



LEARNING OUTCOMES-BASED CURRICULUM FRAMEWORK FOR UNDERGRADUATE EDUCATION

BACHELOR OF TOURISM AND HOTEL MANAGEMENT

DEPARTMENT OF TOURISM AND HOTEL MANAGEMENT



AMAL COLLEGE OF ADVANCED STUDIES

Myladi, Eranhimangad Po, Nilambur – 679329

Aided by Govt. of Kerala & affiliated to the University of Calicut NAAC Accredited with A Grade (3.11 CGPA)

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PREFACE

We are delighted to introduce the Learning Outcome-Based Curriculum Framework for the Bachelor of Tourism and Hotel Management (BTHM) 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 center 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 BTHM 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

Amal College envisions a dynamic educational hub promoting academic excellence, multilingual proficiency, innovation, global collaboration, social empowerment, sustainable development, and transformative learning with inclusivity and excellence.

MISSION

Research and Innovation: Cultivate scholars for academic excellence and societal impact, fostering proactive contributors to the nation.

Multilingual Proficiency: Equip youth with linguistic adaptability for globalized communication, emphasizing multilingual proficiency across cultural boundaries.

Tech-Driven Engagement: Implement tech innovations for seamless resource access, enhancing engagement and convenience in teaching and institutional activities.

Inclusive Education and Global Competence: Provide inclusive education, instill life skills, and cultivate global competence through strategic collaborations with high-standard institutions.

DEPARTMENT OF TOURISM AND HOTEL MANAGEMENT

MISSION

To be a centre of excellence, shaping professionals in tourism and hospitality, committed to quality service and sustainable practices.

VISION

Cultivate professionals with a passion for hospitality, ensuring excellence and professionalism in the field.

Emphasize sustainable tourism practices, instilling a commitment to environmental and cultural preservation.

Provide hands-on training in hotel management, equipping students with practical skills for the industry.

INTRODUCTION

The curriculum framework for a Bachelor of Tourism and Hotel Management degree, which is centred around learning outcomes, has been meticulously crafted to provide a comprehensive structure. This structure allows for the customization of hospitality programs, ensuring 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 tourism and hospitality 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 hospitality 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.

NATURE AND EXTENT OF THE BTHM DEGREE PROGRAMME

The Bachelor of Tourism and Hotel Management, commonly referred to as BTHM, is a comprehensive program that systematically explores the intersection of tourism and hospitality. In this field, students receive a well-rounded education covering various aspects of the hospitality industry, including tourism management, hotel management, and fundamental management principles. Additionally, the program places a strong emphasis on nurturing entrepreneurial skills, effective business communication, and acquainting students with the ethical and legal dimensions of the hospitality business.

Moreover, students have the opportunity to engage in field projects, enabling them to effectively define and solve research problems within the realm of hospitality. Notably, the BTHM program places a significant focus on experiential learning by offering internships and industry

exposure, ultimately enhancing graduates' employability. These experiences often 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 tourism and hospitality industry.

The program also includes practical classes in food production and other essential aspects of hotel management to equip students with practical skills.

AIMS OF THE BTHM PROGRAMME

The BTHM program is designed with the following overarching aims:

1. **Acquire Employability Skills:** One of the primary objectives is to equip students with a set of skills that make them highly employable in the dynamic field of Tourism and Hospitality. This includes practical skills and competencies sought after by employers.
2. **Foster a Passion for Learning:** The program aims to ignite and nurture a genuine passion for learning. It seeks to instill in students the curiosity and enthusiasm to continuously expand their knowledge and adapt to industry changes.
3. **Provide Comprehensive Knowledge:** A key focus is on delivering a comprehensive and well-rounded understanding of the Tourism and Hospitality sector. This encompasses not only theoretical knowledge but also practical insights.
4. **Equip with Analytical Tools:** Students are provided with analytical tools and critical thinking abilities. This empowers them to assess complex situations, make informed decisions, and solve problems effectively within the industry.
5. **Apply Knowledge Effectively:** The program encourages the practical application of acquired knowledge. Students are trained to use their skills and insights in real-world scenarios, ensuring that learning is not confined to the classroom.
6. **Enable Further Studies:** As a foundation for continued growth, the program facilitates opportunities for advanced studies. Graduates are prepared for further academic pursuits, enabling them to specialize in specific areas within Tourism and Hospitality.

These aims collectively contribute to the well-rounded education and readiness of graduates to excel in the dynamic field of Tourism and Hospitality.

GRADUATION ATTRIBUTES FOR BACHELORS OF TOURISM AND HOTEL MANAGEMENT

The Bachelor of Tourism and Hotel Management program imparts a diverse set of competencies and attributes to its graduates, shaping them into well-rounded professionals who are fully equipped to excel in the dynamic field of Tourism and Hotel Management. Here's a descriptive explanation of these attributes:

- 1. Employability Skill:** Graduates will develop a wide range of employability skills that are highly sought after by employers in the industry. These skills include problem-solving, effective communication, teamwork, adaptability, and more, making graduates valuable assets to potential employers.
- 2. Comprehensive Disciplinary Knowledge:** Graduates will acquire an in-depth understanding of the Tourism and Hospitality industry. This knowledge encompasses not only theoretical principles but also practical insights into various facets of the industry, ensuring they are well-prepared for their roles.
- 3. Effective Communication Skills:** Graduates will be adept at conveying their ideas with clarity, whether in written or oral form. Moreover, they will excel in using a variety of communication media to effectively communicate complex information to diverse audiences, including guests and tourists.
- 4. Critical Thinking:** Graduates will possess the ability to think critically, enabling them to assess evidence, evaluate arguments, and scrutinize claims within the Tourism and Hotel industry. This capacity fosters a scientific approach to knowledge development and problem-solving.
- 5. Problem-Solving Proficiency:** Graduates will be well-versed in applying their competencies to solve unfamiliar problems and apply their learning to real-life situations. They will emphasize practical problem-solving skills, a crucial skill in the ever-evolving hospitality industry.

6. **Research-related Skills:** Graduates will possess a strong sense of inquiry and the ability to solve problems. They will be capable of planning, executing, and reporting the results of experiments or investigations, making them valuable contributors to research and development efforts in the field.

7. **Cooperation/Teamwork:** Ability to work effectively and respectfully with diverse teams. Facilitate cooperative and coordinated effort on the part of a group, and act together as a group or a team in the interests of a common cause and work effectively as a member of a team.

8. **Self-directed Learning:** Graduates will exhibit self-motivation and the capacity to work independently. They can identify resources for projects and effectively manage projects to completion. This attribute underscores their ability to take initiative and manage their tasks.

9. **Moral and Ethical Awareness/Reasoning:** Graduates will embrace ethical values in their conduct, demonstrating ethical practices in their work. They will exhibit a strong commitment to intellectual property rights, environmental sustainability, and the pursuit of objective, truthful actions, reflecting a high standard of ethical behavior.

10. **Lifelong Learning:** Graduates will possess not only the ability but also the inclination for lifelong learning. In a constantly evolving industry, they will continuously acquire new knowledge and skills, adapting to changing workplace demands and contributing to their personal development and broader societal objectives. This attribute underscores their commitment to staying current and relevant in their profession.

These attributes collectively prepare graduates of the BTHM program to excel in their chosen careers, bridge the gap between commerce and technology, and contribute responsibly to society as informed, ethical, and adaptable professionals who are sought after in the Tourism and Hotel Management industry.

QUALIFICATION DESCRIPTION FOR BTHM PROGRAMME

The qualification descriptors for a Bachelor's Degree Programme in Tourism and Hotel Management outline the essential attributes and competencies expected of graduates upon completion of their academic journey in this field. These descriptors provide a comprehensive guide to the qualifications and skills anticipated from graduates in the domain of Tourism and Hotel Management.

- 1. Holistic Understanding of Tourism and Hotel Management:** Graduates are expected to demonstrate a fundamental and systematic understanding of the field, encompassing various sub-disciplines, applications, and the interconnected nature of Tourism and Hotel Management with related areas of study.
- 2. Procedural Knowledge:** Graduates should acquire procedural knowledge to prepare them for diverse roles within the Tourism and Hotel Management field. These roles may include research and development, teaching, and involvement in government or public service.
- 3. Specialized Skills:** Graduates should develop specialized skills relevant to their chosen area of concentration within Tourism and Hotel Management. Staying current with the latest industry developments is essential to remain competitive and valuable in the job market.
- 4. Proficiency in Problem Identification and Analysis:** Graduates are expected to excel in collecting and analyzing both quantitative and qualitative data from diverse sources. This empowers them to formulate well-founded solutions and arguments to address complex issues in the field.
- 5. Effective Communication Skills:** Proficiency in effective communication is of paramount importance. Graduates should be adept at articulating study results accurately across various contexts, using Tourism and Hotel Management concepts to convey complex ideas with clarity.
- 6. Commitment to Lifelong Learning:** Graduates should demonstrate a commitment to lifelong learning by drawing on current research and professional resources to address their evolving educational needs. This ensures they stay up-to-date in the dynamic and ever-evolving field of Tourism and Hotel Management.

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

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

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

PROGRAMME LEARNING OUTCOME BTHM PROGRAMME

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:

1. **Creative Problem-Solving and Critical Thinking (PO1):** Graduates will possess the ability to apply creative and critical thinking skills to effectively navigate the complexities of the Tourism and Hospitality industry, whether in professional settings, educational environments, or communities.
2. **Technical Skill (PO2):** Graduates will be proficient in applying the concepts and skills necessary to ensure the utmost satisfaction of tourists, guests, and travelers, thereby enhancing their experiences.
3. **Interconnectedness of Industries (PO3):** Graduates will be able to illustrate and understand the interrelated nature of the hospitality, Tourism, and Travel sectors, recognizing how they mutually influence one another.
4. **Leadership and Interpersonal Skills (PO4):** Graduates will demonstrate strong leadership, teamwork, and interpersonal skills, vital for effectively managing diverse and global operations within the hospitality industry.

5. **Ethical Decision-Making (PO5):** Graduates will uphold personal and professional standards, making ethical decisions and demonstrating socially responsible behavior throughout their careers.
6. **Effective Communication (PO6):** Graduates will be adept at clear and confident communication in various settings, whether it be in the classroom, community, or industry.
7. **Sustainability Awareness (PO7):** Graduates will utilize best practices to promote sustainability within the industry, encompassing economic, environmental, and cultural/social dimensions. They will be equipped to contribute to a more responsible and sustainable Tourism and Hospitality sector.
8. **Practical Competence (PO8):** Graduates will demonstrate the ability to perform both basic and supervisory level job functions in Hotels, Restaurants, and Travel & Tourism careers, thereby entering the workforce with practical skills and knowledge.

In essence, these program outcomes represent the comprehensive skill set and knowledge base that graduates of the BTHM program will possess. They will be well-prepared to excel in the Tourism and Hospitality industry while upholding ethical standards and contributing to the responsible and sustainable development of the field.

COURSE LEARNING OUTCOMES FOR BTHM

SEMESTER 1

BTH1B01: FUNDAMENTALS OF TOURISM AND

Course Code	BTH1B01
Course Title	FUNDAMENTALS OF TOURISM AND HOSPITALITY
Credits	3
Hours/Weeks	3
Category	CORE
Semester	1
Regulation	2020 ONWARDS

COURSE LEARNING OUTCOMES

CLO1 Get the basic idea on tourism and hospitality Industry.

CLO2 Understand the concept of hotels, types, departments and its operations styles.

CLO3 Understand the concepts of travel and tourism, the framework of the system, types and form of tourism as well as the impacts of tourism.

CLO4 Understand the people behavior on travel and travel motivations.

CLO5 Learn to national and international tourism organizations and their role to promote tourism and hospitality.

CLO-PLO MAPPING

	PLO1	PLO2	PLO3	PLO4	PLO5	PLO6	PLO7	PLO8
CLO1			3	3				2
CLO2	2	1	3					1
CLO3	2			2				2
CLO4		2	2	2				2
CLO5	2		2					

BTH1B02: FRONT OFFICE OPERATION THEORY

Course Code	BTH1B02
Course Title	FRONT OFFICE OPERATION THEORY
Credits	3
Hours/Weeks	3
Category	CORE
Semester	1
Regulation	

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.

CLO5 Explain the need of communication in the department and its method.

CLO-PLO MAPPING

	PLO1	PLO2	PLO3	PLO4	PLO5	PLO6	PLO7	PLO8
CLO1			3					2
CLO2			2	1				
CLO3	2	2	3					1
CLO4	2							1
CLO5				2		2		

BTH1B03 (P): FRONT OFFICE OPERATION PRACTICAL

Course Code	BTH1B03 (P)
Course Title	FRONT OFFICE OPERATION PRACTICAL
Credits	1
Hours/Weeks	1
Category	CORE- PRACTICAL
Semester	1
Regulation	

CLO-PLO MAPPING

	PLO1	PLO2	PLO3	PLO4	PLO5	PLO6	PLO7	PLO8
CLO1		3						3
CLO2	2	3						3
CLO3	1		3	3				
CLO4			2			3		

BTH1C01: MARKETING	
Course Code	BTH1C01
Course Title	MARKETING MANAGEMENT
Credits	4
Hours/Weeks	4
Category	COMPLIMENTARY
Semester	1
Regulation	

COURSE LEARNING OUTCOMES

- CL01 Recognize organizational markets and buyer behavior.
- CLO2 Identify market segments and targets.
- CLO3 Develop new products and services and brand names.
- CLO4 Formulate pricing strategies for products and services.
- CLO5 Analyze promotion activities and developments in marketing field

CLO-PLO MAPPING

	PLO1	PLO2	PLO3	PLO4	PLO5	PLO6	PLO7	PLO8
CLO1	2		1					1
CLO2	3		1		2			
CLO3	2				3			1
CLO4	2				3			
CLO5			1			2		

SEMESTER 2

BTH2B04: BASICS OF FOOD	
Course Code	BTH2B04
Course Title	BASICS OF FOOD PRODUCTION THEORY
Credits	3
Hours/Weeks	3
Category	CORE
Semester	2
Regulation	

COURSE LEARNING OUTCOMES

CO1 Understand the characteristics, aim and methods of cooking.

CO2 Get an idea on personnel in the kitchen, equipment's and fuels used in the kitchen

CO3 Make use of raw materials like fats and oils, Milk and milk products, thickening agents, raising agents and sweetening agents

CO4 Usage and preparation of stocks and soups

CO5 Acquire knowledge the characteristics and usage of spices and condiments, herbs, fruits and nuts

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	1		2					3
CO2		1	3					3
CO3	2	1					1	2
CO4			2					2
CO5		2			2			2

BTH2B05 (P): BASICS OF FOOD PRODUCTION-PRACTICAL

Course Code	BTH2B05(P)
Course Title	BASICS OF FOOD PRODUCTION PRATICAL
Credits	1
Hours/Weeks	2
Category	CORE
Semester	2
Regulation	

COURSE LEARNING OUTCOMES

CO1 Handle kitchen equipment's

CO2 Practice cuts of vegetables

CO3 Prepare stocks and sauces

CO4 Prepare soups breads and desserts

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1			3					3
CO2			3					3
CO3			3					3
CO4			3					3

BTH2C02: TRAVEL GEOGRAPHY

Course Code	BTH2C02
Course Title	TRAVEL GEOGRAPHY
Credits	4
Hours/Weeks	3
Category	COMPLIMENTARY
Semester	2
Regulation	

COURSE LEARNING OUTCOMES

- CO1 To analyses the role and importance of geography in tourism development.
- CO2 To understand about the different aspects of geography
- CO3 To learn about global position system, global information system.
- CO4 To calculate time zones and mapping of cities.
- CO6 To familiarize with maps and country's mapping.

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	1	3						
CO2			2					
CO3		3						2
CO4			2					3

SEMESTER 3
BTH3B07: ADVANCED FOOD PRODUCTION- THEORY

Course Code	BTH3B07
Course Title	ADVANCED FOOD PRODUCTION- THEORY
Credits	4
Hours/Weeks	4
Category	CORE
Semester	3
Regulation	

COURSE LEARNING OUTCOMES

BY THE END OF THIS COURSE, THE LEARNERS WILL BE ABLE TO;

PO1 Understand the different methods and styles of Indian cooking.

PO2 Practice the kitchen hygiene practices and prevention and caring of accidents.

PO3 Understand the characteristics of seafood, meats and poultry and its cooking behaviors.

PO4 Understand the bakery products and its style and method of production.

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	2	3					1	
CO2		3					2	2
CO3		2	3					1
CO4			2				3	2

BTH3B08 (P): ADVANCED FOOD PRODUCTION- PRACTICAL

Course Code	BTH3B08 (P)
Course Title	ADVANCED FOOD PRODUCTION - PRACTICAL
Credits	2
Hours/Weeks	2
Category	CORE
Semester	3
Regulation	

COURSE LEARNING OUTCOMES

CO1 Practice various types French, Italian and Continental dishes

CO2 Lead the continental kitchen as practiced chef

CO3 To serve the needs of guests who orders for French Italian and Continental dishes

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	2	3	2	1	1			2
CO2	3			3				
CO3			2					2

BTH3B09: BASICS OF FOOD & BEVERAGE SERVICE -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

CO1 Understand the functioning of food and beverage service department of a hotel.

CO2 Learn the arrangement of a food and beverage outlet for its service.

CO3 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	PO8
CO1	2		2	1				1
CO2		2	2					1
CO3	1	3			1			2

BTH3B10 (P): BASICS OF FOOD & BEVERAGE SERVICE -PRACTICAL

Course Code	BTH3B10 (P)
Course Title	BASICS OF FOOD AND BEVERAGE SERVICE PRACTICAL
Credits	2
Hours/Weeks	2
Category	CORE
Semester	3
Regulation	

COURSE LEARNING OUTCOMES

CO1 Practice the basic arrange of a restaurant and other F & B outlet for service

CO2 Practice the setting of table for various types of menu service

CO3 Practice menu compilation.

CO4 Practice guest receiving and menu presentation.

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	1		2					3
CO2			2		1			3
CO3			2					3
CO4			2					3

BTH3C03: MANAGEMENT PRINCIPLES AND PRACTICES

Course Code	BTH3C03
Course Title	MANAGEMENT PRINCIPLES AND PRACTICES
Credits	4
Hours/Weeks	4
Category	COMPLIMENTARY
Semester	3
Regulation	

COURSE LEARNING OUTCOMES

CO1 Demonstrate effective management principles as outlined in selected text learning objectives.

CO2 Apply effective management strategies, principles and techniques.

CO3 Identify some of the key skills required for the training of staff.

CO4 Demonstrate the ability to communicate effectively.

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	2	1	1	2	2			
CO2	1	1	1		12			
CO3	2	1	1				1	
CO4			1	2		3		

SEMESTER 4

BTH4B11: ADVANCED FOOD& BEVERAGE SERVICE-THEORY

Course Code	BTH4B11
Course Title	ADVANCED FOOD AND BEVERAGE SERVICE THEORY
Credits	3
Hours/Weeks	4
Category	CORE
Semester	4
Regulation	

COURSE LEARNING OUTCOMES

CO1 Understand the various types beverages

CO2 Identify the alcoholic beverages and its service methods and styles of liqueurs, wines and spirits

CO3 Acquire the skills the producing and servicing of liqueurs, wines and spirits

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1		2	2					2
CO2		2	2					2
CO3	1	3	3					2

BTH4B12: ADVANCED FOOD& BEVERAGE SERVICE- PRACTICAL

Course Code	BTH4B12 (P)
Course Title	ADVANCED FOOD AND BEVERAGE SERVICE PRACTICAL
Credits	1
Hours/Weeks	2
Category	CORE
Semester	4
Regulation	

COURSE LEARNING OUTCOMES

CO1 Practice and learn the service of French classical menu

CO2 Learn the method of service of non-alcoholic beverages

CO3 Learn and practice the settings and service of various breakfasts.

CO4 Present the bill to guests.

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	1	3	2					1
CO2		2	2					2
CO3		2	2					2
CO4		2	2					2

BTH4B13: AIR PORT AND CARGO MANAGEMENT

Course Code	BTH4B13
Course Title	AIRPORT AND CARGO MANAGEMENT
Credits	4
Hours/Weeks	5
Category	CORE
Semester	4
Regulation	

COURSE LEARNING OUTCOMES

CO1 To understand the structure and functioning of the airport management

CO2 Learn about the cargo industry and the operations of cargos.

CO3 Understand the international regulations and formalities of travel and travel documents

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	2	1	3					1
CO2		1	3					1
CO3	2	1	1		2			2
CO4								

BTH4C04: HOSPITALITY LAW

Course Code	BTH4C04
Course Title	HOSPITALITY LAW
Credits	4
Hours/Weeks	4
Category	COMPLIMENTARY
Semester	4
Regulation	

COURSE LEARNING OUTCOMES

- CO1 Define contracts and identify the legislation that affects the hospitality facilities.
- CO2 Describe the key areas of hotel legislation.
- CO3 List the licenses required for operating catering establishments and its procedure of procurement and renewal.
- CO4 Discuss and select appropriate courses of action when faced with legal problems
- CO5 Explain the legal issues involved in discrimination in the hotel and tourism industry.

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	2	1	1		2			2
CO2			2					2
CO3		1	2		1			1
CO4		1	2					3
CO5	2	1	2		1		2	1

SEMESTER 5

BTH5B14: ACCOMMODATION OPERATION-THEORY

Course Code	BTH5B14
Course Title	ACCOMMODATION OPERATION- THEORY
Credits	3
Hours/Weeks	3
Category	CORE
Semester	5
Regulation	

COURSE LEARNING OUTCOMES

- CO1 Realize the role of the housekeeping department in hotels and its responsibilities.
- CO2 Develop personal skills in accommodation operation and services
- CO3 Understand the organizational structure, the functional layout and co-ordination with other departments of a hotel.
- CO4 Suggest the types of cleaning agents for different level of cleaning.
- CO5 Practice and create safe work environment.

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	2		2			1	1	2
CO2	2	1	2	2				2
CO3	2	2	2					1
CO4	2	2	1				1	2
CO5	2	2	2		1			2

BTH5B15 (P): ACCOMMODATION OPERATION-PRACTICAL

Course Code	BTH5B15 (P)
Course Title	ACCOMMODATION OPERATION- PRACTICAL
Credits	1
Hours/Weeks	2
Category	CORE
Semester	5
Regulation	

COURSE LEARNING OUTCOMES

CO1 Understand the cleaning Agents, Standard Supplies and Practice the cleaning at various levels.

CO2 Develop cleaning skill at special areas.

CO3 Develop a skill of Stain Removal and Flower Arrangement.

CO4 Practice cleaning of Ceramic, Brass and Plastic

CO5 Understand the various records maintained in the department.

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	1	2	2					2
CO2		3	2					2
CO3		3	2					2
CO4		3	2					2
CO5	2	2	2					1

BTH5B16: AIRFARES AND TICKETING

Course Code	BTH5B16
Course Title	AIRFARES AND TICKETING
Credits	4
Hours/Weeks	5
Category	CORE
Semester	5
Regulation	

COURSE LEARNING OUTCOMES

- C01 Make aware of the terminologies used in Airports and Airlines.
- CO2 Equip the students the mechanism of airfare ticketing exercise.
- CO3 Acquire knowledge on how to calculate flying time and Air ticket fare.

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1		2	3					2
CO2		2	3					3

BTH5B17: FOOD SCIENCE AND NUTRITION

Course Code	BTH5B17
Course Title	FOOD SCIENCE AND NUTRITION
Credits	4
Hours/Weeks	4
Category	CORE
Semester	5
Regulation	

COURSE LEARNING OUTCOMES

CO1 Obtain knowledge of different food groups and their contribution to nutrition.

CO2 Acquire knowledge of the preservation of foods and beverages and their nutritive value

CO3 Understand the food additives and food laws and standards governing the food adulteration

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO28
CO1	2		1		2		2	
CO2	2		2				2	1
CO3		3	2				2	2
CO4								

BTH5B18: FOOD AND BEVERAGE MANAGEMENT

Course Code	BTH5B18
Course Title	FOOD AND BEVERAGE MANAGEMENT
Credits	4
Hours/Weeks	4
Category	CORE
Semester	5
Regulation	

COURSE LEARNING OUTCOMES

CO1 Control the Food and Beverage cost in the industry.

CO2 Pricing the Food and Beverages, controlling costs, budgetary control, and variance analysis.

CO3 Understand the functions of the Food and Beverage department for controlling food production.

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO28
CO1	1	2	3		1			2
CO2		2	2		1			2
CO3	2	2	2	2				1

BTH5B19: TOURISM RESOURCES AND EMERGING TRENDS

Course Code	BTH5B19
Course Title	TOURISM RESOURCES AND EMERGING TRENDS
Credits	4
Hours/Weeks	4
Category	CORE
Semester	5
Regulation	

COURSE LEARNING OUTCOMES

CO1 Understand the various tourism resources of our country.

CO2 Understand the emerging trends in the tourism industry.

CO3 Learn various types of Tourism products and activities in our country.

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO28
CO1	2	2	1		1			
CO2	3	1	2		1			
CO3	3		2		2			

OPEN COURSE
BTH5D01: TOURISM AND HOSPITALITY MANAGEMENT

Course Code	BTH5D01
Course Title	TOURISM AND HOSPITALITY MANAGEMENT
Credits	3
Hours/Weeks	3
Category	OPEN
Semester	5
Regulation	

COURSE LEARNING OUTCOMES

CO1 Get the basic idea on tourism and hospitality Industry.

CO2 Understand the concept of hotels, types, departments and its operations styles.

CO3 Understand the concepts of travel and tourism, the framework of the system, types and form of tourism as well as the impacts of tourism.

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO28
CO1	2		2					1
CO2	1		3					1
CO3	1		3		1		1	1

SEMESTER 6

BTH6B20: EVENT MANAGEMENT

Course Code	BTH6B20
Course Title	EVENT MANAGEMENT
Credits	3
Hours/Weeks	5
Category	CORE
Semester	6
Regulation	

COURSE LEARNING OUTCOMES

- CO1 Learn the basics of event management.
- CO2 Develop and organize an event
- CO3 Understand the fairs, conventions and exhibitions in and around the world.

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO28
CO1	2	2	1	2				
CO2		2	2	1	1			1
CO3	2			1	1		1	2

BTH6B21: COMPREHENSIVE SELF STUDIES

Course Code	BTH6B21
Course Title	COMPREHENSIVE SELF STUDIES
Credits	2
Hours/Weeks	5
Category	CORE
Semester	6
Regulation	

COURSE LEARNING OUTCOMES

CO1 Check the student's capacity of theoretical knowledge in which they studied in all the previous semesters.

CO2 Analyze the student capacity to solve the questions within the stipulated time.

CO3 Improve the observing and listening capacity of students in the classrooms and the other learning areas, including training.

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO28
CO1	3	2	2					1
CO2	3	2	2					1
CO3	3	2	2					1

BTH6B22: INDUSTRIAL EXPOSURE TRAINING AND REPORT

Course Code	BTH6B22
Course Title	INDUSTRIAL EXPOSURE TRAINING AND REPORT
Credits	3
Hours/Weeks	12
Category	CORE
Semester	6
Regulation	

COURSE LEARNING OUTCOMES

CO1 To improve the students’ employability skills and ensure smooth on boarding to their careers.

CO2 It helps them to translate the knowledge gained from the institute to be put to practice

CO3 Helps them gain work related skills and expertise related to their future careers

CO4 Real work situations enable them to establish their career goals.

CLO-PLO MAPPING

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO28
CO1	1	3	3	2	2			3
CO2	1	3	3	2	2			3
CO3	1	3	3	2	2			3

BC3A11: BASIC NUMERICAL METHODS

Course Code	BC3A11
Course Title	BASIC NUMERICAL METHODS
Credits	4
Hours/Weeks	5
Category	Common Course
Semester	Semester 3
Regulation	2019 Onwards

COURSE LEARNING OUTCOMES

- CLO1: Describe the concepts of equations and the quadratic formula.
- CLO2: Demonstrate the use of matrices for large volume data processing.
- CLO3: Solve problems involving arithmetic and geometric progressions.
- CLO4: Identify the appropriate mode of interest and EMI for debt repayment.
- CLO5: Explain the concepts of descriptive statistics and their applications.

CLO-PLO MAPPING

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

BC3A12: PROFESSIONAL BUSINESS SKILLS

Course Code	BC3A12
Course Title	PROFESSIONAL BUSINESS SKILLS
Credits	4
Hours/Weeks	5
Category	Common Course
Semester	Semester 3
Regulation	2019 Onwards

COURSE LEARNING OUTCOMES

CLO1: Update students' basic informatics skills.

CLO2: Enhance professional and soft skills for business communication and documentation.

CLO3: Implement the concept and technology for E-content development.

CLO4: Prepare students to effectively use digital knowledge resources for their studies and business purposes.

CLO-PLO MAPPING

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

BC4A13: ENTREPRENEURSHIP DEVELOPMENT

Course Code	BC4A13
Course Title	ENTREPRENEURSHIP DEVELOPMENT
Credits	4
Hours/Weeks	5
Category	Common Course
Semester	Semester 4
Regulation	2019 Onwards

COURSE LEARNING OUTCOMES

CLO1: Identify and nurture the entrepreneurial talents of students.

CLO2: Acquire knowledge about various government organizations that support entrepreneurship.

CLO3: Stimulate innovative ideas among students for starting businesses in the evolving industrial landscape.

CLO4: Recognize the significance of MSME (Micro, Small, and Medium Enterprises) units within the spectrum of business enterprises.

CLO-PLO MAPPING

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

BC4A14: BANKING AND INSURANCE

Course Code	BC4A14
Course Title	BANKING AND INSURANCE
Credits	4
Hours/Weeks	5
Category	Common Course
Semester	Semester 4
Regulation	2019 Onwards

COURSE LEARNING OUTCOMES

CLO1: Acquire knowledge about the fundamentals of banking and insurance.

CLO2: Describe contemporary trends in the field of banking.

CLO3: Analyze information and communication technology (ICT) based banking technologies.

CLO-PLO MAPPING

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

