



SGT UNIVERSITY

SHREE GURU GOBIND SINGH TRICENTENARY UNIVERSITY

Chandu-Budhera, Gurgaon-Badli Road, Distt. Gurgaon (Haryana)

[Established by the Haryana Act No. 8 of 2013]

FACULTY OF HOTEL & TOURISM MANAGEMENT

➤ Dean

Mr. Amit Bhatnagar

➤ *Team Members*

1. Mr. B.L. Punjabi
2. Mrs. Ambika C Nair
3. Mr. Ashok Panchal
4. Mr. Kaushal Gaur

5. Mrs. Jaslien Chhatwal
6. Mr. Harsh Upreti
7. Mr. Vivek Kumar
8. Mr Madan Lal

Status of Faculty

▶ Faculty members	=	09
▶ Non-Teaching staff	=	06
▶ Strength of Students	=	137
▶ No. of courses offered	=	03

Teaching activities

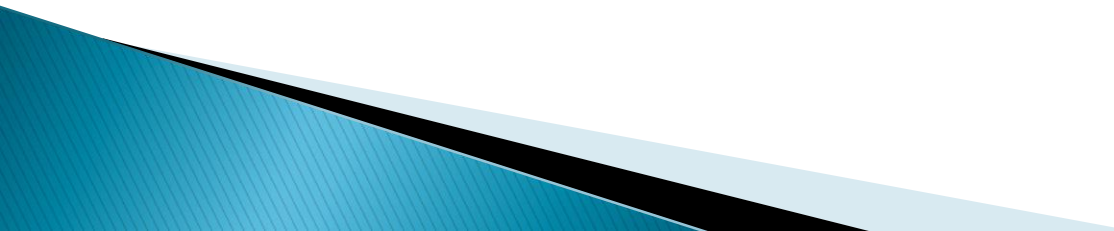
▶ No. of classes

Bachelors in Hotel Management	Total Number of Students
Semester I / II	21
Semester III / IV	67
Semester V / VI	29
Semester VII / VIII	20

Course completion status

Batch 2014–2018	Semester 8 th . 19 out of 20 students Placed / Undergoing OJT in Industry
Batch 2015–2019	Semester 6 th . Preparing to go in industry for placement / OJT. Currently Campus Placement Drive being organized for them. 19 / 29 placed with brands like Radisson, Staywell, Praxis etc. Jaypee Siddharth, Double Tree by Hilton Gurgaon & Crown Plaza Rohini are still in pipeline
Batch 2016–2020	Semester 4 th . Will take term end exams in April–May 2018
Batch 2017–2021	Semester 2 nd . Will take term end exams in April–May 2018. Will go for special summer internship for a month from 4 th to 30 th June in Hotels like Fortune Select Excalibur Gurgaon & Radisson Blu Dwarka

Teaching methodology used (percentage of each method used)

1. Role Play, Demonstration & Lab Practicals–30%
 2. Project Based Learning(PBL)–34%
 3. Student's Interactive Session(SIS)–26%
 4. Inter-Faculty(With other Faculties)–10%
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Details of Choice based credit system

Bifurcation of BHM IInd Sem Students opting for various subjects

▶ Fashion Designing & sketching	=	8
▶ Basics of Photographic	=	6
▶ Stress and Anxiety Management	=	1
▶ German	=	6
Total	=	21

Summer and winter break assignments to students

BHM Batch 2014 & 2015

- Industrial training in III Semester in Hotels in 4 Core Departments
- OJT / Final Placement in VII & VIII in Hotels in department of their choice

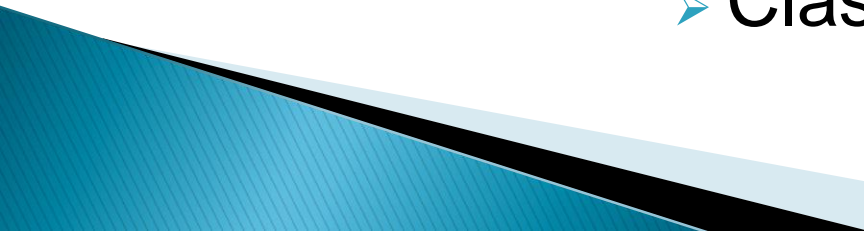
BHM Batch 2016 & 2017

- Industrial training in IV Semester in Hotels in 4 Core Departments
- Batch 2016 completed special Winter Training for 15 days after 1st semester
- Batch 2017 will be going for special Summer Training in June 2018
- OJT / Final Placement in VIII in Hotels in department of their choice

Examination and Evaluation

▶ **Formative assessment**

Certain Features:

- ▶ Hospitality Competitions
 - ▶ Out Door Caterings in 5 Star Hotels
 - ▶ Contributing to Mess & Guest House Facility of SGTU
 - ▶ Mid term tests
 - ▶ Industrial visits & Guest Lectures
 - ▶ Workshops
 - ▶ Class project evaluation
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Examination and Evaluation

Summative assessment

Certain Features

- IT reports
- Presentations
- Role Plays
- Joint Evaluation by University & Industry Experts
- Theory Examinations
- Practical Examinations & Viva-voce

Examination and Evaluation

Examination Methodology Used

Question Papers are set by Internal Examiners as per the guidelines laid in the ordinance and at the behest of the Office of Controller of Examinations.

Semester evaluation by faculty & industry.



► Analysis of results (1st Semester 2017 Batch)

S. No.	Sub.	Faculty	Total Students	Reappear	Pass	%	Excellent (A & A+)	Above Average (B & B+)	Below Average (C)
1	Food Production Foundation –I	Mr. Kaushal Gaur	24	3	21	87.50	1	15	5
2	F&B Foundation –I	Mr. B.L. Punjabi	24	3	21	87.50	1	10	10
3	Accommodation Foundations–I	Mr. Vivek Kumar	24	5	19	79.17	1	9	9
4	Front Office Foundation –I	Mr. Harsh Upreti	24	0	24	100	4	17	3
5	English/Mil Communication	Ms. Amita Bhati	24	4	20	83.33	2	17	1
6	Application of Computer	Mr. Sumit Moudgil	24	1	23	95.83	2	11	10

► Analysis of results (3rd Semester 2016 Batch)

S. No.	Sub.	Faculty	Total Students	Reappear	Pass	%	Excellent (A & A+)	Above Average (B & B+)	Below Average (C)
1	Training Report & Viva Voce	Training	79	11	68	86.08	8	60	Nil

► Analysis of results (5th Semester 2015 Batch)

S. No.	Sub.	Faculty	Total Students	Reappear	Pass	%	Excellent (A & A+)	Above Average (B & B+)	Below Average (C)
1	Food Production Management	Mr. Kaushal Gaur	29	0	29	100	1	23	5
2	F & B S Management & Control	Mr. B.L. Punjabi	29	3	26	89.66	Nil	12	17
3	Housekeeping Management	Mr. Vivek Kumar	29	1	28	96.55	12	14	3
4	Front Office Management	Mr. Harsh Upreti	29	2	27	93.10	Nil	24	5
5	French	Ms. Jalien Chhatwal	29	7	22	75.86	8	20	1

Co & Extra-curricular Activities

1	Induction Programme for 5 days	1-5 Aug 2017
2	Campus Placement by Hotel The Grand	1-Sep-17
3	Teacher's Day Celebrations	5-Sep-17
4	Industrial visit to Hotel Novotel, Pullman and Classic Diplomat	11-Sep-17
5	Orientation Program	8-Sep-17
6	Student Exchange Program with IHM Ahmedabad	17 Sept to Oct 1 2017
7	Competitions at National Youth Festival Maharishi Markandeshwar University, Mullana	10-12 Sep 2017
8	World Tourism Day Celebrations	27-Sep-17
9	Fresher's Party	17-Oct-17
10	Technofest Synergy 2017	9-11 Nov 17
11	Participation in 5th Chef Summit by International Culinary Forum in Hotel Ashoka	1-Nov-17
12	Workshop on Interview Skills by Dr Mahesh Luthiya	17-Nov-17
13	Industrial Visit to Hotel Pullman Laundry	23-Nov-17
14	Visit of Mr Carl Winston Director of the L. Robert Payne School of Hospitality & Tourism Management at San Diego State University	8-Jan-18

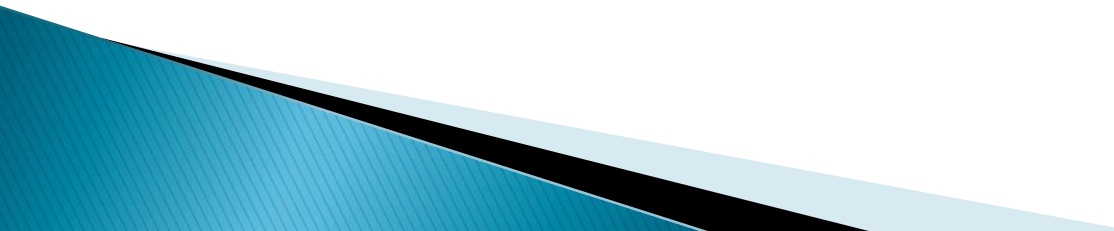
Co & Extra-curricular Activities

15	Hosting Convocation Lunch	19-Jan-18
16	Budding Master Chef, A cookery Competitions organized for School Student	24-Jan-18
17	Specialised French Cuisine Workshop by Chef Lokesh Swami	28-Feb-18
18	Visit to Aahar, International Food & Hospitality Trade Fair	15-Mar-18
19	Campus Placement by Career Innovators for Praxis & Indigo Airlines	10-Apr-18
20	Educational Field trip to The Classic Hill top Resort at Chamba Uttarakhand with select 24 students	12 to 15 Apr-18
21	Campus Placement by Stay Well Hospitality Management Pvt Ltd	16-Apr-18
22	Campus Placement by Radisson Blu Faridabad	17-Apr-18
23	Visit of Mr Giovanni Rebai from Business and Hotel Management School, Luzern Switzerland for possibility of Tie up	20-Apr-18
24	Campus Placement by Radisson Blu Dwarka	21-Apr-18
25	Student Interactive Session & Demo on Combi Oven by Chef Varun Bajaj of MKN, German Kitchen Equipment Manufacturing Co	25-Apr-18
26	Winning Runner's Up Position at Ansal University's Vatel School of Hotel & Tourism Management	27-Apr-18
27	Specialised Interview Skills and Power Dressing by Mr Vijjay jassal & Dr Aarti Soni of Service Solutions	27-Apr-18
28	Workshop on Flower Arrangement by Mr Lalit from Crown Plaza Okhla	28-Apr-18

Mentor-mentee program

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|----|----------------------|---|-------------|
| 1. | Mr. Vivek Kumar | = | 32 Students |
| 2. | Mr. Kaushal Gaur | = | 33 Students |
| 3. | Mr. B.L. Punjabi | = | 21 Students |
| 4. | Ms. Jaslien Chhatwal | = | 31 Students |

Objective of mentor – mentee program is overall growth of student by counseling, guiding, motivating and supporting students.



Mentor-mentee program

Certain features:

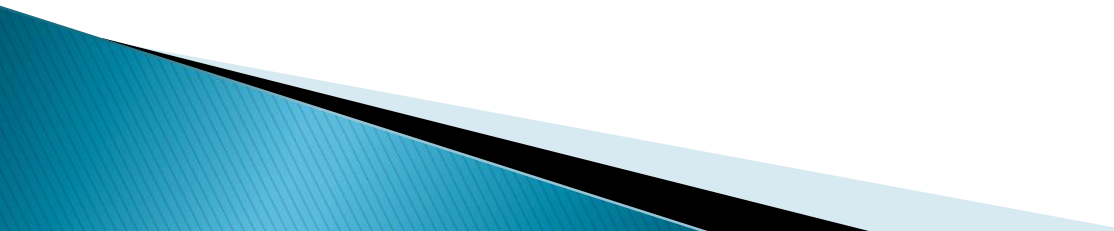
- ▶ **Average attendance has increased at least 20 % across the board from Jan- Feb to Mar-Apr.**
 - ▶ **Students are motivated with Week's Focus on important aspects of Hospitality like : Smile, Punctuality and Grooming**
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Mentor-mentee program

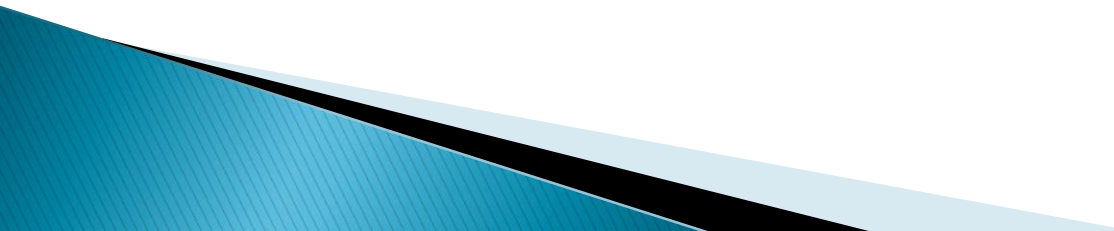
Some Challenges:

- ▶ **Parents unwillingness to accept new Mentors.**
 - ▶ **Documentation for Mentorship is not happening as per requirement.**
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Research

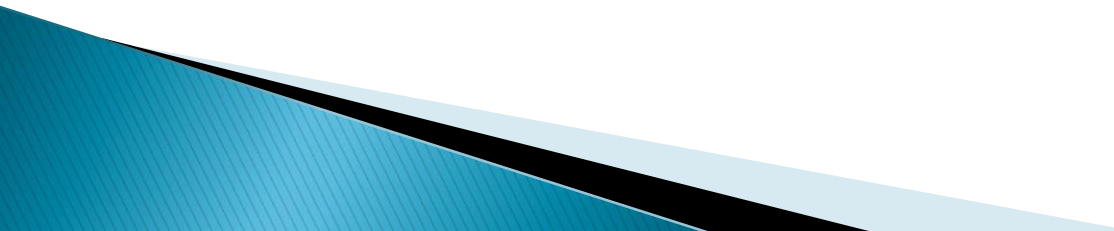
- ▶ **Extramural: We have plans to collaborate with other Faculties for Projects (Already submitted to the competent authority) during Synergy**
 - ▶ **Thesis- PhD: Being pursued by Ms Ambika C Nair**
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Publications/patents

- ▶ **Presented paper “Indian Hotel Industry: Past & Present- An insight” during iHost-2018. Was published for the conference book of iHost at G D Goenka University on February 9th 2018.**
 - ▶ **"Preliminary Study on Importance of Industrial Training as a part of Hotel Management Curriculum for Students and Industry" for consideration for presentation in National Seminar on Hospitality, Leisure and Tourism – Issues, Challenges and Prospects DDU-Kaushal Kendra, Faculty of Arts, BHU under the sub theme of Hospitality Education**
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Community Workshop

Proposed for upcoming Semester

- ▶ Awareness programme to be provided to highway Eateries and Dhabas regarding hygiene and grooming of staff.
 - ▶ Food production Faculty will train the staff at local government school for innovative ways to prepare tasty and nutritious mid-day meals.
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National and international collaboration

- ▶ Active/inactive

1. Collaboration with International Council on Hotel, Restaurant and Institutional Education.



National and international collaboration

Contd.

▶ Outcome

1. Expansion of network and visibility
2. Professional development
3. Staying informed on the latest news & trends
4. Research - publication and peer connections


National and international collaboration

Contd.

Publications

- 1. CHRIE Communiqué - online access**
 - 2. Journal of Hospitality & Tourism Education (JHTE)**
 - 3. Journal of Hospitality & Tourism Research (JHTR)**
 - 4. Journal of Hospitality & Tourism Cases (JHTC) - online access**
 - 5. ICHRIE Research Reports - online access**
 - 6. Guide To College Programs In Hospitality & Tourism - online**
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Proposed activity in next 2 months

- ▶ Students will appear for term end practical & theory exams in May
 - ▶ From June 4th onwards Semester 6 students will be pursuing their 7th & 8th semester in the industry under Placement or OJT
 - ▶ Multiple skill based workshops are being organized for Semester 4th students everyday till lunch time covering all major modules of core subjects
 - ▶ Semester 2nd students will be pursuing Special Summer Internship
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Preparedness for next semester

- ▶ **Ready with new Syllabus for new batch of BHM starting August 2018**
 - ▶ **Ready with new syllabus for new program B Sc Hospitality Administration starting August 2018**
 - ▶ **Sufficient class rooms**
 - ▶ **Shortage of 2 ACs for class room**
 - ▶ **Insectocutors & Air Curtains awaited for Labs**
 - ▶ **Hoods are being installed in Food Production labs**
 - ▶ **Course file under process**
 - ▶ **Lesson plans and notes resources are being prepared**
 - ▶ **A number of E Lectures by FH&TM are available online**
 - ▶ **MOOCs are incorporated as a compulsory component of the Curriculum.**
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