Graduate Attributes (GAs)

GA-1. Hospitality Knowledge: Ability to apply knowledge of fundamental operational and financial concepts of hotel management to operate a hospitality establishment efficiently and effectively

GA-2. Problem Analysis: Ability to collect data, interpret data and arrive at meaningful solutions for solving problems in hospitality sector

GA-3. Design/development of Solutions: 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

GA-4. Customer Management: Ability to understand and address customer issues in hospitality sector by analysing feedback obtained through interaction with the customers

GA-5. Modern Tool Usage: Ability to apply appropriate tools and techniques and understand utilisation of resources appropriately to complex hospitality activities

GA-6. The Hospitality Professional and Society: Ability to understand the effect of new and innovative solutions in hospitality on legal, cultural, social and public health and safety aspects

GA-7. Environment and Sustainability: Ability to develop sustainable solutions and understand their effect on society and environment

GA-8. Ethics: Ability to apply ethical principles to hospitality practices and professional responsibilities

GA-9. Teamwork: 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

GA-10. Communication: Ability to make effective oral presentations and communicate technical ideas to a broad audience using written and oral means

GA-11. Hospitality Management: Ability to lead and manage multidisciplinary teams by applying management principles

GA-12. Life-long Learning: Ability to adapt to the changes and advancements in technology and engage in independent and life-long learning

Programme Outcomes (POs):

PO-1. Apply knowledge of operational and financial concepts of hospitality management to operate a hospitality establishment efficiently and effectively

PO-2. Interpret and evaluate data in order to provide solutions for tackling challenges in the hospitality sector

PO-3. Design facilities in hospitality sectors considering public health and safety while respecting cultural, societal and environmental factors

PO-4. Analyse customer feedback to address customer issues in the hospitality sector.

PO-5. Apply appropriate tools and techniques to hospitality operations for the optimum utilisation of available resources

PO-6. Analyse innovative solutions in hospitality and their impact on legal, cultural, social and public health and safety aspects

PO-7. Develop sustainable solutions for the hospitality sectors and appreciate their effect on society and environment

PO-8. Apply ethical principles to hospitality practices and professional responsibilities

PO-9. Demonstrate team work in planning and integrating hospitality concepts to provide satisfactory solutions to customers

PO-10. Develop effective presentations to communicate ideas to an audience using written and verbal means

PO-11. Demonstrate managerial skills to lead multidisciplinary teams by applying principles of management

PO-12. Adapt to the changes and advancements in technology and engage in independent and life-long learning