



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

PROGRAMME OUTCOMES

B.Sc. International Hospitality Management

1. The Program prepares the students to enter the world of hospitality as leaders and managers with a strategic approach to business. Further, education and professional training gained in the field of hospitality services, enable students to become entrepreneurs in the hospitality service as well.
2. Acquire knowledge, and skills which makes students extremely employable in the hospitality industry as they will be able to apply their skills in their professional career.
3. To interpret the fundamental principles of essential hospitality and tourism business functions.

B.Sc. CULINARY ARTS

1. Identify the techniques, science and artistry behind the preparation of dishes in a professional kitchen.
2. Apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation.
3. Ensure safe operation of the kitchen and all aspects of food preparation to promote healthy workspaces, responsible kitchen management and efficient use of resources.
4. Apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.



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M.Sc. International Hospitality and Tourism Management

1. Apply knowledge and skills associated with problem solving, creative and critical thinking, reflection and decision making, for effective functioning in hospitality and tourism industry.
2. Gain administrative and leadership skills that prepare students for management careers in a variety of exciting and worldwide hospitality and tourism operations.
3. Demonstrate professional ethics, provide leadership, display personal and global responsibility, and work effectively as a team member.