



**D.Y. PATIL EDUCATION SOCIETY**  
**[Deemed to be University], Kolhapur**  
Re-accredited by NAAC with 'A' Grade

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# LEARNING OUTCOMES AND GRADUATE ATTRIBUTES

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## **Outcome Based Education (OBE) Platform**

### **Institutional outcome:**

- Knowledge and Skills
- Planning and Problem-solving abilities
- Communication
- Research Aptitude
- Professionalism and Ethics
- Leadership





# **D. Y. Patil School of Hospitality Studies**

## **Programme: Bachelor of Science in Hospitality Studies**

### **Graduate Attributes**

- ❖ To improve the knowledge and skills from the field of hospitality industry by ensuring the required operational skills.
- ❖ To develop the planning and problem-solving abilities into students with right kind of values and attributes to functions effectively in the field of hospitality.
- ❖ To impart and develop the communication skills to communicate effectively in learning process, research activities, hospitality operations, practical sessions, research collaboration with highest quality of personal attributes.
- ❖ To develop the research skills and applying hospitality research-based activities majorly focused on operational departments of hotel industry or related to hospitality industry.
- ❖ To build up the right standard professionalism and focused on principal ethics of hospitality trade to improve the professional relation.
- ❖ To adapt and develop strong leadership qualities and skill among the students with professional development, understanding level of managements, human behavior with right attitude.
- ❖ To develop character with good moral values, human values, good social behavior, gratitude, honesty, ethics, safety, hygiene, responsibility, confidence, tolerance and critical thinking.
- ❖ To learn about sustainable practices and eco-friendly strategies to achieve the sustainable growth as responsibility of social human being.
- ❖ To elevate the lifelong learning outputs through the hospitality operational activities, industrial training, academic and research tenure.

### **Learning Outcome**

#### **Subject- Food Production Principles – I**

1. Introduction to the art of cookery and the basic cooking techniques.
2. Knowledge of food & kitchen safety practices.
3. Identify and apply various cooking methods and technique.
4. Classify kitchen brigade and equipment used.

#### **Subject- Principles of Food & Beverage Service - I**

1. To identify and classify the food and beverage outlets and catering establishment.
2. To study about F and B service equipment's.
3. Understand organizational structure, service personal and co-ordination with other departments.
4. Classify the different types of service.





5. Classify the different types of service.
6. Knowledge about different types of meal.

**Subject- Housekeeping Operations I**

1. Understand and obtain basic knowledge of housekeeping department.
2. Analyze job profiles of housekeeping personnel.
3. Identify cleaning agents and equipment's and usage of the same.
4. identifies types of guest rooms and facilities provided.
5. To describe the role of control desk and coordination with other departments.

**Subject- Front Office Operations - I**

1. Introduction to the basics of front office.
2. Understand role of front office in Hotel Industry.
3. Knowledge of different departments in front office.
4. Importance of coordination with other department for smooth operations.
5. Brief introduction to the Hospitality Industry.

**Subject- Communication Skills (English) -I**

1. Understanding importance of effective communication.
2. Learning about types and channels of communication.
3. To enhance knowledge of internal business communication.

**Subject- Tourism Operations**

1. Understanding the nature and scope of tourism in India.
2. Enhancing knowledge about various stake holders of tourism sector.

**Subject- Food Production Principles - II**

1. Identify and prepare basic stocks, soups and sauces.
2. List & prepare various types of salads, sandwiches and appetizers.
3. Recognize different types of fruits, vegetables & eggs with its uses.
4. Understand characteristics & functions of various bakery ingredients.

**Subject- Principles of Food & Beverage Service - II**

1. To describe the role of menu in food and beverage service department.
2. Understand and obtain basic knowledge of controlling methods.
3. Classify the different types of beverages.
4. Analyze role of beer in F and B department.
5. To study about tobacco and their types.

**Subject- Housekeeping Operations II**

1. Understand the role of checklist and its application for supervision.
2. Apply cleaning procedures for rooms with different status.





3. Acquire knowledge regarding eco-friendly concepts.
4. Handle lost and found of items/ article.
5. To identify cleaning procedures for public areas.

**Subject- Front Office Operations – II**

1. Understand role of front office in Hospitality Industry.
2. Study basic skills for different tasks and aspects in front office.
3. Understand various front office operational procedures.
4. Learn about guest cycle in front office.

**Subject- Communication Skills (English) -II**

1. Learning business communication techniques.
2. Enabling students to face interviews.

**Subject- Basic French**

1. The student will able to read, write, speak and understand basic French.
2. They will understand culinary terms and terms related to tourism and hospitality industry.
3. The students will be able to communicate in simple French in different context like restaurants, hotel reception, airport etc.
4. They will be able to appreciate the French culture.
5. The course will enable the students to learn French cuisine.
6. They can even appear for French international exam.

**Subject- Advanced Food Production – I**

1. To plan menus and prepare Indian foods in quantity and be able to plan for the same.
2. To understand the principles of volume forecasting.
3. To know the various cuisines in India and the food habits in various parts of India.
4. To be able to prepare various bakery goods and understanding the underlying principles of making of the same.

**Subject- Advanced Principles of Food & Beverage Service - I**

1. To Study about wines and their regions.
2. Introduction to spirits, distillation process, pot still and patent still.
3. Classify the different types of spirits.
4. To know about liqueurs and their brands.
5. To describe aperitifs.

**Subject- Advanced Accommodation Operations I**

1. To apply the skills required at mid-management level.
2. To be able to apply front office related techniques and establish room rates.
3. To understand and operate the supporting sections of the HK department.





**Subject- Environmental Science**

1. Understanding the importance of Environment protection.
2. To understand environmental Sustainability.
3. Understanding the role and importance of hotels in environment protection.

**Subject- F & B Controls**

1. To introduce role of food and beverage control.
2. Understand cost and their types.
3. Discuss role of control cycle.
4. Describe concept of purchasing.
5. To know about receiving process and their methods.
6. understand role of store and issuing.
7. Describe preparation of food and beverage item.
8. Knowledge about selling.

**Subject: Principles of Management**

1. To make the students understand the concepts of management and its practical application in the Hospitality Industry.

**Subject: Internship**

1. It gives an opportunity for the students to explore various departments of the hotel.
2. It allows students to get familiar with the equipment used in the operational areas.
3. Students would be able to understand the hierarchy in each department.
4. Students would be aware of the hotel operations at macro level.
5. Students would get an insight with the new trends followed in Hospitality Industry.

**Subject- Advanced Food Production - II**

1. To understand the cold kitchen works and foods prepared in larder including charcutier.
2. To know various types of meat, poultry and fish with their cooking techniques.
3. To prepare international hot and cold desserts.
4. To know the chocolate making and its uses.
5. To understand various food additives and their applications.

**Subject- Advanced Principles of Food & Beverage Service - II**

1. To Study about different cocktails.
2. To study about the banquets, IRD.
3. To know about gueridon service.
4. To study about transport catering.

**Subject- Advanced Accommodation Operations II**

1. To understand the role and importance of outsourcing for accommodations department.
2. To relate to the operations carried out by various housekeeping departments.





3. To be able to handle front desk operations and apply statistical data for effective revenue generation.

**Subject- Hotel Accountancy**

1. Understanding the basic concept of accountancy.
2. Studying the importance of hotel accounting.
3. Learning preparation of certain important accounts maintained by hotels.

**Subject- Research Project**

1. Introduction to research methodology.
2. Acquiring knowledge about data collection, data analysis techniques.
3. Preparing a research project report on the chosen topic.
4. Defending the research project during viva voce.

**Subject- Specialized Food Production**

1. To plan menus and prepare international foods including nouvelle cuisine and be able to plan for the same.
2. To comprehend the various types of kitchen layouts.
3. To understand the principles of kitchen administration and personnel management.
4. To know the menu engineering and its importance in food production.
5. To know the principles of product research.

**Subject- Specialized Food & Beverage Service**

1. To plan operations in restaurants, bar and personnel management.
2. To study about F & B management in different outlets.
3. To study about F & B budgeting.

**Subject- Specialized Accommodation Operations**

1. To relate techniques used in determining staff strength and staff schedules with the application of time and motion study and SOP's.
2. To get familiarized with PMS applications in housekeeping and front office.
3. To outline requirement of housekeeping and front office staff with reference to training and HR practices.
4. **CO4:** To recognize the importance and functions of Revenue management, yield Management in hotel business.
5. **CO5:** To enable the students to understand the types, cleaning and maintenance of carpets.

**Subject- Entrepreneurship Development**

1. To understand the importance of various aspects of entrepreneurship development.
2. To explore the process of becoming an entrepreneur.
3. To understand the laws and regulation to start a business.



**Subject- Customer Relationship Management**

1. To understanding the concept of CRM.
2. To learning about implementation of CRM in hospitality.
3. To understanding the role and importance of Customer and his retention.

**Subject- Human Resource Management**

1. The study will help the students to understand the importance of Human Resource Management, its implications in service industry, challenges faced and various competencies required by today's HR professionals.

**Subject- Services Marketing**

1. To understand the importance of services marketing in hospitality world.
2. To explore the various fields to become an entrepreneur.
3. To understand the current trends in the service marketing.