

**MANDATORY DISCLOSURE BY INSTITUTIONS RUNNING AICTE APPROVED HMCT PROGRAMMES TO BE INCLUDED IN THEIR RESPECTIVE INFORMATION BROCHURE, DISPLAYED ON THEIR WEBSITE AND TO BE SUBMITTED TO AICTE EVERY YEAR LATEST BY 30<sup>TH</sup> APRIL TOGETHER WITH ITS URL**

The following information is to be given in the Information Brochure besides being hosted on the Institution's official Website.

**"The information has been provided by the concerned institution and the onus of authenticity lies with the institution and not on AICTE."**

**I. NAME OF THE INSTITUTION Address including telephone, Fax, e-mail.**

<b>(a) Name and Address of the Society / Trust</b>			
Name	Mahatma Gandhi Vidyamandir		
Address	6 <sup>th</sup> floor, K.B.H. Dental College & Hospital, Panchavati, Nashik – 422 003.		
PIN	422 003	STD Code	(0253)
Phone No	0253-2628325	Fax No.	0253-2621335
E-Mail	<a href="mailto:mgv.techeducation@gmail.com">mgv.techeducation@gmail.com</a>	Web site	<a href="http://www.mgv.org.in">www.mgv.org.in</a>

**II. NAME & ADDRESS OF THE PRINCIPAL**

➤ Address including telephone, Fax, e-mail.

Name	PRIN.DR. J. Y.HIRE				
DESIGNATION	Principal	Qualification & Experience	Highest degree	Specialization	Total experience
		Ph.D. NET M.T.M. D.H.M.C.T BSc. H.T.M.	M.T.M.	Accommodation & Tourism Mgt.	24 Yrs.
STD CODE	(0253)	Phone No (O)	2628281, 83	Fax No	(0253) 2628283
STD CODE	(0253)	Phone No (R)	--	Fax No	--
E-MAIL	mgvihmct@rediffmail.com		Mobile No	9011027616	

**III. Name of the Affiliating University**

**Name and Address of the Affiliating University**

Name	Maharashtra State Board of Technical Education,		
Address	,Govt. Polytechnic Building, Kherwadi, Bandra East, Mumbai		
Pin Code	400051	Period of Affiliation	2017-18
STD Code	022	Phone No.	2647 7208 / 2647 1255/ 2647 8531 / 2647 8296 / 2647 8795
Fax No.	022-26473980	E-Mail	secretary@msbte.com

#### IV. GOVERNANCE

##### ❖ Members of the Board( Governing body )

1. Hon'ble Dr. Prashant Vyankatrao. Hiray (General Secretary)	Chairman
2. Hon'ble Dr. Aapoorva Prashant. Hiray (Co-Ordinator)	Member
3. Shri. Bhila Krushna Deore	Member
4. Shri. Pramod Dattatraya Bhargave	Member
5. Shri. Pradeep Narayan Saraf	Member
6...Nominee Ex-Officio (AICTE)	Member
7. Nominee (MSBTE)	Member
8. Nominee (State Govt., DTE )	Member
9. Shri. Prakash Dattatraya Somwanshi (G.M. Hotel Surya Renaissance, Nashik)	Member
10. Shri. Arvind Shantaram Chavan (G.M. Hotel Vits-Kamat, Nashik)	Member
11. Mr. Neeraj Mokale	Member
12. Shri Mangesh Adsare	Member
13. Prin. Dr. Jaideep Yadavrao Hire	Member Secretary

##### ❖ Members of Academic Advisory Body

1. Hon'ble Dr. Prashant Vyankatrao Hiray (General Secretary)	Chairman
2. Hon'ble Dr. Aapoorva P. Hiray (Co-Ordinator)	Member
3. Mr. Santosh. Ranganath Tambe	Member
4. Dr. Jaideep Yadavrao Hire	Member
5. Mr. Neeraj Mokale	Member
6. Mr. Mangesh Adsare	Member
7. Mr. Nitin Shende	Academic Expert
8. Shri. Arvind Shantaram Chavan	Industrial Expert
9. Shri Prakash Dattatraya Somawanshi	Industrial Expert

- ❖ Frequency of the Board Meetings and Academic Advisory Body –
  - **Twice a year**

- ❖ Nature and Extent of involvement of faculty and students in academic affairs/ improvements- Good

Through personal counseling cell every lecturer is a Guardian Teacher of 20/25 Students. There is one to one interaction for all the aspects including academics and the report is Submitted to the principal and the improvement method like remedial teaching, extra Assignments and counseling are conducted.

Guest lectures by expert of industry, Group discussion, and extra classes for developing Communication skills are conducted regularly. The students are sent to participate in Curriculum based competition.

- ❖ Mechanism/Norms & Procedure for democratic/good Governance

Class teacher and class representative (students) are selected at the beginning of the Academic year. The problems of students are conveyed through procedure to the Principal and solved. The suggestion box is kept in the premises of the institute.

- ❖ Student Feedback on Institutional Governance/faculty performance

Student feedback form is filled in at the end of the each semester of the academic year. Analysis of the forms and discussion is done.

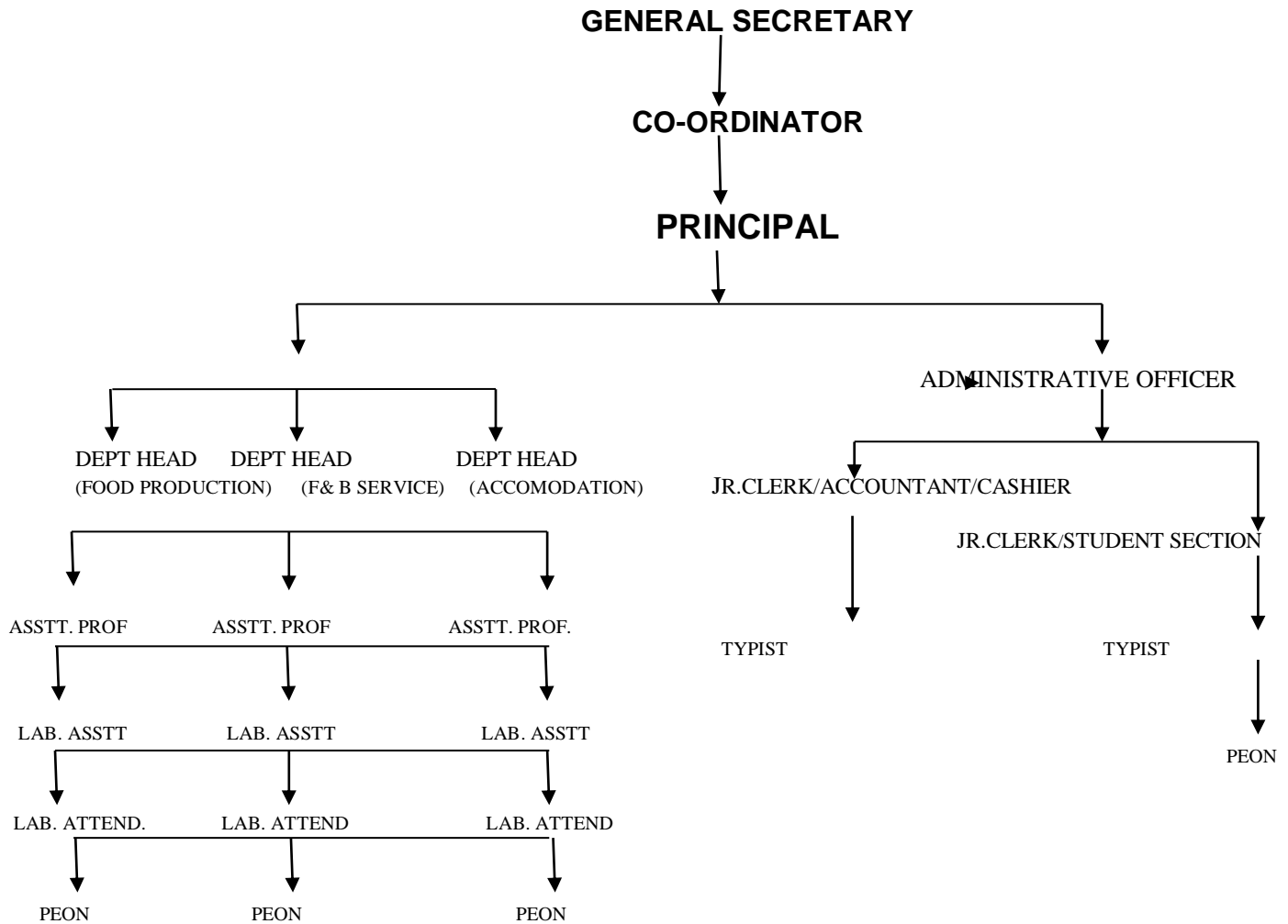
Student assembly is conducted with principal thrice in a year to discuss various issues if any.

- ❖ Grievance redressal mechanism for faculty, staff and students

The documented grievance of faculty, staff and students are formally discussed with the Management and other authorities in hierarchy as per organizational chart. The Problems are solved with the best possible solution.

❖ Organizational chart and processes

**ORGANISATION CHART**



**V. PROGRAMMES**

- ❖ Name of the Programmes approved by the AICTE - **D.H.M.C.T**
- ❖ Name of the Programmes accredited by the NBA- Nil
- ❖ For each Programme the following details are to be given:
  - Name - Diploma in Hotel Management & Catering Technology ( DHMCT)
  - Number of seats - 60
  - Duration - 3 years
  - Cut off mark/rank for admission during the last three years - 35% Open and Reserved 10+02 any Stream

Year	Cut Off Marks (HSC Percentages)	Rank (Merit List)
2017-18	41.85	16

- Fee - Rs. 55000.00
  - Placement Facilities - YES
  - Campus placement in last three years with minimum salary, maximum salary and average salary -
- ❖ Name and duration of programme(s) having affiliation/collaboration with Foreign University(s)/Institution(s) and being run in the same Campus along with status of their AICTE approval. If there is foreign collaboration, give the following details:

Details of the Foreign Institution/University: **N.A.**

- Name of the University/Institution
  - Address
  - Website
  - Is the Institution/University Accredited in its Home Country
  - Ranking of the Institution/University in the Home Country
  - Whether the degree offered is equivalent to an Indian Degree? If yes, the name of the agency which has approved equivalence. If no, implications for students in terms of pursuit of higher studies in India and abroad and job both within and outside the country.
  - Nature of Collaboration
  - Conditions of Collaboration
  - Complete details of payment a student has to make to get the full benefit of collaboration.
- ❖ For each Collaborative/affiliated Programme give the following: N.A.
- Programme Focus
  - Number of seats
  - Admission Procedure
  - Fee
  - Placement Facility
  - Placement Records for last three years with minimum salary, maximum salary and average salary
- ❖ Whether the Collaborative Programme is approved by AICTE? If not whether the Domestic/Foreign Institution has applied to AICTE for approval as required under notification no. 37-3/Legal/2005 dated 16<sup>th</sup> May, 2005 **N.A.**

## VI. FACULTY

- ❖ Branch wise list faculty members:
- Permanent Faculty - 05
  - Visiting Faculty - 02
  - Adjunct Faculty - Nil
  - Guest Faculty - Nil
  - Permanent Faculty: Student Ratio **1:25**
- ❖ Number of faculty employed and left during the last three years- Nil

**VII. PROFILE OF DIRECTOR/PRINCIPAL WITH QUALIFICATIONS, TOTAL EXPERIENCE, AGE AND DURATION OF EMPLOYMENT AT THE INSTITUTE CONCERNED**

Name : **Dr. J.Y.Hire**

1. Date of Birth : 09/04/1970

Educational Qualification:- Ph.D. NET, M.T.M.,D.H.M.C.T, BSc. H.T.M.



SIGNATURE

2. Work Experience

- Teaching 24 years
- Research
- Industry 01 years
- Others

3. Area of Specializations : Accomodation

4. Subjects teaching at Diploma Level - Accomodation

Post Graduate Level: **NIL**

5. Research guidance : **NIL**

- No. of papers published in
- National Journals - 06
- International Journals - 02
- Conferences - 05

6. Projects Carried out : Nil

7. Patents : Nil

8. Technology Transfer : Nil

9. Research Publications : 08

10. No. of Books published with details : Nil

**VIII. FEE**

❖ Details of fee, as approved by State fee Committee, for the Institution.

**Rs. 55000.00 (Adhoc Fee)**

❖ Time schedule for payment of fee for the entire programme.

**YEARLY**

❖ No. of Fee waivers granted with amount and name of students.-02

❖ Number of scholarship offered by the institute, duration and amount- Nil

Criteria for fee waivers/scholarship- **As per Government rules.**

❖ Estimated cost of boarding and Lodging in Hostels. : **Monthly Rs 55000/-**

**IX. ADMISSION**

❖ Number of seats sanctioned with the year of approval. - **60 seats Since 1992-93**

❖ Number of students admitted under various categories each year in the last three years.

Year / Category	Open	OBC	SC	ST	VJ	NT	SBC	J&K , GOI	Total
2017-18	16	20	11	02	02	06	--	--	57

❖ Number of applications received during last two years for admission under Management Quota and number admitted.

Year	Application Received	Students Admitted
2017-18	00	00

#### X. ADMISSION PROCEDURE

- ❖ Mention the admission test being followed, name and address of the Test Agency and its URL (website).  
**Directorate of Technical Education, Mumbai**  
**(Website: <http://www.dtemaharashtra.gov.in>)**
- ❖ Calendar for admission against management/vacant seats: As per Norms
  - Last date for request for applications.
  - Last date for submission of application.
  - Dates for announcing final results.
  - Release of admission list (main list and waiting list should be announced on the same day)
  - Date for acceptance by the candidate (time given should in no case be less than 15 days)
  - Last date for closing of admission.
  - Starting of the Academic session.
  - The waiting list should be activated only on the expiry of date of main list.
  - The policy of refund of the fee, in case of withdrawal, should be clearly notified. -

#### AS PER NOTIFICATION ISSUED BY THE STATE GOVERNMENT AUTHORITIES

#### XI. CRITERIA AND WEIGHTAGES FOR ADMISSION

- ❖ Describe each criteria with its respective Weightages i.e. Admission Test, marks in qualifying examination etc. - **N.A.**
- ❖ Mention the minimum level of acceptance, if any- **As per Government directions.**
- ❖ Mention the cut-off levels of percentage & percentile scores of the candidates in the admission test for the last three years.

Year	Cut off Percentage	Percentile score
2017-18	00	00

**Item No I - XI must be given in information brochure and must be hosted as fixed content in the website of the Institution.**

**The Website must be dynamically updated with regard to XII-XV.**

#### XII. APPLICATION FORM

- ❖ Downloadable application form, with online submission possibilities.

#### XIII. LIST OF APPLICANTS

- ❖ List of candidates whose applications have been received along with percentile/percentage score for each of the qualifying examination in separate categories for open seats. List of candidates who have applied along with percentage and percentile score for Management quota seats.
- ❖

XIV. **RESULTS OF ADMISSION UNDER MANAGEMENT SEATS/VACANT SEATS**

- ❖ Composition of selection team for admission under Management Quota with the brief profiles of members (This information be made available in the public domain after the admission process is over)
- ❖ Score of the individual candidates admitted arranged in order of merit.
- ❖ List of candidates who have been offered admission.
- ❖ Waiting list of the candidates in order of merit to be operative from the last date of joining of the first list candidates.
- ❖ List of the candidates who joined within the date, vacancy position in each category before operation of waiting list.

AS PER MERIT

**Information on infrastructure and other resources available in library:**

- Number of Library books/Titles/Journals available (programme-wise)

Sr.no	Course(s)	Number of titles of the books	Number of volumes	Journals/ News Papers			
				National	International	E-Journal	News Papers
01	DHMCT	4992	7176	06	01	--	08

- List of online National/International Journals subscribed. -

NIL

- E-Library facilities -

DELNET

**LABORATORY:** For each Laboratory

- List of Major Equipment/Facilities

Labs:-  
 Basic Training Kitchen  
 Quantity Training Kitchen  
 Advance Training Kitchen  
 Bakery  
 Front Office Lab.  
 House Keeping Lab  
 Guest Room  
 Laundry  
 Training Restaurant

Sr no	Name of the item	Total no of items
1	4 burner domestic range size 36*48*34	16
2	2 burner chinese cooking range size 52*30*30	1
3	2 burner indian gas range 48*24*30	1
4	Proving cabinet 18*24*72	1
5	Cooling rack 48*20*65	6
6	Work table with sink ohs +undershelf	42
7	Hot display cabinet size 36*34*50	1
8	Display cabinet size36*34*50	1
9	Cold display cabinet 36*34*50	1
10	4 burner domestic gas range	4
11	Deep fat fryer	1
12	4 burner domestic gas range	4
13	Work table with sink , ohs & under shelf	8
14	Deep fat fryer	1
15	4 burner domestic gas range	4
16	Work table with sink , ohs & under shelf	8



17	Deep fat fryer	1
18	4 burner domestic gas range	4
19	Work table with sink , ohs & under shelf	8
20	Deep fat fryer	1
21	Tilting braising pan	1
22	Pulveriser	
23	Plate stalker	1
24	Soiled dish trolley	1
25	3 sink unit with one hot water faucet	1
26	Clean dish rack	2
27	Water cooler	1
28	Deep fat fryer	1
29	Two door vertical refrigerator	1
30	Dough kneader	1
31	Pot rack	1
32	Pot wash sink	1
33	4 door vertical refrigerator	1
34	Mixer & grinder	4

- List of Experimental Setup - NIL
- The Hotel they are attached to/or have access to - 05
- Special facility in the Hospitality field - NIL
- Special facility in the Kitchen/presentation part. - NIL

**COMPUTING FACILITIES:**

- Number and Configuration of Systems P-IV 30
- Total number of systems connected by LAN- 30
- Total number of systems connected to WAN- NIL
- Internet bandwidth- 40 MBPS
- Major software packages available-

<i>Application Software</i>	MS OFFICE 2010, TALLY ERP, ADMIN SOFTWARE, QUICKHEAL
<i>System Software</i>	WIN 7 / XP

- Special purpose facilities available

**GAMES AND SPORTS FACILITIES:**

**Play Ground for outdoor games.  
Indoor games facility  
Gymnasium**

**EXTRA CURRICULUM ACTIVITIES:**

**Inter College Sports like Cricket,  
Inter College /State Competition,  
Theme Dinners, Food Festivals Etc.**

SOFT SKILL DEVELOPMENT FACILITIES:

Number of Classrooms and size of each: **03 CLASS ROOMS 70 SQ MTR PER ROOM**

Number of Tutorial rooms and size of each: **01, 35 SQ MTR PER**

Number of laboratories and size of each: **09, as per norms**

Number of drawing halls and size of each: **NIL**

Number of Computer Centers with capacity of each: **ONE (30 students)**

Central Examination Facility: **YES**

Teaching Learning process: LECTURES WITH THE HELP OF DLP,  
PRACTICALS, INDUSTRIAL VISITS,  
SEMINARS&WORKSHOPS,GUESTLECTURE.

➤ CURRICULAM AND SYLLABUS FOR EACH OF THE PROGRAMMES AS APPROVED BY THE MSBTE.

MAHARASHTRA STATE BOARD OF TECHNICAL EDUCATION, MUMBAI																	
TEACHING AND EXAMINATION SCHEME FOR POST H.S.C. DIPLOMA COURSES																	
COURSE NAME : DIPLOMA IN HOTEL MANAGEMENT & CATERING TECHNOLOGY																	
COURSE CODE : HM																	
DURATION OF COURSE : 6 SEMESTERS										WITH EFFECT FROM 2014-15							
SEMESTER : FIRST										DURATION : 16 WEEKS							
PATTERN : FULL TIME - SEMESTER										SCHEME : G							
SR. NO.	SUBJECT TITLE	Abbreviation	SUB CODE	TEACHING SCHEME			EXAMINATION SCHEME										SW (19100)
				TH	TU	PR	PAPER HRS.	TH (1)		PR (4)		OR (8)		TW (9)			
								Max	Min	Max	Min	Max	Min	Max	Min		
1	Food Production - I	FFP	19109	03	--	08	03	100	40	50@	20	--	--	--	--	50	
2	Food & Beverage Service - I	FBS	19110	03	--	04	03	100	40	50@	20	--	--	--	--		
3	Housekeeping - I	FOH	19111	03	--	02	03	100	40	50#	20	--	--	25@	10		
4	Front Office - I	FFO	19112	03	--	02	03	100	40	50@	20	--	--	--	--		
5	Hospitality Communication	HCS	19011	03	--	02	--	--	--	--	--	50#	20	25@	10		
<b>TOTAL</b>				<b>15</b>	<b>--</b>	<b>18</b>	<b>--</b>	<b>400</b>	<b>--</b>	<b>200</b>	<b>--</b>	<b>50</b>	<b>--</b>	<b>50</b>	<b>--</b>	<b>50</b>	

Student Contact Hours Per Week: **33 Hrs.**

**THEORY AND PRACTICAL PERIODS OF 60 MINUTES EACH.**

Total Marks : **750**

@ Internal Assessment, # External Assessment, \$ - Common to All Conventional Diploma,

No Theory Examination.

Abbreviations: TH-Theory, TU- Tutorial, PR-Practical, OR-Oral, TW- Termwork, SW- Sessional Work

- Conduct two class tests each of 25 marks for each theory subject. Sum of the total test marks of all subjects is to be converted out of 50 marks as sessional work (SW).
- Progressive evaluation is to be done by subject teacher as per the prevailing curriculum implementation and assessment norms
- Code number for TH, PR, OR and TW are to be given as suffix 1, 4, 8, 9 respectively to the subject code.

MAHARASHTRA STATE BOARD OF TECHNICAL EDUCATION, MUMBAI																	
TEACHING AND EXAMINATION SCHEME FOR POST H.S.C. DIPLOMA COURSES																	
COURSE NAME : DIPLOMA IN HOTEL MANAGEMENT & CATERING TECHNOLOGY																	
COURSE CODE : HM																	
DURATION OF COURSE : 6 SEMESTERS										WITH EFFECT FROM 2014-15							
SEMESTER : SECOND										DURATION : 16 WEEKS							
PATTERN : FULL TIME - SEMESTER										SCHEME : G							
SR. NO.	SUBJECT TITLE	Abbreviation	SUB CODE	TEACHING SCHEME			EXAMINATION SCHEME										SW (19200)
				TH	TU	PR	PAPER HRS.	TH (1)		PR (4)		OR (8)		TW (9)			
								Max	Min	Max	Min	Max	Min	Max	Min		
1	Food Production-II	BFP	19213	03	--	08	03	100	40	50#	20	--	--	25@	10	<b>50</b>	
2	Food & Beverage Service-II	BBS	19214	03	--	02	03	100	40	50#	20	--	--	25@	10		
3	House Keeping-II	BHK	19215	03		02	03	100	40	50#	20			25@	10		
4	Front Office II	FOO	19216	03	--	02	03	100	40	50#	20	--	--	25@	10		
5	Catering Science	CTS	19217	02	--	--	03	100	40	--	--	--	--	--	--		
6	Hospitality French	HSF	19023	01	--	02	--	--	--	--	--	--	--	25@	10		
7	Computer Application	CMA	19024	--	--	02	--	--	--	--	--	--	--	25@	10		
<b>TOTAL</b>				<b>15</b>	<b>--</b>	<b>18</b>	<b>--</b>	<b>500</b>	<b>--</b>	<b>200</b>	<b>--</b>	<b>--</b>	<b>--</b>	<b>150</b>	<b>--</b>	<b>50</b>	

Student Contact Hours Per Week: **33 Hrs.**

**THEORY AND PRACTICAL PERIODS OF 60 MINUTES EACH.**

Total Marks : **900**

@ Internal Assessment, # External Assessment, \$ - Common to All Conventional Diploma,

No Theory Examination.

Abbreviations: TH-Theory, TU- Tutorial, PR-Practical, OR-Oral, TW- Termwork, SW- Sessional Work

- Conduct two class tests each of 25 marks for each theory subject. Sum of the total test marks of all subjects is to be converted out of 50 marks as sessional work (SW).
- Progressive evaluation is to be done by subject teacher as per the prevailing curriculum implementation and assessment norms
- Code number for TH, PR, OR and TW are to be given as suffix 1, 4, 8, 9 respectively to the subject code.

MAHARASHTRA STATE BOARD OF TECHNICAL EDUCATION, MUMBAI																	
TEACHING AND EXAMINATION SCHEME FOR POST H.S.C. DIPLOMA COURSES																	
COURSE NAME : DIPLOMA IN HOTEL MANAGEMENT & CATERING TECHNOLOGY																	
COURSE CODE : HM																	
DURATION OF COURSE : 6 SEMESTERS										WITH EFFECT FROM 2014-15							
SEMESTER : THIRD										DURATION : 16 WEEKS							
PATTERN : FULL TIME - SEMESTER										SCHEME : G							
SR. NO.	SUBJECT TITLE	Abbreviation	SUB CODE	TEACHING SCHEME			EXAMINATION SCHEME										SW (19300)
				TH	TU	PR	PAPER HRS.	TH (1)		PR (4)		OR (8)		TW (9)			
								Max	Min	Max	Min	Max	Min	Max	Min		
1	Environmental Studies \$	ESC	17401	01	--	02	01	50*#	20	--	--	--	--	25@	10	50	
2	Food Production Operations	FPO	19311	02	--	08	03	100	40	50#	20	--	--	25@	10		
3	Food & Beverage Operations	FBO	19312	03	--	04	03	100	40	50#	20	--	--	25@	10		
4	Rooms Division Operations	RDO	19313	03	--	02	03	100	40	50#	20	--	--	25@	10		
5	Basic Hotel Accounting	BHA	19314	03	--	--	03	100	40	--	--	--	--	25@	10		
6	Human Resources and Hotel Law	HRM	19315	03	--	--	03	100	40	--	--	--	--	--	--		
7	Business Communications	BCM	19038	01	--	01	--	--	--	--	--	50#	20	25@	10		
<b>TOTAL</b>				<b>16</b>	<b>--</b>	<b>17</b>	<b>--</b>	<b>550</b>	<b>--</b>	<b>150</b>	<b>--</b>	<b>50</b>	<b>--</b>	<b>150</b>	<b>--</b>	<b>50</b>	

Student Contact Hours Per Week: **33 Hrs.**  
**THEORY AND PRACTICAL PERIODS OF 60 MINUTES EACH.**  
 Total Marks : **950**  
 @ Internal Assessment, # External Assessment, \$ - Common to All Conventional Diploma, No Theory Examination.

Abbreviations: TH-Theory, TU- Tutorial, PR-Practical, OR-Oral, TW- Termwork, SW- Sessional Work.

- Conduct two class tests each of 25 marks for each theory subject. Sum of the total test marks of all subjects is to be converted out of 50 marks as sessional work (SW).
- Progressive evaluation is to be done by subject teacher as per the prevailing curriculum implementation and assessment norms.
- Code number for TH, PR, OR and TW are to be given as suffix 1, 4, 8, 9 respectively to the subject code.

<b>MAHARASHTRA STATE BOARD OF TECHNICAL EDUCATION, MUMBAI</b>																
<b>TEACHING AND EXAMINATION SCHEME FOR POST H.S.C. DIPLOMA COURSES</b>																
<b>COURSE NAME : DIPLOMA IN HOTEL MANAGEMENT &amp; CATERING TECHNOLOGY</b>																
<b>COURSE CODE : HM</b>																
<b>DURATION OF COURSE : 6 SEMESTERS</b>										<b>WITH EFFECT FROM 2014-15</b>						
<b>SEMESTER : FOURTH</b>										<b>DURATION : 16 WEEKS</b>						
<b>PATTERN : FULL TIME - SEMESTER</b>										<b>SCHEME : G</b>						
SR. NO.	SUBJECT TITLE	Abbreviation	SUB CODE	TEACHING SCHEME			EXAMINATION SCHEME									SW (19400)
				TH	TU	PR	PAPER HRS.	TH (1)		PR (4)		OR (8)		TW (9)		
								Max	Min	Max	Min	Max	Min	Max	Min	
1	Industrial Training	ITR	19058	--	--	48	--	--	--	--	--	100#	40	200@	80	--
<b>TOTAL</b>				--	--	<b>48</b>	--	--	--	--	--	<b>100</b>	--	<b>200</b>	--	--

Student Contact Hours Per Week: **48 Hrs.**  
**THEORY AND PRACTICAL PERIODS OF 60 MINUTES EACH.**  
 Total Marks : **300**  
 @ Internal Assessment, # External Assessment, \$ - Common to All Conventional Diploma, No Theory Examination.

Abbreviations: TH-Theory, TU- Tutorial, PR-Practical, OR-Oral, TW- Termwork, SW- Sessional Work

- Conduct two class tests each of 25 marks for each theory subject. Sum of the total test marks of all subjects is to be converted out of 50 marks as sessional work (SW).
- Progressive evaluation is to be done by subject teacher as per the prevailing curriculum implementation and assessment norms
- Code number for TH, PR, OR and TW are to be given as suffix 1, 4, 8, 9 respectively to the subject code.

MAHARASHTRA STATE BOARD OF TECHNICAL EDUCATION, MUMBAI																	
TEACHING AND EXAMINATION SCHEME FOR POST H.S.C. DIPLOMA COURSES																	
COURSE NAME : DIPLOMA IN HOTEL MANAGEMENT & CATERING TECHNOLOGY																	
COURSE CODE : HM																	
DURATION OF COURSE : 6 SEMESTERS											WITH EFFECT FROM 2014-15						
SEMESTER : FIFTH											DURATION : 16 WEEKS						
PATTERN : FULL TIME - SEMESTER											SCHEME : G						
SR. NO.	SUBJECT TITLE	Abbreviation	SUB CODE	TEACHING SCHEME			EXAMINATION SCHEME										SW (19500)
				TH	TU	PR	PAPER HRS.	TH (1)		PR (4)		OR (8)		TW (9)			
								Max	Min	Max	Min	Max	Min	Max	Min		
1	Advanced Food Production	APS	19507	02	--	08	03	100	40	50 #	20	--	--	25@	10	50	
2	Advanced Food & Beverage	AFB	19508	02	--	02	03	100	40	50 #	20	--	--	25@	10		
3	Advanced Rooms Division	ARD	19509	02	--	02	03	100	40	50 #	20	--	--	25@	10		
4	Advanced Hotel Accounting	AHA	19510	03	--	--	03	100	40	--	--	--	--	25@	10		
5	Marketing Management	MMT	19511	03	--	--	03	100	40	--	--	--	--	--	--		
6	Management Information System	MIS	19076	--	--	02	--	--	--	--	--	50@	20	--	--		
7	Professional Practices	PPS	19077	01	--	01	--	--	--	--	--	--	--	50@	20		
8	<b>Elective (Any One)</b>																
	Larder Work	LWO	19078	01	--	02	--	--	--	50#	20	25#	10	25@	10		
	Bar Tendering	BTE	19079	01	--	02	--	--	--	50#	20	25#	10	25@	10		
	Accommodation Management-I	AMA	19080	01	--	02	--	--	--	50#	20	25#	10	25@	10		
<b>TOTAL</b>				<b>14</b>	<b>--</b>	<b>17</b>	<b>--</b>	<b>500</b>	<b>--</b>	<b>200</b>	<b>--</b>	<b>75</b>	<b>--</b>	<b>175</b>	<b>--</b>	<b>50</b>	

Student Contact Hours Per Week: **31 Hrs.**  
**THEORY AND PRACTICAL PERIODS OF 60 MINUTES EACH.**  
Total Marks : **1000**  
@ Internal Assessment, # External Assessment, \$ - Common to All Conventional Diploma, No Theory Examination.

Abbreviations: TH-Theory, TU- Tutorial, PR-Practical, OR-Oral, TW- Termwork, SW- Sessional Work

- Conduct two class tests each of 25 marks for each theory subject. Sum of the total test marks of all subjects is to be converted out of 50 marks as sessional work (SW).
- Progressive evaluation is to be done by subject teacher as per the prevailing curriculum implementation and assessment norms
- Code number for TH, PR, OR and TW are to be given as suffix 1, 4, 8, 9 respectively to the subject code.

MAHARASHTRA STATE BOARD OF TECHNICAL EDUCATION, MUMBAI																	
TEACHING AND EXAMINATION SCHEME FOR POST H.S.C. DIPLOMA COURSES																	
COURSE NAME : DIPLOMA IN HOTEL MANAGEMENT & CATERING TECHNOLOGY																	
COURSE CODE : HM																	
DURATION OF COURSE : 6 SEMESTERS										WITH EFFECT FROM 2014-15							
SEMESTER : SIXTH										DURATION : 16 WEEKS							
PATTERN : FULL TIME - SEMESTER										SCHEME : G							
SR. NO.	SUBJECT TITLE	Abbreviation	SUB CODE	TEACHING SCHEME			EXAMINATION SCHEME										SW (19500)
				TH	TU	PR	PAPER HRS.	TH (1)		PR (4)		OR (8)		TW (9)			
								Max	Min	Max	Min	Max	Min	Max	Min		
1	Food Production Management	FPM	19608	02	--	08	03	100	40	50#	20	--	--	25@	10	50	
2	Food & Beverage Management	FBM	19609	02	--	04	03	100	40	50#	20	--	--	25@	10		
3	Rooms Division Management	RDM	19610	02	--	02	03	100	40	50#	20	--	--	25@	10		
4	Travel and Tourism	TUR	19611	03	--	--	03	100	40	--	--	--	--	25@	10		
5	Development of Life Skills	DLS	19096	01	--	02	--	--	--	--	--	25@	10	--	--		
6	Project on Event Management	PEM	19097	--	--	03	--	--	--	--	--	--	--	50@	10		
7	<b>Elective (Any One)</b>																
	Confectionary Bakery	CBL	19098	01	--	02	--	--	--	50#	20	50#	10	25@	10		
	Bar Tendering	BTD	19099	01	--	02	--	--	--	50#	20	50#	10	25@	10		
	Accommodation Management-II	ACM	19901	01	--	02	--	--	--	50#	20	50#	10	25@	10		
<b>TOTAL</b>				<b>11</b>	<b>--</b>	<b>21</b>	<b>--</b>	<b>400</b>	<b>--</b>	<b>200</b>	<b>--</b>	<b>75</b>	<b>--</b>	<b>175</b>	<b>--</b>	<b>50</b>	
Student Contact Hours Per Week: <b>32 Hrs.</b>																	
<b>THEORY AND PRACTICAL PERIODS OF 60 MINUTES EACH.</b>																	
Total Marks : <b>900</b>																	
@ Internal Assessment, # External Assessment, \$ - Common to All Conventional Diploma,										No Theory Examination.							
Abbreviations: TH-Theory, TU- Tutorial, PR-Practical, OR-Oral, TW- Termwork, SW- Sessional Work																	
➤ Conduct two class tests each of 25 marks for each theory subject. Sum of the total test marks of all subjects is to be converted out of 50 marks as sessional work (SW).																	
➤ Progressive evaluation is to be done by subject teacher as per the prevailing curriculum implementation and assessment norms																	
➤ Code number for TH, PR, OR and TW are to be given as suffix 1, 4, 8, 9 respectively to the subject code.																	

➤ **ACADEMIC CALENDAR OF THE UNIVERSITY**

FirstTerm : 17 July 2017 To 28 October 2017

Second Term: 11 December 2017 To 24 March 2018

➤ **Teaching Faculty**

<b>Sr. No.</b>	<b>Name of the Faculty</b>	<b>Designation</b>	<b>Qualification</b>
1.	Dr. Jaideep Yadavrao Hire	Principal	Ph.D., NET, M.T.M., D.H.M.C.T ,BSc. H.T.M
2.	Mr.Neeraj Bhaskarrao Mokale	Asst.Prof.	D.H.M.C.T, M.T.M, BSc. H.T.M,M.B.A.(H.R.),D.L.L. & L.W.
3.	Mr. Mangesh Dnyandeo Adsare	Lecturer	B.H.M.C.T.
4	Mr.Bhavbhuti Hemant Kapadi	Lecturer	B.H.M.C.T.
5.	Mr.Yashvant Laxman Narkhede	Lecturer	C.O.P.A., B.C.S.

➤ Internal Continuous Evaluation System and place :  
**Assignments, Skill Test, Theory and Practical Exams, Attendance.**

➤ Students' assessment of Faculty, System in place: **NIL**

**For each Post Graduate programme give the following:**

- i. Title of the programme : **NA**
- ii. Curricula and Syllabi : **NA**
- iii. Faculty Profile : **NA**

➤ Brief profile of each faculty. **NA**

- Laboratory facilities exclusive to the PG programme : **NA**



## Special Purpose

- Software, all design tools in case : NA
- Academic Calendar and frame work : NA
- Research focus : NA
- List of typical research projects. NA
- Industry Linkage : NA
- Publications (if any) out of research in last three years out of masters projects: NA
- Placement status: NA
- Admission procedure : NA
- Fee Structure : NA
- Hostel Facilities NA
- Contact address of co-Ordinator of the PG programme: NA

Name:

Address:

Telephone:

E-mail:

**Note: Suppression and/or misrepresentation of information would attract appropriate penal action.**