The Annual Quality Assurance Report (AQAR) of the IQAC

All NAAC accredited institutions will submit an annual self-reviewed progress report to NAAC, through its IQAC. The report is to detail the tangible results achieved in key areas, specifically identified by the institutional IQAC at the beginning of the academic year. The AQAR will detail the results of the perspective plan worked out by the IQAC. (Note: The AQAR period would be the Academic Year. For example, July 1, 2012 to June 30, 2013)

Part – A

1. Details of the Institution					
1.1 Name of the Institution	Banarsidas Chandiwala Institute of Hotel Management and Catering Technology				
1.2 Address Line 1	Chandiwala Estate, Maa Anandmayi Marg				
Address Line 2	Kalkaji				
City/Town [New Delhi				
State	New Delhi				
Pin Code	110019				
Institution e-mail address	director@bcihmct.ac.in				
Contact Nos.	011-49020301				
Name of the Head of the Institution	n: Dr. Bhupesh Kumar				
Tel. No. with STD Code:	011-49020303				
Mobile:	9810592042, 9711001275				
Name of the IQAC Co-ordinator:	Dr. Sarah Hussain				
Mobile:	9873098656				
IQAC e-mail address:	sarah@bcihmct.ac.in				
1.3 NAAC Track ID	NAAC/A&AOC/EC-54/53/2011				
1.4 NAAC Executive Committee No. of your institution's Accreditation Co	EC/34/A&A/33,				

1.5 Website address:				http://www.bcihmct.ac.in					
	Web-link o	of the AQAR:		http://www.bcihmct.ac.in/AQAR2016-17.pdf					
1.6	1.6 Accreditation Details			11000 111111111111111111111111111111111		141112010 17	.,,		
	Sl. No.	Cycle	Grade	CGPA	Year of Accreditation	Validity Period			
	1	1 st Cycle	В	2.68	2011	5 years			
	2	2 nd Cycle	A	3.14	2016	5 years	-		
	3	3 rd Cycle				·			
	4	4 th Cycle							
1.7	Date of Est	tablishment o	f IQAC:	DD/MM/	YYYY	30/07/2010			
1.8	AQAR for	the year (fo	r example	2010-11)	2017-18				
	ereditation l	by NAAC ((f	or example	AQAR 2010	to NAAC after to 11 to NAAC after to	NAAC on 12-1	0-2011)		
		R <u>2016-17 sub</u>	mitted on 2	20/03/2018		(DD	/MM/YYYY)		
1.10) Institution	nal Status							
	University	State	$\sqrt{}$	Central	Deemed	l	Private		
	Affiliated	College		Yes $\sqrt{}$	No				
	Constituen	nt College Y	es	No	$\boxed{\hspace{0.1cm}} \sqrt{\hspace{0.1cm}}$				
	Autonomou	is college of U	UGC	Yes	No √				
]	Regulatory	Agency appr	oved Institu	ution	Yes $\sqrt{}$ N	0			
	Type of Ins	stitution Co	o-education	n √	Men Wo	omen			
		U	rban		Rural Tr	ibal			
	Financial	Status	Grant-in-ai	id	UGC 2(f)	UGC 12B			
		G	rant-in-aid	+ Self Finar	ncing Tota	ally Self-financ	eing $\sqrt{}$		

1.11 Type of Faculty/Flogramme									
Arts Science Commerce Daw PEI (Phys Edu)									
TEI (Edu) Engineering Health Science Management									
Others (Specify) Hotel Management									
1.12 Name of the Affiliating University (for the Colleges) Guru Gobind Singh Indraprastha University, Delhi									
1.13 Special status conferred by Central/ State Go	vernment UGC/C	SIR/DST/DBT/ICM	R etc						
Autonomy by State/Central Govt. / University									
University with Potential for Excellence		UGC-CPE							
DST Star Scheme		UGC-CE							
UGC-Special Assistance Programme		DST-FIST							
UGC-Innovative PG programmes		Any other (Specify)							
UGC-COP Programmes									
2. IQAC Composition and Activities									
2.1 No. of Teachers	10								
2.2 No. of Administrative/Technical staff	1								
2.3 No. of students	4								
2.4 No. of Management representatives	1								
2.5 No. of Alumni	1								
2. 6 No. of any other stakeholder and	0								
Community Representatives									
2.7 No. of Employers/ Industrialists	1								

2.8 No. of other External Experts	1
2.9 Total No. of Members	19
2.10 No. of IQAC meetings held	06
2.11 No. of meetings with various stakeholders:	No. 11
Faculty 4 Non-Teaching Staff 02	Students 02 Alumni 01 Others 02
2.12 Has IQAC received any funding from UGC du	aring the year? Yes No
If yes, mention the amount	
2.13 Seminars and Conferences (only quality relate	d)
(i) No. of Seminars/Conferences/ Workshops/	Symposia organized by the IQAC
Total Nos. 1 International 1 Na	ational State Institution Level
(ii) Themes Travel, Tourism and Hosp	vitality- Trends and Issues
2.14 Significant Activities and contributions made	by IQAC

- IQAC has recommended and materialized continuation of Skill Development program in partnership with Ministry of Tourism Govt. of India.
- Minimising environment degradation.
- Decomposition of food waste and converting into biodegradable manure thus minimising waste.
- IQAC also coordinated to invite industry experts for guest lecture to develop the interest of students in the related field.
- Up gradation of smart classrooms.
- Celebrated Swacchta Pakhwada under Swach Bharat Abhiyan scheme and cleaned the entire campus including college, hostel and guest house.
- Development of Research based work culture
- Smart classes are organised by faculty members and different industry experts were invited for final year students to make them ready for Final Interviews.
- Career Guidance and Placement Cell strengthened.
- Implemented personality development programs.
- IQAC is constantly equipping the faculty to address the challenges posed by the changing educational environment; and also to take advantage of the ever increasing opportunities that is being offered.

2.15 Plan of Action by IQAC/Outcome

The plan of action chalked out by the IQAC in the beginning of the year towards quality enhancement and the outcome achieved by the end of the year *

Plan of Action	Achievements
Better placement for students	Various students were selected as Management Trainee in reputed brands like IHG, Carlson group of hotels, The Park, JW Marriott, ITC Fortune etc. First student selected as HMI with ITC
Minimizing environmental	Tree plantation drive
degradation	 Decreased use of paper and plastic Optimization of existing infrastructure Paper recycling drive Pit composting for food waste
IT Budget enhancement	All classrooms are equipped with LCD projectors. New computers and scanning machine purchased.
International exposure and tie-up.	Two faculty members along with students went to attend League of Arab Summit, Kingdom of Saudi Arabia, and Part of Service Brigade at Al faisaliah, Riyadh, Saudi Arabia.
Promoting research climate in the	Faculty members have been motivated to pursue PhD, write
institute	research papers and present research paper and attend FDPs Faculty members were felicitated with Award of Excellence by Indian hospitality congress, Best paper presentation Award – industry category at Shubhbharti Institute of Hotel Management, Meerut and Recognized for contribution in Hospitality Industry at the Author's Conclave 2018 organised by Ansal Institute of Hotel Management, Gurugram.
Organising Seminar & Conference	Organised Seminar on Quality Assurance in Hospitality Education. Organised an International Conference on India International Hotel, Travel & Tourism Conference.
Corporate Social Responsibility	An introduction to bakery workshop is taken for under privileged locality girls who might take up a career in baking industry at FICCI Ladies Organisation. Faculty & Students visited the Blind School, Amar Colony as a part of Swacchta Pakhwada. Area was inspected for cleanliness and hygiene and updated about the benefits of the same.
Effective industry institute tie-up.	Signed MoU with Tiffin Chef Hospitality Private Ltd., Sattvik Council of India and Tata Institute of Social Sciences- School of Vocational Education. One of the faculty member was Jury Member & Festival Representative - India for 10 th ART&TUR International Tourism Film Festival 2017, Portugal Indian Culinary Forum- Meetings, Chef Competition; Taj Group of hotels – CHE 2017 partnership, IHG- Faculty exposure and CHE 2017 partnership.
Students Wing	New members have been inducted in the Students' Wing and the members play an active role in enhancing student involvement in College activities and facilitating inclusive education. They meet periodically and, along with IQAC faculty team.

			T					
Despatch of AQAR 20	016-17		Done					
Mentoring of Students			•	•	y) is assigned to a busly monitored	group of students and		
* Annexure 1 att	ached (IQA	C Ca	lendar)					
2.15 Whether the AQAI	2.15 Whether the AQAR was placed in statutory body Yes No							
Management Syndicate Any other body √								
Provide the details	of the action	n tak	en					
AQAR is discuss IQAC were consi	•	rincip	oal in the Govern	ing bo	dy meeting and the	e suggestions of		
			Part – B	3				
Criterion – I								
1. Curricular Aspects								
1.1 Details about Acade	mic Prograi	nmes	3					
Level of the Programme	Number existin Programi	per of Number of Number of self-financing programmes dded during the year programmes Number of added / Caree Oriented				Number of value added / Career Oriented programmes		
PhD								
PG								
UG	01							
PG Diploma								
Advanced Diploma								
Diploma								
Certificate			01					
Others								
Total	01		01					
			•		l			
Interdisciplinary	01							
Innovative								
1.2 (i) Flexibility of the Curriculum: CBCS/ <u>Core</u> /Elective option / Open options (ii) Pattern of programmes:								
			Pattern		Number of progr	ammes		
			Semester	01				

Trimester

Annual

	Feedback from stakel (On all aspects)	holders*	Aluı	mni 🔍	Parer	nts	E	mployers	S	Studen	ts	$\sqrt{}$
	Mode of feedbac	ck : (Online	e N	Manual [√ C	o-ope	rating scl	nools (for PEI)		
*An	nexure 2 attached (A	Analysis (of fee	dback)	L							
1.4	Whether there is any	revision/	updat	e of regu	lation or	syllabi	, if yes	s, mentio	n their	salient	aspect	s.
	NO											
1.5	Any new Department	t/Centre i	ntrod	uced duri	ing the ve	ar. If v	es, giv	e details				
[NO											
	110											
Crit	terion – II											
2. T	eaching, Learning a	ind Eval	uatio	n								
2.17	Tatal Na of	Total	L	Asst. Pro	ofessors	Asso	ciate F	rofessor	s Pro	ofessors	Oth	ers
	Total No. of nanent faculty	26		24		02			 			
F												
2.2	No. of permanent fac	ulty with	Ph. I	Э.	02							
2.3	No. of Faculty Position	ons	Ass		Associ		Prof	essors	Other	rs .	Total	l
	ruited (R) and Vacan	t (V)		ofessors	Profess		D	1 7 7	D	177		T 7.7
duri	ng the year		R	V	R	V	R	V	R	V	R	V
			24	02	02	01					26	03
2.43	N 60 117	·.· c	1.	1.70	C	1.	Г					
2.4	No. of Guest and Vis	iting fact	ılty aı	nd Tempo	orary fact	ılty						
2.5	Faculty participation	in confer	ences	and sym	iposia:							
	No. of Faculty	Interna	ationa	al level	N	ational	level		Sta	ate level		7
	Attended		10			25						1
	Presented papers		07			28						
	Resource Persons		05			02						

- 2.6 Innovative processes adopted by the institution in Teaching and Learning:
 - Practical exposure through workshops, industry visits and guest lectures by Industry Experts.
 - Development of an Academic Information System, which monitors and continuously reviews the performance and the delivery of the courses as per the academic plan of the college. The focus has been to ensure that no class gets cancelled or that at the end of the term the required numbers of sessions in each course are held as per schedule
 - 24X7 Wi-Fi enabled campus providing for technology access.
 - Study tours were organised for students.
 - Making session plan of every subject and practical modules of practical subject before the beginning of the every semester
 - Use of ICT in teaching and learning process.
 - On hand experience of practical classes.
 - Final year students have research based project and are properly guided by the faculty members.
- 2.7 Total No. of actual teaching days during this academic year

251

2.8 Examination/ Evaluation Reforms initiated by the Institution (for example: Open Book Examination, Bar Coding, Double Valuation, Photocopy, Online Multiple Choice Questions)

Continuous Practical Evaluation

2.9 No. of Faculty Members involved in Curriculum Restructuring/Revision/Syllabus Development as member of Board of Study/Faculty/ Curriculum Development Workshop

Academic council	Faculty	06
for curriculum		
development		

2.10 Average percentage of attendance of students

85%		
-----	--	--

2.11 Course/Programme wise distribution of pass percentage:

Title of the	Total no. of			Division		
Programme	students appeared	Distinction %	I %	II %	III %	Pass %
BHMCT	427	36.30%	43.56%	16.39%	03.74%	100%

- 2.12 How does IQAC Contribute/Monitor/Evaluate the Teaching & Learning processes:
- 1. Quality improvement suggestions taken from all stakeholders.
- 2. Incorporating valuable suggestions for enrichment and enhancement of skills and knowledge of students.
- 3. Systems are inspected and if non-conformity found, causes are identified and remedial action is taken.

- 4. The College encourages research, publications, paper presentations and participation in international/national/regional workshops, conferences and symposia.
- 5. Senior faculty and administrative heads discuss future plans of the institution and prepare a road map for quality assurance and enhancement.

2.13 Initiatives undertaken towards faculty development

Faculty / Staff Development Programmes	Number of faculty benefitted
Refresher Courses	03
UGC – Faculty Improvement Programme	
HRD Programmes	
Orientation Programmes	
Faculty Exchange Programme	
Staff Training Conducted by the University/ Institution	
Staff training conducted by other institutions	02
Summer / Winter schools, Workshops, etc.	
Others	14

2.14 Details of Administrative and Technical staff

Category	Number of	Number of	Number of	Number of
	Permanent	Vacant	permanent	positions filled
	Employees	Positions	positions filled	temporarily
			during the Year	
Administrative Staff	7			
Technical Staff	34			

Criterion - III

3. Research, Consultancy and Extension

3.1 Initiatives of the IQAC in Sensitizing/Promoting Research Climate in the institution

- The foremost focus area for IQAC at BCIHMCT is Research in the respective field. An annual international research conference in hospitality and tourism is organised by the institute. The institute also publishes research journal IJAHTR with ISSN no. 0975-4954 with Impact Factor 1.72 and ISBN Book Titled: Trends and Issues in Indian Hospitality and Tourism; Research & Innovations ISBN No. 9788192085050.
- The faculty and students are actively involved in research activities with 06 faculty members pursuing PhD and several research papers been published in National and International Journals.
- Eminent speakers form hotels in different fields are invited for operational enhancement, motivational talks and to update students and faculty to update about the recent trends.

3.2 Details regarding major projects

	Completed	Ongoing	Sanctioned	Submitted
Number		03		
Outlay in Rs. Lakhs		3,00,000/	3,00,000/	

3.3 Details regarding minor projects

	Completed	Ongoing	Sanctioned	Submitted
Number	02			Yes
Outlay in Rs. Lakhs	25000		25000	Yes

3.4 Details on research publications

	International	National	Others
Peer Review Journals	03	14	
Non-Peer Review Journals		08	
e-Journals			
Conference proceedings		03	

	3.5	Details	on In	npact	factor	of	publications	:
--	-----	---------	-------	-------	--------	----	--------------	---

						_	
Range (Mean)	2.5	Average	1.67	h-index	15	Nos. in SCOPUS	

3.6 Research funds sanctioned and received from various funding agencies, industry and other organisations

Nature of the Project	Duration Year	Name of the funding Agency	Total grant sanctioned	Received
Major Projects	3	Tiffin Chefs Hospitality Private Limited	3,00,000/	00
Minor Projects	1			
Interdisciplinary Projects				
Industry sponsored				
Projects sponsored by the University/ College				
Students research projects (other than compulsory by the University)				
Any other(Specify)				
Total				

3.7 No. of books published	i) With ISBN No.	00	Chapters in Edited Books	00
	ii) Without ISBN No			

3.8 No. of Univer	sity De	partme	ents rec	ceiving	funds from	ļ					
		UGC	-SAP		CAS			DST-	FIST		
		DPE					Г	BT Sc	cheme/funds	3	
3.9 For colleges	Au	tonom	у		CPE		DBT	Star S	Scheme		
	IN	SPIRE	;		CE	Α	her (sp	pecify)			
3.10 Revenue ger	nerated	throug	h cons	ultancy	Rs. /	-					
3.11 No. of confe	rences	organi	zed by	the Inst	itution						
	Leve	1	Intern	national	Nationa	State	Univ	ersity	College		
	Numb	er	01								
	Spons	oring	Self	-							
	Agend	cies	finan	ced							
3.12 No. of facult3.13 No. of collab3.14 No. of linkag3.15 Total budgetFrom Funding	oorationges creater for res	ns ated du earch	ring th	Interna is year rent yea	tional 0	1 Natio	onal	06 03	Any other		
_	Agenc	y [Rs. 10	0000/-		anageme	iii oi c	mvers	nty/Conege	Rs. 200000/-	
Total			Rs. 30	0000/-							
3.16 No. of Pater	nts rece	ived th	nis year	• •							
			pe of P				Numbe	er			
		Natio	onal		Applied						
					Granted Applied						
		Inter	nationa	ıl	Granted						
		Com	mercia	liced	Applied						
		Com	IIICICIA	11500	Granted						
3.17 No. of Resea		vards/	Recogn	nitions r	eceived by	Faculty	and Re	esearch	Fellows of	the	
Institute in the						T			T = 4	1	
Tot		ternati	onal	Nation		Unive	rsıty	Dist	College		
02		-		02							
3.18 No. of Facul					are Ph. D.	Guides				01	

.19 No. of Ph.D. awarded by faculty from the Institution
.20 No. of Research Scholars receiving the Fellowships (Newly enrolled + existing ones)
JRF SRF Project Fellows Any other
.21 No. of students Participated in NSS events:
University level State level
National level International level
.22 No. of students participated in NCC events:
University level State level
International Level National Level
.23 No. of Awards won in NSS: University level National level International level International level
.24 No. of Awards won in NCC:
University level State level
National level International level
.25 No. of Extension activities organized
University forum ☐ College forum ☐ √
NCC NSS Any other $\sqrt{}$
.26 Major Activities during the year in the sphere of extension activities and Institutional Social esponsibility
. Swacchta Pakhwada Drive- Swachh Bharat Mission

- 2. Cleaning and Maintenance of a Small Garden besides Govindpuri Metro Station and Crowne Plaza Okhla.
- 3. Essay writing/ Painting competition on environment related themes organised.
- 4. Plantation drive held in campus.
- 5. Students had been motivated to recycle the products.

Criterion - IV

4. Infrastructure and Learning Resources

4.1 Details of increase in infrastructure facilities:

Facilities	Existing	Newly created	Source of Fund	Total
Campus area	9080.92 sq.m		Self Financing	
Class rooms	10		Self Financing	
Laboratories	14		Self Financing	
Seminar Halls	03		Self Financing	
No. of important equipments purchased (≥ 1-0 lakh) during the current year.	62	01	Self Financing	
Value of the equipment purchased during the year (Rs. in Lakhs)	5,88,14001	1000931	Self Financing	
Others			Self Financing	

4.2 Computerization of administration and library

In place

4.3 Library services:

	Exi	sting	Newl	y added	Total	
	No.	Value	No.	Value	No.	Value
Text Books	4318	1942478	62	45367	4380	1987845
Reference Books	2102		88		2190	
e-Books						
Journals	15	16670	02	5400	17	22070
e-Journals			2	121095	2	121095
Digital Database	1	15000			1	15,000
CD & Video						
Others (specify)						
Newspapers/	11	20480			09	8860
Magazines	22	22278			22	16228

4.4 Technology up gradation (overall)

	Total Computers	Computer Labs	Internet	Browsing Centres	Computer Centres	Office	Depart ments	Others
Existing	71	45	65	5		5	7	9
Added	15	15	15					
Total	86	60	80	5		5	7	9

- 4.5 Computer, Internet access, training to teachers and students and any other programme for technology Up gradation (Networking, e-Governance etc.)
 - Facility of Computer Access to all Faculty Members for Research and Development.
 - Upgraded library by subscription to e-journals Gale Cengage Learning- Hospitality, Tourism and Leisure Collection and Culinary Art Collection taken for Research and Development for Students and Faculties
 - Campus Wi-Fi access facilities for students and staff including hostels.
 - Students were given classes on using computer and online resources for research as they were preparing for the project presentations.
 - Internet leased line upgradation in progress.
 - Video Conferencing facilities for online interview.
 - Online Fee Payment (Academic) for students.
- 4.6 Amount spent on maintenance in lakhs:

i) ICT	16,791	
ii) Campus Infrastructure and facilities	2,664,821	
iii) Equipments	3,65,8115	

iv) Others 3,55,2031

Total: 9,891,758

Criterion - V

5. Student Support and Progression

- 5.1 Contribution of IQAC in enhancing awareness about Student Support Services
 - Orientation sessions were conducted by the hotelier for the newly admitted students in the college.
 - Student representative has been selected for different committees.
 - Updates on notice boards and college website to ensure active participation by students in various activities.
 - Selected class representatives have been assigned duties and responsibilities.
 - Student Grievance Mechanism is in place and has been effective in times of need.

5.2	Efforts	made b	v the	institution	for trac	cking the	progression
J.2	LITOIUS	made 0	,	montanti	IOI II III	citing the	progression

- Faculty report is prepared and submitted to the HOD and Principal on a weekly
- Annual departmental report is formulated by HODs to document the achievements and shortcomings during the year.
- Track record of every semester is maintained by the examination department to have an overview of the academic results.
- Individual student tracking is done by the mentors and class teachers. Individual approachable faculty counsels and motivates a group of students assigned to him / her.
- Proper recording of attendance which helps in avoiding drop out and unauthorised absence of students; Conduction of Parents Teachers meetings at regular intervals for all students.
- Regular departmental meetings are held to analyse the activities and the future plans.

5.3 (a) Total Number of students	UG	PG	Ph. D.	Others		
	432					
(b)No. of students outside the state	71					
	71					
(c) No. of international students						
(c) No. of international students						
No %		No	%			
Men 364 84 Women		68	16			

	Last Year					This Year					
General	SC	ST	OBC	Physically Challenged	Total	General	SC	ST	OBC	Physically Challenged	Total
107	12	-			119	104	9	3	4		121

Demand ratio N/A Dropout % 10%

5.4 Details of student support mechanism for coaching for competitive examinations (If any)

No. of stud	No. of students beneficiaries						
5.5 No. of student	ts quali	fied in these	exami	nations			
NET	S	ET/SLET [GATE		CAT	
IAS/IPS etc		State PSC		UPSC		Others	

5.6 Details of student counselling and career guidance

- Exchange students for chef competitions, quiz competition and other programmes organised by other institutions
- Mentoring of students is done by Faculty.
- Smart classes are organised by faculty members and by different industry experts for students of different semesters.
- Career Guidance classes are organised by faculty members and different industry experts for final year students to make them ready for Final Interviews.
- Alumni were called from different hotels to share their experiences with the students.

No. of students benefitted - ALL

5.7 Details of campus placement

	Off Campus		
Number of Organizations Visited	Number of Students Participated	Number of Students Placed	Number of Students Placed
31	91	87	04

5.8 Details of gender sensitization programmes

Conducted self defence	workshop	for girls	s and cyber	crime	session	was	conducted	l for
students.								

5.9 Students Activities

5.9.1	No. of students participat	ed in Sp	oorts, Games and o	other ev	vents	
	State/ University level	80	National level		International level	1
	No. of students participat	ed in Cı	ultural Events			
	State/ University level		National level		International level	
5.9.2	No. of medals /awards w	on by st	udents in Sports, (Games	and other events	
Sports:	State/ University level		National level		International level	1
Cultura	l: State/ University level		National level		International level	

5.10 Scholarships and Financial Support

	Number of students	Amount
Financial support from institution	NIL	NIL
Financial support from government	11	649500
Financial support from other sources (GGS IP University)	06	218500
Number of students who received International/ National recognitions	NIL	NIL

5 1 1	Ctudont	organicad /	initiativas
$\mathcal{I}.11$	Student	organised /	minanves

Fairs : State/ University level	01 National level		International level			
Exhibition: State/ University level	National level	01	International level			
5.12 No. of social initiatives undertaken by the students 02						
5.13 Major grievances of students (if any) redressed:						
Career guidance classes from industry expert and faculty members are organized for final year						

- Inter Class Cricket Tournament and other indoor games have been initiated.
- Personal issues/ Family problems

Criterion - VI

6. Governance, Leadership and Management

6.1 State the Vision and Mission of the institution

Vision: To be a leading Institution in Hotel Management & Catering Technology by creating dynamic hospitality industry leaders through integration of knowledge and skills imparted by committed and expert faculty from hospitality sector.

Mission: To groom globally competitive, high quality professionals through intensive training with the aid of upgraded curriculum in hotel management and catering technology.

- 6.2 Does the Institution has a Management Information System
 - The institution has an effective MIS in place.
 - Faculty prepare weekly reports for the HOD and Principal.
 - The HODs also prepare an annual report, submitted to the principal.
 - Training, Placement and Examination departments send a semester report to the Principal. The principal in turn sends a comprehensive month-end report and annual report to the Secretary, Banarsidas Chandiwala Seva Samarak Trust.
 - The Principal also prepare reports of annual activity and budget to the Governing Body of the Institution.
- 6.3 Quality improvement strategies adopted by the institution for each of the following:

6.3.1 Curriculum Development

Visionary and Futuristic Curriculum revised as per the need of the Industry. The curriculum provides opportunity for Industrial exposure two times during the course which is unique of its kind.

More practical based industry interface initiated to reduce the Gap between Industry and Academia

6.3.2 Teaching and Learning

- Highly qualified and dedicated faculty.
- Healthy interaction between students and faculty which goes beyond the classrooms.
- Latest pedagogy and teaching aids are followed to impart the best education to the students. Teaching plans/session plans and practical modules are made at the beginning of each semester.
- The lesson plans are supervised by department HODs and then approved by the Principal. Simulation technique is used to help learning process akin to industry environment.
- Interactive teaching-learning method adopted in the class rooms by the faculty members. All the class rooms are developed as "smart class rooms".
- Innovative methods are adopted for teaching and learning process.
- Remedial classes are held for the students requiring additional help.
- Project work helped students to encourage practical learning with the help of a Guide and Co-guide.

6.3.3 Examination and Evaluation

As per the University rules, the evaluation model are divided into two parts: internal evaluation and the final evaluation. The internal evaluation is done based on an indigenously developed strategy of 'Continuous Evaluation' which focuses on regular learning graph of students. The external evaluations are conducted by GGSIP University according to its norms.

6.3.4 Research and Development

- The Institute has Successfully Organised Eighth India International Hotel Travel & Tourism Research Conference on Hospitality and Tourism.
- Institute publishes a Peer Reviewed International journal on Hospitality (IJAHTR) ISSN 0975-4954 with Impact Factor 1.72.
- Institute also publishes an ISBN Book Titled: Current Issues and Emerging Trends in Hospitality and Tourism Research, ISBN No. 9788192085050.
- Seven faculty of the institute are enrolled for PhD.
- 35 International and National Research Papers and Articles have been Published by Faculty in Year 2017-18.
- Faculty of this college is part of Editorial Board Member of International Journal of Foodservice and Gastronomy, Turkey, International Journal of Advanced Research in Management, Engineering & Technology, and International Journal of Marketing & Financial Management.
- One of the faculty members was awarded for Best paper presentation and recognized for contribution in Hospitality Industry at the Author's Conclave 2018 organised by Ansal Institute of Hotel Management, Gurugram.

6.3.5 Library, ICT and physical infrastructure / instrumentation

- Institute has subscribed to e journal- Gale Cengage Learning- Hospitality, Tourism and Leisure Collection and Culinary Art Collection
- Library also has a cyber cafe for students to access web resources.
- ICT is practiced in smart classrooms using Wi-Fi and LCD.
- Communication channels are open to students and alumni via social media.
- All departments like Food and Beverage Production, Patisserie, House-keeping uses latest gadgets for quality learning.

6.3.6 Human Resource Management

- HRM policies include best in class salaries due to implementation of 6^{th} pay commission.
- Institute facilitates and encourages faculty for self-improvement in field of academics and research.

	6.3.7	Faculty	and Staff	recruitment
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One faculty hired	
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6.3.8 Industry Interaction / Collaboration

- MOU has been signed with Hotel Crowne Plaza, Okhla, New Delhi.
- Institute also partners with IHG group, Taj Group during CHE Inter college competition.
- Industry collaboration is demonstrated during IIHTTRC international conference and Panel discussion between Industry and academia.
- Industrial visits, lectures by industry experts and domain experts are regularly conducted.

6.3.9 Admission of Students

Admission to the Institute is through CET conducted by GGSIP University. This process ensures complete transparency in admission process.

6.4 Welfare schemes for

Teaching	
Non-teaching	
Students	Fee waiver for Financially weaker students

6.5 Total corpus fund generated	N/A				
6.6 Whether annual financial audit has bee	n done	Yes	V	No	

6.7 Whether Academic and Administrative Audit (AAA) has been done?

Audit Type	External		Internal		
	Yes/No	Agency	Yes/No	Authority	
Academic	√	GGSIPU, AICTE	√	IQAC	
Administrative	√	GGSIPU, AICTE	√	IQAC	

	For UG Programmes Yes No v
	For PG Programmes Yes No
6.9 W	That efforts are made by the University/ Autonomous College for Examination Reforms?
	 Continuous Evaluation System and Internal exam is continuously monitored and upgraded so as to enable the students perform better during the Final Examination. Online Publication of End Semester Examination results.
6.10 V	What efforts are made by the University to promote autonomy in the affiliated/constituent colleges N/A
6.11 A	Activities and support from the Alumni Association
	 Active participation and contribution by alumni. Interaction with alumni through annual alumni meetings. Guest lectures are organised in terms of Sharing Industry Experiences. Job Interviews conducted by Alumni, associated with the industry. Guest lectures are taken by the alumni, on related subjects and behavioural conduct.
6.12 A	Activities and support from the Parent – Teacher Association
	 The College does not have an established Parent – Teacher Association. However there are activities organised by the college wherein parents are encouraged to attend. In the beginning of the academic year it is mandatory that parents of I yrs' students attend an Orientation on all academic programmes. Parents Teacher Meeting is conducted on regular basis and as and when required.
6.13 I	Development programmes for support staff
	Yoga and health classes helped the staff to improve the mental and physical strength Staff Uniform.
6.14 I	nitiatives taken by the institution to make the campus eco-friendly
	Tree plantation within the campus. Pit composting for food waste. Proper arrangements were done for waste disposal.

6.8 Does the University/ Autonomous College declare result within 30 days?

- Clean India Campaign in and around the campus and neighbouring areas. Rain harvesting system.
- Reusing and recycling paper using one-sided paper for rough / intra departmental print jobs.

• Energy efficient lighting – LED lights and energy efficient PL lamps which consume

• Online fee payment

• No-smoking campus.

less power are used in the College.

Criterion - VII

7. Innovations and Best Practices

- 7.1 Innovations introduced during this academic year which have created a positive impact on the functioning of the institution. Give details.
 - Expert talks and workshops.
 - Preparation of academic calendar in the beginning of every semester and conduct internals accordingly.
 - Lectures and interactive sessions with distinguished alumni.
 - Use of online journals and e-books make the students research oriented.
 - Research oriented teaching methods introduced.
 - Exchange of journal with other institutes.
 - Every Year India International Hotel Travel & Tourism Research Conference is organised that helps Students and Faculties to Enrich the Academia and Research Activities.
 - Events such as Chandiwala Hospitality Ensemble, Food Kiosk competition (Annual Day), Theme dinner (CHE), Theme lunch competition, Sringaar (Housekeeping event), have been remodelled to instil organisation, practical inputs, entrepreneurship and team spirit among students.
- 7.2 Provide the Action Taken Report (ATR) based on the plan of action decided upon at the beginning of the year
 - Competent experts, International Key Note Speakers were invited at IIHTTRC 2015
 - More number of Faculties enrolled in PhD and increase in research publications.
 - Achieving top Management Trainee positions during campus placements of 2017-18 (For eg. HMI for ITC).
 - International exposure for students and faculties through international exchange programme.
 - Student oriented classes and remedial teaching were carried out.
 - Faculty motivation trip to Lansdowne
- 7.3 Give two Best Practices of the institution (please see the format in the NAAC Self-study Manuals)

TITLE – Industry Institution Synergy *Attached Annexure 3(Best Practice i)

TITLE – Pioneering Research in the Industry *Attached Annexure 4 (Best Practice ii)

^{*}Provide the details in annexure (annexure need to be numbered as i, ii,iii)

7.4 Contribution to environmental awareness / protection

- Clean India Campaign (Swachch Bharat Abhiyaan, in association with Crowne Plaza Okhla New Delhi).
- Swacchta Pakhwada Drive- Swachh Bharat Mission, is undertaken at college and campus at regular intervals
- Extensive Tree Plantation Drive within the Campus, by the institute in partnership with the trust.
- Rain water harvesting.
- Pit composting of waste food.
- The faculty and students are sensitized towards air pollution and are using carpools effectively.
- BCIHMCT is a no-smoking campus; Signage for the same has been installed within the estate premise.
- The faculty and students planted trees and discussed ecological issues to make the new generation aware of the importance of ecology and nature.
- Waste management was properly done.

7.5 Whether environmental audit was conducted?	Yes 🗸	No		
7.6 Any other relevant information the institution wishes t	o add. (for examp	ple SWOT A	Analysis)	

STRENGTHS

- 1. Ranked 6th overall and 2nd in private colleges for Hotel Management in India, Number 1 Private College in North India by The Week Hansa Survey (June 2018).
- 2. Ranked among top 10 Best Professional Hotel Management colleges in the country by the Outlook MDRA June 2017 survey and maintaining top 10 rank for the last eight years.
- 3. Institute received award for Best in Research Activities at Global Education Summit 2017. The Institute focuses on research activities for development of students and staff.
- 4. 100 % placements where 98% students received offers as Management Trainees.
- 5. 100% admissions and the most preferred Hotel Management College in Delhi.
- 6. The institute encourages faculty to participate and attend Conferences, Seminars, FDPs & workshops.
- 7. Faculty experience has a good balance of academia and industrial exposure.
- 8. Vibrant research environment leading to higher enrolment of faculty for PhD.
- 9. Well trained non-teaching staff.
- 10. Varied co-curricular and extra-curricular activities in the form of events, to hone the skills of budding professional.
- 11. Strong industry Institute Interface.
- 12. Convenient location and connectivity within the city.
- 13. In the Year 2017-18 BCIHMCT appeared in numerous stories published by Hospitality Magazines, E-Magazines and Websites (HospitalityBiz, Hotel Connect, Hotels & Restaurants Network, Dainik Jagran, India Today, Outlook, Chef's Arena, Processed Food Industry, Spiritz, Hospemag, HotelTimes.com & FHRAI Magazine.

WEAKNESS

- 1. The 85% seats are reserved for Delhi candidates only for admission, which poses a problem in quality of students.
- 2. Due to lack of direct screening of students as per Government policy, the mid academic session drop out of students is very high which creates a financial problem for the Institution.

OPPORTUNITIES

- 1. Only Hotel Management Institute approved by AICTE & GGSIPU, within Delhi.
- 2. Being in Delhi we get better opportunity to become Institution of Excellence in Hospitality, especially in Hospitality Research and Education.
- 3. MOU signed with Tiffin Chefs Hospitality Private Limited to give mutual recognition to representation in Start-up and -Entrepreneurial schemes of Govt. of India by establishing a start-up brand SMILEE.
- 4. MOU signed with **Sattvik India Council** to provide training, skill development, consultation to promote the cause of **Food Quality Management** in industries, industrial kitchens and Agriculture.
- 5. Support from the industry in various forums such as ICF, CHE tie-ups, IIHTTRC panel discussion, Guest lectures, Faculty development, Campus placement, Faculty research projects.

THREATS

1. There is no set standard in Hotel Management Courses; there is no body to regulate as AICTE does not govern IHMs.

2. Plans of institution for next year

- To implement the new curriculum from the session 2018-19 with more focus on digital pedagogy.
- To achieve better placement of students in the industry with competitive pay scales.
- The institute plans to attain improved academic result in the coming year.
- To enhance research activities and publications.
- To have more number of PhD faculty in the upcoming session.

Name Dr. Sarah Hussain	Name Dr. Bhupesh Kumar
Sorah tumin	Bright
Signature of the Coordinator, IQAC	Signature of the Chairperson, IQAC ***

Annexure I

Abbreviations:

CAS - Career Advanced Scheme
CAT - Common Admission Test
CBCS - Choice Based Credit System

CE - Centre for Excellence

COP - Career Oriented Programme

CPE - College with Potential for ExcellenceDPE - Department with Potential for Excellence

GATE - Graduate Aptitude Test
NET - National Eligibility Test
PEI - Physical Education Institution
SAP - Special Assistance Programme

SF - Self Financing

SLET - State Level Eligibility Test
TEI - Teacher Education Institution

UPE - University with Potential ExcellenceUPSC - Union Public Service Commission

Week wise Academic Details for Odd Semester - 2017

Week	Date(s)	Activities
	25/07/2017	IQAC Meeting - Agenda: Plan of action
	28/07/2017	Faculty Meeting - Agenda: New Academic Session, Students feedback & General Activities
1 st	17/07/2017-22/07/2017	Commencement of New Academic Session
	29/07/2018	Faculty Meeting-Agenda: Carnival 2018
2 nd	24/07/2017-29/07/2017	
3 rd	31/07/2017-05/08/2017	Imparting Instructions and/or laboratory work for Semesters I, V & VII
4 th	07/08/2017-12/08/2017	Raksha Bhandhan (7/08/2017)
5 th	14/08/2017-19/08/2017	Independence Day and Janamasthmi (15/08/2017)
6 th	21/08/2017-26/08/2017	Imparting Instructions and/or laboratory work for Semesters III
7 th	28/08/2017-02/09/2017	Faculty Meeting - Agenda: Sponsorship for CHE 2017
8 th	04/09/2017-09/09/2017	Teacher's Day (05/09/2017)
9 th	11/09/2017-16/09/2017	First Class Test for Semester VII
10 th	18/09/2017-23/09/2017	Mid-Semester Class Test for Semester I, III & V
11 th	25/09/2017-30/09/2017	Non Teaching Staff Meeting - Agenda: CHE 2017; Student Meeting - Agenda: CHE 2017
12 th	02/10/2017-07/10/2017	Gandhi Jayanti (02/10/2017)
13 th	09/10/2017-14/10/2017	Hospitality Ensemble (11/10/2017- 13/10/2017) & University Sports Meet (12/10/2017- 14/10/2017)
14 th	16/10/2017-21/10/2017	Diwali (19/10/2017) & Bhai Dooj (21/10/2017)
15 th	23/10/2017-28/10/2017	Second Class Test for Semester VII (28/10/2017 Onwards)
16 th	30/10/2017-04/11/2017	Second Class Test for Semester VII
17 th	06/11/2017-11/11/2017	Non Teaching staff Meeting - Agenda: End Term Exam
18 th	13/11/2017-18/11/2017	External Practical Examinations (13/11/2017 Onwards)
19 th	20/11/2017-25/11/2017	External Practical Examinations followed by preparatory leave
20 th	27/11/2017-02/12/2017	End Term Theory Examination
21 st	04/12/2017-09/12/2017	End Term Theory Examination
22 nd	11/12/2017-16/12/2017	End Term Theory Examination
23 rd	18/12/2017-23/12/2017	Preparatory Leave for students
24 th	25/12/2017-30/12/2017	Winter Break
	04/01/2018	IQAC Meeting - Agenda: Feedback and outcome
	08/01/2018	Meeting- Agenda: Chef Competition 2018

Total teaching weeks for First, Fifth & Seventh Semester – 15 Total teaching weeks for Third Semester – 12

Weekwise Academic Details for Even - 2018

Week	Date(s)	Activities
1st	01/01/18-06/01/18	Commencement of 6th Semester Training (1st Jan, 2018-18th May, 2018)
	02/01/2018	Faculty Meeting- Agenda: Academic Session, Conference, Carnival 2018, IQAC
	07/01/2018	Faculty Meeting- Agenda: Chandiwala Carnival
	08/01/2018	IQAC Meeting - Agenda: Plan of action
2nd	08/01/18-13/01/18	Commencement of session for 2nd, 4th & 8th Semester
	20/01/2018	Faculty Meeting- Agenda: Chandiwala Carnival 2018
3rd	15/01/18-20/01/18	Chandiwala Carnival 2018 (21/01/2018)
4th	22/01/18-27/01/18	Republic Day (26/01/2018)
5th	29/01/18-03/02/18	
	07/02/2018	Faculty Meeting- Agenda: Academic, Carnival, Conference 2018
6th	05/02/18-10/02/18	Anugoonj 2018 (8-10th Feb, 2018)
	15/02/2018	Non Teaching staff Meeting - Agenda: Chandiwala Carnival 2018; Student Meeting - Agenda: Chandiwala Carnival 2018
7th	12/02/18-17/02/18	IIHTTRC-2018 (16-17th Feb, 2018)
8th	19/02/18-24/02/18	First Class Test for Semester VIII
9th	26/02/18-03/03/18	Mid Semester Class Test for Semester II & IV (26/03/2017 Onwards)
10th	05/03/18-10/03/18	Foundation Day (8th March, 2018)
11th	12/03/18-17/03/18	
	19/03/2018	Faculty Meeting- Agenda: IQAC
12th	19/03/18-24/03/18	
13th	26/03/18-31/03/18	
	29/03/2018	Faculty Meeting- Agenda: Director's Meeting
	31/03/2018	Faculty Meeting- Agenda: Academic
14th	02/04/18-07/04/18	Second Class Test for Semester VIII
15th	09/04/18-14/04/18	
	18/04/2018	Faculty Meeting- Agenda: Academic
16th	16/04/18-21/04/18	
17th	23/04/18-28/04/18	End Term Practical Examinations
18th	30/04/18-05/05/18	Preparatory Leave
19th	07/05/18-12/05/18	End Term Theory Examinations
20th	14/05/18-19/05/18	End Term Theory Examinations
21st	21/05/18-26/05/18	End Term Theory Examinations
22nd	28/05/18-02/06/18	Functional Exposure Training Report Presentation for Semester VI (29th May - 1st June)
23rd	04/06/18-09/06/18	Summer Vacation
	28/07/2018	Faculty Meeting- Agenda: New Academic Session & Student's Feedback
	28/07/2018	IQAC Meeting - Agenda: Feedback and outcome

Total teaching weeks for Second, Fourth & Eighth Semester - 15 Weeks

Funcional Exposure Training for Sixth Semester - 20 Weeks

Score Range 1-5			OD	D			EVEN	
S.No	NAME	I	III	V	VII	II	IV	VIII
1	Alok Aswal	4.35		4.63		4.52		
2	Arvind Kumar		3.77	3.66			4	
3	Ashish Kr. Ranga			4.02	4.48		5	
4	Bhupesh Kumar							
5	Divya Rana	4.79	4.39			4.52	4	
6	Gagan Soni	4.82			4.50	4.61		
7	Gautam Chatterjee			4.90			5	
8	Indrajit Chaudhary		3.99	4.45				4.01
9	Manish Malhotra			4.36				4.19
10	Mohan Jain		3.10			4.55		
11	Peeyush Srivastav		4.63		4.65		5	4.45
12	Poonam Anand	4.79			4.61			
13	Prem Ram		4.11				4	
14	Rachna Chandan	4.73	3.82		3.97		4	
15	Ranjoit Kundu					4.25	4	
16	Reshma Kamboj				4.49			3.80
17	Sarah H. Faisal			4.25	4.69			4.66
18	Shubhangi Garg			4.32			4	4.19
19	Sujeet Kapur				4.55			4.60
20	Sunita Badhwar	4.53	4.39			4.50		
21	Superabhat Banerjee				4.04			4.44
22	Shakesh Kumar			3.69			4	
23	Sumit Pant	4.74				4.79		
24	Vaibhav Verma	4.84				4.88		
25	Uttam Kr. Singh	4.52			4.42	4.70	4	
26	Tom Thomas	4.68		4.83			5	

BEST PRACTICE 1

TITLE - Industry Institution Synergy

GOAL – The institution has planned the practice of industry institution synergy with an aim to be the first choice for academic collaboration by leading players of hospitality industry.

CONTEXT – The institute recognizes the need for equal partnership between the institution and industry to ensure that the students who pass out from the college are employable and ready for the industry.

- 1. Orientation for Fresher's The College invites General Managers and Senior Executives of reputed five star hotels to welcome and motivate the students joining Hotel Management program. The alumnus, presently associated with the industry, also comes forth to encourage the new joiners'.
- 2. Hotel Visit The first year students are sent in batches to different hotels for a guided tour by the hotel training managers and our faculty. Specific visits are also undertaken for other classes to familiarize the students with hotel standards and processes.
- 3. Event Support The institution is supported well by the industry at various occasions, during the year through nomination of industry experts as resource persons. The college in-turn supports the industry by participating and providing workforce during events hosted by the hotels.
- 4. Guest Lectures and Workshops Semester wise schedule for workshop and guest lecture is in place and followed wherein the lectures and workshops are conducted by the industry experts at the institute
- 5. Campus Placement All top hotel companies are visiting BCIHMCT on a regular basis for their prestigious Management Training Programmes. This includes, but not limited to, IHG, Carlson group of hotels, The Park, JW Marriott, ITC Fortune, ITC- HMI program, ACCOR New Gen Leader, Roseate EDP Program, Lemon Tree to name a few.

PRACTICE –The Industry and Institution both play an equal role in the overall development of students. In light of the above we have designed a practice of engaging the industry in all our academic and non-academic endeavours. Under this practice, the college conducts innovative co-curricular events and activities that are organized professionally, to get the theoretical inputs in sync with the practical observation of the students.

*Attached Annexure 3.i

EVIDENCE OF SUCCESS – *Attached Annexure 3.ii, 3.iii

PROBLEMS ENCOUNTERED AND RESOURCES REQUIRED -

- 1. Financial constraint Being a host to the mega events at the institutional level, its conduct, accommodation and food for participants, conveyance, overheads etc. account for a major amount to be borne by a self-financing institute, with no grants from the university or governing authorities. Therefore, the institute looks up for sponsorships from various partners.
- 2. Human resources Lack of cleaning staff in general and specifically during the events is a major challenge. Also, students lack the proficiency required to operate event all by them, leading to minor pitfalls.

Practice: Industry Institution synergy								
Industry and Institution partnership in major events conducted by institution								
Date	The Event	Sub – Events	Industry Involvement					
11-13	14 th	Objective: to provide budding	Event supported by Hotel					
Oct'17	Chandiwala	hoteliers a learning opportunity to	Crowne Plaza (IHG Group), The					
	Hospitality	hone & enrich their skills and	Taj Group of Hotels. Companies					
	Ensemble	simultaneously display their	like MDH, Ananda, Nestle etc.					
		inherent potential in the area of						
		their specialization						
Day-1		R-Pure Regional Indian Culinary						
		Contest 2017						
		Zone Barwizard Bar Challenge						
		2017						
		Sattvik Future Chef Contest2017						
Day-2		Food Service India Barbeque						
		Cooking Competition 2017						
		Taj Hospitality Brain Twister 2017						
		Ananda Festive Culinary						
		Challenge-2017						
		Milkmaid Dress The Cake In 90						
		Minutes Challenge 2017						
		IHG Academy's" Manage The						
		Damage-Leadership Challenge"						
		2017						
Day-3		Godrej Cartini International						
		Culinary Challenge 2017						
		Make In India Business Startup						
		Competition 2017						
		Kareer Krafters Floral Decoration						
		& Towel Origami Competition						
		2017						
		Chandiwala Fruit & Vegetable						
		Carving 2017						
a eth i —th		Valedictory Function						
16 th -17 th	Chandiwala	Objective: The event involves						
Feb.,	Carnival	Food Kiosk managed by students,						
2018	2017	folk dance competition and						
		Valedictory function						



BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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

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

BCIHMCT Calendar for Industry-Institution Interaction (Session 2017-2018)

ODD Semester (1.08.2017- 23.12.2017)

Day	1st Semester	3rd Semester	5th Semester	7th Semester
01/08/2017	Orientation and Induction			
19/08/2017			Night Audit Process	Workshop on Wines
26/08/2017	Attributes of Hospitality Personnel	Factory Visit, Related to Food Science & Nutrition	Situation Handling	Revenue Management
02/09/2017	Careers in Hotel Industry	Cocktail Workshop	Linen Management	Modern Plating Techniques
16/09/2016	HACCP orientation	Property Management System	Fruit & Vegetable Carving	Housekeeping as a Career
23/09/2017	Industry Visit	Flower Arrangement	Cigar & Tobacco	Japanese Cuisine
07/10/2017	Scope of Hotel Management Graduates in Tourism Industry	Garment Manufacturing Unit Visit	Sugar Art	Sales Management & Career
04/11/2017	Emerging Trends in F & B Service	Cake decoration & Icing	Event Management & Mice	Eggless Baking

Note: Saturdays are open for Smart Classes, Sports and Extra Curricular Activities (Sports activities include- Chess, Carom, Table Tennis, Cricket and Badminton)



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

BCIHMCT Calendar for Industry-Institution Interaction (Session 2017-2018)

Even Semester (08.01.2018- 14.04.2018)

Day	2 nd Semester	4 th Semester	6 th Semester	8 th Semester
15/01/2018- 20/01/2018	Value creation for yourself	Wine Workshop		Revenue Maximization Strategies of Hotels
22/01/2018- 27/01/2018	C.R.S & Global Distribution System	Handling of Cash, FOREX and Credit		Entrepreneurship and its Scope in Hospitality Industry
29/01/2018- 03/02/2018	Training on First Aid	Towel Folding workshop		Workshop on HACCP
05/02/2018- 10/02/2018	Napkin Folding workshop	Laundry Visit (Visit, 30 in 4 Batches)	Industry Exposure Training (20 Weeks)	Molecular Gastronomy
12/03/2018- 17/03/2018	Workshop on Chocolate Art	Laundry Visit (Visit, 30 in 4 Batches)		Vegetable Carving
19/03/2018- 24/03/2018	Workshop on Facility Planning and Management	Laundry Visit (Visit, 30 in 4 Batches)		Quality Management/Six Sigma
26/03/2018- 31/03/2018 03/04/2017-	The Art & Skill of Tea- Brewing Calculating Calorific	Laundry Visit (Visit, 30 in 4 Batches) Calculating Calorific Value		Japanese Cuisine Calculating Calorific
08/04/2017	Value			Value

Note: Saturdays are open for Smart Classes, Sports and Extra Curricular Activities (Sports activities include- Chess, Carom, Table Tennis, Cricket and Badminton)

Event	Name of the Judge	Designation
R-PURE REGIONAL INDIA CULINARY CONTEST 2017	Chef B Rajesh	Chef De Cuisine
	Chef Javed	Sous Chef
	Chef Sudardshan Bhandari	Executive Chef
ZONE BARWIZARD BAR CHALLENGE 2017	Ms. Anshul Verma	Training Manager
	Mr. Mohit Madan	Bar Manager
	Mr. Indrashish	F & B Director
	Mr. Rishab Tandon	HR Manager
	Mr. Yogesh Kumar	Asst. Manager Bar
SATTVIK CHANDIWALA 45 MINUTES "FUTURE CHEF CONTEST" 2017	Chef Pradeep Paliwal	Corporate Chef
	Chef Vinod Bhati	Corporate Chef
SPICE FIELD BARBEQUE COOKING COMPETITION 2017	Chef Raghunandan	Chef De Cuisine
	Chef Shivang Tyagi	CDP
	Chef Rohit Bhan	CDP
TAJ HOSPITALITY BRAIN TWISTER 2017	Ms. Viniti Behl	L & D Manager
	Ms. Navneet	Asst Manager L&D
	Ms Ritika	
ANANDA FESTIVE CULINARY CHALLENGE 2017	Chef Servdeep Singh	Corporate Chef
	Chef Surinder Tamta	Sous Chef
	Chef Rohit Joshi	Sous Chef
MILKMAID DRESS THE CAKE 90 MINUTES CHALLENGE 2017	Chef Nasir	Pastry Chef
	Chef Zayad Ali	Sous Chef
	Chef Ruchit Harneja	Bakery Chef
IHG ACADEMY'S "MANAGE THE DAMAGE - LEADERSHIP CHALLENGE" 2017	Mr. Rishab Tandon	HR & Training Head
	Ms. Arti	Training Manager
	Mr. Kunal Sood	HR & Training Head
	Ms. Nikita Bajaj	Head HR
	Ms. Aakriti	Training Manager
GODREJ CARTINI INTERNATIONAL CULINARY CHALLENGE 2017	Chef Sudardshan Bhandari	Executive Chef
	Chef Avinash	CDP
	Chef Arvind Rai	Executive Chef
MAKE IN INDIA BUSINESS STARTUP COMPETITION 2017	Mr. Douglas Peter	Executive Director
	Mr. Biswajeet Mandal	Tiffin Chefs Pvt. Ltd.
-	Mr. Raunaq Jaisinghani	Invest India(DIPP)
	Ms. Jasleen Lamba	Invest India(DIPP)
KAREER KRAFTERS FLORAL DECORATION & TOWEL ORIGAMI CONTEST 2017	Ms. Payal Mehta	Executive Housekeeper
	Mr. Vineet Sharma	Executive Housekeeper
	Mr. Deepak Sarin	Executive Housekeeper
CHANDIWALA FRUIT & VEGETABLE CARVING 2017	Chef Nishikant	CDP
	Chef Naresh Bhardwaj	CDP
	,	
	•	•

BEST PRACTICE 2

Title – Pioneering Research in the Industry

<u>Goal</u> – The institution has created an environment of research among the faculty and students, with an aim to focus on being the premier institute of hotel management and catering technology encompassing dynamic fields of study related to the subject.

<u>Context</u> – Research is an integral part of any institution imparting education. Though, it is a known fact that research in hospitality sector is in a nascent stage. In view of the current scenario, BCIHMCT has taken upon itself to develop a research environment in the country.

- 1. India International Hotel Travel and Tourism Research Conference To achieve the goal, the institute organizes and annual international research conference to enhance the understanding of hospitality management concepts in a global context.
- 2. Indian Journal of Applied Hospitality and Tourism Research The institute also publishes a double-peer-reviewed journal publishing papers that make an original contribution to the body of work in hospitality literature. It has a strong focus on issues that have practical application, making the journal relevant to the industry practitioners.
- 3. Research Oriented Faculty 30 National level and 04 International level papers have been presented by the faculty at various forums during the year. Apart from this, 10 faculty members are presently pursuing PhD research from various universities in management, tourism and hospitality.
- 4. Industry participation in Research Activity Experts from the industry are invited during the international conference to deliberate on the trending issues and emphasize on the areas of research in the field of tourism and hospitality. Industry is constantly approached for sharing of relevant data pertinent for operational research.
- 5. Creating student researchers An approach to scientific research is inculcated in students from an early age of undergraduate level itself, through which they develop an insight for the practical application of theoretical inputs.

<u>Practice</u> – Research is considered to be a part of every educational curriculum. However, since hospitality education has limited avenues for Post-graduate and Doctoral programmes, BCIHMCT has made pioneering research in hospitality, a deliberate practice to ensure a vibrant research environment. *Attached Annexure 4.i

 $\underline{\textbf{Evidence of Success}} - \text{BCIHMCT has successfully conducted 8 International research conferences}.$

*Attached Annexure 4.ii, 4.iii

<u>Problems Encountered and Resources Required – </u>

- 1. Financial constraints Self-financed conference with no funding received from any government agency or university.
- 2. Industry sponsored research Indian Hotel Industry has not come forward for approaching to academia to conduct operational or marketing research.

16- 17, February 2017	8 th Indian International Hotel Travel & Tourism Research Conference (IIHTTRC 2018)					
	Key Speakers	Position	Organization			
	Chef Manjit Singh Gill	President	Indian Federation of Culinary Associations (IFCA)			
	Mr. Abhishek Biswas	Founder	Sattvik India Council			
	Prof. Azilah Kasim	Director	Langkawi International Tourism and Hospitality, Utara University, Malaysia			
	Dr. Sonia Malik	Professor	Department of Psychology, Maharashi Dayanand University, Rohtak			
	Dr. Paramita	Senior Assistant	SOTHSM, Indira Gandhi National			
	Suklavaidya	Professor	Open University			
	Dr. Nimit Chowdhary	Professor and HOD	Department of Tourism, Hotel, Hospitality and Heritage Studies, Jamia Millia Islamia University, New Delhi			
	Mr. Manish Sharma Principal Department of Tourism a Hospitality Management Institute of Tourism & H Management					
	Dr Piyush Sharma	Associate Professor	Tourism Management. Amity Institute of Travel and Tourism. Amity University			

S. no	Faculty Name	Designatio n	Book or Journal or Magazine or Conference Proceeding	Title of the Article / Review	Journal / Book / Title	ISSN#	Date
	Ashish Ranga	Asst. Prof	Journal	Performance appraisal practices in Indian hotel industry: An investigation of employee's perception	International Journal of hospitality and tourism Systems	ISSN: 0947-6250 (print)	Vol. 11 Decem ber 2018
1	Arvind Kumar Saraswati	Assistant Professor	Journal	Epistemology of Relationship Marketing Strategies: An Instance from Online Travel Industry	International Journal of Customer Relationship Marketing and Management (IJCRMM)	1947-9247	May,20 18
2	Dr.Bhupesh Kumar	Asst. Prof	Journal	Crises Management in Indian Hotel Industry & Examination of crises impact & relationship on Business stake holders	Pacific Hospitality review , Pacific Inst HM,PAHER University, Udaipur Rajasthan	2320-1398	Sep-16
3	Divya Thakur	Asst. Professor	Book	An Effective Methodology for development of Faculty Training :An Overview of Front Office Trainers in Hospitality	Preparing Human teacher for Diverse Society	978-93- 80633-33-6	2017
4	Gagandeep Soni	Assistant Professor	Journal	Role of Hospitality Industry towards Community based Tourism in India	Pacific Hospitality review	2320-1398	June,20 18
5	Gautam Chatterjee	Assistant Professor	Journal	The study on customers behaviour patterns for Indian sweets in delhi ncr	Aaroha journal of education and management	ISSN; 2320-1266	Dec-17
6	Indrajit Chaudhury	Assistant Prof	Book	Gastronomic Tourism	Development Aspects In Tourism & Hospitality Sector	978-93- 86608-25-3	Dec-17
7	Manish Malhotra	Assistant Professor	Journal	Role of social media in tourism; A case study of Madhya Pradesh state tourism,	Aaroha journal of education and management	2320-1266	Dec-17

8	Manish Malhotra	Assistant Professor	Journal	The study on customers behaviour patterns for Indian sweets in delhi ncr	Aaroha journal of education and management	2320-1266	Dec-17
9	Manish Malhotra	Assistant Professor	Book	Tourism in Madhya Pradesh; opportunities & challenges	Special interest tourism in Madhya Pradesh Prospects & Challenges	978-81- 8204-100-4	20-22 Dec 2017
10	Mohan Jain	Asst. Professor	Journal	Need of Revamping Indian Food to Increase Acceptability for Young Indian Palate	Pacific Hospitality Review	2320-1398	Jan- June 2018
11	Reshma Kamboj	Assistant Professor	Amity Research Journal of Tourism, Aviation and Hospitality	Tourism for Tomorrow:Travel trends across generations:From baby boomers to millenials	Amity Research Journal of Tourism, Aviation and Hospitality	2456-0308	Sep- 2017
12	Rachna Chandan	Asst. Professor	Journal	Retaining Talent: A Challenge for Human Resource in Hotel Industry in Delhi/NCR	AVAHAN- A Peer Reviewed International Journal of Hospitality & Tourism Research	2347-4556	October , 2017
13	Rachna Chandan	Asst. Professor	Book	Efficient Talent Management: An Imperative Approach for Organizational Accomplishment	Skill Deveopment in Hospitality, Tourism & Food Technology, Challanger & Opportunities	978-93- 81818-53-4	2018
14	Ranojit Kundu	Asst. Professor	Book	Students Academic Achievement in School	Psychology of Students	978-81- 934469-2-8	2018
15	Dr. Sarah Hussain	Associate Prof. Academic Head	Journal	Role of Hospitality Industry towards Community Based Tourism in India	Pacific Hospitality Review	2320-1398	2018
16	Dr. Sarah Hussain	Associate Prof. Academic Head	Book	An Outcome of 8th International Hotel, Travel & Tourism Research Conference	Indian Travel, Tourism & Hospitality Research: A Global Insight	978819208 5074	Feb-18

17	Shakesh Singh	Asst. Professor	Edited Book	Gastronomique Tourism	Development Aspects in Tourism & Hospitality Sector	978-93- 86608-25-3	Dec. 2018
18	Shakesh Singh	Asst. Professor	E - book		The Forgotten Recipes - Kindle Edition / Vishwa Foundation – Jan, 2018	FR0023672 3 - ASIN	Jan. 2018
19	Shakesh Singh	Asst. Professor	Conference Proceedings	Book Review of Indian Accent – Restaurant Cook Book	India Travel Tourism & Hospitality Research: a global insight	978-0-670- 08868-3	Feb. 2018
20	Shakesh Singh	Asst. Professor	Conference Proceedings	Local Cuisine, Tourism and Destination Differentiation: A Comparative Study of Indian States of Rajasthan and Bihar	Indian Food Heritage – history, evolution, influences and modern trends	978-93- 86608-47-5	March. 2018
21	Sumit Pant	Asst. Professor	Book	An Effective Methodology for development of Faculty Training :An Overview of Front Office Trainers in Hospitality	Preparing Human teacher for Diverse Society	978-93- 80633-33-6	2017
22	Suprabhat Banerjee	Asst . Professor	Journal	Gastronomic Tourism – Awareness among adolosence of Delhi/NCR towards gastronomic tourism	Development Aspects In Tourism & Hospitality Sector	978-93- 86608-25-3	Dec-17
23	Suprabhat Banerjee	Asst . Professor	Journal	Role of Social Media in Tourism : A Case study of Madhya Pradesh State Tourism	Aaroha journal of education & Management	2320-1266	Dec-17
24	Sunita Badhwar	Asst. Professor	Journal	Exploring the factors influencing Talent Management Practices in Hotels of Delhi/NCR	International Journal of Entrepreneurship and Business Environment Perspectives	2279-0918	April- June 2018

25	Sunita Badhwar	Asst. Professor	Journal	Retaining Talent: A Challenge for Human Resource in Hotel Industry in Delhi/NCR	AVAHAN- A Peer Reviewed International Journal of Hospitality & Tourism Research	2347-4556	October , 2017
26	Sunita Badhwar	Asst. Professor	Book	Efficient Talent Management: An Imperative Approach for Organizational Accomplishment	Skill Development in Hospitality, Tourism & Food Technology, Challenge & Opportunities	978-93- 81818-53-4	Jul-05
27	Sujeet Kapur	Asst. Professor	Book	Students Academic Achievement in School	Psychology of Students	978-81- 934469-2-8	2018
28	Vaibhav Verma	Assistant Professor	Journal	Role of social media in tourism; A case study of Madhya Pradesh state tourism,	Aaroha journal of education and management	ISSN; 2320-1266	Dec-17
29	Vaibhav Verma	Assistant Professor	Journal	The study on customers behaviour patterns for Indian sweets in Delhi/NCR	Aaroha journal of education and management	ISSN; 2320-1266	Dec-17
30	Vaibhav Verma	Assistant Professor	Book	Tourism in Madhya Pradesh; opportunities & challenges	Special interest tourism in Madhya Pradesh Prospects & Challenges	ISBN: 978- 81-8204- 100-4	20-22 Dec 2017