



SIKSHA 'O' ANUSANDHAN

(DEEMED TO BE UNIVERSITY)

(Declared U/S 3 of UGC Act, 1956; Accredited by NAAC with 'A' Grade)

Learning Outcomes of

Master of Business Administration in Hospitality Management (MBA in HM)

School of Hotel Management

FACULTY OF HOSPITALITY & TOURISM MANAGEMENT
(SCHOOL OF HOTEL MANAGEMENT)

Jagamara, Bhubaneswar – 751030, Odisha, India; **Contact:** 0674-2350448

Website: www.soa.ac.in/shm/; **Email:** dean.shm@soa.ac.in



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Institute Name: School of Hotel Management

Name of the Programme: Master of Business Administration in Hospitality Management (MBA in HM)

Programme Outcomes for MBA in Hospitality Management (POs)

At the end of the Programme the students should be able to

1. Develop sound understandings of the theoretical concepts and achieve operational efficiencies through practical approaches in the core areas of hospitality management at basic, intermediate, and advanced levels.
2. Accumulate, categorize, understand, analyse, and solve complex issues pertaining in the existing and emerging areas in the hospitality management domain.
3. Develop capacities to effectively initiate, lead, and manage global hospitality businesses.
4. Evolve as a competent professional well acquainted with the strategic management issues involved with the operational aspects of global hospitality businesses and should be able to apply the concepts, models, and tools in order to generate viable solutions.
5. Business Knowledge – Gain and demonstrate the desired levels of intellect and attitudes towards understanding the business processes at the local, national, and international context in order to gain independent & reflective learning as well as achieve optimum level of customer satisfaction.
6. Communication Skills – Acquire and demonstrate the appropriate communication skills across business various settings, contexts, and audience in all forms of written, verbal, and visual modes in order to work in a collaborative manner.
7. Quantitative Skills – Understand the various mathematical & statistical techniques in business decision making and demonstrate abilities to make business decisions through reading, interpreting, and using relevant data and information.
8. Critical Thinking Skills – Articulate and formulate innovative ideas through critical thinking in order to understand the actions, reactions, and their consequences as well as get involved in Articulate and formulate identifying & explaining the issue, employing evidences, analysing contexts, describing the perspectives, formulating the solutions and drawing conclusions.
9. Technology – Practice dynamic business operations through the suitable use of both existing and emerging technologies, applications, equipment, and machineries in order to configure, administer, comprehend, and resolve various issues and offer creative solutions.
10. Ethics – Acquire, demonstrate, and bolster the highest standards of ethical behaviour, morality, and integrity while dealing with and resolving various issues arising in businesses operations and inducting ethical practices into own personal, professional, and managerial decision making frameworks.
11. Multicultural and Diversity – Apprehend and demonstrate skills to explore, adapt, tolerate, and respect the concepts of diversities, tolerance, and pluralism while working in a diverse business environment comprising of people belonging to contrasting genders, age, religions, political affinities, caste, colour, tastes and preferences.
12. Demonstrate Learning – Acquire and demonstrate essential skill sets of self-direction, self-regulation, self-motivation, reflectiveness, mannerism, and metacognitive approach towards continuous growth and improved performances in their personal and professional fronts and become a lifelong scholar.

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Detailed Course Wise Outcomes of MBA in HM (COs)

Trimester I, Paper 1

Course Name : Introduction to Hospitality Management(**Theory**)

Course Code : MHM1IHMI

Course Outcomes: *The student will be able to understand the basics of hospitality Industry and exhibit the necessary skills towards managing its various operations.*

After the completion of the course, students will be able to:

CO1: Understand & exhibit necessary skills towards describing the basics of services sector, its origins, growth over the years, current status, future prospects, as well as the detailed classifications etc.

CO2: Understand and demonstrate appropriate skills towards defining the allied sectors of the hospitality industry including the hotels along with their functioning.

CO3: Appreciate themselves with various characteristics of the hospitality sector in order to identify and cultivate those unique features to manage the business operations.

CO4: Acknowledge the existing and emerging issues in the hospitality industry and act towards mitigating them successfully in order to achieve sustainable competitive advantages.

Name of the Course	Employability	Entrepreneurship	Skill Development
Introduction to Hospitality Management (MHM1IHMI)	Y		

Trimester I, Paper 2

Course Name : Travel & Tourism Concepts (**Theory**)

Course Code : MHM1TTCI

Course Outcomes: *The student will be able to understand the basics of travel & tourism sector including its origins, evolutions, and operations that will enable them showcase their skills in operating the business functions efficiently.*

After the completion of the course, students will be able to:

CO1: Understand the basics of travel & tourism sector, origins, & evolutions, typology, factors affecting their operations as well as contribution towards the society & economy & exhibit their skills towards operating the related business ventures.

CO2: Apprehend and illustrate the detailed structure of the tourism industry along with showing proficiencies in identifying operating various niche & alternative tourism avenues.

CO3: Appreciate & familiarize themselves with the system of tourism sector along with detailed deliberations towards various tourism organizations operating at the world stage.

CO4: Understand and demonstrate appropriate skills towards preparation & presentation of various travel documentations & formalities including the currency & customs regulations, special permits, licenses etc. in order to facilitate the business operations of the travel & tourism sector.

Name of the Course	Employability	Entrepreneurship	Skill Development
Travel & Tourism Concepts (MHM1TTCI)	Y		

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Trimester I, Paper 3

Course Name : Food & Beverage Management I (**Theory**)

Course Code : MHM1FBMI

Course Outcomes: *The student will be able to understand the basics of food & beverage management and demonstrate necessary skills towards their successful operations across various commercial hospitality businesses.*

After the completion of the course, students will be able to:

CO1: Understand the basics of cooking & baking techniques and demonstrate appropriate skills towards preparation & presentation of the basic items.

CO2: Apprehend the detailed departmental structure of the food production as well as food & beverage services departments along with showing proficiencies in the processes such as design, classification, allocation, and supervision etc. in order to enhance the work procedures in them.

CO3: Appreciate & familiarize themselves with the food & beverage services management system along with their origins, evolutions, processes, tools, equipment, & techniques, their care & maintenance processes, types of services as well as the correct use of them in business settings.

CO4: Acknowledge the detailed menu management process and exhibit adequate levels of skills towards menu planning, preparation, & presentation including Indian and international multi course menus and types of meals.

Name of the Course	Employability	Entrepreneurship	Skill Development
Food & Beverage Management I (MHM1FBMI)	Y	Y	Y

Trimester I, Paper 4

Course Name : Food & Beverage Management - I (**Practical**)

Course Code : MHM1FBMII

Course Outcomes: *The student will be able to understand the basics of food production & food & beverage services management and demonstrate appropriate skills towards their effective operations in commercial settings.*

After the completion of the course, students will be able to:

CO1: Understand & demonstrate their skills in preparing the basics items of professional cookery like stocks, sauces, soups and salads etc.

CO2: Gain professional knowledge & exhibit skills towards the preparation of international menu comprising of three to four courses of cuisines.

CO3: Acknowledge, identify, classify, and demonstrate skills regarding preparation of varieties of cuts & folds of vegetables, fish, meat items etc.

CO4: Appreciate and display the skills towards preparation of various bakery products like bread, pastry, cakes, hot/cold and Indian desserts etc.

CO5: Gain knowledge and show proficiencies in identifying, using, cleaning, and maintaining various types of tools, and equipment used, napkin folding procedures, as well as setting ups of the tables and covers in F&B service operations

CO6: Apprehend the importance of menu management and display the desired skills towards planning, preparation & presentation of Indian and international menu.

Name of the Course	Employability	Entrepreneurship	Skill Development
Food & Beverage Management - I Practical (MHM1FBMII)	Y	Y	Y

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Trimester I, Paper 5

Course Name : Rooms Division Management I (**Theory**)
Course Code : MHM1RDMI

Course Outcomes: *The student will be able to understand the basics of rooms division management and demonstrate the desired proficiencies towards their successful operations across various commercial hospitality businesses.*

After the completion of the course, students will be able to:

CO1: Understand the basics of front office department and exhibit skills towards the core operations of preparing organizational charts, allocating duties & responsibilities, supervising the personnel, performing guest duties as described in the guest cycle, and remain well versed with the forms, formats, tools & equipment used.

CO2: Apprehend the detailed lobby & bell desk operational aspects and show proficiencies towards guest handling procedures including the grievance settlement and customer relationship functions.

CO3: Appreciate & familiarize them with the housekeeping activities performed in commercial business establishments and show acquaintance towards its organizational structure, duties & responsibilities of staffs, and coordination between housekeeping and other departments of the organization to ensure smooth operations.

CO4: Acknowledge and demonstrate the desired skills towards the maintenance and up-keepment of guest rooms including their typology, bed making & cleaning procedures, key handling mechanisms, identification & correct use of tools, equipment, and applications, maintenance of supplies & amenities, etc.

Name of the Course	Employability	Entrepreneurship	Skill Development
Rooms Division Management I (MHM1RDMI)	Y		Y

Trimester I, Paper 6

Course Name : Rooms Division Management - I (**Practical**)
Course Code : MHM1RDMII

Course Outcomes: *The student will be able to understand the basics of rooms division management and demonstrate appropriate skills towards their effective operations in commercial settings.*

After the completion of the course, students will be able to:

CO1: Gain detailed knowledge and show affinities towards the growth, evolution, classifications, departmental hierarchies, duties & responsibilities, processes, existing & emerging concepts both in front office & housekeeping domains.

CO2: Understand & demonstrate their skills in guest acquisition, receiving, and serving techniques in order to achieve ultimate customer satisfaction.

CO3: Gain professional knowledge & exhibit skills towards the front office operations including the detailed processes and use of appropriate tools, equipment, forms, formats, registers, and applications.

CO4: Acknowledge, identify, classify, and demonstrate skills regarding the operations of varieties of tools, equipment, cleaning agents used in housekeeping processes.

CO5: Appreciate and display the skills towards maintenance and up-keepment of the guest rooms and public areas in commercial hospitality properties.

CO6: Gain knowledge and show proficiencies in cleaning, caring, and maintaining various types of room supplies, & amenities including processes of bed making, napkin folding, check-in & checkout procedures etc.

Name of the Course	Employability	Entrepreneurship	Skill Development
Rooms Division Management – I Practical (MHM1RDMII)	Y		Y

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Trimester I, Paper 7

Course Name : Principles & Practices of Management (**Theory**)

Course Code : MHM1PPMI

Course Outcomes: *The student will be able to understand the basics of the management concepts and demonstrate the desired proficiencies towards using them in their day to day affairs while operating various commercial hospitality businesses.*

After the completion of the course, students will be able to:

CO1: Understand the proven management theories, their origins, evolutions, detailed mechanisms, and effects on businesses and apply them productively in day to day decision making processes.

CO2: Apprehend the various key components of management function such as planning, organizing, staffing, coordinating and communication and exhibit proficiency in using them towards assessing the business environment and serving the customers ethically & efficiently.

CO3: Appreciate & familiarize the concepts of direction, leadership, and motivations and competently apply their principles in identifying and managing business operations at a global scale.

CO4: Acknowledge and demonstrate the desired skills towards the management of people, processes, and resources in order to gain sustainable competitive advantages for the businesses.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Principles & Practices of Management (MHM1PPMI)	Y	Y	Y

Trimester I, Paper 8

Course Name : Accounting & Finance (**Theory**)

Course Code : MHM1AFI

Course Outcomes: *The student will be able to understand the various accounting & financial management concepts and demonstrate the desired proficiencies towards using them for decision making processes while operating various commercial hospitality businesses.*

After the completion of the course, students will be able to:

CO1: Understand the proven accounting propositions, their detailed mechanisms, and proficiently apply them in day to day decision making processes.

CO2: Apprehend the various financial statements along with their functions and exhibit skills towards using balance sheet, income statement, cash flow statement, etc. towards assessing the business environment and take appropriate decisions.

CO3: Appreciate & familiarize the concepts of financial management like resource allocation, capital budgeting, investment project proposals etc. towards facilitating effective business operations.

CO4: Acknowledge and demonstrate the desired skills towards the management of financing, investment, and dividend decisions such as cost of capital, working capital, short term and long term sources of finance etc. that will help in strategic decision making process.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Accounting & Finance (MHM1AFI)	Y		

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Trimester II, Paper 1

Course Name : Food & Beverage Management II (**Theory**)

Course Code : MHM2FBMI

Course Outcomes: *The student will be able to gain detailed knowledge towards the food & beverage management operations and demonstrate necessary skills towards ensuring their effective functioning across various commercial hospitality businesses.*

After the completion of the course, students will be able to:

CO1: Understand the concepts of kitchen management, and demonstrate appropriate skills towards kitchen layout & designing, supplies handling mechanisms, storing, production management processes, proper use, care & maintenance of tools, equipment, raw materials, work scheduling, supervising & garbage disposal etc.

CO2: Appreciate different regional Indian cuisine along with their history, heritage, geographical affinities, key ingredients, equipment & utensils used, and special delicacies and demonstrate their preparations.

CO3: Apprehend the concept of centralized food production system & familiarize themselves with their potent operations in commercial kitchen settings.

CO4: Gain knowledge towards the bar & beverage management processes and exhibit adequate levels of skills towards defining various types of beverages, their manufacturing/distillation processes, classification, and serving techniques etc. along with identification of various tools & equipment used in bar operations, their layout, design, staffing, work allocation, supervision, costing, stock maintenance, and control aspects.

Name of the Course	Employability	Entrepreneurship	Skill Development
Food & Beverage Management II (MHM2FBMI)	Y	Y	Y

Trimester II, Paper 2

Course Name : Food & Beverage Management – II (**Practical**)

Course Code : MHM2FBMII

Course Outcomes: *The student will be able to understand the operational details regarding food & beverage management operations and demonstrate adequate skills towards their effective implementations in commercial settings.*

After the completion of the course, students will be able to:

CO1: Understand & demonstrate their skills in planning, preparing, & presenting 3 to 4 courses of various regional Indian cuisines from Andhra Pradesh, West Bengal, Gujarat, Kashmir, Odisha & Rajasthan etc. while apprehending their history, heritage, culture, geographical affinities, tools, equipment, ingredients, & techniques used, along with the special delicacies.

CO2: Gain professional knowledge & exhibit skills towards the preparation of various low calorie menus involving both Indian and western cuisines for all types of occasions.

CO3: Acknowledge, identify, classify, and demonstrate skills regarding preparation of varieties of fast food items from both Indian and Western origins.

CO4: Gain knowledge and show proficiencies in bar & beverage operations like cover laying, order processing, and serving the customers.

CO5: Appreciate and display the skills towards preparation of various contemporary & innovative cock-tails and mock-tails used at different commercial hospitality avenues.

Name of the Course	Employability	Entrepreneurship	Skill Development
Food & Beverage Management – II Practical (MHM2FBMII)	Y	Y	Y

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Trimester II, Paper 3

Course Name : Rooms Division Management II (**Theory**)

Course Code : MHM2RDMI

Course Outcomes: *The student will be able to gain detailed knowledge towards the rooms division management operations and demonstrate necessary skills towards ensuring their effective functioning across various commercial hospitality businesses.*

After the completion of the course, students will be able to:

CO1: Understand the details of guest reservation processes and show affinities towards its operations including handling enquiries over letters, telephones, faxes, mails, record keeping activities, group & VIP reservations, operating various software applications used in reservation processes etc.

CO2: Appreciate different forms, formats, registers, applications, and technologies used in front office department and demonstrate skills towards operating them successfully.

CO3: Apprehend with the concepts of registration processes as specified for Indian, foreigners, walk-ins, guests with reservation, group travelers, crews, transient passengers, scanty baggage guests, etc. & familiarize themselves with various registration terminologies.

CO4: Gain knowledge and demonstrate skills towards the housekeeping control desk operations including handling of calls, paging systems & methods, emergency situations handling, briefing and de-briefing staffs, controlling and coordinating activities, indenting & purchasing systems, key handling operations etc.

CO5: Appreciate the role, importance, varieties of fibers and fabrics used in the commercial hospitality operations and exhibit proficiencies towards their indenting, purchase, storing, care, maintenance, replenishments, procedures, correct usage, care, & maintenance of various tools, & equipment used in the housekeeping operations, the functioning of laundry, the process of flower arrangement etc.

Name of the Course	Employability	Entrepreneurship	Skill Development
Rooms Division Management II (MHM2RDMI)	Y		Y

Trimester II, Paper 4

Course Name : Rooms Division Management – II (**Practical**)

Course Code : MHM2RDMII

Course Outcomes: *The student will be able to understand the operational details regarding rooms division management operations and demonstrate adequate skills towards their effective implementations in commercial settings.*

After the completion of the course, students will be able to:

CO1: Understand & demonstrate their skills in planning, preparing, reserving, registering, & handling various types of guests visiting the commercial hospitality businesses.

CO2: Show affinities towards handling various types of situations that may arise during day to day operations.

CO3: Gain professional knowledge & exhibit skills towards the housekeeping operations performed in public areas and guest rooms in a commercial hospitality business setting.

CO5: Acknowledge, identify, classify, and demonstrate skills regarding the correct usage of various tools, equipment, cleaning agents, fabrics, forms, formats, registers, technologies, applications, etc. used in both front office and housekeeping departments.

CO4: Gain knowledge and show proficiencies in laundry management operations and flower arrangement setups.

Name of the Course	Employability	Entrepreneurship	Skill Development
Rooms Division Management – II Practical (MHM2RDMII)	Y		Y

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Trimester II, Paper 5

Course Name : Marketing Management (**Theory**)

Course Code : MHM2MMI

Course Outcomes: *The student will be able to gain detailed knowledge towards the concepts of marketing management and demonstrate necessary skills towards ensuring their effective functioning across various commercial hospitality business settings.*

After the completion of the course, students will be able to:

CO1: Understand the concept of products & services sectors and demonstrate adequate skills towards the successful implementations of marketing management phenomena in ensuring their successful operations.

CO2: Appreciate different marketing functions and exhibit propensity towards using them adequately in order to gain competitive advantages over the challengers at the market place.

CO3: Apprehend the concept of marketing mix and strategically use them in order to achieve maximum customer satisfaction through ethical operations.

CO4: Gain knowledge towards consumer behavior and demonstrate skills towards application of relevant strategies in order to gain both mind & wallet shares of the customers and retain them for a longer period of time for achieving consumer life time values.

CO5: Familiarize themselves with the current and emerging issues at the domestic & international markets and successfully handle them for effective management of marketing operations.

Name of the Course	Employability	Entrepreneurship	Skill Development
Marketing Management (MHM2MMI)	Y	Y	Y

Trimester II, Paper 6

Course Name : Technology in Hospitality & Tourism (**Theory**)

Course Code : MHM2THTI

Course Outcomes: *The student will be able to gain detailed knowledge towards the concepts of computers, information processing and use of technologies in business operations and exhibit necessary skills towards their effective functioning across various commercial hospitality business settings.*

After the completion of the course, students will be able to:

CO1: Understand the concepts of information acquisition & processing, use of computers, & technologies and demonstrate adequate skills towards their successful operations in modern day business

CO2: Appreciate and exhibit adequate skills towards operating various ICT based applications specifically used in hospitality & tourism industry.

CO3: Apprehend the concept of management information systems and showcase their abilities to use it in business decision making processes.

CO4: Gain knowledge towards various e-commerce and technology based business models and successfully apply them in hospitality & tourism business operations.

Name of the Course	Employability	Entrepreneurship	Skill Development
Technology in Hospitality & Tourism (MHM2THTI)	Y		Y

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Trimester II, Paper 7

Course Name : Talent Acquisition & Development (**Theory**)
Course Code : MHM2TADI

Course Outcomes: *The student will be able to gain detailed knowledge regarding the concepts of organizational behaviors and human resource management practices in business operations and exhibit necessary skills towards their effective functioning across various commercial hospitality business settings.*

After the completion of the course, students will be able to:

CO1: Understand the concepts of organizational behaviors and show affinities towards understanding the individual & group behaviors of employees in order to ensure their successful utilization in modern day business operations.

CO2: Appreciate the concepts of impression management, interpersonal perception, emotional intelligence, work-life balance, stress management, organizational climates, change management etc. and exhibit adequate skills towards operating successful business ventures through appropriate use of those concepts.

CO3: Apprehend the concept of human resource management and successfully implement its various functions such as human resource planning, recruitment, selection, training, development, performance appraisal, promotion, transfer, and exit management etc. in modern day businesses settings.

CO4: Gain knowledge towards the concepts of employee motivation, development, monitoring & evaluation and apply various man-management strategies towards ensuring successful operations in various hospitality & tourism business avenues.

Name of the Course	Employability	Entrepreneurship	Skill Development
Talent Acquisition & Development (MHM2TADI)	Y	Y	Y

Trimester II, Paper 8

Course Name : Communication Skills (**Theory**)
Course Code : MHM2CSI

Course Outcomes: *The student will be able to gain detailed knowledge regarding the concepts of business communication and exhibit necessary skills towards their effective utilization towards ensuring smooth functioning of various commercial hospitality businesses.*

After the completion of the course, students will be able to:

CO1: Understand the concepts of communication and show affinities towards their types, processes, usages, for effectively running & operating modern day businesses.

CO2: Appreciate the concepts of oral communication and exhibit adequate skills towards using correct words, pronunciations, adjectives, expressions, tone, etiquette and manners etc. towards effective communication.

CO3: Apprehend the importance of written communication and demonstrate suitable skills towards drafting various correspondence such as letters, memos, notices, revisions, responses, remarks, apologies, effectively & efficiently.

CO4: Gain knowledge towards the presentation skills desired for personality development & projection and successfully apply them in business settings.

Name of the Course	Employability	Entrepreneurship	Skill Development
Communication Skills (MHM2CSI)	Y		Y

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Trimester III, Paper 1

Course Name : Advanced Food & Beverage Management (**Theory**)

Course Code : MHM3AFBMI

Course Outcomes: *The student will be able to gain detailed knowledge towards the advanced concepts in food & beverage management operations and demonstrate the necessary skills towards ensuring their effective functioning across various commercial hospitality businesses.*

After the completion of the course, students will be able to:

CO1: Understand the concept of larder kitchen, layout, design, tools & equipment used, ingredients, produced cuisines & detailed operations and demonstrate adequate skills towards their ethical & professional utilization in commercial business settings.

CO2: Appreciate the different items of larder kitchens such as marinated products, force meat products, gelatin products, Cold Meat Platter, Centre Pieces etc. and show proficiencies towards their appropriate planning, preparations & presentations.

CO3: Apprehend the detailed knowledge towards international cuisines and exhibit adequate skills towards the planning, preparations & presentations of various international dishes from British, French, Italian, Mexican, Spain & Portugal, Oriental – Chinese, Thai cuisines while recognizing their history, heritage, geographical affinities, key ingredients, equipment & utensils used, and special delicacies

CO4: Gain knowledge towards the use of various herbs, wines, spirits, and concepts of accompaniments, garnishes, edible, non-edible, and artistic food displays etc. and apply them in commercial kitchen operations.

CO5: Familiarize and practice various advanced food & beverage management concepts such as F&B control cycle, inventory & cost control, budgeting, and personnel management etc. towards ensuring successful business operations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Advanced Food & Beverage Management (MHM3AFBMI)	Y	Y	Y

Trimester III, Paper 2

Course Name : Advanced Food & Beverage Management (**Practical**)

Course Code : MHM3AFBMII

Course Outcomes: *The student will be able to understand the advanced concepts in food & beverage management operations and demonstrate adequate skills towards their effective implementations in commercial settings.*

After the completion of the course, students will be able to:

CO1: Understand & demonstrate their skills in planning, preparing, & presenting 3 to 4 courses of various International cuisines like British, French, Italian, Mexican, Spain & Portugal, Oriental – Chinese, Thai etc. while apprehending their history, heritage, culture, geographical affinities, tools, equipment, ingredients, & techniques used, along with the special delicacies.

CO2: Gain professional knowledge & exhibit skills towards the preparation of various larder based products such as marinated products, forcemeat products, Chaud-froid products, cold meat platters, centerpieces, etc.

CO3: Acknowledge, identify, classify, and demonstrate skills regarding preparation of varieties of Salads, Canapés & Sandwiches etc.

CO4: Gain knowledge and show proficiencies towards advanced operations in food & beverage management concept such as requisition & purchasing functions, inventory control, budgeting, as well as familiarizing themselves with Gueridon trolley operations & services.

CO5: Appreciate and show appropriate skills towards Flambé services as well as various types of carving & display practices.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Advanced Food & Beverage Management Practical (MHM3AFBMII)	Y	Y	Y

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Trimester III, Paper 3

Course Name : Advanced Rooms Division Management (**Theory**)

Course Code : MHM3ARDMI

Course Outcomes: *The student will be able to gain detailed knowledge towards the advanced rooms division management operations and demonstrate necessary skills towards ensuring their effective functioning across various commercial hospitality businesses.*

After the completion of the course, students will be able to:

CO1: Understand the details of yield management concepts and show proficiencies towards anticipating & apprehending consumer behaviors in order to maximize revenue in business operations.

CO2: Gain thorough knowledge in accommodation statistics calculation & analysis functions and exhibit adequate skills towards various pricing decisions in front office operations at commercial hospitality businesses.

CO3: Appreciate and demonstrate the desired levels of skills in planning, organizing, purchasing, budgeting & controlling aspects of housekeeping operations in commercial settings.

CO4: Apprehend and appropriately use the concepts & skills towards motivation, training, development, supervision & control of housekeeping personnel in order to ensure smooth operations in business.

CO4: Familiarize themselves with the concepts of designing, decorations, and renovation practices often carried out in commercial hospitality establishment along with the latest trends in the industry.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Advanced Rooms Division Management (MHM3ARDMI)	Y		Y

Trimester III, Paper 4

Course Name : Advanced Rooms Division Management (**Practical**)

Course Code : MHM3ARDMII

Course Outcomes: *The student will be able to understand the advanced concepts in rooms division management operations and demonstrate adequate skills towards their effective implementations in commercial settings.*

After the completion of the course, students will be able to:

CO1: Understand & demonstrate advanced levels of skills towards preparing various types of tariff plans in front office as per the demand scenarios.

CO2: Appreciate the consumer behavior concepts and demonstrate adequate skills in using yield management notions.

CO3: Show affinities towards handling various types of situations that may arise during day to day operations.

CO4: Gain professional knowledge & exhibit skills towards planning, purchasing, storing, issuing, allocating, supervising, organizing, budgeting, controlling, & coordinating various housekeeping operations and elements.

CO5: Gain detailed knowledge and show proficiencies towards laundry management operations as well as various design and renovation processes.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Advanced Rooms Division Management Practical (MHM3ARDMII)	Y		Y

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(Declared U/S 3 of UGC Act, 1956; Accredited by NAAC with 'A' Grade)

Trimester III, Paper 5

Course Name : Food Science and Nutrition (**Theory**)

Course Code : MHM3FSNI

Course Outcomes: *The student will be able to gain detailed knowledge towards the food & nutritional aspects desired for leading healthy lives and demonstrate necessary skills towards ensuring their effectual implementation in various commercial cookery operations.*

After the completion of the course, students will be able to:

CO1: Understand the concept of nutrition, their importance, functions, & scope towards leading healthy lives and exhibit necessary skills towards proper adaptation of nutritious foods in commercial cookery activities.

CO2: Gain thorough knowledge regarding importance, functions, sources, & classifications details of nutrients like Carbohydrates, Fats, Proteins, & Vitamins etc. and exhibit adequate skills towards their usage in commercial cooking processes.

CO3: Appreciate and demonstrate the desired levels of skills towards the notions & management of BMR, SDA, health hazards associated with underweight & overweight scenarios, energy balancing in body, etc.

CO4: Familiarize themselves with the concepts of balanced diet & therapeutic foods as well as show affinities towards their critical evaluation, calculation of nutritive and use in menu planning activities while considering various age groups, gender, and health conditions etc.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Food Science and Nutrition (MHM3FSNI)	Y		

Trimester III, Paper 6

Course Name : Quantitative Methods and Research Methodology (**Theory**)

Course Code : MHM3QMRMI

Course Outcomes: *The student will be able to gain detailed knowledge towards the research methodologies and demonstrate necessary skills towards ensuring their effectual implementation in decision making processes.*

After the completion of the course, students will be able to:

CO1: Understand the concept of research, their objectives, types, processes, etc. and exhibit necessary skills towards identification, explanation, comparison, preparation, & presentation of research proposals.

CO2: Gain thorough knowledge regarding research methodologies, and demonstrate adequate skills while carrying out practical research projects in social science domain towards understanding of consumer behaviors.

CO3: Appreciate and demonstrate the desired levels of skills towards performing various statistical calculations and operating applications using both manual and digital (Excel & SPSS packages) modes.

CO4: Apprehend the concepts of report writing and presentations of analysis as well as appropriately use them in day to day business decision making process.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Quantitative Methods and Research Methodology (MHM3QMRMI)	Y		Y

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Trimester III, Paper 7

Course Name : Safety, Security, and Crisis Management (**Theory**)

Course Code : MHM3SSCMI

Course Outcomes: *The student will be able to gain detailed knowledge towards the various contemporary and emerging crisis scenarios and demonstrate necessary skills towards ensuring effectual implementation of various risk mitigating strategies in business operations.*

After the completion of the course, students will be able to:

CO1: Understand and diligently exhibit skills towards the concepts of safety & security in commercial travel, tourism, & hospitality establishments including their differentiations & classifications, emerging issues, incidents, and common procedures towards handling crisis situations in local, national and global contexts.

CO2: Gain thorough knowledge regarding various natural and man-made disasters and demonstrate adequate skills while confronting them through practical strategies.

CO3: Appreciate and display the desired levels of skills towards preparing for and responding towards various types of crisis by analyzing best practices adopted in both Indian and International levels.

CO4: Apprehend the concepts of risk assessment and management through business area impact analysis, contingency planning, corporate crisis communication plans, media management, business continuity plans, etc. and appropriately use them appropriately in business operations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Safety, Security, and Crisis Management (MHM3SSCMI)	Y	Y	Y

Trimester III, Paper 8

Course Name : Soft Skills (**Theory**)

Course Code : MHM3SSI

Course Outcomes: *The student will be able to gain detailed knowledge, understandings and exhibit adequate skills towards the concept of soft skill development, managerial correspondence along with business etiquettes and self-management abilities.*

After the completion of the course, students will be able to:

CO1: Understand and diligently exhibit skills towards the concepts of business correspondences including managerial writing such as letters, reports, inquiries, quotations, orders, acknowledgements, apologies, memos, minutes of the meetings, agenda, complaints, etc. using appropriate words, language, & etiquettes.

CO2: Gain thorough knowledge on various interview techniques by mastering the art of interviews, dress code, body language, impression management, job application process, do's & don'ts in an interview, and demonstrate adequate skills towards both conducting and giving interviews through manual and digital modes.

CO3: Appreciate and display the desired levels of skills towards personality development aspects such as gaining self-awareness, building confidence, self-esteem, having positive attitudes, building interpersonal trust etc.

CO4: Apprehend the concepts of social and business etiquettes and successfully implement them in business operations through proper utilization of right attitudinal and behavioral aspects.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Soft Skills (MHM3SSI)	Y	Y	Y

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Trimester IV, Paper 1

Course Name : 22 Weeks Industrial Training (**Practical**)

Course Code : MHM4ITII

Course Outcomes: *The student will be able to understand the real work situations and establish career development goals.*

After the completion of the industrial training, students will be able to:

CO1: Harmonize between theoretical concepts and practical implications in a better manner.

CO2: Gain professional knowledge & exhibit appropriate skills in handling various hospitality operations.

CO3: Understand the importance & demonstrate the essential industry traits like devotion, honesty, integrity, curiosity, hard-work, and tireless attitude etc.

CO4: Apprehend and exhibit the critical thinking and problem solving skills towards real world situations.

CO5: Appreciate their own core competencies that will guide them towards possessing impactful leadership and professional skills.

CO6: Develop awareness and respectful attitudes towards working in a multi-dimensional and multi-cultural environment.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
22 Weeks Industrial Training (MHM4ITII)	Y	Y	Y

Trimester V, Paper 1

Course Name : MICE (Meeting, Incentives, Conventions, Exhibition) Management (**Theory**)

Course Code : MHM5MICEMI

Course Outcomes: *The student will be able to gain detailed knowledge and become prepared for successfully organizing & handling various types of professional events & similar ventures in hospitality & tourism domain along with exhibition of key traits of event designing, strategic planning, bidding & marketing, systematic coordination, presentations, site management, as well as risk management and evaluation etc.*

After the completion of the course, students will be able to:

CO1: Understand the concept of MICE management and exhibit the key traits towards planning, designing, coordinating, staffing, allocating, directing, leading, monitoring, evaluating, sourcing products and services, and taking feedbacks etc. towards successful organization of various events.

CO2: Gain thorough knowledge and demonstrate the desired skills towards synchronizing key concepts from business management, marketing management, human resource management, operations management, procurement, financial and risk management in order to arrange and manage successful professional events.

CO3: Appreciate the importance of critical thinking & creative solutions and demonstrate the desired levels of skills towards arranging for and managing world class events.

CO4: Apprehend and appropriately communicate with all the key stakeholders in order to make the events successful.

CO4: Familiarize themselves with the environmental & ethical factors affecting the events and demonstrate sensitivity, standards, attitude, and responsibility towards them while organizing various events.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
MICE (Meeting, Incentives, Conventions, Exhibition) Management (MHM5MICEMI)	Y	Y	Y

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Trimester V, Paper 2

Course Name : Entrepreneurship Development (**Theory**)

Course Code : MHM5EDI

Course Outcomes: *The student will be able to become well versed with the core concepts of entrepreneurship and appreciate its contribution to the economy & society, process, barriers / challenges, benefits, strategic management for employees, customers, other stakeholders, managing finances, & forms of ownerships, etc. and demonstrate the desired motivation and skills towards getting involved in a viable, lucrative, yet alternative career path.*

After the completion of the course, students will be able to:

CO1: Appreciate details about the concept of entrepreneurship, its effects on economy & society, benefits, challenges involves, barriers faced, and should be able to analyze the business environment in order to identify the micro & macro factors affecting its operations.

CO2: Understand and demonstrate appropriate skills to prepare viable business plans.

CO3: Apprehend and exhibit the essential and desired entrepreneurship traits like patience, hard-work, perseverance, critical thinking, honesty, integrity & ethical behavior etc.

CO4: Gain knowledge towards the strategic management issues for handling human resources, innovation, production, finance, distribution, sales & marketing, after sales services, customer relationship management and demonstrate skills towards their practical implications.

CO5: Appreciate the use of networking & information handling in the business operations and exhibit skills towards their proper utilizations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Entrepreneurship Development (MHM5EDI)		Y	

Trimester V, Paper 3

Course Name : Business & Hospitality Law (**Theory**)

Course Code : MHM5BHLL

Course Outcomes: *The student will be able to become well versed with the core concepts of laws, rules, and regulations required for setting up and managing the commercial hospitality & tourism business entities successfully and demonstrate the desired skills towards applying them in day to day functioning of the enterprises.*

After the completion of the course, students will be able to:

CO1: Understand details about the concept of Indian Contract Act, definition of core components, classifications, essentials of offer, acceptance, consideration, agreement, mistakes, misrepresentations, fraud, coercion, undue influence, their effects, breach of contract, etc. and exhibit appropriate skills towards implementing them in commercial hospitality operation for enhancing the guest-host relationships.

CO2: Appreciate the legal responsibilities of managers in operating the business ventures through understanding, recognition, and demonstration of appropriate skills towards utilization of various hospitality regulations towards food, beverages, essential supplies, maintenance of quality & quantity while serving the customers, ensuring their safety & security, establishing and managing business enterprises through different licenses & permits etc.

CO3: Apprehend and exhibit the essential and desired skills towards planning, acquiring, developing and managing a competent work force through practical application of various industrial legislations etc.

CO4: Gain knowledge towards the various tourism legislations related to destinations, hospitality and catering, travel, tourist related laws etc. and demonstrate affinities towards using them ethically and responsibly while operating business ventures.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Business & Hospitality Law (MHM5BHLL)	Y	Y	

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Trimester V, Paper 4

Course Name : Food Safety & Hygiene (**Theory**)

Course Code : MHM5FSHI

Course Outcomes: *The student will be able to gain detailed knowledge and understandings regarding the concepts of food safety & hygiene applicable in commercial hospitality businesses and adequately able to demonstrate skills towards implementing them successfully in the operations of the same.*

After the completion of the course, students will be able to:

CO1: Understand the concept of food safety and describe the various sources of intentional & incidental food contamination & their effects on human health as well as suggest various measures through which the food contamination can be prevented.

CO2: Gain thorough knowledge regarding the importance of public health & core objectives of food hygiene and demonstrate the desired skills towards facilitating maintenance of hygiene in various operations.

CO3: Appreciate the importance of quality control in procurement, storage, & uses of raw materials & finished products and exhibit affinities towards quality assurance in all types of ingredients and food items used in commercial hospitality businesses.

CO4: Apprehend and appropriately use the principles of Hazard Analysis Critical Control Points (HACCP) in business operations.

CO5: Conduct risk assessment of various types of food & beverage items used in commercial hospitality avenues and successfully handle them through thorough knowledge and skills.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Food Safety & Hygiene (MHM5FSHI)	Y		

Trimester V, Paper 5

Course Name : Service Operations Excellence and Innovation (**Theory**)

Course Code : MHM5SOEI

Course Outcomes: *The student will be able to gain detailed knowledge and understandings regarding the concepts of quality management in businesses and adequately demonstrate skills towards implementing them both ethically & proficiently in the operations in order to gain maximum customer satisfactions.*

After the completion of the course, students will be able to:

CO1: Realize the importance of maintaining quality in products and service operations and demonstrate adequate skills towards quality improvement & management measures in the business processes.

CO2: Gain thorough knowledge regarding the various principles of quality management and utilize them within the business operations by identification of various causes and their effects, benchmarking, costs of failures, and other contemporary mechanisms.

CO3: Appreciate the key aspects of quality improvement cycle in organizational settings and show affinities towards selection & use of appropriate tools, equipment, and techniques towards their control, improvement, measure, evaluation & control stages.

CO4: Apprehend and appropriately use the proven principles & strategies and demonstrate strong analytical skills towards assessing their costs of operations, challenges for successful implementations and mitigate any road blocks.

CO5: Understand the principles of lean manufacturing and show adequate skills towards managing its operations through supplier relationships, quality control and adaptation of latest technological advancements in business operations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Service Operations Excellence and Innovation (MHM5SOEI)	Y	Y	

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Trimester V, Paper 6

Course Name : Resort Management (**Theory**)

Course Code : MHM5RMI

Course Outcomes: *The student will be able to gain detailed knowledge and understandings regarding the operations & management of resort properties and demonstrate adequate levels of skills towards planning, establishing, and operating them profitably.*

After the completion of the course, students will be able to:

CO1: Realize the basic concept of resort industry and demonstrate adequate skills towards acknowledging their importance, characteristics, special features, operational aspects, current positions and future prospects. .

CO2: Appropriately use the proven principles & strategies towards successful resort operations by apprehending the conceptual & practical knowledge towards their planning, capital & financial management, infrastructural development, facilities planning, guest relations activities, entertainment options, standard operating procedures, promotion & marketing efforts, budgeting, control & coordination scenarios, safety, security, cleanliness, hygiene, management of labour force issues.

CO3: Appreciate the core concepts of front-of-the-house, heart-of-the-house, and back-of-the-house operations and show proficiencies towards managing them effectively in resort setups.

CO4: Understand the principles and demonstrate necessary skills towards summarizing the economic, social, environmental and technological considerations while planning, developing, & managing the resort properties.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Resort Management (MHM5RMI)	Y	Y	

Trimester V, Paper 7

Course Name : Management of Restaurants and Entertainment Centers(**Theory**)

Course Code : MHM5MRECI

Course Outcomes: *The student will be able to gain detailed knowledge and understandings regarding the operations & management of various types of restaurants & other entertainment centers and demonstrate adequate skills towards their successful operations.*

After the completion of the course, students will be able to:

CO1: Realize the origins & significance of food & beverage businesses and demonstrate adequate skills towards understanding their contributions to the economy, benefits, risk factors involved, and detailed operational processes etc. in order to establish and/or run a venture successfully.

CO2: Gain knowledge and proficiently exhibit skills towards establishment of a restaurant business including its organizational structures, typology, designing, layouts, staffing, opening & closing procedures, investment sources, specifications of tools, equipment, furniture, linen, crockery, cutlery, technologies & applications needed etc.

CO3: Understand the detailed concepts regarding entertainment management and familiarize themselves with its origins, evolutions, characteristics, classification, typology, operational processes in order to plan, establish, & run them.

CO4: Apprehend various case studies of successful entertainment avenues such as Walt Disney, Noah Ark park, Essel world, Aquatica, Wonderla, Ramoji film City etc. in order to gain detailed understandings towards their planning, financial management, infrastructural development, facilities planning, guest relations activities, entertainment options, standard operating procedures, promotion & marketing efforts, budgeting, control & coordination scenarios, safety, security, cleanliness, hygiene, management of labour force issues and apply them in real life situations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Management of Restaurants and Entertainment Centers (MHM5MRECI)	Y	Y	

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Trimester V, Paper 8

Course Name : Banquet Operations Management (**Theory**)

Course Code : MHM5BOMI

Course Outcomes: *The student will be able to gain detailed knowledge and understandings regarding the banquetting activities & management carried out in various commercial hospitality avenues and demonstrate adequate skills towards their successful operations.*

After the completion of the course, students will be able to:

CO1: Realize the step by step approach for arrangement of banquets including handling of enquiries, booking procedures, negotiations, handling objections etc. and demonstrate necessary skills towards adopting them in practice while designing, planning, executing, & evaluating various banquetting functions.

CO2: Gain thorough knowledge and exhibit appropriate operational precisions towards successful organization of banquets including the functions of planning, site selection, theme based decorations, audio-visual arrangements, menu management for food & beverage services depending on the occasion, timings etc.

CO3: Understand and proficiently exhibit skills towards the liaisoning activities carried out for organizing various types of commercial banquetting activities such as preparation & presentation of function prospectus, negotiation of various terms & conditions with different vendors, rates of procurements, advance booking amounts, decision of the number of Pax, deciding on the caterers, slippage fees, cancellation fees, insurance issues, entertainment / electrical / flower arrangement / decoration contracts etc.

CO4: Apprehend and familiarize themselves with the legal & regulatory frameworks applied for the operations of the banquetting business and show affinities towards work both as solo and in teams for successful organization of the functions.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Banquet Operations Management (MHM5BOMI)	Y	Y	

Trimester V, Paper 9

Course Name : Lifestyle Management (**Theory**)

Course Code : MHM5LMI

Course Outcomes: *The student will be able to gain detailed knowledge and understandings regarding the concepts of lifestyle & its core components of wellness, health, fitness, food, entertainment etc. and demonstrate adequate skills towards their successful operations & management.*

After the completion of the course, students will be able to:

CO1: Realize the concept of lifestyle through its components of health, wellness, mental & physical fitness, food, nutrition, entertainment, etc. and exhibit skills towards understanding their interrelationships, and effects on human body & mind.

CO2: Exhibit operational precisions towards understanding the consumer behavior towards adaptation and maintenance of lifestyles, their impact on society and economies, specifications, segmentations etc.

CO3: Gain thorough knowledge and proficiently exhibit skills towards management of lifestyle products through various industry sectors such as tourism, transportation, hotels, restaurants, catering services, events, recreation, entertainment, gaming etc. including their planning, designing, promotion, and marketing, sales operations.

CO4: Apprehend and familiarize themselves with the ethical, legal, & regulatory aspects towards lifestyle management including adaptation of suitable strategies for sustainable growth and development.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Lifestyle Management (MHM5LMI)	Y		

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Trimester V, Paper 10

Course Name : Event Planning and Coordination (**Theory**)

Course Code : MHM5EPCI

Course Outcomes: *The student will be able to gain detailed knowledge and understandings regarding the idea of events organizations and demonstrate adequate skills towards their successful operations & management.*

After the completion of the course, students will be able to:

CO1: Define the basic concepts related to event management including its definitions, characteristics, typologies, planning, market scenarios etc. exhibit skills towards professional planning, organization, and run the business of events by apprehending the social, economic, political, and environmental effects on them.

CO2: Exhibit operational precisions towards the legal & regulatory frameworks such as negotiating, contracting, working with vendors, license & permit procedures, risk management, legalities and insurance factors etc. in order to successfully organizing various types of events.

CO3: Gain comprehensive knowledge regarding the promotional tools of advertising, brand building, public relations, publicity, and sponsorship in marketing international events and apply them proficiently in business operations.

CO4: Understand the multi-disciplinary nature of events and demonstrate adequate skills towards managing its various aspects through activities of planning, budgeting, venue selection, staffing, duty allocation, creating ambience, theme selection, rehearsals, arranging catering, accommodating the guests & staffs, monitoring & managing the event, briefing etc.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Event Planning and Coordination (MHM5EPCI)	Y		Y

Trimester V, Paper 11

Course Name : Practical & FAQ Classes for Food & Beverage Management (**Practical with Discussion**)

Course Code : MHM5FBMII

Course Outcomes: *The student will be able to gain detailed knowledge and understandings regarding the basic, intermediate, as well as advanced concepts of Food & Beverage Management and demonstrate proficient skills towards their successful operations & management.*

After the completion of the course, students will be able to:

CO1: Gain detailed knowledge and exhibit adequate proficiencies towards identification, operations of various types of tools, equipment, ingredients, & raw materials along with their care, maintenance and storage as well as the preparation of various types of cuts, folds, stocks, sauce, soups, salads, mise-en-place, seasoning, garnishing etc. used in professional cooking activities.

CO2: Exhibit operational precisions towards the planning, preparations, and demonstration of three to four course Indian and International cuisines along with delicacies produced in bakery & confectionary & larder sections.

CO3: Gain comprehensive knowledge and demonstrate affinities towards serving various types of alcoholic and non-alcoholic beverages along with preparation of mixed drinks such as cock-tails & mock-tails.

CO4: Understand and professionally apply the concepts of menu planning, designing, purchasing, storing, controlling, and revenue management etc. in day to day commercial hospitality business operations.

CO5: Show expert level of knowledge and skills towards planning, handling, operating and managing various food & beverage operations in commercial settings.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Practical & FAQ Classes for Food & Beverage Management (MHM5FBMII)	Y	Y	Y

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Trimester V, Paper 12

Course Name : Practical & FAQ Classes for Rooms Division Management(**Practical with Discussion**)
Course Code : MHM5RDMII

Course Outcomes: *The student will be able to gain detailed knowledge and understandings regarding the basic, intermediate, as well as advanced concepts of Rooms Division Management and demonstrate proficient skills towards their successful operations & management.*

After the completion of the course, students will be able to:

CO1: Gain detailed knowledge and exhibit adequate proficiencies towards front office operations through planning, organizing, staffing, briefing, operating, receiving, and serving the customers in a professional environment.

CO2: Understand & exhibit operational precisions towards the concepts of revenue management to improve the overall profitability of the commercial establishments.

CO3: Acquire comprehensive knowledge and demonstrate key affinities towards detailed housekeeping operations by planning, organizing, staffing, purchasing, briefing & debriefing functions as well as familiarizing with the usages of various tools, equipment, & cleaning agents,

CO4: Understand and professionally apply the concepts of facilities planning, & designing, decorations & renovations, laundry operations, flower arrangements etc, in commercial housekeeping operations.

CO5: Show expert level of knowledge and skills towards planning, handling, operating and managing various rooms division operations in commercial settings.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Practical & FAQ Classes for Rooms Division Management (MHM5RDMII)	Y		Y

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Trimester VI, Paper 1

Course Name : Business Ethics and Corporate Governance (**Theory**)

Course Code : MHM6BECGI

Course Outcomes: *The student will be able to gain detailed knowledge and critical understandings towards the concepts of corporate governance, ethical behavior, corporate social responsibilities etc. and utilize their expertise in reviewing, structuring, and managing the structures, functions, and operations of the commercial establishments both ethically and responsibly.*

After the completion of the course, students will be able to:

CO1: Understand the relevance and demonstrate advanced levels of skills towards application of ethical practices in business operations.

CO2: Gain thorough knowledge regarding the various models used for strategic management of ethical issues and demonstrate the desired skills towards critical evaluation of various ethical issues and application of appropriate tools and strategies towards their management.

CO3: Appreciate the importance of corporate social responsibility in modern day organizations and utilize their principles proficiently in order to look beyond profit maximization towards gaining positive reputation and recognition.

CO4: Apprehend the concept of corporate governance and appropriately use their functioning such as analysis of frameworks, & compositions, definitions of roles & responsibilities, overseeing accountabilities, comprehending the legal and regulatory frameworks, as well as management of stakeholders interest towards ensuring smooth operations of the businesses.

CO5: Familiarize themselves with the case discussions based on the ethical and business values adopted in different countries and societies that will help them in work in a dynamic and multi-cultural environment.

Name of the Course	Employability	Entrepreneurship	Skill Development
Business Ethics and Corporate Governance (MHM6BECGI)	Y	Y	

Trimester VI, Paper 2

Course Name : Strategies for Competitive Advantage (**Theory**)

Course Code : MHM6SCAI

Course Outcomes: *The student will be able to gain detailed knowledge and critical understandings towards the concepts of strategic management and demonstrate affinities towards the use of appropriate strategic tools, models, and principles depending upon the global issues, market scenarios and the business positions in order to gain sustainable competitive advantages over others.*

After the completion of the course, students will be able to:

CO1: Understand the relevance of strategies in business operations and demonstrate skills towards their applications in identifying and analyzing the micro and macro environmental factors affecting the business operations both in short and long-term basis.

CO2: Gain thorough knowledge regarding the theory of stakeholders' and exhibit skills towards aligning them with the interest of the business and managing them both ethically & profitably.

CO3: Familiarize themselves with the proven theoretical concepts, models, and tools used in strategic management process and show detailed affinities towards utilizing them in identifying the true position of the company in the market and react accordingly.

CO4: Appreciate and utilize the various types of strategies as per the situations prevailing and the position of the company in order to gain competitive advantage over the business adversaries.

CO5: Apprehend and demonstrate dynamic decision making capabilities in business operations.

CO6: Acknowledge and apply the critical thinking process in business operations in order to devise appropriate strategic approaches to manage the business affairs successfully in a rapidly competitive environment.

Name of the Course	Employability	Entrepreneurship	Skill Development
Strategies for Competitive Advantage (MHM5SCAI)	Y	Y	

FACULTY OF HOSPITALITY & TOURISM MANAGEMENT

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Trimester VI, Paper 3

Course Name : Cross Cultural Management (**Theory**)

Course Code : MHM6CCMI

Course Outcomes: *The student will be able to gain detailed knowledge and critical understandings towards issues of culture, diversities, affinities, languages & communication modes, etiquettes, globalization, multi-national business setups, and demonstrate desired skills towards the management of business operations in a multi-cultural environment.*

After the completion of the course, students will be able to:

CO1: Develop greater levels of awareness towards ever changing global environment & their impacts on business operations and demonstrate adequate skills towards managing a diverse work force in a multi-country set ups.

CO2: Gain thorough knowledge regarding the cross cultural contexts in International business scenarios and successfully apply the theoretical and analytical concepts as per the situations and scenarios.

CO3: Appreciate the diversity existing within work force and show competencies towards managing inter-cultural and cross-cultural communications and interactions.

CO4: Demonstrate abilities to manage International business specializations and successfully handle delicate yet critical issues.

CO5: Familiarize themselves with the cultural intelligence and leadership skills in order to lead and manage people from different backgrounds, regions, religions, cultures and countries.

CO6: Apprehend and show affinities towards the competencies of ethics, neutrality, integrity, tolerance, responsibilities, accountability, sustainability etc. in real life business operations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Cross Cultural Management (MHM6CCMI)	Y	Y	

Trimester VI, Paper 4

Course Name : Green Practices in Hospitality Sector (**Theory**)

Course Code : MHM6GPHSI

Course Outcomes: *The student will be able to gain detailed knowledge and critical understandings towards issues of environment, its effects on business as well as demonstrate adequate skills towards management of global businesses both ethically and profitably through appropriate & legal use of various components and processes.*

After the completion of the course, students will be able to:

CO1: Develop greater levels of awareness towards natural environment, its components, as well as the impacts on business operations and exhibit skills towards the successful integration of natural systems and human-designed systems towards sustainability.

CO2: Gain thorough knowledge regarding the various resources of environment such as energy, land, water, mineral, forests, and show affinities towards their appropriate management and sustainability.

CO3: Appreciate the concept of human interactions with the environment through various modes and demonstrate adequate skills towards defining, planning, designing, and implementing environmentally sustainable facilities and operational measures for commercial business activities.

CO4: Familiarize with the best practices implemented in both Indian and International avenues and demonstrate abilities to incorporate those tried, tested, and proven strategies regarding energy & water, conservations, environment education, waste management techniques, Eco practices in designing, landscaping, preventive maintenance, housekeeping activities etc. in their own business operations.

CO5: Apprehend and show affinities towards the energy efficiency measures through understandings of fuels, their classifications, costing, management, and conservation practices effectively.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Green Practices in Hospitality Sector (MHM6GPHSI)	Y	Y	

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Trimester VI, Paper 5

Course Name : Food & Beverage Journalism (**Theory**)

Course Code : MHM6FBJI

Course Outcomes: *The student will be able to gain detailed knowledge and critical understandings towards food & beverage critique, industrialism, photography and styling and exhibit adequate skills towards their integration in commercial business activities.*

After the completion of the course, students will be able to:

CO1: Develop detailed understandings regarding food, culture, people, consumer behavior and show greater levels of affinities towards story-telling through writings in an ethical, creative, and responsible manner.

CO2: Gain thorough knowledge regarding investigative journalism and demonstrate appropriate skills in dealing with controversial food & health scenarios, dealing with scams & scandals, and possessing the arts of competent reviewers and critiques.

CO3: Appreciate the existing & emerging trends in food journalism and demonstrate adequate levels of proficiencies in operating both manual and digital modes while communicating.

CO4: Familiarize with the technical aspects of food journalism in general and food photography in particular by apprehending the camera functions & shooting architectures, use of tools, equipment, and accessories, lighting arrangements & studio setups, outdoor shooting aspects, output management, designing and presentation of promotional merchandizing, management of beauty, glamour, & fashion in operations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Food & Beverage Journalism (MHM6FBJI)	Y	Y	

Trimester VI, Paper 6

Course Name : Equipment and Material Management (**Theory**)

Course Code : MHM6EMMI

Course Outcomes: *The student will be able to gain detailed knowledge and understandings towards equipment and materials management in commercial business organizations and exhibit adequate skills towards managing their practical application in logistics and supply chain operations.*

After the completion of the course, students will be able to:

CO1: Develop detailed understandings regarding organizational purchasing functions and demonstrate practical skills in standard Acquisition procedures such as need recognition, inspection, indenting, requisition, supplier selection, evaluation, purchase, as well as receiving procedures, along with return & refund procedures.

CO2: Gain thorough knowledge regarding store management and exhibit key skills towards their effective operations through familiarizing themselves with detailed classifications, forms, formats and paper work procedures, inventory management, control, and issuance, reorder processes etc.

CO3: Understand the details of materials management such as cost dynamics, break even analysis, cost & material variance, etc. and show greater levels of affinities towards using them in practice.

CO4: Familiarize themselves with the kitchen management principles and demonstrate proficiencies in activities of workflow control, layout designing, store management, stewarding functions, indenting, production planning, use of technologies in operations etc.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Equipment and Material Management (MHM6EMMI)	Y	Y	

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Trimester VI, Paper 7

Course Name : Shopping and Retail Management (**Theory**)

Course Code : MHM6SRMI

Course Outcomes: *The student will be able to gain detailed knowledge and understandings towards retail businesses operations and exhibit adequate skills towards managing them through identification and recognition of the retail environment, assessment of current position, consumer behavior, strategic planning for cost, human resources, customers, and materials, trade area analysis, use of appropriate technologies, communication, promotion efforts and customer service etc.*

After the completion of the course, students will be able to:

CO1: Develop detailed understandings towards the retailing operations and demonstrate skills towards successful management through market study, product & services development, pricing, merchandizing, product assortments, promotions, store management, sales & customer service operations.

CO2: Gain thorough knowledge regarding the behavioral aspects of consumers including their motivational factors, buying decision making processes as well as shopping practices etc. and exhibit adequate skills towards designing and operating the retail avenues as per the requirements in order to gain profitable results.

CO3: Understand the importance of People, product, and their presentations in retail set ups and apply appropriate strategies for them for maximizing the operational efficiencies.

CO4: Apprehend the cultural, social, economical, legal, political, and technological factors affecting the retail operations and adopt appropriate strategies to mitigate the risk factors prevailing in the environment.

CO5: Familiarize themselves with the global retailing practices including research, customer relationship management, financial performances, technological trends as well as adaptations of the best practices in their own business operations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Shopping and Retail Management (MHM6SRMI)	Y		

Trimester VI, Paper 8

Course Name : Social Media Marketing (**Theory**)

Course Code : MHM6SMMI

Course Outcomes: *The student will be able to gain detailed knowledge and understandings towards digital marketing concepts including their history, evolutions, classifications, modes, processes, operational details, consumer insights, stakeholder relationships, application of social media in promotional efforts, cyber security issues, legal, ethical & responsible operations, etc. to the students of MBA in HM in order to ensure their employability potentials development in hospitality & tourism management domain.*

After the completion of the course, students will be able to:

CO1: Develop detailed understandings towards the virtual world of digital marketing & social media and exhibit appropriate skills towards using them proficiently in business operations through identifying the potential customers, studying of their online behaviors, promotion of products / services, online transactions, as well as customer case services.

CO2: Gain thorough knowledge regarding the various social media platforms along with their types, modus operandi, etc. and demonstrate practical based skills towards developing content based approach for their effective usage and applications of advanced concepts of Search Engine Optimization (SEO), Search Engine Marketing (SEM), Optimization, & blogs for achieving effective operational efficiencies.

CO3: Draw on detailed understandings on the power of social media and demonstrate affinities towards viral marketing efforts for propagating products, services, ideas, and messages across social networks.

CO4: Apprehend and familiarize with the legal and regulatory aspects of digital marketing efforts and demonstrate safe, ethical, legal and responsible approach towards operating through various social media platforms.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Social Media Marketing (MHM6SMMI)	Y		

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Trimester VI, Paper 9

Course Name : Health, Wellness, and Spa Management (**Theory**)

Course Code : MHM6HWSMI

Course Outcomes: *The student will be able to gain detailed knowledge and understandings towards wellness industry and spa operations and demonstrate the desired levels of skills and expertise towards management of their operations in different levels of travel, tourism, hospitality and beauty industries.*

After the completion of the course, students will be able to:

CO1: Appreciate the contribution of wellness industry towards the economy and services sector and develop detailed understandings towards their conceptual, philosophical, & applied perspectives, components, dimensions, characteristics, affecting factors, regulatory, licensing & legal compliances etc. for incorporating in to business practices.

CO2: Gain thorough knowledge regarding the spa environment and exhibit necessary skills towards their efficient management and operations through acquisition, serving, and maintenance of satisfied clientele.

CO3: Draw on detailed understandings on spa services management and demonstrate the desired skills towards managing the demand-supply scenarios, designing of spa packages, use of safe & ethical measures in operations as well as detailed awareness regarding the tools, equipment, ingredients, and technologies commonly used there.

CO4: Familiarize with managerial aspects towards efficient and effective spa operations by apprehending the current situation, identifying the changing trends, future prospects and utilizing various models, mechanisms, theories & principles of marketing, finance, operations, human resource management.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Health, Wellness, and Spa Management (MHM6HWSMI)	Y		

Trimester VI, Paper 10

Course Name : PR and Relationship Marketing for Image Building (**Theory**)

Course Code : MHM6PRRMIBI

Course Outcomes: *The student will be able to gain detailed knowledge and understandings towards public relation activities and customer relationship marketing management concepts and demonstrate expertise and skills towards their effective & efficient management managing business operations.*

After the completion of the course, students will be able to:

CO1: Appreciate the importance of customers, their contributions towards the survival & growth of the business and demonstrate proficiencies towards understanding the consumer behavior, attitudes, satisfaction, and loyalty scenarios and apply the concepts, theoretical models & practical strategies of customer relationship management to manage them effectively.

CO2: Understand the role of relationship marketing in business development and sustainability and exhibit skills towards its appropriate applications towards conducting the acquisition, serving, and retention functions for investors, employees, and customers of the business.

CO3: Gain thorough knowledge regarding the functioning of public relation activities and their impacts on the business operations & positions and display thorough competencies towards designing, applying & managing public relation activities both in manual & digital modes across various industry segments.

CO4: Draw on detailed understandings on the image building exercises and involve in efficient use of various communication modes for retaining, enhancing, and managing the corporate image in different situations.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
PR and Relationship Marketing for Image Building (MHM6PRRMIBI)	Y	Y	

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Trimester VI, Paper 11

Course Name : Project Related to Hospitality Industry (**Practical**)

Course Code : MHM6PRHII

Course Outcomes: *The student will be able to gain detailed theoretical knowledge, practical competencies, as well as the social understandings in the hospitality & tourism domain and demonstrate their expertise and skills towards understanding the customers & their behaviors for taking suitable decisions in business management operations.*

After the completion of the course, students will be able to:

CO1: Appreciate the importance of social science research in business decision making process and identify key research areas within the field of hospitality & tourism.

CO2: Use various types of tools, equipment, techniques, and applications to identify, collect, prepare, analyze, and interpret suitable data and information about the market to make decisions regarding the products and services.

CO3: Gain thorough knowledge towards the creative synthesis of the existing knowledge base through literature review process and techniques in order to identify the gaps and justify the needs for further research.

CO4: Demonstrate the capabilities to plan and execute independent research works by using the existing proven methodologies, principles, models as well as developing & introducing new models and concepts of their own with adequate and suitable proofs.

CO5: Draw on detailed understandings on the ethical, legal, and regulatory frameworks in social science research and adapt their practices while designing, implementing, and evaluating the research works.

CO6: Familiarize themselves with the concepts of time management, evidence based arguments, adequate referencing practices and use them in their research presentations.

CO7: Understand the process of report writing and adequately use them towards written and oral presentations.

CO8: Develop capabilities towards adaptations of key traits in critical thinking and creativity processes in order to offer unique solutions to the existing and emerging issues in the market place.

<i>Name of the Course</i>	<i>Employability</i>	<i>Entrepreneurship</i>	<i>Skill Development</i>
Project Related to Hospitality Industry (MHM6PRHII)			Y

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Institute Name: School of Hotel Management

Name of the Programme: Master of Business Administration in Hospitality Management (MBA in HM)

Mapping Course Outcomes (COs) to Program Outcomes (POs)

Name of the Course	Course Outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
Introduction to Hospitality Management – Theory (MHM1HMI)	C01	✓	✓	✓	✓	✓						✓	
Introduction to Hospitality Management – Theory (MHM1HMI)	C02			✓	✓	✓						✓	
Introduction to Hospitality Management – Theory (MHM1HMI)	C03				✓	✓							
Introduction to Hospitality Management – Theory (MHM1HMI)	C04		✓		✓	✓					✓		
Travel and Tourism Concepts – Theory (MHM1TTCI)	C01	✓	✓			✓						✓	
Travel and Tourism Concepts – Theory (MHM1TTCI)	C02					✓							
Travel and Tourism Concepts – Theory (MHM1TTCI)	C03			✓		✓				✓			
Travel and Tourism Concepts – Theory (MHM1TTCI)	C04					✓	✓			✓		✓	
Food & Beverage Management I – Theory (MHM1FBMI)	C01	✓		✓	✓	✓				✓			
Food & Beverage Management I – Theory (MHM1FBMI)	C02	✓	✓	✓	✓	✓	✓		✓	✓			
Food & Beverage Management I – Theory (MHM1FBMI)	C03	✓	✓	✓	✓	✓				✓			
Food & Beverage Management I – Theory (MHM1FBMI)	C04	✓	✓		✓	✓	✓			✓			
Food & Beverage Management I – Practical (MHM1FBMII)	C01	✓		✓	✓	✓				✓			
Food & Beverage Management I – Practical (MHM1FBMII)	C02	✓		✓	✓	✓				✓		✓	
Food & Beverage Management I – Practical (MHM1FBMII)	C03	✓				✓				✓			
Food & Beverage Management I – Practical (MHM1FBMII)	C04	✓				✓				✓			
Food & Beverage Management I – Practical (MHM1FBMII)	C05	✓		✓	✓	✓				✓			
Food & Beverage Management I – Practical (MHM1FBMII)	C06	✓				✓	✓			✓		✓	
Rooms Division Management I – Theory (MHM1RDMI)	C01	✓	✓	✓		✓	✓			✓			
Rooms Division Management I – Theory (MHM1RDMI)	C02	✓			✓	✓	✓				✓		
Rooms Division Management I – Theory (MHM1RDMI)	C03	✓				✓				✓			
Rooms Division Management I – Theory (MHM1RDMI)	C04	✓				✓				✓	✓		
Rooms Division Management I – Practical (MHM1RDMII)	C01	✓		✓	✓	✓	✓			✓	✓	✓	
Rooms Division Management I – Practical (MHM1RDMII)	C02	✓				✓	✓			✓		✓	

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Practical (MHM1RDMII)													
Rooms Division Management I - Practical (MHM1RDMII)	C03					✓	✓			✓			
Rooms Division Management I - Practical (MHM1RDMII)	C04					✓				✓			
Rooms Division Management I - Practical (MHM1RDMII)	C05				✓	✓					✓		
Rooms Division Management I - Practical (MHM1RDMII)	C06					✓		✓					
Principles & Practices of Management - Theory (MHMPPMI)	C01	✓	✓	✓	✓	✓	✓		✓		✓	✓	✓
Principles & Practices of Management - Theory (MHMPPMI)	C02	✓	✓	✓	✓	✓	✓		✓		✓	✓	
Principles & Practices of Management - Theory (MHMPPMI)	C03			✓					✓		✓		
Principles & Practices of Management - Theory (MHMPPMI)	C04	✓		✓		✓							
Accounting & Finance - Theory (MHM1AFI)	C01	✓			✓	✓		✓	✓				
Accounting & Finance - Theory (MHM1AFI)	C02	✓			✓	✓		✓	✓				
Accounting & Finance - Theory (MHM1AFI)	C03	✓			✓	✓		✓	✓				
Accounting & Finance - Theory (MHM1AFI)	C04	✓		✓	✓	✓		✓	✓				
Food & Beverage Management II - Theory (MHM2FBMI)	C01	✓			✓	✓				✓			
Food & Beverage Management II - Theory (MHM2FBMI)	C02	✓			✓	✓				✓			
Food & Beverage Management II - Theory (MHM2FBMI)	C03	✓	✓		✓	✓				✓			
Food & Beverage Management II - Theory (MHM2FBMI)	C04	✓	✓		✓	✓	✓			✓			
Food & Beverage Management II - Practical (MHM2FBMII)	C01	✓		✓	✓	✓			✓	✓			
Food & Beverage Management II - Practical (MHM2FBMII)	C02	✓		✓	✓	✓			✓	✓			
Food & Beverage Management II - Practical (MHM2FBMII)	C03	✓		✓		✓				✓			
Food & Beverage Management II - Practical (MHM2FBMII)	C04	✓		✓	✓								
Food & Beverage Management II - Practical (MHM2FBMII)	C05	✓				✓				✓			
Rooms Division Management II - Theory (MHM2RDMI)	C01	✓		✓		✓	✓			✓			
Rooms Division Management II - Theory (MHM2RDMI)	C02					✓	✓			✓			
Rooms Division Management II - Theory (MHM2RDMI)	C03	✓				✓	✓			✓	✓	✓	
Rooms Division Management II - Theory (MHM2RDMI)	C04	✓		✓		✓							
Rooms Division Management II - Theory (MHM2RDMI)	C05	✓		✓		✓				✓			
Rooms Division Management II - Practical (MHM2RDMII)	C01	✓			✓	✓	✓		✓				
Rooms Division Management II - Practical (MHM2RDMII)	C02						✓		✓			✓	

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Practical (MHM2RDMI)													
Rooms Division Management II - Practical (MHM2RDMI)	C03	✓					✓			✓			
Rooms Division Management II - Practical (MHM2RDMI)	C04	✓				✓				✓			
Marketing Management - Theory (MHM2MMI)	C01	✓	✓	✓	✓	✓	✓		✓	✓		✓	
Marketing Management - Theory (MHM2MMI)	C02	✓	✓	✓	✓								
Marketing Management - Theory (MHM2MMI)	C03	✓	✓	✓	✓								
Marketing Management - Theory (MHM2MMI)	C04	✓	✓	✓	✓	✓					✓		
Marketing Management - Theory (MHM2MMI)	C05		✓				✓					✓	
Technology in Hospitality & Tourism - Theory (MHM2THTI)	C01	✓					✓			✓			
Technology in Hospitality & Tourism - Theory (MHM2THTI)	C02	✓	✓							✓			
Technology in Hospitality & Tourism - Theory (MHM2THTI)	C03				✓	✓			✓	✓	✓		
Technology in Hospitality & Tourism - Theory (MHM2THTI)	C04					✓		✓		✓	✓		
Talent Acquisition and Development - Theory (MHM2TADI)	C01		✓	✓	✓	✓	✓		✓		✓	✓	✓
Talent Acquisition and Development - Theory (MHM2TADI)	C02	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	
Talent Acquisition and Development - Theory (MHM2TADI)	C03	✓		✓	✓	✓	✓	✓	✓		✓	✓	
Talent Acquisition and Development - Theory (MHM2TADI)	C04				✓	✓			✓		✓	✓	
Communication Skills - Theory (MHM2CSI)	C01	✓		✓	✓	✓	✓			✓			
Communication Skills - Theory (MHM2CSI)	C02	✓		✓		✓	✓			✓	✓		
Communication Skills - Theory (MHM2CSI)	C03	✓		✓		✓	✓			✓	✓		
Communication Skills - Theory (MHM2CSI)	C04	✓		✓		✓	✓			✓	✓		
Advanced Food and Beverage Management - Theory (MHM3AFBMI)	C01	✓		✓		✓				✓			
Advanced Food and Beverage Management - Theory (MHM3AFBMI)	C02	✓		✓		✓				✓			
Advanced Food and Beverage Management - Theory (MHM3AFBMI)	C03	✓		✓		✓				✓		✓	
Advanced Food and Beverage Management - Theory (MHM3AFBMI)	C04	✓				✓				✓			
Advanced Food and Beverage Management - Theory (MHM3AFBMI)	C05	✓		✓		✓	✓			✓	✓		
Advanced Food and Beverage Management - Practical	C01	✓		✓		✓				✓		✓	

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MHM3AFBMII)													
Advanced Food and Beverage Management – Practical (MHM3AFBMII)	C02	✓					✓			✓			✓
Advanced Food and Beverage Management – Practical (MHM3AFBMII)	C03	✓		✓			✓			✓			✓
Advanced Food and Beverage Management – Practical (MHM3AFBMII)	C04	✓					✓	✓	✓	✓	✓		✓
Advanced Food and Beverage Management – Practical (MHM3AFBMII)	C05						✓			✓			
Advanced Rooms Division Management – Theory (MHM3ARDMI)	C01	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		
Advanced Rooms Division Management – Theory (MHM3ARDMI)	C02			✓	✓	✓			✓	✓	✓		
Advanced Rooms Division Management – Theory (MHM3ARDMI)	C03	✓					✓	✓	✓	✓	✓		
Advanced Rooms Division Management – Theory (MHM3ARDMI)	C04	✓					✓				✓		
Advanced Rooms Division Management - Practical (MHM3ARDMI)	C01	✓		✓			✓	✓					
Advanced Rooms Division Management - Practical (MHM3ARDMI)	C02	✓		✓				✓	✓	✓			
Advanced Rooms Division Management - Practical (MHM3ARDMI)	C03	✓		✓				✓	✓			✓	✓
Advanced Rooms Division Management - Practical (MHM3ARDMI)	C04	✓						✓	✓		✓		
Advanced Rooms Division Management - Practical (MHM3ARDMI)	C05	✓		✓			✓				✓		
Food Science and Nutrition – Theory (MHM3FSNI)	C01	✓	✓		✓	✓						✓	
Food Science and Nutrition – Theory (MHM3FSNI)	C02	✓	✓		✓	✓				✓			
Food Science and Nutrition – Theory (MHM3FSNI)	C03	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		
Food Science and Nutrition – Theory (MHM3FSNI)	C04		✓				✓			✓			
Quantitative Methods and Research Methodology – Theory (MHM3QMRMI)	C01	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		
Quantitative Methods and Research Methodology – Theory (MHM3QMRMI)	C02							✓	✓	✓	✓		
Quantitative Methods and Research Methodology – Theory (MHM3QMRMI)	C03	✓	✓					✓	✓	✓	✓		

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(MHM3QMRMI)													
Quantitative Methods and Research Methodology – Theory (MHM3QMRMI)	C04	✓	✓	✓		✓	✓		✓				
Safety, Security and Crisis Management – Theory (MHM3SSCMI)	C01	✓	✓	✓	✓	✓	✓		✓			✓	✓
Safety, Security and Crisis Management – Theory (MHM3SSCMI)	C02	✓	✓	✓		✓			✓	✓		✓	✓
Safety, Security and Crisis Management – Theory (MHM3SSCMI)	C03	✓	✓	✓		✓	✓		✓			✓	✓
Safety, Security and Crisis Management – Theory (MHM3SSCMI)	C04	✓				✓	✓	✓	✓	✓			
Soft Skills – Theory (MHM3SSI)	C01			✓	✓	✓	✓		✓	✓			
Soft Skills – Theory (MHM3SSI)	C02	✓		✓	✓	✓	✓		✓				
Soft Skills – Theory (MHM3SSI)	C03	✓		✓	✓	✓	✓						
Soft Skills – Theory (MHM3SSI)	C04	✓		✓		✓	✓						
22 Weeks Industrial Training (MHM4ITII)	C01	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
22 Weeks Industrial Training (MHM4ITII)	C02	✓		✓		✓			✓	✓			
22 Weeks Industrial Training (MHM4ITII)	C03			✓	✓				✓		✓	✓	✓
22 Weeks Industrial Training (MHM4ITII)	C04							✓	✓	✓			
22 Weeks Industrial Training (MHM4ITII)	C05	✓	✓	✓	✓	✓							
22 Weeks Industrial Training (MHM4ITII)	C06										✓	✓	✓
MICE (Meeting, Incentives, Conventions, Exhibitions) Management - Theory (MHM5MICEMI)	C01	✓	✓		✓	✓			✓			✓	
MICE (Meeting, Incentives, Conventions, Exhibitions) Management - Theory (MHM5MICEMI)	C02	✓		✓	✓	✓	✓	✓	✓	✓			
MICE (Meeting, Incentives, Conventions, Exhibitions) Management - Theory (MHM5MICEMI)	C03	✓			✓	✓		✓	✓				
MICE (Meeting, Incentives, Conventions, Exhibitions) Management - Theory (MHM5MICEMI)	C04		✓		✓	✓					✓	✓	
Entrepreneurship Development – Theory (MHM5EDI)	C01	✓	✓	✓	✓	✓			✓		✓	✓	
Entrepreneurship Development – Theory (MHM5EDI)	C02					✓	✓	✓	✓	✓			
Entrepreneurship Development – Theory (MHM5EDI)	C03					✓	✓		✓		✓	✓	✓
Entrepreneurship Development – Theory (MHM5EDI)	C04	✓	✓	✓	✓	✓							

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Theory (MHM5EDI)													
Entrepreneurship Development – Theory (MHM5EDI)	C05			✓	✓	✓	✓	✓	✓	✓			
Business & Hospitality Law – Theory (MHM5BHLL)	C01	✓	✓	✓	✓	✓					✓		
Business & Hospitality Law – Theory (MHM5BHLL)	C02	✓		✓	✓	✓							✓
Business & Hospitality Law – Theory (MHM5BHLL)	C03	✓	✓	✓	✓	✓				✓		✓	✓
Business & Hospitality Law – Theory (MHM5BHLL)	C04	✓		✓	✓	✓					✓	✓	
Food Safety and Hygiene – Theory (MHM5FSHI)	C01	✓	✓		✓	✓					✓		
Food Safety and Hygiene – Theory (MHM5FSHI)	C02		✓	✓	✓	✓					✓		✓
Food Safety and Hygiene – Theory (MHM5FSHI)	C03				✓	✓					✓		✓
Food Safety and Hygiene – Theory (MHM5FSHI)	C04	✓			✓	✓				✓			
Food Safety and Hygiene – Theory (MHM5FSHI)	C05	✓	✓	✓	✓	✓				✓			✓
Service Operations Excellence and Innovation – Theory (MHM5SOEI)	C01	✓	✓	✓	✓	✓				✓			✓
Service Operations Excellence and Innovation – Theory (MHM5SOEI)	C02	✓	✓	✓	✓	✓			✓	✓	✓		
Service Operations Excellence and Innovation – Theory (MHM5SOEI)	C03	✓	✓	✓	✓	✓			✓	✓	✓		
Service Operations Excellence and Innovation – Theory (MHM5SOEI)	C04	✓			✓	✓	✓	✓	✓	✓	✓		
Service Operations Excellence and Innovation – Theory (MHM5SOEI)	C05	✓	✓	✓	✓	✓	✓			✓		✓	
Resort Management – Theory (MHM5RMI)	C01	✓		✓	✓	✓						✓	✓
Resort Management – Theory (MHM5RMI)	C02	✓	✓	✓	✓	✓					✓	✓	
Resort Management – Theory (MHM5RMI)	C03	✓		✓	✓	✓							
Resort Management – Theory (MHM5RMI)	C04	✓			✓	✓	✓	✓	✓	✓	✓	✓	
Management of Restaurants and Entertainment Centers – Theory (MHM5MRECI)	C01	✓	✓	✓		✓							
Management of Restaurants and Entertainment Centers – Theory (MHM5MRECI)	C02	✓	✓	✓	✓	✓					✓	✓	✓
Management of Restaurants and Entertainment Centers – Theory (MHM5MRECI)	C03	✓		✓	✓	✓	✓	✓	✓	✓			
Management of Restaurants and Entertainment Centers – Theory (MHM5MRECI)	C04	✓	✓	✓	✓	✓					✓	✓	✓
Banquet Operations Management – Theory (MHM5BOMI)	C01	✓		✓		✓	✓	✓	✓	✓		✓	
Banquet Operations Management – Theory (MHM5BOMI)	C02	✓	✓	✓	✓	✓				✓			
Banquet Operations Management – Theory (MHM5BOMI)	C03	✓			✓	✓	✓	✓	✓	✓		✓	

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Theory (MHM5BOMI)													
Banquet Operations Management - Theory (MHM5BOMI)	C04	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Lifestyle Management - Theory (MHM5LMI)	C01	✓	✓		✓	✓							✓
Lifestyle Management - Theory (MHM5LMI)	C02	✓	✓		✓	✓	✓	✓				✓	✓
Lifestyle Management - Theory (MHM5LMI)	C03	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Lifestyle Management - Theory (MHM5LMI)	C04	✓			✓	✓	✓		✓		✓	✓	
Event Planning and Coordination - Theory (MHM5EPCI)	C01	✓	✓	✓	✓	✓							✓
Event Planning and Coordination - Theory (MHM5EPCI)	C02	✓			✓	✓	✓		✓		✓	✓	
Event Planning and Coordination - Theory (MHM5EPCI)	C03	✓	✓	✓	✓	✓	✓	✓	✓	✓			
Event Planning and Coordination - Theory (MHM5EPCI)	C04	✓			✓	✓	✓		✓	✓	✓	✓	
Practical & FAQ Classes for Food & Beverage Management - Practical (MHM5FBMII)	C01	✓		✓		✓	✓	✓	✓	✓			✓
Practical & FAQ Classes for Food & Beverage Management - Practical (MHM5FBMII)	C02	✓					✓			✓		✓	
Practical & FAQ Classes for Food & Beverage Management - Practical (MHM5FBMII)	C03	✓	✓			✓				✓		✓	
Practical & FAQ Classes for Food & Beverage Management - Practical (MHM5FBMII)	C04	✓	✓	✓	✓	✓	✓		✓		✓	✓	✓
Practical & FAQ Classes for Food & Beverage Management - Practical (MHM5FBMII)	C05	✓		✓	✓	✓					✓		✓
Practical & FAQ Classes for Rooms Division Management - Practical (MHM5RDMIII)	C01	✓			✓	✓	✓			✓		✓	✓
Practical & FAQ Classes for Rooms Division Management - Practical (MHM5RDMIII)	C02	✓	✓	✓	✓	✓		✓	✓				✓
Practical & FAQ Classes for Rooms Division Management - Practical (MHM5RDMIII)	C03	✓	✓	✓	✓	✓		✓		✓			
Practical & FAQ Classes for Rooms Division Management - Practical (MHM5RDMIII)	C04	✓	✓	✓	✓	✓			✓	✓			
Practical & FAQ Classes for Rooms Division Management - Practical (MHM5RDMIII)	C05	✓			✓	✓	✓			✓	✓	✓	
Business Ethics and Corporate Governance - Theory (MHMBECGI)	C01	✓	✓	✓	✓	✓	✓				✓	✓	
Business Ethics and Corporate Governance - Theory (MHMBECGI)	C02	✓		✓	✓	✓					✓		
Business Ethics and Corporate Governance - Theory (MHMBECGI)	C03	✓	✓	✓	✓	✓							
Business Ethics and Corporate Governance - Theory (MHMBECGI)	C04	✓			✓	✓					✓	✓	

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Governance - Theory (MHMBECGI)													
Business Ethics and Corporate Governance - Theory (MHMBECGI)	C05	✓	✓	✓	✓	✓					✓		✓
Strategies for Competitive Advantage – Theory (MHM6SCAI)	C01	✓	✓	✓	✓	✓			✓		✓	✓	✓
Strategies for Competitive Advantage – Theory (MHM6SCAI)	C02	✓	✓	✓	✓	✓			✓		✓	✓	✓
Strategies for Competitive Advantage – Theory (MHM6SCAI)	C03	✓			✓	✓	✓	✓	✓	✓			
Strategies for Competitive Advantage – Theory (MHM6SCAI)	C04				✓	✓			✓		✓	✓	✓
Strategies for Competitive Advantage – Theory (MHM6SCAI)	C05		✓	✓	✓	✓		✓	✓	✓			
Strategies for Competitive Advantage – Theory (MHM6SCAI)	C06	✓			✓	✓	✓		✓		✓		
Cross Cultural Management – Theory (MHM6CCMI)	C01		✓	✓	✓	✓						✓	✓
Cross Cultural Management – Theory (MHM6CCMI)	C02		✓	✓	✓	✓			✓			✓	
Cross Cultural Management – Theory (MHM6CCMI)	C03	✓			✓	✓	✓		✓			✓	
Cross Cultural Management – Theory (MHM6CCMI)	C04	✓	✓	✓	✓	✓	✓		✓			✓	
Cross Cultural Management – Theory (MHM6CCMI)	C05			✓	✓	✓					✓	✓	✓
Cross Cultural Management – Theory (MHM6CCMI)	C06	✓			✓	✓			✓		✓	✓	✓
Green Practices for Hospitality Sector – Theory (MHM6GPHSI)	C01	✓	✓	✓	✓	✓			✓				✓
Green Practices for Hospitality Sector – Theory (MHM6GPHSI)	C02	✓	✓	✓	✓	✓					✓		
Green Practices for Hospitality Sector – Theory (MHM6GPHSI)	C03				✓	✓	✓			✓		✓	
Green Practices for Hospitality Sector – Theory (MHM6GPHSI)	C04			✓	✓	✓	✓		✓	✓		✓	
Green Practices for Hospitality Sector – Theory (MHM6GPHSI)	C05	✓	✓	✓	✓	✓			✓	✓	✓		✓
Food and Beverage Journalism – Theory (MHM6FBJI)	C01	✓	✓	✓	✓	✓	✓		✓	✓			
Food and Beverage Journalism – Theory (MHM6FBJI)	C02		✓		✓	✓	✓		✓		✓	✓	
Food and Beverage Journalism – Theory (MHM6FBJI)	C03	✓	✓	✓	✓	✓	✓			✓			
Food and Beverage Journalism – Theory (MHM6FBJI)	C04	✓			✓	✓	✓		✓	✓			
Equipment and Material Management – Theory (MHM6EMMI)	C01	✓		✓	✓	✓	✓	✓	✓	✓			✓
Equipment and Material Management – Theory (MHM6EMMI)	C02	✓		✓	✓	✓		✓		✓			
Equipment and Material Management – Theory (MHM6EMMI)	C03	✓			✓	✓		✓	✓	✓			
Equipment and Material Management – Theory (MHM6EMMI)	C04	✓		✓	✓	✓	✓	✓	✓	✓			

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(MHM6EMMI)													
Shopping and Retail Management - Theory (MHM6SRMI)	C01	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Shopping and Retail Management - Theory (MHM6SRMI)	C02	✓			✓	✓	✓		✓	✓	✓	✓	✓
Shopping and Retail Management - Theory (MHM6SRMI)	C03				✓	✓			✓				
Shopping and Retail Management - Theory (MHM6SRMI)	C04	✓		✓	✓	✓	✓		✓	✓	✓		
Shopping and Retail Management - Theory (MHM6SRMI)	C05	✓	✓	✓	✓	✓	✓	✓	✓			✓	
Social Media Marketing - Theory (MHM6SMMI)	C01	✓	✓		✓	✓	✓	✓	✓	✓		✓	
Social Media Marketing - Theory (MHM6SMMI)	C02	✓			✓	✓	✓	✓	✓	✓		✓	
Social Media Marketing - Theory (MHM6SMMI)	C03	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	
Social Media Marketing - Theory (MHM6SMMI)	C04	✓			✓	✓			✓	✓	✓	✓	
Health, Wellness, & Spa Management - Theory (MHM6HWSMI)	C01	✓	✓	✓	✓	✓			✓	✓	✓	✓	
Health, Wellness, & Spa Management - Theory (MHM6HWSMI)	C02	✓	✓	✓	✓	✓			✓		✓		
Health, Wellness, & Spa Management - Theory (MHM6HWSMI)	C03	✓			✓	✓			✓	✓	✓	✓	
Health, Wellness, & Spa Management - Theory (MHM6HWSMI)	C04	✓	✓	✓	✓	✓			✓			✓	✓
PR and Relationship Marketing for Image Building - Theory (MHM6PRRMI)	C01	✓	✓		✓	✓	✓		✓	✓	✓	✓	
PR and Relationship Marketing for Image Building - Theory (MHM6PRRMI)	C02	✓	✓	✓	✓	✓	✓		✓		✓	✓	✓
PR and Relationship Marketing for Image Building - Theory (MHM6PRRMI)	C03	✓	✓	✓	✓	✓	✓			✓			
PR and Relationship Marketing for Image Building - Theory (MHM6PRRMI)	C04	✓			✓	✓	✓			✓			
Report & Presentation (MHM6PRHII)	C01	✓	✓		✓	✓	✓	✓	✓	✓			
Report & Presentation (MHM6PRHII)	C02				✓	✓	✓	✓	✓	✓			
Report & Presentation (MHM6PRHII)	C03	✓			✓	✓	✓	✓	✓				
Report & Presentation (MHM6PRHII)	C04	✓	✓		✓	✓	✓	✓	✓	✓			
Report & Presentation (MHM6PRHII)	C05	✓			✓	✓	✓	✓	✓	✓	✓		
Report & Presentation (MHM6PRHII)	C06	✓			✓	✓	✓	✓	✓	✓	✓		
Report & Presentation	C07	✓			✓	✓	✓			✓			

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(MHM6PRHII)														
Report & Presentation (MHM6PRHII)	C08				✓	✓	✓	✓	✓					

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