

## PROGRAM OUTCOMES, PROGRAM SPECIFIC OUTCOMES, COURSE OUTCOMES

Program Outcome	To interpret the fundamental principles of essential hospitality and tourism business functions. Recognize the importance and scope of skilled, friendly customer services both internal and external stakeholders
Program Specific Outcome	Students are employed in hospitality and tourism sectors in various managerial and operation positions like restaurant management, recreation and health , catering, cruise ship hotel management, institutional and industrial catering, in food, confectionery, beverage production industries.
<b>Course: BSC(HOSPITALITY SCIENCE)</b>	<b>Outcomes</b>
Food production	Course provides students with the opportunity to manufacture processed food on a large scale under simulated industry conditions in compliance with legal requirements.
F&B service	Able to apply basic beverage and operations knowledge
Front office management	Able to explain characteristics of the hospitality industry. Able to explain the relationship between the hospitality and tourism industry
Hygiene and sanitation	Course provides the importance of food safety and sanitation as the basis for preventing food borne illness, students can identify the different processes that can be used to clean and sanitize equipment and utensils in a food establishment
Accommodation operations	Upon successful completion of the course the students know interrelationship between different divisions of the accommodation business
Nutrition and food science	Provides information regarding different food preservatives and techniques, nutrients, food adulteration and detection
Accounts human resource management	Able to develop, implement and evaluate employee orientation, training and development programs
Facilities management	Understanding of the principles and procedures of facilities management and also shows how facilities management should be performed to support the core business of client organizations.
Hotel law	Students can understand legal responsibilities of managers in the hospitality industry and also they can examine in detail the law of contracts, its principles and application to various business situations.
F&B management	Able to apply basic beverage and operations knowledge
Tourism management	Students able to apply analytical and quantitative skills to analyze and formulate business decisions in the tourism industry Able to demonstrate knowledge of the basic theories and techniques in tourism destination development
Marketing management	Able to formulate a marketing plan including marketing objective, strategies, budgeting considerations and evaluation criteria. Able to prepare and deliver a sales presentation
Hospitality information	Provides knowledge in hospitality management coupled with awareness of skills and attitudes which will prepare students for responsible

	leadership roles in the hospitality industry.
System accommodation administration	Able to quantitative methods to business problem solving and also able to communication professionally as a business leader both orally and in writing