

Hotel Management & Catering Science

PROGRAMME OBJECTIVES

- Acquire current scientific knowledge, conceptual understanding and principal skills to solve problem and make informed decisions in scientific and other contexts.
- Communicate scientific idea, arguments and practical experiences accurately.
- Appreciate the benefits and limitations of science and its application in technological development.
- Engage in higher learning programs in reputed institutions.
- Strengthen themselves as responsible citizen in a multicultural world.

PROGRAMME SPECIFIC OBJECTIVES

On successful completion of this programme, students will be able to:

- Understand and demonstrate the core technical, analytical, and conceptual skills appropriate for various departments of hotel and catering establishments.
- Outline the entry level management operations with a specific focus on individual, social and environmental perspectives and professional preparation, presentation and provision of quality services and products.
- Evaluate and apply vocationally relevant concepts of operational and strategic management.
- Interpret the application of managerial, financial, computer and technical skills that are needed to be successful within the hospitality industry.
- Identify problems in the work field and management strategies to work with people from diverse cultural background.