



UNIVERSITY SCHOOL OF MANAGEMENT STUDIES



PROF. NEENA SINHA
DEAN

USMS/HRM/2018-19/487

Dated: July 10th, 2018


To,

The Director
Bhawan Datta Handiwala Institute of Hotel Management and
Catering Technology,
New Delhi.

Subject: Approval of Revision of Scheme & Syllabus of Bachelor in Hotel Management and Catering Technology, to be implemented from the Academic Session 2018-19.

This is to inform you that the Academic Council of the University in its 44th Meeting held on 30th May, 2018 has approved the Revision of Scheme & Syllabus of Bachelor in Hotel Management and Catering Technology, to be implemented from the Academic Session 2018-19.

You are accordingly requested to take further necessary action in this regard for the implementation of the above mentioned Scheme & Syllabus.


(Prof. Neena Sinha)
Dean





Feedback Analysis Report

(Based on the recommendations received from Ms. Sangeetha Gandhi, Vice President- Oberoi's Center for Learning & Development)

Referring to the email dated 31st Jan 2020, subject cited: "Suggestions to revise Hotel Management syllabus", and subsequent email date 24th Sept. 2021 following suggestions/recommendations were received from Oberoi's Center for Learning & Development:-

1. Many students these days do not use reference books, so we suggest including websites or Instagram handles for students to learn.
2. Chef Bali's observation- there are many groups on Facebook that talk about regional foods, modern plating, Michelin style food. Giving the students to be a part of the group will enhance their level and understanding of being a professional chef.
3. In Front Office, we have suggested a few changes which is given in the excel attached to this mail. The changes are semesters 4-7 and highlighted in yellow.

Subject Code & Title	Content on which Feedback Received	Suggestions/Recommendations
BHCT 204: FRONT OFFICE MANAGEMENT - II	<p>UNIT 1 The Hospitality Industry as an International Business - International Hotel Business (Definition, Development and Ownership), Hospitality Industry as a Service Export and Service Industry Earnings, International Travel and Hospitality Service Providers, Motivations for Global Expansion, Fundamental Operational Principles Associated to International Hospitality Industry</p> <p>UNIT 2 Front Office Accounting & Credit Control - The Front office Accounting Cycle: (Creation, Maintenance and Settlement of Accounts), Types of Postings, Accounts <u>Correction/Amendment</u>, Accounts Allowance, Accounts Transfer, Types of Folio (Non-Guest Folio, Guest Folio, Master Folio, Split</p>	<p>Unit -1 can be put as group discussion rather than being covered as a unit. Pre-reading material could be given to the students and then discussion can happen in class</p> <p>Unit -2 is too detailed. It is recommended that front office accounting can be made more relevant and practical. One marked in red ink can be removed</p>




	Folio), Types of Voucher: (Correction Voucher, Paid Out Voucher, Cash Voucher, Allowance Voucher, Correction Voucher. Room Rate Change Voucher). City Ledger, Visitor Tabular Ledger, Credit Control at Various Stages of Guest Cycle, Internal Control in Front Office (Front office Cash Sheet, Cash Banks, Petty Cash)	
BHCT 303/ 304 ADVANCED FRONT OFFICE MANAGEMENT	UNIT-2 Tariff Decisions (Cost & Pricing) - Traditional Pricing Strategies (Hubbart Formula, Rule of Thumb), Completion Mapping (Contribution Prices Strategies), Web Influenced Pricing Strategies, Occupancy and Revenue Reports	Traditional Methods of Pricing can be replaced by current strategies such as BAR/Demand Based
BHCT 413 : REVENUE MANAGEMENT		This subject is too technical at Graduate Level. May be can include only introduction to Revenue Management
FOOD & BEVERAGE OPERATIONS & MANAGEMENT	Food & Beverage Financials	Introduce basic F&B financials early on in the curriculum either in 3 rd Or 4 th Semester to help students understanding F&B Control in Fourth Year

Feedback Review

1. Many students these days do not use reference books, so we suggest including websites or Instagram handles for students to learn.
2. Chef Bali's observation- there are many groups on Facebook that talk about regional foods, modern plating, Michelin style food. Giving the students to be a part of the group will enhance their level and understanding of being a professional chef.
3. Introduce basic F&B financials early on in the curriculum either in 3rd Or 4th Semester to help students understanding F&B Control in Fourth Year
4. In Front Office, Some suggestions were recommended in Front Office Syllabus and same were discussed with Departments HOD's & Concerned Committee members. These suggestions will be taken into consideration while drafting new curriculum for BHMCT Course amidst NEP laid by UGC, Govt. of India

[Handwritten signature]



Arvind

Dr. Arvind Kumar Saraswati,
Academic Coordinator,
Convener- Syllabus Revision/Modification Committee
BCIHMCT

Cc: Director, Administrative Coordinator, Programme Coordinator; HOD- Food Production,
Food & Beverage Service, Front Office, Housekeeping; Examinations; Training & Placement;
Library; All Concerned Faculties.

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Handwritten signature in blue ink





RE: External: Feedback Requested on Newly Drafted Curriculum of Hotel Management

2 messages

Sangeetha Gandhi

Fri, Sep 24, 2021 at 3:2

<Sangeetha.Gandhi@oberoigroup.com>

PI

To: Arvind Kumar Saraswati <arvind@bcihmct.ac.in>, Director BC IHMCT
<director@bcihmct.ac.in>

Dear Dr Saraswati,

Please find attached our feedback on the Front Office and F&B Service curriculum. The others are also more or less fine. Given below are a couple of suggestions:

1. Many students these days do not use reference books, so we suggest to include websites or Instagram handles for students to learn.
2. Chef Bali's observation- there are many groups on Facebook that talk about regional foods, modern plating, Michelin style food. Giving the students to be a part of the group will enhance their level and understanding of being a professional chef.

I hope our feedback is of use to you. I wish you success with the implementation of NEP.




THANK you and warm regards,

Sangeetha Gandhi

This mail is classified as 'External' by Sangeetha.Gandhi on September 24, 2021 at 15:28:27.

From: Arvind Kumar Saraswati [mailto:arvind@bcihmct.ac.in]

Sent: 09 September 2021 13:21

To: Sangeetha Gandhi <Sangeetha.Gandhi@oberoigroup.com>; Director BCIHMCT <director@bcihmct.ac.in>

Subject: Feedback Requested on Newly Drafted Curriculum of Hotel Management

Dear Dr. Sangeetha,

Greetings from BCIHMCT!!!

I would like to take this opportunity to extend our sincere thanks for providing your valuable feedback on Course Curriculum of Hotel management & Catering Technology through email dated Jan 31, 2020. Your suggestions and recommendation are highly appreciated, thoroughly discussed and well considered in drafting the New Curriculum in compliance with NEP laid by UGC, Govt of India.

The draft of the newly framed Curriculum of Hotel Management is ready and attached herewith in this mail for your kind perusal and consideration. We once again request you to kindly provide your observations and recommendations on the same. Your support in the matter will help us in designing the apt curriculum for the Hotel Management Graduate Program.

Looking forward to hearing from you soon.

Thanks & Regards,



| Academic Coordinator | Research & Consultancy Coordinator |

Banarsidas Chandiwala Institute of Hotel Management and Catering Technology,
New Delhi

Editor- Indian Journal of Applied Hospitality and Tourism Research


Convener- India International Hotel, Travel & Tourism Research Conference


Jury- ART&TUR International Tourism Film Festival, Portugal

Editorial Board Member, International Journal of Food Service and Gastronomy,
Turkey.

Scientific Committee Member, International Virtual Conference on Advance
Scientific Results, Slovakia

2 attachments

 **Curriculum Observation Sheet - F&B.DOCX**
32K

 **Front Office curriculum review.xlsx**
37K

Arvind Kumar Saraswati <arvind@bcihmct.ac.in> Fri, Sep 24, 2021 at 4:21 PM
To: Sangeetha Gandhi <Sangeetha.Gandhi@oberoigroup.com>
Cc: Director BCIHMCT <director@bcihmct.ac.in>

Jear Dr Sangeetha,

Greetings from Team BCIHMCT!

We extend our heartfelt gratitude towards you and your entire team of OCDL for your timely and sincere efforts in helping us enrich the course curriculum of the Hotel Management Graduate Programme through your valuable feedback.

All of your feedback and recommendations are precious to us. Each of your recommendations will certainly be taken into serious consideration for discussion in our upcoming syllabus review committee meeting and subsequently will be incorporated in our course curriculum draft proposal.

We once again thank you for your support in the process and look forward to continuous institute-industry interactions in future.



Dr. Arvind Kumar Saraswati, Assistant Professor
| **Academic Coordinator** | **Research & Consultancy Coordinator** |
Banarsidas Chandiwala Institute of Hotel Management and Catering Technology,
New Delhi
Editor- Indian Journal of Applied Hospitality and Tourism Research
Convener- India International Hotel, Travel & Tourism Research Conference
Jury- ART&TUR International Tourism Film Festival, Portugal
Editorial Board Member, International Journal of Food Service and Gastronomy,
Turkey.
Scientific Committee Member, International Virtual Conference on Advance
Scientific Results, Slovakia

[Quoted text hidden]

Arvind Kumar Saraswati



CHANDIWALA
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
NEW DELHI

Curriculum Observation Sheet | [Year]

CURRICULUM OBSERVATION SHEET

For Newly Proposed Draft of BHMCT Course, August 2021

Draft Page No.....

Subject Code.....

Subject Title: Food and Beverage Operations and Management

Faculty Name: Justin Khodaiji

Department: Food and Beverage Management

Date Submitted: 10th September, 2021.

Observations Made

The overall breakup of practical and theory hours are well designed. There is a good amount of stress laid on both cohorts across all the semesters.

The menus are well designed to give a strong understanding of basic food and beverage knowledge. The advance operations subjects in the later semesters are well tailored to give variety and options in learning.

Recommendations Suggested

The only recommendation I can make is to introduce basic F&B financials early on in the semesters; either in 3 or 4 as this helps understanding controls later. This also helps students understand implications of faulty service and the overall impact on their businesses.






Dr Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

Feedback Requested on Newly Drafted Curriculum of Hotel Management

1 message

Arvind Kumar Saraswati <arvind@bcihmct.ac.in> Thu, Sep 9, 2021 at 1:20 PM
To: Sangeetha.Gandhi@oberoigroup.com, Director BCIHMCT <director@bcihmct.ac.in>

Dear Dr. Sangeetha,

Greetings from BCIHMCT!!!

I would like to take this opportunity to extend our sincere thanks for providing your valuable feedback on Course Curriculum of Hotel management & Catering Technology through email dated Jan 31, 2020. Your suggestions and recommendation are highly appreciated, thoroughly discussed and well considered in drafting the New Curriculum in compliance with NEP laid by UGC, Govt of India.

The draft of the newly framed Curriculum of Hotel Management is ready and attached herewith in this mail for your kind perusal and consideration. We once again request you to kindly provide your observations and recommendations on the same. Your support in the matter will help us in designing the apt curriculum for the Hotel Management Graduate Program.

Looking forward to hearing from you soon.

Thanks & Regards,

Dr. Arvind Kumar Saraswati, Assistant Professor

I Academic Coordinator | Research & Consultancy Coordinator |

Banarsidas Chandiwala Institute of Hotel Management and Catering Technology,
New Delhi

Editor- Indian Journal of Applied Hospitality and Tourism Research


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Editorial Board Member, International Journal of Food Service and Gastronomy,
Turkey.

Scientific Committee Member, International Virtual Conference on Advance
Scientific Results, Slovakia

2 attachments

 Curriculum Observation Sheet.docx



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CHANDLER
ESTATE
NEW JERSEY

Feedback Analysis Report

(Based on the recommendations received from Ms. Sangeetha Gandhi, Vice President- Oberoi's Center for Learning & Development)

Referring to the email dated 31st Jan 2020, subject cited: "Suggestions to revise Hotel Management syllabus", following suggestions/recommendations were received from Oberoi's Center for Learning & Development:-

1. The F&B curriculum is extensive and distributed well. One recommendation we would like to make is if you could include a project in the final semester, wherein the students can be given a live project to open a restaurant and apply all their learning in it. This should be an assessed component in the semester.
2. In Front Office, we have suggested a few changes which is given in the excel attached to this mail. The changes are semesters 4-7 and highlighted in yellow.

Subject Code & Title	Content on which Feedback Received	Suggestions/Recommendations
BHCT 204: FRONT OFFICE MANAGEMENT - II	<p>UNIT 1 The Hospitality Industry as an International Business - International Hotel Business (Definition, Development and Ownership), Hospitality Industry as a Service Export and Service Industry Earnings, International Travel and Hospitality Service Providers, Motivations for Global Expansion, Fundamental Operational Principles Associated to International Hospitality Industry</p> <p>UNIT 2 Front Office Accounting & Credit Control - The Front office Accounting Cycle: (Creation, Maintenance and Settlement of Accounts), Types of Postings, Accounts <u>Correction/Amendment</u>, Accounts Allowance, Accounts Transfer, Types of Folio (Non-Guest Folio, Guest Folio, Master Folio, Split Folio), <u>Types of Voucher: (Correction Voucher, Paid Out Voucher, Cash Voucher, Allowance Voucher,</u></p>	<p>Unit -1 can be put as group discussion rather than being covered as a unit. Pre-reading material could be given to the students and then discussion can happen in class</p> <p>Unit -2 is too detailed. It is recommended that front office accounting can be made more relevant and practical. One marked in red ink can be removed</p>

Amind

S. Gandhi



	Correction Voucher, Room Rate Change Voucher), City Ledger, Visitor Tabular Ledger, Credit Control at Various Stages of Guest Cycle, Internal Control in Front Office (Front office Cash Sheet, Cash Banks, Petty Cash)	
BHCT 303/ 304 ADVANCED FRONT OFFICE MANAGEMENT	<u>UNIT-2</u> Tariff Decisions (Cost & Pricing) - <u>Traditional Pricing Strategies</u> (Hubbart Formula, Rule of Thumb), Completion Mapping (Contribution Prices Strategies), Web Influenced Pricing Strategies, Occupancy and Revenue Reports	Traditional Methods of Pricing can be replaced by current strategies such as BAR/Demand Based
BHCT 413 : REVENUE MANAGEMENT		This subject is too technical at Graduate Level. May be can include only introduction to Revenue Management

Feedback Review

1. The F&B curriculum is extensive and distributed well.
2. Recommendation received is to include a project in the final semester, wherein the students can be given a live project to open a restaurant and apply all their learning in it. This should be an assessed component in the semester. (Same has been Included in the curriculum in Eighth Semesters)
3. In Front Office, Some suggestions were recommended in Front Office Syllabus and same were discussed with Departments HOD's & Concerned Committee members. These suggestions will be taken into consideration while drafting new curriculum for BHMCT Course amidst NEP laid by UGC, Govt. of India

Arvind
Dr. Arvind Kumar Saraswati,
Academic Coordinator,
Convener- Syllabus Revision/Modification Committee
BCIHMCT

Cc: Director; Administrative Coordinator; Programme Coordinator; HOD- Food Production, Food & Beverage Service, Front Office, Housekeeping; Examinations; Training & Placement; Library; All Concerned Faculties.

Arvind





Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

Fwd: FW: Suggestions to revise HotelManagement syllabus

2 messages

Indrajit Chaudhury <indrajit@bcihmct.ac.in>
 To: Dr Arvind <Arvind@bcihmct.ac.in>

Sat, Sep 4, 2021 at 1:54 PM

----- Forwarded message -----

From: Director BCIHMCT <director@bcihmct.ac.in>
 Date: Fri, 31 Jan 2020, 15:12
 Subject: Fwd: FW: Suggestions to revise HotelManagement syllabus
 To: Indrajit <indrajit@bcihmct.ac.in>

FYI
 R.K.Bhandari
 Principal

Banarsidas Chandiwala Institute of Hotel Management & Catering Technology,
 (NAAC 'A' Accredited Institution, Approved by AICTE and Affiliated to G.G.S. Indraprastha University),
 Chandiwala Estate, Mea Anandmai Marg, Kalkaji, New Delhi - 110019
 Phone: 011-49020300-301; Fax: 91-1149020320; Mobile: +91 9871200100
 E-Mail: director@bcihmct.ac.in Website: www.bcihmct.ac.in

----- Forwarded message -----

From: Sangeetha Gandhi <Sangeetha.Gandhi@oberoigroup.com>
 Date: Fri, Jan 31, 2020 at 11:52 AM
 Subject: RE: FW: Suggestions to revise HotelManagement syllabus
 To: Director BCIHMCT <director@bcihmct.ac.in>

Dear Mr Bhandari,

Thank you for sharing the curriculum. We discussed the content for each subject. Given below is our feedback:

1. The F&B curriculum is extensive and distributed well. One recommendation we would like to make is if you could include a project in the final semester, wherein the students can be given a live project to open a restaurant and apply all their learning in it. This should be an assessed component in the semester.
2. In Front Office, we have suggested a few changes which is given in the excel attached to this mail. The changes are semesters 4-7 and highlighted in yellow.

I do hope we have been able to add value to your review process. Please let me know if you need any other help.

Sangeetha Gandhi
 Vice President- OCLD,



The Oberoi Centre of Learning and Development,

7, Sham Nath Marg, Delhi-110054.

Telephone Number: + 91 11 23906425

Facsimile Number: +91 11 23890552

Email address: sangeetha.gandhi@oberoigroup.com

Website: www.oberoigroup.com

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From: Director BCIHMCT [<mailto:director@bcihmct.ac.in>]

Sent: 21 January 2020 13:03

To: Sangeetha Gandhi <Sangeetha.Gandhi@oberoigroup.com>

Subject: Re: FW: Suggestions to revise HotelManagement syllabus

Dear Madam,

Appreciating your mail, I thank you very much for the response.

As asked, I am giving you the link of the curriculum and it can be accessed at <http://bcihmct.ac.in/download/Campus/New%20Syllabi%20of%20BHMCT%20Programme%20w.i.f.%202018-19.pdf>

Hope you will find this in order.

I shall be happy to provide further details if needed.

Warm Regards

R.K.Bhandari

Principal

Banarsidas Chandiwala Institute of Hotel Management & Catering Technology,

(NAAC 'A' Accredited Institution, Approved by AICTE and Affiliated to G.G.S. Indraprastha University),

Chandiwala Estate, Maa Anandmai Marg, Kalkaji, New Delhi - 110019



On Mon, Jan 20, 2020 at 12:44 PM Sangeetha Gandhi <Sangeetha.Gandhi@oberoigroup.com> wrote:

Dear Mr Bhandari,

I have been forwarded your mail regarding the curriculum review. We do have a few suggestions in mind. However, it would be helpful, if you can share the current curriculum so that we can give you our ideas on that basis.

I look forward to your revert.

Thank you and warm regards,

Sangeetha Gandhi

Vice President- OCLD,

The Oberoi Centre of Learning and Development,

7, Sham Nath Marg, Delhi-110054.

Telephone Number: + 91 11 23906425

Facsimile Number: +91 11 23890552

Email address: sangeetha.gandhi@oberoigroup.com

Website: www.oberoigroup.com

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BHCT 204: FRONT OFFICE MANAGEMENT - II

Credits -3 Max Marks: 100

Objective: This course aims at exposing the potential hotel professionals to Front Office Accounting & Internal Control, Front Office Sales and Night Auditing.

UNIT 1 (6 Hours)

The Hospitality Industry as an International Business - International Hotel Business (Definition, Development and Ownership), Hospitality Industry as a Service Export and Service Industry Earnings, International Travel and Hospitality Service Providers, Motivations for Global Expansion, Fundamental Operational Principles Associated to International Hospitality Industry,

Case Study on Diverse Nature of International Hospitality Industry Management**UNIT 2 (8 Hours)**

Front Office Accounting & Credit Control - The Front office Accounting Cycle: (Creation, Maintenance and Settlement of Accounts), Types of Postings, Accounts Correction/Amendment, Accounts Allowance, Accounts Transfer, Types of Folio (Non-Guest Folio, Guest Folio, Master Folio, Split Folio), Types of Voucher: (Correction Voucher, Paid Out Voucher, Cash Voucher, Allowance Voucher, Correction Voucher, Room Rate Change Voucher), City Ledger, Visitor Tabular Ledger, Credit Control at Various Stages of Guest Cycle, Internal Control in Front Office (Front office Cash Sheet, Cash Banks, Petty Cash)

UNIT 3 (4 Hours)

Promoting In-House Sales - The Role of Front Office in Marketing & Sales, Planning a Point of Sale Front Office, Selling Techniques

UNIT 4 (8 Hours)**BHCT 254: FRONT OFFICE OPERATIONS - II**

Credits: 01 Max Marks: 100

1. Preparation of Guest Folio-filling up, View folio, Post Charges, Posting Guest Charges, Telephone, Laundry, Room Charge, Food & Beverage and Other Charges Accounting & Totaling Guest Folios
2. Practice on Bills Compilation, Presentation, Settlement & Night Auditing Procedures.

3. Preparing & Filling of Forms of Traveler's Cheques, Cash Sheet

4. Visitors Paid Outs

5. Allowances and Discounts

6. Awareness of exchange rates of commonly accepted foreign currency

7. Field Visits (Self) Assignments to observe Cashiers' Desk in classified Hotels and

1. Small Hotels



Marketing Approach to International Business Travelers - International Business Travelers (Introduction, Their Needs, like Executive or Business Floors, Business Services, Health and Fitness Centre, Special Amenities, In Room Refreshment Centre, Frequent Traveler Programmer, and All Suites Properties), Reaching International Business Traveler: Individual Leisure Travelers (Families, seniors, Baby Boomers, Others) and Group Leisure Travelers (Tour Intermediaries, Types of Tour, Leisure Travelers)

UNIT 5 (6 Hours)

Night Auditing - Night Auditor (Duties & Responsibilities), Night Auditing Procedure (Manual System, Semi-Automated System, Fully Automated System), Goal of Night Audit Reports, Reports by Night Auditor, Reading the Flash Reports and the Night Audit

UNIT 6 (4 Hours)

Guest Complaint Handling/Problem Solving - Process, Thumb Rules, Common Complaints & Their Types, Role of Emotions in Situation Handling

Text Book:

1. Hotel Front Office Management by James A. Bardi, Publisher: Wiley

Reference Books:

1. Front Office (Procedures, Social Skills & Management by Abbott & Lewry, Publisher: Routledge

2. Principles of Hotel Front Office Operations by Baker, Bradley and Hyton, Publisher: Cengage Learning

3. Managing Front Office operations by Michael and Kassavana, Publisher:

AHELI

8. VTL, City Ledger Formats

9. Handling Credit Cards, TC, Travel Agent Vouchers etc.

10. Night Auditing Reports

11. Auditing of Bill Statement

12. Maintenance of reports and registers

13. Role play- selling techniques

14. Mock Situations – Role Plays



BHCT 361/ 362: INDUSTRY INTERNSHIP

Credit-24 Max Marks: 100

22 Weeks Industry Internship Programme

BHCT 303/ 304 ADVANCED FRONT OFFICE MANAGEMENT

Credits -3 Max Marks: 100

Objective: To have a thorough understanding of Room rate pricing and revenue management techniques, to deal with various situations at the front desk daily and in time of a crisis, thereby gaining an insight into problem solving in the hotel and to appreciate the role played by the manager in the efficient running of the Front Office.

UNIT 1 (4 Hours)

Accommodation Management Aspects - Effective Use of SOP's in Front Office Department, Establishing Standards, Monitoring Performance, Equipment Management and Maintenance

UNIT 2 (8 Hours)

Tariff Decisions (Cost & Pricing) - Traditional Pricing Strategies (Hubbart Formula, Rule of Thumb), Competition Mapping (Contribution Prices Strategies), Web Influenced Pricing Strategies, Occupancy and Revenue Reports

UNIT 3 (6 Hours)

Personnel Management - Calculating Staff Requirement, Duty Rota's, Selection and Requirement of Employees, Competencies of Staff at Various Levels of Hierarchy, Time & Motion Study, Work Study & Work Measurement

UNIT 4 (6 Hours)

Crisis Management - Introduction and Importance, Handling Emergency/Crisis Management (Fire, Bomb Threat, Bomb Threat Call, Common Areas to Search, Theft by Guest, Death in a Hotel, Suicide, Sick Guest, Security Measures for Single Lady Travelers, Extra Person Accompanying the Guest at Night, Natural Disaster, Terrorism)

UNIT 5 (6 Hours)

BHCT 353/ 354: ADVANCED FRONT OFFICE OPERATIONS

Credits: 01 Max Marks: 100

1. SOP's For Guest Arrival, Departure, Complaint Handling
2. Role Plays & Problem Handling
3. Calculation of Staff Requirement & Making of Duty Rotas For Front Office Department of Small, Large & Medium Sized Hotels With Different Levels of Occupancy

4. Practicing Fixing of Room Rate: Rules of Thumb Approach, Hubbart Formula Approach.

5. Group Discussions on Topics of Relevance/ Current Hotel Operative Practices

6. Role Plays On Handling Emergency Situations:

- Fire
- Bomb Threat
- Theft by Guest
- Death in Hotel
- Sick Guest
- Extra Person Accompanying the Guest at Night
- Natural Disaster
- Terrorism



The Topography of International Hospitality Development - Introduction to World Regions, World Regional Travel and Hospitality Patterns, the Most Internationalized Hotel Companies
General Hospitality and Business Resource Related Association, Regional Expansion & Competition and Case Studies

UNIT 6 (6 Hours)

Strategic Hospitality Management and Innovation - Role of Strategy in Hospitality Industry
International Hotel Chains' Corporate Strategies and Management, External Analysis Tools, Innovation and Game Changers, Cohesive Nature of International Tourism and Hospitality Business



Dear Arvind

Sorry for the late reply. PFA the curriculum observation sheet for your reference.

Thanks and Regards

Gagandeep Soni

Assistant Professor

HOD Housekeeping

IQAC Coordinator & Chairperson (SH and ICC)

BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(NAAC Accredited, Approved by AICTE and affiliated to G.G.S. Indraprastha University)


Chandiwala Estate, Maa Anandmal Marg, Kalkaji, New Delhi - 110019

Ph. : 011-49020301, Fax : 91-1149020320; Mobile: +91-9953492549

E-Mail : gagan@bcihmct.ac.in Website : www.bcihmct.ac.in

On Thu, Aug 12, 2021 at 1:01 PM Arvind Kumar Saraswati <arvind@bcihmct.ac.in> wrote:

[Quoted text hidden]

 Curriculum Observation Sheet.docx
22K

Director BCIHMCT <director@bcihmct.ac.in>

To: Arvind <arvind@bcihmct.ac.in>

Tue, Aug 24, 2021 at 3:37 PM

FYI

R.K.Bhandari

Principal

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(NAAC 'A' Accredited Institution, Approved by AICTE and Affiliated to G.G.S. Indraprastha University),

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Phone: 011-49020300-301; Fax: 91-1149020320; Mobile: +91 9871200100

E-Mail: director@bcihmct.ac.in Website: www.bcihmct.ac.in

----- Forwarded message -----

From: Dr. Kavita Khanna <k.khanna@delhitechnicalcampus.ac.in>

Date: Tue, Aug 24, 2021 at 3:29 PM

Subject: Re: Feedback on Newly Drafted Curriculum of BHMCT

To: Director BCIHMCT <director@bcihmct.ac.in>

Dear Sir,

Greetings of the day!!!

Proposed new scheme of BHMCT is upto the mark & no change required.

Thanks & Regards

Prof.(Dr) Kavita Khanna

HOD,School of Hotel Management

Delhi Technical Campus

GGSIU

Mobile No.9711147471




On Thu, Aug 12, 2021 at 1:29 PM Director BCIHMCT <director@bcihmct.ac.in> wrote:

Dear Madam,

As directed by Dean USMS, I am sending proposed new scheme of BHMCT Programme as per NEP guidelines for your perusal and suggestion in this regard.

Please share your feed back.

R.K.Bhandari
Principal

Banarsidas Chandwala Institute of Hotel Management & Catering Technology,
(NAAC 'A' Accredited Institution, Approved by AICTE and Affiliated to G.G.S. Indraprastha University),
Chandwala Estate, Maa Anandmai Marg, Kalkaji, New Delhi - 110019
Phone: 011-49020300-301; Fax: 91-1149020320; Mobile: +91 9871200100
E-Mail: director@bcihmct.ac.in Website: www.bcihmct.ac.in

R.K. Bhandari



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Gagandeep Soni

Assistant Professor

HOD Housekeeping

IQAC Coordinator & Chairperson (SH and ICC)

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Chandiwalla Estate, Maa Anandmai Marg, Kalkaji, New Delhi -110019

Ph : 011-49020301, Fax : 91-1149020320; Mobile: +91-9953492549

E-Mail : gagan@bcihmct.ac.in Website : www.bcihmct.ac.in

On Thu, Aug 12, 2021 at 1:01 PM Arvind Kumar Saraswari <arvind@bcihmct.ac.in> wrote:

[Quoted text hidden]

 Curriculum Observation Sheet.docx
22K

Director BCIHMCT <director@bcihmct.ac.in>
To: Arvind <arvind@bcihmct.ac.in>

Tue, Aug 24, 2021 at 3:37 PM

FYI

R.K.Bhandari

Principal

Banarsidas Chandiwala Institute of Hotel Management & Catering Technology,
(NAAC 'A' Accredited Institution, Approved by AICTE and Affiliated to G.G.S. Indraprastha University),
Chandiwalla Estate, Maa Anandmai Marg, Kalkaji, New Delhi - 110019
Phone: 011-49020300-301; Fax: 91-1149020320; Mobile: +91 9871200100
E-Mail: director@bcihmct.ac.in Website: www.bcihmct.ac.in

----- Forwarded message -----

From: Dr. Kavita Khanna <k.khanna@delhitechnicalcampus.ac.in>

Date: Tue, Aug 24, 2021 at 3:29 PM

Subject: Re: Feedback on Newly Drafted Curriculum of BHMCT

To: Director BCIHMCT <director@bcihmct.ac.in>

Dear Sir,

Greetings of the day!!!

Proposed new scheme of BHMCT is upto the mark & no change required.

Thanks & Regards

Prof.(Dr) Kavita Khanna

HOD, School of Hotel Management

Delhi Technical Campus

GGSIU

Mobile No.971147471




On Thu, Aug 12, 2021 at 1:29 PM Director BCIHMCT <director@bcihmct.ac.in> wrote:

Dear Madam,

As directed by Dean USMS, I am sending proposed new scheme of BHMCT Programme as per NEP guidelines for your perusal and suggestion in this regard.

Feedback Analysis Report

(Based on the recommendations/Feedback received from Alumni of the Institute)

Referring to the feedback received from the alma mater of the institute, following suggestions/recommendations were notes:-

S.No	Name of Alumni	Designation & Organization	Batch	Date Submitted	Observation Made	Recommendation Suggested
1	Mr Nittin Poddar	Dean & Asian Institute of Hospitality & Tourism	2007-11	26.8.21	Nil	No amendments are required
2	Mr Parth Bharti	Executive Chef, Pickle Restaurant, Pusa Road	2010-14	1.9.21	There should be a specialized year for F&B MANAGEMENT & ROOMS MANAGEMENT in the final year atleast & should be more on practical basis . So that the student who's keen to work in the kitchen shouldn't under go with all linens & other stuff BHCT-415 & 417 respectively & vice-versa in other departments	There should be a practical based scenario where in the students should be trained in the format of a manager & as well as an entrepreneur say for example if a student wants to open his her own restaurant after completing the course he/she should be aware where to approach for licensing & how to approach for kitchen layout / restaurant layout at least basic idea , Menu planning should be the most valuable thing that needs to be taken for students keen in F&B PRODUCTION

[Handwritten signature]

[Handwritten signature]


3	Mr Sahil Arora	Sales Manager, ITC Hotels, New Delhi	2008-12	2.9.21	<p>1. The duration of the course should be changed to 3 years instead of 4 years as I feel there is no such major difference in IHM curriculum and out curriculum. Moreover students pursuing 3 year course have got more exposure and are at a higher designations..</p> <p>2. In first year the focus should be primarily on core departments including sales, HR and PR. In the second year it should be followed by a VT preferably a semester training so that the students get an in dept exposure of the industry and are clear as to which area they wish to do an expertise in. 3rd year should be a specialization year where students get maximum exposure in their area of interest. Ancillary subjects in such a case should be exempted from the same as it will help the student to focus more on his area of interest.</p> <p>3. In the final year the students should be given an option to start working from final year if the hotel demands. They can always come back and give their exams.</p> <p>4. Concept of odd</p>
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[Handwritten signature]



						semester and even semester to be changed. Eg. If a student is not able to clear any subject in his first semester then he/ she should be able to appear for the same in the second semester.
4	Mr Saurabh Joshi	Corporate Communication Manager	2009-13	2.9.21		<p>1. As I am from the education domain and with the new 'New Education Policy' it's better to have 4-year course. In fact, DU and other universities are also adopting 4 years curriculum.</p> <p>2. We should also introduce a critical thinking course in the curriculum. Our students need that. I can help with a tie-up with Harrapa Education.</p> <p>3. Apart from the PMS we should also introduce MICROS-POS learning. There are various platforms like 'Urban Piper' 'Pet Pooja' which are majorly used by restaurants and few top hotels in India. Just Opera is not enough.</p> <p>4. Hope we all can put our learning and can create a well-structured curriculum for the next generation.</p>
5	Mr Varun Balwani	Commercial Director-India, Nepal, Bhutan, Bangladesh	2004-08	31.8.21	Term computer is vague and does not do justice to plethora of advancement technology has done in hospitality industry	Change it to Role of Technology in hospitality industry ADD- Mentorship by ALUMNI for pre placement semester. Students should select

[Handwritten signature]

[Handwritten signature]



						one ALUMNI mentor to lead them on key skills required to get hired. Also can be their guide for the academic journey. .
6	Mr Sunil Kumar	Program Coordinator- BHM/ Assistant Professor, Vatel Hotel and Tourism Business School, Sushant University, Gurugram, Haryana	2002-06	21.9.21	Overall, a well-developed curriculum. A need of the present hour	None.

Feedback Review

Though the feedbacks recommended that the newly made draft of Hotel Management Curriculum is a well-developed amidst a need of the present hour with not much amendments required into it, however few of the concerns were also raised that listed below:-

1. There should be a specialized year for F&B MANAGEMENT & ROOMS MANAGEMENT in the final year atleast (that was already incorporated in the new draft proposal)
2. There should be a practical based scenario where in the students should be trained in the format of a manager & as well as an entrepreneur
3. The duration of the course should be changed to 3 years instead of 4 years, however due to NEP 4 year course is recommended.
4. Institute should introduce, in addition to existing Student –Faculty Mentorship Programme, Students-Alumni Mentorship Programme, wherein the selected alumni shall act as a Mentor for the students to help them prepare for the job placements.

Arvind

Dr. Arvind Kumar Saraswati,
Academic Coordinator,
Convener- Syllabus Revision/Modification Committee
BCIHMCT

Shandari



Cc: Director, Administrative Coordinator, Programme Coordinator, HOD- Food Production,
Food & Beverage Service, Front Office, Housekeeping; Examinations; Training & Placement;
Library; All Concerned Faculties.

Shandari





Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

Alumini Feedback on Newly Drafted Curriculum of BHMCT

3 messages

Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

Thu, Aug 26, 2021 at 11:30 AM

To: Neha Sahni <neha@bcihmct.ac.in>, Manish Malhotra <manish@bcihmct.ac.in>, Reshma Kamboj <reshma@bcihmct.ac.in>, Director BCIHMCT <director@bcihmct.ac.in>
Cc: Director BCIHMCT <director@bcihmct.ac.in>

Dear Alma Mater,

Hope this email finds you well.


We appreciate your continuous association with us as alma mater of the institute.


This is to inform you that a draft on Revised Curriculum of BHMCT Course has been drafted (attached for your perusal) and in order to have more refinement in the same, we request you to provide your feedback on the same in attached format ASAP at your convenience.

Thanks & Regards,

Dr. Arvind Kumar Saraswati, Assistant Professor
I Academic Coordinator | Research & Consultancy Coordinator |
Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi
Editor- Indian Journal of Applied Hospitality and Tourism Research
Convener- India International Hotel, Travel & Tourism Research Conference
Jury- ART&TUR International Tourism Film Festival, Portugal
Editorial Board Member, International Journal of Food Service and Gastronomy, Turkey.
Scientific Committee Member, International Virtual Conference on Advance Scientific Results, Slovakia

2 attachments

 Final Draft.pdf
1846K

 Curriculum Observation Sheet - Alumini.docx
25K


Arvind Kumar Saraswati <arvind@bcihmct.ac.in>


Thu, Sep 2, 2021 at 10:27 PM

To: manikhrd@gmail.com

[Quoted text hidden]

2 attachments

 Final Draft.pdf
1846K

 Curriculum Observation Sheet - Alumini.docx
25K

Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

Fri, Sep 3, 2021 at 11:03 AM

To: sunil.kumar@sushantuniversity.edu.in

Thanks & Regards,



9/10/21, 11:16 AM

BCIHMCT - Official Mail Service Mail - Alumini Feedback on Newly Drafted Curriculum of BHMCT

Dr. Arvind Kumar Saraswati, Assistant Professor
| **Academic Coordinator** | **Research & Consultancy Coordinator** |
Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi
Editor- Indian Journal of Applied Hospitality and Tourism Research
Convener- India International Hotel, Travel & Tourism Research Conference
Jury- ART&TUR International Tourism Film Festival, Portugal
Editorial Board Member, International Journal of Food Service and Gastronomy, Turkey.
Scientific Committee Member, International Virtual Conference on Advance Scientific Results, Slovakia

----- Forwarded message -----

From: **Arvind Kumar Saraswati** <arvind@bcihmct.ac.in>

Date: Thu, Aug 26, 2021 at 11:30 AM

Subject: Alumini Feedback on Newly Drafted Curriculum of BHMCT

To: Neha Sahni <neha@bcihmct.ac.in>, Manish Malhotra <manish@bcihmct.ac.in>, Reshma Kamboj <reshma@bcihmct.ac.in>, Director BCIHMCT <director@bcihmct.ac.in>

Cc: Director BCIHMCT <director@bcihmct.ac.in>

[Quoted text hidden]

2 attachments

 **Final Draft.pdf**
1846K

 **Curriculum Observation Sheet - Alumini.docx**
25K

Arvind



CURRICULUM OBSERVATION SHEET

(FOR AUMINI)

For Newly Proposed Draft of BHMCT Course, August 2021

Draft Page No.....

Subject Code.....

Subject Title.....

Alma Name.....Nitin Poddar..... Batch.....2007-2011.....

Designation & Organization Address.....Dean & Asian Institute of Hospitality & Tourism
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Date Submitted.....26-08-21.....

Observations Made

As per me no amendments are required

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Recommendations Suggested

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Nitin Poddar




Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

Fwd: Alumini Feedback on Newly Drafted Curriculum of BHMCT

1 message

Neha Sahni <neha@bcihmct.ac.in>

Wed, Sep 1, 2021 at 4:39 PM

To: Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

Received from parth bharti

Sent from my iPhone

Begin forwarded message:

From: CHEF PARTH <bharti.parth90@gmail.com>
Date: 1 September 2021 at 2:25:37 pm GMT+5:30
To: Neha Sahni <neha@bcihmct.ac.in>
Subject: Re: Alumini Feedback on Newly Drafted Curriculum of BHMCT

Dear all

Greetings of the day.

Please find the attached file as requested for feedback in curriculum changes

On Thu, Aug 26, 2021, 2:37 PM Neha Sahni <neha@bcihmct.ac.in> wrote:

Kindly share your feedback by 29.08.21

----- Forwarded message -----

From: Arvind Kumar Saraswati <arvind@bcihmct.ac.in>
Date: Thu, Aug 26, 2021 at 11:30 AM
Subject: Alumini Feedback on Newly Drafted Curriculum of BHMCT
To: Neha Sahni <neha@bcihmct.ac.in>, Manish Malhotra <manish@bcihmct.ac.in>, Reshma Kamboj <reshma@bcihmct.ac.in>, Director BCIHMCT <director@bcihmct.ac.in>

Dear Alma Mater,

Hope this email finds you well.


We appreciate your continuous association with us as alma mater of the institute.

This is to inform you that a draft on Revised Curriculum of BHMCT Course has been drafted (attached for your perusal) and in order to have more refinement in the same, we request you to provide your feedback on the same in attached format ASAP at your convenience.

Thanks & Regards,

Dr. Arvind Kumar Saraswati, Assistant Professor
 | Academic Coordinator | Research & Consultancy Coordinator |
 Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi
 Editor- Indian Journal of Applied Hospitality and Tourism Research
 Convener- India International Hotel, Travel & Tourism Research Conference
 Jury- ART&TUR International Tourism Film Festival, Portugal
 Editorial Board Member, International Journal of Food Service and Gastronomy, Turkey.



 Curriculum Observation Sheet - Alumni.docx
10K

Gandhi



CURRICULUM OBSERVATION SHEET

(FOR AUMINI)

For Newly Proposed Draft of BHMCT Course, August 2021

Draft Page No 13-15

Subject Code:- SEVWNTH & EIGHTH SEMISTER

Subject Title SPECIALIZATION IN THE FINAL YEAR SHOULD BE THERE

Alma Name PARTH BHARTI Batch 2010-2014

Designation & Organization Address:- EXECUTIVE CHEF (PIKLE RESTAURANT, 25B PUSA ROAD ABOVE MALABAR JEWELLERS NEW DELHI)

Date Submitted :1/09/21

Observations Made:- there should be a specialised year for F&B MANAGEMENT & ROOMS MANAGEMENT in the final year atleast & should be more on practical basis . So that the student who's keen to work in the kitchen shouldn't under go with all linens & other stuff BHCT-415 & 417 respectively & vice-versa in other departments

Recommendations Suggested

There should be a practical based scenario where in the students should be trained in the format of a manager & as well as an entrepreneur say for example if a student wants to open his her own restaurant after completing the course he/she should be aware where to approach for licensing & how to approach for kitchen layout / restaurant layout at least basic idea ,

Menu planning should be the most valuable thing that needs to be taken for students keen in F&B PRODUCTION

Shandari





Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

Fwd: Alumni Feedback on Newly Drafted Curriculum of BHMCT

2 messages

Fri, Sep 3, 2021 at 9:53 AM

Neha Sahni <neha@bcihmct.ac.in>
To: Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

PFA

----- Forwarded message -----

From: **sahil arora** <isahilarora@gmail.com>
Date: Thu, Sep 2, 2021 at 10:12 AM
Subject: Re: Alumni Feedback on Newly Drafted Curriculum of BHMCT
To: Neha Sahni <neha@bcihmct.ac.in>
Cc: <apurv.sareen@yahoo.com>, <salujakaran@outlook.com>, <gauravmitra1989@gmail.com>, <amanpuri.capricorn@gmail.com>, <bhagatvinayak@outlook.com>, <uditbhatnagar@yahoo.co.in>, <bharti.parth90@gmail.com>, <mahir_ahuja@yahoo.com>, <Abhinavvirmani@gmail.com>, Saurabh Joshi <100rabh.joshi@gmail.com>

Dear Neha,

Apologies for my delay in revert.

Please find my suggestions mentioned point wise.

1. The duration of the course should be changed to 3 years instead of 4 years as I feel there is no such major difference in IHM curriculum and out curriculum. Moreover students pursuing 3 year course have got more exposure and are at a higher designations.
2. In first year the focus should be primarily on core departments including sales, HR and PR. In the second year it should be followed by a VT preferably a semester training so that the students get an in dept exposure of the industry and are clear as to which area they wish to do an expertise in. 3rd year should be a specialization year where students get maximum exposure in their area of interest. Ancillary subjects in such a case should be exempted from the same as it will help the student to focus more on his area of interest.
3. In the final year the students should be given an option to start working from final year if the hotel demands. They can always come back and give their exams.
4. Concept of odd semester and even semester to be changed. Eg. If a student is not able to clear any subject in his first semester then he/ she should be able to appear for the same in the second semester.

Many thanks,

Sahil Arora

On Sat, Aug 28, 2021, 12:51 PM Neha Sahni <neha@bcihmct.ac.in> wrote:
Reminder

Sent from my iPhone

On 26 Aug 2021, at 2:37 pm, Neha Sahni <neha@bcihmct.ac.in> wrote:

Kindly share your feedback by 29.08.21



CURRICULUM OBSERVATION SHEET

(FOR AUMINI)

For Newly Proposed Draft of BHMCT Course, August 2021

Draft Page No.....

Subject Code.....

Subject Title.....

Alma Name.....Sahil Arora..... Batch.....2008-12.....

Designation & Organization Address... Sales Manager at ITC Hotels, New Delhi.....

Date Submitted.....02.09.21.....

Observations Made

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Recommendations Suggested

1. The duration of the course should be changed to 3 years instead of 4 years as I feel there is no such major difference in IHM curriculum and out curriculum. Moreover students pursuing 3 year course have got more exposure and are at a higher designations.
2. In first year the focus should be primarily on core departments including sales, HR and PR. In the second year it should be followed by a VT preferably a semester training so that the students get an in dept exposure of the industry and are clear as to which area they wish to do an expertise in. 3rd year should be a specialization year where students get maximum exposure in their area of interest. Ancillary subjects in such a case should be exempted from the same as it will help the student to focus more on his area of interest.
3. In the final year the students should be given an option to start working from final year if the hotel demands. They can always come back and give their exams.
4. Concept of odd semester and even semester to be changed. Eg. If a student is not able to clear any subject in his first semester then he/ she should be able to appear for the same in the second semester.

Sudav



----- Forwarded message -----

From: **Arvind Kumar Saraswati** <arvind@bcihmct.ac.in>

Date: Thu, Aug 26, 2021 at 11:30 AM

Subject: Alumni Feedback on Newly Drafted Curriculum of BHMCT

To: Neha Sahni <neha@bcihmct.ac.in>, Manish Malhotra <manish@bcihmct.ac.in>, Reshma Kamboj <reshma@bcihmct.ac.in>, Director BCIHMCT <director@bcihmct.ac.in>

Dear Alma Mater,

Hope this email finds you well.

We appreciate your continuous association with us as alma mater of the institute.

This is to inform you that a draft on Revised Curriculum of BHMCT Course has been drafted (attached for your perusal) and in order to have more refinement in the same, we request you to provide your feedback on the same in attached format ASAP at your convenience.

Thanks & Regards,

Dr. Arvind Kumar Saraswati, Assistant Professor

I Academic Coordinator | Research & Consultancy Coordinator |

Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi

Editor- Indian Journal of Applied Hospitality and Tourism Research

Convener- India International Hotel, Travel & Tourism Research Conference


Jury- ART&TUR International Tourism Film Festival, Portugal

Editorial Board Member, International Journal of Food Service and Gastronomy, Turkey.

Scientific Committee Member, International Virtual Conference on Advance Scientific Results, Slovakia

<Final Draft.pdf>

<Curriculum Observation Sheet - Alumini.docx>

 Curriculum Observation Sheet - Alumini_Sahil.docx
23K

Neha Sahni <neha@bcihmct.ac.in>
To: Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

Fri, Sep 3, 2021 at 9:55 AM

PFA

----- Forwarded message -----

From: **Saurabh Joshi** <100rabh.joshi@gmail.com>

Date: Thu, Sep 2, 2021 at 11:19 AM

Subject: Re: Alumni Feedback on Newly Drafted Curriculum of BHMCT

To: sahil arora <isahilarora@gmail.com>, Neha Sahni <neha@bcihmct.ac.in>

Cc: <apurv.sareen@yahoo.com>, <salujakaran@outlook.com>, <gauravmitra1989@gmail.com>, <amanpuri.capricorn@gmail.com>, <bhagatvinayak@outlook.com>, <uditbhatnagar@yahoo.co.in>, <bharti.parth90@gmail.com>, <mahir_ahuja@yahoo.com>, Abhinav Virmani <Abhinavvirmani@gmail.com>, <kulwantsingh21@gmail.com>, Purna Jain <prernajain@yahoo.com>, <tripti277@gmail.com>, <nahmad8@gmail.com>, <ankurchauhan24@gmail.com>, <rahulsareen1990@yahoo.co.in>, <nikku_khan@yahoo.com>, <abhishek_sindal@yahoo.in>, <rahulsign110@gmail.com>, Ankit Kakkar <ankit_devil1991@yahoo.co.in>, <mohitmidda@yahoo.com>, <prateekbakshi49@yahoo.com>, <abhilash.nair007@gmail.com>, <adityaarora2010@gmail.com>, <ahsaas.agarwal@gmail.com>, Alok Kumar <alok.kumar1221@gmail.com>, <amanpuri.hotelier@gmail.com>, <aniltomar91@gmail.com>, <ankit.ank81@gmail.com>, <ankitkumarban2@gmail.com>, <ashanareshdelhi@yahoo.com>, <chawlasahil1990@gmail.com>, <chirag.dureja2003@gmail.com>, <cpatrihast@yahoo.com>, <deepakkmr927@gmail.com>, <divya.itsmyworld@yahoo.co.in>, <dj_190027@yahoo.com>, <elitearyan@gmail.com>, <garvita_tweety@gmail.com>, <gaurav.kpr90@gmail.com>, <gaurav1991@gmail.com>, <gupta.neeraj85@yahoo.com>, <harishkumar292@gmail.com>, <ishang.chaudhary@gmail.com>, <jaintushar94@yahoo.com>, <jaspinder.singh40@yahoo.com>, <jrana41@gmail.com>, <karan1922@gmail.com>, <karan_gulyani2002@yahoo.com>, <karn_12@india.com>, <kartik.dragon@yahoo.co.in>, <khattrimukul89@yahoo.com>, <kulvantsingh21@gmail.com>, <kunal.seth90@yahoo.co.in>, <mahipalyadav47@yahoo.com>, <manavkapoor75@yahoo.co.in>



<manishchauhan1992@yahoo.com>, <mayank.giri90@gmail.com>, <mayanksharmat20@gmail.com>, <misrakkabi@yahoo.co.in>, Mohit Kumar <mohit.midda@yahoo.com>, <msmontysharma@gmail.com>, <n.ahmad8@gmail.com>, <nddsharma@gmail.com>, <nitintanwar86@yahoo.in>, <nitish_guptanitish@rediffmail.com>, <only_yours0200@yahoo.co.in>, <pradeepkumar2q@gmail.com>, <prateek.kwatra26@gmail.com>, <preetamansinghpahuja@yahoo.co.in>, <princegupta55@yahoo.in>, <rahul.sign_10@gmail.com>, <rahul_pandit41@yahoo.com>, <rahulkardam305@gmail.com>, <rajatdude2008@gmail.com>, <rajeevpandey33@gmail.com>, <rajeevpandey33@yahoo.com>, <ranvijayank@gmail.com>, <ravi.tomar18@gmail.com>, <rawatA90@ashish.com>, <rawatsandeep70@yahoo.com>, <rijul.mohil@yahoo.in>, <rijulmohil@yahoo.com>, <riteshbhandot@ymail.com>, <rohitnaggat007@gmail.com>, <sachin_kumar8977@yahoo.com>, <saideepakbhandari@gmail.com>, <sarathi_4u2003@yahoo.com>, <saurabh_joshi@ymail.com>, <saurabhhetan27@yahoo.com>, <savab_1986@rediffmail.com>, <shantanujoshi6661991@yahoo.in>, <sirohi.rajani@gmail.com>, <suhaillarora20@yahoo.co.in>, <sumitkumarfalwariaa@gmail.com>, <surivinay@ymail.com>, <tarun.negi1991@gmail.com>, <umeshsati@yahoo.co.uk>, <vaibhavtalwar96@yahoo.com>, <varunbajaj_vb@yahoo.co.in>, <varunkash27@gmail.com>, Vaibhev Jain <vjcooldude1990@gmail.com>, <vskumarvijay77@gmail.com>, <YADURAJ.JADON@yahoo.com>, <yogeshkumar6572@gmail.com>, aman obero <aman_oberoi_007@yahoo.com>, ankit kakkar <ankit.kakkar1991@gmail.com>, deepesh js <deepesh.js08@gmail.com>, Mohit Goel <mohitgoel77@yahoo.in>, naman gosain <naman688@gmail.com>, Nikunj Matyan <nikunjmatyan@ymail.com>, ramit gupta <guptaramit_2004@yahoo.com>, Ravi rai <ravirai925@gmail.com>, Ravinder Dalal <ravinderdalal02@gmail.com>, regina nathan <regina4uall@gmail.com>, Rishabh Gupta <rgdude@gmail.com>, saurabh bagai <bagai.saurabh@gmail.com>, tripti jain <tripti.hm277@gmail.com>, Saurabh Joshi <100rabh.joshi@gmail.com>, <rijul.mohil@yahoo.co.in>

Hi Sahil & Neha,

Hope you all are doing well.

As I am from the education domain and with the new 'New Education Policy' it's better to have 4-year course. In fact, DU and other universities are also adopting 4 years curriculum.

We should also introduce a critical thinking course in the curriculum. Our students need that. I can help with a tie-up with Harrapa Education.

Apart from the PMS we should also introduce MICROS-POS learning. There are various platforms like 'Urban Piper' 'Pet Pooja' which are majorly used by restaurants and few top hotels in India. Just Opera is not enough.

Hope we all can put our learnings and can create a well-structured curriculum for the next generation.


Regards,

[Quoted text hidden]

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Warm Regards,

Saurabh Joshi
Ph: +91 98999 68779
Mail@Saurabh

 Curriculum Observation Sheet - Alumni_Saurabh Joshi.docx
24K




CURRICULUM OBSERVATION SHEET

(FOR AUMINI)

For Newly Proposed Draft of BHMCT Course, August 2021

Draft Page No.....

Subject Code.....

Subject Title.....

Alma Name.....Saurabh Joshi..... Batch.....2009-13.....

Designation & Organization Address... Corporate Communication Manager at Avantika University

Date Submitted.....02.09.21.....

Observations Made

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Recommendations Suggested

1. As I am from the education domain and with the new 'New Education Policy' it's better to have 4-year course. In fact, DU and other universities are also adopting 4 years curriculum.
2. We should also introduce a critical thinking course in the curriculum. Our students need that. I can help with a tie-up with Harrapa Education.
3. Apart from the PMS we should also introduce MICROS-POS learning. There are various platforms like 'Urban Piper' 'Pet Pooja' which are majorly used by restaurants and few top hotels in India. Just Opera is not enough.
4. Hope we all can put our learning and can create a well-structured curriculum for the next generation.






Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

Fwd: Alumini Feedback on Newly Drafted Curriculum of BHMCT

2 messages

Neha Sahni <neha@bcihmct.ac.in>
To: Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

Wed, Sep 1, 2021 at 8:54 AM

Received from Varun Balwani

Sent from my iPhone

Begin forwarded message:

From: "Balwani, Varun" <varun.balwani@planet1world.com>
Date: 31 August 2021 at 10:34:33 am GMT+5:30
To: neha@bcihmct.ac.in
Subject: FW: Alumini Feedback on Newly Drafted Curriculum of BHMCT

Hi Neha,

Looks good . Have added one correction I deemed fit.

Regards

Varun

From: Neha Sahni <neha@bcihmct.ac.in>
Sent: 26 August 2021 12:34
To: Balwani, Varun <varun.balwani@planet1world.com>
Subject: Fwd: Alumini Feedback on Newly Drafted Curriculum of BHMCT

Sent from my iPhone

Begin forwarded message:

From: Arvind Kumar Saraswati <arvind@bcihmct.ac.in>
Date: 26 August 2021 at 11:30:29 am GMT+5:30
To: Neha Sahni <neha@bcihmct.ac.in>, Manish Malhotra <manish@bcihmct.ac.in>, Reshma Kamboj <reshma@bcihmct.ac.in>, Director BCIHMCT <director@bcihmct.ac.in>
Subject: Alumini Feedback on Newly Drafted Curriculum of BHMCT



Dear Alma Mater,

Hope this email finds you well.

We appreciate your continuous association with us as alma mater of the institute.

This is to inform you that a draft on Revised Curriculum of BHMCT Course has been drafted (attached for your perusal) and in order to have more refinement in the same, we request you to provide your feedback on the same in attached format ASAP at your convenience.

Thanks & Regards,

Dr. Arvind Kumar Saraswati, Assistant Professor

I Academic Coordinator | Research & Consultancy Coordinator |

Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi

Editor- Indian Journal of Applied Hospitality and Tourism Research

Convener- India International Hotel, Travel & Tourism Research Conference


Jury- ART&TUR International Tourism Film Festival, Portugal

Editorial Board Member, International Journal of Food Service and Gastronomy, Turkey.

Scientific Committee Member, International Virtual Conference on Advance Scientific Results, Slovakia

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2 attachments

 **Final Draft.pdf**
1846K

 **Curriculum Observation Sheet - Alumni.docx**
23K


Arvind Kumar Saraswati <arvind@bcihmct.ac.in>
To: Director BCIHMCT <director@bcihmct.ac.in>



Wed, Sep 1, 2021 at 3:09 PM

[Quoted text hidden]

2 attachments

 Final Draft.pdf
1846K

 Curriculum Observation Sheet - Alumni.docx
23K




CURRICULUM OBSERVATION SHEET

(FOR ALUMNI)

For Newly Proposed Draft of BHMCT Course, August 2021

Draft Page No.....8.....

Subject Code..... 110.....

Subject Title... Application of computers in hospitality industry.....

Alma Name..... Varun Balwani..... Batch...2004-08.....

Designation & Organization Address... Commercial Director – India , Nepal , Bhutan , Bangladesh

.....

Date Submitted..... 31-08-2021.....

Observations Made

...Term computer is vague and does not do justice to plethora of advancement technology has done in hospitality industry

.....
.....
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.....
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.....
.....
.....

Recommendations Suggested

.....Change it to Role of Technology in hospitality industry

ADD- Mentorship by ALUMNI for pre placement semester. Students should select one ALUMNI mentor to lead them on key skills required to get hired. Also can be their guide for the academic journey.....

.....
.....
.....
.....

Handwritten signature in blue ink



Sunil Kumar chef

<sunil.kumar@sushantuniversity.edu.in>

To: Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

Tue, Sep 21, 2021 at 12:30 PM

Dear sir,

PFA and NA.

Kind Regards,

Sunil Kumar Arora

Program Coordinator-BHM Program /Assistant Professor

#9810768994 | Vatel Hotel & Tourism Business School |

Sushant University | Sector - 55 | Golf Course Road | Gurugram | Haryana-122003 |

| sunil.kumar@ansaluniversity.edu.in | www.ansaluniversity.edu.in |



[Quoted text hidden]

A handwritten signature in blue ink over a circular blue stamp. The stamp contains the text 'INSTITUTE FOR ROTARY BUSINESS & CATERING' and 'CHANDRIYALA'.

CURRICULUM OBSERVATION SHEET

(FOR AUMINI)

For Newly Proposed Draft of BHMCT Course, August 2021

Draft Page No...ALL.....

Subject Code.....NA.....

Subject Title.....NA.....

Alma Name.....Mr.Sunil Kumar..... Batch.....2002-06.....

Designation & Organization Address.....Program Coordinator-BHM/ Assistant Professor, Vatel Hotel and Tourism Business School, Sushant University, Gurugram, Haryana.....

Date Submitted.....21st September 2021.....

Observations Made

.....Overall, a well developed curriculum. A need of the present hour.

Recommendations Suggested

.....None.....

Sundari



Wed, Sep 22, 2021 at 8:12 AM

manik bhatia <manikhrd@gmail.com>

To: Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

Respected Sir,

Please find attached the Curriculum Observation sheet. My sincere apologies for being late.

With Gratitude,

Manik

[Quoted text hidden]

--

Manik



Observations _ Manik Bhatia.docx

24K

Arundari



CURRICULUM OBSERVATION SHEET

(FOR AUMINI)

For Newly Proposed Draft of BHMCT Course, August 2021

Draft Page No.....Page 28/Page65/Page 140.....

Subject Code...BHCT109/BHCT160/BHCT401.....

Subject Title...Environmental Sciences/ Basic Computer skills applications/Research Methodology

Alma Name.....Manik Bhatia..... Batch.....2007-11.....

Designation & Organization Address.....Researcher and teaching assistant and Financial Consultant at Royal Roads University and easy financial respectively

Date Submitted.....21-9-21.....

Observations Made

...Really nice content and wonderful courses. Really nice content observed in the four pillar subjects of hospitably especially Food and Beverage Production.

Although great focus on the core subjects, I notice that subjects like personality development and any language will add wonders to the syllabus.

Recommendations Suggested

...In the subject of environmental sciences, I notice that there is brief description of sustainable environment. While reading it, it appears more towards science which is good, however as a student I would like to have co-relation with hospitality and tourism whereby I notice it has Units like Environmental Law. Having said that, if there is a scope would suggest to add a brief about sustainable

Handwritten signature and circular stamp of Chandivala Estate, Mumbai.

Curriculum Observation Sheet | [Year]

tourism, sustainable hotel maintenance. Concepts like staycations, slow tourism, forest tourism, forest bathing etc.....

.....Fo the subject of basic computer skills in the last unit of social media application a suggestion of adding brief of social media marketing/ Digital marketing terminologies like social media optimization, impressions, Google ads can be briefly explained with hospitality related case study

.....Unit-4 of Research Methodology I notice the content has more focus on statistical method of data collection while just briefly highlighting secondary data collection techniques. Usually in Indian education research is mostly conducted using questionnaire as primary source, however, authentic research can be done with just observation, case study analysis, paradigms, theoretical models, visual techniques and the most trending is grounded theory. If that can be briefly explained it will help students to do wonders in post graduate studies. Additionally, before going for training or during the training a consistent review of the research done by students must be checked by the respected guides. In

Bhandari





Dr Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

Alumini Feedback on Newly Drafted Curriculum of BHMCT

5 messages

Arvind Kumar Saraswati <arvind@bcihmct.ac.in> Thu, Aug 26, 2021 at 11:30 AM
To: Neha Sahni <neha@bcihmct.ac.in>, Manish Malhotra <manish@bcihmct.ac.in>, Reshma Kamboj <reshma@bcihmct.ac.in>, Director BCIHMCT <director@bcihmct.ac.in>
Cc: Director BCIHMCT <director@bcihmct.ac.in>

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Thanks & Regards,

Dr. Arvind Kumar Saraswati, Assistant Professor

| Academic Coordinator | Research & Consultancy Coordinator |

Manarsidas Chandiwala Institute of Hotel Management and Catering Technology,
New Delhi

Editor- Indian Journal of Applied Hospitality and Tourism Research

Convener- India International Hotel, Travel & Tourism Research Conference

Jury- ART&TUR International Tourism Film Festival, Portugal

Editorial Board Member, International Journal of Food Service and Gastronomy,
Turkey.

Scientific Committee Member, International Virtual Conference on Advance
Scientific Results, Slovakia

2 attachments

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1846K

 **Curriculum Observation Sheet - Alumini.docx**
25K



nanikhrd@gmail.com

[Quoted text hidden]

2 attachments

 **Final Draft.pdf**
1846K

 **Curriculum Observation Sheet - Alumini.docx**
25K

Arvind Kumar Saraswati <arvind@bcihmct.ac.in>
To: sunil.kumar@sushantuniversity.edu.in

Fri, Sep 3, 2021 at 11:03 AM

Thanks & Regards,

Dr. Arvind Kumar Saraswati, Assistant Professor
| **Academic Coordinator** | **Research & Consultancy Coordinator** |
Banarsidas Chandiwala Institute of Hotel Management and Catering Technology,
New Delhi

Editor- Indian Journal of Applied Hospitality and Tourism Research

Convener- India International Hotel, Travel & Tourism Research Conference

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Editorial Board Member, International Journal of Food Service and Gastronomy,
Turkey.

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Scientific Results, Slovakia

----- Forwarded message -----

From: **Arvind Kumar Saraswati** <arvind@bcihmct.ac.in>

Date: Thu, Aug 26, 2021 at 11:30 AM

Subject: Alumini Feedback on Newly Drafted Curriculum of BHMCT

To: Neha Sahni <neha@bcihmct.ac.in>, Manish Malhotra <manish@bcihmct.ac.in>,
Reshma Kamboj <reshma@bcihmct.ac.in>, Director BCIHMCT

<director@bcihmct.ac.in>

Cc: Director BCIHMCT <director@bcihmct.ac.in>

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2 attachments

 **Final Draft.pdf**
1846K



ALUMNI ASSOCIATION MEETING MINUTES

Date: 06th March 2021

Time: 1100hrs

Venue: BCHMCT

In Attendance

1. Principal:- Mr. R.K. Bhandari

2. Faculty Members:

a. Ms. Gagandeep Soni

b. Mr. Vaibhav Verma

c. Mr. Mohan Jain

d. Ms. Divya Thakur

e. Mr. Nikhil Sharma

f. Ms. Nausheen Nauriyal

3. Alumni Core Members:

a. Mr. Manish Mathuria

b. Ms. Neha Sahni

c. Mr. Varun Baiwani

d. Mr. Abhishek Saareen

e. Mr. Utkarsh Bhalla

Objective:

The objective of the meeting was to formulate a strong thought process to indulge Alumni in more productive manner.

Following Points were discussed:

1. The major agenda of this meeting was to get Alumni Association registered so that further planning & action.
2. Constitution and other policies to be prepare for the Alumni association and registration
3. Assist current batch get placed by coordinating with other Alumni working in industry specially in HR






Feedback Analysis Report(Based on the recommendations/Feedback received from Faculty Members of the Institute)

Referring to the feedback received from the Faculty Members of the institute, following suggestions/recommendations were notes:-

S.No	Name of Faculty	Department	Observation Made	Recommendation Suggested
1.	Mr. Peeyash Srivastav	Food & Beverage Service	<p>After reviewing the entire syllabus of F & B Service Department, I wish to recommend this syllabus and agree with the amendments made to the earlier syllabus. This curriculum includes all the necessary details to make a true hospitality professional with the right approach and attitude.</p> <p>Latest trends and modern developments have been kept in mind while designing the syllabus for the BHMCT program.</p> <p>Syllabus for F& B Service practical in all semesters is in sync with the theoretical aspects of that particular semester which is a very good development for the course curriculum.</p>	No Recommendations Suggested

Shandari



2.	Dr. Prem Ram	Food Production	<p>The syllabus of food production is curriculum is extensive and distributed well. One recommendation we would like to make is if we can include a project in the final semester- Two case study of any popular kitchen outlets with a field exposure/Trip and apply all their learning in it.</p> <p>Syllabus for the practical sessions is in accordance with the theoretical aspect. Students will learn through creative learning and reasoning. Need of continuous and close interaction between the hospitality professionals and students in order to impart the knowledge and skills is very much required. To have this understanding in projects hospitality guides/mentors should be introduced as external guides in research projects related to culinary field.</p>	Overall the curriculum is well developed, No specific changes required.
3.	Dr Ashish Ranga	Front Office	The syllabus for Front Office Operations has been designed keeping in mind the changing requirements of the Industry. The syllabus includes latest trends followed in the hotel Industry. Syllabus for the	No Changes Required

Shandari



			practical sessions is in accordance with the theoretical aspect. Students will learn through creative learning and reasoning. Practical demonstrations, case studies, problem solving and making presentations will help in enhancing the students' knowledge base.	
4.	Ms. Gagandeep Soni	Housekeeping	The syllabus for Accommodation operations has been designed keeping in mind the changing requirements of the Industry. The syllabus includes latest techniques and trends followed in the hotel Industry. Syllabus for the practical sessions is in accordance with the theoretical aspect. Students will learn through creative learning and reasoning. Practical demonstrations, case studies, designing layouts and making presentations will help in enhancing the student's knowledge base.	Well Designed Syllabus. No Changes Required
5.	Mr Ranojit Kundu	Bakery	Typo error on page no. 17 "Exist"	Text Book by Yogambal to be replaced by "Theory of Bakery & Patisserie" by Chef Parvinder Bali
6.	Mr. Siddharth & Mr. Manish	Training & Placement	Overall, the proposed scheme of syllabus is very well planned	No Changes Required




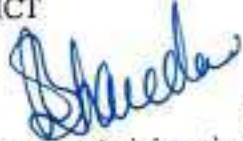



7.	Ms. Divya Thakur	Allied Subject (Hygiene, Sanitation & Food Science)	Course Content is detailed	Topic can be removed: Food Borne Diseases, Nutrients. Topics to be added: prevention of Food Spoilage.
8.	Mr Mohan Jain	Allied Subject (Environmental Science)	Repetitions of Content were found	Content on "EMS" need to be repositioned in Unit 5 for better understanding.
9.	Mr. Mohan Jain	Allied Subject (Basics of Computers & its Application)	Discrepancy was found in course title.	Include Advance operations, repositioning of few contents is required, Content on Internet Security shall be included

Feedback Review

Overall no significant recommendations were received from any of the core department i.e. Food Production, Food & Beverage Service, Front Office, Housekeeping, Bakery & Patisserie and Training & Placement Department. However, few of the recommendations were received from some allied subjects, which are as follows:-

1. Hygiene, Sanitation & Food Science: Topic can be removed: Food Borne Diseases, Nutrients. Topics to be added: prevention of Food Spoilage.
2. Environmental Science: Repetitions of Content were found, therefore required repositioning of few of the content (for details refer concerned observation sheet attached)
3. Basics of Computers & its Application: Discrepancy was found in course title. Include Advance operations, repositioning of few contents is required, Content on Internet Security shall be included (for details refer concerned observation sheet attached)

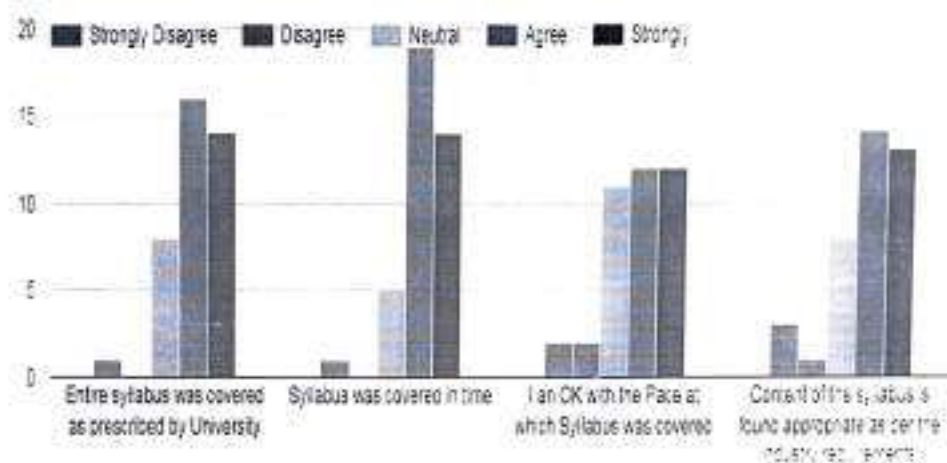

Dr. Arvind Kumar Saraswati,
Academic Coordinator,
Convener- Syllabus Revision/Modification Committee
BCIHMCT


Cc: Director;  Administrative Coordinator;  Programme Coordinator; HOD- Food Production, Food & Beverage Service, Front Office, Housekeeping; Examinations; Training & Placement; Library; All Concerned Faculties. 



24th June 2020**Feedback Analysis Report**(Based on the responses received from the students all years studying in Even Semester)

Please rate the following about Curriculum & Course Content:

**Student's Feedback of EVEN Semester 2021**

Q.1	Please write below anything you wish to specify about Curriculum & Course Content	
Eighth Semester	2017-21	1 Na
		2 The course as prescribed by the Ip University has been the best but more aspect of presentations and interactive sessions should be conducted first to familiarize with the topic.
		3 Must include subjects like cabin crew, events & advance pastry cuisines should be included.
		4 Nil.
		5 Nothing to specify
Sixth Semester	2018-22	1 More of Extra-Curriculum activities.
		2 No



		3	Practical should be more specific with and linked with real industry operations.
Fourth Semester	2019-23	1	I want to attend all practical of all subjects every week and teach us practically the last semester's food production practical
		2	Nothing
		3	Nothing
		4	Null.
		5	According to me online classes is not at all beneficial , students can't focus in online class
		6	Nothing
		7	N/A
		8	Nothing
		9	Nothing to add, everything's going great!
		10	Mujhe Kuch bhi Samjh nhi Aaya Jo Kuch bhi online class me padhaya Gaya hai...
		11	-
First Semester	2020-24	1	Due to online classes i can't able to understand anything taught in the class
		2	Everything is going well.
		3	Educational trip and festival celebration should be there and we doesn't get fresher party in clg
		4	The course content was good and was as per the required standard
		5	If classes were online there should be fun activity classes also.
		6	.
		7	NA
		8	More practical classes should be provided.
		9	-
		10	Its difficult to understand the whole things about my course at on'line platform specifically in practical classes
		11	Everything is very good.
		12	Nothing.
		13	Content is good I am enjoying
		14	The curriculum and course content is pretty much the industry standard but the pace at which it is being covered is too quick for the students to understand like a 6 month semester was just finished in a month and a half so it was quite diffuse for us to cope up with it.
		15	No
		16	No

Shandhu



17	No.
18	Nothing
19	No
20	Nothing.

Feedback Review

Students are well contented with the course curriculum. However, few of the following issues were rose by few of the students and gist of the same is presented as following:-

1. More aspect of presentations and interactive sessions should be conducted first to familiarize with the topic.
2. More of Extra-Curriculum activities.
3. Practical should be more specific with and linked with real industry operations.
4. Students have shown their willingness to attend classes in offline mode particularly the practical subjects, as it was found difficult for them to learn practical components of the course in online mode. Even the pace at which syllabus it to be conducted is hampered due to this online learning
5. Students also focused upon arranging Educational trip and festival celebration (Fresher's Day). All these activities are well conducted by institute every year by due to prevailing Covid pandemic, these are temporarily stopped since 2020

To conclude, majorly students are satisfied with course curriculum and the concerns that were raised by students are mainly arises due to the transition in teaching methodology from offline class room studies to online teaching platform as a result of global pandemic. However, each points are taken into serious consideration and after thorough review are communicated well to respective departments.

Arvind

Dr. Arvind Kumar Saraswati,
Academic Coordinator,
Convener- Syllabus Revision/Modification Committee
BCIHMCT

Bhandari

Cc: Director; Administrative Coordinator; Programme Coordinator; HOD- Food Production, Food & Beverage Service, Front Office, Housekeeping; Examinations; Training & Placement; Library; All Concerned Faculties.

[Signature]

[Signature]

[Signature]

[Signature]

[Signature]

[Signature]

Bhandari



4. Please rate the following about Curriculum & Course Content *

Mark only one oval per row.

	Strongly Disagree	Disagree	Neutral	Agree	Strongly Agree
Entire syllabus was covered as prescribed by University	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Syllabus was covered in time	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
I am OK with the Pace at which Syllabus was covered	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Content of the syllabus is found appropriate as per the industry requirements	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

5. Please write below anything you wish to specify about Curriculum & Course Content *

★

Shandari

Cumulative Feedback Analysis Report

(Based on the recommendations/Feedback received from Alumni, Employer/Industry, Teachers & Students of the Institute)

Referring to the feedback received from

1. Alumni (Ref Annexure A)
2. Employer/Industry (Ref Annexure B)
3. Students (Ref Annexure C)
4. Teachers (Ref Annexure D)

Following suggestions/recommendations were notes:-

Alumni Feedback:

Though the feedbacks recommended that the newly made draft of Hotel Management Curriculum is a well-developed amidst a need of the present hour with not much amendments required into it, however few of the concerns were also raised that listed below:-

1. There should be a specialized year for F&B MANAGEMENT & ROOMS MANAGEMENT in the final year atleast (that was already incorporated in the new draft proposal)
2. There should be a practical based scenario where in the students should be trained in the format of a manager & as well as an entrepreneur
3. The duration of the course should be changed to 3 years instead of 4 years, however due to NEP 4 year course is recommended.
4. Institute should introduce, in addition to existing Student-Faculty Mentorship Programme, Students-Alumni Mentorship Programme, wherein the selected alumni shall act as a Mentor for the students to help them prepare for the job placements.

Employer/Industry Feedback:

1. Many students these days do not use reference books, so we suggest including websites or Instagram handles for students to learn.
2. Chef Ball's observation- there are many groups on Facebook that talk about regional foods, modern plating, Michelin style food. Giving the students to be a part of the group will enhance their level and understanding of being a professional chef.
3. Introduce basic F&B financials early on in the curriculum during 1st semester to help students understanding F&B Control in Fourth Year.

Arvind



Shandani

4. In Front Office, Some suggestions were recommended in Front Office Syllabus and same were discussed with Departments HOD's & Concerned Committee members. These suggestions will be taken into consideration while drafting new curriculum for BHMCT Course amidst NEP laid by UGC, Govt. of India

Student Feedback

Students are well contented with the course curriculum. However, few of the following issues were rose by few of the students and gist of the same is presented as following:-

1. More aspect of presentations and interactive sessions should be conducted first to familiarize with the topic.
2. More of Extra-Curriculum activities.
3. Practical should be more specific with and linked with real industry operations.
4. Students have shown their willingness to attend classes in offline mode particularly the practical subjects, as it was found difficult for them to learn practical components of the course in online mode. Even the pace at which syllabus it to be conducted is hampered due to this online learning
5. Students also focused upon arranging Educational trip and festival celebration (Fresher's Day). All these activities are well conducted by institute every year by due to prevailing Covid pandemic, these are temporarily stopped since 2020

Majorly students are satisfied with course curriculum and the concerns that were raised by students are mainly arises due to the transition in teaching methodology from offline class room studies to online teaching platform as a result of global pandemic. However, each points are taken into serious consideration and after thorough review are communicated well to respective departments.

Faculty Feedback

Overall no significant recommendations were received from any of the core department i.e. Food Production, Food & Beverage Service, Front Office, Housekeeping, Bakery & Patisserie and Training & Placement Department. However, few of the recommendations were received from some allied subjects, which are as follows:-

1. Hygiene, Sanitation & Food Science: Topic can be removed: Food Borne Diseases, Nutrients. Topics to be added: prevention of Food Spoilage.
2. Environmental Science: Repetitions of Content were found, therefore required repositioning of few of the content (for details refer concerned observation sheet attached)




3. Basics of Computers & its Application: Discrepancy was found in course title. Include Advance operations, repositioning of few contents is required, Content on Internet Security shall be included (for details refer concerned observation sheet attached)

Feedback Review

Reviews received from each of the stakeholders i.e. Alumni, Employer/Industry, Students & teachers are to be taken into consideration. Each point is to be presented for discussion in upcoming Syllabus Review Committee Meeting for thorough review and careful consideration in the process towards effective curriculum enrichment.

Arvind

Dr. Arvind Kumar Saraswati,
Academic Coordinator,
Convener- Syllabus Revision/Modification Committee
BCIHMCT

Shankar

Cc: Director; Administrative Coordinator; Programme Coordinator; HOD- Food Production, Food & Beverage Service, Front Office, Housekeeping, Examinations; Training & Placement; Library; All Concerned Faculties.

Shankar



Office Order

Circular

15.11.2019

Feedback and Observation received with regard to syllabus has made us to rethink upon the Syllabus Modification. This is a mammoth exercise and need contribution from all. Currently we will be focusing on entire syllabus with option of implementing from respective semester for 2018 & 2019 Batch. Since it is an opportunity to all to constructively contribute in refining of the curriculum, support of each one is important. A committee for Review was formed with the following objectives:

- Assessment of the Scheme
- Assessment of respective course curricula related to the department/ Course.
- Addition and deletion of the content.
- Setting up of the Course Objective.
- Inclusion of New and Future Trends/ Practices/New System and Processes, Innovations/Technology and Use of AI/ Sustainable Practices and
- Removal of outdated and old content should be the priority.

This committee will share their views and recommendations with in 15 days.

Other faculties will also be involved in coordination with the HOD. All concerned are being directed to start working on the guidelines and update as given in the mail by the Convener. An update will be taken on regular basis.

Dr Arvind Kumar Saraswati: Convener	Dr Ashish Ranga
Mr Inderjit- Co Convener	Mr Prem Ram
Ms Reshma,	Mrs Gagan Soni
Mr Kandu,	Mr Suprabhat
Mrs Divya	Mrs Rachna
Mr Peeyush	Mr Vamdev
	Mr Sidharth

Syllabus Revision/Modification Committee will be having following members:

Dr Arvind Kumar Saraswati	Convener
Dr Ashish Ranga	Member
Mr Prem Ram	Member
Mrs Gagan Soni	Member



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Mr Inderjit	Member
Mr Sidhuarth Srivastava	Member

The Committee will Redesign and Draft **new syllabus** by 30th of Dec 2019.

Suggestions and recommendations are welcome.

Bhandari
R. K. BHANDARI
Principal



Bhandari





Arvind Kumar Saraswati <arvind@bchmct.ac.in>

Syllabus Review and Modification

2 messages

Director BCHMCT <director@bchmct.ac.in>

Fri, Nov 15, 2018 at 3:33 PM

To: Vaibhav <vaibhav@bchmct.ac.in>, Arvind <arvind@bchmct.ac.in>, Ashish Kumar Ranga <ashish@bchmct.ac.in>, Divya <divya@bchmct.ac.in>, Gagan <gagan@bchmct.ac.in>, Indrajeet <indrajit@bchmct.ac.in>, Manish <manish@bchmct.ac.in>, Mohan Jain <mohan.jain@bchmct.ac.in>, mohinder <library@bchmct.ac.in>, "Mr Gupta" <administration@bchmct.ac.in>, Neha Sahni <neha@bchmct.ac.in>, Peeyush <peeyush@bchmct.ac.in>, Placements BCHMCT <placement@bchmct.ac.in>, Prem Ram <prem@bchmct.ac.in>, Rachna <rachna@bchmct.ac.in>, Ranjil <kundu@bchmct.ac.in>, Reshma <reshma@bchmct.ac.in>, Shubhangi <shubhangi@bchmct.ac.in>, Sonia Srivastava <pdirector@bchmct.ac.in>, sumit pant <sumit@bchmct.ac.in>, Suprabhat <suprabhat@bchmct.ac.in>, Uttam <uttam@bchmct.ac.in>, opek_chikara@yahoo.com, sidharth srivastava <sidharthsrivastava2011@yahoo.in>

BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NEW DELHI

Office Order Circular

15.11.2019

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- Addition and deletion of the content.
- Setting up of the Course Objective.
- Inclusion of New and Future Trends/ Practices/New System and Processes, Innovations/Technology and Use of AI/ Sustainable Practices and
- Removal of outdated and old content should be the priority.

This committee will share their views and recommendations within 15 days.

Other faculties will also be involved in coordination with the HOD.

All concerned are being directed to start working on the guidelines and update as given in the mail by the Convener. An update will be taken on regular basis.

Dr Arvind Kumar Saraswati: Convener	Dr Ashish Ranga
Mr Inderjit- Co Convener	Mr Prem Ram
Ms Reshma,	Mrs Gagan Soni
Mr Kundu,	Mr Suprabhat
Mrs Divya	Mrs Rachna
Mr Peeyush	Mr Vaibhav

	Mr Sidharth
--	-------------

Syllabus Revision/Modification Committee will be having following members:

Dr Arvind Kumar Saraswati	Convener
Dr Ashish Ranga	Member
Mr Prem Ram	Member
Mrs Gagan Soni	Member
Mr Inderjit	Member
Mr Sidharth Srivastava	Member

The Committee will Redesign and Draft new syllabus by 30th of Dec 2019.

Suggestions and recommendations are welcome.

R.K.Bhandari
Principal

Banarsidas Chandiwala Institute of Hotel Management & Catering Technology
(NAAC 'A' Accredited Institution, Approved by AICTE and Affiliated to G.G.S. Indraprastha University),
Chandiwala Estate, Naa Anandmai Marg, Kalkaji, New Delhi - 110019
Phone: 011-49020300-301; Fax: 91-1149020320; Mobile: +91 9871200100
E-Mail: director@bchmct.ac.in Website: www.bchmct.ac.in

Director BCHMCT <director@bchmct.ac.in>

Tue, Dec 3, 2019 at 12:32 PM

To: Vaibhav <vaibhav@bchmct.ac.in>, Arvind <arvind@bchmct.ac.in>, Ashish Kumar Ranga <ashish@bchmct.ac.in>, Divya <divya@bchmct.ac.in>, Gagan <gagan@bchmct.ac.in>, Indrajeet <indrajeet@bchmct.ac.in>, Manish <manish@bchmct.ac.in>, Mohan Jain <mohan.jain@bchmct.ac.in>, Mohinder <moinder@bchmct.ac.in>, "Mr Gupta" <administration@bchmct.ac.in>, Neha Sahni <neha@bchmct.ac.in>, Peeyush <peeyush@bchmct.ac.in>, Placement BCHMCT <placement@bchmct.ac.in>, Prem Ram <prem@bchmct.ac.in>, Rachna <rachna@bchmct.ac.in>, Ranjit <ranjit@bchmct.ac.in>, Reshma <reshma@bchmct.ac.in>, Shubhangi <shubhangi@bchmct.ac.in>, Sonia Srivastava <pdirector@bchmct.ac.in>, sumit pani <sumit@bchmct.ac.in>, Suprabhat <suprabhat@bchmct.ac.in>, Utam <utam@bchmct.ac.in>, dpk_chikara@yahoo.com, sidharth srivastava <sidharthsrivastava2011@yahoo.in>

Dear All,

This is to remind you all to Please submit your observations.

R.K.Bhandari
Principal

Banarsidas Chandiwala Institute of Hotel Management & Catering Technology
(NAAC 'A' Accredited Institution, Approved by AICTE and Affiliated to G.G.S. Indraprastha University),
Chandiwala Estate, Naa Anandmai Marg, Kalkaji, New Delhi - 110019
Phone: 011-49020300-301; Fax: 91-1149020320; Mobile: +91 9871200100
E-Mail: director@bchmct.ac.in Website: www.bchmct.ac.in

(Do not text/hack)



Arvind Kumar Saraswati <arvind@bcihmct.ac.in>

Minutes of the meeting 14 Nov 2019

1 message

Director BCIHMCT <director@bcihmct.ac.in>

Fri, Nov 15, 2019 at 3:22 PM

To: Vaibhav <vaibhav@bcihmct.ac.in>, Arvind <arvind@bcihmct.ac.in>, Ashish Kumar Ranga <ashish@bcihmct.ac.in>, Divya <divya@bcihmct.ac.in>, Gagan <gagan@bcihmct.ac.in>, Indrajeet <indrajeet@bcihmct.ac.in>, Manish <manish@bcihmct.ac.in>, Mohan Jain <mohan.jain@bcihmct.ac.in>, Mohinder <library@bcihmct.ac.in>, "Mr.Gupta" <administration@bcihmct.ac.in>, Neha Sahni <neha@bcihmct.ac.in>, Peeyush <peeyush@bcihmct.ac.in>, Placement@BCIHMCT <placement@bcihmct.ac.in>, Prem Ram <prem@bcihmct.ac.in>, Rachna <rachna@bcihmct.ac.in>, Rajat@kundu@bcihmct.ac.in>, Rashma <rashma@bcihmct.ac.in>, Shubhangi <shubhang@bcihmct.ac.in>, Sonia Srivastava <pdirector@bcihmct.ac.in>, sunil pant <sunil@bcihmct.ac.in>, Suprabhat <suprabhat@bcihmct.ac.in>, Utam <utam@bcihmct.ac.in>, dpk23chikara@gmail.com, sidharth srivastava <sidharthsrivastava2011@yahoo.in>

BCIHMCT	QUALITY MANUAL	Doc. No.BCIHMCT/MM/001
		Issue No.01 Date 14.11.2019
	MINUTES OF THE MEETING	Rev.No.00 Date: 14.11.2019
		Page 1 of 1

Meeting of the faculty and the Principal held today on 14.11.2019 at 4.15 P.M in Library.
 Agenda: Academic, General Activities, Conference 2020

1. Faculties were briefed about End Term Exams
2. Detail feed back from the students were discussed with the faculty members

Main issues were

Books

Journals/ Modules

Group Assignments

Using Viva

Notes of the subjects

Subjective disconnect with regard to Technical/ subjective knowledge of the students (HOD should keep track of the Operational knowledge and skills of the students in totality. Placement team should give regular update about the same)

Principal advised faculties to proactively connect with the students and maintain mentoring records for future references.

3. Observations and suggestion with regard to syllabus update was discussed and reviewing and modification committees were formed.

4. It was reminded to the faculties about Activity chart of various activities related to the departments. Events and activities need to be planned. If needed support may please be taken from academia- Industry interface coordinators for the next semester.

5. Theme of the 10th India International Hotel, Travel & Tourism Research Conference "Transforming Hospitality & Tourism: Sustainable Goals & Strategies for Future" will be organized from

14th - 15th February, 2020

6. Conference organizing Team was formed.

All suggestions and observations are welcome.

R.K.Dhandari
Principal

Banaridas Chandiwala Institute of Hotel Management & Catering Technology,
(NAAC 'A' Accredited Institution, Approved by AICTE and Affiliated to G.G.S. Indraprastha University),
Chandiwala Estate, Mto Anandwala Marg, Kalsaji, New Delhi - 110019
Phone: 011-48020300-301; Fax: 91-1148020320; Mobile: +91 9871200100
E-Mail: director@bcimct.ac.in Website: www.bcimct.ac.in

Dhandari





PROF. NEENA SINHA
DEAN

UNIVERSITY CODE: 2018/19/002

Dated: July 10th, 2018


To

The Director,
Directorial Data Chaudhrali Institute of Hotel Management and
Catering Technology,
New Delhi

Subject: Approval of Revision of Scheme & Syllabus of Bachelor in Hotel Management and Catering Technology, to be implemented from the Academic Session 2018-19.

This is to inform you that the Academic Council of the University in its 44th Meeting held on 29th May, 2018 has approved the Revision of Scheme & Syllabus of Bachelors in Hotel Management and Catering Technology, to be implemented from the Academic Session 2018-19.

You are accordingly requested to take further necessary action in this regard for the implementation of the above mentioned Scheme & Syllabus.


[Prof. Neena Sinha]
Dean




18/12/2019

Minutes of the Meeting

Referring to the meeting held on 18th Dec. 2019 at 2:00 PM in Boardroom with the Agenda "Restructuring of Hotel management curriculum in compliance with UGC, AICTE and GGSIP University Guidelines and Mandates", following are the proceedings of the meeting:-

1. Dr. Arvind Kumar Saraswati, Convenor, welcomed the members and explained the agenda of the meeting i.e. restructuring of Hotel management curriculum in compliance with UGC, AICTE and GGSIP University Guidelines and Mandates.
 2. Observations of the current syllabus structuring were discussed in details with all concerned department's heads.
 3. It was bring to the notice of committee members by concerned department heads that present syllabus of BHMCT course requires more comprehensive and holistic approach.
 4. Mr. R.K. Bhandari, Director of the institute, suggested the ancillary subjects shall be reduced to minimum, so as to have more focus on Core subjects.
 5. Repetition of content in the syllabus was also raised and every member has shown a serious concern about it.
- Another serious concern was raised by Examination Head about the feasibility of running the current syllabus from examinations point of view particularly in V & VI semester. As per the current syllabus, the students were divided into two batches for undergoing their Industrial Exposure Training. Due to this one of the batch will have their training in odd semester (Semester-V) and another will have in even semester (Semester-VI). This will result in difference in Paper Codes of Semester V & VI studying the same paper title and will lead to a confusion in examination department at University while printed their mark sheet at initial level and a confusion of have different codes for same paper title during their job hiring at later stage.



Shanku

[Signature]

[Signature]

7. Every member of the committee agreed with this issue and showed their serious concern about this. It was decided that this issue should be treated and resolved with utmost urgency.
8. Meeting concluded with recommendation of the committee for restructuring the present syllabus and curriculum as future course of action, but the at the moment the issue raised by examination head must be treated and resolved with utmost urgency.



Dr. Arvind Kumar Saraswati,
Academic Coordinator,
Convener- Syllabus Revision/Modification Committee
BCHMCT

Cc: Director, Administrative Coordinator, Programme Coordinator, HOD- Food Production, Food & Beverage Service, Front Office, Housekeeping, Examinations, Training & Placement, Library, All Concerned Faculties.

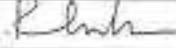
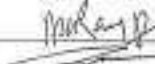

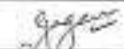

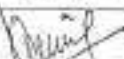


Meeting

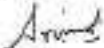
Date- 18/12/2019

Agenda: Curriculum Revision & Re-Structuring

Attendance Sheet

S.No.	Department HOD/Coordinator	Name	Signature
1	Food Production	Bram Ranu	
2	Bakery	R. KUNDU	
3	Front Office	Dr. Arjun Rana	
4	Food & Beverage Service	Peeyush Sirota	
5	Housekeeping	Gagandeep Gori	
6	Examination	RESHMA KUMAR	
7	Training & Placement	Nilesh Sharma	




 Convener - Syllabus Revision Committee

Shankar

Gandhi





Arvind Kumar Saraswati <arvind@bchmct.ac.in>

Regarding Curriculum Revision

3 messages

Arvind Kumar Saraswati <arvind@bchmct.ac.in>

Fri, May 15, 2019 at 12:46 PM

To: Arvind <arvind@bchmct.ac.in>, Ashish Kumar Ranga <ashish@bchmct.ac.in>, Divya <divya@bchmct.ac.in>, Gagan <gagan@bchmct.ac.in>, Indrajeet <indraji@bchmct.ac.in>, Manish <manish@bchmct.ac.in>, Mohan Jain <mohan.jain@bchmct.ac.in>, mohinder <library@bchmct.ac.in>, Neha Sahni <neha@bchmct.ac.in>, Peeyush <peeyush@bchmct.ac.in>, Rachna <rachna@bchmct.ac.in>, Rashmi <reshma@bchmct.ac.in>, Sarah <sarah@bchmct.ac.in>, Shubhangi <shubhangi@bchmct.ac.in>, sumit parit <sumit@bchmct.ac.in>, Suprabhat <suprabhat@bchmct.ac.in>, Uttam <uttam@bchmct.ac.in>, Prem Ram <prem@bchmct.ac.in>, "Kundu" <kundu@bchmct.ac.in>, Nausheen Siddiqui <nausheen@bchmct.ac.in>, Nikhil Sharma <nikhil@bchmct.ac.in>, dpr23chhara@gmail.com, Siharthaivastava2011@yahoo.in, Vaidhav <vaidhav@bchmct.ac.in>
Cc: Director BCHMCT <director@bchmct.ac.in>, Prem Ram <prem@bchmct.ac.in>, Ashish Kumar Ranga <ashish@bchmct.ac.in>

Dear Team Members,

Guidelines of the day!

Referring to yesterday's meeting in subject cited matter. Following support is requested from your ends:-

1. All the departmental HODs are requested to provide inputs and suggestions for the same, after conducting an internal meeting with their respective team.
2. **Faculties teaching Subject(s) that does not come under any core department** are requested to make individual report suggesting inputs for curriculum revision of their respective subjects.
3. **Examination department** is also requested to provide their suggestions pertaining to operational feasibility and limitations or challenges (if any) identified by them.
4. **Training and Placement department** is requested to invite suggestions from the industry and prepare a report incorporating the expectations or requirements from industry perspective too. Also, please check for feasibility of industrial training and placement aligned with the curriculum and report the same.
5. **Programme Coordinator and Administrative Coordinator** are also requested to give their valuable feedback (if any) on the same.
6. **Mr. Indrajit Chaudhury**, is requested to study the guidelines provided by UGC, AICTE and GGSIP University in reference to curriculum mandates/requirements and provide a detailed report of the same.
7. **Library Incharge** is also requested to please submit your observations about the operational feasibility of library aligned with curriculum (if any).

You are further requested to take the assigned responsibilities very seriously with the sense of utmost urgency and provide your report (both in hard and soft copy) by Dec. 10, 2019.

Your kind and efficient support in this regard will helps us in timely completion of the assigned task.

Regards,

Dr. Arvind Kumar Saraswati,
Academic Co-ordinator

Arvind Kumar Saraswati <arvind@bchmct.ac.in>

Mon, Dec 9, 2019 at 12:11 PM

To: Arvind <arvind@bchmct.ac.in>, Ashish Kumar Ranga <ashish@bchmct.ac.in>, Divya <divya@bchmct.ac.in>, Gagan <gagan@bchmct.ac.in>, Indrajeet <indraji@bchmct.ac.in>, Manish <manish@bchmct.ac.in>, Mohan Jain <mohan.jain@bchmct.ac.in>, mohinder <library@bchmct.ac.in>, Neha Sahni <neha@bchmct.ac.in>, Peeyush <peeyush@bchmct.ac.in>, Rachna <rachna@bchmct.ac.in>, Rashmi <reshma@bchmct.ac.in>, Sarah <sarah@bchmct.ac.in>, Shubhangi <shubhangi@bchmct.ac.in>, sumit parit <sumit@bchmct.ac.in>, Suprabhat <suprabhat@bchmct.ac.in>, Uttam <uttam@bchmct.ac.in>, Prem Ram <prem@bchmct.ac.in>, "Kundu"

<kundu@bchmct.ac.in>, Nausheen Siddiqui <nausheen@bchmct.ac.in>, Nikhil Sharma <nikhil@bchmct.ac.in>, dpk23chhkara@gmail.com, Sidharth Srivastava2011@yahoo.in, Vaibhav <vaibhav@bchmct.ac.in>
 Cc: Director BCHMCT <director@bchmct.ac.in>, Prem Ram <prem@bchmct.ac.in>, Ashish Kumar Ranga <ashish@bchmct.ac.in>

Dear Team Members,

Greetings of the day!

In continuation to my earlier email in subject cited matter, a meeting is scheduled for

10th December, 2019

from

10 AM onwards

at

Boardroom

with the Agenda

"Restructuring of Hotel management curriculum in compliance with UGC, AICTE and GGSIP University Guidelines and Mandates"

All the Departmental HODs, Examination Incharge, Training Placement Incharge, Programme Coordinator and Administrative Coordinator are hereby requested to attend the meeting and provide your valuable inputs for the same. For your reference, please find attached here within the guidelines issued by AICTE & UGC for Hotel Management Curriculum and few other syllabus for cross referencing.

Also, referring to my previous mail, it is believed that internal meetings within your respective department has been conducted and the positive outcomes has been derived. As requested, please submit the details report on the same both in hard and soft copy during the meeting. A discussion will also be made on these reports.

Another meeting is scheduled for the Faculties teaching Subject(s) that does not come under any core department from 2 PM Onwards at the same venue and date. You are requested to be present there and also submit your individual report suggesting inputs for curriculum revision of their respective subjects.

Your kind and efficient support in this regards will helps us in timely completion of the assigned task.

Regards,

Dr. Arvind Kumar Saraswati,
 Academic Coordinator

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4 attachments

model_Curriculum_AICTE.pdf
 783K

UGC_Bachelor-of-Hotel-Management.pdf
 508K

Old Syllabus GGSIP University.pdf
 413K

WGSMA_Syllabus.pdf
 4904K

Mohan Jain <mohan.jain@bchmct.ac.in>
 To: Arvind Kumar Saraswati <arvind@bchmct.ac.in>

Mon, Dec 9, 2019 at 5:05 PM

Dear Sir,

Please find attached review of 4 subjects new syllabus, i have taught in last one year

19/12/2019

Recommendations

Referring to the meeting held on 18th Dec. 2019 at 2:00 PM in Boardroom with the Agenda "Restructuring of Hotel management curriculum in compliance with UGC, AICTE and GGSIP University Guidelines and Mandates", and subsequent minutes of the said meeting, following recommendations are suggested by the Syllabus Revision/Modification Committee.

1. Present syllabus lacks comprehensive and holistic approach and repetition of content was found in various places. Therefore, the committee recommends for restructuring the present syllabus and curriculum as future course of action.
2. Referring to Minutes of said meeting dated 18/12/2019, para (6) & (7), where the serious concern was raised by Examination head, which requires urgent approach to take immediate corrective actions.

Para (6) & (7), Minutes of Meeting, dated 18/12/2019....

Another serious concern was raised by Examination Head about the feasibility of running the current syllabus from examinations point of view particularly in V & VI semester. As per the current syllabus, the students were divided into two batches for undergoing their Industrial Exposure Training. Due to this one of the batch will have their training in odd semester (Semester-V) and another will have in even semester (Semester-VI). This will result in difference in Paper Codes of Semester V & VI studying the same paper title and will lead to a confusion in examination department at University while printed their mark sheet at initial level and a confusion of have different codes for same paper title during their job hiring at later stage.

Every member of the committee agreed with this issue and showed their serious concern about this. It was decided that this issue should be treated and resolved with utmost urgency.



Handwritten signature in black ink, appearing to read "Shandani".

Handwritten signature in black ink, appearing to read "Amit".

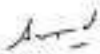
3. The committee hereby recommend following to be bring to the notice of your kind self and the concerned authorities of GGSIPU, so that necessary decision shall be taken.

☛ This is to bring to your kind notice that owing to the certain unintended discrepancies with regard to the subject code as well the allotted training slots in V and VI semesters, the implemented syllabus from 2018 demands modification/amendment to look into the feasibility aspect (**Annexure I: As per Current Curriculum**). Presently the matter needs to be taken in urgency as the 2018 batch currently is in 4th semester had to move on for the same.

☛ The suggested areas as of now are the entire batch of 2018 and 2019 will be having theory and practical classes in the V semester and industrial training in the V semester (**Annexure II: Suggested Amendments**) with no subject changes for the subsequent 7th and 8th semester.

☛ Please find attached the proposed suggestions for V & VI Semester (**Annexure II: Suggested Amendments**). Entire syllabus/ content is intact. Only modification/ shifting is suggested in V & VI Semester, whereby instead of training in two batches (V&VI), training is being recommended only in VI semester for entire Batch.

Kindly look into the matter and apprise us.


Dr. Arvind Kumar Saraswati,
Academic Coordinator,
Convener- Syllabus Revision/Modification Committee
BCIHMCT

Cc: Director; Administrative Coordinator; Programme Coordinator; HOD- Food Production, Food & Beverage Service, Front Office, Housekeeping; Examinations; Training & Placement; Library; All Concerned Faculties.





**BANARSIDAS CHANDIWALA INSTITUTE OF
HOTEL MANAGEMENT & CATERING TECHNOLOGY**

*Approved by AICTE and affiliated to G.G.S. Indraprastha University, Delhi
NAAC 'A' Accredited Institution*

Chandiwala Estate, Maa Anandamai Marg, Kalkaji, New Delhi - 110 019

Ph: 011-49020300, 49020301, 49020320

E-mail: director@bchmct.ac.in, Website: www.bchmct.ac.in

To
Prof Sanjiv Mittal,
Director Academic Affairs
GGSIU University
Dwarka New Delhi.

Subject: Modification in Syllabus (Scheme 2018).

Respected Sir,

This is to bring to your kind notice that owing to the certain unintended discrepancies with regard to the subject code as well the allotted training slots in V and VI semesters, the implemented syllabus from 2018 demands modification/amendment to look into the feasibility aspect (Annexure I: As per Current Curriculum). Presently the matter needs to be taken in an urgency as the 2018 batch currently is in 4th semester had to move on for the same.

The suggested areas as of now are the entire batch of 2018 & 2019 will be having theory and practical classes in the fifth semester and industrial training in the sixth semester (Annexure II: Suggested Amendments) with no subject changes for the subsequent 7th and 8th semester.

Copies of Existing Scheme (2018) V-VI Semester along with Suggested amendment is enclosed for reference please.

Minutes of the meeting and Recommendation of the Syllabus Revision/Modification Committee is also enclosed. (Annexure-III)

Kindly look into the matter and apprise us.

Thanking you!!

Yours Truly,

Enclosures: As stated

R.K. BHANDARI

Principal

Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Anandamai Marg,
Kalkaji, New Delhi-110019

Annexure I: As per Current Curriculum

Annexure II: Suggested Amendments

(Annexure-III): Minutes of the meeting





Modification in Syllabus (Scheme 2018)

Director BCHMCT <director@bchmct.ac.in>
To: sanjiv mittal <dr_sanjivmittal@yahoo.co.in>

Thu, Jan 30, 2020 at 4:04 PM

Dear Sir,

As desired please find attached the proposed suggestions for V & VI Semester. Entire syllabus/ content is intact. Only modification/ shifting is suggested in V & VI Semester, whereby instead of training in two batches (V&VI), training is being recommended only in VI semester for entire batch.

Please read second para of my previous mail as


"The suggested areas as of now are the entire batch of 2018 and 2019 will be having theory and practical classes in the fifth semester and industrial training in the sixth semester (**Annexure II: Suggested Amendments**) with no subject changes for the subsequent 7th and 8th semester."

Regards

R.K.Bhandari
Principal

Banarasi Chanderbati Institute of Hotel Management & Catering Technology,
(NAAC 'A' Accredited Institution, Approved by AICTE and Affiliated to G.G.S. Indraprastha University),
Chandwala Estate, Maa Anandma Marg, Kalkaji, New Delhi - 110019
Phone: 011-49020300-301; Fax: 91-1149020325; Mobile: +91 9671200100
E-Mail: director@bchmct.ac.in Website: www.bchmct.ac.in

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 2018 with only Change in Training.doc
293K




BHMCT

Existing curriculum 2018 cur

GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY, DELHI
BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (BHMCT)

FIFTH/SIXTH SEMESTER EXAMINATION

The batch will be divided into two groups A & B. "A" group will undergo Internship in fifth semester and will undergo classroom teaching and Practical's in their sixth semester. Similarly "B" Group will undergo classroom teaching and Practical's in their Fifth semester and will undergo Internship in sixth semester.

The Industry Internship will be for 22 weeks wherein, for 16 weeks the students will cover various core areas in Hospitality Industry and shall undergo the last 6 weeks training in their area of specialization. Area of Specialization will be informed to the hotel beforehand.

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 301302	Industry Internship	Core Course - Skill Based	-	-	24
		Total	-	-	24

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 301302	Introduction to International Cuisine	Core Course	3	-	3
BHCT 303304	Advanced Front Office Management	Core Course	3	-	3
BHCT 305306	Advanced Food & Beverage Service Management	Core Course	3	-	3
BHCT 307308	Advance Accommodation Management	Core Course	3	-	3
BHCT 309310	Hotel Law & Corporate Governance	Foundation Course - Interdisciplinary	3	-	3
BHCT 311312	Hygiene, Sanitation & Food Science	Foundation Course - Skill Based	3	-	3

Practical/Lab

BHCT 350352	Advanced Food Production Operations	Core Course - Skill Based	-	4	2
BHCT 353354	Advanced Front Office Operations	Core Course - Skill Based	-	2	1
BHCT 355356	Advanced Food & Beverage Service Operations	Core Course - Skill Based	-	2	1
BHCT 357358	Advanced Accommodation Operations	Core Course - Skill Based	-	2	1
BHCT 359360	Hospitality Management & Etiquettes (NUES)*	Foundation Course - Skill Based	-	2	1
		Total	18	12	24

*NUES: Not University Examination System

[Handwritten Signature]



[Handwritten Signature]

Proposed amendments to the existing curricula

GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY, DELHI
BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (BHCT)

FIFTH SEMESTER EXAMINATION

ENTIRE BATCH —

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 301	Introduction to International Cuisine	Core Course	3	-	3
BHCT 303	Advanced Front Office Management	Core Course	3	-	3
BHCT 305	Advanced Food & Beverage Service Management	Core Course	3	-	3
BHCT 307	Advanced Accommodation Management	Core Course	3	-	3
BHCT 309	Hotel Law & Corporate Governance	Foundation Course – Interdisciplinary	3	-	3
BHCT 311	Hygiene, Sanitation & Food Science	Foundation Course - Skill Based	3	-	3
Practical/Lab					
BHCT 351	Advanced Food Production Operations	Core Course – Skill Based	-	4	2
BHCT 353	Advanced Front Office Operations	Core Course – Skill Based	-	2	1
BHCT 355	Advanced Food & Beverage Service Operations	Core Course – Skill Based	-	2	1
BHCT 357	Advanced Accommodation Operations	Core Course – Skill Based	-	2	1
BHCT 359	Hospitality Management & Etiquettes (NUES)*	Foundation Course – Skill Based	-	2	1
		Total	18	12	24

*NUES: Non University Examination System

GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY, DELHI
BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (BHCT)

SIXTH SEMESTER EXAMINATION

The Entire batch will undergo Internship on sixth semester.

The Industry Internship will be for 24 weeks wherein, for 16 weeks the students will cover various core areas in Hospitality Industry and shall undergo the last 8 weeks training in their area of specialization. Area of Specialization will be informed to the hotel beforehand.

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 361	Industry Internship	Core Course – Skill Based	-	-	24
		Total	-	-	24



Signature

Minutes of the Meeting

Referring to the meeting held on 18th Dec. 2019 at 2:30 PM in Boardroom with the Agenda "Restructuring of Hotel management curriculum in compliance with UGC, AICTE and GGSIP University Guidelines and Mandates", following are the proceedings of the meeting:-

1. Dr. Arvind Kumar Saraswati, Convener, welcomed the members and explained the agenda of the meeting i.e. restructuring of Hotel management curriculum in compliance with UGC, AICTE and GGSIP University Guidelines and Mandates.
2. Observations of the current syllabus structuring were discussed in details with all concerned department's heads.
3. It was bring to the notice of committee members by concerned department heads that present syllabus of BHMCT course requires more comprehensive and holistic approach.
4. Mr. R.K. Bhandari, Director of the institute, suggested the ancillary subjects shall be reduced to minimum, so as to have more focus on Core subjects.
5. Repetition of content in the syllabus was also raised and every member has shown a serious concern about it.
6. Another serious concern was raised by Examination Head about the feasibility of running the current syllabus from examinations point of view particularly in V & VI semester. As per the current syllabus, the students were divided into two batches for undergoing their Industrial Exposure Training. Due to this one of the batch will have their training in odd semester (Semester-V) and another will have in even semester (Semester-VI). This will result in difference in Paper Codes of Semester V & VI studying the same paper title and will lead to a confusion in examination department at University while printed their mark sheet at initial level and a confusion of have different codes for same paper title during their job hiring at later stage.



The bottom of the page features two handwritten signatures in blue ink. To the right of the signatures is a circular official stamp. The stamp contains the text: "BANARSIDAS CHAUDHWAL INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY", "CHAUDHWALA ESTATE, KALKAJI, NEW DELHI - 110019", and "ESTD. 1962".

7. Every member of the committee agreed with this issue and showed their serious concern about this. It was decided that this issue should be treated and resolved with utmost urgency.
8. Meeting concluded with recommendation of the committee for restructuring the present syllabus and curriculum as future course of action, but the at the moment the issue raised by examination head must be treated and resolved with utmost urgency.



Dr. Arvind Kumar Samswati,
Academic Coordinator,
Convener- Syllabus Revision/Modification Committee
BCIHMCT

Cc: Director; Administrative Coordinator; Programme Coordinator; HOD- Food Production,
Food & Beverage Service, Profit Office, Housekeeping; Examinations; Training & Placement;
Library; All Concerned Faculties.

19/12/2019

Recommendations

Referring to the meeting held on 18th Dec. 2019 at 2:00 PM in Boardroom with the Agenda "Restructuring of Hotel management curriculum in compliance with UGC, AICTE and GGSIP University Guidelines and Mandates", and subsequent minutes of the said meeting, following recommendations are suggested by the Syllabus Revision/Modification Committee.

1. Present syllabus lacks comprehensive and holistic approach and repetition of content was found in various places. Therefore, the committee recommends for restructuring the present syllabus and curriculum as future course of action.
2. Referring to Minutes of said meeting dated 18/12/2019, para (6) & (7), where the serious concern was raised by Examination head, which requires urgent approach to take immediate corrective actions.

Para (6) & (7), Minutes of Meeting, dated 18/12/2019 ...

Another serious concern was raised by Examination Head about the feasibility of running the current syllabus from examinations point of view particularly in V & VI semester. As per the current syllabus, the students were divided into two batches for undergoing their Industrial Exposure Training. Due to this one of the batch will have their training in odd semester (Semester-V) and another will have in even semester (Semester-VI). This will result in difference in Paper Codes of Semester V & VI studying the same paper title and will lead to a confusion in examination department at University while printed their mark sheet at initial level and a confusion of have different codes for same paper title during their job hiring at later stage.

Every member of the committee agreed with this issue and showed their serious concern about this. It was decided that this issue should be treated and resolved with utmost urgency.



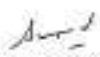
Shanku

[Signature]

3. The committee hereby recommend following to be bring to the notice of your kind self and the concerned authorities of GGSIPU, so that necessary decision shall be taken.

- This is to bring to your kind notice that owing to the certain unintended discrepancies with regard to the subject code as well the allotted training slots in V and VI semesters, the implemented syllabus from 2018 demands modification/amendment to look into the feasibility aspect (Annexure I: As per Current Curriculum). Presently the matter needs to be taken in urgency as the 2018 batch currently is in 4th semester had to move on for the same.
- The suggested areas as of now are the entire batch of 2018 and 2019 will be having theory and practical classes in the V semester and industrial training in the V semester (Annexure II: Suggested Amendments) with no subject changes for the subsequent 7th and 8th semester.
- Please find attached the proposed suggestions for V & VI Semester (Annexure II: Suggested Amendments). Entire syllabus/ content is intact. Only modification/ shifting is suggested in V & VI Semester, whereby instead of training in two batches (V&VI), training is being recommended only in VI semester for entire Batch.

Kindly look into the matter and apprise us.


Dr. Arvind Kumar Singhwani,
Academic Coordinator,
Convener- Syllabus Revision/Modification Committee
BCHMCT

Cc: Director, Administrative Coordinator, Programme Coordinator, HOD- Food Production, Food & Beverage Service, Front Office, Housekeeping, Examinations, Training & Placement, Library, All Concerned Faculties.





MINUTES OF THE MEETING

Minutes of the Meeting of Programme Coordination Committee held on 09.12.2020 at 11:00 A.M. in online mode.

A meeting of Coordinators of the Programme Coordination Committee held on 9.12.2020 at 11:00 a.m. The meeting was attended by the following Coordinators of the various programmes for revision of your curriculum for all the programmes under BOS of USMS

- Dr. Rachita Bano, Maharaja Surajmal Institute (BBA)
- Prof. Anamika Jain, Vivekanand Institute of Professional Studies (B.Com)
- Dr. N. Malavi, Delhi Institute of Advanced Studies (MBA-FM)
- Prof. Neelam Sharma, Maharaja Agrasen Institute of Technology (MBA)
- Dr. I.K. Bhandari, Banaridas Chaudhwal Institute of Hotel Management & Catering Technology (BHMCT)

The following faculty members of USMS were present:

- Prof. Neeta Sinha
- Prof. Udit Taneja
- Prof. Meenakshi Bhandari
- Prof. Shalini Garg
- Prof. Puja Khatri

The following discussions were held:

- (1) It was indicated that the curriculum revision has to be taken up for implementation from the Academic Session 2021-22. The new curriculum should attempt to incorporate the following features to make it contemporary and in line with the guidelines of NEP 2020 such as multi entry and multi exit, 3 years, 4 years programme at undergraduate level, skill based courses etc.
- Choice based credit system
 - Provision for online course through MOOC, SWAYAM etc.
 - Open electives
 - Bilingual teaching
 - All curriculums should be prepared with clearly identified program outcomes, program specific outcomes, course outcomes and their mapping.
 - Mechanism for measurement of objectives for each course.
 - Courses on Human Values, Entrepreneurship, Environmental science, etc.
- (2) Further, it was decided that the respective programme coordinators will conduct their own meeting with all the colleges/institutes conducting the programmes. A draft scheme would be prepared and shared latest by 28th December, 2020. In this regard, USMS will provide all possible help through their Professors to guide and mentor the Programme Coordination Committee. It was also agreed that feed back collected by the School from various colleges/institutes regarding the curriculum changes will also be shared with all the Coordinators of Programme Coordination Committee of various programmes. The entire exercise of curriculum revision should be completed by the end of January 2021.

The Committee should look into the best practices in curriculum along with any UGC guidelines/model courses adopted by various institutes both nationally and internationally while working out the scheme. The scheme should also clearly identify the course as skill based/interdisciplinary, electives etc. The meeting ended with the vote of thanks to the chair.

(Prof. Anil K. Saini)
Dean & Chairperson

Copy to:

- (i) All faculty members via email
- (ii) All programme coordinators



MINUTES OF THE MEETING

Minutes of the Meeting of Programme Coordination Committee held on 09.12.2020 at 11:00 A.M on online mode.

A meeting of Coordinators of the Programme Coordination Committee held on 09.12.2020 at 11:00 A.M. The meeting was attended by the following Coordinators of the various programmes for revision of current curriculum for all the programmes under BOS of USMS

- Dr. Rachini Rana, Maharaja Sargaraj Institute of MBA
- Prof. Anuradha Jain, Vivekanand Institute of Professional Studies (VIPS)
- Dr. N. Malavi, Delhi Institute of Advanced Studies (DIAS)
- Prof. Neelam Sharma, Maharaja Agrasen Institute of Technology (MAIT)
- Dr. R.K. Bhandari, Bapnoida, Chandiwala Institute of Hotel Management & Catering Technology (IHMCCT)

The following faculty members of USMS were present:

- Prof. Neena Singh
- Prof. Usha Taneja
- Prof. Meenakshi Khanda
- Prof. Shafiqi Gang
- Prof. Pooja Khatri

The following discussions were held:

- (1) It was indicated that the curriculum revision has to be taken up for implementation from the Academic Session 2021-22. The new curriculum should attempt to incorporate the following features: (i) contemporary and in line with the priorities of NEP 2020 such as multidisciplinary, skill based, 2-2 years programme at undergraduate level, skill based courses etc.
 - Choice based credit system
 - Provision for online course through MOOC, SWAYAM etc.
 - Open electives
 - Bilingual teaching
 - All curriculum should be prepared with clearly identified program outcomes, program specific outcomes, course outcomes and their mapping
 - Mechanism for measurement of objectives for each course
 - Courses on Human Values, Entrepreneurship, Environmental studies, etc.
- (2) Further, it was decided that the respective programme coordinators will coordinate with all the colleges/institutes conducting the programmes. A draft scheme would be prepared and shared later by 28th December, 2020. In this regard, USMS will provide all possible help through the Professors to guide and mentor the Programme Coordination Committee. It was also agreed that feed back collected by the School from various colleges/institutes regarding the curriculum of various programmes be shared with all the Coordinators of Programme Coordination Committee of various programmes. The entire exercise of curriculum revision should be completed by the end of January 2021.

The Committee should look into the best practices in curriculum design in any of the products/programmes adopted by various institutes both nationally and internationally while working on the scheme. The scheme should also clearly identify/classify the course as skill based, interdisciplinary, etc.

The meeting ended with the vote of thanks to the Chair.

(Prof. Anil K. Saini)
Dean & Chairperson

Copy to:

- (i) All faculty members via email
- (ii) All programme coordinators

Shandari



UNIVERSITY SCHOOL OF MANAGEMENT STUDIES
GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
DWARKA, 116-C, DELHI-110078

NOTICE

Sub- Nomination of Convenors for Programme Coordination Committee for
BBA, B.Com., MBA (IB), MBA (FM), HIMCT & MBA.

As per the Clause 7 of the Ordinance 11 of the University, the Competent Authority of the University is pleased to nominate the following officials to the Programme Coordination Committee for Academic Programmes being run in the Affiliated Institutes of the University.
The following Convenors are nominated for the various Programmes:

S. No.	Programme Name	Convenors
1	BBA (All Streams)	Director/Principal Maharaja Sanshodhan Institute, Janak Puri, New Delhi
2	B.Com (II)	Director/Principal Vivekananda Institute of Professional Studies, W-1 Block (Outer Ring Road), Pitampura, New Delhi
3	MBA	Director/Principal Maharaja Agrasen Institute of Technology, Sector- 22, Rohini, Delhi-110085
4	MBA (IB)	Director/Principal Gitanatan International Business School, Rohini Educational Society at PSP, Complex-1, Murlibehn Chowk, Delhi
5	MBA (FM)	Director/Principal Delhi Institute of Advanced Studies, Plot No. 1 Sector-25, Rohini, Delhi - 110024
6	HIMCT	Director/Principal Bharatidasu Chaudhry Institute of Health Management & Learning Technology, Chandigarh Estate, Vasa Anandmal Marg, Kalkaji, New Delhi- 110019

(Prof. Anil K. Saxena)
Dean

Saxena





Ref No. GGSIPU/DAA/2020-3055

Dated: 06.10.2020

Notification

As approved by the Sub-Committee of Academic Council in its meeting held on 10.09.2020, Bawarsidas Chandiwala Institute Hotel Management & Catering is hereby allowed to swap Semester VI with Semester V where theory classes of Semester VI will be held in Semester V that has started w.e.f. 20th August, 2020. The students will be sent for training in the hotel in the next Semester VI starting w.e.f. February, 2021. This has been done as a special case due to COVID season, where the institution has expressed that hotels are not accepting students for internship.

This is for the information of Bawarsidas Chandiwala Institute Hotel Management & Catering and all students who are studying in Semester V of the said course-BHMCT.


Prof. Sanjay Mittal
Director, Academic Affairs

Copy to:

1. Prof. A.K. Saini, Dean USMS
2. Prof. Pradyat Bhattacharya, COE
3. Principal, Bawarsidas Chandiwala Institute Hotel Management & Catering, Chandiwala Estate, Main Anandpur Marg, Near Golepur Metro Station, Kirti, New Delhi, Delhi 110011
4. UITS for uploading on the University Website
5. Grant file







Internship Alternative Arrangement for BHMCT Students Batch 2018- V Semester

Thu, Jun 11, 2020 at 4:17 PM

sanjiv.mittal <dr_sanjivmittal@yahoo.co.in>
Reply-To: sanjiv.mittal <dr_sanjivmittal@yahoo.co.in>
To: Director BCIHMCT <director@bcihmct.ac.in>

Dear Director

Thanks for the communication and the contents of the mail are read and understood. As proposed by you as one time measure to allow students to do online Internships using project work that can be assigned to them under the mentorship of some faculty so you can go ahead with the same as has already been agreed by AICTE and other statutory bodies.

With Warm Regards

Prof. Sanjiv Mittal
Professor and Dean & Programme Coordinator Entrepreneurship Development Centre (EDC)
University School of Management Studies
Director Academic Affairs
Guru Gobind Singh Indraprastha University Sector-16-C, Dwarka New Delhi, 110075
+91-9899612268 Office - 011-25302600/607

Sanjiv





Internship Alternative Arrangement for BHMCT Students Batch 2018- V Semester

Director BHMCT <director@bchmct.ac.in>
To: sanjiv.mittal <@bchmct.ac.in>

Tue, Jun 9, 2020 at 3:21 PM

**BANARSIDAS CILANIHWALA INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY, NEW DELHI**

09.06.2020

To
Prof. Sanjiv Mittal
Director - Academic Affairs
GGSIU
New Delhi-78

Subject : Internship Alternative Arrangement for BHMCT Students Batch 2018- V Semester

Dear Sir,

Greetings of the day!

Tourism and Hospitality industry is going through the toughest time. Hotel Management colleges in term of industrial training of students have faced huge challenges in the past semester and with all the support from the industry and stakeholders, we have emerged stronger from the crisis situations.

As we are aware, due to the COVID-19 pandemic, the academic calendar has been severely disrupted since the middle of March 2020. Due to the social distancing norms in force, hotels have become incompetent to provide internship opportunities to our students (BHMCT Batch 2018 – Semester 5) who are scheduled to join hotels at various locations from June 22, 2020 onwards. Some of our industry partners like Pullman & Novotel Hotels, The Park, and The Oberoi Hotels have already declined the offers given to students before this pandemic outbreak and rest of the hotels are still looking for the further guidelines from the Government. Even if they open, requirement of Trainees will not be priority till some months until travel comes to the previous stage. As on today Hotels in Delhi are not open yet.

PROPOSED INTERNSHIP ALTERNATIVE

Sir, 2018 Batch (First 60 students) are supposed to go for compulsory industrial training from June 2020 as prescribed in the New Syllabus Scheme 2018 onwards.

In view of the current situation due to COVID-19, we propose the following one time alternative in order to enable students to complete their industrial Internship in the V semester. This arrangement will be one time arrangement only for V Semester due to the existing circumstances.

Students may please be allowed to take the "Online Internships/Activities" including the activities that can be carried out digitally or involve them in projects. To develop the entrepreneurship skills among the students certain assignments and projects can be given. Students will be assigned faculty mentors and this exposure training will be done under the supervision of the Faculties.

are assuring that this trying situation comes to an end shortly and we can get back to our normal or new normal operations soon.

Looking forward to your kind approval of the proposal.

Warm Regards

R.K.Bhandari
Principal

Bansidhar Chandiwala Institute of Hotel Management & Catering Technology,
(NAAC 'A' Accredited Institution, Approved by AICTE and Affiliated to G.G.S. Indraprastha University),
Chandiwala Estate, Maya Anandpur Nagar, Kirti Nagar, New Delhi - 110019
Phone: 011-49020320-301; Fax: 91-11-49020320. Mobile: +91 9871220100
E-Mail: director@bchmci.ac.in Website: www.bchmci.ac.in

Bhandari


Request for immediate intervention regarding deferment of industrial training

Mon, Jun 8, 2020 at 1:10 PM

Director BCIHMCT <director@bcihmct.ac.in>
To: sanjiv.mittal <601_sanjivmittal@bcihmct.ac.in>
Cc: dean.usm <dean.usm@bcihmct.ac.in>

Prof. Sanjiv Mittal
Director - Academic Affairs
GGSIU

New Delhi- 78

Subject: Request for immediate intervention regarding deferment of compulsory industrial training

Respected Sir

Greetings of the day.

Hope you and your family is safe in this global pandemic.

I would like to bring to your kind attention for immediate intervention with regard to 2018 Batch (First 60 students) who are supposed to go for compulsory industrial training from June 2020 as prescribed in the New Syllabus Scheme 2018 onwards.

As owing to the present Covid-19 situation and subsequent deferment of End Term Exam by University for the current 4th Semester like others leading to an earnest request for consideration of deferred student internships, which may start in December January 2020-21.

This is being done by other IHM namely NCIHMCT, BHIM, Amity University, to name a few as Hospitality Industry is undergoing through difficult phase at present.

The hotels who initially has given an plausible nod now reflects a mindset of able to accommodate student as late as December - January 2020-21 amid the lockdown faced in several parts of the country by the spread of Covid-19 and subsequent aftereffects.

We are planning to approach to the Hotelier to work out an alternate plan post University's nod. One of the suggestions we are requesting is to conduct the internships in December January 2020-21, wherein there is already a provision of internship for 2018 Batch (Next 60 students).

Under the prevailing situation we request you for an immediate and timely nod of having the internship for the complete 2018 Batch inclusive of approved strength of 120 students in the months of December January 2020-21.

Therefore, combined batch of 2018 will undergo their regular classes in the institute for entire 5th semester instead of segregated semester classes as depicted in the New Syllabus Scheme 2018 onwards and in 1st semester will go for compulsory industrial training starting December January 2020-21.

Looking forward to your timely intervention and oblige

Thanking you in anticipation.

Yours Truly

R.K. Bhandari
Principal



BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Approved by AICTE and affiliated to G.G.S. Indraprastha University, Delhi
MAAC 'A' Accredited Institution

Chandiwala Estate, Maa Anandama Marg, Kirti, New Delhi - 110 019

Ph: 011-49020300, 49020301, 49020320

E-mail: director@bchmct.ac.in, Website: www.bchmct.ac.in

Dated on: 07.10.2020

Notification

With the view of reference no. GGSIPU/DAA/2020/3055 released on 06.10.2020, students of V and VI semesters are allowed to do the internship in VI semester only, whereas theory classes of semester VI will be held in Semester V that has started w.e.f. 20th August 2020. Thus, students will be sent for training in the hotels in the next semester VI starting w.e.f. February 2021. This has been done as a special case due to Covid-19 reason, as hotels are not accepting the students for internship.

This is for the information of Training and Placement Coordinators and for students who are studying in semester V & VI of the said course BHMCT.

Prof. R.K. Bhandari
Director
BCHMCT New Delhi

Copy to:

1. Mr. Manish Malhotra, Placement Head *Manish*
2. Mr. Sidhant Srivastav, Training Head *Sidhant*
3. Mr. Nikhil Sharma, Training Coordinator *Nikhil*
4. Dr. Prem Ram, Programme Coordinator *Prem*
5. Ms. Reehma Kamboj, Examination In charge *Reehma*
6. Dr. Arvind Kumar Saraswati, Academic Coordinator *Arvind*
7. Notice Board and Training File





BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Approved by AICTE and affiliated to G.G.S. Indraprastha University, Delhi

NAAC 'A' Accredited Institution

Chandiwal Estate, Maa Anandamai Marg, Kirti Vihar, New Delhi - 110 019

Ph: 011-49020300, 49020301, 49020329


E-mail: director@bcihmct.ac.in, Website: www.bcihmct.ac.in

Dated on: 09.10.2020

Notification

With the view of notice from the university (reference no. GGSIPU/DAA/2020/3055) released on 06.10.2020 and permission of Director, BCIHMCT, New Delhi students of V and VI semesters are allowed to do the internship in VI semester only, whereas theory classes of semester VI will be held in Semester V that has started w.e.f. 20th August 2020. Thus, students will be sent for training in the hotels in the next semester VI starting w.e.f. February 2021. This has been done as a special case due to Covid-19 reason, as hotels are not accepting the students for internship.

This is for the information of entire batch of (2018-2022) students for their upcoming intertiship program.


Mr. Sidharth Srivastava
Training Head
BCIHMCT New Delhi

Copy to:

1. Mr. Manish Malhotra, Placement Head
2. Mr. Nikhil Sharma Training Coordinator
3. Respective Class Coordinators
4. Mentors
5. Notice Board and Training File

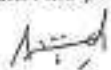


Minutes of the Meetings

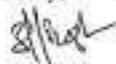
12 August, 2021

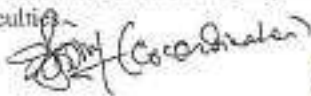
This has reference to the Meeting held on date at Institute's Boardroom with the agenda of "Discussion on Newly Drafted Proposal of Hotel Management Curriculum". The meeting was attended by Academic Coordinator, Programme Coordinator, Administrative Coordinator, all Departmental HODs, Examination In charge, Training & Placement Coordinator and discussion was made on the newly drafted proposal of Hotel Management Curriculum. Followings are the minutes of the meeting:-

1. Dr. Arvind Kumar Saraswati, Convener, welcomed the members and explained the agenda of the meeting i.e. Discussion on Newly Drafted Proposal of Hotel Management Curriculum in compliance with UGC, AICTE and GGSIP University Guidelines and Mandates.
2. Mr. R.K. Bhandari, Director of the institute, suggested in the last meeting that the ancillary subjects shall be reduced to minimum, so as to have more focus on Core subjects. Same has been incorporated in newly drafted proposal and has been discussed with in the meeting.
3. Repetition of content in the syllabus was also rised in last meeting and every member has shown a serious concern about it. This point was well addresses in this meeting and due consideration was taken while discussing the newly drafted curriculum proposal.
4. Observations of the proposed curriculum revision structuring were discussed in details with all concerned department's heads.
5. It was bring to the notice of committee members by concerned department heads that existing syllabus of BHMCT course requires more comprehensive and holistic approach and everyone unanimously agreed upon the proposed draft of Curriculum revision.
6. The panel unanimously agreed upon the comprehensive and holistic approach of the new draft. And proposed to forward the same the concerned authorities for consideration.


Dr. Arvind Kumar Saraswati,
Academic Coordinator,
Convener- Syllabus Revision/Modification Committee
BCIHMCT

Cc: Director, Administrative Coordinator, Programme Coordinator, HOD, Food Production,
Food & Beverage Service, Front Office, Housekeeping, Examinations, Training & Placement,
Library; All Concerned Faculty.



 (Coordinator)


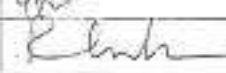
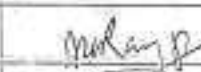

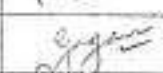

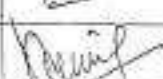


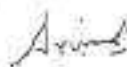

Meeting

11/08/2021

Agenda: Curriculum Revision & Re-Structuring

Attendance Sheet

S.No.	Department HOD/Coordinator	Name	Signature
1	Food Production	Dr. Ram	
2	Bakery	R. KUNDU	
3	Front Office	Dr. Pooja R. Patel	
4	Food & Beverage Service	Pooja S. Srinivasan	
5	Housekeeping	Gagandeep Soni	
6	Examination	RESHMA KUMAR	
7	Training & Placement	Nikita Sharma	


(Dr. Arvind K. Suresh)
Convener - Syllabus Revision Committee

Meeting Notice

10th August, 2021

Agenda: Discussion on Newly Drafted Proposal of Hotel Management Curriculum

All the Departmental HODs, Examination In charge, Training Placement In charge, Programme Coordinator and Administrative Coordinator are hereby requested to attend the meeting and provide your valuable inputs for the same. For your reference, please find attached here within the guidelines issued by AICTE & UGC for Hotel Management Curriculum and few other syllabus for cross referencing. Also, referring to my previous mail, it is believed that an internal meeting within your respective department has been conducted and the positive outcomes have been derived. As requested, please submit the details report on the same both in hard and soft copy during the meeting. A discussion will also be made on these reports.

Date: 11th August, 2021

Timings: 10 AM onwards

Venue: Institute Boardroom

Principal, BCIMHCT
Chairman, Curriculum Revision and Modification Committee

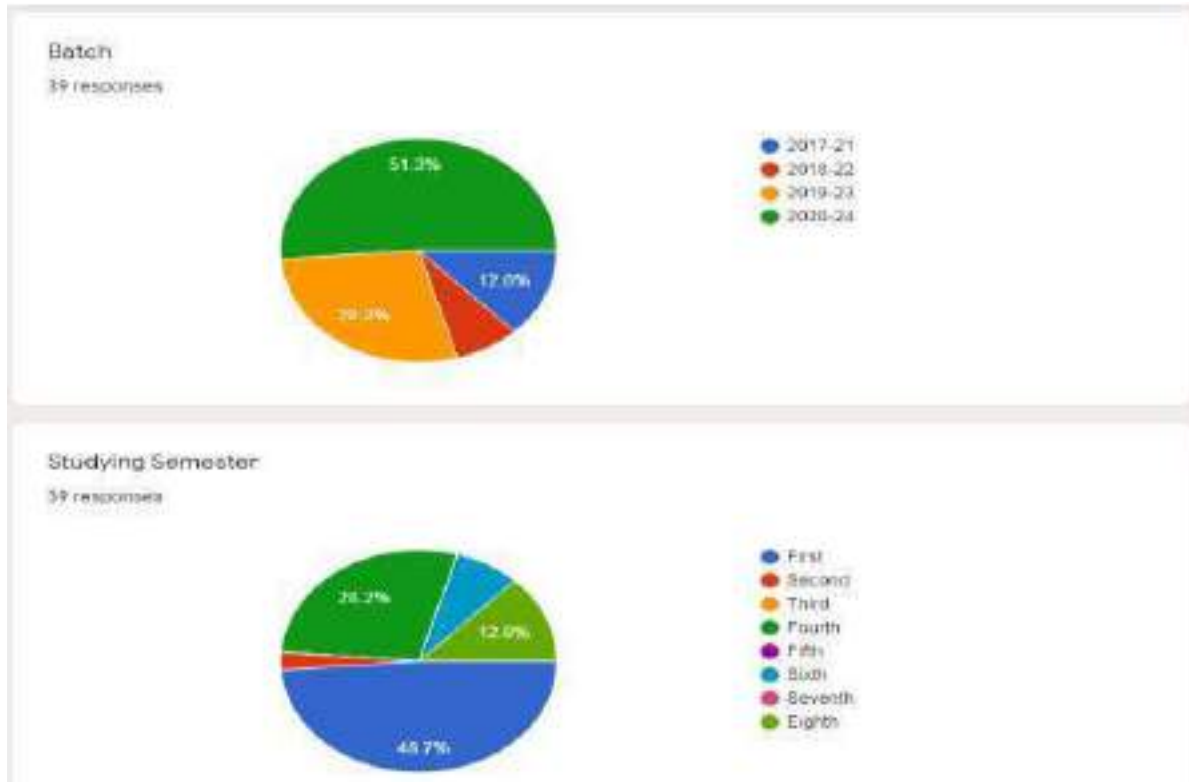

Dr Arvind Kumar Saraswati
Assistant Professor, BCIMHCT
Convener, Curriculum Revision and Modification Committee

Cc: Director, Administrative Coordinator, Programme Coordinator, HOD- Food Production, Food & Beverage Service, Front Office, Housekeeping, Examinations, Training & Placement, Library; All Concerned Faculties

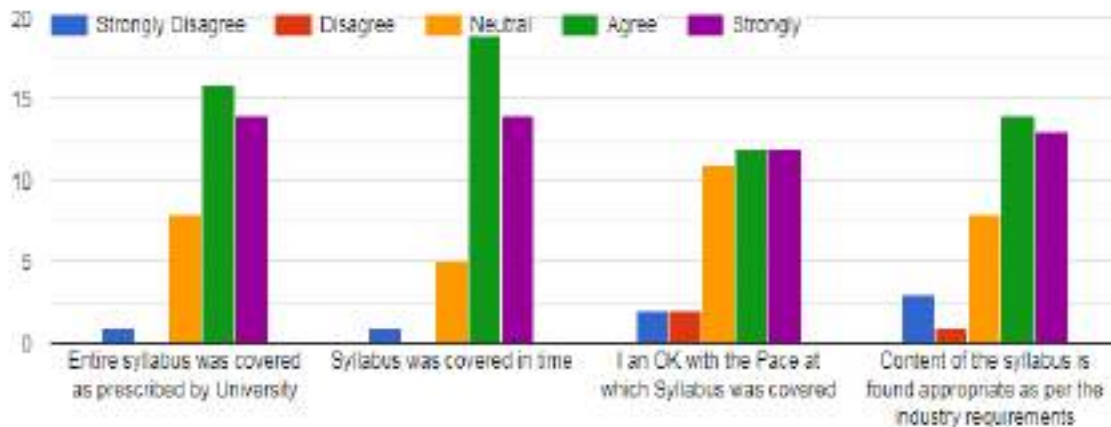



Banarsidas Chandiwala Institute of Hotel Management & Catering Technology

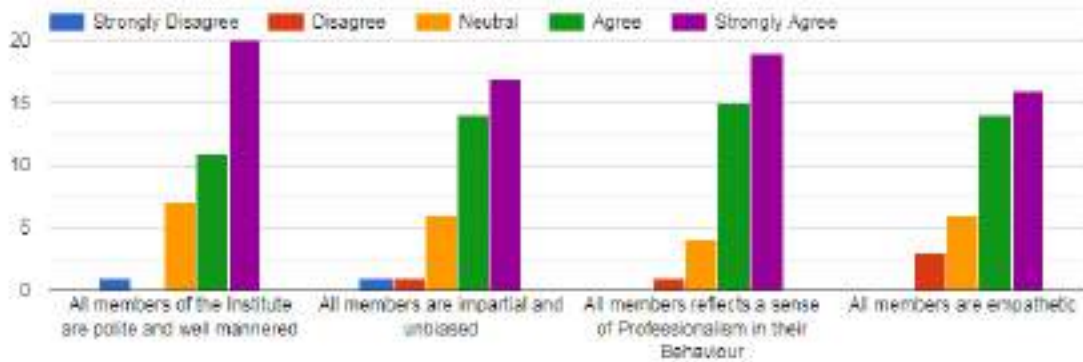
Student's Feedback of Even Semester 2021



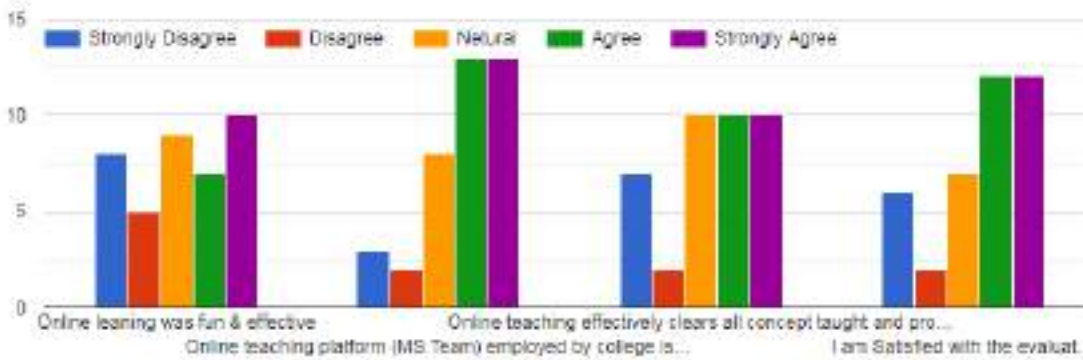
Please rate the following about Curriculum & Course Content



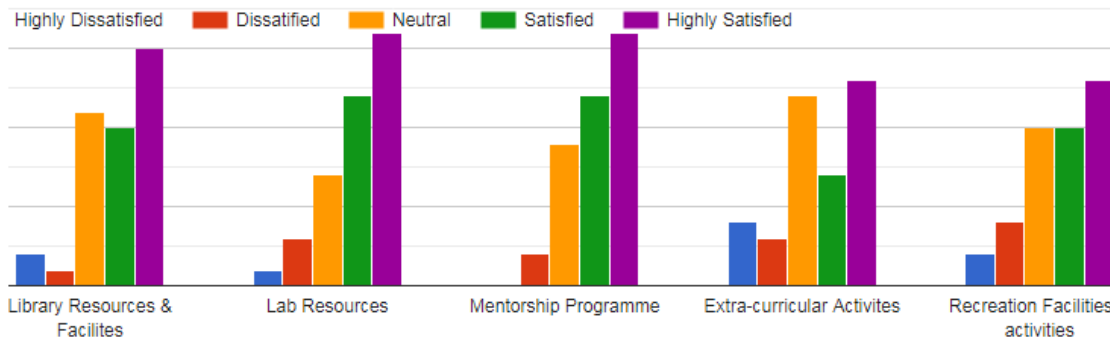
Please rate for Conduct of Faculty, Administrative Staff & Attendants



Please rate the following on the basis on Online Teaching mechanism employed during covid pandemic



Please Rate the following facilities & resources of the Institute



Student's Feedback of EVEN Semester 2021

Q.1	Please write below anything you wish to specify about <u>Curriculum & Course Content</u>		
Eighth Semester	2017-21	1	Na
		2	The course as prescribed by the Ip University has been the best but more aspect of presentations and interactiv sessions should be conducted first to familiarize with the topic.
		3	Must include subjects like cabin crew, events & advance pastry cuisines should be included.
		4	Nil.
		5	Nothing to specify
Sixth Semester	2018-22	1	More of Extra-Curriculum activities.
		2	No
		3	Practicals should be more specific with and linked with real industry operations.
Fourth Semester	2019-23	1	I want to attend all practical of all subjects every week and teach us practically the last semester's food production practical
		2	Nothing
		3	Nothing
		4	Nil.
		5	According to me online classes is not at all benificial , students can't focus in online class
		6	Nothing
		7	N/A
		8	Nothing
		9	Nothing to add, everything's going great!
		10	Mujhe Kuch bhi Samjh nhi Aaya Jo Kuch bhi online class me padhaya Gaya hai...
		11	-
First Semester	2020-24	1	Due to online classes i can't able to understand anything taught in the class
		2	Everything is going well.
		3	Educational trip and festival celebration should be there and we doesn't get fresher party in clg
		4	The course content was good and was as per the required standard
		5	If classes were online there should be fun activity classes also.
		6	.
		7	NA
		8	More practical classes should be provided.
		9	-
		10	Its difficult to understand the whole things about my course at online platform specificily in practical classes
		11	Every thing is very good.
		12	Nothing .

		13	Content is good i am enjoying
		14	The curriculum and course content is pretty much the industry standard but the pace at which it is being covered is too quick for the students to understand like a 6 month semester was just finished in a month and a half so it was quite diffuse for us to cope up with it.
		15	No
		16	No
		17	No.
		18	.
		19	No
		20	Nothing.
Q. 2	Please write below, if you want to specify anything specific about the Competencies of your Faculty		
Eighth Semester	2017-21	1	Na
		2	The competencies of the faculty has been commendable , They are always willing to assist at every row.
		3	-
		4	Nil.
		5	All are excellent
Sixth Semester	2018-22	1	None.
		2	No
		3	Study should also include fun learning rather than just covering up syllabus.
Fourth Semester	2019-23	1	No
		2	Nothing
		3	Nothing
		4	Faculty is highly trained and professional.
		5	No
		6	Nothing
		7	N/A
		8	Nothing
		9	Their teaching method (all of them are highly competent in this field)
		10	Kuch Samjh nhi aata online Jo bhi teachers padhate hai
		11	-
First Semester	2020-24	1	No
		2	No, everything is good.
		3	Na
		4	N/A

		5	Being a teacher of hotel management course i think some teacher are not much good in speaking and pronouncing words correctly.
		6	.
		7	Good work for the students.
		8	Housekeeping faculty should be more polite and understanding with students.
		9	-
		10	Nothing to say
		11	Nothing..
		12	.
		13	Nothing
		14	n/a
		15	No
		16	No
		17	No.
		18	.
		19	No
		20	Our teachers are very good and helpful

Q. 3		Please write below, if you want to specify anything specific about the Teaching Methodologies followed	
Eighth Semester	2017-21	1	Na
		2	The course as prescribed by the Ip University has been the best but more aspect of presentations and interactive sessions should be conducted first to familiarize with the topic
		3	Nice
		4	Nil.
		5	Teaching methodologies is effective
Sixth Semester	2018-22	1	None.
		2	No
		3	Teaching methodologies are good.
Fourth Semester	2019-23	1	Nil.
		2	Nothing
		3	Nothing
		4	Nil.
		5	No
		6	Nothing
		7	N/A
		8	Nothing
		9	Everything is fine!
		10	No online class
		11	-

First Semester	2020-24	1	No
		2	Everything is good.
		3	Na
		4	Good teaching
		5	No
		6	.
		7	Very Nicely Teaching.
		8	Not as such
		9	-
		10	Teaching methodologies are simple at online platform and sometimes I face lots of problems due to network issues
		11	No
		12	.
		13	Nothing
		14	The teaching methodologies are absolutely fine.
		15	No
		16	No
		17	Very good.
		18	.
		19	No
		20	Nothing.

Q.4	Please write below, if you want to specify anything specific about the <u>Code of Conduct</u>		
Eighth Semester	2017-21	1	Na
		2	No Incident
		3	Online practicals like production one need to be taken more attractively & should be latest trends can be applied in form of plating or accomplishments etc.
		4	Nil.
		5	No incident
Sixth Semester	2018-22	1	None.
		2	No
		3	No such case.
Fourth Semester	2019-23	1	Nil.
		2	Nothing
		3	Nothing
		4	Nil.
		5	No
		6	Nothing
		7	N/A

		8	Nothing
		9	No such incident
		10	Mohan Sir.....
		11	-
First Semester	2020-24	1	No
		2	No, everything is good.
		3	There is no competition in Clg in sports
		4	N/A
		5	No
		6	.
		7	NA
		8	Housekeeping faculty is unnecessarily very strict and do not cooperates with the students in online mode.
		9	-
		10	no
		11	Nothing sir.
		12	.
		13	Nothing
		14	n/a
		15	No
		16	No
		17	No.
18	.		
19	No		
20	Nothing.		
Q. 5	Please write below, if you want to specify anything specific about the Online Teaching Process		
Eighth Semester	2017-21	1	Na
		2	more aspect of presentations and interactive sessions should be conducted first to familiarize with the topic
		3	-
		4	Nil.
		5	It was good and effective
Sixth Semester	2018-22	1	
		2	No
		3	
Fourth Semester	2019-23	1	I want to attend all classes in college physically
		2	Online teaching process is not effective
		3	Nothing

		4	Teachings of online practicals classes should be more effective. Teachers should prepare video lectures of the practicals and send it to students for better learning.
		5	Online classes should be more fun and interactive .
		6	Nothing
		7	N/A
		8	Nothing
		9	During this covid era, still they are providing us with the great knowledge and professional skills, this is remarkable. No suggestions!
		10	
		11	-
First Semester	2020-24	1	I can't understand anything taught in online classes!
		2	
		3	
		4	N/A
		5	Not as good as offline classes.
		6	.
		7	Voice breaking and internet problem.
		8	
		9	-
		10	
		11	Nothing every thing is fine very much.
		12	.
		13	Nothing
		14	To keep the pace of teaching a little slow for better understanding of the students.
		15	No
		16	No
		17	Very good connection with students
		18	.
		19	In online study, kindly send messages to all students rather than informing one student. It becomes difficult to contact that student. As a result of this I am not aware of those Google classroom and whatsapp group that teachers has created and passing all info there. I'm not get added in that group. I have tried to get added in that group but no one is responding me. It's really difficult to chase students whom a teacher has made admin. Kindly be more lenient towards us as we don't know the environment of college, we just came out of school.
		20	Make a video of all the practical things that are available and send them to us so that we can understand better.

Q. 6		Please write below, if you want to specify anything specific about the Resources & Facilities Provided by the institute	
Eighth Semester	2017-21	1	Na
		2	Nothing
		3	Many groups have been made like bakery or debate etc. but unfortunately after 1 week groups were gone silent no activities or workshops.
		4	Nil.
		5	It is nice
Sixth Semester	2018-22	1	None.
		2	No
		3	Should emphasize on sports and extra curricular activities.
Fourth Semester	2019-23	1	Nil.
		2	Nothing
		3	Nothing
		4	There is no canteen in the college campus and locker room should have air conditioning or atleast the fans should work properly.
		5	No
		6	Nothing
		7	N/A
		8	Nothing
		9	In my opinion, the locker service should be given to each n every student.
		10	No
		11	-
First Semester	2020-24	1	No
		2	No, everything is good
		3	The locker should be computerised and secure
		4	N/A
		5	Not experienced such facilities online.
		6	.
		7	NA
		8	It's perfect
		9	-
		10	instiute did'nt provide anything we have to purchase every thing from our own and our institue charge very highly in comparison of other reputed instiute
		11	Different groups on whatsaap for solving our problem and there teaching method is very good.
		12	There should be proper canteen in the college with proper or varities of food items.

		13	One problem i faced when i was in the college for practical classes was the air conditioning in the practical rooms. There was a lot of heat and humidity. In states like Delhi this thing should be up to the mark i think. Even fans in the area we were waiting was not good. Another thing that i noticed is the canteen. There was very few thing's available. I don't know that was because of covid or what
		14	n/a
		15	No
		16	No
		17	No.
		18	.
		19	No.
		20	Nothing.

Q.7		<u>Subject(s) I liked the most and State your reason, Why?</u>		
Eighth Semester	2017-21	1	Na	Entrepreneurship appeared twice as most liked subject followed by Sale & Marketing & Housekeeping (once each)
		2	I like and liked sales and marketing, Housekeeping, Entrepreneurship Development, because of the way of teaching with recent examples	
		3	-	
		4	Business development and entrepreneurship.	
		5	All r gud	
Sixth Semester	2018-22	1	All; because it's been taught us in a way where in we are well aware with the topics.	No Significant Result
		2	No	
		3	Front office because of more professionalism compared to other departments.	
Fourth Semester	2019-23	1	Food production because this is very skillful subject and i want to learn more about it . In future i want ro create my careet in food production. (Personal Interest)	<u>F & B Appeared Six Times</u> as most liked Subject (One for Personal Interest), Front Production appeared four Times (two times for personal interest), Front office twice and Bakery & Nues once
		2	Bakery, front office, FNB(practical) because it was fun and knowledgable	
		3	All subject's	
		4	Food production because I have a great bonding with cooking (Personal Interest)	
		5	I have interest in FNB service and food production both (Personal Interest)	
		6	Quantity food production Restaurant and bar Front office House keeping Event management I like all the subjects as all the faculties are handling everything Passionately .	
		7	NUES classes because of being the most interactive ones..	
		8	FnB is fun as it's easy to understand the concept of it.	

		9	This semester I'm keenly taking interest in food and beverage theory because of my faculty's efforts and her teaching methodology.	
		10	Food and f&b because they are too much interesting	
		11	-	
First Semester	2020-24	1	Heritage and culture. Bcz it helps to get knowledge about the heritage places!	Food Production Appeared 12 times as most liked subject, but it is because of student's personal interest (10 times), Heritage appeared twice (one response owing to personal interest), Business Communication, F & B, Housekeeping & Front office once each
		2	Business communication because its interesting	
		3	F nd b and house keeping because it is useful in the house and outside	
		4	Food production because of my keen interest (Personal Interest)	
		5	Food production because i m interested in things related to food. (Personal Interest)	
		6	Food production (theory). The classes were interactive and interesting.	
		7	Food Production is my favourite subject because I will make a chef in future. (Personal Interest)	
		8	I like food production and bakery the most because i have interest in cooking. (Personal Interest)	
		9	I liked every subject because they all were very interesting and new to me.	
		10	Bakery,because its not my hobby but i like baking pizza and cakes (Personal Interest)	
		11	Heritage i like the most.. coz I'm having interest in old monuments n culture. (Personal Interest)	
		12	I like all subjects because the facilities made them easy .	
		13	The subjects i liked the most is food production, front office. Food production because our theory teacher is very good. He teaches us very well with a friendly atmosphere. Front office because I had interest in it before joining. (Personal Interest)	
		14	Subjects I liked the most are food production, fnb service, front office and business communication because these subjects already had my interest as I want to specialise in one of these departments to be more specific either food production or front office. (Personal Interest)	
		15	Food production operations I love cooking. (Personal Interest)	
		16	Front office, I like it. (Personal Interest)	
		17	Food Production because I was future plan I become a chef. (Personal Interest)	
		18	.	
		19	I like Food production because it is a interesting subject.	
		20	Bakery is my favourite subject because i like it and i make become a good bakery chef. (Personal Interest)	
Q. 8	<u>Subject(s) I find difficult to understand</u> and State your reason, Why?			
Eighth Semester	2017-21	1	Na	No Significant Comments
		2	RDM but sir also intiated the example solution so now its much understandable.	

		3	NA/-.	
		4	Nil.	
		5	I understood everything	
Sixth Semester	2018-22	1	None.	
		2		
		3		
Fourth Semester	2019-23	1	in this semester there is not any subject which is difficult but in previous semester business management was difficult for me . It was hard to understand through online classes mode	Food Production, F & B Theory and Housekeeping appeared <u>twice each</u> as difficulty Subject
		2	FNB theory food production theory because couldn't understand properly	
		3	No subject	
		4	Front office and housekeeping because I haven't developed interest in them so far.	
		5	Housekeeping , as i find it very vast and detailed and confusing	
		6	Restaurant and bar - as on online mode of conduct its diff for me to have proper understanding and concentration.	
		7	Kitchen classes, one faculty member made it really difficult for me to learn and wasn't biased at all. I remember him using examples of me to not being able to score marks and saying you're still better than him..	
		8		
		9	Not any particular subject, every subject is easy to understand.	
		10	All subjects because of the online class	
		11	-	
First Semester	2020-24	1	Housekeeping	Housekeeping appeared Seven Time as Difficult Subject, While Indian Heritage appeared twice and Front Office & Business Communication appeared once among the responses
		2		
		3	Front office because we can't understand properly in online classes	
		4	N/A	
		5	Housekeeping and front office because i don't have interest in this subjects.	
		6	.	
		7	NA	
		8	Housekeeping because the teaching method is not interesting.	
		9	-	
		10	There's no subject where i found any difficulties yet	
		11	I don't find any difficulty.	
		12	Housekeeping. It is little bit complicated	
		13	Nothing	
		14	I find housekeeping and indian heritage a little difficult because in these subjects we have to learn everything and nothing can be answered on the basis common sense and I'm not saying that i'm reluctant to study the two subjects but they're just not in my interest area.	
		15	No	

16	Housekeeping
17	Business communication
18	Housekeeping because this is a little bit complicated.
19	I didn't find any subject different to understand but there is a subject difficult to learn is heritage and culture because it has various term that I get confused and then it's different to learn.
20	Nothing.

** Question No. 7 & 8 is to be co-related with Time table for Concerned Subject Faculty.

All the concerns and issues are marked in **RED** ink

All the Positives are marked in **GREEN** ink