Program Outcomes (POs) of Bachelor in Hospitality and Hotel Administration

Graduates of the BHHA are expected to be:

- 1. Able to gain knowledge, skills and experience which make them enormously employable in the hospitality industry
- 2. Use the practical vocabularies of a variety of hotel business disciplines in an appropriate manner.
- 3. Able to apply their skills to make career in hotel operations, travel and tourism, event management, as well as in sales and marketing, business development and research.
- 4. Equipped as leaders and managers with a strategic approach to business within the regulatory framework of the nation.
- 5. Able to apply the knowledge of hotel information system in different hotel business disciplines.
- 6. Develop an understanding of the auxiliary functional areas of the Hotel and hospitality industry like database management, hotel engineering, maintenance, safety and security.
- 7. Professional in the field of hospitality services enables the students to become entrepreneurs in the hospitality service.

Curriculum Structure

SEM-1

SI.	Course				Credits		Total	
No.	Offered	Code	Subject Name	L	Т	Р	Credits	
1.	CC-1	BHHA101 BHHA191	Food Production Foundation – I	4	0	2	6	
2.	CC-2	BHHA102 BHHA192	Food & Beverage Service Foundation – I	4	0	2	6	
3.	DSE-1	BHHA103 BHHA193	Room Division Operation	4	0	2	6	
4.	AECC-1	BHHA104	English Communication	2	0	0	2	
Total Credit						20		

SEM-2

SI.	Course	Code	Subject Name	Credits			Total
No.	Offered	Code	Subject Name	L	T	Р	Credits
1.	CC-3	BHHA201 BHHA291	Food Production Foundation – II	4	0	2	6
2.	CC-4	BHHA202 BHHA292	Food & Beverage Service Foundation – II	4	0	2	6
3.	GE-1	внна203	To be chosen from GE Basket 3	5	1	0	6
4.	AECC-2		Environmental Sciences related to Hotel & Hospitality Industry	2	0	0	2
Total Credit						20	

SEM-3

			52141 5				
	Course				Cred	lits	Total
SI. No.	Offered	ered Code Subject Name	Subject Name	L	Т	Р	Credits
1.	CC-5	BHHA301 BHHA391	Introduction to Indian Cookery	4	0	2	6
2.	CC-6	BHHA302 BHHA392	Food & Beverage Service Operations	4	0	2	6
3.	CC-7	BHHA303 BHHA393	Accommodation and Front Office Operations	4	0	2	6
4.	GE-2	внназо4	To be chosen from GE Basket 5	5	1	0	6
5.	SEC-1	ВННА305	Accounting Skills For Hospitality	0	2	0	2
Total Credit							26

** (Would be conducted during Industry Internship Program)

SI.	Course	,	C. Litter Manua		Cred	dits	Total
No.	Offered	Code	Subject Name	L	Т	Р	Credits
1.	DSE-2	ВННА481	Food Production Operations – Industry Exposure	1	0	5	6
2.	DSE-3	ВННА482	Food & Beverage Service Operations – Industry Exposure	1	0	5	6
3.	DSE-4	ВННА483	Accommodation and Front Office Operations – Industry Exposure	1	0	5	6
4.	GE-3	BHHA404 Student needs to select courses available under mentioned domain of 3 credits each. Student can opt for two courses from same domain. Note: Courses must be opted from the NPTEL platform. Student can choose any related course from the below mentioned topic under the given domain.	 1. Marketing International Marketing (3 credits) Service Marketing (3 credits) Retail Mangemen (3 credits) Advertising & Promotion Management (3 credits) 2. Artificial Intelligence(AI) AI & Management (3 credits) 3. Human REsource Management(HRM) HR & Technology (3 credits) HRM (3 credits) 4. Skill & Technologies Entrepreneurship (3 credits) Soft Skill (3 credits) 	6	0	0	6
5.	SEC-2	ВННА405	Personality Skills for Hospitality – Learning from Industry	0	0	2	2
			Total Credit				26

- ➤ GE-3 assessment will be based on performance in MOOCs Course.
- For DSE-2, 3 & 4 online 1 hour class per week to be conducted by the college.
- > Assessment strategy for DSE 2,3,4 & SEC 2 would be as per following(indication):
 - a. Online class internal assessment 20%
 - b. Log book 20%
 - c. Training report 20%
 - d. Presentation & viva 20%
 - e. Final written assessment 20% (to be conducted by the college)

SEM-5

SI.	Course	Code	Subject Name	Cred		dits	Total	
No.	Offered	Code	Subject Name	L	T	Р	Credits	
1.	CC-8	BHHA501 BHHA591	Advanced Food Production Operations – I	4	0	2	6	
2.	CC-9		Advanced Food & Beverage Operations and Bar Management – I	4	0	2	6	
3.	CC-10	BHHA503 BHHA593	Advance Front Office & Accommodation Management - I	4	0	2	6	
4.	CC-11	внна504	Human Resource Management and Hotel Law	0	6	0	6	
Total Credit							24	

SEM-6

SI.	Course	Codo	Cubiast Name	Credits	lits	Total	
No.	Offered	Code	Subject Name	L	Т	Р	Credits
1.	CC-12	BHHA601 BHHA691	Advance Food Production Operations & Food Costing - II	4	0	2	6
2.	CC-13	BHHA602 BHHA692	Advance Food & Beverage Operations and Bar Management - II	4	0	2	6
3.	CC-14	ВННА 603 ВННА693	Advance Front Office & Accommodation Management - II	4	0	2	6
4.	DSE-5	ВННА 681	Research project & viva	0	4	2	6
Total Credit							24