

Programme Specifications

B.H.M. Programme



Programme: Bachelor of Hotel Management

**Faculty of Hospitality Management & Catering
Technology**

M. S. Ramaiah University of Applied Sciences

University House, New BEL Road, MSR Nagar, Bangalore – 560 054

www.msruas.ac.in

Programme Specifications: Bachelor of Hotel Management

Faculty	Faculty of Hospitality Management and Catering Technology
Programme	Bachelor of Hotel Management
Dean of Faculty	Prof. Abby Mathew
1	Title of The Award Bachelor of Hotel Management
2	Modes of Study Full Time
3	Awarding Institution /Body M.S. Ramaiah University of Applied Sciences
4	Joint Award Not Applicable
5	Teaching Institution Faculty of Hospitality Management & Catering Technology (FHM&CT) M.S. Ramaiah University of Applied Sciences
6	Date of Programme Specifications July 2019
6	Date of Programme Approval by the Academic Council of MSRUAS
7	Next Review Date: July 2023
8	Programme Approving Regulating Body and Date of Approval --
9	Programme Accredited Body and Date of Accreditation --
10.	Grade Awarded by the Accreditation Body --
11.	Programme Accreditation Validity --
12.	Programme Benchmark --

<p>14.</p>	<p>Rationale for the Programme</p> <p>The hotel sector is one of the fastest growing and continuously evolving industries contributing to the world's economy. It demands astute managerial skills and a passion for innovation with a creative bent of mind. The hotel sector is a labour intensive industry and millions of job opportunities are created world-wide annually as endorsed by the United Nations World Tourism Organisation. Hotels, the primary recruiters of hotel management graduates, recommend that there is a need for programmes that offer high level training in operations, management, foreign language, information technology and entrepreneurial skills. In addition, there is a need for high quality hotel professionals with competence and a strong sense of business ethics.</p> <p>The philosophy of the Bachelor of Hotel Management- programme of MSRUAS is to offer an extensive curriculum to provide the global hospitality sector with graduates who possess appropriate attributes and attitudes for a wide range of management positions. The programme focuses on a contemporary technological approach to hotel operations coupled with a strong foundation in management concepts. It also emphasises on proficiency in foreign languages, holistic personality development, ethical values and development of an inquiring mind.</p> <p>M.S.Ramaiah College of Hotel Management, a constituent faculty of MSRUAS, is a 21 year-old pioneer institution in Hotel Management education in the private sector in India.</p> <p>With continuous upgradation, the college has state-of-the-art infrastructure and facilities, which include well- equipped kitchens, restaurants, guest rooms and front desk areas for operational skill development. Digital language laboratories, computer laboratory with property management system software, class rooms with audio-visual aids and a library with an exhaustive collection of resources complement the above facilities.</p> <p>For the overall development of students, cultural and sports activities are facilitated. To give the students an edge over their contemporaries, they are intensively trained for recruitment interviews with an ongoing personality development programme. The placement cell has been successful in consistently achieving 100% placement over the years. More than 50 companies including hotels, stand-alone restaurants, facility management companies, airlines, retailers, banks, multi-national companies and service apartments visit our college for campus recruitments. Our alumni hold key positions in the hospitality industry world over. The Faculty of Hotel Management and Catering technology has a team of committed teaching staff with a strong academic ethos and years of industry and teaching experience with minimum staff turnover. Their student friendly approach and dedication to teaching has ensured that the students excel in their academic and professional life. The industry has recognised the high standard of education provided by this institution and their feedback has enabled us to be ranked amongst the leading colleges of the country.</p>
<p>15.</p>	<p>Educational Objectives of B. H. M. Programme</p> <p>The educational objectives of the programme are:</p> <ol style="list-style-type: none"> 1. To distinguish the graduates from others as innovative managers and leaders in hospitality sector making use of a high quality and rigorous hospitality management education that is enriched by a flexible curriculum 2. To enable graduates to excel in diverse career paths in the hospitality sector including that of an academician, entrepreneur and consultant

16.	<p>Graduate Attributes Outcomes that the Hospitality Graduates are expected to have are:</p> <ol style="list-style-type: none"> 1. Ability to apply knowledge of fundamental operational and financial concepts of hotel management to operate a hospitality establishment efficiently and effectively 2. Ability to collect data, interpret data and arrive at meaningful solutions for solving problems in hospitality sector 3. Ability to design a hospitality system like a restaurant, hotel, a tourist destination etc., considering public health and safety, and the cultural, societal, and environmental considerations 4. Ability to understand and address customer issues in hospitality sector by analysing feedback obtained through interaction with the customers 5. Ability to apply appropriate tools and techniques and understand utilization of resources appropriately to complex hospitality activities 6. Ability to understand the effect of new and innovative solutions in hospitality on legal, cultural, social and public health and safety aspects 7. Ability to develop sustainable solutions and understand their effect on society and environment 8. Ability to apply ethical principles to hospitality practices and professional responsibilities 9. Ability to work as a member of a team, to plan and to integrate knowledge of various hospitality services to provide satisfactory solutions to customers 10. Ability to make effective oral presentations and communicate technical ideas to a broad audience using written and oral means 11. Ability to lead and manage multidisciplinary teams by applying management principles 12. Ability to adapt to the changes and advancements in technology and engage in independent and life-long learning
17.	<p>Programme Aim</p> <p>The aim of the Bachelor of Hotel Management degree programme is to produce hotel management graduates with outstanding managerial skills, a passion for creativity and innovation, professionalism and a strong sense of business ethics to meet the human resource requirement of hospitality sector.</p>
18.	<p>Programme Objectives</p> <p>The Objectives of the Programme are:</p> <ol style="list-style-type: none"> 1. To enhance professional qualities in students to enable them to perform successfully as senior managers 2. To enable students to be leaders and develop inter personal skills to perform effectively in diverse teams of the hospitality sector 3. To develop creative and innovative abilities to meet the challenges of the constantly evolving hospitality industry and to identify entrepreneurial opportunities 4. To facilitate students to develop proficiency in Hospitality Communication in English and Foreign Languages and business etiquette to be globally competent 5. To develop abilities in students to analyse hospitality issues and plan strategies to handle crisis situations 6. To provide students with knowledge of technical and management concepts to enhance competencies in Food & Beverage Production, Food & Beverage Service, Front Office and Housekeeping operations 7. To educate on professional ethics, economics, social sciences and interpersonal skills relevant to professional practice 8. To provide a general perspective on lifelong learning and opportunities for a career in industry, business and commerce

19.	<p>Intended Learning Outcomes of the Programme</p> <p>The intended learning outcomes are listed under four headings:</p> <p>1. Knowledge and Understanding, 2. Cognitive Skills 3. Practical Skills and 4. Capability/Transferable Skills.</p> <p>Knowledge and Understanding</p> <p>After undergoing this programme, a student will be able to:</p> <p>KU1: Discuss theoretical and practical concepts of Food & Beverage Production, Food & Beverage Service, Front Office, House Keeping and Allied Areas</p> <p>KU2: Explain the core concepts of Hotel Accounting, Finance, Marketing and Human Resource Management</p> <p>KU3: Explain the statutory regulations as applicable to the establishment and operations of Hospitality Business</p> <p>KU4: Recognise the significance of effective communication in English and other foreign languages to address global customer needs</p> <p>Cognitive Skills</p> <p>After undergoing this programme, a student will be able to:</p> <p>CS1: Identify and select appropriate products and processes for the relevant area of hotel operations</p> <p>CS2: Demonstrate the ability to integrate concepts and theories across functional business domains such as Finance, Marketing, Human Resource and Hotel Operations</p> <p>CS3: Exhibit personal and professional ethics in decision making and social behaviour</p> <p>CS4: Analyse trends and organisational data and develop business strategies for Hospitality Industry</p> <p>CS5: Plan and propose a new business venture in the Hotel Management context</p> <p>Practical Skills</p> <p>After undergoing this programme, a student will be able to:</p> <p>PS1: Manage inter and intra departmental teams by implementing hotel operational processes effectively</p> <p>PS2: Practice leadership, team work and inter personal skills needed for managing hospitality operations</p> <p>PS3: Display the ability to read, listen and clearly express using written, oral and visual methods to communicate effectively with hotel guests</p> <p>PS4: Demonstrate proficiency in the application of advanced communication and language skills for organisational efficiency</p> <p>PS5: Demonstrate skills in independent thinking, collecting and processing of data for research activity</p> <p>Transferable Skills</p> <p>After undergoing the programme, a student will be able to-</p> <p>TS1: Manage information, develop technical reports and make presentations</p> <p>TS2: Build, Manage and Lead a team to successfully complete a project and communicate across teams and organizations to achieve professional objectives</p> <p>TS3: Work under various constraints to meet project targets</p> <p>TS4: Adopt to the chosen profession by continuously upgrading his/her knowledge and understanding through Life-long Learning philosophy</p>
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Semester 1

S.No.	Code	Course Title	Theory	Tutorials	Practical	Total Credits	Max Marks
			H/W/S	H/W/S	H/W/S		
1	19HMC101A	Fundamentals of Food & Beverage Production			4	2	100
2	19HMC102A	Fundamentals of Food & Beverage Service			4	2	100
3	19HMC103A	Fundamentals of Front Office			4	2	100
4	19HMC104A	Fundamentals of Housekeeping			4	2	100
5	19HMS105A	Computer Fundamentals			4	2	100
6	19HMA106A	Basic Communication Skills- I			4	2	100
Total			0		24	12	600
Total number of contact hours per week			24				

Semester 2

S.No.	Code	Course Title	Theory	Tutorials	Practical	Total Credits	Max Marks
			H/W/S	H/W/S	H/W/S		
1	19HMC111A	Food & Beverage Production Theory - I	3			3	100
2	19HMC112A	Food & Beverage Production Practical - I			4	2	100
3	19HMC113A	Food & Beverage Service Theory - I	3			3	100
4	19HMC114A	Food & Beverage Service Practical - I			4	2	100
5	19HMC115A	Front Office Theory - I	2			2	50
6	19HMC116A	Front Office Practical - I			2	1	50
7	19HMC117A	Housekeeping Theory - I	2			2	50
8	19HMC118A	Housekeeping Practical - I			2	1	50
9	19HMA119A	Basic Communication Skills- II			4	2	100
10	19HMS120A	Introduction to Professional Hospitality			4	2	100
Total			10		20	20	800
Total number of contact hours per week			30				

Semester 3

S.No.	Code	Course Title	Theory	Tutorials	Practical	Total Credits	Max Marks
			H/W/S	H/W/S	H/W/S		
1	19HMC201A	Industrial Exposure Training				20	400
Total			0		0	20	400
Total number of contact hours per week			0				

Semester 4

S.No.	Code	Course Title	Theory	Tutorials	Practical	Total Credits	Max Marks
			H/W/S	H/W/S	H/W/S		
1	19HMC211A	Food & Beverage Production Theory - II	3			3	100
2	19HMC212A	Food & Beverage Production Practical - II			4	2	100
3	19HMC213A	Food & Beverage Service Theory - II	3			3	100
4	19HMC214A	Food & Beverage Service Practical - II			4	2	100
5	19HMC215A	Front Office Theory - II	2			2	50
6	19HMC216A	Front Office Practical - II			2	1	50
7	19HMC217A	Housekeeping Theory - II	2			2	50
8	19HMC218A	Housekeeping Practical - II			2	1	50
9	19HMS219A	Professional Communication Skills			4	2	100
10	19HMA220A	Environmental Studies	2			2	50
11	19HMS221A	Hospitality French			4	2	100
Total			12		20	22	850
Total number of contact hours per week			32				

Semester 5

S.No.	Code	Course Title	Theory	Tutorials	Practical	Total Credits	Max Marks
			H/W/S	H/W/S	H/W/S		
1	19HMC301A	Food & Beverage Production Theory - III	3			3	100
2	19HMC302A	Food & Beverage Production Practical - III			4	2	100
3	19HMC303A	Food & Beverage Service Theory - III	3			3	100
4	19HMC304A	Food & Beverage Service Practical - III			4	2	100
5	19HMC305A	Front Office Theory - III	2			2	50
6	19HMC306A	Front Office Practical - III			2	1	50
7	19HMC307A	Housekeeping Theory - III	2			2	50
8	19HMC308A	Housekeeping Practical - III			2	1	50
9	19HMS309A	Personality Development and Soft Skills			4	2	100
10	19HME310A	Principles of Management	2			2	50
Total			12		16	20	750
Total number of contact hours per week			28				

Semester 6

S.No.	Code	Course Title	Theory	Tutorials	Practical	Total Credits	Max Marks
			H/W/S	H/W/S	H/W/S		
1	19HME311A	Specialization Training				20	400
Total			0		0	20	400
Total number of contact hours per week			0				

Semester 7

S.No.	Code	Course Title	Theory	Tutorials	Practical	Total Credits	Max Marks
			H/W/S	H/W/S	H/W/S		
1	19HME40XA	Professional Core Elective -I	4		8	8	300
	19HME401A	Professional Core Elective -I Food & Beverage Production					
	19HME402A	Professional Core Elective -I Food & Beverage Service					
	19HME403A	Professional Core Elective -I Front Office					
	19HME404A	Professional Core Elective -I Housekeeping					
	19HME405A	Professional Core Elective -I Management Studies, Hospitality					
2	19HME406A	Hospitality Research and Project - I	2		8	6	200
3	19HME407A	Research Methodology	2			2	50
4	19HME408A	Hospitality Human Resource Management	2			2	50
5	19HME409A	Hospitality Financial Accounting			4	2	100
6	19HMS410A	Life Skills for Professional Effectiveness			4	2	100
7	19HME42XA	Open Elective - I	1		4	3	100
	19HME421A	Open Elective - I Food & Beverage Production					
	19HME422A	Open Elective - I Food & Beverage Service					
	19HME423A	Open Elective - I Front Office					
	19HME424A	Open Elective - I Housekeeping					
	19HME425A	Open Elective - I Management Studies, Hospitality					
	19HME426A	Open Elective - I Online Course					
Total			11		28	25	900
Total number of contact hours per week			39				

Semester 8							
S.No.	Code	Course Title	Theory	Tutorials	Practical	Total Credits	Max Marks
			H/W/S	H/W/S	H/W/S		
1	19HME41XA	Professional Core Elective -II	4		8	8	300
	19HME411A	Professional Core Elective -II Food & Beverage Production					
	19HME412A	Professional Core Elective -II Food & Beverage Service					
	19HME413A	Professional Core Elective -II Front Office					
	19HME414A	Professional Core Elective -II Housekeeping					
	19HME415A	Professional Core Elective -II Management Studies, Hospitality					
2	19HME416A	Hospitality Research and Project - II	2		8	6	200
3	19HME417A	Hospitality Marketing	2			2	50
4	19HME418A	Hospitality Operations Management	2			2	50
5	19HME43XA	Open Elective- II	1		4	3	100
	19HME431A	Open Elective - II Food & Beverage Production					
	19HME432A	Open Elective - II Food & Beverage Service					
	19HME433A	Open Elective - II Front Office					
	19HME434A	Open Elective - II Housekeeping					
	19HME435A	Open Elective - II Management Studies, Hospitality					
	19HME436A	Open Elective - II Online Course					
Total			11		20	21	700
Total number of contact hours per week			31				

	The student has to opt for one Professional Core Elective and one Open Elective in the 7th & 8th Semester respectively
21.	Programme Delivery As per the time table
22.	Teaching and Learning Methods <ol style="list-style-type: none"> 1. Face to Face Lectures using Audio-Visuals 2. Workshops-Group Discussions, Debates, Presentations 3. Demonstrations 4. Guest Lectures 5. Laboratory-work/Field work/workshop 6. Industry Visit 7. Seminars 8. Group Exercises 9. Project work 10. Theme based events 11. Quiz 12. Role Plays

<p>23.</p>	<p>Assessment and Grading</p> <ol style="list-style-type: none"> 1. Every Theory Course will be assessed for the marks as mentioned in the Programme Structure There are two components-Component-1 (Continuous Evaluation) and Component-2 (Semester End Evaluation) Component-1 carries a weightage of 50% and Component -2 carries a weightage of 50%. Component -1 (CE) is subdivided into one test and one assignment, test carry 25% weight and assignment carry 25% weight. Component -2 is a written examination (SEE) and carries 50% weight A minimum overall score of 40% in CE and SEE is required for a pass 2. Every Laboratory Course will be assessed for the marks as mentioned in the Programme Structure There are two components-Component-1 (Continuous Evaluation) and Component-2 (Semester End Evaluation) Component-1 carries a weightage of 50% and Component -2 carries a weightage of 50%. Component -1 (CE) is subdivided into two laboratory tests. Each test carries 25% weight each Component -2: is a Laboratory Examination (SEE) and carries 50% weight. A minimum overall score of 40% in CE and SEE is required for a pass 3. Every course which offers a combination of laboratory and theory elements will be assessed for the marks as mentioned in the Programme Structure There are two components-Component-1 (Continuous Evaluation) and Component-2 (Semester End Evaluation) Component-1 carries a weightage of 50% and Component -2 carries a weightage of 50%. Component -1 (CE) is subdivided into one theory test and one laboratory test. Each test carries 25% weight each Component -2: has a written examination and a Laboratory Examination (SEE) and carries 25% weight each A minimum overall score of 40% in CE and SEE is required for a pass 4. Industrial Exposure Training will be assessed for a weight of 400. 5. Specialization Training will be assessed for a weight of 400. There are two components- Component-1 and Component 2. Component -1 is the Log Book and carries 25% weight. Component -2: the Training Report carries 25% weight, Viva Voce carries 25% weight and written examination carries 25% weight 6. Hospitality Project – I and II will be assessed for 200 marks each. 7. Other flexibilities,(exception) as per the programme regulations
<p>24.</p>	<p>Attendance A minimum of 80% attendance compulsory to appear for semester end examinations. Any condoning is as per the programme regulations.</p>
<p>25.</p>	<p>Award of Class As per the programme regulations</p>

26.	Student support for Learning <ol style="list-style-type: none">1. Course Notes2. Reference Books in the Library3. Magazines and Journals4. Internet Facility5. Computing Facility6. Laboratory Facility7. Staff support8. Any other support that enhances their learning
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27.	Quality Control Measures <ol style="list-style-type: none">3. Student Feedback4. Industry Feedback5. Alumni Feedback6. Opportunities for students to see their assessed work9. Staff Student consultative committee meetings10. Student exit feedback
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28. Curriculum Map

Course Code	Intended Learning													
	Knowledge and Understanding				Cognitive (Thinking) Skills					Practical skills				
	KU1	KU2	KU3	KU4	CS1	CS2	CS3	CS4	CS5	PS1	PS2	PS3	PS4	PS5
19HMC101A	X			X	X		X			X	X	X		
19HMC102A	X			X	X		X			X	X	X		
19HMC103A	X			X	X		X			X	X	X		
19HMC104A	X			X	X		X			X	X	X		
19HMS105A				X			X			X	X	X		
19HMA106A				X			X			X	X	X		
19HMC111A	X		X	X	X		X							
19HMC112A	X		X	X	X		X			X	X	X		
19HMC113A	X		X	X	X		X							
19HMC114A	X		X	X	X		X			X	X	X		
19HMC115A	X		X	X	X		X							
19HMC116A	X		X	X	X		X			X	X	X		
19HMC117A	X		X	X	X		X							
19HMC118A	X		X	X	X		X			X	X	X		
19HMA119A				X			X			X	X	X		
19HMS120A				X			X				X	X		
19HMC201A	X	X	X	X	X	X	X			X	X	X		X
19HMC211A	X		X	X	X		X							
19HMC212A	X		X	X	X		X			X	X	X		
19HMC213A	X		X	X	X		X							
19HMC214A	X		X	X	X		X			X	X	X		
19HMC215A	X		X	X	X		X							
19HMC216A	X		X	X	X		X			X	X	X		
19HMC217A	X		X	X	X		X							
19HMC218A	X		X	X	X		X			X	X	X		
19HMS219A				X			X				X	X	X	
19HMA220A			X	X	X		X				X	X		
19HMS221A				X			X				X	X	X	
19HMC301A	X		X	X	X		X							
19HMC302A	X		X	X	X		X			X	X	X		
19HMC303A	X		X	X	X		X							
19HMC304A	X		X	X	X		X			X	X	X		
19HMC305A	X		X	X	X		X							
19HMC306A	X		X	X	X		X			X	X	X		
19HMC307A	X		X	X	X		X							
19HMC308A	X		X	X	X		X			X	X	X		
19HMS309A				X			X				X	X		
19HME310A		X	X	X	X	X	X	X	X	X	X	X		
19HME311A	X	X	X	X	X	X	X	X	X	X	X	X	X	X
19HME40XA	X	X	X	X	X	X	X	X	X	X	X	X	X	X
19HME406A				X		X	X	X	X		X	X	X	X
19HME407A				X		X	X	X	X		X	X	X	X
19HME408A	X	X	X	X		X	X	X	X	X	X	X	X	X

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19HME409A	X	X	X	X	X	X	X	X	X	X	X	X	X	X
19HMS410A				X			X			X	X	X	X	X
19HME42XA	X	X	X	X	X	X	X	X	X	X	X	X	X	X
19HME41XA	X	X	X	X	X	X	X	X	X	X	X	X	X	X
19HME416A				X		X	X	X	X		X	X	X	X
19HME417A	X	X	X	X	X	X	X	X	X	X	X	X	X	X
19HME418A	X	X	X	X	X	X	X	X	X	X	X	X	X	X
19HME43XA	X	X	X	X	X	X	X	X	X	X	X	X	X	X

29. Capability/Transferable Skills Map

Course Code	Group Work	Self Learning	Research Skills	Written Communication Skills	Verbal Communication Skills	Presentation Skills	Behavioral Skills	Information Management	Personal Management/Leadership Skills
19HMC101A	X	X		X	X	X	X	X	X
19HMC102A	X	X		X	X	X	X	X	X
19HMC103A	X	X		X	X	X	X	X	X
19HMC104A	X	X		X	X	X	X	X	X
19HMS105A	X	X		X	X	X	X	X	X
19HMA106A	X	X		X	X	X	X	X	X
19HMC111A	X	X		X	X	X	X	X	X
19HMC112A	X	X		X	X	X	X	X	X
19HMC113A	X	X		X	X	X	X	X	X
19HMC114A	X	X		X	X	X	X	X	X
19HMC115A	X	X		X	X	X	X	X	X
19HMC116A	X	X		X	X	X	X	X	X
19HMC117A	X	X		X	X	X	X	X	X
19HMC118A	X	X		X	X	X	X	X	X
19HMA119A	X	X		X	X	X	X	X	X
19HMS120A	X	X		X	X	X	X	X	X
19HMC201A	X	X		X	X	X	X	X	X
19HMC211A	X	X		X	X	X	X	X	X
19HMC212A	X	X		X	X	X	X	X	X
19HMC213A	X	X		X	X	X	X	X	X
19HMC214A	X	X		X	X	X	X	X	X
19HMC215A	X	X		X	X	X	X	X	X
19HMC216A	X	X		X	X	X	X	X	X
19HMC217A	X	X		X	X	X	X	X	X
19HMC218A	X	X		X	X	X	X	X	X
19HMS219A	X	X		X	X	X	X	X	X
19HMA220A	X	X		X	X	X	X	X	X
19HMS221A	X	X		X	X	X	X	X	X
19HMC301A	X	X		X	X	X	X	X	X
19HMC302A	X	X		X	X	X	X	X	X
19HMC303A	X	X		X	X	X	X	X	X
19HMC304A	X	X		X	X	X	X	X	X
19HMC305A	X	X		X	X	X	X	X	X
19HMC306A	X	X		X	X	X	X	X	X
19HMC307A	X	X		X	X	X	X	X	X
19HMC308A	X	X		X	X	X	X	X	X
19HMS309A	X	X		X	X	X	X	X	X

19HME310A	X	X		X	X	X	X	X	X
19HME311A	X	X	X	X	X	X	X	X	X
19HME40XA	X	X	X	X	X	X	X	X	X
19HME406A	X	X	X	X	X	X	X	X	X
19HME407A	X	X	X	X	X	X	X	X	X
19HME408A	X	X		X	X	X	X	X	X
19HME409A	X	X		X	X	X	X	X	X
19HMS410A	X	X		X	X	X	X	X	X
19HME42XA	X	X	X	X	X	X	X	X	X
19HME41XA	X	X	X	X	X	X	X	X	X
19HME416A	X	X	X	X	X	X	X	X	X
19HME417A	X	X		X	X	X	X	X	X
19HME418A	X	X		X	X	X	X	X	X
19HME43XA	X	X	X	X	X	X	X	X	X

30. Co-curricular Activities

Students are encouraged to take part in co-curricular activities like seminars, conferences, symposium, paper writing, attending industry exhibitions, competitions and related activities for them to enhance their knowledge and network.

31. Cultural and Literary Activities

To remind and ignite the creative endeavors, annual cultural festivals are held and the students are made to plan and organize the activities.

32. Sports and Athletics

Students are encouraged to develop a habit of playing games on daily basis and also take part in annual sports and athletic events.