



# **SIKSHA 'O' ANUSANDHAN**

**(DEEMED TO BE UNIVERSITY)**

(Declared U/S 3 of UGC Act, 1956; Accredited by NAAC with 'A' Grade)

## **Learning Outcomes of**

**BBA (Hons.) in Hospitality & Culinary Arts (BBA (Hons.) in H&CA)**

**School of Hotel Management**

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**FACULTY OF HOSPITALITY & TOURISM MANAGEMENT**  
**(SCHOOL OF HOTEL MANAGEMENT)**

Jagamara, Bhubaneswar – 751030, Odisha, India; **Contact:** 0674-2350448

**Website:** [www.soa.ac.in/shm/](http://www.soa.ac.in/shm/); **Email:** [dean.shm@soa.ac.in](mailto:dean.shm@soa.ac.in)



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**Institute Name: School of Hotel Management**

**Name of the Programme: BBA (Hons.) in Hospitality & Culinary Arts (BBA (Hons.) in H&CA)**

**Programme Outcomes of BBA (Hons.) in H&CA (POs)**

At the end of the Programme the students should be able to

1. Acquire, synthesize, and demonstrate advanced levels of knowledge and skills towards the classical, contemporary, & emerging cooking techniques as well as show competencies towards handling the operations of F&B Service, Front office, and Housekeeping services in commercial hospitality avenues.
2. Establish synchronization between the theoretical knowledge and practical operations for understanding, analysing, and solving the existing & emerging issues pertaining in the hospitality management domain.
3. Become well versed with the operations, effects, and relevance of the notion of strategic management and demonstrate proficiencies towards suitable use of various concepts, tools, models, & techniques of it to generate practical solutions for the businesses.
4. Assess the ever changing business scenarios and exhibit proficiencies towards handling the various multi-level business operations through use of appropriate leadership, interpersonal, customer service, and entrepreneurial competencies.
5. Business Knowledge: Gain thorough knowledge, key understandings, and skills in their chosen area of expertise and adequately use those competencies to manage the business operations at the local, national, and international levels.
6. Communication Skills: Develop awareness, knowledge, deep appreciations towards intrapersonal and interpersonal communications and show desired levels of proficiencies towards accumulating, synthesizing, and disseminating the key business data & information through the effective use of various written, verbal, and visual modes.
7. Quantitative Skills- Apprehend and exhibit profound appreciations towards the numerical, statistical, forecasting, and estimation techniques for collection, analysis, and use of quantitative business data towards making vital operational decisions in business operations.
8. Critical Thinking Skills – To familiarize themselves with the principles and practices of objective, evidence, information, and logic based approach for effective business decisions making towards the exiting & emerging operational, social, professional, & legal issues in business operations.
9. Technology – Appreciate and exhibit the necessary skills to utilize all types of current and emerging technologies in order to operate different types of machines, tools, equipment, and computer based applications for enhancing the efficacies and efficiencies of work processes.
10. Ethics – Proficiently interpret and utilize the classical, contemporary, & emerging frameworks to analyze and resolve the ethical, moral, and behavioral issues arising at personal, managerial, and organizational levels during the business operations.
11. Multicultural and Diversity- To develop awareness, understandings, respect, and demonstrate responsive behaviors while working and managing multi-cultural work environment comprising of people from divergent regions, religions, age groups, genders, castes, colors, social and political affinities.
12. Demonstrate Learning – Understand the importance and demonstrate the traits like creativity, curiosity, problem solving, adaptability, self-motivation, perseverance, tireless attitude, devotion, honesty, integrity, hard work, and flexibility etc. to become lifelong learners.

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## Detailed Course Wise Outcomes of BBA (Hons.) in H&CA (COs)

### Semester I, Paper 1

Course Name : Basics of Hospitality & Tourism Sectors (**Theory**)  
Course Code : BC1HTI

**Course Outcomes:** *The student will be able to understand the basics of hospitality and tourism Industry and exhibit the skills towards its management processes.*

After the completion of the course, students will be able to:

CO1: Understand & exhibit necessary skills towards describing the basics of hotel industry, its origins, growth over the years, current status & trends, future prospects & emerging issues, as well as the detailed classifications.

CO2: Understand and demonstrate appropriate skills towards defining phenomena of tourism, global trends, typology, existing & emerging concepts.

CO3: Appreciate themselves with various tourism organizations that forms the core of the global tourism industry.

CO4: Acknowledge the concepts of various hospitality & tourism sector products, their nature, classifications, as well as the display competencies towards the process of designing and showcasing them to global audience.

<b>Name of the Course</b>	<b>Employability</b>	<b>Entrepreneurship</b>	<b>Skill Development</b>
Basics of Hospitality & Tourism Sectors (BC1HTI)	Y		

### Semester I, Paper 2

Course Name : Product Knowledge (**Theory**)  
Course Code : BC1PKI

**Course Outcomes:** *The student will be able to understand & identify the basic raw materials and key ingredients used in food production process and exhibit the necessary skills towards their identification, purchase, storing and processing aspects.*

After the completion of the course, students will be able to:

CO1: Gain detailed knowledge towards the various ingredients commonly used in food production processes such as dairy products, eggs, cereal products, vegetables, fruits, herbs, fish & meat items etc. and explain their evolutions in uses, characteristics, features, sources, detailed classifications, and nutritional values.

CO2: Apprehend the details of dairy products, eggs, cereal products, vegetables, fruits, herbs, fish & meat items etc. used in food production processes and exhibit necessary competencies towards their purchase, and storage mechanisms.

CO3: Understand the key aspects & effects of various dairy products, eggs, cereal products, vegetables, fruits, herbs, fish & meat items etc. on food production operations and demonstrate proficiency towards their professional uses in modern day cookery operations.

<b>Name of the Course</b>	<b>Employability</b>	<b>Entrepreneurship</b>	<b>Skill Development</b>
Product Knowledge (BC1PKI)	Y		

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## Semester I, Paper 3

Course Name : Basics of Food Production (**Theory**)  
Course Code : BC1FPI

**Course Outcomes:** *The student will be able to understand the basics of food production processes including its origins, evolutions, & methodologies and showcase their proficiencies in preparations of various basic items usually produced through commercial kitchen operations.*

After the completion of the course, students will be able to:

CO1: Understand & explain the basics of professional cookery, aims, objectives, history and evolution over the years.

CO2: Apprehend and illustrate the desired abilities towards for preparation of the detailed kitchen layouts, organizational structures, different operational, executive & managerial positions, and their duties & responsibilities etc. along with proper usages of various tools, equipment, and safety measures.

CO3: Understand and should be able to recognize the various commodities commonly used in the kitchen, their functions, storage techniques, proper usages, techniques of preparations, classifications, and cookery.

CO4: To appreciate and apply different methods used in professional cookery.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Basics of Food Production ( <b>BC1FPI</b> )	Y	Y	Y

## Semester I, Paper 4

Course Name : Basics of Food Production (**Practical**)  
Course Code : BC1FPPII

**Course Outcomes:** *The student will be able to understand the basics of commercial kitchen operations and demonstrate necessary skills towards its management.*

After the completion of the course, students will be able to:

CO1: Gain professional knowledge towards bulk food preparations and demonstrate adequate skills towards preparation of basic items in cookery.

CO2: Acknowledge & recognize the varieties of tools & equipment, raw materials & ingredients used in the used in commercial kitchens operations and demonstrate their suitable usages.

CO3: Appreciate the basic principles of bakery & confectionary along with exhibition of basic skills towards preparation of basic bakery products.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Basics of Food Production Practical ( <b>BC1FPPII</b> )	Y	Y	Y

## Semester I, Paper 5

Course Name : Basics of Food & Beverage Service (**Theory**)  
Course Code : BC1FBI

**Course Outcomes:** *The student will be able to understand the basics of food & beverage service operations and demonstrate adequate skills desired for their management.*

After the completion of the course, students will be able to:

CO1: Understand the details of the food & beverage management department along with their structures, duties & responsibilities of the personnel, relationships with other departments, operations of auxiliary areas such as coffee shop, snack bar, counter services, theme restaurant, banquet, bar, etc and demonstrate adequate skills towards their proficient operations.

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CO2: Familiarize themselves with the identification, usages, care, and maintenance of various tools, equipment, table wares, service wares, special equipment, furniture, linens etc. along with show proficiencies in Mise-en-place, Mis-en-Scene preparations.

CO3: Gain detailed knowledge towards the various service methods, techniques, and styles of food & beverage operations adopted in commercial establishments and proficiently exhibit skills towards their appropriate uses in commercial food & beverage establishments.

CO4: Show affinity towards the concepts of menus, relevance, types, and principles and exhibit adequate skills towards their planning mechanisms in order to facilitate the food & beverage operations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Basics of Food & Beverage Service (BC1FBI)	Y		Y

## Semester I, Paper 6

Course Name : Basics of Food & Beverage Service (**Practical**)

Course Code : BC1FBII

**Course Outcomes:** *The student will be able to understand the basics of food & beverage service operations and demonstrate necessary skills towards managing them in commercial establishments.*

After the completion of the course, students will be able to:

CO1: Understand and demonstrate the basic skills and techniques required for food & beverage service operations.

CO2: Gain technical knowledge and detailed comprehensions towards identification, classifications, and proper usage of various tools & equipment used in restaurants.

CO3: Acknowledge and demonstrate skills towards setting up various types of table layouts and covers as per the occasion and demand.

CO4: Appreciate and demonstrate skills towards guest receiving procedures and order taking along with serving.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Basics of Food & Beverage Service Practical (BC1FBII)	Y		Y

## Semester I, Paper 7

Course Name : Basics of Front Office (**Theory**)

Course Code : BC1FOI

**Course Outcomes:** *The student will be able to understand the basics of front office operations and demonstrate adequate skills desired for their effective management in commercial establishments.*

After the completion of the course, students will be able to:

CO1: Gain detailed knowledge towards the history, evolution, growth, & developmental aspects of hotel industry and demonstrate adequate skills towards explaining their contribution towards nation building along with interrelationships between travel, tourism, and hospitality.

CO2: Familiarize themselves with the detailed classification of hotel industry based upon different criteria of size, clientele, location, levels of service, ownership, etc.

CO3: Appreciate the detailed organizational structure of the front office department and exhibit adequate skills in defining, designing, staffing, duty allocation, operation, supervision, etc.

CO4: Show comprehensions towards the guest cycle and demonstrate adequate skills in managing the pre-arrival, arrival, occupancy, departure and post-departure procedures as well as the night auditing, reconciliation operations for effectively & efficiently.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Basics of Front Office (BC1FPO)	Y		Y

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## Semester I, Paper 8

Course Name : Basics of Front Office (**Practical**)  
Course Code : BC1FOII

**Course Outcomes:** *The student will be able to understand the basics of front office operations and demonstrate necessary skills towards managing them effectively in commercial establishments.*

After the completion of the course, students will be able to:

CO1: Understand the relevance of communication and demonstrate proficiencies in handling the guest receiving & servicing operations through demonstration of appropriate body language, attitude, verbal & written communications as well as mannerisms.

CO2: Gain technical knowledge and detailed comprehensions towards identification, classifications, and proper usage of various forms, formats, registers, tools & equipment used in front office department.

CO3: Acknowledge and demonstrate skills towards handling various types of situation during the front office operations in commercial establishments.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Basics of Front Office Practical ( <b>BC1FOII</b> )	Y		Y

## Semester I, Paper 9

Course Name : Basics of Accommodation Operations (**Theory**)  
Course Code : BC1AOI

**Course Outcomes:** *The student will be able to understand the basics of housekeeping operations and demonstrate adequate skills desired for their effective management in commercial establishments.*

After the completion of the course, students will be able to:

CO1: Gain detailed knowledge towards the relevance of housekeeping department and explain their layout, organizational structures, as well as the duties & responsibilities of the personnel.

CO2: Familiarize themselves with the detailed housekeeping operations along with the effective use of various files, registers, tools, equipment, and cleaning agents used there.

CO3: Appreciate the details of guest rooms and show affinities towards their structures, layouts, essential supplies, amenities, keys, along with their cleaning and maintenance procedures.

CO4: Show comprehensions towards various types of surfaces, fabrics, linens, and demonstrate adequate skills towards their cleaning, care, and maintenance along with detailed understandings towards the laundry operations and PEST control activities.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Basics of Accommodation Operations ( <b>BC1AOI</b> )	Y		Y

## Semester I, Paper 10

Course Name : Basics of Accommodation Operations (**Practical**)  
Course Code : BC1AOII

**Course Outcomes:** *The student will be able to understand the basics of housekeeping operations and demonstrate necessary skills towards managing them effectively in commercial establishments.*

After the completion of the course, students will be able to:

CO1: Understand the relevance of housekeeping department and demonstrate proficiencies in handling various tools, equipment, and cleaning agents along with their proper utilizations in housekeeping operations.

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CO2: Gain technical knowledge towards the operations at housekeeping control desk and exhibit the necessary skills towards their efficient functioning through proper identification of surfaces, stains, mechanisms of their removal, and maintenance.

CO3: Appreciate the details regarding the types of surfaces, linen, guest rooms supplies, key handling mechanisms, maids trolley etc. and demonstrate adequate skills towards their effective operations in order to ensure a clean, safe, and secure premise.

<b>Name of the Course</b>	<b>Employability</b>	<b>Entrepreneurship</b>	<b>Skill Development</b>
Basics of Accommodation Operations Practical ( <b>BC1AOII</b> )	Y		Y

## Semester II, Paper 1

Course Name : Food Production Operations (**Theory**)

Course Code : BC2FPI

**Course Outcomes:** *The student will be able to understand & demonstrate proficiencies in Food Production operations.*

After the completion of the course, students will be able to:

CO1: Understand the foundations professional cookery and demonstrate adequate skills towards the preparations of Stocks, Sauce, Soups, & Salads.

CO2: Apprehend the details of bakery & confectionary section in a commercial kitchen and show proficiencies in identifying the tools, equipment, ingredients used there and produce various bakery based products like cakes, bread, pastries etc.

CO3: Gain knowledge towards the fish, meat, pork, poultry, & games cookery and show affinities towards their preparations.

CO4: Appreciate and demonstrate skills towards planning and implementing menu for cooking operations as well as familiarize themselves with the various culinary terms used in the commercial operations.

<b>Name of the Course</b>	<b>Employability</b>	<b>Entrepreneurship</b>	<b>Skill Development</b>
Food Production Operations ( <b>BC2FPI</b> )	Y	Y	Y

## Semester II, Paper 2

Course Name : Food Production Operations (**Practical**)

Course Code : BC2FPII

**Course Outcomes:** *The student will be able to understand the basics of food production techniques and demonstrate appropriate skills towards their effective operations.*

After the completion of the course, students will be able to:

CO1: Understand & demonstrate their skills in preparing the basics items of professional cookery like stocks, sauces, soups and salads etc.

CO2: Gain professional knowledge & exhibit skills towards the preparation of international menu comprising of three to four courses of cuisines.

CO3: Acknowledge, identify, classify, and demonstrate skills regarding preparation of varieties of cuts & folds of vegetables, fish, meat items etc.

CO4: Appreciate and demonstrate the skills towards preparation of various bakery products like bread, pastry, cakes, hot/cold and Indian desserts etc.

<b>Name of the Course</b>	<b>Employability</b>	<b>Entrepreneurship</b>	<b>Skill Development</b>
Food Production Operations Practical ( <b>MHM2FBMII</b> )	Y	Y	Y

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## Semester II, Paper 3

Course Name : Wine & Brewed Beverages (**Theory**)

Course Code : BC2WBI

**Course Outcomes:** *The student will be able to understand & demonstrate proficiencies in Food & Beverage Service operations in commercial establishments.*

After the completion of the course, students will be able to:

CO1: Understand the foundations of food & beverage operations & control mechanisms like management of control cycles, tools, equipment used for facilitation, KOT & BOT procedures, computerized operations etc. and demonstrate adequate skills towards their proficient uses in F&B outlets.

CO2: Apprehend the details of non-alcoholic beverages like tea, coffee, cocoa, nourishing drinks, refreshing drinks like juices, squashes, cordials, crushes, syrups & aerated water, table water, carbonated water etc. and demonstrate detailed comprehensions towards their origins, manufacturing processes, methods of preparation, types & brands

CO3: Gain knowledge towards the beer along with other fermented beverages like sake, cider, perry etc. and show affinities towards their manufacturing processes, classifications, typologies, renowned brands, along with proficiencies towards their services to the customers.

CO4: Appreciate and demonstrate skills towards harmony of foods with various types of wines along with detailed understandings of their manufacturing processes, classifications, typologies, brands, storage & service mechanisms, etc.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Wine & Brewed Beverages (BC2WBI)	Y		Y

## Semester II, Paper 4

Course Name : Wine & Brewed Beverages (**Practical**)

Course Code : BC2WBII

**Course Outcomes:** *The student will be able to understand the basics of various beverage service techniques and demonstrate appropriate skills towards their effective operations in commercial food & beverage establishments.*

After the completion of the course, students will be able to:

CO1: Understand & demonstrate their skills in operating the food & beverage service operations through the proper usages of various types of forms, formats, and procedures.

CO2: Gain professional knowledge & exhibit skills towards the adaptation of proper and approved guest service sequence along with detailed comprehensions towards the table laying & crumbling down processes.

CO3: Acknowledge, identify, classify, and demonstrate skills regarding services of various types of alcoholic & non-alcoholic beverages like water, lime soda, soft drinks, tea, coffee, cocoa, juices, milk shakes, beer, perry, sake, innovative mock tails, red wines, white wines, champagne etc.

CO4: Apprehend and demonstrate appropriate skills towards preparations of various contemporary & innovative cock-tails & mock-tails.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Wine & Brewed Beverages Practical (BC2WBII)	Y		Y

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## Semester II, Paper 5

Course Name : Nutrition & Food Science (**Theory**)  
Course Code : BC2NFI

**Course Outcomes:** *The student will be able to comprehend the details regarding the various nutritional aspects involved with foods & demonstrate proficiencies in their proper adaptations & operational usages in commercial establishments.*

After the completion of the course, students will be able to:

CO1: Understand & exhibit knowledge towards the concepts of foods, their physical, psychological & social functions, factors affecting food intake & food habits etc.

CO2: Gain detailed comprehensions towards the sources & role of micro & macro nutrients such as water, vitamins, minerals, carbohydrates, proteins, fats etc. on physical and psychological health.

CO3: Apprehend and demonstrate detailed comprehensions towards the concept of balanced diets including food pyramid, food groups, special diets, along with the issues of mal nutrition, under nutrition, & over nutrition etc.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Nutrition & Food Science (BC2NFI)	Y		

## Semester II, Paper 6

Course Name : Facilities Planning & Management (**Theory**)  
Course Code : BC2FMI

**Course Outcomes:** *The students will be able to comprehend the details of planning, designing, maintenance of various facilities & energy sources in commercial hospitality establishments along with familiarization in their operations practices and exhibit adequate skills towards managing them proficiently.*

After the completion of the course, students will be able to:

CO1: To appreciate the details & exhibit skills towards maintenance operations in the hotel industry including understating of the organizational chart, duties & responsibilities, work flow chart, classifications of maintenance operations, equipment handling, economics as well as detailed mechanisms.

CO 2: Understand and demonstrate skills towards the hotel planning & designing operations including sight selection, planning mechanisms, budgeting, evaluation of alternatives, thumb rules, scheduling & allocation functions.

CO3: Apprehend and appropriately use the concepts of facilitates management operations including the maintenance of lighting, heating, ventilation, & air conditioning systems, drain water evacuation, & safety & security systems.

CO4: Gain advanced knowledge and display skills towards energy management system along with the details about their costing, maintenance and emergency procedures.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Facilities Planning & Management (BC2FMI)	Y		

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## Semester II, Paper 7

Course Name : Communication Skills (**Theory**)  
Course Code : BC2CSI

**Course Outcomes:** *The students will be able to comprehend the details of communication processes and exhibit appropriate skills towards their effective and efficient usages in business operations in managing data and operations.*

After the completion of the course, students will be able to:

CO1: Understand the importance and exhibit proper communication skills in managing the modern day businesses.  
CO2: Apprehend & make use of correct vocabularies and avoid commonly made errors in communication processes.  
CO3: Familiarize & practice both verbal and non-verbal communication modes along with correct use of words, interviews, debating skills, group discussions and telephonic conversations.  
CO4: Have thorough knowledge & demonstrate skills towards the official secretarial writing skills like note making, Précis writing, letter & memo drafting, preparation of curriculum vitae etc.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Communication Skills ( <b>BC2CSI</b> )	Y		Y

## Semester II, Paper 8

Course Name : Basics of Information Technology (**Theory**)  
Course Code : BC2ITI

**Course Outcomes:** *The students will be able to comprehend the details of various technological aspects in business operations including their relevance, evolutions, adaptation processes, and management mechanisms through different tools, computers, technologies, internet connectivity, & other applications and exhibit appropriate skills towards their effective and efficient usages.*

After the completion of the course, students will be able to:

CO1: Understand the importance of data & information processing for business operations and exhibit adequate skills towards their collection, analysis, and dissemination processes through proper usages of technologies.  
CO2: Familiarize themselves with the various types of computers, tool, equipment and technologies & practice their utilities in business operations.  
CO3: Apprehend & make use of various necessary, existing, and emerging office application software in order to make the information processing functions more effective.  
CO4: Appreciate and demonstrate affinities towards the ethical, legal, and responsible usage of internet in modern day business activities.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Basics of Information Technology ( <b>BC2ITI</b> )	Y		Y

## Semester II, Paper 9

Course Name : Basics of Information Technology (**Practical**)  
Course Code : BC2ITII

**Course Outcomes:** *The student will be able to understand the basics of computers operations and exhibit the desired skill sets to handle them effectively.*

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After the completion of the course, students will be able to:

CO1: Understand and exhibit skills towards identifying and operating various types of computers and familiarize with the modern day software applications & technologies.

CO2: Gain technical knowledge and demonstrate skills towards the use various computer based applications.

CO3: Acknowledge and demonstrate skills towards web browsing as well as ethical use of web based information resources.

CO4: Appreciate and demonstrate skills in using the technologies for creation & operation of their own virtual place on web like food blogs, face book pages related to hospitality operations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Basics of Information Technology Practical (MHM2FBMII)	Y		Y

## Semester III, Paper 1

Course Name : Indian Ethnic Cuisines (Theory)

Course Code : BC3ECI

**Course Outcomes:** *The student will be able to understand the detail concepts of regional Indian cuisines & demonstrate proficiencies in their production operations in commercial hospitality establishments.*

After the completion of the course, students will be able to:

CO1: Understand the foundations of Indian cookery through gaining detailed comprehensions towards their history, heritage, geographical influences, factors affecting the food choices, spices, key ingredients used, special utensils & equipment, fuels used etc. and demonstrate adequate skills towards their identification, classification, and preparations methods.

CO2: Apprehend the details of northern & western Indian cookery along with their staple foods, occasional & festival cuisines, special delicacies, and show affinities towards their preparations in commercial set ups.

CO3: Gain knowledge towards the Eastern and Southern side States of India along with their staple foods, occasional & festival cuisines, special delicacies, etc. and demonstrate skills towards their preparations.

CO4: Appreciate and exhibit adequate skills towards detailed functioning of tandoor based items in the commercial operations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Indian Ethnic Cuisines (BC3ECI)	Y	Y	Y

## Semester III, Paper 2

Course Name : Indian Ethnic Cuisines (Practical)

Course Code : BC3ECII

**Course Outcomes:** *The student will be able to understand the basics of regional Indian food production operations and demonstrate appropriate skills towards their effective planning, productions, & demonstrations.*

After the completion of the course, students will be able to:

CO1: Understand the basic Indian cuisines from different regions & demonstrate their skills in preparing the menus and indenting for quantity food production operations.

CO2: Gain professional knowledge & prepare regional Indian cuisines from different states like Kashmir, Punjab, Uttar Pradesh, Tamil Nadu, Goa, Kerala, Maharashtra, Madhya Pradesh, Karnataka, West Bengal, Gujarat, Odisha, Rajasthan, and Andhra Pradesh and other regions like Avadh, Chettinad, Malwani, North east etc. in bulk quantities while appreciating their history, heritage, geographical affinities, cultural effects as well as special delicacies.

CO3: Appreciate and demonstrate the skills towards identifying, using, and taking proper care & maintenance of different tools, equipment and utensils involved in quantity food production operations.

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<b>Name of the Course</b>	<b>Employability</b>	<b>Entrepreneurship</b>	<b>Skill Development</b>
Indian Ethnic Cuisines Practical (MHM2FBMII)	Y	Y	Y

## Semester III, Paper 3

Course Name : International Cuisines (**Theory**)

Course Code : BC3ICI

**Course Outcomes:** *The student will be able to understand the detail concepts of various International cuisines & demonstrate proficiencies in their production operations in commercial hospitality establishments.*

After the completion of the course, students will be able to:

CO1: Understand the foundations Western cookery through gaining detailed comprehensions towards the use of various herbs, wines, spirits, history, heritage, geographical influences, factors affecting the food choices, spices, key ingredients used, special utensils & equipment, fuels used etc. and demonstrate adequate skills towards their identification, classification, and preparations methods.

CO2: Apprehend the details of European & Mediterranean cookery including French, British, Spanish, Italian, Portuguese, & Mexican cuisines along with their staple foods, occasional & festival cuisines, special delicacies, and show affinities towards their preparations in commercial set ups.

CO3: Gain knowledge towards the Chinese, Japanese, Thai, & Indonesian cuisines along with their staple foods, occasional & festival cuisines, special delicacies, etc. and demonstrate skills towards their preparations.

CO4: Appreciate and exhibit adequate skills towards planning, preparations, & demonstration of fusion cuisines in the commercial operations.

<b>Name of the Course</b>	<b>Employability</b>	<b>Entrepreneurship</b>	<b>Skill Development</b>
International Cuisines (BC3ICI)	Y	Y	Y

## Semester III, Paper 4

Course Name : International Cuisines (**Practical**)

Course Code : BC3ICII

**Course Outcomes:** *The student will be able to understand the basics of International food production operations and demonstrate appropriate skills towards their effective planning, productions, & demonstrations.*

After the completion of the course, students will be able to:

CO1: Understand the basics of western cookery from different regions & demonstrate their skills in preparing the menus and indenting for quantity food production operations.

CO2: Gain professional knowledge & prepare various International cuisines from different regions like French, British, Italian, Spanish, Portugal, Scandinavian, Mexican, Chinese, Japanese, Indonesian, Thai, Mongolian, etc. in bulk quantities while appreciating their history, heritage, geographical affinities, cultural effects as well as special delicacies.

CO3: Apprehend the details of fusion cuisines and exhibit proficiencies in preparing of them in an effective manner.

CO4: Appreciate and demonstrate the skills towards identifying, using, and taking proper care & maintenance of different tools, equipment and utensils involved in quantity food production operations.

<b>Name of the Course</b>	<b>Employability</b>	<b>Entrepreneurship</b>	<b>Skill Development</b>
International Cuisines Practical (BC3ICII)	Y	Y	Y

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## Semester III, Paper 5

Course Name : Distilled Beverages & Mixed Drinks (**Theory**)

Course Code : BC3BMI

**Course Outcomes:** *The student will become well versed with the spirits based beverages, tobacco, mixed drinks, bar operations, key terminology, processes, tools & equipment used and showcase the desired levels of skills towards their management.*

After the completion of the course, students will be able to:

CO1: Appreciate different types of spirits based beverages like Whisky, Rum, Brandy, Gin, Vodka, Tequila etc. and demonstrate skills towards their classification, distillation and production processes along with brands details.

CO 2: To understand the concepts of liqueurs, bitters, and mixed drinks, and exhibit skills towards their typology, preparation methods, and brands.

CO3: Familiarize themselves with the concept of tobacco along with its production process, brands, storage, and service procedures.

CO4: Apprehend the details and demonstrate skills towards the detailed bar operations along with their classifications, layout planning & designing, staffing, costing, forms, formats, registers, and the control mechanisms.

<b><i>Name of the Course</i></b>	<b><i>Employability</i></b>	<b><i>Entrepreneurship</i></b>	<b><i>Skill Development</i></b>
Distilled Beverages & Mixed Drinks ( <b>BC3BMI</b> )	Y	Y	Y

## Semester III, Paper 6

Course Name : Distilled Beverages & Mixed Drinks (**Practical**)

Course Code : BC3BMII

**Course Outcomes:** *The student will be well versed with various spirit based beverages, mixed drinks, tobacco products, & the detailed operations performed at bars and demonstrate adequate skills towards their identifications, classifications, appropriate service mechanisms and management of the activities.*

After the completion of the course, students will be able to:

CO1: Gain professional knowledge & demonstrate appropriate skills regarding the operations in a professional bar set up within the hotel industry like layout planning, designing, staffing, preparation of menu, costing, control mechanism, stock maintenance etc.

CO2: Understand & exhibit their skills in planning, preparing, serving, & presenting various types of beverages like whiskey, rum, brandy, gin, vodka, tequila, cocktails and mock-tails etc.

CO3: Appreciate and showcase the skills towards various activities involved in the beverage & tobacco serving operations.

<b><i>Name of the Course</i></b>	<b><i>Employability</i></b>	<b><i>Entrepreneurship</i></b>	<b><i>Skill Development</i></b>
Distilled Beverages & Mixed Drinks Practical ( <b>BC3BMII</b> )	Y	Y	Y

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## Semester III, Paper 7

Course Name : Food Safety & Hygiene (**Theory**)  
Course Code : BC3SHI

**Course Outcomes:** *The student will become well versed with the concepts of food safety, food poisoning, adulterations, hazards etc. as well as the hygienic affairs involved in their operations and demonstrate adequate skills towards their quality assurance in commercial hospitality establishments.*

After the completion of the course, students will be able to:

CO1: Apprehend the physical, chemical, biological contaminations affecting the characteristics & quality of food items and demonstrate adequate skills towards the development, monitoring, and maintenance of food safety & quality assurance systems in commercial hospitality avenues.

CO2: Understand, analyze and identify the various potential risk factors in the entire food system of commercial hospitality establishments and exhibit proficiencies towards mitigating them to ensure maintenance of quality & safety in the operations.

CO3: Comprehend the details of various laws, regulations applicable to food processing, safety & quality assurance and show affinities towards using them in operational activities in food processing units.

CO4: Gain thorough knowledge towards the definition, evolution, pre-requisites & principles of hazard analysis critical control points (HACCP) framework system for monitoring the entire food system and demonstrate adequate skills towards its appropriate application in a food safety plan in a commercial hospitality organization.

CO5: Display comprehensions towards concepts of natural & chemical preservation methods, nutrition saving techniques, storage mechanisms, waste disposal management, & Pest Control techniques, etc. in order to ensure quality in food items.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Food Safety & Hygiene ( <b>BC3SHI</b> )	Y		

## Semester III, Paper 8

Course Name : Introduction of Management Concepts (**Theory**)  
Course Code : BC3IMI

**Course Outcomes:** *The students will be well versed with the core concepts in management and show affinities towards appropriately use them while running the modern day businesses.*

After the completion of the course, students will be able to:

CO1: Understand the well-established concepts of management, principles, as well as their evolution scenarios over the years, and demonstrate adequate skills to use them ethically while taking business decisions.

CO2: Apprehend and exhibit skills towards managing the business environment by utilizing the managerial functions of planning, organizing, staffing, coordination, and controlling in effective and efficient manners.

CO3: Familiarize and develop skills towards the management techniques in an ethical manner.

CO4: Have thorough knowledge regarding the dynamics of global business environment and develop abilities towards identifying the strengths & weaknesses of the individual businesses as well as the opportunities & threats prevailing in markets.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Introduction of Management Concepts ( <b>BC3IMI</b> )	Y	Y	

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## Semester III, Paper 9

Course Name : Hospitality Accounting & Finance **(Theory)**  
Course Code : BC3AFI

**Course Outcomes:** *The student will be able to comprehend the various accounting & financial concepts and exhibit the necessary skills towards their proper implementations in business decision making process.*

After the completion of the course, students will be able to:

CO1: Understand the accepted accounting principles, define them appropriately, and use them proficiently towards taking various business decisions etc.

CO2: Apprehend the concept of financial statements and show affinities towards preparation of various financial statements like balance sheet, income statement, cash flow statement, etc. which would help towards business decision making processes.

CO3: Familiarize and develop skills towards the inventory management techniques.

CO4: Have thorough knowledge regarding the strategic decision making process from financial perspectives like financing, investment and dividend decisions, cost of capital, working capital, short term and long term sources of finance for hotels and restaurants etc.

<b>Name of the Course</b>	<b>Employability</b>	<b>Entrepreneurship</b>	<b>Skill Development</b>
Hospitality Accounting & Finance <b>(BC3AFI)</b>	Y		

## Semester III, Paper 10

Course Name : 8 Weeks Industrial Training **(Practical)**  
Course Code : BC3STII

**Course Outcomes:** *The student will be able to understand the real work situations and establish career development goals.*

After the completion of the industrial training, students will be able to:

CO1: Harmonize between theoretical concepts and practical implications in a better manner.

CO2: Gain professional knowledge & exhibit appropriate skills in handling various kitchen operations.

CO3: Understand the importance & demonstrate the essential industry traits like devotion, honesty, integrity, curiosity, hard-work, and tireless attitude etc.

CO4: Apprehend and exhibit the critical thinking and problem solving skills towards real world situations.

CO5: Appreciate their own core competencies that will guide them towards possessing impactful leadership and professional skills.

CO6: Develop awareness and respectful attitudes towards working in a multi-dimensional and multi-cultural environment.

<b>Name of the Course</b>	<b>Employability</b>	<b>Entrepreneurship</b>	<b>Skill Development</b>
8 Weeks Industrial Training <b>(BC3STII)</b>	Y	Y	Y

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## Semester IV, Paper 1

Course Name : Larder and Short order Cookery (**Theory**)  
Course Code : BC4LSI

**Course Outcomes:** *The student will be well versed with the understandings towards the operations at larder kitchens, garde manger, detailed duties & responsibilities of staffs working there, different larder products & advanced preparations, along with varieties of edible and non-edible displays as well as exhibit proficiencies towards their planning, preparations, and demonstrations in commercial hospitality establishments.*

After the completion of the course, students will be able to:

- CO1: Appreciate about the larder kitchen operations along with its importance, layout, hierarchy, duties & responsibilities of personnel, common ingredients used etc. and exhibit skills towards their management aspects.  
CO2: Gain detailed comprehensions towards Larder & Garde manger products including marinated, force meat & gelatin based products and demonstrate adequate skills towards their proficient operations & management.  
CO3: Understand and appreciate the detailed operational aspects of larder section by effective management of larder control cycles, garde manger operations along with efficient handling of various forms, formats, planning and execution functions.  
CO4: Apprehend & exhibit skills towards the concept of food presentations in commercial operations including the roles of garnishes & accompaniments, edible & non-edible displays, principles of presentations etc.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Larder and Short order Cookery ( <b>BC4LSI</b> )	Y	Y	Y

## Semester IV, Paper 2

Course Name : Larder and Short order Cookery (**Practical**)  
Course Code : BC4LSII

**Course Outcomes:** *The student will be well versed with the operations at the larder section and demonstrate adequate skills towards their effective management in commercial hospitality establishments.*

After the completion of the course, students will be able to:

- CO1: Gain professional knowledge towards larder kitchen operations along with familiarization of layouts, designs, tools, equipment, key ingredients, preparation procedures etc. and exhibit adequate skills towards preparations of varieties of larder products like marinated, force meat, gelatin based products etc.  
CO2: Understand the details of accompaniments, garnishes, their functions, usages in commercial kitchen operations and show proficiencies towards their effective utilizations while presenting the finished products.  
CO3: Appreciate the art of carving and demonstrate appropriate skills towards preparations of various edible and non-edible displays along with vegetables, fruits & ice carving processes.  
CO4: Apprehend the importance of Hors d'oeuvre, Appetizer, salad, entree' etc. and show affinities towards their preparations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Larder and Short order Cookery Practical ( <b>BC4LSII</b> )	Y	Y	Y

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## Semester IV, Paper 3

Course Name : Culinary Math & Control System (**Theory**)  
Course Code : BC4MCI

**Course Outcomes:** *The student will be well versed with the understandings of costs dynamics, costing mechanisms, cost control, store functioning & management in commercial kitchen operations in hospitality sector and demonstrate proficiencies towards their effective management.*

After the completion of the course, students will be able to:

CO1: Appreciate about the financial control in catering establishments and exhibit skills towards the apprehensions of various elements of costs such as food costs, labor costs, overhead costs, etc. and application of various strategies towards their control aspects.

CO2: Understand the details of purchasing mechanisms and demonstrate skills towards their effective management through defining the objectives, familiarization with purchasing procedures & methods, supplier ratings, yield management processes, requisition & order processing as well as centralized & decentralized purchasing functions.

CO3: Gain detailed comprehensions towards store management mechanisms and show affinities towards its methods, classification of materials, maintenance of par stocks, computerized record keeping, methods of stock valuation, Continuous / perpetual stock taking, annual stock taking, stores issues procedure, consumption record keeping etc.

CO4: Apprehend & exhibit skills towards the concepts of costs dynamics & management including causes of food spoilages, food cost percentage, production planning, pricing of menus, kitchen profit calculations etc.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Culinary Math & Control System ( <b>BC4MCI</b> )	Y	Y	Y

## Semester IV, Paper 4

Course Name : Menu Development and Function Catering (**Theory**)  
Course Code : BC4MFI

**Course Outcomes:** *The students will be well versed with the understandings of menu management functions along with comprehensions towards banqueting operations and demonstrate proficiencies towards their appropriate applications in commercial hospitality setups.*

After the completion of the course, students will be able to:

CO1: Understand the details of the menu management mechanisms and show proficiencies towards identifying the various affecting factors, gauging the customer's expectations, appropriate pricing of the menu items, conducting market research, and preparation of various types of menu as desired.

CO2: Gain thorough knowledge and demonstrate affinities towards management of the sequence of sales while adhering to the rules, regulations, standards, and best practices of food service industry.

CO3: Apprehend & exhibit adequate skills towards planning, organization, and management of various types of banqueting functions within commercial hospitality operations.

CO4: Appreciate the risks associated with arrangement of banqueting functions and successfully work towards their management by preparation and adaptations of contingency plans and work procedures.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Menu Development and Function Catering ( <b>BC4MFI</b> )	Y		Y

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## Semester IV, Paper 5

Course Name : Hospitality Law (**Theory**)

Course Code : BC4HLI

**Course Outcomes:** *The student will be well versed with the legal concepts in hospitality operations like the relationships between host & guests, business operations, food & beverage functions, as well as laws regarding effective management of the workforce and exhibit appropriate skills towards their implementations in day to day business operations.*

After the completion of the course, students will be able to:

CO1: To appreciate and show appropriate skills towards the basic contract act applicable on the host & guest relationships which forms the foundation of the hospitality operations including receiving the guests, obligations to protect them as well as the liability in case of loss of their valuables etc.

CO 2: To understand the core concepts and exhibit skills towards the formation and operation of hospitality businesses that will help them in extending their legal reasoning capabilities towards both legal & ethical practices.

CO3: Apprehend the details of risk assessment & management in hospitality business operations and demonstrate skills towards handling the unfavorable situations.

CO4: Gain knowledge towards the rights & liabilities of food & beverage operators and skills towards operating the related businesses successfully while coping with the legal requirements.

CO5: To appreciate the contemporary & emerging issues of quality control, and be able in managing the multicultural workforce as well as dealing with various licenses and permits required for the business operations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Hospitality Law ( <b>BC4HLI</b> )	Y	Y	

## Semester IV, Paper 6

Course Name : Safety and Security in Catering Establishment (**Theory**)

Course Code : BC4SCI

**Course Outcomes:** *The student will be well versed with the safety & security aspects in hospitality & tourism operations and demonstrate knowledge, skills, & judgment towards development & maintenance of a safe, secure, and healthy work environment.*

After the completion of the course, students will be able to:

CO1: Appreciate the ethical, legal. & regulatory procedures and show proficiencies towards the application of the legislative requirements, standard operating procedures, and best practices in a variety of emergency situations.

CO2: Gain thorough knowledge and apply the risk management principles to anticipate, identify, evaluate and control physical, chemical, biological and psychosocial hazards in hospitality avenues.

CO3: Understand and demonstrate affinities towards collecting, managing, and interpreting data & information towards identifying the existing and emerging safety & security issues at the business environments.

CO4: Apprehend the project management techniques and use them effectively towards design, implement, support, and evaluate safety programs for commercial organizations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Safety and Security in Catering Establishment ( <b>BC4SCI</b> )	Y	Y	

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## Semester IV, Paper 7

Course Name : Advanced Cookery (**Theory**)  
Course Code : BC4ACI

**Course Outcomes:** *The student will be well versed with the advanced concepts in kitchen management, institutional & industrial caterings, organizing & managing food promotional events, as well as operating in the centralized food production systems, and demonstrate proficiencies towards their effective management in commercial hospitality settings.*

After the completion of the course, students will be able to:

CO1: Apprehend the details of kitchen layouts & designing aspects and show proficiencies in identification, planning, & assessment of their principles, management, store operations, supplier selections, production control, new products development & use of technologies in kitchen operations etc.

CO2: Appreciate and show practical affinities towards the management of banqueting operations including their principles, classifications, detailed processes, planning & implementations, limitations, precautions etc.

CO3: Familiarize themselves with the concepts of centralized food production system along with their purposes, principles, operational mechanisms, storing, transportation & distribution aspects.

CO4: Gain detailed knowledge and demonstrate skills towards organizing & managing various types of food promotional events such as food festivals, trade shows, exhibitions, food promotion programs on various occasions like Christmas, New year etc..

<b><i>Name of the Course</i></b>	<b><i>Employability</i></b>	<b><i>Entrepreneurship</i></b>	<b><i>Skill Development</i></b>
Advanced Cookery ( <b>BC4ACI</b> )	Y	Y	Y

## Semester IV, Paper 8

Course Name : Advanced Cookery (**Practical**)  
Course Code : BC4ACII

**Course Outcomes:** *The student will be well versed with the advance concepts in kitchen operations and demonstrate adequate skills towards their effective management in commercial hospitality establishments .*

After the completion of the course, students will be able to:

CO1: Gain professional knowledge towards various fusion cuisines along with preparation of various low-calorie menus from both Indian and International origins and demonstrate proficiencies towards planning, preparations, and demonstrations of the same.

CO2: Understand the details of short order cookery and exhibit skills towards their preparations in commercial operations.

CO3: Appreciate the art of sandwiches preparations and showcase proficiencies in preparations & demonstrations of various types of sandwiches from vivid origins.

CO4: Apprehend and show affinities towards line cooking mechanism for preparation of the Ala carte orders and Gueridon based products.

<b><i>Name of the Course</i></b>	<b><i>Employability</i></b>	<b><i>Entrepreneurship</i></b>	<b><i>Skill Development</i></b>
Advanced Cookery Practical ( <b>BC4ACII</b> )	Y	Y	Y

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## Semester IV, Paper 9

Course Name : Bakery & Confectionary Management (**Theory**)

Course Code : BC4BCI

**Course Outcomes:** *The student will be well versed with the advanced concepts in bakery & confectionary management, as well as demonstrate proficiencies towards art of dessert presentations, sugar confectionary preparations, and bread arts in commercial hospitality settings.*

After the completion of the course, students will be able to:

CO1: Apprehend the details of dessert preparations and show affinities towards the concepts of garnishing, plate presentations, sauce pouring techniques, buffet presentations as well as demonstrate proficiencies towards the modern trends in presentations.

CO2: Understand and exhibit adequate skills in planning, preparations and demonstrations of various types of cooked, uncooked sugar displays as well as preparations of various types of candies and toffees.

CO3: Appreciate and show practical affinities towards the bread arts consisting of bread sculptures, center pieces, bread basket preparations, etc.

CO4: Familiarize themselves with the detailed bakery & confectionary management processes such as planning, layouts, design, specialty tools, equipment, operations planning & executions, calculations of yield management, as well as assurance of quality in operational prospective.

<b><i>Name of the Course</i></b>	<b><i>Employability</i></b>	<b><i>Entrepreneurship</i></b>	<b><i>Skill Development</i></b>
Bakery & Confectionary Management (BC4BCI)	Y	Y	Y

## Semester IV, Paper 10

Course Name : Bakery & Confectionary Management (**Practical**)

Course Code : BC4BCII

**Course Outcomes:** *The student will be well versed with the advance concepts in bakery & confectionary operations and demonstrate adequate skills towards their effective management in commercial hospitality establishments.*

After the completion of the course, students will be able to:

CO1: Gain professional knowledge towards various types of desserts along with demonstration of adequate proficiencies towards their planning, preparations, & demonstrations along with the arts of garnishing, sauce pouring techniques, buffet and plate presentations.

CO2: Understand the details of sugar arts and gain proficiencies towards various cooked & non-cooked sugar displays for commercial operations.

CO3: Appreciate the art of toffee and candy making and exhibit the desired skills towards their effective preparations.

CO4: Apprehend and show affinities towards various types of bread presentations such as center pieces, bread sculptures, and bread baskets etc.

<b><i>Name of the Course</i></b>	<b><i>Employability</i></b>	<b><i>Entrepreneurship</i></b>	<b><i>Skill Development</i></b>
Bakery & Confectionary Management Practical (BC4BCII)	Y	Y	Y

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## Semester IV, Paper 11

Course Name : Restaurant and Bar Management (**Theory**)

Course Code : BC4RBI

**Course Outcomes:** *The student will be well versed with the advanced concepts in restaurants & bar management as well as demonstrate proficiencies towards their effective operations & management in commercial hospitality settings.*

After the completion of the course, students will be able to:

CO1: Apprehend the details of restaurant management including their layouts, designs, staffing, allocation & management of duties & responsibilities, handling financial details etc. and exhibit adequate proficiencies towards their effective operations.

CO2: Gain professional knowledge towards the effective bar management aspects and demonstrate affiliations towards their effective & efficient management through layout planning, designing, preparations & serving mechanisms of various types of beverages, mixed drinks, cellar control & records, effective operations through requisitions, purchase, storing, issuing functions, handling of cash, coordination of sales & marketing efforts etc.

CO3: Familiarize themselves with the latest trends, and emerging concepts in restaurant & bar management and exhibit appropriate skills towards their application in commercial hospitality operations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Restaurant and Bar Management (BC4RBI)	Y	Y	Y

## Semester IV, Paper 12

Course Name : Restaurant & Bar Management (**Practical**)

Course Code : BC4RBII

**Course Outcomes:** *The student will be well versed with the advance concepts in bars & restaurants management and demonstrate adequate skills towards their effective operations in commercial hospitality establishments.*

After the completion of the course, students will be able to:

CO1: Gain professional knowledge towards flair bar tending with detailed shakers & bottle moves, types of pouring techniques, and art of accurate pouring and demonstrate adequate proficiencies towards their practical implications in bar operations.

CO2: Understand the details of forms, formats, and registers applicable in bars & restaurant operations and exhibit skills towards their appropriate usage in operations.

CO3: Familiarize themselves with the preparations of various contemporary & innovative mixed drinks and show proficiencies in preparations of various types of cock-tails & mock-tails.

CO4: Appreciate the aspects of accompaniments & garnishes and show affinities towards uses of various types of edible & non-edible garnishes in service operations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Restaurant & Bar Management Practical (BC4RBII)	Y		Y

**FACULTY OF HOSPITALITY & TOURISM MANAGEMENT**  
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# SIKSHA 'O' ANUSANDHAN

(DEEMED TO BE UNIVERSITY)

(Declared U/S 3 of UGC Act, 1956; Accredited by NAAC with 'A' Grade)

## Semester V, Paper 1

Course Name : 22 Weeks Industrial Training (**Practical**)

Course Code : BC5ITII

**Course Outcomes:** *The student will be able to understand the real work situations and establish career development goals.*

After the completion of the industrial training, students will be able to:

CO1: Harmonize between theoretical concepts and practical implications in a better manner.

CO2: Gain professional knowledge & exhibit appropriate skills in handling various hospitality operations.

CO3: Understand the importance & demonstrate the essential industry traits like devotion, honesty, integrity, curiosity, hard-work, and tireless attitude etc.

CO4: Apprehend and exhibit the critical thinking and problem solving skills towards real world situations.

CO5: Appreciate their own core competencies that will guide them towards possessing impactful leadership and professional skills.

CO6: Develop awareness and respectful attitudes towards working in a multi-dimensional and multi-cultural environment.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
22 Weeks Industrial Training ( <b>BC5ITII</b> )	Y	Y	Y

## Semester VI, Paper 1

Course Name : Environmental Science (**Theory**)

Course Code : BC6ESI

**Course Outcomes:** *The student will be well versed with the understandings towards various environmental factors affecting the business operations both in short & long runs and demonstrate proficiencies towards comprehending the key aspects and applying them in day to day operational management practices.*

After the completion of the course, students will be able to:

CO1: Appreciate details about the natural environment as a system and exhibit skills towards analyzing its effects on business operations.

CO2: Understand and demonstrate skills to synthesize and manage the natural and man-made environment in order to ensure harmony and achieve eco friendliness in operations.

CO3: Apprehend and exhibit skills towards understanding and preparation of the environmental management systems employed in modern day hospitality businesses.

CO4: Gain knowledge towards the best and innovative practices involved in hotel businesses and demonstrate skills towards environment management, energy management, water conservation, waste management, pollution control, and safe guarding the premises etc.

CO5: Appreciate the use of alternative energy sources used for hotel operations and know the traits for applying them in businesses.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Environmental Science ( <b>BC6ESI</b> )	Y	Y	

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## Semester VI, Paper 2

Course Name : Entrepreneurship in Hospitality (**Theory**)

Course Code : BC6EHI

**Course Outcomes:** *The student will be able to become well versed with the core concepts of entrepreneurship and appreciate its contribution to the economy & society, detailed processes, barriers & challenges, benefits, strategic management for employees, customers, other stakeholders, managing finances, & forms of ownerships, etc. and demonstrate the desired motivation and skills towards getting involved in a viable, lucrative, yet alternative career path.*

After the completion of the course, students will be able to:

CO1: Appreciate details about the concept of entrepreneurship, its effects on economy & society, benefits, challenges involved and should be able to analyze the business environment in order to identify the micro & macro factors affecting its operations.

CO2: Apprehend and exhibit the essential and desired entrepreneurship traits like patience, hard-work, perseverance, critical thinking, honesty, integrity & ethical behavior etc.

CO3: Gain knowledge towards the strategic management issues for handling human resources, innovation, production, finance, distribution, sales & marketing, after sales services, customer relationship management and demonstrate skills towards their practical implications.

CO4: Appreciate the use of networking and information handling in the business operations and exhibit skills towards their proper utilizations.

CO5: Comprehend the operational details regarding starting of a new food & beverage avenue of their own and demonstrate appropriate skills to prepare viable business plans.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Entrepreneurship in Hospitality ( <b>BC6EHI</b> )		Y	

## Semester VI, Paper 3

Course Name : Organizational Behavior & Human Resource Management (**Theory**)

Course Code : BC6OHI

**Course Outcomes:** *The student will be able to become well versed with the concepts of individual behaviors, group dynamism, functions & processes of human resource management, issues as well as exhibit skills towards applying various strategies to handle the human resources for achieving success in business operations.*

After the completion of the course, students will be able to:

CO1: To appreciate the details & exhibit skills towards understanding & responding towards the behaviors of individual and groups of people associated with the business operations.

CO 2: Understand and demonstrate skills towards applying various motivational theories, leadership styles as well as the grievance handling mechanisms that come across the day to day business operations.

CO3: Apprehend and use the various human resource management functions like human resource planning, recruitment, selection, training & development, performance appraisal, promotion, transfer, exit etc. in order to manage the workforce and ensure best performance from them towards achieving the business goals.

CO4: Gain advanced knowledge towards organizational cultures, changes, and demonstrate appropriate skills towards application of various strategies to manage them effectively.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Organizational Behavior & Human Resource Management ( <b>BC6OHI</b> )	Y	Y	Y

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## Semester VI, Paper 4

Course Name : Hospitality Marketing (**Theory**)

Course Code : BC6HMI

**Course Outcomes:** *The student will be able to become well versed with the concepts & processes of marketing and exhibit the desired skills in managing the marketing functions towards achieving the business goals.*

After the completion of the course, students will be able to:

CO1: To appreciate & demonstrate conceptual knowledge towards the marketing function by understanding the business environment and various factors affecting the functions of a business.

CO 2: To understand and exhibit the desired level of intellect towards applying the various tools of marketing towards creating and satisfying the demand in the market place.

CO 3: Recognize the social & ethical implications of consumer behavior and apply the appropriate techniques towards generating market solutions.

CO 4: Apprehend the importance of strategies and showcase the skills to apply them in the marketing function in order to attract, manage, satisfy, & retain the customers to achieve customer lifetime values.

CO 5: Familiarize themselves with the concepts of services marketing in general and tourism products in particular and be able to apply contemporary & innovative strategies to achieve sustainable competitive advantages for the business.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Hospitality Marketing (BC6HMI)	Y	Y	Y

## Semester VI, Paper 5

Course Name : Personality Development with Soft skills (**Theory**)

Course Code : BC6PSI

**Course Outcomes:** *The student will be able to become well versed with the concepts & processes of business etiquettes & personality development which will help them to build self-confidence, enhance self-esteem and improve overall personality both in formal & informal circumstances of corporate life.*

After the completion of the course, students will be able to:

CO1: Gain thorough knowledge towards the managerial correspondence and demonstrate proficiencies towards their appropriate applications through various modes of inquiries, circulars, quotations, orders, acknowledgments executions, complaints, claims & adjustments, memos, minutes, circulars & notices, reports, etc.

CO2: Master the art of conducting and giving interviews through gaining detailed understandings towards resume/CV/bio-data preparations, writing of covering letters, letter of reference, gaining knowledge towards types of interviews, video conferencing mechanisms, grooming standards, dress codes, etiquettes, etc.

CO3: Aware regarding the sense of self and nurture a deep understandings of personal motivations & professional responsibilities towards maintaining a positive as well as practical & ethical attitude and handle difficult situations with elegance, sophistications, & professionalism.

CO4: Sensitize & groom themselves with the core aspects of social and business etiquettes as per the corporate, national, & international protocols, as well as exhibit good mannerisms and behavioral skills in order to get success in both conducting & appearing in both formal & informal circumstances.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Personality Development with Soft skills (BC6PSI)	Y		Y

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## Semester VI, Paper 6

Course Name : Advanced Gastronomy Studies **(Theory)**

Course Code : BC6GSI

**Course Outcomes:** *The student will become well versed with the advanced concepts & processes of gastronomy affairs from across the globe and demonstrate proficiencies towards their effective operations in commercial hospitality establishments.*

After the completion of the course, students will be able to:

CO1: Gain thorough knowledge towards the history & evolution of global gastronomic practices and exhibit adequate skills towards the appreciation of various factors affecting the food choices of people, religion & community effects, contributions of tribes towards the food consumption preferences, & various gastronomic models.

CO2: Familiarize themselves with the latest trends in the field of gastronomy and demonstrate affinities towards the changing consumers, the psychology of the food shoppers, environmental influences in food purchase, ethical practices in food businesses, food quality, mapping the consumer's expectations, genetically modified foods, organic foods, molecular gastronomy, newer food processing and packaging technologies, newer sources of ingredients etc.

CO3: Understand the International fine dining specialty foods and show affinities towards their planning, preparations, and demonstrations in commercial kitchens.

CO4: Apprehend the details of food journalism and photography and demonstrate adequate skills towards their effective operations in business practices.

<b><i>Name of the Course</i></b>	<b><i>Employability</i></b>	<b><i>Entrepreneurship</i></b>	<b><i>Skill Development</i></b>
Advanced Gastronomy Studies (BC6GSI)	Y	Y	Y

## Semester VI, Paper 7

Course Name : Advanced Gastronomy Studies **(Practical)**

Course Code : BC6GSII

**Course Outcomes:** *The student will become well versed with the International cuisines along with specialty dishes from across the globe and demonstrate adequate skills towards their planning, preparations, & presentations along with effective management in commercial hospitality establishments.*

After the completion of the course, students will be able to:

CO1: Understand and exhibit professional skills towards the planning, preparations, & demonstrations of various international cuisines from regions of Korea, Middle East, USA, Caribbean, Creole, Russia.

CO2: Gain thorough knowledge towards the international specialty cuisines and exhibit proficiencies towards planning, preparations, & demonstrations of various horsd'oeuvres, English breakfasts, brunch menus, cold cuts, fast foods, kosher foods from across the globe.

CO3: Appreciate and demonstrate detailed affinities towards various types of plate presentations using the contemporary & fusion menus.

CO4: Apprehend the details of molecular gastronomy and show competencies towards their planning, preparations & presentations by recognizing their social, technical and artistic domains.

<b><i>Name of the Course</i></b>	<b><i>Employability</i></b>	<b><i>Entrepreneurship</i></b>	<b><i>Skill Development</i></b>
Advanced Gastronomy Studies Practical (MHM2FBMII)	Y	Y	Y

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## Semester VI, Paper 8

Course Name : Advanced Bakery & Confectionary (**Theory**)

Course Code : BC6BCI

**Course Outcomes:** *The student will become well versed with the advanced concepts & processes of bakery & confectionary management from across the globe and demonstrate proficiencies towards their effective operations in commercial hospitality establishments.*

After the completion of the course, students will be able to:

CO1: Gain thorough knowledge towards the cocoa products, their history, origins, evolutions, classification, & usages in bakery as well as confectionary operations and exhibit adequate skills towards the planning, preparations & demonstrations of various cocoa based products in commercial kitchens.

CO2: Familiarize themselves with the concepts of chocolates & candies while appreciating their history, origins, evolutions, classification, & preparation methods.

CO3: Appreciate the concept of ice-creams, their history, origins, evolutions, classification, & usages and demonstrate proficiencies towards their planning, preparations & demonstration through commercial operations.

CO4: Understand the details of Indian confectionaries and show affinities towards their planning, preparations, and demonstrations through kitchen operations.

<b>Name of the Course</b>	<b>Employability</b>	<b>Entrepreneurship</b>	<b>Skill Development</b>
Advanced Bakery & Confectionary (BC6BCI)	Y	Y	Y

## Semester VI, Paper 9

Course Name : Advanced Bakery & Confectionary (**Practical**)

Course Code : BC6BCII

**Course Outcomes:** *The student will become well versed with the advanced bakery & confectionary operations and demonstrate adequate skills towards their planning, preparations, & presentations along with effective management in commercial hospitality establishments.*

After the completion of the course, students will be able to:

CO1: Understand and exhibit professional skills towards the planning, preparations & demonstrations of various types of ice cream based upon vanilla, strawberry, chocolate, pineapple, mango, sorbets, bombe, sundae, parfaits etc.

CO2: Gain thorough knowledge towards the concepts of chocolates, toffees, & candies and exhibit proficiencies towards planning, preparations, & demonstrations of various types of chocolates, candies, toffees, pastries, cakes etc.

CO3: Appreciate and demonstrate detailed affinities towards various types of Indian confectionaries based upon Chenna, Khoya, Flour, Milk, & Nuts.

CO4: Apprehend the details of fusion cuisines in bakery operations and show competencies in planning, preparations & presentations of varieties of items.

<b>Name of the Course</b>	<b>Employability</b>	<b>Entrepreneurship</b>	<b>Skill Development</b>
Advanced Bakery & Confectionary Practical (BC6BCII)	Y	Y	Y

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## Semester VI, Paper 10

Course Name : Events Management (**Theory**)

Course Code : BC6EMI

**Course Outcomes:** *The student will become well versed with the concepts & processes of events management and demonstrate proficiencies towards their effective operations while arranging various meetings, incentives tours, conferences and exhibitions in commercial hospitality establishments.*

After the completion of the course, students will be able to:

CO1: Gain thorough knowledge towards the business of events and demonstrate adequate skills towards their planning, organizations, implementation, & evaluation functions in commercial settings.

CO2: Acknowledge the difference between varieties of events such as meetings, incentives tours, conferences, & exhibitions and exhibit proficiencies towards their successful organizations and management in practical perspectives.

CO3: Familiarize themselves with the concepts of program evaluation & review techniques, critical paths, work breakdown structures, risk assessment, risk mitigation, & contingency planning and effectively use them while organization of various events.

CO4: Apprehend the financial perspectives towards events management and demonstrate adequate skills in their operational management through budgeting, costing, and controlling functions.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Events Management Practical (MHM2FBMII)	Y	Y	Y

## Semester VI, Paper 11

Course Name : Events Management (**Practical**)

Course Code : BC6EMII

**Course Outcomes:** *The student will become well versed with the operational aspects of events management and demonstrate adequate skills towards their planning, preparations, & organizations along with effective management in commercial hospitality establishments.*

After the completion of the course, students will be able to:

CO1: Understand and exhibit professional skills towards the planning, preparations, organizations, & evaluations of various types of meetings, incentive tours, conventions / conferences & expositions / exhibitions.

CO2: Gain thorough knowledge towards the concepts of event management techniques of program evaluation & review techniques, critical paths, work breakdown structures, risk assessment, risk mitigation, & contingency planning and effectively use them while organization of various events.

CO3: Familiarize themselves with the detailed operational procedures involved in successful organization of varieties of event across the globe with suitable case studies.

CO4: Appreciate and demonstrate detailed affinities towards practical based learning of preparing, motivating & effectively use multi disciplinary teams towards successful organizations of the events.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Events Management Practical (MHM2FBMII)	Y	Y	Y

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## Mapping Course Outcomes (COs) to Program Outcomes (POs)

Name of the Course	Course Outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
Basics of Hospitality & Tourism Sectors - Theory (BC1HTI)	C01	✓		✓	✓	✓							✓
Basics of Hospitality & Tourism Sectors - Theory (BC1HTI)	C02	✓			✓	✓							✓
Basics of Hospitality & Tourism Sectors - Theory (BC1HTI)	C03	✓			✓	✓							
Basics of Hospitality & Tourism Sectors - Theory (BC1HTI)	C04	✓			✓	✓							
Product Knowledge - Theory (BC1PKI)	C01	✓	✓			✓				✓			
Product Knowledge - Theory (BC1PKI)	C02	✓				✓		✓		✓			
Product Knowledge - Theory (BC1PKI)	C03	✓				✓			✓	✓			
Basics of Food Production - Theory (BC1FPI)	C01	✓		✓	✓	✓				✓			
Basics of Food Production - Theory (BC1FPI)	C02	✓			✓	✓	✓	✓	✓	✓			
Basics of Food Production - Theory (BC1FPI)	C03	✓			✓	✓			✓	✓			
Basics of Food Production - Theory (BC1FPI)	C04					✓				✓			
Basics of Food Production - Practical (BC1FPPI)	C01	✓	✓	✓		✓				✓			
Basics of Food Production - Practical (BC1FPPI)	C02	✓				✓				✓			
Basics of Food Production - Practical (BC1FPPI)	C03	✓	✓			✓				✓			
Basics of Food & Beverage Service - Theory (BC1FBI)	C01	✓	✓		✓	✓	✓			✓			
Basics of Food & Beverage Service - Theory (BC1FBI)	C02	✓	✓			✓				✓			
Basics of Food & Beverage Service - Theory (BC1FBI)	C03	✓	✓		✓	✓			✓				
Basics of Food & Beverage Service - Theory (BC1FBI)	C04	✓			✓	✓			✓	✓			
Basics of Food & Beverage Service - Practical (BC1FBII)	C01	✓	✓	✓	✓	✓				✓			
Basics of Food & Beverage Service - Practical (BC1FBII)	C02	✓	✓	✓	✓	✓				✓			
Basics of Food & Beverage Service - Practical (BC1FBII)	C03	✓	✓	✓	✓	✓				✓			
Basics of Food & Beverage Service - Practical (BC1FBII)	C04	✓			✓	✓	✓		✓	✓	✓		
Basics of Front Office - Theory (BC1FOI)	C01	✓	✓	✓	✓	✓				✓			
Basics of Front Office - Theory (BC1FOI)	C02				✓	✓	✓		✓				
Basics of Front Office - Theory (BC1FOI)	C03					✓			✓	✓	✓	✓	
Basics of Front Office - Theory (BC1FOI)	C04				✓	✓	✓	✓	✓	✓			
Basics of Front Office - Practical (BC1FOII)	C01	✓			✓	✓	✓		✓	✓		✓	
Basics of Front Office - Practical (BC1FOII)	C02	✓	✓	✓	✓	✓	✓			✓			
Basics of Front Office - Practical (BC1FOII)	C03	✓				✓	✓		✓	✓	✓	✓	✓
Basics of Accommodation Operations -	C01	✓			✓	✓	✓		✓	✓	✓		

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Theory (BC1A0I)													
Basics of Accommodation Operations – Theory (BC1A0I)	C02	✓				✓	✓	✓		✓	✓	✓	
Basics of Accommodation Operations – Theory (BC1A0I)	C03	✓			✓	✓							
Basics of Accommodation Operations – Theory (BC1A0I)	C04	✓			✓	✓	✓	✓		✓	✓		
Basics of Accommodation Operation – Practical (BC1A0II)	C01	✓	✓			✓				✓			
Basics of Accommodation Operation – Practical (BC1A0II)	C02	✓	✓		✓	✓	✓			✓	✓		
Basics of Accommodation Operation – Practical (BC1A0II)	C03	✓	✓		✓	✓				✓			
Food Production Operations- Theory (BC2FPI)	C01	✓	✓			✓			✓	✓			
Food Production Operations- Theory (BC2FPI)	C02	✓	✓			✓				✓			
Food Production Operations- Theory (BC2FPI)	C03	✓	✓			✓				✓			
Food Production Operations- Theory (BC2FPI)	C04	✓	✓	✓	✓	✓	✓		✓	✓		✓	
Food Production Operations – Practical (BC2FPII)	C01	✓	✓	✓	✓	✓		✓	✓	✓		✓	
Food Production Operations – Practical (BC2FPII)	C02	✓	✓	✓	✓	✓			✓	✓	✓	✓	
Food Production Operations – Practical (BC2FPII)	C03	✓	✓		✓	✓				✓			
Food Production Operations – Practical (BC2FPII)	C04	✓	✓		✓	✓				✓			
Wine & Brewed Beverages – Theory (BC2WBI)	C01	✓	✓	✓	✓	✓	✓	✓	✓	✓			
Wine & Brewed Beverages – Theory (BC2WBI)	C02	✓	✓		✓	✓				✓		✓	
Wine & Brewed Beverages – Theory (BC2WBI)	C03	✓	✓		✓	✓				✓		✓	
Wine & Brewed Beverages – Theory (BC2WBI)	C04	✓	✓		✓	✓				✓		✓	
Wine & Brewed Beverages - Practical (BC2WBII)	C01	✓				✓	✓			✓		✓	
Wine & Brewed Beverages - Practical (BC2WBII)	C02	✓	✓	✓	✓	✓	✓						
Wine & Brewed Beverages - Practical (BC2WBII)	C03	✓	✓		✓	✓				✓		✓	
Wine & Brewed Beverages - Practical (BC2WBII)	C04	✓	✓		✓	✓				✓		✓	
Nutrition & Food Science – Theory (BC2NFI)	C01		✓	✓	✓	✓			✓	✓	✓	✓	
Nutrition & Food Science – Theory (BC2NFI)	C02		✓			✓			✓				
Nutrition & Food Science – Theory (BC2NFI)	C03		✓	✓	✓	✓			✓	✓			
Facilities Planning & Management – Theory (BC2FMI)	C01	✓	✓		✓	✓	✓		✓	✓			
Facilities Planning & Management – Theory (BC2FMI)	C02	✓	✓	✓	✓	✓	✓		✓	✓			
Facilities Planning & Management –	C03				✓	✓			✓	✓			

## FACULTY OF HOSPITALITY & TOURISM MANAGEMENT (SCHOOL OF HOTEL MANAGEMENT)

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Theory (BC2FMI)													
Facilities Planning & Management - Theory (BC2FMI)	C04	✓			✓	✓				✓			✓
Communication Skills - Theory (BC2CSI)	C01	✓	✓	✓	✓	✓	✓		✓	✓		✓	✓
Communication Skills - Theory (BC2CSI)	C02	✓	✓	✓	✓	✓	✓		✓			✓	
Communication Skills - Theory (BC2CSI)	C03	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
Communication Skills - Theory (BC2CSI)	C04	✓	✓	✓	✓	✓	✓		✓				
Basics of Information Technology - Theory (BC2ITI)	C01	✓	✓	✓	✓	✓	✓	✓		✓		✓	✓
Basics of Information Technology - Theory (BC2ITI)	C02						✓			✓		✓	
Basics of Information Technology - Theory (BC2ITI)	C03	✓	✓				✓			✓		✓	
Basics of Information Technology - Theory (BC2ITI)	C04	✓		✓	✓	✓	✓	✓	✓	✓	✓	✓	
Basics of Information Technology - Practical (BC2ITII)	C01	✓	✓	✓	✓	✓	✓			✓			
Basics of Information Technology - Practical (BC2ITII)	C02	✓	✓	✓	✓	✓				✓			
Basics of Information Technology - Practical (BC2ITII)	C03	✓	✓	✓	✓	✓	✓			✓	✓	✓	
Basics of Information Technology - Practical (BC2ITII)	C04	✓	✓	✓	✓	✓	✓			✓		✓	
Indian Ethnic Cuisines - Theory (BC3ECI)	C01	✓	✓	✓		✓				✓			
Indian Ethnic Cuisines - Theory (BC3ECI)	C02	✓	✓	✓		✓				✓			
Indian Ethnic Cuisines - Theory (BC3ECI)	C03	✓	✓	✓		✓				✓			
Indian Ethnic Cuisines - Theory (BC3ECI)	C04	✓	✓	✓		✓				✓			
Indian Ethnic Cuisines - Practical (BC3ECII)	C01	✓	✓			✓				✓		✓	
Indian Ethnic Cuisines - Practical (BC3ECII)	C02	✓	✓			✓				✓		✓	
Indian Ethnic Cuisines - Practical (BC3ECII)	C03	✓	✓		✓	✓				✓		✓	
International Cuisines - Theory (BC3ICI)	C01	✓	✓		✓	✓			✓	✓			
International Cuisines - Theory (BC3ICI)	C02	✓	✓		✓	✓			✓	✓		✓	
International Cuisines - Theory (BC3ICI)	C03	✓	✓		✓	✓			✓	✓		✓	
International Cuisines - Theory (BC3ICI)	C04				✓	✓			✓	✓		✓	
International Cuisines - Practical (BC3ICII)	C01	✓	✓		✓	✓				✓			
International Cuisines - Practical (BC3ICII)	C02	✓				✓				✓	✓	✓	
International Cuisines - Practical (BC3ICII)	C03	✓	✓		✓	✓				✓			
International Cuisines - Practical (BC3ICII)	C04					✓				✓			
Distilled Beverage & Mixed Drinks - Theory (BC3BMI)	C01	✓	✓	✓	✓	✓			✓	✓		✓	
Distilled Beverage & Mixed Drinks - Theory (BC3BMI)	C02	✓			✓	✓				✓		✓	
Distilled Beverage & Mixed Drinks - Theory (BC3BMI)	C03	✓			✓	✓				✓			
Distilled Beverage & Mixed Drinks - Theory (BC3BMI)	C04	✓			✓	✓			✓		✓		
Distilled Beverage & Mixed Drinks - Practical (BC3BMII)	C01	✓			✓	✓	✓		✓	✓	✓	✓	

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Distilled Beverage & Mixed Drinks – Practical (BC3BMII)	C02	✓			✓	✓				✓			
Distilled Beverage & Mixed Drinks – Practical (BC3BMII)	C03	✓			✓	✓	✓		✓	✓		✓	
Food Safety & Hygiene – Theory (BC3SHI)	C01	✓	✓	✓	✓	✓		✓	✓	✓			✓
Food Safety & Hygiene – Theory (BC3SHI)	C02	✓	✓	✓	✓	✓		✓	✓	✓		✓	✓
Food Safety & Hygiene – Theory (BC3SHI)	C03	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	
Food Safety & Hygiene – Theory (BC3SHI)	C04	✓			✓	✓			✓	✓	✓		
Food Safety & Hygiene – Theory (BC3SHI)	C05	✓		✓	✓	✓	✓		✓	✓	✓	✓	
Introduction to Management Concepts – Theory (BC3IMI)	C01	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
Introduction to Management Concepts – Theory (BC3IMI)	C02	✓	✓	✓	✓	✓	✓		✓		✓	✓	
Introduction to Management Concepts – Theory (BC3IMI)	C03				✓	✓				✓		✓	
Introduction to Management Concepts – Theory (BC3IMI)	C04		✓	✓	✓	✓			✓		✓	✓	
Hospitality Accounting & Finance – Theory (BC3AFI)	C01	✓	✓	✓	✓	✓	✓	✓	✓	✓			
Hospitality Accounting & Finance – Theory (BC3AFI)	C02				✓	✓	✓	✓	✓	✓	✓		✓
Hospitality Accounting & Finance – Theory (BC3AFI)	C03		✓	✓	✓	✓		✓	✓	✓			
Hospitality Accounting & Finance – Theory (BC3AFI)	C04		✓	✓	✓	✓	✓	✓	✓	✓		✓	✓
8 Weeks Industrial Training (BC3STII)	C01	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
8 Weeks Industrial Training (BC3STII)	C02	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	
8 Weeks Industrial Training (BC3STII)	C03	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
8 Weeks Industrial Training (BC3STII)	C04	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
8 Weeks Industrial Training (BC3STII)	C05	✓	✓	✓	✓	✓	✓		✓		✓	✓	
8 Weeks Industrial Training (BC3STII)	C06	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	
Larder and Short order Cookery – Theory (BC4LSI)	C01	✓	✓	✓	✓	✓	✓	✓		✓		✓	
Larder and Short order Cookery – Theory (BC4LSI)	C02	✓	✓	✓		✓			✓	✓		✓	
Larder and Short order Cookery – Theory (BC4LSI)	C03	✓	✓	✓	✓	✓	✓	✓	✓				
Larder and Short order Cookery – Theory (BC4LSI)	C04	✓	✓	✓	✓	✓			✓	✓	✓		
Larder and Short order Cookery – Practical (BC4LSII)	C01	✓	✓	✓		✓				✓			
Larder and Short order Cookery – Practical (BC4LSII)	C02	✓	✓	✓	✓	✓			✓	✓	✓		
Larder and Short order Cookery – Practical (BC4LSII)	C03	✓	✓	✓	✓	✓			✓	✓			
Larder and Short order Cookery – Practical (BC4LSII)	C04	✓	✓	✓	✓	✓			✓	✓	✓	✓	
Culinary Math & Control System - Theory (BC4MCI)	C01		✓			✓		✓	✓	✓			
Culinary Math & Control System - Theory (BC4MCI)	C02		✓		✓	✓	✓	✓	✓	✓			
Culinary Math & Control System - Theory (BC4MCI)	C03		✓		✓	✓	✓	✓	✓	✓			

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Culinary Math & Control System - Theory (BC4MCI)	C04				✓	✓	✓	✓	✓	✓			
Menu Development and Function Catering - Theory (BC4MFI)	C01	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	
Menu Development and Function Catering - Theory (BC4MFI)	C02	✓	✓	✓	✓	✓	✓		✓	✓	✓		
Menu Development and Function Catering - Theory (BC4MFI)	C03	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	
Menu Development and Function Catering - Theory (BC4MFI)	C04	✓			✓	✓	✓	✓	✓	✓			
Hospitality Law - Theory (BC4HLI)	C01		✓		✓	✓	✓		✓		✓		
Hospitality Law - Theory (BC4HLI)	C02		✓	✓	✓	✓	✓		✓		✓		
Hospitality Law - Theory (BC4HLI)	C03		✓	✓	✓	✓	✓		✓				
Hospitality Law - Theory (BC4HLI)	C04	✓	✓	✓	✓	✓							
Hospitality Law - Theory (BC4HLI)	C05	✓	✓	✓	✓	✓			✓			✓	✓
Safety and Security in catering establishments - Theory (BC4SCI)	C01		✓	✓	✓	✓	✓		✓	✓	✓		✓
Safety and Security in catering establishments - Theory (BC4SCI)	C02	✓	✓	✓	✓	✓		✓	✓	✓	✓		
Safety and Security in catering establishments - Theory (BC4SCI)	C03		✓	✓	✓	✓	✓	✓	✓	✓			
Safety and Security in catering establishments - Theory (BC4SCI)	C04		✓		✓	✓		✓	✓	✓			
Advance Cookery - Theory (BC4ACI)	C01	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	
Advance Cookery - Theory (BC4ACI)	C02	✓	✓	✓	✓	✓	✓			✓		✓	
Advance Cookery - Theory (BC4ACI)	C03	✓	✓	✓	✓	✓	✓		✓	✓			
Advance Cookery - Theory (BC4ACI)	C04				✓	✓	✓		✓	✓	✓	✓	
Advance Cookery - Practical (BC4ACII)	C01	✓		✓	✓	✓		✓	✓	✓		✓	
Advance Cookery - Practical (BC4ACII)	C02	✓		✓	✓	✓				✓			
Advance Cookery - Practical (BC4ACII)	C03	✓			✓	✓	✓	✓	✓	✓		✓	
Advance Cookery - Practical (BC4ACII)	C04	✓		✓	✓	✓				✓			
Bakery & Confectionary - Theory (BC4BCI)	C01	✓	✓	✓	✓	✓				✓		✓	
Bakery & Confectionary - Theory (BC4BCI)	C02	✓	✓	✓	✓	✓	✓			✓		✓	
Bakery & Confectionary - Theory (BC4BCI)	C03	✓			✓	✓	✓	✓	✓	✓			
Bakery & Confectionary - Theory (BC4BCI)	C04	✓			✓	✓	✓	✓	✓	✓	✓		
Bakery & Confectionary - Practical (BC4BCII)	C01	✓	✓	✓	✓	✓				✓			
Bakery & Confectionary - Practical (BC4BCII)	C02	✓			✓	✓	✓		✓	✓		✓	
Bakery & Confectionary - Practical (BC4BCII)	C03	✓		✓	✓	✓			✓	✓			
Bakery & Confectionary - Practical (BC4BCII)	C04	✓	✓	✓	✓	✓				✓			
Restaurant & Bar Management - Theory (BC4RBI)	C01	✓		✓	✓	✓			✓	✓			
Restaurant & Bar Management - Theory (BC4RBI)	C02	✓			✓	✓	✓		✓	✓			
Restaurant & Bar Management - Theory (BC4RBI)	C03	✓	✓	✓	✓	✓						✓	✓

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(BC4RBI)													
Restaurant & Bar Management -Practical (BC4RBI)	C01	✓			✓	✓	✓			✓			
Restaurant & Bar Management -Practical (BC4RBI)	C02	✓			✓	✓	✓	✓	✓	✓			
Restaurant & Bar Management -Practical (BC4RBI)	C03	✓			✓	✓	✓		✓	✓		✓	
Restaurant & Bar Management -Practical (BC4RBI)	C04	✓				✓		✓	✓	✓		✓	
22 Weeks Industrial Training (BC5ITII)	C01	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
22 Weeks Industrial Training (BC5ITII)	C02	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	
22 Weeks Industrial Training (BC5ITII)	C03	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
22 Weeks Industrial Training (BC5ITII)	C04	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
22 Weeks Industrial Training (BC5ITII)	C05	✓	✓	✓	✓	✓	✓		✓		✓	✓	
22 Weeks Industrial Training (BC5ITII)	C06	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	
Environmental Science - Theory (BC6ESI)	C01		✓	✓	✓	✓			✓		✓		✓
Environmental Science - Theory (BC6ESI)	C02		✓	✓	✓	✓			✓		✓		✓
Environmental Science - Theory (BC6ESI)	C03				✓	✓	✓		✓	✓	✓		
Environmental Science - Theory (BC6ESI)	C04		✓	✓	✓	✓	✓		✓	✓			
Environmental Science - Theory (BC6ESI)	C05		✓	✓	✓	✓				✓			
Entrepreneurship in Hospitality - Theory (BC6EHI)	C01	✓	✓	✓	✓	✓	✓		✓		✓	✓	✓
Entrepreneurship in Hospitality - Theory (BC6EHI)	C02	✓	✓	✓	✓	✓	✓		✓		✓	✓	✓
Entrepreneurship in Hospitality - Theory (BC6EHI)	C03	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Entrepreneurship in Hospitality - Theory (BC6EHI)	C04	✓	✓	✓	✓	✓			✓				
OB & Human Resource Management - Theory (BC6OHI)	C01		✓	✓	✓	✓	✓		✓		✓	✓	
OB & Human Resource Management - Theory (BC6OHI)	C02		✓	✓	✓	✓	✓		✓		✓	✓	
OB & Human Resource Management - Theory (BC6OHI)	C03		✓	✓	✓	✓			✓		✓	✓	
OB & Human Resource Management - Theory (BC6OHI)	C04		✓	✓	✓	✓			✓		✓	✓	✓
Hospitality Marketing - Theory (BC6HMI)	C01			✓	✓	✓			✓	✓	✓	✓	✓
Hospitality Marketing - Theory (BC6HMI)	C02			✓	✓	✓	✓	✓	✓	✓			
Hospitality Marketing - Theory (BC6HMI)	C03			✓	✓	✓	✓		✓		✓	✓	
Hospitality Marketing - Theory (BC6HMI)	C04			✓	✓	✓	✓		✓	✓	✓		
Hospitality Marketing - Theory (BC6HMI)	C05		✓	✓	✓	✓			✓				
Personality Development with Soft Skills - Theory (BC6PSI)	C01			✓	✓	✓	✓		✓	✓	✓	✓	✓
Personality Development with Soft Skills - Theory (BC6PSI)	C02					✓	✓		✓	✓	✓		
Personality Development with Soft Skills - Theory (BC6PSI)	C03			✓	✓	✓	✓		✓	✓	✓	✓	✓
Personality Development with Soft Skills - Theory (BC6PSI)	C04		✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
Advanced Gastronomy Studies - Theory (BC6GSI)	C01	✓	✓	✓	✓	✓			✓	✓		✓	✓

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Advanced Gastronomy Studies - Theory (BC6GSI)	C02	✓	✓	✓	✓	✓			✓	✓	✓	✓	
Advanced Gastronomy Studies - Theory (BC6GSI)	C03	✓	✓	✓	✓	✓	✓		✓	✓		✓	
Advanced Gastronomy Studies - Theory (BC6GSI)	C04			✓	✓	✓	✓	✓	✓	✓	✓	✓	
Advanced Gastronomy Studies – Practical (BC6GSII)	C01	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Advanced Gastronomy Studies – Practical (BC6GSII)	C02	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Advanced Gastronomy Studies – Practical (BC6GSII)	C03	✓	✓	✓	✓	✓	✓			✓			
Advanced Gastronomy Studies – Practical (BC6GSII)	C04	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Advanced Bakery & Confectionary – Theory (BC6BCI)	C01	✓	✓	✓	✓	✓				✓		✓	
Advanced Bakery & Confectionary – Theory (BC6BCI)	C02	✓	✓	✓	✓	✓				✓		✓	
Advanced Bakery & Confectionary – Theory (BC6BCI)	C03	✓	✓	✓	✓	✓				✓			
Advanced Bakery & Confectionary – Theory (BC6BCI)	C04	✓	✓	✓	✓	✓	✓		✓	✓			
Advanced Bakery & Confectionary – Practical (BC6BCII)	C01	✓	✓			✓			✓	✓		✓	
Advanced Bakery & Confectionary – Practical (BC6BCII)	C02	✓	✓		✓	✓			✓	✓		✓	
Advanced Bakery & Confectionary – Practical (BC6BCII)	C03	✓	✓		✓	✓	✓		✓	✓		✓	
Advanced Bakery & Confectionary – Practical (BC6BCII)	C04	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Events Management – Theory (BC6EMI)	C01	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	
Events Management – Theory (BC6EMI)	C02	✓	✓	✓	✓	✓	✓		✓	✓			
Events Management – Theory (BC6EMI)	C03		✓	✓	✓	✓		✓	✓	✓			✓
Events Management – Theory (BC6EMI)	C04	✓	✓	✓	✓	✓	✓	✓	✓	✓			
Events Management – Practical (BC6EMII)	C01		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Events Management – Practical (BC6EMII)	C02		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Events Management – Practical (BC6EMII)	C03		✓	✓	✓	✓	✓			✓	✓	✓	
Events Management – Practical (BC6EMII)	C04		✓	✓	✓	✓	✓		✓	✓	✓	✓	✓

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