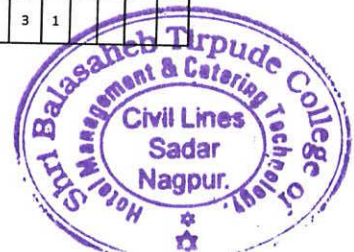


Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur													
CO-PO Matrix of BHMCT Program													
Course Name and Code	CODE	Course Outcomes	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
BHMCT FIRST SEMESTER													
Food Production and Patisseries Foundation I	1-T-I.I	Perceive the concept of cooking and culinary development through the ages towards the modern approach, aims and objectives of cooking, preparation techniques and Familiarisation with the calculary aspects of different weights, volumes and temperatures.	3	2			2						
	1-T-I.II	Illustrate the attributes of Professional kitchen and rules for operating equipment	1			2	3		3	2	2		
	1-T-I.III	Understand the classical and modern hierarchy of kitchen department along with duties and responsibilities of staff	1			1	2	3					1
	1-T-I.IV	Acknowledge the raw materials on the basis their function, nature and use				2				1			
	1-T-I.V	Illustrate the methods of heat transfer, basic methods of cooking and fuels, tools and utensils used in kitchen.	1			3					2	2	
	AVERAGE		1	2		1	2	2	1	1	1	2	1
Food and Beverage Service Foundation- I	1-T-II. I	Perceive the concept of Food and Beverage Service Industry along with different commercial and noncommercial catering establishments and familiarization with the Food and Beverage	3				2	1		2			1
	1-T-II. II	Illustrate the Food and Beverage Service areas and to understand the location, functions, equipment used and importance of Auxiliary section			2							1	1
	1-T-II.III	Understand the various Food and Beverage Service equipment, tools and their types and care, maintenance.											
	1-T-II. IV	Understand the classical and modern hierarchy of Food and Beverage Service department along with duties and responsibilities of staff	2			2	3			3			1
	1-T-II.V	Illustrate different methods of Food and Beverage Services along with their principals, advantages and dis-advantages.	3			2						1	
	AVERAGE		2	2		1	1	1	3	1	1	1	01
Housekeeping Foundation I	1-T-III. I	Understand the importance of housekeeping in hotels its co-ordination with others department. Identify the functional layout for department to achieve maximum efficiency in providing guest services and Determination of the personal attribute required in housekeeping personnel.	3				1	3	2			2	1
	1-T-III. II	Understand the various form, formats and registers maintained at Housekeeping desk along with desks operations and daily routine and system of the department	2		2	1	3	2					
	1-T-III.III	Identify the suitable cleaning processes for the various Public areas and guest rooms and the principles of Cleaning.	1								2		1
	1-T-III. IV	Learn about the identification, description, layouts and importance of different types of guestrooms. Enumerate the various kinds of Beds, Mattress, Beddings, Fixtures, Fittings, Soft furnishing, Accessories, Guest supplies and amenities in the Guest rooms.	1	1							1		
	1-T-III.V	Enumerate the types, use, maintenance, storage, and selection of diverse cleaning equipment.											
	AVERAGE		2	1	1	1	1	1	2		1	2	1
Front Office Foundation- I	1-T-IV. I	Perceive the concept of hospitality, tourism and hotel Industry and understand the classification of hotel, importance of front office and various sections of front office and related layouts. Familiarisation with the furniture and equipment for front office department.	3		1			1	2			2	
	1-T-IV. II	Illustrate hierarchy and staff organization chart of front office, duties and responsibilities of front desk professionals with their attitude and attribute. Understand the important sign, symbol and abbreviation used in front operations.	1						3	1		2	
	1-T-IV.III	Illustrate the types and different category of room and understand the bases of charging room rate and also how to read tariff card and brochures. Understand the importance of communication and internal relationship with other departments, also posture, gesture and some details of telephone handling	3	1	2			1	3	1			
	1-T-IV. IV	Understand meaning and importance of reservation, source, and process of reservation. Recognise the handling of different kinds of bookings and the records of reservations	3										
	1-T-IV. V	Illustrate meaning and importance of registration with its procedure for different kinds of arrivals and type of guests and gather knowledge regarding advance payment policy at the time of reservation and registration	2										01
	AVERAGE		2	1	2		1	2	1			1	
1-T-V	1-T-V. I	Demonstrate the importance of effective communication and the wide scope of interpersonal communication. Familiarization with the operational front of telephone and assisting in the note making and situational dialogue writing.	3				3	3					3
	1-T-V. II	Familiarization with the importance of speaking in front of large group with proper presentation and good body language and other important factors contributing for better impact.	3										
	1-T-V. III	Understanding the use of correct grammatical forms in effective written communication						3	1				

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English And Communication Skills	1-T-V .IV	Familiarization with the concept of various forms of writing.																
	1-T-V .V	Familiarization with the glossary of hotel industry and its use in day-to-day operations. Understanding the importance of written communication in various formats by means of documentation.	3					3										1
	AVERAGE		2					2	1									1
Hygiene and Food Safety in Hospitality	1-T-VI .I	Understanding the need of maintaining good hygienic practices in order to deliver safe food along with acquiring food safety norms as per industry standards.	2	1			1		1	2	2							
	1-T-VI .II	Familiarization with the various hygienic code of conduct that are the thumb rule to be followed by everyone in their respective department	2	1			1	3	3		2	3	2					
	1-T-VI .III	Understanding the wide concept of good practices in purchasing, receiving of goods and storage of perishable and non-perishable goods along with safe handling of cooked food their holding as well as their storage	2	1	2		3	1	2	1						2	3	
	1-T-VI .IV	Familiarization with the various source of contamination, microbes, faults and reasons behind the food spoilage their visible indicators and the remedies to overcome these problems.		1			3		3	3	1		1	2				
	1-T-VI .V	Understand the need and application of various food related rules and regulation that are to be followed mandatorily by the food handlers.	2		1		2		3		1			03				
		AVERAGE		2	1	1	3	2	2	2	1	1	2	02				

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SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

CO-PO Matrix of BHMCT Program													
Course Name and Code	CODE	Course Outcomes	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
BHMCT FIRST SEMESTER													
Food Production and Patisseries Foundation I	1-P-I	Understanding the kitchen equipment, tools, kitchen kit and briefing on writing of practical Journal. Demonstration of various cuts of vegetables.	3	2	3	3	2	2	3	1	2	3	3
	1-P-I	Preparation of Indian dishes for developing skills of basic preparation techniques and cooking methods. (Four menus)	3	2	2	2	3	2	3	2	2	3	3
	1-P-I	Understanding and practicing of basic Continental preparations. (Four Menus)		1	0	2	2	3		1	1	1	1
	1-P-I	Demonstration and Practice of South Indian preparations and Parathas. (Two Menus)	3			2		1		1	1	1	1
	1-P-I	Introduction to Bakery and demonstrations. (Two Practical).	3			1	1	1				1	
	1-P-I	Demonstration and Practice of basic cakes (Three Practical)				1	1	1				1	
	1-P-I	Demonstration and Practice of basic cookies (Two Practical)				1	1	1				1	
		AVERAGE		2	1	1	1	2	1	2	1	1	2
Food and Beverage Service Foundation-I	1-P-II	CO1. Understanding the Food & Beverage Service equipment, tools, service kit and briefing on writing of practical Journal.	3				2	3		3	2	1	3
	1-P-II	CO2. Demonstration and practice of setting up of sideboard for smooth service operations.	2				1		2	1		2	
	1-P-II	CO3. Demonstration and practice of various Napkin Folds for placing in cover.	2				2		2	1			
	1-P-II	CO4. Demonstration and mock practice of carrying tray and salver.	2				1						
	1-P-II	CO5. Demonstration and Practice of Laying/ relaying a Table Cloth.	2									1	
	1-P-II	CO6. Demonstration and Practice of water service.	3				1	2	3	2	2	1	
	1-P-II	CO7. Demonstration and Practice of Holding Service gear.	2										
	1-P-II	CO8. Practicing compilation and service of Table d hote menus.	2		3		2	2	3				
	1-P-II	CO9. Demonstration and Practice of Changing dirty ashtray.	2										
	1-P-II	CO10. Demonstration and Practice of Crumbing and clearance of the table	2										
	AVERAGE		3	3		2	2	2		1	1		
Housekeeping Foundation I	1-P-III	CO1. Learn about answering and transferring the various inter and intra departmental calls and understand the systematic procedures and documentation of lost and find articles and records.	3				1	2	1			2	
	1-P-III	CO2. Lay down the standards for cleaning of guestrooms and bed-making procedure.	2		1							2	
	1-P-III	CO3. Practice basic cleaning procedures for sweeping, mopping, washing of floors Vacuum cleaning- floors, carpets, upholstery	2			3				1			
	AVERAGE		2		1	1	2	1	1		1		
Front Office Foundation- I	1-P-IV	CO1: Familiarisation attitude and attribute, rules and regulation of front office	3	1	1							2	
	1-P-IV	CO2: Understand the importance of grooming and personal hygiene in professional and Hospitality industry	3				1					1	
	1-P-IV	CO3: Learn how to present Tariff card and Brochures to the guest	3	3	3	3	3	3				2	
	1-P-IV	CO4: Understand the telephone manners, handling screening and transferring calls. Acquire telephonic conversation sense such as to take details and provide necessary details about hotel.	2				1		3	2		1	
	1-P-IV	CO5: Observe the layout arrangement of front office, lobby, porch, etc. and understand how to read the brochures & tariff card. Explore the famous tourist spot around the city and reading of railway time table and note down Top 10 national and international hotel chains.	3				2		2				01
	AVERAGE		3	1	1	2	2	1			1	01	
English And Communication Skills	1-P-V	CO1. Familiarization with the use of telephone and etiquettes of handling a call.	2				2	3	1			2	
	1-P-V	CO2. Understand the use presentation tool for effective presentation in from of large audience.		3	2	2	3	2	1			2	1
	1-P-V	CO3. Familiarization with the application of correct grammatical rule in written communication.					1	3	2			2	
	1-P-V	CO4. Understanding the importance of pictorial message and the information coding.	1	2	1		3	1				2	
	1-P-V	CO5. Familiarization with the different terminologies used in hotel industry and the decoding of the various codes used in the process of communication.						2					
	AVERAGE		1	1	1	2	2	3	1		2	1	

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Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur													
CO-PO Matrix of BHMCT Program													
Course Name and Code	CODE	Course Outcomes	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
BHMCT SECOND SEMESTER													
Food Production and Patisserie Foundation II	2-T-I	CO1. Enumerate different types of stocks and their application in cooking. Understand the classification of soups, their garnishes and accompaniments.	2			1	2	1					2
	2-T-I	CO2. Perceive the mother sauces and their derivatives used in Continental cookery. Understand the terms Fumets, Glazes, Essences, Aspics and their prerequisite.					2	1					
	2-T-I	CO2. Develop comprehensive insight of layouts of receiving area, service and wash up area and kitchen departments. Understand kitchen stewarding department in terms of its organisation, equipment required and importance.				1	2	1	1			1	
	2-T-I	CO4. Acquire the detail knowledge of vegetables and fruits used in cookery.										1	
	2-T-I	CO5. Acquire the detail knowledge of Rice, Cereals and Pulses used in cookery.										1	
			AVERAGE				1	1	1	1			1
Food and Beverage Service Foundation- II	2-T-II	CO1. Understand the Mise-en-Scene, Mise-en-place for the operation.					1	2	1				2
	2-T-II	CO2. Enumerate different types of Non-Alcoholic Beverages along with service.						1	1				1
	2-T-II	CO3. Perceive the concept of Room Service/ In Room Dining Service along with different Forms and Formats use in room service.							2			1	1
	2-T-II	CO4. Develop comprehensive knowledge about the different types of Menu and Understanding basic methods of Simple control system, their Types, advantages and dis-advantages.		3		1				2		1	1
	2-T-II	CO5. Acquire the detail knowledge of tobacco and their types and products.											
		AVERAGE		3		1	1	1				1	01
Housekeeping Foundation II	2-T-III	CO 1. Review the types, use, storage, and selection of cleaning agents used by housekeeping staff.	3				1	2					
	2-T-III	CO2. Understand the various methods of cleaning and maintain different surface and its importance.							1				
	2-T-III	CO3. Predict fabric performance based on the knowledge of textiles for selection. Understand the activities carried out in the linen room and its planning and layout.											
	2-T-III	CO4. Observe management and designing of uniforms of hotel staffs. Understand the activities carried out in the sewing room and equipment used in sewing room.					1						
	2-T-III	CO5 Study the types of laundries and the planning and layout of an on-premises laundry, laundry equipment, aids, and material and the Laundry process for hotel linen and guest laundry; and identifying the various aspects of stain removal, dry-cleaning and handling of guest laundry.			1						1		
		AVERAGE			1	1	1	1	1	1	1		
Front Office Foundation- II	2-T-IV	CO1: Learn the process of reservation with the various type and mode.		2	1	3	1	2					1
	2-T-IV	CO2. Understand the concept of pre-arrival and basic preparation of Pre-arrival of guests with reservation, VIP and group.						3	2	1			2
	2-T-IV	CO3. Familiarization with the term Guest Arrival and importance of registration and different type of Check-in.				1							
	2-T-IV	CO4. Understand the importance of guest stay and learn about handling procedures for services and facilities which are provided in Guest Stay.						2					2
	2-T-IV	CO5. Learn the Activities departure and pre-departure, posting of bills.			1	2	2				1	2	
			AVERAGE		1	1	1	1	2	1	1	2	
English And Communication Skills	2-T-V	CO1. Prepare the self-representation documents to be used along with application. Familiarization with the creative writing of different office essential writeup and understanding the importance of presenting information in non-verbal mode of communication.	1			1							
	2-T-V	CO2. Understand the correct use of Grammar and formation of sentences and familiarization with the process of communication, its importance and the different communication and the various barriers in effective communication.					1	2	1				
	2-T-V	CO3. Familiarization with the advance writing skill and participation in group talk that will exhibit the leadership quality of individual.					1	2	2			1	
	2-T-V	CO4. Familiarization with the industry needed code of conduct of interpersonal communication, different personal interview techniques, during a meeting and compiling statements from points.											
	2-T-V	CO5. Develop comprehensive insight on soft skills that are must for individual and acquire the detail knowledge of presentation in small or large groups with a particular topic.						2	1				

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		AVERAGE	1	2	3	4	5	6	7	8	9	10
Food Science & Nutrition	2-T-VI	CO 1. Introduction to the basic concept of nutrition; its importance and impact on body; energy and its daily requirement in our body. Illustrate the importance of balance diet, basic knowledge related to malnutrition and prevention and the aspects and factors involved in meal planning.										
	2-T-VI	CO2. Illustrate the term food adulteration and adulterants and perceiving the basic information about emulsion and its related concept. Enumerate the effect of browning reaction in food preparation.										1
	2-T-VI	CO3. Develop comprehensive knowledge about the carbohydrate and Lipids in terms of functions, its requirements.										
	2-T-VI	CO4. Acquiring the detail information regarding the protein, Vitamins and Minerals and its related concept.										2
	2-T-VI	CO5. Illustrate the importance of water in cooking and nutritional losses and its prevention while cooking. Familiarisation with the effect of heat on Proteins & Carbohydrates.	2									3
		AVERAGE	3	2			1	1	2	2	1	1

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SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

CO-PO Matrix of BHMCT Program

Course Name and Code	CO	Course Outcomes	PO	PO	PO	PO	PO	PO	PO	PO	PO	PO	
			1	2	3	4	5	6	7	8	9	10	11
BHMCT SECOND SEMESTER													
Food Production and Patisseries Foundation II	2-P-I	CO1. Preparation of Indian dishes and practicing the skills of basic preparation techniques, cooking methods and presentation of food. (Four menus)	3	2	2	0		1	3	0	2	2	
	2-P-I	CO2. Practicing of Continental preparations, preparing garnishes and plate/platter presentation. (Four Menus)	3	3	1	2		1				2	
	2-P-I	CO3. Demonstration and Practice of North Indian preparations and Poha/Cutlet. (Two Menus)	3	2	1	1						2	
	2-P-I	CO4. Practicing Shortened and un-shortened cakes (Two Practical)	3	2	2	2						2	
	2-P-I	CO5. Practicing of cookies using different methods (Two Practical)	3	2	2	2						2	
	2-P-I	CO6. Demonstration and Practice of basics of Pastry making (Three Practical)	3	2	2	2						2	
			AVERAGE	3	3	3	2		1	1		2	2
Food and Beverage Service Foundation- II	2-P-II	CO1. Proffering dining & service etiquettes.	2				2	3	1			2	
	2-P-II	CO2. Demonstration and Practice of Receiving the guest, presenting the menu and orders taking.	3					2					
	2-P-II	CO3. Practicing compilation and service of Table d hote and à la carte menus.	2	2	1				3	2	0	2	
	2-P-II	CO4. Demonstration and Practice of service of non-alcoholic beverages.	2				1	2	3	1		2	
	2-P-II	CO5. Demonstration and Practice of telephone handling procedure follow in room dining.	3				2	1		2			
	2-P-II	CO6. Practicing Set-Up of Room Service Tray and Trolley.		2									
	2-P-II	CO7. Learn and illustrate the way of solving the difficulties of guest											
	2-P-II	CO8. Tendering the skills of laying and service for different menus.	2			2	3			1			1
	2-P-II	CO9. Demonstration and Practice of Presenting the bills to the guest.	2				2		1				2
			AVERAGE	2	2	1	2	3	2	3	2		2
Housekeeping Foundation II	2-P-III	CO1. Learn about the methods of cleaning metal, glass, wood and leather surfaces.	2				2		1			2	
	2-P-III	CO2. Design the various uniforms for various positions in hotels and identify the various equipment used in tailor room.	3		2							1	
	2-P-III	CO3. Observe the hand and machine fabric washing and bluing of fabric.	1										
		AVERAGE	1		2		2		1			1	
Front Office Foundation- II	2-P-IV	CO1. Learn the basics of making different kinds of forms and cards.	2	2		2	1	1				1	
	2-P-IV	CO2. Understand the basics of forms and slips need to be fill before and after arrival.	2	2		2	1					1	
	2-P-IV	CO3. Familiarization with the concept of Check-in with its different terminology and various type registration.	3	#	2		2	1		1		2	
	2-P-IV	CO4. Learn and understand the important of change and its process.	1									1	
	2-P-IV	CO5. Understand the concept of Paging and use of paging with needs of it.	1				2	1				1	
	2-P-IV	CO6. Learn the process of handling the message and deliver to the person.	2		1		2						
	2-P-IV	CO7. Learn the process of check-out and preparation before the departure.	2		2	2	1					1	
	2-P-IV	CO8. Take out the details various countries and its capital with their currencies, Languages, Music, Dance and festivals Of India and illustrate about national and international Hotel Chains.	1										
		AVERAGE	3	1	2	2	2	1		1		1	
Generic Skills & Personality	2-P-V	CO1. Acquire the writing skill and creative writing techniques that are must for day-to-day operations.	1				1	3				1	
	2-P-V	CO2. Understand the conceptual use of grammatical rules to have error free writing and the use of correct grammatical rules for impressive writing.	1	2				3					
	2-P-V	CO3. Understand the importance of stepping in role to have better understanding of others in difficult situation.			2	2						2	
	2-P-V	CO4. Familiarization with the skill of taking running notes during a meeting or a talk and build up the statements from it.	1					1				1	
	2-P-V	CO5. Acquire the good presentation skills and understand the use of different gadgets used in presentation of a topic.	1							1	2	1	
		AVERAGE	1		2	2	1	1	2	1	2	1	2

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CO-PO Matrix of BHMCT Program													
Course Name and Code	CODE	Course Outcomes	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
BHMCT THIRD SEMESTER													
Food Production Operation-I	3-T-I	CO 1. Understanding the cuisines of India in terms of traditional methods of cooking, equipments used, staple diet, accompaniments and garnishes, special occasion along with the food prepared and sweets.	3		1	2			3		1	2	
	3-T-I	CO2. Illustrate the various types of spices and masalas used in Indian cookery along with its benefits, scientific names and uses.			2				1			2	
	3-T-I	CO3. Understand the classical pastes and gravies used in Indian Cookery and familiarization with various ethnic tradition of religious communities in India.			1				1			3	1
	3-T-I	CO4. Illustrate the different types of equipment used in quantity cookery with its uses, care and maintenance.			1				1		1	2	
	3-T-I	CO5. Understanding basic layouts of quantity kitchen with its work flow and familiarisation with various industrial / institutional catering services and planning of menus.			3				1			2	
			AVERAGE			2			2	1	1	2	1
Food & Beverage Operation- I	3-T-II	CO 1. Understand Alcoholic Beverage and their classification, Structure of grapes, Viticulture & Vinification, vine diseases, Consumption – benefits, abuse, sensible drinking	2	1	1				1			2	
	3-T-II	CO2. Recognize Wines and detailed classification of wines with examples. Explore the Old-World Wine with wine regions, wine laws, grapes varieties, production and brand names.			2	0					2	2	
	3-T-II	CO3. Understand the New World Wine with wine regions, wine laws, grapes varieties, production and brand names. Recognize the factors influencing wine for various types of dishes.			1								
	3-T-II	CO4. Perceive Aperitifs, Production, classification of Aperitifs and Liqueurs along with Country of origin.											
	3-T-II	CO5. Learn about Beer in terms of its ingredients, production, classification according to the alcoholic strength and Indian and international brands. Enumerate other fermented and brewed beverages										1	
			AVERAGE		1	1	1			1		2	2
HOUSEKEEPING OPERATION – I	3-T-III	CO 1. Perceive the importance of successful integration of beauty,	2								2	2	
	3-T-III	CO2. Illustrate the significant role played by colour in interior decoration.									1	2	
	3-T-III	CO3. Understand importance of lighting, heating and ventilation in hotels interiors.									1	2	
	3-T-III	CO4. Identification and maintenance of various types of floor and wall coverings.										2	
	3-T-III	CO5. Study about the different types of windows and window treatments.										2	
			AVERAGE									1	2
Front Office Operations-I	3-T-IV	CO1. Learn and understand the importance of Reception and learn the various activities of front desk such as handling of mails, keys, messages, wakeup calls, emergencies and guest's valuables.	3		1		2	3	2			2	
	3-T-IV	CO2. Familiarization with bell desk operations and its duties, responsibilities and role played in activities such as handling of different luggage, concierge, scanty baggage, Paging, reservation, overbooking and forecasting.			1		2	3	2			2	
	3-T-IV	CO3. Learn the process of handling registration for individuals, groups and foreigner guests. Understand Room change Procedure and details of passport and VISA.					2					2	
	3-T-IV	CO4. Understand Handling of check-out procedures, bill presentation and settlement of bills.											
	3-T-IV	CO5. Understand and learn the importance of front office accounting, handling of cash, foreign currency, making of NCF and Night Audit report And closing of Day			1							2	
			AVERAGE			1	2	1	2			2	
French	3-T-V	CO 1. Perceive the importance of articles used with Noun and adjectives.	2					3				2	
	3-T-V	CO2. Illustrate the Basic French General and Culinary vocabulary.						3				2	
	3-T-V	CO3. Understand basic conversation and Greetings						3				2	
	3-T-V	CO4. Identification of various French grammar rules for correct sentence formation.						3				2	
	3-T-V	CO5. Learning about how to read basic French menu and wine labels and identification basic kitchen organization.						3				2	
			AVERAGE						3			2	
Hotel Engineering & Facility Planning	3-T-VI	CO1. Understand the importance and function of maintenance department operational in a hotel as well as managing the energy in different sections of the hotel.	3			1	2	1				2	
	3-T-VI	CO2. Familiarization with methods and techniques of water purification and using different water for various purpose and have an insight on various water dispensing fixtures.											
	3-T-VI	CO3. Understand the importance of using electric power and the different safety measures while using electric power											
	3-T-VI	CO4. Familiarization with the different facility provisions and understanding the mode of operations of those facilities.											
	3-T-VI	CO5. Understand the importance of designing of various facilities in a hotel and their use as tool for selling facilities.											
			AVERAGE										

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SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY													
CO-PO Matrix of BHMCT Program													
Course Name and Code	CO	Course Outcomes	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
BHMCT THIRD SEMESTER													
Food Production Operation-I	3-P-I	CO1. Preparing the Kashmiri dishes for understanding the basic skills, preparation techniques and method of cooking of that particular cuisine.	3	1	1					3			2
	3-P-I	CO2. Demonstrating and Preparing the Uttar Pradesh dishes for understanding the basic skills, preparation techniques and method of cooking of that particular cuisine.	3	1	1					3			2
	3-P-I	CO3. Acquire the knowledge regarding the Bengali dishes for developing the basic skills, preparation techniques and method of cooking of that particular cuisine.	3	1	1					3			2
	3-P-I	CO4. Preparing the Assamese dishes for understanding the basic skills, preparation techniques and method of cooking of that particular cuisine.	3	1	1					3			2
	3-P-I	CO5. Preparing the Goan dishes for understanding the basic skills, preparation techniques and method of cooking of that particular cuisine.	3	1	1					3			2
	3-P-I	CO6. Preparing the Kerala dishes for understanding the basic skills, preparation techniques and method of cooking of that particular cuisine.	3	1	1					3			2
	3-P-I	CO7. Preparing the Karnataka dishes for understanding the basic skills, preparation techniques and method of cooking of that particular cuisine.	3	1	1					3			2
	3-P-I	CO 8. Demonstration and Practice of various breakfast breads. (Two Practical)	3	1	1					3			2
	3-P-I	CO 9. Demonstration and Practice of various breads used for lunch. (Two Practical)	3	1	1					3			2
	3-P-I	CO 10. Demonstration and Practice of various breads used for High Tea. (One Practical)	3	1	1					3			2
		AVERAGE	3	2	2				3			2	
Food & Beverage Operation -I	3-P-II	CO1. Understanding the Planning, taking order and service of 13 course French classical menu along with Wines.	2		1			2		1	1	1	
	3-P-II	CO2. Demonstration and Practice of service for Classical Hors d'oeuvre, Cheese and Dessert.	2						1		1		
	3-P-II	CO3. Demonstration and Practice of Service of Beer.	2						1		1		
	3-P-II	CO5. Demonstration and Practice of Old-World Wines.	2						1		1		
		AVERAGE	2	1			2	1		1	1		
HOUSEKEEPING OPERATION-I	3-P-III	CO1. Implement sample colour schemes for a room.	1										
	3-P-III	CO2. Learn about the various lighting requirement based on the function carried out in particular room	2					1				1	
	3-P-III	CO3. Understanding the various window treatment on various windows in the hotels	1										
		AVERAGE	1					1				1	
Front Office Operations-I	3-P-IV	CO1. Learn to record of wake-call on guest request and process to give them wake-up call according to time.	1					1				1	
	3-P-IV	CO2. Illustrate the handling of Luggage and process of handling Scanty Baggage guest	1				1	1				1	
	3-P-IV	CO3. Learn how to take reservation on phone, mail and in person	1			1	1	1				1	
	3-P-IV	CO4. Understand how to record future booking and reservation with the help of Whitney slip and system of reservation	1			1	1	1				1	
	3-P-IV	CO5. Understand the maintenance of various records and document of front office management	1			1	1	1				1	
	3-P-IV	CO6. Illustrate the handling of check-in process of Group Booking, walk-in, VIPs, Foreigner guest, etc	1			1	1	1				1	
	3-P-IV	CO7. Illustrate the detail about Various type Front office emergency like Theft, death, crisis, etc	1		2		1	1				1	
	3-P-IV	CO8. Take out the detail about various religions of India with culture and festivals	1				1	1				1	
	3-P-IV	CO9. Familiarization of currencies, country and capital of all countries	1				1	1	1			1	
		AVERAGE	1			1	1	1			1		
French- I	3-P-V	CO1. Basic communication related to self and general surroundings.	2		1							2	
	3-P-V	CO2. Conversations leading to simple and short compositions related to hospitality Industry for listening skill and better understanding.	2		1							2	
	3-P-V	CO3. Enhance the Basic reading skills and vocabulary.	2		1				2			1	
	3-P-V	CO4. To enhance the Basic Language speaking skills	2		1				2			1	
		AVERAGE	2		1			2			1		

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Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur													
CO-PO Matrix of BHMCT Program													
Course Name and Code	CODE	Course Outcomes	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
BHMCT FOURTH SEMESTER													
Food Production Operation- II	4-T-I	CO1. Understanding the classification, structure, selection their method of cooking and Uses of egg.	2										2
	4-T-I	CO2. Perceiving the basic introduction, Classification, cuts, selection and effects of fish & shell fish in cookery.											2
	4-T-I	CO3. Develop comprehensive insight on principles, portioning control in indenting and recipe conversion in Bulk cookery. Perceive the overall functioning of the stores and its related concepts											2
	4-T-I	CO4. Acquire the detail knowledge of bakery and confectionary.											2
	4-T-I	CO5. Acquire the detail knowledge of different pastries along with its methods, uses and care.											2
AVERAGE													
Food & Beverage Operation- II	4-T-II	CO1. Perceive the details of spirits in terms of its production methods and different alcoholic proofs.	3									2	3
	4-T-II	CO2. Understand the history, manufacturing, types and brands of Whisky, Rum and Brandy.											2
	4-T-II	CO3. Understand the history, manufacturing, types and brands of Gin, Vodka and Tequila.											2
	4-T-II	CO4. Familiarization with the history, manufacturing, types, country of origin and brands of Liqueurs and also with their pre-dominant flavours.											2
	4-T-II	CO5. Understand the Cocktails, their types and preparation methods. Acquire the detail knowledge of Classical cocktails and Innovative cocktail.											2
AVERAGE													
HOUSEKEEPING OPERATION -II	4-T-III	CO 1 Learn about the guestroom furniture with regard to their classification, types, selection, and materials commonly used.	2						1				2
	4-T-III	CO2. Review the technical terms and jargon used in renovation activities.			2								2
	4-T-III	CO3. Understand the classical and modern hierarchy of kitchen department along with duties and responsibilities of staff.						3					2
	4-T-III	CO4. Acknowledge the crucial role of a supervisor. Identify the purpose and the systematic methods of guestroom supervision.						2					2
	4-T-III	CO5. Identify the basics of integrated pest management using different methods of pest control.										3	2
AVERAGE													
Front Office Operations-II	4-T-IV	CO1. Learn to generate the various reports in front office for daily sales.	3	1	1		3	1	2				2
	4-T-IV	CO2. Understand the importance of Night audit and its process along with duties and responsibility of night auditor.	2		1	3	1	2					2
	4-T-IV	CO3. Acquire the fair idea of concept of hotel marketing in terms of its products and features so as present hotel as marketing product.											2
	4-T-IV	CO4. Illustrate the responsibility of front office staff as sales personnel to sell right product/ service to right clientele.											2
	4-T-IV	CO5. Illustrate the qualities to be acquired by Front Office staff for up selling to deal with different kinds of clientele. Understand the concept of promotion for	2	2	2	2	2	2	2	2	2	2	2
AVERAGE													
Principles of Management	4-T-V	CO1. Getting the brief knowledge of the various Nature and functions of Management. Understanding Management as an art as well as science and acquiring the information on the concept of Management through various experts.	3			1	3	1	2	2	2	2	2
	4-T-V	CO2. Familiarization with the various aspects of Planning and Decision making. Gaining knowledge and proper understanding on the meaning, nature, types and importance of organization.			1								1
	4-T-V	CO 3. Getting acquainted with Staffing and its process. Inculcating the various details about Directing in an organization.											2
	4-T-V	CO 4. Getting to know about Leader and Leadership styles and theories. Learning and understanding about motivation and also the various theories of motivation.											2
	4-T-V	CO 5. Perceive the various aspects of Communication and its importance in management and organization as a whole. Figuring out the meaning, need, process of Control and also its importance in various sections of an organization.											2
AVERAGE													
Basic Hotel Accounting	4-T-VI	CO 1. Specify the nature of transaction, apply rules of debit and credit & draft Journal entries.	2	3	3	3			1		1		2
	4-T-VI	CO2. Elaborate the importance of cash and bank in settlement, record in the books of accounts, balance the ledger and prepare trial balance to test the arithmetic accuracy.	2	3	3	3							2
	4-T-VI	CO3. Understand & Prepare trading, profit and loss a/c, balance sheet with the help of trial balance and adjustment to calculate profit or loss as well as understand financial position of the business.	2	3	3	3							2
	4-T-VI	CO4. Understand the basis of charging room rent to the guest, different modes of settlement, maintain up-to-date guest record and prepare guest bill.	2	3	3	3							2
	4-T-VI	CO5. Understand the need of auditing, concept & role of night auditor. Calculate various ratios to express daily performance of the hotel for managerial decisions.	2	3	3	3							2
AVERAGE													
			3	3	3							3	1

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EDGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

CO-PO Matrix of BHMCT

Course Name and Code	CO	Course Outcomes	BHMCT FOURTH SEMESTER											
			PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11	
Food Production Operation-II	4-P-I	CO1. Preparing Punjabi dishes for understanding the basic skills, preparation techniques and method of cooking of that particular cuisine.	3	2	2	0		1	3	0	2	2		
	4-P-I	CO2. Demonstrating and Preparing the Orissa dishes for understanding the basic skills, preparation techniques and method of cooking of that particular cuisine.	3	2	2	0		1	3	0	2	2		
	4-P-I	CO3. Acquire the knowledge regarding the Rajasthan for developing the basic skills, preparation techniques and method of cooking of that particular cuisine.	3	2	2	0		1	3	0	2	2		
	4-P-I	CO4. Preparing Maharashtra/ Malavani dishes for understanding the basic skills, preparation techniques and method of cooking of that particular cuisine.	3	2	2	0		1	3	0	2	2		
	4-P-I	CO5. Preparing the Gujrat/ Bohri/ Parsi dishes for understanding the basic skills, preparation techniques and method of cooking of that particular cuisine.	3	2	2	0		1	3	0	2	2		
	4-P-I	CO6. Preparing the Tamil Nadu dishes for understanding the basic skills, preparation techniques and method of cooking of that particular cuisine.	3	2	2	0		1	3	0	2	2		
	4-P-I	CO7. Preparing the Andhra Pradesh/Hyderabad dishes for understanding the basic skills, preparation techniques and method of cooking of that particular cuisine.	3	2	2	0		1	3	0	2	2		
	4-P-I	CO8 Demonstration and practice of Biryani	3	2	2	0		1	3	0	2	2		
	4-P-I	CO9. Understanding the various fried snacks in Indian cookery. (2 Practicals)	3	2	2	0		1	3	0	2	2		
	4-P-I	CO10. Demonstration and Practice of tandoori snacks (2 Practicals)	3	2	2	0		1	3	0	2	2		
AVERAGE			3	2	2	0		1	3	0	2	2		
Food & Beverage Operation -II	4-P-II	CO1. Demonstration and Practice of Spirits such as Whisky, Vodka, Rum, Gin, Brandy.											2	
	4-P-II	CO2. Demonstration and Practice of making Classical, Contemporary and innovative cocktails and their presentation techniques.											2	
	4-P-II	CO3. Demonstration and Practice of service of Liqueurs.											2	
AVERAGE													2	
HOUSEKEEPING OPERATION- II	4-P-III	CO1. Develop inspection checklists for use in guestrooms and public areas.			2	1							2	2
	4-P-III	CO2. Understand the sequential method of furniture arrangement in guestrooms.											2	
	4-P-III	CO3. Understanding the application of eight features of good design in designing flower arrangement.											2	
AVERAGE					2	1							2	02
Front Office Operations-II	4-P-IV	CO1. Understand the ways of handling regular, VIP and blacklisted guests.		2	1						2	2	02	
	4-P-IV	CO2. Learn the calculation and method of making various sales report of front office.		2	2			1	2			2		
	4-P-IV	CO3. Planning and preparation of promotional kit for hotel				1						2		
	4-P-IV	CO4. Learn the posting of room rent and extra bills and supporting and preparation of final bill.		2	2							2		
	4-P-IV	CO5. Understand the process of handling or settlement of payment by credit card.		2	2							2		
AVERAGE				2	2	1	1	1	2			2		
Hotel Engineering & Facility Planning	4-P-V	CO1. Familiarization with the calculation process to estimate the bill based on consumption.		2	1							2		
	4-P-V	CO2. Understand the importance of periodic maintenance in different departments of the hotel.		2	1							2		
	4-P-V	CO3. Familiarization with the application of different electrical fixtures and safety devices.		2	1							2		
	4-P-V	CO4. Understanding the importance illumination and use of different lighting system.		2	1							2		
	4-P-V	CO5. Familiarization with the different terminologies associated with symbol that are used in hotels.		2	1							2		
	4-P-V	CO6. Understanding the importance of distribution of water for staff and guest use.		2	1							2		
	4-P-V	CO7. Familiarization with the different plumbing fixtures used in a classified hotel.		2	1							2		
	4-P-V	CO8. Familiarization with different taps installed in a hotel.		2	1							2		
	4-P-V	CO9. Understanding the importance cooling and vapour compression system.		2	1							2		
	4-P-V	CO10. Familiarization with the use of air conditioning system and types of air conditioners.		2	1							2		
	4-P-V	CO11. Understanding the importance and use of different maintenance tools that are most commonly used by maintenance staff.		2	1							2		
AVERAGE			3	3	1							2		

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CO-PO Matrix of BHMCT Program															
Course Name and Code	CODE	Course Outcomes	PO												
			1	2	3	4	5	6	7	8	9	10	11		
BHMCT SEM V															
Food Production Management- I	5-T-I	CO 1. Acquiring the detail knowledge of international cuisine with regional influence, ingredients, method of cooking specialties and special equipment.	3					1	3	1				2	
	5-T-I	CO2. Understanding the basic requirement with its uses.	2										1	2	
	5-T-I	CO3. Understanding the basic white menu with selection, storage and its uses.	2										1	2	
	5-T-I	CO4. Familiarization with Cake and Cookies making methods, faults, cake icings and its uses.	3											1	2
	5-T-I	CO5. Illustrating the bread making process with in-depth detail and familiarisation with bread diseases and improvers	1	1		2			1	2				1	2
AVERAGE			3	1		2		1	1				1	2	
Food & Beverage Service Management I	5-T-II	CO 1. Perceive the concept of bar in Food and Beverage Service Industry along with different Types of bar and parts of bar.	3												
	5-T-II	CO2. Illustrate the attributes of Professional bar operations and understand the basics of bar planning.	3					1	2					2	
	5-T-II	CO3. Understand the various bar and cocktail Equipment, tools and their types and care, maintenance	3		3			1	2					2	
	5-T-II	CO4. Exemplify the objective, purchasing, receiving, storing, bar frauds, standard portion size and book Maintained of beverage control.	2											2	
	5-T-II	CO5. Compute the importance, methods, stock levels, perpetual and Monthly inventory, pricing and corkage charge of inventory control.	2	1										2	
AVERAGE			2	1	1	1							2		
Housekeeping Management- I	5-T-III	CO 1. Recognise optimum level of noise, air-conditioning and measurement of light.	3	1	1	1		1	2					2	
	5-T-III	CO2. Determine requirements, steps and specifications in contracts. Able to draft contract for various contract services.	1										1		
	5-T-III	CO3. Understand planning housekeeping operations by proper planning documents and plan the work of housekeeping department on paper	2											2	
	5-T-III	CO4. Understand concept of safeguarding assets and prevent theft by guest and employees	2					3						2	
	5-T-III	CO5. Prioritize safety awareness and accident prevention in housekeeping department. Understand the basics of first aid procedures.	3		2		2	3						2	
AVERAGE			3		2		2	3					2		
Front Office Management- I	5-T-IV	CO1. Understand the duties of front office hotel staff to save environment and eco-system.	3											2	
	5-T-IV	CO2. Illustrate the importance of Quality management system and to recognize related practices.	3		2		1	3						2	
	5-T-IV	CO3. Understand Japanese 5 S Practices for quality management, quality Control Circles and total quality management.	2											2	
	5-T-IV	CO4. Learn the types of budgets and its category and correlated factors.	1											2	
	5-T-IV	CO5. Understand the importance of marketing and sales for Hospitality Industry and related techniques.	2	2	2									2	
AVERAGE			3	2	2				1				2		
Application of Computer- I	5-T-V	CO1. Perceive the concept of computer and its use in day-to-day life. Understand the growth of computer till modern computer, its attributes and the arrangement of computer system.	3	2	2				1	2	2	2	1		
	5-T-V	CO2. Understand the various input, output and storage devices connected to a computer, its use and actual working.	2			3						2	3		
	5-T-V	CO3. Familiarization with the different use of software for efficient working in hotels for generating reports and manage operations. Understand the use of software in analysis of data for the generation of reports. Familiarization with the dark side of using computers and how to protect computer system from the world of hackers, Phishers and worms.	2			3						2	3		
	5-T-V	CO4. Understand the modern computing concept along with use of internet and mobile in advance computing such as email communication, netiquettes and the machine-to-machine connection and the different terminologies used for networking of computer. Developing the scene of security while online business and different codes of operation in online operations.	2			3						2	3		
	5-T-V	AVERAGE	2			3						2	3		
Financial Management	5-T-VI	CO 1. Understand the need of working capital over the fixed capital as well as motive of holding adequate cash in a business. Estimate the quantum of working capital considering affecting factors and cash position with the help of cash budget to achieve the objective.	2	2	2	2							2		
	5-T-VI	CO2. Understand the scope of budget for the business in control and estimations. Prepare flexible to select best activity level and production budget to estimate exact volume & value of purchase.	2	2	2	2							2		
	5-T-VI	CO3. Understand the process of production, characteristics of the service, impact of normal and abnormal loss or gain on the output and calculate the price of product or service.	2	2	2	2							2		
	5-T-VI	CO4. Understand the roll of fixed and variable cost in cost-volume-profit analysis. Estimate No-profit No loss point for the product. Take appropriate decisions for various market conditions.	2	2	2	2							2		
	5-T-VI	CO5. Understand the impact of quantity and price on the actual amount and need of comparison with standards set. Find out causes of variations in actual and standard values and give remedial solutions on the problem.	2	2	2	2							2		
AVERAGE			2	2	2	2						2			

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Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur													
CO-PO Matrix of BHMCT Program													
Course Name and Code	CODE	Course Outcomes	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
BHMCT SEM V													
Food Production Management- I	5-P-I	CO1. Demonstrating and practicing basic skills of French cuisine. (Two Practicals)	3		2			2	3				2
	5-P-I	CO2. Acquiring the basic preparing skills of Italian Cuisine (Two Practicals)	3		2			2	3				2
	5-P-I	CO3. Understanding and practicing of basic Chinese preparations. (Two Practicals)	3		2			2	3				2
	5-P-I	CO4. Preparing the Russian dishes with all basic skills and method of preparation. (One Practical)	3		2			2	3				2
	5-P-I	CO5. Introduction to Cakes and its demonstrations. (Two Practicals).	3		2			2	3				2
	5-P-I	CO6. Demonstration and Practice of basic cakes (One Practical)	3		2			2	3				2
	5-P-I	CO7. Demonstration and Practice of basic cakes (Two Practicals)	3		2			2	3				2
	5-P-I	Demonstration and Practice of basic cakes (Two Practicals)	3		2			2	3				2
AVEARGE			3		2			2	3				2
FOOD & BEVERAGE SERVICE MANAGEMENT - I	5-P-II	CO1. Understanding the different types of bar according to the different occasions.	3		1			1	2				2
	5-P-II	CO2. Familiarization of Bar equipments, tools, bar kit and Its care and use.	3		1			1	2				2
	5-P-II	CO3. Familiarization with the Beverage services through the practice and cocktail demonstration using special equipment.	3		1				1				2
	5-P-II	CO4. Demonstration and Practice of dispense bar and how its work	3		1								2
	5-P-II	CO5. Organized to taking the inventory for the bar.	2										2
AVEARGE			3		2			1	1				2
Housekeeping Management- I	5-P-III	CO1. Learn about latest security systems installed in hotels.	2	1		1				2		1	
	5-P-III	CO2. Identify leading contract service providers, latest services available in market.	1										
	5-P-III	CO3. Practice exact first aid procedures, deal with emergency situations.	1							2			
AVEARGE			1	1		1				2		1	
Front Office Management- I	5-P-IV	CO1. Understand the duties and responsibility of sales and their innovative technique of sales.	2					1	2				2
	5-P-IV	CO2. Learn process of calculating budget and type of budgetary system.	2	3	3								2
	5-P-IV	CO3. Illustrate the importance of Quality management system.	1										
	5-P-IV	CO4. Familiarization of feedback and check the level of satisfaction of the guest.	1						2	2			2
AVEARGE			1	3	3				1	2			2
Application of Computer- I	5-P-V	CO1. Acquire the detail knowledge of using internet and collecting information for later use and to create an email id to send the information in form of attachment to a recipient.	2				3						2
	5-P-V	CO2. Develop the skill of typing and use different tools in word processing to create different documents for use in industry as well as for personal use.	2					3					2
AVEARGE			2				3						2
AVEARGE			2				3						2

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Course Name and Code		CODE	Course Outcomes	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
BHMC SIXTH SEMESTER														
FOOD PRODUCTION MANAGEMENT-II	6-T-I	CO1. Enumerate different types, method of cooking and storage of pastas	2										2	
	6-T-I	CO2. Acquire the knowledge regarding hot and cold dessert along with the products prepared in it. Understand the terms Ice cream and Frozen Dessert with classical recipes, equipment and service of it.							2				1	
	6-T-I	CO3. Develop comprehensive knowledge about the sandwiches and its related concept.												1
	6-T-I	CO4. Illustrate the various aspects of appetizers and garnishes and understanding the basics skills of preparing classical products.								2			2	
	6-T-I	CO5. Identifying the modern techniques in preparation			2	2							2	
	AVERAGE						2	2			2		2	1
FOOD & BEVERAGE SERVICE MANAGEMENT	6-T-II	CO1. Accumulate the procedure of cash control, Machine system POS, reports, thefts, cash Handling of sales control.	2	2	2			1						1
	6-T-II	CO2. Familiarization of banquets, their types, Duties and responsibilities, Booking procedure, Function Prospectus, Letter of agreement, registration and confirmation forms.		2	1								2	
	6-T-II	CO3. Comprehensive knowledge about banquets and its protocols and conceptualizing ideas of informal banquets.					1	3					2	
	6-T-II	CO4. Familiarisation with the types, planning, Space and staff, Menu, Sequence of food, equipment, check list, Pre and post event duties of the waiting staff in buffets.												1
	6-T-II	CO5. Illustrate the type of, speculative business, Preliminary survey, Equipment, Supplies, use of Check list, problems of outdoor catering.								2		2	2	
	AVERAGE				1	2	2	1	1	2	1	2	2	1
Housekeeping Management- II	6-T-III	CO 1. Observe management of housekeeping in other institutions apart from hotels.			1								2	
	6-T-III	CO2. Understand leisure facilities offered in hotels also housekeeping and safety in these leisure facilities.											2	
	6-T-III	CO3. Recognize the requirements in designing for the physically challenged guests.			2		1						2	
	6-T-III	CO4. Design and create horticulture landscaping requirements in a hotel.			2								2	
	6-T-III	CO5. Study exact purchasing practices followed in hotel industry.											2	
	AVERAGE					1			1		1		2	
Front Office Management- II	6-T-IV	CO1. Understand the importance of PMS and MIS and its use for front office operations.	1	1									2	
	6-T-IV	CO2. Illustration of different types of module used in front office and hotel for managing day to day operations.											2	
	6-T-IV	CO3. Acquiring knowledge of operating software for making various report for evaluating performance of hotel.	2				1						1	
	6-T-IV	CO4. Understand the details of field management and its importance in hospitality industry			1								1	
	6-T-IV	CO5. Understand the importance of forecasting and its benefits to room sales.	1	1										
	AVERAGE				1	1	1		1		1		1	2

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Application of Computer- II	6-T-V	CO1. Develop a comprehensive insight of using the computers in terms of generating various reports in hotels with the help of a software.		3	3							2	1
	6-T-V	CO2. Understanding the use of software in day-to-day operations in hotel industry and its application in other departments.			2	3	2					2	1
	6-T-V	CO3. Become familiar with the excel application software and have an insight with different tools available and to improve the understanding of maintaining information data, representing the data in different reports, use of formulae and other functions used in excel.			2	3	2					2	1
	6-T-V	CO4. Understand the use of presentation tool and its wide application by use of multimedia and utilize the presentation software in presenting the information to reach a large number of audiences by creative presentation.			2	3	2					2	1
	6-T-V	CO5. Understand the wide concept of multimedia and the components of multimedia with its application in various presentations.			2	3	2					2	1
AVERAGE				3	3	3	2				2	1	
Hospitality Marketing	6-T-VI	CO1. Acquire the knowledge of Market and Marketing to understand the fair idea on its origin concept and process. Gaining knowledge on Market Analysis, Marketing mix and Environment thus understanding market as a whole and initiate decision making.						1					
	6-T-VI	CO2. Having a fair knowledge on Marketing strategy thus understanding about Market Segmentation, Target market and Positioning and concept of Marketing research to aid in understanding marketing problems and solving it.		3	1	1						2	
	6-T-VI	CO3. Gaining knowledge on the concept of Consumer behaviour, to understand the psychology of consumers buying behaviour and											1
	6-T-VI	CO4. Awareness on Sales management and Sales promotion to acquire the aspects of sales and understand various ways of promotion.										1	
	6-T-VI	CO5. Getting to know the detail on importance of sales team in an organisation success and also the key role of budgeting.		1	2								1
AVERAGE				2	1	1	1			1		1	1

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Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur													
CO-PO Matrix of BHMCT Program													
Course Name and Code	CODE	Course Outcomes	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
BHMCT SIXTH SEMESTER													
Food Production Management-I	6-P-I	CO1. Demonstrating and practicing basic skills of French cuisine. (Two Practical)	3	1					2	1		2	1
	6-P-I	CO2. Acquiring the basic preparing skills of Italian Cuisine (Two Practical)	3	1					2	1		2	1
	6-P-I	CO3. Understanding and practicing of basic Chinese preparations. (Two Practical)	3	1					2	1		2	1
	6-P-I	CO4. Preparing the Spanish dishes with all basic skills and method of preparation. (Two Practical)	3	1					2	1		2	1
	6-P-I	CO5. Introduction to Pastries and its demonstrations. (One Practical)	3	1					2	1		2	1
	6-P-I	CO6. Demonstration and Practice of Flaky Pastry (One Practical)	3	1					2	1		2	1
	6-P-I	CO7. Demonstration and Practice of short crust pastries (Two Practical)	3	1					2	1		2	1
	6-P-I	Demonstration and Practice of basic Croûx Pastry (Two Practical)	3	1					2	1		2	1
	6-P-I	Demonstration and Practice of basic Croûx Pastry (One Practical)	3	1					2	1		2	1
AVERAGE													
FOOD & BEVERAGE SERVICE MANAGEMENT	6-P-II	CO1. Demonstrate and practices of different types of functions in the banquets.	3	2	2	1	1	2	2			2	1
	6-P-II	CO2. Illustrate the Planning and Operations in Food and Beverage Outlets in hotels and restaurants.	2									2	1
	6-P-II	CO3. Perform formal and informal banquets setups, planning and organizing of outdoor caterings.	3	1	2	1		2	3			2	1
	6-P-II	CO4. Demonstrate and practice of buffet and compiling menus for catering.	3	2	3	1	1	2					2
	6-P-II	CO5. Demonstrate and practice of different table plan.	2									1	
	6-P-II	CO6. Demonstrate and practice of arranging different types of seating arrangements.	2										
	6-P-II	CO7. Understand the importance of Clearance and rearranging.	2										
	6-P-II	CO8. Planning the crockery for the banquets function according to menu and service.	1										
	6-P-II	CO9. Demonstrate and practice of preparing checklist for outdoor catering.	2	2	2	2		2				2	1
AVERAGE													
Housekeeping Management- II	6-P-III	CO1. Observe actual housekeeping practices followed in these other institutions.	2									2	
	6-P-III	CO2. Create different landscape designs in garden areas of hotels.	1									2	
	6-P-III	CO3. Detect and observe whether hotels are providing facilities for physically challenged guests in city	1									2	
AVERAGE													
Front Office Management- II	6-P-IV	CO1. Learn the handling of PMS in front office.	2			2							1
	6-P-IV	CO2. Understand the importance of Yield Management and Forecasting in front office Management.	2										
	6-P-IV	CO3. Illustrate the importance of green practices used by hotel industry	3						3	2			1
	6-P-IV	CO4. Learn and understand the techniques of selling and up-selling of room and other hotel product by Front office	3									2	
	6-P-IV	CO5. Learn and illustrate the way of solving the difficulties of guest by Front Desk Professional	2	1	1	1						2	1
	6-P-IV	CO6. Take out the detail of beaches and hill station of India	1										
AVERAGE													
Application of Computer- II	6-P-V	CO1. Navigate way around Microsoft Excel to create and work with a new workbook, use of different formats, fill in values and calculations and graphical tools.	2			3						1	
	6-P-V	CO2. Develop the skill in creating presentation and use in industry as well as for personal use.					3					1	
AVERAGE													
			2			3						1	

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CO-PO Matrix of BHMCT Program													
Course Name and Code	CODE	Course Outcomes	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
BHMCT SEMESTER SEVENTH													
Food Production Management- III	7-T-I	CO1. Discuss the historical perspectives, food culture, native ingredients, staple foods and signature dishes of Thai, Mexican, Greek, German, Great Britain, Lebanese and Japanese cuisine	3						1			2	1
	7-T-I	CO2. Understand the equipments, layout, process and work flow of the Garde Manger and Larder and discussion on various products and displays prepared in Cold Kitchen.		2								1	
	7-T-I	CO3. Understand the concept of Charcuterie and identify types, preparation methods and uses of Sausages, Forcemeats and Brines, Cures and Marinades											1
	7-T-I	CO4. Recognise Ham, Bacon and Sausages in terms of their processing and basic differences.											
			CO5. Acquire the detail knowledge of Pates, Mousse and Mousseline, Chaud Froid and Aspic and Celee.										
AVERAGE				2				1				1	1
Food & Beverage Service Management III	7-T-II	CO1. Understand the detail concept of gueridon service along with its advantages and disadvantages emphasising on types of trollies, liquors and the procedure used for the service.	2									1	
	7-T-II	CO2. Understand kitchen stewarding department in terms of its organisation, opportunities, record maintenance and importance.						2			2		
	7-T-II	CO3. Acquiring the complete details of commercial food and beverage outlets in terms of planning layouts, seating arrangement, décor, furniture, cutlery, crockery, glassware for the smooth operation.											
	7-T-II	CO4. Understand the concept of menu management and menu engineering in terms of its control, structure, pricing and presentation so as to use it as marketing tool.	2	2				1			2		1
	7-T-II	CO5. Familiarization with various hazards related to machineries and equipment used in service and how to overcome the possible hazards.											
AVERAGE			2	2	2			1			2	1	
Housekeeping Management- III	7-T-III	CO 1. Understand the meaning and significance of ergonomics at workplace. Comprehend the risk factor analysis, work simplification and application of ergonomics in housekeeping operations.								3	2		1
	7-T-III	CO2. Determine entire process of full circle management, problem solving and developing subordinates in housekeeping operations	2	2						1	2		
	7-T-III	CO3. Apply standard operating procedures in housekeeping operations for smooth working of department.											
	7-T-III	CO4. Associate with new concept of ecotels and five globes of ecotel certification. Understand benefits of using environment friendly housekeeping.						1	3				
	7-T-III	CO5. Recognise emerging trends and application of information technology in housekeeping operations.	1									1	
AVERAGE			2	2	2			3	1	1	1	1	

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Public Relations	7-T-IV	CO1. Understand the detail about Public Relation Management & its concept.	2								2		
	7-T-IV	CO2. Understand the importance of PR Department and its significance in hospitality industry.						3			2		
	7-T-IV	CO3. Illustrate the ethics of public relation and understand the importance of advertising, publicity, publication, oral communication.						1			3		
	7-T-IV	CO4. Learn the tricks for handling situations and crisis in the organization.		2		2					2		
	7-T-IV	CO5. Familiarization with the managerial utility of public relation for professionals in hotel industry.									2		
AVERAGE			2	2	2	2				1		3	3
Entrepreneurship Development	7-T-V	CO 1. Understanding the concept of Entrepreneur and getting awareness on the pros and cons in Entrepreneurship Development									2		
	7-T-V	CO2. Familiarisation with Entrepreneurship Development Programmes, getting aware about EDPs, SSI in India, Franchising and commercial organisation											
	7-T-V	CO3. Getting accustomed to Project Identification and Selection											
	7-T-V	CO4. Gaining knowledge about meaning, significance, contents, formulation, specimen of project report and understanding the errors in Project formulation and acquiring the information on method and concept of Project appraisal.											
	7-T-V	CO5. Getting aware about the need of planning for enterprises and knowing various sources of finance. Familiarisation with various financial Institutions											
AVERAGE			1									2	1
Research Methodology	7-T-VI	CO1. Identify and discuss the concepts relevant to the research.										1	
	7-T-VI	CO2. Identify and discuss the complex issues inherent in selecting a research problem, objectives, title											1
	7-T-VI	CO3. Identification and selection of an appropriate research design and data collection approaches and instruments.											1
	7-T-VI	CO4. Understanding the concepts and procedures of sampling and data analysis.											1
	7-T-VI	CO5. Delivering the accepted formats for writing research reports.											1
AVERAGE			1									1	1

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Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur													
CO-PO Matrix of BHMCT Program													
Course Name and Code	CODE	Course Outcomes	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
BHMCT EIGHTH SEMESTER													
Advance Food Production	8-P-I	CO1. Demonstration and Practice of Thai preparations. (Two menus)	3	1	2	1						1	2
	8-P-I	CO2. Demonstration and Practice of Mexican preparations. (Two Menus)	3	1	2	1						1	2
	8-P-I	CO3. Demonstration and Practice of Greek preparations. (Two Menus)	3	1	2	1						1	2
	8-P-I	CO4. Demonstration and Practice of German preparations. (Two Menus)	3	1	2	1						1	2
	8-P-I	CO5. Demonstration and Practice of Great Britain preparations. (Two Menus)	3	1	2	1						1	2
	8-P-I	CO6. Demonstration and Practice of Lebanese preparations. (One Menu)	3	1	2	1						1	2
	8-P-I	CO7. Demonstration and Practice of Plate Presentations. (5-6 Dishes)	3	1	2	1						1	2
	8-P-I	CO8. Demonstration and Practice of Ice-creams and presentation. (5 varieties)	3	1	2	1						1	2
	8-P-I	CO9. Demonstration and Practice of Sorbets.	3	1	2	1						1	2
	8-P-I	CO10. Demonstration and Practice of Mousse/ Souffles/ Bavarois (5 varieties each).	3	1	2	1						1	2
		AVEARGE	3	1	2	1						1	2
Advance Food & Beverage Service	8-P-II	CO1. Preparation of hierarchy structure of various food and beverage outlets, determination of Job description, specification and planning duty roster.	2						2				
	8-P-II	CO2. Understanding Supervisory Skills of briefing and debriefing for restaurant, bar, banquets and special event.	2										1
	8-P-II	CO3. Understanding and practicing of SOPs for food and beverage outlets.	3										
	8-P-II	CO4. Demonstration and Practice of Handling of emergency situation related to Food and beverage outlets.	3										1
		AVEARGE	3						2				1
Advance Accommodation Management	8-P-III	CO1. Plan work schedules for various types of staff in housekeeping department.	3						2			2	
	8-P-III	CO2. Construct duty rosters for various types of staff in housekeeping department.	2	1	2				1				
	8-P-III	CO3. Create tent cards for guest rooms on conservation of electricity and water.	2									1	
		AVEARGE	2	1	2				1			1	
Public Relation & Travel & Tourism	8-P-IV	CO1. Understand the details about various type of tourism	3								2	2	
	8-P-IV	CO2. Learn and prepare a sample itinerary national and international	2	2							1		
	8-P-IV	CO3. Illustrate the concept of Package tour with various type of tour	2	1	2	2						2	
	8-P-IV	CO4. Make a list of famous tourism destination of India	2										
	8-P-IV	CO5. Make a latest awareness report on trends in Tourism	2										
	8-P-IV	CO6. Collection of current affairs related to travel and tourism sector	2										
		AVEARGE	2	1	2	2					1	2	
Project Work & Training Presentation	8-P-V	CO1. Demonstrating correct usage of a method or procedure by selecting topic, using correct research design and data collection tool, data analysing, preparing and presenting report of a research project from the Hospitality Industry under the guidance of Faculty.	2										3
	8-P-V	CO2. Exhibit the work done and skills acquired during the scheduled training.											3
		AVEARGE	2										3

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CO-PO Matrix of BHMCT Program														
Course Name and Code	CODE	Course Outcomes	PO	PO	PO	PO	PO	PO	PO	PO	PO			
			1	2	3	4	5	6	7	8	9	10	11	
BHMCT EIGHTH SEMESTER														
Advance Food Production	8-T-I	CO1. Understand the concept of plating food, analyse the components of plating food and use right kinds plates, importance of balance in food presentations and claim an insight into the emerging trends in food presentation and food photography.	3	2	3		1	1	2		1	2	3	
	8-T-I	CO2. Understand the basic concept of product and research development in terms of testing new equipment, developing and evaluating new recipes, food trials and organoleptic sensory evaluation.	3	2	2	1			2		1			
	8-T-I	CO3. Understanding the concept of hazard analysis and critical control points in terms of its principles, specialization and certification.	3					1	2			2	3	
	8-T-I	CO4 a). Perceive the details of International and Indian breakfast, Power breakfast, Brunch, Convenience foods and latest trends of food preparation in hospitality industry.	2		1					1				
	8-T-I	CO5. Acquire in depth knowledge about confectionary goodies such as Meringue, chocolate, Fondant, Marzipan, ice-cream and sorbets, sugar boiled icings and setting agents.	3											
		AVERAGE	3	2	1		1	1	2		1	1	2	3
Advance Food & Beverage Service	8-T-II	CO1. Understand the role of QSR and upgraded technology in food and beverage industry.	3		1	1				1				
	8-T-II	CO2. Understand the planning of food and beverage service department and developing teamwork for efficiency in performance and timely productivity	2						2			2		
	8-T-II	CO3. Understand the planning of food and beverage service operations by proper utilisation of manpower effective functioning of the	2		1				2					
	8-T-II	CO4. Acquire the detail knowledge of elements of food and beverage management for managing the operations towards quality outputs	3										1	
	8-T-II	CO5. Gaining knowledge on the concept of marketing and sales in restaurant and banquets for preparing operative marketing plan of products and facilities.	2									2		
		AVERAGE	2		1	1			2	1		2	1	
Advance Accommodation Management	8-T-III	CO 1. Develop knowledge making of different documents for housekeeping personnel. learn process of recruiting new employees.	2										1	
	8-T-III	CO2. Plan various training programmes for employees by using different training methods.	1	1								2	1	
	8-T-III	CO3. Understand scheduling for proper management of staff. Plan duty rosters to manage staff for maximum efficiency.	1											
	8-T-III	CO4. Understand budgeting in housekeeping department by following planning process and controlling expenses.	2	1	1	1						2		
	8-T-III	CO5. Understand new property operations of housekeeping department. Acknowledge changing trends in housekeeping department.	3									1	2	
		AVERAGE	3	1	1	1						1	1	
Travel & Tourism	8-T-IV	CO1. Familiarization with the growth and development of tourism to realize the potential of tourism industry in India and world.	2									2	3	
	8-T-IV		2									1		
	8-T-IV	CO2. Understand the significance and related concepts of tourism.	2											
	8-T-IV	CO3. Learn the various types and forms national and international tourism.	3											
	8-T-IV	CO4. Familiarization of with components of tourism with their elements and characteristics.	2											
	8-T-IV	CO5. Understand the nature of tourism industry, its linkage with other sectors, role of government and private sector and opportunities for career in tourism and hospitality industry. Learn the various modes of travel and transport and role of travel agents, tour operators, and information center	3							3				
		AVERAGE	2							3		1	3	

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Human Resource Management	8-T-V	CO 1.a) Perceive the concept of Personnel Management and Human Resource Management. Getting acknowledged with various aspects of Human Resource Management	2																		
	8-T-V	CO 2. Understanding the concepts of HR planning, Career Planning, recruit of process, training and other HR related aspects.	1																	1	
	8-T-V	CO 3. Gaining knowledge on Job Analysis and Job Evaluation methods. Learning on the details of Performance appraisal, understanding Grievance Handling Procedure and Compensation Management.	3	1																2	
	8-T-V	CO 4 a) Familiarization with Industrial Psychology, Behavioral Science and various aspects of a Leader and Leadership. Coming to know about the Quality of Work Life in an organization	2																	1	
	8-T-V	CO 5. Getting aware about the Current Trends of HR Systems in Hospitality Industry, aspects of Industrial Relations, Trade Unions and Industrial Disputes. Understanding the concept of Collective Bargaining	2																	2	
		AVERAGE	3	1																2	1
Hospitality Laws & Licenses	8-T-VI	CO1. Understand the need and importance of law and the basic application of law in the business in terms of contracts and dismissal of contracts.	2																	2	
	8-T-VI	CO2. Familiarization with the need and usage of the basic licenses and permits needed to start up a business in hospitality sector, the terms of allotment and termination of permits with the insight on food and liquor related legislation.	2																	1	
	8-T-VI	CO3. Understand the importance of different rules and regulations related to operation and employee benefit act.	2																		
	8-T-VI	CO4. Familiarization with the basic law of tenancy and the consumer rights.	2	1																	
	8-T-VI	CO5.a) Understand the importance and scope of employee related law for better understanding on do's and don'ts during employment.	1																	2	
		AVERAGE	1	1																2	1

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CO-PO Matrix of BHMCT Program													
Course Name and Code	CODE	Course Outcomes	PO	PO	PO	PO	PO	PO	PO	PO	PO		
			1	2	3	4	5	6	7	8	9	10	11
BHMCT SEVENTH SEMESTER													
Food Production Management- III	7-P-I	CO1. Familiarization with Microwave cookery by practicing the preparation and presentation of food. (Two menus)	2			1		2	2			2	
	7-P-I	CO2. Practicing of Snacks and fast food, preparing garnishes and plate/platter presentation. (Two Menus)	2			1		2	2			2	
	7-P-I	CO3. Demonstrate skills of preparing Breakfast menus and presentation. (Two Menus)	2			1		2	2			2	
	7-P-I	CO4. Demonstrate skills of preparing and presentation of enriched breads.	2			1		2	2			2	
	7-P-I	CO5. Demonstrate skills of preparing different varieties of Pizzas	2			1		2	2			2	
	7-P-I	CO6. Demonstration and Practice of Cold Buffet preparations and presenting those. (Two Practica.s)	2			1		2	2			2	
	7-P-I	CO7. Demonstration and Practice of Non-edible display.	2			1		2	2			2	
	7-P-I	CO8. Demonstration and Practice of Chocolate based products and decorations.	2			1		2	2			2	
	7-P-I	CO9. Demonstration and Practice of Marzipan and its applications.	2			1		2	2			2	
	7-P-I	CO10. Demonstration and Practice of Fondant and its applications	2			1		2	2			2	
	7-P-I	CO11. Demonstration and Practice of Meringues and their applications.	2			1		2	2			2	
	7-P-I	CO12. Demonstration and Practice of Sugar boiled candies.	2			1		2	2			2	
		AVERAGE	2			1		2	2			2	
Food & Beverage Service Management – II	7-P-II	CO1. Understanding the gueridon equipments, care and use.	2						3	1		2	
	7-P-II	CO2. Demonstration and Practice of Gueridon dishes.	2						3	1		2	
	7-P-II	CO3. Understanding the purpose of menu card and designing different types of menu cards to suit the psychology of guests.	3	2	2	3	1	2	3			2	
	7-P-II	CO4. Elaborate the importance of HACCP practices inside Bar and Restaurant and prepare checklist for inspection while dealing with hazardous materials.	2									2	
		AVERAGE	2	2	2	3	1	2	3	1		2	
Housekeeping Management- III	7-P-III	CO1. Apply ergonomic practices on staff members for effortless working practices in housekeeping department.	3									2	
	7-P-III	CO2. Generate standard operating procedures for efficient management of housekeeping department.	2								1		
	7-P-III	CO3. Understand latest technological developments in information technology used in housekeeping operations.	2									2	
		AVERAGE	2								1	2	
Public Relations	7-P-IV	CO1. Understand the importance of business communication and importance of soft skills development.	1					3				2	
	7-P-IV	CO2. Learn to enhance the tricks of interview techniques	1					3				2	
	7-P-IV	CO3. Understand the importance of circular vita and learn to present in correct way.	1									2	
	7-P-IV	CO4. Illustrate how to plan and handle the press conference for any kind of product or Hotel Promotion	2										
	7-P-IV	Co5. Familiarization of promotional brochures and its preparation.	2	1	1	1						2	
	7-P-IV	CO6. Learn the detail to handle the crisis in hotel and hospitality industry and also learn the process of handling Crisis by PR department.	1	2	2	2					1	2	1
		AVERAGE	2	1	1	1		3			1	2	1
Computer Based Training Presentation	7-P-V	CO1. Advance the skill in creating the Power Point Presentation by forming the Industrial Training Report PPT and presenting the same using projection.	2	2			3					2	
		AVERAGE	2	2			3					2	

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