



# ST. ANTONY'S COLLEGE

## PERUVANTHANAM

*(AFFILIATED TO MG UNIVERSITY, ACCREDITED BY GOVT. OF KERALA)*

**PSO & CO**



**BSC.HOTEL  
MANAGEMENT**

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## DEPARTMENT OF HOTEL MANAGEMENT

PSO

<b>PSO</b>	<b>PSO STATEMENT</b>
<b>PSO 1</b>	<b>Develop leadership and management skills</b>
<b>PSO 2</b>	<b>Understand the roles and functions of a leader in the hospitality industry</b>
<b>PSO 3</b>	<b>understand the importance of goal setting and team building</b>
<b>PSO 4</b>	<b>Recognize the importance of outstanding guest service quality and guest relationships</b>
<b>PSO 5</b>	<b>To provide the student with a “real life” experience in the hospitality industry</b>

**CORE COURSE****COURSE OUTCOMES**

<b>NAME OF THE PROGRAMME: BACHELOR OF SCIENCE IN HOTEL MANAGEMENT AND CULINARY ARTS</b>			
<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>COURSE OUTCOMES</b>	
<b>SEMESTER 1</b>			
CUICRT01	Foundation in food Production	C01	Students will learn professional cooking techniques and acquire expertise in discovering and presenting dishes to customers.
		CO2	To understand the aims and objectives of cooking.
		CO3	To understand culinary history and culinary terms.
CUICRT02	Foundation in food and beverage service.	C01	Passion for food and beverages with sound knowledge of the latest trends in the food and beverage industry.
		CO2	To understand the sectors of the food service industry. To know carrier prospectus in the catering industry
		CO3	To know the types of F & B outlets To understand mise-en-place, mise-en - scene and rules for laying a table.
CUICRT03	Front office operations	C01	valuable skill for guest relations. To know about the importance of the front office and its functions.
		CO2	To understand different sections of the front office department.
		CO3	To know the functions of reservation and registration section.
<b>SEMESTER 2</b>			
CU2CRT05	Foundation in food production	CO1	To understand vegetable, fruit cooking.

		CO2	Students will learn about basic commodities .
		CO3	To know about rice,cereals and pulses.
CU2CRT06	food & beverage service	CO1	To know about the French classical menu.
		CO2	To understand Non Alcoholic beverages and Tobacco
		CO3	To know F&B control system and functions of the control system.
<b>SEMESTER 3</b>			
CU3RT10	Housekeeping Operations	CO1	To understand standardized cleaning and sanitizing procedures for the entire hotel.
		CO2	To understand cleaning equipment and cleaning agents.
		CO3	To understand layout of housekeeping and organizational hierarchy of housekeeping.
CU3CRT12	Bakery and Confectionary	CO1	To know about Breads,Flour and types.
		CO2	To understand Pastry and Raising agents.
		CO3	To know toppings and varieties of icings.
CU3CRT14	Bar and Beverage operations	CO1	To understand Alcoholic beverages.
		CO2	To learn about Wine, Wine regions and food harmony.
		CO3	To know about tequila and other spirits
<b>SEMESTER 4</b>			
CU4CRT15	Quantity food production	CO1	To know about Production planning, Menu planning.
		CO2	To understand Equipment and Purchase and Storage.
		CO3	To know basic principles of menu planning
CU4CRT17			To understand Pastry creams.

	Bakery and Confectionary -2	CO1	
		CO2	To know Chocolate and Frozen desserts
		CO3	To understand making of meringues
<b>SEMESTER 5</b>			
CU5CRT21	Advance culinary management	CO1	To understand culinary math and Gard - mange.
		CO2	To know Designing kitchen.
		CO3	To know about kitchen stewarding
CU5CRT22	Food and beverage operations and management	CO1	To understand various outlets.
		CO2	To know Function catering and F&B Management.
		CO3	To know about F and B management
CU5CBT27	Room division management	CO1	To understand Night auditing and Room division management.
		CO2	To understand Foreign exchange encashment procedure.
		CO3	To know management supply and inventories
CU5CMT28	Environment studies and Human Rights	CO1	To know multidisciplinary nature of environment studies
		CO2	To know about natural resources
		CO3	To understand bio- diversity and its conservation
<b>SEMESTER 1</b>			
		complimentary course	
CU1CMT04	Food hygiene and sanitation	CO1	To understand importance of hygiene in the catering industry
		CO2	To know about food safety
		CO3	To understand food laws and hygiene regulations
<b>SEMESTER III</b>			

CU3CMT11	Hotel Accounting	CO1	To understand definition and functions of accounting.
		CO2	To know about classification of accounts

**CORE COURSE**

**COURSE OUTCOMES**

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<b>SEMESTER 1</b>			
CUICRT01	Foundation in food Production	CO1	Students will learn professional cooking techniques a and acquire expertise in discovering and presenting dishes to customers.
		CO2	To understand the aims and objective of cooking.
		CO3	To understand culinary history and culinary terms.
CUICRT02	Foundation in food and beverage service.	CO1	Passion for food and beverages with sound knowledge of the latest trends in the food and beverage industry.
		CO2	To understand the sectors of the food service industry. To know carrier prospectus in the catering industry
		CO3	To know the types of F & B outlets To understand mise-en-place,mise-en - scene and rules for laying a table.
CUICRT03	Front office operations	CO1	valuable skill for guest relations.

			To know about the importance of the front office and its functions.
		CO2	To understand different sections of the front office department.
		CO3	To know the functions of reservation and registration section.
<b>SEMESTER 2</b>			
CU2CRT05	Foundation in food production	CO1	To understand vegetable, fruit cooking.
		CO2	Students will learn about basic commodities .
		CO3	To know about rice, cereals and pulses.
CU2CRT06	Food & beverage service	CO1	To know about the French classical menu.
		CO2	To understand Non Alcoholic beverages and Tobacco
		CO3	To know F&B control system and functions of the control system.
<b>SEMESTER 3</b>			
CU3RT10	Housekeeping Operations	CO1	To understand standardized cleaning and sanitizing procedures for the entire hotel.
		CO2	To understand cleaning equipment and cleaning agents.
		CO3	To understand layout of housekeeping and organizational hierarchy of housekeeping.
CU3CRT12	Bakery and Confectionary	CO1	To know about Breads, Flour and types.
		CO2	To understand Pastry and Raising agents.
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		CO2	To learn about Wine, Wine regions and food harmony.

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<b>SEMESTER 4</b>			
CU4CRT15	Quantity food production	CO1	To know about Production planning, Menu planning.
		CO2	To understand Equipment and Purchase and Storage.
		CO3	To know basic principles of menu planning
CU4CRT17	Bakery and Confectionary -2	CO1	To understand Pastry creams.
		CO2	To know Chocolate and Frozen desserts
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		CO3	To know management supply and inventories
CU5CMT28	Environment studies and Human Rights	CO1	To know multidisciplinary nature of environment studies
		CO2	To know about natural resources
		CO3	To understand bio- diversity and its conservation



**COMPLEMENTARY COURSE****COURSE OUTCOMES**

<b>NAME OF THE PROGRAMME:</b>			
<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>COURSE OUTCOMES</b>	
<b>SEMESTER 1</b>			
CU1CMT04	Food hygiene and sanitation	COI	To understand importance of hygiene in the catering industry
		CO2	To know about food safety
		CO3	To understand food laws and hygiene regulations
<b>SEMESTER 3</b>			
CU3CMT11	Hotel Accounting	COI	To understand definition and functions of accounting.
		CO2	To know about classification of accounts
		CO3	To understand about journal and final account
CU3CMT13	Nutrition and food science	CO1	To Understand basic aspect and balanced diet.
		CO2	To know about energy and different nutrient
		CO3	To understand principles of food science.
<b>SEMESTER 4</b>			
CU4CMT16	Training ,learning and development	CO1	To understand about training
		CO2	Designing the training programme
		CO3	To know about evaluation of training

**OPEN COURSE****COURSE OUTCOMES**

<b>SEMESTER 5</b>			
CU5OPT24	Hotel and Catering Industry Operations	CO1	To know about Tourism.
		CO2	To understand the Hotel industry and Introduction to Catering industry.
		CO3	To know about classification of hotels