



**Dr. Bhimrao Ambedkar University, Agra**

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A Documentary Support  
for  
*Matric No. – 1.1.1*  
**Programme Outcomes & Course Outcomes**  
under the  
**Criteria – I**  
**(Curriculum Design and Development)**  
*Key Indicator - 1.1*  
in  
*Matric No. – 1.1.1*  
**BACHELOR HOTEL MANEGMENT AND  
CATERING TECHNOLOGY**  
2022

*Mapping:*

 *Local Need*  *Regional*  *National*  *Global Need*

  
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# Bachelor in Hotel Management and Catering Technology (BHMCT)

## Programme Outcomes

- Acquire technical skills and knowledge required to excel in the hotel management and catering industry.
- Develop skills in food production, service management, and understanding of hospitality law.
- Understand and apply principles of customer service excellence in the hospitality industry.
- Gain readiness for roles in hotel management, catering, and event planning.

## Programme Specific Outcomes:

- **PSO1:** Master culinary techniques and food production principles across diverse cuisines, emphasizing safety and hygiene.
- **PSO2:** Plan, design, and execute menus that cater to various dietary requirements, nutritional needs, and budgets.
- **PSO3:** Manage and supervise food & beverage service operations in a variety of hospitality settings, ensuring high-quality standards.
- **PSO4:** Effectively operate and maintain hotel facilities, including front office, housekeeping, and maintenance, with attention to detail.
- **PSO5:** Understand and apply the principles of cost control, inventory management, and budgeting within the hospitality industry.

## Course Outcomes (Cos)

**Name of the Course:** Food Production - I

**Course Code:** RHM 101

**Year of Study:** I

**Semester:** I

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the professional requirements of kitchen personnel and the importance and maintenance of hygiene. Evaluate the duties and responsibilities of kitchen professionals.	<b>Understand and Evaluate</b>	B.L.-1 and B.L.-4
CO-2	Analyze and classify the kitchen equipment and their safety procedures	<b>Analyze</b>	B.L.-3
CO-3	Implement the various methods of Cooking.	<b>Apply</b>	B.L.-2
CO-4	Create the skills of using various ingredients, flavors, seasonings.	<b>Create</b>	B.L.-5

## Course Outcomes (Cos)

**Name of the Course:** Food & Beverage Service -I

**Course Code:** RHM 102

**Year of Study:** I

**Semester:** I

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the concept, importance, and classification of catering establishments.	<b>Understand</b>	B.L.-1
CO-2	Analyze and classify the Food Service Equipments, their care and maintenance.	<b>Analyze</b>	B.L.-3
CO-3	Create the skills to develop menu designs and table layout	<b>Create</b>	B.L.-5
CO-4	Evaluate & implement the various services and emerging trends in Food Service sector.	<b>Evaluate and Apply</b>	B.L.-4 and B.L.-2

  
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## Course Outcomes (Cos)

**Name of the Course:** Front Office - I

**Course Code:** RHM 103

**Year of Study:** I

**Semester:** I

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the role, concept, and importance of front office, and classification of hotel rooms.	Understand	B.L.-1
CO-2	Create the skills to develop the layout of front office and Inter, Intra- department coordination.	Create	B.L.-5
CO-3	Analyze and Evaluate the organization structure of Front Office of small /medium and large hotels and various front office equipments.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Implement and use the tools and different channels of reservation.	Apply	B.L.-2

## Course Outcomes (Cos)

**Name of the Course:** Housekeeping - I

**Course Code:** RHM 104

**Year of Study:** I

**Semester:** I

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the role, concept, and importance of housekeeping and attributes. Analyze the Inter and Intra- department coordination.	Understand and Analyze	B.L.-1 and B.L.-3
CO-2	Apply the procedure for cleaning the Guest Rooms & Bathrooms.	Apply	B.L.-2
CO-3	Evaluate the Cleaning of Check out room, Occupied Room, Vacant Room, and Evening service.	Evaluate	B.L.-4
CO-4	Create the skills of using the cleaning equipments & agents, their care and maintenance.	Create	B.L.-5

  
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## Course Outcomes (Cos)

**Name of the Course:** Business Communication

**Course Code:** RHM 105

**Year of Study:** Semester: I

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the process of communication with different barriers.	Understand	B.L.-1
CO-2	Apply the constituents of technical written communication.	Apply	B.L.-2
CO-3	Create the skills of using different forms of verbal communication, public speaking, and power point.	Create	B.L.-5
CO-4	Analyze & Evaluate the various formal and informal situations for the Managers related to communication.	Analyze and Evaluate	B.L.-3 and B.L.-4

## Course Outcomes (Cos)

**Name of the Course:** Introduction to Hospitality Industry


**Course Code:** RHM 106

**Year of Study:**

**Semester:** I

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the systematic and fundamental knowledge hospitality industry.	Understand	B.L.-1
CO-2	Analyze the hotel Types & Classification on different basis, and Star Categorization. Evaluate the origin, growth, and development of Hotel Sector in India.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-3	Implement the level of distribution channels in various corporates of hospitality industry.	Apply	B.L.-2
CO-4	Create the interpersonal skills for generating the maximum revenue from associated partners.	Create	B.L.-5

  
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**PRACTICALS:**

**RHM 151 FOOD PRODUCTION I**

**RHM 152 FOOD AND BEVERAGE SERVICE I**

**RHM 153 FRONT OFFICE I**

**RHM 154 HOUSEKEEPING I**

  
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### Course Outcomes (Cos)

**Name of the Course:** Food Production - II

**Course Code:** RHM 201

**Year of Study:** I

**Semester:** II

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the fundamentals of menu planning & standard recipes.	Understand and	B.L.-1
CO-2	Analyze and classify the various varieties of the breakfast.	Analyze	B.L.-3
CO-3	Evaluate the various commodities related to milk, cheese, vegetables, and fruits. Apply the evaluation in food production.	Evaluate and Apply	B.L.-4 and B.L.-2
CO-4	Create the skills of preparing soups, salads, and their presentation.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Food & Beverage Service - II

**Course Code:** RHM 202

**Year of Study:** I

**Semester:** II

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the concept, features, and set up of Restaurants.	Understand	B.L.-1
CO-2	Apply the method and procedure of taking a guest order, and emerging trends in Breakfast Services.	Apply	B.L.-2

  
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CO-3	Analyze and Evaluate the Guest expectations and interaction during the Room Service.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Create the skills for the preparation and service techniques of mocktails.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Front Office - II

**Course Code:** RHM 203

**Year of Study:** I

**Semester:** II

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the procedure of registration and room selling techniques.	Understand	B.L.-1
CO-2	Apply the components of registration process for group arrivals.	Apply	B.L.-2
CO-3	Analyze and Evaluate the procedure of checkout, guest accounting, and settlement of bills.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Create the skills for handling various front office shift operations.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Housekeeping - II

**Course Code:** RHM 204

**Year of Study:** I

**Semester:** II

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the public area, floor, and wall finishes. Apply the procedure for cleaning them.	Understand and Apply	B.L.-1 and B.L.-2
CO-2	Analyze the procedure of pest control and safety-security in housekeeping operations.	Analyze	B.L.-3

  
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CO-3	Evaluate the daily routine activities like staff allocation, duty rosters, key control, maintaining of records and formats.	Evaluate	B.L.-4
CO-4	Create the skills for the inspection of guest room by using the checklist.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Nutrition

**Course Code:** RHM 205

**Year of Study:** I

**Semester:** II

The Student will be able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the meaning and importance of various nutrients. Apply the knowledge to check the calorific value of the food.	Understand and Apply	B.L.-1 and B.L.-2
CO-2	Analyze the role of macronutrients in our body and their deficiency.	Analyze	B.L.-3
CO-3	Evaluate the role of micronutrients and water in our body and their deficiency.	Evaluate	B.L.-4
CO-4	Create the skills to use the nutrients while preparing the menu of balanced diet including specific requirements.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** French


**Course Code:** RHM 206

**Year of Study:** I

**Semester:** II

The Student will be able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the basic concept of French language. Implement the knowledge of French terms in food and beverage.	Understand and Apply	B.L.-1 and B.L.-2

  
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CO-2	Analyze the terminology of French vocabulary.	Analyze	B.L.-3
CO-3	Evaluate the various skills of greetings and self - introduction.	Evaluate	B.L.-4
CO-4	Create the skills to use the French terms while preparing food and beverage menu.	Create	B.L.-5

**PRACTICALS:**

**RHM 251 FOOD PRODUCTION II**

**RHM 252 FOOD AND BEVERAGE SERVICE II**

**RHM 253 FRONT OFFICE II**

**RHM 254 HOUSEKEEPING II**

  
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### Course Outcomes (Cos)

**Name of the Course:** Food Production- III

**Course Code:** RHM 301

**Year of Study:** II

**Semester:** III

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the various meat cuts. Apply the various cooking methods on them.	Understand and Apply	B.L.-1 and B.L.-2
CO-2	Analyze the selection criteria and storage of poultry, game, and eggs.	Analyze	B.L.-3
CO-3	Evaluate the procedure of purchasing, storing, and classification of fish and cooking methods used.	Evaluate	B.L.-4
CO-4	Create the skills to use and store the various commodities.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Food and Beverage Service- III

**Course Code:** RHM 302

**Year of Study:** II

**Semester:** III

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the concept of alcoholic beverages their classification and fermentation process.	Understand	B.L.-1
CO-2	Apply the fermentation process used in beer production.	Apply	B.L.-2

  
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CO-3	Analyze the procedure of wine making, quality of soil. Evaluate the types & composition of grapes and its effect on the nature of wine.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Create the skillsto check the wine quality and governing laws.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Front Office- III

**Course Code:** RHM 303

**Year of Study:** II

**Semester:** III

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the Guest Information Management system.	Understand	B.L.-1
CO-2	Apply the Guest Information Management system for various front desk functions.	Apply	B.L.-2
CO-3	Analyze and Evaluate the Out Door Area management and room change procedure.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Create theoutline of the tasks performed at bell desk.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Housekeeping- III

**Course Code:** RHM 304

**Year of Study:** II

**Semester:** III

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the Fabrics their origin, characteristics, classification, and usage in hotel industry.	Understand	B.L.-1

  
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CO-2	Apply the fabric knowledge during the selection and care of linen for the hotel.	<b>Apply</b>	B.L.-2
CO-3	Analyze the functions of a laundry and its set up. Evaluate the colors, cleaning methods of various fabrics.	<b>Analyze and Evaluate</b>	B.L.-3 and B.L.-4
CO-4	Create the outline of linen room and its procedure.	<b>Create</b>	B.L.-5

**PRACTICALS:**

**RHM 351 FOOD PRODUCTION III**

**RHM 352 FOOD AND BEVERAGE SERVICE III**

**RHM 353 FRONT OFFICE III**

**RHM 354 HOUSEKEEPING III**

## Course Outcomes (Cos)

**Name of the Course:** Practical Industrial Training

**Course Code:** RHM 451

**Year of Study:** II

**Semester:** IV

The Student will able to:

<b>COS</b>	<b>COURSE OUTCOMES</b>	<b>BLOOM'S TAXONOMY</b>	<b>BLOOM'S LEVEL (B.L.)</b>
CO-1	Understand the various departments of hotel. Analyze and Evaluate the working procedures of these departments. Apply the procedure knowledge during the training. Create the skills to handle the hotel from managerial level.	<b>Understand, Apply, Analyze, Evaluate, and Create</b>	B.L.-1, B.L.-2, B.L.-3, B.L.-4, and B.L.-5

  
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## Course Outcomes (Cos)

**Name of the Course:** Food Production & Patisserie - IV

**Course Code:** RHM 501

**Year of Study:** III Semester: V

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the fundamentals of Bakery.	Understand	B.L.-1
CO-2	Implement the emulsifier, surfactants, and enzymes in bakery products.	Apply	B.L.-2
CO-3	Analyze the classification of desserts, sauces, creams, puddings.	Analyze	B.L.-3
CO-4	Evaluate the production of various breads.	Evaluate	B.L.-4
CO-5	Create the skills required for a bakery chef	Create	B.L.-5

## Course Outcomes (Cos)

**Name of the Course:** Food & Beverage Service - IV

**Course Code:** RHM 502

**Year of Study:** III

**Semester:** V

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the basics of spirit and the varieties.	Understand	B.L.-1
CO-2	Implement the various methods to prepare cocktails.	Apply	B.L.-2
CO-3	Analyze the methods of distillation and infusion of liqueur. Evaluate the aging and sweetening of liqueur.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Create the ability to produce the aperitifs.	Create	B.L.-5

  
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### Course Outcomes (Cos)

**Name of the Course:** Front Office Operations - IV

**Course Code:** RHM 503

**Year of Study:** III

**Semester:** V

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the various communication facilities and safety lockers in hotel.	Understand	B.L.-1
CO-2	Apply the procedures to handle various situations related to guest.	Apply	B.L.-2
CO-3	Analyze the customer care procedure of handling the guest and follow ups.	Analyze	B.L.-3
CO-4	Evaluate the feedbacks of guests under the customer care policy.	Evaluate	B.L.-4
CO-5	Create the skills to know and manage the travelling documents.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Housekeeping - IV

**Course Code:** RHM 504

**Year of Study:** III

**Semester:** V

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the personal qualities of Housekeeper related to various safety and emergency situations.	Understand	B.L.-1
CO-2	Apply the knowledge of floor and wall coverings in terms of interior decorations.	Apply	B.L.-2
CO-3	Analyze and Evaluate the ways of Horticulture practices like gardening, flower cuttings, etc.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Create and develop the skills of flower arrangements.	Create	B.L.-5

  
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## Course Outcomes (Cos)

**Name of the Course:** Computer Applications

**Course Code:** RHM 505

**Year of Study:** III

**Semester:** V

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the history and basics of computer.	Understand	B.L.-1
CO-2	Apply the various commands on operating system.	Apply	B.L.-2
CO-3	Analyze the various features of Windows including web browsing.	Analyze	B.L.-3
CO-4	Evaluate the various functions and commands of MS Word	Evaluate	B.L.-4
CO-5	Create the skills to use the Internet, Software, and develop the website.	Create	B.L.-5

## Course Outcomes (Cos)

**Name of the Course:** Food Science

**Course Code:** RHM 506

**Year of Study:** III

**Semester:** V

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the nutrients and effect of temperature changes on them.	Understand	B.L.-1
CO-2	Apply the food additives, chemicals, salt, sugars, alcohol to preserve the food and its nutrients.	Apply	B.L.-2
CO-3	Analyze the various micro-organisms and their use in food production.	Analyze	B.L.-3
CO-4	Evaluate the various food additives and their functions like preservation, antioxidants, stabilizing, thickening, bleaching, and maturing agent	Evaluate	B.L.-4
CO-5	Create the skills to detect the adulterants in food and their toxic effects.	Create	B.L.-5

  
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**PRACTICALS:**

**RHM 501 FOOD PRODUCTION & PATISSERIE IV**

**RHM 502 FOOD AND BEVERAGE SERVICE IV**

**RHM 503 FRONT OFFICE OPERATIONS IV**

**RHM 504 HOUSEKEEPING IV**

### Course Outcomes (Cos)

**Name of the Course:** Indian Culture and Heritage

**Course Code:** RHM 601

**Year of Study:** III

**Semester:** VI

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the historical perspective of India and cultural evolution.	Understand	B.L.-1
CO-2	Implement the sayings of great scriptures in social life and hospitality, like- Atithi Devo Bhav.	Apply	B.L.-2
CO-3	Analyze the various Indian dancing arts and their role in promoting Indiantourism.	Analyze	B.L.-3
CO-4	Evaluate the Indian paintings from ancient to modern and their role in promoting Indiantourism.	Evaluate	B.L.-4
CO-5	Create the skills to promote Indian temples, monuments, etc. to attract the tourists.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Cyber Security

**Course Code:** RHM 602

**Year of Study:** III

**Semester:** VI

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the concept of Cyber security and information system.	Understand	B.L.-1

  
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CO-2	Implement the various techniques against security threats to secure applications, database, and Internet.	Apply	B.L.-2
CO-3	Create the skills to develop Secure Information Systems and Backup Security Measures and their use in daily personal and professional life	Create	B.L.-5
CO-4	Analyze the security policies and their need. Evaluate the information security standards, cyber law, patent law.	Analyze and Evaluate	B.L.-3 and B.L.-4

### Course Outcomes (Cos)

**Name of the Course:**Hotel Accountancy

**Course Code:** RHM 603

**Year of Study:** III

**Semester:** VI

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the concept of Uniform system of accounts in hotels	Understand	B.L.-1
CO-2	Implement and review the internal control of accounts in the hotels.	Apply	B.L.-2
CO-3	Analyze and Evaluate the role of Internal and Statutory Audit in hotel accounting	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Create the skills to handle the practical problems of departmental accounting.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:**Facility Planning

**Course Code:** RHM 604

**Year of Study:** III

**Semester:** VI

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the importance of hotel design and thumb rules.	Understand	B.L.-1

  
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CO-2	Implement the flow process of facilities in the hotel as per the architectural design.	Apply	B.L.-2
CO-3	Analyze the star classification of hotel and architectural feature, facilities, and service accordingly.	Analyze	B.L.-3
CO-4	Evaluate the equipment requirements of commercial kitchen and F&B outlets and plan their layout accordingly.	Evaluate	B.L.-4
CO-5	Create the skills to manage the project, its cost, and time.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Tourism and Hotel Economics

**Course Code:** RHM 605

**Year of Study:** III

**Semester:** VI

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the concept of demand and supply in relation with tourism.	Understand	B.L.-1
CO-2	Analyze the cost, revenue, and price. Pricing under monopoly and perfect competition.	Analyze	B.L.-3
CO-3	Evaluate the national economy, income & employment generation, foreign exchange earnings, with relevance to hotel industry.	Evaluate	B.L.-4
CO-4	Apply the tourism policies to handle threats & obstacles to tourism.	Apply	B.L.-2
CO-5	Create the skills to examine tourism economics and measurement of national income.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Human Resource Management

**Course Code:** RHM 606

**Year of Study:** III

**Semester:** VI

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
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CO-1	Understand the concept, nature and scope of Human Resource Management.	<b>Understand</b>	B.L.-1
CO-2	Implement the sources and techniques of Recruitment, human resource process to procure the same.	<b>Apply</b>	B.L.-2
CO-3	Analyze the training and development programs and design it as per the needs of employees.	<b>Analyze</b>	B.L.-3
CO-4	Evaluate the Job, wages, salary, factors affecting wages, methods of wage payment, and Wage policy in India.	<b>Evaluate</b>	B.L.-4
CO-5	Create the skills to carry out the performance appraisals and handle the problems and job change situations.	<b>Create</b>	B.L.-5

**PRACTICALS:**

**RHM 651 VIVA VOCE – INDIAN CULTURE AND HERITAGE**

**RHM 652 VIVA VOCE CYBER SECURITY**

### Course Outcomes (Cos)

**Name of the Course:** Food Production V

**Course Code:** RHM 701

**Year of Study:** IV

**Semester:** VII

The Student will able to:

<b>COS</b>	<b>COURSE OUTCOMES</b>	<b>BLOOM'S TAXONOMY</b>	<b>BLOOM'S LEVEL (B.L.)</b>
CO-1	Understand the various types of curries being used in Indian cuisine, their preparation and use.	Understand	B.L.-1
CO-2	Analyze the techniques and equipments of large scale commercial cooking. Implement them to perform case study on Mega Kitchens of India like, Akshay Patra, Golden Temple, Shirdi, Puri, Mid-day Meal Schemes.	Analyze and Apply	B.L.-3 and B.L.-2
CO-3	Evaluate the requirements of larder department, its functions, importance and layout as per the need.	Evaluate	B.L.-4
CO-4	Create the technical skills to handle labor and cost saving aspect of fast food operations.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Food & Beverage Service V

**Course Code:** RHM 702

**Year of Study:** IV

**Semester:** VII

The Student will able to:

<b>COS</b>	<b>COURSE OUTCOMES</b>	<b>BLOOM'S TAXONOMY</b>	<b>BLOOM'S LEVEL (B.L.)</b>
CO-1	Understand the process of specialized Service, their need, and method of common gueridon preparations.	Understand	B.L.-1
CO-2	Apply the food and beverage control and management on buffet arrangements.	Apply	B.L.-2

  
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CO-3	Analyze the types and organization of banquets. Evaluate the requirements of facilities, Sitting planning related to buffet management.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Create the technical skills for complete trained service of food & beverage in outdoor catering, airlines, events, etc.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Front Office Operations V

**Course Code:** RHM 703

**Year of Study:** IV

**Semester:** VII

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the front office accounting and auditing systems.	Understand	B.L.-1
CO-2	Implement the accounting and auditing knowledge to prepare and settle the bills of checkout guests.	Apply	B.L.-2
CO-3	Analyze the foreign exchange encashment procedure and different currency rates.	Analyze	B.L.-3
CO-4	Evaluate the front office (yield management) operations. Create the managerial skills to handle night auditing, yield management, and forecasting.	Evaluate and Create	B.L.-4 and B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Housekeeping V

**Course Code:** RHM 704

**Year of Study:** IV

**Semester:** VII

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the concept of planning and organizing the housekeeping department and purchasing procedure.	Understand	B.L.-1
CO-2	Implement the organizing procedure during stock-taking, inventory control and renovation.	Apply	B.L.-2

  
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CO-3	Analyze the variables of opening a housekeeping department, contract cleaning. Evaluate the pricing of various required variables and services required for opening a housekeeping department.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Create the managerial skills to handle crisis management, VIP and Group arrivals.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Research Methodology

**Course Code:** RHM 705

**Year of Study:** IV

**Semester:** VII

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the meaning and importance of Research and research design.	Understand	B.L.-1
CO-2	Implement the techniques to collect the data for research.	Apply	B.L.-2
CO-3	Evaluate the data to present the data graphically.	Evaluate	B.L.-4
CO-4	Analyze the data and draft the conclusion. Create the skills to present the research project and answer the queries.	Analyze and Create	B.L.-3 and B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Sales and Marketing

**Course Code:** RHM 071

**Year of Study:** IV

**Semester:** VII

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the marketing concepts, mix and strategies, and market segmentation.	Understand	B.L.-1
CO-2	Implement the marketing mix and strategies for product and price decisions, packaging, labeling, and new product development.	Apply	B.L.-2

  
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CO-3	Analyze the distribution channels and physical distribution decisions. Evaluate the advertising budget for promotion, publicity, and public relations.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Create the managerial skills for sales forecasting.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Hotel Law

**Course Code:** RHM 072

**Year of Study:** IV

**Semester:** VII

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the mercantile law, definition and importance of contract.	Understand	B.L.-1
CO-2	Implement the industrial law, contract labour, rules regarding minimum wages, provident fund, leave, health, etc. during employment.	Apply	B.L.-2
CO-3	Evaluate the hotel and lodging rates. Create the managerial skills to appoint the controller, fixation and revision of fair hotel rates.	Evaluate and Create	B.L.-4 and B.L.-5
CO-4	Analyze the food legislation and statutory license, food standards of central committee, food poisonings and penalties, etc.	Analyze	B.L.-3

### Course Outcomes (Cos)

**Name of the Course:** Event Management


**Course Code:** RHM 073

**Year of Study:** IV

**Semester:** VII

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the concept of event and skills required to be a good Event Planner.	Understand	B.L.-1

  
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CO-2	Implement the key elements and Infrastructure of Events, while organizing and designing the events.	Apply	B.L.-2
CO-3	Analyze the nature and process of marketing. Evaluate the process of Marketing Mix, Sponsorship. Promotion: Image/ Branding, Advertising, Publicity and Public Relation.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Create the managerial skills to manage the events by financially, staffing, leadership, safety and security and crowd management.	Create	B.L.-5

### Course Outcomes (Cos)

**Name of the Course:** Retail Management

**Course Code:** RHM 074

**Year of Study:** IV

**Semester:** VII

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the context of retail, environment in which retailing takes place and retailing as a career.	Understand	B.L.-1
CO-2	Implement the strategic approach to retailing issues and decisions.	Apply	B.L.-2
CO-3	Analyze the GAPs Model, Customer Relationship Management, and complex retail environments. Evaluate the merchandise pricing, promotional strategy, retail human resources management, customer service.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Create the retail operating skills for retail management, managing information systems, retail audits, online retailing, global retailing, legal and ethical issues in retailing, etc.	Create	B.L.-5

### PRACTICALS:

**RHM 751 FOOD PRODUCTION V**

**RHM 752 FOOD AND BEVERAGE SERVICE V**

**RHM 753 FRONT OFFICE V**

**RHM 754 HOUSEKEEPING V**

  
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## Course Outcomes (Cos)

**Name of the Course:** Advance Food Production

**Course Code:** RHM 801

**Year of Study:** IV

**Semester:** VIII

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the kitchen management.	Understand	B.L.-1
CO-2	Implement the kitchen management in quality control procedure, HACCP, maintaining the records and formats.	Apply	B.L.-2
CO-3	Analyze the principles of menu planning. Evaluate the menu planning, recipe development and food handling procedure.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Create the production skills to use various ingredients and cooking methods in preparing cuisines like Italian, Mediterranean, Japanese, Mexican, Thai, etc.	Create	B.L.-5

## Course Outcomes (Cos)

**Name of the Course:** Food and Beverage Services Management

**Course Code:** RHM 802

**Year of Study:** IV

**Semester:** VIII

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the food and beverage cost control and purchasing systems.	Understand	B.L.-1
CO-2	Implement the food and beverage control in service, by using KOT control system, making bills, theft control system, etc.	Apply	B.L.-2
CO-3	Create the managerial skills to handle the inventory management system, formats, and procedure of inventory.	Create	B.L.-5
CO-4	Analyze the restaurant planning and design, concept, layout, room service, etc. Evaluate the furniture, fixtures, equipments, menu, and advertising process for smooth functioning of restaurant.	Analyze and Evaluate	B.L.-3 and B.L.-4

## Course Outcomes (Cos)

  
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**Name of the Course:** Front Office Management

**Course Code:** RHM 803

**Year of Study:** IV

**Semester:** VIII

The Student will able to:

<b>COS</b>	<b>COURSE OUTCOMES</b>	<b>BLOOM'S TAXONOMY</b>	<b>BLOOM'S LEVEL (B.L.)</b>
CO-1	Understand the Front office management and its role in hotel revenue generation.	Understand	B.L.-1
CO-2	Implement the Front office management in managing check-in and check-out, financial decisions, hotel apps, etc.	Apply	B.L.-2
CO-3	Analyze the consumer behavior, internal assessment, competition in the market, demand forecasting, reservations, etc. Evaluate the pricing, revenue management, tools and tactics used to increase revenue.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Create the managerial skills to handle activities like, staffing, recruitments, training, sales promotion, handling emergencies, etc.	Create	B.L.-5

**Course Outcomes (Cos)**

**Name of the Course:** Accommodations Management

**Course Code:** RHM 804

**Year of Study:** IV

**Semester:** VIII

The Student will able to:

<b>COS</b>	<b>COURSE OUTCOMES</b>	<b>BLOOM'S TAXONOMY</b>	<b>BLOOM'S LEVEL (B.L.)</b>
CO-1	Understand the professional housekeeper and its personal skills in accommodation operations and services.	Understand	B.L.-1
CO-2	Implement the housekeeper skills in planning and organizing the housekeeping operations like, inventory, cleaning, maintaining equipments, etc.	Apply	B.L.-2
CO-3	Analyze the hazard management & safety of the hotel. Evaluate the property operations like, safety, security and infectious diseases, energy conservation, steps to maintain environment and sustainability.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-4	Create the motivational skills-as a leader, to conduct supervisory role, and to find out entrepreneurship opportunities in housekeeping.	Create	B.L.-5

  
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## Course Outcomes (Cos)

**Name of the Course:** Financial Management

**Course Code:** RHM 805

**Year of Study:** IV

**Semester:** VIII

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the financial management, profit/wealth maximization, and role of financial manager.	Understand	B.L.-1
CO-2	Analyze the time value of money; compound and discounting techniques, and investment decisions. Evaluate the rate of return, payback period, investment outcomes.	Analyze and Evaluate	B.L.-3 and B.L.-4
CO-3	Implement the financial management techniques in determining cost of capital.	Apply	B.L.-2
CO-4	Create the managerial skills to maintain capital structure.	Create	B.L.-5

### PRACTICALS:

**RHM 851 ADVANCE FOOD PRODUCTION**

**RHM 852 FOOD AND BEVERAGE SERVICE MANAGEMENT**

**RHM 853 FRONT OFFICE MANAGEMENT**

**RHM 854 ACCOMMODATION MANAGEMENT**

**RHM 855 PROJECT**

  
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