

PROGRAMME OUTCOMES:

The Programme offers the students, knowledge and skills necessary to handle operations of a large Hotel. During the programme, the student learns about the core operational areas of a Hotel including Front Office, Housekeeping, Food & Beverage Service as well as Food Production, which are the epicentre of the business. They also gain hands on experience during Industrial Exposure Training, during which they get to understand the intricacies of working in a Hotel. This gives the students the much needed confidence, as they come in face to face contact with customers, who are the stakeholders in this industry.

COURSE OUTCOMES:

- To prepare students to face the challenges of working in a corporate environment, in a dynamic industry.
- To enable students to come to terms with the actual functioning of a Hotel, which will enable them to use theoretical knowledge to practical application.
- To ensure that the students are equipped with adequate soft skills which are absolutely essential in an industry where there is strong customer orientation.
- To prepare students in analysing the operational and administrative functioning of a hotel, thereby offering them an opportunity to understand the functional model of a Hotel.

PROCEDURES AND POLICIES FOR MAINTAINING AND UTILIZING PHYSICAL, ACADEMIC AND SUPPORT FACILITIES

- The Administration is responsible for the upkeep and regular maintenance of physical facilities of the Institute.
- The head of the departments are involved meticulously to maintain the cleanliness of infrastructure while giving utmost importance to the hygiene and pest control conducted on a regular basis.
- SOPs are maintaining in all labs.
- Purchase committee is formed to look after the procurement and purchasing required items.
- Housekeeping staff is employed for regular cleaning of classrooms, labs, corridor area, playground and garden.
- Annual audit is conducted and document is submitted to head office.
- The electronics equipment are covered with insurance.
- The college employed electrician to look after the electric, plumbing and repair work.
- Stock register is maintained in all the labs and departments. Annual Stock verification is conducted.
- Periodical service and maintenance of equipment are done and records are maintained.
- Classrooms furnished with ICT facilities
- Labs are equipped with state-of –the art facilities and software.
- Annually library books are updated, barcode for the books, enabled with edigital facility. Maintained the log book register.

BEST PRACTICES

- The Syllabi, Examination Management system and degree of the college is determined by the Bangalore North University.
- The course is structured to provide a high level of professional training to meet the latest standards and trends in the global Hospitality Industry.
- Displaying semester time table and Academic calendar and student notifications on the notice board.
- Establishment of the course plan for every subject well before the commencement of each semester along with the course handouts which are made available to all students on the start of the academic year.
- Teacher's study materials [Soft copy of PPT slides/PDF presentation] are shared with students.
- Organizing conferences, seminars, workshops and guest lectures on recent trends and developments in respective subjects.
- Deputation of students and faculty for conferences, seminars and workshop.
- Remedial classes, student counseling and internal tests are being conducted on a routine basis.
- Conducting career guidance classes, organizing campus recruitment fairs, Training in soft skills, foreign language training.
- Tech. Participation in all India tech Competitions.