advanced Accommodation Operations.	CO1	3	2	2	3	3	2	1	1	-	-
			CO2	2	-	2	-	1	-	1	1	-	-
		Average HS506		**2.5**	**2**	**2**	**3**	**2**	**2**	**1**	**1**	**-**	**-**
HS 507	**Environmental Science- II**	Acquiring skills to help concerned individuals in identifying and solving environmental issues.	CO1	2	1	-	1	2	2	1	1	-	-
		Environment should be an approach by including physical, chemical, biological as well as socio-cultural aspects of the environment.	CO2	3	1	2	2	-	2	-	1	-	-
		Environmental studies should build a bridge between biology, Technology and human effort.	CO3	1	-	-	1	2	-	2	-	-	-
		Average HS507		**2.00**	**1.00**	**2.00**	**1.33**	**2.00**	**2.00**	**1.50**	**1.00**	**-**	**-**
		1. Introduction to the concept of personality and develop personality	CO1	3	2	-	1	-	1	1	1	-	-

Course	Name	CO Description	CO										
HS 508	Communication Skills II	2.Understand the nuances of power point presentation	CO2	-	2	1	2	1	2	-	1	-	-
		3. Managing self and optimizing potential	CO3	3	1	1	1	2	1	1	-	-	-
		4. Understand recruiters' expectations and prepare to meet the standards	CO4	1	2	1	2	-	0	0	1	-	-
		5. Understand the concept of teamwork and its importance and application in the hotel industry	CO5	1	-	-	1	2	1	1	-	-	-
	Average HS508			**2**	**1.75**	**1**	**1.4**	**1.6667**	**1.25**	**1**	**1**	**-**	**-**
HS 509	Basic Accountancy Skills	1. Introduction to basic concepts of Accounting.	CO1	3	2	2	2	1	2	0	1	-	-
		2. Utilization of Accounting principles in Hotel Accounting.	CO2	2	1	-	1	-	1	1	0	-	-
		3. Introduction to Accounting Books used for recording business transaction.	CO3	-	2	2	1	-	2	0	1	-	-
		4. Ascertain Financial Results and Financial Position of the business.	CO4	1	-	-	1	2	1	1	-	-	-
	Average HS509			**2.00**	**1.67**	**2.00**	**1.25**	**1.50**	**1.50**	**1.00**	**1.00**	**-**	**-**
		Third Year Semester VI											
HS 601	RESEARCH PROJECT	1 : Introduction to research methodology.	CO1	2	1	-	1	-	1	1	0	-	-
		2 : Acquiring knowledge about data collection, data analysis techniques	CO2	-	2	2	1	-	2	0	1	-	-
		3 : Preparing a research project report on the chosen topic	CO3	1	-	-	1	2	1	1	-	-	-
		4 : Defending the research project during viva voce.	CO4	2	1	-	1	-	1	1	0	-	-
	Average HS601			**1.6667**	**1.333**	**2**	**1**	**2**	**1.25**	**1**	**1**	**-**	**-**
		1. To learn & prepare International food – Oriental, Middle eastern	CO1	3	2	-	1	-	1	1	1	-	-

Course	Course Name	CO Description	CO										
HS 602	Advanced Food Production – II (Theory)	2. To understand the production & processing of various Charcutiere products	CO2	-	2	1	2	1	2	-	1	-	-
		3. To know various record maintained by kitchen department	CO3	3	1	1	1	2	1	1	-	-	-
		4. To understand concepts of Production management & budgetary controls.	CO4	1	2	1	2	-	0	0	1	-	-
		5. To understand the importance of product research & development.	CO5	1	-	-	1	2	1	1	-	-	-
	Average HS602			**2**	**1.75**	**1**	**1.4**	**1.6667**	**1.25**	**1**	**1**	**-**	**-**
HS 603	ADVANCED FOOD& BEVERAGE SERVICE - II	1. This course enables the student to gain a better understanding of the role of Food and Beverage Management in the context of overall catering operations.	CO1	3	2	2	3	3	2	1	1	-	-
		2. To familiarize the student with the current trends in hospitality operations like Standard Operating Procedures and Software Applications	CO2	2	-	2	-	1	-	1	1	-	-
	Average HS603			**2.5**	**2**	**2**	**3**	**2**	**2**	**1**	**1**	**-**	**-**
HS 604	Advanced Accommodation Operations II	1 Develop professional specialized skills in the field of accommodation.	CO1	2	1	-	1	2	2	1	1	-	-
		2 Understand the principles of Interior Designing with respect to Color , Lighting Etc.	CO2	3	1	2	2	-	2	-	1	-	-
		3 Demonstrate the knowledge of design and layout of accommodation facilities	CO3	1	-	-	1	2	-	2	-	-	-
	Average HS604			**2.00**	**1.00**	**2.00**	**1.33**	**2.00**	**2.00**	**1.50**	**1.00**	**-**	**-**

Code	Name	CO Statement	CO										
HS 605	Advanced Food Production – II (P)	To understand the practical application of the trade in accordance with Practical syllabus in Advanced Food Production.	CO1	3	2	1	1	-	-	2	1	-	-
Average HS605				**3.00**	**2.00**	**1.00**	**1.00**	**-**	**-**	**2.00**	**1.00**	**-**	**-**
HS 606	ADVANCED FOOD & BEVERAGE SERVICE – II (P)	To understand the practical application of the trade in accordance with Practical syllabus in Advanced Food and Beverage Service	CO1	3	2	1	1	-	-	2	1	-	-
Average HS606				**3.00**	**2.00**	**1.00**	**1.00**	**-**	**-**	**2.00**	**1.00**	**-**	**-**
HS 607	ADVANCED ACCOMODATIONS OPERATIONS II	To understand the practical application of the trade in accordance with Practical syllabus in Advanced Accommodation Operations.	CO1	3	2	1	1	-	-	2	1	-	-
Average HS607				**3.00**	**2.00**	**1.00**	**1.00**	**-**	**-**	**2.00**	**1.00**	**-**	**-**
HS 608	Entrepreneurship Development	1. Introduction to the concept of Entrepreneurship.	CO1	3	2	-	1	-	1	1	1	-	-
		2. Knowledge of the functional plans	CO2	-	2	1	2	1	2	-	1	-	-
		3. Understanding the process of preparing a business plan	CO3	3	1	1	1	2	1	1	-	-	-
		4. Preparing a Business plan as per the guideline	CO4	1	2	1	2	-	0	0	1	-	-
		5. Understand the legal compliances and challenges for a business in India	CO5	1	-	-	1	2	1	1	-	-	-
Average HS608				**2**	**1.75**	**1**	**1.4**	**1.6667**	**1.25**	**1**	**1**	**-**	**-**
HS 609	Principles of Management	1: Understand the Principles of Management & thoughts	CO1	3	2	-	1	-	1	1	1	-	-
		2: Use the principles of planning & organizing	CO2	-	2	1	2	1	2	-	1	-	-
		3: Know leadership and motivation theories	CO3	3	1	1	1	2	1	1	-	-	-

Course	Name	Course Outcome	CO										
		4: Make effective communication and improve coordination	CO4	1	2	1	2	-	0	0	1	-	-
		5: Use the principles of control efficiently	CO5	1	-	-	1	2	1	1	-	-	-
Average HS609				**2**	**1.75**	**1**	**1.4**	**1.6667**	**1.25**	**1**	**1**	**-**	**-**
HS 610	TOURISM OPERATIONS	1. To inculcate a sense of importance and establish a link between the tourism industry and the hotel industry and to highlight tourism industry as an alternative career path.	CO1	2	1	-	1	2	2	1	1	-	-
		2. Plan, lead, organize and control resources for effective and efficient tourism operations.	CO2	3	1	2	2	-	2	-	1	-	-
		3. Contextualize tourism within broader cultural, environmental, and economic dimensions of society.	CO3	1	-	-	1	2	-	2	-	-	-
Average HS610				**2.00**	**1.00**	**2.00**	**1.33**	**2.00**	**2.00**	**1.50**	**1.00**	**-**	**-**
HS 611	Hotel Related Law	1 Business Law.	CO1	3	1	1	1	2	1	1	-	-	-
		2 Industrial Law.	CO2	3	2	-	1	-	1	1	1	-	-
		3 Food Legislations	CO3	-	2	1	2	1	2	-	1	-	-
		4 The Sexual Harassment of Women at Workplace	CO4	3	1	1	1	2	1	1	-	-	-
		5 Licenses and Permits	CO5	1	2	1	2	-	0	0	1	-	-
		6 GST Rules and Regulations	CO6	1	-	-	1	2	1	1	-	-	-
Average HS611				**2.2**	**1.6**	**1**	**1.3333**	**1.75**	**1.2**	**1**	**1**	**-**	**-**
HS 612	Food Science	1. Introduction to Hygiene & Sanitation in catering establishments.	CO1	3	2	-	1	-	1	1	1	-	-
		2. Study of microbes to prevent food borne diseases.	CO2	-	2	1	2	1	2	-	1	-	-
		3. Introduction to Nutritional aspects.	CO3	3	1	1	1	2	1	1	-	-	-
		4. Importance of Balanced diet and planning Modified diets.	CO4	1	2	1	2	-	0	0	1	-	-
		5. New trends in Nutrition with respect to catering industry	CO5	1	-	-	1	2	1	1	-	-	-

Average HS612				2	1.75	1	1.4	1.6667	1.25	1	1	-	-

Bachelor of Hotel Management & Catering Technology (BHMCT)

Course Code / Subject Code	Course Name / Subject Name	Course Outcomes		PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
		First Year Semester-I											
C101	Food Production - I	Food Production is an integral part of the Hospitality Industry.	CO1	2	1	-	1	2	2	1	1	-	-
		This course aims to prepare the students to cater to the needs of the industry.	CO2	3	1	2	2	-	2	-	1	-	-
		It would inculcate in them sound knowledge of the principles of Food Production so that they can be put to use in an efficient & effective way.	CO3	1	-	-	1	2	-	2	-	-	-
Average C101				2.00	1.00	2.00	1.33	2.00	2.00	1.50	1.00	-	-
C102	Food & Beverage Service - I	The course would explore the scope and nature of f & b service operations.	CO1	3	1	2	2	-	2	-	1	-	-
		It would develop the essential attributes and elementary skills in the service procedures of a catering establishment.	CO2	1	-	-	1	2	-	2	-	-	-
Average C102				2.00	1.00	2.00	1.50	2.00	2.00	2.00	1.00	-	-
C103	Basic Rooms Division – I	The subject aims to establish the importance of the House Keeping and Front Office department of a hotel and its role in the Hospitality Industry.	CO1	3	1	2	2	-	2	-	1	-	-
		It also prepares the student to acquire knowledge and skills necessary for various tasks and aspects of Rooms Division.	CO2	1	-	-	1	2	-	2	-	-	-

		Average C103		2.00	1.00	2.00	1.50	2.00	2.00	2.00	1.00	-	-
C104	**Principles of Management**	To make the students understand the concepts of management and its practical application in the hospitality industry.	CO1	3	2	1	1	1	-	1	2	-	-
		Average C104		3.00	2.00	1.00	1.00	1.00	-	1.00	2.00	-	-
C105	**French**	The syllabus aims to impart an additional soft skill that is very closely related to the core curriculum of Hotel Operations, viz. to help communicate in French, through the acquisition of a basic knowledge of	CO1	2	1	2	2	1	1	1	1	-	-
		It also aims to sensitize students to the different communicative approaches, based on cultural differences, which come into play during interpersonal interactions at a global level in the Hotel Industry.	CO2	1	-	1	1	2	-	2	-	-	-
		Average C105		1.50	1.00	1.50	1.50	1.50	1.00	1.50	1.00	-	-
C106	**Communication Skills (English) - I**	Communication is an essential life skill, and a professional pre-requisite in the hospitality industry. This course provides theoretical inputs backed with practice sessions, in order to communicate effectively.	CO1	3	1	2	2	-	2	-	1	-	-
		The course aims at enhancing listening, speaking, reading and writing skills.	CO2	1	-	-	1	2	-	2	-	-	-
		Average C106		2.00	1.00	2.00	1.50	2.00	2.00	2.00	1.00	-	-
		First Year Semester II											
C201	**Food Production - II**	Food Production is an integral part of the Hospitality Industry. To prepare the students to cater to the need of the industry. It also aims to inculcate in them sound knowledge of the principles of Food Production so that they can be put to use in an efficient & effective way.	CO1	1	2	-	1	2	1	2	-	-	-
		Average C201		1.00	2.00	-	1.00	2.00	1.00	2.00	-	-	-

Code	Course	Description	CO										
C202	Food & Beverage Service - II	This subject aims to provide intrinsic knowledge of Food and Beverage menus with purpose and necessity in various types of meals.	CO1	3	1	2	2	1	2	-	1	-	-
		It enables students to apply the knowledge and skills required to advise and serve customers in food service outlets and analyze the food service operations of in room dining.	CO2	1	2	-	1	2	-	2	-	-	-
Average C202				**2.00**	**1.50**	**2.00**	**1.50**	**1.50**	**2.00**	**2.00**	**1.00**	**-**	**-**
C203	Basic Rooms Division – II	The subject aims to provide students with the knowledge about the daily operations of the Housekeeping and Front Office department. It also prepares the student to acquire knowledge and skills necessary for various tasks and aspects of Rooms Division.	CO1	3	2	1	1	2	1	2	1	-	-
Average C203				**3.00**	**2.00**	**1.00**	**1.00**	**2.00**	**1.00**	**2.00**	**1.00**	**-**	**-**
C204	French II	The syllabus aims to impart an additional soft skill that is very closely related to the core curriculum of Hotel Operations, viz. to help communicate in French, through the acquisition of a basic knowledge of listening, speaking, reading & writing skills.	CO1	3	1	2	2	-	2	-	1	-	-
		It also aims to sensitize students to the different communicative approaches, based on cultural differences, which come into play during interpersonal interactions at a global level in the Hotel Industry.	CO2	1	1	-	1	2	-	2	-	-	-
Average C204				**2.00**	**1.00**	**2.00**	**1.50**	**2.00**	**2.00**	**2.00**	**1.00**	**-**	**-**
C205	Communication Skills (English) - II	Communication is an essential life skill, and a professional pre-requisite in the hospitality industry. This course provides theoretical inputs backed with practice sessions, in order to communicate effectively.	CO1	3	1	2	2	-	2	-	1	-	-
		The course aims at enhancing listening, speaking, reading and writing skills.	CO2	1	-	-	1	2	-	2	-	-	-

			1	2	3	4	5	6	7	8	9	10
Average C205			**2.00**	**1.00**	**2.00**	**1.50**	**2.00**	**2.00**	**2.00**	**1.00**	**-**	**-**
GE206A	**Basic Accounting**	CO1 — The course aims to help students to acquire the basic knowledge of Accounting required for Hospitality Management.	3	1	2	2	-	2	-	1	-	-
		CO2 — It would also prepare them to comprehend and utilize this knowledge for the day-to-day operations of the organization.	1	-	-	1	2	-	2	-	-	-
Average GE206A			**2.00**	**1.00**	**2.00**	**1.50**	**2.00**	**2.00**	**2.00**	**1.00**	**-**	**-**
GE206B	**Logistics and Supply Chain Management**	CO1 — The course aims at enhancing the ability of the students to understand the importance of Supply Chain Management and to know the various aspects of	3	1	2	2	-	2	-	1	-	-
		CO2 — Supply Chain Management and also to study the current trends in SCM.	1	-	-	1	2	-	2	-	-	-
Average GE206B			**2.00**	**1.00**	**2.00**	**1.50**	**2.00**	**2.00**	**2.00**	**1.00**	**-**	**-**
Second Year Semester III												
C301	**Bakery and Confectionery**	CO1 — This module provides Theoretical and Practical foundation in Baking practices.	3	1	2	2	-	2	-	1	-	-
		CO2 — It includes Selection of ingredients, proper mixing and Baking techniques involved in preparation of Breads, Cakes, Flour Pastry, Cookies and Icing.	1	-	-	1	2	-	2	-	-	-
Average C301			**2.00**	**1.00**	**2.00**	**1.50**	**2.00**	**2.00**	**2.00**	**1.00**	**-**	**-**
C302	**Food & Beverage Service – III**	CO1 — The course will give comprehensive knowledge on various fermented alcoholic beverages used in the Hospitality Industry.	2	1	-	1	-	1	1	0	-	-
		CO2 — It will also help in understanding the classification, manufacturing process and	-	2	2	1	-	2	0	1	-	-

Code	Subject	Description	CO										
		the various styles, along with technical and specialized skills in the service of the same.	CO3	1	-	-	1	2	1	1	-	-	-
		It will familiarize students to barprofile.	CO4	2	1	-	1	-	1	1	0	-	-
Average C302				1.6667	1.333	2	1	2	1.25	1	1	-	-
C303	Accommodation Operations I	This subject aims to establish the importance of Rooms Division within the Hospitality Industry.	CO1	3	1	2	2	-	2	-	1	-	-
		It also prepares the student to acquire skills and knowledge to identify the required standards and decision-making considerations of this department.	CO2	1	-	-	1	2	-	2	-	-	-
Average C303				2.00	1.00	2.00	1.50	2.00	2.00	2.00	1.00	-	-
C304	Hotel Law	The aim of studying this subject is to acquire the knowledge of basic laws related to the hotel industry and to understand business laws related to day- to- day working.	CO1	3	2	1	1	-	-	2	1	-	-
Average C304				3.00	2.00	1.00	1.00	-	-	2.00	1.00	-	-
C305	Soft Skills Management	To develop personality and communication skills of students, so as to prepare them to secure placement in the Hospitality Industry.	CO1	3	1	2	2	-	2	-	1	-	-
		Importantly, equip the students with convivial skills that enable them to handle their personal and professional lives more effectively.	CO2	1	-	-	1	2	-	2	-	-	-
Average C305				2.00	1.00	2.00	1.50	2.00	2.00	2.00	1.00	-	-
DSE306 A	Hospitality Sales	The course aims at enhancing the ability of the students in Hospitality Sales.	CO1	2	1	-	1	2	2	1	1	-	-
		It highlights the role of hotel employees in sales process & attributes required	CO2	3	1	2	2	-	2	-	1	-	-
		for hospitality sales personnel with the selling techniques adopted by the sales department of the hotel.	CO3	1	-	-	1	2	-	2	-	-	-

		Average DSE306A		2.00	1.00	2.00	1.33	2.00	2.00	1.50	1.00	-	-
DSE306 B	**Computer Fundamental**	The subject aims to give a basic knowledge about Computers and its operations.	CO1	2	1	-	1	2	2	1	1	-	-
		It enables students to operate Computers and its allied Hardware and Software.	CO2	3	1	2	2	-	2	-	1	-	-
		It also gives insight in Internet, Email and other social media.	CO3	1	-	-	1	2	-	2	-	-	-
		Average DSE306B		2.00	1.00	2.00	1.33	2.00	2.00	1.50	1.00	-	-
		Second Year Semester IV											
C401	**Quantity Food Production**	This subject aims at imparting the knowledge and skill sets required in bulk catering in welfare & commercial sectors.	CO1	2	1	-	1	2	2	1	1	-	-
		In addition to this, the students are exposed to the features of Indian regional cuisines and operations of industrial caterings.	CO2	3	1	2	2	-	2	-	1	-	-
		The course familiarizes the students with equipment, types of catering, methods of purchasing & indenting, storing, portioning and planning in quantity food production.	CO3	1	-	-	1	2	-	2	-	-	-
		Average C401		2.00	1.00	2.00	1.33	2.00	2.00	1.50	1.00	-	-
C402	**F&B Service - IV**	The course will give a comprehensive knowledge of various distilled alcoholic beverages used in Hospitality Industry.	CO1	2	1	-	1	2	2	1	1	-	-
		It will also help in understanding the classification, manufacturing process and the various styles along with technical and specialized skills in the service of the same.	CO2	3	1	2	2	-	2	-	1	-	-
		The course also covers basics of buffet and banquet set ups and develops skills in the various arrangements and service procedures of the same.	CO3	1	-	-	1	2	-	2	-	-	-
		Average C402		2.00	1.00	2.00	1.33	2.00	2.00	1.50	1.00	-	-

Course	Name	Description	CO										
C403	Accommodation Operations - II	This subject aims to establish the importance of Rooms Division within the hospitality Industry.	CO1	2	1	-	1	2	2	1	1	-	-
		It also prepares the student to acquire skills and knowledge necessary to successfully identify the required standards in this area and to consider	CO2	3	1	2	2	-	2	-	1	-	-
		decision-making aspects of this department	CO3	1	-	-	1	2	-	2	-	-	-
Average C403				2.00	1.00	2.00	1.33	2.00	2.00	1.50	1.00	-	-
C404	Event Management	Event management is one of the promising career options for budding hospitality professionals.	CO1	3	1	2	2	-	2	-	1	-	-
		The syllabus is designed in such a manner that it will enable the students to enhance their theoretical knowledge and practical skills in planning and organizing varied events ranging from small parties to weddings to corporate events.	CO2	1	-	-	1	2	-	2	-	-	-
Average C404				2.00	1.00	2.00	1.50	2.00	2.00	2.00	1.00	-	-
C405	Food Safety Management Systems	The ISO 22000 family of standards relates to Food Safety Management Systems and are designed to help organizations of any size and at any stage in the food chain to ensure they meet the needs of customers and other stakeholders.	CO1	3	1	2	2	-	2	-	1	-	-
		This model will enable students to work towards a systematic approach to developing, planning, validating, establishing, implementing, monitoring, verifying and improving the Food Safety Management System.	CO2	1	-	-	1	2	-	2	-	-	-
Average C405				2.00	1.00	2.00	1.50	2.00	2.00	2.00	1.00	-	-
		CRM ensures proficiency to manage interaction of organization with customers, clients and sales prospects with the aim to understand, anticipate, manage and personalize the needs of the current and potential customers.	CO1	2	1	-	1	2	2	1	1	-	-

Code	Course	Description	CO										
GE406A	Customer Relationship Management	Needless to say hospitality being the customer centric industry the need of CRM is unquestionable as it is the strongest tool and the most efficient approach in maintaining and creating relationships with customers.	CO2	3	1	2	2	-	2	-	1	-	-
		The course therefore enables the students to have a customer sense as CRM is the latest buzzword across industries and definite key to drive business to new levels of success.	CO3	1	-	-	1	2	-	2	-	-	-
Average GE406A				2.00	1.00	2.00	1.33	2.00	2.00	1.50	1.00	-	-
GE406B	Facility Planning	The subject aims to impart the basic knowledge and practices of Facility Planning to the students.	CO1	3	2	1	1	-	-	2	1	-	-
Average GE406B				3.00	2.00	1.00	1.00	-	-	2.00	1.00	-	-
Third Year Semester V													
C501	Industrial Training	The Industrial Training enables students to relate the knowledge and skills acquired in the classroom with systems, standards and practices prevalent in the Industry.	CO1	3	1	2	2	-	2	-	1	-	-
		It provides an opportunity to the students to acquire real-time hands on experience and observe the trends in the industry.	CO2	1	-	-	1	2	-	2	-	-	-
Average C501				2.00	1.00	2.00	1.50	2.00	2.00	2.00	1.00	-	-
Third Year Semester VI													

Code	Subject	Description	CO										
CS601A	Specialization in Food Production Management - I	This subject is an introduction to the specialization in Food Production Management and is primarily aimed at developing the knowledge of the classical European Cuisine & imparting the concept of Nouvelle cuisine.	CO1	3	1	2	2	-	2	-	1	-	-
		It deals with other prerequisite skills and knowledge to pursue career in culinary art.	CO2	1	-	-	1	2	-	2	-	-	-
Average CS601A				**2.00**	**1.00**	**2.00**	**1.50**	**2.00**	**2.00**	**2.00**	**1.00**	**-**	**-**
CS601B	Specialization in Food and Beverage Service Management-I	The subject aims to inculcate a comprehensive understanding of management aspects of food and beverage operations and controlling characteristics of service outlets.	CO1	2	1	-	1	-	1	1	0	-	-
Average CS601B				**2.00**	**1.00**	**-**	**1.00**	**-**	**1.00**	**1.00**	**-**	**-**	**-**
CS601C	Specialization in Accommodation Management –I	The subject aims to establish the importance of Accommodation Management within the Hospitality Industry.	CO1	1	-	-	1	2	1	1	-	-	-
		It equips the student to acquire knowledge and skills with respect to the various aspects of Accommodation Operations.	CO2	2	1	-	1	-	1	1	-	-	-
Average CS601C				**1.5**	**1**	**-**	**1**	**2**	**1**	**1**	**-**	**-**	**-**
C602	Food and Beverage Control	The student will gain comprehensive knowledge on various aspects of control procedures, adopted by the Food and Beverage department.	CO1	3	2	1	1	-	-	2	1	-	-
Average C602				**3.00**	**2.00**	**1.00**	**1.00**	**-**	**-**	**2.00**	**1.00**	**-**	**-**
		The competitive edge of an organization lies in human factors and needless to say as hospitality is the people business so it becomes all the more important.	CO1	2	1	-	1	-	1	1	-	-	-

Code	Subject	Description	CO										
C603	Human Resource Management	Irrespective of the level or the specialization, HR skills are required by all managers for successful careers.	CO2	1	2	2	1	-	2	-	1	-	-
		To sustain growth in the hospitality industry, it is crucial to source talented manpower, retain it and keep it motivated and satisfied. Happy and committed employees create goodwill for companies and create delighted customers.	CO3	1	-	-	-	2	-	1	-	-	-
		Studying Human Resource Management would help students to understand the HR implications in service industry, challenges faced and various competencies required by today's HR professionals.	CO4	2	1	-	1	-	1	1	-	-	-
Average C603				1.5	1.333	2	1	2	1.3333	1	1	-	-
C604	Services Marketing	The subject aims to enable the students to enhance their ability to understand the concepts of Services Marketing with special focus on hospitality marketing and be able to apply it in service business.	CO1	3	1	2	2	-	2	-	1	-	-
		This course deals with the intricacies of services mix and the importance of customer satisfaction through service quality.	CO2	1	-	-	1	2	-	2	-	-	-
Average C604				2.00	1.00	2.00	1.50	2.00	2.00	2.00	1.00	-	-
C605	Hotel Maintenance	The subject will provide information regarding role of Engineering department in hotel industry.	CO1	3	1	2	2	-	2	-	1	-	-
		At the end of the semester students will be thorough with various maintenance, refrigeration and air conditioning, electricity, safety and security, water distribution systems and energy conservation in hotel.	CO2	1	-	-	1	2	-	2	-	-	-
Average C605				2.00	1.00	2.00	1.50	2.00	2.00	2.00	1.00	-	-

Code	Subject	Description	CO										
GE606A	Food Science	The subject aims to develop the knowledge and awareness about hygiene, nutrition & balanced diet in Hotel Industry.	CO1	3	1	2	2	-	2	-	1	-	-
		It also helps to understand the relation between food and human health.	CO2	1	-	-	1	2	-	2	-	-	-
Average GE606A				**2.00**	**1.00**	**2.00**	**1.50**	**2.00**	**2.00**	**2.00**	**1.00**	**-**	**-**
GE606B	Nutrition	The subject aims to develop basic awareness of important nutrients, and acquire knowledge of nutritional requirements for human beings and plan a balanced diet.	CO1	3	2	1	1	-	-	2	1	-	-
Average GE606B				**3.00**	**2.00**	**1.00**	**1.00**	**-**	**-**	**2.00**	**1.00**	**-**	**-**
Fourth Year Semester VII													
CS701A	Specialization in Food Production Management - II	The course gives an overview of International cuisine and intends to develop specialized culinary skills amongst the students to prepare them for the industry.	CO1	1	-	-	1	2	-	2	-	-	-
Average CS701A				**1.00**	**-**	**-**	**1.00**	**2.00**	**-**	**2.00**	**-**	**-**	**-**
CS701B	Specialization in Food & Beverage Service Management – II	The subject aims to inculcate a widespread understanding of management aspects of food and beverage operations and controlling characteristics of service outlets.	CO1	3	1	2	2	-	2	-	1	-	-
		It introduces the students with various software and inculcates supervisory skills required in the department.	CO2	1	-	-	1	2	-	2	-	-	-
Average CS701B				**2.00**	**1.00**	**2.00**	**1.50**	**2.00**	**2.00**	**2.00**	**1.00**	**-**	**-**
CS701C	Specialization in Accommodation Management – II	The subject aims to establish the importance of Accommodation Management within the Hospitality Industry.	CO1	3	1	2	2	-	2	-	1	-	-
		It equips the student to acquire knowledge and skills with respect to the various aspects of Accommodation Operations.	CO2	1	-	-	1	2	-	2	-	-	-
Average CS701C				**2.00**	**1.00**	**2.00**	**1.50**	**2.00**	**2.00**	**2.00**	**1.00**	**-**	**-**
C702	Disaster Management	The course is intended to provide knowledge to the students about the basic concepts of disaster management.	CO1	3	2	1	1	-	-	2	1	-	-

		Average C702		**3.00**	**2.00**	**1.00**	**1.00**	**-**	**-**	**2.00**	**1.00**	**-**	**-**
C703	**Total Quality Management**	This subject will impart to the students the importance of Quality Management in Hotels. It focuses on continuous improvement, Team Building, Methods of solving quality problems, importance of team work.	CO1	3	1	2	2	-	2	-	1	-	-
		At the end of the semester students will be able to understand importance of customer satisfaction (Internal and External), Thoughts of Quality Gurus on Quality Management and different systems to manage Quality.	CO2	1	-	-	1	2	-	2	-	-	-
		Average C703		**2.00**	**1.00**	**2.00**	**1.50**	**2.00**	**2.00**	**2.00**	**1.00**	**-**	**-**
C704	**Environment Science**	The course aims to establish the importance of environmental issues.	CO1	2	1	-	1	2	2	1	1	-	-
		It provides insight on Environment Management in Hospitality Industry.	CO2	3	1	2	2	-	2	-	1	-	-
		It also helps students to understand the benefits of Eco-friendly practices to have a sustainable environment in daily operations of hotel.	CO3	1	-	-	1	2	-	2	-	-	-
		Average C704		**2.00**	**1.00**	**2.00**	**1.33**	**2.00**	**2.00**	**1.50**	**1.00**	**-**	**-**
C705	**Research Methodology**	Research has become an inevitable part of today's academic and professional world. Hospitality industry is no exception to this.	CO1	3	1	2	2	-	2	-	1	-	-
		This course aims at horning the research skills of the students by exposing them to the research environment and guiding them in the research process.	CO2	1	-	-	1	2	-	2	-	-	-
		Average C705		**2.00**	**1.00**	**2.00**	**1.50**	**2.00**	**2.00**	**2.00**	**1.00**	**-**	**-**
GE706A	**Managerial Economics**	To explain the students the basic principles of Managerial Economics and its application to Hotel Industry both at micro and macro levels.	CO1	3	2	1	1	-	-	2	1	-	-
		Average GE706A		**3.00**	**2.00**	**1.00**	**1.00**	**-**	**-**	**2.00**	**1.00**	**-**	**-**

Code	Course	Description	CO										
GE706B	**Tourism Operations**	Travel & Tourism industry has witnessed a rapid growth in recent years. It includes varied constituents ranging from tourist, to local population to government and non-government organizations.	CO1	3	1	2	2	-	2	-	1	-	-
		This course aims to acquaint the students to all aspects of Tourism Industry. The student will gain the preliminary knowledge of the role of a travel agent and understand the career opportunities available in this field.	CO2	1	-	-	1	2	-	2	-	-	-
Average GE706B				2.00	1.00	2.00	1.50	2.00	2.00	2.00	1.00	-	-
Fourth Year Semester VIII													
CS801A	**Specialization in Food Production Management - III**	This being the concluding culinary course for the programme, it is aimed at consolidating the food production skills and knowledge of the students and developing the managerial and conceptual skill sets required in the professional culinary industry	CO1	1	-	-	1	2	-	2	-	-	-
Average CS801A				1.00	-	-	1.00	2.00	-	2.00	-	-	-
CS801B	**Specialization in Food and Beverage Service Management- III**	The subject aims to inculcate in students the international standards understanding & Management aspects of food and beverage operations and controlling characteristics of service outlets.	CO1	3	1	2	2	-	2	-	1	-	-
		It also introduces the students with various trends required in the department which is accepted internationally.	CO2	1	-	-	1	2	-	2	-	-	-
Average CS801B				2.00	1.00	2.00	1.50	2.00	2.00	2.00	1.00	-	-
CS801C	**Specialization in Accommodation Management – III**	The subject aims to establish the importance of Accommodation Management within the Hospitality Industry.	CO1	3	1	2	2	-	2	-	1	-	-
		It equips the student to acquire knowledge and skills with respect to the Planning and Designing of hotel.	CO2	1	-	-	1	2	-	2	-	-	-
Average CS801C				2.00	1.00	2.00	1.50	2.00	2.00	2.00	1.00	-	-

C802	**Research Project**	Research has become an inevitable part of today's academic and professional world. Hospitality industry is no exception to this.	CO1	3	1	2	2	-	2	-	1	-	-
		This course aims at horning the research skills of the students by exposing them to the research environment and guiding them in the research process.	CO2	1	-	-	1	2	-	2	-	-	-
Average C802				**2.00**	**1.00**	**2.00**	**1.50**	**2.00**	**2.00**	**2.00**	**1.00**	**-**	**-**
C803	**Organization Behaviour**	To understand the concept of organizational behavior and its application in	CO1	3	1	2	2	-	2	-	1	-	-
		managing individual and group within the organization and to enhance human relation within organization.	CO2	1	-	-	1	2	-	2	-	-	-
Average C803				**2.00**	**1.00**	**2.00**	**1.50**	**2.00**	**2.00**	**2.00**	**1.00**	**-**	**-**
C804	**Entrepreneurship Development**	The course delves into various aspects of starting a new venture and various requirements associated with it.	CO1	3	1	2	2	-	2	-	1	-	-
		It highlights the process of developing a business plan and elaborates the laws and regulations and also the social responsibility to be followed for any business.	CO2	1	-	-	1	2	-	2	-	-	-
Average C804				**2.00**	**1.00**	**2.00**	**1.50**	**2.00**	**2.00**	**2.00**	**1.00**	**-**	**-**
C805	**Introduction to Cyber Security & Information Security**	The subject aims at creating awareness amongst students about Cyber-crimes and prevalent Laws and Standards framed to conquer the issue.	CO1	3	1	2	2	-	2	-	1	-	-
		It gives an overview of Cyber and Information Security Concepts along with various security management practices adopted to prevent Cyber-crimes.	CO2	1	-	-	1	2	-	2	-	-	-
Average C805				**2.00**	**1.00**	**2.00**	**1.50**	**2.00**	**2.00**	**2.00**	**1.00**	**-**	**-**