

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

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

<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 - II</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-II)

Course Type	Course Code	Name of Course	T/P	Credit	Exam Duration in Hours	Components of Marks		
						Internal	External	Total
Major (Any – 02)	UM02MABBH01	Basic Food & Beverage Service	T/P	4	1:30+2	25T+25P	25T+25P	100
	UM02MABBH02	Housekeeping Operations	T/P	4	1:30+2	25T+25P	25T+25P	100
Minor	UM02MIBBH01	Food Safety and Food Act	T	4	2:30	50	50	100
Inter Disciplinary (Any – 01)	UM02IDBBH01	Principles & Practices of Accounting	T	4	2:30	50	50	100
Ability- Enhancement	UM02AEBBH01	Communication Skills & Personality Development-II	T	2	1:30	25	25	50
Skills Enhancement (Any - 01)	UM02SEBBH01	Time Management	T	2	1:30	25	25	50
	UM02SEBBH02	Human Rights	T	2	1:30	25	25	50
Value Added Course (Any - 01)	UM02VAIPD01	Integrated Personality Development	T	2	1:30	25	25	50
	UM02VABBH02	NCC Army - I	T	2	1:30	25	25	50
	UM02VABBH03	National Service Scheme – I	T	2	1:30	25	25	50
	UM02VABBH04	Yoga, Meditation & Happiness	T	2	1:30	25	25	50
	UM02VABBH05	Personality Enrichment	T	2	1:30	25	25	50
	UM02VABBH06	Environmental Studies	T	2	1:30	25	25	50
Total Credits					22			