SARDAR PATEL UNIVERSITY
(Under Choice Based Credit System)
NEP Syllabus for BBA-HM Semester: III
(With Effect From: June – 2023-24)
PROGRAMME STRUCTURE
Bachelor of Business Administration in Hospitality Management (BBA((HM) Semester-III

Programme Outcome (PO) - For BBA-HM Programme	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.
Programme Specific Outcome (PSO) - For BBA-HM Semester - III	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.

Course Type	Course Code	Name of Course	T/P	Credit	Exam Duration in Hours	Components of Marks		
						Internal	External	Total
Major - DSC (Any Three)	UM03MABBH01	Bakery & Patisserie	T+P	4	1:30+2	25T+25P	25T+25P	100
	UM03MABBH02	Food & Beverage Management – I	T+P	4	1:30+2	25T+25P	25T+25P	100
	UM03MABBH03	Front Office Management	T+P	4	1:30+2	25T+25P	25T+25P	100
Inter Disciplinary	UM03IDBBH01	Organizational Behavior for Services Sector	T	4	2:30	50	50	100
Ability-Enhancement Compulsory Course	UM03AEBBH01	Communication Skills & Personality Development-Practical	P	2	2	25	25	50
Skills Enhancement Course / Internship (Any One)	UM03SEBBH01	Climate Change & Sustainable Development	T	2	1:30	25	25	50
	UM03SEBBH02	Cultural Heritage of India	T	2	1:30	25	25	50
Indian Knowledge System (Any One)	UM03IKBBH01	Dharmshashtra (Aacharasamhita)	T	2	1:30	25	25	50
	UM03IKBBH02	Mimansa (Purva and Uttara)	T	2	1:30	25	25	50
	UM03IKBBH03	Nirukta	T	2	1:30	25	25	50
	UM03IKBBH04	Nyaya	T	2	1:30	25	25	50
	UM03IKBBH05	Puran	T	2	1:30	25	25	50
	UM03IKBBH06	Shiksha	T	2	1:30	25	25	50
	UM03IKBBH07	Vyakranam (व्याकरणम्)	T	2	1:30	25	25	50
	UM03IKBBH08	Arthaveda	T	2	1:30	25	25	50
Total Credits				22				