



Mugberia Gangadhar Mahavidyalaya

ESTD.-1964

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

Department of Tourism & Hotel Management

(Under the NSQF schemes of UGC)

ACADEMIC YEAR 2021-2022

MUGBERIA GANGADHAR MAHAVIDYALAYA

Department of Tourism & Hotel Management

B.VOC in Tourism & Hotel Management

Program Outcome:-

On successful completion of the Program, the graduates of B.VOC in Tourism & Hotel Management Program will be able to

[PO1] Knowledge: Apply the knowledge of hotel, hospitality and tourism, and a core area specialization to the solution of complex hotel management problems.

[PO2] Problem analysis: Identify, formulate, research literature, and analyses complex hospitality problems reaching substantiated conclusions using principles of management

[PO3] Solve Hospitality Issues: Use research-based knowledge and research methods including design of experiments, analysis and interpretation of data, and synthesis of the information to provide valid conclusions.

[PO4] Societal Relationship: Apply reasoning informed by the contextual knowledge to assess societal, health, safety, legal, and cultural issues and the consequent responsibilities relevant to the professional engineering practice.

[PO5] Environment and Sustainability: Understand the impact of the hotel, hospitality and tourism in societal and environmental contexts, and demonstrate the knowledge of need for sustainable development.

[PO6] Ethics & Value: Apply ethical principles and commit to professional ethics and responsibilities and norms of the engineering practice.

[PO7] Individual and Team Work: Function effectively as an individual, and as a member or leader in diverse teams, and in multidisciplinary settings.

[PO8] Soft Skill: Communicate effectively on hospitality activities with the professional community and with society at large. Some of them are, being able to comprehend and effective reports and design documentation, make effective presentations, and give and receive clear instructions.

[PO9] Managing New Project and Finance: Demonstrate knowledge and understanding of the hospitality and management principles and apply these to one's own work, as a member and leader in a team, to manage projects and in multidisciplinary environments.

[PO10] Lifelong learning: Recognise the need for, and have the preparation and ability to engage in independent and lifelong learning in the broadest context of technological change.

Program Specific Outcomes: On successful completion of the Program, the graduates of B.Voc in Tourism & Hotel Management Program will be able to:

[PSO1] Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality.

[PSO2] Understand the concepts and application of managerial, financial, computer and technical skills that are needed to be successful within the hospitality industry.

[PSO3] Demonstrate an ability to manage the professional preparation, presentation, and service of quality food

TOURISM & HOTEL MANAGEMENT

Course Outcome (CO)

UNDERGRADUATE PROGRAMMES

B. Voc. (Tourism & Hotel Management)



MUGBERIA GANGADHAR MAHAVIDYALAYA

B.VOC IN TOURISM & HOTEL MANAGEMENT SEMESTER I

COURSE CODE:- TH/121

COURSE OUTCOME:-

CO1: Understand the culinary history and different International cuisine

CO2: Know the about cooking, cooking method and its aims and objectives

CO3: familiarize the food service Industry in India and worldwide

CO4: Recognize the layout and identify the equipment used in F&B service

CO5: Develop good understanding of Hospitality Industry, its evolution and growth.

CO6: Recognize the layout and identify the equipment used in front office department

CO7: Be able to understand the concepts of Housekeeping department and its importance in the hospitality Industry.

CO8: Be able to understand the hierarchical chart of the Housekeeping Department of small, medium and large hotel.

CO9: learn generation and history of computer.

CO10: Vocational Training of one month.

B.VOC IN TOURISM & HOTEL MANAGEMENT SEMESTER II

COURSE CODE:- TH/122

COURSE OUTCOME:

CO11: know basic business transaction and accounting principles.

CO12: Familiarize the organization structure and layout of kitchen

CO13: Know uses of kitchen equipment's

CO14: understand about menu, its origin and French classical menu

CO15: learn different types of service methods

CO16: Develop good understanding of travel documents and basic information required by the traveler.

CO17: Compare between the various tariffs offered by the front office department.

CO18: Utilize the concept of principles of cleaning in cleaning of front of the areas and back of the house.

CO19: Discuss the categorization of beds & mattress and their care and maintenance.

CO20: learn importance and scope of environmental studies.

CO21: Vocational Training of one month.

B.VOC IN TOURISM & HOTEL MANAGEMENT SEMESTER III

COURSE CODE:- TH/123

COURSE OUTCOME:

CO22: Area & Layout of the Kitchen

CO23: Types of menus and promotional material maintained

CO24: Laying covers, preparation of mise-en-place and arrangement and setting up of station

CO25: Types of glasses used in bar service and types of drinks served in each glass

CO26: Room service Inventories and store requisitions

CO27: Location and role of status board, different types of status's maintained

CO28: Discounts available to travel agents, tour operators, FHRAI members etc

CO29: Laying of trays for various orders

CO30: Bar cleaning and closing

CO31: Service of wines, champagnes and especially food items

CO32: Cost control by reducing breakage, spoilage and pilferage

CO33: Cost control by reducing breakage, spoilage and pilferage

B.VOC IN TOURISM & HOTEL MANAGEMENT SEMESTER IV

COURSE CODE:- TH/124

COURSE OUTCOME:

CO34: Understand the wine history and its preparation methods

CO35: Know the different type of spirit and its services

CO36: Develop good understanding of activities at pre arrival stage.

CO37: To measure the role of front office staff during the guest arrival stage

CO38: Explain the importance of sewing rooms and its activities.

CO39: Discuss the theory of laundry and its classification and layout & stages of wash cycle, the concept of dry cleaning.

CO40: Learn maintenance department, types of maintenance used in hotel

CO41: Know the about electrical system, water management system in hotel

CO42: Explain different nutrients used in Food.

CO43: Industrial Training of four months.

B.VOC IN TOURISM & HOTEL MANAGEMENT
SEMESTER V

COURSE CODE:- TH/125

COURSE OUTCOME:

CO44: Explain the role of storage in the kitchen operations.

CO45: Conduct various practical on Different types of Pastry

CO46: Identify the wines from various parts of the world.

CO47: Describe the service of aperitifs and types of aperitifs.

CO48: To identify the role of front office in providing safety and security to the guest.

CO49: To apply the knowledge related to the modules of PMS.

CO50: Understand the culinary history and different International cuisine

CO51: Know the about cooking, cooking method and its aims and objectives

CO52: Explain the role of management

CO53: Describe the functions of management, planning and organizing process, time management

CO54: Understand the culinary history and different International cuisine

CO55: Know the about cooking, cooking method and its aims and objectives

B.VOC IN TOURISM & HOTEL MANAGEMENT SEMESTER VI

COURSE CODE:- TH/126

COURSE OUTCOME:

CO56: Perform the practical tasks on laundry machinery and operate the laundry equipments

CO57: Perform the stain removal practical

CO58: Work in the larder department and duties and responsibilities of larder control.

CO59. Preparation of Quenelles, Parfaits, Roulades, Appetizers and Garnishes

CO60: Explain the planning and operation of food & beverage outlets.

CO61: Identify the various types of formal and informal banquets.

CO62: To distinguish between various selling concept.

CO63: Understand the several concept of accommodation aspects.

CO64: Explain the role of elements of design and its application in the interior decoration.

CO65: List the sizes of guest rooms and sizes of furniture, concept of refurbishing and redecoration.

CO66: Explain the role of Human Resource Management in the hospitality industry

CO67: Answer the various HR policies in Hotels, Recruitment & Selection, Sources of recruitment

CO68: about the aims and objectives of research methodology

CO69: Job Training of five months.

PO AND CO Mapping

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	Average
CO1	2	1	3	2	2	1	3	2	2	2	2.00
CO2	1	3	1	3	2	3	1	2	2	2	2.00
CO3	2	2	3	2	1	2	2	3	1	1	1.90
CO4	3	1	2	1	2	1	3	2	2	3	2.00
CO5	2	2	1	2	2	2	2	1	1	2	1.70
CO6	1	1	2	3	3	3	3	2	2	3	2.30
CO7	2	2	3	2	3	2	2	3	2	1	2.20
CO8	3	1	2	1	2	1	2	2	1	2	1.70
CO9	2	2	1	2	3	2	2	1	2	3	2.00
CO10	2	1	2	3	2	3	1	2	3	2	2.10
CO11	3	3	3	2	1	2	2	1	2	1	2.00
CO12	2	2	2	1	2	1	2	2	1	2	1.70
CO13	1	3	3	2	3	2	3	3	1	3	2.40
CO14	2	3	2	3	2	3	2	2	2	2	2.30
CO15	3	2	3	2	1	2	1	3	3	1	2.10
CO16	2	3	2	2	2	1	2	2	2	2	2.00
CO17	1	1	1	3	3	2	3	1	3	3	2.10
CO18	2	2	2	2	2	3	2	2	2	2	2.10
CO19	3	3	3	1	1	2	1	2	3	1	2.00
CO20	2	2	2	1	2	1	2	2	2	2	1.80
CO21	2	1	1	2	3	2	1	1	1	3	1.70
CO22	3	2	2	3	2	3	2	2	2	2	2.30
CO23	2	3	1	2	1	2	3	3	1	1	1.90
CO24	2	2	1	1	2	1	2	2	2	2	1.70
CO25	1	1	2	2	3	2	1	3	3	3	2.10
CO26	3	2	3	2	2	3	2	2	1	2	2.20

CO27	2	3	2	3	1	2	3	1	3	1	2.10
CO28	1	2	2	2	2	3	2	2	1	2	1.90
CO29	2	1	3	1	3	2	1	3	2	3	2.10
CO30	2	2	2	2	2	3	2	2	3	2	2.20
CO31	1	2	1	3	1	2	3	1	2	1	1.70
CO32	3	2	2	2	2	1	2	2	1	2	1.90
CO33	2	1	3	3	3	2	3	3	2	3	2.50
CO34	1	3	2	3	2	3	2	2	3	2	2.30
CO35	2	3	1	2	1	2	1	1	3	3	1.90
CO36	3	2	2	1	2	1	2	3	1	2	1.90
CO37	2	2	3	1	3	2	3	3	2	1	2.20
CO38	3	3	2	2	2	3	2	2	3	2	2.40
CO39	2	2	1	3	1	2	1	1	2	3	1.80
CO40	1	2	2	2	2	1	2	3	2	1	1.80
CO41	2	3	3	3	3	2	3	2	1	2	2.40
CO42	3	2	2	2	3	3	2	1	2	3	2.30
CO43	2	2	1	3	2	2	1	3	3	2	2.10
CO44	3	2	2	2	1	1	2	2	2	1	1.80
CO45	2	2	3	1	2	2	3	3	1	2	2.10
CO46	1	3	2	1	3	3	2	2	2	3	2.20
CO47	2	2	1	2	2	2	1	3	3	2	2.00
CO48	3	3	2	1	1	3	2	2	2	1	2.00
CO49	2	3	2	2	2	2	3	3	2	2	2.30
CO50	3	1	3	3	3	2	2	3	1	3	2.40
CO51	1	3	2	3	2	3	1	2	2	2	2.10
CO52	2	1	3	2	2	2	1	2	2	1	1.80
CO53	3	1	2	3	3	1	2	2	2	2	2.10
CO54	2	3	1	1	2	2	2	3	1	3	2.00

CO55	1	2	2	2	1	3	2	2	3	3	2.10
CO56	2	3	3	3	2	2	3	1	1	2	2.20
CO57	3	2	2	3	2	2	2	2	2	2	2.20
CO58	2	2	2	2	1	1	1	2	3	2	1.80
CO59	2	1	2	1	1	2	2	2	3	3	1.90
CO60	3	2	3	3	2	1	3	2	2	3	2.40
CO61	2	3	3	2	3	2	2	3	2	2	2.40
CO62	1	2	2	3	2	3	1	2	2	1	1.90
CO63	2	1	2	3	1	2	2	2	3	1	1.90
CO64	3	2	2	2	1	1	2	2	2	1	1.80
CO65	2	2	3	1	2	2	3	3	1	2	2.10
CO66	1	3	2	1	3	3	2	2	2	3	2.20
CO67	2	2	1	2	2	2	1	3	3	2	2.00
CO68	3	3	2	1	1	3	2	2	2	1	2.00
CO69	2	3	2	2	2	2	3	3	2	2	2.30

Mapping correlation

3	2	1
High	Medium	Low



[Signature]
Principal
Mugherla Gangadhar Mahavidyalaya

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