

## **B.VOC HOSPITALITY MANAGEMENT**

### **SEMESTER -6 (Even)**

#### **FRONT OFFICE MANAGEMENT(Theory and Practical)**

CO 1	Concept and importance of yield management, How to measure yield management, Yield management software
CO 2	Definition and types of timeshare options, Difficulties faced in marketing timeshare business
CO 3	Define exchange companies –Resort Condominium International
CO 4	Conversation with guests, Providing information about the hotel and city, Procedure of departure (Cashier and Bill section)
CO 5	How to check in an existing reservation, How to print and prepare registration cards for arrivals
CO 6	How to make sharer reservation, How to make a room change on the system
CO 7	How to close a bank at the end of each shift, How to process a guest check out
CO 8	How to create and update guest folios

**CREDIT- 4 THEORY PERIODS OF 45 MINTUES EACH PER WEEK AND 6 PRATICAL PERIODS OF 45 MINTUES EACH PER WEEK OVER A SEMESTER**

## **B.VOC HOSPITALITY MANAGEMENT**

### **SEMESTER -6 (Even)**

#### **FACILITY PLANNING(Theory)**

CO 1	Explain about design consideration
CO 2	Planning consideration and Architectural consideration
CO 3	Developing specification for various kitchen equipment, Know about kitchen stewarding layout and design
CO 4	Stores layout and design, Work flow in stores
CO 5	Calculation of car park area for different types of hotels
CO 6	Planning for physical challenged project management
CO 7	Introduction to network analysis

**CREDIT- 2 THEORY PERIODS OF 45 MINTUES EACH PER WEEK OVER A SEMESTER**

Class: B.VOC.-HOSPITALITY MANAGEMENT

**FOOD & BEVERAGE PRODUCTION(Theory and Practical)**

SEMESTER : 6 (344)

CO1	Gives deep knowledge of International Cuisine.
CO2	Describe all basic confectionery ingredients.
CO 3	Explore the area of bakery and confectionery.
CO4	Describe the production management.
CO5	Give knowledge of quality control.
CO6	Preparation of salad of Germany.
Co 7	Preparation of soup rolls.
Co8	Preparation of bakery product.
Co9	Demonstration of different icing

Credit - 4 THEORY PERIODS OF 45 MINUTES EACH PER WEEK OVER A SEMESTER

Credit – 3 PRACTICAL PERIODS OF 45 MINUTES EACH PER WEEK OVER A SEMESTER

Class: B.VOC.-HOSPITALITY MANAGEMENT

ACCOMMODATION MANAGEMENT(Theory and Practical)

SEMESTER: 6 (347)

CO1	Gives deep knowledge of Safety & security of guest during stay in hotel.
CO2	Describe all basic accident prevention .
CO 3	Explain fire fighting procedure in emergency situation.
CO4	Describe the interior designing /decoration in different types of guest rooms, lighting, flooring ,etc.
CO5	Give knowledge of layout of guest rooms (size, furniture, arrangements etc.)
CO6	Preparation of standard operating procedure (format, writing standards).
Co7	Handling fire safety & fire fighting procedure in emergency situation.
Co8	Preparation of special decoration on different function.
Co9	Draw layout of guest room.

Credit - 4 THEORY PERIODS OF 45 MINUTES EACH PER WEEK OVER A SEMESTER

Credit – 3 PRACTICAL PERIODS OF 45 MINUTES EACH PER WEEK OVER A SEMESTER

Class: B.VOC.-HOSPITALITY MANAGEMENT

FOOD & BEVERAGE SERVICE(Theory and Practical)

SEMESTER : 6 (345)

CO1	Gives deep knowledge of staff organization ,duties & responsibilities.
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CO2	Describe all basic supervisory skill ,standard operator procedure.
CO 3	Explore the area of cost dynamics ,element, uses of sale concept.
CO4	Describe the inventory control ,objective, techniques.
CO5	Give knowledge of beverage control-purchasing, receiving, storing, issuing, standard recipe, portion control.
CO6	Preparation of duty roaster.
Co 7	Preparation of standard operating procedure format.

Credit - 4 THEORY PERIODS OF 45 MINUTES EACH PER WEAK OVER A SEMESTER

Credit – 3 PRACTICAL PERIODS OF 45 MINUTES EACH PER WEAK OVER A SEMESTER