



ST. JOSEPH'S COLLEGE (ARTS & SCIENCE)

Affiliated to University of Madras | 2(f) Status of UGC Act, 1956

ISO 9001 : 2015 Certified Institution

Kovur, Chennai – 600 128

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COURSE OUTCOMES:

SEMESTER I

SUBJECT NAME: FRENCH PAPER-I SUBJECT CODE: 100LIK	
CO1	Introduce oneself and talk about one's likes and dislikes
CO2	Invite someone, to accept or deny an invitation
CO3	Making purchases at the market
CO4	Recall and remember the usage of grammatical tenses in constructing sentences in a dialogue
CO5	Apply the learnt grammar rules in practice exercises to improve their understanding

SUBJECT NAME: ENGLISH-I SUBJECT CODE: 100L1Z	
CO1	Acquire self awareness and positive thinking required in various life situations
CO2	Acquire the attribute of empathy
CO3	Acquire creative and critical thinking abilities
CO4	Learn basic grammar
CO5	Development and integrate the use of four language skills i.e., listening, speaking, reading and writing

SUBJECT NAME: BASIC COURSE IN FOOD PRODUCTION-I SUBJECT CODE: 133C1A	
CO1	Students will acquire knowledge of the functions of the hotel kitchen
CO2	Students will be able to develop culinary skills in Vegetables and Meat cutting
CO3	Students gain knowledge on preparing Stocks and Sauces
CO4	Students will be able to identify ingredients used in the kitchen
CO5	Students will interpret knowledge on the different types of appetizers used in cooking



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SUBJECT NAME: BASIC COURSE IN FOOD AND BEVERAGE SERVICE – I SUBJECT CODE: 133C1B

CO1	Introduction to the basic of the hospitality and catering industry
CO2	Interpret the commitment and obligation of F&B employees and the departmental staffing and organization
CO3	Understanding about different food service areas
CO4	Develop adequate knowledge of different service equipment
CO5	Through knowledge of the Non Alcoholic beverages

SUBJECT NAME: BASIC COURSE IN FRONT OFFICE SUBJECT CODE: 133E1A

CO1	Comprehend the origin and growth of hospitality industry, travel and tourism and hotel industry
CO2	Interpret the commitment and obligation of some FO employees, departments and its functional areas
CO3	Understand the need and criteria of standard classification of hotels
CO4	Study the hierarchy in front office and their roles in the industry
CO5	Understand the infrastructure of the hotel (layout), its functions and its importance

SUBJECT NAME: NUTRITION AND FOOD SCIENCE SUBJECT CODE: 133E1A

CO1	To enable the students to understand the basics knowledge of nutrition.
CO2	To enhance their knowledge about various nutrients and its uses.
CO3	To enable students to obtain knowledge of vitamins and minerals present in foods.
CO4	To make them aware of the challenges and strategies in managing food allergy
CO5	To update them on planning nutritious meals.



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SUBJECT NAME: TOURISMMANAGEMENT **SUBJECT CODE: 133B1A**

CO1	Understand the Tourist handling in front office
CO2	Realize the basic Tourist role in execution of The Hotel
CO3	Create an awareness to the Tourist about the public areas in hotel
CO4	Enlighten students with different Tourist Destinations
CO5	Knowledge About Indian & Foreign Tourist

SEMESTER II

SUBJECT NAME: FRENCH -II **SUBJECT CODE: 200L2K**

CO1	To ask for and give directions.
CO2	Acquiring and employing vocabulary related to hospitality
CO3	Recognizing and applying specific communication skills required in the hospitality sector
CO4	Conversing confidently with clients in French by integrating the knowledge acquired
CO5	Categorizing the functioning of different divisions within the hotel and their problems

SUBJECT NAME: ENGLISH -II **SUBJECT CODE: 100L2ZU**

CO1	To make students realize the importance of resilience
CO2	To enable them to become good decision makers
CO3	To enable them to imbibe problem-solving skills
CO4	To enable them to use tenses appropriately
CO5	To help them use English effectively at the work place



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SUBJECT NAME: FOODPRODUCTIONOPERATIONS SUBJECT CODE:133C2A

CO1	To Introduce professional cookery and food commodities used in catering Industry
CO2	To develop the efficiency for preparing and cooking a wide variety of quality foods in food production department
CO3	To Facilitate the different techniques used in preparation of foods
CO4	To ensure the different methods of cooking and basic knowledge in kitchen.
CO5	To evoke in-depth knowledge about kitchen brigade

SUBJECT NAME: FOODANDBEVERAGEOPERATIONS SUBJECT CODE: 133C2B

CO1	Comprehend the basic of Meals and Menu Planning
CO2	Develop the knowledge of extensive seventeen course French classical menu
CO3	Understand the different types of food service
CO4	Develop extensive knowledge on Sales and the control system
CO5	Develop the basic knowledge about tobacco and its products

SUBJECT NAME: ACCOMMODATIONANDFRONT OFFICEOPERATIONS-II SUBJECT CODE: 133E2A

CO1	Bring awareness about the tariff structure and services offered in the department
CO2	Understand the guest handling in front office
CO3	Realize the basic Front Office role in execution of The Hotel
CO4	Create an awareness to the students about the public areas in hotel
CO5	Enlighten students with different guest room supplies



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SUBJECT NAME: FOODPRODUCTIONOPERATIONS LAB

SUBJECT CODE:133C21

CO1	To Introduce on meat cookery
CO2	To impart knowledge on different kitchen equipment's
CO3	To Facilitate plating techniques and presentation skills
CO4	To ensure the different methods of cooking and basic knowledge in kitchen
CO5	To evoke in-depth knowledge food safety and personal hygiene

SUBJECT NAME: FOODANDBEVERAGEOPERATIONS LAB

SUBJECT CODE: 133C22

CO1	Comprehend the basic difference between Food Service areas and Ancillary sections of F&B Service in a Hotel
CO2	Understand and get Familiarized with F&B Service equipment and its Care & Maintenance
CO3	Develop the basic technical skills required to work in food & beverage service
CO4	Develop extensive skills on service of Non-Alcoholic Beverages
CO5	Develop extensive skills on service of Non-Alcoholic Beverages

SUBJECT NAME: ACCOMMODATIONANDFRONT OFFICEOPERATIONS LAB

SUBJECT CODE: 133E21

CO1	Comprehend the origin and growth of hospitality industry, travel and tourism and hotel industry
CO2	Interpret the commitment and obligation of some FO employees, departments and its functional areas
CO3	Understand the need and criteria of standard classification of hotels
CO4	Study the hierarchy in front office and their roles in the industry
CO5	Understand the infrastructure of the hotel (layout), its functions and its importance



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SUBJECT NAME: HOTELACCOUNTINGSYSTEM

SUBJECT CODE: SH33A

CO1	Describe uniform system of accounts and its importance in hotel industry 2 solve examples on uniform system of accounts income statement departmental income
CO2	Teach the students about the preparation of income statement and balance sheet in a hotel
CO3	Provide the students with an introduction to the world of business and particularly to business as it applies to the hospitality industry and to make them aware of importance of control
CO4	Auditing in hotel industry
CO5	Department of accounting in hotels

SUBJECT NAME: FOOD SAFETYANDQUALITY

SUBJECT CODE: 133S2B

CO1	To enable the students to understand the basics of food safety practices
CO2	To enhance their knowledge about the spoilage and food preservation techniques
CO3	To make them aware of the food contaminants and adulterants.
CO4	To equip them with the application of scientific basis for standards and controls
CO5	To update them with the emerging food safety concerns in technology

SEMESTER III

SUBJECT NAME: FRENCH -III

SUBJECT CODE: 233L3K

CO1	Discover the different employees found in a hotel, a restaurant and in a kitchen to better appreciate their roles
CO2	Elaborate the different cooking equipment and cutlery used
CO3	Illustrate how to set a formal table using the rules
CO4	Differentiate between the different diseases caused by food and thereby understand the importance of the various methods used to preserve food.
CO5	. Communicate better in French using the acquired knowledge of the hospitality industry



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SUBJECT NAME: ENGLISH -III

SUBJECT CODE: 200L3Z

CO1	To make them active listeners
CO2	To enhance the interpersonal relationship skills
CO3	To embolden them to cope with stress
CO4	To master grammar skills
CO5	To help them to use English effectively in a business environment

SUBJECT NAME:VOLUMEFEEDING

SUBJECT CODE: 233C3A

CO1	To develop professional competence on quantity food production.
CO2	To enable students develop their skill in Indian cuisines based on different regions/states of India
CO3	To provide in-depth knowledge on various sectors of volume feeding.
CO4	To have thorough knowledge on various kitchen management skills.
CO5	To have insight in selection of quantity food production equipment's and its maintenance

SUBJECT NAME:FOODANDBEVERAGEOPERATIONS -II

SUBJECT CODE: 233C3B

CO1	To introduce the students to the basic service of wine, beer and other spirits
CO2	To teach the students about glass varieties and usages.
CO3	To make them aware of different types of service styles
CO4	To teach the students about Service of aperitifs
CO5	To equip the students about the basic knowledge about alcohol service.



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SUBJECT NAME: ACCOMMODATION AND FRONT OFFICE OPERATIONS-III SUBJECT CODE: 233E3A

CO1	Perceiving the front office accounting system followed In the Hotel
CO2	Initiating the Night Auditing process
CO3	Ensure guest safety measures in the hotel
CO4	Understanding the working of the laundry department
CO5	Building knowledge on the different flower arrangements

SUBJECT NAME: EVENT MANAGEMENT SUBJECT CODE: 233S3A

CO1	To introduce professional event management used in catering establishment
CO2	To develop the efficiency for preparing and designing, planning, budgeting events
CO3	To facilitate the different Techniques, Selections, Coordination, Creativity, Marketing, Sponsorships in event management
CO4	To evoke the in-depth knowledge in Production of SpeCLAI, Corporate and Sports events
CO5	To impart knowledge on Interpersonal situations and Groups in organizations

SUBJECT NAME: STRATEGIC MANAGEMENT SUBJECT CODE: 233S3B

CO1	To review the concepts of strategy, levels and process which are used in the strategy
CO2	To scan the internal and external environment which is highly affected the business through various
CO3	To understand the various strategies and alternative are create and implement into the business
CO4	To enable the reader to strategic decisions making through various strategy options
CO5	analyze the developed strategy options and identify the suitable alternative strategy



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SEMESTER-IV

SUBJECT NAME:FRENCH- IV

SUBJECT CODE: 233L4K

CO1	Describe the different regional dishes of France along with their recipes to better explain it to the tourists
CO2	Explain the different cooking methods that are native to France along with the necessary utensils
CO3	Analyze the different parts of a menu and its significance
CO4	Design a children's menu using the language skills learnt.
CO5	Present a dish explaining its significance, ingredients and methods of cooking.

SUBJECT NAME:ENGLISH PAPER-IV

SUBJECT CODE: 200L4Z

CO1	To help learners imbibe goal-setting attitude
CO2	To enable them to understand the value of integrity
CO3	To help them deal with emotions
CO4	To teach the learners to frame sentences using tenses.
CO5	To enhance reporting skills.

SUBJECT NAME:CULINARY ARTS&GARDE MANGER

SUBJECT CODE: 233C4A

CO1	To train & teach student about knowledge of culinary gastronomy
CO2	To develop culinary skills in the subjects through experiment and practices
CO3	To enable student to have an overview about hospitality industry so as to face different avenues
CO4	NIL
CO5	NIL



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SUBJECT NAME: ADVANCED FOOD AND BEVERAGE OPERATIONS - I SUBJECT CODE: 233C4B

CO1	To introduce the students to the basic of Planning and Operating various F & B Outlet
CO2	To teach the students about Banquets, Banquets protocols.
CO3	To make them aware of different types of Buffets.
CO4	To teach the students about Gueridon Service.
CO5	To equip the students about the basic knowledge about Kitchen Stewarding.

SUBJECT NAME: ROOM DIVISION OPERATIONS SUBJECT CODE: 233E4A

CO1	Basic concept to marketing ,sales techniques, budgets–types and budgetary control Forecasting and its benefits, data and records required
CO2	Utilize the revenue management techniques in the industry
CO3	Understanding the administrative procedures in housekeeping department
CO4	Utilizing steps for maximum energy conservation in hotels
CO5	Familiarizing with housekeeping contract services

SUBJECT NAME: CULINARY ARTS & GARDE MANGER LAB SUBJECT CODE: 233C41

CO1	To train & teach student about knowledge of culinary gastronomy
CO2	To develop culinary skills in the subjects through experiment and practices
CO3	To enable student to have an overview about hospitality industry so as to face different avenues
CO4	NIL
CO5	NIL



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SUBJECT NAME: ADVANCED FOOD AND BEVERAGE OPERATIONS LAB-I SUBJECT CODE: 233C42

CO1	To introduce the students to the basic service of wine, beer and other spirits
CO2	To teach the students about glass varieties and usages.
CO3	To make them aware of different types of service styles
CO4	To teach the students about Service of aperitifs.
CO5	To equip the students about the basic knowledge about alcohol service

SUBJECT NAME: ROOM DIVISION OPERATIONS LAB SUBJECT CODE: 233E41

CO1	Perceiving the front office accounting system followed in the Hotel
CO2	Initiating the Night Auditing process
CO3	Ensure guest safety measures in the hotel
CO4	Understanding the working of the laundry department
CO5	Building knowledge on the different flower arrangements

SUBJECT NAME: HOTEL FINANCIAL MANAGEMENT SUBJECT CODE: 233S4A

CO1	know the essentials of Financial management, No the various investment avenues
CO2	Analysis the Financial statement of business
CO3	Know the preparation of funds and cash flow of business
CO4	Demonstrate the importance of working capital Management under the tools to manage it
CO5	Know the basic concepts of Financial management and tools of analysis, know the essentials of Financial management



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SUBJECT NAME: HUMANRIGHTSAND EDUCATION

SUBJECT CODE: 233S4B

CO1	Protect and develop Human Rights
CO2	Know importance of law
CO3	Complain procedure in case of
CO4	Human right violation
CO5	Good and responsible citizen

SEMESTER V

SUBJECT NAME: CULINARYCRUISE MANAGEMENT

SUBJECT CODE: 333C5A

CO1	To train the students in research & development and do new cuisines
CO2	To impart and empower the students with starving theoretical knowledge
CO3	To train the students in research & development and do new cuisines
CO4	To hone the skills and innovate and create new dishes and international cuisines
CO5	To impart and empower the students with trail test menu

SUBJECT NAME: BARMANAGEMENTAND OPERATIONS

SUBJECT CODE: 333C5B

CO1	To introduce the students to the basic of Bar Operations
CO2	To teach the students about bar designs and applications.
CO3	To make them aware of various concerns of bar Operations.
CO4	To teach the students about various trends in Mixology.
CO5	To equip the students about the basic knowledge of Cocktails and Mocktails



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SUBJECT NAME: ENTREPRENEURSHIP MANAGEMENT SUBJECT CODE: 333C5C

CO1	To provide knowledge of entrepreneurship
CO2	To provide necessary inputs for the creation of the enterprise plan
CO3	To provide necessary inputs for the creation of the enterprise plan
CO4	Knowledge for introducing new product and service ideas.
CO5	To familiarize the students with the different stages of project preparation

SUBJECT NAME: FOOD SAFETY AND STANDARD AUTHORITY OF INDIA OPERATIONS SUBJECT CODE: 333C5D

CO1	To make the students learn the importance of FSSAI and functions
CO2	To enable them to learn about the food safety regulations and food safety Acts
CO3	To make the learners realise the importance of FSSAI, procedures to get FSSAI
CO4	To make the students understand the necessity of FSSAI, benefits of FSSAI and To relationship
CO5	FSSAI

SUBJECT NAME: APPLICATION OF COMPUTERS SUBJECT CODE: 333E5A

CO1	The learners will understand the evolution of computer and application in business industry
CO2	Identify categories of programs, system software and applications.
CO3	The learners will get knowledge about Operating system enables you to solve complex, challenging problems in data operation.
CO4	They can able to analysis and use network devices
CO5	They learners will learn the Internet Concepts and use internet technology wisely



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SUBJECT NAME: FOOD AND BEVERAGE CONTROL

SUBJECT CODE: 333E5B

CO1	On completion of this semester the Student will get awareness of the hotel industry
CO2	Basic Cost Control with respect to the Hospitality Industry
CO3	To provide knowledge about basic Material Management Functions, Responsibilities & controlling measures.
CO4	To be familiar with Inventory Management
CO5	To understand the importance of Production Control & Yield Management

SUBJECT NAME: INDUSTRIAL EXPOSURE TRAINING

SUBJECT CODE: 8 WEEKS

CO1	INDUSTRIAL EXPOSURE TRAINING
CO2	INDUSTRIAL EXPOSURE TRAINING
CO3	INDUSTRIAL EXPOSURE TRAINING
CO4	INDUSTRIAL EXPOSURE TRAINING
CO5	INDUSTRIAL EXPOSURE TRAINING

SEMESTER - VI

SUBJECT NAME: GLOBAL GASTRONOMY

SUBJECT CODE: 333C6A

CO1	To hone the skills and innovate and create new dishes and in new cuisines
CO2	To impart and empower the students with starving theoretical knowledge
CO3	To train the students in research & development and do new cuisines
CO4	To hone the skills and innovate and create new dishes and international cuisines
CO5	To impart and empower the students with trail test menu



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SUBJECT NAME: ADVANCED FOOD AND BEVERAGE OPERATIONS-II SUBJECT CODE: 333C6B

CO1	To introduce professional food service management used in hospitality.
CO2	To develop the efficiency for preparing and designing, planning, budgeting for new start-up
CO3	To facilitate the different Techniques, Selections, Coordination, Creativity, Marketing, Sponsorships in enterprise management
CO4	To evoke the in-depth knowledge in food service management.
CO5	To impart knowledge on new age restaurant marketing tools.

SUBJECT NAME: ROOM DIVISION OPERATIONS SUBJECT CODE: 333C6C

CO1	Process the conception, pricing, promotion, and distribution of ideas, goods and services in the industry
CO2	HR challenges in the hospitality
CO3	Understanding role of Housekeeping in hotel preopening
CO4	Familiarizing with housekeeping role in hotel refurbishing
CO5	Apply the concept of making reservation, registration

SUBJECT NAME: GLOBAL GASTRONOMY LAB SUBJECT CODE: 333C61

CO1	To hone the skills and innovate and create new dishes and international cuisines.
CO2	To impart and empower the students with trail test menu
CO3	To train the students in research & development and do new cuisines
CO4	NIL
CO5	NIL



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SUBJECT NAME: **ADVANCEDFOOD AND BEVERAGEOPERATIONSLAB –II** SUBJECT CODE: **333C62**

CO1	To introduce the students to the basic of F&B Staff Organization
CO2	To teach the students about managing Food and Beverage Outlet
CO3	To teach the students about managing Food and Beverage Outlet.
CO4	To teach the students about Cocktails and mixed drinks.
CO5	To equip the students about the basic knowledge about sales promotion

SUBJECT NAME:**ROOMDIVISIONOPERATIONS LAB** SUBJECT CODE: **333C63**

CO1	Process the conception, pricing, promotion, and distribution of ideas, goods and services in the industry
CO2	HR challenges in the hospitality industry
CO3	Understanding role of Housekeeping in hotel preopening
CO4	Familiarizing with housekeeping role in hotel refurbishing
CO5	Apply the concept of making reservation, registration

SUBJECT NAME: **FOODANDENTERPRISE MANAGEMENT** SUBJECT CODE: **333E6A**

CO1	To introduce professional food service management used in hospitality
CO2	To develop the efficiency for preparing and designing, planning, budgeting for new start-up
CO3	To facilitate the different Techniques, Selections, Coordination, Creativity, Marketing, Sponsorships in enterprise management
CO4	To evoke the in-depth knowledge in food service management.
CO5	To impart knowledge on new age restaurant marketing tools. To ensure the student will have the competence to deal with modern restaurant trends.



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SUBJECT NAME:SAFETY,SECURITY&TRAVEL DOCUMENTATION **SUBJECT CODE: 333E6B**

CO1	Discuss the concepts and requirements of travel
CO2	Outline air travel and the required documents
CO3	Examine documents and procedures of travel
CO4	Identify international currencies and regulations
CO5	Justify the airport procedures and security aspects

SUBJECT NAME:PROFESSIONALCOMPETENCY SKILLS **SUBJECT CODE: 333S6A**

CO1	The learners will understand the importance of having enhanced usage of language in the process of communication
CO2	The learners will understand methods to comprehend easily.
CO3	The learners will be able to do efficient presentation
CO4	Ways to have enhanced listening students will be imparted to the learners.
CO5	The learners will be able to do write reports