



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, Trichirappalli. E-Mail: acasdmn@gmail.com

DEPARTMENT OF HM & CS

Attainment of Programme outcome,
Programme Specific outcome with
Course outcome

HOD

Head
Dept. of HM & CS
Annai College of Arts & Science
Kovilacheri, Kumbakonam

IQAC

Coordinator
IQAC Coordinator,
Annai College of Arts & Science
Kovilacheri, Kumbakonam-612 503

PRINCIPAL

PRINCIPAL
ANNAI COLLEGE OF ARTS & SCIENCE
KOVILACHERI, KUMBAKONAM-612503.

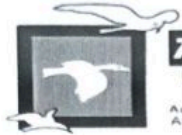


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Mapping of Programme outcome, Programme Specific outcome with Course outcome

Programme 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.



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Programme Specific outcome:

- 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.



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DEPARTMENT OF HM & CS

COMMUNICATION IN FRENCH I, 16LCFHM1:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. It Opens the windows of Opportunity for the Students	✓																			
CO2. Speakers of the French Language are in the Pole Position to build a sound prospect future.	✓																			
CO3. It is important to learn the French Language because most of our hotel management terminologies denotes.	✓	✓																		
CO4. It also brings a lots of benefits for the students in the area of communication skills, economic and cultural gateways.	✓	✓									✓									
CO5. French will support our students getting understand the subjects as well as for the employment purpose in future.	✓	✓																		



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DEPARTMENT OF HM & CS

COMMUNICATIVE ENGLISH I, 16ELCHM1:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. It derives a communication skills are an important element of hospitality industry	✓	✓																		
CO2. Understanding of performance expectations are keys to the achievement in tourist/guest satisfaction	✓	✓										✓								
CO3. Our Students would refresh their syllabus which were studied earlier from the basic till an Advanced level	✓											✓								
CO4. It will enhance the Students communication skill in order to obtain a better career for their future	✓	✓									✓									
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.	✓	✓																		



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DEPARTMENT OF HM & CS

BASICS OF FOOD PRODUCTION, 16SCCHMI:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. Our students will understand and trained the real Food Production.			✓											✓						
CO2. As Cooking is an Art as well as Science and thus the Principles of Cookery will be trained.			✓											✓						
CO3. To be able to understand the importance of raw materials and various types of foods in the Food Production.			✓	✓																



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DEPARTMENT OF HM & CS

INDIAN REGIONAL COOKERY (P), 16SCCHM1P:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. Understand the basic skills required for the Indian Cuisine			✓																	
CO2. To be able to handle all the kitchen Utensils for Food Preparation			✓																	
CO3. Our Students will be taught the Indian Cuisines (South & North)			✓	✓																
CO4. Should be well trained on preparing 05 Course Meal from Starter till Dessert.																				
CO5. By learning this skill, would advantage our student to proceed further.			✓																	



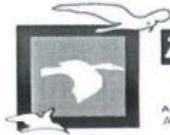
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DEPARTMENT OF HM & CS

FRONT OFFICE AND ACCOMMODATION OPERATIONS I, 16SACHMI:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. Able to identify the types and classification of hotels					✓															
CO2. He She would understand the meaning of Front Operations such as Reception/ Reservations/ Information/ Bell Desk					✓															
CO3. Should be known the Duties and Responsibilities of a Front Office Personnel					✓															
CO4. Ability to understand the Lay Out of Housekeeping department, Classifications of Cleaning procedures and various functions					✓			✓												
CO5. Our students would understand the importance of Lost And Found Procedures, Key Systems, Fire Safety And Security systems.					✓															



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FRONT OFFICE AND ACCOMMODATION OPERATIONS I (P), 16SACHM1P:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. Our Trainee (Students) would be able to take Reservations through the systems on booking rooms						✓									✓	✓				
CO2. Able to follow the Check-In Check-Out of Rooms for the Guest						✓														✓
CO3. Able to understand the importance of Cash flows										✓										
CO4. Ability to handle the cleaning equipment, Cleaning agents etc							✓													
CO5. Thorough knowledge on Clean surfaces in Guest Areas and Back Office							✓													



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DEPARTMENT OF HM & CS

COMMUNICATION IN FRENCH II, 16LCFHM2:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. Our Students would understand the basic concepts of French.	✓	✓									✓									
CO2. Able to understand the Acquisition of language skills	✓	✓									✓									
CO3. They would get practice on translation and communication in French	✓	✓									✓									
CO4. An Initiation to Grammar and Composition writing	✓	✓										✓								



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DEPARTMENT OF HM & CS

COMMUNICATIVE ENGLISH III16ELCHM2:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. An Advance level will be taught to the students.	✓																			
CO2. Understanding of Phonetics, Transactions, Stress And Tunes in Connected Speech.	✓	✓										✓								
CO3. Our Students would refresh their knowledge from what they studied earlier from the basic dialogue writing.	✓											✓								
CO4. It will enhance the Students communication skill for Hotel Industry especially on taking Reservations, Handling Front Office systems etc .	✓	✓																		



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DEPARTMENT OF HM & CS

FOOD AND BEVERAGE SERVICE, 16SACHM3:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. A Basic knowledge about the Food and Beverage service would be known by the students				✓												✓				
CO2. They will be able to identify the Cutleries, Crockery's & the Glassware's				✓													✓			
CO3. They would be trained on how to set the cover's for the Room Service				✓		✓														
CO4. Understanding knowledge about the Kitchen Order Ticket (KOT) and releasing the food from the kitchen for doing the service.				✓																
CO5. Analysis of the various outlets in the F&B Service would be well served.				✓																



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DEPARTMENT OF HM & CS

INDIAN REGIONAL COOKERY (P)16SCCHMIP:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. Our Students would be able understand for Food Preparation			✓																	
CO2. Understand the basic skills required for the Indian Cuisine			✓															✓		
CO3. To be able to handle all the kitchen Utensils for Food Preparation			✓	✓														✓		
CO4. Our Students will be taught the Indian Cuisines (South & North)			✓	✓														✓		
CO5. Should be well trained on preparing 05 Course Meal from Starter till Dessert			✓	✓														✓		
CO6. By learning this skill, would advantage our student to proceed further.			✓																	



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DEPARTMENT OF HM & CS

FRONT OFFICE & ACCOMMODATION OPERATIONS II, 16SACHM2:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. Our Students would be aware about the Job Description of Front Officer Staff/Cashier					✓										✓					
CO2. Able to handle the Guest Accounts in the Front Office Systems & Procedures of Night Audit					✓	✓									✓					
CO3. Posting charges on Guest Accounts such as Usages of Room Services, F&B Outlets and Housekeeping amenities etc					✓	✓														
CO4. To be enabling on informing the Housekeeping Supervisors about the Guest's Check Outs immediately.					✓	✓														
CO5. Gathering knowledge on Housekeeping procedures such as Linen Management, Sewing & a Laundry.							✓													



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DEPARTMENT OF HM & CS

COMMUNICATION IN FRENCH III, 16LCFHM3:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. Our Students would understand the basic concepts of French.	✓	✓										✓								
CO2. Able to understand the Acquisition of language skills	✓	✓										✓								
CO3. They would get practice on translation and communication in French	✓	✓										✓								
CO4. An Initiation to Grammar and Composition writing	✓	✓											✓							



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DEPARTMENT OF HM & CS

COMMUNICATIVE ENGLISH III 16ELCHM3:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. Our students would be able to communicate the modes of expressions.	✓	✓									✓									
CO2. Understanding the usage of Vowels and Ancillary verbs.	✓	✓									✓	✓								
CO3. Practicing in Dialogue writing.	✓	✓									✓									
CO4. Able to demonstrate in Reported speech and so on.	✓	✓																		
CO5. Handling E-mail communication which is the mandatory requirement for the hospitality professionals	✓	✓									✓									



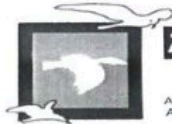
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INTERNATIONAL COOKERY, 16SCCHM3:

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	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1.To be able preparing the basic Stocks and variety of Sauces.			✓											✓						
CO2.To be able to understand the Basics of International Cookery.			✓											✓						
CO3.The Methods of Continental Cuisines			✓											✓						
CO4.Understanding the Oriental Cuisines such as Arabic,			✓											✓						
CO5.Sri Lankan, Singaporean & Thai Foods Preparations			✓											✓						
CO6.To recognize types, quality point and cooking methods of various meats			✓											✓						



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DEPARTMENT OF HM & CS

FOOD & BEVERAGE SERVICE (P), 16SCCHM2P:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1.Ability to recognize various types of restaurant and their features				✓										✓						
CO2.To be able to do the service for the Guest's				✓											✓					
CO3.Ability to plan and design a restaurant				✓											✓					
CO4.Our Students would be Trained on Table cloths arrangement for the covers							✓													
CO5.To be enable on preparing 05 Course Menu			✓	✓																



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DEPARTMENT OF HM & CS

BEVERAGE SERVICES, 16SACHM3:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1.Understanding on the basic Beverages such as Alcoholic & Non- Alcoholic				✓										✓						
CO2.Understanding on Cocktails & Mock tails and Wine Harmony				✓										✓						
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				✓																



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DEPARTMENT OF HM & CS

COMMUNICATION IN FRENCH IV, 16LCFHM4:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. Our Students would understand the Advance level of French	✓	✓										✓								
CO2. Able to understand the Acquisition of language skills	✓	✓										✓								
CO3. They would get practice on translation and communication in French	✓	✓										✓								
CO4. An Initiation to Grammar and Composition writing	✓	✓											✓							



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COMMUNICATIVE ENGLISH IV, 16ELCHM4:

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	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. An Advance level will be taught to the students.	✓																			
CO2. Understanding of Phonetics, Transactions, Stress And Tunes in Connected Speech.	✓	✓										✓								
CO3. Our Students would refresh their knowledge from what they studied earlier from the basic dialogue writing.	✓											✓								
CO4. It will enhance the Students communication skill for Hotel Industry especially on entire departments systems.	✓	✓																		



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DEPARTMENT OF HM & CS

WESTERN CULINARY PRACTICAL (P), 16SACHM2P:

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CO1.Ability to prepare the dishes of Oriental Cuisine.			✓															✓		
CO2.Trained on Continental Our students would mainly Focused on Continental Foods preparation.			✓															✓		
CO3.Trained on different types of Sauce preparation.			✓															✓		
CO4.Ability to understand the techniques applied in Continental cuisine.			✓															✓		
CO5.To be able to identify the ingredients used in Continental Cuisine.			✓															✓		



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HOTEL ADMINISTRATION AND ENTREPRENEURSHIP, 16SACHM4:

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CO1.Understanding the Hotel Administration and Management for the day-to-day Operations									✓										✓	
CO2.Learning for the different paths for obtaining the Success									✓										✓	
CO3.Getting train to become a Leader in the Hospitality Industry									✓										✓	
CO4.Motivational factors for the staff to provide Outstanding Service									✓										✓	
CO5.Understanding the power, Opportunity to become an Entrepreneur									✓											



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 Kovilacheri, Kumbakonam. 612 503. Ph: 0435 2453007
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DEPARTMENT OF HM & CS

BAKERY AND PATISSERIE, 16SCCHM5 :

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1.He She will be introduced into the different and most known Bakery & Confectionary products			✓															✓		
CO2.To be able to apply basic principles in baking process			✓	✓														✓		
CO3.Understanding the Raw Materials used in bakery			✓	✓														✓		
CO4.Knowledge on Gluten meal which is usually serves to the Guest			✓	✓														✓		
CO5.Ability to prepare the Yeast Products and Desserts			✓	✓														✓		
CO6.Getting train on various Cakes, Muffins & Pastries			✓															✓		



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DEPARTMENT OF HM & CS

TOURISM MANAGEMENT, 16SCCHM6:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1.Knowledge on Principles of Tourism & its types.									✓	✓									✓	✓
CO2.Familiarize on Growths & its developments, Attractions on Tourism.									✓	✓										✓
CO3.To be able to Role play on Industrial Revolution.									✓	✓										✓
CO4.Knowledge on needs for planning tourism.									✓	✓										✓
CO5.To be involved discussing Micro & Macro on State/National Level Planning in Tourism sector.										✓										✓



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DEPARTMENT OF HM & CS

ADVANCED FRONT OFFICE MANAGEMENT, 16SCCHM7:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1.To be able to work in an Advanced level at Front Office Department in the Hospitality Industry.					✓	✓														
CO2.Knowledge on Budget such as Operation & Capital.					✓	✓														
CO3.Understanding the concepts of Average Room Revenue (ARR) & Potential Average Rate (PAR).					✓	✓														
CO4.Ability to understand the Importance of Yield Management & Forecasting.					✓	✓														
CO5..Motivating the employees for the Front Office staff's and make them understand about their Performance appraisal and the benefits.					✓	✓														✓
CO6.Knowledge on basic Health & Safety whilst working at the desk.					✓	✓	✓													



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DEPARTMENT OF HM & CS

BAKERY AND PATISSERIE (P), 16SCCHM3P:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1.Our Students would be able for Bakery products preparation			✓											✓						
CO2.Ability to use the raw materials appropriately in baking process			✓	✓										✓						
CO3.Involved in the Preparation in variety of cakes & muffins.			✓											✓						
CO4.Handling Micro Wave Oven with the right temperature would be an advantage			✓	✓										✓						
CO5.Ability to prepare yeast products such as Bread, Croissants etc			✓	✓										✓						



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DEPARTMENT OF HM & CS

HOSPITALITY SERVICES, 16SMBEHM1:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1.Had a Discussions and solutions on Transport Catering such as Rail, Airlines, Ship & Luxury Coaches.																	✓	✓		
CO2.Understanding the ship catering for Food & Beverages such as Alcoholic & Non-Alcoholic				✓																
CO3.Knowledge on Hospital Catering especially for the patients & Visitors							✓													
CO4.Knowledge on Menu planning and food preparation				✓												✓				
CO5.Planning on preparing foods for the Industrial & Outdoor Catering.				✓																



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DEPARTMENT OF HM & CS

ADVANCED ACCOMMODATION OPERATIONS MANAGEMENT, 16SCCHM8:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1.A detailed information would be provided about the Housekeeping department						✓	✓													
CO2.Familiarized in the Fibers& its Classifications							✓													✓
CO3.Understanding the importance of Pest Control in Housekeeping for Guest's Rooms & Public area in the Hotels						✓	✓													
CO4.Ability to identify the importance and factors affecting the Interior Design					✓		✓													✓
CO5.Knowledge on Interior Decorations, Infrastructures & Lightning's and its types					✓	✓	✓													



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DEPARTMENT OF HM & CS

FOOD & BEVERAGE MANAGEMENT & COST CONTROL 16SCCHM9:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
CO1. Gaining a perspective on selection and procurement									✓	✓										✓
CO2. Understanding the principles of procurement procedures such as prices, Suppliers & distributors of Hotel Management Beverage Service products									✓	✓										✓
CO3. Understanding the Cost Control techniques on Dairy Products, Meat, Poultry & Fish etc.									✓	✓										✓
CO4. Able to follow the concepts of inventory control										✓										✓
CO5. Ability to prepare the sales report and cash handling system procedures										✓										✓
CO6. Identifying the components of standard of Food & its cost										✓										✓



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DEPARTMENT OF HM & CS

CHINESE AND ORIENTAL CUISINE (P), 16SCCHM4P:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
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			✓	✓										✓		✓				



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DEPARTMENT OF HM & CS

FOOD SAFETY & HYGIENE, 16SMBEHM2:

Course outcome	Programme outcome										Programme Specific outcome								
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9
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								✓											✓



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DEPARTMENT OF HM & CS

ADVANCED FOOD AND BEVERAGE SERVICE (P), 16SMBEHM3P:

Course outcome	Programme outcome										Programme Specific outcome									
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	
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				✓											✓					