

# J.J. College of Arts & Science (Autonomous), Pudukkottai

## Department of Hotel Management

### Course Outcomes

#### B.Sc. Hotel Management – USHM

<b>Course Name - Basic Culinary Arts</b>		<b>Course Code - U1R1HMCC1</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Learn the importance of hygiene.</b>	
<b>CO 2</b>	<b>Use kitchen equipment safely.</b>	
<b>CO 3</b>	<b>Define and use of cooking terminology accurately.</b>	
<b>CO 4</b>	<b>Learn different method of cooking.</b>	
<b>CO 5</b>	<b>Plan different types of menus.</b>	
<b>Course Name - Basic Food Service</b>		<b>Course Code - U1R1HMAC1</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Imbibe knowledge of F&amp;B Services</b>	
<b>CO 2</b>	<b>Plan different menu.</b>	
<b>CO 3</b>	<b>Lay the table for different types of service, and operate basic food service equipment.</b>	
<b>CO 4</b>	<b>Acquire a basic knowledge on hotel services.</b>	
<b>CO 5</b>	<b>Prepare Bills.</b>	
<b>Course Name – Basic Food Service Practical</b>		<b>Course Code – U1R1HMAC2P</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Handle cutlery, crockery and glassware with ease.</b>	
<b>CO 2</b>	<b>Recognize service sequence and suitably arrange buffets.</b>	
<b>CO 3</b>	<b>Make various napkin folding.</b>	
<b>CO 4</b>	<b>Read and make out KOT'S.</b>	
<b>CO 5</b>	<b>Solve the guest's complaints.</b>	

<b>Course Name - Indian Cuisine Practical</b>		<b>Course Code – U2R1HMCC2P</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Learn the Indian cuisine.</b>	
<b>CO 2</b>	<b>Handle the different types of cooking equipments.</b>	
<b>CO 3</b>	<b>Learn the basic gravies and their uses.</b>	
<b>CO 4</b>	<b>Gain the knowledge of Traditional Indian Sweets.</b>	
<b>CO 5</b>	<b>Prepare various Indian dishes and control portion size.</b>	
<b>Course Name - Basic Front Office and Accommodation Management</b>		<b>Course Code – U2R1HMCC3</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Imbibe the knowledge of Front office functions and procedures.</b>	
<b>CO 2</b>	<b>Manage reservation/ cancellation.</b>	
<b>CO 3</b>	<b>Gain the knowledge of Arrival and Departure procedure.</b>	
<b>CO 4</b>	<b>Classify and maintain all types of linen.</b>	
<b>CO 5</b>	<b>Take care of functions related to articles lost/found.</b>	
<b>Course Name – Beverage Service</b>		<b>Course Code – U2R1HMAC3</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Evaluate the relationships of food and beverage.</b>	
<b>CO 2</b>	<b>Discuss the procedures of making wine and spirits.</b>	
<b>CO 3</b>	<b>Be well versed with different wines, alcoholic beverages.</b>	
<b>CO 4</b>	<b>Know the manufacturing process, classification storage and service.</b>	
<b>CO 5</b>	<b>Prepare the Cocktails and Mocktails.</b>	

<b>Course Name - Beverage Service Practical</b>		<b>Course Code – U2R1HMAC4P</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Mid and serve various kinds of alcoholic / non – alcoholic beverages.</b>	
<b>CO 2</b>	<b>Manage the equipment and arrange the bar for an elegant fashion.</b>	
<b>CO 3</b>	<b>Relate various alcoholic beverages with appropriate glassware.</b>	
<b>CO 4</b>	<b>Know about the usage of Syrups and Squashes.</b>	
<b>CO 5</b>	<b>Gain the knowledge of Service procedures of Wines.</b>	
<b>Course Name - Advanced Culinary Arts</b>		<b>Course Code – U3R1HMCC4</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Learn the various Appetizers.</b>	
<b>CO 2</b>	<b>Handle meat and fish with care.</b>	
<b>CO 3</b>	<b>Recognize the importance of Sauces.</b>	
<b>CO 4</b>	<b>Know about different types of Pastas.</b>	
<b>CO 5</b>	<b>Gain the knowledge of International Soups.</b>	
<b>Course Name – Nutrition and Food Science</b>		<b>Course Code – U3R1HMCC5</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Know the knowledge of food and its constituents.</b>	
<b>CO 2</b>	<b>Understand the important of vitamins and minerals.</b>	
<b>CO 3</b>	<b>Identify the BMR and BMI.</b>	
<b>CO 4</b>	<b>Know the nutritional value of foods.</b>	
<b>CO 5</b>	<b>Know the importance of diets therapy for disease like dissects, BP, Obesity</b>	

<b>Course Name - Continental Cuisine Practical</b>		<b>Course Code – U3R1HMCC6P</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Learn the various continental cuisines.</b>	
<b>CO 2</b>	<b>Prepare international soups.</b>	
<b>CO 3</b>	<b>Learn the food presentation and their accompaniments.</b>	
<b>CO 4</b>	<b>Manage portion control.</b>	
<b>CO 5</b>	<b>Maintain the kitchen hygiene and Sanitation.</b>	
<b>Course Name - Specialized Food Service Practical</b>		<b>Course Code – U3R1HMAC5P</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Gain the knowledge of Room Service Order taking procedure.</b>	
<b>CO 2</b>	<b>Learn different types of service in restaurants and banquets.</b>	
<b>CO 3</b>	<b>Manage service equipment like the gueridon when needed.</b>	
<b>CO 4</b>	<b>Arrange the Trolley for American Breakfast.</b>	
<b>CO 5</b>	<b>Attend guest complaints.</b>	
<b>Course Name - Bakery and Confectionary Theory</b>		<b>Course Code – U4R1HMCC8</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Use the baking equipment.</b>	
<b>CO 2</b>	<b>Know about the bread and other bakery products.</b>	
<b>CO 3</b>	<b>Get the knowledge of various cakes mixing methods.</b>	
<b>CO 4</b>	<b>Gain the knowledge about how to prepare Cookies.</b>	
<b>CO 5</b>	<b>Know about the different Levels of Oven Temperature.</b>	

<b>Course Name - Specialized Food Service</b>		<b>Course Code - U4R1HMAC6</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Learn about banquet contract agreements.</b>	
<b>CO 2</b>	<b>Gain on vital knowledge on specialized services.</b>	
<b>CO 3</b>	<b>Compile the food and wine lists in ship catering and able to arrange room service trays.</b>	
<b>CO 4</b>	<b>Know about the different Types of Gueridon Trolley.</b>	
<b>CO 5</b>	<b>Gain the knowledge about Ship Catering.</b>	
<b>Course Name - Bakery and Confectionary Practical</b>		<b>Course Code - U5R1HMCC9P</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Apply in safe Baking Practices.</b>	
<b>CO 2</b>	<b>Prepare the different types of bread.</b>	
<b>CO 3</b>	<b>Prepare the different types of cakes and cookies.</b>	
<b>CO 4</b>	<b>Handle the Bakery Equipment.</b>	
<b>CO 5</b>	<b>Avoid faults in breads and cakes.</b>	
<b>Course Name - Advanced Front Office and Accommodation Management</b>		<b>Course Code - U5R1HMCC11</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Learn the role of front office cashier and function of telephone section.</b>	
<b>CO 2</b>	<b>Gain the knowledge of cleaning agent, equipments and how to use.</b>	
<b>CO 3</b>	<b>Know the ancillary departments in house-keeping.</b>	
<b>CO 4</b>	<b>Gain the knowledge of Laundry services.</b>	
<b>CO 5</b>	<b>Know about the different types of Fibers.</b>	

<b>Course Name - Front Office Management Practical</b>		<b>Course Code - U5R1HMCC12P</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	Learn the different terminologies in front office.	
<b>CO 2</b>	Know Pre-Arrival procedures of guest.	
<b>CO 3</b>	Know about the Reservation Process.	
<b>CO 4</b>	Handle Credit and Debit Cards.	
<b>CO 5</b>	Learn how to prepare night auditor report.	
<b>Course Name - Chinese Cuisine Practical</b>		<b>Course Code - U6R1HMCC13P</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	Learn on various Chinese cuisines.	
<b>CO 2</b>	Prepare traditional Chinese dishes.	
<b>CO 3</b>	Handle equipment.	
<b>CO 4</b>	Learn the famous Chinese sweet dishes and their preparations.	
<b>CO 5</b>	Gain the Knowledge of various Chinese sauces.	
<b>Course Name - Accommodation Management Practical</b>		<b>Course Code - U6R1HMCC14P</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	Learn the different cleaning equipment and agents.	
<b>CO 2</b>	Learn the guest room cleaning procedures.	
<b>CO 3</b>	Learn the bed making process	
<b>CO 4</b>	Gain the knowledge of flower arrangements.	
<b>CO 5</b>	Know about the Linen Room Management.	

<b>Course Name - Travel Agency and Tour Operations Management</b>		<b>Course Code –U6R1HMSBE1</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Understand trends in travel agency business.</b>	
<b>CO 2</b>	<b>Understand the functions of Travel agencies and Tour agencies and Tour Operators.</b>	
<b>CO 3</b>	<b>Drop up itineraries.</b>	
<b>CO 4</b>	<b>Recognize the functions of Travel Trade Associations.</b>	
<b>CO 5</b>	<b>Gain the knowledge to Promote and developed travel sales.</b>	
<b>Course Name - E-Tourism</b>		<b>Course Code - U6R1HMSBE2</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Exhibit effective oral.</b>	
<b>CO 2</b>	<b>Communicate through personal interaction as well as classroom</b>	
<b>CO 3</b>	<b>Present, individually or as part of a group, to a larger audience.</b>	
<b>CO 4</b>	<b>Gain the knowledge on the key activities in electronic Tourism.</b>	
<b>CO 5</b>	<b>Understand the significance and functions of GGDS.</b>	
<b>CO 6</b>	<b>Acquire the knowledge on driving forces of GDS.</b>	
<b>CO 7</b>	<b>Select a payment gateway by balancing different interests.</b>	

<b>Course Name - Tourism Principles, Policies &amp; Practices</b>		<b>Course Code - U6R1HMSBE3</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Identify the various types of tourism.</b>	
<b>CO 2</b>	<b>Evaluate the components of tourism industry.</b>	
<b>CO 3</b>	<b>Assess the impacts of tourism.</b>	
<b>CO 4</b>	<b>Know the role of Tourism Organizations.</b>	
<b>CO 5</b>	<b>Identify the importance of National Action Plans.</b>	
<b>CO 6</b>	<b>Understand the Concept of Sustainable Tourism.</b>	
<b>Course Name - Air Fares and Airlines Management</b>		<b>Course Code - U6R1HMSBE4</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Understand the role of IATA and ICAO.</b>	
<b>CO 2</b>	<b>Recognize the facilities available in airport.</b>	
<b>CO 3</b>	<b>Understand the importance and role of OAG.</b>	
<b>CO 4</b>	<b>Follow know the various airfare terms.</b>	
<b>CO 5</b>	<b>Predict the airline reservation procedure.</b>	
<b>Course Name - Destination Planning and Development</b>		<b>Course Code - U6R1HMSBE5</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Know the steps involved in tourism planning process.</b>	
<b>CO 2</b>	<b>Appreciate the importance of Tourism Planning.</b>	
<b>CO 3</b>	<b>Familiar with the tourism planning process at different levels.</b>	
<b>CO 4</b>	<b>Recognize the formation of destination image and its dimensions.</b>	
<b>CO 5</b>	<b>Recognize the six A's frame work for tourism destination.</b>	
<b>CO 6</b>	<b>Understand the role of PPP in the Indian Tourism Industry.</b>	

<b>Course Name - Basics of Cookery</b>		<b>Course Code - U6R1HMIDC1</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Gain the sense of personal hygiene.</b>	
<b>CO 2</b>	<b>Identify the cereals and pulses easily.</b>	
<b>CO 3</b>	<b>Gain the knowledge about texture of food items.</b>	
<b>CO 4</b>	<b>Classify soups, sauces and stocks.</b>	
<b>CO 5</b>	<b>Prepare menu.</b>	
<b>Course Name - Basis of Baking</b>		<b>Course Code - U6R1HMIDC2</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Make dough's.</b>	
<b>CO 2</b>	<b>Prepare the different types of bread.</b>	
<b>CO 3</b>	<b>Prepare the different types of cakes and cookies.</b>	
<b>CO 4</b>	<b>Avoid faults in breads and cakes.</b>	
<b>CO 5</b>	<b>Modify oven temperature.</b>	
<b>Course Name - Front Office Management</b>		<b>Course Code - U6R1HMIDC3</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Gain the knowledge on various types of rooms.</b>	
<b>CO 2</b>	<b>Work with staff of other departments.</b>	
<b>CO 3</b>	<b>Know the guest cyclic process.</b>	
<b>CO 4</b>	<b>Handle customer.</b>	
<b>CO 5</b>	<b>Improve the qualities for front office staff.</b>	

<b>Course Name - Cookery Practical</b>		<b>Course Code - U6R1HMIDC4P</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Learn the Indian cuisine.</b>	
<b>CO 2</b>	<b>Handle different types of cooking equipment's.</b>	
<b>CO 3</b>	<b>Learn the basic gravies and their uses.</b>	
<b>CO 4</b>	<b>Prepare various Indian dishes and control portion size.</b>	
<b>CO 5</b>	<b>Compile various aspects of menu.</b>	
<b>Course Name - Introduction to Hospitality Industry</b>		<b>Course Code - U6R1HMIDC5</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Gain the basic working knowledge of all areas of hospitality.</b>	
<b>CO 2</b>	<b>Get the knowledge of basic concepts of hotel industry.</b>	
<b>CO 3</b>	<b>Develop basic skills in culinary operations.</b>	
<b>CO 4</b>	<b>Gain the knowledge about F&amp;B Department.</b>	
<b>CO 5</b>	<b>Realize the importance of personal hygiene.</b>	
<b>Course Name - Hotel Engineering</b>		<b>Course Code - U6R1HMIDC6</b>
<b>Upon Completion of the course students would be able to</b>		
<b>CO 1</b>	<b>Analyze the importance of engineering department.</b>	
<b>CO 2</b>	<b>Handle complaints related to maintenance department.</b>	
<b>CO 3</b>	<b>Know the importance of waste disposal</b>	
<b>CO 4</b>	<b>Identify the various surfaces.</b>	
<b>CO 5</b>	<b>Know how to control the water pollution.</b>	

<b>Course Name - Nutrition and Dietetics</b>	<b>Course Code - U6R1HMIDC7</b>
<b>Upon Completion of the course students would be able to</b>	
<b>CO 1</b>	<b>Gain the knowledge of high quality, innovative food and nutrition.</b>
<b>CO 2</b>	<b>Educate along with the future entry-level registered dietitian.</b>
<b>CO 3</b>	<b>Become leaders in the field promoting healthy food.</b>
<b>CO 4</b>	<b>Do cooking demonstrations, health food service operations.</b>
<b>CO 5</b>	<b>Practice as nutritionists globally.</b>