

BVoc.HCM (AICTE) Scheme 2019

Program Outcome (PO's)

Graduate of BVHCM Program will demonstrate:

PO1:

Basic knowledge : Graduate will have knowledge of Operations in Hospitality Services Industry

PO2:

Practice : Graduate will be able to perform various tasks, duties and other activities in the operation of the hotels, restaurants, in accordance with the Standard Operating Procedures.

PO3:

Experiments : Graduate will have the ability to analyse the situation or identifies problems, and be able to formulate a suitable solution & implement the same in Food & Beverage Service and accommodation operations.

PO4:

Team work: Graduate will be able to demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems in hospitality operations.

PO5:

Communication: Graduate will be able to use professional written and oral communication skills to communicate effectively.

PO6:

Skills enrichment : Graduate will be able to pursue entrepreneurial endeavours.

First Semester:**Course Code: BVHCM-101-19****Course Name: Introduction to hospitality Industry****Course Outcomes:****After the course completion, students will be able to :**

CO 1	To learn & understand the importance of nutrients.
CO 2	To understand the relation between food chemistry, microbiology & food processing
CO 3	To learn the concept of balanced diet
CO 4	To learn the concept of Macronutrients & Micronutrients
CO 5	To understand the role of water in maintaining health

Course Code: BVHCM -102-19**Course Name: Food safety & quality****Course Outcomes:****After the course completion, students will be able to :**

CO 1	To understand the theory of communication in business context.
CO 2	To develop effective interpersonal communication skills
CO 3	To adapt different delivery techniques during public speech
CO 4	Understand & effectively handle the queries raised by the guests.
CO 5	To develop strong listening skills in order to critically evaluate business aspects.

Course Code: BVHCM -103-19**Course Name: Commodities****Course Outcomes:****After the course completion, students will be able to :**

CO 1	To learn the types of beverages and their functionality
CO 2	To learn the types , storage of milk and milk products
CO 3	To learn the various forms of Raw materials
CO 4	To learn the uses of pulses and staples
CO 5	To learn the concept of proprietary sauces

Course Code: BH-104-19

Course Name: Fundamentals of food production

Course Outcomes:

After the course completion, students will be able to :

CO 1	To learn the techniques Used in Pre-Preparation
CO 2	To learn the Forms and Formats Used in Kitchen
CO 3	To understand the hierarchy in kitchen
CO 4	To learn and understand the safety and hygiene factors
CO 5	To learn various cooking methods

Course Code: BVHCM -105-19

Course Name: Fundamentals of Food & Beverage services

Course Outcomes:

After the course completion, students will be able to :

CO 1	To learn various F&B Operations
CO 2	To understand the hierarchy in F&B
CO 3	To understand the concept of Specialty restaurants - QSR
CO 4	To learn about ancillary departments
CO 5	To learn and understand about F&B service equipments

Course Code: BVHCM-106-19

Course Name: Business Communication-I

Course Outcomes:

After the course completion, students will be able to :

CO 1	To understand telephone handling skills
CO 2	To develop effective interpersonal communication skills
CO 3	To adapt concept of Non verbal communication -Kinesics
CO 4	Understand & effectively handle the queries raised by the guests.
CO 5	To develop strong listening skills in order to critically evaluate business aspects.

Second Semester

Course Code: BVHCM -201-19

Course Name: Basics of Management

Course Outcomes:

After the course completion, students will be able to :

CO 1	To learn about tasks and functions of Management
CO 2	To learn and understand the concept of Planning
CO 3	To learn and understand the motivation theory
CO 4	To learn and grab the concept of Delegation of Authority
CO 5	To learn the controlling process and techniques

Course Code: BVHCM -202-19

Course Name: Computer Application

Course Outcomes:

After the course completion, students will be able to :

CO 1	To understand the concept of input & output devices of computer
CO 2	To learn the elements of computer system
CO 3	To understand generations & components of a computer
CO 4	To learn language classification, compilers & interpreters
CO 5	To study the basics of MS-DOS

Course Code: BVHCM -203-19

Course Name: Business Communication-2

Course Outcomes:

After the course completion, students will be able to :

CO 1	To understand the importance of non-verbal communication.
CO 2	To learn the kinesics of body movements, facial expressions, posture & eye contact.
CO 3	To understand the stress accent, pronunciation, introduction to frequently used foreign sounds.

CO 4	To develop the telephone skills& nature of telephone activity in hotel industry
CO 5	To understand the communicative use of Furniture, plants, colors, architects.

Course Code: BVHCM -204-19

Course Name: Food production operations

Course Outcomes:

After the course completion, students will be able to :

CO 1	To learn in and around of Stock and soup
CO 2	To learn various types of gravies and sauces
CO 3	To learn all types of meat cookery- cuts
CO 4	To learn all types of fish cookery- cuts and selection
CO 5	To understand effects of heat

Course Code: BVHCM -205-19

Course Name: Food & beverage services operations

Course Outcomes:

After the course completion, students will be able to :

CO 1	To learn the concept of menu planning
CO 2	To learn the French classical Menu
CO 3	To learn all types of food services
CO 4	To understand order taking & billing procedure
CO 5	To learn the concept of In-room service