

Department of Hotel Management & Catering Science

UG PROGRAMME -B.Sc. Tourism and Hotel Administration

Knowledge

- Provide a common body of knowledge in hospitality management coupled with a broad education and awareness of skills and attitudes which will prepare students for responsible leadership roles in the hospitality industry

Skill Development

- Develop employability skills required of hotel restaurant management and culinary professionals through the use of a competency based program
- Provide students with relevant hands on operational experience in some facet of hospitality industry

Higher level Ability

- Practice the team concept in planning, purchasing, preparing and serving food items in a variety of foodservice environments
- Utilize interpersonal skills to lead/ manage first level employees in a hospitality setting

Progression to Higher Studies

- Lead with the knowledge that the foundation of tourism is based on the respect for the host culture with the responsibility to prefecture the unique values, tradition and practices of that place
- use knowledge of best practices to further sustainability (economic, environment and cultural and social) in industry

Entrepreneurship and Employment

- Perform cost calculations and apply them to decision making situations
- Evaluate food safety and sanitation to maintain a safe and sanitary work environment
- Schedule employees with consideration given to budgets, sales forecasts and customary labour practices