Bachelor of Hotel Management and Catering Technology (BHMCT): 2018 CBCS Program Program Outcomes (POs)

Program	Program Outcome Statement
Outcome Code	Our graduates
PO 1	Understand the basic principles and concepts of hospitality management and catering technology relevant to professional practice.
PO 2	Apply the basic principles and concepts of hospitality management and catering technology while providing professional service.
PO 3	Analyze and solve problems using appropriate management tools and techniques.
PO 4	Are familiar with the challenges and opportunities in the hospitality industry.
PO 5	Possess essential professional attitude, etiquettes and competencies towards customer service.
PO 6	Have entrepreneurial initiative in the field of hospitality and its allied sectors.
PO 7	Communicate effectively with customers, associates and allied service providers.
PO 8	Are acquainted with newer trends and technologies in the hospitality industry.
PO 9	Are aware of environmental issues and are willing to participate in conservational and sustainability practices.
PO 10	Self-assess the need for and engage in lifelong learning in the field of hospitality.
PO 11	Possess a spectrum of technical, social, conceptual and leadership skills required in the hospitality industry.
PO 12	Specialize in one of the core operational areas of the hospitality industry.
PO 13	Understand the basics of conducting research in hospitality management.
PO 14	Take a holistic approach in personal and professional life.
