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Date:15.01.2026

Minutes of Meeting of Board of Studies (BOS) meeting held as per the following schedule:

Date: 14th January 2026

Time: 11:00 AM

The Board of Studies (BOS) meeting of Bhikaji Cama Subharti College of Hotel Management was held on 14th Jan 2026 at 11:00 AM in the Conference Hall. The meeting was chaired by Dr. Indraneel Bose, Chairman, BOS, BCSCMH.

The following members attended the meeting:

1. Dr. Indraneel Bose, Chairman, BOS, BCSCMH
2. Dr. Nitin Gupta, Senior Associate Professor
3. Prof. Prabhat Kumar, Professor, Faculty of Management and Commerce, SVSU
4. Dr. Jata Shankar R. Tewari, Professor, IGNOU, New Delhi
5. Mr. Vikas Sharma, Assistant Professor
6. Mr. Yajvendra Singh, Assistant Professor
7. Mr. Saurabh Tripathi, Assistant Professor
8. Mr. Akul Das, Assistant Professor & Alumni
9. Mr. Rohil Bhatnagar, Lecturer

Members Absent:

1. Mr. Arbaaj, Alumni, MHMCT
2. Mr. Ajit Kumar Singh, General Manager, The Mars Resorts, Meerut (External Industry Expert)

Agendas for the Meeting were:

1. **Revision of Ordinance and Syllabus of the following programmes of Hotel Management in alignment with NEP-2020, Choice Based Credit System (CBCS), Multiple Entry-Exit System and Outcome-Based Education (OBE) to be implemented from A.Y. 2026-27.**
  - i. 1 year Certificate Programme in Food Production & Bakery -CFPB
  - ii. 2 years Diploma in Food Production & Bakery-DFPB
  - iii. 4 years Bachelor of Hotel Management & Catering Technology-BHMCT
  - iv. 4 years B.Sc. in Culinary Management- B.Sc.CM as per NEP & AEDP
  - v. 2 years Master of Hotel Management & Catering Technology-MHMCT

**Resolution:** The Board of Studies of Bhikaji Cama Subharti College of Hotel Management, Swami Vivekanand Subharti University, convened to review and revise the ordinance, curriculum structure, and syllabus of mentioned Hotel Management programmes in order to align them with the provisions of the National Education Policy (NEP) 2020, Choice Based Credit System (CBCS), Multiple Entry-Exit framework, and Outcome-Based Education (OBE).

The Board noted that the implementation of NEP-2020 emphasizes multidisciplinary education, skill-based learning, flexible curriculum design, credit mobility through the Academic Bank of Credits (ABC), and integration of industry exposure in professional programmes.

After detailed deliberations and review of the proposed curriculum framework, the Board unanimously resolved to approve the revision of ordinance and syllabus of the following programmes to be implemented from the Academic Session 2026-27.

**(a). Certificate Programme in Food Production & Bakery (CFPB)**

The Board resolved that the Certificate Programme in Food Production & Bakery (CFPB) shall be offered as a one-year programme consisting of two semesters, designed primarily as a skill-oriented entry-level hospitality programme.

### Structure

Component	Details
Duration	1 Year (2 Semesters)-2 <sup>nd</sup> semester will be Industrial Training
Total Credits	40
Focus	Practical culinary and bakery skills
Pedagogy	Theory + Practical + Industrial Training

### Programme Objective

The programme aims to develop basic culinary competencies, bakery and confectionery skills, food safety awareness, and kitchen operational knowledge required for entry-level employment in hospitality establishments.

### (b). Diploma in Food Production & Bakery (DFPB)

The Board resolved that the Diploma in Food Production & Bakery (DFPB) shall be offered as a two-year programme consisting of four semesters, focusing on the development of professional culinary and bakery skills.

### Structure

Component	Details
Duration	2 Years (4 Semesters)- 3 <sup>rd</sup> & 4 <sup>th</sup> semesters will be 1 year Apprenticeship
Total Credits	80
Components	Theory + Practical + Skill Courses + Apprenticeship

### Programme Objective

The programme shall provide students with advanced culinary techniques, bakery production skills, kitchen management knowledge, and industry exposure through practical training.

### (c). Bachelor of Hotel Management & Catering Technology (BHMCT)

The Board deliberated that the BHMCT programme shall be offered as a Four-Year Undergraduate Programme (FYUP) in accordance with NEP-2020 while maintaining compliance with norms applicable to programmes with "Technology" in the nomenclature.

### Structure

Component	Details
Duration	4 Years (8 Semesters)
Total Credits	160
System	CBCS with multidisciplinary electives

### Multiple Entry-Exit Options

Exit Level	Qualification	Credits
After 1 Year	Certificate in Hospitality Operations	40
After 2 Years	Diploma in Hospitality Operations	80

Exit Level	Qualification	Credits
After 3 Years	Bachelor Degree in Hospitality Management	120
After 4 Years	BHMCT (Honours with On-Job Training / Honours with Research)	160

### Key Features

The programme shall incorporate:

- Core hospitality management courses
- Skill enhancement courses
- Ability enhancement courses
- Value added courses
- Industrial training and internships
- Multidisciplinary electives
- Research project / dissertation in the fourth year

Students in the fourth year shall have the option to pursue either:

- Honours Track with On-Job Training
- Honours with Research Track (Research Dissertation)

### (d). B.Sc. in Culinary Management (B.Sc.CM)

The Board resolved to offer the B.Sc. in Culinary Management as a Four-Year Undergraduate Programme (FYUP) designed in accordance with NEP-2020 and structured under the Apprenticeship Embedded Degree Programme (AEDP) framework.

### Structure

Component	Details
Duration	4 Years (8 Semesters)- 6 <sup>th</sup> semester will be Apprenticeship
Total Credits	160
Focus	Culinary arts, gastronomy, entrepreneurship, Apprenticeship

### Multiple Exit Options

Exit Level	Qualification	Credits
After 1 Year	Certificate in Culinary Skills	40
After 2 Years	Diploma in Culinary Management	80
After 3 Years	B.Sc. Culinary Management	120
After 4 Years	B.Sc. {Honours (with OJT) / Honours with Research} Culinary Management	160

### Key Features

The programme shall emphasize:

- Advanced culinary techniques
- Food innovation and gastronomy
- Culinary entrepreneurship

- Kitchen laboratory training
- Industry internship
- Research or industry project in the final year

**(e). Master of Hotel Management & Catering Technology (MHMCT)**

The Board also reviewed the curriculum of the Master of Hotel Management & Catering Technology (MHMCT) programme and resolved to revise the ordinance and syllabus in alignment with NEP principles and Outcome-Based Education.

**Structure**

Component	Details
Duration	2 Years (4 Semesters)- 6 <sup>th</sup> semester will be On-Job Training.
Total Credits	80

**Programme Components**

The revised curriculum shall include:

- Core hospitality management courses
- Specialization electives
- Research methodology
- Industry project / internship
- Dissertation

The programme aims to develop advanced managerial, research, and leadership competencies in hospitality and tourism management.

**Implementation**

After detailed deliberation, the Board of Studies unanimously approved the revised ordinance and syllabus of the above mentioned programmes and recommended the same for consideration and approval by the Academic Council of the University. The revised ordinances, curriculum structure, and syllabus of the above programmes shall be implemented from the Academic Session 2026-27

**2. To discuss the Change of Nomenclature, Duration and NEP Alignment of the following programme w.e.f. 2026-27:**

**B.Voc in Hospitality & Tourism-B.Voc.(H &T)**

**Resolution:** The Board of Studies of Bhikaji Cama Subharti College of Hotel Management, Swami Vivekanand Subharti University, considered the proposal for change of nomenclature, duration, and revision of ordinance and syllabus of B.Voc. in Hospitality & Tourism.

The Board noted that, in line with NEP-2020, higher education institutions are encouraged to adopt multidisciplinary undergraduate programmes, FYUP structure, multiple entry-exit, and skill-integrated curriculum. Accordingly, the Board considered the proposal to rename B.Voc. in Hospitality & Tourism as B.Sc. in Hospitality & Tourism and to revise its duration, ordinance, and syllabus as per the NEP-2020 framework. After detailed deliberations, the Board unanimously resolved the following:

**(i). Change of Nomenclature**

The programme presently offered as:  
 Bachelor of Vocation (B.Voc.) in Hospitality & Tourism  
 shall be renamed as:  
**Bachelor of Science (B.Sc.) in Hospitality & Tourism**

The change in nomenclature is proposed to align the programme with the multidisciplinary undergraduate degree structure recommended under NEP-2020, while retaining the skill-oriented and industry-focused nature of the programme.

**(ii). Programme Duration and Structure**

The revised programme shall be offered as a Four-Year Undergraduate Programme (FYUP).

Component	Structure
Duration	4 Years (8 semesters) - 6 <sup>th</sup> semester will be Industrial Training
Semesters	8
Total Credits	160
System	Choice Based Credit System (CBCS)

The programme shall integrate hospitality management, tourism studies, and skill-based hospitality training.

**(iii). Multiple Entry–Exit Framework**

In accordance with NEP-2020 guidelines, the programme shall incorporate **multiple entry–exit provisions**, enabling students to obtain appropriate qualifications at different stages.

Exit Level	Qualification Awarded	Credits
After 1 Year	Certificate in Hospitality & Tourism	40
After 2 Years	Diploma in Hospitality & Tourism	80
After 3 Years	B.Sc. in Hospitality & Tourism	120
After 4 Years	B.Sc. (Honours / Honours with Research) in Hospitality & Tourism	160

Students exiting at any stage may re-enter the programme through the credit mapping.

**(iv). Alignment of Ordinance and Curriculum**

The Board resolved that the ordinance, curriculum framework, and syllabus of the programme shall be revised in accordance with NEP-2020 and shall incorporate the following academic components:

- Major Discipline Core Courses in hospitality and tourism management
- Discipline Electives
- Minor / Multidisciplinary Courses
- Skill Enhancement Courses (SEC)
- Ability Enhancement Courses (AEC)
- Value Added Courses (VAC)
- Industrial Training / Internship
- Research Project / Dissertation in the fourth year

The curriculum shall also follow Outcome-Based Education (OBE) principles with clearly defined Programme Outcomes (POs), Programme Specific Outcomes (PSOs), and Course Outcomes (COs).

**(v). Industry Integration**

The revised programme shall emphasize practical training and industry exposure, including:

- Industrial training in hospitality establishments
- Field visits and experiential learning
- Skill laboratories for hospitality operations
- Industry projects and case studies

This approach will enhance the employability and professional competencies of students in hospitality and tourism sectors.

**(vi). Transition Arrangement for Existing Students**

Students currently enrolled in the B.Voc. in Hospitality & Tourism programme shall be permitted to continue and complete their programme under the existing ordinance and syllabus applicable at the time of their admission. Such students shall be awarded the B.Voc. degree upon successful completion of the programme.

**Implementation**

The revised programme titled B.Sc. in Hospitality & Tourism with the updated ordinance and syllabus aligned with NEP-2020 shall be implemented from the Academic Session 2026–27, subject to approval by the Academic Council and Board of Management of the University.

**3. Revision of Programme-wise Seat intake for the session 2026-2027 as per the following:**

S.No.	Programmes	Seat Intake
1.	Certificate Programme in Food Production & Bakery –CFPB	10
2.	Diploma in Food Production & Bakery–DFPB	10
3.	Bachelor of Hotel Management & Catering Technology-BHMCT	90
4.	B.Sc. in Hospitality & Tourism – (B.Sc. in H & T)	60
5.	B.Sc. in Culinary Management- B.Sc.CM	30
6.	Master of Hotel Management & Catering Technology-MHMCT	15

**4. Proposed Value-Added Courses to be conducted in the A.Y. 2026-2027.**

S.No.	Name of VAC	Code	Hours of Offering	Proposed Date
1.	Cloud Kitchen & Online Food Business	HM/VAC-CKOFB	30 Hrs	Sept,2026
2.	AI Applications in Hospitality	HM/VAC-AIAH	30 Hrs	Nov,2026
3.	Eco-Tourism & Sustainable Hospitality	HM/VAC-ETSH	30 Hrs	Feb,2027
4.	Advanced Mixology & Beverage Innovation	HM/VAC-AMBI	30 Hrs	Mar,2027

5. Approval of Interdisciplinary courses of Hotel Management along with the list of concerned colleges (2026-2027).

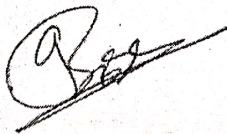
S.No.	Name of the Courses offered in the Programmes	Name of the College/departments involved in content delivery
1.	Communication Skills	Department of Languages, Faculty of Arts and Social Sciences, Swami Vivekanand Subharti University, Meerut
2.	Environmental Science	Department of Environmental Engineering, Faculty of Engineering and Technology, Swami Vivekanand Subharti University, Meerut
3.	Indian Food & Fashion	Faculty of Fine Arts, Swami Vivekanand Subharti University, Meerut
4.	Hotel Accounting	Faculty of Management & Commerce, Swami Vivekanand Subharti University, Meerut
5.	Food Science & Nutrition	Department of Home Science, Faculty of Arts and Social Sciences, Swami Vivekanand Subharti University, Meerut
6.	Fundamentals of Computers	Department of Computer Science Engineering, Faculty of Engineering and Technology, Swami Vivekanand Subharti University, Meerut
7.	Facility Planning	Faculty of Engineering and Technology & Faculty of Fine Arts, Swami Vivekanand Subharti University, Meerut
8.	Human Resource Management	Faculty of Management and Commerce, Swami Vivekanand Subharti University, Meerut
9.	Legal Aspects in Hospitality Sector	Faculty of Law, Swami Vivekanand Subharti University, Meerut
10.	Organizational Behaviour	Faculty of Management and Commerce, Swami Vivekanand Subharti University, Meerut
11.	Disaster Management	Faculty of Management and Commerce, Swami Vivekanand Subharti University, Meerut
12.	Entrepreneurship Development	Faculty of Management and Commerce, Swami Vivekanand Subharti University, Meerut
13.	Managerial Communication	Department of Languages, Faculty of Arts and Social Sciences, Swami Vivekanand Subharti University, Meerut
14.	Universal Human Values and Professional Ethics	Faculty of Arts & Social Science, Swami Vivekanand Subharti University, Meerut
15.	Food, Nutrition and Hygiene	Faculty of Arts & Social Science, Swami Vivekanand Subharti University, Meerut
16.	Fundamentals of Computers	Department of Computer Science Engineering, Faculty of Engineering and Technology, Swami Vivekanand Subharti University, Meerut
17.	Indian Food & Fashion	Faculty of Fine Arts, Swami Vivekanand Subharti University, Meerut
18.	Principles of Management	Faculty of Management and Commerce, Swami Vivekanand Subharti University, Meerut
19.	Human Resource Management in Hotels	Faculty of Management and Commerce, Swami Vivekanand Subharti University, Meerut
20.	Organizational Behaviour	Faculty of Management and Commerce, Swami Vivekanand Subharti University, Meerut
21.	Entrepreneurship in Hotels	Faculty of Management and Commerce, Swami Vivekanand Subharti University, Meerut

22.	Communication Skills	Department of Languages, Faculty of Arts and Social Sciences, Swami Vivekanand Subharti University, Meerut
23.	Fundamentals of Information Technology	Faculty of Engineering and Technology, Swami Vivekanand Subharti University, Meerut
24.	Indian Food & Fashion	Faculty of Fine Arts, Swami Vivekanand Subharti University, Meerut
25.	Kitchen Facilities Planning	Faculty of Engineering and Technology & Faculty of Fine Arts.
26.	Environmental Science	Department of Environmental Engineering, Faculty of Engineering and Technology, Swami Vivekanand Subharti University, Meerut
27.	Information Technologies Tools and its Application	Faculty of Engineering and Technology, Swami Vivekanand Subharti University, Meerut
28.	Indian Food & Fashion	Faculty of Fine Arts, Swami Vivekanand Subharti University, Meerut
29.	Facility Planning	Faculty of Engineering and Technology & Faculty of Fine Arts.
30.	Facility Planning	Faculty of Engineering and Technology & Faculty of Fine Arts.
31.	Accounting Skills for Hospitality	Faculty of Management & Commerce, Swami Vivekanand Subharti University, Meerut
32.	Principles of Management	Faculty of Management and Commerce, Swami Vivekanand Subharti University, Meerut
33.	Universal Human Values and Professional Ethics	Faculty of Arts & Social Science, Swami Vivekanand Subharti University, Meerut
34.	Communicative English	Department of Languages, Faculty of Arts and Social Sciences, Swami Vivekanand Subharti University, Meerut
35.	Basics of Accounting	Faculty of Management & Commerce, Swami Vivekanand Subharti University, Meerut
36.	Environmental Science	Department of Environmental Engineering, Faculty of Engineering and Technology, Swami Vivekanand Subharti University, Meerut
37.	Business Communication	Department of Languages, Faculty of Arts and Social Sciences, Swami Vivekanand Subharti University, Meerut
38.	Computer Applications	Department of Computer Science Engineering, Faculty of Engineering and Technology, Swami Vivekanand Subharti University, Meerut
39.	Indian Food & Fashion	Faculty of Fine Arts, Swami Vivekanand Subharti University, Meerut
40.	Organizational Behaviour	Faculty of Management & Commerce, Swami Vivekanand Subharti University, Meerut
41.	Strategic Management	Faculty of Management & Commerce, Swami Vivekanand Subharti University, Meerut
42.	Personality Development and Presentation Skills	Department of Languages, Faculty of Arts and Social Sciences, Swami Vivekanand Subharti University, Meerut
43.	Principles of Management	Faculty of Management & Commerce, Swami Vivekanand Subharti University, Meerut
44.	Essentials of Marketing	Faculty of Management & Commerce, Swami Vivekanand Subharti University, Meerut

45.	Facility Planning	Faculty of Engineering and Technology & Faculty of Fine Arts.
46.	Language	Department of Languages, Faculty of Arts and Social Sciences, Swami Vivekanand Subharti University, Meerut
47.	Human Resource Management	Faculty of Management & Commerce, Swami Vivekanand Subharti University, Meerut
48.	Business Environment	Faculty of Management & Commerce, Swami Vivekanand Subharti University, Meerut
49.	Computer Application	Department of Computer Science Engineering, Faculty of Engineering and Technology, Swami Vivekanand Subharti University, Meerut
50.	Computer Application	Department of Computer Science Engineering, Faculty of Engineering and Technology, Swami Vivekanand Subharti University, Meerut
51.	Managing Human Resources	Faculty of Management & Commerce, Swami Vivekanand Subharti University, Meerut
52.	Introduction to Information Technologies	Department of Computer Science Engineering, Faculty of Engineering and Technology, Swami Vivekanand Subharti University, Meerut
53.	Communication Skills	Department of Languages, Faculty of Arts and Social Sciences, Swami Vivekanand Subharti University, Meerut
54.	Managing Human Resources	Faculty of Management & Commerce, Swami Vivekanand Subharti University, Meerut
55.	Introduction to Information Technologies	Department of Computer Science Engineering, Faculty of Engineering and Technology, Swami Vivekanand Subharti University, Meerut
56.	Communication Skills	Department of Languages, Faculty of Arts and Social Sciences, Swami Vivekanand Subharti University, Meerut

Kindly do the needful.

Thanks & regards,



**HEAD**  
**BHIKAJI CAMA SUBHARTI COLLEGE O.**  
**HOTEL MANAGEMENT**  
**SVSU MEERUT**

Dr. Indraneel Bose  
 Head,  
 BCSCHM