

COURSE OUTCOMES OF HOTEL MANAGEMENT

<i>Serial No.</i>	<i>Course Code and Name</i>	<i>Course Outcomes</i>
1.	BHMCT-101 Food Production Foundation	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.
2	BHMCT-102 Food Production Foundation	CO1.To be able to list and relate to kitchen equipment's and their handling. CO2. To develop the ability to classify different vegetables along with the cuts. CO3. Students will learn and compare various methods of cooking used in Food Production. CO4. Students will be able to apply the hands on learning to prepare various dishes.
3	BHMCT-103 Food & Beverage Service Foundation	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.
4	BHMCT-104 Food& Beverage Service Foundation	CO1. Students will be able to List and name various Restaurant equipment's. CO2. Students will practice basic service skills used in F&B Outlets. CO3. Students will be able to learn how to setup the restaurant before service. CO4. Student will be able to learn service of various non-alcoholic beverages.
5.	BHMCT-105 Front Office Foundation	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.

6	BHMCT-106 Front Office Foundation	<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>
7.	BHMCT-107 Accommodation Operations	<p>CO1 Students will be able to acquire knowledge and learn about the significance of accommodation operation and its scope in the service industry.</p> <p>CO2 Students will be able to practically perform various housekeeping operational functions.</p> <p>CO3 Students will enhance their professional skills, etiquette and learn to work in a team.</p> <p>CO4 To develop the handling of various cleaning equipment's and cleaning agents in a scientific and efficient manner.</p>
8	BHMCT-108 Accommodation Operations	<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>
9	BTHU103-18 English	<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> <p>CO4 To help the students become the independent users of English language.</p>
10	BTHU104-18 English	<p>CO1 The objective of this course is to introduce students to the theory, fundamentals and tools of communication. Co2 To develop in them vital communication skills which are integral to their personal, social and professional interactions CO3 The syllabus shall address the issues relating to the Language of communication. CO4 To help the students become the independent users of English language.</p>

11.	HVPE101-18 Human Values, De-addiction and Traffic Rules	<p>CO1 To help the students appreciate the essential complementarily between 'VALUES' and 'SKILLS' to ensure sustained happiness and prosperity which are the core aspirations of all human beings.</p> <p>CO2 To facilitate the development of a Holistic perspective among students towards life, profession and happiness, based on a correct understanding of the Human reality and the rest of Existence. Such a holistic perspective forms the basis of Value based living in a natural way.</p> <p>CO3 To highlight plausible implications of such a Holistic understanding in terms of ethical human conduct, trustful and mutually satisfying human behavior and mutually enriching interaction with Nature.</p> <p>CO4 this course is intended to provide a much needed orientational input in Value Education to the young enquiring minds.</p>
12	HVPE102-18 Human Values, De-addiction and Traffic Rules	<p>CO1 To help the students appreciate the essential complementarily between 'VALUES' and 'SKILLS' to ensure sustained happiness and prosperity which are the core aspirations of all human beings.</p> <p>CO2 To facilitate the development of a Holistic perspective among students towards life, profession and happiness, based on a correct understanding of the Human reality and the rest of Existence. Such a holistic perspective forms the basis of Value based living in a natural way.</p> <p>CO3 To highlight plausible implications of such a Holistic understanding in terms of ethical human conduct, trustful and mutually satisfying human behavior and mutually enriching interaction with Nature.</p> <p>CO4 this course is intended to provide a much needed orientational input in Value Education to the young enquiring minds.</p>
13.	BHMCT-201 Food Production Foundation	<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</p>

		preparations.
14	BHMCT-202 Food Production Foundation	CO1. Students will be able to identify various cuts of poultry and meat items, along with its preparation & uses. 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. CO4. Students will be able to practice the production of basic bakery & confectionary products such as breads, pastries & cakes.
15	BHMCT-203 Food & Beverage Service Foundation	CO1. Students will be able to enhance knowledge by learning about various types of food service techniques. CO2. To gain expertise about the basics of Menu Planning. CO3. Students will be able to undergo the process of In Room Dining. CO4. To gain knowledge about the use and objective of Tobacco in Restaurant sector.
16	BHMCT-204 Food & Beverage Service Foundation	CO1. Students will be able to lay tables for different meals in Restaurant Operations. CO2. Students will be confident to handle Guests during Restaurants Service. CO3. To gain knowledge on various issues faced in the Food Service Industry and ways to resolve the same. CO4. Students will be practically able to serve Cigars & Cigarettes.
17	BHMCT – 205 Front Office Foundation	CO1 Student will be able to understand the usage of Room tariff structure, fixation and various types of plan. CO2 Student will know the process of guest cycle and reservation procedure & systems. CO3 Student will be able to develop knowledge of registration process and execute guest handling. CO4 Student will acquire knowhow on various tasks in front desk function.
18	BHMCT – 206 Front Office Foundation	CO1 Students will learn the basic process of welcoming Guests. CO2 Students will be able to understand the preparation of various forms and formats used in front office. CO3 Students will be able to learn, analyse and execute handling guest registration process. CO4 Students will be able to handle major Key related issues.

19	BHMCT-207 Accommodation Operation	CO1 Students will acquire knowledge about handling & usage of different cleaning agents. CO2 Students will be able to learn about the knowhow of various surface cleaning procedures. CO3 Students will be able to learn how to fill various housekeeping forms and formats. CO4 Students will be able to understand the importance of Interdepartmental relations
20.	BHMCT-208 Accommodation Operation	CO1 Students will be practically able to perform room cleaning and replenishing of guest supplies. CO2 Students will be able to understand the intricacies of bed making procedure. CO3 Students will have exposure on filling various forms and formats & their usage. CO4 To gain knowledge to inspect a room as per standard Operating Procedures.
21	EVS102-18 Environmental Studies	CO1 Students will enable to understand environmental problems at local and national level through literature and general awareness CO2 The students will gain practical knowledge by visiting wild life areas, environmental institutes and various personalities who have done practical work on various environmental Issues. CO3 The students will apply interdisciplinary approach to understand key environmental issues and critically analyze them to explore the possibilities to mitigate these problems CO4 Reflect critically about their roles and identities as citizens, consumers and environmental actors in a complex, interconnected world
22.	BMPD202-18 Mentoring and Professional Development	CO1 Students will actively participates in various classroom activities like expert talk, aptitude test, Group Discussion and quiz which in turn help them improve communication skills. CO2 students will be able to analyse and discuss on various issues raised in Group Discussions. CO3 Students will have various outdoor activities which in turn helps them with team building. CO4 Students will be able to be more confident.

23	BHMCT301-18 –to BHMCT305-18 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
24.	BHMCT401 – 18 Introduction To Indian Cookery	CO1 Students will be able to gain knowledge about the history & heritage of Indian Regional Cuisine CO2 Students will have insight on various Regional Indian Cuisines CO3 Students will acquire knowledge on Dum cooking and Tandoor Cooking CO4 Students will be able to know the History and cooking of Indian Sweets
25	BHMCT402 – 18 Introduction To Indian Cookery	CO1 Students will have hands on experience of cooking of Various Indian Cuisines CO2 Students will acquire knowledge on cooking of different Gravies used in Indian Cuisine. CO3 Students will be able to differentiate on cuisines of various parts of India. CO4 They will be also be able to get the knowhow of Different Indian Breakfast items.
26	BHMCT-403 – 18 Food And Beverage service Operations	CO1 Students will be able to acquire knowledge about different methods used in the Production of alcohol. CO2 Students will be able to classify various Wines along with its production methods. 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 CO4 Students will acquaint themselves with various types of Cheese, its production, Brands and their Services

27	BHMCT-404 – 18 Food And Beverage service Operations	<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>
28.	BHMCT-405 – 18 Front Office Operations	<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>
29	BHMCT-406 – 18 Front Office Operations	<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>
30	BHMCT-407 – 18 Accommodation Operations	<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>
31	BHMCT-407 – 18 Accommodation Operations	<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>

32.	BHMCT-409-18 Accounting Skills For Hospitality	<p>CO1 To provide basic understanding of the Principles of Accounting and use accounting skills in Hospitality Industry.</p> <p>CO2 To enhance the accounting skills of the students to ensure the health of business</p> <p>CO3 Students will be able to audit their hospitality business</p> <p>CO4 Students shall be able to analyze and solve any issue arising in terms of financial aspects</p>
33	BMPD402-18 Mentoring and Professional Development	<p>CO1 Students will actively participates in various classroom activities like expert talk, aptitude test, Group Discussion and quiz which in turn help them improve communication skills.</p> <p>CO2 students will be able to analyse and discuss on various issues raised in Group Discussions.</p> <p>CO3 Students will have various outdoor activities which in turn helps them with team building.</p> <p>CO4 Students will be able to be more confident.</p>
34.	BHMCT-501-18 Food Production	<p>CO1 Students will learn about various aspects of larder section of the kitchen and its functions.</p> <p>CO2 They will learn about the processing of Charcuterie along with the preparation of forcemeats, Galantines and Pates</p> <p>CO3 Students will know about various Mousse and Mousselines.</p> <p>CO4 They will be able to differentiate between various kinds of appetizers along with the importance of garnishes.</p>
35	BHMCT-502-18 Food Production	<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>

		CO4 They will classify and build various accompaniments used along main course.
36.	BHMCT- 503-18 Bar Operations & Management	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.
37	BHMCT-504-18 Bar Operations & Management	CO1 Students will learn about the service of various spirits; ie. Whisky, vodka, Rum, Gin, CO2 They will also learn to serve about varieties of Aperitifs & Liqueurs along with their uses. CO3 Students will also learn to set bar for daily operations. CO4 Students will also be able to mix beverages
38.	BHMCT 505-18 Front Office Operations & Management	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.
39	BHMCT 506-18 Front Office Operations & Management	CO1 Students will be able to acquire the knowledge of Handling Concierge operations and Handing Bell desk. 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. CO3 Students will be able to Handling of keys-situations related to loss of keys.

40.	BHMCT 507-18 Accommodation Operations And Management	<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>
41	BHMCT 508-18 Accommodation Operations And Management	<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>
42.	BHMCT- 509-18 Food And Beverage Control And Management	<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>
43	BMPD 502-18 Mentoring And Professional Development	<p>CO1 Students will actively participates in various classroom activities like expert talk, aptitude test, Group Discussion and quiz which in turn help them improve communication skills.</p> <p>CO2 students will be able to analyse and discuss on various issues raised in Group Discussions.</p> <p>CO3 Students will have various outdoor activities which in turn helps them with team building.</p> <p>CO4 Students will be able to be more confident.</p>

44.	BHMCT 601-18 International Cuisine- An Exploration	<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>
45	BHMCT 602-18 International Cuisine- An Exploration	<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> <p>CO4 Students will be able to differentiate among the methods of cooking for different cuisines.</p>
46.	BHMCT 603-18 Banquet And Restaurant Operations & Management	<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>

47.	BHMCT 604-18 Banquet And Restaurant Operations & Management	<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>
48	BHMCT 605-18 Front Office Management	<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>
49.	BHMCT 606-18 Front Office Management	<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>

50.	BHMCT 607-18 Accommodation Management	<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>
51	BHMCT 608-18 Accommodation Management	<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>
52.	BHMCT 609-18 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>

53	BMPD 602-18 Mentoring and Professional Development	<p>CO1 Students will actively participates in various classroom activities like expert talk, aptitude test, Group Discussion and quiz which in turn help them improve communication skills.</p> <p>CO2 students will be able to analyse and discuss on various issues raised in Group Discussions.</p> <p>CO3 Students will have various outdoor activities which in turn helps them with team building.</p> <p>CO4 Students will be able to be more confident.</p>
54	BHMCT 701A-18 FOOD PRODUCTION MANAGEMENT	<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>
55	BHMCT 702A-18 - PRACTICAL FOOD PRODUCTION MANAGEMENT	<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>
56	703A – 18 TANDOOR-PRINCIPLE, CONCEPT AND APPLICATION	<p>CO1 Students will explain all the components and various roles involved in planning, organizing, running and evaluating an event;</p> <p>CO2 They will apply the theory and skills necessary to professionally plan, organize and run a business event.</p> <p>CO3 Students will understand the importance of strategic planning for an event or festival, including monitoring and evaluating the impacts on the wider community.</p> <p>CO4 Learner will manage the all the aspects of a business</p>

		operations.
57	704A – 18 - PRACTICAL -. TANDOOR-PRINCIPLE, CONCEPT AND APPLICATION	<p>CO1 Students will explain all the components and various roles involved in planning, organizing, running and evaluating an event;</p> <p>CO2 They will apply the theory and skills necessary to professionally plan, organize and run a business event.</p> <p>CO3 Students will understand the importance of strategic planning for an event or festival, including monitoring and evaluating the impacts on the wider community.</p> <p>CO4 Learner will manage the all the aspects of a business operations.</p>
58	BHMCT 701B-18 FOOD AND BEVERAGES SERVICE MANAGEMENT	<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>
59	BHMCT 702B-18- (PRACTICAL) FOOD AND BEVERAGES SERVICE MANAGEMENT	<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>

60	BHMCT -703B – 18 EVENT MANAGEMENT	<p>CO1 Gain a fundamental understanding of the event management industry, its scope, trends, and career opportunities.</p> <p>CO2 Learn about different types of events, including corporate events, social events, conferences, weddings, festivals, and nonprofit events, and understand the unique characteristics and requirements of each.</p> <p>CO3 Understand the step-by-step process of planning and organizing events, from initial concept development and budgeting to execution and evaluation.</p>
61	704B – 18 – PRACTICAL EVENT MANAGEMENT	<p>CO1 Gain a fundamental understanding of the event management industry, its scope, trends, and career opportunities.</p> <p>CO2 Learn about different types of events, including corporate events, social events, conferences, weddings, festivals, and nonprofit events, and understand the unique characteristics and requirements of each.</p> <p>CO3 Understand the step-by-step process of planning and organizing events, from initial concept development and budgeting to execution and evaluation.</p>
62	BHMCT 701C-18 FRONT OFFICE MANAGEMENT	<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>

63	BHMCT 702C-18 - PRACTICAL FRONT OFFICE MANAGEMENT	<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>
64	BHMCT 703C – 18 TOUR & TRAVEL MANAGEMENT	<p>CO1.Examine and discuss the key concepts and principles of marketing as applied to destinations and the tourism experience</p> <p>CO2.To assess marketing strategies implemented in the promotion of tourism</p>
65	704C – 18 - PRACTICAL TOUR & TRAVEL MANAGEMENT	<p>CO1.Examine and discuss the key concepts and principles of marketing as applied to destinations and the tourism experience</p> <p>CO2.To assess marketing strategies implemented in the promotion of tourism</p>
66	BHMCT 701D-18 ACCOMMODATION MANAGEMENT	<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>CO3Students 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>

67	BHMCT 702D-18 - PRACTICAL ACCOMMODATION MANAGEMENT	<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>
68	BHMCT 703D-18 - INTERIOR DECORATION	<p>CO1. Understanding Design Principles: Students should gain a comprehensive understanding of design principles such as balance, proportion, rhythm, emphasis, and harmony,</p> <p>CO 2. Space Planning: Ability to analyze and plan interior spaces effectively</p> <p>CO3 Color Theory and Application: Proficiency in understanding the psychology of color, color schemes.</p> <p>CO4 Materials and Finishes: Knowledge of various materials, finishes, and textiles</p>
69	BHMCT 704D-18 - PRACTICAL INTERIOR DECORATION	<p>CO1. Understanding Design Principles: Students should gain a comprehensive understanding of design principles such as balance, proportion, rhythm, emphasis, and harmony,</p> <p>CO 2. Space Planning: Ability to analyze and plan interior spaces effectively</p> <p>CO3 Color Theory and Application: Proficiency in understanding the psychology of color, color schemes.</p> <p>CO4 Materials and Finishes: Knowledge of various materials, finishes, and textiles</p>
70	BHMCT 705- PRINCIPLES OF MARKETING	<p>CO1: Explain the basics of marketing, selling, marketing mix and its core concepts.</p> <p>CO2: Describe the intricacies of the marketing environment and marketing information systems for effective marketing planning and strategies.</p> <p>CO3: Develop necessary skills for effective market segmentation, targeting and positioning.</p> <p>CO4 – Illustrate various components of product mix, product life cycle and comprehend the new product development process.</p>

71	BHMCT 706- FINANCIAL MANAGEMENT	<p>CO1: Apply financial data for use in decision making by applying financial theory to problems faced by business enterprises.</p> <p>CO2: Apply time value of money to various pricing and money value.</p> <p>CO3: Apply modern techniques in capital budgeting analysis.</p> <p>CO4: Assess dividend policy's impacts on share prices</p>
72	BHMCT 707- ENTREPRENEURSHIP	<p>CO1: Describe the concept and theories of entrepreneurship and its role in economic development of nation.</p> <p>CO2: Develop business plan and identify the reasons of failure of business plans.</p> <p>CO3: Illustrate the steps in starting MSME.</p> <p>CO4: Comprehend government policies and regulatory framework available in India to facilitate the process of entrepreneurial development.</p> <p>CO5: Identify different sources of finance for new enterprises and assess the role of financial institutions and various government schemes in entrepreneurial development. Syllabus Mapping</p>
73	BHMCT 708- PROJECT REPORT	<p>CO1 Students will be able to do a field study</p> <p>CO2 Students will be able to explore new hotel requirement in the region.</p> <p>CO3 Students will have business insight</p> <p>CO4 Students will be able to prepare a feasibility report related to Hotel Business</p>
74	BHMCT 709- FACILITY PLANNING	<p>CO1: Classify hotels (Five, four, three, two, one & heritage).</p> <p>CO2: Understand the importance of design and implement it.</p> <p>CO3: Prepare a layout of the main service areas of a hotel</p> <p>CO4: Comprehend new trends and methods for management of infrastructure.</p>

75	BMPD 702-18 MENTORING AND PROFESSIONAL DEVELOPMENT	<p>CO1 Students will actively participates in various classroom activities like expert talk, aptitude test, Group Discussion and quiz which in turn help them improve communication skills.</p> <p>CO2 students will be able to analyse and discuss on various issues raised in Group Discussions.</p> <p>CO3 Students will have various outdoor activities which in turn helps them with team building.</p> <p>CO4 Students will be able to be more confident.</p>
76	BHMCT801-18 SPECIALIZED HOSPITALITY TRAINING	<p>CO1 The students will gain practical exposure in real life business activity under the supervision of industry experts.</p> <p>CO2 They will also learn to co-relate theoretical knowledge with practical realities.</p> <p>CO3 Students will manage to learn in teams whilst on Training at a Hotel</p> <p>CO4 They will enhance their interpersonal skills while working in Industry</p>
77	BMPD 802-18 MENTORING AND PROFESSIONAL DEVELOPMENT	<p>CO1 Students will actively participates in various classroom activities like expert talk, aptitude test, Group Discussion and quiz which in turn help them improve communication skills.</p> <p>CO2 students will be able to analyse and discuss on various issues raised in Group Discussions.</p> <p>CO3 Students will have various outdoor activities which in turn helps them with team building.</p> <p>CO4 Students will be able to be more confident.</p>

