

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 30TH 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.

(a) Name and Address of the Society / Trust			
Name	Mahatma Gandhi Vidyamandir		
Address	6 th 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	mgv.techeducation@gmail.com	Web site	www.mgv.org.in

II. NAME & ADDRESS OF THE PRINCIPAL

➤ Address including telephone, Fax, e-mail.

Name	PRIN. N.R. JADHAV				
DESIGNATION	Principal	Qualification & Experience	Highest degree	Specialization	Total experience
		PGD in Food Prod. Mgt. DHMCT BSc. H.T.M. Cert. in French	M.A MSC HTS	Food production Food Production and Tourism Mgt.	23 Yrs.
STD CODE	(0253)	Phone No (O)	2628281, 83	Fax No	(0253) 2628283
STD CODE	(0253)	Phone No (R)	2233070	Fax No	--
E-MAIL	nitin_jadhav80@yahoo.com			Mobile No	9011027613

III. Name of the Affiliating University

Name and Address of the Affiliating University

Name	Savitribai Phule Pune University		
Address	Ganesh khind, Pune-7.		
Pin Code	411 007	Period of Affiliation	2016-17
STD Code	020	Phone No.	25601257,58,59
Fax No.	020 25691233	E-Mail	dyracademic@unipune.ac.in

IV. GOVERNANCE

❖ Members of the Board and their brief background **Governing body**

- | | |
|---|------------------|
| 1. Hon'ble Dr. Prashant Vyankatrao. Hiray (General Secretary) | Chairman |
| 2. Hon'ble Dr. Apoorva 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 (A.I.C.T.E) | Member |
| 7. Nominee Dean of Management Faculty (Savitribai Phule Pune University) | Member |
| 8. Shri Dhyandeo Pundalikrao.Nathe (State Govt.DTE Ex-Officio) | 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. Mrs. Anjali Vinayak Pawagi | Member |
| 12. Shri Chetan Diwakar Bagul | Member |
| 13. Prin. Nitin Ramchandra. Jadhav | Member Secretary |

❖ **Members of Academic Advisory Body**

- | | |
|--|-------------------|
| 1. Hon'ble Dr. Prashant Vyankatrao Hiray (General Secretary) | Chairman |
| 2. Hon'ble Dr. Apoorva P. Hiray (Co-Ordinator) | Member |
| 3. Mr. Santosh. Ranganath Tambe | Member |
| 4. Shri. Nitin Ramchandra Jadhav | Member |
| 5. Mr. Chetan Diwakar Bagul | Member |
| 6. Mrs. Anjali Vinayak Pawagi | Member |
| 7. Mrs. Seema Zagde | 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-

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 & the improvement method like remedial teaching, extra Assignments & counseling are conducted.

Guest lectures by expert of industry, Group discussion, 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 & class representative (students) are selected at the beginning of the Academic year. The problems of students are conveyed through procedure to the principal & 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 academic year.

Analysis of the forms & discussion is done in the governing body meetings.

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 & 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.

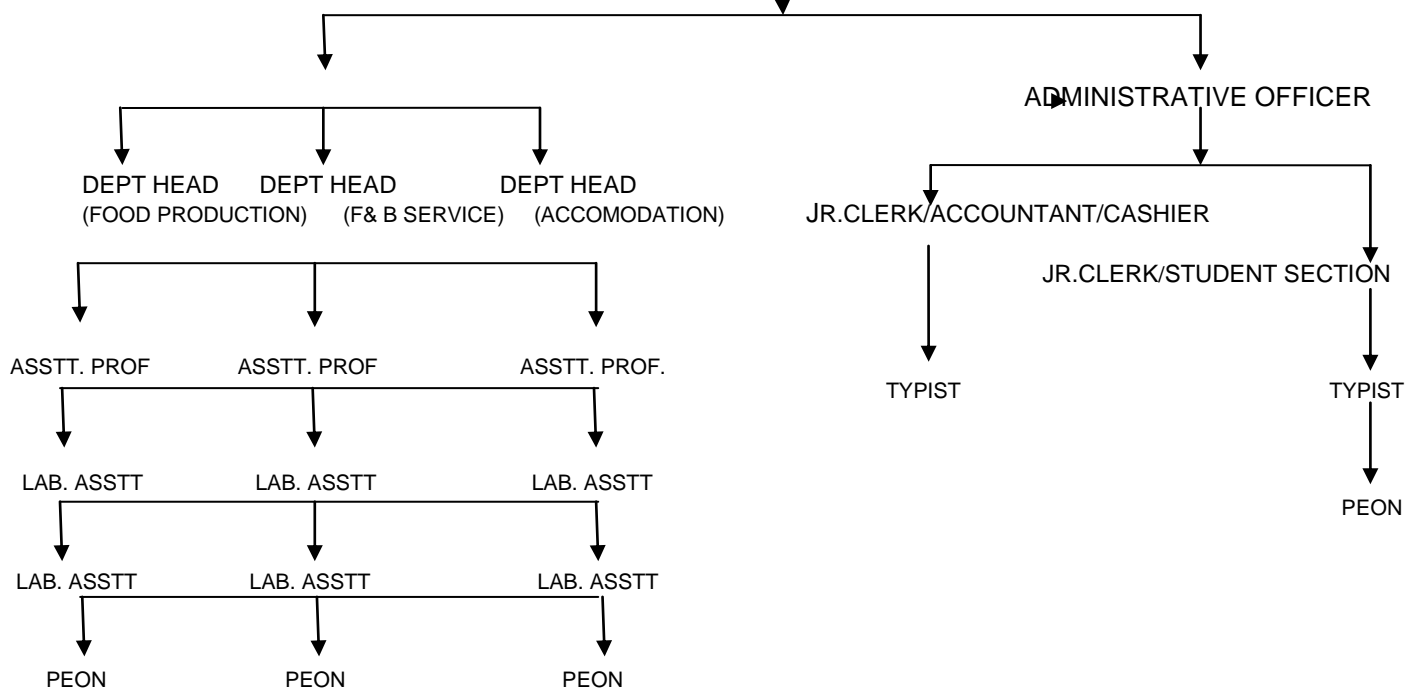
❖ Organizational chart and processes

ORGANISATION CHART

GENERAL SECRETARY

CO-ORDINATOR

PRINCIPAL



V. PROGRAMMES

- ❖ Name of the Programmes approved by the AICTE -
- ❖ Name of the Programmes accredited by the AICTE-
- ❖ For each Programme the following details are to be given:
 - Name - Bachelor of Hotel Management & Catering Technology (BHMCT)
 - Number of seats - 40
 - Duration - 4 years

B.H.M.C.T

NIL

- Cut off mark/rank for admission during the last three years - 45% Open and 40% Reserved 10+02 any stream (HM- CET)

Year	Cut Off Marks (HSC Percentages)	Rank (CET Merit)
2013-14	42.16	24
2014-15	42.83	23
2015-16	41.08	13

- Fee - Rs. 81818.00+ Rs. 8182.00= Rs. 90,000.00
- Placement Facilities - YES
- Campus placement in last three years with minimum salary, maximum salary and average salary - 26 STUDENTS (9000-14000 AVERAGE)

Year	No. of Students in the batch	No. of students placed	salary
2013-14	17	05	8500 To 16000
2014-15	27	22	10000 To 15000
2015-16	28	12	11000 To 15000

- ❖ 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:

N. A.

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 16th May, 2005 N.A.

VI. FACULTY

- ❖ Branch wise list faculty members:

- Permanent Faculty - 11
- Visiting Faculty - 06
- Adjunct Faculty - nil
- Guest Faculty - nil
- Permanent Faculty: Student Ratio 1:15

- ❖ Number of faculty employed and left during the last three years- 01

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

For each Faculty give a page covering

1. Name : **MR. N.R.Jadhav**
2. Date of Birth : 23/11/1966
3. Educational Qualification:- PG. Dip in Food Prod. Mgt.
D.H.M.C.T, M.A.Eco Cert. in French, B.Sc.H.T.M, M.Sc.H.T.M
4. Work Experience
 - Teaching 23 years
 - Research
 - Industry 04 years
 - Others
5. Area of Specializations : Food Production
6. Subjects teaching at Under Graduate Level – **Food Production**
Post Graduate Level: **NIL**
7. Research guidance : **NIL**
 - No. of papers published in
 - National Journals - 01
 - International Journals
 - Conferences - 03
8. Projects Carried out : Nil
9. Patents : Nil
10. Technology Transfer : Nil
11. Research Publications : Nil
12. No. of Books published with details : Nil



SIGNATURE

VIII. FEE

- ❖ Details of fee, as approved by State fee Committee, for the Institution.
Rs. 81818.00 (Tuition Fee) + Rs. 8182 .00 (Development Fee) = Rs. 90,000.00
- ❖ Time schedule for payment of fee for the entire programme.
YEARLY
- ❖ No. of Fee waivers granted with amount and name of students.
NIL
- ❖ 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 4500/-**

IX. ADMISSION

- ❖ Number of seats sanctioned with the year of approval. – **40 seats Since 2001-02**
- ❖ 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
2013-14	19	14	--	--	--	02	--	--	35
2014-15	12	17	08	--	--	01	02	--	40
2015-16	13	21	01	01	--	02	01	02	41

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

Year	Application Received	Students Admitted
2013-14	20	03
2014-15	00	00
2015-16	00	00

X. ADMISSION PROCEDURE

- ❖ Mention the admission test being followed, name and address of the Test Agency and its URL (website).
**MH-HM CET Directorate of Technical Education, Mumbai
(Website: <http://www.dte.org.in>)**
- ❖ Number of seats allotted to different Test Qualified candidates separately [All India Test / CET (State conducted test/ University tests)/ Association conducted test]
University level (30% of 65%) – 08seats, State level (70% of 65%) –18 seats, OMS seats (15%)-06 seats Management level (20 %)-08 seats
- ❖ Calendar for admission against management/vacant seats:
 - 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
2013-14	42.16	--
2014-15	42.83	--
2015-16	41.08	--

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	BHMCT	4912	7033	06	00	Yes	05

- List of online National/International Journals subscribed. -
- E-Library facilities -

**NIL
DELNET**

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 INDUSTRIAL RANGE SIZE 36*48*34	32
2	2 BURNER CHINESE COOKING RANGE SIZE 52*30*30	01
3	2 BURNER INDIAN GAS RANGE 48*24*30	02
4	DEEP FAT FRYER	02
5	WORK TABLE WITH SINK , OHS & UNDER SHELF	64
6	TILTING BRAISING PAN	01
7	PULVERISER	01
8	PLATE STALKER	01
9	SOILED DISH TROLLEY	01
10	DOUGH KNEADER	01
11	POT RACK	01
12	POT WASH SINK	01
13	4 DOOR VERTICAL REFRIGERATOR	01
14	2 DOOR VERTICAL REGRIGERATOR	03
15	3 SINK UNIT WITH ONE HOT WATER FAUCET	01
16	CLEAN DISH RACK	02
17	WATER COOLER	02
18	DEEP FAT FRYER	01
19	MIXER AND GRINDER- HEAVY DUTY	05
20	PROVING CABINET 18*24*72	01
21	COOLING RACK 48*20*65	01

22	HOT DISPLAY CABINET SIZE 36*34*50	01
23	DISPLAY CABINET SIZE36*34*50	01
24	COLD DISPLAY CABINET 36*34*50	01
25	3 DECK OVEN	01
26	OTG	02
27	DEEP FREEZER	01
28	RICE BOILER	01
29	HOODS	32
30	PHOTO COPIER	03
31	COMPUTERS	41
32	SCANNERS	03
33	STUDENT LOCKERS	08
34	LINEN TROLLEY	01
35	BAIN MARIE- HOT CASE	01
36	STEEL TABLES(SQUARE)	22
37	STEEL TABLES(RECTANGLE)	03

List of Experimental Setup -

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

COMPUTING FACILITIES:

- Number and Configuration of Systems - **30 P(4)**
- Total number of systems connected by LAN- **13**
- Total number of systems connected to WAN- **NIL**
- Internet bandwidth- **16Mbps**
- Major software packages available-

<i>Application Software</i>	MS OFFICE 2010, TALLY, 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 University Level Sports For
Sports like Cricket, Boxing, and Swimming Inter
College /State Competition, Theme Dinners, Food
Festivals Etc.**

SOFT SKILL DEVELOPMENT FACILITIES: Guest lectures, Workshops

Number of Classrooms and size of each: **04 CLASS ROOMS 70 SQ MTR PER ROOM**

Number of Tutorial rooms and size of each: **01, 70 SQ MTR PER**

Number of laboratories and size of each: **10, 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 OHP, VCD,
AND DLP, PRACTICALS, INDUSTRIAL VISITS,
SEMINARS & WORKSHOPS, GUEST LECTURE.**

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



Semester	Subject Code	Subject Name	Choice	Teaching Load per week			Subject Credits	Semester Credits	Total Marks offered per subject	Total Marks offered per semester
				Theory	Practicals	Total				
I	C 101	Food Production - I	Compulsory	3	8	11	35	29	150	750
	C 102	F & B Service - I	Compulsory	3	3	6				
	C 103	Basic Rooms Division - I	Compulsory	3	3	6				
	AE 104	Commodities	Any 2	4	-	8				
	AE 105	Basic Accounting		4	-					
	AE 106	Tourism Operations		4	-					
	SE 107	Communication Skills (English) - I	Any 1	2	2	4				
SE 108	French - I	2		2						
II	C 201	Food Production - II	Compulsory	3	8	11	35	29	150	750
	C 202	F & B Service - II	Compulsory	3	3	6				
	C 203	Basic Rooms Division - II	Compulsory	3	3	6				
	AE 204	Food Science	Any 1	4	-	4				
	AE 205	Hospitality Sales		4	-					
	SE 206	Communication Skills (English) - II	Any 2	2	2	8				
	SE 207	French - II		2	2					
	SE 208	Computer Fundamental		2	2					
III	C 301	Bakery & Confectionary	Compulsory	3	8	11	35	29	150	750
	C 302	F & B Service - III	Compulsory	3	3	6				
	C 303	Accommodation Operations - I	Compulsory	3	3	6				
	AE 304	Hotel Accounting	Any 2	4	-	8				

Semester	Subject Code	Subject Name	Choice	Teaching Load per week			Subject Credits	Semester Credits	Total Marks offered per subject	Total Marks offered per semester
				Theory	Practicals	Total				
	AE 305	Environment Science	Any 1	4	-	4	4	100		
	AE 306	Hotel Law		4	-					
	SE 307	Soft Skills Mgmt.		2	2					
	SE 308	Ticketing		4	-					
IV	C 401	Quantity Food Production	Compulsory	3	8	11	7	150	750	
	C 402	F & B Service - IV	Compulsory	3	3	6	5	150		
	C 403	Accommodation Operations - II	Compulsory	3	3	6	5	150		
	AE 404	F & B Control	Any 1	4	-	4	4	100		
	AE 405	Principles of Mgmt.		4	-					
	SE 406	Advanced Baking	Any 2	4		4	4	200		
	SE 407	Bar Tending		2	2		4			
	SE 408	Housekeeping in allied Sectors		4	-		4			4
	SE 409	Entrepreneurship Development		4	-					4
V	CIT 501	Industrial Training	Compulsory	20 weeks			15	15	350	350
VI	CEA 601	Sp. in Food Production Mgmt.- I	Compulsory Elective (Any 1)	4	8	12	8	200		
	CEB 601	Sp. In F & B Service Mgmt. - I		4	8		8			
	CEC 601	Sp. Housekeeping Mgmt. - I		4	8		8			
	CED 601	Sp. In Front Office Mgmt. - I		4	8		8			
	C 602	Introduction to Cyber security & Information security	Compulsory	4	-	4	4	100		

Semester	Subject Code	Subject Name	Choice	Teaching Load per week			Subject Credits	Semester Credits	Total Marks offered per subject	Total Marks offered per semester
				Theory	Practicals	Total				
	AE 603	Human Resource Mgmt.	Any 1	4	-	4	4	4	100	
	AE 604	Services Mktg.		4	-					
	SE 605	Event Mgmt.	Any 2	3	2	10	4	4	200	
	SE 606	Hotel Information System		2	3					
	SE 607	National Service Scheme		1	4					
VII	CEA 701	Sp. in Food Production Mgmt.- II	Compulsory Elective (Any 1)	4	8	12	8	8	200	600
	CEB 701	Sp. In F & B Service Mgmt. - II		4	8					
	CEC 701	Sp. Housekeeping Mgmt. - II		4	8					
	CED 701	Sp. In Front Office Mgmt. - II		4	8					
	AE 702	Food Safety Mgmt. Systems	Any 1	4	-	4	4	4	100	
	AE 703	Total Quality Mgmt.		4	-					
	SE 704	MICE	Any 2	3	2	10	4	4	200	
	SE 705	Customer Relationship Mgmt. in Hospitality		3	2					
	SE 706	Facility Planning		3	2					
	SE707	Small Business Mgmt.	Any 1	4	-	4	4	4	100	
SE 708	Hotel Maintenance	4		-						
VIII	CEA 801	Sp. in Food Production Mgmt.- III	Compulsory Elective (Any 1)	4	8	12	8	8	200	450
	CEB 801	Sp. In F & B Service		4	8					

Semester	Subject Code	Subject Name	Choice	Teaching Load per week			Subject Credits	Semester Credits	Total Marks offered per subject	Total Marks offered per semester
				Theory	Practicals	Total				
		Mgmt. - III								
	CEC 801	Sp. Housekeeping Mgmt. - III		4	8		8			
	CED 801	Sp. In Front Office Mgmt. - III		4	8		8			
	CP 802	Project Report	Compulsory	2	10	12	9	150		
	AE 803	Organization Behavior	Any 1	4	-	4	4	100		
	AE 804	Managerial Economics		4	-		4			
TOTAL CREDITS FOR THE COURSE								200	-	-
TOTAL SUBJECTS OFFERED								62	-	-
MINIMUM SUBJECTS TO BE APPEARED BY THE STUDENTS								38	-	-
MAXIMUM MARKS OFFERED FOR THE PROGRAMME									5000	5000

➤ **ACADEMIC CALENDAR OF THE UNIVERSITY**

First Term: - 02/07/2015 to 02/11/2015
 Second Term: - 01/01/2016 to 24/04/2016

➤ **Teaching Faculty**

Sr. No.	Name of the Faculty	Designation	Qualification
1	Mr. Jadhav Nitin Ramchandra	Principal	PG.Dip Food Prod. Mgt. D.H.M.C.T, M.A. Eco. Cert. in French B.Sc.HTM, M.Sc.HTM
2	Mr. Bagul Chetan Diwakarrao	Asso. Professor	B. Tech. (H.M.C.T), M.B.A, Higher Dip. in French, Cert. in Comp. Programming ,MTM, Ph. D. registered
3	Mrs. Pawagi Anjali Vinayak	Asst.Professor	B. Tech (H.M.C.T),M.T.M, D. in Industrial Psychology
4	Mr. Pawar Chandrashekhar S.	Asst.Professor	B.E. (E & T), M.B.A
5	Dr. Gadekar Sushil Suryakant	Asst.Professor	C.C. in Bakery & Cookery, B.Com, BSc.H.T.M, M.T.M, Ph.D.
6	Mr. Drakshe Swapnil Subhash	Asst.Professor	D.H.M.C.T B.Tech.(H.M.C.T) B.Sc. (H.T.M)
7	Mr. Shegaonkar Pravin U.	Asst.Professor	B. Tech. (H.M.C.T)
8	Mr. Palve Dnyaneshwar Balu	Asst.Professor	B.H.M.C.T, M.B.A
9	Mr. Pagar Nilesh Motiram	Asst.Professor	D.H.M.C.T., B.Sc. H.T.M, M.T.M, M.P.M
10	Mr. Mokale Neeraj Bhaskarrao	Asst.Professor	D.H.M.C.T, B.Sc (H.T.M), M.B.A
11	Mr. Hargode Sagar Santosh	Asst.Professor	B.H.M.C.T

➤ Internal Continuous Evaluation System and place :
Assignments, Internal Sessional Exam (Theory and Practical), Attendance

➤ Students' assessment of Faculty, System in place: Yes

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.