

Where talent meets opportunity

SRI SATYA SAI UNIVERSITY OF TECHNOLOGY AND MEDICAL SCIENCES

VISION, MISSION, PROGRAMME OUTCOMES, PROGRAMME SPECIFIC OUTCOMES & COURSE OUTCOMES

www.sssutms.co.in

Opp.Oilfed Plant, Bhopal-Indore Road, Sehore (M.P), Pin - 466001





SCHOOL OF HOTEL MANAGEMENT SRI SATYA SAI UNIVERSITY OF TECHNOLOGY AND MEDICAL SCIENCES

[Established Under Section 2(F) of UGC Act. 1956]
Approved by Madhya Pradesh Private University Regulatory Commission
SH-18, Bhopal-Indore Road, Opposite Oilfed Plant, Pachama, Sehore (M.P.) Pin Code – 466001

Outcome Based Curriculum

Programme: Bachelor of Hotel Management and Catering Technology (BHMCT)

(1) Vision:

To develop excellent and world class managers, professionals for food industries world over.

(2) Mission:

To develop professionals at different levels possessing hospitality skills, operational exposure and strategic out comes for dealing with Food Industries.

(3) Program Educational Objectives: (PEO,S)

PEO1: To train and develop students to be leaders in hotels and food and beverage management

PEO2: Evaluate food safety and sanitation to maintain a safe and sanitary work environment. Create an attractive and well-designed menu with consideration given to effective costing and pricing principles.

PEO3: To produce quality graduates with good knowledge, skills and industry exposure in Catering, Hotel & Management.

PEO4: To conduct researches concerning Hotel and restaurant development program.

(4) Programme Outcome: (PO'S)

The graduate of Hospitality and Hotel Management Program will demonstrate:

PO1: Performs work activities effectively and efficiently to the standard expected in the operation required in the Tourism Industry /Hospitality sector.

PO2: To demonstrate awareness, understanding and skills necessary to live and work in diverse world.

PO3: Execute task, functions, duties and activities in the operation of the Hotels, Restaurants, Travel, Government and Non Government agencies in accordance with the competency standards.

Po4: Analyzed situation, identified problems, formulates solutions and implements corrective and action management into food and beverage services and lodging operations.

POS: Demonstrate the ability to use professional written and oral communication skill and technology to successfully communicate.

PO6: To develop, examine, question and explore perspectives or alternatives to problems in hospitality operations.

PO7: Practice professional ethics, provide leadership, demonstrate personal and global responsibilities, and work effectively as a team member.

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(5) PROGRAM SPECIFIC OUTCOMES (PSOs)

PSOs1: Organised National level events at the collage helping them in workings a team.

Se Serve Set University of Technology

School of Hotel Management SSSUTMS, Sehore



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(6) Programme PO's and PSO's Mapping

| - | | | PO I | PO2 | PO3 | PO4 | PO 5 | PO6 | PO7 | | | |
|---------|---------------|---|----------|-----------------|----------------------------------|---------------------|--------------------------------|---|-------------------|----------------------|--------|------|
| S . N o | Progra mme | Category | Category | Courses Kno dge | Hospital ity Knowle dge | Problem analysis | Develop ment of Solution | Conduct investigations of complex problems | Communicat ion | Lifelong learning | Ethics | PSOI |
| 1. | | Specific Core Courses including Nutrition and Food Science | | | | | | 7. | | | | |
| 2 | | Specific Elective including Hospitality Laws event management HR management Safety and Travels Documentations | | 57* | 1 | | | | | | | |
| 3 | | Ability Enhancement Compulsory Subject English Communication Environmental Science | | • | | | | | | | | |
| 4 | | Skill Enhancement Elective Subject core courses Personality skills for Hospitality Learning from Industry Foreign Language, Computer Application | | | | | | | | | | |
| 5 | внист | Project work and training report | • | • | | | | | | | | |
| | | Workshop and seminar | • | | • | • | | | | | | |
| | | Industrial training in Hotel or Hospitality industry, | • | • | • | | | | | | | |

Sit Satya Sat University of Technology 6. Medical Sciences Sehore (M.P.)

School of Hotel Management \$55UTMS, Sehore

()7) Semester wise PO's and SPO's Mapping

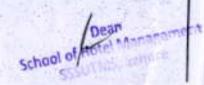
| Name of the | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | P07 | POS1 |
|---|---------|----------|-------|-------------|--------|--------|----------|----------|
| Courses/POs(Basic, Core Electives, Projects, Internships etc.) | | | | | | | | |
| First Semester | | | | - 1 | | 150 | T John | 1 |
| HMC-1A | LEGIT . | (40 kg | | | | d I s | 100 | 1 |
| Food Production | | | | | | | 9 | 1 |
| HMC-2A | 1 | | 4 | 7 100 | | 15.05 | F 715 | |
| Food &Beverage Services | | | | | | | | |
| HMC-3A | | Lan. | | | | 1000 | 1 | 1 |
| Hotel Housekeeping | | | | | 9 75 | | | * |
| HMC-4A | | | | - | | | | |
| Front Office Operation | | | | | * | | | - |
| HMC-5A | 100 | | 10. | A 2 19.1 | | - | 1.91 | 9.00 |
| Vutrition | | | | | | | To Tall | |
| HM-AE-6A-i | | Tar I to | | 5 1 | | 700 | 132 | 1 |
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| invironmental Science | | | | | - | - | | |
| | | | 4 00 | 4 | | | 100 | |
| Second Semester | | | | | 1 | | 1000 | |
| HMC-201 | | | 1 1 7 | 1 | | | 100 | 100 |
| ood Production & Patisseries | | | | | | | | |
| HMC-202 | | | 1 1 3 | | | 1 | 12. 1 | |
| ood Beverage Service Advance | | | | | 1 | | 7 | - |
| IMC-203 | | | | | 1 | | 2 | 1 |
| otel Housekeeping | | * | | | - 1 | | 77.55.15 | * |
| lanagement | | | | LA | | | | 6-5.37 |
| IMC-204 | | 8.5 | 100 | | | | 1977 | 25. |
| ront office operation lanagement | • | | | * 100 | | | Meal. | IN IT YE |
| MC-205 | | 1. | | | | 12.0 | - | |
| ood Science | | * | * | | | * | 31.72 | |
| MC-206-A | | | 1 | | - | | 1 11 12 | |
| iglish Communication | | | 12. | | | 10.61 | | |
| MC-206-B | | | 1 | | 1270.1 | | | |
| vironmental Science | | | | The Country | | 15.31 | 1000 | 19 1 |
| | | | 1 | 1 | 1 3- | 1 | 100 | E Con |
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| Third Semester | | | | | | | | |
|---|---------|-------|------|----------|-------|---------|--------|--------|
| HMC-301 | - | | | | | OF A | | |
| Industrial Training | | | | | | | | |
| mastrial framing | | | - A | | | | | |
| Fourth Semester | | | | | | | | |
| HMC-401 | | | | | | 0.0 | | ogr - |
| Patisseries & Food Production Management | • | • | | | - | | | 71 |
| HMC-402 | | | 1 | | 2.1 | | | |
| Liquor Management | * | | | | | 10 | - | G: 100 |
| HMC-403 | | | | | | | | |
| Accommodation Front Office | | | | | - | | | |
| HMSEE-404 | | | | | | - | | |
| lospitality Accounting | | | | | | 100 | | |
| Section 19 19 19 19 19 | | | _ | - | - | | | 7 3 |
| ig Semester | | | | | | | | |
| MSC-501-A | - | | | 1 | 70 10 | A 15 | 100 | |
| ood Production & Management | | | | | | | 1 | - 25 |
| IMSC-501-B | | | | | | | | |
| ood & Beverage Service | | | | | | 1000 | 107 | |
| anagement | | | | | | | | |
| MSC-501-C | | | | | | | | |
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| MSE-601-A | 1 | | | | | | 1 | - |
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| MSE-601-B | | | | | | - | - | |
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| NSE-601-C | | | | | | | - | - |
| sekeeping & Laundry nagement | • | • | • | | | • | | |
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| SCEE-604-ii | | | | | | 11/1/14 | | 1 37 |
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| Seventh Semester | | 100 | 1/2/2 | 3 5 | 1 | | | |
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| HMSE-701-B | | 1/2 | The state of | THE PARTY | 1 | 5 - 5 | 3 132 1 | 1.575 |
| Event Management | | | | | | | | |
| HMSE-701-C | 100 | | | 1 2 2 1 | | | | 6 9.50 |
| Food Service Management | | * | | | * | 30.6 | STATE | |
| HMSE-701-D | | | | 777 | | | | |
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| HMSE-702 | | 1. 4. | 4 | TOURSE | | 11 5 7 | 89 | 42 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 |
| luman Recourse Management | | * | | | * | | 100 | |
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| sdustrial Training | | | | | * | | | |
| n Job Training | | | | | | | | |
| | | | | | | | | |

Registrar
Sn Sarva Sar University of Technology
B. Madical Sciences Seltone (M.P.)

School of Potel Management

(08) Structure of Programme:

To fulfill the need of development of all the POs/ GAs, as per above mapping, university decided to have following semester wise programme structure.

Details of Course Under Undergraduate program (Bachelor of Hotel Management & Catering Technology)

[L= Lecture, T = Tutorials, P = Practical's & C = Credits]
Total Credits*= 160

Structure of Undergraduate program

| S. No. | Course Category | Credits of the EE Curriculum |
|---------|---|---------------------------------|
| 1 | Specific Core Courses including Nutrition and Food Science | 36 |
| 2 | Specific Elective including Hospitality Laws event management HR management Safety and Travels Documentations | 36 |
| 3 | Ability Enhancement Compulsory Subject English Communication Environmental Science | 4 |
| • | Skill Enhancement Elective Subject core courses Personality skills for Hospitality Learning from Industry Foreign Language, Computer Application | 12 |
| 5 | Project work and training report | 36 |
| 6 | Workshop and seminar | 12 |
| 7 | Industrial training in Hotel or Hospitality industry, | 24 |
| e prisi | Total | 160 |

Definition of Credit

| 1 Hr. Lecture (L) per week | 1 Credit |
|------------------------------|----------|
| 1 Hr. Tutorial (T) per week | 1 Credit |
| 2 Hours Practical (Lab)/week | 1 Credit |

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School of Votel Management