

SUBBALAKSHMI LAKSHMIPATHY COLLEGE OF SCIENCE

An Autonomous Institution

(Affiliated to Madurai Kamaraj University & Re-Accredited with B+ Grade by
NAAC)

T.V.R. NAGAR, ARUPPUKOTTAI ROAD, MADURAI-22



Program Outcomes, Program Specific Outcomes & Course Outcomes

B.Sc Marine Catering and Hotel Management

BATCH: 2019 -2020

**Department of Marine Catering and Hotel
Management Programme Code : MH1001**

B.Sc Marine Catering and Hotel Management

Programme Code : MH1001

ACADEMIC YEAR 2019-2020

(BATCH 2019 -2022)

Programme Outcomes (PO)

The Programme Outcomes of the B.Sc Marine Catering and Hotel Management degree are:-

- PO 1:** Experiment with Knowledge based for catering and Hotel Management (K3)
- PO 2:** Identify the Modern tools Usage (K3)
- PO 3:** Understand the structure, nature and operating characteristics of the different sectors in the hospitality industry: (food service, lodging and tourism, cruise line, airline and other welfare sectors also). (K2)
- PO 4:** Understanding of facts with the social, economic, computer literacy and environmental context within which the hospitality industry operates. (K2)
- PO 5:** Explain the relation of lodging and food service operations to the travel and tourism industry with Ethical and professional understanding (K2)
- PO 6:** Motivate the students to become an managerial role, food manager, facility manager and also to become entrepreneur.(K4)

Programme Specific Outcomes (PSO)

The Programme Specific Outcomes of the B. Sc Marine Catering and Hotel Management degree are:-

PSO 1: Understanding the concepts of catering and Hotel Management.

PSO 2: Apply the knowledge and best practices of culinary Arts in Hotel Industry.

PSO 3: Understand the team work, Management skills, professional Ethics, communication, computer literacy and good citizenship.

Course Outcomes (CO)

SEMESTER - I

I B.Sc Marine Catering and Hotel Management

பருவம்	: I	Batch	: 2019-2022
பாடக் குறியீடுகள்	: 19UT101	Subject	: தமிழ்- I
அகமதிப்பீட்டு	: 25	புற மதிப்பீட்டு மதிப்பபண்	: 75
மதிப்பபண்			
Part	: I	மதிப்பீட்டு அலகுகள்	: 3

பாடத்திட்டத்தின் பயன்பாடுகள்:

CO1 பழந்தமிழ் இலக்கியங்கள் வாயிலாக அக்கால வாழ்வியல் சிந்தனைகளை அறியச் செய்தல்.

CO2இக்கால இலக்கியங்களின் மூலம் சொல்வளம்,பொருள்வளம் அறிந்து கொள்ள செய்தல்.

CO3அற இலக்கியங்கள் எக்காலத்திற்கும் ஏற்புடைய மையக்கருவினை கொண்டு விளங்குதல்.

CO4இலக்கணங்கள் கூறும் விதிகளின் அடிப்படையில் பிழைகளைச் சரி செய்து கொள்ள பயன்படுகிறது.

CO5படைப்பிலக்கிய சிந்தனையையும் கற்பனை ஆற்றலையும் வளர்த்தல்.

I B.Sc Marine Catering and Hotel Management

Semester	: I	Batch	: 2019-2022
Subject code	: 19UH101	Subject	: Hindi – I
Internal Marks	: 25	External Marks	: 75
Part	: I	Credits	: 3

Course Outcomes:

CO 1: Understand the basics of grammar for effective communication.

CO 2: Know the usage of formal and informal language

CO 3: Analyze the Poetry and recognize and apply the values.

CO 4: Understand the Doha and follow the ethics insisted by the poets which inculcates moral values.

CO 5: Improves creativity in writing and also improves the thought of social responsibility and
Citizenship attitude.

I B.Sc Marine Catering and Hotel Management

Semester	: I	Batch	: 2019-2022
Subject code	: 19UCE201	Subject	: Communicative English I
Internal Marks	: 25	External Marks	: 75
Part	: II	Credits	: 3

Course Outcomes:

- CO1 Relate and make use of grammar for hospitality management
- CO2 Understand the nuances of writing through prose
- CO3 Build and apply the vocabulary through word formations and reading comprehension.
- CO4 Understand the correct usage of grammar for error free communication
- CO5 Utilize the format of writing letters and essay for technical and managerial needs of the profession

I B.Sc Marine Catering and Hotel Management

Semester	: I	Batch	: 2019-2022
Subject code	: 19HS103	Subject	: BASIC FOOD PRODUCTION – I
Internal Marks	: 25	External Marks	: 75
Part	: III	Credits	: 3

Course Outcomes:

- CO 1: Demonstrate the origin of culinary industry.
- CO 2: Illustrate the organizational structure of the culinary department in the hotel industry.
- CO 3: Explain the classification of raw materials based on their characters.
- CO 4: Develop the knowledge in the basic pre preparation
- CO 5: Enumerate the kitchen equipment's also care and maintenance of the equipment.

I B.Sc Marine Catering and Hotel Management

Semester	: I	Batch	: 2019-2022
Subject code	: 19HS104	Subject	: BASIC FOOD AND BEVERAGE SERVICE – I
Internal Marks	: 25	External Marks	: 75
Part	: III	Credits	: 3

Course Outcomes:

- CO 1: Define the foundation of food and beverage service.
- CO 2: Classify the structure of food & beverage industry.
- CO 3: Show the basic knowledge about service areas.
- CO 4: Identify the types of service equipments.
- CO 5: Build the knowledge in non alcoholic beverages, types of tea and coffee.

I B.Sc Marine Catering and Hotel Management

Semester	: I	Batch	: 2019-2022
Subject code	: 19HS105	Subject	: BASIC FOOD PRODUCTION PRACTICAL – I
Internal Marks	: -	External Marks	: 100
Part	: III	Credits	: 3

Course Outcomes:

- CO 1: Define the various operation of kitchen equipments & cuts of vegetable.
- CO 2: show the various north Indian dishes
- CO 3: Demonstrate the various Mughlai dishes.
- CO 4: Demonstrate the various south Indian dishes.
- CO 5: Demonstrate the various Chettinad & Kashmiri dishes.

I B.Sc Marine Catering and Hotel Management

Semester	: I	Batch	: 2019-2022
Subject code	: 19HS106	Subject	: BASIC FOOD & BEVERAGE SERVICE PRACTICAL – I
Internal Marks	: -	External Marks	: 100
Part	: III	Credits	: 3

Course Outcomes:

- CO 1: Explain the working method and classify the structure of Ancillary F&B Service Areas
- CO 2: Show the technical skills in service.
- CO 3: Outline the knowledge in technical skills of service.
- CO 4: Understand preparation and service skill of Tea and Coffee.
- CO 5: Extend the knowledge in non alcoholic beverages.

I B.Sc Marine Catering and Hotel Management

Semester	: I	Batch	: 2019-2022
Subject code	: 19HS107	Subject	: Foundation Course in Front Office Operation
Internal Marks	: 25	External Marks	: 75
Part	: IV	Credits	: 2

Course Outcomes:

- CO 1: Understand the role of front office in Hospitality and Hotel Industry.
- CO 2: Explain the reporting hierarchy and flow of information in front office
- CO 3: Department & list out the factors for job description and job specification.
- CO 4: Identify the importance of reservation and various stages in reservation.
- CO 5: List the different types of Registration process.

I B.Sc Marine Catering and Hotel Management

Semester	: I	Batch	: 2019-2022
Subject code	: 19HS108	Subject	: Foundation Course in Front Office Operation Practical
Internal Marks	: -	External Marks	: 100
Part	: IV	Credits	: 2

Course Outcomes:

- CO 1: List the various Front Office Equipments.
- CO 2: Plan to fill up the various Performa, receiving the guest.
- CO 3: Demonstrate the telephonic handling, Role play of Reservation procedure.
- CO 4: Identify the Country, capital and currencies.
- CO 5: Understand the Front Desk Essentials

I B.Sc Marine Catering and Hotel Management

Semester	: I	Batch	: 2019-2022
Subject code	: 19VE109	Subject	: Value Education
Internal Marks	: 25	External Marks	: 75
Part	: IV	Credits	: 2

Course Outcomes:

- CO 1: Inculcate significance of value education
- CO 2: Infer value education for nation building
- CO 3: Understand human rights with Indian constitution
- CO 4: Learn moral values, ethics and good manners
- CO 5: Realize religious values and yoga

I B.Sc Marine Catering and Hotel Management

Semester	: I	Batch	: 2019-2022
Subject code	: 19PE110	Subject	: Physical Education
Internal Marks	: 25	External Marks	: 75
Part	: V	Credits	: 1

Course Outcomes:

- CO 1: Recall the rules and regulation of track events
- CO 2: Memorize the rules and regulations of jump events
- CO 3: Remember the rules and regulations of throw events
- CO 4: Demonstrate the play skills of outdoor games
- CO 5: Demonstrate the play skills of Indian origin games

Course Outcomes (CO)

SEMESTER - II

I B.Sc Marine Catering and Hotel Management

பருவம்	: II	Batch	: 2019-2022
பாடக்குறியீடுகள்	: 19UF201	பாடம்	: தமிழ்- II
அகமதிப்பீட்டு	: 25	புற மதிப்பீட்டு	: 75
மதிப்பெண்கள்		மதிப்பெண்கள்	
Part	: I	Credits	: 3

பாடத்திட்டத்தின் பயன்பாடுகள்:

CO1 சைவம்,வைணவம் வளர்த்த சமய சான்றோர்களை அறியச் செய்தல் மற்றும் காப்பிய இலக்கியங்களின் வாயிலாக உயர்ந்த குறிக்கோள்களையும் சிறந்த நீதிக்கதைகளையும் உணர்த்துதல்.

CO2. தமிழ் மொழியின் வரலாற்றை கால அடிப்படையில் ஆய்ந்து பலவகை சிறப்பம்சங்களை எடுத்துரைத்தல்

CO3 தனி மனித ஒழுக்கத்தை நீதி நூல்கள் வாயிலாக எடுத்துரைத்தல்.

CO4 தமிழில் கலந்து உள்ள பிறமொழிச் சொற்களை வேறுபடுத்தி தமிழ்ச் சொற்களை அறியச் செய்தல்

CO5 மாணவர்களின் படைப்பிலக்கிய திறனை மேம்படுத்துதல்

I B.Sc Marine Catering and Hotel Management

Semester	: II	Batch	: 2019-2022
Subject code	: 19UF201	Subject	: Hindi –II
Internal Marks	: 25	External Marks	: 75
Part	: I	Credits	: 3

Course Outcomes:

CO 1: Understand the basics of grammar for effective communication.

CO 2: Know the usage of formal and informal language

CO 3: Analyze the Poetry and recognize and apply the values.

CO 4: Understand the Doha and follow the ethics insisted by the poets which inculcates moral values.

CO 5: Improves creativity in writing and also improves the thought of social responsibility and Citizenship attitude.

I B.Sc Marine Catering and Hotel Management

Semester	: II	Batch	: 2019-2022
Subject code	: 19UCE202	Subject	: Communicative English – II
Internal Marks	: 25	External Marks	: 75
Part	: II	Credits	: 3

Course Outcomes:

- CO 1: Relate and make use of grammar for hospitality management
- CO 2: Understand the nuances of writing through prose
- CO 3: Build and apply the vocabulary through word formations and reading comprehension.
- CO 4: Understand the correct usage of grammar for error free communication
- CO 5: Utilize the format of writing letters and essay for technical and managerial needs of the profession

I B.Sc Marine Catering and Hotel Management

Semester	: II	Batch	: 2019-2022
Subject code	: 19HS203	Subject	: Basic Food Production – II
Internal Marks	: 25	External Marks	: 75
Part	: III	Credits	: 3

Course Outcomes:

- CO 1: Understand the basic knowledge of breakfast cookery.
- CO 2: Illustrate the classification of fruits and cooking techniques of grains.
- CO 3: Develop the knowledge in meat cookery
- CO 4: Develop the knowledge in poultry cookery
- CO 5: Classify the knowledge in seafood cookery

I B.Sc Marine Catering and Hotel Management

Semester	: II	Batch	: 2019-2022
Subject code	: 19HS204	Subject	: Basic Food & Beverage Service –II
Internal Marks	: 25	External Marks	: 75
Part	: III	Credits	: 3

Course Outcomes:

- CO 1: Develop Meals and Menu planning.
- CO 2: Outline the preparation and types of service.
- CO 3: To understand prepare KOT and bill control system.
- CO 4: Illustrate Function catering.
- CO 5: Summarize the knowledge tobacco.

I B.Sc Marine Catering and Hotel Management

Semester	: II	Batch	: 2019-2022
Subject code	: 19HS205	Subject	: Basic Food Production Practical – II
Internal Marks	: -	External Marks	: 100
Part	: III	Credits	: 3

Course Outcomes:

- CO 1: Develop the knowledge of cover laying and tray setup.
- CO 2: Outline the preparation of restaurant service
- CO 3: Demonstrate the procedure of serving meal.
- CO 4: Apply the methods of handling guest compliments.
- CO 5: Explain serving procedure of tobacco.

I B.Sc Marine Catering and Hotel Management

Semester	: II	Batch	: 2019-2022
Subject code	: 19HS206	Subject	: Basic Food & Beverage Service Practical -II
Internal Marks	: -	External Marks	: 100
Part	: III	Credits	: 3

Course Outcomes:

- CO 1: Develop the knowledge of cover laying and tray setup.
- CO 2: Outline the preparation of restaurant service
- CO 3: Demonstrate the procedure of serving meal.
- CO 4: Apply the methods of handling guest compliments.
- CO 5: Explain serving procedure of tobacco.

I B.Sc Marine Catering and Hotel Management

Semester	: II	Batch	: 2019-2022
Subject code	: 19HS207	Subject	: Foundation course in Accommodation Operations – I
Internal Marks	: 25	External Marks	: 75
Part	: III	Credits	: 2

Course Outcomes:

- CO 1: Explain the structure and organization of Housekeeping Department in Hotels & the Duties and Responsibilities followed by the housekeeping personnel's
- CO 2: Identify various forms and formats used in Housekeeping department
- CO 3: Demonstrate the cleaning equipments and cleaning agents.
- CO 4: Understand the various linens used in the housekeeping department & Laundry Operations
- CO 5: Apply the knowledge of Key Handling, and control of pest

I B.Sc Marine Catering and Hotel Management

Semester : II Batch : 2019-2022
Subject code : 19HS208 Subject : Foundation course in Accommodation Operations practical's – I

Internal Marks : 25 External Marks : 75

Part : III Credits : 3

Course Outcomes:

- CO 1: Illustrate the Room Layout, Personal Protective Equipments,
- CO 2: Organize Caddy Basket.
- CO 3: Identify the Various cleaning agents and Cleaning Equipments used in Housekeeping Department.
- CO 4: Show the basic cleaning procedures, arranging Maid's Trolley & Bed making procedure followed in the hotel Industry.
- CO 5: Demonstrate the Daily cleaning of Guest Room, Public Area Cleaning & Guest Room Inspection procedure followed in Hotel Industry.

I B.Sc Marine Catering and Hotel Management

Semester : II Batch : 2019-2022
Subject code : 19ES210 Subject : Environmental Studies
Internal Marks : 25 External Marks : 75
Part : IV Credits : 2

Course Outcomes:

- CO 1: Identify the terms of Multi-Disciplinary Nature of Environmental
- CO 2: Identify various forms of Ecosystem, Bio-Diversity and its Conservation
- CO 3: Select the opportunities to acquire the knowledge in Environmental Pollution
- CO 4: Illustrate the Social issues in the Environment
- CO 5: Select the opportunities to acquire the knowledge in Human population and environment

I B.Sc Marine Catering and Hotel Management

Semester	: II	Batch	: 2019-2022
Subject code	: 19HS209	Subject	: Hotel French – I
Internal Marks	: 25	External Marks	: 75
Part	: IV	Credits	: 2

Course Outcomes:

- CO 1: Understand the salutations in French.
- CO 2: Welcome and Receiving the client.
- CO 3: Explain about the rooms
- CO 4: List the Room Tariff
- CO 5: Understand the various formalities

Course Outcomes (CO)

SEMESTER - III

I B.Sc Marine Catering and Hotel Management

பருவம்	: III	Batch	: 2019-2022
பாடக்குறியீடுகள்	: 19UT301	பாடம்	: பொதுத்தமிழ் – III
அகமதிப்பீட்டு	: 25	புற மதிப்பீட்டு	: 75
மதிப்பெண்கள்		மதிப்பெண்கள்	
Part	: I	Credits	: 3

பாடத்திட்டத்தின் பயன்பாடுகள்:

- CO 1: காப்பிய இலக்கியங்கள் வாயிலாக அறவியலையும் வாழ்வியலையும் அறியச் செய்தல்.
- CO 2: இலக்கியங்களின் வழி சமுதாய அமைப்பு முறைகள், அரசியல் சூழ்நிலைகள் ஆகியவற்றின் மாறுபட்ட வளர்ச்சியை எடுத்துரைத்தல்.
- CO 3: நாடக இலக்கியம் மூலம் சமூகம் சார்ந்த நீதிநெறி சிந்தனைகளைப் புகுத்துதல்
- CO 4: இலக்கண அமைப்பின் வாயிலாக மொழியைக் கையாளும் விதிமுறைகளைச்; சான்றுடன் பயிற்றுவித்தல்
- CO 5: படைப்பிலக்கிய சிந்தனையையும், கற்பனை ஆற்றலையும் வளர்த்தல்

I B.Sc Marine Catering and Hotel Management

Semester	: III	Batch	: 2019-2022
Subject code	: 19UH301	Subject	: Hindi – III
Internal Marks	: 25	External Marks	: 75
Part	: I	Credits	: 3

Course Outcomes:

- CO 1: Develop the language and various elements of one act play.
- CO 2: Emphasize the values in the minds of students through ancient poetry.
- CO 3: Acquaint grammar for effective communication.
- CO 4: Apply the language in our daily life activities.
- CO 5: Establish the quality of patriotism.

I B.Sc Marine Catering and Hotel Management

Semester	: III	Batch	: 2019-2022
Subject code	: 19UCE302	Subject	: Communicative English - III
Internal Marks	: 25	External Marks	: 75
Part	: II	Credits	: 3

Course Outcomes:

- CO 1: Appraise themselves.
- CO 2: Develop purposeful reading and inculcate ethics through Prose.
- CO 3: Imbibe the basic knowledge of grammar for effective communication.
- CO 4: Enhance vocabulary by learning Synonyms, Antonyms, Idioms & Phrases and One Word Substitutes.
- CO 5: Facilitate the application of grammar rules applicable in Verbal Aptitude.

I B.Sc Marine Catering and Hotel Management

Semester	: III	Batch	: 2019-2022
Subject code	: 19HS303	Subject	: Quantity Food Production
Internal Marks	: 25	External Marks	: 75
Part	: III	Credits	: 3

Course Outcomes:

- CO 1: Enumerate the Salient features of large quantity production.
- CO 2: Apply the knowledge in stock and sauce
- CO 3: Describe the concepts of Soup and salad
- CO 4: Develop basic skills and knowledge of Sandwiches
- CO 5: Establish the importance of vegetables cookery

I B.Sc Marine Catering and Hotel Management

Semester	: III	Batch	: 2019-2022
Subject code	: 19HS304	Subject	: Advanced Food & Beverage Service Operation
Internal Marks	: 25	External Marks	: 75
Part	: III	Credits	: 3

Course Outcomes:

- CO 1: Classification of basic alcoholic beverages.
- CO 2: Describe the wine making procedures and its classification.
- CO 3: Summarize knowledge of beer, wine and spirits.
- CO 4: Explain the manufacturing process of various spirits.
- CO 5: Apply the methods of mixing alcoholic and non alcoholic drinks.

I B.Sc Marine Catering and Hotel Management

Semester	: III	Batch	: 2019-2022
Subject code	: 19HS305	Subject	: Quantity Food Production Practical
Internal Marks	: -	External Marks	: 100
Part	: III	Credits	: 3

Course Outcomes:

- CO 1: Develop the knowledge in various cuts of meat, poultry & fish.
- CO 2: Apply the knowledge in various Chinese dishes.
- CO 3: Demonstrate the various Italian dishes.
- CO 4: Make use of the various French dishes.
- CO 5: Practice the various Spain dishes

I B.Sc Marine Catering and Hotel Management

Semester : III Batch : 2019-2022
Subject code : 19HS306 Subject : Advance Food & Beverage
Service Operation Practical

Internal Marks : - External Marks : 100
Part : III Credits : 3

Course Outcomes:

- CO 1: Tech the equipments used in dispense bar.
- CO 2: Explained the Service Method of various types of wine
- CO 3: Prepare practical ability in the service of range of beverages.
- CO 4: Summarize the varies wine and beer, cocktail list available in bar.
- CO 5: Developed the ideas on matching wine with food

I B.Sc Marine Catering and Hotel Management

Semester : III Batch : 2019-2022
Subject code : 19HS307 Subject : Advanced Front office
Operation Practical

Internal Marks : - External Marks : 100
Part : III Credits : 3

Course Outcomes:

- CO 1: Explain the Handling of room keys and Check in Procedures
- CO 2: Explain the Handling of Guest complaints
- CO 3: Discuss the current affairs and currency rates.
- CO 4: Explain the Handling of guest enquiries.
- CO 5: Illustrate the Emergency Situations procedures.

I B.Sc Marine Catering and Hotel Management

Semester	: III	Batch	: 2019-2022
Subject code	: 19HS308	Subject	: Hotel French – II
Internal Marks	: 25	External Marks	: 75
Part	: III	Credits	: 3

Course Outcomes:

CO 1: Understand the salutations in Reception

CO 2: Develop the knowledge in Welcome and Receiving the guest in restaurant

CO 3: Demonstrate the Situations while Taking an order

CO 4: Comparing wines for French people

CO 5: Show the procedure in French how to settling a bill

I B.Sc Marine Catering and Hotel Management

Semester	: III	Batch	: 2019-2022
Subject code	: 19HS309	Subject	: Cost and Financial Management
Internal Marks	: 25	External Marks	: 75
Part	: III	Credits	: 3

Course Outcomes:

CO 1: To understand the nature of Costing.

CO 2: To know the different methods of Valuing stock and control material cost.

CO 3: To understand the concept of Break-even analysis.

CO 4: To understand the nature of Financial Management.

CO 5: To understand the concept of budgetary control.

I B.Sc Marine Catering and Hotel Management

Semester	: III	Batch	: 2019-2022
Subject code	: 19HS310	Subject	: NME - Introduction to Hospitality Studies
Internal Marks	: 25	External Marks	: 75
Part	: IV	Credits	: 2

Course Outcomes:

- CO 1: Explain the basic knowledge about the hotel industry.
- CO 2: Describe the various major departments in the hotel industry and their main duties.
- CO 3: Illustrate the staff hierarchy of various departments and their duties and responsibilities.
- CO 4: Define various functions of Housekeeping Department
- CO 5: Explain the functions of Front Office Department

I B.Sc Marine Catering and Hotel Management

பருவம்	: III	Batch	: 2019-2022
பாடக் குறியீடுகள்	: 19UBT309	பாடம்	: அடிப்படைத் தமிழ் - I
அகமதிப்பீட்டு	: 25	புற மதிப்பீட்டு	: 75
மதிப்பெண்கள்		மதிப்பெண்கள்	
Part	: IV	Credits	: 2

பாடத்திட்டத்தின் பயன்பாடுகள்:

- CO 1: அடிப்படைத்தமிழ் எழுத்துகள் அறியச் செய்தல் நோக்கமாகும்.
- CO 2: உறவுப் பெயர்கள், உடற்பாகங்கள், உடை வகைகள் குறித்த சொற்களைப் பேச, எழுதப் பழக்குதல்.
- CO 3: கணிதம் குறித்த அடிப்படை சொற்களையும் காலம் மற்றும் பணத்தைக் கணக்கிடும் முறைகளையும் பயிற்றுவித்தல்
- CO 4: மொழியை இலக்கணப் பிழையின்றி பேசவும் எழுதவும் கற்பித்தல்.
- CO 5: சொற்களைத் தொடர் அமைப்பில் வாசிக்கவும் எழுதவும் செய்தல் நோக்கமாகும்.

I B.Sc Marine Catering and Hotel Management

பருவம்	: III	Batch	: 2019-2022
பாடக் குறியீடுகள்	: 19UAT310	பாடம்	: சிறப்புத்தமிழ் - I
அகமதிப்பீட்டு மதிப்பெண்கள்	: 25	புற மதிப்பீட்டு மதிப்பெண்கள்	: 75
Part	: IV	Credits	: 2

பாடத்திட்டத்தின் பயன்பாடுகள்:

CO 1: இக்கால இலக்கியங்களின் மூலம் சொல்வளம், பொருள்வளங்களை அறியச் செய்தல்.

CO 2: இக்கால இலக்கியங்களின் மூலம் இயற்கை எழிலையும் உலகியல் நடப்புகளையும் அறிந்து கொள்ளச் செய்தல்.

CO 3: அற இலக்கியங்கள் மூலம் எக்காலத்திற்கும் ஏற்படைய அறக்கருத்துகளை அறிவித்தல்.

CO 4: இலக்கணங்கள் கூறும் விதிகளின் அடிப்படையில் பிழைகளைச் சரி செய்யப் பயிற்றுவித்தல்.

CO 5: படைப்பிலக்கிய சிந்தனையையும், கற்பனை ஆற்றலையும் வளர்த்தல்

I B.Sc Marine Catering and Hotel Management

Semester	: III	Batch	: 2019-2022
Subject code	: 19HS311	Subject	: Computer Application Practical
Internal Marks	: 25	External Marks	: 75
Part	: IV	Credits	: 2

Course Outcomes:

CO 1: Demonstrate MS-word utilities

CO 2: Illustrate formatting and mail merging tools

CO 3: Make use of Excel build-in functions

CO 4: Develop charts using Excel tools

CO 5: Construct a presentation with animation using power point

