

SARDAR PATEL UNIVERSITY
(Under Choice Based Credit System)
NEP Syllabus for BBA-HM Semester: IV
(With Effect From: June – 2024-25)

PROGRAMME STRUCTURE

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

<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 - IV</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.

Course Type	Course Code	Name of Course	T/P	Credit	Exam Duration in Hours	Components of Marks		
						Internal	External	Total
Major - DSC (Any Three)	UM04MABBH01	Quantity Food Production	T+P	4	1:30+2	25T+25P	25T+25P	100
	UM04MABBH02	Food & Beverage Management – II	T+P	4	1:30+2	25T+25P	25T+25P	100
	UM04MABBH03	Accommodation Management	T+P	4	1:30+2	25T+25P	25T+25P	100
Minor – DSE (Any Two)	UM04MIBBH01	Food Science & Nutrition	T	4	2:30	50	50	100
	UM04MIBBH02	Travel & Tourism Management	T	4	2:30	50	50	100
Ability- Enhancement Compulsory Course	UM04AEBBH01	Business Etiquettes and Managerial Communication	T	2	1:30	25	25	50
Skills Enhancement Course / Internship (Any One)	UM04SEBBH01	Entrepreneurship Development	T	2	1:30	25	25	50
	UM04SEBBH02	Conflict Management	T	2	1:30	25	25	50
Value Added Course (Any One)	UM04VABBH01	NCC Army-II	T	2	1:30	25	25	50
	UM04VABBH02	NSS - II	T	2	1:30	25	25	50
	UM04VABBH03	Reasoning Ability	T	2	1:30	25	25	50
	UM04VABBH04	Business Startup	T	2	1:30	25	25	50
	UM04VABBH05	Integrated Personality Development	T	2	1:30	25	25	50
	UM04VABBH06	Basic French	T	2	1:30	25	25	50
Total Credits					22			