INDEX 1.3.2- MOU

MOU - BCIHMCT & KCCI, New Delhi

'INTERNATIONAL KIMCHI DAY- 22ND Nov.2020

- Chandiwala Hospitality Ensemble 2020 (CHE-2020) presents International Kimchi Day' in India, in association with Korean Cultural Centre India, New Delh and Banarsidas Chandiwala Institute of Hotel Management and Catering Technology (BCIHMCT)- on 22nd November 2020 – 5:00 PM
- Guidelines for the competition to be framed by BCIHMCT team and edited/suggested/revised by KCCI authorities
- The marketing and promotion of the event (online mode-virtual) to be done through social media platforms, by both organizations and approved by one another
- The contest would be applicable to 2 categories:- Hotel Management School students and Hotels-Professional Chefs PAN India.
- The jury team will be suggested by both parties. Participants would be sending videos to BCIHMCT organizer and all videos will be posted on both organization's online., where best 10 videos from both the categories getting high number of viewership will be given to the panel of judges- 4 in total and at least 1 judge to be a Korean Native chef
- No participation fee will be charged for this event and all participants to get physical copy of certificates couriered to their school/ hotel/ residence.
- Award ceremony on 22nd Nov 2020 evening (5:00 PM) , to be held at BCIHMCT Banquet hall (Guest lounge) and Room 120. The ceremony to go live on FB or any other portal as decided by both organisations. A buffet style dinner for judges, Korean delegates, BCIHMCT Organizing Team after award ceremony for a maximum of 25 pax and following Government COVID-19 protocols
- All event related expenses to be taken care by KCC. BCIHMCT would offer manpower, place of execution -venue and handling the logistics of the event.
- The estimated expenses as calculated by BCIHMCT team is Rs 133,000(One Lakh thirty three thousand only plus taxes) wherever applicable.

The certificates would bear both organisation's logo and signed by HOI- Mr Bhandari,- Director- KCCI- Mr Kim, BCIHMCT- Kimchi event Coordinator- Chef R Kundu

- Collection of videos and posting on SNS channels be done by both organization teams and after completion of event all data, pictures if any, would be the handed over to KCCI.
- BCIHMCT would try their best to have a pre-event and post event coverage on print media (HORECA based)
- MOC- Master of Ceremony for the award evening would be arranged and deputed by BCIHMCT
- As the expected expenses above (in most cases) are NEAR TO /EXPECTED and flexible and differs from place to place and BCIHMCT do not guarantee any fixed participation , the expenditure of the event in total may vary by 10-15 percent .
- Original bills eg- Printing , Light Sound system , would be raised on KCCI's name and handed over to KCCI office from time to time or vendors may request KCCI for payment for their services

directly, for which BCIHMCT –Head of Institute , Principal would be the signing and approval authority .

- Expected competition launch dates – 28 th Oct 2020 ,Closing of video collection – 15th Nov2020.
- The BCIHMCT Trust's is self financing Institute and a management's fee of Rs 20,000(Rupees Twenty Thousand only+ taxes as applicable) for this event to be paid by KCCI to BCIHMCT 's bank account .
- KCCI would also support with Rs 30,000(Rupees Thirty Thousand only) for the 22 nd November evening buffet dinner against actual bills provided and the money can be paid 1 week earlier for purchasing of raw material to BCIHMCT's bank account.
- Balance money lies with KCCI and would disburse to vendors as per the original expense incurred and approved by BCIHMCT .However, Rupees Ten Thousand in cash may be handed over to BCIHMCT for purchase of stationery and bill would be provided on actual cost and is included in budget.
- The prize money and honorarium would be sent to respective participants, winners or judges directly by KCCI authorities and has been included in the budget.
- All posters or banners would bear both logos- KCCI's and BCIHMCT. International Kimchi Day-22nd Nov and Chandiwala Hospitality Ensemble 2020 would be printed on all publicity material.

Sign- Head of Institute-Principal

27. 10. 2020

Sign- Director- KCC, Embassy of Korea

혜전대학교

MEMORANDUM OF UNDERSTANDING

BETWEEN

BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY(BCIHMCT),

New Delhi, India

AND

HYEJEON COLLEGE, South KOREA (HJC)

Banarsidas Chandiwala Institute of Hotel Management & Catering Technology(hereinafter BCIHMCT) and Hyejeon College (hereinafter HJC) seek to enhance academic cooperation of mutual benefit to both institution.

1. HJC and BCIHMCT propose to develop cooperative programs in Teaching including;

   1.1 Cooperation in the exchange of information relating to teaching activities in fields of mutual interest

   1.2 Regular participation of BCIHMCT to Hyejeon English Baking Camp

   1.3 Encouragement of students and staff to spend 2-4 weeks with short baking and culinary program or seimar at HJC and vice versa at BCIHMCT

   1.4 Giving favor to BCIHMCT students when admission into HJC : 40% of reduction of tuition fee and part-time working opportunities on the preferential basis etc

2. Both organizations recognize that subsequent discussion will be needed to identify priorities and resources for the accomplishment of the goals laid out in this MOU.

This MOU will take effect from the date of its signing and shall be valid for a period of 3 years from that date, unless terminated earlier upon 6 month's notice by either party. The Memorandum of Understanding may be revoked or modified by mutual agreement between the parties, and may be extended beyond its initial three-year term by mutual agreement.

July 2, 2014

Hyejeon College

President

Signature: 이재호

Dr. Jae-Ho, Lee

Banarsidas Chandiwala Institute of Hotel Management & Catering Technology

Principal

Signature: Bhandari

Mr. R.K. Bhandari

THE IHG ACADEMY PROGRAMME

RESERVATION OF RIGHTS

This Reservation of Rights must be read, understood and agreed to by Crowne Plaza Today New Delhi Okhla("Hotel") and Banarsidas Chandiwala Institute of Hotel Management & Catering Technology ("Organisation") (together the "Parties").

InterContinental Hotels Group PLC and its group of companies (collectively referred to as "IHG") are not, nor shall it be, a party to any agreement between Hotel and Organisation. In consideration for being permitted to participate in the IHG Academy Programme, the Parties agree to abide by the terms of this Reservation of Rights.

The IHG Academy Programme (the "Programme") encourages IHG hotels to collaborate with local education or community organisations to provide relevant hospitality knowledge and training to the community. The purpose of the collaboration is to support the local community and its members to achieve their professional goals in the hospitality field.

IHG and Hotel entered into a Participation Agreement (the "Participation Agreement") setting forth the terms under which the Hotel may establish and maintain a local IHG Academy ("IHG Academy"). Hotel and Organisation acknowledge that all rights and licenses to operate the IHG Academy and participate in the Programme shall terminate immediately upon termination of the Participation Agreement. Hotel and Organisation operate the IHG Academy at their own risk.

Organisation hereby acknowledges and agrees that IHG owes no duties or obligations and has no liability of whatsoever nature for any claims, costs, expenses, damages or losses suffered, incurred, charged or assessed by or against Organisation that arise from, or in connection to, Organisation's participation in the IHG Academy or the Programme. IHG shall have no liability to Organisation, any third party or participant, whether in contract, tort (including negligence), breach of statutory duty, or otherwise, or for any indirect or consequential loss arising under or in connection with the IHG Academy or the Programme. Organisation and Hotel agree to hold IHG harmless for any and all liability for acts, omissions or conduct of either Party or third parties in connection with or related to participation in the IHG Academy or the Programme.

As a condition of participating in the Programme and the IHG Academy, Hotel and Organisation must recognise and acknowledge all rights reserved herein, **by signing and returning this Reservation of Rights** (in the manner provided for on the website: www.ihgacademy.com)

This Reservation of Rights is not an exhaustive list of all rights belonging to IHG and does not alter or waive any rights that are not explicitly set forth herein. IHG retains all rights and permissions granted by law, statute, regulation or contract.

Operation of the IHG Academy
Hotel and Organisation may, at their sole discretion, enter into further agreements setting forth the terms and conditions under which they will collaborate to establish and maintain the IHG Academy. Any such agreement(s) are subject to the terms contained in this Reservation of Rights. Neither Hotel nor Organisation has the right, license or permission to bind IHG to any agreement, either written or orally made.

IHG shall not bear any costs for activities undertaken in connection with the IHG Academy.

IHG does not guarantee or suggest that participating individuals will be employed or offered employment at Hotel, IHG or any hotel operating under a brand owned by IHG.

IHG reserves the right to amend, with a binding and immediate effect, the Programme and institute specific policies for its operation.

Neither Hotel nor Organisation shall hold itself out as a partner, employee, agent or affiliate of IHG as a result of their participation in the IHG Academy or the Programme. No act taken in furtherance of the IHG Academy or the Programme shall create a partnership, employment, agency or joint venture relationship with IHG or entitle or authorise either Party to pledge the credit or have the authority to obligate or enter into any commitments for or on behalf of IHG.

Neither the IHG Academy nor the Programme shall not be described as being associated with any other system of hotels.

IHG Reserves Its Right as a Third Party to Terminate

All agreements for participation in the Programme or IHG Academy are subject to immediate termination by IHG, if Organisation or Hotel acts or fails to act in any manner, that in the sole opinion of IHG, brings the name or reputation of IHG, or any hotel operating under a brand owned by IHG, into disrepute, prejudices their business interests or infringes on any intellectual property rights held by IHG.

IHG can, in its sole discretion, determine that Hotel should cease to participate in the IHG Academy Programme and terminate the Participation Agreement. Any termination of the Participation Agreement will terminate, with an immediate effect, all licenses to operate the IHG Academy and all intellectual property licenses related to the IHG Academy and the Programme.

The IHG Academy contemplated by Hotel and Organisation will terminate immediately if Hotel ceases to be designated as a participating hotel in the IHG Academy Programme or if Hotel's license with IHG terminates. IHG reserves the right to review the IHG Academy annually or more frequently as needed.

Intellectual Property

Pursuant to the IHG Academy Participation Agreement, Hotel has been granted a non-exclusive and limited license to use only the trademark "IHG Academy" ("Trademark"). IHG shall own all rights and interests in any intellectual property or work product that is created or produced as a result of the Parties' participation in the Programme or IHG Academy (the "Materials"). IHG shall be, at all times, the exclusive owner of all copyright materials contributed by IHG. The Trademark and Materials may only be used by the Parties for non-commercial purposes, solely in connection with providing, facilitating and promoting the Programme or IHG Academy and only during the term of the Participation Agreement. This limited license in no way alters or affects any other agreement between IHG and Hotel for any license or grant to use the Trademark, Materials or any intellectual property belonging to IHG. IHG reserves all intellectual property rights that are not expressly granted herein.

All goodwill associated with use of the Trademark and Materials by Hotel and/or Organisation pursuant to the Programme or the IHG Academy shall inure to the benefit of IHG. Organisation shall not adopt, use, register or seek to register the Trademark, Materials or any other intellectual property that, in the sole opinion of IHG, is similar to or likely to cause confusion, in any jurisdiction, with the Trademark, Materials or any other intellectual property rights belonging to IHG.

The Parties acknowledge and recognise that IHG reserves all intellectual property rights that are not expressly granted herein and that IHG maintains, at all times, the right and ability to terminate Hotel's participation in the IHG Academy Programme and therefore the IHG Academy.

The undersigned Parties recognize, understand and agree that participation in the Programme is at their own risk and that the foregoing liability waivers are intended to be as broad and inclusive as is permitted by law and that if any portion thereof is held invalid, it is agreed that the balance shall, notwithstanding, continue in full legal force and effect. This Reservation of Rights is governed by and interpreted in accordance with the laws of England and Wales.

By signing this Reservation of Rights, the signing Party hereby acknowledges that it has read this Reservation of Rights, understands its meaning and effect and agrees to be bound by its terms.

Signature _Crowne Plaza Okhla_

Signature _Banarsidas Chandiwala Institute of Hotel Management_

Name of Hotel Owner or Franchisee

Organization Name _& Catering Technology_

Mr. Barun Jolly

Name, as signatory for and on behalf of Owner or Franchisee

Dr. Bhuwan Mohan

Name as signatory for an on behalf of Organisation

Tradename, if applicable

Tradename, if applicable

Crowne Plaza Today Okhla Plot No-1

Address _New Delhi_

Chandiwala Estate, Kalkaji, New Delhi – 110019

Address

_22-11-2012_

Date _22 - 11 - 2012_

Date

Crowne Plaza + Today New Delhi Okhla

Plot no. 1, Community Centre, Okhla Phase - 1, New Delhi - 110020 India
tel +91 (11) 4646 2000, fax +91 (11) 4101 2525 web www.crowneplaza.com

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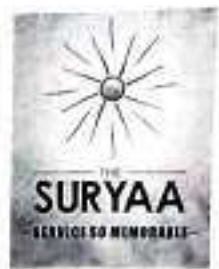
MEMORANDUM OF UNDERSTANDING
&
COOPERATION

This MOU is entered at BCIHMCT Kalkaji, New Delhi, on 6th Feb, 2020. **12.30**

Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, through its Registrar/Authorized Signatory, (hereinafter referred to as which expression shall unless repugnant to the meaning or context hereof, be deemed to include its executors, administrators, its agents and permitted assigns), **OF THE ONE PART**.

And

The Suryaa New Delhi through its Authorized Signatory, (hereinafter referred to as which expression shall unless repugnant to the meaning or context hereof, be deemed to include its executors, administrators, its agents and permitted assigns), **OF THE OTHER PART**.

Both parties having been in joint discussions and sharing common understanding, commitment, and the vision to enrich and engage with the local, regional and the global community at large.

Both parties appreciate the need for general non-binding partnership and collaboration, and exchange of ideas, in order to understand and absorb the international dimensions in an industry setting as well as trends in the higher education sector, especially in the domain of Hospitality and related areas.

For this purpose, the two intend to explore and work continuously in the following areas:

- Strengthen various aspects of the curriculum offered at Banarsidas Chandiwala Institute of Hotel Management and Catering Technology (BCIHMCT), Kalkaji, New Delhi drawing from the rich industry expertise,
- Explore internship opportunities for students from Banarsidas Chandiwala Institute of Hotel Management and Catering Technology (BCIHMCT), Kalkaji, New Delhi in the broad field of *Hospitality* and related areas,
- Support students from Banarsidas Chandiwala Institute of Hotel Management and Catering Technology (BCIHMCT), Kalkaji, New Delhi through *real time training* at the The Suryaa New Delhi.
- Provide career options to students from Banarsidas Chandiwala Institute of Hotel Management and Catering Technology (BCIHMCT), Kalkaji, New Delhi, who fulfill the aspirations of the emerging hospitality sector
- Collaborate on all areas that enhance student experience and increase their readiness from an industry perspective including Case Studies, Research, Live projects etc.

- Share resources at the The Suryaa New Delhi for practical training and support, to students from Banarsidas Chandiwala Institute of Hotel Management and Catering Technology (BCIHMCT), Kalkaji, New Delhi, as may be required.
- Identify continuous professional development opportunities for staff from The Suryaa New Delhi at Banarsidas Chandiwala Institute of Hotel Management and Catering Technology (BCIHMCT), Kalkaji, New Delhi.

This Memorandum of Understanding and Cooperation reflects the commitment of both Banarsidas Chandiwala Institute of Hotel Management and Catering Technology (BCIHMCT), Kalkaji, New Delhi and The Suryaa New Delhi, to develop a long and fruitful relationship between the industry and the academia. It is therefore understood and agreed that neither institution wishes to be legally bound by the Memorandum but may explore the possibility of entering into formal arrangements in the future in terms of mutual discussions.

The court jurisdiction for all intents will be at New Delhi, though the Memorandum implies no obligation including financial, on either institution/Party herein, and either side can pull out of the MOU at any time by giving a written intimation to the other party.

IN WITNESS WHEREOF the parties hereto have hereunto set and subscribed their respective hands the day and year first here in above written.

The Suryaa New Delhi

Sign:

Name: **Mr. Greesh Bindra**
Authorized Signatory Designation:
Vice President Operations
Date: 06/02/2020

Banarsidas Chandiwala Institute of Hotel Management and Catering Technology

Sign:

Name: R. K. Bhandari
Authorized Signatory Designation:
Principal BCIHMCT
Date: 06/02/2020

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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

Industry Internship Support

Joining forces for a shared goal

Collaborations between Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi and Seven Seas Hotel-Rohini, New Delhi.

Both parties appreciate the need for general non-binding partnership and collaboration, and exchange of ideas, in order to understand and absorb the international dimensions in an industry setting as well as trends in the higher education sector, especially in the domain of Hospitality and related areas.

For this purpose, the two intend to explore and work continuously in the following areas:

- Strengthen various aspects of the curriculum offered at Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi drawing from the rich industry expertise.
- To provide internship opportunities to students of Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi in the broad field of Hospitality and related areas.
- Support students from Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi through real time training at Seven Seas Hotel-Rohini, New Delhi.
- Provide career options to students from Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi, who fulfil the aspirations of the emerging hospitality sector.
- Collaborate on all areas that enhance student experience and increase their readiness from an industry perspective including Case Studies, Research, Live projects etc.

Principal

BCIHMCT, New Delhi

Training Manager

Seven Seas Hotel-Rohini, New Delhi

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MEMORANDUM OF UNDERSTANDING
&
COOPERATION

This MOU is entered at BCIHMCT Kalkaji, New Delhi, on   June, 2021 between

Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi (BCIHMCT) through its Principal/Registrar/Authorized Signatory, (hereinafter referred to as which expression shall unless repugnant to the meaning or context hereof, be deemed to include its executors, administrators, its agents and permitted assigns), OF THE ONE PART.

And

Yummy Idea LLP, Ghaziabad through its Authorized Signatory, (hereinafter referred to as which expression shall unless repugnant to the meaning or context hereof, be deemed to include its executors, administrators, its agents and permitted assigns), OF THE OTHER PART.

Both parties having been in joint discussions and sharing common understanding, commitment, and the vision to enrich the technological advancement in hospitality education with the local, regional and the global community at large.

Both parties appreciate the need for general non-binding partnership and collaboration, and exchange of ideas, in order to leverages technology to bridge the gap between hospitality students, industry and academia.

For this purpose, the two intend to explore and work continuously in the following areas:

- Integration of specialized technological advancement by Yummy Idea LLP to benefit the BCIHMCT students and provide access to their innovative TYI E-profile to all the students and faculty members.
- Strengthen various aspects of the TYI E-profile for the betterment of future budding professionals and enhancing better learning outcomes.
- Support BCIHMCT by putting up all the academic learning on one platform, which will also teach social learning in a professional environment and summarize their experiences in real-time under the guidance of college mentors, enhancing employability candidates.
- Ensure technical integrations and system for better interaction between college students and faculty members by allowing every student of BCIHMCT, a chance to create their own experiences in college and evidence their learning.
- Support BCIHMCT students, through real-time training and mock sessions for the actual implementation of TYI E-profile.
- This MOU shall be valid for twelve (12) months, commencing on the effective date of this MOU. Before the expiry of the MOU and based on mutual consent between the Parties, the term of this MOU may be extended further.
- After 12 months, BCIHMCT will encourage the student or group of students who want to explore further and utilize TYI E-profile services for value addition in their profile.
- The services will be complimentary for all faculty members and students for one year.

This Memorandum of Understanding and Cooperation reflects the commitment of Banarsidas Chandiwala Institute of Hotel Management and Catering Technology (BCIHMCT), Kalkaji, New Delhi and Yummy Idea LLP, Ghaziabad to develop a long and fruitful relationship between the industry and the academia. It is therefore understood and agreed that neither institution wishes to be legally bound by the Memorandum but may explore the possibility of entering into formal arrangements in the future in terms of mutual discussions.

The court jurisdiction for all intents will be at New Delhi, though the Memorandum implies no obligation including financial, on either institution/Party herein, and either side can pull out of the MOU at any time by giving a written intimation to the other party.

IN WITNESS WHEREOF the parties here to have here unto set and subscribed their respective hands the day and year first here in above written.

BCIHMCT, New Delhi

Signature

Name:

Authorized Signatory Designation:

Date: 17/06/2021

Yummy Idea LLP, Ghaziabad

Signature

Name: Tushar Garg

Authorized Signatory Designation: Co-founder

Date: 17/06/2021

MEMORANDUM OF UNDERSTANDING

This AGREEMENT was made and entered into on 12th Day of April, 2018 between BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (BCIHMCT), (hereinafter referred to as the "INSTITUTION" which expression shall include its successors and permitted assigns) of one part

AND

SATTVIK INDIA COUNCIL - a trust registered in India under Trust Act 1882 in year 2017 and having its registered office at B 3/1 Park Drive DLF Phase V, Gurugram -122018 (Haryana) (hereinafter referred to as "ASSOCIATE" which expression shall include its successors and permitted assigns) of the other part.

SCOPE

WHEREAS The ASSOCIATE and INSTITUTION will be jointly engaged in providing training, skill development, consultation and have strength in development and delivery, innovations and marketing of process certification trainings etc. particularly in the areas of Food Production, Process Certification and upliftment of MSME sectors. Whereas The ASSOCIATE to establish an effective relationship in the larger interest of the sector and promote the cause of FOOD QUALITY MANAGEMENT THROUGH PROCESS CERTIFICATION in industries, industrial kitchens and Agriculture.

AND

WHEREAS the INSTITUTION is a premier professional Institute, devoted to the advancement of Hotel Management and Catering Technology, has agreed for this mutual association.

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MEMORANDUM OF UNDERSTANDING

BETWEEN

BANARASIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT, NEW DELHI

AND

COMPANY

This Memorandum of Understanding Agreement made and entered into on this Chandiwala Estate Kalkaji 1st day of August ,2017 between Banarasidas Chandiwala Institute of Hotel Management, Okhla Industrial Area , New Delhi (hereinafter called BCIHMCT), an institute of national importance established by SBSSTS Kalkaji , New Delhi and Tiffin Chefs Hospitality Private Limited (hereinafter called " COMPANY " which expression shall include their heirs successors, legal representative and assigns of the first part / second part with its registered office at 88/4, Adchini, Aurobindo Marg, New Delhi -110016.

1. OBJECTIVES OF THE MOU

The objective of this Memorandum of Understanding is:
a. to promote interaction between BCIHM and COMPANY in mutually beneficial areas
b. to provide a formal basis for initiating interaction between BCIHM and COMPANY
c. to give mutual recognition to representation in Start-up and Entrepreneurial schemes of Govtt of India and bodies of allegiance in relevant industry representations.

2. PROPOSED MODES OF COLLABORATION

BCIHM and COMPANY propose to collaborate in Start-up brand SMILEE through

a. Mentoring from BCIHM experts/leadership to COMPANY on requirement mutually agreed and guide in technical assistance with Knowledge base
b. Enabling Base Kitchen projects with Detailed project Scope, plan and expert guidance of execution
c. Enable Menu Planning, Nutritional Mapping, Recipe Development and standardization and expert guidance from time to time as per mutual agreed needs on Project SMILEE
d. Enable and partner in establishing principles of Child and Adult Nutritional guidelines, HACCAP, FSSAI, SNF and Global Norms of WHO into Food and Beverage production and handling
e. Company will sponsor eligible employees of COMPANY for doing Hotel Management Degree. The eligibility criteria for selection will be as per norms of BCIHM.
f. Company will sponsor R&D projects, which may be carried out wholly at BCIHM or at premises of COMPANY or partly at BCIHM and partly at COMPANY.
g. Company will sponsor the Training of COMPANY personnel through Continuinous Educational Programmes conducted by BCIHM in areas of interest to COMPANY
h. Company would enable the students and faculty, unhindered certified access to the facility for training and development of On-job skills.
i. Awareness and calibration Workshops for healthy meals and food in various institutions will be done ++++with mutual collaboration.
j. All and Any other appropriate mode of interaction agreed upon between BCIHM and COMPANY hereon.

Each of the above modes of interaction will be initiated by entering into a separate agreement between the two parties.

The form of any of the said Research and Development Program (hereinafter referred to as "Research Program") will be subject to a separate Research Agreement entered into by the Parties but may also include the following:

a. **In their own existing facilities** - The performance of research individually by each Party or concurrently by both Parties in mixed groups at their own facilities with regular exchanges of results.

b. **In a separate research and development facility** - The performance of research by the technical personnel of both Parties working together in the facilities of one Party or in mixed groups at the facilities supported/ sponsored by either Party.

c. **Third parties** - The performance of research by the Parties together with one or more third parties.

4. TECHNICAL AREAS OF COLLABORATION

The principal technical areas of collaboration between BCIHM and COMPANY will be as set out in Annexure A.

5. AGREEMENTS FOR RESEARCH COLLABORATION

Each research collaboration undertaken by the parties hereunder shall be initiated by the signing of a separate research agreement between the parties, which will describe in detail:

a. the nature, scope and schedule of the research collaboration.

b. the form of the research collaboration.

c. the estimated cost of the research collaboration together with the amount of funding, if any, to be received from third parties.

d. the treatment of intellectual property and data rights, including patents, industrial design registration, copyrights and all other proprietary information (including innovations not patented, designs not registered etc.) which result from the research collaboration or which belong to a party and are used in research collaboration

e. Guidelines of FSSAI, WHO, for nutritional and dietary to be followed

f. other provisions as may be mutually agreed upon, including provisions covering the consequences of default or termination by a participant, term, arbitration of disputes and applicable law

6. CONFIDENTIALITY

a. During and for a period of three years from the date of disclosure, each party agrees to consider as confidential all information disclosed by the other party in written or tangible form or, if orally disclosed confirmed in writing within thirty days of disclosure and identified as confidential by the disclosing party.

b. The obligations above shall not extend to any confidential information for which the receiving party can prove that this information:

   - is in the public domain at the time of disclosure or comes within the public domain without fault of the receiving party.

   - is already known or become known to the receiving party

   - is received from a third party having no obligations of confidentiality to the disclosing party.

   - is independently developed by the receiving party; or

   - is required to be disclosed by law or court order.

7. NON-EXCLUSIVITY

The relationship of the parties under this MOU shall be nonexclusive and both parties, including their affiliates, subsidiaries and divisions, are free to pursue other agreements or collaborations of any kind. However, when entering into a particular research agreement, the participants may agree to limit each party's right to collaborate with others on that subject.

8. TERMS AND TERMINATION

8. TERMS AND TERMINATION

This MOU, unless extended by mutual written agreement of the parties, shall expire 3 years after the effective date specified in the opening paragraph. This MOU may be amended or terminated earlier by mutual written agreement of the parties at any time. Either party shall have the right to unilaterally terminate this MOU upon 60 days prior written notice to the other party. However, no such early termination of this MOU, whether mutual or unilateral, shall affect the obligations of the participants under any Research Agreement, Confidentiality clause as referenced in clause 6 above, or any other agreement entered into pursuant to this MOU, which obligations shall survive any such termination.

9. RELATIONSHIP

Nothing in this MOU shall be construed to make either party a partner, an agent or legal representative of the other for any purpose.

10. ASSIGNMENT

It is understood by the Parties herein this MOU is based on the professional competence and expertise of each party and hence neither Party shall transfer or assign this Agreement, or rights or obligations arising hereunder, either wholly or in part, to any third party.

11. COSTS OF THE MOU

Each Party shall bear the respective costs of carrying out the obligations under this MOU.

12. SIGNED IN DUPLICATE

This MOU is executed in duplicate with each copy being an official version of the Agreement and having equal legal validity.

BY SIGNING BELOW, the parties, acting by their duly authorized officers, have caused this Memorandum of Understanding to be executed, effective as of the day and year first above written.

On behalf of

On behalf of

Tiffin Chefs Hospitality Pvt. Ltd
New **TIFFIN CHEFS HOSPITALITY PVT. LTD.**

Banarsidas Chandiwala Institute of
Hotel Management, New Delhi

By   Ms. Upanita **Authorized Signatory**

By   Dr. Bhupesh Kumar   DR. BHUPESH KUMAR

Title   Director

Title   Banarsidas Chandiwala Institute of
Hotel Management &

Date : 01/08/2017

Date   01/08/2017

Witness:

1. Rabindra Rai

2. Biswajit Mandal

Witness:

1. (PRADEEP GUPTA)

2. (GAUTAM CHATTERJEE)

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URL and Financepeer Login credentials for Banarsidas Chandiwala Institute of Hotel Management & Catering Technology

Thu, Oct 7, 2021 at 2:09 PM

Arya Rajan <arya.rajan@financepeer.co>
To: arvind@bcihmct.ac.in
Cc: director@bcihmct.ac.in, Deepesh Divakaran <deepesh.divakaran@financepeer.co>, Gourav Khare <gourav.khare@financepeer.co>, Saurabh Mahapatra <saurabh.mahapatra@financepeer.co>, Deepika Verma <deepika.verma@financepeer.co>

Dear Ma'am / Sir ,

Greetings of the day.

We are pleased to inform you that we have deployed our CRM, Office and Academic Module of proCampuz in Banarsidas Chandiwala Institute of Hotel Management & Catering Technology. Please find the below shared login link for your reference.

Office Link : https://banarsidas.procampuz.com/

Academic Link : http://banarsidas.academic.procampuz.com/

Please find the attached Login Credentials. Please note that we will be sharing the CRM credentials by tomorrow (08/10/2021) ,EOD.

Thank you. Regards

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Arya Rajan
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FINANCEPEER

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f in ⅋ ◎

Credentials_Banarsidas.xlsx
30K

Date: 31.08.2021

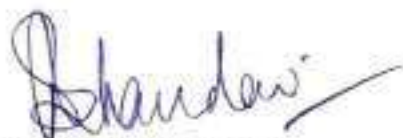## Partnership for ERP by Procampuz, Financepeer

Banarsidas Chandiwala Institute of Hotel Management & Catering Technology will be signing a MoU with Procampuz , crafted by Gatikk Technologies.

This ERP would also sync all Session plans, lesson plans, faculty reports, practical observation sheets maintained by the teachers and also the assignments, class works, notes, attendance and grades at one place enhancing academic experience of students and teachers at one place. In a post Covid scenario wherein students are relying completely on gadget based e-learning this software would provide instant notifications to all logged in devices for activities, announcements and attendance for both students and faculties. Thus, the MoU will help to provide for a more engaging and responsive academic scenario both for the students and the faculty of the Institute.

This MOU is at-will and may be modified by mutual consent of authorized officials from listed partners. This MOU shall become effective upon signature by the authorized officials from the (list partners) and will remain in effect until modified or terminated by any one of the partners by mutual consent.

First Year Cost / User / Year Cost includes training, support, handholding, and initial customization which are show stoppers will be nil. We will see the outcomes and utilities before continuing for the second year.

This is being submitted for your kind information and approval.

R. K BHANDARI
PRINCIPAL

Honourable Treasurer 31|8|21
SBCSSTS

Faculty Development Programme on ERP by Procampuz , Financepeer

The education industry is one that has tremendous socio-economic impact and ramifications. It is therefore essential to ensure that the cogs of the education system run smoothly and function well. Faculty development programs are designed to update the knowledge and skill of key players of the education system, namely the teachers, to enable them to create meaningful and relevant discourses for their wards.

With developments in technology taking over every field of activity in the world it is no surprise that the education industry also relies on the same for efficient functioning. ERP (Enterprise Resource Planning)is one such technological tool that helps in streamlining operations of the educational sector, integrating academics, administration, accounting, transportation and other departments of an educational institution and automating operations by letting the management take a bird's eye view of all activities and progress . It also helps tointegratethe whole system within the institute and facilitatesprocessing and storing of error free data, thereby leading to enhancedefficiency.

A faculty development programme was conducted by **Ms DeepikaVerma** – Regional Sales Manager at Financeceeper. The FDP aimed at explaining how a tedious task of maintaining integrated recordscan be streamlinedby resorting toan all-automated process by employing software for the same.

In order to seamlessly integrate all key processes of the institute from academic to financial and from administrative to commuting, dedicated to manage activities of the campus, efficient student management and streamline student – teacher engagement,BanarsidasChandiwala Institute of Hotel Management & Catering Technology will be signing aMoU with***Procampuz , crafted by Gatikk Technologies.***

This would not only assist in academic enhancement but will also enhance and provide a tool towards easing placements and help in networking with the leading organisations and brands. Procampuz has a pre-set data base of over 10,000 companies in addition to having features like mock aptitude tests and placement schedule records.

This ERP would also sync all Session plans, lesson plans, faculty reports, practical observation sheets maintained by the teachers and also the assignments, class works,notes, attendance and grades at one place enhancing academic experience of students and teachers at one place. In a post Covidscenario wherein students are relying completely on gadget based e-learning this software would provide instant notifications to all logged in devices for activities, announcements and attendance for both students and faculties. Thus, the MoU will help to provide for a more engaging and responsive academic scenario both for the students and the faculty of the Institute

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PREPARED FOR

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

CAMPUS SUITE PROPOSAL / MOU

Your Students Deserve an Exceptional Education Experience.

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C. ..... Smith
President

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For Financepeer

FINANCEPEER

For BCIHMCT, Kalkaji Delhi-19

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For BCIHMCT, Kalkaji Delhi-19

Statement of
Confidentiality

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For BCIHMCT, Kalkaji Delhi-19

ABOUT US

Financepeer is a Google incubated and Forbes acclaimed Company specializing in Fee Financing for Domestic courses and Study Abroad. Financepeer supports students, parents and educational institutions by providing Low-Cost Monthly EMI fee payment options making fee payment Easy, Hassle-Free and Affordable.

OBJECTIVE

The objective of this document to submit the proposal for the usage of End to End fully customizable Campus Management platform for For **BCIHMCT, Kalkaji Delhi-19**. This document also explains the solution offerings and corresponding action plan to be taken. The sole purpose of the proCampuz platform is to accelerate the operational efficiency of the Campus along with improving the reporting and productivity of stakeholders on the Campus.

CHALLENGES

As per our analysis and research, we hereby list out the major 10 Current operational Challenges in terms of technology Adoption on the campus.

1. Multiple vendors to Manage the Operations
2. Every Department function as an isolated Island
3. Low Return on Investments (ROI)
4. No predictive platform
5. Not built as per the expectation of Academies
6. Rigid Platforms / Lack of Customization capability
7. Non-availability of Student performance on a single dashboard
8. Missing links in Communication between stakeholders
9. No options to track faculty performance in the true sense
10. Huge time is taken to implement the application

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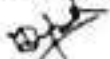
SOLUTIONS – ABOUT proCampuz

proCampuz was crafted with care for education Principals, HOD, Teachers, Placement Officers, HR, and administrators to help them save time, organize the campus activities, and improve communication with students, parents, and alumni.

proCampuz: Making Campus without boundaries

- The current education system in India is transforming itself and adopting an outcome-based result-oriented analysis which is a shift from the traditional system of marks and grade.
- Although marks and grades are important, they can never be the tool to determine if the student can do good in the future.
- Indian Education System have started adopting the concept of an outcome-based rating system which can be used to measure the students as well as teachers' performance.
- There seems to be only a handful of the well-equipped and robust system existing.
- A single platform assisting and engaging Students, parents, faculties, HOD, Principal, and Management are rare to be seen.

End to End dedicated dashboard for Each Stakeholder

- **Management team** – Real-time centralized and organized data helps in taking decisive measures.
- **Principal** – Integrated dashboards & detailed reports for effective operational management.
- Head of Department – Plan, measure, and enhance the performance of the department.
- **Faculty** – Automates non-academic tasks and focuses on student engagement and participation. Tracks Journals, Consultancy, and Conferences for teachers.
- **Student** – Manage the academic life cycle of a student.
- **Alumni** - Providing with unique connection, networking analytics, and explore new opportunities.
- **Parent** – Engaging the parent through the complete life cycle of a student on the campus.
- **Accreditation Manager** – Measure, Analyze, and accelerate your accreditation process.
- **Placement Officer** – Bridges the gap between Academics and Corporates.
- **Admission Coordinator** – Making student on-boarding smart and smooth.
- **Human Resource** – Building and managing staff performance metrics and payouts.

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Campus Suite
Proposal

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- **Training Coordinator**– Building student skills and abilities.

- **Exam Coordinator** – Manage, regulate, and Evaluate University and Internal Exams. Automates Hall tickets, seat arrangements, Invigilators, and time table.
- **Account Manager** – Keep track of all incomes including Fees and set reminders for all pending payments.
- **Transportation Manager** – Track your vehicle's position as well as critical dates. Automate the bus passes and process flow.

Modules in proCampuz

CRM Module

Admission

Module

Outcome-Based Learning Management System (LMS) with

Integrated Contents Office Management

Human Resource

Management

Infrastructure Module

Exam Management

Accreditation

Management

Transportation

Management Alumni

Management

Hostel

Management

Library

Management

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Benefits of proCampuz

Rule-based, Customized, Automated, curriculum planning and execution as per OBE/NBA/NAAC/ABTE/ AMBA/ EQUIS/ AASCB

Create and manage the course plan for a semester or complete Academics with our simple planning tools. Now never miss a deadline on the Campus. Also, sync the course plan with the student's and parent's mobile and desktop.

Prepare a non-overlapping classroom schedule in minutes

Sync all your Critical Dates and Events into a Smart Calendar. HOD can auto-generate the Time table with a single click. proCampuz will automatically allocate hours as per the availability and set the priority of the faculty.

Easy onboarding of Students

On-board students with a simple method like Secret code on-boarding, Import Dynamic excel, or Simple Interfaces.

Consolidated real-time metrics and drill down

Get the complete updates about the Campus with a single click. Drill down the various measures covering all dimensions like Pass Rate, Average CGPA, Placement, Back Papers, Rank List, Attendance, Fees, Income, Expenses, Parent Engagements, etc.

Flipped Classroom: Instant sharing of study materials

Empower your classroom with practical activities, as proCampuz allows us to share the videos, notes, presentations, etc. through social media so that students can refer later.

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Mark your attendance on the go

Faculty can take the smartphone to class to mark the attendance through the proCampuz mobile app. The attendance will be automatically synced with Cloud.

Sync all your schedules, events, and tasks with Google and your Smartphone

All the Schedules like Festivals, Seminars, Time Table, and Meetings are automatically synced with the Google Calendar.

Know your workload and balance your semester and syllabus.

A single view on the faculty wise workload and analyze the load balance of the college or department. Predict the syllabus completion and balance your time table accordingly.

Computing grades in line with university norms

proCampuz manages and maintains the marks and grades of the Students. Auto calculation of grades and back papers.

360° Evaluation of Faculty

Evaluate, Analyze, and improve the performance of each faculty in the campus by measuring various Key performance Indexes like Performances, Conferences, Project, Consultancies, Journals, Subject Performances, Regularity, etc.

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Salary calculation in line with Government/University/ College norms.

Link Teacher's performance with Academic outcomes, regularity, and also as per respective norms. Compute salary and sync with bank accounts.

Student Portfolio: Student Demographics detail   Activity Performance

proCampuz automatically generates the student profile, behavior, outcomes, probability numbers as per the activity of the student on the campus. With big data technology, the system can predict student's outcomes in the future examination.

Step by step guide to Accreditations and adhering to Global Standards

proCampuz Accreditation module is a smart tool to ensure the campus gets accredited. It tracks, manages, and inform the stakeholders about the critical areas. It also recommends the action to be taken to increase the Accreditation score.

Curriculum scheduling and execution

Teachers can create the course plan as per the time table. The principal/director can create an ideal path for the completion of the course and map the same performance/ progress of the teacher.

Social Networking under one umbrella.

Inbuilt social media for Campus, Inbox, and assignment management to ensure all are connected and engaged.

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Connect to your Alumni, leverage them in bringing

opportunities

Alumni can post jobs, participate in forums with Students and the campus can ensure they never miss any Alumni updates.

Create online polls, assignments and Quizzes

Flexible survey creation tools. Can be used for polls, feedbacks, Assignments, and Online Examination.

COMMITMENT FROM CLIENT

1. Data need to be provided by the client in the prescribed format.
2. Sufficient Internet bandwidth to ensure the application runs smoothly on campus.
3. Attendance of Staff during Knowledge handholding or training.
4. Follow Service Level Agreements for support services.
5. On-time payments to ensure application runs as expected.

SERVICE LEVEL PROCESS

The purpose of this Service Level Agreement (SLA) is to identify the basic services, and any agreed- upon optional services, to be provided by FINANCEPEER regarding proCampuz End to End Suite.

Hosting of Application

- FINANCEPEER will host the proCampuz Suite through Secure Cloud Architecture.
- Client users will access the application through the internet.
- The client must ensure the necessary internet bandwidth speed to ensure the smooth functioning of application on the Cloud.
- FINANCEPEER will ensure uptime, Server bandwidth, user response time, speed, and accessibility of proCampuz End to End Suite provided internet bandwidth availability of users.

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- The client must determine and acquire the domain name through which proCampuz End to End Suite needs to be accessed. By default, we will map the application to a specified subdomain mapped to www.procampuz.com.
- Access to the platform will be automatically blocked upon non-payments for the agreed payments as and when raised within 15 workings of raising the invoice.

Any Requirement Gaps in Application

1. Any global changes triggered due to regulatory requirements or amendments will be done completely free of cost.
2. Any other gaps which are categorized as specific requirements of Client will be converted to logical document and will be developed as per required. The cost of development will be decided as per mentioned later in this document and as per agreed between Client and FINANCEPEER.

Appointment of Account Manager

1. A Non dedicated Account Manager from FINANCEPEER will be appointed stationed at our head office for 1 year starting from the initiation of the project.
2. The Account Manager will be responsible for the following activities:
   - Training
   - Implementation
   - Installation
   - Understand Business Process
   - Point of Contact with the support team at our office.
   - Manage the issues list.
   - Close the issues.
   - Sign off the process as expected by the business users.
   - Ensure users are happy with the proCampuz End to End Suite features.

Service Performance

This section describes how the FINANCEPEER team will monitor or track and report on performance. The FINANCEPEER team must perform according to predefined and measurable metrics.

Performance Metric	Description
Response Time	The response time for accessing any features of Application on Cloud will be kept at the highest performance.
Throughput	This metric defines the rate that data is delivered to the client devices. The client must ensure the internet speed of 10 Mbps or

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ESTATE
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Performance Metric	Description
	above for the usage of proCampuz End to End Suite in the Campus for better throughput. Also, the user will be able to access the application anytime and anywhere through any modern browser on any device.
Customer Support	This metric includes the typical help desk problem reporting and problem resolution guarantees based on severity level. Severity level and response and resolution times are assigned according to their impact on users. The acceptable response time and resolution time are negotiated between the FINANCEPEER and Client.

Severity Level	Response Time	Resolution Time
1	30 minutes	60 minutes
2	60 minutes	4 hours
3	3 hours	2 days
4	1 day	1 week

Performance Metric	Description
Availability	The application will be available 99% of the time, 7 days a week, 24 hours per day. Please note: During patch release, the application will be closed/slowed in response for accessing and will be informed to the client in advance. The technology team will try to release the patches only during non-working hours except for severity level 1 or 2 issues.
Issue Recording Methods	FINANCEPEER team will open an online issue management system dedicatedly for users where the issues will be recorded. Users can log the issues into the portal (Which will generate the ticket number) and the first level communication will be done through the portal. FINANCEPEER team will not entertain any issues without the respective ticket number.

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ESTATE
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TIMELINE

Need to be discussed and finalized once the proposal is approved. Can be discussed if needed as per the convenience of the client and also level of customization that may be needed in the application.

Please Note: Installation for the basic Application will be finished within 2 weeks of confirmation of Purchase Order.

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Delivery Model

Cross-Platform with the flexible delivery model

proCampuz can be accessed from anywhere and on any device. proCampuz can be accessed through Desktop, Laptop, or Mobile. proCampuz application can be accessed through our secure cloud.

Data Migration of Legacy and existing Data

Data Management is our Responsibility and not yours!!!

- We have a dedicated team who will handle your data migration.
- College does not have to worry about data management and will be handled by our expert team
- We don't charge separately for Data migration.

Duration of MOU / Proposal

a) This MOU is at-will and may be modified by mutual consent of authorized officials from listed partners.

b) This MOU shall become effective upon signature by the authorized officials from the (list partners) and will remain in effect until modified or terminated by any one of the partners by mutual consent.

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Privacy and Security of Data

This is in terms of the usage of our platforms by **BCIHMCT , Kalkaji Delhi-19** on our cloud Server. This letter is an undertaking from Financepeer to ensure data Integrity, Privacy and Availability.

All the data of **BCIHMCT , Kalkaji Delhi-19** resided on our cloud server belongs to the college and will be College property. Financepeer will be liable to college at any point in time to return the data in the specified formats.

We will also ensure Data Privacy, Security and ensure 'no sharing policy' of the data with any third party without the written consent of **BCIHMCT , Kalkaji Delhi-19.**

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For BCIHMCT, Kalkaji Delhi-19

FINANCIALS

Our company follows a very transparent, efficient, affordable, liberal, and easy to understand the policy in terms of the financial cost charged for our product offerings. Our prices are balanced between providing excellent services, quality products, and assuring affordable prices to clients.

User Based Cost	Per Month / User
First Year Cost / User / Year Cost includes training, support, handholding, and initial customization which are show stoppers.	₹ 0.00
Second Year Onwards* Dedicated Support, Dedicated Account Manager, Documentation of Requirement and Application Continuation Cloud Cost.	₹ ~~16.00~~ 1500

Module	Per Month / Student
CRM Module	₹ 2.00
Admission Module	₹ 2.00
Office Management	₹ 2.00
Human Resources Management	₹ 2.00
Infrastructure Module	₹ 2.00
Exam Management	₹ ~~2.00~~ 1.00
Accreditation Management	₹ 2.00
Alumni Management	₹ 1.00
Library Management	₹ 1.00
Total	₹ ~~16.00~~ 15.00 per student per month 15 Rs.

* Applicable till Academic 2023 – 2024. Post that, the rates may be revised as per the market conditions and as agreed between the client and FINANCEPEER.

* All the above rates are exclusive of applicable taxes. The tax component will be added to the final invoice. Logins will be unlimited to all stakeholders as mentioned in this document.

Conditions in financials

Campus Suite
Proposal

1. All charges need to be paid as per decided (Between Financepeer and BCIHMCT) in the PO issued by Institute.

2. Payment terms will be discussed before issuing purchase order by BCIHMCT.

3. Once the basic module is installed, the team from the client and FINANCEPEER will decide the list of features required to be customized and as approved. All customization will be valid and done within one year from the date of signing the MOU.

4. All payments need to be done digitally into a designated legal company account. All bills will be raised under the Invoice issued under QPIC Solutions Private Limited. QPIC Solutions Private Limited is fully owned company of Financepeer.

5. No cash transactions are allowed.

6. Receipt will be generated once payment is credited to our account.

7. Any dispute in regards to payment should be raised with our Accounts Department.

8. Any client visit, if any will be capped at 3 visits per year as per the above-agreed rates as per situation of COVID-19 and other scenarios. Otherwise, services will be provided online or through the remote.

9. Any further visits will be charged at Rs. 3000/- Per Man Day.

10. Customization cost as per agreed between FINANCEPEER and Client will be at Rs. 3500/- Per Man Day. All customization in the first year will be done without

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any cost.

For Financepeer

For BCIHMCT, Kalkaji Delhi-19

11. Legal designated Company Account will be provided in the Invoice for financial transactions.

CONCLUSIONS

Thank you for the opportunity to present you with our response. We believe that the solution herein meets all your requirements and will assist your organization in achieving its objectives. We welcome any questions you may have regarding this proposal and we look forward to working closely with your team to make this initiative a great success.

Agreement Signatures

For Banarsidas Chandiwala Institute of Hotel Management & Catering Technology,

Chandiwala Estate,
Maa Anandmai Marg,
Kalkaji, Delhi - 19

For QPIC SOLUTIONS P (LTD)

Fully Owned Company of
Financepeer QPIC Solutions
Private Limited, Maria Agora,
First Floor, Irinjalakuda, Thrissur,
Kerala, India – 680 121
Ph: +91 8086015111

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For Financepeer

For BCIHMCT, Kalkaji Delhi-19

0631— 222171
0631— 220049

MEMORANDUM OF UNDERSTANDING
between
MAGADH UNIVERSITY, BODH GAYA
and
B.D. CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, DELHI

This memorandum of understanding is being signed between Magadh University, Bodh Gaya and B. D. Chandiwala Institute of Hotel Management and Catering Technology, Kalkaji, Delhi on __1__ day of __2017__, 2007 at Delhi. Magadh University, Bodh Gaya the largest university of Bihar has recently launched college of Hotel Hoslitality and Tourism Management (hereinafter called CHHTM) on its campus at Bodh Gaya and B. D. Chandiwala Institute of Hotel Management and Catering Technology (hereinafter called BCIHMCT), Kalkaji, Delhi is a leading institution imparting training and education in Hotel Management and Catering Technology. Recognising the potentialities of CHHTM of attaining global standards, these two institutions have reached an agreement on implementing EXCHANGE PROGRAMME and on CONTINUING COOPERATIONS.

These two agree on the following points for furtherance of quality education in Hotel Management and Catering Technology :

A. FACULTY EXCHANGE

1. BCIHMCT will provide the services of its faculty members to CHHTM from time to time depending on the circumstances and availability, to help in quality control and acquisition of infrastructure at CHHTM. This will enable CHHTM in getting the advantage of expertise of BCIHMCT.

2. CHHTM shall pay the traveling expenses on actuals and an honorarium of not less than Rs. 500/- per day to the visiting faculty. CHHTM will provide accommodation to such faculty on the campus in its guest house or good hotel.

3. The faculty members of BCIHMCT shall be visiting CHHTM and those of CHHTM shall visit BCIHMCT for shorter periods of less than one week on mutual permissions of the management committee of the two institutions. During such periods the salary shall be payable by the parent institution but the local hospitality will have to be borne by the host institutions. Such exchanges will facilitate exchange of academic ideas between the academic staff of the two institutions and will help in upgrading the teaching and in formulating new short term courses etc. from time to time.

B. STUDENT EXCHANGE

1. The two institutions agree on exchange of small batches of students. Students of one institution shall visit the other institution and shall attend its classes for short periods without paying anything extra on mutually agreed dates between the Directors/Principals of the two colleges/institutes. The size of the batches shall also be on mutually agreed basis. Normally, the best students will be selected on some rationale in a session for such exchange programme aimed at increasing the exposure level in the field.

2. The students of BCIHMCT will be provided discounts and easier access to other courses offered by Magadh University from time to time (e.g. courses offered by Academy of Foreign Languages, Buddhist Studies etc.). The students however shall be governed by the acts, statutes and regulations of Magadh University for appearing at the university examinations, if any (applicable from time to time).

C. PROFESSIONAL EXCHANGE

1. CHHTM will cooperate with BCIHMCT in arranging national/regional competitions aimed at enhancing professional skills of students in this field.

2. The two institutions shall help students of each other in industrial training & placement.

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ALL INDIA KOREAN CULINARY CHALLENGE 2021

한국문화원
Korean Cultural Centre

ORGANISED BY

KOREAN CULTURAL CENTRE INDIA & BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(New Delhi)

HOW TO PARTICIPATE

Make your Korean or innovative fusion with Indian cuisine culinary cooking video and send us email along with registration details

ELIGIBILITY

The competition is open to Indian national with no age barrier and one can participate in any of the following two categories

1. Professional (HM and Culinary School Students included)
2. Non-Professional

LAST DATE TO SUBMIT THE VIDEOS

20th NOV 21

registerkccindia@gmail.com

PRIZE: FOR EACH CATEGORY

1st PRIZE
₹50,000
+ LG REFRIGERATOR
(GC-B247SLUV)

2nd PRIZE
₹30,000
+ LG DISHWASHER
(DFB42FP)

3rd PRIZE
₹15,000
+ LG WATER PURIFIER
(WHD71RB4RP)

Sponsored by **LG** Life's Good

Name of the Event: All India KOREAN Culinary Challenge 2021

Eligibility: The competition is open to Indian national with no age barrier and one can participate in any of the following two categories
1. Professional (HM and Culinary School Students included)
2. Non-Professional

Organised by: Korean Cultural Centre India and BCIHMCT, New Delhi.

Prize: For each category
First Prize 50,000 cash + LG Refrigerator(GC-B247SLUV)
Second Prize 30,000 cash + LG Dishwasher(DFB42FP)
Third Prize 15,000 cash + LG Water Purifier(WHD71RB4RP)

How to participate
Make your Korean or innovative fusion with Indian cuisine culinary cooking video and send us email along with registration details(form attached below),
registerkccindia@gmail.com

Dates to remember:
Last date to submit the videos: 20th Nov 21
Shortlisting of Best 20 videos: 23rd Nov 21
Final count of like and views: 4th Dec 21
Final physical round @ BCIHMCT: 11th Dec 21

Terms and Conditions:
- No participation fee for entering the contest and all participants would be awardedcertificates through courier or hand-delivered to the respective address.
- Participants have to share a video of eight minutes (maximum) demonstrating thepresentation of any Korean dish.
- Substitution of ingredients is permitted.
- Video to be shared on KCCI email IDregisterkccindia@gmail.com latest by 20th November evening.
- The best 20 would be uploaded on Facebook and Instagram page on 23th Nov 2021.
- The final count of likes and views are counted till 4th Dec 2021 and the best five in each category would be invited for the final physical round on 11th Dec 2021(Saturday) to contest for the first, second and third position in each category to beheld at BCIHMCT (BTK kitchen) for the contest of 1 hours and 10 minutes pre-eventbriefing by the chief coordinator from BCIHMCT.
- Each participant would be assisted by 1 BCIHMCT student and allocated 1 table wellequipped with basic kitchen utensils and gas range.
- Ingredients required by the final participants to be indented earlier and communicatedto the event coordinator from BCIHMCT, so that it may be arranged and procured inadvance.
- Presentation of dishes and judgement to be held at BCIHMCT.
- The award and closing ceremony along with the cultural events would be held at

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BCIHMCT auditorium on 11 th Dec 2021, followed by Korean buffet dinner with selected participants and invited guests.

Evaluation(Judge) Criteria
- Authenticity(recipe, ingredient, etc.)
- Creativity
- Performance
- Cooking skills
- Final dish demonstration
- Etc.

Contact for Enquiry:
Chef RanojitKundu (Event Coordinator) Email - kundu@bcihmct.ac.in
Korean Cultural Centre India – info@koreanculture.in

Registration Form for
All India Korean Culinary Challenge 2021

Email:
Name:
Date of Birth (DD/MM/YYYY):
Gender (Male/Female):
Category (Professional/Non-Professional):
Address :
College
Organization
Residential
Mobile Number:
Alternate Mobile Number:
Name of the dish:
Small description of the dish:

[Korean Cultural Centre India Press Release]

Listing Details:

Name of Event : All India Korean Culinary Challenge 2021

Event Schedule
- 1st round(online) : 9th Nov. to 20th Nov. 2021
- 2nd round(online) : 23rd Nov. to 4th Dec. 2021
- Final round(offline) : 11th Dec. 2021 at BCIHMCT premises

Award Ceremony : 11th December 2021

Organizer(s) : Korean Cultural Centre India and Banarsidas Chandiwala Institute of Hotel Management, New Delhi

Sponsored by : LG Electronics India

Korea-India Food Culture Festival,
## All India Korean Culinary Challenge 2021

- **Korean Cultural Centre India, Banarsidas Chandiwala Institute of Hotel Management, New Delhi presents**
- **Hybrid event(On & Off-line mixed up event), Professionals & Open to all**
- **Food Culture Festival(final round of competition, award ceremony along with cultural events related to BTS, The Squid Game)**

2nd All India Korean Culinary Challenge is being organized by**Korean Cultural Centre India** and**Banarsidas Chandiwala Institute of Hotel Management, New Delhi.** This year, the event will be held in **hybrid manner, online and offline mixed up,** and the category also will be divided into professional(Hotel management & Culinary School Students included) and open to all.

Participants are requested to send their **own cooking video of any one Korean culinary** of their choice by using **authentic recipe or innovative fusion with Indian cuisine.** The last day to submit the video is 20th November 2021 to registerkccindia@gmail.com. The faculty staffs including head of department professor from **BCIHMCT will judge** and shortlist the best 20 videos based on the criteria, **creativity, performance, authenticity(recipe, ingredient, etc.), cooking skills, final dish demonstration, video editing, etc.**

The 2nd **round** will be held with the selected**best 20 videos**based on **the number of views and likes**on two hosts' **SNS channels** from 23rd Nov to 4th Dec, 2021. This system is designed for including **netizens' participation and the importance of public opinions and trends.** Whoever or wherever in India will be selected as finalists each 5 in two categories, so total **10 finalists will be invited to Delhi on 11th Dec** for the final round of competition.

The final, 3rd round will be held in **offline event,** the real cooking and demonstration in BCIHMCT premises. The one of the best institute of Hotel Management & Catering in India, BCIHM will provide its kitchens, reception hall, and even assistant students to the
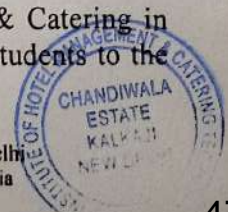
finalists for their best performances. The professional judges will watch and evaluate all processes and results of each participants` cooking on the day.

The result award ceremony will be held on that day at the auditorium of BCIHM along with all Korean cultural experience programs including **Korean authentic food reception** and marvellous performance, **Taekwondo demonstration** consisting of Korean martial art`s refined demonstration and its dance on K-Pop songs like BTS. Korean Cultural Centre India confirmed there will be various contents of Korean cultural experience on that day including **'the Squid Game' play sets**(Dalgona, Marble, Tug of war, etc.).

Young Lak Kim-MD, LG Electronics India said, "Food is an integral part of Indian & Korean culture. At LG Electronics we have an extensive range of Refrigerators which helps in storage of food while maintaining the nutrition & our range of microwaves enables people to make scrumptious food in a healthy way. We are delighted to be part of this prestigious event & wish all participants best of luck. I would also like to applaud Korean Cultural Centre for organizing this event, this is an excellent way to create awareness about Korean food in India."

Hwang Il-yong, director of Korean Cultural Centre India said, "Very glad and excited to see Indian cooks` creative challenges, new experiments through Korea-India cuisines. I am very grateful to BCIHM, their hospitality and willingness for this event in a row. Thanks to them, we can create and see another phase of glocalization in our food culture. Korean food generated by Indian can not be limited as just 'copied Korean', it is "Indian" food and culture."

Attachment
- Event poster design
- Event guideline

BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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

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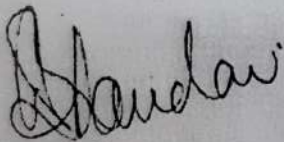
Industry Internship Support

Joining forces for a shared goal

Collaborations between Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi and Radisson Blu Paschim Vihar, New Delhi.

Both parties appreciate the need for general non-binding partnership and collaboration and exchange of ideas, in order to understand and absorb the international dimensions in an industry setting as well as trends in the higher education sector, especially in the domain of Hospitality and related areas.
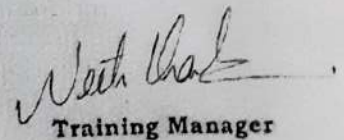
For this purpose, the two intend to explore and work continuously in the following areas:

- Strengthen various aspects of the curriculum offered at Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi drawing from the rich industry expertise.
- To provide internship opportunities to students of Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi in the broad field of Hospitality and related areas.
- Support students from Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi through real time training at Radisson Blu Paschim Vihar, New Delhi.
- Provide career options to students from Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi, who fulfil the aspirations of the emerging hospitality sector.
- Collaborate on all areas that enhance student experience and increase their readiness from an industry perspective including Case Studies, Research, Live projects etc.

Principal

BCIHMCT, New Delhi

Training Manager

Radisson Blu Paschim Vihar, New Delhi

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