



Mugberia Gangadhar Mahavidyalaya

ESTD.-1964

(UGC Aproved & NACC "B" Level Govt. aided College)

Department of Tourism & Hotel Management

(Under the NSQF schemes of UGC)

ACADEMIC YEAR: 2020-2021

MUGBERIA GANGADHAR MAHAVIDYALAYA

Department of Tourism & Hotel Management

B.VOC IN Tourism & Hotel Management

Programme Outcome (PO):

This Three-year Undergraduate programme is divided into VI semesters with theory, practical components and Internship. Students undergoing this programme would be equipped with sufficient knowledge in the field of hospitality science. This programme envisages the students to be well prepared for the job market with sufficient knowledge in the core areas.

- PO1.** Food Production of different cuisines of the world.
- PO2.** Food & Beverage Service techniques.
- PO3.** Front Office Management in the hospitality industry.
- PO4.** Accommodation Operation of the hotel.
- PO5.** Hygiene and Sanitation in and around the hotel.
- PO6.** Nutrition and food standards of the food prepared in the hotel.
- PO7.** Accounting of the hotel and of the different outlets of the hotel
- PO8.** Human Resource Management
- PO9.** Facilities Management
- PO10.** Law pertaining to the hotel and industries relating to hospitality industry
- PO11.** Tourism Management
- PO12.** Marketing of the products and services of the hospitality sector
- PO13.** Hospitality Information System of the hotel with the basic use of computers
- PO14.** Internship in the Hotel Industry

PROGRAMME SPECIFIC OUTCOME (PSO)

- PSO1.** Gain Knowledge of the different cuisines of the world.
- PSO2.** Learn to be professional in their outlook appearance.
- PSO3.** Learn time management and stress management.
- PSO4.** Learn to communicate with the people.
- PSO5.** Learn how to manage the hotels in times of crisis and disaster.
- PSO6.** Provides Employability skills in the hospitality industry and various related sectors.
- PSO7.** Understand detail about all the department of the hotel.
- PSO8.** Understanding the functions of non-core departments like accounts, human resource, marketing, etc.

B.VOC IN TOURISM AND HOTEL MANAGEMENT SEMESTER I

Course Name : General proficiency and communicative English
Course Code : TH/121
Pedagogy : Lectures, assignments, discussions, case studies.
Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course Outcome:

- CO1. Fluent in English oral communication
- CO2. Perfect written communication
- CO3. Creative skills in presenting stories

Course Name : French 1
Course Code : TH/122
Pedagogy : Lectures, assignments, discussions, case studies.
Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course Outcome:

- CO4. Basic knowledge about French alphabets and grammar
- CO5. Basic written communication
- CO6. Skills in perfecting pronunciations

Course Name : Food Production I
Course Code : TH/123

Objective : To provide an overview of the culinary history and emphasize on the aim's objectives of cooking, commodities used in food and an in-depth study of kitchen organization and equipment's.

Pedagogy : Lectures, assignments, discussions, case studies.

Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course Outcome:

- CO7. Learn about the history of different cuisines.
- CO8. Learn about the Aesthetics and use of different equipment's.
- CO9. Know who is who in the kitchen and their duties and responsibilities.
- CO10. Learn in detail about different ingredients used in the kitchen.
- CO11. Familiarise about the spices, herbs and all different tastes.

Course Name : Food and Beverage Service I
Course code : TH/124

Objectives : To Provide the students basic knowledge about the F&B Service department in operations, menu planning, and different types of services.

Pedagogy : Lectures, Assignments, discussions, case studies.

Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course Outcome:

- CO12. They will come to know what it means by food and beverage department
- CO13. They will able to plan themselves by knowing the hierarchy
- CO14. Able to know the different departments to coordinate
- CO15. Able to set menu
- CO16. Know about different types of service
- CO17. Know more about Coffee and tea production, types , difference

Course Name : Front Office Management I
Course code : TH/125

Objectives: To make the students understand, organize and perform front office functions that are critical to the success of the hotel. Build and develop a strong front office team, through ongoing training and performance and to communicate to people in a professional manner.

Pedagogy : Discussions, Assignments, Lectures and case studies, it includes teaching the students with hands on experience through practical sessions

TOURISM & HOTEL MANAGEMENT

Evaluation Method:

- The students have two internal tests every semester.
- There are two assignments given every semester to test the knowledge of the students.
- At the end of the semester, there will be a university board exam on the Course.
- They are scouted for their discipline in the class and marks are evaluated.

Course Outcomes:

CO18. This Course or course enables the students to execute service-marketing principles during customer interactions, then lead to satisfied guests

CO19. The purpose of this Course is to develop a customer focused training guidelines concepts and best training practices that can be applied to the hotel workplace.

CO20. The Course focuses on topics like type of hotels, types of meal plans, duties and responsibilities, reservations and Pre registration processes.

CO21. It allows the individual to take a step professionally and be ready at all times even when it comes to in times of emergencies at workplace.

CO22. Eventually this Course gives an overall idea as to how the front office works and functions in the hospitality industry

CO23. To impart to the students latest and relevant knowledge from the field of management

Course Name : Hygiene & Sanitation

Course code : TH/126

Objectives : To provide the students with information on the various aspects of hygiene and sanitation with regard to food, premises and equipment used in the hotel .How to handle food on various aspects ,foods such as vegetables ,meat and dairy products.

Pedagogy : Lectures, assignments, discussions, case studies and problem solving

Evaluation method:

- The students have two internal tests every semester
- There are two assignments given every semester to test the knowledge of the students
- At the end of the semester there will be a university board exam on the Course
- They are scouted for their discipline in the class and campus and marks are evaluated

Course Outcomes:

CO24. Maintaining personal hygiene is necessary for many reasons; personal, social, health, psychological or simply as a way of life. Keeping a good standard of hygiene helps to prevent the development and spread of infections, illnesses and bad odours. Most people are very conscious of personal hygiene

CO25. Let the students know about Hygiene to be followed in daily life as well as professional life.

CO26. It becomes the most important thing for a student to maintain hygiene to attain standards and thus contribute towards the company standards.

CO27. Let the student know how to use different types of equipments and how to sanitize, clean them.

Course Name : Food Production Practical I

Course Code : TH/127

Objective : To make students learn the following:

- Preparation of basic Indian spice mixture - dry and paste.
- Pre-preparation vegetable, fish and meat.
- Different methods of cooking – rice, vegetables, meat and fish,
- Basic Indian bread preparation and variations.
- Basic Indian snacks.

Pedagogy : Demonstration, Presentation, Briefing, Menu Preparation.

Evaluation method : 1 Model Practical Exam, 1 Final Practical Semester Exam.

Course Outcome:

CO28. Learn about the different cuisines in India.

CO29. Prepare dishes of different cuisines in different states of India.

CO30. Learn different cooking techniques and methods in Indian cuisines.

TOURISM & HOTEL MANAGEMENT

Course Name : **Food and Beverage Service Practical I**
Course code : **TH/128**
Objectives : To give Students practical exposure to basic service skills in a model restaurant
Pedagogy : By Practical Training

Evaluation method:

- 1 modal practical test
- 1 final practical exam with Viva

Course Outcome:

CO31. They will be able to identify the different types of glassware, crockery, cutlery, trolley, tables etc..

CO32. Able to lay and relay the table

CO33. Know the standard water service

Course Name : **Front Office Management Practical I**

Course code : **TH/129**

Objectives: Build and develop a strong front office team, through ongoing training and performance and to communicate to people in a professional manner. Expose to the elements of operations through practical training in the labs. Telephone manners and telephone handling are taught to students and etiquettes required for hospitality.

Pedagogy: Practical's, real time scenarios, pictorial presentation, hands on training case studies and discussions.

Evaluation method:

- There will be a model and university board exam conducted every semester to test the knowledge of the students
- Students will be evaluated on the basis of grooming ,journal and viva

Course Outcomes:

CO34. The purpose of this Course is to develop a customer focused training guidelines concepts and best training practices that can be applied to the hotel workplace.

CO35. Learn how to be well groomed while giving professional services to the guests

CO36. To handle situations of various types and different guests and calm the situation and make the best of it

CO37. Gives a clear view of the front office operations and the interests of the person to cling onto it

CO38. It builds up confidence among the individuals through practical training

Course Name : **Project work**
(vocational Training of one month)

Course code : **TH/130**

Objective : To train the students in the workings of the hotel industry

Pedagogy : On the Vocational Training

Evaluation Method: Project work, VIVA, PPT Presentation.

Course outcomes:

CO39. Trained with the workings of the departments of the hotel.

CO40. Understand responsibilities and work ethics.

CO41. Time management.

B.VOC IN TOURISM & HOTEL MANAGEMENT II SEMESTER

Course Name : **General proficiency and communicative English**
Course Code : **TH/131**
Pedagogy : Lectures, assignments, discussions, case studies.
Evaluation method : 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course outcome:

- CO42.** Effective reading, writing, speaking and listening skills.
- CO43.** Better conversation skills to communicate in real life situations.
- CO44.** Improved skills in role play and enactment of a situation.

Course Name : **French 2**
Course Code : **TH/132**
Pedagogy : Lectures, assignments, discussions, case studies.
Evaluation method : 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course outcome:

- CO45.** Effective writing and speaking skills.
- CO46.** Improved conversation skills .
- CO47.** Improved skills in Translations.

Course Name : **Food Production II**
Course Code : **TH/133**

Objective : To provide an in-depth knowledge about cereals, fish, eggs, soups, sauces and various methods of cooking

Pedagogy : Lectures, assignments, discussions, case studies.
Evaluation : 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course Outcome:

- CO48.** Learn about the use of cereals in the catering industry.
- CO49.** Learn about the different methods of preparation of food in both small and large quantity by using different techniques.
- CO50.** Learn how to clean and cut a fish.
- CO51.** Learn the preparation of eggs, fish, seafood, different stocks, soups and sauces.

Course Name : **Food and Beverage Service II**
Course code : **TH/134**
Objectives : To give Students proper knowledge in depth on Wine
Pedagogy : : Lectures, Assignments, discussions, case studies.
Evaluation method : 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course outcome

- CO52.** They will be able to define what does wine mean and types of grapes and production.
- CO53.** New and Old world wine
- CO54.** It helps them to know about wine law and label reading
- CO55.** It makes them to be knowable about wine regions
- CO56.** They Can define what is sparkling wine and its method

Course Name : **Accommodation Operations I**
Course code : **TH/135**

Objectives:

- To make the students understand, organize and perform the duties that are critical to the success of the hotel. Build and develop a strong Housekeeping team, through ongoing training and performance. To communicate to people in a professional manner.
- It gives an understanding of the various cleaning procedures for each task in the hotel housekeeping as well as the practical aspects of the Course.

- It mainly stresses on aspects like cleaning of public areas, fibers and fabrics ,uniforms and linen and their use and maintenance

Pedagogy : Discussions, Assignments, Lectures and case studies, it includes teaching the students with hands on experience through practical sessions

Evaluation Method:

- The students have two internal tests every semester
- There are two assignments given every semester to test the knowledge of the students
- At the end of the semester there will be a university board exam on the Course
- They are scouted for their discipline in the class and campus and marks are evaluated
- Students give brief seminars to show their level of understanding of the Course.

Course Outcomes:

CO57. Identify the role of housekeeping in a hospitality operation. Describe the typical cleaning responsibilities of the department and the tasks associated with them.

CO58. Explain how to follow environmentally sound procedures for sustainable housekeeping and best practices.

CO59. Describes how an executive housekeeper budgets, controls inventories and expenses.

CO60. Use scheduling skills to manage tasks, resources and contingencies effectively and efficiently.

CO61. Interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.

CO62. It gives a sense of responsibility towards the individual on how to manage time and finish work effectively and skilfully.

CO63. Makes the individual stable at every step of the programs to achieve a better

Course Name : **Nutrition & Food Science**

Course code : **TH/136**

Objectives : To give the students an understanding of the fundamentals of nutrition to establish the role of nutrition in relation to health. To promise knowledge of food science so that they will be able to apply this knowledge in producing quality food products

Pedagogy : Lectures, assignments, discussions, case studies and problem solving

Evaluation method:

- The students have two internal tests every semester
- There are two assignments given every semester to test the knowledge of the students
- At the end of the semester there will be a university board exam on the Course
- They are scouted for their discipline in the class and campus and marks are evaluated
- Students give brief seminars to show their level of understanding of the Course.

Course Outcomes:

CO64. Summarize and critically discuss current topics of importance in culinary & food science.

CO65. Identify and explain nutrients in foods and the specific functions in maintaining health

CO66. Apply principles of menu planning and food presentation.

CO67. Discuss basic principles and practices of cleaning and sanitation in food preparation operations.

CO68. Explain the effects of common food preparation methods and food storage conditions on survival and growth of microbial contaminants.

CO69. Apply culinary terminology knowledge to described food products.

Course Name : **Food Production Practical II**

Course Code : **TH/137**

Objective : To expose students to the practical aspects of the following:

- Asian cookery – Preparation.

- Cuts of Vegetable, fish and meat,
- Use of sauces, condiments and marinades.
- Preparation of Asian style stocks and sauces.
- Preparation of Asian garnishes and presentation.
- Preparation of Asian breads, rice, noodles, soups and snacks.

Pedagogy : Demonstration, Presentation, Briefing, Menu Preparation.

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Evaluation : 1 Model Practical Exam, 1 Final Practical Semester Exam.

Course Outcome:

CO70. Learn about the different cuisines in Asia.

CO71. Prepare dishes of different cuisines in different Countries of Asia.

CO72. Learn different cooking techniques and methods in cuisines of different countries of Asia.

Course Name : **Food and Beverage Service Practical II**

Course code : **TH/138**

Objectives : To give Students practical exposure to basic service skills in a model restaurant

Pedagogy : By Practical Training

Evaluation : 1 Model Practical Exam, 1 Final Practical Semester Exam.

Course Outcome:

CO73. Able to prepare wine and beverage list

CO74. Know the slandered way of juice and soft drink service

CO75. They will prepare still and fortified wine

CO76. It makes them to do a 5 course TDH English and French menu with appropriate wine

Course Name : **Accommodation Operation Practical I**

Course Code : **TH/139**

Objectives : Build and develop a strong Housekeeping team, through ongoing training and performance and to communicate to people in a professional manner. Expose to the elements of operations through practical training in the labs. To identify and usage of cleaning equipments ,cleaning various surfaces and the chemicals to use with accordance to the safety measures .To have a practical knowledge of the equipments and various cleaning agents used in the housekeeping operations

Pedagogy : Practical's, real time scenarios, pictorial presentation , hands on ` training case studies and discussions .

Evaluation method:

- There will be a model and university board exam conducted every semester to test the knowledge of the students
- Students will be evaluated on the basis of grooming ,journal and viva and identification of different cleaning agents
- How good students handle Guest situations in the hotel ,during practical exam

Course Outcomes:

CO76. The sequence of cleaning, cleaning the bedrooms, inspection, deep cleaning, turndown service and special requests.

CO78. Looks at types of hotels and the relationship between hotel divisions and departments, the relationship between housekeeping and the front office as well the importance of housekeeping and maintenance.

CO79. Students will know different types of equipments and how to use them

CO80. They will learn how to clean various surfaces and safety concerned while using them

CO81. Makes them know about the trending and latest equipments or services used in the industry

Course Name : **Project work (One Month Vocational Training)**

Course code : **TH/140**

Objective : To train the students in the workings of the hotel industry

Pedagogy : On the Job Training

Evaluation Method: Project work, VIVA, PPT Presentation.

Course outcomes:

CO82. Trained with the workings of the departments of the hotel.

CO83. Understand responsibilities and work ethics.

CO84. Time management.

B.VOC IN TOURISM & HOTEL MANAGEMENT
SEMESTER III

Course Name : Food Production III

Course Code : TH/141

Objective : To provide an insight into milk and milk products, vegetables and fruits, sugars, Indian sweets, fats and oils and cooking fuels. Special methods of cooking.

Pedagogy : Lectures, assignments, discussions, case studies.

Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course Outcome:

CO85. Learn about the use of Milk and milk products.

CO86. Preparation of ice-cream and cheese.

CO87. Different ways and styles to prepare Indian sweets.

CO88. Learn about the manufacturing process of sugar and its uses in the catering industry.

CO89. Learn about use of different cooking fuels.

CO90. Learn use and implementation of special methods of cooking.

Course Name : Food and Beverage Service III

Course code : TH/142

Objectives : To give Students proper knowledge in depth on beer, spirits, liqueurs, cocktails, and bar operation

Pedagogy : Lectures, Assignments, discussions, case studies.

Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course Outcome:

CO91. It makes them to define the basic 6 spirits and its manufacturing process with international brands

CO92. It helps to know how beer is produced and its types and brands

CO93. It makes them to understand the liqueur and its production and uses with service standards

CO94. They can understand the history , types mixing methods classic styles of cocktail

CO95. They study more about bar duties , equipment , parts and staff in bar

Course Name : Front Office Management II

Course code : TH/143

Objectives : To make the students understand, organize and perform front office functions that are critical to the success of the hotel. Build and develop a strong front office team, through ongoing training and performance. To communicate to people in a professional manner.

Pedagogy : Discussions, Assignments, Lectures and case studies, it includes teaching the students with hands on experience through practical sessions.

Evaluation method:

- The students have two internal tests every semester
- There are two assignments given every semester to test the knowledge of the students
- At the end of the semester there will be a university board exam on the Course
- They are scouted for their discipline in the class and campus and marks are evaluated
- Students give brief seminars to show their level of understanding of the Course.

Course Outcomes:

CO96. The purpose of this Course is to develop a customer focused training guidelines concepts and best training practices that can be applied to the hotel workplace.

CO97. This Course or course enables the students to execute service-marketing principles during customer interactions, then lead to satisfied guests

CO98. eventually this Course gives an overall idea as to how the front office works and functions in the hospitality industry

CO99. The Course focuses on topics like check –in, front office accounting, rooming procedure , check-out and settlement process

CO100. To impart to the students latest and relevant knowledge from the field of management theory and practice.

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Course Name : Accommodation Operations II

Course Code : TH/144

Objectives : To make the students understand, organize and perform the duties that are critical to the success of the hotel. Build and develop a strong Housekeeping team, through ongoing training and performance. To communicate to people in a professional manner .It gives an understanding of the various cleaning procedures for each task in the hotel housekeeping as well as the practical aspects of the Course .It mainly stresses on aspects like cleaning of public areas, fibres and fabrics ,uniforms and linen and their use and maintenance

Pedagogy : Discussions, Assignments, Lectures And case studies ,it includes teaching the students with hands on experience through practical sessions

Evaluation Method:

- The students have two internal tests every semester
- There are two assignments given every semester to test the knowledge of the students
- At the end of the semester there will be a university board exam on the Course
- They are scouted for their discipline in the class and campus and marks are evaluated

Course Outcomes:

CO101. Describes how an executive housekeeper budgets, controls inventories and expenses.

CO102.Use scheduling skills to manage tasks, resources and contingencies effectively and efficiently.

CO103. Interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.

CO104. It gives a sense of responsibility towards the individual on how to manage time and finish work effectively and skilfully.

CO105. Makes the individual stable at every step of the programs to achieve a better

CO106. Identify the role of housekeeping in a hospitality operation. Describe the typical cleaning responsibilities of the department and the tasks associated with them.

CO107. Explain how to follow environmentally sound procedures for sustainable housekeeping and best practices.

CO108. More stress on design, pest control and safety features of the hotel and management operations

CO109. Students give brief seminars to show their level of understanding of the Course.

Course Name : Hospitality Accounting

Course code : TH/145

Objective : To explore the students to understand the basic concept of accounting and to apply the principles of accounting in hotels

Pedagogy : lectures, assignments, discussions, case studies

Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course Outcome:

CO110. It will help the students to know what accountancy in hospitality sector

CO111. Students will understand how to keep in track of various transactions of the business pertaining to finance

CO112. It has helped the students to understand the various books maintained by the accounts section.

CO113. Hospitality accounting will give the knowledge to students , how advanced it is from other aspects and departments of the hotel

CO114. It will provide clear picture to students regarding the annual financial statement.

Course Name : Human Resource Management

Course code : TH/146

Objective : To provide the students with a comprehensive overview and the functions of human resource department

Pedagogy : lectures, assignments, discussions, case studies

Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course Outcome:

CO115. It will help the students to know what is personal management

CO116. Students have understood what records are being maintained by the personnel department

CO117. It has helped the students to understand the various activities of the human resource department

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CO118. HRM will provide the knowledge to students regarding the process of selection, recruitment, fringe benefits, employee safety

CO119. It gives clear picture to students regarding performance appraisal and problems in industry which are arising due to attrition

Course Name : Food Production Practical III

Course Code : TH/147

Objective : To expose students to the practical aspects of the following:

- Preparation of stocks and its clarification, glazes, reduction, sauces (hot and cold).
- Classical cuts of vegetables and potatoes – 10 potato and 5 vegetable preparation.
- Basic baking – short crust pastry (sweet and savory), continental rolls and breads, sponge cake.

Pedagogy : Demonstration, Presentation, Briefing, Menu Preparation.

Evaluation Method: 1 Model Practical Exam, 1 Final Practical Semester Exam.

Course Outcome:

CO120. Learn about the continental cuisine.

CO121. Prepare dishes of different regions involved in continental cuisine.

CO122. Learn different cooking techniques and methods in continental cuisine.

Course Name : Food and Beverage Service Practical III

Course code : TH/148

Objectives : To give Students practical exposure to service skills in a model restaurant.

Pedagogy : By Practical Training

Evaluation Method: 1 Model Practical Exam, 1 Final Practical Semester Exam.

Course Outcome:

CO123. Able to serve different liquors.

CO124. Able to prepare different Mocktails and cocktails.

CO125. Can identify the different equipment used bar.

CO126. Able to serve spirits in a proper way.

Course Name : Front Office Management Practical II

Course code : TH/149

Objectives : Build and develop a strong front office team, through ongoing training and performance. To communicate to people in a professional manner. Expose to the elements of operations through practical training in the labs. Handling of mails and messages arrival drills for fits, how to manage bookings for large number of groups and individual travellers and their requests

Pedagogy : Practical's, real time scenarios, pictorial presentation, hands on training case studies and discussions

Evaluation Method:

- There will be a model and university board exam conducted every semester to test the knowledge of the students
- Students will be evaluated on the basis of grooming, journal and viva
- How good students handle Guest situations in the hotel, during practical exam

Course Outcomes:

CO127. The purpose of this Course is to develop a customer focused training guidelines concepts and best training practices that can be applied to the hotel workplace.

CO128. Learn how to be well groomed while giving professional services to the guests.

CO129. To handle situations of various types and different guests and calm the situation and make the best of it.

CO130. Handling guest requests, messages and mails and case studies depending on the situation.

B.VOC IN TOURISM & HOTEL MANAGEMENT SEMESTER IV

Course Name : Food Production IV

Course Code : TH/149

Objective : To provide an overview of international cuisines of the world and in-depth knowledge of meat, game, pasta and basic bakery.

Pedagogy : Lectures, assignments, discussions, case studies.

Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course Outcome:

CO131. Learn about Brief history of international cuisine and their festive preparation.

CO132. Meat and game pre-slaughter and slaughtering process

CO133. Different cuts of meat with their culinary uses and cooking techniques.

CO134. Manufacturing process of pasta and pasta preparations.

CO135. Working of a bakery and preparation of bakery products.

CO136. Different ways and styles of making bread.

Course Name : **Food and Beverage Service IV**

Course code : **TH/150**

Objectives : To make an in depth study of function catering, planning, organising, staffing managing and merchandising an F&B outlet

Pedagogy : Lectures, Assignments, discussions, case studies.

Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course outcome:

CO137. They can understand what is functional catering and different types of seating styles

CO138. It makes them to understand the gueridon service and the food cooked in this service

CO139. They study about planning and its importance in outlets

CO140. It helps them to beware of mouth of truth and value of guest feedback

CO141. They will able to handle guest complaints

CO142. Study about different types of trainings provide

Course Name : **Accommodations Operations II**

Course code : **TH/151**

Objectives : To make the students understand, organize and perform the duties that are critical to the success of the hotel. Build and develop a strong Housekeeping team, through ongoing training and performance. To communicate to people in a professional manner. It gives an understanding of the various cleaning procedures for each task in the hotel housekeeping as well as the practical aspects of the Course .It mainly stresses on aspects like training, scheduling, interior design and the organization

Pedagogy : Discussions, Assignments, Lectures and case studies, it includes teaching the students with hands on experience through practical sessions.

Evaluation Method:

- The students have two internal tests every semester
- There are two assignments given every semester to test the knowledge of the students
- At the end of the semester there will be a university board exam on the Course
- They are scouted for their discipline in the class and campus and marks are evaluated
- Students give brief seminars to show their level of understanding of the Course.

Course Outcomes:

CO143. Describes how an executive housekeeper budgets, controls inventories and expenses.

CO144. Use scheduling skills to manage tasks, resources and contingencies effectively and efficiently.

CO145. Interact with others in groups or teams in ways that contribute to effective working

relationships and the achievement of goals.

CO146. It gives a sense of responsibility towards the individual on how to manage time and finish work effectively and skilfully

CO147. Makes the individual stable at every step of the programs to achieve a better

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CO148. Identify the role of housekeeping in a hospitality operation. Describe the typical cleaning responsibilities of the department and the tasks associated with them.

CO149. Explain how to follow environmentally sound procedures for sustainable housekeeping and best practices.

CO150. More stress on design, pest control and safety features of the hotel and management operations

Course Name : Front Office Management III

Course code : TH/152

Objectives : To make the students understand, organize and perform front office functions that are critical to the success of the hotel. Build and develop a strong front office team, through ongoing training and performance. To communicate to people in a professional manner.

Pedagogy : Discussions, Assignments, Lectures and case studies, it includes teaching the students with hands on experience through practical sessions

Evaluation Method:

- The students have two internal tests every semester
- There are two assignments given every semester to test the knowledge of the Course
- At the end of the semester there will be a university board exam on the Course
- They are scouted for their discipline in the class and campus and marks are evaluated
- Students give brief seminars to show their level of understanding of the Course
- Industrial visit to see the actual process in progress gives a clear picture of the product.

Course Outcomes:

CO151. The purpose of this Course is to develop a customer focused training guidelines concepts and best training practices that can be applied to the hotel workplace.

CO152. This Course or course enables the students to execute service-marketing principles during customer interactions, then lead to satisfied guests

CO153. Gives an overall idea as to how the front office works and functions in the hospitality industry

CO154. The Course focuses on topics like check –in, front office accounting, rooming procedure , check-out and settlement process

CO155. To impart to the students latest knowledge from the field of management theory and practice.

CO156. In depth knowledge and exposure to the managing side of the front office operations

Course Name : Facilities Management

Course Code : TH/153

Objective : To enable the students to understand and appreciate the facilities that exist in a hotel

Pedagogy : Lectures, assignments, discussions, case studies

Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course Outcomes:

CO157. It will help the students to understand the various facilities which are required to run a hotel

CO158. It will give the accurate knowledge regarding various pipeline, connection, wiring work need to be done before construction of a hotel

CO159. It will educate the students on what things have to be considered while preparing a blueprint.

Course Name : Hotel Law

Course code : TH/154

Objective : To help students to understand the legal responsibilities of business in respect of various legislation and laws, industrial mercantile affecting the hotel industry in respect of guests, their property, safety, employees and third party.

Pedagogy : Lectures, assignments, discussions, case studies

Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course Outcomes:

CO160. It will help the students to know what is meant by legislation

CO161. Students will understand the laws relating to hotel, guests, etc.

CO162. It will give accurate knowledge regarding food legislation and prevention of food adulteration.

CO163. It will give the information regarding rights and responsibilities of inn keeper towards guests
CO164. The labor laws understood in detail.

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Course Name : Food Production Practical IV

Course Code : TH/155

Objective : To expose students to the practical aspects of the following:

- International continental cookery. Pasta preparation.
- Preparation of different types of bakery items
- Flaky pastry, choux pastry and hot water crust pastry, Sponge, Savarins / brioches

Pedagogy : Demonstration, Presentation, Briefing, Menu Preparation.

Evaluation Method: 1 Model Practical Exam, 1 Final Practical Semester Exam.

Course Outcome:

CO165. Learn about the continental cuisine.

CO166. Prepare dishes of different regions involved in continental cuisine.

CO167. Learn different cooking techniques and methods in continental cuisine.'

CO168 Prepare different sponge cakes and gateaux.

CO169. Preparation of different pastries which are prepared in the bakery

Course Name : Food and Beverage Service Practical IV

Course Code : TH/156

Objectives : To give Students practical exposure to service skills in a modal restaurant

Pedagogy : By Practical Training

Evaluation Method: 1 Model Practical Exam, 1 Final Practical Semester Exam.

Course Outcome

CO170. They will able to do English and French banquet menu

CO171. It helps them to do a5-6 course French classical menu with wine

CO172. They can lay the cover of the classical menu based

CO173. They will be preparing menu for theme dinners, food festivals etc...

CO174. Gueridon service (crepe suzette, banana flambé ,Irish coffee serpent coffee pepper steak, etc)

CO175. Able to do the frilling of banquets

Course Name :

Project work : Industrial Training of four month

Course code : TH/157

Objective : To train the students in the workings of the hotel industry

Pedagogy : On the Industrial Training

Evaluation Method: Project work, VIVA, PPT Presentation.

Course outcomes:

CO176. Trained with the workings of the departments of the hotel.

CO177. Understand responsibilities and work ethics.

CO178. Time management.

B.VOC IN TOURISM & HOTEL MANAGEMENT SEMESTER V

Course Name : Food Production V

Course Code : TH/158

Objective : To provide an overview of working of the Gard manger department and quantity food production. Also overview of bakery products, breads, confectionaries, cakes and icings.

Pedagogy : Lectures, assignments, discussions, case studies.

Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course Outcome:

CO179. Learn about the workings of the garde manger and the quantity food production.

CO180. Learn about the aesthetics and preparation of decorated cakes and the icing techniques used in different types of cakes.

CO181. Preparation of breads from different countries.

CO182. Preparation of chocolate and sugar preparations.

Course Name : Food and Beverage Management

Course code : TH/159

Objectives : To help the students understand the fundamentals and complexities of controlling food and beverage products, activities, and costs

Pedagogy : Lectures, Assignments, discussions, case studies and problem solving

Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course Outcome:

CO183. It makes them to determine food and beverage standards

CO184. They can understand the pricing and influence of menu

CO185. It makes them aware of purchase and receiving controls

CO186. They can understand the storing and issuing controls

CO187. It helps them to do the revenue controls

CO188. They will be able to do the actual food and beverage costing

Course Name : Tourism Management

Course code : TH/160

Objectives : To familiarize students with various aspects of tourism and its key concepts and the trends in travel industry .to know the various tourism services and operations, geography and tourism policies that prevail the world market in tourism

Pedagogy : Lectures ,assignments, discussions ,case studies

Evaluation Method:

- The students have two internal tests every semester
- There are two assignments given every semester to test the knowledge of the students
- At the end of the semester there will be a university board exam on the Course

Course Outcomes:

CO189. It teaches students to Practice empathy and respect for diversity and multicultural perspectives.

CO190. Apply principles of sustainability to the practice of tourism in the local and global context.

CO191. Evaluate and apply various research methods commonly used in the context of tourism.

CO192. Work collaboratively in groups, both as a leader and a team member, in diverse environments, learning from and contributing to the learning of others.

Course Name : Marketing Management

Course code : TH/161

Objective : To educate the students regarding the basic concepts and tools of marketing.

Pedagogy : lectures, assignments, discussions, case studies

Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course Outcomes:

CO193. Students have understood what is marketing and its importance in hospitality sector

CO194. It has given knowledge regarding the various challenges

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CO195. It has helped the students to understand the various marketing strategies used by hotel to survive in the market

CO196. Marketing has given knowledge regarding product life cycle and its working in the market

CO197. It has given clear picture to students regarding the modern methods of marketing which has helped many hotel industries to survive in the market.

Course Name : Hospitality Information System

Course code : TH/162

Objective : To educate students on with the bases of computer application and its use in hotel industry

Pedagogy : lectures, assignments, discussions, case studies

Evaluation Method: 2 Internal Theory Test, 1 Final Theory Semester Exam.

Course outcomes:

CO198. It will give knowledge regarding evolution of computers

CO199. It will educate on essentials of computer system

CO200. Accurate information is given regarding the hardware and software

CO201. Programming language has been taught

CO202. The importance of computers in hospitals is being taught

Course Name : Accommodation Administration

Course code : TH/163

Objectives : To make the students understand, organize and perform the duties that are critical to the success of the hotel . Build and develop a strong Housekeeping team , through ongoing training and performance and to communicate to people in a professional manner .It gives an understanding of the various cleaning procedures for each task in the hotel housekeeping as well as the practical aspects of the Course .It mainly stresses on aspects like .It enables the student to understand and manage the managerial aspects of rooms division

Pedagogy : Discussions ,Assignments, Lectures And case studies ,it includes teaching the students with hands on experience through practical sessions

Evaluation method:

- The students have two internal tests every semester
- There are two assignments given every semester to test the knowledge of the students
- At the end of the semester there will be a university board exam on the Course

Course Outcomes:

CO203. Interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.

CO204. It gives a sense of responsibility towards the individual on how to manage time and finish work effectively and skilfully.

CO205. Describes how an executive housekeeper budgets, controls inventories and expenses.

CO206. Makes the individual stable at every step of the programs to achieve a better

CO207. Identify the role of housekeeping in a hospitality operation. Describe the typical cleaning responsibilities of the department and the tasks associated with them.

CO208. Explain how to follow environmentally sound procedures for sustainable housekeeping and best practices.

CO209. More stress on management side of the operations in the hotel such as revenue management, housekeeping controls and training aspects.

Course Name : Food Production Practical V

Course Code : TH/164

Objective : To expose students to the practical aspects of the following:

- Preparation of the Guard manger department.
- Preparation of stuffed breads.

- Preparation of deserts and pastries.
- Preparation of cakes and specialty cakes.

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Pedagogy : Demonstration, Presentation, Briefing, Menu Preparation.

Evaluation Method: 1 Model Practical Exam, 1 Final Practical Semester Exam.

Course Outcome:

CO210. Plan and prepare full menu by themselves.

CO211. Prepare dishes by managing time and ingredients tactfully.

CO212. Present prepared food in innovative way and styles.

CO213. Prepare dishes from the Food and Beverage department.

Course Name : Hospitality Information System Practical

Course code : TH/165

Objective : To educate students on the bases of computer application and its uses practically

Pedagogy : lectures, assignments, discussions, case studies

Evaluation Method: 1 Model Practical Exam, 1 Final Practical Semester Exam.

Course outcomes:

CO214. Describe the basic functions common to property management systems

CO215. Identify, describe and differentiate between both front house and backhouse property

CO216. Management system modules.

CO217. Identify standalone technology systems that may interface with RMS.

B.VOC IN TOURISM & HOTEL MANAGEMENT
SEMESTER VI

Course Name : Project Work (Job Training of Five Months)
Course code : TH/165
Objective : To train the students in the workings of the hotel industry
Pedagogy : On the Job Training
Evaluation Method: Project work, VIVA, PPT Presentation.
Course outcomes:
CO218. Trained with the workings of the departments of the hotel.
CO219. Understand responsibilities and work ethics.
CO220. Time management.

TOURISM & HOTEL MANAGEMENT

PO AND CO Mapping

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PO13	PO14	Average
CO1	2	1	3	2	2	1	3	2	1	3	2	2	1	1	1.85
CO2	1	3	1	3	2	3	1	2	2	2	1	3	2	2	2.00
CO3	2	2	3	2	1	2	2	3	3	3	2	1	1	3	2.14
CO4	3	1	2	1	2	1	3	2	2	2	3	2	2	2	2.00
CO5	2	2	1	2	2	2	2	1	2	2	2	3	3	1	1.92
CO6	1	1	2	3	3	3	3	2	3	1	1	2	2	2	2.07
CO7	2	2	3	2	3	2	2	3	2	1	2	2	1	3	2.14
CO8	3	1	2	1	2	1	2	2	2	2	3	3	2	2	2.00
CO9	2	2	1	2	3	2	2	1	1	1	2	2	3	1	1.78
CO10	2	1	2	3	2	3	1	2	3	2	1	2	2	2	2.00
CO11	3	3	3	2	1	2	2	1	2	1	1	1	1	3	1.85
CO12	2	2	2	1	2	1	2	2	1	2	2	3	2	2	1.85
CO13	1	3	3	2	3	2	3	3	2	3	3	2	3	1	2.42
CO14	2	3	2	3	2	3	2	2	1	2	2	1	2	1	2.00
CO15	3	2	3	2	1	2	1	3	2	2	1	2	1	2	1.92
CO16	2	3	2	2	2	1	2	2	3	3	2	1	1	3	2.07
CO17	1	1	1	3	3	2	3	1	2	2	3	2	2	2	2.00
CO18	2	2	2	2	2	3	2	2	2	2	2	3	3	1	2.14
CO19	3	3	3	1	1	2	1	2	3	1	1	2	2	2	1.92
CO20	2	2	2	1	2	1	2	2	2	3	2	2	1	3	1.92
CO21	2	1	1	2	3	2	1	1	2	2	3	3	2	2	1.92
CO22	3	2	2	3	2	3	2	2	1	1	2	2	3	1	2.07
CO23	2	3	1	2	1	2	3	3	3	2	1	2	2	2	2.00
CO24	2	2	1	1	2	1	2	2	2	1	1	1	1	3	1.57
CO25	1	1	2	2	3	2	1	3	1	2	2	3	2	2	1.92
CO26	3	2	3	2	2	3	2	2	2	3	3	2	3	1	2.28
CO27	2	3	2	3	1	2	3	1	1	2	2	1	2	1	1.85
CO28	1	2	2	2	2	3	2	2	2	2	1	2	1	2	1.85
CO29	2	1	3	1	3	2	1	3	3	3	2	2	1	3	2.14
CO30	2	2	2	2	2	3	2	2	2	2	1	3	2	2	2.07
CO31	1	2	1	3	1	2	3	1	2	3	2	1	1	1	1.92
CO32	3	2	2	2	2	1	2	2	3	2	3	2	2	2	2.42
CO33	2	1	3	3	3	2	3	3	2	2	2	3	3	3	2.50
CO34	1	3	2	3	2	3	2	2	2	1	1	2	2	2	2.25
CO35	2	3	1	2	1	2	1	1	1	1	2	2	1	1	1.62
CO36	3	2	2	1	2	1	2	3	3	2	3	3	2	2	2.00
CO37	2	2	3	1	3	2	3	3	2	1	2	2	3	3	2.37
CO38	3	3	2	2	2	3	2	2	1	2	1	2	2	2	2.37
CO39	2	2	1	3	1	2	1	1	2	1	1	1	1	1	1.62
CO40	1	2	2	2	2	1	2	3	1	2	2	3	2	1	1.85
CO41	2	3	3	3	3	2	3	2	2	3	3	2	3	2	2.62
CO42	3	2	2	2	3	3	2	1	3	2	2	1	2	3	2.25
CO43	2	2	1	3	2	2	1	3	2	2	1	2	1	2	1.75
CO44	3	2	2	2	1	1	2	2	2	3	2	1	1	1	1.85
CO45	2	2	3	1	2	2	3	3	3	2	3	2	2	2	2.25
CO46	1	3	2	1	3	3	2	2	2	2	2	3	3	3	2.12
CO47	2	2	1	2	2	2	1	3	2	1	1	2	2	2	1.85
CO48	3	3	2	1	1	3	2	2	1	3	2	2	1	1	2.12
CO49	2	3	2	2	2	2	3	3	3	2	3	3	2	2	2.37
CO50	3	1	3	3	3	2	2	3	2	1	2	2	3	3	2.50
CO51	1	3	2	3	2	3	1	2	1	2	1	2	2	2	2.12

CO52	2	1	3	2	2	2	1	2	2	1	1	1	1	1	1.85
CO53	3	1	2	3	3	1	2	2	1	2	2	3	2	1	2.00
CO54	2	3	1	1	2	2	2	3	2	3	3	2	3	2	2.00
CO55	1	2	2	2	1	3	2	2	3	2	2	1	2	3	1.85
CO56	2	3	3	3	2	2	3	1	1	2	1	2	1	1	1.85
CO57	3	2	2	3	2	2	2	2	2	3	2	2	1	2	2.25
CO58	2	2	2	2	1	1	1	2	3	2	1	3	2	3	1.62
CO59	2	1	2	1	1	2	2	2	2	3	2	1	1	2	1.62
CO60	3	2	3	3	2	1	3	2	2	2	3	2	2	1	2.37
CO61	2	3	3	2	3	2	2	3	3	2	2	3	3	2	2.50
CO62	1	2	2	3	2	3	1	2	2	1	1	2	2	3	2.00
CO63	2	1	2	3	1	2	2	2	2	1	2	2	1	2	1.85
CO64	3	2	2	2	3	3	2	2	1	2	3	3	2	1	2.37
CO65	2	3	3	2	2	2	3	2	3	1	2	2	3	2	2.37
CO66	1	2	3	3	2	3	2	2	2	2	1	2	2	3	2.25
CO67	2	1	3	3	1	2	2	2	1	1	1	1	1	2	2.00
CO68	3	2	1	2	2	1	3	3	2	2	2	3	2	1	2.12
CO69	2	3	1	2	1	2	2	2	1	3	3	2	3	1	1.85
CO70	3	2	2	3	1	1	1	3	2	2	2	1	2	2	2.00
CO71	2	1	3	2	2	2	1	3	3	2	1	2	1	3	2.12
CO72	1	2	2	1	1	1	2	1	2	3	2	1	1	2	1.37
CO73	2	3	1	1	2	2	3	3	2	2	3	2	2	1	2.12
CO74	1	2	3	3	3	3	2	1	3	2	2	3	3	2	2.25
CO75	1	1	2	3	1	3	2	1	2	1	1	2	2	3	1.75
CO76	2	2	1	1	1	2	1	2	2	3	2	2	1	2	1.50
CO77	3	3	2	2	2	2	2	2	1	2	3	3	2	1	2.25
CO78	2	2	3	3	2	3	2	3	3	1	2	2	3	2	2.50
CO79	1	1	2	3	2	3	3	1	2	2	1	2	2	3	2.00
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CO86	2	2	2	3	2	3	2	3	2	2	1	3	2	1	2.37
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CO90	3	2	2	2	2	3	3	2	1	1	1	2	2	1	2.37
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CO102	3	2	1	2	3	2	3	3	2	2	2	3	3	2	2.37
CO103	3	3	3	1	2	3	1	2	1	1	1	2	2	1	2.25
CO104	1	1	1	3	3	2	3	1	3	3	2	2	1	2	1.71
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CO106	3	3	3	1	1	2	1	2	1	1	2	2	3	2	2.07
CO107	2	2	2	1	2	1	2	2	2	2	1	2	2	1	2.35

CO108	2	1	1	2	3	2	1	1	1	1	1	1	1	1	2.14
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CO110	2	3	1	2	1	2	3	3	3	3	3	2	3	3	2.42
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CO114	2	3	2	3	1	2	3	1	2	2	1	3	2	3	2.14
CO115	1	2	2	2	2	3	2	2	2	3	2	1	1	2	1.92
CO116	1	1	1	3	3	2	3	1	1	2	3	2	2	1	1.85
CO117	2	2	2	2	2	3	2	2	2	2	2	3	3	2	2.21
CO118	3	3	3	1	1	2	1	2	3	1	1	2	2	3	2.00
CO119	2	2	2	1	2	1	2	2	2	3	2	2	1	2	1.85
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CO123	2	2	3	3	3	1	1	2	1	1	1	1	1	2	1.71
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CO125	2	2	2	1	1	2	3	2	1	3	3	2	3	1	2.00
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CO129	2	2	1	1	2	2	3	2	1	2	3	2	2	3	2.00
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CO131	3	2	2	3	2	3	1	2	3	1	1	2	2	1	2.00
CO132	2	3	1	2	2	2	2	3	2	3	2	2	1	2	2.07
CO133	1	2	2	1	3	1	3	2	1	2	3	3	2	3	2.07
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CO136	2	2	3	3	3	1	1	2	1	1	1	1	1	2	1.71
CO137	3	3	2	2	2	1	2	1	2	2	2	3	2	2	2.07
CO138	3	2	2	1	1	2	3	2	1	3	3	2	3	1	2.07
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CO141	2	3	2	2	2	2	2	3	2	3	2	2	1	2	2.14
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CO145	2	3	3	2	2	3	2	3	2	2	2	3	3	2	2.42
CO146	1	2	2	3	1	2	1	2	3	1	1	2	2	3	1.85
CO147	2	1	2	2	1	1	2	1	2	3	2	2	1	2	1.71
CO148	1	1	1	1	2	2	3	2	1	2	3	3	2	3	1.92
CO149	2	2	3	2	3	2	2	3	2	1	2	2	3	2	2.21
CO150	3	3	2	3	2	3	1	2	3	2	1	2	2	1	2.14
CO151	2	2	1	2	2	2	2	3	2	1	1	1	1	2	1.71
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CO153	3	2	1	1	1	3	3	2	3	3	3	2	3	1	2.21
CO154	2	3	2	2	2	2	2	3	2	2	2	1	2	2	2.07
CO155	2	2	3	3	3	1	1	2	1	2	1	2	1	2	1.85
CO156	1	1	2	2	2	1	2	1	2	3	2	1	1	2	1.64
CO157	3	2	2	1	1	2	3	2	1	2	3	2	2	1	1.92
CO158	2	3	3	2	2	3	2	3	2	2	2	3	3	2	2.42
CO159	1	2	2	3	1	2	1	2	3	1	1	2	2	3	1.85
CO160	2	1	2	2	1	1	2	1	2	3	2	2	1	2	1.71
CO161	1	1	1	1	2	2	3	2	1	2	3	3	2	3	1.92
CO162	2	2	3	2	3	2	2	3	2	1	2	2	3	2	2.21
CO163	3	3	2	3	2	3	1	2	3	2	1	2	2	1	2.14

CO164	2	2	1	2	2	2	2	3	2	1	1	1	1	2	1.71
CO165	2	1	2	1	3	1	3	2	1	2	2	3	2	3	2.00
CO166	3	2	2	1	1	2	3	2	1	3	3	2	3	3	2.21
CO167	2	1	3	2	2	3	2	3	2	2	2	1	2	2	2.07
CO168	3	2	1	1	1	3	3	2	3	2	1	2	1	3	2.00
CO169	2	3	2	2	2	2	2	3	2	3	2	2	1	2	2.14
CO170	2	2	3	3	3	1	1	2	1	2	1	3	2	2	1.92
CO171	1	1	2	2	2	1	2	1	2	3	2	1	1	1	1.57
CO172	3	2	2	1	1	2	3	2	1	2	3	2	2	1	1.92
CO173	2	3	3	2	2	3	2	3	2	2	2	3	3	2	2.42
CO174	1	2	2	3	1	2	1	2	3	1	1	2	2	1	1.71
CO175	2	1	2	2	1	1	2	1	2	3	2	2	1	2	1.71
CO176	1	1	1	1	2	2	3	2	1	2	3	3	2	1	1.78
CO177	2	2	3	2	3	2	2	3	2	1	2	2	3	2	2.21
CO178	3	3	2	3	2	3	1	2	3	2	1	2	2	3	2.28
CO179	2	2	1	2	2	2	2	3	2	1	1	1	1	2	1.71
CO180	2	1	2	1	3	1	3	2	1	2	2	3	2	2	1.92
CO181	3	2	1	1	1	3	3	2	3	3	3	2	3	3	2.35
CO182	2	3	2	2	2	2	2	3	2	2	2	1	2	2	2.07
CO183	2	2	3	3	3	1	1	2	1	2	1	2	1	2	1.85
CO184	1	1	2	2	2	1	2	1	2	3	2	1	1	1	1.57
CO185	3	2	2	1	1	2	3	2	1	2	3	2	2	3	2.07
CO186	2	3	3	2	2	3	2	3	2	2	2	3	3	2	2.42
CO187	1	2	2	3	1	2	1	2	3	1	1	2	2	1	1.71
CO188	2	1	2	2	1	1	2	1	2	3	2	2	1	2	1.71
CO189	1	1	1	1	2	2	3	2	1	2	3	3	2	1	1.78
CO190	2	2	3	2	3	2	2	3	2	1	2	2	3	2	2.21
CO191	3	3	2	3	2	3	1	2	3	2	1	2	2	3	2.28
CO192	2	2	1	2	2	2	2	3	2	1	1	1	1	2	1.71
CO193	2	1	2	1	3	1	3	2	1	2	2	3	2	2	1.92
CO194	3	2	2	1	1	2	3	2	1	3	3	2	3	3	2.21
CO195	2	1	3	2	2	3	2	3	2	2	2	1	2	2	2.07
CO196	3	2	1	1	1	3	3	2	3	2	1	2	1	3	2.00
CO197	2	3	2	2	2	2	2	3	2	3	2	2	1	2	2.14
CO198	2	2	3	3	3	1	1	2	1	2	1	3	2	2	2.00
CO199	1	1	2	2	2	1	2	1	2	3	2	1	1	1	1.57
CO200	3	2	2	1	1	2	3	2	1	2	3	2	2	1	1.92
CO201	2	3	3	2	2	3	2	3	2	2	2	3	3	2	2.42
CO202	1	2	2	3	1	2	1	2	3	1	1	2	2	1	1.71
CO203	2	1	2	2	1	1	2	1	2	1	2	2	1	2	1.57
CO204	1	1	1	1	2	2	3	2	1	2	3	3	2	1	1.78
CO205	2	2	3	2	3	2	2	3	2	1	2	2	3	2	2.21
CO206	3	3	2	3	2	3	1	2	3	2	1	2	2	3	2.14
CO207	2	2	1	2	2	2	2	3	2	1	1	1	1	2	1.71
CO208	2	1	2	1	3	1	3	2	1	2	2	3	2	2	1.97
CO209	3	2	1	1	1	3	3	2	3	3	3	2	3	3	2.35
CO210	2	3	2	2	2	2	2	3	2	2	2	1	2	2	2.07
CO211	2	2	3	3	3	1	1	2	1	2	1	2	1	2	1.85
CO212	1	1	2	2	2	1	2	1	2	3	2	1	1	1	1.57
CO213	3	2	2	1	1	2	3	2	1	2	3	2	2	3	2.00
CO214	2	3	3	2	2	3	2	3	2	2	2	3	3	2	2.28
CO215	1	2	2	3	1	2	1	2	3	1	1	2	2	1	1.78
CO216	2	1	2	2	1	1	2	1	2	3	2	2	1	2	1.71
CO217	1	1	1	1	2	2	3	2	1	2	3	3	2	1	1.78
CO218	2	2	3	2	3	2	2	3	2	1	2	2	3	2	2.21
CO219	3	3	2	3	2	3	1	2	3	2	1	2	2	3	2.28

CO220	2	2	1	2	2	2	2	3	2	1	1	1	1	2	1.71
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Mapping correlation

3	2	1
High	Medium	Low



Principal
Mugbera Gangadhar Mahavidyalaya

TOURISM & HOTEL MANA