



YENEPOYA

(DEEMED TO BE UNIVERSITY)

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YENEPOYA INSTITUTE OF ARTS, SCIENCE, COMMERCE AND MANAGEMENT

PROGRAM AND COURSE OUTCOMES

UNDERGRADUATE PROGRAM

B.Sc. HOSPITALITY SCIENCE

ATTESTED

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PROGRAM OUTCOMES
UNDERGRADUATE PROGRAM
B.Sc. HOSPITALITY SCIENCE

(K=Knowledge, S=Skill, A=Attitude)

- PO 1 A systematic understanding of how planning and managing in Tourism and Hospitality inter-relate with strategic change. (K)
- PO 2 Problem analysis: Identify, formulate, research literature, and analyze complex hospitality problems reaching substantiated conclusions using principles of management (K,S)
- PO 3 Modern Tool Usage : Create, select, and apply appropriate techniques, resources, and modern management and IT tools with an understanding of the limitations (K,S)
- PO 4 Conduct investigations of complex problems: Use research-based knowledge and research methods including design of experiments, analysis and interpretation of data, and synthesis of the information to provide valid conclusions. (K,S)
- PO 5 Environment and Sustainability: Understand the impact of the hotel, hospitality and tourism in societal and environmental contexts, and demonstrate the knowledge of need for sustainable development. (K,S)
- PO 6 Individual and Team Work : Function effectively as an individual, and as a member or leader in diverse teams, and in multidisciplinary settings. (S,A)
- PO 7 Communication: Communicate effectively on hospitality activities with the professional community and with society at large. Some of them are, being able to comprehend and write effective reports and design documentation, make effective presentations, and give and receive clear instructions. (S,A)
- PO 8 Lifelong learning : Recognize the need for, and have the preparation and ability to engage in independent and lifelong learning in the broadest context of technological change. (S,A)
- PO 9 Knowledge of how contemporary models of competitive analysis are applied to the hospitality industry. (K)
- PO 10 Hotel and Hospitality Knowledge: Apply the knowledge of hotel, hospitality and tourism, and an core area specialization to the solution of complex hospitality science. (K)
- PO 11 A critical understanding of key issues in policy and planning in the contemporary global tourism industry. (K)
- PO 12 Specialist knowledge of issues relating to the growth and development of the global events industry (K)
- PO 13 Identify basic food safety and sanitation standards required in restaurant and food service operations. (K,S)
- PO 14 Demonstrate skills necessary in entry-level restaurant/ banquet operations (S,A)
- PO 15 Demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems in hospitality operations (S,A)

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COURSE OUTCOME
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B.Sc. HOSPITALITY SCIENCE
SEMESTER I

Name of CO FOOD PRODUCTION (I)

- CO 1 Understanding the basic of Professional Kitchen & Cooking: - Introduction, Definition, and its importance.
- CO 2 Understanding the hospitality grooming and F&B production and familiarization with kitchen layouts
- CO 3 Describing the hierarchy of F&B production department & duties and responsibilities of employees in kitchen dept

FOOD & BEVERAGE SERVICE -1

- CO 1 Understand the different types of catering and other establishment & knowledge on personal hygiene
- CO 2 Understanding the hospitality grooming and F&B outlets and familiarization with service layouts
- CO 3 Describing the hierarchy of F&B service department & duties and responsibilities of employees in F&B dept

ENVIRONMENTAL SCIENCE

- CO 1 Understanding the Scope and importance; Concept of sustainability and sustainable development
- CO 2 Understanding the Structure and function of ecosystem; Energy flow in an ecosystem:
- CO 3 Understanding the Environmental pollution : types, causes, effects and controls; Air, water, soil and noise pollution

TRAVEL DOCUMENTATION & AIRFARE & TICKETING

- CO 1 Introduction to Travel Documentation, Documentation required while leaving and entering into India.
- CO 2 Passport its types and procedures to obtain an Indian passport, Currency Regulations
- CO 3 Basic Travel Quota (BTQ), Custom Regulations, Health Certificates, Insurance and Immigration

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SEMESTER II

FRONT OFFICE OPERATIONS

- CO 1 Understanding the Hotel Organization and the front office manager, Effective interdepartmental communications, Front Office Structures, layouts Trends & Practices
- CO 2 Understanding the front office procedures with forms and formats
- CO 3 Understanding the role of front office department , maintaining guest relations

HOUSEKEEPING OPERATION

- CO 1 Types & Classification of Hotels on different basis; Star Categorization, Heritage Hotels and others in India.
- CO 2 Understanding the role of housekeeping department and attributes of good housekeeper

ENGLISH COMMUNICATIONS

- CO 1 Understanding the purpose of this course is to introduce students to the theory, fundamentals and tools of communication and to develop in them vital communication skills
- CO 2 Language of communication, various speaking skills such as personal communication, social interactions and communication in professional situations
- CO 3 understanding the Group Discussion and effective communication

Kannada

- CO 1 Understanding the basic of alphabet
- CO 2 understanding the basic of technical and business words
- CO 3 understanding the basic of Kannada letters

FOOD SERVICE MANAGEMENT & EVENTS

- CO 1 understanding the Foundations: The Foodservice Industry, The Systems Approach,
- CO 2 Understanding the Fundamentals, Food Safety, Cleaning, Sanitation, and Environmental Safety, The Menu
- CO 3 understanding the operative operations of purchasing activities and f&b management and events

SEMESTER III

Cuisines of India(Theory)

- CO 1 Demonstrate the skills and techniques in preparation of foods of International

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cuisines.

- CO 2 Understand the Indian cuisine, Indian spices and methods of cooking Know of basic Indian gravies and its preparation.
- CO 3 To know the similarities and differences between the cuisines found in the north and south of India.

Food and Beverage Service (II) (Theory)

- CO 1 Understand the role of F & B department its functions and staffing
- CO 2 Identify and use the different types of restaurant equipment.
- CO 3 Understand the Professional attributes of F& B staff.

Concepts of Travel & Tourism(Theory)

- CO 1 to know making plans and steps of planning for tourism development
- CO 2 To make student familiar with historical development of tourism and its growth in India.
- CO 3 This provides an overview of concepts and principles of tourism and the basis of the industry.

Computer Science in Business(Theory)

- CO 1 Confident of creating menu card and guest registration card and room bill
- CO 2 Developing different calculation like DA, HRA, PF, IT, NET pay. Identify and Describe system input, output, external storage and hardware components.
- CO 3 Learning different kinds of basic power point presentation

Tour Marketing and Human Resource Management in Travel Industry(Theory)

- CO 1 Understanding the hiring process talent and skills which are related to the travel industry is essential along with work experience.
- CO 2 Knowledge of HR and its function and authorities in society and industry.
- CO 3 Women s status, issues and gender equity and its importance.Study of environment, its pollution, conservation and preservation

SEMESTER IV

Hospitality Law(Theory)

- CO 1 Understanding law of hotel guest relation and food adulteration act
- CO 2 Describe the key areas of hotel legislation. Making a clear note of labor law, industrial dispute act and trade union act
- CO 3 To know the licenses required for operating catering establishments and its

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procedure of procurement and renewal.

Food Production (II) (Theory)

- CO 1 Practice kitchen hygiene and personal hygiene
- CO 2 Identify food textures and consistencies.
- CO 3 Planning and preparation of raw materials, use of appropriate equipment for various cooking methods.

Accommodation Management(Theory)

- CO 1 To know the various stages of planning of housekeeping department.
- CO 2 To know how to initialize operations of housekeeping department.
- CO 3 Identify various types of budgets in h/k deptt. and process to prepare them

Tour Guiding & Consumer Behaviour (Theory)

- CO 1 Understand the wide range of factors that affect tourist choices
- CO 2 Understand the need for market segmentation
- CO 3 Apprehend how technology is changing tourist behavior

Bakery & Patisserie

- CO 1 Professional bakery and patisserie craft is an attractive career
Options both for youngsters as well as older populace. This is partly due to its high skills and job opportunities in market.
- CO 2 Short term courses imparting bakery and patisserie
Craft is in demand especially among girls and housewives, who look to use them for entrepreneurial ventures.

SEMESTER V

Accounting for Hotel Industry (Theory)

- CO 1 On successful completion of this paper candidates would be able to Explain accounting, cash books, double entry, journal and trial balance
- CO 2 Know of individual proprietary concerns along with hotel accounting

Airport Infrastructure and Principles of Airline Management (Theory)

- CO 1 To enable student to know the history and SWOT analysis of different Airlines
- CO 2 To know the Planning and Function of the airport terminals and also to understand about the comparison of airports in Indian and world.
- CO 3 Management of Bilateral and Economic Regulation of Airline Industry

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Creating Customized Tourism Package(Theory)

- CO 1 Discuss various types of itinerary concept and explain the scope of tourism
- CO 2 to identify the development of Tour Packaging, Types of Tour and the Component of a Standard Package tour.
- CO 3 To know the Planning and charting a route map as per low fares and fastest travel for the tourism package.

Medical Tourism and Hospital Administration(Theory)

- CO 1 Identify the concept of medical tourism, health laws and health economies
- CO 2 To define hospital planning and health entrepreneurship
- CO 3 to know the concept like health, society and ethics

Science of Gastronomy (Theory)

- CO 1 To enable to students to identify methods of cooking related to the science and gastronomy as a division of food science.
- CO 2 Molecular cuisine is a modern style of cooking, and takes advantage of many technical innovations from the scientific disciplines.
- CO 3 Identify and recognized the changes and effects on food related to the edition of chemicals or changes in physical properties due to cooking and baking methods.

SEMESTER VI

Research Methodology

- CO 1 To provide an overview of the research process.
- CO 2 To identify the methods and techniques of research
- CO 3 To conduct the literature review of the concepts comprising the research question

Industrial Exposure & on the Job Training (Project)

- CO 1 To know the system, structure and environmental aspect of Hotel industry
- CO 2 To gain the practical knowledge and the technical skills of the various department in star hotels
- CO 3 Network and connect with professional and transit to full time position

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