

Department of Science

Programme : Bachelor of Science (Financial Market)

Course Outcomes of Bachelor of Science (Financial Market)

F.Y. BSC (H.S) Semester I

COURSE CODE: USHO101 – FOOD PRODUCTION AND PATESSERIESE	
CO1	Introduction to food and production department with the methods of cooking.
CO2	Learners will be able to work with skill and experience of the production department.
CO3	Learners will be able to achieve high skills of cutting and cooking with technical knowledge.
CO4	To enable students to learn principles of food production and culinary terms.

Course Code: USHO102 Food & Beverage Service I	
CO1	The learner will be able to understand the basic concepts of food and beverage services.
CO2	Understand the concepts of catering industry.
CO3	Understand the concepts of food and beverage hierarchy.
CO4	Understand the role and concepts of Food and beverage department.

Course Code: USHO103 Front Office I	
CO1	To enable students to learn the basic concepts of front office management.
CO2	Introduction to the hotel and tourism industry {development and growth of the hotel.
CO3	Read and understand tariff structure, telecommunication, and the organisation of front office department.
CO4	Students able to understand the practical aspects of front office management.

Course Code:) USHO104 Housekeeping	
CO1	Understand the introduction of housekeeping department and housekeeping personnel.
CO2	Understand the organisation of housekeeping department with control desk operation.
CO3	Understand the technical and theoretical knowledge of cleaning agents and equipment's.
CO4	Understand the types of rooms and the role of housekeeping department in the hotel with glossary.

Course Code: USHO106 Communication Skill I (English & French I	
CO1	To develop the ability of the students to communicate professionally and correspond correctly.
CO2	Getting knowledge about communication, types of communication, channel, and modes of communication. Helpful for getting knowledge about how to overcome the barrier and how to improve our listings skills.
CO3	To understand effective interpersonal communications skills that maximize team effectiveness.
CO4	Learn much more about parts, the structure, letter writing and how to write the variety

	of personal letters. Learn about developing ideas about letter writing and Paragraph Writing.
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Course Code: USHO105 Rooms Division Management (Practical)-I	
CO1	To provide knowledge of the rooms and their division with appropriate knowledge.
CO2	Understand the concept of the room shifting and room handling.
CO3	Understand the situation handling and room management.
CO4	To provide the knowledge of strategic management and room development.

Course Code: USHO107 Information Technology	
CO1	To understand the basic information of computer fundamental.
CO2	To understand the applications of software, hardware, networking and internet.
CO3	To understand the technical and theoretical knowledge of information technology.
CO4	To study system software and applications of software with demonstration.

Course Code: USHO108 Food Safety & Nutrition	
CO1	To provide knowledge of personal hygiene and the nutritional protocols.
CO2	Understand the concept of food born illness and the overcome of the illness.
CO3	Understand the nutritional aspects of the food.
CO4	The deep study of HACCP, food standards and food storage.

F. Y. BSC (H.S) Semester II

Course Code : USHO201 Food Production & Patisserie II	
CO1	To develop a keen interest in food production and to enable students to experiment, innovate and progressively produce a variety of preparation / dishes.
CO2	To gain confidence to adapt to the technical skills and the art of preparing different menus, Indian as well as Continental.
CO3	To understand and keen the knowledge of menu planning
CO4	By the end of the second semester students should be confident enough in their skills which would boost their morale to take up the challenge of bulk cookery in the third and fourth semester.

Course Code : USHO202 Food & Beverage Service II	
CO1	The different types of Menus and principles of menu planning..
CO2	Sequence and course in the French classical menu also identify general accompaniments.
CO3	Types, storage and service of Tobacco and Non alcoholic beverages
CO4	Simple control system followed in a restaurant.

Course Code : USHO203 Front Office II	
CO1	The student should be able to understand the concept and functioning of room

	reservations, Reception and Guest services.
CO2	To understand the concept of room reservation and guest handling
CO3	To learn about the guest service followed in the front office
CO4	To control the software and gain appropriate knowledge of the software

Course Code : USHO204 Housekeeping II	
CO1	The student will be able to list and explain the various operational areas, procedures and formats of the housekeeping department.
CO2	The student will be able to enlist and implement Standard Operating Procedures (SOP's) for routine cleaning procedures of various guest areas.
CO3	To gain the professional knowledge of cleaning duties and operation
CO4	To learn cleaning knowledge of various sectors with appropriate equipment's

Course Code : USHO205 Rooms Division Management(Practicals) II	
CO1	Bed making by the Traditional method, making bed with a duvet, summer bed, turn down service, foot fold etc – Explanation and demo
CO2	Check out procedure Escorting a guest
CO3	Carpet Cleaning – Spot cleaning and Vacuuming Telephone Cleaning
CO4	Leather and Rexene cleaning Painted surface cleaning – spot cleaning

Course Code : USHO206 Communication Skill II (English & French)	
CO1	Understanding Human Communication
CO2	Skills Development for Business and Management Students
CO3	Technical Communication
CO4	Business Correspondence and Report writing

Course Code : USHO207 Principles of Hotel Accountancy	
CO1	Introduction to Accounting & Double Entry Book-Keeping
CO2	Importance of ledger & its format Posting entries & balancing ledger accounts
CO3	Material cost (food & Beverage), Labour cost, overhead cost, Gross Profit, After wage profit & Net Profit.
CO4	Practical Problems covering the following adjustments:- Closing stock Prepaid Expenses Outstanding Expenses Depreciation Bad Debts & Provision for Bad debts

Course Code : USHO208 Principles of Management	
CO1	To train the student as future managers and make them understand the working of an organisation.
CO2	Encouraging students to read more so as to refine their analytical power and sharpen business sense and become more aware of the business environment
CO3	Opportunity to participate in business discussions, article/book reviews and presentations
CO4	Teaching through PowerPoint presentations, case studies, activities, brain storming

	sessions, SWOT/PEST analysis etc.
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S.Y. BSC (H.S) Semester III/ IV

Course Code : USHO301 Food Production & Patisserie III	
CO1	To understand basic menu planning and its types (QFP)
CO2	To understand and the work of appropriate equipment's
CO3	To learn Indian cookery and Indian cuisine
CO4	To learn quality purchase and storage

Course Code : USHO302 Food & Beverage Service III	
CO1	To understand the beverages and their originate
CO2	To understand the wines and their specifications
CO3	To understand alcoholic beverages with their manufacturing
CO4	Understanding wine tasting storage of service, food and wine harmony

Course Code : USHO303 Front Office III	
CO1	To learn front office accounting system and settlement
CO2	To learn security systems in the hotel
CO3	To understand guest cycle and guest complaint and handling
CO4	To learn the types of folio and city ledger

Course Code : USHO204 Housekeeping II	
CO1	To gain the knowledge of linen room and operation
CO2	To enhance arrangements of rooms
CO3	To acquire the skill of bed making and decoration of room articles.
CO4	To study ergonomics of housekeeping.

Course Code : USHO306 Hotel Accountancy & Cost Control	
CO1	To understand the concept of principles of accounts
CO2	To learn standard costing and variance analysis and practical problems
CO3	To learn the concepts of bills, ledgers, accounts
CO4	To understand food and beverage cost controls and the functions and the responsibilities of night auditor

Course Code : USHO307 Hospitality Law & Human Resource Management	
CO1	To learn the sources of law, fundamentals right and fundamentals duties
CO2	To understand the prevention of food adulteration act and human resource development
CO3	To understand the concepts of job analysis and job design and the objectives of HRM
CO4	To learn the forecast measurement in human resource planning

Course Code : USHO308 Management Information System in Hospitality Industry	
CO1	To learn management information system with POS
CO2	To learn e distribution system
CO3	To learn POS software and account settlement
CO4	To understand menu management sale analysis and revenue management

T.Y. BSC (H.S) Semester V

Course Code : USHO501 Food Production & Patisserie	
CO1	To understand classical kitchen brigade
CO2	To understand Cuts of vegetables ,meat, fish and poultry
CO3	To understand basic method of cooking 1]stock 2]sauces 3]soup 4]salad , basics of bakery and confectionery HACCP , FSSAI ,
CO4	International cuisine 1]Europe Continent 2]Middle East 3]North central America 4]Far east

Course Code : USHO502 Food & Beverage Operations Management	
CO1	To understand planning of restaurant , banquet , room service , bar service
CO2	To understand catering definition , history , importance types of catering
CO3	To understand types of services , staffing and duty allocation
CO4	To understand banquet planning definition types buffets

Course Code :- USHO503 Front Office	
CO1	To understand planning operation staffing co-ordinating room rates rule of thumb
CO2	To understand hubbart's formula determining single and double rate special room rate corporate/commercial rate
CO3	To understand evaluating front office operation , monthly income , room count , house count , average rate per guest [ARG]
CO4	To understand handling foreign currency ,currency exchange RBI guidelines credit card etc.

Course Code : USHO504 Housekeeping	
CO1	To understand current trends in housekeeping , green housekeeping practices , cleaning equipment agents guest supply and amenities
CO2	To understand advantages and disadvantages of contract services
CO3	To learn lighting and lighting fixtures , lighting for different areas of hotel
CO4	To learn carpet and floor coverings , types , selection , care , interior designing and color schemes

Course Code : USHO505 Rooms Division Management(Practical)	
CO1	To understand room cleaning with Morden equipment's and practices
CO2	To study deep cleaning of public area
CO3	To learn how to use cleaning agents and chemicals
CO4	To learn the safety masseurs

Course Code : USHO506 Corporate English	
CO1	To understand General Business English, General vocabulary, Introduction to International English
CO2	To understand Words and Phrases Overview of tenses Other common areas of difficulty for Indian speakers Prepositions, time expressions & pronouns Articles and nouns Sentence Construction Public speaking & Presentation skills
CO3	The Power writing process Focus on content Make your purpose clear Make the intended action explicit Focus on structure Focus on language Complete and concise messages
CO4	Presentation I – Current Issues 3. Group Discussion 20 2 4. Personal Interviews 5. Presentation II (Groups & Individual) 6. Structuring the presentation 7. Visual Aids to enhance effective presentation 20 3 8. Formal E-mail & Telephonic etiquettes, 9. Active listening, body language, posture, eye contact 10. Academic writing (Report writing, essay writing, assignment) 11. Role play, conducting, meeting / conference

Course Code : USHO507 Environmental & Sustainable Tourism	
CO1	To understand Environmental Studies Definition, Scope and Importance Need for public awareness Renewable & Non-renewable Resources (Definition & Importance) Consumerism & Waste Products
CO2	Tourism Organisations National/Domestic Organisations (M.T.D.C., I.T.D.C.) International Organisations (U.N.W.T.O., W.T.T.C., U.F.T.A.A., U.N.E.S.C.O., S.T.I.) 15 15 4 Sustainable Development Why Sustainable Development? 4.2 Rio Summit Impact of Tourism on the World
CO3	Sustainable Tourism in India Sustainable Tourism in Mumbai Sustainable Tourism as an Umbrella – Ecotourism, UNESCO Sites. Impact of Travel on Sustainable Tourism Impact of Accommodation on Sustainable Tourism Responsible Tourism – Guidelines, “Making

	Tourism More Sustainable – A Guide for Policy Makers” – Role of United Nations Environment Programme (UNEP).
CO4	Sustainable Tourism advice for any location / place in India Environmental effects of Tourism

T.Y. BSC (H.S) Semester VI

Course Code : USHO604A Advanced Food Production	
CO1	Kitchen Management Flow of work Layout and design Food Cost Control Kitchen Stewarding Importance of kitchen stewarding. Hierarchy of kitchen stewarding. Functions of stewarding Manager. Equipments found in stewarding department.
CO2	Classical garnishes (25) A La Francaise Alaska Allemande Bercy Bonne Femme Bouquetiere (A la) Bourguignonne Cardinal Chasseur Colbert Diable, Ala Dieppoise Maltaise Milanaise Nantua Neapolitaine Nicoise Noisette Parisienne Portugaise Thermidor Veronique Waldorf Wellington
CO3	Non Edible Displays Ice-carving Tallow sculpture Fruit and vegetable displays Salt dough Thermocol work Sugar & Chocolate Display
CO4	Uses of wines, herbs and spices in cooking Organoleptic & sensory evaluation of food Contemporary cooking trends

Course Code : USHO604B Advanced Food & Beverage Operations Management	
CO1	Gueridon Service Origin, history and definition Factors to create impulse buying. Advantages and disadvantages of Gueridon service Principles of Gueridon service. Flambé trolley & other trolleys (Carving, Cheese, Liqueur, Salad & Dessert). Gueridon equipment & ingredients, Mise en place & Presentation
CO2	Bar Operations Definition & classification. Layout & parts for Front of the house dispense bar. Bar Thefts and frauds. (Nature and prevention.) Records & Licenses maintained in a Bar (Naukarnama, Permit, TPIN, Bill book, & B.O.T.).
CO3	Cocktails & Mixed drinks a) Introduction, History & Definition b) Bar Equipment. (glassware, fixed & movable equipment) c) Methods of Mixing Cocktails. (Stirred, Shaken, Builtup/Layered, Blended & Muddled) d) Styles of Cocktails (Collins, cobblers, coolers, crustas, cups, e) daisies, egg-nogs, flips, frappes, fixes, fizzes, Highball, juleps, f) Pick-me-ups, pousse café, smashes, sours, swizzles & toddies). g) Rules to be observed while making cocktails. Recipes of classic & exotic cocktails.
CO4	Recipes for 10 dishes. • Caesar salad. • Flambéed Consommé. • Scampi a la crème flambé • Steak Diane* • Steak* (with choice of sauces – pepper, red wine, mushroom) • Crepes suzette • Pineapple Flambé / Banana Flambé • Irish Coffee / Cafe Serpentine • Omelette au rhum. • Roast Chicken/ Turkey/Duck/Lamb (Carving only)

Course Code : USHO604C Advanced Housekeeping	
CO1	Budget and Budgetary Control Introduction Types of budgets Budget planning process Preparing the budget Formats Controlling expenses Inventory control
CO2	Preopening Property Operations Setting up housekeeping Countdown to opening

	Preparing snagging list Furniture and Accessories Types Selection Care 5 Guestroom Layout Planning room layouts (Twin / Double / Suite / Handicapped / Service Apartment) Sizes of rooms
CO3	Risk and Environmental Management Fire safety and accident prevention Hazards Prevention Crisis handling First Aid Dealing with emergencies Fire Bomb threat Death Natural Disasters Minimising theft Guest theft
CO4	Furniture and Accessories Types Selection Care 5 Guestroom Layout Planning room layouts (Twin / Double / Suite / Handicapped / Service Apartment) Sizes of room

Course Code : ADVANCED FRONT OFFICE	
CO1	Yield Management Introduction Concept of Yield Management Applications(Hospitality Industry) Various strategies to maximise yield Capacity Management
CO2	Passport and Visa Passport Definition and Types of Passport Guidelines for Indian Passport Holders Issue of New Passport Renewal Of Passport Passport for Minor
CO3	Revenue Management Terms
CO4	Handling Guest Complaints & Situations Theft, Drunken guest & Difficult guest, Bomb Threat, Fire, Death, Guest with Health Problems, Service related complaint, Black Listed Guest, Wake up call, Discrepancy in charges, Pet Policy