

Course Outcomes
for
B.Sc Hospitality Studies
(SPPU)

SEMESTER –I

Subject : Food Production - I

Subject Code : HS 101

Course outcomes:

1. Introduction to the art of cookery and the basic cooking techniques.
2. Knowledge of food & kitchen safety practices.
3. Identify and apply various cooking methods and technique
4. Classify kitchen brigade and equipment used

Subject : Food and Beverage Service - I

Subject Code : HS 102

Course outcome-:

1. The course would explore the scope and nature of F & B service operations.
2. It would develop the essential attributes and elementary skills of students in the service procedures.
3. Basics of Food and Beverage Service Department will be covered in the semester.

Subject : Housekeeping Operations I

Subject Code : HS 103

Course outcomes:

1. Introduction to basic Housekeeping.
2. Understand role of Housekeeping in Hotel Industry.
3. Knowledge of different departments in House Keeping.
4. Introduction to Basic operational aspects of accommodation operations
5. Introduction to Hospitality Industry.

Subject : Front Office Operations I

Subject Code : HS 104

Course outcomes:

1. Introduction to basic Front office.
2. Understand role of front office in Hotel Industry.
3. Knowledge of different departments in Front Office
4. Introduction to Basic operational aspects of accommodation operations
5. Introduction to Hospitality Industry.

Subject : Development of Generic Skills

Subject Code : HS 109

Course outcomes:

1. Introduction to Generic Skills
2. Development of self-management skills
3. Development of team management skills
4. Development of task management skills
5. Knowledge of effective problem solving techniques

SEMESTER –II

Subject : Food Production - II

Subject Code : HS 201

Course outcomes:

1. Identify and prepare basic stocks, soups and sauces.
2. List & Prepare various types of salads, sandwiches and appetizers.
3. Recognize different types of fruits, vegetables & eggs with its uses
4. Understand characteristics & functions of various bakery ingredients.

Subject : Food and Beverage Service - II

Subject Code : HS 202

Course outcome-:

1. The course would explore the scope and nature of f & b service operations.
2. It would develop the essential attributes and elementary skills of students in the service procedures.
3. Basics of Food and Beverage Service Department (Food and Beverage) will be covered in the semester.

Subject : Housekeeping Operations II

Subject Code : HS 203

Course outcomes:

1. Understand role of Housekeeping in the Hospitality Industry.
2. Study basic Skills for different tasks and aspects in Housekeeping.
3. Learn Operational aspects like Cleaning Routine of House Keeping Department.
4. Understand Various Procedural aspects of cleaning public areas.

Subject : Front Office Operations II

Subject Code : HS 204

Course outcomes:

1. Understand role of Front Office in Hospitality Industry.
2. Study basic Skills for different tasks and aspects in Front Office.
3. Understand Various Front Office Operational Procedures.
4. Learn about Guest cycle in Front Office.

Subject : French

Subject Code : HS 209

Course Outcome:

1. To understand the importance of French in Hotel Operations.
2. Help to acquire the correct pronunciation of French terminology.
3. Basic introduction to spoken French

SEMESTER –III

Subject : FOOD PRODUCTION - III

Subject Code : HS 301

Course outcomes:

1. To know various sectors of catering industry, Bulk cooking & quantity equipment used.
2. To understand importance of Menu planning, Volume forecasting, Yield management
3. To know Fish Cookery wrt types of Fish, cuts of fish & methods of cooking.
4. To understand Indian regional cooking styles in detail.
5. To know preparations methods of Bread, Cake & cookies making.

Subject : Food and Beverage Service - III

Subject Code : HS 302

Course Outcome

1. The courses will give a comprehensive knowledge of the various alcoholic beverages used in the Hospitality Industry.
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.

Subject : ACCOMODATION OPERATIONS - I

Subject Code : HS 303

Course Outcomes:

1. Establish the importance of Rooms Division Principles within the hospitality Industry.
2. Learn basic skills and knowledge necessary to successfully identify the required standards in this area
3. Understand all aspects of cost control and establishing profitability.

Subject : Environmental Science – I

Subject Code : HS 307

Course Outcomes:

The course will empower the undergraduate students by:

1. Gaining in-depth knowledge on natural processes that sustain life and govern economy.
2. Predicting the consequences of human actions on the web of life, global economy and quality of human life.

Subject : Communication Skills I

Subject Code : HS 308

Course Outcome:

1. Introduction to an important skill – Communication
2. Understand the importance and application of Communications skills in daily life
3. Background and practice of listening, speaking, reading, writing skills
4. Be well versed with Group Discussions and Personal Interviews
5. Understand the concept of Body Language and its importance and application in the hotel industry

SEMESTER –IV

Subject : **Internship**
Subject Code : **HS 401**

Industrial Training Outcome:

1. It gives an opportunity for the students to explore various departments of the hotel.
2. It allows students to get familiar with the equipments used in the operational areas.
3. Students would be able to understand the hierarchy in each department.
4. Students would be aware of the hotel operations at macro level.
5. Students would get an insight with the new trends followed in Hospitality Industry.

Duration of Industrial Training: **Fifteen weeks**

SEMESTER –V

Subject : **Advanced Food Production - I**

Subject Code : **HS 501**

Course outcomes:

1. To Understand European, North & South American cuisine food.
2. Identify cuts of meat, poultry and game with its appropriate uses.
3. Sketch & illustrate kitchen layout of various areas.
4. To know various types of Flour Pastries, Icings, Chocolates & food additives.
5. To learn modern plating styles for food presentation

Subject : **ADVANCED FOOD & BEVERAGE SERVICE - I**

Subject Code : **HS 502**

Course outcomes:

The students will gain a comprehensive knowledge and develop technical skills in aspects of Specialized Food and Beverage services.

Subject : **ADVANCED ACCOMODATION OPERATIONS - I**

Subject Code : **HS 503**

Course Outcome:

1. To establish the importance of Rooms Division within the hospitality Industry.
2. To prepare the students to acquire skills and knowledge necessary to successfully identify therequired standards and Control Systems in accommodation area
3. To teach students managerial decision-making aspects of this department.

Subject : **Environmental Science – II**

Subject Code : **HS 507**

Course Outcomes:

The course will empower the undergraduate students by:

1. Developing critical thinking for shaping strategies (scientific, social, economic and legal) for environmental protection and conservation of biodiversity, social equity and sustainable development.
2. Acquiring values and attitudes towards understanding complex environmentaleconomic-social challenges, and participating actively in solving current environmental problems and preventing the future ones.
3. Adopting sustainability as a practice in life, society and industry.

Subject : **Communication Skills II**

Subject Code : **HS 508**

Course Outcome:

1. Introduction to the concept of personality and develop personality
2. Understand the nuances of power point presentation
3. Managing self and optimizing potential
4. Understand recruiters' expectations and prepare to meet the standards
5. Understand the concept of teamwork and its importance and application in the hotel industry

Subject : **Basic Accountancy Skills**
Subject Code : **HS 509**

Course outcomes:

1. Introduction to basic concepts of Accounting.
2. Utilization of Accounting principles in Hotel Accounting.
3. Introduction to Accounting Books used for recording business transaction.
4. Ascertain Financial Results and Financial Position of the business.

SEMESTER –VI

Subject : RESEARCH PROJECT

Subject Code : HS 601

Course Outcome:

1. Introduction to research methodology.
2. Acquiring knowledge about data collection, data analysis techniques
3. Preparing a research project report on the chosen topic
4. Defending the research project during viva voce.

Subject : Advanced Food Production - II

Subject Code : HS 602

Course outcomes:

1. To learn & prepare International food – Oriental, Middle eastern
2. To understand the production & processing of various Charcutiere products
3. To know various record maintained by kitchen department
4. To understand concepts of Production management & budgetary controls.
5. To understand the importance of product research & development.

Subject : ADVANCED FOOD& BEVERAGE SERVICE - II

Subject Code : HS 603

Course Outcome:

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.
2. To familiarize the student with the current trends in hospitality operations like Standard Operating Procedures and Software Applications.

Subject : Advanced Accommodation Operations II

Subject Code : HS 604

Course Out Come :

1. Develop a professional specialized skills in the field of accommodation.
2. Understand the principles of Interior Designing with respect to Color , Lighting Etc.
3. Demonstrate the knowledge of design and layout of accommodation facilities

Subject : Entrepreneurship Development

Subject Code : HS 608

Course outcomes:

1. Introduction to the concept of Entrepreneurship.
2. Knowledge of the functional plans
3. Understanding the process of preparing a business plan
4. Preparing a Business plan as per the guideline
5. Understand the legal compliances and challenges for a business in India

Subject : Principles of Management
Subject Code : HS 609

Course Outcomes:

1. Understand the Principles of Management & thoughts
2. Use the principles of planning & organizing
3. Know leadership and motivation theories
4. Make effective communication and improve coordination
5. Use the principles of control efficiently.

Subject : TOURISM OPERATIONS
Subject Code : HS 610

Course Outcome:

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.
2. Plan, lead, organize and control resources for effective and efficient tourism operations.
3. Contextualize tourism within broader cultural, environmental, and economic dimensions of society.

Subject : Hotel Related Law
Subject Code : HS 611

Course outcomes:

1. Business Law.
2. Industrial Law.
3. Food Legislations
4. The Sexual Harassment of Women at Workplace
5. Licences and Permits
6. GST Rules and Regulations

Subject : Food Science
Subject Code : HS 612

Course Outcomes:

1. Introduction to Hygiene & Sanitation in catering establishments.
2. Study of microbes to prevent food borne diseases.
3. Introduction to Nutritional aspects.
4. Importance of Balanced diet and planning Modified diets.
5. New trends in Nutrition with respect to catering industry