

Ordinance No. V-75(A)

Date of Academic Council Meeting : 29 December, 2023

Date of Executive Council Meeting : 22 July, 2024

BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (B.H.M.C.T)



**College of Hotel Management
Faculty of Management and Commerce**

**SWAMI VIVEKANAND SUBHARTI UNIVERSITY,
MEERUT**

Ordinance No. V-75 (A)

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ORDINANCE RELATING TO BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (Revised for the session 2023-24 as per CBCS)

1. INTRODUCTION

Bhikaji Cama Subharti College of Hotel Management (BCSCHM) has been established in 2009 under Swami Vivekanand Subharti University (SVSU), Meerut with the vision **to produce highly qualified skilled, trained, competent professionals for hospitality and tourism services.**

Mission to establish the BCSCHM was specifically centralized to focus on:

- To provide quality education and skilled professional
- To promote research and development in respective field
- To groom every student to be an excellent professional who follows Indian Culture, loving Moral values and the dictum "Atithi Devo Bhav"

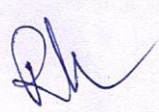
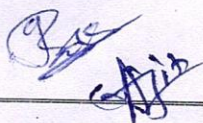
Bhikaji Cama Subharti College of Hotel Management (BCSCHM) has started with following programmes:

- a) Masters of Hotel Management and Catering Technology (MHMCT)
- b) Bachelors of Hotel Management and Catering Technology (BHMCT)
- c) Diploma in Food Production and Bakery (DFPB)
- d) Diploma in Food and Beverage Service (DFBS)

BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (BHMCT)

i. PROGRAMME OBJECTIVES:

- To carry out research work in the respective fields
- The basic objective of the BHMCT programme is to provide to the hospitality industry a steady stream of competent young men and women with the necessary knowledge, skills, values and attitudes to occupy key operational positions.
- Create a blue print to your hospitality career & get exposed to crucial hospitality management concepts.
- Introduction to key principles of Human Resources, Customer Centered Marketing and specific Finance & Accounting for Hotel industry.
- Focus on delivering superior performance and value to your customer
- Provide a common body of knowledge in hospitality management coupled with a broad education and awareness of skills and attitudes which will prepare students for responsible leadership roles in the hospitality industry.
- Develop employability skills required of hotel-restaurant management and culinary professionals through the use of a competency-based program.



- Provide students with relevant hands-on operational experience in some facet of the hospitality industry.
- To impart to the students latest and relevant knowledge from the field of hotel management theory and practice.
- To provide opportunities to the students within and outside the institutions, for developing necessary operating skills relating to the Hotel Industry.
- To develop the right kind of values and attitudes to function effectively in the hospitality trade.
- It is the ideal program for students with an international drive, entrepreneurial flair, commercial insight and a service –minded approach. In addition to management skills, considerable attention is being paid to professional skills and theory in order to help you develop the right attitude for the industry.
- This programme enable the student to acquire skills for future management roles of various types of hospitality units and being aware & conscious of social responsibilities that an organization owes to its employees & clients.

ii. **PROGRAMME OUTCOME:**

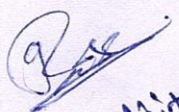
After successful completion of the programme, an individual will be able to:

- Apply in depth knowledge of the operational aspects and knowledge of the underlying principles of the Hospitality Industry.
- Demonstrate the practical skills of the hospitality industry and the strategic management.
- Demonstrate and execute employability skills.
- Employ human resource management techniques.
- Perform cost calculations and apply them to decision-making situations.
- Maintain security, hygiene and safety procedures.
- To demonstrate professional behavior and competencies in customer service.
- Utilize interpersonal skills to lead/manage first-level employees in a hospitality setting.
- Demonstrate guest service skills.
- Implement effective sales techniques and procedures including marketing, public relations, and entrepreneurship within the hospitality industry.
- To analyze and solve problems, using appropriate tools and technology.
- Evaluate the organization and function of the hospitality industry.

2. **RULES AND REGULATIONS FOR ADMISSION in BHMCT**

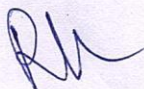
2.1 For admission in Bachelor of Hotel Management & Catering Technology programme, the applicant should have passed with a minimum aggregate of 45% (40% for SC/ST) in Intermediate examination or equivalent of a recognized board.

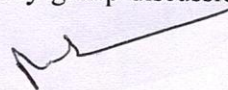
2.2.1 The applicants may be required to appear at an entrance test followed by group discussion, interview and counseling before admission.













2.2.2 The reservation and relaxation for SC/ST/OBC/PWD and other categories shall be as per the rules of the Central Government/State Government, whichever is applicable.

2.3. The entire programme has to be completed within a maximum of eight years from the date of original admission in the programme.

3. CURRICULUM/ STRUCTURE OF PROGRAMME OF BHMCT

3.1 The programme shall be spread over four academic years, spread over eight semesters comprising actual teaching for a minimum of 90 days in each semester and Industrial Training for 6 Months in the third year and On Job Training in fourth year.

3.2 The programme focuses on the following aspects:

- a) Competence
- b) Entrepreneurship
- c) Skill development
- d) Value added
- e) Extracurricular activities

3.3 Choice Based Credit System (CBCS):

- The curriculum offers a total of 75 courses out of which the student has to complete 60 courses and the total number of credits required for the award of BHMCT degree is 183 credits. The students can opt for choices in Core Elective courses, Ability Enhancement courses and Skills Enhancement courses. The courses are divided into 3 categories, i.e. Core courses, ability enhancement courses and skills enhancement courses.
- All core courses have a practical component, along with theory. Ability Enhancement courses are theory based and Skills Enhancement courses have theory with the practical component if required. However external practical evaluation is offered only for compulsory subjects.
- A project report has to be submitted related to Entrepreneurship Development in the IVth Semester by the students. Industrial Training of 6 months is offered in the Vth semester and On Job Training of 6 months is offered in the VIIIth semester. The students are expected to train in Hotels of category 4 star and above. The training will be as per the schedule mentioned in the curriculum. The students are expected to maintain a log book on a daily basis. At the end of the Industrial training the student shall submit a training report along with the log book and a performance appraisal from the hotel. The training report is to be prepared by the student and to be submitted to the Training and Placement Officer within the stipulated time for assessment.

3.4 The academic calendar shall be as follows:-

| | |
|--|---|
| I st , III rd , VII th Semester | Session - 1st Aug. to 30th Nov Exam - 1st Dec. to 15th Dec |
| II nd , IV th , VI th Semester | Session - 1st Jan. to 10th May Exam - 1st May to 15th May |
| V th Semester | Industrial Training- May to Dec. |
| VIII th Semester | On Job Training- Dec. to May (6 months) |

3.5: Table of BHMCT programme Structure under CBCS from the academic year 2018-19

| Course Code | Course | Course Type | Teaching Load per week | | | | Credit | Marks | | Total Marks |
|-------------------|---|-------------------|------------------------|---|---|-----------|-----------|---|--------------------------------|-------------|
| | | | L | T | P | Total | | Continuous Comprehensive Assessment (CCA) | End-Semester Examination (ESE) | |
| SEMESTER I | | | | | | | | | | |
| HM 101 | Food Production Foundation-I | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 101P | Food Production Foundation-I (Practical) | Core | - | - | 4 | 4 | 2 | 30 | 70 | 100 |
| HM 102 | Food & Beverage Service Foundation-I | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 102P | Food & Beverage Service Foundation-I (Practical) | Core | - | - | 2 | 2 | 1 | 30 | 70 | 100 |
| HM 103 | Front Office Operations Foundation- I | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 103P | Front Office Operations Foundation- I (Practical) | Core | - | - | 2 | 2 | 1 | 30 | 70 | 100 |
| HM 104 | Accommodation Operation Foundation- I | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 104P | Accommodation Operation Foundation- I (Practical) | Core | - | - | 2 | 2 | 1 | 30 | 70 | 100 |
| HM 105 | Communication Skills | Skill Enhancement | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| | Rashtra Bodh* | | | | | | | | | |
| Total | | | | | | 30 | 25 | 270 | 630 | 900 |

*Note: As per the University Academic Council the syllabus of Rashtra Bodh will be taught.

SEMESTER II

| | | | | | | | | | | |
|---------|---|------|---|---|---|---|---|----|----|-----|
| HM 201 | FOOD PRODUCTION FOUNDATION-II | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 201P | FOOD PRODUCTION FOUNDATION-II (PRACTICAL) | Core | - | - | 4 | 4 | 2 | 30 | 70 | 100 |
| HM 202 | FOOD & BEVERAGE SERVICE FOUNDATION-II | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 202P | FOOD & BEVERAGE SERVICE FOUNDATION-II (PRACTICAL) | Core | - | - | 2 | 2 | 1 | 30 | 70 | 100 |
| HM 203 | FRONT OFFICE OPERATIONS FOUNDATION- II | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 203P | FRONT OFFICE OPERATIONS FOUNDATION- II | Core | - | - | 2 | 2 | 1 | 30 | 70 | 100 |

| | | | | | | | | | | |
|---------------------|--|--------------------------|---|---|---|-----------|-----------|------------|------------|-------------|
| | (PRACTICAL) | | | | | | | | | |
| HM 204 | ACCOMMODATION OPERATION FOUNDATION- II | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 204P | ACCOMMODATION OPERATION FOUNDATION- II (PRACTICAL) | Core | - | - | 2 | 2 | 1 | 30 | 70 | 100 |
| AEC-02 | ENVIRONMENTAL SCIENCE | Ability Enhancement | 2 | - | - | 2 | 2 | 30 | 70 | 100 |
| HM 205 | INDIAN FOOD & FASHION | Ability Enhancement | 3 | - | - | 3 | 3 | 30 | 70 | 100 |
| Total | | | | | | 31 | 26 | 300 | 700 | 1000 |
| SEMESTER III | | | | | | | | | | |
| HM 301 | Bakery & Confectionary | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 301P | Bakery & Confectionary (Practical) | Core | - | - | 4 | 4 | 2 | 30 | 70 | 100 |
| HM 302 | Bar Operation-I | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 302P | Bar Operation-I (Practical) | Core | - | - | 2 | 2 | 1 | 30 | 70 | 100 |
| HM 303 | Front Office Operation- I | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 303P | Front Office Operation- I (Practical) | Core | - | - | 2 | 2 | 1 | 30 | 70 | 100 |
| HM 304 | Accommodation Operation - I | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 304P | Accommodation Operation - I (Practical) | Core | - | - | 2 | 2 | 1 | 30 | 70 | 100 |
| HM 305 | Entrepreneurship Development- I | Skill Enhancement Course | 3 | - | - | 3 | 3 | 30 | 70 | 100 |
| HM 306 | Fundamentals of Computers | Skill Enhancement Course | 2 | - | - | 2 | 2 | 30 | 70 | 100 |
| Total | | | | | | 31 | 26 | 300 | 700 | 1000 |
| SEMESTER IV | | | | | | | | | | |
| HM 401 | Regional Cuisine of India | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 401P | Regional Cuisine of India (Practical) | Core | - | - | 4 | 4 | 2 | 30 | 70 | 100 |
| HM 402 | Bar Operation-II | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 402P | Bar Operation-II (Practical) | Core | - | - | 2 | 2 | 1 | 30 | 70 | 100 |
| HM 403 | Front Office Operation- II | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 403P | Front Office Operation- II (Practical) | Core | - | - | 2 | 2 | 1 | 30 | 70 | 100 |
| HM 404 | Accommodation Operation - II | Core | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 404P | Accommodation Operation - II (Practical) | Core | - | - | 2 | 2 | 1 | 30 | 70 | 100 |

| | | | | | | | | | | |
|--------------|----------------------------------|---|---|---|---|-----------|-----------|------------|------------|-------------|
| HM 405 | Event Management | Skill Enhancement Course (Any-1 out of 2) | 2 | - | - | 2 | 2 | 30 | 70 | 100 |
| HM 406 | Facility Planning | | | | | | | | | |
| HM 407 | Hospitality Sales | Ability Enhancement Course (Any-1 out of 2) | 2 | - | - | 2 | 2 | 30 | 70 | 100 |
| HM 408 | Marketing of Services | | | | | | | | | |
| HM 409 | Entrepreneurship Development- II | Skill Enhancement Course | - | - | - | 2 | 2 | 30 | 70 | 100 |
| Total | | | | | | 34 | 27 | 300 | 700 | 1100 |

SEMESTER V

| | | | | | | | | | | |
|--------------|---|-------------------|---|--|-----------|-----------|------------|------------|------------|------------|
| HM 501 | Food Production (Industry Exposure) | Core | - | | 10 | 10 | 5 | 30 | 70 | 100 |
| HM 502 | Food & Beverage Service (Industry Exposure) | Core | - | | 10 | 10 | 5 | 30 | 70 | 100 |
| HM 503 | Front Office (Industry Exposure) | Core | - | | 10 | 10 | 5 | 30 | 70 | 100 |
| HM 504 | Housekeeping (Industry Exposure) | Core | - | | 10 | 10 | 5 | 30 | 70 | 100 |
| HM 505 | Log Book & Presentation | Skill Enhancement | - | | 2 | 2 | 1 | 30 | 70 | 100 |
| Total | | | | | 42 | 21 | 150 | 350 | 500 | 500 |

SEMESTER VI

| | | | | | | | | | | |
|--------------|--|---|---|---|---|-----------|-----------|------------|------------|------------|
| HM 601 | Food Production Management- I | Discipline Specific Elective (Any-1 out of 2) | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 602 | Front Office Management- I | | | | | | | | | |
| HM 603 | Food & Beverage Service Management-I | Discipline Specific Elective (Any-1 out of 2) | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 604 | Accommodation Management- I | | | | | | | | | |
| HM 601P | Food Production Management- I (Practical) | Discipline Specific Elective (Any-1 out of 2 on the basis of above selection) | - | - | 4 | 4 | 2 | 30 | 70 | 100 |
| HM 602P | Front Office Management- I (practical) | | | | | | | | | |
| HM 603P | Food & Beverage Service Management-I (Practical) | | | | | | | | | |
| HM 604P | Accommodation Management- I (Practical) | | | | | | | | | |
| HM 605 | Human Resource Management | Ability Enhancement Course (Any- 1 out of 2) | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 606 | Legal Aspects in Hospitality Sector | | | | | | | | | |
| HM 607 | Principles of Management | Ability Enhancement Course (Any- 1 out of 2) | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 608 | Tourism Operation | | | | | | | | | |
| Total | | | | | | 24 | 20 | 180 | 420 | 600 |

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SEMESTER VII

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|--------------|---|--|---|---|---|-----------|-----------|------------|------------|------------|
| HM 701 | Food Production Management- II | Discipline Specific Elective (Any- 1 out of 2 on the basis of above selection) | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 702 | Front Office Management- II | | | | | | | | | |
| HM 703 | Food & Beverage Service Management-II | Discipline Specific Elective (Any- 1 out of 2 on the basis of above selection) | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 704 | Accommodation Management- II | | | | | | | | | |
| HM 701P | Food Production Management- II (Practical) | Discipline Specific Elective (Any- 1 out of 2 on the basis of above selection) | - | - | 4 | 4 | 2 | 30 | 70 | 100 |
| HM 702P | Front Office Management- II (Practical) | | | | | | | | | |
| HM 703P | Food & Beverage Service Management-II (Practical) | Discipline Specific Elective (Any- 1 out of 2 on the basis of above selection) | - | | 4 | 4 | 2 | 30 | 70 | 100 |
| HM 704P | Accommodation Management- II (Practical) | | | | | | | | | |
| HM 705 | Organizational Behaviour | Ability Enhancement Course (Any- 1 out of 2) | 3 | 1 | - | 4 | 4 | 30 | 70 | 100 |
| HM 706 | Research Methodology | | | | | | | | | |
| HM 707 | Hotel Accounting | Ability Enhancement Course (Any- 1 out of 2) | 2 | - | - | 2 | 2 | 30 | 70 | 100 |
| HM 708 | Food Science & Nutrition | | | | | | | | | |
| Total | | | | | | 22 | 18 | 180 | 420 | 600 |

SEMESTER VIII

| | | | | | | | | | | |
|--------------|-----------------------------------|--|---|---|-----------|-----------|------------|------------|------------|-----|
| HM 801 | Specialized Departmental Exposure | Discipline Specific Elective (on the basis of above selection) | - | - | 48 | 48 | 24 | 120 | 280 | 400 |
| HM 802 | Log Book & Presentation | Skilled Enhancement | - | - | 2 | 2 | 1 | 30 | 70 | 100 |
| Total | | | | | 24 | 20 | 150 | 350 | 500 | |

3.6 List of all Courses under different categories for BHMCT Programme

| Course Type | Course Code | Course Name |
|--------------------|-------------|---|
| Core Course | HM 101 | Food Production Foundation-I |
| | HM 101P | Food Production Foundation-I (Practical) |
| | HM 102 | Food & Beverage Service Foundation-I |
| | HM 102P | Food & Beverage Service Foundation-I (Practical) |
| | HM 103 | Front Office Operations Foundation- I |
| | HM 103P | Front Office Operations Foundation- I (Practical) |
| | HM 104 | Accommodation Operation Foundation- I |
| | HM 104P | Accommodation Operation Foundation- I (Practical) |

| | | |
|-------------------------------------|---------|--|
| | HM 201 | Food Production Foundation-II |
| | HM 201P | Food Production Foundation-II (Practical) |
| | HM 202 | Food & Beverage Service Foundation-II |
| | HM 202P | Food & Beverage Service Foundation-II (Practical) |
| | HM 203 | Front Office Operations Foundation- II |
| | HM 203P | Front Office Operations Foundation- II (Practical) |
| | HM 204 | Accommodation Operation Foundation- II |
| | HM 204P | Accommodation Operation Foundation- II (Practical) |
| | HM 301 | Bakery & Confectionary |
| | HM 301P | Bakery & Confectionary (Practical) |
| | HM 302 | Bar Operation-I |
| | HM 302P | Bar Operation-I (Practical) |
| | HM 303 | Front Office Operation- I |
| | HM 303P | Front Office Operation- I (Practical) |
| | HM 304 | Accommodation Operation - I |
| | HM 304P | Accommodation Operation - I (Practical) |
| | HM 401 | Regional Cuisine of India |
| | HM 401P | Regional Cuisine of India (Practical) |
| | HM 402 | Bar Operation-II |
| | HM 402P | Bar Operation-II (Practical) |
| | HM 403 | Front Office Operation- II |
| | HM 403P | Front Office Operation- II (Practical) |
| | HM 404 | Accommodation Operation - II |
| | HM 404P | Accommodation Operation - II (Practical) |
| | HM 501 | Food Production (Industry Exposure) |
| | HM 502 | Food & Beverage Service (Industry Exposure) |
| | HM 503 | Front Office (Industry Exposure) |
| | HM 504 | Housekeeping (Industry Exposure) |
| Discipline Specific Elective | HM 601 | Food Production Management- I |
| | HM 602 | Front Office Management- I |
| | HM 603 | Food & Beverage Service Management-I |
| | HM 604 | Accommodation Management- I |
| | HM 601P | Food Production Management- I (Practical) |
| | HM 602P | Front Office Management- I (practical) |
| | HM 603P | Food & Beverage Service Management-I (Practical) |
| | HM 604P | Accommodation Management- I (Practical) |
| | HM 701 | Food Production Management- II |
| | HM 702 | Front Office Management- II |
| | HM 703 | Food & Beverage Service Management-II |
| | HM 704 | Accommodation Management- II |
| | HM 701P | Food Production Management- II (Practical) |
| | HM 702P | Front Office Management- II (Practical) |
| | HM 703P | Food & Beverage Service Management-II (Practical) |
| | HM 704P | Accommodation Management- II (Practical) |
| Ability Enhancement Course | HM 801 | Specialized Departmental Exposure |
| | AEC-02 | Environmental Science |
| | AECC3 | Universal Human Values and Professional Ethics |
| | HM 205 | Indian Food & Fashion |
| | HM 407 | Hospitality Sales |

| | | |
|---------------------------------|--------|-------------------------------------|
| | HM 408 | Marketing of Services |
| | HM 705 | Organizational Behaviour |
| | HM 706 | Research Methodology |
| | HM 605 | Human Resource Management |
| | HM 606 | Legal Aspects in Hospitality Sector |
| | HM 607 | Principles of Management |
| | HM 608 | Tourism Operation |
| Skill Enhancement Course | HM 105 | Communication Skills |
| | HM 305 | Entrepreneurship Development- I |
| | HM 306 | Fundamentals of Computers |
| | HM 405 | Event Management |
| | HM 406 | Facility Planning |
| | HM 409 | Entrepreneurship Development- I |
| | HM 505 | Log Book & Presentation |
| | HM 707 | Hotel Accounting |
| | HM 708 | Food Science & Nutrition |
| | HM 802 | Log Book & Presentation |

4. EXAMINATION AND EVALUATION

4.1 ATTENDANCE:

The students are expected to attend all the classes and should not have less than 75 % attendance in theory as well as in practical classes, wherever held, to become eligible to appear for the university examination. Short fall in attendance can, however be condoned in deserving cases to the extent of 10% by the Principal. If the short fall is more than 10% but not more than 15%, the Principal may recommend deserving cases to the Vice Chancellor for condonation. The order of the Vice Chancellor in this regard shall be final.

4.2 EXAMINATION:

All Courses offered by BCSCHM under BHMCT programme will have an evaluation system within two components as:

1. Continuous Comprehensive Assessment (CCA) accounting for 30% of the final grade that a student gets in a course, and
2. End-Semester Examination (ESE) accounting for the remaining 70% of the final grade that the student gets in a course.

A student will have to pass both the components i.e. CCA and ESE separately to become eligible to be declared successful in a course.

4.2.1 CONTINUOUS COMPREHENSIVE ASSESSMENT (CCA) :

Continuous Comprehensive Assessment (CCA) will be of **30 marks** comprised:

- 4.2.1.1 Midterm written test / practical including in-between snap tests if any shall carry **20 marks** independently in each subject.

4.2.1.2 A maximum of **10 marks** in each subject shall be awarded for attending classes (theory / practical) as per the following norms:

Note: Marks for Attendance: below 50% = Zero (0) mark; 50% = 1 mark; 51 – 59.99% = 2 marks; 60 – 64.99% = 3 marks; 65 – 69.99% = 5 marks; 70 – 74.99 % = 7 marks; 75- 79.99% = 8 marks; 80- 84.99% = 9 marks; 85- 100% = 10 marks

4.2.2 **END SEMESTER EXAMINATION (ESE)**

The remaining 70% of the final grade of the student in a course will be assessed on the basis of an end semester examination (ESE) that will be for three hours duration and will cover the entire syllabus of the course.

The question papers for the ESE will be got set by the Controller of Examinations (CoE) of the Swami Vivekanand Subharti University (SVSU) by a selected faculty panel.

4.2.3 **INDUSTRIAL & ON JOB TRAINING (HM501, 502, 503, 504, 505 & HM801, 802):**

The student is required to complete 6 months industrial training in all four core courses. During the training the student has to maintain a log book which will carry 100 marks (CCA-30 marks and ESE- 70 marks). At the end of the training the student has to present a training report with a presentation on his training in all core courses and it carries 400 marks (CCA- 120 marks and ESE- 280 marks).

The student is required to complete 6 months on job training in any two Discipline Specific Elective course elected by the student in the VIIIth semester. During the training the student has to maintain a log book which will carry 100 marks (CCA-30 marks and ESE- 70 marks). At the end of the training the student has to present a training report with a presentation on his training and it carries 400 marks (CCA- 90 marks and ESE- 210 marks).

4.3 **PAPER SETTING, EVALUATION & RESULTS**

The work of setting the End semester examination papers, conduct of the End semester and Annual examinations, Evaluation and declaration of results shall be as per the laid down Examination policies / latest University Notifications.

5. **POWER TO MODIFY**

In the event of any emergent situation, if any deviation is considered necessary, the Vice Chancellor is authorized to modify the Ordinance. Subject to subsequent ratification by the Executive Council.