

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY: PROGRAM OUTCOMES

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| PO1 | Hospitality Management Knowledge | Apply the knowledge of Hospitality Management, Culinary Science, Human Resource Management, Communication Skills and Marketing to the solution of Hospitality and Tourism World. |
| PO2 | Problem Analysis | Identification of problems of Hospitality Industry, Formulation, Research Literature, and analyze complex Hospitality Management problems reaching substantiated conclusions using Principles of Hospitality. |
| PO3 | Project Development and Solutions | Develop and study the project case related to Hospitality Industry and Designing and Developing Solutions. |
| PO4 | Modern Management Methods | Create and integrate new solutions and adopt new methods of Culinary Science and Management Practices with an understanding of the limitations. |
| PO5 | The Hospitality Professionals and Society | Creation and Application of Hospitality Knowledge to serve the society. |
| PO6 | Environment and Sustainability | Understand the impact of the Hospitality Education and Culinary Science on society and environments for Sustainable Development. |
| PO7 | Ethics | <ul style="list-style-type: none"> • Apply the ethical principles and commit to professional ethics and responsibilities and norms of the Hospitality Management Practices. • Respect of Tourists/Guests and Colleagues that encompasses without prejudice diversity of the background, language in culture. • An understanding of Tourist's/Guest's right particularly with regard to confidentiality. |
| PO8 | Individual and Team Work | Function effectively as an individual, and as a member or leader in diverse teams, and in Multidisciplinary Hospitality Settings. |
| PO9 | Communication | Communicate effectively with teams, leaders as well as societies such as, being able to comprehend and write effective reports and design documentation, make effective presentations, and give & receive clear instructions. |
| PO10 | Management & Culinary Skills | Develop management skills and learn culinary skills for a successful career as a Hospitality Management Professional. |
| PO11 | Critical Thinking | Develop critical thinking skills and apply them to complex problems. |
| PO12 | Social Interaction | Demonstrate the attitude favorable to the field of Hospitality Tourism and elicit views of others, mediate disagreements and help to reach conclusions in large Hospitality Group Settings. |

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| PO13 | Effective Citizenship | Develop to work as team with empathy and sensitivity towards others, the ability to act with an informed awareness of issues and participate in civic life through volunteering contexts. |
| PO14 | Self-Directed and Learning | Acquire the ability to engage in independent and life-long learning in the broadest context of socio-cultural changes of Hospitality Industry. |

