



PROGRAMME STRUCTURE

Bachelor of Business Administration (BBA)(Hospitality Management) Semester: II

Programme Outcome (PO) - For BBA Programme	<ol style="list-style-type: none">1. To understand business functions and management practices leading to development of business acumen among students.2. To develop critical and analytical thinking abilities3. To improve Communication and interpersonal skills4. To develop social sensitivity and ethical considerations leading to sustainable business practices5. To demonstrate global perspective and entrepreneurship acumen6. To get exposure of industrial world through company visits and interaction with experts7. To get exposure and guidance for appearing in competitive examinations in management such as CAT, GMAT etc.
Programme Specific Outcome (PSO) - For BBA(HM)	<ol style="list-style-type: none">1. Apply the knowledge of hotel in hospitality sector2. Identify problem and develop analytical skills3. Conduct investigations of complex problems: Use research-based knowledge and research methods including design of experiments4. Design solutions for complex hospitality related problems and design system components or processes5. Understand the impact of the hotel industry and other hospitality sectors on environment.6. Function effectively as an individual as well as in a team.7. Communicate effectively on hospitality activities with the professional community and with society at large.8. Perform cost calculations and apply them to decision-making situations.

To Pass	<ol style="list-style-type: none">(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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SARDAR PATEL UNIVERSITY
Vallbah Vidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.25))
Syllabus with effect from the Academic Year 2021-2022

Course Type	Course Code	Name of the Course	T / P	Credit	Exam Duration in hrs	Component of Marks		
						Internal	External	Total
						Total	Total	Total
Ability Enhancement Course (Any One)	UM02ABBH71	Communication Skills & Personality Development –II	T+P	3	3	30	70	100
Generic Elective (Any One)	UM02GBBH71	Food Safety and Food Act	T	3	3	30	70	100
Core Courses (Any Four)	UM02CBBH71	Front Office Operation – I	T+P	3	3	30	70	100
	UM02CBBH72	Basic Food & Beverage Production	T+P	3	3	30	70	100
	UM02CBBH73	Basic Food Beverage Service – I	T+P	3	3	30	70	100
	UM02CBBH74	House Keeping Operation – I	T+P	3	3	30	70	100
Discipline Specific Elective (Any One)	UM02DBBH71	Organizational Behavior for Services Sector	T	3	3	30	70	100
Skill Enhancement Elective Course (Any One)	UM02SBBH71	Climate Change & Sustainable Development	T	3	3	30	70	100
		Total Credits		24				

