

FUTURE PLAN OF ACTION

Effective strategic planning plays a crucial role in realizing the Vision and Mission of an institution. BCIHMCT, with a vision to emerge as the foremost institution in Hotel Management & Catering Technology, is dedicated to cultivating dynamic leaders in the hospitality industry. This involves integrating knowledge and skills imparted by dedicated and expert faculty members from the hospitality sector, aligning with a meticulously planned course of action for the upcoming academic year. The forthcoming academic year will witness a strategic plan emphasizing diverse methodologies and extracurricular activities for comprehensive student development. The institute's primary focus will persist in delivering effective teaching and fostering a research-oriented environment to fulfill its mission and objectives. The curriculum of the Institute is designed keeping in mind the latest industry trends and needs. Strengthening the **Innovation and Incubation cell** and provision of more learning opportunities to students for honing their entrepreneurship skills shall be one of the key focus during the next session. The Institute is also intent on **starting advanced specialization and certificate courses** in coordination with the Guru Gobind Singh Indraprastha University. Strengthening the Industry Institute tie ups for developing global industry leaders to realize the Vision of the Institute shall be emphasized upon.

1. **Setting up a Tinkering/ Innovation Lab:** A creative space for innovation and hands-on learning will be developed, for the students to perfect their skills before entering the hospitality industry. The lab will be equipped with latest equipment and technology. Practical workshops will be regularly organized and student participation will be tracked. Students can practice, develop and create innovative recipes for culinary advancement.
2. **Infrastructural Upgrade:**
 - a. **Washroom Renovation:** Existing washrooms will be upgraded with modern fixtures, and fittings. One of the washrooms will also be modified keeping in mind the needs of specially abled.
 - b. **Reception Area Up gradation:** The reception will be revamped to be more welcoming, with updated décor, modern designs and digital information displays.

- c. **Working Laundry:** An in house laundry will be set up for students so that the students can have access to latest equipment for hands on training and up gradation of their academic knowledge through practical involvement.
 - d. **Fixing of Cameras** in Laboratories for Safety reasons
 - e. **Interior upgradation** in Conference hall/ Restaurants
- 3. **Female Attendant:** A dedicated female attendant will be hired to provide support in female-only areas, ensuring safety and hygiene.
- 4. **Counseling & Career Guidance:** BCIHMCT believes in providing counseling services, career counseling guidance, and soft skills training to help students succeed in the hospitality industry. The Communication and soft skills department of the Institute will be working with all the more rigor to groom hospitality professionals ready for the Industry.
- 5. **International MOUs:** Establish Memorandums of Understanding (MOUs) with international universities for student and faculty exchange programs, joint research, and global exposure, fostering academic growth and collaboration shall be accentuated for comprehensive student development

These initiatives will be rolled out in phases, with regular monitoring and feedback to ensure their success. BCIHMCT also values the expertise and dedication of the faculty. Institute has initiated the financial support initiatives to enhance the professional development and research endeavors of the faculty members. By investing in our educators, we aim to foster a dynamic and thriving academic community that contributes to the overall excellence of our institution. The Institute offers learning opportunities to its educators as well through the provision of faculty training in hotels, to enrich their teaching methodologies and industry insights. By providing hands-on experiences in hospitality settings, we ensure our educators stay abreast of the latest trends, enhancing the overall quality of education and preparing students for real-world challenges in the dynamic field of hospitality