# LEARNING OUTCOMES-BASED CURRICULUM FRAMEWORK FOR UNDERGRADUATE EDUCATION

BACHELOR OF VOCATIONAL DEGREE IN

HOTEL MANAGEMENT (BVHM)

## DEPARTMENT OF TOURISM AND HOTEL MANAGEMENT

## CONTENTS

## PREFACE

We are delighted to introduce the Learning Outcome-Based Curriculum Framework for the Bachelor of Vocational degree in Hotel Management (BVHM) program, which is offered by the Department of Tourism and Hotel Management at Amal College of Advanced Studies, Nilambur. This document embodies our institution's vision and mission, guiding us towards academic excellence and reiterating our commitment to providing comprehensive and forward-thinking education.

Amal College's vision is aimed at establishing an advanced learning centre that fosters personal transformation, social empowerment, and excellence within the field of tourism and hotel management. Our mission revolves around delivering top-notch education, shaping responsible professionals in the tourism and hospitality industry, fostering research and innovation, and equipping students with indispensable life skills. These fundamental principles have profoundly influenced the development of this curriculum.

The Department of Tourism and Hotel Management at Amal College aspires to make a significant impact on the world through the tourism and hospitality sectors, leading the way in teaching and research, and producing future leaders who are well-equipped to navigate the complexities of the tourism and hotel management industry.

This curriculum outlines the BVHM program, its objectives, graduate attributes, Program Learning Outcomes, course-level learning outcomes, CLO-PLO Mapping, teaching and learning methodologies, and assessment techniques. It reflects our unwavering commitment to providing transformative education that aligns with the evolving demands of today's world. This framework will serve as a guiding beacon for both our faculty and students as we continue our educational journey. The revised Guideline on LOCF will come into effect in the college's curriculum starting from the 2022-2023 academic year.

We extend our gratitude to all those who have contributed to its development.

Warm regards,

Dr. Zacaria TV

Principal

Amal College of Advanced Studies, Nilambur

10/05/2022

## VISION AND MISSION OF THE COLLEGE

### VISION

The vision of Amal College is to establish an innovative learning institution that catalyzes personal transformation, leads community upliftment, and motivates individuals to attain the highest levels of excellence.

### MISSION

- **Education Excellence:** We are committed to delivering high-quality education in a nurturing and inclusive environment.
- **Responsible Citizens:** Our goal is to prepare our youth to become responsible citizens with a deep sense of patriotism.
- **Research and Innovation:** We encourage and support research and innovation to nurture students as contributors to our nation.
- **Global Competency:** We strive to establish collaborative partnerships with high-standard institutions, enhancing the global competitiveness of both our institution and our scholars.
- **Life Skills:** We empower our students with essential life skills that not only transform their own lives but also uplift their communities.
- **Community Empowerment:** We are dedicated to promoting social and educational empowerment in our community through extension and outreach programs.
- **Inclusion and Sustainability:** We are committed to fostering sustainable development and advocating for inclusiveness of all sections of the society.

## VISION AND MISSION OF THE DEPARTMENT

### VISION

Our mission is to prepare students for dynamic and rewarding careers in the global tourism and hospitality industry by providing them with a comprehensive, industry-relevant education. We strive to instil a strong sense of professionalism, ethics, and environmental consciousness, while fostering innovation and entrepreneurship in our students. Through rigorous academic programs, experiential learning, and research initiatives, we aim to produce graduates who are well-equipped to meet the evolving needs of the tourism and hotel management sector. We are committed to making a positive impact on society and contributing to the sustainable development of these industries.

### MISSION

Our vision is to be a renowned global hub for excellence in tourism and hotel management education and research. We aspire to set the industry standard for producing well-rounded, highly skilled professionals who can lead and innovate within the ever-evolving tourism and hospitality landscape. We envision a department that continuously adapts to industry trends, fosters an inclusive learning environment, and engages in cutting-edge research to address industry challenges. Through collaboration with stakeholders and the development of strong networks, we aim to shape the future of tourism and hotel management education and practice, while promoting sustainable and responsible tourism worldwide

# INTRODUCTION

The curriculum framework for a Bachelor of Vocational Degree in Hotel Management has been meticulously crafted around learning outcomes, providing a comprehensive structure that allows for the customization of hospitality programs. This ensures they cater to the specific needs of both students and the hospitality industry.

The primary objective of this framework is to uphold the quality and standards of bachelor's degree programs in hotel management across the country. It achieves this by facilitating regular program assessments while operating within a broader framework defined by agreed-upon graduate attributes, qualification descriptors, program learning outcomes, and course-level learning objectives.

It's essential to emphasize that this framework does not seek to standardize the content of syllabi for hotel management programs, nor does it prescribe specific teaching methods or assessment procedures. Instead, it encourages adaptability and creativity in program development, syllabus creation, teaching and learning methodologies, and the assessment of student learning outcomes. The goal is to foster a dynamic and responsive educational environment that meets the evolving demands of the hotel management industry.

## NATURE AND EXTENT OF THE BVHM DEGREE PROGRAMME

The Bachelor of Vocational Degree in Hotel Management, commonly known as BVHM, is an immersive program that systematically explores the practical aspects of the hospitality industry. In this field, students receive a hands-on education that prioritizes skills development, with a focus on hotel management, culinary arts, and essential operational skills. The program incorporates fundamental management principles while emphasizing the cultivation of entrepreneurial skills, effective business communication, and a thorough understanding of the ethical and legal dimensions within the hospitality business.

Furthermore, students have the unique opportunity to engage in practical classes, particularly in food production and other essential aspects of hotel management. This approach, with a curriculum that leans heavily towards practical application (60% practicals and 40% theory), is designed to equip students with tangible skills essential for success in the dynamic hospitality industry.

In addition to practical classes, the BVHM program integrates field projects, enabling students to define and solve real-world problems within the realm of hospitality. The curriculum places a significant emphasis on experiential learning, providing internships and industry exposure to enhance graduates' employability. These experiences involve substantial work-related projects and guided study in collaboration with businesses or organizations, ensuring a well-rounded education tailored to meet the evolving demands of the hotel management industry. The BVHM program is dedicated to producing graduates who are not only knowledgeable but also proficient and adaptable in the practical aspects of the hospitality field.

## AIMS OF THE BVHM PROGRAMME

The BVHM program is structured with the following overarching aims:

1. **Develop Practical Skills for Employability:** A primary goal is to equip students with a set of practical skills and competencies that enhance their employability in the dynamic field of Hotel Management. These skills are directly aligned with the current needs and expectations of employers in the hospitality industry.

2. **Cultivate a Genuine Passion for Practical Learning:** The program is designed to kindle and nurture a sincere passion for hands-on learning. It aims to inspire students with curiosity and enthusiasm, fostering a mindset that encourages continuous exploration and adaptation to the evolving demands of the hospitality sector.

3. **Provide In-Depth Practical Knowledge:** The focus is on delivering a comprehensive and hands-on understanding of Hotel Management. This encompasses not only theoretical knowledge but also practical insights, ensuring that students are well-prepared for the practical challenges of the industry.

4. **Equip with Analytical Tools and Practical Problem-Solving:** Students are provided with analytical tools and critical thinking abilities that empower them to assess complex situations, make informed decisions, and effectively solve practical problems within the hotel management industry.

5. **Encourage Real-World Application of Skills:** The program actively promotes the practical application of acquired knowledge. Students are trained to apply their skills and insights in real-world scenarios, ensuring that their learning experiences extend beyond the classroom setting.

6. **Facilitate Opportunities for Advanced Practical Studies:** Serving as a foundation for continuous growth, the program creates opportunities for advanced practical studies. Graduates are prepared for further academic pursuits, enabling them to specialize in specific areas within Hotel Management while maintaining a strong emphasis on practical application.

These aims collectively contribute to the well-rounded education and preparedness of graduates to excel in the dynamic and practical field of Hotel Management.

## GRADUATE ATTRIBUTES FOR BATCHELOR OF TOURISM AND HOTEL MANAGEMENT

The Bachelor of Vocational Degree in Hotel Management program instils a diverse set of competencies and attributes in its graduates, moulding them into well-rounded professionals fully equipped to thrive in the dynamic field of Hotel Management. Here's a descriptive explanation of these attributes:

1. **Practical Employability Skills:** Graduates will develop a diverse set of practical skills highly sought after by employers in the hotel management industry. These skills encompass problem-solving, effective communication, teamwork, adaptability, and more, making graduates valuable assets to potential employers.

2. **In-Depth Practical Knowledge:** Graduates will acquire a comprehensive understanding of Hotel Management, emphasizing practical insights into various facets of the industry. This knowledge goes beyond theoretical principles, ensuring they are well-prepared for the hands-on challenges of their roles.

3. **Effective Practical Communication Skills:** Graduates will excel in conveying their ideas with clarity, whether through practical demonstrations or verbal communication. They will adeptly use various communication methods to effectively convey complex information to diverse audiences, including guests and staff.

4. **Practical Critical Thinking:** Graduates will possess the ability to think critically in practical scenarios, enabling them to assess evidence, evaluate arguments, and scrutinize claims within the Hotel Management industry. This capacity fosters a practical and problem-solving approach to knowledge development.

5. **Practical Problem-Solving Proficiency:** Graduates will be adept at applying their competencies to solve unfamiliar problems and applying their learning to real-life situations. They will emphasize practical problem-solving skills, a crucial attribute in the ever-evolving hospitality industry.

6. **Practical Research-related Skills:** Graduates will have a strong sense of inquiry and the ability to conduct practical investigations and experiments. They will contribute effectively to research and development efforts in the field, showcasing their practical research skills.

7. **Cooperation and Teamwork in Practical Settings:** Graduates will excel in working effectively and respectfully with diverse teams in practical settings. They will facilitate cooperative and coordinated efforts within a group, reflecting their ability to work practically as a team in the interests of common goals.

8. **Practical Self-directed Learning:** Graduates will exhibit self-motivation and the capacity to work independently in practical situations. They can identify resources for projects and effectively manage practical tasks to completion, showcasing their ability to take initiative and manage practical projects.

9. **Practical Moral and Ethical Awareness/Reasoning:** Graduates will embrace ethical values in their conduct, demonstrating ethical practices in their practical work. They will exhibit a strong commitment to ethical behaviour, reflecting their awareness of moral and ethical considerations in practical hotel management settings.

10. **Practical Lifelong Learning:** Graduates will possess not only the ability but also the inclination for lifelong learning in practical contexts. In a constantly evolving industry, they will continuously acquire new practical knowledge and skills, adapting to changing workplace demands and contributing to their personal development as adaptable professionals in the Hotel Management field.

These attributes collectively prepare graduates of the BVHM program to excel in their chosen careers, bridging the gap between theory and practical application, and contributing responsibly to society as informed, ethical, and adaptable professionals sought after in the Hotel Management industry.

## QUALIFICATION DESCRIPTORS FOR BVHM PROGRAMME

Qualification descriptors for a Bachelor's Vocational Degree in Hotel Management (BVHM) Program outline the essential attributes and competencies expected of graduates upon completing their academic journey in the field. These descriptors offer a comprehensive guide to the qualifications and skills anticipated from BVHM graduates:

1. **Holistic Understanding of Hotel Management:** Graduates are expected to demonstrate a fundamental and systematic understanding of the field of Hotel Management. This encompasses a broad spectrum of knowledge, including practical skills, applications, and the interconnected nature of Hotel Management with related areas of study.

2. **Procedural Knowledge for Practical Roles:** Graduates should acquire procedural knowledge to prepare them for practical roles within the Hotel Management field. These roles may involve hands-on applications in areas such as culinary arts, hotel operations, and other practical aspects relevant to the industry.

3. **Specialized Practical Skills:** Graduates should develop specialized practical skills relevant to their chosen area of concentration within Hotel Management. Staying current with the latest industry practices is essential to remain competitive and valuable in the practical aspects of the job market.

4. **Proficiency in Practical Problem Identification and Analysis:** Graduates are expected to excel in collecting and analysing both quantitative and qualitative data from practical sources. This empowers them to formulate well-founded solutions and make informed decisions to address complex issues encountered in the practical aspects of Hotel Management.

5. **Effective Communication of Practical Insights:** Proficiency in effective communication, particularly in practical scenarios, is paramount. Graduates should be adept at articulating practical results accurately across various contexts, using Hotel Management concepts to convey complex ideas with clarity, especially in hands-on situations.

6. **Commitment to Practical Lifelong Learning:** Graduates should demonstrate a commitment to practical lifelong learning by continuously incorporating current industry practices into their skill set. This ensures they stay up-to-date in the dynamic and ever-evolving practical aspects of Hotel Management.

7. **Application of Practical Knowledge in Diverse Contexts:** Graduates should have the ability to apply their practical knowledge and transferable skills to new and unfamiliar contexts within the Hotel Management industry. This empowers them to identify and solve practical problems and provide precise solutions in various situations encountered in the field.

8. **Versatile Practical Skill Set:** Graduates should possess both subject-specific and transferable practical skills that are directly applicable to a wide range of job opportunities within Hotel Management. This enhances their employability and equips them for diverse practical roles within the field.

In conclusion, these qualification descriptors for the BVHM program outline the foundational competencies and attributes that graduates should attain. They provide students with a strong foundation for success in various practical careers within the dynamic and evolving field of Hotel Management.

## PROGRAMME LEARNING OUTCOME BTHM PROGRAM:

Upon the successful completion of the Bachelor of Tourism and Hotel Management (BTHM) program, students will have developed a set of essential skills and knowledge:

**PO 1; Knowledge and Skill:**

- Graduates will possess a deep understanding and application of fundamental principles in hospitality and tourism, demonstrating proficiency in essential industry skills.

**PO 2; Analysis and Comprehension:**

- Graduates will exhibit strong analytical and comprehension abilities, applying these skills to interpret complex aspects of hospitality and tourism.

**PO 3; Design and Develop:**

- Graduates will design and develop effective strategies, skills, and approaches tailored to the evolving demands of the hospitality and tourism industry.

**PO 4; Society and Environment:**

- Graduates will demonstrate awareness of societal and environmental implications, incorporating responsible practices into their roles within the hospitality and tourism sector.

**PO 5; Critical Thinking and Problem Solving:**

- Graduates will employ critical thinking and problem-solving skills to address challenges and complexities inherent in hospitality and tourism.

**PO 6; Communication and Leadership:**

- Graduates will effectively communicate and display leadership qualities, ensuring successful interpretation and application of principles in hospitality and tourism.

**PO 7; Technology and Research:**

- Graduates will integrate technology and research skills into their roles, leveraging these tools for interpreting principles and advancing their contributions to the hospitality and tourism industry.

## COURSE LEARNING OUTCOMES FOR BTHM

### SEMESTER 1

### SDC1HM01 HOTEL FRONT OFFICE OPERATIONS

| Course Code | SDC1HM01 |
|---|---|
| Course Title | HOTEL FRONT OFFICE OPERATIONS |
| | |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 1 |
| Regulation | 2020 ONWARDS |

## COURSE LEARNING OUTCOMES

CLO1   Explain the importance and functions of front office department in the hotel and its various sections.

CLO2   Understand the organization of staff in the front office department

CLO3   Describe the procedures of front office department while handling a guest, like reservation, registration, during the stay and leaving the hotel.

CLO4   Demonstrate professional lodging specific technical skills, supervisory techniques and management skills.

## CLO-PLO MAPPING

| | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 2 | 2 | | | | 1 | |
| CLO2 | 2 | | 2 | | | | |
| CLO3 | | | | | 2 | 1 | 1 |
| CLO4 | 3 | | 3 | | | | |

## SDC1HM02 HOTEL HOUSE KEEPING OPERATIONS

| Course Code | SDC1HM02 |
|---|---|
| Course Title | HOTEL HOUSEKEEPING OPERATIONS |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 1 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1    Understand the functions of housekeeping departments.

CLO2    Understand the organization of staff in the house keeping department

CLO3    Describe the procedures of housekeeping department while handling a guest, like reservation, registration, during the stay and leaving the hotel.

CLO4    Demonstrate professional lodging specific technical skills, supervisory techniques and management skills.

## CLO-PLO MAPPING

| | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 2 | 1 | | | | | |
| CLO2 | 2 | | 2 | | | | |
| CLO3 | | | 3 | 1 | | | |
| CLO4 | 2 | | 2 | | 2 | | 2 |

## SDC1HM03 HOTEL FRONT OFFICE OPERATIONS- LAB

| | |
|---|---|
| Course Code | SDC1HM03 |
| Course Title | HOTEL FRONT OFFICE OPERATIONS- LAB |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE- PRACTICAL |
| Semester | 1 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1 Describe the various steps involved in the hotel guest registration.

CLO2 Explain the correct procedure of handling guest complaints

CLO3 Evaluate and can compare the performance and operations of various front office department

CLO4 Analyses the operations of front office department and tourist centers

CLO5 Handle the telephonic conversation in the front office department

## CLO-PLO MAPPING

| | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 2 | | 3 | | | | |
| CLO2 | | 2 | | | | | |
| CLO3 | | 1 | | 1 | | | |
| CLO4 | | 3 | | | | | |
| CLO5 | 2 | | 2 | | 1 | 2 | |

## SDC1HM04 HOTEL HOUSE KEEPING OPERATIONS- LAB

| Course Code | SDC1HM04 |
|---|---|
| Course Title | HOTEL HOUSEKEEPING OPERATIONS- LAB |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE PRACTICAL |
| Semester | 1 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1  Understand the cleaning Agents, Standard Supplies and Practice the cleaning at various levels.

CLO2  Develop cleaning skill at special areas.

CLO3  Develop a skill of Stain Removal and Flower Arrangement.

CLO4  Practice cleaning of Ceramic, Brass and Plastic

## CLO-PLO MAPPING

| | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 2 | 2 | | | | | |
| CLO2 | 2 | | 3 | | | | |
| CLO3 | 2 | | | | 2 | | |
| CLO4 | 2 | | 2 | | | | 1 |

## SDC1HM05 BASICS OF FOOD PRODUCTION- LAB

| Course Code | SDC1HM05 |
|---|---|
| Course Title | BASICS OF FOOD PRODUCTION LAB |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE PRACTICAL |
| Semester | 1 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1   Understand the equipment used basic food production.

CLO2   Handle kitchen equipment's

CLO3   Practice the hygiene operations in the kitchen

CLO4 Practice the safety measures in the kitchen

## CLO-PLO MAPPING

| | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 2 | | 3 | | | | |
| CLO2 | 2 | | 3 | | | 3 | |
| CLO3 | | 1 | 3 | | | | 2 |
| CLO4 | 3 | | 3 | | 1 | | |

## SEMESTER 2

### SDC2HM06 FOOD PRODUCTION THEORY- I

| Course Code | SDC2HM06 |
|---|---|
| Course Title | FOOD PRODUCTION THEORY-I |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 2 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1  Understand the characteristics, aim and methods of cooking.

CLO2  Get an idea on personnel in the kitchen, equipment's and fuels used in the kitchen

CLO3  Make use of raw materials like fats and oils, Milk and milk products, thickening agents, raising agents and sweetening agents

CLO4  Usage and preparation of stocks and soups

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 2 | 1 | | | | | |
| CO2 | 1 | 3 | 1 | | | | |
| CO3 | | | 3 | 2 | | | 1 |
| CO4 | | | 2 | | 2 | 1 | |

## SDC2HM07 FOOD AND BEVERAGE SERVICE THEORY- I

| Course Code | SDC2HM07 |
|---|---|
| Course Title | FOOD AND BEVERAGE SERVICE THEORY-I |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 2 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1    Understand the functioning of food and beverage service department of a hotel.

CLO2    Plan the career in Food and Beverage department.

CLO3    Learn the arrangement of a Food and beverage outlet for its service.

CLO4    Acquire some technical skills for serving food and beverages in hotels, methods and styles Course Outline

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 2 | 2 | 2 | | | | |
| CO2 | | 3 | 1 | | | | |
| CO3 | 1 | | | 2 | | | 3 |
| CO4 | 2 | | 3 | | | 1 | |

## SDC2HM08 FOOD PRODUCTION LAB- I

| | |
|---|---|
| Course Code | SDC2HM08 |
| Course Title | FOOD PRODUCTION LAB-I |
| Credits | 4 |
| Hours/Weeks | 3 |
| Category | CORE PRACTICAL |
| Semester | 2 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1    Practice with various tools used in kitchen.

CLO2    Practice various cooking methods

CLO3    Prepare stocks and sauces

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 3 | 3 | 1 | | | | |
| CO2 | 3 | 3 | 2 | | | | |
| CO3 | 3 | 3 | 1 | | | | |

## SDC2HM09 FOOD AND BEVERAGE SERVICE LAB – I

| Course Code | SDC2HM09 |
|---|---|
| Course Title | FOOD AND BEVERAGE SERVICE LAB- I |
| Credits | 3 |
| Hours/Weeks | 3 |
| Category | CORE PRACTICAL |
| Semester | 2 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1    Practice the basic arrange of a restaurant and other F & B outlet for service

CLO2    Practice Mise-en scene of F and B operations.

CLO3    Practice the setting of table for various types of menu service

CLO3    Practice the holding of various service equipment's.

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 3 | 1 | 3 | | | | |
| CO2 | 3 | 1 | 3 | | | | |
| CO3 | 3 | 1 | 3 | | | | |
| CO4 | 3 | 1 | 3 | | | | |

## SDC2HM10 HOTEL INTERNSHIP TRAINING-I AND VIVA VOCE

| | |
|---|---|
| Course Code | SDC2HM10 |
| Course Title | HOTEL INTERNSHIP TRAINING-1 AND VIVA VOCE |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | INTERNSHIP |
| Semester | 2 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1 Apply skills practiced in the classroom in real working environment

CLO2 Understand employability skills needed for the industry.

CLO3 Real work situations enable them to establish their career goals.

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 3 | 1 | 3 | 1 | 2 | 1 | 1 |
| CO2 | 3 | 1 | 3 | 1 | 2 | 1 | 1 |
| CO3 | 3 | 1 | 3 | 1 | 2 | 1 | 1 |
| CO4 | 3 | 1 | 3 | 1 | 2 | 1 | 1 |

## SEMESTER 3

### A11 BASIC MATHEMATICS AND GENERAL AWARENESS

| | |
|---|---|
| Course Code | A11 |
| Course Title | BASIC MATHEMATICS AND GENERAL AWARENESS |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 3 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1 Apply numerical and reasoning skills in competitive examinations;

CLO2 Understand some basic concepts of research and its methodologies;

CLO3 Bridge the fundamental skills of computers with the present level of knowledge of thestudents;

CLO4 To train and equip the students with the skills of modern banking and CO-PO Mapping

### CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | | | 3 | | 2 | | |
| CO2 | | 3 | | | | | 1 |
| CO3 | 3 | | | | | | |
| CO4 | | | 2 | | 3 | | |

## A12 BASIC PROFESSIONAL BUSINESS SKILLS

| Course Code | A12 |
|---|---|
| Course Title | BASIC PROFESSIONAL BUSINESS SKILLS |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 3 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1 Expand and update basic Informatics skills of the students

CLO2 Equip the students to effectively utilize the digital knowledge resources for their study

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 3 | | 1 | | | | |
| CO2 | | 1 | | 1 | 3 | | |

.

## SDC3HM11 HOTEL ENGINEERING – THEORY

| Course Code | BTH3B09 |
|---|---|
| Course Title | BASICS OF FOOD AND BEVERAGE SERVICE THEORY |
| Credits | 3 |
| Hours/Weeks | 3 |
| Category | CORE |
| Semester | 3 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1 Acquire information regarding the basic services and different types of engineering and maintenance systems in hotel industry.

CLO2 Understand various aspects and importance of engineering department in hotel.

CLO3 Do the maintenance, refrigeration and air conditioning, fuels, electricity, safety and security, water distribution systems and energy conservation in hotel.

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 3 | 3 | | | | | |
| CO2 | 3 | | 2 | | | | |
| CO3 | | | 3 | 1 | 11 | | |

## SDC3HM12 FOOD PRODUCTION THEORY -II

| Course Code | SDC3HM12 |
|---|---|
| Course Title | FOOD PRODUCTION THEORY -II |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 3 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CO1 Understand the different methods and methods of cooking.

CO2 Understand the uses and importance of stocks, sauces and soups in the kitchen.

CO3 Identify and use specialty ingredients used in the kitchen.

CO4 Acquire the knowledge of fruits and vegetables and its characteristics.

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 3 | 2 | 2 | | | | |
| CO2 | 3 | | | | | | |
| CO3 | | | 3 | | | | 1 |
| CO4 | 3 | | | | | | |

## SDC3HM13 FOOD AND BEVERAGE SERVICE THEORY-II

| Course Code | SDC3HM13 |
|---|---|
| Course Title | FOOD AND BEVERAGE SERVICE THEORY-II |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 3 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CO1  Understand the various types of meals served in the hotels/restaurants

CO2  Acquire knowledge of F & B service operations.

CO3  Understand the various types beverages

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 3 | | | | | | |
| CO2 | 3 | | | | | | |
| CO3 | 3 | | 2 | | | | |
| CO4 | | | | | | | |

## SDC3HM14 FOOD PRODUCTION LAB -II

| Course Code | **SDC3HM14** |
|---|---|
| Course Title | **FOOD PRODUCTION LAB -II** |
| Credits | 3 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 3 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1  Practice the preparation of Stocks, Soups and Sauces

CLO2  Experience the preparation of breakfast menu

CLO3  Practice the preparation of Sandwiches, Salads and salad dressings.

CLO4  Experience the basic continental menu.

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 2 | | 3 | | | | 2 |
| CLO2 | | 2 | 2 | | | | 2 |
| CLO3 | 1 | 3 | 3 | | | | 2 |
| CLO4 | | | | | | | |

## SDC3HM15 FOOD AND BEVERAGE SERVICE LAB -II

| Course Code | SDC3HM15 |
|---|---|
| Course Title | FOOD AND BEVERAGE SERVICE -II |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 3 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1    Practice the basic arrangements breakfast table.

CLO2    Practice the setting of table for various types of menu service and sequence of service.

CLO3    Practice the basic arrangements bottled and canned beverages.

CLO4    Practice guest receiving and menu presentation

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 3 | | 2 | | 1 | | |
| CO2 | 3 | | 2 | | 1 | | |
| CO3 | 3 | | 2 | | 1 | | |
| CO4 | 3 | | 2 | | 1 | | |

## SDC3HM16 HOTEL ENGINEERING – LAB

| Course Code | SDC3HM16 |
|---|---|
| Course Title | HOTEL ENGINEERING -LAB |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 3 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1 Do care and maintenance of common simple electrical appliances, like vacuum cleaner, scrubber, audio- visual equipment, firefighting equipment, refrigeration and air conditioning equipment.

CLO2 Do minor electrical, plumbing and water supply repairs.

CLO3 Use fire extinguishers for various types of fires

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 2 | 1 | 3 | | | | 1 |
| CO2 | | 1 | 3 | | | | 1 |
| CO3 | 2 | 1 | 1 | | 2 | | 2 |
| CO4 | | | | | | | |

## SEMESTER 4

### A13 ENTREPRENEURSHIP DEVELOPMENT

| Course Code | A13 |
|---|---|
| Course Title | ENTREPRENEURSHIP DEVELOPMENT |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 4 |
| Regulation | |

### COURSE LEARNING OUTCOMES

CLO1 Familiarize the students with latest programs of the government authorities in promoting small and medium industries

CLO2 Impart the essential knowledge of starting one's own business venture and the various factors that influence successful setting up and operations

CLO3 Realize skills and inspiration for developing entrepreneurial mindset

CLO4 Have a basic idea of the economics of entrepreneurship

### CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 3 | 2 | 3 | 1 | 2 | | 1 |
| CO2 | 3 | | | 2 | | | |
| CO3 | 2 | | 3 | | | | |
| CO4 | | 3 | 2 | | | | |

## A14 PUBLIC HEALTH SANITATION AND SAFETY

| Course Code | A14 |
|---|---|
| Course Title | PUBLIC HEALTH SANITATION AND SAFETY |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 4 |
| Regulation | |

## COURSE LEARNING OUTCOMES

PLO1 Identify the diseases associated with occupation

PLO2 Identify the hazard in industrial area and propose preventive measures

PLO3 Manage safety in industries and propose safety measures and PPE

PLO3 Demonstrate the hygiene and sanitation procedures

PLO5 Demonstrate the microorganism responsible for the disease and their control

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 2 | 1 | 1 | 1 | | | |
| CO2 | | 3 | | 2 | 2 | | |
| CO3 | | | 3 | | | 1 | 1 |
| CO4 | 3 | 1 | 2 | | 2 | | |
| CO5 | | | | 3 | 1 | | |

## SDC4HM 17 BASIC HOTEL ACCOUNTING SKILLS

| Course Code | SDC4HM 17 |
|---|---|
| Course Title | BASIC HOTEL ACCOUNTING SKILLS |
| Credits | 3 |
| Hours/Weeks | 3 |
| Category | CORE |
| Semester | 4 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1 Impart knowledge and understanding of the principles and concepts of financial accounting and hotel Accounts

CLO2 Familiarize the students with Accounting Concepts related to hotel industry

CLO3 Equip with the preparation of the accounts of the Hotel Industry.

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 3 | | 2 | | | | |
| CO2 | 2 | 1 | 3 | 1 | | | |
| CO3 | | | 3 | | | 2 | 1 |

## SDC4HM 18 FOOD PRODUCTION THEORY -III

| Course Code | SDC4HM 18 |
|---|---|
| Course Title | FOOD PRODUCTION THEORY |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 4 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CL01    Familiarize the characteristics of meat and fish as an ingredient in food preparation.

CLO2    Understand the Larder section of hotel Kitchen.

CLO3    Identify and use specialty ingredients used in the kitchen like sausages

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 | 1 | | | | | 2 |
| CLO2 | | 2 | 3 | | | 2 | |
| CLO3 | 3 | | 2 | 1 | | | |

## SDC4HM 19 FOOD AND BEVERAGE SERVICE THEORY -III

| Course Code | BTH5B17 |
|---|---|
| Course Title | FOOD AND BEVERAGE SERVICE THEORY - III |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 4 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1   Understand the functioning room service section of a hotel.

CLO2   Learn the arrangement of banquet hall for service.

CLO3   Acquire some technical skills of operation of BAR.

CLO4   Familiarize with special type of services.

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 3 | | | | | | |
| CO2 | | 3 | 2 | 1 | | | |
| CO3 | 3 | | | | 2 | | |
| CO4 | 1 | | | | | 2 | |

## SDC4HM 20 FOOD PRODUCTION LAB -III

| Course Code | SDC4HM 20 |
|---|---|
| Course Title | FOOD PRODUCTION LAB -III |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 4 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1 Practice the preparation of continental dishes

CLO2 Practice the pre-preparation works of continental dishes.

CO-PO Mapping

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CO1 | 3 | | 3 | | 2 | | 1 |
| CO2 | 3 | | 1 | | | 3 | |

## SDC4HM 21 FOOD AND BEVERAGE SERVICE LAB -III

| Course Code | SDC4HM |
|---|---|
| Course Title | FOOD AND BEVERAGE SERVICE LAB- III |
| Credits | 3 |
| Hours/Weeks | 3 |
| Category | CORE |
| Semester | 4 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1   Practice the basic arrangements for services in rooms

CLO2   Practice the setting of banquet table and setting arrangements.

CLO3   Compile beverage menu list

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 | | 1 | | | | 1 |
| CLO2 | | | 3 | | | 2 | |
| CLO3 | | 3 | | | | 1 | |

## SDC4HM 22 HOTEL INTERNSHIP TRAINING-II AND VIVA VOCE

| Course Code | SDC4HM 22 |
|---|---|
| Course Title | HOTEL INTERNSHIP TRAINING- II AND VIVA VOCE |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 4 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1 Apply skills practiced in the classroom in real working environment

CLO2 Understand employability skills needed for the industry.

CLO3 Real work situations enable them to establish their career goals

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 | | 2 | | 2 | | |
| CLO2 | 3 | 2 | | | | | |
| CLO3 | | 3 | | | | 1 | 2 |

## SEMESTER 5

### SDC5HM 23- ELECTIVES E1- ADVANCED GARDE MANGER- THEORY

| Course Code | SDC5HM 23 E1 ELECTIVES |
|---|---|
| Course Title | ADVANCED GARDE MANGER- Theory |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 5 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1 Understand basic theatrical skills needed to carve fruits and vegetables and its importance.

CLO2 Familiarize with Sandwiches and Canopies, Charcutiers.

CLO3 Acquire basic idea on Appetizers and Garnishes.

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 | | 3 | | 1 | | |
| CLO2 | | 2 | 2 | | | 1 | |
| CLO3 | 2 | | 2 | 1 | | | 1 |

## SDC5HM 23 E2- BAKERY AND CONFECTIONARY

| Course Code | SDC5HM 23 E2 |
|---|---|
| Course Title | BAKERY AND CONFECTIONARY |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 5 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1    Develop basic theatrical skills needed to bake

CLO2    Familiarize with the preparation of basic paste.

CLO3    Acquire basic knowledge of bread making on Appetizers and Garnishes.

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 | 3 | 2 | | | | |
| CLO2 | | 3 | 2 | | 1 | | |
| CLO3 | 3 | | 3 | | | | 1 |

## SDC5HM 24 ELECTIVES E3- EVENT CATERING OPERATIONS

| | |
|---|---|
| Course Code | SDC5HM 24 E3 |
| Course Title | EVENT CATERING OPERATIONS |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 5 |
| Regulation | |

## COURSE LEARNING OUTCOMES

CLO1    Understand the types of buffet and their service procedure

CLO2    Get a basic idea of types of banquets (formal and informal) and their set up

CLO3    Know the requirements for off premises catering establishment

## CLO-PLO MAPPING

| | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 | 2 | 2 | | 2 | | |
| CLO2 | | | 3 | | 2 | | 1 |
| CLO3 | 3 | 1 | 2 | 2 | 2 | | |

## E4- HOTEL ACCOMMODATION OPERATIONS

| | |
|---|---|
| Course Code | SDC5HM 24 E4 |
| Course Title | HOTEL ACCOMMODATION OPERATIONS |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 5 |
| Regulation | 2019 Onwards |

## COURSE LEARNING OUTCOMES

CLO1  Learn and develop guest service skills in the lab, supplemented with theoretical inputs.

CLO2  Practice the housekeeping operations focusing on interior decoration as well as flower arrangement.

## CLO-PLO MAPPING

| | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 | | 3 | | 1 | | |
| CLO2 | 3 | | 3 | | | | 2 |

## SDC5HM 25 MANAGEMENT SKILLS -THEORY

| Course Code | SDC5HM 25 |
|---|---|
| Course Title | MANAGEMENT SKILLS -THEORY |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 5 |
| Regulation | 2019 Onwards |

## COURSE LEARNING OUTCOMES

CLO1 Demonstrate effective skills required to manage an organization

CLO2 Apply problem solving skill, and creativity skills

CLO3 Build better relationship for effective team building

CLO4 Demonstrate the ability to delegate and communicate effectively

## CLO-PLO MAPPING

|  | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 |  | 3 |  | 1 | 1 |  |
| CLO2 |  | 3 | 2 | 1 |  | 1 |  |
| CLO3 |  |  |  | 2 |  | 3 |  |
| CLO4 | 3 |  | 3 |  |  |  | 2 |

## SDC5HM 26 HOSPITALITY MARKETING SKILLS -THEORY

| Course Code | SDC5HM 26 |
|---|---|
| Course Title | HOSPITALITY MARKETING SKILLS -THEORY |
| Credits | 3 |
| Hours/Weeks | 3 |
| Category | CORE |
| Semester | 5 |
| Regulation | 2019 Onwards |

## COURSE LEARNING OUTCOMES

CLO1  Acquire basic knowledge about the concepts, principles, tools and

Techniques of hospitality sales and marketing.

CLO2  Understand the latest trends in sales and marketing.

CLO3  Familiarize with idea about hospitality consumer behavior.

## CLO-PLO MAPPING

|  | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 | 2 |  |  | 1 | 1 |  |
| CLO2 | 3 |  | 2 | 1 |  | 1 |  |
| CLO3 | 2 |  |  | 2 |  | 3 |  |

## SDC5HM 27 EVENT MANAGEMENT SKILLS -THEORY

| Course Code | SDC5HM 27 |
|---|---|
| Course Title | EVENT MANAGEMENT SKILLS -THEORY |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 5 |
| Regulation | 2019 Onwards |

## COURSE LEARNING OUTCOMES

CLO1: Learn the basics of event management.

CLO2: Develop and organize an event

CLO3: Understand the fairs, conventions and exhibitions in and around the world.

## CLO-PLO MAPPING

|  | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 |  | 1 |  | 1 |  | 1 |
| CLO2 |  | 2 |  | 1 |  | 1 |  |
| CLO3 | 3 |  | 3 |  | 2 |  | 2 |

## SDC5HM 28 ELECTIVES E1- ADVANCED GARDE MANGER – LAB

| Course Code | SDC5HM 28 E1 |
|---|---|
| Course Title | ADVANCED GARDE MANGER- LAB |
| Credits | 3 |
| Hours/Weeks | 3 |
| Category | CORE |
| Semester | 5 |
| Regulation | 2019 Onwards |

## COURSE LEARNING OUTCOMES

CLO1: Carve fruits and vegetables

CLO2: Experience Sandwiches and Canopies, Charcutiers.

CLO3: Acquire basic idea on Appetizers and Garnishes and other specialized dishes

## CLO-PLO MAPPING

|  | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 |  | 3 |  | 1 |  | 1 |
| CLO2 | 3 |  | 3 |  | 1 | 1 |  |
| CLO3 | 3 | 1 |  |  | 2 | 1 | 2 |

## E2- BAKERY AND CONFECTIONARY- LAB

| Course Code | SDC5HM 28 E2 |
|---|---|
| Course Title | BAKERY AND CONFECTIONARY -LAB |
| Credits | 3 |
| Hours/Weeks | 3 |
| Category | CORE |
| Semester | 5 |
| Regulation | 2019 Onwards |

## COURSE LEARNING OUTCOMES

CLO1 Understanding of bakery equipment and their specific uses.

CLO2 Knowledge of various baking ingredients and their roles in recipes.

CLO3 Proficiency in the bread and cake making processes, including mixing, shaping, proofing, and baking.

CLO4 Ability to follow recipes accurately and adapt techniques to produce high-quality baked goods

## CLO-PLO MAPPING

| | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 | | 3 | | 1 | | 1 |
| CLO2 | 3 | 2 | | 1 | 1 | | |
| CLO3 | 3 | | 2 | 1 | | 1 | |
| CLO4 | 3 | 2 | | | | | |

## SDC5HM 29 E3- EVENT CATERING OPERATIONS – LAB

| Course Code | SDC5HM 29 E3 |
|---|---|
| Course Title | EVENT CATERING OPERATIONS |
| Credits | 4 |
| Hours/Weeks | 3 |
| Category | CORE |
| Semester | 5 |
| Regulation | 2019 Onwards |

## COURSE LEARNING OUTCOMES

CLO1   Experience operations of events.

CLO2   Develop and organize an event

CLO3   Feel and organize fairs, conventions and exhibitions

## CLO-PLO MAPPING

|  | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 |  | 3 | 1 | 1 |  | 1 |
| CLO2 | 3 | 2 | 3 | 1 |  |  |  |
| CLO3 |  | 2 | 3 | 1 |  | 1 |  |

## E4- HOTEL ACCOMMODATION OPERATIONS- LAB

| Course Code | SDC5HM 29 E4 |
|---|---|
| Course Title | HOTEL ACCOMMODATION OPERATIONS |
| Credits | 4 |
| Hours/Weeks | 3 |
| Category | CORE |
| Semester | 5 |
| Regulation | 2019 Onwards |

## COURSE LEARNING OUTCOMES

CLO1  Learn and develop guest service skills in the lab,

CLO2  Practice the housekeeping operations focusing on interior decoration as well as flower arrangement

## CLO-PLO MAPPING

|  | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 |  | 3 |  | 1 | 1 | 1 |
| CLO2 | 3 | 2 | 3 | 1 |  |  |  |

## SDC5HM 30 STUDY TOUR

| Course Code | SDC5HM 30 |
|---|---|
| Course Title | STUDY TOUR |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 5 |
| Regulation | 2019 Onwards |

## COURSE LEARNING OUTCOMES

CLO1 Experience various foods

CLO2 Learn the operation of a tour

## CLO-PLO MAPPING

|  | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 | 1 | 3 | 1 | 1 | 1 | 1 |
| CLO2 | 3 | 2 | 3 | 1 | 1 | 1 | 1 |

## SDC6HM31 COMPREHENSIVE SELF STUDY

| Course Code | SDC6HM 31 |
|---|---|
| Course Title | COMPREHENSIVE SELF STUDY |
| Credits | 4 |
| Hours/Weeks | 4 |
| Category | CORE |
| Semester | 6 |
| Regulation | 2019 ONWARDS |

## COURSE LEARNING OUTCOMES

CLO1 Check the student's capacity of theoretical knowledge in which they studied in all the previous semesters.

CLO2 Analyze the student capacity to solve the questions within the stipulated time.

CLO3 Improve the observing and listening capacity of students in the classrooms and the other learning areas, including training.

## CLO-PLO MAPPING

|  | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
|---|---|---|---|---|---|---|---|
| CLO1 | 3 | 2 |  |  | 3 |  | 2 |
| CLO2 | 2 |  |  |  | 3 |  |  |
| CLO3 |  | 2 | 2 |  | 3 | 1 |  |

## SDC6HM32 HOTEL OPERATIONS TRAINING & PROJECT

## COURSE LEARNING OUTCOMES

CLO1 Acquire employability skills and ensure smooth on boarding to their careers.

CLO2 Translate the knowledge gained from the institute to be put to practice

CLO3 Helps them gain work related skills and expertise related to their future careers

CLO4 Real work situations enable them to establish their career goals.

| CLO-PLO MAPPING | | | | | | | |
|---|---|---|---|---|---|---|---|
| | PLO1 | PLO2 | PLO3 | PLO4 | PLO5 | PLO6 | PLO7 |
| CLO1 | 3 | 3 | | 3 | | | 2 |
| CLO2 | 3 | | 3 | | 3 | | |
| CLO3 | 3 | | 3 | | | 3 | |
| CLO4 | 3 | | 3 | | | | |