

Program Name: Bachelor of Science Hospitality Studies B.Sc. (HS)

Course Outcomes:

SEMESTER – I

Subject: Food Production – I

Subject Code: HS 101

Subject Credits: 04

Course outcomes:

CO101.1- Introduction to the art of cookery and the basic cooking techniques.

CO101.2- Knowledge of food & kitchen safety practices.

CO101.3- Identify and apply various cooking methods and technique.

CO101.4- Classify kitchen brigade and equipment used.

Subject: Food and Beverage Service – I

Subject Code: HS 102

Subject Credits: 04

Course outcomes:

CO102.1- The course would explore the scope and nature of F & B service operations.

CO102.2- It would develop the essential attributes and elementary skills of students in the service procedures.

CO102.3 Basics of Food and Beverage Service Department will be covered in the semester.

Subject: Housekeeping Operations I

Subject Code: HS 103

Subject Credits: 04

Course outcomes:

CO103.1- Introduction to basic Housekeeping.

CO103.2- Understand role of Housekeeping in Hotel Industry.

CO103.3- Knowledge of different departments in House Keeping.

CO103.4- Introduction to Basic operational aspects of accommodation operations.

CO103.5- Introduction to Hospitality Industry

Subject: Front Office Operations I

Subject Code: HS 104

Subject Credits: 04

Course outcomes:

CO104.1- Introduction to basic Front office.

CO104.2- Understand role of front office in Hotel Industry.

CO104.3- Knowledge of different departments in Front Office.

CO104.4- Introduction to Basic operational aspects of accommodation operations.

CO104.5- Introduction to Hospitality Industry.

Subject: Development of Generic Skills

Subject Code: HS 109

Subject Credits: 02

Course outcomes:

CO109.1- Introduction to Generic Skills.

CO109.2- Development of self-management skills.

CO109.3- Development of team management skills.

CO109.4- Development of task management skills.

CO109.5- Knowledge of effective problem solving techniques.

Semester II**Subject : Food Production - II**

Subject Code: HS 201

Subject Credits: 04

Course outcomes:

CO201.1- Identify and prepare basic stocks, soups and sauces.

CO201.2- List & Prepare various types of salads, sandwiches and appetizers.

CO201.3- Recognize different types of fruits, vegetables & eggs with its uses.

CO201.4- Understand characteristics & functions of various bakery ingredients.

Subject : Food and Beverage Service - II

Subject Code: HS 202

Subject Credits: 04

Course outcome:

CO202.1- The course would explore the scope and nature of f & b service operations. It would develop the essential attributes and elementary skills of students in the service procedures.

CO202.2- Basics of Food and Beverage Service Department (Food and Beverage) will be covered in the semester.

Subject : Housekeeping Operations II

Subject Code: HS 203

Subject Credits: 04

Course outcomes:

CO203.1- Understand role of Housekeeping in the Hospitality Industry.

CO203.2- Study basic Skills for different tasks and aspects in Housekeeping.

CO203.3- Learn Operational aspects like Cleaning Routine of House Keeping Department.

CO203.4- Understand Various Procedural aspects of cleaning public areas.

Subject : Front Office Operations II

Subject Code: HS 204

Subject Credits: 04

Course outcomes:

CO204.1- Understand role of Front Office in Hospitality Industry.

CO204.2- Study basic Skills for different tasks and aspects in Front Office.

CO204.3- Understand Various Front Office Operational Procedures.

CO204.4- Learn about Guest cycle in Front Office

Subject : French

Subject Code: HS 209

Subject Credits: 02

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.