

**Department of Hotel Management**  
**Program Outcome - Course Outcome**  
**Co-relation**

**Course : Food Production I**

	PO1. The graduate will be able to lead the team.	PO2. The graduate will have deep knowledge of hotel management.	PO3. The graduate will have life -long learning goals.	PO4. The graduate will have logical and analytical abilities.	PO5. The graduate will follow ethical practices in the industry.	PO6. The graduate will have international exposure.	PO7. The graduate will be equipped to face global challenges.	Highest Variable
CO1. Develop knowledge & interest in basic Indian food production.	-	100%	-	-	-	-	-	63% - O Grade
CO2. Know different equipment used in cooking.	-	100%	-	-	-	-	-	60% - O Grade
CO3. Understand basic skills required in the food production department.	100%	-	-	-	-	-	-	50% - O Grade

**Program Specific Outcome: To generate Quality manpower needed by Tourism and Hospitality Industry.**

Assignment 1: write down about 10 famous chefs in world - CO1

Assignment 2: write about different equipments used in kitchen classify them with pictures - CO1

Assignment 3: write about 5 different typys of cereal and pulses - CO1

Assignment 4: write about weight and volume equivalentents - CO1

Assignment 5: write about different methods of cooking used with example of each method - CO2

Assignment 6: write on hygiene and skills required in kitchen - CO3

## Food Production – I

Course Code – 124112

### Course Outcome:

Student will be able to

1. Develop knowledge & interest in basic Indian food production.
2. Know different equipment used in cooking.
3. Understand basic skills required in the food production department

Assignments	Outcome	Objectives Achieved				Not Achieved
		O	A	B	C	F
Assignment 1	CO1	63%	37%	0%	0%	0%
Assignment 2	CO1	50%	25%	0%	25%	0%
Assignment 3	CO1	80%	20%	0%	0%	0%
Assignment 4	CO1	50%	50%	0%	0%	0%
Assignment 5	CO2	60%	40%	0%	0%	0%
Assignment 6	CO3	50%	50%	0%	0%	0%

Assignment 1: write down about 10 famous chefs in world

Assignment 2: write about different equipments used in kitchen classify them with pictures

Assignment 3: write about 5 different types of cereal and pulses

Assignment 4: write about weight and volume equivalents

Assignment 5: write about different methods of cooking used with example of each method

Assignment 6: write on hygiene and skills required in kitchen

**Department of Hotel Management**  
**Program Outcome - Course Outcome**  
**Co-relation**

**Course : Industrial training.**

	PO1. The graduate will be able to lead the team.	PO2. The graduate will have deep knowledge of hotel management.	PO3. The graduate will have life - long learning goals.	PO4. The graduate will have logical and analytical abilities.	PO5. The graduate will follow ethical practices in the industry.	PO6. The graduate will have international exposure.	PO7. The graduate will be equipped to face global challenges.	Highest Variable
CO1. To get international brand standard exposure.	-	-	100%	-	-	100%	-	63% - O Grade
CO2. The graduate will learn about techniques through which him/her skills sets and analytical skills will boost up	-	100%	-	-	-	-	-	50% - O Grade
CO3. The graduate will be able to handle unique challenges faced in Hospitality Industry.	100%	-	-	-	-	-	-	80% - O Grade

**Program Specific Outcome: To generate Quality manpower needed by Tourism and Hospitality Industry.**

Assignment 1 : Write a log book. - CO2

Assignment 2: Write about one new technology used in hospitality and tourism industry. - CO2

Assignment 3: Write a report about your industrial training. - CO1 & CO3

## Industrial training

Course Code – 124611

### Course Outcome:

1. To get international brand standard exposure.
2. The graduate will learn about techniques through which him/her skills sets and analytical skills will boost up.
3. The graduate will be able to handle unique challenges faced in Hospitality Industry.

Assignments	Outcome	Objectives Achieved				Not Achieved
		O	A	B	C	F
Assignment 1	CO1	63%	37%	0%	0%	0%
Assignment 2	CO1	50%	25%	0%	25%	0%
Assignment 3	CO1	80%	20%	0%	0%	0%

Assignment 1: write a log book

Assignment 2: Write about 1 new technologies used in Hospitality and Tourism Industry

Assignment 3: Write a report about your industrial training.

**Department of Hotel Management**  
**Program Outcome - Course Outcome**  
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**Course : Development of Generic Skills**

	PO1. The graduate will be able to lead the team.	PO2. The graduate will have deep knowledge of hotel management.	PO3. The graduate will have life -long learning goals.	PO4. The graduate will have logical and analytical abilities.	PO5. The graduate will follow ethical practices in the industry.	PO6. The graduate will have international exposure.	PO7. The graduate will be equipped to face global challenges.	Highest Variable
CO1. To develop the personality and communication skills of the student.	-	-	100%	-	-	-	-	80% - O Grade
CO2. To prepare him for campus interviews and challenges in personal and professional life.	-	-	-	-	-	-	95%	60% - O Grade

**Program Specific Outcome: To generate Quality manpower needed by Tourism and Hospitality Industry.**

- Assignment 1: write a book review - CO1
- Assignment 2: Write your resume - CO2
- Assignment 3: Write about SWOT analysis - CO2
- Assignment 4: Write about Verbs - CO1

**Course Outcome:**

Student will be able to

1. To develop the personality and communication skills of the student. .
2. To prepare him/her for campus interviews and challenges in personal and professional life.

Assignments	Outcome	Objectives Achieved				Not Achieved
		O	A	B	C	
Assignment 1	CO1	80%	20%	0%	0%	0%
Assignment 2	CO2	50%	50%	0%	0%	0%
Assignment 3	CO2	60%	20%	10%	5%	5%
Assignment 4	CO1	50%	50%	0%	0%	0%

Assignment 1: write a book review

Assignment 2: Write your resume

Assignment 3: Write about SWOT analysis

Assignment 4: Write about Verbs

**Department of Hotel Management**  
**Program Outcome - Course Outcome**  
**Co-relation**

**Course : House Keeping III**

	PO1. The graduate will be able to lead the team.	PO2. The graduate will have deep knowledge of hotel management.	PO3. The graduate will have life -long learning goals.	PO4. The graduate will have logical and analytical abilities.	PO5. The graduate will follow ethical practices in the industry.	PO6. The graduate will have international exposure.	PO7. The graduate will be equipped to face global challenges.	Highest Variable
CO1.To understand the concept of contract cleaning	-	100%	-	-	-	-	-	50% - O Grade
CO2.To learn the safety and security process for related to housekeeping routine work	-	-	100%	-	-	-	-	50% - O Grade
CO3.To know the characteristics and uses of fabrics used in hotel industry	-	100%	-	-	-	-	-	63% - O Grade
CO4.To understand the work process for in-house laundry at hotel	-	100%	-	-	-	-	-	50% - O Grade
CO5.To learn flow of work in linen room and tailor room	-	100%	-	-	-	-	-	63% - O Grade

**Program Specific Outcome: To generate Quality manpower needed by Tourism and Hospitality Industry.**

- Assignment 1 list and write in detail about 2 contract cleaning companies in pune - CO1
- Assignment 2 Case studies given to think and analyse security and safety issues. - CO2
- Assignment 3 Collect sample of fabrics and list characteristics and use each sample in hotel industry - CO3
- Assignment 4 To make a detailed visit report to Super laundry - CO4
- Assignment 5 preparation of a design frame of all the stitches made - CO5

**Course Outcome:**

- 1.To understand the concept of contract cleaning
- 2.To learn the safety and security process for related to housekeeping routine work
- 3.To know the characteristics and uses of fabrics used in hotel industry
- 4.To understand the work process for in-house laundry at hotel
- 5.To learn flow of work in linen room and tailor room

Assignments	Outcome	Objectives Achieved				Not Achieved
		O	A	B	C	
Assignment 1	CO1	50%	25%	0%	25%	0%
Assignment 2	CO2	50%	38%	12%	0%	0%
Assignment 3	CO3	63%	25%	12%	12%	0%
Assignment 4	CO4	50%	50%	0%	0%	0%
Assignment 5	CO5	63%	37%	0%	0%	0%

- Assignment 1 list and write in detail about 2 contract cleaning companies in pune
- Assignment 2 Case studies gives given to think and analyse security safety issues
- Assignment 3 Collect sample of fabrics and list characteristics and use each sample in hotel industry
- Assignment 4 To make a detailed visit report to Super laundry
- Assignment 5 preparation of a design frame of all the stitches made



**Department of Hotel Management**  
**Program Outcome - Course Outcome**  
**Co-relation**

**Course : Food and Beverage Controls**

	PO1. The graduate will be able to lead the team.	PO2. The graduate will have deep knowledge	PO3. The graduate will have life -long learning	PO4. The graduate will have logical and analytical	PO5. The graduate will follow ethical practices in	PO6. The graduate will have international exposure.	PO7. The graduate will be equipped to face global	Highest Variable
CO1. this course aims to establish the important of control procedures within the hotel premises for food production and service department	-	-	-	-	100%	-	-	50% - O Grade
CO2. it also prepares the student to understand the concept, importance & principles of control procedures of F&B	-	100%	-	-	-	-	-	50% - O Grade
3 to consider all aspects related to planning daily, operations and implementation of F&B Service controls at each outlet	100%	-	-	-	-	-	-	63% - O Grade
4. To understand bar procedures in F&B Service department	-	100%	-	-	-	-	-	50% - O Grade

**Program Specific Outcome: To generate Quality manpower needed by Tourism and Hospitality Industry.**

- Assignment 1            To collect formats used in hotels in F&B control area - CO1
- Assignment 2            Write a project report of considerations for starting a restaurant - CO2
- Assignment 3            To study different methods of purchasing in five star hotel - CO3
- Assignment 4            visit to a bar in five star hotel and to find out bar control procedures - CO4

**Subject: Food and Beverage Control****Course Code: 124415**

course outcome

1. this course aims to establish the importance of control procedures within the hotel premises for food production and service department
2. it also prepares the student to understand the concept, importance & principles of control procedures of F&B service.
3. to consider all aspects related to planning daily, operations and implementation of F&B Service controls at each outlet in F&B service department
4. To understand bar procedures in F&B Service department

Assignments	Outcome	Objectives Achieved				Not Achieved
		O	A	B	C	F
Assignment 1	CO1	50%	25%	0%	25%	0%
Assignment 2	CO2	50%	38%	12%	0%	0%
Assignment 3	CO3	63%	25%	12%	12%	0%
Assignment 4	CO4	50%	50%	0%	0%	0%

- Assignment 1      To collect formats used in hotels in F&B control area
- Assignment 2      Write a project report of considerations for starting a restaurant
- Assignment 3      To study different methods of purchasing in five star hotel
- Assignment 4      visit to a bar in five star hotel and to find out bar control procedures

**Department of Hotel Management**  
**Program Outcome - Course Outcome**  
**Co-relation**

**Course : Food Production V**

	PO1. The graduate will be able to lead the team.	PO2. The graduate will have deep knowledge of hotel management.	PO3. The graduate will have life -long learning goals.	PO4. The graduate will have logical and analytical abilities.	PO5. The graduate will follow ethical practices in the industry.	PO6. The graduate will have international exposure.	PO7. The graduate will be equipped to face global challenges.	Highest Variable
CO1. Develop knowledge & interest in advanced International Food production.	-	100%	-	-	-	100%	-	63% - O Grade
CO2. Know different equipment used in cooking used currently in industry.	-	100%	-	-	-	-	100%	60% - O Grade

**Program Specific Outcome: To generate Quality manpower needed by Tourism and Hospitality Industry.**

Assignment 1: write down about 10 cooking techniques used in French cooking - CO1

Assignment 2: Write about 10 different types of Suasages - CO1

Assignment 3: Write Procedure of Ham making. - CO1

Assignment 4: write about weight and volume equivalents US way and Continental way. - CO1

Assignment 5: write about diffent methods of cooking used with example of each method - CO2

Assignment 6: Develop a menu including Cold buffet - CO2

**Food Production – V****Course Code – 124512****Course Outcome:**

Student will be able to

1. Develop knowledge & interest in advanced International Food production.
2. Know different equipment used in cooking used currently in industry.

Assignments	Outcome	Objectives Achieved				Not Achieved
		O	A	B	C	F
Assignment 1	CO1	63%	37%	0%	0%	0%
Assignment 2	CO1	50%	25%	0%	25%	0%
Assignment 3	CO1	80%	20%	0%	0%	0%
Assignment 4	CO1	50%	50%	0%	0%	0%
Assignment 5	CO2	60%	20%	10%	5%	5%
Assignment 6	CO2	50%	50%	0%	0%	0%

Assignment 1: write down about 10 cooking techniques used in French cooking

Assignment 2: Write about 10 different types of Sauces

Assignment 3: Write Procedure of Ham making.

Assignment 4: write about weight and volume equivalents US way and Continental way.

Assignment 5: write about different methods of cooking used with example of each method

Assignment 6: Develop a menu including Cold buffet

**Department of Hotel Management**  
**Program Objective - Course Outcome**  
**Co-relation**

**Course : French**

**Course Code: 124211**

	PO1. The graduate will be able to lead the team.	PO2. The graduate will have deep knowledge of hotel management.	PO3. The graduate will have life -long learning goals.	PO4. The graduate will have logical and analytical abilities.	PO5. The graduate will follow ethical practices in the industry.	PO6. The graduate will have international exposure.	PO7. The graduate will be equipped to face global challenges.	Highest Variable
CO1. student will be able to have basic french vocabulary used in hotel industry	-	100%	-	-	-	-	-	80% - O Grade
CO2. student will be able to communicate in basic french	-		-	-	-	-	95%	50% - O Grade
CO 3 to use standard prases in french in hotel operations	-	-	100%	-	-	-	-	50% - O Grade

Assignment 1	Parts of body.	CO 2
Assignment 2	Gender concept in french nouns.	CO 1
Assignment 3	Name of fruits.	CO 3
Assignment 4	Rules of Adjectives.	CO 2
Assignment 5	Sentence formation and placing of adjective rules	CO 2
Assignment 6	Conjugation of ER Verbs	CO 3
Assignment 7	Conjugation of OIR verbs	CO 3
Assignment 8	Conjugations of RE verbs.	CO 1