

SARDAR PATEL UNIVERSITY
Syllabus as per NEP Guidelines for BBA-HM Semester: I
(With Effect from: June – 2023-24)

PROGRAMME STRUCTURE

Bachelor of Business Administration in Hospitality Management (BBA((HM) Semester-I

<p>Programme Outcome (PO) - For BBA-HM Programme</p>	<ol style="list-style-type: none"> 1. Hospitality Knowledge: Apply the knowledge of hotel 2. Problem identification and development of analytical skills 3. Conduct investigations of complex problems: Use research-based knowledge and research methods including design of experiments 4. Design/development of solutions: Design solutions for complex hospitality related problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety 5. Environment and Sustainability: Understand the impact of the hotel industry and other hospitality sectors on environment. 6. Individual and Team Work: Function effectively as an individual as well as in a team. 7. Communication: Communicate effectively on hospitality activities with the professional community and with society at large. 8. Project Management and Finance: Perform cost calculations and apply them to decision-making situations.
<p>Programme Specific Outcome (PSO) - For BBA-HM Semester - I</p>	<ol style="list-style-type: none"> 1. Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for hospitality sectors. 2. Utilize interpersonal skills to lead/manage first-level employees in a hospitality setting. Comprehend and articulate written and oral communication as appropriate for hospitality environments. 3. Understand the concepts and application of managerial, financial, computer and technical skills that are needed to be successful within the hospitality industry. 4. Evaluate food safety and sanitation to maintain a safe and sanitary work environment. 5. Demonstrate clear understanding and necessity of professional and ethical responsibility in all aspects of conduct. 6. Prepare hospitality undergraduate candidates for entry level management positions with a specific focus on individual, social and environmental perspectives. 7. Demonstrate an ability to manage the professional preparation, presentation, and service of quality food. 8. Apply the knowledge gained to manage and evaluate functional systems in hospitality and lodging operations.
<p>To Pass</p>	<ol style="list-style-type: none"> (1) At least 40% Marks in each paper at the University Examination and aggregate Marks. Internal & External Assessment. (2) At least 25% Marks in each paper in Internal Assessment and 35% marks aggregate marks in Internal Assessment.

Syllabus – BBA Hospitality Management (Semester-I)

Course Type	Course Code	Name of Course	T/P	Credit	Exam Duration in Hours	Components of Marks		
						Internal	External	Total
Major (Any – 02)	UM1MABBH01	Basic Food & Beverage Production	T/P	4	3	30	70	100
	UM1MABBH02	Basic Front Office Operations	T/P	4	3	30	70	100
Minor	UM1MIBBH01	Principles of Economics	T	4	3	30	70	100
Inter Disciplinary (Any – 01)	UM1IDBBH01	Principles of Management for Hospitality & Tourism	T	4	3	30	70	100
Ability- Enhancement (Any - 01)	UM1AEBBH01	Communication Skills & Personality Development-I	T/P	2	2	-	-	50
Skills Enhancement (Any - 01)	UM1SEBBH01	Stress Management	T	2	2	-	-	50
	UM1SEBBH02	Business Startup	T	2	2	-	-	50
Value Added Course / <u>Indian Knowledge System</u> (Any One)	UM1IKBBA01	Introduction to Indian Knowledge Systems	T	2	2	-	-	50
	UM1IKBBA02	Arthaveda	T	2	2	-	-	50
	UM1IKBBA03	Astrology	T	2	2	-	-	50
	UM1IKBBA04	Dhanurveda	T	2	2	-	-	50
	UM1IKBBA05	Gandharvaveda	T	2	2	-	-	50
	UM1IKBBA06	Kalp Shashtra	T	2	2	-	-	50
	UM1IKBBA07	Ayurveda	T	2	2	-	-	50
	UM1IKBBA08	Chhand Rhythm	T	2	2	-	-	50