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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
14K





COMMITTEE OF MANAGEMENT FOR THE CONSTITUTION

FOR THE YEAR 2019-2020

Sl. No.	Name of the Member	Date of Birth	Age	Gender	Address	Occupation	Date of Appointment	Term of Office	Number of Meetings Attended	Number of Meetings Absent	Number of Meetings Excused	Number of Meetings Not Attended	TOTAL ATTENDANCE		
													Percentage	Remarks	
1	Mr. Anil Kumar	15/05/1965	54	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
2	Mr. Rajesh Kumar	10/08/1975	44	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
3	Mr. Arun Kumar	20/03/1980	39	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
4	Mr. Vikram Kumar	05/07/1970	49	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
5	Mr. Anand Kumar	12/01/1985	34	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
6	Mr. Ravi Kumar	01/04/1978	41	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
7	Mr. Sunil Kumar	18/09/1982	37	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
8	Mr. Manoj Kumar	25/11/1973	46	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
9	Mr. Ashish Kumar	08/06/1988	31	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
10	Mr. Rohan Kumar	14/02/1990	29	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
11	Mr. Adarsh Kumar	22/07/1992	27	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
12	Mr. Karan Kumar	03/10/1995	24	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
13	Mr. Siddhant Kumar	11/03/1998	21	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
14	Mr. Armaan Kumar	19/08/2000	19	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
15	Mr. Sahil Kumar	27/12/2002	17	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
16	Mr. Nishant Kumar	05/05/2005	14	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
17	Mr. Harsh Kumar	13/09/2007	12	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
18	Mr. Aarav Kumar	21/01/2010	9	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
19	Mr. Vansh Kumar	29/04/2012	7	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
20	Mr. Ishan Kumar	07/07/2015	4	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
21	Mr. Arjun Kumar	15/10/2017	2	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member
22	Mr. Rishabh Kumar	23/02/2020	0	M	10/1, Sector 15, Gurgaon, Haryana	Executive Director	15/05/2019	12 Months	12	0	0	0	12	100%	Active Member



*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)

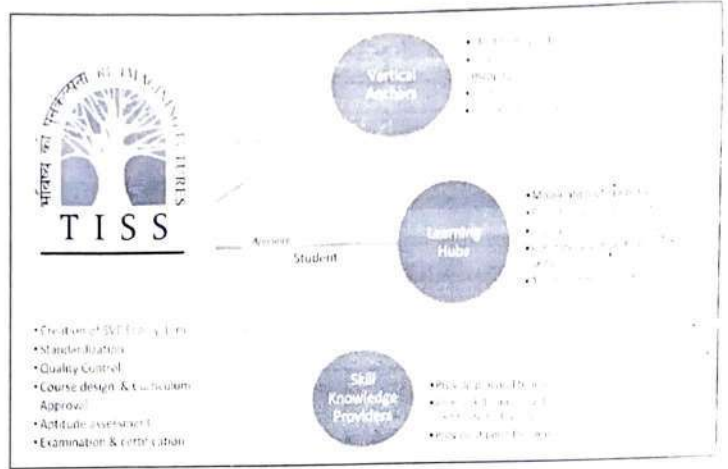


Signature

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.igtinstitute.com
- **RENEWABLE ENERGY**
Indraprastha Academy of Energy Initiative Pvt. Ltd., Noida
www.indraprasthaenergy.in
- **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

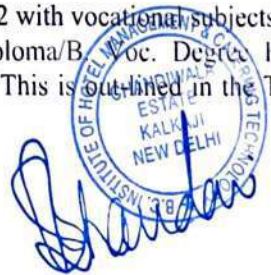
The University Grants Commission (UGC) has launched a scheme on skills development based higher education as part of college/university education, leading to Bachelor of Vocation (B.Voc) Degree with multiple exits such as Diploma/Advanced Diploma under the NSQF. The B.Voc. programme is focused on universities 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





**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



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

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. Hartman,
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,

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 10,97,480/-) 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



(Handwritten signature)

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. 1111 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, IPT Estate, New Delhi - 110002
4. ICU, Principal, Pay & Accounts Office, Rajiv Gandhi Bhawan, Safdarjung, Vasant 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), INDIA TOURISM, 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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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]





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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
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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



Banarsidas



Ministry of Tourism
Government of India



Incredible India

Skill India
कौशल भारत - कुशल भारत



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

D. J. D. J.

HOD
HSRT

S. S. S. S.

Principal





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

Hunar Se Rozgar (HSRT) SYLLABUS & GUIDLINES

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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



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

Shandhu



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

