



Annai College of Arts & Science
Quality Education for Today & Tomorrow
Kovilacheri, Kumbakonam. 612 503. Ph: 0435 2453007
Accredited by NAAC with "B" Grade & Recognized by UGC under Section 2(f) & 12(B)
Affiliated to Bharathidasan University, Tiruchirappalli. E-Mail: acasdmn@gmail.com

**DEPARTMENT OF
HOTEL MANAGEMENT
&
CATERING SCIENCE**

**Programme outcome,
Programme Specific outcome
&
Course outcome**

HOD

**IQAC
Co ordinator**

PRINCIPAL



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Program: B. Sc, Hotel Management and Catering Science

Our Students shall have the following outcomes after this Program Successfully Completed

PO (Program Outcome):

PO1. To enable the students to understand about the Hospitality Industry professionally through the Communication of French and English.

PO2. To familiarize the students with spoken forms needed especially in connection with the hospitality management studies.

PO3. To identify the various used and illustrate the methods of process in food preparation.

PO4. To understand the evaluation of the catering industry by studying about Restaurant Operations such as Menu Planning, Equipment, Kitchen Stewarding, Pantry functions and servicing the Food And Beverages.

PO5. To define classification of hotels, Front Office Operations, Layout, identify the Organizational Structure, Responsibilities of Staff and their Job Description.

PO6. To distinguish the types of rooms and tariff, lists of Meal Plans, explain the types of Reservations and Baggage Handling.

PO7. To explain the importance of Housekeeping Procedures describe the classification of cleaning agents and equipment.

PO8. To give a good knowledge of Health and Nutrition and its under disciplinary and understanding the various food standards from the Nutrition Education.

PO9. To ensure the students to have Broad Knowledge about the Hospitality Administration and to become a successful entrepreneur from developing the Leadership Qualities.

PO10. To gain the knowledge on Demand Management, Yield and Revenue Management, Business Enterprise and Finance.

B. Sc, Hotel Management and Catering Science

PSO (Program Specific Outcome): The range of learning outcomes achieved by students in the program will vary according to their awards. As students progress towards their final levels of study, they will be expected to demonstrate an increasingly sophisticated level of understanding, analysis and evidence of the synthesis of theory and practice and are expected to be able to –

PSO1. Demonstrate an understanding of the functional areas of the Hotel and Hospitality industry.

PSO2. Use the practical vocabularies of a variety of business disciplines in an appropriate manner.

PSO3. Hands on training in production and service developing basic skill sets for the industry.

PSO4. Handle issues from a variety of viewpoints.

PSO5. Understand and evaluate theoretical frame work.

PSO6. Undertake a piece of appropriate independent research

PSO7. Identify appropriate practical strategies.

PSO8. Develop capabilities in working with and managing others.

PSO9. Construct, analyze and evaluate different from of argument and present them in a logical and coherent manner.

Course Outcomes:

Name of the Course with Subject Code	Course Outcomes
<p>Communication in French I 16LCFHM1</p>	<p>CO1. It Opens the windows of Opportunity for the Students</p> <p>CO2. Speakers of the French Language are in the Pole Position to build a sound prospect future</p> <p>CO3. It is important to learn the French Language because most of our hotel management terminologies denotes</p> <p>CO4. It also brings a lots of benefits for the students in the area of communication skills, economic and cultural gateways</p> <p>CO5. French will support our students getting understand the subjects as well as for the employment purpose in future</p>
<p>Communicative English I 16ELCHM1</p>	<p>CO1. It derives a communication skills are an important element of hospitality industry</p> <p>CO2. Understanding of performance expectations are keys to the achievement in tourist/guest satisfaction</p> <p>CO3. Our Students would refresh their syllabus which were studied earlier from the basic till an Advanced level</p> <p>CO4. It will enhance the Students communication skill in order to obtain a better career for their future</p> <p>CO5. By learning this language, our students not only provided hospitality training, but also the opportunity for an entire area to enrich their careers from all over the world.</p>
<p>Basics of Food Production 16SCCHM1</p>	<p>CO1. Our students will understand and trained the real Food Production.</p> <p>CO2. As Cooking is an Art as well as Science and thus the Principles of Cookery will be trained.</p> <p>CO3. To be able to understand the importance of raw materials and various types of foods in the Food Production.</p>

<p>Indian Regional Cookery (P)</p> <p>16SCCHM1P</p>	<p>CO1. Understand the basic skills required for the Indian Cuisine</p> <p>CO2. To be able to handle all the kitchen Utensils for Food Preparation</p> <p>CO3. Our Students will be taught the Indian Cuisines (South & North)</p> <p>CO4. Should be well trained on preparing 05 Course Meal from Starter till Dessert.</p> <p>CO5. By learning this skill, would advantage our student to proceed further.</p>
<p>Front Office And Accommodation Operations I</p> <p>16SACHM1</p>	<p>CO1. Able to identify the types and classification of hotels</p> <p>CO2. He She would understand the meaning of Front Operations such as Reception/ Reservations/ Information/ Bell Desk</p> <p>CO3. Should be known the Duties and Responsibilities of a Front Office Personnel</p> <p>CO4. Ability to understand the Lay Out of Housekeeping department, Classifications of Cleaning procedures and various functions</p> <p>CO5. Our students would understand the importance of Lost And Found Procedures, Key Systems, Fire Safety And Security systems.</p>
<p>Front Office And Accommodation Operations I (P)</p> <p>16SACHM1P</p>	<p>CO1. Our Trainee (Students) would be able to take Reservations through the systems on booking rooms</p> <p>CO2. Able to follow the Check-In Check-Out of Rooms for the Guest</p> <p>CO3. Able to understand the importance of Cash flows</p> <p>CO4. Ability to handle the cleaning equipment, Cleaning agents etc</p> <p>CO5. Thorough knowledge on Clean surfaces in Guest Areas and Back Office</p>
<p>Value Education</p> <p>18UGVED</p>	<p>CO1. It derives a character of the Students what they need to follow and implement in their life.</p> <p>CO2. Our students would get an outcome with Philosophy of life and Social Values by developing their Character, Personality and Spiritual.</p> <p>CO3. It will make them to understand that the Value Education starts from home and it continues throughout the Life.</p> <p>CO4. Our Students will play a Vital Role to create a strong bonding between teacher and students.</p>

<p>Communication in French II</p> <p>16LCFHM2</p>	<p>CO1. Our Students would understand the basic concepts of French.</p> <p>CO2. Able to understand the Acquisition of language skills</p> <p>CO3. They would get practice on translation and communication in French</p> <p>CO4. An Initiation to Grammar and Composition writing</p>
<p>Communicative English II</p> <p>16ELCHM2</p>	<p>CO1. An Advance level will be taught to the students</p> <p>CO2. Understanding of Phonetics, Transactions, Stress And Tunes in Connected Speech.</p> <p>CO3. Our Students would refresh their knowledge from what they studied earlier from the basic dialogue writing.</p> <p>CO4. It will enhance the Students communication skill for Hotel Industry especially on taking Reservations, Handling Front Office systems etc.</p>
<p>Food and Beverage Service</p> <p>16SACHM3</p>	<p>CO1. A Basic knowledge about the Food and Beverage service would be known by the students</p> <p>CO2. They will be able to identify the Cutleries, Crockery's & the Glassware's</p> <p>CO3. They would be trained on how to set the cover's for the Room Service</p> <p>CO4. Understanding knowledge about the Kitchen Order Ticket (KOT) and releasing the food from the kitchen for doing the service.</p> <p>CO5. Analysis of the various outlets in the F&B Service would be well served.</p>
<p>Indian Regional Cookery (P)</p> <p>16SCCHM1P</p>	<p>CO1. Our Students would be able understand for Food Preparation</p> <p>CO2. Understand the basic skills required for the Indian Cuisine</p> <p>CO3. To be able to handle all the kitchen Utensils for Food Preparation</p> <p>CO4. Our Students will be taught the Indian Cuisines (South & North)</p> <p>CO5. Should be well trained on preparing 05 Course Meal from Starter till Dessert.</p> <p>CO6. By learning this skill, would advantage our student to proceed further.</p>

<p>Front Office & Accommodation Operations I (P)</p> <p>16SACHM1P</p>	<p>CO1. Our Trainee (Students) would be able to take Reservations through the systems on booking rooms</p> <p>CO2. Able to follow the Check-In Check-Out of Rooms for the Guest</p> <p>CO3. Able to understand the importance of Cash flows</p> <p>CO4. Ability to handle the cleaning equipment, Cleaning agents etc</p> <p>CO5. Thorough knowledge on Clean surfaces in Guest Areas and Back Office</p>
<p>Front Office & Accommodation Operations II</p> <p>16SACHM2</p>	<p>CO1. Our Students would be aware about the Job Description of Front Officer Staff/Cashier</p> <p>CO2. Able to handle the Guest Accounts in the Front Office Systems & Procedures of Night Audit</p> <p>CO3. Posting charges on Guest Accounts such as Usages of Room Services, F&B Outlets and Housekeeping amenities etc</p> <p>CO4. To be enabling on informing the Housekeeping Supervisors about the Guest's Check Outs immediately.</p> <p>CO5. Gathering knowledge on Housekeeping procedures such as Linen Management, Sewing & a Laundry.</p>
<p>Environmental Studies</p> <p>18UGCES</p>	<p>CO1. It prepares students for careers as Leaders in understanding and addressing complex environmental issues.</p> <p>CO2. It resolves from a problem-oriented, Interdisciplinary perspective.</p> <p>CO3. It applied systems concepts and methodologies to analyze and understand interactions between social and environmental process.</p> <p>CO4. Understanding about the Pollutions in a social life such as Noise, Dust & Environmental Pollutions etc.</p>
<p>Communication in French III</p> <p>16LCFHM3</p>	<p>CO1. Our Students would understand the basic concepts of French.</p> <p>CO2. Able to understand the Acquisition of language skills</p> <p>CO3. They would get practice on translation and communication in French</p> <p>CO4. An Initiation to Grammar and Composition writing</p>

<p>Communicative English III</p> <p>16ELCHM3</p>	<p>CO1. Our students would able to communicate the modes of expressions</p> <p>CO2. Understanding the usage of Vowels and Ancillary verbs</p> <p>CO3. Practicing in Dialogue writing</p> <p>CO4. Able to demonstrate in Reported speech and so on</p> <p>CO5. Handling E-mail communication which is the mandatory requirement for the hospitality professionals</p>
<p>International Cookery</p> <p>16SCCHM3</p>	<p>CO1. To be able preparing the basic Stocks and variety of Sauces</p> <p>CO2. To be able to understand the Basics of International Cookery</p> <p>CO3. The Methods of Continental Cuisines</p> <p>CO4. Understanding the Oriental Cuisines such as Arabic,</p> <p>CO5. Sri Lankan, Singaporean & Thai Foods Preparations</p> <p>CO6. To recognize types, quality points, and cooking methods of various meats</p>
<p>Food & Beverage Service (P)</p> <p>16SCCHM2P</p>	<p>CO1. Ability to recognize various types of restaurant and their features</p> <p>CO2. To be able to do the service for the Guest's</p> <p>CO3. Ability to plan and design a restaurant</p> <p>CO4. Our Students would be Trained on Table cloths arrangement for the covers</p> <p>CO5. To be enable on preparing 05 Course Menu</p>
<p>Beverage Services</p> <p>16SACHM3</p>	<p>CO1. Understanding on the basic Beverages such as Alcoholic & Non- Alcoholic</p> <p>CO2. Understanding on Cocktails & Mock tails and Wine Harmony</p> <p>CO3. Should be known the types of Beers and Services</p> <p>CO4. Would get an idea of Controlling Beverages such as BAR & its types& Lay Outs</p>
<p>Western Culinary Practical (P)</p> <p>16SACCHM2P</p>	<p>CO1. Our students would mainly focused on Continental Foods preparation</p> <p>CO2. Trained on different types of Sauce preparation</p> <p>CO3. Ability to understand the techniques applied in continental cuisine</p> <p>CO4. To be able to identify the ingredients used in Continental Cuisine</p>

<p>Communication in French IV</p> <p>16LCFHM4</p>	<p>CO1. Our Students would understand the Advance level of French.</p> <p>CO2. Able to understand the Acquisition of language skills</p> <p>CO3. They would get practice on translation and communication in French</p> <p>CO4. An Initiation to Grammar and Composition writing</p>
<p>Communicative English IV</p> <p>16ELCHM4</p>	<p>CO1. An Advance level will be taught to the students</p> <p>CO2. Understanding of Phonetics, Transactions, Stress And Tunes in Connected Speech.</p> <p>CO3. Our Students would refresh their knowledge from what they studied earlier from the basic dialogue writing.</p> <p>CO4. It will enhance the Students communication skill for Hotel Industry especially on entire departments systems.</p>
<p>Nutrition and Food Science</p> <p>16SCCHM4</p>	<p>CO1. Our Students will understand the importance of Nutrition on each food preparation</p> <p>CO2. To be able to identify and apply the right amounts of ingredients especially Lipids and Vitamins during Food Preparation</p> <p>CO3. Ability to identify nutrients and their functions</p> <p>CO4. Ability to determine individual energy needs and plan balanced meals</p>
<p>Food and Beverage Service (P)</p> <p>16SCCHM2P</p>	<p>CO1. Ability to recognize various types of restaurant and their features</p> <p>CO2. To be able to do the service for the Guest's Ability to plan and design a restaurant</p> <p>CO3. Our Students would be Trained on Table cloths arrangement for the covers</p> <p>CO4. To be enable on preparing 05 Course Menu</p>
<p>Western Culinary Practical (P)</p> <p>16SACHM2P</p>	<p>CO1. Ability to prepare the dishes of Oriental Cuisine</p> <p>CO2. Trained on Continental Our students would mainly focused on Continental Foods preparation</p> <p>CO3. Trained on different types of Sauce preparation</p> <p>CO4. Ability to understand the techniques applied in continental cuisine</p> <p>CO5. To be able to identify the ingredients used in Continental Cuisine</p>

<p>Hotel Administration and Entrepreneurship</p> <p>16SACHM4</p>	<p>CO1. Understanding the Hotel Administration and Management for the day-to-day Operations</p> <p>CO2. Learning for the different paths for obtaining the Success</p> <p>CO3. Getting train to become a Leader in the Hospitality Industry</p> <p>CO4. Motivational factors for the staff to provide Outstanding Service</p> <p>CO5. Understanding the power, Opportunity to become an Entrepreneur</p>
<p>Bakery and Patisserie</p> <p>16SCCHM5</p>	<p>CO1. He She will be introduced into the different and most known Bakery & Confectionary products</p> <p>CO2. To be able to apply basic principles in baking process</p> <p>CO3. Understanding the Raw Materials used in bakery</p> <p>CO4. Knowledge on Gluten meal which is usually serves to the Guest</p> <p>CO5. Ability to prepare the Yeast Products and Desserts</p> <p>CO6. Getting train on various Cakes, Muffins & Pastries</p>
<p>Tourism Management</p> <p>16SCCHM6</p>	<p>CO1. Knowledge on Principles of Tourism & its types</p> <p>CO2. Familiarize on Growths & its developments, Attractions on Tourism</p> <p>CO3. To be able to Role play on Industrial Revolution</p> <p>CO4. Knowledge on needs for planning tourism</p> <p>CO5. To be involved discussing Micro & Macro on State/National Level Planning in Tourism sector</p>
<p>Advanced Front Office Management</p> <p>16SCCHM7</p>	<p>CO1. To be able to work in an Advanced level at Front Office Department in the Hospitality Industry</p> <p>CO2. Knowledge on Budget such as Operation & Capital</p> <p>CO3. Understanding the concepts of Average Room Revenue (ARR) & Potential Average Rate (PAR)</p> <p>CO4. Ability to understand the Importance of Yield Management & Forecasting</p> <p>CO5. Motivating the employees for the Front Office staff's and make them understand about their Performance appraisal and the benefits</p> <p>CO6. Knowledge on basic Health & Safety whilst working at the desk</p>

<p>Bakery and Patisserie (P)</p> <p>16SCCHM3P</p>	<p>CO1. Our Students would be able for Bakery products preparation</p> <p>CO2. Ability to use the raw materials appropriately in baking process</p> <p>CO3. Involved in the Preparation in variety of cakes & muffins</p> <p>CO4. Handling Micro Wave Oven with the right temperature would be an advantage</p> <p>CO5. Ability to prepare yeast products such as Bread, Croissants etc</p>
<p>Hospitality Services</p> <p>16SMBEHM1</p>	<p>CO1. Had a Discussions and solutions on Transport Catering such as Rail, Airlines, Ship & Luxury Coaches</p> <p>CO2. Understanding the ship catering for Food & Beverages such as Alcoholic & Non-Alcoholic</p> <p>CO3. Knowledge on Hospital Catering especially for the patients & Visitors.</p> <p>CO4. Knowledge on Menu planning and food preparation</p> <p>CO5. Planning on preparing foods for the Industrial & Outdoor Catering.</p>
<p>Advanced Accommodation Operations Management</p> <p>16SCCHM8</p>	<p>CO1. A detailed information would be provided about the Housekeeping department</p> <p>CO2. Familiarized in the Fibers& its Classifications</p> <p>CO3. Understanding the importance of Pest Control in Housekeeping for Guest's Rooms & Public area in the Hotels</p> <p>CO3. Ability to identify the importance and factors affecting the Interior Design</p> <p>CO4. Knowledge on Interior Decorations, Infrastructures & Lightning's and its types</p>
<p>Food & Beverage Management & Cost Control</p> <p>16SCCHM9</p>	<p>CO1. Gaining a perspective on selection and procurement</p> <p>CO2. Understanding the principles of procurement procedures such as prices, Suppliers & distributors of Hotel Management Beverage Service products</p> <p>CO3. Understanding the Cost Control techniques on Dairy Products, Meat, Poultry & Fish etc</p> <p>CO4. Able to follow the concepts of inventory control</p> <p>CO5. Ability to prepare the sales report and cash handling system procedures</p> <p>CO6. Identifying the components of standard of Food & its cost</p>

<p>Chinese and Oriental Cuisine (P) 16SCCHM4P</p>	<p>CO1. Understand the basic skills required for the Chinese & Oriental Cuisine CO2. To be able to handle all the kitchen Utensils for Food Preparation especially the Chinese Sauces CO3. Having knowledge on different types of Pan Cakes preparation CO4. Ability to prepare the dishes of Oriental Menu's such as Arabic Biryani, Kebab, Singaporean noodles & Mexican Shawarma etc. CO5. Ability to work efficiently in a well-planned environment to have a bright career in the Food & Beverage Service Outlets</p>
<p>Food Safety & Hygiene 16SMBEHM2</p>	<p>CO1. Our students would understand about the safety of Food & its Hygiene CO2. Understanding on Food Micro Organism, Bacteria's, types & growth CO3. Knowledge on Food Adulteration & Preservation CO4. Understanding about the Nutrition & its Classifications CO5. Ability to follow the Health & Hygiene Act</p>
<p>Advanced Food and Beverage Service (P) 16SMBEHM3P</p>	<p>CO1. Understanding on the basic Beverages such as Alcoholic & Non- Alcoholic CO2. Trained on preparing Cocktails & Mock tails and serving Wines to the guest CO3. Should be known the types of Beers and Services CO4. Would get an idea of Controlling Beverages such as BAR & its types & Lay Outs</p>

