

## B.Sc Hospitality Studies 2019 Pattern

The B.Sc. - H.S. is a discipline of hospitality and tourism. Considering that the hospitality industry is dynamic in nature, with new trends in food, service and décor periodically becoming the norm, it is important to review and revise the syllabus at regular intervals.

### Program Outcome

P1	Provide knowledge in hospitality management education and awareness of skills and attitudes
P2	Familiarization with the practical aspects of the Hospitality Industry
P3	Summarize information and to professionally communicate
P4	Develop employability skills required for hotels and restaurant managements in hospitality and allied sectors
P5	Requisite entrepreneurial skills for selfemployment
P6	Develop an ability to interpret, analyze, innovate, communicate and apply technical concepts
P7	Understand and evaluate issues related to environmental sustainability and ethics to make business decisions

\*Level of Association between PO's and CO's 1 = Low Association, 2 = Moderate Association, 3 = Strong Association

### F.Y.B.Sc Hospitality Studies 2019 P

Subject Code	Subject Name	Course Outcome
HS 101	Food Production - I	C1. Introduction to the art of cookery and the basic cooking techniques.
		C2. Knowledge of food & kitchen safety practices.
		C3. Identify and apply various cooking methods and technique
		C4. Classify kitchen brigade and equipment used
HS 102	Food and Beverage Service - I	C1. The course would explore the scope and nature of F & B service operations.
		C2. It would develop the essential attributes and elementary skills of students in the service procedures.
		C3. Basics of Food and Beverage Service Department will be covered in the semester
HS 103	Housekeeping Operations - I	C1. Introduction to Basic Housekeeping
		C2. Understand role of Housekeeping in Hotel Industry.
		C3. Knowledge of different departments in Housekeeping
		C4. Introduction to Basic operational aspects of accommodation operations
		C5. Introduction to Hospitality Industry
HS 104	Front Office Operations - I	C1. Introduction to basic Front office.
		C2. Understand rôle of front office in Hotel Industry.
		C3. Knowledge of different departments in Front Office
		C4. Introduction to Basic operational aspects of accommodation operations
		C5. Introduction to Hospitality Industry.
HS 105 (Practical)	Food Production - I	C1. Identify and apply various cooking methods and technique
		C2. Identify and Used of different equipment and practical application
		C3. Practical application on basics of food production and techniques
HS 106 (Practical)	Food and Beverage Service - I	C1. It would develop the essential attributes and elementary skills of students in the service procedures.
		C2. It will develop Basics of Food and Beverage Service Department with practical approach
HS 107 (Practical)	Housekeeping Operations - I	C1. Prepares the student to acquire knowledge and skills for Housekeeping basic Techniques
		C2. Understanding practical aspects of housekeeping operations in hospitality sector
HS 108 (Practical)	Front Office Operations - I	C1. Prepares the student to acquire knowledge and skills for Front office basic Techniques
		C2. Understanding practical importance of front office operations in hospitality sector
HS 109	Development of Generic Skills	C1. Introduction to Generic Skills
		C2. Development of self-management skills
		C3. Development of team management skills
		C4. Development of task management skills
		C5. Knowledge of effective problem solving techniques
HS 201	Food Production - II	C1. Identify and prepare basic stocks, soups and sauces.
		C2. List & Prepare various types of salads, sandwiches and appetizers.
		C3. Recognize different types of fruits, vegetables, eggs with its uses
		C4. Understand characteristics & functions of various bakery ingredients



HS 202	Food and Beverage Service - I	C1. 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 C2. Basics of Food and Beverage Service Department (Food and Beverage) will be covered in the semester
HS 203	Housekeeping Operations - I	C1. Understand role of Housekeeping in the Hospitality Industry C2. Study basic Skills for different tasks and aspects in Housekeeping C3. Learn Operational aspects like Cleaning Routine of Housekeeping C4. Understand Various Procedural aspects of cleaning public areas
HS 204	Front Office Operations - I	C1. Understand role of Front Office in Hospitality Industry C2. Study basic Skills for different tasks and aspects in Front Office C3. Understand Various Front Office Operational Procedures C4. Learn about Guest cycle in Front Office
HS 205 (Practical)	Food Production - I	C1. Prepare basic stocks, soups and sauces. C2. Prepare various types of salads, sandwiches and appetizers. C3. Preparation of Eggs C4. Preparing various products of bakery
HS 206 (Practical)	Food and Beverage Service - I	C1. Develop practical skills of students and essential attributes in the service procedures C2. Basics of Food and Beverage Service Department (Food and Beverage) practicals will be covered in the semester
HS 207 (Practical)	Housekeeping Operations - I	C1. Practical importance Housekeeping in the Hospitality Industry C2. Enhancing Skills for different tasks and aspects in Housekeeping C3. Practically learning of Cleaning Routine of Housekeeping Department C4. Learn various Procedural aspects of cleaning public areas
HS 208 (Practical)	Front Office Operations - I	C1. Practical exposure to basic of Front Office C2. Enhancing Skills for different tasks and aspects in Front Office C3. Learn Various Front Office Operational Procedures C4. Learn about Guest cycle in Front Office
HS 209	French	C1. To understand the importance of French in Hotel Operations C2. Help to acquire the correct pronunciation of French terminology C3. Basic introduction to spoken French.

### S.Y.B.Sc Hospitality Studies 2019 P

Subject Code	Subject Name	Course Outcome
HS 301	FOOD PRODUCTION - III	C1. To know various sectors of catering industry, Bulk cooking & quantity equipment used C2. To understand importance of Menu planning, Volume forecasting, Yield management C3. To know Fish Cookery wrt types of Fish, cuts of fish & methods of cooking C4. To understand Indian regional cooking styles in detail C5. To know preparations methods of Bread, Cake & cookies making
HS 302	Food and Beverage Service - III	C1. The courses will give a comprehensive knowledge of the various alcoholic beverages C2. It will give an insight into their history, manufacture, classification, and also to
HS 303	ACCOMODATION OPERATIONS - I	C1. Establish the importance of Rooms Division Principles within the hospitality Industry C2. Learn basic skills and knowledge necessary to successfully identify the required standards in this area C3. Understand all aspects of cost control and establishing profitability
HS 304	Food Production - III (P)	C1. To Learn Bulk cooking & quantity equipment used while practical C2. To learn Menu planning, Volume forecasting, Yield management C3. To practice Fish Cookery wrt types of Fish, cuts of fish & methods of cooking C4. To understand Indian regional cooking styles in detail C5. To know preparations methods of Bread, Cake & cookies making
HS 305	Food and Beverage Service - III (P)	C1. To learn about various alcoholic beverages used in the Hospitality Industry C2. To develop technical and specialized skills in the service of the same
HS 306	ACCOMODATION OPERATIONS I	C1. To give practical skills required for Accommodation Operations within the hospitality C2. To Learn basic skills and knowledge necessary to successfully identify the required standards in this area C3. Understand and Learn all aspects of cost control and establishing profitability
HS 307	Environment - I	C1. The course aims to establish the importance of environmental issues. C2. It provides insight on Environmental Management in Hospitality Industry C3. Understand the benefits of Environmentally friendly practices to have a sustainable environment in



HS 308	Communication Skills I	C1. Introduction to an important skill – Communication
		C2. Understand the importance and application of Communications skills in daily life
		C3. Background and practice of listening, speaking, reading, writing skills
		C4. Be well versed with Group Discussions and Personal Interviews
		C5. Understand the concept of Body Language and its importance and application in the Hotel industry
HS 401	Internship	C1. It gives an opportunity for the students to explore various departments of the hotel
		C2. It allows students to get familiar with the equipments used in the operational areas
		C3. Students would be able to understand the hierarchy in each department.
		C4. Students would be aware of the hotel operations at macro level.
		C5. Students would get an insight with the new trends followed in Hospitality Industry

### Final Year.B.Sc Hospitality Studies 2019 P

Subject Code	Subject Name	Course Outcome
HS 501	Advanced Food Production - I	C1. To Understand European, North & South American cuisine food
		C2. Identify cuts of meat, poultry and game with its appropriate uses
		C3. Sketch & Illustrate kitchen layout of various areas
		C4. To know various types of Flour Pastries, Icings, Chocolates & food additives
		C5. To learn modern plating styles for food presentation
HS 502	ADVANCED FOOD & BEVERAGE SERVICE - I	C1. The students will gain a comprehensive knowledge of Specialized Food and Beverage services
		C2. Develop technical skills in aspects of Specialized Food and Beverage services
HS 503	ADVANCED ACCOMODATION OPERATIONS - I	C1. To establish the importance of Rooms Division within the hospitality Industry
		C2. To prepare the students to acquire skills and knowledge necessary to successfully identify the required standards and Control Systems in accommodation area
		C3. To teach students managerial decision-making aspects of this department
HS 504	Advanced Food Production I (P)	C1. To learn European, North & South American cuisine food
		C2. To Learn Flour Pastries, Icings, Chocolates & food additives
		C3. To learn modern plating styles for food presentation
HS 505	ADVANCED FOOD & BEVERAGE	C1. To give comprehensive knowledge of Specialized Food and Beverage services
		C2. To Develop technical skills in aspects of Specialized Food and Beverage services
HS 506	ADVANCED ACCOMODATION OPERATIONS I (P)	C1. To establish the importance of Rooms Division within the hospitality Industry
		C2. To prepare the students to acquire skills and knowledge necessary to successfully identify the required standards and Control Systems in accommodation area
		C3. To teach students managerial decision-making aspects of this department
HS 507	Enviornment - II	C1. The course aims to establish the importance of environmental issues.
		C2. It provides insight on Environment Management in Hospitality Industry
		C3. Understand the benefits of Eco-friendly practices to have a sustainable environment in daily operations of hotel
HS 508	Communication Skills II	C1. Introduction to the concept of personality and develop personality
		C2. Understand the nuances of power point presentation
		C3. Managing self and optimizing potential
		C4. Understand recruiters' expectations and prepare to meet the standards
		C5. Understand the concept of teamwork and its importance and application in the hotel industry
HS 509	Basic Accountancy Skills	C1. Introduction to basic concepts of Accounting
		C2. Utilization of Accounting principles in Hotel Accounting.
		C3. Introduction to Accounting Books used for recording business transaction
		C4. Ascertain Financial Results and Financial Position of the business
HS 601	RESEARCH PROJECT	C1. Introduction to research methodology.
		C2. Acquiring knowledge about data collection, data analysis techniques
		C3. Preparing a research project report on the chosen topic
		C4. Defending the research project during viva voce
HS 602	Advanced Food Production - II	C1. To learn & prepare International food – Oriental, Middle eastern
		C2. To understand the production & processing of various Charcutiere products
		C3. To know various record maintained by kitchen department
		C4. To understand concepts of Production management & budgetary controls.
		C5. To understand the importance of product research & development
HS 603	ADVANCED FOOD& BEVERAGE SERVICE - II	C1. This course enables the student to gain a better understanding of the role of Food and Beverage Management in the context of general catering operations
		C2. To familiarize the student with the current trends in hospitality operations like Standard Operating Procedures and Software Applications



HS 604	Advanced Accommodation Operations II	C1. Develop a professional specialized skills in the field of accommodation
		C2. Understand the principles of Interior Designing with respect to Color, Lighting Etc
		C3. Demonstrate the knowledge of design and layout of accommodation facilities
HS 605	Advanced Food Production – II (P)	C1. To learn & prepare International food – Oriental, Middle eastern
		C2. To Learn the production & processing of various Charcutiere products
		C3. To learn various record maintained by kitchen department
		C4. Learn concepts of Production management & budgetary controls.
		C5. To develop the skills for product research & development
HS 606	ADVANCED FOOD & BEVERAGE SERVICE – II (P)	C1. To gain a better understanding of the role of Food and Beverage Management in the context of overall catering operations
		C2. To give hand on learning in Standard Operating Procedures and Software Applications
HS 607	ADVANCED ACCOMODATIONS OPERATIONS II	C1. Develop a professional specialized skills in the field of accommodation
		C2. Learn the principles of Interior Designing with respect to Color, Lighting Etc
		C3. Demonstrate the knowledge of design and layout of accommodation facilities
HS 608	Entrepreneurship Development	C1. Introduction to the concept of Entrepreneurship
		C2. Knowledge of the functional plans
		C3. Understanding the process of preparing a business plan
		C4. Preparing a Business plan as per the guideline
		C5. Understand the legal compliances and challenges for a business in India
HS 609	Principles of Management	C1. Understand the Principles of Management & thoughts
		C2. Use the principles of planning & organizing
		C3. Know leadership and motivation theories
		C4. Make effective communication and improve coordination
		C5. Use the principles of control efficiently
HS 610	TOURISM OPERATIONS	C1. To inculcate a sense of importance and establish a link between the tourism industry and the hotel industry and to highlight tourism industry as an alternative career path
		C2. Plan, lead, organize and control resources for effective and efficient tourism operations
		C3. Contextualize tourism within broader cultural, environmental, and economic dimensions of society.
HS 611	Hotel Related Law	C1. The aim of studying this subject is to acquire the knowledge of basic laws related to the
		C2. understand business laws related to day- to- day working
HS 612	Food Science	C1. Introduction to Hygiene & Sanitation in catering establishments
		C2. Study of microbes to prevent food borne diseases
		C3. Introduction to Nutritional aspects
		C4. Importance of Balanced diet and planning Modified diets
		C5. New trends in Nutrition with respect to catering industry



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## Bachelor of Hotel Management and Catering Technology 2019 Pattern

The BHMCT Programme is made of intensive eight semester curriculum which equips the students with knowledge and skills essential in the Hospitality Industry. The basic objective of the BHMCT Programme is to provide to the hospitality industry a steady stream of competent young men and women with the necessary knowledge, skills, values and attitudes to occupy key operational positions. It will develop necessary operational skills relating to the Hotel Industry. Specialization is offered to the students in the core departments.

### Program Outcomes

P1	Provide knowledge in hospitality management coupled with broad education and awareness of skills and attitudes
P2	Familiarization with the practical aspects of the Hospitality Industry
P3	Synthesize and summarize information and to professionally communicate
P4	Develop employability skills required for hotels and restaurant managements in hospitality and allied sectors
P5	Equip students with the requisite entrepreneurial skills for selfemployment
P6	Develop an ability to interpret, analyze, innovate, communicate and apply technical concepts
P7	Understand and evaluate issues related to environmental sustainability and ethics to make business decisions

\*Level of Association between PO's and CO's 1 = Low Association, 2 = Moderate Association, 3 = Strong Association

### First Year Bachelor of Hotel Management and Catering Technology 2019 Pattern

Subject Code	Subject Name	Course Outcome
C 101	Food Production - I	C1. Aims to prepare the students to cater to the needs of the industry
		C2. Inculcate in them sound knowledge of the principles of Food Production
		C3. Identify and apply various cooking methods and technique
		C4. Identify and Used of different equipment and practical application
C 102	Food and Beverage Service - I	C1. The course would explore the scope and nature of F & B service operations.
		C2. It would develop the essential attributes and elementary skills of students in the service procedures.
		C3. It will develop Basics of Food and Beverage Service Department with practical approach
C 103	Basic Rooms Division - I	C1. To establish the importance of the Housekeeping and Front Office department of a hotel
		C2. Understand role of Housekeeping and front office in Hotel Industry
		C3. Prepares the student to acquire knowledge and skills necessary for various tasks and aspects of Rooms Division
		C4. Practical operational aspects of accommodation operations
C 104	Principles of Mgmt	C1. To make the students understand the concepts of management
		C2. Understand the levels of management for better communication
		C3. Its practical application in the hospitality industry
C 105	French I	C1. To impart an additional soft skill that is very closely related to the core curriculum of Hotel Operations
		C2. Help communicate in French, through the acquisition of a basic knowledge of listening, speaking, reading & writing skills
		C3. Aims to sensitize students to the different communicative approaches, based on cultural differences
		C4. Develop interpersonal interactions at a global level in the Hotel Industry
C 106	Communication Skills (English) - I	C1. Essential for lifeskill, and a professional pre-requisite in the hospitality industry
		C2. Provides theoretical inputs backed with practice sessions, in order to communicate effectively
		C3. The course aims at enhancing listening, speaking, reading and writing skills
C 201	Food Production - II	C1. Identify and prepare basic stocks, soups and sauces
		C2. List & Prepare various types of salads, sandwiches and appetizers
		C3. Recognize different types of fruits, vegetables & eggs with its uses
		C4. To prepare the students to cater to the need of the industry
	Food and Beverage	C1. Provide intrinsic knowledge of Food and Beverage menus with purpose and necessity in various types of meals



C 202	Food and Beverage Service - II	C2. It enables students to apply the knowledge and skills required to advise and serve customers in food service outlets C3. Analyse the food service operations of in room dining
C 203	Basic Rooms Division - II	C1. To provide students with the knowledge about the daily operations of the Housekeeping and Front Office department C2. Prepares the student to acquire knowledge and skills necessary for various tasks and aspects of Rooms Division C3. Practical knowledge and skills for Housekeeping and Front Office daily tasks
C 204	French II	C1. To learn the grammar in French C2. Help to make correct sentence formation of in french C3. Practical implementation to spoken french
C 205	Communication Skills (English) - II	C1. Essential for lifeskill, and a professional pre-requisite in the hospitality industry C2. Provides theoretical inputs backed with practice sessions, in order to communicate C3. The course aims at enhancing listening, speaking, reading and writing skills
GE 206 A	Basic Accounting	C1. Aims to help students to acquire the basic knowledge of Accounting required for Hospitality Management C2. It would also prepare them to comprehend and utilize this knowledge for the day-to-day operations of the organization
GE 206 B	Logistic and Supply Chain Management	C1. Aims at enhancing the ability of the students to understand the importance of Supply Chain Management C2. To know the various aspects of Supply Chain Management C3. To study the current trends in Supply Chain Management

### Second Year Bachelor of Hotel Management and Catering Technology 2019 Pattern

Subject Code	Subject Name	Course Outcome
C 301	Bakery and Confectionary	C1. Provides Theoretical and Practical foundation in Baking practices C2. Knowledge on Selection of ingredients and proper mixing C3. Enhancing on skills Baking techniques involved in preparation of Breads C4. Learn Cakes, Flour Pastry, Cookies and Icing
C 302	Food and Beverage Service - III	C1. Comprehensive knowledge on various fermented Alcoholic Beverages used in the Hospitality Industry C2. Understanding the classification, manufacturing process and the various styles of Alcoholic Beverage service C3. Provide Technical and specialized skills in the service of Alcoholic Beverages C4. Familiarize students to Barprofile
C 303	Accommodation Operations - I	C1. Establish the importance of Accommodation within the Hospitality Industry C2. Acquire skills and knowledge to identify the required standards for Accommodation Department C3. Acquire skills for decision-making considerations of this department
C 304	Hotel Law	C1. Aim to study this subject is to acquire the knowledge of basic laws related to the hotel industry C2. To understand business laws related to day- to- day working
C 305	Soft Skills Management	C1. To develop personality and communication skills of students C2. To secure placement in the Hospitality Industry C3. Equip the students with convivial skills that enable them to handle their personal and professional lives more effectively
DSE 306A	Hospitality Sales	C1. Aims to enhance the ability of the students in Hospitality Sales C2. Provide knowledge about the role of hotel employees in sales process & attributes required for hospitality sales personnel C3. Develop an ability to interpret and analyze the selling techniques adopted by the sales department of the hotel
DSE 306B	Computer Fundamental	C1. To give a basic knowledge about Computers and its operations C2. Enables students to operate Computers and its allied Hardware and Software C3. Gives insight in Internet, Email and other social media
		C1. Aims at imparting the knowledge and skills required in bulk catering in welfare & commercial sectors



C 401	Quantity Food Production	C2. Exposed to the features of Indian regional cuisines and operations of industrial caterings C3. Familiarizes the students with equipment, types of catering, methods of purchasing & indenting, storing, portioning C4. Synthesize and summarize information about planning in quantity food production
C 402	F&B Service-IV	C1. Comprehensive knowledge of various distilled alcoholic beverages used in Hospitality Industry C2. It will also help in understanding the classification, manufacturing process and the various styles along with technical and specialized skills C3. course also covers basics of buffet and banquet set ups and develops skills in the various arrangements and service procedures
C 403	Accommodation Operations - II	C1. To establish the importance of Rooms Division within the hospitality Industry C2. It also prepares the student to acquire skills and knowledge necessary to successfully identify the required standards C3. Develop an ability for decision-making aspects of this department
C 404	Event Management	C1. To enhance theoretical knowledge and practical skills in planning and organizing varied events C2. Give promising career options for budding hospitality professionals
C 405	Food Safety Management System	C1. This model will enable students to work towards a systematic approach for Food Safety management. C2. Understand and evaluate issues on food safety and ethics to make business decisions
GE 406A	Customer Relationship Management	C1. Enables the students to have a customer sense as CRM C2. Definite key to drive business to new levels of success
GE 406B	Facility Planning	C1. The subject aims to impart the basic knowledge and practices of Facility Planning C2. Open avenue for entrepreneurial skills for selfemployment

### Third Year Bachelor of Hotel Management and Catering Technology 2019 Pattern

Subject Code	Subject Name	Course Outcome
C 501	Industrial Training	C1. The Industrial Training enables students to relate the knowledge and skills acquired in the classroom with systems, standards and practices prevalent in the Industry C2. It provides an opportunity to the students to acquire real-time hands on experience and observe the trends in the industry
CS 601A	Specialization in Food Production Management-I	C1. Introduction to the specialization in Food Production Management C2. To develop the knowledge of the classical European Cuisine & imparting the concept of Nouvelle cuisine C3. It deals with other prerequisite skills and knowledge to pursue career in culinary art
CS 601B	Specialization in Food and Beverage Service Management-I	C1. Aims to inculcate a comprehensive understanding of management aspects of food and beverage operations C2. Controlling characteristics of service outlets
CS 601C	Specialization in Accommodation Management -I	C1. To establish the importance of Accommodation Management within the Hospitality Industry C2. To acquire knowledge and skills with respect to the various aspects of Accommodation Operations
C 602	Food and Beverage Control	C1. The student will gain comprehensive knowledge on various aspects of control procedures
C 603	Human Resource Management	C1. Importance and Knowledge of Human Resource Management in Hospitality Sector C2. Creating career path by understanding the aspects of HRM related to Hotel Industry
C 604	Services Marketing	C1. To enable the students to enhance their ability to understand the concepts of Services Marketing with special focus on hospitality marketing C2. Deals with the intricacies of services mix and the importance of customer satisfaction through service quality
C 605	Hotel Maintenance	C1. The subject will provide information regarding role of Engineering department in hotel industry



C 602	Hotel Maintenance	C2. Students will be thorough with various maintenance, refrigeration and air conditioning, electricity, safety and security, water distribution systems and energy conservation in hotel
GE 606A	Food Science	C1. The subject aims to develop the knowledge and awareness about hygiene, nutrition & balanced diet in Hotel Industry C2. It also helps to understand the relation between food and human health
GE 606B	Nutrition	C1. The subject aims to develop basic awareness of important nutrients. C2. Acquire knowledge of nutritional requirements for human beings and plan a balanced diet

### Final Year Bachelor of Hotel Management and Catering Technology 2019 Pattern

Subject Code	Subject Name	Course Outcome
CS 701A	Specialization in Food Production Management - II	C1. The course gives an overview of International cuisine C2. To develop specialized culinary skills amongst the students to prepare them for the industry
CS 701B	Specialization in Food & Beverage Service Management - II	C1. to inculcate a widespread understanding of management aspects of food and beverage operations and controlling characteristics of service outlets C2. It introduces the students with various software and inculcates supervisory skills required in the department
CS 701C	Specialization in Accommodation Management - II	C1. aims to establish the importance of Accommodation Management within the Hospitality Industry C2. It equips the student to acquire knowledge and skills with respect to the various aspects of Accommodation Operations
C 702	Disaster Management	C1. The course is intended to provide knowledge to the students about the basic concepts of disaster management
C 703	Total Quality Management	C1. It impart to the students the importance of Quality Management in Hotels. C2. It focuses on continuous improvement, Team Building, Methods of solving quality problems, importance of team work C3. Understand importance of customer satisfaction on Quality Management and different systems to manage Quality
C 704	Environment Science	C1. The course aims to establish the importance of environmental issues. C2. It provides insight on Environment Management in Hospitality Industry C3. understand the benefits of Eco-friendly practices to have a sustainable environment in daily operations of hotel
C 705	Research Methodology	C1. This course aims at honing the research skills of the students by exposing them to the research environment and guiding them in the research process
GE 706A	Managerial Economics	C1. To explain the students the basic principles of Managerial Economics C2. its application to Hotel Industry both at micro and macro levels.
GE 706B	Tourism Operations	C1. Aims to acquaint the students to all aspects of Tourism Industry C2. The student will gain the preliminary knowledge of the role of a travel agent C3. Understand the career opportunities available in this field
CS 801 A	Specialization in Food Production Management - III	C1. it is aimed at consolidating the food production skills and knowledge of the students C2. developing the managerial and conceptual skill sets required in the professional culinary industry
CS 801 B	Specialization in Food and Beverage Service Management- III	C1. aims to inculcate in students the international standards understanding & Management C2. Understanding the aspects of food and beverage operations and controlling characteristics of service outlets C3. It also introduces the students with various trends required in the department which is accepted internationally
CS 801 C	Specialization in Accommodation	C1. The subject aims to establish the importance of Accommodation Management within the Hospitality Industry





	<b>Management – III</b>	C2. It equips the student to acquire knowledge and skills with respect to the Planning and Designing of hotel
C 802	<b>Research Project</b>	C1. This course aims at honing the research skills of the students by exposing them to the research environment and guiding them in the research process
C 803	<b>Organization Behaviour</b>	C1. To understand the concept of organizational behavior C2. its application in managing individual and group within the organization and to enhance human relation within organization
C 804	<b>Entrepreneurship Development</b>	C1. The course delves into various aspects of starting a new venture and various requirements associated with it C2. It highlights the process of developing a business plan and elaborates the laws and regulations and also the social responsibility to be followed for any business.
C 805	<b>Introduction to Cyber Security &amp; Information Security</b>	C1. The subject aims at creating awareness amongst students about Cyber-crimes and prevalent Laws and Standards framed to conquer the issue C2. It gives an overview of Cyber and Information Security Concepts along with various security management practices adopted to prevent Cybercrimes.



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Principal