## **PSO FOR BHMCT**

- PSO 1 To provide high quality learning opportunity and experiences, necessary to enable students to acquire the required skills and become caring, knowledgeable, competent and confident to understand the nature and basic concept of Hospitality, Culinary Science, Nutrition and Management.
- PSO 2 To enhance intellectual and self evaluative approach of Hospitality Education to analyze relationship among Guests/Tourists, Hosts/Food Service Operations
- PSO3 To prepare Hospitality Professional to perform procedure as per the Laboratory Standards in the areas of Food Production, Food & Beverage Service, Front Office and Housekeeping to assume their role as effective leader of the Hospitality Professional Team.
- PSO 4 To inculcate Hospitality Professional Attitudes and Ethical Values