

## **APPLICATION AND OUTCOME BASED EDUCATION(OBE) IN THE UG PROGRAMME OF HOTEL MANAGEMENT**

### Academic Calendar

#### Department of Hotel Management

Academic Year: 2025-26

**SEMESTER 1:**

Sl. No.	Description	Tentative Date
1.	Orientation & Induction Program	11-09-2025
2.	Commencement of classes	14-09-2025
3.	Internal Assessments & Mid-Term Exams	20-09-2025 To 24-09-2025
4.	Continuation of classes	27-09-2025 To 31-10-2025
5.	Study Leave	01-11-2025 To 02-11-2025
6.	End Term Examination	03-11-2025 To 04-11-2025
7.	Vote and Practice	22-01-2026 To 28-01-2026

**SEMESTER 2:**

Sl. No.	Description	Tentative Date
1.	Commencement of 2nd semester classes	05-02-2026 (Thursday)
2.	Internal Assessments & Mid-Term Exams	08-02-2026
3.	Continuation of classes	22-02-2026 To 26-02-2026
4.	Study Leave	27-02-2026 To 28-02-2026
5.	End Term Examination	01-03-2026 To 02-03-2026
6.	Vote and Practice	22-03-2026 To 28-03-2026

**SEMESTER 3:**

Sl. No.	Description	Tentative Date
1.	Industrial Exposure Training	01-03-2026 To 03-03-2026
2.	Report Submission and Viva	Last week of April 2026

**SEMESTER 4:**

Sl. No.	Description	Tentative Date
1.	Commencement of 4th semester classes	05-05-2026 (Tuesday)
2.	Internal Assessments & Mid-Term Exams	08-05-2026
3.	Continuation of classes	15-05-2026 To 19-05-2026
4.	Study Leave	20-05-2026 To 21-05-2026
5.	End Term Examination	22-05-2026 To 23-05-2026
6.	Vote and Practice	24-05-2026 To 30-05-2026

**SEMESTER 5:**

Sl. No.	Description	Tentative Date
1.	Commencement of 5th semester classes	05-06-2026 (Tuesday)
2.	Internal Assessments & Mid-Term Exams	08-06-2026
3.	Continuation of classes	15-06-2026 To 19-06-2026
4.	Study Leave	20-06-2026 To 21-06-2026
5.	End Term Examination	22-06-2026 To 23-06-2026
6.	Vote and Practice	24-06-2026 To 30-06-2026

**SEMESTER 6:**

Sl. No.	Description	Tentative Date
1.	Commencement of 6th semester classes	05-07-2026 (Tuesday)
2.	Internal Assessments & Mid-Term Exams	08-07-2026
3.	Continuation of classes	15-07-2026 To 19-07-2026
4.	Study Leave	20-07-2026 To 21-07-2026
5.	End Term Examination	22-07-2026 To 23-07-2026
6.	Vote and Practice	24-07-2026 To 30-07-2026

#### Course Outcomes (COs) of Hotel Management

Course Outcomes (COs) focus on what students will learn in individual courses within the Hotel Management program.

**1. Introduction to Hospitality Industry**

- Understand the structure and functions of the hospitality sector.
- Identify key trends and challenges in the hotel industry.

**2. Front Office Operations**

- Manage guest reservations, check-ins, and check-outs.
- Utilize Property Management Systems (PMS) for front bookings.

**3. Housekeeping and Facility Management**

- Maintain cleanliness, hygiene, and safety standards in hotel operations.
- Manage housekeeping inventory and staff efficiency.

**4. Food and Beverage Service Management**

- Demonstrate food service techniques in restaurants, banquets, and bars.
- Understand menu planning, pricing, and customer service in F&B operations.

**5. Culinary Arts and Food Production**

- Apply culinary skills and cooking techniques in food preparation.
- Ensure food quality, hygiene, and safety standards.

**6. Hospitality Marketing and Sales**

- Develop marketing strategies for hotel promotions and branding.
- Utilize digital marketing and customer relationship management tools.

**7. Revenue and Financial Management**

- Analyze hotel financial statements and budgeting strategies.
- Implement cost control and pricing strategies to maximize profits.

**8. Human Resource Management in Hospitality**

- Develop leadership and team management skills in hotel operations.
- Understand labor laws, recruitment, and employee motivation techniques.

**9. Event and Banquet Management**

- Plan, organize, and execute corporate and social events in hospitality settings.

**10. Hospitality Law and Ethics**

- Understand legal frameworks governing hotel operations.
- Implement ethical practices and adhere to industry business practices.

**11. Sustainable and Smart Hospitality Practices**

- Implement sustainability initiatives in hotels (e.g., energy efficiency, waste management).
- Utilize smart hotel technologies to enhance guest experiences.

**Program Outcomes (POs) of Hotel Management**

Program Outcomes (POs) define what students should achieve by the end of the entire program in Hotel Management.

**1. Industry Knowledge and Practical Application**

- Demonstrate a deep understanding of the hospitality industry, including hotel, resort, and cruise operations.
- Apply theoretical concepts to real-world hospitality situations.

**2. Hospitality Operations and Service Excellence**

- Execute hotel operations such as front office, housekeeping, F&B, and guest services.
- Deliver high-quality customer service to enhance guest satisfaction.

**3. Leadership and Human Resource Management**

- Establish leadership and management skills to oversee hotel operations effectively.
- Understand recruitment, training, and performance evaluation in the hotel industry.

**4. Financial and Revenue Management**

- Develop and analyze financial reports, budgets, and pricing strategies.
- Optimize hotel revenue through yield management and cost control.

**5. Marketing and Digital Strategies**

- Implement branding, advertising, and digital marketing techniques for hospitality.
- Use social media and online platforms to drive customer engagement.

**6. Entrepreneurship and Business Development**

- Develop business plans for launching hospitality ventures.

**7. Event and Banquet Management**

- Plan and execute events, including conferences, weddings, and corporate gatherings.
- Manage event logistics and ensure seamless execution.

**8. Ethical and Legal Considerations in Hospitality**

- Understand hospitality laws, codes of ethics, and compliance standards.
- Implement ethical practices in customer service and business operations.

**9. Sustainability and Technological Adaptation**

- Integrate sustainability practices in hotel management.
- Utilize smart hotel technologies and automation for efficient operations.

**10. Global and Cultural Awareness**


- Adapt to international hospitality standards and regional diversity.
- Develop cross-cultural communication and problem-solving skills.

**11. Research and Innovation in Hospitality**

- Conduct research to identify new trends and opportunities in the hospitality industry.
- Apply innovative solutions for improved customer service and business performance.

**12. Lifelong Learning and Professional Growth**

- Engage in continuous learning and professional development.
- Stay updated with industry certifications and emerging hospitality trends.



### NETAJI SUBHAS UNIVERSITY

Wardha, Maharashtra

#### DEPARTMENT OF HOTEL MANAGEMENT

NOTICE FOR OOD TERM PRACTICAL EXAMINATION

PROGRAMME FOR BHM- 1<sup>st</sup> SEMESTER (2024-25)

DAY AND DATE	TIMING		PAPER NAME (PRACTICAL)
	PAPER CODE	11:00 AM TO 2:00 PM	
17 <sup>th</sup> March 2025 (Wednesday)	BHM102 (P)	Front Office (FO)	Foundation Course in Front Office
	BHM103 (P)	Food & Beverage (F&B)	Foundation Course in Food & Beverage
18 <sup>th</sup> March 2025 (Thursday)	BHM104 (P)	Housekeeping (HK)	Foundation Course in Housekeeping

**NOTE:**

- STUDENTS SHOULD BE WELL DRESSED.
- BOOKS SHOULD BE PROVIDED AND ANSWERS SHOULD BE TYPED AND PROPERLY INDEXED.
- STUDENTS SHOULD CARRY COMPLETED, NEATLY COVERED PRACTICAL JOURNALS OF ALL THE SUBJECTS.
- CARRY YOUR IDENTITY CARDS AND COLLECTOR ID CARDS.