



SARDAR PATEL UNIVERSITY
Under Choice Based Credit System)
NEP Syllabus for BBA (Hospitality Management) Semester: VII
(With Effect From: June : 2026-27)

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. 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 8. Project Management and Finance: Perform cost calculations and apply them to decision-making situations.
Programme Specific Outcome (PSO) - For BBA (HM)	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.
To Pass	(i) At least 40% Marks in each paper at the University Examination and aggregate Marks. Internal & External Assessment. (ii) At least 25% Marks in each paper in Internal Assessment and 35% marks aggregate marks in Internal Assessment.



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Course Type	Course Code	Name of Course	T/P	Credit	Exam Duration in Hours	Components of Marks		
						Internal	External	Total
Major	UM07HMABBH01	Bar Management	T/P	4	1.30+2	25T+25P	25T+25P	100
	UM07HMABBH02	Advance International Cuisine	T/P	4	1.30+2	25T+25P	25T+25P	100
	UM07HMABBH03	Facility Planning	T	4	2.30	50	50	100
Minor	UM07HMIBBH01	Cruise Line Management	T	4	2.30	50	50	100
Skills Enhancement Course / Internship/OJT (4+2)	UM07SEBBH01	OJT (On -the -Job Training) *RW- Report Writing VV- Viva Voce	*RW & VV	6	3	75	75	150
Total				22				