

BHM(AICTE)CO

<i>Serial No.</i>	<i>Course Code and Name</i>	<i>Course Outcomes</i>
1.	BH-101 Food Science & Nutrition-I	<p>CO1 Students should gain a comprehensive understanding of the basic concepts of nutrition, including macronutrients, micronutrients, dietary guidelines, and their roles in human health.</p> <p>CO2 Students should be able to analyze the composition of different foods, understand food labeling, and use various analytical techniques to assess food quality and safety.</p> <p>CO3 Understanding the principles and methods of food processing and preservation is crucial. Students should be familiar with various techniques such as canning, freezing, drying, and irradiation, and their effects on food quality and safety.</p>
2.	BH-103 Communication-I	<p>CO1 The objective of this course is to introduce students to the theory, fundamentals and tools of communication.</p> <p>CO2 To develop in them vital communication skills which are integral to their personal, social and professional interactions</p> <p>CO3 The syllabus shall address the issues relating to the Language of communication.</p>
3.	BH-105 Accounts-I	<p>CO1 Students should be able to understand and interpret financial statements, including the balance sheet, income statement, and cash flow statement.</p> <p>CO2 Students should have a solid understanding of accounting principles and concepts, including accrual accounting, revenue recognition, matching principle, and the time value of money.</p> <p>CO3 Students should be able to analyze financial data, ratios, and trends to evaluate the financial performance, liquidity, solvency, and profitability of an organization.</p>
4.	BH-107 Computer-I	<p>CO1 Students should be able to understand and interpret financial statements, including the balance sheet, income statement, and cash flow statement.</p> <p>CO2 Students should have a solid understanding of accounting principles and concepts, including accrual accounting, revenue recognition, matching principle, and the time value of money.</p> <p>CO3 Students should be able to analyze financial data, ratios, and trends to evaluate the financial performance, liquidity, solvency, and profitability of an organization.</p>

5.	BH-109 FoodProduction-I	CO1. To develop understanding of basics of Food Production. CO2. To develop ability to compare and illustrate various methods of cooking. CO3. To gain understanding on Kitchen organization structure and Food production. CO4.Learner will able to explain the importance of basics of cooking.
6.	BH-111 Food & Beverage Service – I	CO1. Course inculcates knowledge about various food outlets and their characteristics. CO2. Students will be able to understand and explain various F&B equipment's and their usages. CO3. To develop the ability to understand the intricacies in preparation of Restaurant operations. CO4. Student will be able to classify and illustrate on food service principles and procedures.
7.	BH-113 House Keeping-I	CO1 Students will be able to acquire knowledge and learn about the significance of accommodation operation and its scope in the service industry. CO2 Students will be able to practically perform various housekeeping operational functions. CO3 Students will enhance their professional skills, etiquette and learn to work in a team. CO4 To develop the handling of various cleaning equipment's and cleaning agents in a scientific and efficient manner.
8.	BH-115 FrontOffice-I	CO1 To understand the work ethics towards customer care and satisfaction and its basic skills & knowledge of front office. CO2 Students will be able to outline and explain hospitality industry and its importance. CO3 Students will be able to endorse classification of hotels & describe the most distinctive feature of each. CO4 Student will be able to analyse, evaluate & discuss front office organization.
9.	BH-117 HotelEngineering-I	CO1 Students should gain a comprehensive understanding of the physical infrastructure of hotels, including building layout, design principles, and systems such as HVAC (Heating, Ventilation, and Air Conditioning), plumbing, electrical, and fire protection systems. CO2 Students should learn principles and practices related to facilities management in hotels, including maintenance planning, preventive maintenance strategies, energy management, and sustainability initiatives. CO3 Students should be able to identify, troubleshoot, and repair common equipment and machinery used in hotels, such as kitchen appliances, laundry equipment, elevators, and HVAC systems.

10	BH-121 Food Production -I	<p>CO1.To be able to list and relate to kitchen equipment's and their handling.</p> <p>CO2. To develop the ability to classify different vegetables along with the cuts.</p> <p>CO3. Students will learn and compare various methods of cooking used in Food Production.</p> <p>CO4. Students will be able to apply the hands-on learning to prepare various dishes.</p>
11	BH-123 Food & Beverage Service- I	<p>CO1. Students will be able to List and name various Restaurant equipment's.</p> <p>CO2. Students will practice basic service skills used in F&B Outlets.</p> <p>CO3. Students will be able to learn how to setup the restaurant before service.</p> <p>CO4. Student will be able to learn service of various non-alcoholic beverages.</p>
12	BH-125 HouseKeeping-I	<p>CO1 Students will be able to identify different layout of room and amenities.</p> <p>CO2 Students will be able to identify the cleaning equipment and cleaning agents and will be able to use in an appropriate & professional manner.</p> <p>CO3 Students will be able to setup all necessary materials and equipment's required for cleaning.</p> <p>CO4 To be able to demonstrate room cleaning as per standard operating procedures</p>
13	BH-127 Front Office - I	<p>CO1 Students will be able to acquire the knowledge of basic front office operations.</p> <p>CO2 Students will be able to analyse, evaluate & learn working of subsections of front office.</p> <p>CO3 Students will be able to demonstrate reservation practices and luggage handling.</p> <p>CO4 They will gain knowledge about functioning of various equipments of Front Office.</p>
14	BH-129 HotelEngineering-I	<p>CO1 Students should gain a comprehensive understanding of the physical infrastructure of hotels, including building layout, design principles, and systems such as HVAC (Heating, Ventilation, and Air Conditioning), plumbing, electrical, and fire protection systems.</p> <p>CO2 Students should learn principles and practices related to facilities management in hotels, including maintenance planning, preventive maintenance strategies, energy management, and sustainability initiatives.</p> <p>CO3 Students should be able to identify, troubleshoot, and repair common equipment and machinery used in hotels, such as kitchen appliances, laundry equipment, elevators, and HVAC systems.</p>

15	BH-131 Computer-I	<p>CO1 Students should be able to understand and interpret financial statements, including the balance sheet, income statement, and cash flow statement.</p> <p>CO2 Students should have a solid understanding of accounting principles and concepts, including accrual accounting, revenue recognition, matching principle, and the time value of money.</p> <p>CO3 Students should be able to analyze financial data, ratios, and trends to evaluate the financial performance, liquidity, solvency, and profitability of an organization.</p>
16	BH-102 Food Science & Nutrition-II	<p>CO1 Students should gain a comprehensive understanding of the basic concepts of nutrition, including macronutrients, micronutrients, dietary guidelines, and their roles in human health.</p> <p>CO2 Students should be able to analyze the composition of different foods, understand food labeling, and use various analytical techniques to assess food quality and safety.</p> <p>CO3 Understanding the principles and methods of food processing and preservation is crucial. Students should be familiar with various techniques such as canning, freezing, drying, and irradiation, and their effects on food quality and safety.</p>
17	BH-104 Communication-II	<p>CO1 The objective of this course is to introduce students to the theory, fundamentals and tools of communication.</p> <p>CO2 To develop in them vital communication skills which are integral to their personal, social and professional interactions</p> <p>CO3 The syllabus shall address the issues relating to the Language of communication.</p>
18	BH-106 Accounts-II	<p>CO1 Students should be able to understand and interpret financial statements, including the balance sheet, income statement, and cash flow statement.</p> <p>CO2 Students should have a solid understanding of accounting principles and concepts, including accrual accounting, revenue recognition, matching principle, and the time value of money.</p> <p>CO3 Students should be able to analyze financial data, ratios, and trends to evaluate the financial performance, liquidity, solvency, and profitability of an organization.</p>
19	BH-108 Computer-II	<p>CO1 Students should be able to understand and interpret financial statements, including the balance sheet, income statement, and cash flow statement.</p> <p>CO2 Students should have a solid understanding of accounting principles and concepts, including accrual accounting, revenue recognition, matching principle, and the time value of money.</p> <p>CO3 Students should be able to analyze financial data, ratios, and trends to evaluate the financial performance, liquidity, solvency, and profitability of an organization.</p>

20	BH-110 FoodProduction-II	<p>CO1.Learners will be able to understand the usages of different spices, condiments & commodities used in Indian Cuisine.</p> <p>CO2. To gain knowledge to develop Menu keeping in mind the importance.</p> <p>CO3. To let students familiarize with various meats cuts and their use in Food Production.</p> <p>CO4. Learners will be able to understand the usages of different types of ingredients in bakery & confectionary preparations.</p>
21	BH-112 Food & Beverage Service – II	<p>CO1. Students will be able to enhance knowledge by learning about various types of food service techniques.</p> <p>CO2. To gain expertise about the basics of Menu Planning.</p> <p>CO3. Students will be able to undergo the process of In Room Dining.</p> <p>CO4. To gain knowledge about the use and objective of Tobacco in Restaurant sector.</p>
22	BH-114 House Keeping-II	<p>CO1 Students will acquire knowledge about handling & usage of different cleaning agents.</p> <p>CO2 Students will be able to learn about the knowhow of various surface cleaning procedures.</p> <p>CO3 Students will be able to learn how to fill various housekeeping forms and formats.</p> <p>CO4 Students will be able to understand the importance of Interdepartmental relations</p>
23	BH-116 FrontOffice-II	<p>CO1 Student will be able to understand the usage of Room tariff structure, fixation and various types of plan.</p> <p>CO2 Student will know the process of guest cycle and reservation procedure & systems.</p> <p>CO3 Student will be able to develop knowledge of registration process and execute guest handling.</p> <p>CO4 Student will acquire knowhow on various tasks in front desk function.</p>
24	BH-118 HotelEngineering-II	<p>CO1 Students should gain a comprehensive understanding of the physical infrastructure of hotels, including building layout, design principles, and systems such as HVAC (Heating, Ventilation, and Air Conditioning), plumbing, electrical, and fire protection systems.</p> <p>CO2 Students should learn principles and practices related to facilities management in hotels, including maintenance planning, preventive maintenance strategies, energy management, and sustainability initiatives.</p> <p>CO3 Students should be able to identify, troubleshoot, and repair common equipment and machinery used in hotels, such as kitchen appliances, laundry equipment, elevators, and HVAC systems.</p>

25	BH-122 Food Production -II	<p>CO1. Students will be able to identify various cuts of poultry and meat items, along with its preparation & uses.</p> <p>CO2. Students will be able to experience the production of various types of Soups and Salads. CO3. To practically prepare dishes from Indian cuisine along with dessert items.</p> <p>CO3. Students will be able to practice the production of basic bakery & confectionary products such as breads, pastries & cakes.</p>
26	BH-124 Food & Beverage Service- II	<p>CO1. Students will be able to lay tables for different meals in Restaurant Operations.</p> <p>CO2. Students will be confident to handle Guests during Restaurants Service.</p> <p>CO3. To gain knowledge on various issues faced in the Food Service Industry and ways to resolve the same.</p> <p>CO4. Students will be practically able to serve Cigars & Cigarettes.</p>
27	BH-126 HouseKeeping-II	<p>CO1 Students will be practically able to perform room cleaning and replenishing of guest supplies.</p> <p>CO2 Students will be able to understand the intricacies of bed making procedure.</p> <p>CO3 Students will have exposure on filling various forms and formats & their usage.</p> <p>CO4 To gain knowledge to inspect a room as per standard Operating Procedures.</p>
28	BH-128 Front Office - II	<p>CO1 Students will learn the basic process of welcoming Guests.</p> <p>CO2 Students will be able to understand the preparation of various forms and formats used in front office.</p> <p>CO3 Students will be able to learn, analyse and execute handling guest registration process.</p> <p>CO4 Students will be able to handle major Key related issues.</p>
29	BH-130 HotelEngineering-II	<p>CO1 Students should gain a comprehensive understanding of the physical infrastructure of hotels, including building layout, design principles, and systems such as HVAC (Heating, Ventilation, and Air Conditioning), plumbing, electrical, and fire protection systems.</p> <p>CO2 Students should learn principles and practices related to facilities management in hotels, including maintenance planning, preventive maintenance strategies, energy management, and sustainability initiatives.</p> <p>CO3 Students should be able to identify, troubleshoot, and repair common equipment and machinery used in hotels, such as kitchen appliances, laundry equipment, elevators, and HVAC systems.</p>

30	BH-132 Computer-II	<p>CO1 Students should be able to understand and interpret financial statements, including the balance sheet, income statement, and cash flow statement.</p> <p>CO2 Students should have a solid understanding of accounting principles and concepts, including accrual accounting, revenue recognition, matching principle, and the time value of money.</p> <p>CO3 Students should be able to analyze financial data, ratios, and trends to evaluate the financial performance, liquidity, solvency, and profitability of an organization.</p>
31	BH-201 Applications of Computers	<p>CO1 Students will gain a comprehensive understanding of various computer applications and their practical uses in different fields such as business, education, healthcare, and entertainment.</p> <p>CO2 Students will develop proficiency in using a variety of software tools commonly used in different industries, including word processing, spreadsheet analysis, presentation software, database management systems, and graphic design software.</p> <p>CO3 Students will learn to apply computer applications to solve real-world problems efficiently and effectively.</p>
32	BH-203 Food Production Theory –III	<p>CO1 Students will be able to gain knowledge about the history & heritage of Indian Regional Cuisine</p> <p>CO2 Students will have insight on various Regional Indian Cuisines</p> <p>CO3 Students will acquire knowledge on Dum cooking and Tandoor Cooking</p> <p>CO4 Students will be able to know the History and cooking of Indian Sweets</p>
33	BH-205 Food & Beverage Service – III	<p>CO1 Students will be able to acquire knowledge about different methods used in the Production of alcohol.</p> <p>CO2 Students will be able to classify various Wines along with its production methods.</p> <p>CO3 They will be able to analyse the various types of alcoholic beverages used in Food & Beverage Service Industry. Students will get to know about Beer, its types, production and Storage</p> <p>CO4 Students will acquaint themselves with various types of Cheese, its production, Brands and their Services</p>
34	BH-207 Front Office Operation – III	<p>CO1 Students will be able to develop knowledge on work ethics towards computer application and software used in front office.</p> <p>CO2 Students will be able to outline and explain Front Office Accounting System.</p> <p>CO3 Students will be able to endorse classify different mode of guest account settlement.</p> <p>CO4 Student will be able to analyse, evaluate & discuss night auditing in front office.</p>

35	BH-209 Accommodation Operation – I	<p>CO1 Students will be able to acquire knowledge and learn about the importance of inspection and self-supervision techniques for cleaning staff.</p> <p>CO2 Students will be able to understand and perform the linen exchange procedure and maintaining par stock, managing inventory and their importance.</p> <p>CO3 Students will be able to handle special cleaning programme and cleaning agents in a scientific and efficient manner.</p> <p>CO4 Student will be able to analyse & discuss Classification and Identification of Textile Fibers used in hotel industry.</p>
36	BH-211 Food & Beverage Control	<p>CO1 To understand the basics of Food & Beverage Cost Control and it's importance in Food & Beverages.</p> <p>CO2 Students will be able to analyze and procure requirements to optimize yield.</p> <p>CO3 Students will learn about various methods of storing and issuing control along with inventory control.</p> <p>CO4 Students will have understanding on aims & objective of Production control and methods of Sales control.</p>
37	BH-213 Hotel Accountancy	<p>CO1 Students will gain a comprehensive understanding of the financial structures, operations, and challenges specific to the hospitality industry, with a focus on hotels, resorts, and other lodging establishments.</p> <p>CO2 Students will learn how to prepare and analyze financial statements tailored to the hospitality sector, including income statements, balance sheets, and cash flow statements.</p> <p>CO3 Students will develop skills in budget preparation, variance analysis, and financial forecasting for hotel operations.</p> <p>CO4 Students will learn techniques for controlling costs and maximizing profitability in hotel operations.</p>
38	BH-215 Food Safety and Control	<p>CO1 Students will gain a comprehensive understanding of food safety regulations and standards established by local, national, and international regulatory agencies such as the Food</p> <p>CO2 Students will learn to identify and assess potential food hazards, including biological, chemical, and physical hazards that may pose risks to food safety.</p> <p>CO3 Students will acquire knowledge of best practices and procedures for maintaining food safety throughout the food production, processing, and distribution chain.</p> <p>CO4 Students will learn about quality assurance and control systems implemented in the food industry to ensure the safety, quality, and consistency of food products.</p>

39	BH-217 Applications of Computers	<p>CO1 Students will gain a comprehensive understanding of various computer applications and their practical uses in different fields such as business, education, healthcare, and entertainment.</p> <p>CO2 Students will develop proficiency in using a variety of software tools commonly used in different industries, including word processing, spreadsheet analysis, presentation software, database management systems, and graphic design software.</p> <p>CO3 Students will learn to apply computer applications to solve real-world problems efficiently and effectively.</p>
40	BH-219 Food Production Theory – III	<p>CO1 Students will have hands on experience of cooking of Various Indian Cuisines</p> <p>CO2 Students will acquire knowledge on cooking of different Gravies used in Indian Cuisine.</p> <p>CO3 Students will be able to differentiate on cuisines of various parts of India.</p> <p>CO4 They will be also be able to get the knowhow of Different Indian Breakfast items.</p>
41	BH-221 Food & Beverage Service- III	<p>CO1 Students will be able to organize Mise-en-place for various alcoholic beverages used in Food & Beverage Industry.</p> <p>CO2 Students will get hands on experience in service of various kinds of Wines.</p> <p>CO3 Students will be able to do analysis of various Wine Bar, Beer bar and Cocktail Bars</p> <p>CO4 Students will practically perform task to serve bottled, canned, Draught beers along with Service of Cheese.</p>
42	BH-223 Front Office Operation- III	<p>CO1 Students will be able to acquire the knowledge of night auditing in front office operations.</p> <p>CO2 Students will be able to analyse, evaluate & learn the various stages of reservation through software.</p> <p>CO3 Students will be able to demonstrate reservation practices and to process deposit for arriving guest.</p> <p>CO4 To understand the use of various softwares</p>
43	BH-225 Accommodation Operation –I	<p>CO1 To gain the knowledge on usage of various fabric cleaners in Accommodations operations.</p> <p>CO2 Students will be able to identify the cleaning equipment and cleaning agents & have the ability to use them appropriately.</p> <p>CO3 Students will be able to analyse and develop cleaning schedule as per the requirement.</p> <p>CO4 Students will be able to setup all necessary materials and equipment's required for special cleaning.</p>

44	BH-202 Food & Beverage Production - IV	<p>CO1 Students will learn about various aspects of cuisine and the kitchen and its functions.</p> <p>CO2 They will learn about the processing of cuisine flavor along with the preparation of forcemeats, Galantines and Pates</p> <p>CO3 Students will know about various method and processing.</p> <p>CO4 They will be able to differentiate between various kinds of appetizers along with the importance of garnishes.</p>
45	BH-204 Food & Beverage Service – IV	<p>CO1 Students will get insight about various spirits and their method of production.</p> <p>CO2 They will learn about varieties of Aperitifs & Liqueurs along with their uses.</p> <p>CO3 Students will be able to explain the History & Present scenario of Bar & Beverage Industry in India.</p> <p>CO4 Students will analyse and execute the bar operations and Selling techniques.</p>
46	BH-206 Accommodation Operation – II	<p>CO1 Students will be able to acquire knowledge and learn about the Planning and 10rganizing the housekeeping department.</p> <p>CO2 Students will be able to perform various Budget and budgetary control, Operating Budgets- controlling expenses- income statement, purchasing systems- methods of buying, Stock records- issuing and control in Housekeeping operational</p> <p>CO3 Students will be able to perform their professional housekeeping skill in institute other than Hotels.</p> <p>CO4 Students will be able to acquire the knowledge of contract service and Safety awareness and accident prevention in housekeeping operation</p>
47	BH-208 Front Office – IV	<p>CO1 Students will be able to outline and explain Introduction of Bell desk, Equipment's used in Bell desk, Functions of Bell desk, Luggage handling, Paging, Change of room etc. Functions of Concierge, Forms & Formats.</p> <p>CO2 Students will be able to analyse, evaluate Forecast formula, Types of forecast, Sample forecast forms, Factors for evaluating front office operations. Forecasting techniques, Forecasting Room availability.</p> <p>CO3 Students will be able to endorse Importance of security systems, Safe deposit, Key control, Emergency situations.</p> <p>CO4 Student will be able to perform Sales Techniques for Hotel Rooms</p>

48	BH-210 Principles of Management	<p>CO1 Students will be introduced to Management, its features, classifications.</p> <p>CO2 Students will get to know the planning and organizing in Management.</p> <p>CO3 Students will learn about controlling and directing.</p> <p>CO4 Students will also learn about Group dynamics.</p>
49	BH-212 Foreign Language (French)–I	<p>CO1 Students will achieve basic proficiency in the French language, including the ability to introduce themselves, greet others, and engage in simple conversations on familiar topics.</p> <p>CO2 Students will expand their French vocabulary by learning commonly used words, phrases, and expressions related to various everyday situations, such as greetings, food, travel, and leisure activities.</p> <p>CO3 Students will develop a solid understanding of French grammar rules, including verb conjugation, noun-adjective agreement, pronoun usage, and sentence structure.</p> <p>CO4 Students will improve their reading comprehension skills by reading a variety of authentic texts in French, including articles, short stories, and excerpts from literary works.</p>
50	BH-214 Tourism Management	<p>CO1 Students will gain a thorough understanding of the tourism industry, including its scope, structure, and components.</p> <p>CO2 Students will be familiar with current trends, challenges, and issues affecting the tourism industry, such as sustainability, globalization, digitalization, and changing consumer preferences.</p> <p>CO3 Students will learn about destination management concepts and strategies for developing, marketing, and managing tourist destinations.</p>
51	BH-216 Hygiene & Sanitation	<p>CO1 Students will gain a comprehensive understanding of the principles of hygiene and sanitation, including the importance of cleanliness, the transmission of pathogens, and the role of sanitation practices in preventing the spread of infectious diseases.</p> <p>CO2 Students will learn about microbiological concepts relevant to hygiene and sanitation, including the types of microorganisms, their characteristics, growth conditions, and methods of control.</p> <p>CO3 Students will learn about food safety principles and practices for preventing foodborne illnesses in food service establishments.</p>

52	BH-218 Group Discussion & Seminar	<p>CO1 Students will develop effective verbal and non-verbal communication skills necessary for participating in group discussions and seminars.</p> <p>CO2 Students will enhance their critical thinking and analytical skills by analyzing and evaluating complex issues, arguments, and ideas presented during group discussions and seminars.</p>
53	BH-220 Food Production – IV (Cookery & Bakery)	<p>CO1 Students will get hands on experience on forcemeats along with the preparation of Pates, Terrines, Galantine & Ballontine.</p> <p>CO2 To develop the ability to prepare various food items including meat products.</p> <p>CO3 Students will get hands on exposure in preparing the dishes</p> <p>CO4 They will classify and build various accompaniments used along main course.</p>
54	BH-222 Food & Beverage Service – IV	<p>CO1 Students will learn about the service of various spirits; ie. Whisky, vodka, Rum, Gin,</p> <p>CO2 They will also learn to serve about varieties of Aperitifs & Liqueurs along with their uses.</p> <p>CO3 Students will also learn to set bar for daily operations.</p> <p>CO4 Students will also be able to mix beverages</p>
55	BH-224 Front Office – IV	<p>CO1 Students will be able to acquire the knowledge of Handling Concierge operations and Handing Bell desk.</p> <p>CO2 Students will be able to analyse, evaluate & learn working of Forecasting reports for Room Availability with Individual Check-in, Check-Out, Overstay, under stay, Group Check-in & Group Checkout.</p> <p>CO3 Students will be able to Handling of keys-situations related to loss of keys.</p>
56	BH-226 Accommodation Operation – II	<p>CO1 Students will be able to identify different layout To the Scale, Earmark Pillars, Specification of Colors, Furniture, Fixture, Fitting, Soft Furnishing and Accessories Etc.</p> <p>CO2 Students will be able to identify the standard operating procedure of different cleaning surfaces and will be able to use in an appropriate & professional manner.</p> <p>CO3 Students will be able to identify the first aid kit and dealing with emergency situation in housekeeping operation.</p>

57	BH-301 –to BH-309 Industrial Training	CO1 The students will gain practical exposure in real life business activity under the supervision of industry experts. CO2 They will also learn to co-relate theoretical knowledge with practical realities. CO3 Students will manage to learn in teams whilst on Training at a Hotel CO4 They will enhance their interpersonal skills while working in Industry
58	BH-302 Food& Beverage Production-V	CO1 Students will learn about various aspects of larder section of the kitchen and its functions. CO2 They will learn about the processing of Charcuterie along with the preparation of forcemeats, Galantines and Pates CO3 Students will know about various Mousse and Mousselines. CO4 They will be able to differentiate between various kinds of appetizers along with the importance of garnishes.
59	BH-304 Food & Beverage Service – V	CO1 Students will get insight about various spirits and their method of production. CO2 They will learn about varieties of Aperitifs & Liqueurs along with their uses. CO3 Students will be able to explain the History & Present scenario of Bar & Beverage Industry in India. CO4 Students will analyse and execute the bar operations and Selling techniques.
60	BH-306 Front Office Operations –V	CO1 Students will be able to outline and explain Introduction of Bell desk, Equipment's used in Bell desk, Functions of Bell desk, Luggage handling, Paging, Change of room etc. Functions of Concierge, Forms & Formats. CO2 Students will be able to analyse, evaluate Forecast formula, Types of forecast, Sample forecast forms, Factors for evaluating front office operations. Forecasting techniques, Forecasting Room availability. CO3 Students will be able to endorse Importance of security systems, Safe deposit, Key control, Emergency situations. CO4 Student will be able to perform Sales Techniques for Hotel Rooms.
61	BH-308 Business Policy & Environment	CO1 Students will gain an understanding of the business environment, including its components such as economic, social, political, technological, and legal factors. CO2 Students will learn to analyze industry trends, market dynamics, and competitive forces shaping the business landscape. CO3 Students will learn about strategic planning processes and frameworks for formulating, implementing, and evaluating business strategies.

62	BH-310 Hotel Laws	<p>CO1 Students will gain an understanding of the legal principles and concepts relevant to the hospitality industry, including contract law, tort law, property law, and business law.</p> <p>CO2 Students will learn about the regulatory requirements and standards governing hotel operations, including licensing, zoning, health and safety regulations, building codes, and fire safety regulations.</p> <p>CO3 Students will learn about the rights and responsibilities of hotel guests, including their rights to privacy, safety, and security.</p>
63	BH-312 Managerial Economics	<p>CO1 Students will gain a solid understanding of fundamental economic principles, theories, and concepts relevant to managerial decision-making, including supply and demand, market structure, elasticity, and consumer behavior.</p> <p>CO2 Students will learn to apply economic analysis to evaluate business decisions, such as pricing strategies, production decisions, investment decisions, and resource allocation.</p> <p>CO3 Students will develop skills in demand analysis and forecasting techniques to estimate consumer demand for products and services.</p>
64	BH-314 Foreign language (French)-II	<p>CO1 Students will improve their reading comprehension skills by reading a variety of authentic texts in French, including articles, short stories, and excerpts from literary works.</p> <p>CO2 Students will enhance their listening comprehension skills by listening to spoken French in various contexts, including conversations, interviews, podcasts, and audio recordings.</p> <p>CO3 Students will develop fluency and confidence in speaking French through practice in class discussions, role-plays, and oral presentations.</p>
65	BH-316 House Keeping Operations-III	<p>CO1 Students will be able to acquire knowledge and learn about the Planning and 14 organizing the housekeeping department.</p> <p>CO2 Students will be able to perform various Budget and budgetary control, Operating Budgets- controlling expenses- income statement, purchasing systems- methods of buying, Stock records- issuing and control in Housekeeping operational</p> <p>CO3 Students will be able to perform their professional housekeeping skill in institute other than Hotels.</p> <p>CO4 Students will be able to acquire the knowledge of contract service and Safety awareness and accident prevention in housekeeping operation</p>

66	BH-318 Food & Beverage Production-V	<p>CO1 Students will get hands on experience on forcemeats along with the preparation of Pates, Terrines, Galantine & Ballontine.</p> <p>CO2 To develop the ability to prepare various food items including meat products.</p> <p>CO3 Students will get hands on exposure in preparing the dishes</p> <p>CO4 They will classify and build various accompaniments used along maincourse.</p>
67	BH-320 Food & Beverage Service – V	<p>CO1 Students will learn about the service of various spirits; ie. Whisky, vodka, Rum, Gin,</p> <p>CO2 They will also learn to serve about varieties of Aperitifs & Liqueurs along with their uses.</p> <p>CO3 Students will also learn to set bar for daily operations.</p> <p>CO4 Students will also be able to mix beverages</p>
68	BH-322 Front Office Operations	<p>CO1 Students will be able to acquire the knowledge of Handling Concierge operations and Handing Bell desk.</p> <p>CO2 Students will be able to analyse, evaluate & learn working of Forecasting reports for Room Availability with Individual Check-in, Check-Out, Overstay, under stay, Group Check-in & Group Checkout.</p> <p>CO3 Students will be able to Handling of keys-situations related to loss of keys.</p>
69	BH-324 House Keeping Operations-III	<p>CO1 Students will be able to identify different layout To the Scale, Earmark Pillars, Specification of Colors, Furniture, Fixture, Fitting, Soft Furnishing and Accessories Etc.</p> <p>CO2 Students will be able to identify the standard operating procedure of different cleaning surfaces and will be able to use in an appropriate & professional manner.</p> <p>CO3 Students will be able to identify the first aid kit and dealing with emergency situation in housekeeping operation.</p>
70	BH-401 House keeping Operations-III	<p>CO1 Students will be able to acquire knowledge and learn about the Elements of Design, Lightening and Lightening Fixtures in Housekeeping department.</p> <p>CO2 Students will be able to perform various 3R's of waste management, Garbage segregation and Energy Generation.</p> <p>CO3 Students will be able to explain ECO-FRIENDLY PRACTICES and System of certifying Ecotel</p> <p>CO4 Students will be able to identify the ENERGY AND WATER CONSERVATION IN HOUSEKEEPING OPERATIONS</p>

71	BH-403 Food & Beverage Production-VI	<p>CO1 Students will be able to gain knowledge about the cuisines of various European nations along with China</p> <p>CO2 Students will learn about food production management and R&D in kitchen.</p> <p>CO3 Students will acquire knowledge about on Principles of Food Presentation.</p> <p>CO4 Students will have understanding on Molecular Gastronomy.</p>
72	BH-405 Front Office Operations-VI	<p>CO1 Students will be able to outline and explain of budget & budget cycle, Factors affecting budget planning, budgetary control and Forecasting room revenue in front office management.</p> <p>CO2 Students will be able to explain timeshare options and vacation ownership.</p> <p>CO3 Students will be able to endorse Importance of accommodation management aspects and Establishing standards, monitoring performance, Cost & pricing-Hubbart formula, Rule of the Thumb.</p> <p>CO4 Students will be able to acquire knowledge and learn about the, Structure of the Airline Industry.</p>
73	BH-407 Food & Beverage service-VI	<p>CO1 Students will be able to acquire knowledge about Planning and operations of various F&B outlets.</p> <p>CO2 Students will be able to Plan and execute Function catering along with various Banquets & Buffets</p> <p>CO3 Students will get practical experience in organizing and Executing Event Management and importance of MICE.</p> <p>CO4 Students will know about the role of Kitchen Stewarding.</p>
74	BH-409 Human Resource Management	<p>CO1 Students will gain a comprehensive understanding of the principles, theories, and concepts of human resource management, including recruitment, selection, training, performance management, compensation, and employee relations.</p> <p>CO2 Students will learn effective strategies and techniques for talent acquisition, including job analysis, job posting, candidate sourcing, screening, interviewing, and selection.</p>

		<p>CO3 Students will learn about training and development processes and practices aimed at enhancing employee skills, knowledge, and competencies.</p> <p>CO4 Students will learn about performance management systems and processes for setting goals, providing feedback, evaluating performance, and rewarding employees.</p>
75	BH-411 Facility Planning	<p>CO1 Students will gain a comprehensive understanding of facility planning principles, theories, and concepts relevant to various types of facilities, including healthcare facilities, commercial buildings, educational institutions, and manufacturing plants.</p> <p>CO2 Students will learn how to conduct site selection and analysis for facility development projects.</p> <p>CO3 Students will learn about space planning techniques and layout design principles for optimizing the use of space within facilities.</p> <p>CO4 Students will learn how to conduct facility programming to identify user needs, functional requirements, and space allocations for different activities and functions within facilities.</p>
76	BH-413 Foreign Language (French)-III	<p>CO1 Students will achieve basic proficiency in the target language, including the ability to introduce themselves, greet others, and engage in simple conversations on familiar topics.</p> <p>CO2 Students will expand their vocabulary in the target language by learning commonly used words, phrases, and expressions related to various everyday situations, such as greetings, food, travel, and leisure activities.</p> <p>CO3 Students will develop a solid understanding of grammar rules in the target language, including verb conjugation, noun-adjective agreement, pronoun usage, and sentence structure.</p>
77	BH-415 Security, Safety & First aid	<p>CO1 Students will gain a comprehensive understanding of security and safety principles, including risk assessment, threat identification, crime prevention, fire safety, and emergency preparedness.</p> <p>CO2 Students will learn how to conduct risk assessments to identify potential hazards, vulnerabilities, and threats to individuals and organizations.</p> <p>CO3 Students will learn about crime prevention techniques and security measures for protecting people, property, and assets.</p>

78	BH-417 Resort Management	<p>CO1 Students will gain a comprehensive understanding of the resort industry, including the characteristics, trends, and dynamics of resort operations.</p> <p>CO2 Students will learn how to manage the guest experience at resorts by focusing on customer service, hospitality, and guest satisfaction.</p> <p>CO3 Students will learn about the operational aspects of resort management, including front office operations, housekeeping, food and beverage services, recreational activities, and facilities management.</p>
79	BH-419 Organization & Consumer Behaviour	<p>CO1 Students will gain knowledge of the psychological, social, and cultural factors that influence consumer behavior.</p> <p>CO2 Students will learn how to segment markets based on consumer characteristics, needs, and preferences.</p> <p>CO3 Students will gain an understanding of product and brand management principles and practices.</p>
80	BH-421 Dissertation & Viva - voce	<p>CO1 Students will develop advanced research skills, including formulating research questions, conducting literature reviews, designing research methodologies, collecting and analyzing data, and drawing conclusions.</p> <p>CO2 Students will cultivate critical thinking skills necessary for evaluating existing research literature, identifying gaps in knowledge, and developing original research contributions.</p> <p>CO3 Students will enhance their academic writing skills, including structuring dissertations or theses, writing literature reviews, presenting research methodologies, and discussing research findings and implications effectively.</p>
81	BH-423 House Keeping Operations-III	<p>CO1 Students will be able to identify special decoration and planning with time split executing</p> <p>CO2 Students will be able to understand the importance of team cleaning</p> <p>CO3 Students will be able to identify the standard operating procedure of different cleaning surfaces and will be able to use in an appropriate& professional manner.</p>
82	BH-425 Food & Beverage Production-VI	<p>CO1 Students will have to prepare Food of various cuisines, such as Chinese, Spanish, Italian, German, British and Greek.</p> <p>CO2 Students will get hands exposure on various techniques of Molecular Gastronomy.</p> <p>CO3 They will built up knowledge about the menu planning and executing the same</p>

		CO4 Students will be able to differentiate among the methods of cooking for different cuisines.
83	BH-427 Front Office Operations-VI	<p>CO1 Students will be able to acquire the knowledge of Yield Management calculations, preparing statistical data based on actual calculations.</p> <p>CO2 Students will be able to learn Preparation of sales letters, brochure, tariff cards & other sales documents Assignment on GDS.</p> <p>CO3 Students will be able to acquire the knowledge of Calculation of staff requirement & making of duty rotas for front office department of small, large & medium sized hotels with different levels of occupancy</p>
84	BH-429 Food & Beverage Service – VI	<p>CO1 Students will be able to plan and operate various F&B Outlets.</p> <p>CO2 Students will get hands on experience on Function Catering where they will organize and execute Banquet caterings.</p> <p>CO3 Students will be able to plan and set up Buffets for functions.</p> <p>CO4 Students will perform task on using and operating machines used in Kitchen Stewarding and maintain Inventory.</p>
85	BH-402 House keeping Operations-IV	<p>CO1 Students will be able to acquire knowledge and learn about the Elements of Design, Lightening and Lightening Fixtures in Housekeeping department.</p> <p>CO2 Students will be able to perform various 3R's of waste management, Garbage segregation and Energy Generation.</p> <p>CO3 Students will be able to explain ECO-FRIENDLY PRACTICES and System of certifying Ecotel</p> <p>CO4 Students will be able to identify the ENERGY AND WATER CONSERVATION IN HOUSEKEEPING OPERATIONS</p>

86	BH-404 Food & Beverage Production-VII	<p>CO1 Learner will be able to illustrate supervisory role</p> <p>CO2 Students will be practically able to formulate the plan to execute the operations of Hospitality business</p> <p>CO3 Students will showcase their skills learned by hands on exposure in practical laboratories.</p> <p>CO4 Students will be able to propose and develop Food & Beverage business models and ensure smooth running of the same.</p>
87	BH-406 Front Office operation-VII	<p>CO1 Students will be able to outline and explain of budget & budget cycle, Factors affecting budget planning, budgetary control and Forecasting room revenue in front office management.</p> <p>CO2 Students will be able to explain timeshare options and vacation ownership.</p> <p>CO3 Students will be able to endorse Importance of accommodation management aspects and Establishing standards, monitoring performance, Cost & pricing-Hubbart formula, Rule of the Thumb.</p> <p>CO4 Students will be able to acquire knowledge and learn about the, Structure of the Airline Industry.</p>
88	BH-408 Food & Beverage service-VII	<p>CO1 Students will get acquainted to latest trends the field of specialization.</p> <p>CO2 They will be able to classify and explain the use of technology in Food & Beverage production and Management</p> <p>CO3 Students will be able to analyze the various products and demonstrate their use.</p> <p>CO4 Learner will be able to excel in the area of specialization and able to formulate solutions to the issues pertaining to the industry</p>
89	BH-410 Computer Applications & MIS	<p>CO1 Students will develop proficiency in using various computer applications, including word processing, spreadsheet software, presentation software, database management systems, and email communication tools.</p> <p>CO2 Students will gain a foundational understanding of information technology concepts, including hardware, software, networks, operating systems, and internet technologies.</p> <p>CO3 Students will learn database management principles and techniques for organizing, storing, retrieving, and analyzing data.</p>

90	BH-412 Purchasing and Record (Stores)	<p>CO1 Students will gain a comprehensive understanding of procurement principles, practices, and procedures relevant to purchasing goods and services for organizations.</p> <p>CO2 Students will learn how to manage the procurement process from sourcing and supplier selection to contract negotiation, purchase order issuance, and vendor management.</p> <p>CO3 Students will learn about supplier relationship management (SRM) techniques for building and maintaining positive relationships with suppliers.</p>
91	BH-414 Foreign Language (French)-IV	<p>CO1 Students will acquire basic translation and interpretation skills, learning to translate written texts and interpret spoken language between the target language and their native language.</p> <p>CO2 Students will apply their language skills in real-life situations, such as travel, study abroad programs, internships, and interactions with native speakers of the target language.</p> <p>CO3 Students will develop a lifelong appreciation for the target language, culture, and language learning process</p>
92	BH-416 Sale & Marketing Mgt.	<p>CO1 Students will gain a comprehensive understanding of fundamental concepts, theories, and principles in sales and marketing management, including market segmentation, targeting, positioning, product lifecycle, pricing strategies, distribution channels, and promotional tactics.</p> <p>CO2 Students will learn how to conduct market analysis and research to identify market trends, consumer preferences, competitor strategies, and opportunities for market growth.</p> <p>CO3 Students will develop skills in sales planning and forecasting, learning how to set sales objectives, allocate resources, develop sales forecasts, and create sales plans to achieve organizational goals.</p> <p>CO4 Students will learn about CRM principles and practices for building and managing relationships with customers.</p>
93	BH-418 Conference & Convention Management	<p>CO1 Students will gain a comprehensive understanding of the conference and convention industry, including its scope, trends, and significance in the tourism and hospitality sectors.</p> <p>CO2 Students will learn about different types of events, including conferences, conventions, trade shows, exhibitions, seminars, symposiums, and corporate meetings.</p> <p>CO3 Students will develop skills in event planning and coordination, learning how to conceptualize, plan, organize, and execute successful conferences and conventions.</p> <p>CO4 Students will learn how to develop conference and convention programs that meet the needs and interests of attendees.</p>

94	BH-420 Financial Management	<p>CO1 Students will gain a comprehensive understanding of financial principles and concepts relevant to conference and event management, including budgeting, forecasting, revenue management, cost control, and financial reporting.</p> <p>CO2 Students will learn how to analyze financial data and performance metrics to assess the financial health of conferences and events.</p> <p>CO3 Students will learn about revenue generation strategies for conferences and events, including registration fees, sponsorships, exhibitor fees, advertising, merchandise sales, and ancillary revenue streams.</p>
95	BH-422 House Keeping Operations-IV	<p>CO1 Students will be able to identify special decoration and planning with time split executing</p> <p>CO2 Students will be able to understand the importance of team cleaning</p> <p>CO3 Students will be able to identify the standard operating procedure of different cleaning surfaces and will be able to use in an appropriate & professional manner.</p>
96	BH-424 Food & Beverage Production-VII	<p>CO1 Learner will be able to illustrate supervisory role</p> <p>CO2 Students will be practically able to formulate the plan to execute the operations of Hospitality business</p> <p>CO3 Students will showcase their skills learned by hands on exposure in practical laboratories.</p> <p>CO4 Students will be able to propose and develop Food & Beverage business models and ensure smooth running of the same.</p>
97	BH-426 Front Office Operations-VII	<p>CO1 Students will be able to acquire the knowledge of Yield Management calculations, preparing statistical data based on actual calculations.</p> <p>CO2 Students will be able to learn Preparation of sales letters, brochure, tariff cards & other sales documents Assignment on GDS.</p> <p>CO3 Students will be able to acquire the knowledge of Calculation of staff requirement & making of duty rotas for front office department of small, large & medium sized hotels with different levels of occupancy</p>

98	BH-428 Food & Beverage service-VII	<p>CO1 Learner will be able to illustrate supervisory role</p> <p>CO2 Students will be practically able to formulate the plan to execute the operations of Hospitality business</p> <p>CO3 Students will showcase their skills learned by hands on exposure in practical laboratories.</p> <p>CO4 Students will be able to propose and develop Food & Beverage business models and ensure smooth running of the same.</p>
99	BH-430 Computer Applications & MIS Practical	<p>CO1 Students will develop proficiency in using various computer applications, including word processing, spreadsheet software, presentation software, database management systems, and email communication tools.</p> <p>CO2 Students will gain a foundational understanding of information technology concepts, including hardware, software, networks, operating systems, and internet technologies.</p> <p>CO3 Students will learn database management principles and techniques for organizing, storing, retrieving, and analyzing data.</p>