



K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

School of Hotel Management and Catering Technology

SCHOOL HANDBOOK

2024-25



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About K.R. Mangalam University

The K.R. Mangalam Group has made a name for itself in the field of education. Over a period of time, the various educational entities of the group have converged into a fully functional corporate academy. Resources at KRM have been continuously upgraded to optimize opportunities for the students. Our students are groomed in a truly inter-disciplinary environment wherein they develop integrative skills through interaction with students from engineering, management, journalism and media study streams.

The K.R. Mangalam story goes back to the chain of schools that offered an alternative option of world-class education, pitching itself against the established elite schools, which had enjoyed a position of monopoly till then. Having blazed a new trail in school education, the focus of the group was aimed at higher education. With the mushrooming of institutions of Higher Education in the National Capital Region, the university considered it very important that students take informed decisions and pursue career objectives in an institution, where the concept of education has evolved as a natural process.

K.R. Mangalam University was founded in the year 2013 by Mangalam Edu Gate, a company incorporated under Section 25 of the Companies Act, 1956.

Uniqueness of KRMU

- i. Enduring legacy of providing education to high achievers who demonstrate leadership in diverse fields.
- ii. Protective and nurturing environment for teaching, research, creativity, scholarship, social and economic justice.

Education Objectives

- i. To impart undergraduate, post-graduate and Doctoral education in identified areas of higher education.
- ii. To undertake research programmes with industrial interface.
- iii. To integrate its growth with the global needs and expectations of the major stake holders through teaching, research, exchange & collaborative programmes with foreign, Indian Universities/Institutions and MNCs.
- iv. To act as a nodal center for transfer of technology to the industry.
- v. To provide job oriented professional education to the student community with particular focus on Haryana.



University Vision and Mission

2.1 Vision

K.R. Mangalam University aspires to become an internationally recognized institution of higher learning through excellence in inter-disciplinary education, research, and innovation, preparing socially responsible life-long learners contributing to nation building.

2.2 Mission

- Foster employability and entrepreneurship through a futuristic curriculum and progressive pedagogy with cutting-edge technology
- Instill notion of lifelong learning through stimulating research, Outcomes-based education, and innovative thinking
- Integrate global needs and expectations through collaborative programs with premier universities, research centres, industries, and professional bodies.
- Enhance leadership qualities among the youth having understanding of ethical values and environmental realities

About the School

School of Hotel Management and Catering Technology at K. R. Mangalam University established in year 2019 is equipped to carry out both teaching and research. The faculty is in constant touch with various experts in the relevant field and is willing to experiment with latest ideas in teaching and research. School of Hotel Management and Catering Technology imparts students technical knowledge, enhances their practical skill and ability, motivating them to think creatively, helping them to act independently and take decisions accordingly in all their technical pursuits and other endeavors. It strives to empower its students and faculty members to contribute to the development of society and Nation. The School of Hotel Management and Catering Technology (SOHMCT) offers comprehensive education in hospitality management. We regularly organize workshops, seminars, and expert lectures for students to interact with industry professionals. With a focus on real-world experiences and industry interaction, SOHMCT takes pride in providing the latest training and teaching methodologies. The school is committed to fostering employability and entrepreneurship in hospitality through an interdisciplinary curriculum and immersive pedagogy with cutting-edge technology.



School Vision and Mission

School Vision

Aspires to become an internationally recognized school of Hotel Management and Catering Technology that provides multiple programs in the scope of Hospitality and Tourism

School Mission

To rediscover hospitality education at all levels and develop our learners with a global skill set to prepare them for tomorrow's careers.

The School of Hotel Management is committed to-

- Fostering employability and entrepreneurship in hospitality through interdisciplinary curriculum and immersive pedagogy with cutting-edge technology.
- Installing the notion of lifelong learning through stimulating research, Outcomes-based education, and innovative thinking.
- Collaborating with premier universities, research centers, industries, and professional bodies and integrating global needs and expectations.
- Enhancing leadership qualities among the youth understanding ethical values and environmental realities.



Messages

Vice Chancellor- Prof. Raghuvir Singh

Congratulations on your admission to K.R. Mangalam University!

Dear Student,

I welcome you for joining K R Mangalam University.

You have taken the first step toward one of the most exciting times in your life, and everyone on the campus is committed to making your experience at KRMU worth remembering.

Established in 2013 KRMU has been implementing and adapting the ever-changing industry trends to be germane. At KRMU, we provide its students with the opportunity to excel in academics and in activities that make them global leaders altogether.

We have developed on a mission mode a system of preparing highly talented faculty in large numbers with specializations in diverse areas (interdisciplinary and trans disciplinary areas) with more autonomy and awards for productivity in terms of pedagogy, skill enhancement, research and mentor for creativity and innovations.

Our programmes have been tailored with the help of industry/Alumni especially catering to the career paths for each student based on his STEM (Science Technology, Engineering & Math's) or STEAMM and Arts, commerce and Management with skills that match industry needs, updated curriculum, focus on employability skills, Internship Programmes, Corporate/Company Trips, Case Competitions, Consulting Field Projects, Teamwork and mentor's mentee relationships.

The curriculum is updated based on Values framework of NAAC (National Accreditation and Assessment Council) i.e., Contributing to National Development, Fostering National Global Competencies, inculcating a Value System, Promoting the Use of Technology and quest of excellence among Students. Our programmes are customized with career paths for placements with high salaried jobs and the upcoming 4th Industrial Revolution the advent of "cyber-physical systems" involving entirely new capabilities for people and machines.

Employability is being enhanced by Cross cultural programmes, International Exchange Student Programmes, Global Education/Knowledge, Global Scoring Systems, Corporate Alliances, Mentoring by Alumni, Dedicated Career Management Center and entrepreneurship programme through Innovation Ecosystem.

The endorsement of the quality of education imparted at K.R. Mangalam University and its allied schools are the trust of over 150+ companies who have visited the campus year after year to recruit our corporate-ready students.

We are pleased to offer you provisional admission to KRMU. Your admission to the university will be confirmed and you will be registered as our student when we have scrutinized your documents and eligibility as per the university policies.

Wishing you all the very best for a great academic journey at KRMU!



Dr. Anjana Singh- Dean and Professor

Dear Students,

Welcome to the School of Hotel Management and Catering Technology at K.R. Mangalam University.

Here at the School of Hotel Management and Catering Technology, what matters to us most is Student Engagement and Student Experience. To achieve this massive objective, we have stressed Regular Industry interactions from global hotel brands like The Oberoi, ITC, The Roseate, ACCOR and specialized workshops from experts not just from hotels but other sectors like restaurants, beverage, consultancy, entrepreneurs, etc.

We also include applied and practical learning from the time a student enters university. Our programs provide the best professional and experiential-based learning so that they become industry-ready for global employment. We have a specialized Kitchen, F&B training Restaurant, Mock Guest room, Linen and Laundry Lab, and reception cum conference room to ensure that students are provided with quality training in all operational departments. In both programs, we offer one two six-month paid internship both national and international, one being the specialized one for students to hone and master the skills.

Graduates pursuing hotel management and culinary programs develop not just operational skills but also has Customer focussed Soft Skills, and business skills, including communication, critical thinking, self-confidence, problem-solving, team management, presentation, and general management abilities which makes them ready not just for hotel but the overall service industry at the Global level.

Being part of the K.R. Mangalam University, students receive lots of opportunities to participate in events and competitions organized at various clubs and societies like Cultural, Sports, NSS, etc, and interact with students of different schools like Engineering, Law, pharmacy, architecture etc. to become multidisciplinary.

I wish all the students the best of luck and advise them to make informed decisions.

Warm regards,

Dr. Anjana Singh



1. School Boards and Committees

2.1 School Advisory Board

The School of Hotel Management and Catering Technology proposes the constitution of rich industry-experienced and renowned Hospitality Professionals as members of the Advisory Board. The advisory board keeps on advising the School of Hotel Management and Catering Technology to become a center of excellence in Hospitality and Tourism education.

The constitution of the Advisory Board- School of Hotel Management and Catering Technology consists of the following members:

SOHMCT ADVISORY BOARD



Kush Kapoor-Director, Roseate Hotels & Resorts,

Kush Kapoor has over 23 years of experience in the hospitality industry and has been a part of the most iconic hotels during his hospitality career across India including 'Oberoi Group', 'The Taj Group' of hotels and 'The Leela Group' and has many laurels to his feat. In 2016 he launched the Roseate brand which has become an iconic Luxury hotel Brand in India.



Chef Shamsul Wahid- Group Executive Chef at Impresario Entertainment & Hospitality Pvt. Ltd.

Experienced Executive Chef with a demonstrated history of working in the food production industry. Skilled in Catering, Negotiation, Culinary Skills, Team Management, and Food & Beverage. Strong operations professional graduated from IHM(Mumbai).



Chef Vaibhav Bhargava- Partner Chef at CHO- Vietnamese Kitchen and Bar

Chef Vaibhav Bhargava's illustrious career is distinguished by a string of prestigious culinary awards, including the Silver Hat Chef of the Year (2023) by the INDIAN CULINARY FORUM, the Wai Wai Innovative Chef of the Year and Executive Chef of the Year (2023) by Elite Magazine and Delhi Today, and the Best Chef-Led Restaurant of the Year (2022) recognized at the Restaurant Awards. His accolades also include Best Oriental Restaurant (2022) at the Food Connoisseurs Awards, Best Debut Restaurant (2022) by Travel N Leisure, and recognition at the Times Food Awards (2019). Chef Bhargava's outstanding achievements extend to titles such as Outstanding Chef of the Year (2018) at the Magicka Awards and Best Oriental Chef of the Year (2018) at the Elite Nightlife Awards in Dubai. His journey began with recognition as the 1st Runner Up at the International Hospitality Fair's Culinary Challenge in 2010, and culminated in consecutive Bronze and Silver awards at Culinary Art India (2010 and 2009). These awards stand as a testament to his dedication, creativity, and culinary mastery, inspiring chefs and food enthusiasts worldwide.



Ms. Ritu Chawla Mathur- Managing Partner at Prognosis Global Consulting, (Ex- GM at Marriott Hotels), National Vice-President - WICCI - Hospitality & Tourism

With a diverse range of practical hospitality experience, in a career spanning 25 years, with almost two decades in the field of hard-core hotel (Operations) management, Ritu has made steady contributions in various capacities, in hotels of different sizes (88 rooms - 580 rooms) and brands (Taj & Marriott) across Leisure, Business and Luxury hotels, which has equipped Ritu with the industry hardened skills. Her technical domain knowledge in the Rooms Division, forte in Customer Experience Management, and well-honed leadership skills in an all-encompassing role of general management had led her to be one of the youngest GMs of her time with the Taj Group of Hotels. Before taking up a consultancy role, she was the GM with Marriott International, where she was responsible for all pre-opening activities planning, Manpower deployment, Sales and marketing strategies, Operational supply procurements and Service delivery design for the Courtyard by Marriott, Pune.



Ms. Poulomi Bhattacharya DIRECTOR Talent and Culture, ACCOR Group

She is a Talent Management professional with rich experience of more than twenty-five years in Hospitality. In the short span of her journey, she has been fortunate enough to be associated with industry leaders like Marriott International, IHG, Taj Hotels and Resorts, and her alma mater Oberoi Hotels. Her unique working style is full of thoughtfulness and prompt execution combined with her high Emotional Intelligence; makes her a leader every organization would like to have. With the right mix of positivity, the ability to tap into others' strengths and thinking outside the

box, she has created and sustained a set of widely successful programs



Mr. Navneet Sindwani- General Manager and Growth Lead- WIPRO

A hotel management graduate, Navneet has over 22 years of experience in IT and ITES organizations. Over this period, I have handled varied roles including large and complex deliveries across multiple countries. In his current role, he is responsible for driving growth for travel, hospitality, telecom and new age sectors for Wipro in the Americas and based out of Austin Texas. In my free time, I enjoy spending time in the kitchen and experimenting with food from different cultures.

He is a certified scuba diver and loves traveling.



Mr. Tarun Jewalikar - Cluster Food and Beverage Manager, ACCOR Group, DUBAI

Resourceful, charismatic professional with hands-on experience in providing definitive leadership, management, and supervision with a substantiate ability to productively manage operations in profoundly competitive environments. Ability to work in all work situations with a concrete focus on articulated organizational targets and further strive to actualize maximum profits in the given time. The compelling management style of utilizing active as well as energetic approaches to accomplish

prominent levels of performance from team members.



Mr. Kunal Jain- Cluster Director of Revenue, Marriott International

Dedicated Cluster Director of Revenue with a passion for optimizing revenue streams. Proven track record of driving profitability through strategic pricing, demand forecasting, and revenue management techniques. Committed to delivering exceptional guest experiences while maximizing revenue potential. As the Revenue Manager, his responsibilities include yield opportunities in the hotel are maximized via the application of total revenue management techniques, structured processes, and techniques to enhance book direct. Positioning the property and driving RGI growth. Also responsible for driving E-Commerce by focusing on the following areas: Utilization of E-Distribution Information platforms offline and online. Effective web marketing campaigns, Web-direct promo campaigns, Content, Transient Pricing Strategies, Demand-driven promo campaigns, Trip advisor, Maintaining rate parity, Increase Revenues and thus, profitability (GOP) year on year.



**Gissur Gudmundsson- Partner of Banyan Finefoods India Pvt. Ltd.,
Partner of TagAhead India**

- Certified International Culinary Judge, World Association of Chefs Societies
- Travel Consultant certificate, Nærings Akademiet in Oslo, Norway

Over the last years, he has been in business in India with import, butcher factory, and retail sales to the 5 star hotels in Delhi and first-class restaurants. In the past, he has managed restaurants and non-profit Chefs Associations where he was responsible for many staff and volunteers. He has created programs for chefs and has been responsible for setting up meetings, congresses and running of global events for chefs. He is a Certified Master Chef (CMC) and has been working within the hospitality industry for the last 40 years. He has mainly held managerial positions and easily adapts to new challenges. He has good communication skills and has extensive experience working with people from different backgrounds. He speaks English, Norwegian, and Icelandic and currently learning France. For the last 20 years He has had the wonderful experience of working with people from all over the world and has been traveling up to 200 days a year to support the members of the World Association of Chefs Societies and now traveling to India on a regular basis



2.2 The School Board of Studies has following members

S.No.	Name	Designation
1	Prof. Dr. Anjana Singh	Dean SOHMCT and Chairperson
2	Ms. Jyoti Sehrawat	Internal Member
3	Ms. Arushi Chadha	Internal Member
4	Mr. Virendra Singh	Internal Member
5	Ms. Deepika Roy	Internal Member
6	Prof. Dr. Harveer Singh	Member External Academic Expert
7	Prof. Chef Sanjay Sharma	Member External Academic Expert

The tenure of the Board of Studies (B.O.S.), School of Hotel Management and Catering Technology, K.R. Mangalam University members will be of two years from the date of the notification.



3. Academic Coordination: Roles and Responsibilities

To achieve the vision and mission of SOHMCT, the school operates with a well-defined organizational structure, where every individual plays a pivotal role in ensuring the smooth functioning of academic and administrative activities. From strategic leadership to hands-on support for students, each role contributes to creating a conducive environment for learning, growth, and collaboration. Below is an outline of the key roles and responsibilities within the school.

- **Dean:** Prof. Anjana Singh is dean of School of Hotel Management and Catering Technology. She provides strategic leadership for the school, overseeing academic, research, and administrative functions. She ensures the development, implementation, and periodic revision of academic programmes and curriculum while monitoring and enhancing the quality of education and research output. Acting as a liaison between the school and university administration, students, parents, and external stakeholders, the Dean facilitates collaborations, partnerships, and resource allocation. She manages the school's budget, oversees faculty recruitment and development, and addresses grievances to maintain a conducive environment for teaching and learning.
- **Programme Coordinator:** Ms. Jyoti Sehrawat, Programme Coordinator ensures the smooth execution of academic programmes, aligning them with university policies. They work closely with faculty to design, update, and deliver course content effectively while addressing student academic issues and monitoring their progress. Coordinating with the timetable coordinator, they ensure proper scheduling of courses and maintain records for accreditation compliance. The coordinator also fosters communication among faculty members teaching within the programme.
- **Mentor:** Every student enrolled in the school is considered a mentee and will be assigned a faculty member as their mentor. The mentor's role is to guide and support the mentee, helping them grow both personally and professionally. Mentors act as coaches by giving feedback, sharing advice, and offering insights from their own experiences. They also challenge the mentee's thinking, help them make important decisions, and connect them to valuable resources and networks. Additionally, mentors provide emotional support, celebrating successes and offering encouragement during tough times. On the other hand, the mentee's role is to actively participate in the learning process by planning meetings, setting goals, and communicating openly with their mentor. Mentees should also apply what they learn, continue growing outside the mentor-mentee relationship, and stay proactive in seeking new opportunities. By staying committed and enthusiastic, mentees can make the most of this relationship and achieve their goals.



- **Timetable Coordinator:** Ms. Shreya Chauhan, the Timetable Coordinator manages the academic schedule for all programmes within the school, ensuring proper allocation of faculty and resources. They resolve scheduling conflicts, collaborate with lab supervisors for seamless lab sessions, and promptly communicate timetable updates to faculty and students.
- **Examination Coordinator:** Mr. Sanjay , the Examination Coordinator organizes internal assessments, mid-semester, and end-semester examinations in coordination with the university examination cell. They oversee the preparation, submission, and confidentiality of question papers and manage the invigilation schedule. Additionally, they supervise the evaluation process, ensuring accurate and timely submission of results while adhering to university examination policies and procedures.
- **Faculty and Staff**

S.No	Name	Designation	Qualification	Academic Experience	Industry Experience
1	Dr. Anjana Singh	Dean and Professor SOHMCT	BHM, Pg Dip. Trg and Dev., Msc HM, PHD	17 years	3.5 Years
2	Ms. Jyoti Sehrawa t Baisoya	School Coordinator	BSc. HM, MHM/MTM	6 Years	4 years
3	Mr. Sanjay Pandey	Assistant professor	B.sc.HM, M.Sc in HM	2.5 years	3.5 years
4	Ms. Shriya Chauhan	Assistant professor	BHM, Msc HM	2.5 years	1 year
6	Chef Virendra Singh	Assistant professor	M.B.A, B.A . H.M	4 Years	9 Years

LABORATORIES & FIELD OF RESEARCH

Specialized Training Restaurant with a Bar



Specialised Food Production Lab



Reception and Front Office Lab



Guest Room Lab



Linen and Laundry Lab





Best Practices

Our program is designed to offer a comprehensive and immersive learning experience through its unique "Earn while Learn" approach, where students have the opportunity to gain practical experience alongside their academic studies. This hands-on learning model encourages students to get involved in a variety of real-world activities, such as preparing Christmas cakes, curating Diwali hampers, and participating in the Kisan Mela. These activities not only allow students to apply their theoretical knowledge in a creative and practical setting but also help them develop essential skills that are highly valued in the hospitality and business sectors.

The curriculum is strategically designed to provide the right blend of Operations, Management, and Leadership courses, ensuring students are well-equipped with the necessary expertise to excel in a competitive global market. The focus of the program is on Operations, which accounts for 59% of the coursework, followed by Management at 31%, and Leadership at 10%. This balance ensures that students gain a deep understanding of operational efficiency, business management, and leadership dynamics, preparing them to take on a range of roles in the hospitality and business industries.

Additionally, our program offers the exciting opportunity for students to participate in paid international internships and placements. These internships are a key component of the learning experience, as they allow students to work in diverse, real-world environments and gain global exposure. This international experience not only enhances students' practical skills but also provides them with invaluable insights into the global market, making them more competitive and adaptable professionals.

Our strong academic partnerships with leading hotel brands further strengthen the program, offering students unparalleled opportunities to network with industry leaders, stay up-to-date with the latest industry trends, and participate in exclusive events and workshops. These partnerships ensure that our students receive a world-class education and are well-connected to the top brands in the hospitality industry.

Ultimately, our program prepares students to become global citizens, equipped with the knowledge, skills, and international experience necessary to thrive in the dynamic hospitality industry. With the perfect combination of academics and real-world exposure, our students graduate not only as experts in their field but also as professionals ready to make a meaningful impact on the global stage.



Programme Educational Objectives (PEO)

After the completion of the program, hotel management graduates will be:

PEO 1 Employed in Global Service Brands in senior leadership positions.

PEO 2 Conducting ethical behavior in the hospitality and culinary industry.

PEO3 Creating Employment Opportunities for the Hospitality Industry and overall Community.

PEO 4 Leading by example following compassion and striving to do the right thing.

Programme Outcomes (PO)

PO1: Understanding the key to success is achieving a balance of efficiency in Customer Relations Skills

PO 2: Understanding the art of Effective communication skills by maintaining high standards of Oral, Written, Non-Verbal, and Visual Communication Skills relevant to Hospitality and Tourism.

PO 3: Understanding self and others to work in Team Dynamics and exhibit leadership behavior and qualities.

PO 4: Applying the Global Code of Ethics and Cultural Sensitivity as the Hospitality Industry proposes for successful Business Operations and Customer Relations in the Hospitality Sector.

PO 5: Learning to learn, relearn and remain updated with the ever-changing dynamics of the Hospitality Industry.

PO 6: Applying the latest Information Technology Tools and Techniques in handling Business Solutions effectively.



Programme Specific Outcomes (PSO)

PSO 1: Understanding Hospitality concepts, theories, technical, and conceptual frameworks appropriate for the hospitality and tourism industry.

PSO 2: Applying the skills, techniques, concepts, and theories gained to manage and evaluate functional and strategic frameworks in the Hospitality Industry.

PSO 3: Analyzing the situations and group dynamics to offer exceptional guest service eminence.

PSO 4: Evaluating alternatives to make informed decisions.

PSO5: Developing hospitality operations skills for overall functions of the Hospitality Industry.

PSO6: Creating strategies for managing effectively in the Hospitality Industry.

a. Career Avenues

- Operations in Luxury hotels
- Specialty Restaurants & Banquet
- Sales, HR, Revenue hospitality sectors
- Event Management
- Airlines cabin crew and ground staff
- Travel and tourism Offices
- Marketing and Public Relations
- Hospitals catering & Housekeeping management.
- Railway catering
- Catering officers in Govt., sectors
- Operations and Customer Service in Luxury retail and fashion Houses
- Operations and Customer Service Theme and amusement park
- Operations and Customer Service Entertainment industry
- Operations and Customer Service Cargo management
- Academics in Education Industry
- Hospitality Entrepreneurship



- Banks as customer relation manager
- Automobile Industry as customer relation manager

b. **Duration: 4 years (08 Semesters)**

c. **Criteria for award of certificates and degree**

BHMCT 1st Year – 47 Credits

BHMCT 2nd Year – 90 Credits

BHMCT 3rd Year – 137 Credits

BHMCT 4th Year – 170 Credits

Student must earn 170 credits to earn the degree.



Education Philosophy and Purpose:

- **Learn to Earn a Living:**

At KRMU we believe in equipping students with the skills, knowledge, and qualifications necessary to succeed in the job market and achieve financial stability. All the programmes are tailored to meet industry demands, preparing students to enter specific careers and contributing to economic development.

Learn to Live:

The university believes in the holistic development of learners, fostering sensitivity towards society, and promoting a social and emotional understanding of the world. Our aim is to nurture well-rounded individuals who can contribute meaningfully to society, lead fulfilling lives, and engage with the complexities of the human experience.

- **University Education Objective: Focus on Employability and Entrepreneurship through Holistic Education using Bloom's Taxonomy**

By targeting all levels of Bloom's Taxonomy—remembering, understanding, applying, analyzing, evaluating, and creating—students are equipped with the knowledge, skills, and attitudes necessary for the workforce and entrepreneurial success. At KRMU we emphasize on learners critical thinking, problem-solving, and innovation, ensuring application of theoretical knowledge in practical settings. This approach nurtures adaptability, creativity, and ethical decision-making, enabling graduates to excel in diverse professional environments and to innovate in entrepreneurial endeavours, contributing to economic growth and societal well-being.

- **Importance of Structured Learning Experiences**

A structured learning experience (SLE) is crucial for effective education as it provides a clear and organized framework for acquiring knowledge and skills. By following a well-defined curriculum, teaching-learning methods and assessment strategies, learners can build on prior knowledge systematically, ensuring that foundational concepts are understood before



moving on to more complex topics. This approach not only enhances comprehension but also fosters critical thinking by allowing learners to connect ideas and apply them in various contexts. Moreover, a structured learning experience helps in setting clear goals and benchmarks, enabling both educators and students to track progress and make necessary adjustments. Ultimately, it creates a conducive environment for sustained intellectual growth, encouraging learners to achieve their full potential. At K.R. Mangalam University SLE is designed as rigorous activities that are integrated into the curriculum and provide students with opportunities for learning in two parts:

- Inside classroom – (Lectures, Presentations, Practical's, Simulations, Case Study, Guest Lectures),
- Outside classroom(Projects, Journals, Specialized workshop in Hotels, Field visits, Internships)



Assessments and Evaluation

a. Evaluation scheme for theory courses

Evaluation Component	Weightage
Internal Marks (Theory): - I) Continuous Assessment (30 Marks) (All the components to be evenly spaced) Projects/ Quizzes/ Assignments and Essays/ Presentations/ Participation/ Case Studies/ Reflective Journals (minimum of five components to be covered)	30 Marks
Mid Term Exam	20 Marks
External Marks (Theory): – End Term Examination	50 Marks

*** (It is compulsory for a student to secure 40% marks in the Internal and End Term Examination separately to secure minimum passing grade).**

Overview of Internal Evaluation (30 Marks) –

Internal evaluation is designed to assess students' ongoing learning and application of course materials through diverse assessment methods. Instructors have full autonomy within the 30 marks to employ assessment strategies that best align with the course's learning objectives.

Recommended Assessment Types: -

Projects: - Individual or group projects focusing on research, analysis, and practical application of concepts.

Quizzes: - Regular, short assessments to evaluate understanding of the material.

Assignments and Essays: - In-depth tasks to assess critical thinking and problem-solving skills.

Presentations: - Assessing knowledge dissemination and communication skills.

Participation: - Evaluation of engagement and contributions to class activities.

Case Studies: - Application of theoretical knowledge to real-world scenarios.

**b. Evaluation scheme for practical courses**

Particular	Weightage
Internal Marks (Practical): - I) Conduct of Experiment II) Lab Records III) Lab Participation IV) Lab Project	10 Marks 10 Marks 10 Marks 20 Marks
External Marks (Practical): - End Term Practical and Viva Voce	50 Marks

* (It is compulsory for a student to secure 40% marks in Internal and End Term Practical's and Viva Voce separately to secure minimum passing grade).

c. Evaluation scheme for research project

Particular	Weightage
Internal Marks: - (Punctuality, Performance, Work Ethics, Efforts and Research Output)	50 Marks
External Marks (Practical): - Presentation Report Writing Viva Voce	50 Marks 20 10 20

*(It is compulsory for the student to provide an internship certificate issued by the relevant institution or organization where they completed their internship during the evaluation process.)

d. Evaluation scheme for Internship

Particular	Weightage
Internal Marks: - Internship completion certificate obtained from supervisor from host institute.	30 Marks
External Marks (Practical): -	70 Marks



Presentation	25
Report Writing	25
Viva Voce	20

e. Grading System

Based on the performance in all evaluation components of a Course, each student will be awarded a final grade in the Course registered, at the end of the semester. The total marks obtained by a student in the Course will be converted to a corresponding letter grade as described below.

Marks Range (%)	Letter Grade	Grade Points	Description of the Grade
% marks > 90%	O	10.0	Outstanding
80 < %marks ≤ 90	A+	9.0	Excellent
70 < %marks ≤ 80	A	8.0	Very Good
60 < %marks ≤ 70	B+	7.0	Good
55 < %marks ≤ 60	B	6.0	Above Average
50 < %marks ≤ 55	C	5.5	Average
40 ≤ %marks ≤ 50	P	5.0	Pass
% marks < 40	F	0	Fail
-	AB	0	Absent
%marks ≥ 50	S	-	Satisfactory
%marks < 50	U	-	Unsatisfactory
-	W	0	Withdrawal



PROGRAMME STRUCTURE

FOUR-YEAR Bachelor (HMCT) PROGRAMME AT A GLANCE

SEMESTERS	Sem I	Sem II	Sem III	Sem IV	Sem V	Sem VI	Sem VII	Sem VIII	Total
Courses	09	11	01	09	10	09	06	01	56
Credits	22	25	20	23	24	22	14	20	170

TOTAL CREDITS- 170 (including Club and Community service)



Scheme of Studies for Bachelor (HMCT) Program

BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY						
		2024-28				
<u>FIRST SEMESTER</u>						
S. NO	Subject Code	Subject	L	T	P	Credits
1	HOCT101	Food and Beverage Production I	2	0	0	2
2	HOCT103	Food & Beverage Service -I	2	0	0	2
3	HOCT105	Accommodation Operations-I	4	0	0	4
4	HOCT107	Hygiene, Sanitation and First Aid	0	0	6	3
5	HOCT-151	Food and Beverage Production Lab-I	0	0	6	3
6	HOCT153	Food and Beverage Service Lab- I	0	0	4	2
7	HOCT155	Accommodation Operations-Lab- I	0	0	4	2
8	UMN101	Foundations of Business	2	0	0	2
9	VAC 151	Value Added Course	2	0	0	2
			12	0	20	22

<u>SECOND SEMESTER</u>						
S. NO	Subject Code	Subject	L	T	P	Credits



1	HOCT102	Food and Beverage production-II	2	0	0	2
2	HOCT104	Food and Beverage service -II	2	0	0	2
3	HOCT106	Accommodation Operations-II	4	0	0	4
4	HOCT152	Food and Beverage Production Lab-II	0	0	6	3
5	HOCT-154	Food and Beverage Service Lab- II	0	0	6	3
6	HOCT156	Accommodation Operations-Lab- II	0	0	4	2
7	HOCT108	Food and Nutrition	2	0	0	2
8	UMN102	Organizational Behavior & Human Resource Management	2	0	0	2
9	AEC006	Verbal Ability	3	0	0	3
10	SEC019	PC Tools for hospitality Industry	0	0	2	1
11		Clubs and Societies	01	0		01
			16	0	18	25

THIRD SEMESTER

S. NO	Subject Code	Subject	L	T	P	Credits
1	HOCT251	Industrial Training- I			960	20

FOURTH SEMESTER

S. NO	Subject Code	Subject	L	T	P	Credits
1	HOCT202A	Food and Beverage production-III	2	0	0	2
2	HOCT204	Food and Beverage service -III	2	0	0	2



3	HOCT206	Accommodation Operations-III	4	0	0	4
4	HOCT252	Food and Beverage Production Lab-III	0	0	6	3
5	HOCT254	Food and Beverage Service Lab- III	0	0	6	3
6	HOCT256	Accommodation Operations-Lab- III	0	0	4	2
7	HOCT208	Introduction to Events Management	2	0	0	2
8	UMN103	Sales and Marketing for Service Industry	2	0	0	2
9	AEC007	Communication & Personality Development	3	0	0	3
			15	0	16	23

FIFTH SEMESTER

S. NO	Subject Code	Subject	L	T	P	Credits
1	HOCT301	Food and Beverage production-IV	2	0	0	2
2	HOCT303	Food and Beverage Service -IV	2	0	0	2
3	HOCT305	Accommodation Operations-IV	4	0	0	4
4	HOCT351	Food and Beverage Production Lab-IV	0	0	6	3
5	HOCT353	Food and Beverage Service Lab- IV	0	0	6	3
6	HOCT355	Accommodation Operations-Lab- IV	0	0	4	2
7	HOCT307	Travel and Tourism Services	2	0	0	2
8	UMN104	Financial Management	2	0	0	2
9	AEC010	Arithmetic and Reasoning Skills-III	3	0	0	3



10		Community Service	1	0	0	01
			15	0	16	24
SIXTH SEMESTER						
S. NO	Subject Code	Subject	L	T	P	Credits
1	HOCT302	Bakery and Patisserie	2	0	0	2
2	HOCT304	Food and Beverage Service -V	2	0	0	2
3	HOCT306	Accommodation Operations-IV	4	0	0	4
4	HOCT352	Bakery and Patisserie Lab	0	0	6	3
5	HOCT354	Food and Beverage Service Lab- IV	0	0	6	3
6	HOCT356	Accommodation Operations Lab-IV	0	0	4	2
7	HOCT308	Hotel Laws and Licensing	2	0	0	2
8	UMN105	Leadership and Team Development	2	0	0	2
9	SEC020	Digital marketing and AI	2	0	0	2
			14	0	16	22
SEVENTH SEMESTER						
S. NO	Subject Code	Subject	L	T	P	Credits
1		Specialization 1*	2	0		2
2		Specialization: 2*	0	0	6	3
3		Specialization3*	2	0	2	3
4	SEC021	Facility Planning	2	0	0	2
5	SEC022	Entrepreneurship Development	2		0	2
6	HOCT409	Career Planning	2		0	2
			8		12	14



EIGHTH SEMESTER						
S. NO	Subject Code	Subject	L	T	P	Credits
1	HOCT 452	Industrial Training- II			960	20

*Semester 7th Specializations:

Specialization 1:

S. NO	Subject Code	Subject	L	T	P	Credits
1	HOCT401	Specialization: 1: Advanced Food Production theory	2			2
	HOCT403	Specialization: 2: Advanced Food and Beverage theory	2			2
	HOCT405	Specialization: 3: Accommodation Operations theory	2			2

Specialization 2:

S. NO	Subject Code	Subject	L	T	P	Credits
1	HOCT451	Advanced Food Production Lab			6	3
	HOCT453	Advanced Food and Beverage Service Lab			6	3
	HOCT455	Advanced Accommodation Management Lab			6	3

Specialization 3:

S. NO	Subject Code	Subject	L	T	P	Credits
1	HOCT457	Advanced Cookery and Bakery			6	3
	HOCT459	Bar Management	2		2	3
	HOCT407	Revenue Management	2		2	3



Program Highlights for Prospective Students

Internships and Placements: Paid International and national Internships and placements in 5-star luxury brands like The Oberoi, Fairmont Hotels, The Roseate, Hilton, Westin, Accor Group, ITC etc. One Generic Internship and 1 specialized Internship

- Industry-Relevant Skills: Strong focus on practical competence and continuous evaluation.
- Professional Faculty: Experienced instructors and visiting industry experts.
- Hands-on Learning: Labs and software training for real-world experience.
- Industry Interaction: Regular engagement with Industry professionals through guest lectures and other engagement practices
- Aligned with Trends: Curriculum updated to match industry demands.
- Academic Curriculum: Right blend of Operations, Management, and leadership courses.
- Employment in other service sectors like Cruise, Airlines, Event Management, Government Hospitality and Tourism services.
- Final year specializations in Food Production, Food and Beverage Service or Accommodation Management
- Academic Partnerships with all leading hotel brands like Roseate, Fairmont, Radisson etc.
- Focus on Soft skills and Analytical skills.
- Entrepreneurial Approach: Developing a skilled culinarian with the outlook and mindset of an entrepreneur.
- Career Opportunities: Accommodation Manager, Restaurant Manager, Catering Manager, Events Manager, Banquet Manager, Sommelier, Entrepreneur and many more.
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S.NO	School Name	Name of the event	Date of the Event (DD-MM-YYYY)	Duration of Event (Half Day/ Full Day/ 1-2 Hrs)	Course Mapping
1	SOHMCT	Training program for Teachers for spreading professional ethics	8/24/2024	2 hours	UMN 102
2	SOHMCT	Show Round of a 5 star luxury hotel	8/30/2024	Full Day	HOCT 103
3	SOHMCT	Training programme on code for spreading professional ethics	Induction Week	2 hours	UMN 102
4	SOHMCT	Training programme on code of conduct for Students	Induction Week	2 hours	UMN 102



5	SOHMCT	Health and hygiene Activity of HACCP for the new batch	10/4/2024	Half Day	HOCT 101, HOCT 151
6	SOHMCT	Alumni Talk - International Opportunities for Hotel Management Graduates (by Ms. Ishmeet Kaur)	10/15/2024	Half Day	HOCT 105, HMCT 303A
7	SOHMCT	Presentation by students on the new trends in Culinary Industry	10/21/2024	Half Day	HOCT 101, HOCT 151
8	SOHMCT	Social Media campaign off opening up a QSR in association with KEIC	10/25/2024	Half Day	HOCT 103, HOCT 153
9	SOHMCT	On Going activity in a near by old age home	9/15/2024	Full semester	HOCT 101, HOCT 151



10	SOHMCT	An extensive gastronomic experience by visiting INA and Dilli Haat	11/15/2024	full day	HOCT 101, HOCT 151
11	SOHMCT	Activity1: Project work First new MOU	11/15/2024	15 days	HOCT 103,HOCT 101,HOCT 105
12	SOHMCT	Activity2: Project work First new MOU	11/15/2024	15 days	



Testimonials Alumni



Ms. Ishmeet Kaur, from the 2020-2024 batch, has been selected to work with the Fortune Group of Hotels in Dubai,

Ms. Ishmeet Kaur

BHMCT: 2020-2024



Ms. Mehak Saxena, from the 2020-2024 batch, has been selected to join Concentrix, a global leader in technology services that supports some of the world's top brands. She has been offered an impressive package of ₹30,000 per month.

Ms. Mehak Saxena,

BHMCT: 2020-2024



I never imagined I would have the opportunity to intern in the Maldives, work at Andaz Hotel, and secure an amazing placement at The Roseate. These experiences have significantly enhanced my knowledge, skills, and confidence. I owe all of this growth to the unwavering support and guidance from my university. I am deeply grateful for the opportunities and learning provided by my faculty and the institution.

Mr. Shashank,

BHMCT 2019-2023



12. Industry Partners:

