

Ordinance No. V-103 (A)

Date of Academic Council Meeting : 29 December, 2023
Date of Executive Council Meeting : 22 July, 2024

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



College of Hotel Management
Faculty of Management and Commerce

SWAMI VIVEKANAND SUBHARTI UNIVERSITY,
MEERUT

Ordinance No. V-103 (A)

Head of the Institution
Swami Vivekanand Subharti Institute of Hotel Management
S.V.S.U., MEERUT

ORDINANCE RELATING TO MASTER OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (Revised 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, 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 "AtithiDevoBhav"

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)

MASTERS OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (MHMCT)

i. PROGRAMME OBJECTIVES:

- To carry out research work in the respective fields
- To develop and exchange new ideas, methods and technologies to the hospitality and tourism industry
- To be a role model of educational institutions in the country
- To provide a broad aspects related to the subjects
- To provide a deep understanding of the area of specialization and provide an innovative ability to solve new problems
- To provide multidisciplinary approach for other courses
- To establish a network based students learning between academia and stakeholder
- To develop the students with a capacity for free and objective enquiry, confidence and integrity.
- To promote independent and collaborative work, while demonstrating the professional and ethical responsibilities of the hospitality profession.
- To focus on delivering superior performance and value to the customer

ii.

PROGRAMME OUTCOME:

- After successful completion of the programme, an individual will be able to:
- Interpret practical, theoretical and personal skills required for senior management roles within a variety of hospitality organizations.
 - Appraise food safety and sanitation to maintain a safe and sanitary work environment.
 - Develop long term business goals and strategies that map the actions needed to each year to meet the objectives.
 - Anticipate and manage labor and food costs in order to operate an economically stable environment.
 - Utilize interpersonal skills to manage employees in a hospitality industry.
 - Cultivate a professional management attitude by nurturing the creative development of innovative ideas and solutions.
 - Develop organizational and marketing processes of a commercial hospitality enterprise.
 - Forecast sales and expenses in a variety of hospitality businesses.
 - Schedule employees with consideration given to budgets, sales forecasts, and customary labor practices.

2. RULES AND REGULATIONS FOR ADMISSION in MHMCT

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

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 five years from the date of original admission in the programme.

3. CURRICULUM/ STRUCTURE OF PROGRAMME OF MHMCT

3.1 The programme shall be spread over two academic years, spread over four semesters comprising actual teaching for a minimum of 90 days in each semester and Industrial Training for 6 Months in the second 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 46 courses out of which the student has to complete 32 courses and the total number of credits required for the award of MHMCT degree is 100 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.
- On Job Training of 6 months is offered in the IVth 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 Semester	Session - 1st Aug. to 30th Nov Exam - 1st Dec. to 15th Dec
II nd Semester	Session - 1st Jan. to 10th May Exam - 1st May to 15th May
IV th Semester	On Job Training- Dec. to May (6 months)

3.5: Table of MHMCT 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										
MHMCT 101	Food Production Operations	Core Course	3	1	-	4	4	30	70	100
MHMCT 101P	Food Production Operations (Practical)	Core Course	-	-	4	4	2	30	70	100
MHMCT 102	Food & Beverage Service Operations	Core Course	3	1	-	4	4	30	70	100
MHMCT 102P	Food & Beverage Service Operations (Practical)	Core Course	-	-	2	2	1	30	70	100
MHMCT 103	Front Office Operations	Core Course	3	1	-	4	4	30	70	100
MHMCT 103P	Front Office Operations (Practical)	Core Course	-	-	2	2	1	30	70	100
MHMCT 104	Accommodations Operations	Core Course	3	1	-	4	4	30	70	100

MHMCT 104P	Accommodations Operations (Practical)	Core Course	-	-	2	2	1	30	70	100
MHMCT 105	Managerial Communication	Skill Enhancement Course	2	-	-	2	2	30	70	100
AECC3	Universal Human Values and Professional Ethics	Ability Enhancement Course	3	-	-	3	3	30 (Qualifying)	70 (Qualifying)	100 (Qualifying)
MHMCT 106	Introduction to Hospitality & Tourism	Skill Enhancement Course	2			2	2	30	70	100
	Rashtra Bodh*									
Total						33	28	300	700	1000

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

SEMESTER II

MHMCT 201	Food Production Management	Core	3	1	-	4	4	30	70	100
MHMCT 201P	Food Production Management (Practical)	Core	-	-	4	4	2	30	70	100
MHMCT 202	Food and Beverage Service Management	Core	3	1	-	4	4	30	70	100
MHMCT 202P	F&B Service Foundation-II (Practical)	Core	-	-	2	2	1	30	70	100
MHMCT 203	Front Office Management	Core	3	1	-	4	4	30	70	100
MHMCT 203P	Front Office Management (Practical)	Core	-	-	2	2	1	30	70	100
MHMCT 204	Accommodation Management	Core	3	1	-	4	4	30	70	100
MHMCT 204P	Accommodation Management (Practical)	Core	-	-	2	2	1	30	70	100
MHMCT 205	Food, Nutrition and Hygiene	Ability Enhancement Course	2			2	2	30	70	100
MHMCT 206	Hotel Accounting	(Any- 1 out of 2)								
MHMCT 207	Fundamentals of Computers	Skill Enhancement Course	2			2	2	30	70	100
MHMCT 208	Indian Food & Fashion	Ability Enhancement	3			3	3	30	70	100
Total						33	28	300	700	1100

SEMESTER III

MHMCT 301	Advance Food Production Management	Discipline Specific Elective (Any- 1 out of 4)	3	1	-	4	4	30	70	100
MHMCT 302	Advance Food and Beverage Service Management									
MHMCT 303	Advance Front Office									

	Management									
MHMCT 304	Advance Accommodation Management									
MHMCT 301P	Advance Food Production Management (Practical)									
MHMCT 302P	Advance Food and Beverage Service Management (Practical)	Discipline Specific Elective (Any- 1 out of 4 on the basis of above selection)	-	-	4	4	2	30	70	100
MHMCT 303P	Advance Front Office Management (Practical)									
MHMCT 304P	Accommodation Management- I (Practical)									
MHMCT 305	Principles of Management	Ability Enhancement Course (Any- 1 out of 2)	3	1	-	4	4	30	70	100
MHMCT 306	Human Resource Management in Hotels									
MHMCT 307	Entrepreneurship Development	Skill Enhancement Course	3			3	3	30	70	100
MHMCT 308	Organizational Behaviour	Ability Enhancement Course (Any- 1 out of 2)	3	1	-	4	4	30	70	100
MHMCT 309	Marketing of Services									
MHMCT 310	Facility planning and designing	Skill Enhancement Course (Any- 1 out of 2)	2			2	2	30	70	100
MHMCT 311	Hotel Management Information Systems									
MHMCT 312	Researching in Hospitality & Tourism	Ability Enhancement Course (Any- 1 out of 2)	3	1	-	4	4	30	70	100
MHMCT 313	Hospitality Sales									
Total						25	23	180	420	700

SEMESTER IV

MHMCT 401	Food Production (Industry Exposure)	Discipline Specific Elective (Any- 1 out of 4 on the basis of above selection)								
MHMCT 402	F&B Service (Industry Exposure)		-	4	40	20	90	210	300	
MHMCT 403	Front Office (Industry Exposure)			0						
MHMCT 404	Housekeeping (Industry Exposure)									
MHMCT 405	Log Book & Presentation	Skill Enhancement Course	-	2	2	1	30	70	100	

3.6 List of all Courses under different categories for MHMCT Programme

Total

42

21

120

280

400

Course Type	Course Code	Course Name	
Core Course	MHMCT 101	Food Production Operations	
	MHMCT 101P	Food Production Operations (Practical)	
	MHMCT 102	Food & Beverage Service Operations	
	MHMCT 102P	Food & Beverage Service Operations (Practical)	
	MHMCT 103	Front Office Operations	
	MHMCT 103P	Front Office Operations (Practical)	
	MHMCT 104	Accommodations Operations	
	MHMCT 104P	Accommodations Operations (Practical)	
	MHMCT 201	Food Production Management	
	MHMCT 201P	Food Production Management (Practical)	
	MHMCT 202	Food and Beverage Service Management	
	MHMCT 202P	F&B Service Foundation-II (Practical)	
	MHMCT 203	Front Office Management	
	MHMCT 203P	Front Office Management (Practical)	
	MHMCT 204	Accommodation Management	
	MHMCT 204P	Accommodation Management (Practical)	
	Discipline Specific Elective	MHMCT 301	Advance Food Production Management
		MHMCT 302	Advance Food and Beverage Service Management
		MHMCT 303	Advance Front Office Management
		MHMCT 304	Advance Accommodation Management
MHMCT 301P		Advance Food Production Management (Practical)	
MHMCT 302P		Advance Food and Beverage Service Management (Practical)	
MHMCT 303P		Advance Front Office Management (Practical)	
MHMCT 304P		Accommodation Management- I (Practical)	
MHMCT 401		Food Production (Industry Exposure)	
MHMCT 402		Food & Beverage Service (Industry Exposure)	
MHMCT 403		Front Office (Industry Exposure)	
MHMCT 404		Housekeeping (Industry Exposure)	
Ability Enhancement Course	AECC3	Universal Human Values and Professional Ethics	
	MHMCT 205	Food, Nutrition and Hygiene	
	MHMCT 206	Hotel Accounting	
	MHMCT 208	Indian Food & Fashion	
	MHMCT 305	Principles of Management	
	MHMCT 306	Human Resource Management in Hotels	
	MHMCT 308	Organizational Behaviour	
	MHMCT 309	Marketing of Services	
	MHMCT 312	Researching in Hospitality & Tourism	
	MHMCT 313	Hospitality Sales	
	Skill Enhancement Course	MHMCT 105	Managerial Communication
		MHMCT 106	Introduction to Hospitality & Tourism
		MHMCT 207	Fundamentals of Computers
MHMCT 307		Entrepreneurship Development	
MHMCT 310		Facility Planning and Designing	
MHMCT 311		Hotel Management Information Systems	
MHMCT 405		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 MHMCT 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 ON JOB TRAINING (MHMCT 401/2/3/4 & MHMCT 405):

The student is required to complete 6 months on job training in any one Discipline Specific Elective course elected by the student in the IIIrd 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 300 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.

