

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.

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)	UM01MABBH01	Basic Food & Beverage Production	T+P	4	1:30+2	25T+25P	25T+25P	100
	UM01MABBH02	Basic Front Office Operations	T+P	4	1:30+2	25T+25P	25T+25P	100
Minor	UM01MIBBH01	Principles of Economics	T	4	2:30	50	50	100
Inter Disciplinary (Any – 01)	UM01IDBBH01	Principles of Management for Hospitality & Tourism	T	4	2:30	50	50	100
Ability- Enhancement (Any - 01)	UM01AEBBH01	Communication Skills & Personality Development-I	T	2	1:30	25	25	50
Skills Enhancement (Any - 01)	UM01SEBBH01	Stress Management	T	2	1:30	25	25	50
	UM01SEBBH02	Business Startup	T	2	1:30	25	25	50

Value Added Course / <u>Indian Knowledge System</u> (Any One)	UM01IKBBH01	Introduction to Indian Knowledge Systems	T	2	1:30	25	25	50
	UM01IKBBH02	Arthaveda	T	2	1:30	25	25	50
	UM01IKBBH03	Astrology	T	2	1:30	25	25	50
	UM01IKBBH04	Dhanurveda	T	2	1:30	25	25	50
	UM01IKBBH05	Gandharvaveda	T	2	1:30	25	25	50
	UM01IKBBH06	Kalp Shashtra	T	2	1:30	25	25	50
	UM01IKBBH07	Ayurveda	T	2	1:30	25	25	50
	UM01IKBBH08	Chhand Rhythm	T	2	1:30	25	25	50

(નોંધ: પરીક્ષા વિભાગના પરિપત્ર નં. ઇ-3/૧૪૯૫ તારીખ: ૧૨/૧૦/૨૦૨૩ યુનિવર્સિટીની વેબસાઇટ www.spuvvn.edu/students_corner/Examination Information/Examination Notification 2023-24 પર ઉપલબ્ધ છે, જેની નોંધ લઈ આગળની કાર્યવાહી કરવાની રહેશે.)