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Director BCIHMCT <director@bcihmct.ac.in>

regarding proctor

Director BCIHMCT <director@bcihmct.ac.in>
To: Conduct Branch Examination <examconduct@ipu.ac.in>

Wed, Jun 23, 2021 at 12:40 PM

Dear Sir,

As desired please find the names and contact numbers of the faculties being recommended for the Proctor duties.

1. Mr Sumit Pant, Assistant Professor	Mob: 9871410909	Email: sumit@bcihmct.ac.in
2. Mr Peeyush Srivastava, Assistant Professor	Mob: 9871745418	E mail: peeyush@bcihmct.ac.in
3. Vaibhav Verma, Assistant Professor	Mob: 9873443332	Email: vaibhav@bcihmct.ac.in
4. Neha Sahni, Assistant Professor	Mob: 9899281477	Email: neha@bcihmct.ac.in
5. Mr Sidharth Srivastava, Assistant Professor	Mob: 9041500534	Email: sidharth@bcihmct.ac.in
6. Ms Nausheen, Assistant Professor	Mob: 8755140343	Email: nausheen@bcihmct.ac.in
7. Mr Nikhil Sharma, Assistant Professor	Mob: 9990665707	Email: nikhil@bcihmct.ac.in
8. Mr Deepak Chikkara, Assistant Professor	Mob: 8750540404	Email: deepak@bcihmct.ac.in
9. Mr Durga Prasad, Assistant Professor	Mob: 8739868262	E mail: durgaprasad@bcihmct.ac.in

It is our humble request that they may be relieved if any classes/ practical examination of the concerned faculties may be there.

Regards

R.K.Bhandari
Principal

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

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Proposed List of Faculty Members for Proctor Duty - Online End Term Theory Examinations- Jan Feb 2021

S.No	Name of Faculty	Name of Institution	Designation	Mobile No.	Email Id
1	Mr. Ranajit Kundu	BCHHMCT	Assistant Professor	7838398021	kundu@bcihmct.ac.in
2	Mr. Indrajit Chaudhury	BCHHMCT	Assistant Professor	9958639944	indrajit@bcihmct.ac.in
3	Mr. Mohan Jain	BCHHMCT	Assistant Professor	9312015221	mohan.jain@bcihmct.ac.in
4	Mr. Suprabhat Banerjee	BCHHMCT	Assistant Professor	9953080968	suprabhat@bcihmct.ac.in
5	Ms. Divya Thakur	BCHHMCT	Assistant Professor	7840007100	divya@bcihmct.ac.in
6	Mr. Peeyush Srivastav	BCHHMCT	Assistant Professor	9871745418	peeyush@bcihmct.ac.in
7	Mr. Manish Malhotra	BCHHMCT	Assistant Professor	9899792025	mansih@bcihmct.ac.in
8	Ms. Reshma Kamboj	BCHHMCT	Assistant Professor	9810162553	reshma@bcihmct.ac.in
9	Dr Prem Ram	BCHHMCT	Assistant Professor	9999210924	prem@bcihmct.ac.in
9	Ms. Gagandeep Soni	BCHHMCT	Assistant Professor	9953492549	gagan@bcihmct.ac.in

R. K. Bhandari

R. K. Bhandari
Principal





**GURU GOBIND SINGH INDRAPRASTHA
UNIVERSITY**

Sec-16C, Dwarka, New Delhi - 110078

(Examination Division)

GGS PU-I valuation, 2020

Dated 01/10/2020

To

The Director/Principal/HODs
All Affiliated Institute/College,
GGSIP University

Subject: Appeal for sending teachers for urgently checking of Answer Sheets.

Madam/Sir

This has been learnt that the progress of evaluation process is very slow so far since 21st October 2020 in all Evaluation Centers. Centre Superintendents (CS) of selected (10) evaluation centers have informed that evaluators are not reporting for evaluation of respective subject code teachers.

Due to the shortfall of the evaluators, the evaluation process of answer sheets is already delayed. All the Director/ Principal/ HODs are advised to send their faculty members on urgent basis to respective evaluation centers for checking their copies within given time frame work.

This is essential for timely completion of evaluation procedure and declaration of results.

R.K. BHANDARI
Principal

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

01/10/2020
(Prof. P. Bhattacharya)
Controller of Examinations

thanks and regards

Rachna Chandan <rachna@bcihmct.ac.in>
To: PA Director <padirector@bcihmct.ac.in>

Thu, Sep 23, 2021 at 11:30 AM

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

From: **IQAC BCIHMCT** <iqac@bcihmct.ac.in>
Date: Wed, 22 Sep 2021, 5:34 pm
Subject: Fwd: For sending List of Faculty members for Evaluation of Online exam
To: Divya Thakur <divya@bcihmct.ac.in>, Rachna Chandan <rachna@bcihmct.ac.in>, Deepak Chhikara <deepak@bcihmct.ac.in>, Nausheen Siddiqui <nausheen@bcihmct.ac.in>

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

From: **Director BCIHMCT** <director@bcihmct.ac.in>
Date: Wed, 22 Sep 2021, 3:28 pm
Subject: Fwd: For sending List of Faculty members for Evaluation of Online exam
To: IQAC BCIHMCT <iqac@bcihmct.ac.in>

R.K.Bhandari
Principal

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

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

From: **Director BCIHMCT** <director@bcihmct.ac.in>
Date: Wed, Mar 3, 2021 at 4:00 PM
Subject: Re: For sending List of Faculty members for Evaluation of Online exam
To: Evaluation IPU <evaluation.ipu@gmail.com>



Dear Sir,

As desired please find attached the details for reference.

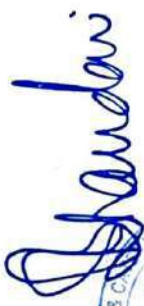

Hope you will find it in order.

Regards
R.K.Bhandari
Principal

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

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 Paper setter for online exam Odd semester 2021.xlsx
14K

Paper Setter for Online Exams-Odd Semester 2021

S.No.	Subject Code	Subject Name	Faculty Name	Res. Address	Mobile No.	E-mail Id
1	BHCT 201	Indian Cuisine and Culture	Dr. Prem Ram	Plot no 692, Flat no 303, 2nd Floor, Shakti Khand III, Indirapuram, Ghaziabad	9999210924	prem@bcihmct.ac.in
2	BHCT 201 (old)	FOOD PRODUCTION & PÂTISSERIE-III	Mr. Durga Shukla	D-HNO 197, Hari Nagar , (Near Sai Temple), New Delhi -44	87398 68262	durga@bcihmct.ac.in
3	BHCT 203	Front Office Management -I	Ms. Divya Rana	B-405, Dhauladhar apts, sec-5, plot no 15 dwarka	78400 07100	divya@bcihmct.ac.in
4	BHCT 205	Restaurant & Bar Management-I	Mr. Peeyush srivastava	409, MEDIA TIMES APARTMENT, ABHAY KHAND IV, INDIRAPURAM, GHAZIABAD 201012 (UTTAR PRADESH)	9899311457	peeyush@bcihmct.ac.in
5	BHCT 205 (Old)	Food & Beverage Service-III	Mr. Vaibhav Verma	Pocket A 3 Flat no 8 , Sector 8, Rohini Delhi 85	9873443332	vaibhav@bcihmct.ac.in
6	BHCT 207	Accommodations Management-I	Mr. Deepak Chhikara	A-11 Main Road Vijay Nagar, Bawana Delhi-110039	87505 40404	deepak@bcihmct.ac.in
7	BHCT 207 (old)	Housekeeping Operations-III	Ms. Gagandeep soni	House No 88,3rd Floor, Pocket A8, Swapanunj Apartments Kalkaji Extension, New Delhi 110019	9953492549	gagan@bcihmct.ac.in
8	BHCT 209	Airlines, Travel & Tourism Management	Dr. Ashish Ranga	H.NO -825 First Floor Sector-9 Gurgaon-122001	9810206663	ranga1200@gmail.com
9	BHCT 209 (Old)	Food Science & Nutr	Mr. Ranajit Kundu	A-5 H.No.-45C, METRO APARTMENTS SECTOR 71 NOIDA 201307	9213489864	kundu@bcihmct.ac.in
10	BHCT 211	Management & Organizational Behaviour	Ms. Neha Sahnii	Wz-785, 1st floor, Rishi Nagar, Rani Bagh New Delhi-110034	98992 81477	neha@bcihmct.ac.in



11	BHCT 211 (Old)	PC TOOLS FOR HOSPITALITY INDUSTRY-II	Mr. Mohan Jain	A 707 Shivalik Homes Surajpur site C Greater Noida	9312015221	mohan.jain@bcihmct.ac.in
12	BHCT 213 (Old)	TOURISM PRODUCT, SERVICES & MANAGEMENT	Mr. Sidharth	Ilird F 83/5 A Nehru Nagar Rakesh Marg Ghaziabad (UP) 201001	90415 00534	sidharth@bcihmct.ac.in
13	BHCT 301	Introduction to International Cuisine	Mr. Ranojit Kundu & Mr. Sumit Pant	A-5 H.No.-45C, METRO APARTMENTS SECTOR 71 NOIDA 201307 2. A 76 sec 23 noida 201301	9213489864 & 98714 10909	kundu@bcihmct.ac.in & sumit@bcihmct.ac.in
14	BHCT 301 (old)	Food Production & Patisserie-V	Mr. Manish	Sidharth Srivastava Ilird F 83/5 A Nehru Nagar Rakesh Marg Ghaziabad (UP) 201001 M-9041500534	90415 00534	sidharth@bcihmct.ac.in
15	BHCT 303	Advanced Front Office Management	Mr. Indrajit Chaudhary	GP Apts 1704 near Sec I68 Noida	99586 39944	indrajitchaudhury@gmail.com
16	BHCT 303 (Old)	Front Office Operations-V	Dr. Ashish Ranga	H.NO -825 First Floor Sector-9 Gurgaon-122001	9810206663	ranga1200@gmail.com
17	BHCT 305	Advanced Food & Beverage Service Management	Mr. Nikhil Sharma	House No-614 Sector-55 Ballabgarh, Faridabad Haryana 121004	99906 65707	nikhil@bcihmct.ac.in
18	BHCT 305 (Old)	Food & Beverage Service -V	Mr. Peeyush srivastava	409, MEDIA TIMES APARTMENT, ABHAY KHAND IV, INDIRAPURAM, GHAZIABAD 201012 (UTTAR PRADESH)	9899311457	peeyush@bcihmct.ac.in
19	BHCT 307	Advance Accommodation Management	Ms. Divya Rana	B-405, Dhauladhar apts, sec-5, plot no 15 dwarka	78400 07100	divya@bcihmct.ac.in



20	BHCT 307 (Old)	Housekeeping Operations -V	Dr. Rachna	D24-GF, RPS, SECTOR 88, FARIDABAD	97170 17843	rachna@bcihmct.ac.in
21	BHCT 309	Hotel Law & Corporate Governance	Mr. Indrajit Chaudhary	GP Apts 1704 near Sec I68 Noida	99586 39944	indrajitchaudhury@gmail.com
22	BHCT 309 (Old)	Research Project Design & Methodology	Dr. Prem Ram	Plot no 692, Flat no 303, 2nd Floor, Shakti Khand III, Indirapuram, Ghaziabad	9999210924	prem@bcihmct.ac.in
23	BHCT 311	Hygiene, Sanitation & Food Science	Ms. Neha Sahni	W2-785, 1st floor, Rishi Nagar, Rani Bagh New Delhi-110034	98992 81477	neha@bcihmct.ac.in
24	BHCT 311 (Old)	Hotel Law & Licensing	Mr. Indrajit Chaudhary	GP Apts 1704 near Sec I68 Noida	99586 39944	indrajitchaudhury@gmail.com
25	BHCT 313 (old)	Facility Planning	Dr. Arvind	RZ-15-C, Street No.-21, Sadh Nagar-II, Palam Colony, New Delhi-45	99535 68928	arvindsaraswati@gmail.com
26	BHCT 401	Advance Food Production Management-I	Mr. Suprabhat Bane	H.NO 40, Shyam Nagar, Maa Anandmayi marg, Kalkaji , New Delhi-19	9953080968	suprabhat@bcihmct.ac.in
27	BHCT 403	Rooms Division Management -I	Ms. Reshma Kamboj	B-103, Amar Colony, Lajpat nagar-IV, New delhi-24	9810162553	reshma@bcihmct.ac.in
28	BHCT 405	Advance Food & Beverage Service Management -I	Mr. Vaibhav Verma	Pocxket A 3 Flat no 8 , Sector 8, Rohini Delhi 85	9873443332	vaibhav@bcihmct.ac.in
29	BHCT 407	Advance Housekeeping Operation Mgmt-I	Ms. Gagandeep soni	House No 88,3rd Floor, Pocket A8, Swapankunj Apartments Kalkaji Extension, New Delhi 110019	9953492549	gagan@bcihmct.ac.in
30	BHCT 409	Financial Management - I	Mr. Uttam Kumar Singh	Uttam Kumar Singh. A-97, Second Floor Dayalbagh colony, Near Surajkund, Faridabad- 121009.	9999969960	uttam@bcihmct.ac.in



31	BHCT 411	Managing Hospitality Human Resources-I	Ms. Nausheen	A2 mod apartment, vasundhara enclave, new Delhi	87551 40343	nausheen@bcihmct.ac.in
32	BHCT 413	Hospitality Service Marketing & Sales	Dr. Arvind	RZ-15-C, Street No.-21, Sadh Nagar-II, Palam Colony, New Delhi-45	99535 68928	arvindsaraswati@gmail.com





BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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

Chandiwala Estate, Maa Anandamai Marg, Kalkaji, New Delhi - 110 016

Ph: 011-49020300, Fax: 011 49020320

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

Ref. No. BCIHMCT/Exam/2016-17/002

Dated: 20th May, 2017

The Center Superintendent
Evaluation Centre BHMCT May-June 2017
Block E, Room 212-213,
Guru Gobind Singh Indraprastha University,
Sector- 16 C, Dwarka,
New Delhi-110078

Sir/Madam,

Please find below the details of evaluators/Faculty deputed from BCIHMCT for evaluation for the end term theory examinations May-June 2017 for your Perusal.

Details of Faculty for Evaluation of BHMCT program End Term Theory Examination May 2017					
S.N o.	Subject Code	subject Name	Name of Faculty	Mobile no.	Email ID
1	BHCT 102	Food Production & Patisserie II	Suprabhat Banerjee	9953080968	suprabhat@bcihmct.ac.in
			Ranojit Kundu	7838398021	kundu@bcihmct.ac.in
			Manish Malhotra	9899792025	manish@bcihmct.ac.in
2	BHCT104	Front Office Operations II	Divya Thakur	7840007100	divya@bcihmct.ac.in
3	BHCT 106	Food & Beverage Service II	Sujeet Kapur	9999967440	sujeet@bcihmct.ac.in
4	BHCT 108	Housekeeping Operations III	Rachna Chandan	9717017843	rachna@bcihmct.ac.in
5	BHCT 110	Hygiene ,Sanitation & First Aid	Sunita badhwar	9891477508	sunita@bcihmct.ac.in
6	BHCT 112	Accountancy for Hospitality Industry	Uttam Kumar Singh	9999969960	uttam@bcihmct.ac.in
7	BHCT 114	PC Tools for Hospitality Industry-I	Mohan Jain	9312015221	mohan.jain@bcihmct.ac.in
8	BHCT 202	Food Production & Patisserie IV	Tom Thomas	7838036090	tomthomas@bcihmct.ac.in
			Sumit Pant	9871410909	sumit@bcihmct.ac.in
			Suprabhat Banerjee	9953080968	suprabhat@bcihmct.ac.in
9	BHCT 204	Front Office Operations -IV	Sarah Hussain	9873098656	sarah@bcihmct.ac.in
10	BHCT 206	Food & Beverage Service- IV	Vaibhav Verma	9873443332	vaibhav@bcihmct.ac.in
11	BHCT 208	Housekeeping Operations-IV	Gagandeep Soni	9953202549	gagan@bcihmct.ac.in
12	BHCT 210	Hotel Engineering	Poonam Anand	9910983150	poonam@bcihmct.ac.in
13	BHCT 212	Material Management & Development	Indrajit Cahudhury	9958639944	indrajit@bcihmct.ac.in
14	BHCT 216	Principles of Management	Shubhangi Garg	9899592505	shubhangi@bcihmct.ac.in
15	BHCT 402	Advance Food Production Mgmt-II	Prem Ram	9999210924	prem@bcihmct.ac.in
16	BHCT 404	Advance Rooms Division Mgmt-II	Ashish Ranga	9810206663	ashish@bcihmct.ac.in
			Alok Aswal	9873600802	alok@bcihmct.ac.in
17	BHCT 406	Advance Food & Beverage Services	Arvind Kumar Saraswati	9953568928	arvind@bcihmct.ac.in
18	BHCT 408	Entrepreneurship Development & Business Strategies Management -II	Indrajit Cahudhury	9958639944	indrajit@bcihmct.ac.in
19	BHCT 410	Financial Management-II	Reshma Kamboj	9810162553	reshma@bcihmct.ac.in
20	BHCT 412	Managing Hospitality Human Resources-II	Poonam Anand	9910983150	poonam@bcihmct.ac.in
21	BHCT 414	Integrated Marketing Communication	Sunita badhwar	9891477508	sunita@bcihmct.ac.in
			Peeyush Srivastav	9871745418	peeyush@bcihmct.ac.in

Thank you

Yours in service

Dr. Bhupesh Kumar
Acting Director


Principal

Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Anandamai Marg,
Kalkaji, New Delhi - 110 016



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, DTL-216/217

Date: 03/06/17

(MBA/B.COM/BHMCT/BJMC)

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Rachna Chaudan
Evaluator ID 2025 from institute BCHMCT, Kalkaji
has performed evaluation at this evaluation centre on the dates mentioned below:

Sr. No.	Date	Paper code(s)
1	24/5/17	bhct 108
2	25/5/17	bhct 108
3	27/5/17	bhct 108
4	03/06/17	bhct 108

R. Mittal
03/06/17

Centre Suppt./Adl. C.S.
(Evaluation Centre-02)

R.K. Bhandari

R.K. BHANDARI
Principal
Banarsidas Chandiwala Institute of
Hotel Management, Catering Technology
Chandiwala Estate, Vasant Vihar Marg,
Kalkaji, New Delhi-110019



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Gagandeep Soni

Evaluator ID 1289 from institute BCIHMCT

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
28/5/19	BHCT-108	/	
29/5/19	BHCT-108		
30/5/19	BHCT-108		
31/5/19	BHCT-108		

Dr. Amit Prakash Singh
Centre Suppt./Adll.C.S.
(Evaluation Centre-02)
Guru Gobind Singh Indraprastha University
Sector-16, C, Dwarka, New Delhi-110078



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Neha Sahni

Evaluator ID 1292 from institute BCIHMCT

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
29/5/19	BHCT-206		
30/5/19	BHCT-206		
31/5/19	BHCT-206		
1/6/19	BHCT-206		

R.K. BHANDARI
Principal

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

01/06/2019
Centre Suppt./Adll.C.S.
(Evaluation Centre-02)



Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. RESHMA KAMBOJ
Evaluator ID 1282 from institute BCHMCT
has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
23/05/2019	BHCT 404	04/06/2019	BHCT 410
30/05/2019	BHCT 404	/	
31/05/2019	BHCT 404		
01/06/2019	BHCT 410		
02/06/2019	BHCT 410		
03/06/2019	BHCT 410		

for
[Signature]
04/6/19
Centre Suppt./Adl.C.S.
(Evaluation Centre-02)
Dr. Amit Prakash Singh
Professor
University School of IC&T
Guru Gobind Singh Indraprastha University
Sector-16, C, Dwarka, New Delhi- 110078



Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. PEEYUSH SRTVASTAV
Evaluator ID 1302 from institute BCHMCT, New Delhi
has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
29/5/19	Bhct 412	4/6/19	Bhct 414
30/5/19	Bhct 412	/	
31/5/19	Bhct 412		
1/6/19	Bhct 414		
3/6/19	Bhct 414		

R.K. BHANDARI
Principal
Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Anandamayi
Kalkaji, New Delhi-110019
for
[Signature]
04/06/19
Dr. Amit Prakash Singh
Professor
University School of IC&T
Centre Suppt./Adl.C.S.
(Evaluation Centre-02)
Guru Gobind Singh Indraprastha University
Sector-16, C, Dwarka, New Delhi- 110078



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. ASHISH RANGA

Evaluator ID 1265 from institute BCIHMCT KALKAJI N.D.

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
28/5/19	22204	/	
29/5/19	22204		
30/5/19	22204		
31/5/19	22204		

Dr. Amit Prakash Singh
Professor
Centre Suppt./Adl.C.S.
Guru Gobind Singh Indraprastha University
(Evaluation Centre-02)
Sector-16, C, Dwarka, New Delhi-110078
31/05/2019



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Mohan Jain

Evaluator ID 1319 from institute BCIHMCT Kalkaji N.D.

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
1/6/19	BHCT-114 (OLD)		

R.K. Bhandari

R.K. BHANDARI
Principal

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

[Signature]
Centre Suppt./Adl.C.S.
(Evaluation Centre-02)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. SUMIT PAH7

Evaluator ID 1263 from institute BC7HMC7

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
27/5/19	102	/	
28/5/19	102		
29/5/19	102		
31/5/19	102		

for Cont-1
31/05/2019
Centre Suppdt./Adll.C.S.
Dr. Armit Prakash Singh
(Evaluation Centre-02)
 University School of IC&T
 Guru Gobind Singh Indraprastha University
 Sector-16, C, Dwarka, New Delhi- 110078



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. SUPRABHAT BANERJEE

Evaluator ID 207 from institute BCIHMCT, Kalkaji, New Delhi-19

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
29/12/18	bhet-101	/	

R. CHANDIWALA
 Principal

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

Centre Suppdt./Adll.C.S.
(Evaluation Centre-02)

29/12/18
PROBANT PRASHAD SINGH
 University School of IC&T
 Guru Gobind Singh Indraprastha University
 Sector-16, C, Dwarka, New Delhi- 110078



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Suprabhat Banerjee

Evaluator ID 1280 from institute BCIHMCT

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
28/5/19	bhct-202	/	
29/5/19	" "		
30/5/19	" "		
31/5/19	" "		
	/		

for
 Dr. Amit Prakash Singh
 Professor
 Centre Support Adl. C.S.
 University School of IC&T
 Guru Gobind Singh Indraprastha University
 Evaluation Centre-02
 Sector-16, C, Dwarka, New Delhi-110078



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Rachna Chandan

Evaluator ID 1207 from institute BCIHMCT

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
28/05/19	bhct-208		
29/05/19	bhct-208		
31/05/19	bhct-208		
01/06/19	bhct-208		

Rachna Chandan
 N.K. BHANDARI
 Principal

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

for
 Dr. Amit Prakash Singh
 Professor
 University School of IC&T
 Centre Support Adl. C.S.
 Guru Gobind Singh Indraprastha University
 Sector-16, C, Dwarka, New Delhi-110078
 (Evaluation Centre-02)
 01/6/19



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Dr. Sarah Hussain

Evaluator ID 241 from institute BCHMCT

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
20/12/18	BHCT303		
21/12/18	4		
22/12/18	4		

Fajal
Centre Suppdt./Adll. C.S. 27/12/18
(Evaluation Centre-02)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. ASHISH RANGA

Evaluator ID 239 from institute BCHMCT KALKAJI N.D. 19

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
20/12/18	BHCT-403		
21/12/18	BHCT-403		
22/12/18	BHCT-403		

Shandari
R.K. SHANDARI
Principal

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

Centre Suppdt./Adll. C.S. 27/12/18
(Evaluation Centre-02)




Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. PREM RAM

Evaluator ID 210 from institute BCIHMCT

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
17/12/18	BHCT-101	/	/
18/12/18	BHCT-101		
21/12/18	BHCT-301		
22/12/18	BHCT-301		
24/12/18	BHCT-301		

For  24/12/18
 Centre Suppt./Adll.C.S.
 (Evaluation Centre-02)



Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. SUNIT PAMT

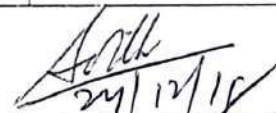
Evaluator ID 232 from institute BCIHMCT

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
20/12/18	BHCT-201	/	/
21/12/18	BHCT-201		
22/12/18	BHCT-201		
24/12/18	BHCT-201		



R.K. BHANDARI
 Principal
 Banarsidas Chandiwala Institute of
 Hotel Management & Catering Technology
 Chandiwala Estate, Maa Anandamai Marg,
 Kalkaji, New Delhi-110019

For  24/12/18
 Centre Suppt./Adll.C.S.
 (Evaluation Centre-02)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078


Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Uttam kr. Singh

Evaluator ID 211 from institute BCIHMCT

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
18/12/2018	BHCT-409	/	
21/12/2018	BHCT-409		
22/12/2018	BHCT-409		
24/12/2018	BHCT-109		


Centre Supptt./Adll.C.S.
(Evaluation Centre-02)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

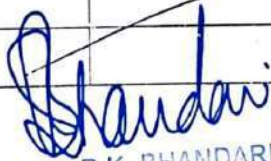
Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Shabeeh K Singh

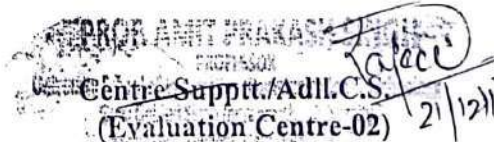
Evaluator ID 296 from institute BCIHMCT, Kalkaji

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
20/12	bhct-313	/	
21/12	bhct-313		


R.K. BHANDARI
Principal

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


Centre Supptt./Adll.C.S.
(Evaluation Centre-02) 21/12/18



Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. PEEYUSH SRIVASTAV

Evaluator ID 218 from Institute BCIMCT, New Delhi

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
18/12/18	Bhet-111	24/12/18	Bhet-413
19/12/18	Bhet-111	26/12/18	Bhet-413
20/12/18	Bhet-111		
21/12/18	Bhet-111		
22/12/18	Bhet-413		

PROF. AMIT PRAYASH SINGH
University School of Centre Supptt./Adll.C.S.
Guru Gobind Singh Indraprastha University
Sector-16C, Dwarka, New Delhi-110078
26/12/18



Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Mohan Jain

Evaluator ID 204 from institute BCIMCT, Kalkaji, New Delhi

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
17/12/18	BHCT-211		
18/12/18	11		
20/12/18	11		
21/12/18	11		

R.K. Bhandari
R.K. BHANDARI
Principal

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

For Office
PROF. AMIT PRAYASH SINGH
University School of Centre Supptt./Adll.C.S.
Guru Gobind Singh Indraprastha University
Sector-16C, Dwarka, New Delhi-110078
(Evaluation Centre-02)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. ARVIND KUMAR PARASWATI
Evaluator ID 234 from institute BCIHMCT, Kalkaji, N.D. 19
has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
20/12/18	Bhet-309	27/12/18	BHCT-217
21/12/18	Bhet-309	/	/
22/12/18	Bhet-309		
24/12/18	Bhet-217		
25/12/18	Bhet-217		

For [Signature] 27/12/18
Centre Suppt./Adll.C.S.
(Evaluation Centre-02)
GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
Sector-16C, Dwarka, New Delhi-110078
PROF. ANIL PRAKASH SINGH



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. SUJEET KAPUR
Evaluator ID 261 from institute BCIHMCT - KALKAJI, N.D.
has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
27/12/18	BHCT-305	/	/
28/12/18	BHCT-305		
28/12/18	BHCT-105		
29/12/18	BHCT-305		

R.K. BHANDARI
Principal
Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Anandamai Marg,
Kalkaji, New Delhi-110019

PROF. ANIL PRAKASH SINGH
Centre Suppt./Adll.C.S.
(Evaluation Centre-02)
GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
Sector-16C, Dwarka, New Delhi-110078
26/12/18



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Dachua Chaudan
Evaluator ID 242 from institute BCIHMCT, Kalkaji
has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
20/12/18	bhct-207	/	
21/12/18	bhct-207		
22/12/18	bhct-207		
24/12/18	bhct-207		

[Signature]
24/12/18
Centre Suppt./Adll.C.S.
(Evaluation Centre-02)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Gagandeep Soni
Evaluator ID 201 from institute BCIHMCT, Kalkaji
has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
17/12/18	BHCT107	24/12/18	BHCT 213
18/12/18	BHCT107	26/12/18	BHCT 213
20/12/18	BHCT107	/	
21/12/18	BHCT107		
22/12/18	BHCT213		

[Signature]

R.K. BHANDANI
Principal

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

[Signature]
26/12/2018

[Signature]
Centre Suppt./Adll.C.S.
(Evaluation Centre-02)

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. VAIBHAV VERMA
Evaluator ID 2062 from institute BCIHMCT, KALKAJI
has performed evaluation at this evaluation centre on the dates mentioned below

Date	Paper code(s)	Date	Paper code(s)
2/6/18	BHCT-406		
5/6/18	BHCT-406		
6/6/18	BHCT-400		

for [Signature]
06/06/2018
Centre Suppt./Adl. C.S.
(Evaluation Centre-02)



Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Manish Malhotra,
Evaluator ID 1146 from institute _____
has performed evaluation at this evaluation centre on the dates mentioned below

Date	Paper code(s)	Date	Paper code(s)
21/05/18	BHCT-102	/	/
04/06/18	//		
05/06/18	//		
06/06/18	//		

[Signature]
K.K. BHANDARI
Principal

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

[Signature]
06/06/2018
2350146587
Centre Suppt./Adl. C.S.
(Evaluation Centre-02)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Prayush Srivastava
Evaluator ID 1118 from institute BCIIMA 7, New Delhi
has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
19/5/18	Bhct 206	7	
21/5/18	Bhct 206		
24/5/18	Bhct 206		
30/5/18	Bhct 206		
		PROF.	

for
30/5/18

Centre Suppt./Adll.C.S.
(Evaluation Centre-02)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C DWARKA, NEW DELHI 110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. ARVIND KUMAR SARASWATI
Evaluator ID 2063 from institute BCIHM
has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
2/6/18	BHCT- 408		
4/6/18	BHCT- 408		
5/6/18	BHCT- 408		

SANDHYA HANDARI
Principal

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

for
05/06/2018

Centre Suppt./Adll.C.S.
(Evaluation Centre-02)



Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Mohan Jain

Evaluator ID 2066 from institute BCIHMCT, Kalkaji, New Delhi
has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
2/6/18	BACT-114	/	/
5/6/18	11		
6/6/18	11		
7/6/18	11		

for Ajit
07/06/2018
Centre Suppt./Adl.C.S.
(Evaluation Centre-02)



Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. SUMIT PAH7

Evaluator ID 1149 from institute BCIHMCT, KALKAJI, NEW DELHI
has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
21/5/2018	BHCT-202	/	/
23/5/2018	BHCT-202		
02/06/2018	BHCT-202		
04/06/2018	BHCT-202		

Shandari
R.K. Principal

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

for Ajit
04/06/2018
Centre Suppt./Adl.C.S.
(Evaluation Centre-02)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. SUNITA BACHAR
 Evaluator ID 1120 from institute BCIMCT
 has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
19/5/18	Shct-104	07/06/18	Shct-204
21/5/18	Shct-104	08/06/18	Shct-204
22/5/18	Shct-104		
24/5/18	Shct-104, Shct-204		
02/06/18	Shct-204		

for. Singh
 08/06/2018
 Centre Supptt./Adll.C.S.
 (Evaluation Centre-02)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Indrajit Chandani
 Evaluator ID 95 from institute BCIMCT
 has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
06/12/18	BCCT-311		
07/12/18	BCCT-311		
08/12/18	BCCT-311		

Chandani
 Principal

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

Rajeev Singh
 985046387
 08/12/2018

Centre Supptt./Adll.C.S.
 (Evaluation Centre-02)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. ANAJIT KUNDU

Evaluator ID 2069 from institute BCIHMCT

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
4/6/18	Bhet 210		
8/6/18	" "		
9/6/18	" "		

Rajendra Singh
09/06/2018
9350146387

Centre Suppt./Adl.C.S.
(Evaluation Centre-02)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Rachna Chaudan

Evaluator ID 2061 from institute BCIHMCT

has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
02-06-18	bhct - 108		
04-06-18	" "		
05-06-18	" "		
08-06-18	" "		

Chandani
Principal

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

for Rajendra Singh
09/06/2018
Centre Suppt./Adl.C.S.
(Evaluation Centre-02)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110041

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Gagandeep soni
Evaluator ID E2068 from institute BCIHMCT, Kalkaji
has performed evaluation at this evaluation centre on the dates mentioned below

Date	Paper code(s)	Date	Paper code(s)
4/6/18	BHCT-208	/	
6/6/18	BHCT-208		
7/6/18	BHCT-208		

R.K. Bhandari

R.K. BHANDARI
Principal

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

for *A. K.*
07/06/2018

Centre Supptt./ Adm. Co.
(Evaluation Centre-02)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
Sector 16C, Dwarka, New Delhi-110078
EXAMINATION DIVISION (CONDUCT BRANCH)

Final Datesheet for **THEORY** End Term Examinations (November-December-2018) Regular/Reappear/Mercy
 Programme : (BHMCT)

Date & Day	Morning Session (10:00 A.M. to 01:00 PM)	3rd Semester	Evening Session (02:30 P.M. to 05:30 P.M.)
19-11-2018 (Monday)	BHICT-101: Foundation Course in Food Production (2018 Batch) <i>Supervised Exam</i>	BHICT-201 Food Production & Patisserie-III <i>Exam/Summit</i>	BHICT-301 Food Production & Patisserie-V <i>Exam</i>
20-11-2018 (Tuesday)	BHICT-102: Foundation Course in Front Office Service (2018 Batch)	BHICT-203 Front Office Operations-II <i>Exam</i>	BHICT-401 Advance Food Production Management-I <i>Monday</i>
22-11-2018 (Thursday)	BHICT-103: Foundation Course in Front Office Service (2018 Batch) <i>Divya</i>	BHICT-205 Food & Beverage Service-III <i>Exam</i>	BHICT-403 Rooms Division Management-I <i>Monday</i>
24-11-2018 (Saturday)	BHICT-105: Foundation Course in Food & Beverage Service (2018 Batch) <i>Divya</i>	BHICT-207 Housekeeping Operations-III <i>Exam</i>	BHICT-405 Advance Food & Beverage Service Management-I <i>Monday</i>
27-11-2018 (Tuesday)	BHICT-107: Foundation Course in Accommodation Operations (2018 Batch) <i>Divya</i>	BHICT-209 Food Science & Nutrition <i>Exam</i>	BHICT-407 Advance Housekeeping Operation Management-I <i>Monday</i>
28-11-2018 (Wednesday)	BHICT-109: Indian Heritage and Culture (2018 Batch) <i>Divya</i>	BHICT-211 PCT Tools for Hospitality Industries-II <i>Exam</i>	BHICT-409 Financial Management-I <i>Monday</i>
29-11-2018 (Thursday)	BHICT-111 Introduction to the Hospitality Mgmt & Tourism <i>Divya</i>	BHICT-213 Tourism Product, Services & Management <i>Exam</i>	BHICT-411 Managing Hospitality Human Resources-I <i>Monday</i>
30-11-2018 (Friday)	BHICT-113 Business Communication <i>Divya</i>	BHICT-217 Environmental Studies <i>Exam</i>	BHICT-413 Hospitality Service Marketing & Sales <i>Monday</i>
01-12-2018 (Saturday)			
03-12-2018 (Monday)			
04-12-2018 (Tuesday)			
05-12-2018 (Wednesday)			
06-12-2018 (Thursday)			
07-12-2018 (Friday)			

Examination Centre: Intimation regarding Examination Centre will be communicated later on.

Note: BOOKS, ANY OTHER PRINTED / HANDWRITTEN / COURSE MATERIAL ETC., BAGS, MOBILE PHONES, PROGRAMMABLE CALCULATORS & OTHER ELECTRONIC GADGETS ARE NOT PERMITTED INSIDE THE PREMISES OF THE EXAMINATION CENTRE. IF SUCH MATERIAL(S) MAY BE BOOKED UNDER UNFAIR MEANS CASE.

For Any Clarification and query please contact:
 Section Officer (Conduct) 011-25302259/60

(Dr.A.D. Lamba)
 Dy. Registrar (Conduct)

(Prof. Pravin Chandra)
 Controller of Examinations (D)

Dated : 01-11-2018

SHANDESH SHANDARI
 Principal
 Baharsidas Chaudhary Institute of
 Hotel Management & Technology
 Chandiwala Estate, Sector 16C, Dwarka
 Kalkaji, New Delhi-110019

University School of Information Technology
GGS Indraprastha University, Dwarka
Delhi - 110 078

To Whom It May Concern

This is to certify that Mr. / Ms. Neha Salini ID. 2058

has evaluated answer scripts during May- June ~~2014~~ on following Date
2018

1. 2/06/18
2. 5/06/18
3. 6/06/18
4. 7/06/18
5.
6.
7.
8.
9.
10.

BHCT.

R.K. BHANDARI
Principal

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

Signature of C.S./ACS
B.Tech 4th & 8th sem.
ETL-602 413



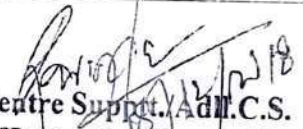
GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. SUPRABHAT BANERJEE

Evaluator ID 207 from institute BEIHMCT, Kalkaji, New Delhi-110019
has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
17/12/18	bhct-101	17/12/18	
18/12/18	bhct-101	18/12/18	


Centre Support. Adm. C.S.
(Evaluation Centre-02)



R.K. BHANDARI
Principal
Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Anandamai Marg,
Kalkaji, New Delhi-110019



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. PREM RAM
Evaluator ID 1118 from institute BCTHMCT
has performed evaluation at this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
19/05/18	BHCT-402	/	
21/05/18	11		
24/05/18	11		

R.K. BHANDARI
Principal

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

Centre Suppdt./Adl. C.S.
(Evaluation Centre-02)



Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. INDRAJIT CHAUDHURY
Evaluator ID 2002 Institute BCHICT, Kalkaji, ND-19.
has performed evaluation in this evaluation centre on the dates mentioned below:

Date	Paper code(s)	Date	Paper code(s)
28/05/18	BHICT-212	02/06/18	BHICT-414
29/05/18	BHICT-212	03/06/18	BHICT-212, 414
30/05/18	BHICT-212		
31/05/18	BHICT-414		
01/06/18	BHICT-414		

for Anuj Kumar
03/06/2018
Centre Suppt./Adll.C.S.
(Evaluation Centre-02)

R.K. Bhandari

R.K. BHANDARI
Principal
Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Anandamarg,
Kalkaji, New Delhi-110019



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
 (MBA/B.COM/BHMCT/BJMC)

Date: 29/12/17

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. ASMISH RANCA Evaluator ID 1106 from institute BCHMCT has performed evaluation at this evaluation centre on the dates mentioned below:

19/12/17	23/12/17	29/12/17	/	/	/
20/12/17	27/12/17		/	/	/
22/12/17	28/12/17		/	/	/

[Signature] 29/12/17
 Centre Suppdt./Adil.C.S.
 (Evaluation Centre-02)

Centre Suppdt.- Dr. Varun Joshi, 9971122817
 Addl. C.S.- Dr. Sumit Dookia.
 Addl. C.S.- Dr. T. Shimrah, 8178242001
 Addl. C.S.- Amrit Pal Singh, 9213530406

[Signature]

R.K. BHANDARI
 Principal
 Banarsidas Chandra Institute of
 Hotel Management & Technology
 Chandiwala Estate, Marg,
 Kalkaji, New Delhi-110019



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
 (MBA/B.COM/BHMCT/BJMC)

Date: 27/12/17

Evaluation Participation Certificate

It is certified that [✓] Mr./Ms./Mrs. ARVIND KUMAR SARASWATI Evaluator ID 1107 from institute BCIHMCT has performed evaluation at this evaluation centre on the dates mentioned below:

20/12/17	22/12/17	23/12/17	26/12/17	27/12/17	
/					

Signature
 27/12/2017
Centre Supptt./Adll.C.S.
(Evaluation Centre-02)

Centre Supptt.- Dr. Varun Joshi, 9971122817
 Addl. C.S.- Dr. Sumit Dookia.
 Addl. C.S.- Dr. T. Shimrah, 8178242001
 Addl. C.S.- Amrit Pal Singh, 9213530406

Signature

R.K. BHANDARI
 Principal
 Banarsidas Chandiwala Institute of
 Hotel Management & Catering Technology
 Chandiwala Estate, Maa Anand Marg,
 Kalkaji, New Delhi-110019



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
 (MBA/B.COM/BHMCT/BJMC)

Date: 30/12/2017

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. SUJEEET KAPUR Evaluator ID 1109 from institute BCIHMCT has performed evaluation at this evaluation centre on the dates mentioned below:

27/12/17	30/12/17	/	/	/	/	/
28/12/17	/	/	/	/	/	/
29/12/17	/	/	/	/	/	/

[Handwritten signature]
30/12/17

Centre Supptt./Adll.C.S.
 (Evaluation Centre-02)

Centre Supptt.- Dr. Varun Joshi, 9971122817
 Addl. C.S.- Dr. Sumit Dookia.
 Addl. C.S.- Dr. T. Shimrah, 8178242001
 Addl. C.S.- Amrit Pal Singh, 9213530406

[Handwritten signature]

R.K. BHANDARI
 Principal
 Banarsidas Chandra Prasad Institute of
 Hotel Management & Food Technology
 Chandiwala Estate, Anand Vihar, Mayapuri Marg,
 Kalkaji, New Delhi-110019



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
 (MBA/B.COM/BHMCT/BJMC)

Date: 30.12.2017

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Sarah Hussain Evaluator ID 1105 from institute BCIHMCT has performed evaluation at this evaluation centre on the dates mentioned below:

19.12.17	26.12.17	29.12.17			
20.12.17	27.12.17	30.12.17			
22.12.17	28.12.17				

[Signature]
 30/12/2017
Centre Suppt./Adll.C.S.
(Evaluation Centre-02)

Centre Supptt.- Dr. Varun Joshi, 9971122817
 Addl. C.S.- Dr. Sumit Dookia.
 Addl. C.S.- Dr. T. Shimrah, 8178242001
 Addl. C.S.- Amrit Pal Singh, 9213530406

[Signature]

R.K. BHANDARI
 Principal
 Banarsidas Chandiwala Institute of
 Hotel Management & Catering Technology
 Chandiwala Estate, Maa Anandamai Marg,
 Kalkaji, New Delhi-110019



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
 (MBA/B.COM/BHMCT/BJMC)

Date: 30/12/17

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. VAIBHAV VERMA Evaluator ID 1095 from institute BCIHMCT has performed evaluation at this evaluation centre on the dates mentioned below:

16/12/17	17/12/17	27/12/17	28/12/17	29/12/17	30/12/17
/	/	/	/	/	/

[Signature]
30/12/17

Centre Supptt./Adl.C.S.
 (Evaluation Centre-02)

Centre Supptt.- Dr. Varun Joshi, 9971122817
 Addl. C.S.- Dr. Sumit Dookia.
 Addl. C.S.- Dr. T. Shimrah, 8178242001
 Addl. C.S.- Amrit Pal Singh, 9213530406



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
 (MBA/B.COM/BHMCT/BJMC)

Date: 30/12/2017

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. SUJEET KAPUR Evaluator ID 1109 from institute BCIHMCT has performed evaluation at this evaluation centre on the dates mentioned below:

27/12/17	30/12/17	/	/	/	/
28/12/17	/	/	/	/	/
29/12/17	/	/	/	/	/

[Signature]

[Signature]
30/12/17

Centre Supptt./Adl.C.S.
 (Evaluation Centre-02)

Centre Supptt.- Dr. Varun Joshi, 9971122817
 Addl. C.S.- Dr. Sumit Dookia.
 Addl. C.S.- Dr. T. Shimrah, 8178242001
 Addl. C.S.- Amrit Pal Singh, 9213530406

R.K. BHANDARI
 Principal
 Banarsidas Chandiwala Institute of
 Hotel Management & Catering Technology
 Chandiwala Estate, Maa Anandamai Marg,
 Kalkaji, New Delhi-110019



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
(MBA/B.COM/BHMCT/BJMC)

Date: 26/12/17

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. PEEYUSH SRINASTAV Evaluator ID 1097 ^{CBHCT 412} from BCIHMCT institute BCIHMCT has performed evaluation at this evaluation centre on the dates mentioned below:

18/12/17	19/12/17	20/12/17	22/12/17	23/12/17	24/12/17
25/12/17	26/12/17	/		/	

[Handwritten Signature]
26/12/17

Centre Suppt./Adl.C.S.
(Evaluation Centre-02)

Centre Suppt.- Dr. Varun Joshi, 9971122817
Addl. C.S.- Dr. Sumit Dookia.
Addl. C.S.- Dr. T. Shimrah, 8178242001
Addl. C.S.- Dr. Pooja Singh, 9213530406

[Handwritten Signature]

R.K. BHANDARI
Principal
Banarsidas Chaturvedi Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Anandamai Marg,
Kalkaji, New Delhi-110019



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
(MBA/B.COM/BHMCT/BJMC)

Date: 23.12.2017

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Uttam Kr Singh Evaluator ID 1099 from institute BCHMCT has performed evaluation at this evaluation centre on the dates mentioned below:

19/12/17	20/12/17	22/12/17	23/12/17		
/	/	/	/	/	/

23/12/2017
Centre Supptt./Adll.C.S.
(Evaluation Centre-02)

Centre Supptt.- Dr. Varun Joshi, 9971122817
Addl. C.S.- Dr. Sumit Dookia,
Addl. C.S.- Dr. T. Shimrah, 8178242001
Addl. C.S.- Anurag Pal Singh, 9213530406

R.K. BHANDARI
Principal
Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Anandamai Marg,
Kalkaji, New Delhi-110019

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SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
(MBA/B.COM/BHMCT/BJMC)

Date:

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. SUMIT PATEL Evaluator ID 1091 from
institute BCZHMCT has performed evaluation at this evaluation centre on the
dates mentioned below:

15/12/17	16/12/17	19/12/17	22/12/17		

W.S.
22/12/17.
Centre Supptt./Adll.C.S.
(Evaluation Centre-02)

Centre Supptt.- Dr. Varun Joshi, 9971122817
Addl. C.S.- Dr. Sumit Dookia.
Addl. C.S.- Dr. T. Shimrah, 8178242001
Addl. C.S.- Anrit Pal Singh, 9717830404

R.K. Bhandari

R.K. BHANDARI
Principal
Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Anandamai Marg,
Kalkaji, New Delhi-110019



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
 (MBA/B.COM/BHMCT/BJMC)

Date: 26/12/2017

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. DIVYA RANA Evaluator ID 1098 from
 institute BCIHMCT has performed evaluation at this evaluation
 centre on the dates mentioned below:

19/12	20/12	22/12	23/12	26/12	
/	/	/	/	/	/

[Signature]
 26/12/2017
 Centre Supptt./Adll.C.S.
 (Evaluation Centre-02)

Centre Supptt.- Dr. Varun Joshi, 9971122817
 Addl. C.S.- Dr. Sumit Doolia.
 Addl. C.S.- Dr. T. Shinnah, 8178242001
 Addl. C.S.- Amrit Pal Singh, 9213530406

[Signature]

R.K. BHANDARI
 Principal
 Banarsidas Chaurasia Institute of
 Hotel Management & Catering Technology
 Chandiwala Estate, Maa Anand Marg,
 Kalkaji, New Delhi-110019



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110076

Spot Evaluation centre -No.-2, ETL-212/213
(MBA/B.COM/BHMCT/BJMC)

Date: 27/12/2017

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Gagandeep Sani Evaluator ID 1100 from institute BCIHMCT, Kalkaji has performed evaluation at this evaluation centre on the dates mentioned below:

19/12/17	20/12/17	22/12/17	23/12/17	26/12/17	27/12/17

[Handwritten signature]
27/12/17

Centre Suppt./Adl.C.S.
(Evaluation Centre-02)

Centre Suppt.- Dr. Varun Joshi, 9971122817
Addl. C.S.- Dr. Sumit Dookia.
Addl. C.S.- Dr. T. Shimrah, 8178242001
Addl. C.S.- Amrit Pal Singh, 9213530406

[Handwritten signature]
R.N. CHANDIARI

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



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
 (MBA/B.COM/BHMCT/BJMC)

Date: 16/12/17

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. MANISH MALHOTRA Evaluator ID 1090 from institute BCIHMCT KALKAJI has performed evaluation at this evaluation centre on the dates mentioned below:

15/12/17	/	/	/	/	/
16/12/17	/	/	/	/	/

[Signature]
 Centre Suppt./Adl.C.S.
 (Evaluation Centre-02)

Centre Suppt.- Dr. Varun Joshi, 9971122817
 Addl. C.S.- Dr. Sumit Dookia,
 Addl. C.S.- Dr. T. Shimrah, 8178242001
 Addl. C.S.- Amrit Pal Singh, 9213530406

Mr. Krishan
 9999726544

[Signature]

R.K. BHANDARI
 Professor
 Banarsidas Chandiwala Institute of
 Hotel Management & Catering Technology
 Chandiwala Estate, Maa Anandamai Marg,
 Kalkaji, New Delhi-110019



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
(MBA/B.COM/BHMCT/BJMC)

Date: 20.12.2017

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. PREM RAM Evaluator ID 1094 from
institute BCTHMCCT has performed evaluation at this evaluation
centre on the dates mentioned below:

1	2	3	4		
15/12/17	16/12/17	19/12/17	20/12/17	/	/


Centre Supptt./Adl.C.S.
(Evaluation Centre-02)

Centre Supptt.- Dr. Varun Joshi, 9971122817
Addl. C.S.- Dr. Sumit Dookia,
Addl. C.S.- Dr. T. Shumrah, 8178242001
Addl. C.S.- Amrit Pal Singh, 9213530406

R.K. BHANDARI
Principal
Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Anandamai Marg,
Kalkaji, New Delhi-110019



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
(MBA/B.COM/BHMCT/BJMC)

Date: 26/12/17

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. Rachna Chaudhary Evaluator ID 1101 from
institute BCIHMCT has performed evaluation at this evaluation centre on the
dates mentioned below:

19-12-17	20-12-17	22-12-17	23-12-17	26-12-17	—
—	—	—	—	—	—

26/12/17

Centre Supptt./Adll.C.S.
(Evaluation Centre-02)

Centre Supptt.- Dr. Varun Joshi, 9971122817
Addl. C.S.- Dr. Sumit Dookia.
Addl. C.S.- Dr. T. Shimrah, 8178242001
Addl. C.S.- Amrit Pal Singh, 9213530406

R.K. BHANDARI
Principal
Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Anandamai Marg,
Kalkaji, New Delhi-110019



GURU GOBIND SINGH
INDRAPRASTHA
UNIVERSITY

GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
(MBA/B.COM/BHMCT/BMC)

Date: 26/12/2017

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. TOM THOMAS Evaluator ID 1102 from
institute BCHMCT has performed evaluation at this evaluation
centre on the dates mentioned below:

19/12	20/12	22/12	23/12	26/12

[Signature]
Centre Suppt./Adl.C.S.
(Evaluation Centre-02)

Centre Suppt.- Dr. Varun Joshi, 9971122817
Addl. C.S.- Dr. Sumit Dookia
Addl. C.S.- Dr. T. Shinnah, 8176242001
Addl. C.S.- Anrit Pal Singh, 9213530406

[Signature]

R.K. BHANDARI
Principal
Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Anandamaj Marg,
Kalkaji, New Delhi-110019



GURU GOBIND SINGH
INDRAPRASTHA
UNIVERSITY

GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -6C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
(MBA/B.COM/BHMCT/BJMC)

Date: 23/12/17

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. SONERA BANIKAR Evaluator ID 1072 from
institute BCHMCT has performed evaluation at this evaluation
centre on the dates mentioned below:

15/12/17	19/12/17	23/12/17		
16/12/17	20/12/17	23/12/17		

[Signature]
Centre Suppt./Adll.C.S.
(Evaluation Centre-02)

Centre Suppt.- Dr. Varun Joshi, 9971122817
Addl. C.S.- Dr. Sumit Dookia,
Addl. C.S.- Dr. T. Shimrah, 8178242001
Addl. C.S.- Anrit Pal Singh, 9213530406

[Signature]

R.K. BHANDARI
Principal
Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Arts
Kalkaji, New D.

SNO	NAME	
1	Gautam Chatterjee	
2	Alok Aswal	BHCT-403, ROOM DIVISION MGT-I
3	Arvind Kumar	BHCT-217, ENVIRONMENT STUDIES
4	Ashish Kr. Ranga	BHCT-203, FRONT OFFICE OPERATIONS - III
5	Divya Rana	BHCT-209, FOOD SCIENCE & NUTRITION
6	Gagan Soni	BHCT-207 H. KEEPING OPERATION III, BHCT-407 ADVANCE HK OPERATION MGT-I
7	Indrajit Chaudhary	BHCT-311, HOT. LAW & LICENCING, BHCT-213, TOURISM PRODUCT SERVICE & MGT
8	Manish Malhotra	BHCT-101, FOOD PRODUCTION & PASTISERIE-I
9	Mohan Jain	BHCT-211, PC TOOLS FOR HOSPITALITY INDUSTRY - II
10	Peeyush Srivastav	BHCT-105, FLB SERVICE-I, BHCT-413, HOSPITALITY MARKETING & SALES
11	Poonam Anand	BHCT-113, BUSINESS COMM., BHCT-411, MANAGING HOSP. HR-I
12	Prem Ram	BHCT-401, ADVANCE FOOD PROD. MGT-I
13	Rachna Chandan	BHCT-307, HK OPERATION-V, BHCT-407, ADVANCE H. KEEPING OPERATION MGT-I
14	Ranjoit Kundu	BHCT-401, ADVANCE FOOD PRODUCTION MGT-I
15	Reshma Kamboj	BHCT-411, MANAGING HOSP. HR-I, BHCT-409, FIN. MGT
16	Sarah H. Faisal	BHCT-103, F.O. OPR-I, BHCT-309, RPDM, BHCT-113 BUS. COMM
17	Shakesh Kumar	BHCT-101, PP&PAT-I, BHCT-313, FACILITY PLANNING
18	Shubhangi Garg	BHCT-107, HK OPR-I, BHCT-407, ADV. HK OP. MGT-I
19	Sujeet Kapur	BHCT-205, FLB SERVICE - III
20	Surnit Pant	BHCT-201, FOOD PRODUCTION & PASTISERIE - III
21	Sunita Badhwar	BHCT-303, F.O. OPR-V, BHCT-413, HOSPITALITY SERVICE MKT & SALES
22	BANERJEE Superabhat Mandal	BHCT-301, PP&PAT-V
23	Uttam Kr. Singh	BHCT-109, INTRO TO BOOK KEEPING & ACCOUNTS
24	Vaibhav	BHCT-305, FLB SR-V, BHCT-405, ADV. FLB SR MGT-I
25	Tom Thomas	BHCT-111, INT. TO HOSPITALITY MGT & TOURISM

Bhandari



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, ETL-212/213
 (MBA/B.COM/BHMCT/BJMC)

Date: 19/12/17

Evaluation Participation Certificate

It is certified that Mr./~~Ms.~~ Mrs. Suprabhat Bomerji Evaluator ID 1089 from institute BCTMMCT has performed evaluation at this evaluation centre on the dates mentioned below:

15/12/17	16/12/17	19/12/17	/	/	/
/			/	/	/

[Handwritten Signature]
 19/12/2017

Centre Supptt./Adl.C.S.
(Evaluation Centre-02)

Centre Supptt.- Dr. Varun Joshi, 9971122817
 Addl. C.S.- Dr. Sumit Dookia.
 Addl. C.S.- Dr. T. Shimrah, 8178242001
 Addl. C.S.- Amrit Pai Singh, 9213530406

[Handwritten Signature]

R.K. BHANDARI
 Principal

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



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, DTL-216/217

(MBA/B.COM/BHMCT/BJMC)

Evaluation Participation Certificate

Date: 29/5/17

It is certified that Mr./Ms./Mrs. RANJIT KUNDU
Evaluator ID 2006 from institute BCIHMCT
has performed evaluation at this evaluation centre on the dates mentioned below:

Sr. No.	Date	Paper code(s)
1.	28/5/17	Bhct 102
2.	29/5/17	Bhct 102

30 Sheet
25 "

[Signature]
29/05/17
Centre Supptt./Adll.C.S.
(Evaluation Centre-02)

[Signature]

R.K. P. ANDARI
Principal
Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Anandamai Marg,
Kalkaji, New Delhi-110019

2575



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, DTL-216/217

(MBA/B.COM/BHMCT/BJMC)

Date: 03/06/17

Evaluation Participation Certificate

It is certified that [✓]Mr./Ms./Mrs. SUJEET KAPUR

Evaluator ID 2064 from institute BCIHMCT

has performed evaluation at this evaluation centre on the dates mentioned below:

Sr. No.	Date	Paper code(s)
1.	29/05/17	Bhct -106
2.	30/05/17	Bhct -106
3.	01/06/17	Bhct -106
4.	03/06/17	Bhct -106

[Signature]
K. BHANDARI

[Signature]
Centre Supptt./Adll.C.S.
(Evaluation Centre-02)

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



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, DTL-216/217

(MBA/B.COM/BHMCT/BJMC)

Date: 14/06/17

Evaluation Participation Certificate

It is certified that Mr./[✓]Ms./Mrs. SHUBHANGI GARG
Evaluator ID 2077 from institute BCIHMCT, Kalkaji, New Delhi
has performed evaluation at this evaluation centre on the dates mentioned below:

Sr. No.	Date	Paper code(s)
1.	30/5/17	Bhct-216
2.	03/06/17	Bhct-216
3.	13/06/17	Bhct-216
4.	14/06/17	Bhct-216

Shandari

Principal

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

[Signature]
Centre Supptt./Adll.C.S.
(Evaluation Centre-02)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

300

Spot Evaluation centre –No.-2, DTL-216/217

(MBA/B.COM/BHMCT/BJMC)

Date: 03/06/2017

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. UTTAM KUMAR SINGH

Evaluator ID: 2054 from institute BCIHMCT.

has performed evaluation at this evaluation centre on the dates mentioned below:

Sr. No.	Date	Paper code(s)
01	27 /05/ 2017	BHCT - 112
02	29 /05/ 2017	BHCT - 112
03	30 /05/ 2017	BHCT - 112
04	03 /06/ 2017	BHCT - 112

Amrit
03/06/17

Centre Supptt./Adl.C.S.
(Evaluation Centre-02)

Shandari
S. BHANDARI
Principal

Banarsidas Chatterjee Institute of
Hotel Management & Catering Technology
Chandivala, L-10, Mayapuri, New Delhi-110019
Kalkaji, New Delhi-110019

Amrit



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
SECTOR -16C, DWARKA, NEW DELHI-110078

Spot Evaluation centre -No.-2, DTL-216/217

(MBA/B.COM/BHMCT/BJMC)

Date: 05/06/17

Evaluation Participation Certificate

It is certified that Mr./Ms./Mrs. INDRAJIT CHAUDHURY
Evaluator ID 2023 from institute BHIMCT, Kalkaji ND-110019.
has performed evaluation at this evaluation centre on the dates mentioned below:

Sr. No.	Date	Paper code(s)
01	24/05/17	BHCT-408
02	27/05/17	BHCT-408
03	29/05/17	BHCT-408
04	01/06/17	BHCT-212
05	03/06/17	BHCT-212
06	05/06/17	BHCT-212

R.K. Bhandari

[Signature]
05/06/17

Centre Suppt./Adl.C.S.
(Evaluation Centre-02)

R.K. BHANDARI
Principal

Banarsidas Ch... Institute of
Hotel Management & Catering Technology
Chandigarh Estate, Mayapuri, Kalkaji Marg,
Kalkaji, New Delhi-110019



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY

SECTOR-16C, DWARKA, NEW DELHI - 110078

Website: www.ipu.ac.in

Tel. No. 011-25302255, 011-28035637/E-mail: icsipucoc@gmail.com

No.GGSIPU/EXAM/SECRECY/2020/27

Dated: 13/01/2021

Respected Sir/Madam,

The University is pleased to appoint you a paper setter for the forthcoming End Term Examination. You will appreciate that question papers are key tools in assessing student learning process. Question papers need to be framed very meticulously covering the entire syllabus and including all the components of assessment, such as:

- | | | |
|---------------------------|-------------------|-----------------------------|
| i. Knowledge | ii. Comprehension | iii. Application |
| iv. Analysis & Evaluation | v. Synthesis | vi. Creativity & Innovation |

2. The question papers should be as per the approved Schemes & Syllabus. In the objective pattern of questions, each question paper will have 60 Multiple Choice Questions (MCQ) with equal marks covering full syllabus in 1½ hours i.e. 90 minutes duration due to Covid-19 pandemic. The answer key should also be provided for evaluation.

3. The format in which question papers are required will be shared in due course of time. You are requested to prepare the paper at the earliest and sent it after the format is shared, as applicable.

4. The details of the paper to be set are as follows:

Programme: BHMCT	Maximum Marks: 75
Paper Code: BHCT301	Duration : 1½ Hrs
Subject: INTRODUCTION TO INTERNATIONAL CUISINE	
Number of sets of question papers required: ONE	

5. Paper setter is requested to check the paper before dispatching in order to avoid any mistake in the paper both in content (technical/professional terminological) and in the distribution of marks.

6. If you find any difficulty in setting the paper, the same may please be communicated to the Section Officer (Secrecy) by email: icsipucoc@gmail.com by mentioning Paper Code as well as Subject.

7. Please send the remuneration bill duly filled and signed alongwith CANCELLED CHEQUE (photocopy of the cheque) through email /by hand/ speed post at Room No. 203, Secrecy Branch, Examination Division, Guru Gobind Singh Indraprastha University, Sector 16-C, Dwarka, New Delhi-110078.

8. The question papers so prepared are confidential and it is mandatory on the part of the examiner to maintain the confidentiality of the question paper and its contents diligently. In case of any clarification, please feel free to contact the undersigned on phone numbers and e-mail mentioned above.

9. This is issued with the consent and permission of the Controller of Examination of the University.

Thanking you for your kind co-operation.



Sincerely,

(Nand Kishore Yadav)
Section Officer (Secrecy)

DR. R. KUNDU
BCIHMCT, CHANDIWALA ESTATE,
MAA ANANDMAI MARG,
9213489864



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY

SECTOR-16C, DWARKA, NEW DELHI - 110078

Website: www.ipu.ac.in

Tel. No. 011-25302255, 011-28035637/E-mail: icsipucoc@gmail.com

No.GGSIPU/EXAM/SECRECY/2018/24

Dated: 28/09/2018

Respected Sir/Madam,

The University is pleased to appoint you a paper setter for the forthcoming End Term/Supplementary Examination. You will appreciate that question papers are key tools in assessing student learning process. Question papers need to be framed very meticulously covering the entire syllabus and including all the components of assessment, such as:

- i. Knowledge
- ii. Comprehension
- iii. Application
- iv. Analysis & Evaluation
- v. Synthesis
- vi. Creativity & Innovation

2. It is also requested to frame the paper as per the prescribed syllabus and approved pattern of question paper which is enclosed herewith for your ready-reference. It should also be designed in such a manner so as to enable the students to solve the question paper within the given time frame. The details of the paper to be set are as follows:

Programme: BHMCT	Maximum Marks: 75
Paper Code: BHCT-201	Duration : 03:00 Hrs
Subject: FOOD PRODUCTION & PATISSERIE-III	
Number of sets of question papers required: ONE	
Note: The question paper for BAMS, M.Ed., B.Ed., B.Ed. (MR), B.Ed. (HI), B.Ed. (LD) & B.Ed. (ASD) programmes are only bilingual. Examiners are requested to prepare the question paper both in English and Hindi version, wherever applicable and Charges incurred towards the translation may please be claimed.	

3. It is further requested that **question paper must be preferably computer typed on A4 size sheet (to avoid any deviation)** or it may be in neatly hand-written on A4 size sheet. Paper setter is requested to check the paper before dispatching in order to avoid any mistake in the paper both in content (technical/professional terminological) and in the distribution of marks.

4. It is requested that, the question paper **must be sent within 15 (FIFTEEN) days from the receipt of this offer letter or as early as possible from the receipt of this offer letter** so that examination process will be completed successfully. **If you are reluctant and find any difficulty in setting the paper, the same may please be communicated to the Section Officer (Secrecy) by email: icsipucoc@gmail.com by mentioning Paper Code as well as Subject and return the offer letter envelope in original at the earliest.**

5. **It is requested that the question paper may please be sent in a sealed cover to the Controller of Examination/Section Officer (Secrecy), GGSIP University, Sec- 16C, Dwarka, New Delhi-110078. Postal charges or such other contingency expenses incurred towards preparation of the paper may please be mentioned/included in the honorarium bill enclosed herewith. Please ensure that all envelopes are properly sealed and remuneration bills are duly filled and signed.**

6. The question papers so prepared are confidential and it is mandatory on the part of the examiner to maintain the confidentiality of the question paper and its contents diligently. In case of any clarification, please feel free to contact the undersigned on phone numbers and e-mail mentioned above.

7. This is issued with the consent and permission of the Controller of Examination of the University.

Thanking you for your kind co-operation.

Sincerely,

(Nand Kishore Yadav)
Section Officer (Secrecy)

TO,
DR. MANISH MALHOTRA
BCIMCT, CHANDIWALA ESTATE MAA ANANDMAL MARG, KALKAJI
NEW DELHI 110019



BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

THIRD SEMESTER

FOOD PRODUCTION & PATISSERIE-III

Course code: bhct -201

L-3 T/P - 0 Credits-3

UNIT - I

Commodities

Processing and classification of Cocoa, chocolate, Cheese, types of cheese.

UNIT - II

Flavouring & Colouring agent

Flavouring agents and colouring pigments.

Types of pigments in vegetables, fruits and animal products, uses and storage,

Effect of Heat, Acid, Alkali, Oxidation & Metal on Pigments,

Precaution for enhancing & retention of colour

Different stages of sugar when melted and its application in Cookery & Bakery.

UNIT-III

Indian Regional Cooking

Introduction & Factors affecting eating Habits, Staple diet, Historical background, availability of raw material, special equipment & fuel, food prepared for festivals and special occasions in India, Basic Masala & Gravies used in Indian Cooking

UNIT-IV

Convenience food

Characteristics, Processing Method, Advantages & Disadvantages

UNIT - V

Science of Cake Making

Functions of ingredients, Recipe balancing

Cake making methods, faults and remedies.

Extensive study of Role of egg, fat, sugar, milk and raising agents in cake making.

UNIT-VI

Bakery Science

Bakery & Confectionery Formulae & Measurement, Physical & Chemical Changes during Baking, Bread Faults, Bread Diseases & Remedies, Bread Improver

UNIT-VII

Desserts

Frozen Desserts, Hot Pudding- Methods of Preparation, Ice Cream, Methods, Indian Specialty Desserts



(With Effect From Session 2008-2009) 43

UNIT- VIII

Basic Information

Awareness of Important brands of grocery and equipment companies and study of their product

Note: GLOSSARY OF TERMS

Students should be familiar with the Glossary of Terms pertaining to above mentioned topics

- 12) Theory of Cookery- K Arora, Publisher: Frank Brothers
- 13) Bakery & Confectionery- S. C. Dubey, Society of Indian Bakers
- 14) The Professional Chef (4th Edition), Le Rol A.Polsom
- 15) Modern Cookery (Vol-1) Philip E. Thangam, Orient Longman
- 16) Practical Cookery – Kinton & Cessarani
- 17) Theory of Catering - Kinton & Cessarani
- 18) Practical Professional Cookery – Kauffman & Cracknell
- 19) The Professional Chef (4th Edition), Le Rol A.Polsom
- 20) Larder Chef – M.J.Leto & W.H.K. Bode, Publisher: Butterworth Heinemann
- 21) Professional Charcuterie By John Kinsella & David T Harvey
- 22) The Professional Pastry Chef, Fourth Edition By Bo Friberg Publisher: Wiley & Sons
INC



(With Effect From Session 2008-2009) 44

Bhandari

(Please write your Exam Roll No.)

Exam Roll No.

END TERM EXAMINATION

THIRD SEMESTER [(BHMCT)] NOVEMBER-DECEMBER 2017

Paper Code: BHCT-201

Subject: Food Production & Patisserie-III

Time: 3 Hours

Maximum Marks: 75

Note: Attempt any five questions. All questions carry equal marks.

- Q1 Discuss various factors which influence Indian regional cooking. Enlist basic Indian gravies with one example of each.
- Q2 What do you mean by flavouring agent? Mention effect of heat, Acid, Alkali and metal on pigments.
- Q3 Briefly Explain Manufacturing process of chocolate.
- Q4 What does Convenience food mean? What are the advantages and disadvantages of convenience food?
- Q5 What is the role of egg, fat, sugar, milk and raising agents in cake making?
- Q6 What are various bread faults and their remedies.
- Q7 Write short note on **any five** of the following:-
(a) Frozen Desserts'
(b) Ice Cream
(c) Bread disease & Remedies
(d) Bread Improver
(e) Staple diet
(f) Cocoa
- Q8 Differentiate between the following (**Any five**)
(a) Spice and Herbs
(b) Flavouring agent and colouring agent
(c) Cereals and pulses
(d) Accompaniment and Garnish
(e) Bakery and Confectionery
(f) Thread stage and caramel stage of Sugar



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GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY

SECTOR-16C, DWARKA, NEW DELHI – 110078

Website: www.ipu.ac.in

Tel. No. 011-25302255, 011-28035637/E-mail: icsipucoe@gmail.com

No.GGSIPU/EXAM/SECURITY/2018/10

Dated: 05/03/2019

Respected Sir/Madam,

The University is pleased to appoint you a paper setter for the forthcoming End Term/Supplementary Examination. You will appreciate that question papers are key tools in assessing student learning process. Question papers need to be framed very meticulously covering the entire syllabus and including all the components of assessment, such as:

- i. Knowledge
- ii. Comprehension
- iii. Application
- iv. Analysis & Evaluation
- v. Synthesis
- vi. Creativity & Innovation

2. It is also requested to frame the paper as per the prescribed syllabus and approved pattern of question paper which is enclosed herewith for your ready-reference. It should also be designed in such a manner so as to enable the students to solve the question paper within the given time frame. The details of the paper to be set are as follows:

Programme: BHMCT	Maximum Marks: 75
Paper Code: BHCT 106	Duration : 03:00 Hrs
Subject: FOOD & BEVERAGE SERVICE OPERATIONS (BATCH 2018)	
Number of sets of question papers required: ONE	
Note: The question paper for BAMS, M.Ed., B.Ed., B.Ed. (MR), B.Ed. (HI), B.Ed. (LD) & B.Ed. (ASD) programmes are only bilingual. Examiners are requested to prepare the question paper both in English and Hindi version, wherever applicable and Charges incurred towards the translation may please be claimed.	

3. It is further requested that **question paper must be preferably computer typed on A4 size sheet (to avoid any deviation)** or it may be in neatly hand-written on A4 size sheet. Paper setter is requested to check the paper before dispatching in order to avoid any mistake in the paper both in content (technical/professional terminological) and in the distribution of marks.

4. It is requested that, the question paper **must be sent within FIFTEEN days(Two Weeks) from the receipt of this offer letter or as early as possible from the receipt of this offer letter** so that examination process will be completed successfully. **If you are reluctant and find any difficulty in setting the paper, the same may please be communicated to the Section Officer (Secrecy) by email: icsipucoe@gmail.com by mentioning Paper Code as well as Subject and return the offer letter envelope in original at the earliest.**

5. It is requested that the question paper may please be sent in a sealed cover to the **Controller of Examination/Section Officer (Secrecy), GGSIP University, Sec- 16C, Dwarka, New Delhi-110078. Postal charges or such other contingency expenses incurred towards preparation of the paper may please be mentioned/included in the honorarium bill enclosed herewith. Please ensure that all envelopes are properly sealed and remuneration bills are duly filled and signed.**

6. The question papers so prepared are confidential and it is mandatory on the part of the examiner to maintain the confidentiality of the question paper and its contents diligently. In case of any clarification, please feel free to contact the undersigned on phone numbers and e-mail mentioned above.

7. This is issued with the consent and permission of the Controller of Examination of the University.

Thanking you for your kind co-operation.



Sincerely,

(Nand Kishore Yadav)
Section Officer (Secrecy)

TO,
DR. VAIBHAV VERMA
BCIHMCT CHANDIWALA ESTATE MAA ANANDMAI MARG. KALKAJI
NEW DELHI 110019

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

BHCT 106: FOOD & BEVERAGE SERVICE OPERATIONS

L-3, T/P-0

Credits -3

Max Marks: 100

Objective: The Course has been designed so as to inculcate basic understanding operational perspectives of Food and Beverage Service with basic knowledge about F&B interpersonal skills, control systems, beverages, room service and kitchen stewarding.

Course Contents

UNIT 1

Interpersonal Skills -Dealing With Incidents, Spillage, Returned Food, Lost Property, Illness, Alcohol over Consumption, Recording Incidents, Customer with Special Needs (4 Hours)

UNIT 2

Types of Meals - Breakfast (English, American, Continental, Indian) Lunch, Brunch, Dinner, Supper, Afternoon Tea, High Tea, Low Tea (6 Hours)

UNIT 3

Control System - F & B Sales, Necessity and Function of Control System, F & B Control Cycle, Role of Cashier In F & B Controls, Cash Handling Equipment, Theft Control Procedures - Single K.O.T, Double K. O. T, Triplicate K.O:T & Four Copies K.O.T, Introduction of Micros in F & B, Its Role and Importance (6 Hours)

UNIT 4

Non-Alcoholic Beverages - Classification (Nourishing/ Stimulating / Refreshing), Tea - Origin & Manufacture, Types of Brands, Preparation & Service, Coffee - Origin & Manufacture, Types of Brands, Preparation, Nourishing - Cocoa & Malted Beverage - Origin & Manufacture, Types Of Brands, Refreshing - Juices, Aerated Drinks, Mixers (Tonic/ Lemonade/ Bitter Lemon), Squashes, Syrups, Mineral Water, Sparkling Water/Soda (8 Hours)

UNIT 5

Room Service - Type of Room Service/Centralized/Decentralized/Decentralized Mobile, Room Service Menu, Room Service Hierarchy, Duties of Room Service Order Taker, Forms and Formats, Trolleys and Tray Set up (6 Hours)

UNIT 6

Kitchen Stewarding - Introduction to Kitchen Stewarding & Organization Structure, Layout of Kitchen Stewarding, Wash Up-Methods Used, Different Kind of Chemical, and Dish Washing Machines, Cleaning Method of Silver/ EPNS, Stainless Steel, Copper, Brass (6 Hours)

Text Book:

1. Food and Beverage Operations and Management by Tarun Bansal, Publisher: Oxford University Press

Reference Books:

1. Food & Beverage Service Training Manual by Sudhir Andrews, Publisher: McGraw Hill
2. Food and Beverage Service, 8th Edition by John Cousins, Dennis Lillicrap and Suzanne Weekes, Publisher: Hodder Education
3. Modern Restaurant Service by John Fuller, Publishers: Hutchinsons
4. Professional Food & Beverage Service Management by P. H. Warghese, Publisher: Laxmi Publication
5. Food & Beverage Service by Bobby George & Sandeep Chatterjee, Publisher: Jaico Publishing

(With Effect From Batch 2018-2019)





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

Hunar Se Rozgar (HSRT) SYLLABUS & GUIDLINES

Bhandari



HUNAR SE ROZGAR TAK SYLLABUS

Course Name: F& B Service Steward

Qualification : 10th PASS

Duration : 300 Hours Plus 240 Hours OJT

PRACTICAL COMPONENT

S.No.	Topic – Food & Beverage Service
1	Cleaning the restaurant
2	Setting up and preparing for service
3	Use of Salvar
4	Laying of cover on Table
5	Preparing sideboard for service
6	Care and maintenance (crookery, cutlery, hollowware and equipment)
7	Use of service cloth
8	Types of menus
9	Napkin Folding
10	Receiving and seating guests
11	Taking an order
12	Writing KOT & BOT
13	Presentation of Bill and settlement of payment
14	Clearing and crumbing of table
15	Closing of restaurant



THEORY COMPONENT

S.No.	Topic – Food & Beverage Service
1	Introduction to food & Beverage Service
2	Etiquettes & Basic Conservation
3	Personal Hygiene
4	Identification and use of Tools and Equipment
5	Techniques and principals of cleaning
6	Food Handling and hygiene
7	Safety and precautions
8	Pride in Nation
9	Food & Beverage Terminology
10	Introduction to Tourism

After completing this program, participants will be able to: →

- Plan for serving food and beverages
- Greet customers, take order and serve
- Apply relevant Customer service skills
- Clean tables and counters
- Exhibit proper etiquette and conduct
- Deal with customer payment and resolve customer service issues
- Follow health, hygiene and safety practices in the industry
- Effectively communication with Guests and Colleagues

Shankar



HUNAR SE ROZGAR TAK SYLLABUS

Course Name: Room Attendant

Qualification : 5th PASS

Duration : 300 Hours Plus 240 Hours OJT

S.No.	Topic – Housekeeping/ Room attendant
PRACTICAL	
1	Cleaning of Guest Room
2	Cleaning of Bathroom
3	Bed making
4	Cleaning of surfaces (furniture, fixture and floor)
5	Carpet cleaning and shampooing
6	Water and energy conservation
7	Water disposal
8	Use of Cleaning Agents
9	Handling guest queries
Theory	
1	Introduction to Tourism
2	Pride in Nation
3	Introduction to housekeeping
4	Types of Rooms

Bhandari



5	Types of cleaning agents and their use
6	Stock taking
7	Cleaning Agents and their storage

After completing this program, participants will be able to : →

- Prepare for housekeeping operations
- Waste disposal
- Provide janitorial service
- Effective communication
- Cleaning furniture, fittings and vertical surfaces
- Proper etiquette and conduct
- Bed making
- Health, hygiene and safety

Shander



HUNAR SE ROZGAR TAK SYLLABUS

Course Name: MULTI CUISINE COOK

Qualification : 8th PASS

Duration : 500 Hours Plus 240 Hours OJT

Knowledge:

Understanding the Industry

Hotels

Various types of catering establishments

Different types of kitchens

Kitchen organization

Your place in kitchen

Personal Hygiene for Food handlers

Your appearance & uniform

How to wash hands correctly

How to develop a daily personal hygiene routine

How to handle equipment and utensils

Basic Hygiene

Ten main reasons for food poisoning

To protect food from contamination

General rules for food handlers

Prevailing food standards in India, food adulteration as a public health hazard

Cleaning the Kitchen and equipment and preparing for work

Identification of kitchen equipments

Various food pans & cooking equipments

Cleaning Floors/ Work surface/ ventilators / Refrigerators and Deep

Shanda



Freezers
Cleaning Dish Room
Pot / Container wash up
Still Room
Kitchen Rules

Skill

Describe the correct methods of cleaning the kitchen equipments
Explain how to clean the kitchen correctly
Describe how the working area is prepared for work

Knife Skills

Peeling and paring with Knives
Vegetable cuts & Fruit cuts
Use of Chopping boards / Cutting pads
Care of Knives
Explain and observe safety rules concerning knife
Describe the use of various types of knives
Name & explain various types of vegetables & fruit cuts

Washing and Blanching Food

Soaking food items
Washing
Disinfecting
Blanching
Rinsing

Vegetables and Spices

Identification of vegetables
Standard quality of vegetables
Spices and herbs used in Indian cuisine

Garbage Disposal

Different methods
Advantages & Disadvantages

Handling Complaints

Facts on complaints



Why do customers complain
Customers expectations in lodging a complaint
Complaints are sales opportunities

Basic First-Aid

Demonstration of first aid techniques preferably by St. John & Ambulance
First of wounds, scars & minor injuries

Egg

Breakfast Egg Preparation: - Egg Fry (single / double)

Boiled egg

Omlette stuffed

Scrambled egg / Bhurji

Snacks

Regional snacks including samosa, pakora, idli, dosa, dhokla, noodles etc.

Soup

Preparation of tomato, vegetable, chicken & three regional soups

Salads and Sandwiches

Preparation of simple salads and sandwiches

Preparation of

Chutney, Raita & Indian Marinades

Preparation of

Rice and Pulses (Atleast four items each)

Vegetable Cookery

Different vegetables preparations

Effect of heat on different vegetables

Shanley



Basic Preparation Of

Cuts of Meat, chicken and fish for Indian kitchen

Poultry – Mutton – Fish Curry

Basis preparation as per regional specialties

Beverages

Preparation of Tea, Coffee, Lassi etc

Preparation of Regional popular items and Practice (Approx. 12 -15 items)

Note: Each popular regional item must be practiced repeatedly to ensure proficiency.

After completing this program, participants will be able to:

- Arrange and manage food resources in the kitchen
- Cook variety of food
- Communicate with customer and colleagues
- Maintain customer- centric service orientation
- Maintain standard of etiquette and hospitable conduct
- Follow gender and age sensitive service practices
- Maintain IPR of organization and customers
- Maintain health and hygiene at workplace
- Maintain safety at workplace
- Learn a foreign / local language

Eligibility Criteria

- Attendance should be more than 90% of total hours
- All applicants should be above 18 years of age
- Must have "Adhaar Linked" bank account

Documentation

- Passport Size pictures – 2
- Adhaar Card (Attested copy)
- Bank Passbook (Attested copy)

Inclusions



- Students will be provided free Uniform, Food, Tool kits and study material will be provided

Guidelines

- Selection of students is purely based on eligibility criteria
- Trainees with 90% of course specific attendance and above will be entitled to the payment of a one-time stipend
- Trainees with 90% and above attendance only will be permitted to appear in end of the course test
- There is no application fee chargeable
- Per batch a minimum of 20 trainees will be selected and if there more number of eligible candidates batches will be added
- Graduate Level Degree or higher qualification students are not eligible for admission to the program

Placements

- Placements will be provided for every student who successfully completed the course in their respective Departments



Vaibhav Verma
HOD HSRT

R K BHANDARI
Director





बनारसीदास चाँदीवाला इंस्टीट्यूट ऑफ होटल मैनेजमेन्ट एण्ड कैटरिंग टेक्नोलॉजी

चाँदी वाला स्टेट माँ आनन्दमयी मार्ग, कालका जी, नई दिल्ली-110019

फोन नं० :- 011-49020301, 302

हुनर से रोजगार (Hospitality Program)

वर्ष 2018-19 के लिये

भारत सरकार के पर्यटन मंत्रालय के सौजन्य से हुनर से रोजगार के अन्तर्गत निम्नलिखित पाठ्यक्रम 25 मई 2018 से आरम्भ किये जा रहे हैं।

कोर्स का नाम	अवधि	योग्यता	उम्र
Multi Cuisine Cook	700 HRS	8 th Class Pass	18 years & above
F & B Service Steward	500 HRS	10 th Class Pass	18 years & above
Room attendant	500 HRS	5 th Class Pass	18 years & above

यह पाठ्यक्रम निःशुल्क है और प्रत्येक छात्र को 500 घण्टे कोर्स के लिए रू० 1500/- एवं 700 घण्टे कोर्स के लिए रू० 2000/- छात्र भत्ता दिया जायेगा, जिसके लिए छात्र को 90 प्रतिशत हाजिरी होना अनिवार्य है। प्रत्येक छात्र को वर्दी, टूल किट्स, प्रमाण पत्र और पाठ्य सामग्री निःशुल्क दी जायेगी।

इच्छुक छात्र आवेदन पत्र संस्था की वेबसाईट www.bcihmct.ac.in अथवा कार्यालय से 24 मई 2018 तक प्राप्त कर सकते हैं, कोर्स में दाखिला पहले आओ और पहले पाओ के आधार पर किया जायेगा।



निर्देशक



BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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

Chandiwala Estate, Maa Anandamai Marg, Kalkaji, New Delhi - 110 019
Ph: 011-49020300, 49020301, 49020320
E-mail: director@bcihmct.ac.in, Website: www.bcihmct.ac.in

The Ministry of Tourism , Government of India- National Hospitality Skill Certificate UNDER THE SKILL INDIA MISSION

2017-18

S.no	Name of course	Enrolled	Completed	Dates Conducted
1	Multi cuisine cook	28	28	03.07.17 - 16.09.17

Ministry of Tourism has implemented Hunar Se Rozgar tak program through Banarsidas Chandiwala Institute of Hotel Management. Programmes are supported and sponsored by MOT

Multi cuisine cook course was conducted for 28 trainees for year 2017-18 under Ministry of tourism. Duration of course was 500 hours at institute.

All 28 candidates received certificate after third party evaluation done by Ministry of tourism.

Placement: 17 students were placed in Hospitality Industry by the assistance of placement HSRT cell.

Eligibility Criteria for certification

- First cum first basis
- Attendance should be more than 90% of total hours
- All applicants should be above 18 years of age
- Must have "Adhaar Linked" bank account
- There is no fees for the course
-

Enclosed Documents:

- CFA from Pay & Accounts office Ministry of Tourism
- Trainees list
- Sample Certificate
- Syllabus & Guideline



Shandav

F.No. 36(46)/2015-PMU SD
GOVERNMENT OF INDIA
MINISTRY OF TOURISM
PMU(SD)

C-1 Hutments,
Dalhousie Road,
New Delhi-110011,
Dated: 27.04.2018

The Pay & Accounts Office,
Ministry of Tourism,
New Delhi.

2017-18

Subject: Central Financial Assistance of Rs.4,18,920/- (Rs.Four lakh Eighteen Thousand Nine Hundred Twenty only) to Banarsidas Chandiwala Institute of Hotel Management & Catering Technology- New Delhi under the CBSP Scheme of the Ministry of Tourism – Hunar Se Rozgar tak.

Sir,

In continuation of this Ministry's sanction of even no. dated 12.09.2017 and I am directed to convey the sanction of the President of India to release of Rs.4,18,920/- (Rs.Four lakh Eighteen Thousand Nine Hundred Twenty only) as reimbursement or Ind Instlment to Banarsidas Chandiwala Institute of Hotel Management & Catering Technology- New Delhi for conducting training programme for 28 candidates under the HSRI training programme- an initiative of this Ministry during FY 2017-18. This amount forms 50% of the total Base cost (Rs.5,96,400/-) and the complete cost of Uniform for 25 candidates, Stipends and Certification Charges for all 28 candidates for the year 2016-17. After been released of this amount, the total released will be Rs.5,97,420/- which includes the 80% of the total Base Cost (Rs.5,96,400/-) for all 28 candidates.

2. The payment would be made through electronic transfer to funds in favour of Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi, Account No 20057432185, IFSC Code: ALLA0212518 in Allahabad Bank, New Delhi by Pay & Accounts Officer, Ministry of Tourism on presentation of the bill by the Drawing & Disbursing Officer.

3. The grant of Rs.4,18,920/- (Rs.Four lakh Eighteen Thousand Nine Hundred Twenty only) is being released on reimbursment basis and the institute has furnished the utilization certificate for Rs. 1,78,500/- that was released as 30% of the total Base Cost (Rs.5,96,400/-) for all 28 candidates.

4. It is also certified that no UC is pending from Institute in respect of grants- in aid released by Central Govt. in respect of all the Schemes/Programmes/Projects of Ministry of Tourism. Copy of the certificate to this effect received from Institute is also enclosed.

5. A copy of the certificate from the Institute certifying that the list of pass-outs has been uploaded on their website is enclosed.

6. In terms of rule 209(1) of GFR the Grantee Institute has furnished a certificate to the effect that it has not obtained applied for the grants for the same purpose or activity from any other Ministry/Department, Government of India or State Government.



Shanda

7 The Grantee Institute is required to maintain subsidiary accounts of the Government grant and furnish to the Accounts Officer a set of audited Statement of accounts after utilization of Grants in aid or whenever called for.

8 In terms of rule 211(1) of GFR the accounts of grantee Institution /organisation shall be open to the inspection by the sanctioning authority and audit, both by the Comptroller and Auditor- General of India under the provision of CAG (DPC) act 1971 and internal audit by the Principal Accounts Office of the Ministry of Department, whenever the Institution or organisation is called upon to do so.

9. Entries have been made in the Grant-in-Aid register at S.No- 2.

10. The expenditure will be debitible to Demand No.95-Tourism, 3452-Tourism (Major Head), 80-General (Sub Major Head), 80.003-Training (Minor Head), 08-Capacity Building for Service Providers, 08.00.31-Grants-in-aid-General for the year 2018-2019 (Plan), **Code No. 3452-80.003-08.00.31(Plan).**

11. This issues with the concurrence of Integrated Finance vide IF MOI UO No.13 dated 11/04/2018.

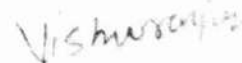
Yours faithfully,


(R.L. Gupta)

Under Secretary to the Government of India

Copy to:-

1. Admn. II (Cash), MOI, with the original sanction letter (2 copies signed in ink) Grant-in-aid Bill, Mandate form.
2. IF Division, MOI, Transport Bhawan, New Delhi.
3. O/o Pr. Director of Audit, (E&SM), AGOR Building, IP Estate, New Delhi 110002.
4. ICU, Principal, Pay & Accounts Office, Rajiv Gandhi Bhawan, Safdarjung Airport, Sri Aurobindo Marg, New Delhi-110003.
5. B&A Section, C-1 Hutments, New Delhi.
6. The Principal, Banaridas Chandiwala Institute of Hotel Management & Catering Technology, Chandiwala Estate, Maa Anandmai Marg, Kalkaji, New Delhi 110085.
7. The G. M & Corporate affairs, Handicrafts & Handloom Export Corporation of India Ltd., Noida Complex, A-2, Sec- 2, Udyog Marg, Noida- 201301 (U.P).
8. The Regional Director (North), INDIA TOURISM, 88 Janpath, New Delhi 110001.
9. Director (Studies), NCHMCT, A-34, Sector- 62, NOIDA- 201309 (U.P)
10. Guard file


Vishwanagar

Asstt. Project Manager- PMH (SD)







BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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

NAAC 'A' Accredited Institution

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

Ph: 011-49020300, Fax: 011 49020320

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

Name of the course: Multi Cuisine Cooks

Serial No. of the batch: 06

Date of commencement of the batch: 03.07.2017

Name Of The Candidates	Father's Name	Address	Aadhaar No.	Mobile No.
Ambreen	Mohd. Zareef	H. No 1619, Gali Tajiran, Suiwala Darya Ganj, New Delhi-110002	826093852349	7838629535
Anuj Dev	Ashok Kumar	L-39 Dakshinpuri, New Delhi-110062	602251517601	8800281483
Asifa	Mohd. Zaki	H. No 1252 Gali Mahal Sarai, Punjabi Phatak, Balli Maran Delhi 110006	405382268682	8010978843
Bhupendra Singh	Ramesh Singh	G-518 New Chowk, Sangam Vihar Delhi-110062	882790884388	9015913891
Deepak	Rajendra Kumar	18/142 Dakshinpuri, New Delhi-110062	509687800135	9968506631
Deepika Halder	Govind Halder	E 170 New Ashok Nagar New Delhi-110096	472907420669	9818092485
Devendra Akash Singh	Durga Singh	12, Shyam Nagar Delhi-110020	944990286885	9953192314
Fehmida Naaz	Akbar Ali	2321, Chhatta Mamgran, Turakman Gate Delhi-110006	410198863935	9213982512
Imran Khan	Dilbagh Ali	D 205 Khera Garhi, Delhi 110082	632915208725	9654807361
Khushboo Dumra	Krishan Kumar	282/4, Govingpuri, Kalkaji, New Delhi-110019	941698453587	9953678607
Kiran	Madan Ram	N-98 Panchsheel Park, New Delhi-110017	445348078145	7838102249
Manish	Raj Kumar	Sh.-8 J Block Dakshinpur, New Delhi-110062	779189739092	9716198679
Mohini Dhiman	Arjun Singh	732A/7 Govind Puri Delhi-110019	343434605552	9891518410
Muzibur Rehman	Yamin Khan	J3/361 Veer Bazaar Sangam Vihar Delhi-110080	886462448034	8287924589
Nazia	Md. Sadia	C/4/F 345 LNJP Colony Ranjit Marg Delhi 110002	354977195913	9654578332
Paras	Vijay Kumar	2/193 Dakshinpuri New Delhi-110062	977563676210	7503752519
Piyush Singh	Ashok Kumar Singh	J2b-38/7 Sangam Vihar Tigri New Delhi-110062	537085365853	7840877831
Praveen	Triloki	2/81 Dakshinpuri New Delhi-110062	412889308331	97177903056
Praveen Kumar	Padam Singh	Sarai Ghasi Bulandshahr UP-203001	258216515358	9759943090
Prithvi Singh Rajora	Vijender Singh Rajora	157/11 Amrit Puri- B Garhi New Delhi-110065	580900680238	9821978895
Sandeep	Rajendra Kumar	B-286 Dakshinpuri New Delhi 110062	397874825927	9717437260
Sunil Rawat	Prashant Singh Rawat	C-1- 322 Sangam Vihar New Delhi-110080	869433173577	8860996717
Suraj Yadav	Radhey Shyam	4, Krishna Market Kalkaji Delhi-110019	246750278031	9958661237
Surbhi	Vinod Kumar	G-12 H.No.-383 Sangam Vihar Delhi-110080	683275585103	8285797024
Tarun Prasad	Mahesh Chand Uniyal	262, Block 34 Himmatpur Delhi-110091	630038325831	9205740213
Uday Kumar	Kuldeep Kumar	T-40 Vishnu Garden New Delhi-110018	411296322273	7292010861 8376800000
Vicky	Vijay Pal	H.No.-650 Pana Dhiplan Vpo Tikri Delhi-41	974029400896	9990347279
Yash Bawani	Roshan Lal	L-58 Dakshinpuri New Delhi-110062	463702905451	9871304582



(Handwritten signature)

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DR. BHUPESH KUMAR

Director

Banarsidas Chandiwala Institute of Hotel Management & Catering Technology



Ministry of Tourism
Government of India



Skill India
कौशल भारत - कुशल भारत

Registration No.: HF1707023 Sr. No. 23

The Ministry of Tourism, Government of India-National Hospitality Skill Certificate

“ UNDER THE SKILL INDIA MISSION ”

This is to certify that

Suraj Yadav

has successfully completed the

CERTIFICATE COURSE IN MULTI CUISINE COOK

conducted by

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

from 3rd July, 2017 to 16th September, 2017

Programme Co-ordinators
HSRT

Principal





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

Hunar Se Rozgar (HSRT) SYLLABUS & GUIDLINES

Shandev



HUNAR SE ROZGAR TAK SYLLABUS

Course Name: F& B Service Steward

Qualification : 10th PASS

Duration : 300 Hours Plus 240 Hours OJT

PRACTICAL COMPONENT

S.No.	Topic – Food & Beverage Service
1	Cleaning the restaurant
2	Setting up and preparing for service
3	Use of Salvar
4	Laying of cover on Table
5	Preparing sideboard for service
6	Care and maintenance (crookery, cutlery, hollowware and equipment)
7	Use of service cloth
8	Types of menus
9	Napkin Folding
10	Receiving and seating guests
11	Taking an order
12	Writing KOT & BOT
13	Presentation of Bill and settlement of payment
14	Clearing and crumbing of table
15	Closing of restaurant

Manda



THEORY COMPONENT

S.No.	Topic – Food & Beverage Service
1	Introduction to food & Beverage Service
2	Etiquettes & Basic Conservation
3	Personal Hygiene
4	Identification and use of Tools and Equipment
5	Techniques and principals of cleaning
6	Food Handling and hygiene
7	Safety and precautions
8	Pride in Nation
9	Food & Beverage Terminology
10	Introduction to Tourism

After completing this program, participants will be able to: →

- Plan for serving food and beverages
- Greet customers, take order and serve
- Apply relevant Customer service skills
- Clean tables and counters
- Exhibit proper etiquette and conduct
- Deal with customer payment and resolve customer service issues
- Follow health, hygiene and safety practices in the industry
- Effectively communication with Guests and Colleagues

Shankar



HUNAR SE ROZGAR TAK SYLLABUS

Course Name: Room Attendant

Qualification : 5th PASS

Duration : 300 Hours Plus 240 Hours OJT

S.No.	Topic – Housekeeping/ Room attendant
PRACTICAL	
1	Cleaning of Guest Room
2	Cleaning of Bathroom
3	Bed making
4	Cleaning of surfaces (furniture, fixture and floor)
5	Carpet cleaning and shampooing
6	Water and energy conservation
7	Water disposal
8	Use of Cleaning Agents
9	Handling guest queries
Theory	
1	Introduction to Tourism
2	Pride in Nation
3	Introduction to housekeeping
4	Types of Rooms

Bhandari



5	Types of cleaning agents and their use
6	Stock taking
7	Cleaning Agents and their storage

After completing this program, participants will be able to : →

- Prepare for housekeeping operations
- Waste disposal
- Provide janitorial service
- Effective communication
- Cleaning furniture, fittings and vertical surfaces
- Proper etiquette and conduct
- Bed making
- Health, hygiene and safety

Shander



HUNAR SE ROZGAR TAK SYLLABUS

Course Name: MULTI CUISINE COOK

Qualification : 8th PASS

Duration : 500 Hours Plus 240 Hours OJT

Knowledge:

Understanding the Industry

Hotels

Various types of catering establishments

Different types of kitchens

Kitchen organization

Your place in kitchen

Personal Hygiene for Food handlers

Your appearance & uniform

How to wash hands correctly

How to develop a daily personal hygiene routine

How to handle equipment and utensils

Basic Hygiene

Ten main reasons for food poisoning

To protect food from contamination

General rules for food handlers

Prevailing food standards in India, food adulteration as a public health hazard

Cleaning the Kitchen and equipment and preparing for work

Identification of kitchen equipments

Various food pans & cooking equipments

Cleaning Floors/ Work surface/ ventilators / Refrigerators and Deep

Shanda



Freezers
Cleaning Dish Room
Pot / Container wash up
Still Room
Kitchen Rules

Skill

Describe the correct methods of cleaning the kitchen equipments
Explain how to clean the kitchen correctly
Describe how the working area is prepared for work

Knife Skills

Peeling and paring with Knives
Vegetable cuts & Fruit cuts
Use of Chopping boards / Cutting pads
Care of Knives
Explain and observe safety rules concerning knife
Describe the use of various types of knives
Name & explain various types of vegetables & fruit cuts

Washing and Blanching Food

Soaking food items
Washing
Disinfecting
Blanching
Rinsing

Vegetables and Spices

Identification of vegetables
Standard quality of vegetables
Spices and herbs used in Indian cuisine

Garbage Disposal

Different methods
Advantages & Disadvantages

Handling Complaints

Facts on complaints



Why do customers complain
Customers expectations in lodging a complaint
Complaints are sales opportunities

Basic First-Aid

Demonstration of first aid techniques preferably by St. John & Ambulance
First of wounds, scars & minor injuries

Egg

Breakfast Egg Preparation: - Egg Fry (single / double)
Boiled egg
Omlette stuffed
Scrambled egg / Bhurji

Snacks

Regional snacks including samosa, pakora, idli, dosa, dhokla, noodles etc.

Soup

Preparation of tomato, vegetable, chicken & three regional soups

Salads and Sandwiches

Preparation of simple salads and sandwiches

Preparation of

Chutney, Raita & Indian Marinades

Preparation of

Rice and Pulses (Atleast four items each)

Vegetable Cookery

Different vegetables preparations
Effect of heat on different vegetables

Shanley



Basic Preparation Of

Cuts of Meat, chicken and fish for Indian kitchen

Poultry – Mutton – Fish Curry

Basis preparation as per regional specialties

Beverages

Preparation of Tea, Coffee, Lassi etc

Preparation of Regional popular items and Practice (Approx. 12 -15 items)

Note: Each popular regional item must be practiced repeatedly to ensure proficiency.

After completing this program, participants will be able to:

- Arrange and manage food resources in the kitchen
- Cook variety of food
- Communicate with customer and colleagues
- Maintain customer- centric service orientation
- Maintain standard of etiquette and hospitable conduct
- Follow gender and age sensitive service practices
- Maintain IPR of organization and customers
- Maintain health and hygiene at workplace
- Maintain safety at workplace
- Learn a foreign / local language

Eligibility Criteria

- Attendance should be more than 90% of total hours
- All applicants should be above 18 years of age
- Must have "Adhaar Linked" bank account

Documentation

- Passport Size pictures – 2
- Adhaar Card (Attested copy)
- Bank Passbook (Attested copy)

Inclusions



- Students will be provided free Uniform, Food, Tool kits and study material will be provided

Guidelines

- Selection of students is purely based on eligibility criteria
- Trainees with 90% of course specific attendance and above will be entitled to the payment of a one-time stipend
- Trainees with 90% and above attendance only will be permitted to appear in end of the course test
- There is no application fee chargeable
- Per batch a minimum of 20 trainees will be selected and if there more number of eligible candidates batches will be added
- Graduate Level Degree or higher qualification students are not eligible for admission to the program

Placements

- Placements will be provided for every student who successfully completed the course in their respective Departments



Vaibhav Verma
HOD HSRT

R K BHANDARI
Director





HOTEL MANAGEMENT & CATERING TECHNOLOGY

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

NAAC 'A' Accredited Institution

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

Ph: 011-49020300, 49020301, 49020320

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

The Ministry of Tourism , Government of India- National Hospitality Skill Certificate

UNDER THE SKILL INDIA MISSION

Course 2018-19

S.no	Name of course	Enrolled	Completed	Dates Conducted
1	Multi cuisine cook	26	26	25.05.18 - 15.09.18
2	Room Attendant	21	21	25.05.18 - 15.09.18
3	Food & Beverage Service Steward	26	26	25.05.18 - 15.09.18

Ministry of Tourism has implemented Hunar Se Rozgar tak program through Banarsidas Chandiwala Institute of Hotel Management. Programmes are supported and sponsored by MOT

Multi cuisine cook course was conducted for 26 trainees for year 2018-19 under Ministry of tourism. Duration of course was 500 hours at institute.

Room Attendant course was conducted for 21 trainees for year 2018-19 under Ministry of tourism. Duration of course was 300 hours at institute.

Food & Beverage Service Steward was conducted for 26 trainees for year 2018-19 under Ministry of tourism. Duration of course was 300 hours at institute

All 73 candidates received certificate after third party evaluation done by Ministry of tourism.

Placement: 44 Trainees were placed in Hospitality Industry by the assistance of placement HSRT cell.

Eligibility Criteria for certification

- First cum first basis
- Attendance should be more than 90% of total hours
- All applicants should be above 18 years of age
- Must have "Adhaar Linked" bank account
- There is no fees for the course

Enclosed Documents:

- CFA from Pay & Accounts office Ministry of Tourism
- Trainees list
- Sample Certificate
- Syllabus & Guideline




F.No. 36(46)/2015-PMUSD
GOVERNMENT OF INDIA
MINISTRY OF TOURISM
PMU(SD)

C-1 Hutments,
Dalhousie Road,
New Delhi-110011.
Dated: 28/06/2019

2018-19

The Pay & Accounts Office,
Ministry of Tourism,
New Delhi.

Subject: Central Financial Assistance of Rs.1,88,169/- (Rs.One lakh Eighty Eight Thousand One Hundred Sixty Nine only) to Banarsidas Chandiwala Institute of Hotel Management & Catering Technology- New Delhi under the CBSP Scheme of the Ministry of Tourism – Hunar Se Rozgar tak.

Sir,

In continuation of this Ministry's sanctions of even nos. dated 23/07/2017 and 02/11/2018 and I am directed to convey the sanction of the President of India to release of Rs.1,88,169/- (Rs.One lakh Eighty Eight Thousand One Hundred Sixty Nine only) as reimbursement or final Instlment to Banarsidas Chandiwala Institute of Hotel Management & Catering Technology- New Delhi for conducting training programme for 73 candidates under the HSRT training programme- an initiative of this Ministry during FY 2018-19.

2. The payment would be made through electronic transfer to funds in favour of Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi. Account No 20057432185, IFSC Code: ALLA0212518 in Allahabad Bank, New Delhi by Pay & Accounts Officer, Ministry of Tourism on presentation of the bill by the Drawing & Disbursing Officer.

3. The grant of Rs.1,88,169/- (Rs.One lakh Eighty Eight Thousand One Hundred Sixty Nine only) is being released on reimbursement basis.

4. It is also certified that no UC is pending from Institute in respect of grants- in aid released by Central Govt. in respect under this scheme.

5. A copy of the certificate from the Institute certifying that the list of pass-outs has been uploaded on their website is enclosed.

6. In terms of rule 209(1) of GFR the Grantee Institute has furnished a certificate to the effect that it has not obtained/applied for the grants for the same purpose or activity from any other Ministry/Department, Government of India or State Government.

7. The Grantee Institute is required to maintain subsidiary accounts of the Government grant and furnish to the Accounts Officer a set of audited Statement of accounts after utilization of Grants in aid or whenever called for.

8. In terms of rule 211(1) of GFR the accounts of grantee Institution/organisation shall be open to the inspection by the sanctioning authority and audit, both by the Comptroller and Auditor- General of India under the provision of CAG (DPC) act 1971 and internal audit by

B. S. S. S.



the Principal Accounts Office of the Ministry of Department, whenever the Institution or organisation is called upon to do so.

9. Entries have been made in the Grant-in-Aid register at S.No- 34.

10. The expenditure will be debitable to Demand No.95-Tourism, 3452-Tourism (Major Head), 80-General (Sub Major Head), 80.003-Training (Minor Head), 08-Capacity Building for Service Providers, 08.00.31-Grants-in-aid-General for the year 2019-2020 (Plan). Code No. 3452-80.003-08.00.31(Plan).

11. This issues with the concurrence of Integrated Finance vide IF/MOI LO No 470 dated: 27/06/2019.

Yours faithfully,

(Subrata Halder)

Under Secretary to the Government of India

Copy to:-

1. Admn. II (Cash), MOT, with the original sanction letter (2 copies signed in ink) Grant-in-aid Bill, Mandate form.
2. IF Division, MOT, Transport Bhawan, New Delhi.
3. O/o Pr. Director of Audit, (E&SM), AGCR Building, IP Estate, New Delhi 110002.
4. ICU, Principal, Pay & Accounts Office, Rajiv Gandhi Bhawan, Safdarjung Airport, Sri Aurobindo Marg, New Delhi-110003.
5. B&A Section, C-1 Hutments, New Delhi.
6. The Principal, Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, Chandiwala Estate, Maa Anandmai Marg, Kalkaji, New Delhi 110085.
7. The Regional Director (North), INDIATOURISM, 88 Janpath, New Delhi - 110001.
8. Director (Studies), NCHMCT, A-34, Sector- 62, NOIDA- 201309 (U.P.)
9. Guard file

(S.K.Chakrabarty)

Project Manager- PMU (SD)

Blaued





बनारसीदास चाँदीवाला इंस्टीट्यूट ऑफ होटल मैनेजमेन्ट एण्ड कैटरिंग टेक्नोलॉजी

चाँदी वाला स्टेट माँ आनन्दमयी मार्ग, कालका जी, नई दिल्ली-110019

फोन नं० :- 011-49020301, 302

हुनर से रोजगार (Hospitality Program) वर्ष 2018-19 के लिये

भारत सरकार के पर्यटन मंत्रालय के सौजन्य से हुनर से रोजगार के अन्तर्गत निम्नलिखित पाठ्यक्रम 25 मई 2018 से आरम्भ किये जा रहे हैं।

कोर्स का नाम	अवधि	योग्यता	उम्र
Multi Cuisine Cook	700 HRS	8 th Class Pass	18 years & above
F & B Service Steward	500 HRS	10 th Class Pass	18 years & above
Room attendant	500 HRS	5 th Class Pass	18 years & above

यह पाठ्यक्रम निःशुल्क है और प्रत्येक छात्र को 500 घण्टे कोर्स के लिए रू० 1500/- एवं 700 घण्टे कोर्स के लिए रू० 2000/- छात्र भत्ता दिया जायेगा, जिसके लिए छात्र को 90 प्रतिशत हाजिरी होना अनिवार्य है। प्रत्येक छात्र को वर्दी, टूल किट्स, प्रमाण पत्र और पाठ्य सामग्री निःशुल्क दी जायेगी।

इच्छुक छात्र आवेदन पत्र संस्था की वेबसाईट www.bcihmct.ac.in अथवा कार्यालय से 24 मई 2018 तक प्राप्त कर सकते हैं, कोर्स में दाखिला पहले आओ और पहले पाओ के आधार पर किया जायेगा।



निर्देशक



BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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

Chandiwala Estate, Maa Anandamai Marg, Kalkaji, New Delhi - 110 019
Ph: 011-49020300, 49020301, 49020320
E-mail: director@bcihmct.ac.in, Website: www.bcihmct.ac.in

Name of the course : Multi cuisine cook

Serial No. Of batch 09

Date of commencement of batch 25-5-18

Date of conclusion of in- institute training 15.09.18

S. no	Name of the trainees	Mobile no	Bank Ac No	Unit Transfer Reference Number (UTR No)
1	ABHISHEK SHUKLA	9711415260	09172011018211	N334180172651756
2	ANSHU PANDAY	7532895352	36290100006068	N334180172651673
3	ANSHUL	9015558963	0133006900004442	N334180172651676
4	BHAVESH CHANDER	9582602060	34033694690	N334180172651763
5	DALER SINGH	9650583101	08061000201173	N334180172651307
6	DEV RAJ	9910414864	2021101024199	N334180172651313
7	Haidar Ali	8860440846	10004479197	N334180172651679
8	HITESH	9876543234	1467000109133478	N334180172651319
9	KRISHNA GARG	8527092498	20423356527	N334180172651326
10	KULVINDER KAUR	9205089870	600901010023544	N334180172651332
11	MADAN MOHAN	9136484834	19032191032599	N334180172651340
12	MANDEEP KAUR	7835942430	20113407419	N334180172651684
13	MANJU	9990901476	3452322896	N334180172651346
14	MEGHA	8860729193	4872001500247980	N036190196434580
15	MOHAN CHAND RAMOLA	9540595765	50100110751643	N334180172651356
16	NEHA	8448229346	3927001500227121	N334180172651363
17	PANKAJ KUMAR	9953823753	626702210006889	N036190196434583
18	PAWAN KUMAR	8802957359	100052238353	N334180172651375
19	POONAM KUMARI	9958905308	609410110002514	N334180172651689
20	PRAKASH SINGH	7836085660	34126552708	N334180172651381
21	RADHA	8750419802	59006535998	N334180172651389
22	RAVI SHANKAR MISHRA	8375029464	114801515109	N334180172651697
23	SHIVAM KUMAR	9953665240	156700101008858	N334180172651704
24	TARUN SINGH	8447733562	33923147974	N334180172651396
25	VICKY ARYA	9821186637	37721137603	N334180172651402
26	NISHA	9953785678	50142615331	N334180172651408

Sarah Hussain

Dr. SARAH HUSSAIN
Principal

Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology

Bhander





**BANARSIDAS CHANDIWALA INSTITUTE OF
HOTEL MANAGEMENT & CATERING TECHNOLOGY**
Approved by AICTE and affiliated to G.G.S. Indraprastha University, Delhi
NAAC 'A' Accredited Institution

Chandiwala Estate, Maa Anandamai Marg, Kalkaji, New Delhi - 110 019
Ph: 011-49020300, 49020301, 49020320
E-mail: director@bcihmct.ac.in, Website: www.bcihmct.ac.in

Name of the course : Room Attendant

Serial No. Of batch 07

Date of commencement of batch 25-5-18

Date of conclusion of in- institute training 15.09.18

S. no	Name of the trainees	Mobile no	Bank Ac No	Unit Transfer Reference Number (UTR No)
1	BALJEET SINGH	9911518280	5869101002178	N334180172651571
2	ABHISHEK RAGHAV	9205735817	33322915022	N334180172651737
3	RENUKA	9643774013	Incorrect bank details	Ch No 028291
4	MANISHA	8510957603	20293530523	N334180172651578
5	JYOTI KUMARI	9711162453	35053965424	N334180172651584
6	VIKAS	3716663812	50380352365	N334180172651590
7	SANGEETA	8447955967	145310035154	N334180172651596
8	SWASTIKA GURUNG	8766241326	50100126678401	N334180172651601
9	RAVI KUMAR	8795035895	91812610000122	N334180172651608
10	UMESH GAUR	9717243553	34671449686	N334180172651614
11	GURIYA KUMARI	7635070148	7312359789	N334180172651620
12	BHARTI	8826196869	2020101016887	N334180172651627
13	ABHISHEK RANA	8800145296	32594180168	N036190196434591
14	ROMI KUMARI	7042188610	35487981828	N334180172651634
15	VARSHA	8384032829	06430100042423	Stipend not transferred (Incorrect bank details)
16	SONAM	8851357857	06430100043052	Stipend not transferred (Incorrect bank details)
17	REENA	9205830276	008301558788	N334180172651644
18	UMA KUMARI	9599694164	182301506732	N334180172651652
19	ANKIT	7042977076	602910110006920	N334180172651660
20	POOJA	9015828073	144910039616	N334180172651667
21	KUNDAN KUMAR	7091967785	7212603920	N334180172651671

Dr. SARAH HUSSAIN

Principal
Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology





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Ph: 011-49020300, 49020301, 49020320

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

Name of the Programme: BSRF

Name of the Course : Food and Beverage service steward

Serial No. Of batch 08

Date of commencement of batch 25-5-18

Date of conclusion of in- institute training 15.09.18

S. no	Name of the trainees	Mobile no	Bank Ac No	Unit Transfer Reference Number (UTR No)
1	ARUN KUMAR	9956698890	389001500738	N334180172651414
2	DINESH CHANDRA	7557559781	11764960471	N334180172651420
3	RAKESH SINGH	8750713250	605318210010983	N334180172651427
4	HIMANSHU	9205320574	677702010000302	N334180172651436
5	MD. ABRAR AKHTAR	9955023722	10017257148	N334180172651441
6	ROHIT	8826195765	20241552797	N334180172651449
7	HITANSHI	9773641265	32079816656	N334180172651458
8	AMIT KUMAR	9560338807		Stipend not transferred (Incorrect bank details)
9	POOJA	9717385878	37813810475	N036190196434586
10	ROHIT YADAV	9818952841	604510510001411	N334180172651480
11	PRADEEP KUMAR	9810880411	604510110006955	N334180172651489
12	PREETI	9650072011	30614410350	N334180172651499
13	ASHOK KUMAR	8510950566	55148084203	N334180172651710
14	NIDHI	9821743655	37630377807	N334180172651509
15	RITIK RAWAT	9315695302	3927001500227260	N334180172651518
16	SHEETAL	8448721099	602910110006443	N334180172651525
17	ABHINASH	8447197588		Stipend not transferred (Incorrect bank details)
18	ANKUSH KUMAR	7042826443	32473001746	N334180172651722
19	MOHMMD. FARAZ	7065303327	3911290727	N334180172651529
20	YOGESH SINGH RANA	7982175178	59019524029	N334180172651537
21	SHUBHAM GUPTA	7701826095	5752500100119101	N334180172651544
22	PREETI	9560953880	50445768746	N334180172651499
23	SACHIN KUMAR	9910576876	214000101013583	N334180172651555
24	ANOOP	7982412441	520101213927671	N334180172651730
25	SAURABH	9716829716	38047377110	N334180172651560
26	SHASHANK SINGH BANGARI	9910848042	1529000102265856	N036190196434589

Sarah Hussain

Dr. SARAH HUSSAIN
Principal

Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology





Ministry of Tourism
Government of India



Skill India
कौशल भारत - कुशल भारत

Registration No.: HW1805004

Sr. No. _____ 03

The Ministry of Tourism, Government of India-National Hospitality Skill Certificate

“ UNDER THE SKILL INDIA MISSION ”

This is to certify that

Rakesh Singh

has successfully completed 500 hour of the

CERTIFICATE COURSE IN F&B SERVICE STEWARD

conducted by

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

from 25th May, 2018 to 15th September, 2018



[Handwritten signature]

[Handwritten signature]

Programme Co-ordinators
HSRT

[Handwritten signature]

Principal



Ministry of Tourism
Government of India



Skill India
कौशल भारत - कुशल भारत

Registration No.: HR1805002

Sr. No. 01

The Ministry of Tourism, Government of India-National Hospitality Skill Certificate

“ UNDER THE SKILL INDIA MISSION ”

This is to certify that

Baljeet Singh

has successfully completed 500 hour of the

CERTIFICATE COURSE IN ROOM ATTENDENT

conducted by

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

from 25th May, 2018 to 15th September, 2018

Signature

Programme Co-ordinators
HSRT

Signature
Principal





Ministry of Tourism
Government of India



Skill India
कौशल भारत - कुशल भारत

Registration No.: HF1805001

Sr. No. 01

The Ministry of Tourism, Government of India-National Hospitality Skill Certificate

“ UNDER THE SKILL INDIA MISSION ”

This is to certify that

Abhishek Shukla

has successfully completed 700 hour of the
CERTIFICATE COURSE IN MULTI CUISINE COOK

conducted by

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

from 25th May, 2018 to 15th September, 2018



Manish Verma
Programme Co-ordinators
HSRT

[Signature]
Principal



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

Hunar Se Rozgar (HSRT) SYLLABUS & GUIDLINES



Baer

HUNAR SE ROZGAR TAK SYLLABUS

Course Name: F& B Service Steward

Qualification : 10th PASS

Duration : 300 Hours Plus 240 Hours OJT

PRACTICAL COMPONENT

S.No.	Topic – Food & Beverage Service
1	Cleaning the restaurant
2	Setting up and preparing for service
3	Use of Salvar
4	Laying of cover on Table
5	Preparing sideboard for service
6	Care and maintenance (crockerly, cutlery, hollowware and equipment)
7	Use of service cloth
8	Types of menus
9	Napkin Folding
10	Receiving and seating guests
11	Taking an order
12	Writing KOT & BOT
13	Presentation of Bill and settlement of payment
14	Clearing and crumbing of table
15	Closing of restaurant



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THEORY COMPONENT

S.No.	Topic – Food & Beverage Service
1	Introduction to food & Beverage Service
2	Etiquettes & Basic Conservation
3	Personal Hygiene
4	Identification and use of Tools and Equipment
5	Techniques and principals of cleaning
6	Food Handling and hygiene
7	Safety and precautions
8	Pride in Nation
9	Food & Beverage Terminology
10	Introduction to Tourism

After completing this program, participants will be able to: →

- Plan for serving food and beverages
- Greet customers, take order and serve
- Apply relevant Customer service skills
- Clean tables and counters
- Exhibit proper etiquette and conduct
- Deal with customer payment and resolve customer service issues
- Follow health, hygiene and safety practices in the industry
- Effectively communication with Guests and Colleagues



A handwritten signature in blue ink, appearing to read "Shankar".

HUNAR SE ROZGAR TAK SYLLABUS

Course Name: Room Attendant

Qualification : 5th PASS

Duration : 300 Hours Plus 240 Hours OJT

S.No.	Topic – Housekeeping/ Room attendant
PRACTICAL	
1	Cleaning of Guest Room
2	Cleaning of Bathroom
3	Bed making
4	Cleaning of surfaces (furniture, fixture and floor)
5	Carpet cleaning and shampooing
6	Water and energy conservation
7	Water disposal
8	Use of Cleaning Agents
9	Handling guest queries
Theory	
1	Introduction to Tourism
2	Pride in Nation
3	Introduction to housekeeping
4	Types of Rooms



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5	Types of cleaning agents and their use
6	Stock taking
7	Cleaning Agents and their storage

After completing this program, participants will be able to : →

- Prepare for housekeeping operations
- Waste disposal
- Provide janitorial service
- Effective communication
- Cleaning furniture, fittings and vertical surfaces
- Proper etiquette and conduct
- Bed making
- Health, hygiene and safety



HUNAR SE ROZGAR TAK SYLLABUS

Course Name: MULTI CUISINE COOK

Qualification : 8th PASS

Duration : 500 Hours Plus 240 Hours OJT

Knowledge:

Understanding the Industry

Hotels

Various types of catering establishments

Different types of kitchens

Kitchen organization

Your place in kitchen

Personal Hygiene for Food handlers

Your appearance & uniform

How to wash hands correctly

How to develop a daily personal hygiene routine

How to handle equipment and utensils

Basic Hygiene

Ten main reasons for food poisoning

To protect food from contamination

General rules for food handlers

Prevailing food standards in India, food adulteration as a public health hazard

Cleaning the Kitchen and equipment and preparing for work

Identification of kitchen equipments

Various food pans & cooking equipments

Cleaning Floors/ Work surface/ ventilators / Refrigerators and Deep



A handwritten signature in blue ink, appearing to read "S. S. S. S.", located at the bottom right of the page.

Freezers

Cleaning Dish Room

Pot / Container wash up

Still Room

Kitchen Rules

Skill

Describe the correct methods of cleaning the kitchen equipments

Explain how to clean the kitchen correctly

Describe how the working area is prepared for work

Knife Skills

Peeling and paring with Knives

Vegetable cuts & Fruit cuts

Use of Chopping boards / Cutting pads

Care of Knives

Explain and observe safety rules concerning knife

Describe the use of various types of knives

Name & explain various types of vegetables & fruit cuts

Washing and Blanching Food

Soaking food items

Washing

Disinfecting

Blanching

Rinsing

Vegetables and Spices

Identification of vegetables

Standard quality of vegetables

Spices and herbs used in Indian cuisine

Garbage Disposal

Different methods

Advantages & Disadvantages

Handling Complaints

Facts on complaints



A handwritten signature in blue ink, appearing to read "S. S. S. S. S." or similar, written in a cursive style.

Why do customers complain
Customers expectations in lodging a complaint
Complaints are sales opportunities

Basic First-Aid

Demonstration of first aid techniques preferably by St. John & Ambulance
First of wounds, scars & minor injuries

Egg

Breakfast Egg Preparation: - Egg Fry (single / double)
Boiled egg
Omlette stuffed
Scrambled egg / Bhurji

Snacks

Regional snacks including samosa, pakora, idli, dosa, dhokla, noodles etc.

Soup

Preparation of tomato, vegetable, chicken & three regional soups

Salads and Sandwiches

Preparation of simple salads and sandwiches

Preparation of

Chutney, Raita & Indian Marinades

Preparation of

Rice and Pulses (Atleast four items each)

Vegetable Cookery

Different vegetables preparations
Effect of heat on different vegetables



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Basic Preparation Of

Cuts of Meat, chicken and fish for Indian kitchen

Poultry – Mutton – Fish Curry

Basis preparation as per regional specialties

Beverages

Preparation of Tea, Coffee, Lassi etc

Preparation of Regional popular items and Practice (Approx. 12 -15 items)

Note: Each popular regional item must be practiced repeatedly to ensure proficiency.

After completing this program, participants will be able to:

- Arrange and manage food resources in the kitchen
- Cook variety of food
- Communicate with customer and colleagues
- Maintain customer- centric service orientation
- Maintain standard of etiquette and hospitable conduct
- Follow gender and age sensitive service practices
- Maintain IPR of organization and customers
- Maintain health and hygiene at workplace
- Maintain safety at workplace
- Learn a foreign / local language

Eligibility Criteria

- Attendance should be more than 90% of total hours
- All applicants should be above 18 years of age
- Must have “Adhaar Linked” bank account

Documentation

- Passport Size pictures – 2
- Adhaar Card (Attested copy)
- Bank Passbook (Attested copy)

Inclusions



Signature

- Students will be provided free Uniform, Food, Tool kits and study material will be provided

Guidelines

- Selection of students is purely based on eligibility criteria
- Trainees with 90% of course specific attendance and above will be entitled to the payment of a one-time stipend
- Trainees with 90% and above attendance only will be permitted to appear in end of the course test
- There is no application fee chargeable
- Per batch a minimum of 20 trainees will be selected and if there more number of eligible candidates batches will be added
- Graduate Level Degree or higher qualification students are not eligible for admission to the program

Placements

- Placements will be provided for every student who successfully completed the course in their respective Departments



Vaibhav Verma
HOD HSRT

R K BHANDARI
Director



TIME TABLE FOR HSRT: F & B SERVICE STEWARD

	9:00-13:30	13:30-14:00	14:00-14:15	14:15-17:00
MONDAY	04/06/2018	Mr. Peeyush	04/06/2018	Ms. Neha
	11/06/2018	Ms. Neha	11/06/2018	Mr. Peeyush
	18/06/2018	Ms. Neha	18/06/2018	MR UTTAM
	25/06/2018	Ms. Neha	25/06/2018	Mr. Vaibhav
	02/07/2018	Ms. Neha	02/07/2018	Ms. Reshma
	09/07/2018	Mr. Arvind	09/07/2018	Mr. Vaibhav
	16/07/2018	Mr. Peeyush	16/07/2018	Ms. Neha
TUESDAY	05/06/2018	Mr. Peeyush	05/06/2018	Mr. Kundu
	12/06/2018	Ms. Neha	12/06/2018	Ms. Reshma
	19/06/2018	Ms. Neha	19/06/2018	Mr. Inderjeet
	26/06/2018	Mr. Vaibhav	26/06/2018	Ms. Reshma
	03/07/2018	Ms. Neha	03/07/2018	Mr. Arvind
	10/07/2018	Mr. Arvind	10/07/2018	Mr. Vaibhav
	17/07/2018	Mr. Peeyush	17/07/2018	Mr. Arvind
WEDNESDAY	06/06/2018	Mr. Peeyush	06/06/2018	Mr. Kundu
	13/06/2018	Ms. Neha	13/06/2018	Mr. Mohan
	20/06/2018	Ms. Neha	20/06/2018	Mr. Inderjeet
	27/06/2018	Mr. Vaibhav	27/06/2018	Ms. Neha
	04/07/2018	Mr. Arvind	04/07/2018	Ms. Neha
	11/07/2018	Ms. Neha	11/07/2018	Mr. Vaibhav
	18/07/2018	Mr. Vaibhav	18/07/2018	Ms. Neha
THURSDAY	07/06/2018	Mr. Vaibhav	07/06/2018	Mr. Kundu
	14/06/2018	Ms. Neha	14/06/2018	Mr. Peeyush
	21/06/2018	Ms. Neha	21/06/2018	Mr. Inderjeet
	28/06/2018	Mr. Vaibhav	28/06/2018	Ms. Neha
	05/07/2018	Mr. Arvind	05/07/2018	Ms. Reshma
	12/07/2018	Mr. Vaibhav	12/07/2018	Ms. Neha
	19/07/2018	Ms. Neha	19/07/2018	Mr. Vaibhav
FRIDAY	08/06/2018	Mr. Vaibhav	08/06/2018	Mr. Peeyush
	15/06/2018	Ms. Neha	15/06/2018	Mr. Peeyush
	22/06/2018	Ms. Neha	22/06/2018	Mr. Inderjeet
	29/06/2018	Mr. Vaibhav	29/06/2018	Ms. Neha
	06/07/2018	Mr. Arvind	06/07/2018	Ms. Reshma
	13/07/2018	Mr. Arvind	13/07/2018	Ms. Neha
	20/07/2018	Mr. Arvind	20/07/2018	Mr. Peeyush
SATURDAY	02/06/2018	Mr. Peeyush	02/06/2018	Mr. Peeyush
	09/06/2018	Mr. Peeyush	09/06/2018	Mr. Peeyush
	16/06/2018	Ms. Neha	16/06/2018	Mr. Peeyush
	23/06/2018	Ms. Neha	23/06/2018	Ms. Neha
	30/06/2018	Mr. Vaibhav	30/06/2018	Ms. Neha
	07/07/2018	Mr. Arvind	07/07/2018	Mr. Arvind
	14/07/2018	Mr. Peeyush	14/07/2018	Mr. Peeyush
21/07/2018	Mr. Vaibhav	21/07/2018	Ms. Neha	

LUNCH

S. S. S.



Mr. Gautam Chatterjee
HOD F & B Service

Mr. Vaibhav Verma
Mr. Manish Malhotra
HSR Coordinator

Dr. Sarah Hussain
(Academic Head)

Dr. Bhupesh Kumar
(Director)



BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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The Ministry of Tourism , Government of India- National Hospitality Skill Certificate UNDER THE SKILL INDIA MISSION

Course 2019-20

S.no	Name of course	Enrolled	Completed	Dates Conducted
1	Multi cuisine cook	22	22	03.06.19-10.10.19
2	Multi cuisine cook	25	25	03.06.19-10.10.19
3	Multi cuisine cook	25	25	6.01.20-05.10.20*

*Assessment was delayed due to lockdown

Ministry of Tourism has implemented Hunar Se Rozgar tak program through Banarsidas Chandiwala Institute of Hotel Management. Programmes are supported and sponsored by MOT

Multi cuisine cook course was conducted for 72 trainees for year 2018-19 under Ministry of tourism. Duration of course was 500 hours at institute.

All 72 candidates received certificate after third party evaluation done by Ministry of tourism.

Placement: 22 Trainees were placed in Hospitality Industry by the assistance of placement HSRT cell.

Eligibility Criteria for certification

- First cum first basis
- Attendance should be more than 90% of total hours
- All applicants should be above 18 years of age
- Must have "Adhaar Linked" bank account
- There is no fees for the course

Enclosed Documents:

- CFA from Pay & Accounts office Ministry of Tourism
- Trainees list
- Sample Certificate
- Syllabus & Guideline



F.No. 36(46)/2015-PMU SD
GOVERNMENT OF INDIA
MINISTRY OF TOURISM
PMU(SD)

C. J. Flitment,
Dalhousie Road,
New Delhi-110011,
Dated 09/09/2019

2019-20

The Pay & Accounts Office,
Ministry of Tourism,
New Delhi.

Subject: Central Financial Assistance to Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi under the CBSP Scheme of the Ministry of Tourism - 'Hunar Se Rozgar Tak' training Programme.

Sir,

1. I am directed to convey the sanction of the President of India to release of Rs 3,29,235/- (Rs Three Lakh Twenty Nine Thousand Two Hundred Thirty Five only) as the first instalment (as advance) forming of 30% of the total Base Cost (Rs 10,97,450/-) in favour of Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi for conducting training programme for 47 candidates in the trade of 'Multi Cuisine Cook', under the HSRI training programme- an initiative of this Ministry during FY 2019-20.

2. The payment would be made through electronic transfer to funds in favour of Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi, Account No 20057432185, IFSC Code: ALLA0212518 in Allahabad Bank, New Delhi by Pay & Accounts Officer, Ministry of Tourism on presentation of the bill by the Drawing & Disbursing Officer.

3. The grant is recurring and is to be utilized for conduct of training programme under HSRI initiative of Ministry of Tourism strictly as per the programme guidelines.

4. It is also certified that no UC is pending from Institute in respect of grants in aid released in this scheme.

5. As per Rules 235 of G.F.R. the Grantee Institute is required to maintain subsidiary accounts of the Government grant and furnish to the Accounts Officer a set of audited Statement of accounts after utilization of Grants in aid or whenever called for.

6. As per Rules 236(1) of GFR the accounts of grantee Institution/organisation shall be open to the inspection by the sanctioning authority and audit, both by the Comptroller and Auditor-General of India under the provision of CAG (DPC) act 1971 and internal audit by the Principal Accounts Office of the Ministry of Department, whenever the Institution or organisation is called upon to do so.

7. Noted at Serial Number 56 in the Grants in-aid Register for the year 2019-20



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8. The expenditure will be debitable to Demand No 95 Tourism, 3453-Tourism (Major Head), 80-General (Sub Major Head), 80.003-Training (Minor Head), 08 Capacity Building for Service Providers, 08.00.31-Grants-in-aid-General for the year 2019-2020 (Plan) Code No. 3452-80.003-08.00.31(Plan).

9. This issues with the concurrence of Integrated Finance vide IF-MOI L.O No. 1234 dated 27/08/2019.

Yours faithfully,

[Signature]
Secretary (Finance)

Under Secretary to the Government of India.

Copy to:-

1. Admn. II (Cash), MOI, with the original sanction letter (2 copies) and Mandate form.
2. IF Division, MOE, Transport Bhawan, New Delhi.
3. O/o Pr. Director of Audit, (E&SM), AGCR Building, IP Estate, New Delhi - 110002.
4. ICU, Principal, Pay & Accounts Office, Rajiv Gandhi Bhawan, Safdarjung Airport, Sri Aurobindo Marg, New Delhi-110003.
5. Budget & Accounts Office, Department of Tourism, C-1 Hutments, New Delhi.
6. The Principal, Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, Chandiwala Estate, Man Anandmai Marg, Kalkaji, New Delhi - 110004.
7. The Regional Director (North), INDIATOURISM, 88 Janpath, New Delhi - 110001.
8. Director (Studies), NCHMC-1, A-34, Sector-62, NOIDA- 201309 (UP).
9. Guard file

[Signature]
Asst. Project Officer
PVT. SVS



[Signature]



बनारसी दास चाँदी वाला इंस्टीट्यूट ऑफ होटल मैनेजमेन्ट एण्ड कैटरिंग टैक्नोलॉजी

चाँदी वाला स्टेट माँ आनन्दमयी मार्ग, कालका जी, नई दिल्ली-110019

फोन नं० :- 011-49020301, 319

हुनर से रोजगार (Hospitality Program) वर्ष 2019-20 के लिये

भारत सरकार के पर्यटन मंत्रालय के सौजन्य से हुनर से रोजगार के अन्तर्गत निम्नलिखित पाठ्यक्रम 30 दिसंबर 2019 से आरम्भ किये जा रहे हैं।

कोर्स का नाम	अवधि	योग्यता	उम्र
Multi Cuisine Cook	700 HRS	8 th Class Pass	18 years & above
F & B Service Steward	500 HRS	10 th Class Pass	18 years & above

यह पाठ्यक्रम निःशुल्क है और प्रत्येक छात्र को 500 घण्टे कोर्स के लिए रू० 1500/- एवं 700 घण्टे कोर्स के लिए रू० 2000/- छात्र भत्ता दिया जायेगा, जिसके लिए छात्र को 90 प्रतिशत हाजिरी होना अनिवार्य है। प्रत्येक छात्र को वर्दी, टूल किट्स, प्रमाण पत्र और पाठ्य सामग्री निःशुल्क दी जायेगी।

इच्छुक छात्र आवेदन पत्र संस्था की वेबसाईट www.bcihmct.ac.in अथवा कार्यालय से 30 दिसंबर 2019 तक प्राप्त कर सकते हैं, कोर्स में दाखिला पहले आओ और पहले पाओ के आधार पर किया जायेगा।



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निर्देशक



BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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

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

Ph: 011-49020300, 49020301, 49020320

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

Name of the course: Multi Cuisine Cook

Serial No. of batch: 11

Date of commencement of batch 04.06.2019

Date of conclusion of in institute training 10.10.2019

S.NO	NAME OF THE TRAINERS-MCC1	MOBILE NO.	BANK A/C NO.	UNIT TRANSFER REFERENCE NUMBER (UTR NO)
1	ANAND PRAKASH BHARTI	91-8791656206	720310110005917	ALLAH20091746267
2	DEEPAK	91-8130935851	764902010005146	ALLAH20091761018
3	DIVESH SINGH	91-9716387479	20139332349	ALLAH20091761071
4	INDU	91-8700136511	30133563129	ALLAH20091761860
5	ISHIKA Kaushal	91-9958938336	00132011011680	ALLAH20091762274
6	JATIN NIMESH	91-9810716696	06438100027839	ALLAH20091762464
7	KAPIL KUMAR	91-6398183375	720210110003284	ALLAH20091763180
8	KAPIL KUMAR	91-9311309628	045200101028325	ALLAH20091768509
9	MANISHA PAL	91-8860263661	601010110005917	ALLAH20091768633
10	MUKESH KUMAR	91-7217680678	100020788237	ALLAH20091768745
11	NEELAM	91-8744953626	602910510000395	ALLAH20091785765
12	POOJA	91-8285752529	82302010000952	ALLAH20091786103
13	RAJNEESH	91-8743092674	158743092674	ALLAH20091786322
14	ROHIT	91-9650795722	35921852531	ALLAH20091786853
15	RUPA KUMARI	91-9313047351	520101256770004	ALLAH20091787173
16	SHUBHAM NEGI	91-9667820966	1113470292	ALLAH20091787642
17	SUDHIR SINGH	91-9555594117	50100061929695	ALLAH20091787908
18	SUMIT BAJAJ	91-8377032640	2801101004087	ALLAH20094776927
19	SUNIL ANAND	91-8527837425	PAYMENT DONE By Cheque	Cheque No-039257 Allahabad Bank
20	ASHIMA	91-8076659520	PAYMENT DONE By Cheque	Cheque No-039260 Allahabad Bank
21	GOPAL	91-8285524978	PAYMENT DONE By Cheque	Cheque No-039263 Allahabad Bank
22	HIMANSHU	91-9818804731	50172358058	ALLAH20091761861

R.K. BHANDARI
Principal

R.K.Bhandari
Principal

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





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Ph: 011-49020300, 49020301, 49020320

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

Name of the course : Multi Cuisine Cook

Serial No. Of batch 12

Date of commencement of batch 05-06-19

Sr. No	Student Name	Father Name	Address	Adhar No.	Contcat No.
1	PRAKESH JANA	Kartik Jana	VILLAGE BISHNUPUR, POST KAMDEVPUR, West Bengal, Bishnupur - I, 743371	480305796500	91-8920770544
2	SANJAY KUMAR	Parash Nath	F 53 HARKESH NAGAR, DELHI, Delhi, okhla, 110020	422437777040	91-9540583814
3	SONU KUMAR	Sukhdev Prashad	PLOT NO-12B, GALI NO 20, C BLOCK, DAS GARDAN BABROLA VIHAR, NAJAFGARH, Delhi, Najafgarh, 110043	875641904866	91-9911717543
4	GULSHAN KUMAR SHARMA	Naresh Kumar	D382 A/1ST FLOOR, PUL PRAHLADPUR, NEW DELHI, Delhi, BADARPUR, 110044	993709241330	91-9958071410
5	RAHUL KUMAR	Sanjay Kumar	D 1/B- 756, SANGAM VIHAR, Delhi, Sangam vihar, 110080	279114482618	91-7428723156
6	Kaushal Kumar Maurya	Ram Samer Maurya	J-2 B19/6 GUPTA COLONY, SANGAM VIHAR, Delhi, Sangam vihar, 110080	369786968716	91-9560770354
7	RITIK	Anil Jha	H. NO.-121, ARJUN CHOWK, PALLA NO-1, FARIDABAD, Haryana, Faridabad, 121003	930627011947	91-9315646556
8	AMAN KUMAR	Pawan Kumar	32/144, SOUTH ENCLAVE, DDA FLAT, DAKSHINPURI, Delhi, DAKSHINPURI, 110062	228635669628	91-9650886821
9	KARAM VEER	kalu ram	H. NO.-9, GALI NO-1, AMBEDKAR VIHAR, SEC-37, NOIDA, Uttar Pradesh, Noida, 201301	503488632042	91-9971787566
10	AMIT SINGH RAJPOOT	Lakhan Lal Rajpoot	344, GRAM BARAL, JHANSI, Uttar Pradesh, Moth, 284301	884279528767	91-8368330651
11	AHTESHAM UL HAK	Hafiz Karam Ilahi	HANS COLONY, GAZIYABAD, Uttar Pradesh, Ghaziabad, 201206	908227032144	91-6396915436
12	RAKHI KUMARI	Chhote Lal	19 HADDU MOHALLA, MADANPUR KHADAR, Delhi, New Delhi, 110076	443863178361	91-9821234237
13	KANIKA	Ashok Kumar	26 MAIN BAZAR, PAHARGANJ, Delhi, Delhi, 110055	32554424710	91-8447535898
14	ASHOK KUMAR	Ishtwar Chand	VILLAGE AGWANHERA POST SARSAWA, DISTRICT SAHARANPUR, Uttar Pradesh, Saharanpur, 247232	225096648517	91-9720079236
15	Ravinder Singh	Raje Sinsh	29/4C P AND T COLONY, KALI BARI MARG, Delhi, New Delhi, 110001	954711398536	91-8800488375
16	KRISHNA NAND	Hari Shankar	E-2, HARKESH NAGAR, OKHLA, Delhi, okhla, 110020	971868005620	91-9560859593
17	ROHIT	Vinod kumar	A-185 GALI NO-8 MEETNAGAR, EAST GOKAL PUR, Delhi, Shahdara, 110094	708912802079	91-8750584181
18	MOHD SAQIB	Shafaqat Ali	O-36, BATLA HOUSE, JAMIA NAGAR, Delhi, okhla, 110025	705984879530	91-7827474277
19	Beenu	Kapoor Chand	H.N.- 3426, GALI NO 76, E-2 BLOCK, MOLARBAND, Delhi, BADARPUR, 110044	470251600706	91-9818012459
20	ABHISHEK KUMAR	Arun kumar	I-12/1142, SANGAM VIHAR, NEW DELHI, Delhi, Sangam vihar, 110080	221159360251	91-8527037841
21	Kamal chandeliya	Ravindra Chandeliya	GALI NO 19 HOME NO 59 HINDON VIHAR SECTOR 49 BAROLA NOIDA UP, Uttar Pradesh, Noida, 201301	421580188340	91-9971420638
22	GUDDI	Sher Singh	H-58, J.J. CAMP, TIGRI, Delhi, Dr. Ambedkar Nagar, 110062	548993142786	91-9971085045
23	DURGA	Sanjeet Gupta	A-409, NAVJEEVAN CAMP, GOVINDPURI, Delhi, Kalkaji, 110019	370502892338	91-9873955642
24	AMIT KUMAR	CHANDRA DEV	G-120, SHIV DURGA VIHAR, LAKKARPUR, HARYANA-121009	707765011550	8744812264
25	Avinash Bharti	rajkumar Bharti	Sec-37, noida, Gali No-1, Ambedkar Nagar	418670680382	91-8505851646

Sarah Hussain
Dr. SARAH HUSSAIN
Principal

[Signature]





HOTEL MANAGEMENT & CATERING TECHNOLOGY

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2019-20

Name of the course : Multi cuisine cook
Serial No. Of batch 14
Date of commencement of batch 06.01.20

S. no	NAME	FATHER'S NAME	RESIDENCE ADDRESS	AADHAAR NO.	CONTACT NO.
1	AKASH MANDAL	MR. ADITYA MANDAL	A-47 BHOOMIN CAMP KALKAJI NEW DELHI-110019	876311796432	+91-9911559941
2	RADHA GUPTA	MR. MAHESH CHAND GUPTA	G-9/13,RATIA MARG,SANGAM VIHAR-110080	378457217421	+91-8700326923 +91-7303608120
3	NAKUL BAGDI	MR.GULAB CHAND BAGDI	F-124,MB ROAD,PANCHMUKHI MANDIR,LAL KUAN PUL PEHLADPUR BADARPUR SOUTH DELHI-110044	610302924229	+91-8368695891
4	PRIYANKA KUMARI	MR. RAM KRISHAN	K-1620/19,SANGAM VIHAR NEW DELHI-110080	636475584790	
5	SUJEET KUMAR	MR. PRAKSH RAVI	HOUSE NO 354/4 GOVIND PURI NEW DELHI-110019	904105969831	+91-7838682024
6	ARSHAD ALI	MR.SHARAFAT HUSSAIN	K-123 SUNDER NAGAR NEW DELHI-110093	513287118127	+91-7011977176
7	AJITA KUMARI	MR.UTTAM HALDAR	A-403 INDRA KALYAN VIHAR OKHLA INDUSTRIAL AREA PHASE-1 NEW DELHI-110019	530887855939	+91-8860691046
8	VIVEK PRASAD VERMA	MR.PARSHURAM PRASAD VERMA	H-112 HARKESH NAGAR OKHLA PHASE-2-110020	602744113318	+91-8178851800
9	ANUP S.	MR.SADANANDAN	H.NO 322GALI NO 4 GOVINDPURI KALKAJI	315931373117	+91-9953899114
10	BINNI NUPANI	MR DEEPAK KUMAR	H-64,HARKESH NAGAR,OKHLA PHASE-2 NEW DELHI-110020	856862680001	+91-8076737211
11	GOVINDA	MR. SUNIL	A-334,JJR CAMP,OKHLA PHASE-2 NEW DELHI-110020	705076207923	+91-7503304054 +91-9599168497
12	JULI	MR.ARVIND CHAUDHARY	AS-251/70 A MASJID MANAV KALYAN CAMP AMI CHAND KHAND GIRI NAGAR KALKAJI- 110019	462288993406	
13	JOY CHATTARJEE	MR. NIRMAL CHATERJEE	A-404,INDRA KALYAN VIHAR,OKHLA INDUSTRIAL AREA PHASE-1 NEW DELHI-110019	740022565898	+91-9582470904
14	EKTA KUMARI	MR.DINBANDHU JHA	A-24 NFC KHIZARABAD NEW DELHI-110025	458985788392	+91-8540066990
15	DEEP CHANDRA	MR.RAGHUBAR DATT	H NO-1147, GALI NO-47,BADARPUR NEW DELHI-110044	386038795137	+91-8650975939
16	SACHIN SHARMA	LATE SHRI SC SHARMA	H.NO-199,SECTOR-46,FARIDABAD HARYANA-121010	256497111847	+91-9818360244
17	NEERAJ KUMARI	MR.POP SINGH	B-273,SANGAM VIHAR NEW DELHI-110080	452768725416	+91-9667587927 +91-8920548095
18	SWARUP KUMAR DUTTA	LATE SHRI. NITYANAND DUTTA	C-28,B4/1,SHYAM NAGAR OKHLA INDUSTRIAL ESTATE-110020	437761770948	
19	BHAWNA	MR.RAKESH KUMAR	D-1/139,ASHOK NAGAR,SHAHADRA NEW DELHI-110093	224097047046	+91-9871925346
20	MANISH KUMAR GUPTA	MR. BABULAL	A-8 JASOLA VILLAGE EXTN. OKHLA NEW DELHI-110025	305446577341	+91-8433880363
21	SOURABH SINGH	MR.TRILOK SINGH	282, TULSI NIKETAN BHOPRA GHAZIBAD UTTAR PRADESH-201005	471161752672	+91-9990547672
22	DEEPIKA KAUR	MR.JEET SINGH	A-39 VIKAS VIHAR EXTENTION ,NILOTHI WEST DELHI-110041	571903433308	+91-8826161138 +91-9812317574
23	HARDIK	MR.SANJAY KUMAR	H.NO-762 MAIN CHOWK VPO NANGTHALA,HISSAR HARYANA-125047	331437817760	
24	MOHAK KUMAR	MR.PARMESH KUMAR	173,NEHRU APARTMENT KALKAJI NEW DELHI-110019	369214504341	+91-9810635464
25	DEVASHISH BALA	KANAI LAL BALA	A-48 , BH CAMP KALKAJI DELHI -110019	643587776405	+91-8882133333

Bhandari
10/2/2020

R.K. BHANDARI
Principal
Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Anandamai Marg.

Bhandari





Ministry of Tourism
Government of India



Skill India
कौशल भारत - कुशल भारत

Enrollment No.: 19106MCC01024

Sr. No. _____ 003

The Ministry of Tourism, Government of India-National Hospitality Skill Certificate

“ UNDER THE SKILL INDIA MISSION ”

This is to certify that

_____ *Deepak* _____

has successfully completed 700 hour of the

CERTIFICATE COURSE IN MULTI CUISINE COOK

conducted by

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

from 03rd June, 2019 to 10th October, 2019

Banar

HOD HSRT

Banar

Principal





Ministry of Tourism
Government of India



Skill India
कौशल भारत - कुशल भारत

Enrollment No.: 19106MCC02025

Sr. No. 032

The Ministry of Tourism, Government of India-National Hospitality Skill Certificate

“ UNDER THE SKILL INDIA MISSION ”

This is to certify that

Guddi

has successfully completed 700 hour of the
CERTIFICATE COURSE IN MULTI CUISINE COOK

conducted by

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

from 03rd June, 2019 to 10th October, 2019

Bong

HOD HSRT

Banarsidas

Principal





Ministry of Tourism
Government of India



Registration No.: 20601MCC03001

Sr. No. _____ 1 _____

The Ministry of Tourism, Government of India-National Hospitality Skill Certificate

“ UNDER THE SKILL INDIA MISSION ”

This is to certify that

Akash Mandal

has successfully completed 700 hour of the

CERTIFICATE COURSE IN MULTI CUISINE COOK

conducted by

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

from 06th January, 2020 to 05th October, 2020

Darshan

HOD
HSRT

Darshan

Principal

Darshan





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

**Hunar Se Rozgar (HSRT)
SYLLABUS & GUIDLINES**

Shander



HUNAR SE ROZGAR TAK SYLLABUS

Course Name: F& B Service Steward

Qualification : 10th PASS

Duration : 300 Hours Plus 240 Hours OJT

PRACTICAL COMPONENT

S.No.	Topic – Food & Beverage Service
1	Cleaning the restaurant
2	Setting up and preparing for service
3	Use of Salvar
4	Laying of cover on Table
5	Preparing sideboard for service
6	Care and maintenance (crookery, cutlery, hollowware and equipment)
7	Use of service cloth
8	Types of menus
9	Napkin Folding
10	Receiving and seating guests
11	Taking an order
12	Writing KOT & BOT
13	Presentation of Bill and settlement of payment
14	Clearing and crumbing of table
15	Closing of restaurant



THEORY COMPONENT

S.No.	Topic – Food & Beverage Service
1	Introduction to food & Beverage Service
2	Etiquettes & Basic Conservation
3	Personal Hygiene
4	Identification and use of Tools and Equipment
5	Techniques and principals of cleaning
6	Food Handling and hygiene
7	Safety and precautions
8	Pride in Nation
9	Food & Beverage Terminology
10	Introduction to Tourism

After completing this program, participants will be able to: →

- Plan for serving food and beverages
- Greet customers, take order and serve
- Apply relevant Customer service skills
- Clean tables and counters
- Exhibit proper etiquette and conduct
- Deal with customer payment and resolve customer service issues
- Follow health, hygiene and safety practices in the industry
- Effectively communication with Guests and Colleagues



HUNAR SE ROZGAR TAK SYLLABUS

Course Name: Room Attendant

Qualification : 5th PASS

Duration : 300 Hours Plus 240 Hours OJT

S.No.	Topic – Housekeeping/ Room attendant
PRACTICAL	
1	Cleaning of Guest Room
2	Cleaning of Bathroom
3	Bed making
4	Cleaning of surfaces (furniture, fixture and floor)
5	Carpet cleaning and shampooing
6	Water and energy conservation
7	Water disposal
8	Use of Cleaning Agents
9	Handling guest queries
Theory	
1	Introduction to Tourism
2	Pride in Nation
3	Introduction to housekeeping
4	Types of Rooms



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5	Types of cleaning agents and their use
6	Stock taking
7	Cleaning Agents and their storage

After completing this program, participants will be able to : →

- Prepare for housekeeping operations
- Waste disposal
- Provide janitorial service
- Effective communication
- Cleaning furniture, fittings and vertical surfaces
- Proper etiquette and conduct
- Bed making
- Health, hygiene and safety

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HUNAR SE ROZGAR TAK SYLLABUS

Course Name: MULTI CUISINE COOK

Qualification : 8th PASS

Duration : 500 Hours Plus 240 Hours OJT

Knowledge:

Understanding the Industry

Hotels

Various types of catering establishments

Different types of kitchens

Kitchen organization

Your place in kitchen

Personal Hygiene for Food handlers

Your appearance & uniform

How to wash hands correctly

How to develop a daily personal hygiene routine

How to handle equipment and utensils

Basic Hygiene

Ten main reasons for food poisoning

To protect food from contamination

General rules for food handlers

Prevailing food standards in India, food adulteration as a public health hazard

Cleaning the Kitchen and equipment and preparing for work

Identification of kitchen equipments

Various food pans & cooking equipments

Cleaning Floors/ Work surface/ ventilators / Refrigerators and Deep



<p>Freezers Cleaning Dish Room Pot / Container wash up Still Room Kitchen Rules</p>
<p>Skill Describe the correct methods of cleaning the kitchen equipments Explain how to clean the kitchen correctly Describe how the working area is prepared for work</p>
<p>Knife Skills Peeling and paring with Knives Vegetable cuts & Fruit cuts Use of Chopping boards / Cutting pads Care of Knives Explain and observe safety rules concerning knife Describe the use of various types of knives Name & explain various types of vegetables & fruit cuts</p>
<p>Washing and Blanching Food Soaking food items Washing Disinfecting Blanching Rinsing</p>
<p>Vegetables and Spices Identification of vegetables Standard quality of vegetables Spices and herbs used in Indian cuisine</p>
<p>Garbage Disposal Different methods Advantages & Disadvantages</p>
<p>Handling Complaints Facts on complaints</p>

Signature


Why do customers complain
Customers expectations in lodging a complaint
Complaints are sales opportunities

Basic First-Aid

Demonstration of first aid techniques preferably by St. John & Ambulance
First of wounds, scars & minor injuries

Egg

Breakfast Egg Preparation: - Egg Fry (single / double)
Boiled egg
Omlette stuffed
Scrambled egg / Bhurji

Snacks

Regional snacks including samosa, pakora, idli, dosa, dhokla, noodles etc.

Soup

Preparation of tomato, vegetable, chicken & three regional soups

Salads and Sandwiches

Preparation of simple salads and sandwiches

Preparation of

Chutney, Raita & Indian Marinades

Preparation of

Rice and Pulses (Atleast four items each)

Vegetable Cookery

Different vegetables preparations
Effect of heat on different vegetables

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Basic Preparation Of

Cuts of Meat, chicken and fish for Indian kitchen

Poultry – Mutton – Fish Curry

Basis preparation as per regional specialties

Beverages

Preparation of Tea, Coffee, Lassi etc

Preparation of Regional popular items and Practice (Approx. 12 -15 items)

Note: Each popular regional item must be practiced repeatedly to ensure proficiency.

After completing this program, participants will be able to:

- Arrange and manage food resources in the kitchen
- Cook variety of food
- Communicate with customer and colleagues
- Maintain customer- centric service orientation
- Maintain standard of etiquette and hospitable conduct
- Follow gender and age sensitive service practices
- Maintain IPR of organization and customers
- Maintain health and hygiene at workplace
- Maintain safety at workplace
- Learn a foreign / local language

Eligibility Criteria

- Attendance should be more than 90% of total hours
- All applicants should be above 18 years of age
- Must have “Adhaar Linked” bank account

Documentation

- Passport Size pictures – 2
- Adhaar Card (Attested copy)
- Bank Passbook (Attested copy)

Inclusions



- Students will be provided free Uniform, Food, Tool kits and study material will be provided

Guidelines

- Selection of students is purely based on eligibility criteria
- Trainees with 90% of course specific attendance and above will be entitled to the payment of a one-time stipend
- Trainees with 90% and above attendance only will be permitted to appear in end of the course test
- There is no application fee chargeable
- Per batch a minimum of 20 trainees will be selected and if there more number of eligible candidates batches will be added
- Graduate Level Degree or higher qualification students are not eligible for admission to the program

Placements

- Placements will be provided for every student who successfully completed the course in their respective Departments



Vaibhav Verma
HOD HSRT



R K BHANDARI
Director





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Annual Report

Tata Institute of Social sciences- Through its School of Vocational Education selected Banarsidas Chandiwala Institute of Hotel Management for conducting theory classes for First and Second year students in BCIMCT campus.

From 5th July 2018 to 9th Oct 2019.

The theory subjects include:

1. Communication Skills-I
2. Computer Skills-1
3. Accounts
4. Hospitality Marketing.
5. F&B Production III
6. F&B Service III
7. House -Keeping Operation -I/II
8. Front .Office - I/II

Following faculty members were assigned for the syllabus completion

F.O- I- Ms. Reshma Kamnoj
F.O- II- Mr. Alok Aswal
HKO -I- Ms. Rachna Chandan
HKO -II- Ms. Divya Thakur
Accounts- Uttam Kr. Singh
Hospitality Marketing- Mr. Inderjeet Chaudhury
F&B Production -II- Mr. Sumit Pant
F&B Service III- Ms. Neha Sahni
Communication Skills-I: Ms. Shubhangi Garg
Computer Skills I: Dr. Ashish Ranga.

Syllabus completion report is submitted by the respective subject faculty to the head of the institute.




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

From: **Director BCIBMCT** <director@bcihmct.ac.in>

Date: Wed, Sep 19, 2018, 14:20

Subject: Re: Our discussions on 10th August

To: Ramesh Hande <ramesh@frontedge.co.in>

Cc: Ramesh Takulia <ramesh.takulia@tajhotels.com>, Pooja R Hande

<pooja@frontedge.co.in>, Sarah <sarah@bcihmct.ac.in>, Kundu . <kundu@bcihmct.ac.in>,

alok Aswal <alok@bcihmct.ac.in>, Sujeet <sujeet@bcihmct.ac.in>, Prem Ram

<prem@bcihmct.ac.in>, Gagan Soni <gagan@bcihmct.ac.in>

Dear Mr. Ramesh,

Due to certain exigencies, we will be delayed in our syllabus planning. We will be sending the AC template by next week, if all goes well by 26.09.2018.

My apologies.

Thank you

Dr. BHUPESH KUMAR

Director

Chief Editor - IJAHTR

President - IIHTTRC 2018

BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(NAAC Accredited, Approved by AICTE and affiliated to G.G.S. Indraprastha University)

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

Ph. : 011-49020300-301, Fax : 91-1149020320; Mobile: +91-9711001275

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

<https://hospitalitylessonsbybhupesh.blogspot.com/>

"Hospitality with a difference Service with smile"

Do You Know?
Within 24 hours, some plants
can remove up to 87 percent
of toxic indoor air.



Please consider the environment before printing this e-mail

Shandana
CHANDIWALA
ESTATE
KALKAJI
NEW DELHI
H.M. & C.T.

On Mon, Sep 17, 2018 at 2:08 PM, Ramesh Hande <ramesh@frontedge.co.in> wrote:
Dear Dr Bhupesh,

We have been informed by TISS-SVE that 25th Sept is the last date for us to submit the AC Templates.

In view of the very little time left, may I expect the AC Templates today?

Thanks,

Ramesh

On 17-Sep-2018, at 08:50, Ramesh Hande <ramesh@frontedge.co.in> wrote:

Dear Dr Bhupesh,

I trust the AC Templates would be ready by now? Please do send asap.

Thanks,

Ramesh

On 25-Aug-2018, at 12:10, Ramesh Hande <ramesh@frontedge.co.in> wrote:

Dear Dr Bhupesh,

Look forward to hearing from you. I hope to get the AC Templates by 15/9 as discussed.

Thanks,

Ramesh

On 20-Aug-2018, at 17:43, Ramesh Hande <ramesh@frontedge.co.in> wrote:

Thanks Dr Bhupesh.

Ramesh

On 20-Aug-2018, at 16:50, Director BCIHMCT <director@bcihmct.ac.in> wrote:

Dear Mr. Ramesh,

We will have meeting with our team and will get back to your with the details.

Thank you



The image shows a handwritten signature in blue ink, which appears to be 'Ramesh Hande'. To the right of the signature is a circular official stamp. The stamp contains the text: 'INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY', 'CHANDIGARH', and 'NEW DELHI'. There is also a star symbol and the letters 'B.C.' at the bottom of the stamp.

Dr. BHUPESH KUMAR

Director

Chief Editor - IJAHTR

President - IIHTTRC 2018

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"Hospitality with a difference Service with smile"

On Sun, Aug 12, 2018 at 11:08 PM, Ramesh Hande <ramesh@frontedge.co.in> wrote:

Dear Dr. Bhupesh,

It was great meeting you and Dr Sarah on 10/8.

Along with Mr. Takulia, we discussed and agreed on the following:

1. The current AC templates are to be used only for the general format of presentation of the document.
2. The scope of this assignment would include:
 - o AC Template for the B.Voc (HM) course – both GTP and non GTP.
 - o Content for 90 hours of vocational subjects per semester x 6 semesters wherever existing content needs change.
 - o Content includes PW, FG, PPT and videos. PW would include glossary, sources / references and suggested reading. Home assignments to be indicated in the PW and FG.
3. The AC Templates would be sent to Mr. Takulia and me by 15th Sept. At this stage, a precise estimate of cost basis the no. of pages would be required. We would like to have a final discussion on this and sign off on the same.
4. We will target submission to TISS at my end by 25th Sept post an iteration if required.



5. Content would be completed 70-75 days from the date of approval of the AC templates.

Please feel free to add / comment on the above.

Thanks,

Ramesh Hande
Director
FrontEdge Academy Pvt Ltd
Vertical Anchor – Hospitality
TISS-School of Vocational Education

+91 9886012500

<https://www.frontedgeacademy.com>

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From: Pooja R Hande <pooja@frontedge.co.in>
Date: Friday, August 10, 2018 at 8:25 PM
To: Director BCIHMCT <director@bcihmct.ac.in>
Cc: Ramesh Hande <ramesh@frontedge.co.in>
Subject: AC Template for B.Voc in Hotel Management

Dear Dr Bhupesh,

Greetings!

With reference to your discussion with Mr Hande today, please find attached the AC template for B.Voc in Hotel Management.

Thanks,

Pooja Hande
Sr. Manager – Operations



FrontEdge Academy Pvt Ltd
Vertical Anchor – Hospitality
TISS-School of Vocational Education

+91 9902625016

<https://www.frontedgeacademy.com>

<image001.png>



From: **Director BCIHMCT** <director@bcihmct.ac.in>

Date: Thu, Jan 31, 2019 at 3:31 PM

Subject: TISS Time Table

To: Alok <alok@bcihmct.ac.in>, Ashish Kumar Ranga <ashish@bcihmct.ac.in>, Divya <divya@bcihmct.ac.in>, Indrajeet <indrajit@bcihmct.ac.in>, Mohan Jain <mohan.jain@bcihmct.ac.in>, Neha Sahni <neha@bcihmct.ac.in>, Rachna <rachna@bcihmct.ac.in>, Reshma <reshma@bcihmct.ac.in>, Sarah <sarah@bcihmct.ac.in>, Shubhangi <shubhangi@bcihmct.ac.in>, sumit pant <sumit@bcihmct.ac.in>, Uttam <uttam@bcihmct.ac.in>, PADirector <padirector@bcihmct.ac.in>

Dear Colleagues,

Greetings of the day!

Please find attached TISS Time Table for both batches (February) for your reference.

Warm Regards,

Dr. Sarah Hussain,

Dean - Academics,

Banarsidas Chandiwala Institute of Hotel Management & Catering Technology,
Chandiwala Estate, Maa Anandmai Marg, Kalkaji, New Delhi, 110017.

Phone: 011 49020301; Mobile: 98730 98656



Time Table Semester-II & IV

	09:30-10:20	10:20-11:10	11:20-12:10	12:10-13:00		14:00-14:50	14:50-15:40	15:40-16:40
Mon	F&B Production III		F&B Service III		LUNCH	Mon	Communication Skills-I	Computer Skills-1
Wed	Front .Office - I/II		House -Keeping Operation -I/II			Wed	Accounts	Hospitality Marketing

Semester II

F.O- I- Ms. Reshma Kamnoj

F.O- II- Mr. Alok Aswal

HK O -I- Ms. Rachna Chandan

HK O -II- Ms. Divya Thakur

Accounts- Uttam Kr. Singh

Hospitality Marketing- Mr. Inderjeet Chaudhury

Semester IV

F&B Production III- Mr. Sumit Pant

F&B Service III- Ms. Neha Sahni

Communication Skills-I: Ms. Shubhangi Garg

Computer Skills-I: Dr. Ashish Ranga

Dr. Sarah Hussain (Dean - Academics)



CLASSROOM TIMETABLE FOR GTP B.VOC PROGRAM - SEMESTER I

JULY 2018 - 6 DAYS / WEEK

S NO	Date	Day	09:00 to 10:40	10:50 to 12:40	Lunch	13:30 to 15:20	15:20 to 17:00
1	16-Jul	Monday	Food Safety & Hyg Class 1-Divya	F&B Production I Class 1-Sumit		F&B Service I - Class 1- Neha	Travel & Tourism Mgmt - Class 1-Gagan
2	17-Jul	Tuesday	Food Safety & Hyg Class 2-Divya	F&B Production I Class 2-Sumit		F&B Service I - Class 2- Neha	Travel & Tourism Mgmt - Class 2-Gagan
3	18-Jul	Wednesday	Food Safety & Hyg Class 3-Divya	F&B Production I Class 3-Sumit		F&B Service II - Class 1- Neha	Travel & Tourism Mgmt - Class 3-Gagan
4	19-Jul	Thursday	Food Safety & Hyg Class 4-Divya	F&B Production I Class 4-Sumit		F&B Service II - Class 2- Neha	Travel & Tourism Mgmt - Class 4-Gagan
4	20-Jul	Friday	Food Safety & Hyg Class 5-Divya	F&B Production I Class 5-Sumit		F&B Service II - Class 3- Neha	Travel & Tourism Mgmt - Class 5-Gagan
5	21-Jul	Saturday	Food Safety & Hyg Class 6-Divya	F&B Production I Class 6-Sumit		F&B Service II - Class 4- Neha	Travel & Tourism Mgmt - Class 6-Gagan
6	23-Jul	Monday	Personal Grooming Class 1-Sarah	F&B Production I Class 7-Sumit		Functional English - Class 1-Peeyush	Travel & Tourism Mgmt - Class 7-Gagan
7	24-Jul	Tuesday	Personal Grooming Class 2-Sarah	F&B Production I Class 8-Sumit		Functional English - Class 2-Peeyush	Travel & Tourism Mgmt - Class 8-Gagan
8	25-Jul	Wednesday	Personal Grooming Class 3-Sarah	F&B Production II Class 1-Shakesh		F&B Production II Class 2-Shakesh	Functional English - Class 3-Peeyush
9	26-Jul	Thursday	Personal Grooming Class 4-Sarah	F&B Production II Class 3-Shakesh		F&B Production II Class 4-Shakesh	Functional English - Class 4-Peeyush
						F&B Production II Class 6-Shakesh	Functional English - Class 5-Peeyush
						F&B Production II Class 8-Shakesh	Counselling Session

Subject Color Code

Food Safety & Hygiene
F&B Production I
F&B Production II
F&B Service I
F&B Service II
Travel & Tourism Management
Personal Grooming
Functional English I



From: **Sarah Hussain** <sarah@bcihmet.ac.in>

Date: Wed, Jul 4, 2018, 14:06

Subject: GTP Time Table for Semester I

To: Sumit <sumit@bcihmet.ac.in>, Shakesh Singh <shakesh@bcihmet.ac.in>, Neha Sahni <nehasahni18@gmail.com>, Divya Thakur <divya@bcihmet.ac.in>, Gagan Soni <gagan@bcihmet.ac.in>, Peeyush Srivasta <peeyush@bcihmet.ac.in>

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

Dear Faculty Members,

Greetings of the day!

Please find attached GTP Time Table for Semester I as the classes start on July 16.

Regards,

Dr. Sarah Hussain,

Associate Professor & Academic Head,

Joint Editor - Indian Journal of Applied Hospitality & Tourism Research,

Banarsidas Chandiwala Institute of Hotel Management & Catering Technology,

Kalkaji, New Delhi- 110019

Mobile: 9873098656





TISS Housekeeping Syllabus

Gagan Soni <gagan@bcihmct.ac.in>
To: Rachna Chandan <rachna@bcihmct.ac.in>

Wed, Oct 3, 2018 at 12:05 PM

Dear Sir

Please find attached the updated and reviewed syllabus for Accommodation Operations, Theory as well as Practical.

Thanks and Regards
Gagandeep Soni
Assistant Professor & HOD Housekeeping
BCIMCT, Kalkaji
9953492549

 housekeeping pi update.docx
22K





TISS Excel File

3 messages

Gagan Soni <gagan@bcimct.ac.in>
To: Sarah Hussain Faisal <sarah@bcimct.ac.in>

Mon, Jul 30, 2018 at 4:47 PM

Dear Sarah

PFA the TISS excel file sheet updated till date for Travel and Tourism Management.

Regards,

Gagandeep Soni
Assistant Professor &HOD Housekeeping
BCIMCT, Kalkaji

 TISS.xlsx
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*Better Skills for
Brighter Future*



Tata Institute of Social Sciences School of Vocational Education

(Deemed to be a University as under Section 3 of the University Grants Commission Act, 1956)

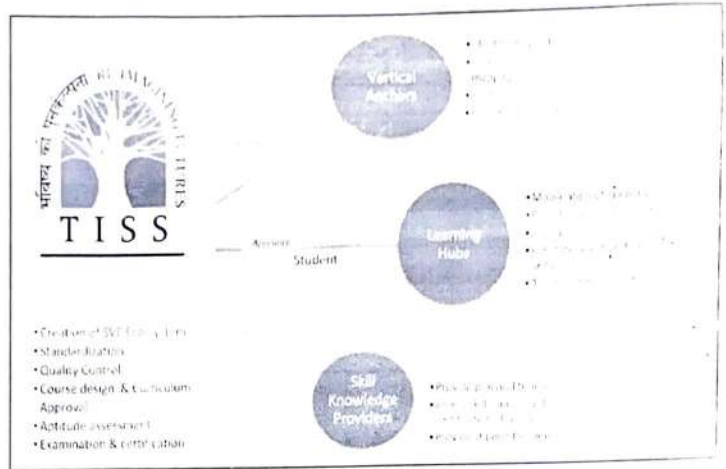


Signature

2. Short Term & Skill Enhancement Courses

These courses are for the professionals or (in some cases fresh graduate) who seek to enhance earning capabilities through up-gradation of skills which are in demand in industry. The duration of these courses will range from a few weeks upto under a year. Depending on the duration, the certification awarded will be titled as Diploma or Certificate.

The duration of these courses will range from a few weeks upto under a year. Depending on the duration, the certification awarded will be titled as Diploma or Certificate.



Sectors / Verticals covered – The course will be offered in multiple vocations across different sectors and industries. Currently TISS-SVE is offering courses in the following 19 sectors:

- **AGRICULTURE 1**
SkillRoot, Indore
www.skillroot.co.in
- **AGRICULTURE 2**
SIMACES International Interdisciplinary Learning Centre (SIILC),
www.siihc.edu.in
- **AUTOMOTIVE**
Cd Global Business Solutions Private Limited,
www.mafoiconnectingdots.com/portal
- **BANKING, FINANCIAL SERVICES & INSURANCE (BFSI)**
Stratadigm Education & Training Pvt. Ltd. Secunderabad
www.stratadigm.biz
- **CHILD CARE**
Tata Institute of Social Sciences, School of Vocational Education, Mumbai
www.sve.tiss.edu
- **DIALYSIS TECHNOLOGY**
Apex Kidney Care Pvt. Ltd. Mumbai
www.apexkidneycare.com
- **ELECTRONICS**
Funfirst Global Skillers Pvt. Ltd., Mumbai
www.funfirst.in
- **GERIATRIC CARE**
Tata Institute of Social Sciences, School of Vocational Education, Mumbai
www.sve.tiss.edu
- **HOSPITALITY**
FrontEdge Academy Pvt. Ltd., Bangalore
www.frontedge.co.in/frontedge-academy.html
- **HEALTHCARE 1**
Tiksna Livelihood Private Limited
www.tiksna.org
- **HEALTHCARE 2**
Lifesupporters Institute of Health Sciences, Mumbai
www.lifesupporters.in
- **INDUSTRIAL SAFETY**
Karandikar Laboratories Pvt. Ltd., Mumbai
www.karandikarlab.com
- **INDUSTRIAL TOOL MANUFACTURING**
GKD Institute of Technological Resources Coimbatore
www.gkditr.co.in
- **INFORMATION TECHNOLOGY ENABLED SERVICES**
AISECT, Bhopal
www.aisect.org
- **MANAGEMENT & ENTREPRENEURSHIP AND PROFESSIONAL SKILLS**
Earnest HR Solutions Pvt. Ltd. Pune
www.earnesthr.com
- **MEDIA & ENTERTAINMENT**
Whistling Woods International Pvt. Ltd.
www.whistlingwoods.net/whistling-woods/school-of-film-making
- **PHARMACEUTICALS**
CEO Skill Foundations Pvt. Ltd., Chennai
www.ceoshrconsulting.com
- **PRINTING & PACKAGING TECHNOLOGIES**
Gourang paper Products Pvt. Ltd., Thane
www.igtnstitute.com
- **RENEWABLE ENERGY**
Indraprastha Academy of Training Initiative Pvt. Ltd., Noida
www.indraprasthaacademy.org
- **TELECOM**
Britti Proskishan Pvt. Ltd. Kolkata
www.technable.in
- **TRAVEL & TOURISM**
SB Global Educational Resources Pvt. Ltd. Kochi
www.sbglobal.in



Tata Institute of Social Sciences- School of Vocational Education

Three Year B.Voc. in Hotel Management

Content

- 1. Introduction
 - 1.1. Key Features
 - 1.2. Eligibility for Admission
 - 1.3. Employability
- 2. Course Structure
- 3. Year-wise Distribution of Courses

1. Introduction

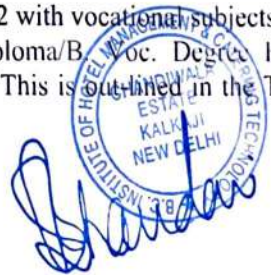
The University Grants Commission (UGC) has launched a scheme on skills development based higher education as part of college/university education, leading to Bachelor of Vocation (B.Voc) Degree with multiple exits such as Diploma/Advanced Diploma under the NSQF. The B.Voc. programme is focused on universities and colleges providing undergraduate studies which would also incorporate specific job roles and their NOSs along with broad based general education. This would enable the graduates completing B.Voc. to make a meaningful participation in accelerating India's economy by gaining appropriate employment, becoming entrepreneurs and creating appropriate knowledge.

In December 2011, Tata Institute of Social Sciences set up the **School of Vocational Education (SVE)** to provide immediate and definite interventions to improve the lives of the disadvantaged and marginalized youth, especially who are excluded by the formal school education system, through appropriate vocational training programmes. It has been set up with a vision of creating an ecosystem that would bring back the dignity of labour for blue collar streams of work and create sustainable sources of income. This project has been initiated under the aegis of **All India Council for Technical Education (AICTE)** proposed by the **Ministry of HRD, Government of India**.

1.1 Key Features:

Objectives

- To provide judicious mix of skills relating to a profession and appropriate content of General Education.
- To ensure that the students have adequate knowledge and skills, so that they are work ready at each exit point of the programme.
- To provide flexibility to the students by means of pre-defined entry and multiple exit points.
- To integrate NSQF within the undergraduate level of higher education in order to enhance employability of the graduates and meet industry requirements. Such graduates apart from meeting the needs of local and national industry are also expected to be equipped to become part of the global workforce.
- To provide vertical mobility to students coming out of 10+2 with vocational subjects.
- The certification levels will lead to Diploma/Advanced Diploma/B.Voc. Degree in Hotel Management and will be offered under the aegis of the TISS. This is outlined in the Table below.



TISS will establish a credit based assessment and evaluation system for the B.Voc. programme.

3. Semester wise Distribution of Credits

Semester wise Credit distribution of Credits							
Semester	Recommended Vocational Theory Credits	Vocational Theory Hours	Vocational Practical Credits	Vocational Practical Hours	General Education Credits	General Education Hours	Total Hours
Semester 1	6	90	12	360	12	180	630
Semester 2	6	90	12	360	12	180	630
Semester 3	6	90	12	360	12	180	630
Semester 4	6	90	12	360	12	180	630
Semester 5	6	90	12	360	12	180	630
Semester 6	6	90	12	360	12	180	630
Total	36	540	72	2160	72	1080	3780

Theory 1 credit =15 hours

Practical

1 credit =30 hours

NOS standards to be mapped for skills to be acquired per semester

