

Programme Specific Outcomes (PSOs)

- PSO-1.** Apply advanced Culinary Technical Management skills with professional ethics towards service to society
- PSO-2.** Apply core technical, conceptual and analytical skills to develop leaders in the Food and Beverage Service Industry
- PSO-3.** Apply Front Office operational, managerial, and technological skills with emphasis on personality development, information handling and ethical practices required in global competitive environment
- PSO-4.** Demonstrate advanced Housekeeping, Facilities Management and Entrepreneurial skills by imbibing leadership management qualities to succeed in a sustainable environment

Program Educational Objectives (PEOs)

The objectives of the B.H.M. (Hotel Management) Programme are:

- PEO-1.** 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 to distinguish the graduates from others as innovative managers and leaders in hospitality sector.
- PEO-2.** To facilitate proficiency in communication, soft skills, foreign language that promotes inter- personal skills, business etiquette and enhance professional qualities to be globally competent.
- PEO-3.** To provide research opportunities to develop critical thinking abilities in the students and enable them and augment creative and innovative abilities of students to meet the challenges of the constantly evolving hospitality industry.
- PEO-4.** To inculcate professional ethics, strong human values and social skills for the development of leadership skills.