

# Kohinoor College Of Hotel & Tourism Management Studies

(Affiliated to University of Mumbai - College Code No. 580)  
B.W.Pathare Marg, Dadar (W), Mumbai - 400 028.  
Tel. No.: 2445 9884 / 85 , Email ID : contact@kohinoorcollege.com

Ref.: KCHTMS/12/JUN/2022

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POs & Cos OF B. Sc. Hospitality Studies  
Kohinoor College of hotel & Tourism Management Studies

**Programme Name:** - B. Sc. In Hospitality Studies

**Programme Code:** - 423000081

4. B. Sc. In Hotel Management is a professional course and is an important disciplinary of Hospitality and Tourism sector.
5. Tourism is the today's fastest growing industry and its contribution in India's GDP accounts for roughly five percent of the country's gross domestic product (GDP).
6. Hospitality is a vibrant sector and it's changing itself continuous and has become one of the liveliest sector of the today's new world.

**Programme Outcome:** -

P1- Aimed at providing knowledge of hospitality management education and required skill for the same.

P2 -Learning students practical's of all core departments of hotel industry.

P3 -Data collection and analysis of the data so that forecasting can be done.

P4 -Creation of professionals with all required skills and aptitude.

P5 -Creation of future entrepreneurs.

P6 -Develops executives needed qualities for interpretation, analyzing, innovation and professional communication of the same data.

P7 -Providing knowledge of all needed laws and surrounding environment and its up keeping.



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**Course Outcome: -**

**F.Y. B.Sc. Hospitality Studies - Semester I**

COURSE CODE	SUBJECT	COURSE OUTCOME
USHO101	Food Production and Patisseries- I	C1-Introduction to the basics of cookery. C2-Introduction to the tools used in the kitchen. C3-Understanding the hierarchy of the hotel kitchen. C4-Learning about safe and sound food preparation methods. C5-Practising cuts of vegetable and meats.
USHO102	Food and Beverage Service – I	C1-Introduction to the basic of food & beverage service. C2-Knowing the various tools used in the hotel for servicing food and beverage products and various set ups in food& beverage service. C3-Understanding about rules of food service. C4-Studying departmental hierarchy.
USHO103	Front Office -I	C1-Understanding the about the importance of room sale in hotel operations and studying various types of hotels. C2-Understanding role of front office in hotel. C3-Learning about room's tariff and knowing the meal plans.
USHO104	House Keeping - I	C1-Introduction to the house keeping subject. C2-Knowing the tools used in hotel housekeeping department for cleaning purpose about various technics of cleaning. C4-Understanding bed making procedure. C5-Taking knowledge on guest laundry.
USHO105	Rooms Division Management (Practical) I	C1-Developing soft skills C2-Learning telephone handling. C3-Practising cleaning methods.
USHO106	Communication Skill II (English & French)	C1-Learning basic grammar and improving reading speaking English. C3-Getting basic knowledge about French. C4-Understanding French terminology.
USHO107	Information Technology	C1-Introduction to computer system. C2-Knowing the operations of computer system. C4-Studying words, spreadsheet, PPT and preparation of documents.
USHO108	Food Safety & Nutrition	C1-Knowing the various safety majors of food preparations. C2-Understanding nutritional value of food products. C3-Studying microbiology and its role in food industry. C4-Getting introduced to HACCP.
USHO101	Food Production and Patisseries- I (Practical)	C1-Getting hands-on practical knowledge of cooking food. C-Practising basic cuttings of ingredients (vegetable and non-vegetable)
USHO102	Food and Beverage Service – I (Practical)	C1-Knowing rules of food and beverage service and implementing same the practical and learning about table set-ups. C2-Practice & identifying cutlery, crockery, glassware and wiping methods.
USHO107	Information Technology (Practical)	C1-Switch on and switch off of computer system. C2-Understanding parts of computer system C3-Knowing about hardware and software. C4-Learnig about words, excel, PPT, file and folder etc.





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Course Outcome: -

## F.Y. B.Sc. Hospitality Studies - Semester II

COURSE CODE	SUBJECT	COURSE OUTCOME
USHO201	Food Production & Patisserie - II	C1-Understanding national and international cooking food items. C2-Studying about national and international soups preparations. C3-Understanding classification, cuts, preparation of the fish. C4-Learning about rice, pulses and other grains. C5- Knowing about milk, meat, bakery, tea & coffee.
USHO202	Food & Beverage Service - II	C1-It will help in planning menu as per French classical menu. C2-Course will create aptitude of learning about tobacco and cigar. C3-Students will get to know the classification of non-alcoholic beverages. C4-Students get to understand the some of the managerial control skill like KOT and BOT.
USHO203	Front Office II	C1-Study basics of reservation, reception and various guest services. C2-Understanding about reservation procedure, registration procedure and also various other guest errands. C3-Also students come to know about important forms and formats of the Front Office department.
USHO204	Housekeeping II	C1-Aimed at understanding various cleaning areas & its methods. C2-Knowing about maid's role in housekeeping department. C3-Understanding lost and found procedures. C4-Usage of forms and formats in housekeeping operations. C5-Studying some case studies to compare and learn.
USHO205	Rooms Division Management (Practical) II	C1-Practising form filling and documentation of reservation, registration and other important guest services. C2-Learning through role play on different situations.
USHO206	Communication Skill III (English & French)	C1-Developing communication, report writing, group discussion and presentation skills. C2-Learning translation from French to English. C3-Preparing students for facing interviews.
USHO207	Principles of Hotel Accountancy	C1-Study basic of accountancy. C2-Understand the basic of accountancy like journal, ledger, and cash book. C3-Understanding cost and its concept of profit. C4-Understand breakeven analysis, capital and revenue.
USHO208	Principles of Management	C1-As management students know how to do planning, organizing, controlling, staffing and coordinating, directing, motivating and leading.
USHO201	Food Production & Patisserie - II (Practical)	C1-Preparation of soups, salad, and its accompaniments. C2-Get to know how to make fish, chicken and other entrée and entremets food dishes. C3-Preparing hot and cold desserts.
USHO202	Food & Beverage Service - II (Practical)	C1-making students well versed with service of non-alcoholic beverages, tobacco and basic food. C2-Handling of KOT and basic control system.





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## Course Outcome: -

### S.Y. B.Sc. Hospitality Studies - Semester III/IV

1. Students are sent for Industrial Training either during the semester III or semester IV as per the convenience of Industry/Institute.
2. Classes will be conducted for the batch of students not undergoing Industrial Training.
3. The Industrial training may be done in the semester III or IV and will be a minimum of 20 weeks.
4. This is required as students need minimum 4 weeks exposure to each of the core departments. (Kitchen, Food & Beverage Service, Front Office & Housekeeping).

COURSE CODE	SUBJECT	COURSE OUTCOME
USHO301	Food Production & Patisserie III	C1-Enabling the students in quantity menu planning. C2-Enhancing students ability of making quantity food and getting its indenting done. C3-Preparing students for quantity pastry and bakery items.
USHO302	Food & Beverage Service III	C1-Acquiring comprehensive knowledge on the alcoholic beverages ranging from beer, spirits, and wine. C2-Getting good understanding of Aperitifs and other Bitters.
USHO303	Front Office III	C1-Learning various Front Office operation procedures. C2-Knowing Front Office accounting related to room sale. C3-Studying guest related security system and its importance.
USHO304	Housekeeping III	C1-Learning of linen room operations, Uniform and Sewing room laundry operations. C2-Studying various flower arrangements. C3-Importance of ergonomics
USHO305	Rooms Division Management (Practical) III	C1-Hands on practice of front office related software's. C2-Enhancing students skill in taking reservation, registration and final billing. C3-Practising stain removal, flower arrangement and carrying out various stitches.
USHO306	Hotel Accountancy & Cost Control	C1-Students get to know what are the company accounts and allowances with paid-out. C2-Learning about audits and its role in hotel operations. C3-Getting to know cost control, standard costing and variance analysis.
USHO301	Food Production & Patisserie III (Practical)	C1-Practising quantity food preparation based upon various states of India.
USHO302	Food & Beverage Service III (Practical)	C1-Practising alcoholic beverage service. C2-Understanding attributes of the bar person.



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**Course Outcome: -**

**Semester IV. B.Sc.Hospitality Studies**

1. Students are sent for Industrial Training either during the semester III or semester IV as per the convenience of Industry/Institute.
2. Classes will be conducted for the batch of students not undergoing Industrial Training.
3. The Industrial training may be done in the semester III or IV and will be a minimum of 20 weeks.
4. This is required as students need minimum 4 weeks exposure to each of the core departments. (Kitchen, Food & Beverage Service, Front Office & Housekeeping).

COURSE CODE	SUBJECT (INDUSTRIAL TRAINING)	COURSE OUTCOME
USHO401	PERFORMANCE APPRAISAL	<p><b>C1.</b> It gives an opportunity for the students to explore various departments of the hotel.</p> <p><b>C2.</b> It helps students to work hands on with softwares, equipment's and machineries used in the hotel.</p> <p><b>C3.</b> It helps students to understand the hierarchy of the departments followed in the hotel.</p> <p><b>C4.</b> Students come to know a good leaning about current trends followed by the hospitality industry.</p> <p><b>C5.</b> Students learn a good exposure interacting with the guest and serving them.</p>





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**Course Outcome: -**

**Semester V B.Sc.Hospitality Studies**

COURSE CODE	SUBJECT	COURSE OUTCOME
USHO501	FoodProduction&Patisserie	C1. To understand about the international cuisines. C2. To identify and learn cuts of meat, poultry, fish, meat with their appropriate uses in the cookery. C3. To understand the importance of HACCP. C4. To learn plating style and presentation. C5. To learn different icings, flour and their uses in patisserie.
USHO502	Food & Beverage OperationsManagement	C1. To understand and learn about the Banqueting operations. C2. To learn and practice hands about the various setups used in banqueting. C3. To learn the process of initiating with banquet event order.
USHO503	FrontOffice	C1. To understand and learn about the Planning and Evaluating operations. C2. To learn about handling foreign currency.
USHO504	Housekeeping	C1. To understand and learnoutsourcing and contract services. C2. To learn about lighting, fixtures, carpets, finishes, floorings, and interiors. C3. To learn about trends followed by housekeeping department.
USHO505	RoomsDivision Management (Practical)	C1. To understand and learnabout manpower, situation handling. C2. To learn about the SOPs of the department. C3. To learn about colour schemes.
USHO506	CorporateEnglish	C1. To understand and learn about listening, speaking, writing and listening skills. C2.To learn about the importance of presenting oneself in the industry.
USHO507	Environmental&Sustainable Tourism	C1. To understand and learn about the environment and how to preserve it. C2. To learn about the tourism and travel sector. C3.To learn about the sustainable development of tourism industry.
USHO501	FoodProduction&Patisserie (Practical)	C1. To practice preparation of various international dishes. C2. To get hands-on practice of cuts of meat, poultry, fish, meat with their appropriate uses in the cookery. C3. To practice plating style and presentation.
USHO502	Food & Beverage OperationsManagement	C1. To understand and learn about the Banqueting operations set-ups. C2. To learn skirting of banquet tables.
USHO506	CorporateEnglish	C1. To Practice about Listening, Speaking, Writing and Hearing skills. C2. To practice presenting oneself in the industry.





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**Course Outcome: -**

**Semester VI B.Sc.Hospitality Studies**

COURSE CODE	SUBJECT	COURSE OUTCOME
USHO601	Organizational Behaviour	C1. To learn about the organisation behaviour, structure and change. C2. To learn about the management concepts and styles.
USHO602	Strategic Management	C1. To learn about the strategies of intent, formulation and evaluation. C2. To learn about the appraisals and environmental analysis.
USHO603	Event Planning, Marketing & Management	C1. To understand and learn about managing and planning of the event. C2. To learn about the marketing skills. C3. To learn about the management skills required for the operations.
USHO604	<b>Core Elective (Any TWO)</b>	
USHO604A	Advanced Food Production	C1. To understand and learn about kitchen management. C2. To identify and learn garnishes and non-edible displays used. C3. To understand the importance of contemporary cooking. C4. To learn about herbs, spices and wine in cooking.
USHO604B	Advanced Food & Beverage Operations Management	C1. To understand and learn about the Gueridon. C2. To learn about the Food & Beverage Management & Controls. C3. To understand and learn about the BAR operations. C4. To learn the importance of control cycle systems.
USHO604C	Advanced Housekeeping	C1. To learn the pre-opening property, supervisory skills & budgets. C2. To understand and learn about the Guestroom room layout and furniture accessories and learning of risk & environment management.
USHO604D	Advanced Front Office	C1. To understand and learn yield management. C2. To understand and learn about passport and visa.
USHO604E	Advanced Bakery & Confectionery	C1. To understand and learn basic bakery and food colors. C2. To understand and learn cake making frozen & international desserts. C3. To understand and learn chocolates, sugar craft & meringues.
USHO605	<b>Allied Elective</b>	
USHO605E	Strategic Human Resource Management	C1. To understand and learn about SHRM. C2. To learn about functional & customer satisfaction and HR strategies. C3. To learn development of employee recruitment, implementation, strategic global and career planning of human resource. C4. To understand and learn about Performance Management.
USHO604A	Advanced Food Production (Practical)	C1. To sketch the kitchen management and hotels for hotels etc. C2. To prepare garnishes and learn about blending and preparing food with herbs, spices and wine in cooking.
USHO604B	Advanced Food & Beverage Operations Management (Practical)	C1. To practice Gueridon dishes. C2. To practice Mixology. C3. To practice Skirting.
USHO604C	Advanced Housekeeping (Practical)	C1. To practice analyzing formulas used in front office department. C2. To practice how to set guest room the pre-opening property.
USHO604D	Advanced Front Office (Practical)	C1. To practice analyzing formulas used in front office.
USHO604E	Advanced Bakery & Confectionery (Practical)	C1. To practice making of cake mixtures. C2. To practice cake making frozen & international desserts. C3. To practice making of chocolates, sugar craft & meringues.

