

NEHRU MEMORIAL COLLEGE (AUTONOMOUS)

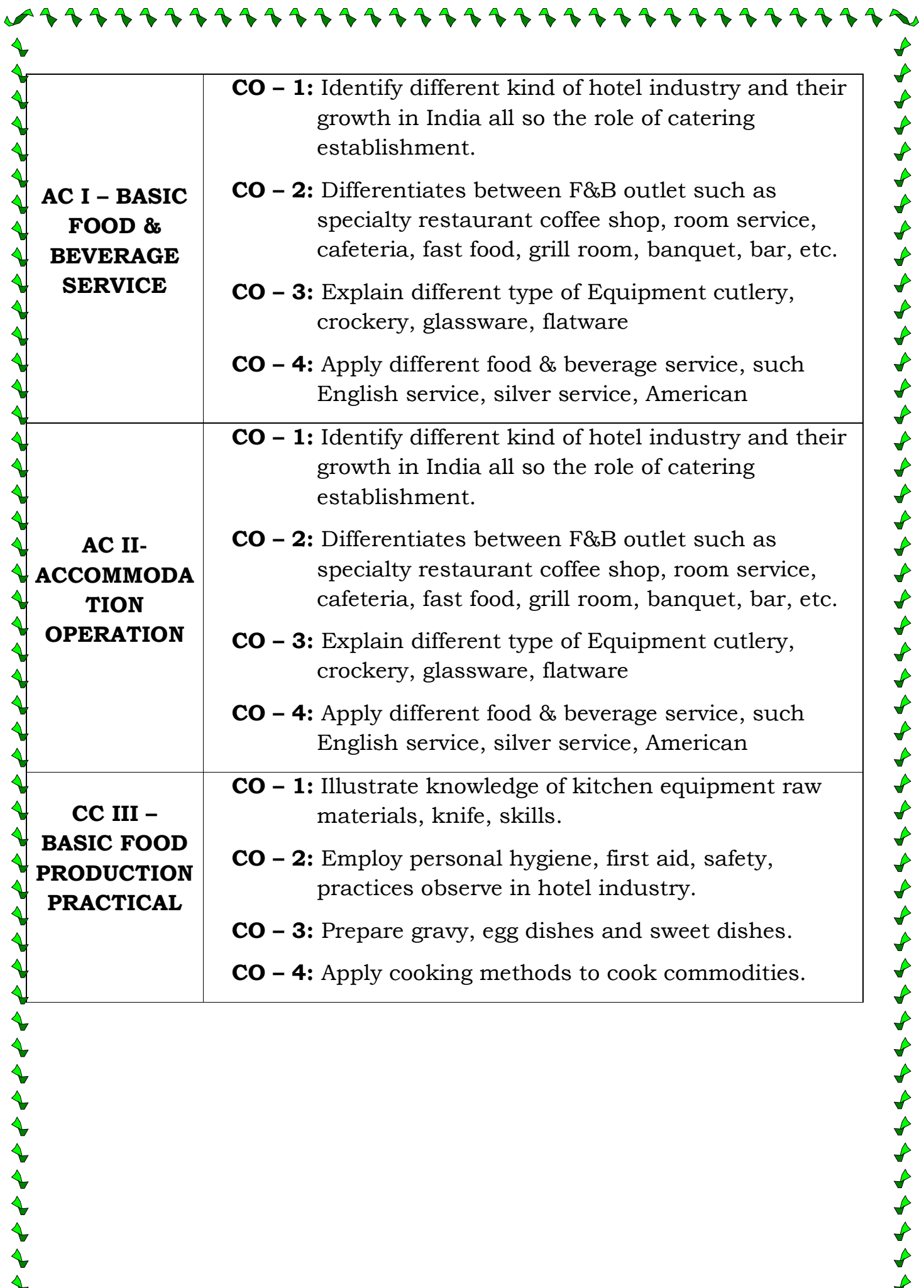
**NATIONALLY ACCREDITED WITH "A" GRADE BY NAAC
PUTHANAMPATTI, TRICHY – 621007**



**DEPARTMENT OF HOTEL MANGEMENT AND
CATERING SCIENCE**

COURSE OUTCOME (COS)

Name of the Course	COURSE OUTCOMES
LC I – HINDI	<p>CO - 1: Help the students to understand the fundamentals of Hindi</p> <p>CO - 2: Train the students in grammar aspects of Hindi</p> <p>CO - 3: Equip the students to identified and familiarize industrial terms in relation with Hindi</p>
ELC I – COMMUNICATIVE ENGLISHI	<p>CO - 1: Minculcate the ability of reading and understanding texts in English.</p> <p>CO – 2: Learn the grammatical patterns and usage for written and spoken skills in English.</p> <p>CO – 3: Equip with spoken forms needed especially in connection with hospitality industry.</p>
CC I – BASIC FOOD PRODUCTION	<p>CO – 1: Explain culinary heritage with the cooking methods, equipment’s and basis food commodities</p> <p>CO – 2: Demonstrate the ability to organize and perform the basis pre-cooking kitchen works , and cooking works, and reduce operational variances of cooked food</p> <p>CO – 3: Asses balanced diet, food quality and action of heat on food ingredients</p>
CC II – FUNDAMENTALS OF FRONT OFFICE	<p>CO – 1: Gain expertise in handling communication, occupancy forecasting and other documentation.</p> <p>CO – 2: Get a hard on experience with the modern communication equipment</p> <p>CO – 3: Gets in-depth knowledge about travelling documents and travel procedure.</p> <p>CO – 4: handle different situation that came across India today observation.</p>



<p>CC IV- FRONT OFFICE PRACTICAL</p>	<p>CO - 1:Handle front office equipment. CO - 2: Manage the guest check in and check out. CO - 3: Register and reserve guest at hotel front office. CO - 4: Execute the procedure and function of front office and use the front office terminologies.</p>
<p>CC V - INDUSTRIAL EXPOSURE TRAINING</p>	<p>CO - 1: Gain industrial knowledge and types of outlets in the industry CO - 2: Apply practical knowledge in various departments CO - 3: Understand the job position and work schedules CO - 4: Study about the industry and improve themselves</p>
<p>AC III - FOOD & BEVERAGE PRACTICAL</p>	<p>CO - 1: Identify different kinds of service of service equipment CO - 2:Demonstrate different type of napkin folds; prepare side board in a service restaurant CO - 3:Explain the procedure clearing & polishing glassware used in a restaurant CO - 4: Handling K.O.T. Trace Settings, Clearance and Guest Needs</p>
<p>LC II - HINDI</p>	<p>CO - 1: Make the students speak individually CO - 2: Prepare the students to communicate with guests CO - 3: Help the students to frame a sentence</p>
<p>ELC II - COMMUNICATI VE ENGLISH - II</p>	<p>CO - 1: Pronounce industrial words appropriately CO - 2: Effectively understand and produce varieties of tones in communication CO - 3: Communicate sensibly in any situation</p>

**CC VI –
ADVANCED
FOOD
PRODUCTION**

- CO – 1:** Prepare assorted French menus with the appropriate ingredients
- CO – 2:** Demonstrate practical skills and techniques to prepare stocks and soups
- CO – 3:** Present the menu consisting of soups, main course and desserts; Calculate the yield of various foods.

**CC VII –
ADVANCED
FRONT
OFFICE
MANAGEMENT**

- CO – 1:** Gain expertise in handling communication, occupancy forecasting and other documentation.
- CO – 2:** Get a hard on experience with the modern communication equipment
- CO – 3:** Gets in-depth knowledge about travelling documents and travel procedure.
- CO – 4:** Know how to handle different situation that came across India today observation.

**AC IV – BAR
AND
BEVERAGE
OPERATION**

- CO – 1:** Student will be trained in the processing and serving of various spirits, cocktails and liquors.
- CO – 2:** Student will be aware of the various brands the production and presentation
- CO – 3:** Accompaniments and garnishes used with the beverage.
- CO – 4:** Describe the production of wine, its service and terminology

**ADVANCED
ACCOMMODA
TION
OPERATION**

- CO – 1:** Explain the role and responsibility of the house keeping. Department in hotel operations and the materials and processes used to ensure a high standard of maintenance safety and security in the facility.
- CO – 2:** Evaluate the materials, method and systems needed to maintain a clean, safe and secure environment.
- CO – 3:** Apply housekeeping concepts in a group project that requires team working and planning skill.

<p>SKBC I - INTERNET AND WEB DESIGN</p>	<p>CO - 1: Design and develop a static HTML page CO - 2: Create a user interface using HTML forms CO - 3: Develop web page using HTML Widgets</p>
<p>LC III - HINDI</p>	<p>CO - 1: Help the students make a sentence from other language to Hindi CO - 2: Train the students in comprehensive aspects of Hindi CO - 3: Equip the students to identified and familiarize industrial terms in relation with Hindi</p>
<p>ELC III - COMMUNICA TIVE ENGLISH - III</p>	<p>CO - 1: Understand the various functions of a similar word in situations CO - 2: Enable to express flawlessly CO - 3: Groom the students to use modern technology in communication</p>
<p>CC VIII- ADVANCED FOOD PRODUCTION PRACTICAL- I</p>	<p>CO - 1: Prepare assorted all type of continental menus. CO - 2: Demonstrate practical skill and techniques to prepare stocks and soups. CO - 3: Prepare French classical menu with different type courses</p>
<p>CC IX - HOTEL ACCOUNTING & COSTING</p>	<p>CO - 1: Draw from financial information to construct a debit/credit transaction. CO - 2: Demonstrate knowledge of the business accounting cycle for the corporate form of business CO - 3: Identify and describe terms associated with financial accounting CO - 4: Demonstrate knowledge of accounting for cash, receivables, inventory long-term assets, current liabilities, and long-term liabilities.</p>

<p>AC VI - ACCOMMODATION PRACTICAL</p>	<p>CO - 1:Aware of interior decoration, flower arrangement, horticulture and pest controlling being a vital part of housekeeping</p> <p>CO - 2: Able to handling emergency situation co - ordinate with other departments in the hotel practice and create safe work environment.</p> <p>CO - 3: Achieve a basic knowledge of all these selections individually</p>
<p>SKBC II - WEB DESIGN LAB</p>	<p>CO - 1: Create WebPages.</p> <p>CO - 2: Use different kinds of style sheets.</p> <p>CO - 3: Design the User Interfaces using HTML Forms.</p>
<p>NMEC I - BASIC COOKERY</p>	<p>CO - 1: Understand the basic kitchen knowledge</p> <p>CO - 2: Apply the aims and objectives of kitchen</p> <p>CO - 3: Relate the types of cooking methods</p>
<p>LC IV - HINDI</p>	<p>CO - 1: Help the students make a sentence from other language to Hindi</p> <p>CO - 2: Train the students to compare articles around them</p> <p>CO - 3: Equip the students to identified and familiarize industrial terms in relation with Hindi</p>
<p>ELC IV - COMMUNICATIVE ENGLISH - IV</p>	<p>CO - 1: Learn alternative words of industrial importance</p> <p>CO - 2: Enable proficient written and oral Communication</p> <p>CO - 3: Able to make an impression to win a career in the industry.</p>

**CC X –
HOTEL LAW
& LICENSING**

- CO – 1:** Research relevant Provincial legislation for applicable statutes and laws in case studies concerning the hospitality and tourism industry
- CO – 2:** Apply legal agreements to determine validity of contracts commonly found in the hospitality and tourism industry
- CO – 3:** Differentiate practical business decisions for the physical security of hospitality and tourism buildings, contents, and property.
- CO – 4:** Calculate insurance liabilities for various situations relevant to the hospitality and tourism industry.

**CC XI –
PATISSERIE
THEROY**

- CO – 1:** Exhibit supervisory skills in kitchen organization
- CO – 2:** Display creativity in cake decoration
- CO – 3:** Demonstrate techniques in Bakery and confectionery
- CO – 4:** Apply standard procedures involved in pastry preparations

**CC XII –
PATISSERIE
PRACTICAL**

- CO – 1:** Apply safety and sanitation procedures in a professional food service kitchen to plan and organize a designated work station
- CO – 2:** Correctly weigh, measure and scale ingredients for a recipe using bakers percentage and the metric system to meet designated production requirements
- CO – 3:** Interpret recipes, make any changes necessary to utilize given baking recipe and follow appropriate work sequences
- CO – 4:** Describe the function and application for a variety of common baking ingredients

<p>EC I(a) - TRAVEL & TOURISM MANAGEMENT</p>	<p>CO - 1: Identify the meaning and concepts of hospitality and tourism. CO - 2: Interpret the forms and types of tourism. CO - 3: Develop the insight of hospitality & tourism products. CO - 4: Conceptualize the various aspects of hospitality and tourism</p>
<p>EC I(b) - INDUSTRIAL CATERING</p>	<p>CO - 1: Identify the different catering services in an industry CO - 2: Interpret the various forms of catering services with menu planning CO - 3: Develop the basic idea about the outdoor catering CO - 4: Understand the rules and regulations of industrial catering services</p>
<p>NMEC II - BASIC HINDI</p>	<p>CO - 1: Help the students to understand the fundamentals of Hindi CO - 2: Train the students in grammar aspects of Hindi CO - 3: Equip the students to identified and familiarize terms in relation with Hindi</p>
<p>CC XIII - ADVANCED FOOD PRODUCTION PRACTICAL - II</p>	<p>CO - 1: Explain advanced culinary heritage with the cooking methods, equipment's and basis food commodities CO - 2: Demonstrate the ability to organize and perform the basis pre-cooking kitchen works , and cooking works, and reduce operational variances of cooked food CO - 3: Asses balanced diet, food quality and action of heat on food ingredients</p>
<p>CC XIV - MANAGEMENT AND ENTREPREN EURSHIP</p>	<p>CO - 1: Explain management functions of a manager. Also explain planning and decision making processes. CO - 2: Understanding of Entrepreneurships and Entrepreneurship development process.</p>

	<p>CO – 3: Illustrate Small Scale Industries, various types of supporting agencies and financing available for an entrepreneur.</p> <p>CO – 4: Summarize the preparation of project report, need significance of report.</p>
<p>CC XV – ADVANCED FOOD & BEVERAGE PRACTICAL</p>	<p>CO – 1: Train the processing and servicing of various spirits, cocktails and liquors.</p> <p>CO – 2: Aware of the various brands the production and presentation</p> <p>CO – 3: Describe the production of wine, its service and terminology</p> <p>CO – 4: Suggest service techniques and wine to accompany foods</p>
<p>CC XVI – COMPUTER APPLICATION IN HOTEL INDUSTRY</p>	<p>CO – 1: Explain the fundamental software and hardware component of computer along with its generations and storage devices used.</p> <p>CO – 2: Illustrate the difference between an operating system and an application program.</p> <p>CO – 3: apply the software knowledge for preparing spreadsheet and power point presentation</p>
<p>EC II (a)– NUTRITION FOOD SCIENCE</p>	<p>CO – 1: Identify different food effective of heat changes it's storage and its nutrient contribution.</p> <p>CO – 2: Explain origin of spice it properties and its significance in field of Ayurveda and medical application</p> <p>CO – 3: Prepare various beverage and preserve their nutritive value</p>

<p>EC II (b) - FACILITY PLANNING</p>	<p>CO - 1: Train to coordinate an event</p> <p>CO - 2: Enable students to understand interior and exterior designs that compliments an event and reproduce as necessary</p> <p>CO - 3: Educate students on technical subsidies to improvise the standards of an event</p>
<p>EC III (a) - FOOD PRESERVATI ON</p>	<p>CO - 1: Understand the spoilage and deterioration of food and raw materials</p> <p>CO - 2: Explain the properties and uses of various packing materials</p> <p>CO - 3: Evaluate the effect of processing and storage condition on self-life of food</p> <p>CO - 4: Able to differentiate preservation methods appropriate for natural food</p>
<p>EC III (b) - HUMAN RESOURCE MANAGEMENT</p>	<p>CO - 1: Remember the importance of human resource management in organizations.</p> <p>CO - 2: Get the idea about training and development needed to the human resource.</p> <p>CO - 3: Execute the nature and sources of conflict and different strategies, approaches used in the resolution of conflict.</p> <p>CO - 4: Analyze the key issues related to administering the human elements such as motivation, performance appraisal, recruitment and training.</p>