



BBA HONS' HOSPITALITY MANAGEMENT – 03 Years
BBA Hospitality Management Semester - VI

Course Code	UM06ABBH71	Title of the Course	Industrial Exposure Training
Total Credits of the Course	30	Hours per Week	

Course Objectives:	To provide to students the feel of the actual working environment in reputed hotels and to gain practical knowledge and skills, which in turn will motivate, develop and build their confidence at the time of employment.
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Course Content		
Unit	Description	Weightage (%)
1.	As per Training Programme Designed followed by Training Report and Presentation during Semester VI End Examination. Training Report of Sixth Semester Industrial Exposure Training to be prepared and presented before duly constituted panel comprising of: Institute Representative (Training and Placement Co-ordinator) Industry Representative(External Examiner appointed by the University) Immediately after the End –Term Examination of Fifth Semester or in any case prior to the commencement of Sixth Semester each student shall undergo a Industrial Exposure Training of 16 productive weeks duration in the following Departments of a five star classified Hotel of National or Global repute. 1. Front Office 2. Housekeeping 3. F & B Production 4. F & B Service After the completion of training the students shall immediately be submitting an Industrial exposure training report within a week time. Training Report Presentation will be during Semester End Examination. This Report shall carry eight hundred marks. Evaluation shall be done on the basis of the presentation given by the student to the Board of Examiner, which shall be comprised of Training and Placement Coordinator or Subject Teacher/s and an external examiner appointed by the University. Training Report to be submitted as per specifications and format (to be Collected from the college). Daily Log Book and Performance Appraisal will be essential documents while evaluating student. The students can undertake final placement offer from the industry after the students are done with their examination of SEM VI Viva Voce examination conducted by the Sardar Patel University.	100 %

Teaching-Learning Methodology	Practical learning.
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Continuous Assessment in the form of Viva-voce and Attendance in the hotel during training (As per CBCS R.6.8.3)	30 %
2.	University Examination in the form of Viva-voce, Training Report Presentation and Attendance in the hotel during training (As per CBCS R.6.8.3)	70 %

Course Outcomes: Having completed this course, the learner will be able to-	
1.	develop basic understanding and excel in core competencies at all major operative departments of a leading and reputed hotel.
2.	enhance skill sets for employability and entrepreneurship.
3.	achieve students' professional goals by allowing them to obtain in-depth understanding of their theoretical curriculum while also allowing them to watch and gain personal experience of the industry, job execution, and work environment.
4.	develop as hospitality professional.

