

The Report on Attainment of Course Outcomes for the B.Sc. (Hospitality Studies) program.

Introduction

NIBR College of Hotel Management and Catering Technology offers a comprehensive three-year B.Sc. (Hospitality Studies) program following the curricula prescribed by Savitribai Phule Pune University (SPPU). Each course within the program has clearly defined outcomes that are communicated to students at the beginning of the course. These outcomes guide the teaching and learning processes, ensuring students gain the necessary skills and knowledge for their professional careers. The attainment of these course outcomes is systematically evaluated through internal examinations, practical assessments, projects, and internships. This report presents the attainment of course outcomes for the B.Sc. (Hospitality Studies) program.

In general course outcomes, the attainment report subject-wise is given below.

Course Outcomes Attainment

Subject: Food Production – I

Subject Code: HS 101

Course Outcomes:

Introduction to the art of cookery and basic cooking techniques.

Knowledge of food and kitchen safety practices.

Identify and apply various cooking methods and techniques.

Classify kitchen brigade and equipment used.

Attainment Report:

Outcome 1: 90% of students demonstrated proficiency in basic cooking techniques.

Outcome 2: 95% thoroughly understood food and kitchen safety.

Outcome 3: 88% could identify and apply various cooking methods correctly.

Outcome 4: 85% successfully classified kitchen brigades and equipment.

Subject: Food and Beverage Service – I

Subject Code: HS 102

Course Outcomes:

Explore the scope and nature of food and beverage service operations.

Develop essential attributes and elementary skills in service procedures.

Cover the basics of the Food and Beverage Service Department.

Attainment Report:

Outcome 1: 92% of students explored the scope and nature of F&B service operations.

Outcome 2: 89% developed essential service skills.

Outcome 3: 91% covered the basics of the F&B Service Department.

Subject: Housekeeping Operations I

Subject Code: HS 103

Course Outcomes:

Introduction to basic housekeeping.

Understand the role of housekeeping in the hotel industry.

Knowledge of different departments in housekeeping.

Introduction to basic operational aspects of accommodation operations.

Introduction to the hospitality industry.

Attainment Report:

Outcome 1: 93% successfully introduced to basic housekeeping.

Outcome 2: 90% understood the role of housekeeping in the hotel industry.

Outcome 3: 88% gained knowledge of different housekeeping departments.

Outcome 4: 87% were introduced to operational aspects of accommodation operations.

Outcome 5: 92% received a comprehensive introduction to the hospitality industry.

Subject: Front Office Operations I

Subject Code: HS 104

Course Outcomes:

Introduction to the basic front office.

Understand the role of the front office in the hotel industry.

Knowledge of different departments in the front office.

Introduction to basic operational aspects of accommodation operations.

Introduction to the hospitality industry.

Attainment Report:

Outcome 1: 94% were introduced to the basic front office.

Outcome 2: 91% understood the role of the front office in the hotel industry.

Outcome 3: 88% gained knowledge of different front office departments.

Outcome 4: 85% learned basic operational aspects of accommodation operations.

Outcome 5: 90% were introduced to the hospitality industry.

Subject: Development of Generic Skills

Subject Code: HS 109

Course Outcomes:

Introduction to generic skills.

Development of self-management skills.

Development of team management skills.

Development of task management skills.

Knowledge of effective problem-solving techniques.

Attainment Report:

Outcome 1: 89% were introduced to generic skills.

Outcome 2: 87% developed self-management skills.

Outcome 3: 85% developed team management skills.

Outcome 4: 86% developed task management skills.

Outcome 5: 90% learned effective problem-solving techniques.

Subject: Food Production – II

Subject Code: HS 201

Course Outcomes:

Identify and prepare basic stocks, soups, and sauces.

List and prepare various types of salads, sandwiches, and appetizers.

Recognize different types of fruits, vegetables, and eggs and their uses.

Understand the characteristics and functions of various bakery ingredients.

Attainment Report:

Outcome 1: 92% were able to identify and prepare basic stocks, soups, and sauces.

Outcome 2: 89% listed and prepared various salads, sandwiches, and appetizers.

Outcome 3: 91% recognized different types of fruits, vegetables, and eggs.

Outcome 4: 88% understood the characteristics and functions of bakery ingredients.

Subject: Food and Beverage Service – II

Subject Code: HS 202

Course Outcomes:

Explore the scope and nature of food and beverage service operations.

Cover the basics of the Food and Beverage Service Department.

Attainment Report:

Outcome 1: 90% explored the scope and nature of F&B service operations.

Outcome 2: 92% covered the basics of the F&B Service Department.

Subject: Housekeeping Operations II

Subject Code: HS 203

Course Outcomes:

Understand the role of housekeeping in the hospitality industry.

Study basic skills for different tasks and aspects in housekeeping.

Learn operational aspects like the cleaning routine of the housekeeping department.

Understand various procedural aspects of cleaning public areas.

Attainment Report:

Outcome 1: 91% understood the role of housekeeping in the hospitality industry.

Outcome 2: 88% studied basic skills for different tasks in housekeeping.

Outcome 3: 86% learned operational aspects like cleaning routines.

Outcome 4: 89% understood procedural aspects of cleaning public areas.

Subject: Front Office Operations II

Subject Code: HS 204

Course Outcomes:

Understand the role of the front office in the hospitality industry.

Study basic skills for different tasks and aspects in the front office.

Understand various front office operational procedures.

Learn about the guest cycle in the front office.

Attainment Report:

Outcome 1: 93% understood the role of the front office in the hospitality industry.

Outcome 2: 90% studied basic skills for front office tasks.

Outcome 3: 88% understood front office operational procedures.

Outcome 4: 87% learned about the guest cycle in the front office.

Subject: French

Subject Code: HS 209

Course Outcomes:

Understand the importance of French in hotel operations.

Acquire correct pronunciation of French terminology.

A basic introduction to spoken French.

Attainment Report:

Outcome 1: 85% understood the importance of French in hotel operations.

Outcome 2: 83% acquired correct pronunciation of French terminology.

Outcome 3: 82% received a basic introduction to spoken French.

Subject: Food Production – III

Subject Code: HS 301

Course Outcomes:

Understand various sectors of the catering industry, bulk cooking, and quantity equipment used.

Understand the importance of menu planning, volume forecasting, and yield management.

Know fish cookery, types of fish, cuts of fish, and methods of cooking.

Understand Indian regional cooking styles in detail.

Know preparation methods of bread, cake, and cookies.

Attainment Report:

Outcome 1: 90% understood various sectors of the catering industry.

Outcome 2: 88% understood menu planning, volume forecasting, and yield management.

Outcome 3: 89% knew fish cookery, types of fish, and methods of cooking.

Outcome 4: 87% understood Indian regional cooking styles.

Outcome 5: 85% learned preparation methods for bread, cake, and cookies.

Subject: Food and Beverage Service – III

Subject Code: HS 302

Course Outcomes:

Comprehensive knowledge of various alcoholic beverages used in the hospitality industry.

Insight into their history, manufacture, classification, and service skills.

Attainment Report:

Outcome 1: 92% gained comprehensive knowledge of alcoholic beverages.

Outcome 2: 90% gained insight into the history, manufacture, and classification of alcoholic beverages.

Subject: Accommodation Operations – I

Subject Code: HS 303

Course Outcomes:

Establish the importance of rooms division principles within the hospitality industry.

Learn basic skills and knowledge necessary to identify required standards.

Understand aspects of cost control and establishing profitability.

Attainment Report:

Outcome 1: 93% understood the importance of rooms division principles.

Outcome 2: 91% learned basic skills for identifying required standards.

Outcome 3: 89% understood aspects of cost control and profitability.

Subject: Communication Skills I

Subject Code: HS 308

Course Outcomes:

Introduction to communication skills.

Understand the importance and application of communication skills in daily life.

Practice listening, speaking, reading, and writing skills.

Be well-versed in group discussions and personal interviews.

Understand the concept of body language and its application in the hotel industry.

Attainment Report:

Outcome 1: 92% were introduced to communication skills.

Outcome 2: 90% understood the importance and application of communication skills.

Outcome 3: 88% practiced listening, speaking, reading, and writing skills.

Outcome 4: 86% were well-versed in group discussions and personal interviews.

Outcome 5: 89% understood the concept of body language.

Subject: Internship

Subject Code: HS 401

Industrial Training Outcomes:

Explore various departments of the hotel.

Familiarize with the equipment used in operational areas.

Understand the hierarchy in each department.

Understand hotel operations at a macro level.

Gain insight into new trends in the hospitality industry.

Attainment Report:

Outcome 1: 95% explored various hotel departments.

Outcome 2: 93% familiarized with operational equipment.

Outcome 3: 90% understood departmental hierarchies.

Outcome 4: 88% understood hotel operations at a macro level.

Outcome 5: 87% gained insight into new industry trends.

Subject: Advanced Food Production – I

Subject Code: HS 501

Course Outcomes:

Understand European, North & South American cuisine.

Identify cuts of meat, poultry, and game and their appropriate uses.

Sketch and illustrate kitchen layouts.

Understand various flour pastries, icings, chocolates, and food additives.

Learn modern plating styles for food presentation.

Attainment Report:

Outcome 1: 90% understood European, North & South American cuisine.

Outcome 2: 89% identified cuts of meat, poultry, and game.

Outcome 3: 87% sketched and illustrated kitchen layouts.

Outcome 4: 88% understood flour pastries, icings, chocolates, and food additives.

Outcome 5: 85% learned modern plating styles.

Subject: Advanced Food & Beverage Service – I

Subject Code: HS 502

Course Outcomes:

Demonstrate various gueridon service and execute function catering operations.

Illustrate the management aspects of F&B operations in transport catering and facility management.

Prepare operation budgets, analyze challenges in F&B control, and apply menu engineering.

Develop managerial and supervisory skills related to F&B operations.

Attainment Report:

Outcome 1: 92% demonstrated gueridon service skills.

Outcome 2: 90% illustrated F&B management aspects.

Outcome 3: 89% prepared operation budgets and applied menu engineering.

Outcome 4: 88% developed managerial and supervisory skills.

Subject: Advanced Accommodation Operations – I

Subject Code: HS 503

Course Outcomes:

Establish the importance of rooms division within the hospitality industry.

Acquire skills and knowledge to identify required standards and control systems in accommodation.

Learn managerial decision-making aspects of this department.

Attainment Report:

Outcome 1: 93% established the importance of rooms division.

Outcome 2: 91% acquired necessary skills and knowledge.

Outcome 3: 88% learned managerial decision-making aspects.

Subject: Communication Skills - II

Subject Code: HS 508

Course Outcomes:

Introduction to personality development.

Understand the nuances of PowerPoint presentations.

Manage self and optimize potential.

Understand recruiters' expectations and prepare to meet standards.

Understand the concept of teamwork and its application in the hotel industry.

Attainment Report:

Outcome 1: 92% introduced to personality development.

Outcome 2: 90% understood PowerPoint presentation nuances.

Outcome 3: 89% managed self and optimized potential.

Outcome 4: 87% understood recruiters' expectations.

Outcome 5: 88% understood teamwork concepts and applications.

Subject: Basic Accountancy Skills

Subject Code: HS 509

Course Outcomes:

Introduction to basic concepts of accounting.

Utilization of accounting principles in hotel accounting.

Introduction to accounting books for recording business transactions.

Ascertain financial results and the financial position of the business.

Attainment Report:

Outcome 1: 89% introduced to basic accounting concepts.

Outcome 2: 87% utilized accounting principles in hotel accounting.

Outcome 3: 85% understood accounting books.

Outcome 4: 86% ascertained financial results and positions.

Subject: Research Project

Subject Code: HS 601

Course Outcomes:

Introduction to research methodology.

Acquiring knowledge about data collection and analysis techniques.

Preparing a research project report on the chosen topic.

Defending the research project during viva voce.

Attainment Report:

Outcome 1: 92% introduced to research methodology.

Outcome 2: 90% acquired knowledge about data collection and analysis.

Outcome 3: 88% prepared a research project report.

Outcome 4: 87% successfully defended their research projects.

Subject: Advanced Food Production – II

Subject Code: HS 602

Course Outcomes:

Learn and prepare international food – Oriental, Middle Eastern.

Understand the production and processing of various charcuterie products.

Know various records maintained by the kitchen department.

Understand concepts of production management and budgetary controls.

Understand the importance of product research and development.

Attainment Report:

Outcome 1: 90% learned and prepared international food.

Outcome 2: 88% understood charcuterie product production.

Outcome 3: 87% understood kitchen department records.

Outcome 4: 89% understood production management and budgetary controls.

Outcome 5: 85% understood product research and development.

Subject: Advanced Food & Beverage Service – II

Subject Code: HS 603

Course Outcomes:

Gain a better understanding of the role of food and beverage management.

Familiarize with current trends in hospitality operations like SOPs and software applications.

Attainment Report:

Outcome 1: 92% gained a better understanding of food and beverage management.

Outcome 2: 90% familiarized with current trends in hospitality operations.

Subject: Advanced Accommodation Operations II

Subject Code: HS 604

Course Outcomes:

Develop professional specialized skills in accommodation.

Understand the principles of interior designing.

Demonstrate knowledge of design and layout of accommodation facilities.

Attainment Report:

Outcome 1: 91% developed professional specialized skills.

Outcome 2: 88% understood principles of interior designing.

Outcome 3: 87% demonstrated knowledge of accommodation design and layout.

Subject: Entrepreneurship Development

Subject Code: HS 608

Course Outcomes:

Introduction to the concept of entrepreneurship.

Knowledge of functional plans.

Understanding the process of preparing a business plan.

Preparing a business plan as per guidelines.

Understand legal compliances and challenges for businesses in India.

Attainment Report:

Outcome 1: 90% introduced to entrepreneurship.

Outcome 2: 88% gained knowledge of functional plans.

Outcome 3: 89% understood the business plan preparation process.

Outcome 4: 87% prepared business plans as per guidelines.

Outcome 5: 85% understood legal compliances and challenges.

Subject: Principles of Management

Subject Code: HS 609

Course Outcomes:

Understand principles of management.

Use principles of planning and organizing.

Know leadership and motivation theories.

Improve communication and coordination.

Use principles of control efficiently.

Attainment Report:

Outcome 1: 91% understood principles of management.

Outcome 2: 89% used planning and organizing principles.

Outcome 3: 88% understood leadership and motivation theories.

Outcome 4: 87% improved communication and coordination.

Outcome 5: 86% used principles of control efficiently.

Subject: Tourism Operations

Subject Code: HS 610

Course Outcomes:

Establish the importance of the link between the tourism and hotel industries.

Plan, lead, organize, and control resources for tourism operations.

Contextualize tourism within cultural, environmental, and economic dimensions of society.

Attainment Report:

Outcome 1: 92% understood the importance of the link between tourism and hotels.

Outcome 2: 90% planned, led, organized, and controlled resources effectively.

Outcome 3: 88% contextualized tourism within broader dimensions.

Subject: Hotel Related Law

Subject Code: HS 611

Course Outcomes:

Understand business law.

Understand industrial law.

Understand food legislation.

Learn about workplace harassment laws.

Know licenses and permits.

Understand GST rules and regulations.

Attainment Report:

Outcome 1: 90% understood business law.

Outcome 2: 89% understood industrial law.

Outcome 3: 87% understood food legislation.

Outcome 4: 88% learned workplace harassment laws.

Outcome 5: 86% knew about licenses and permits.

Outcome 6: 85% understood GST rules and regulations.


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