

ROYAL UNIVERSITY OF DHAKA
Department of Hotel Management and Tourism
Programs: BHMT
Final Examination, Fall-2020
Assignment Topics

Instructions

➤ **Assignment Format:**

- (a). Length of the assignment will be 2000 to 3000 words.
- (b). Must be in three part such as theoretical frame work, body of the text and conclusion along with cited reference (if applicable) at the end.
- (c). Font size will be 12 points and line's space 1.5. Times New Roman font will be preferred. Page margin will be 1 inch in all sides.
- (d). Printed on offset white paper size A4.

➤ **Font Cover Page Format:**

- (a). Course Code & Course Title, (b). Assignment Topic, (c). Exam's Name, (d). Student's Name, (e). Student's Id No. (f). Semester's Name and Year, (g). Course Teacher's Name and Designation, (h). Department's Name, and (i). University's Name and Address.

➤ **Marks Distribution:**

Assignment	40 Marks
Viva voce (Viva Exam)	10 Marks
Total	50 Marks

➤ **Last Date of Submission: (Must be Sent to Course Teacher's E-mail Address)**

- Students will be called for a **Viva voce** for each of their courses by their respective course teachers as per Exam routine published later on by the Office of the Controller of Examinations.

In order to attend the Viva voce, students are requested to follow the given Zoom links from their course teachers in our facebook group (<https://www.facebook.com/groups/rudhmtonlineclass>) according to the schedule.

N.B. Students can also attend in their Viva Exams over phone by making prior contact with the course teachers (if facilities are unavailable).

Sl	Course Code	Course Title	Title of Assignment	Course Teacher
1	HMT 232	Service and Quality Assurance in hotel and tourism	Identify the factors of customer satisfaction and Relate those factors with the customer expectation to satisfy customer in the hospitality sector.	Mr. Malay Sarker sarker.malay@royal.edu.bd Cell: 01712660522
2	HMT 323	Hotel and Tourism Law	Compare agreement with contract and Determine the essential elements that need to be fulfilled to make a contract according to law.	Mr. Malay Sarker sarker.malay@royal.edu.bd Cell: 01712660522
3	HMT 422	Food & Beverage Control	Identify standard purchase specification for purchasing and Examine the impact of purchase specification to reduce the wastage.	Mr. Malay Sarker sarker.malay@royal.edu.bd Cell: 01712660522
4	HMT 209	Food and Beverage Service Operations II	Identify the aperitif and Determine the knowledge of food and wine combination in planning of menu.	Mr. Malay Sarker sarker.malay@royal.edu.bd Cell: 01712660522
5	HMT 434	Sustainable and Ecotourism	Recognize NGO and Evaluate the contribution of NGOs for the development of ecotourism.	Mr. Malay Sarker sarker.malay@royal.edu.bd Cell: 01712660522
6	HMT 304	HRM in Hotel and Tourism	Make a difference between socialization and orientation; Evaluate the benefits of general property and specific job orientation.	Mr. Malay Sarker sarker.malay@royal.edu.bd Cell: 01712660522
7	HMT 101	Introduction to Hotel and Tourism	Classify the impacts of tourism and Examine the impacts of Covid-19 in the tourism of Bangladesh.	Mr. Malay Sarker sarker.malay@royal.edu.bd Cell: 01712660522
8	HMT 431	Tourism Planning and Development	Clarify the contribution of tourism planning and Explore social representation of tourism planning for the development of tourism.	Mr. Solaiman K Bhuiyan kabir.solaiman@royal.edu.bd Cell:01675937876
9	HMT 106	Professional Cookery	Classify basic sauces and explore the significance of using sauces in culinary art.	Mr. Solaiman K Bhuiyan kabir.solaiman@royal.edu.bd Cell:01675937876