

Ref. No.: HM/SVSU/2025/4734

Date: 16/04/2025

To,  
The Registrar,  
Swami Vivekanand Subharti University,  
Meerut.

**Subject: Submission of Agendas for upcoming 35<sup>th</sup> Academic Council Meeting.**

Respected Sir,

This is to request you to kindly find below the final agendas for upcoming 35<sup>th</sup> Academic Council Meeting.

The mentioned agendas have been passed from Board of Studies of Subharti College of Hotel Management and further sent to Faculty Board, Faculty of Management & Commerce.

You are also requested to ignore the earlier Agendas sent by Faculty Board, Faculty of Management & Commerce and consider the following mentioned agendas only:

- **Agenda 1:** Introduction and implementation of a new programme for the session 2025-26: 3 years B.Sc. in Culinary Management as per NEP-2020 and AEDP guidelines, with a proposed intake of 20 seats.
- **Agenda 2:** Introduction and implementation of a new programme for the session 2025-26: 1 year Certificate Programme in Food Production & Bakery, with a proposed intake of 20 seats in place of Diploma in Hotel Management.
- **Agenda 3:** Re-implementation of 1 year 6 months Diploma in Food Production & Bakery programme, with a proposed intake of 20 seats.
- **Agenda 4:** Approval of student intake for **B.Voc H&T** program for the session 2025-26: **60 seats**
- **Agenda 5:** Approval of student intake for **BHMCT** program for the session 2025-26: **90 seats**
- **Agenda 6:** Proposed Value-Added Courses (VAC) to be conducted in the academic session 2025-2026
- **Agenda 7:** Proposal for Closure of Programmes from the academic session 2025-2026:
  - (i) BTTM (Bachelor of Travel & Tourism Management)
  - (ii) B.Sc.C.A. ( Bachelor of Science in Culinary Arts)
  - (iii) DFBS (Diploma in Food & Beverage Service)

Kindly do the needful.

Thanks & regards,

  
Head of the Institution

Bhikaji Cama Subharti Institute of Hotel Management

Dr. Indraneel Bose

Officiating HOI

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Subhartipuram, NH-58, Delhi-Haridwar Bypass Road, Meerut-250005  
www.subharti.org

Ref. No.: HM/SVSU/2025/4721(A)

Date: 04/04/2025

**NOTICE**

This is to kindly inform you that Bhikaji Cama Subharti College of Hotel Management, a constituent college of Swami Vivekanand Subharti University, Meerut has decided to conduct Board of Studies meeting on 15/04/2025. The meeting will be convened in the conference hall, first floor, Bhikaji Cama Subharti College of Hotel Management at 10:00 AM.

**Following agendas will be discussed at the BOS meeting:**

- **Agenda 1:** Introduction and implementation of a new programme for the session 2025-26: 3 years B.Sc. in Culinary Management as per NEP-2020 and AEDP guidelines, with a proposed intake of 20 seats.
- **Agenda 2:** Introduction and implementation of a new programme for the session 2025-26: 1 year Certificate Programme in Food Production & Bakery, with a proposed intake of 20 seats in place of Diploma in Hotel Management
- **Agenda 3:** Re-implementation of 1 year 6 months Diploma in Food Production & Bakery programme, with a proposed intake of 20 seats.
- **Agenda 4:** Approval of student intake for **B.Voc H&T** program for the session 2025-26: **60 seats**
- **Agenda 5:** Approval of student intake for **BHMCT** program for the session 2025-26: **90 seats**
- **Agenda 6:** Proposed **Value-Added Courses (VAC)** to be conducted in the academic session 2025–2026
- **Agenda 7:** Proposal for **Closure of Programmes** from the academic session 2025–2026:  
(i) BTTM (Bachelor of Travel & Tourism Management)  
(ii) B.Sc.C.A. ( Bachelor of Science in Culinary Arts)  
(iii) DFBS (Diploma in Food & Beverage Service)

You are humbly requested to give your gracious presence and your valuable contribution in the board of studies meeting on the agendas which will be discussed in the BOS meeting for the academic year 2025-2026.

Looking forward to your active and valuable contribution.

Thanks and regards,

  
Head of the Institution  
Bhikaji Cama Subharti Institute of Hotel Management  
S.V.S.U. MEERUT  
**Dr. Indraneel Bose**  
Chairman, Board of Studies

Copy to-

- All the faculty members
- External Expert, Academic
- External Expert, Industry
- Alumni

Ref. No.: HM/SVSU/2025/4733(A)

Date: 15/04/2025

**Minutes of the Board of Studies (BOS) Meeting**

**Venue: Conference Hall, First Floor, Bhikaji Cama Subharti College of Hotel Management**

**Time: 10:00 AM**

The Board of Studies (BOS) meeting of Bhikaji Cama Subharti College of Hotel Management was held on 15<sup>th</sup> April 2025 at 10:00 AM in the Conference Hall. The meeting was chaired by Dr. Indraneel Bose, Officiating Head of Institution & Chairman, BOS, BCSCHM.

The following members attended the meeting:

1. **Dr. Indraneel Bose**, Officiating HOI, Chairman, BOS, BCSCHM
2. **Dr. Nitin Gupta**, Senior Associate Professor
3. **Dr. Ankit Srivastava**, Associate Professor
4. **Mrs. Garima**, Assistant Professor
5. **Mr. Vikas Sharma**, Assistant Professor
6. **Mr. Yajvendra Singh**, Assistant Professor
7. **Mr. Saurabh Tripathi**, Assistant Professor
8. **Mr. Akul Das**, Assistant Professor
9. **Mr. Rohil Bhatnagar**, Lecturer
10. **Dr. Jata Shankar Tewari**, Associate Professor, IGNOU, New Delhi (External Academic Expert)
11. **Mr. Ajit Kumar Singh**, General Manager, The Mars Resorts, Meerut (External Industry Expert)

**Members Absent:**

1. **Mr. Arbaaj**, Alumni, MHMCT

**Agendas of the Meeting:**

**Agenda 1: Introduction and implementation of a new programme for the academic session 2025-26.**

**Resolution:**

The Board of Studies members discussed and deliberated on the proposal for the introduction and implementation of a new undergraduate programme titled "**Bachelor of Science (B.Sc.) in Culinary Management**", a 3-year degree programme designed in alignment with the **National Education Policy (NEP) 2020** and the **Apprenticeship Embedded Degree Programme (AEDP)** guidelines.



After careful consideration, the Board unanimously resolved to approve the proposal with the following key points:

1. **Programme Title:** B.Sc. in Culinary Management
2. **Duration:** 3 Years (6 Semesters)
3. **Academic Framework:** As per NEP-2020 and AEDP guidelines, including multidisciplinary curriculum components, skill enhancement, multiple exit options and 6 months Apprenticeship through NATS- National Apprenticeship Training Scheme & BOAT-Board of Apprenticeship Training
4. **Intake Capacity:** 20 seats (initial proposed intake)
5. **Implementation Session:** Academic Year 2025-26
6. **Eligibility Criteria:** 10+2 (Any Stream) or equivalent qualification from a recognized board.
7. **Total Programme Fee:** Rs.2,47,500/-
8. **Approval Process:** The proposal will be forwarded to the Academic Council for final approval and further necessary action.

The Board members expressed that the introduction of this programme would significantly enhance the academic offerings of the college and cater to the growing industry demand for professionally trained culinary experts with managerial competencies.

The resolution was passed with full consensus.

**Agenda Item 2:** Introduction and implementation of a new programme for the academic session 2025-26.

**Resolution:**

The Board of Studies members considered the proposal to introduce a new **1-Year Certificate Programme in Food Production & Bakery**, with effect from the academic session **2025-26**, in place of the existing **Diploma in Hotel Management** programme.

Following a detailed discussion and analysis of current industry trends and student interests, the Board unanimously resolved to approve the proposal with the following specifics:

1. **Programme Title:** Certificate Programme in Food Production & Bakery
2. **Duration:** 1 Year (2 Semesters), Internship in 2<sup>nd</sup> semester.
3. **Intake Capacity:** 20 Seats (proposed)
4. **Programme Objective:** To equip students with fundamental knowledge and practical skills in food production and bakery, tailored to meet the current demands of the hospitality and food service sectors

- with 6 months Industrial Training.
5. **Replacement:** This certificate programme will replace the existing Diploma in Hotel Management from the academic session 2025-26 onwards.
  6. **Eligibility Criteria:** 10th Pass or equivalent from a recognized board.
  7. **Age Limit:** Minimum age at the time of admission in Certificate Programme in Food Production & Bakery is 17 years
  8. **Total Programme Fee:** Rs.55,000/-
  9. **Approval Process:** The resolution will be forwarded to the Academic Council for approval and subsequent implementation.

The Board members expressed that the new Certificate Programme will provide a more focused skill-based learning pathway and better align with the employability goals of short-term hospitality education for 10<sup>th</sup> pass students.

The resolution was passed unanimously.

**Agenda Item 3:** Re-implementation of 1 Year 6 Months Diploma in Food Production & Bakery programme

**Resolution:**

The Board of Studies members reviewed the proposal for the **re-implementation of the 1 Year 6 Months Diploma in Food Production & Bakery**, which was earlier marked for discontinuation. The proposal was presented in light of renewed interest from students and increased industry demand for specialized professionals in culinary and bakery arts.

After due deliberation, the Board unanimously resolved to approve the re-implementation of the programme with the following details:

1. **Programme Title:** Diploma in Food Production & Bakery
2. **Duration:** 1 Year 6 Months (Three Semesters, including Industrial Training)
3. **Intake Capacity:** 10 Seats (proposed)
4. **Rationale for Re-introduction:** To provide a comprehensive and intensive training programme focusing on practical and theoretical knowledge in culinary operations and bakery, catering to both skill development and employability.



5. **Eligibility Criteria:** 10+2 (Any Stream) or equivalent from a recognized board.
6. **Total Programme Fee:** Rs.75000/-
7. **Approval Process:** The resolution shall be submitted to the Academic Council for final approval and implementation starting from the academic session 2025-26.

The Board members acknowledged the importance of this diploma in supporting aspiring culinary professionals and enhancing the vocational training portfolio of the college.

The resolution was passed with full consensus.

**Agenda Item 4:** Approval of increase in student intake for B.Voc (Hospitality & Tourism) programme for the academic session 2025-26: 60 Seats

**Resolution:** The Board of Studies members considered the proposal for increasing the student intake for the **Bachelor of Vocation (B.Voc) in Hospitality & Tourism** programme for the upcoming academic session 2025-26.

After reviewing the academic performance, infrastructural capacity, and increasing demand for vocational education in the hospitality and tourism sector, the Board unanimously resolved to approve the proposed intake with the following details:

1. **Programme Title:** B.Voc in Hospitality & Tourism (H&T)
2. **Academic Session:** 2025-26
3. **Proposed Intake:** 60 Seats
4. **Rationale:** To accommodate growing student interest and align with the objectives of skill-based vocational education as promoted by NEP-2020.
5. **Approval Process:** The resolution will be forwarded to the Academic Council for formal approval and implementation.

**Agenda Item 5:** Approval of student intake for BHMCT programme for the academic session 2025-26: 90 seats

**Resolution:** The Board of Studies members reviewed the admission trends of the **Bachelor of Hotel Management and Catering Technology (BHMCT)** programme over the past three academic years. It was observed that the number of admissions has consistently remained below 80 students.

In light of this data and after a detailed discussion, the Board unanimously resolved to approve the following:

1. **Programme Title:** Bachelor of Hotel Management and Catering Technology (BHMCT)
2. **Academic Session:** 2025-26

3. **Proposed Intake:** 90 Seats
4. **Rationale:** The intake is adjusted to reflect realistic enrollment trends while ensuring optimal use of academic resources and maintaining the quality of education.
5. **Approval Process:** The resolution will be forwarded to the Academic Council for final approval and implementation.

The Board members agreed that this revised intake would better align with current demand and institutional capacity, while continuing to support student learning and industry relevance.

The resolution was passed unanimously.

#### **Agenda 6: Planning and Implementation of Value-Added Courses (VACs) for the Academic Session 2025–2026**

The Board deliberated upon the proposal to introduce a structured schedule of Value-Added Courses (VACs) for the upcoming academic session 2025–2026, with the primary objective of enhancing skill-based learning and industry readiness among students across various programs at Bhikaji Cama Subharti College of Hotel Management. The following Value-Added Courses were finalized:

1. **Food Fusion (Code: HM/VAC-FF)** – 30 hours, to be conducted during September–October 2025;
2. **Event Management – F&B Service (Code: HM/VAC-EM)** – 30 hours, scheduled for November–December 2025;
3. **Hotel Softwares (Code: HM/VAC-HS)** – 30 hours, planned for February–March 2026;
4. **Eco-friendly Practices in Housekeeping (Code: HM/VAC-EPH)** – 30 hours, proposed during March–April 2026; and
5. **Rashtrabodh (Code: HM/VAC-RB)** – 30 hours, also set for March–April 2026.

These courses aim to enrich the students' practical knowledge, instill sustainable and patriotic values, and develop competence in technological tools relevant to the hospitality sector.

**Resolution:** The Board unanimously approved the implementation of all five Value-Added Courses for the academic session 2025–2026, and recommended that the respective coordinators and departments begin preparatory planning, including resource mobilization, expert identification, and student registration mechanisms, at the earliest.

#### **Agenda Item 7: Proposal for Closure of Programmes from the Academic Session 2025–2026**

**Resolution:** The Board of Studies members discussed the proposal regarding the closure of selected academic programmes that have witnessed **consistently low or no student admissions** over the past academic sessions.

After a detailed review of admission records, faculty workload, and institutional resource allocation, the Board unanimously resolved to recommend the closure of the following programmes with effect from the **academic session 2025–2026**:

1. **BTTM (Bachelor of Travel & Tourism Management)**
2. **B.Sc. C.A. (Bachelor of Science in Culinary Arts)**
3. **DFBS (Diploma in Food & Beverage Service)**

The proposal for closure will be forwarded to the Academic Council for formal approval and administrative action.

The resolution was passed unanimously by all members present.

The meeting concluded with a vote of thanks by Dr. Indraneel Bose, who acknowledged the contributions of all the members. He emphasized the significance of academic advancements and practical training in ensuring student success.



**Head of the Institution**  
Bhikaji Cama Subharti Institute of Hotel Management  
S.V.S.U., MEERUT

**Dr. Indraneel Bose**

Chairman, Board of Studies

Bhikaji Cama Subharti College of Hotel Management

**Annexure-1**

**INTRODUCTION OF NEW PROGRAMME under NEP & AEDP**

**Programme Name:** Bachelor of Science in Culinary Management (B.Sc. C.M.)

**Duration:** 3 years

**Eligibility for Admission:** 12th Examination passed with min. 45% marks

**No. of Seats recommended:** 20

**Apprenticeship:** 6 months apprenticeship through NATS & BOAT

**PROGRAMME OBJECTIVES:**

1. To develop the culinary skills amongst students and to prepare them ready for Catering and Hospitality Industry
2. To understand the importance of team work and manage internal and external human resources.
3. To inculcate expertise and knowledge (both theoretical & practical) that will lead to creation of prospective chefs in the hotel industry.
4. To enriches the capabilities of students through intricately devised Practical work so as to acquire skills and knowledge in the major department of food production.
5. Develops essential culinary skills and knowledge to an applied level in a range of patisserie and bakery discipline

**Vocational Avenues:**

**Vocational Avenues:**

Graduates of the **B.Sc. in Culinary Management** program can pursue careers as **professional chefs, pastry chefs, bakers, food entrepreneurs, food stylists, culinary consultants, and food production managers** in hotels, restaurants, cruise lines, catering services, and bakeries. They can also explore opportunities in **food journalism, culinary education, and research** or start their own food businesses.

**Is this a Bachelor Programme in the approved list of UGC:** Yes

**Governing Apex Body:** BOS, Faculty Board & University Academic Council

**Additional Infrastructure, if required:** Having sufficient infrastructure & equipment which are required for training of student.

**Additional Teaching/Non Teaching staff, if required:** Teaching & Non Teaching Staff available.

**No. of Admissions expected year wise:** 15-20 Students/Per Year



**Name of other Universities which are presently running the programme:**

- Chitkara University, Punjab
- Chandigarh University, Punjab
- D Y Patil University, Pune
- Manipal Academy of Higher Education, Karnataka
- Symbiosis School of Culinary Arts and Nutritional Sciences, Pune

**Fee Structure of the programme in other Universities:**

- Chitkara University, Punjab: Rs. 1,80,000 per year.
- Chandigarh University, Punjab: Rs. 8 Lakh entire program.
- D Y Patil University, Pune: Rs. 2.81 lakh for the entire program.
- Manipal Academy of Higher Education, Karnataka: Rs. 10 Lakh entire program.
- Symbiosis School of Culinary Arts and Nutritional Sciences, Pune: Rs. 4,00,000 per annum.

**Fee structure proposed:**

| S.No. | Programme                                  | Eligibility Criteria                        | Duration (Years) | Mode of Admission | Annual Course Fee |                   | Other One Time Fee in 1st sem. Only | Caution Money Refundable in 1st Sem only | Total Programme fee |
|-------|--|---|------------------|-------------------|-------------------|-------------------|-------------------------------------|--|---------------------|
|       |  |   |                  |                   | Odd Semester Fee  | Even Semester Fee |                                     |  |                     |
| 1.    | Bachelor of Science in Culinary Management | 12th Examination passed with min. 45% marks | 3 Years          | SNET/MERIT        | 43,000            | 35,000            | 8,500                               | 5,000                                    | 2,47,500            |

**Financial viability for first three years:**

Marketing and Advertising cost.



Head of the Institution

Bhikaji Cama Subharti Institute of Hotel Management

S.V.S.U. MEERUT

Dr. Indraneel Bose

Officiating HOI

**Annexure-2**

**INTRODUCTION OF NEW PROGRAMME**

**Programme Name:** Certificate Programme in Food Production & Bakery

**Duration:** 1 year 6 months. Internship in 2<sup>nd</sup> semester.

**Eligibility for Admission:** Min.10th Examination passed

**Age Limit:** Minimum age at the time of admission in Certificate Programme in Food Production & Bakery is 17 years

**No. of Seats recommended:** 20

**Objective of the Programme:**

1. **To develop foundational knowledge and skills** in food production, culinary techniques, and bakery operations essential for entry-level roles in the hospitality and food service industries.
2. **To provide hands-on training** in basic cooking methods, kitchen hygiene, baking techniques, and equipment handling, with a strong emphasis on practical learning.
3. **To instill professional habits and work ethics** expected in commercial kitchens, including time management, teamwork, discipline, and attention to detail.
4. **To introduce students to kitchen safety, sanitation, and food hygiene standards**, following national and international guidelines.
5. **To prepare students for immediate employability** in hotels, restaurants, bakeries, cafes, and institutional catering setups through skill-based training.
6. **To promote entrepreneurial mindset** by equipping learners with the basic knowledge and confidence to start small ventures in food production or bakery.

**Vocational Avenues:**

A diploma in hotel management opens up numerous career opportunities across the hospitality and tourism industry. Graduates can pursue rewarding roles in various sectors, including hotels, restaurants and catering establishments

**Is this a Diploma Programme in the approved list of UGC:** No

**Governing Apex Body:** BOS, Faculty Board & University Academic Council

**Additional Infrastructure, if required:** Having sufficient infrastructure & equipment which are required for training of student.

**Additional Teaching/Non Teaching staff, if required:** Teaching & Non Teaching Staff available.

**No. of Admissions expected year wise:** 10-15 Students/Per Year .

**Name of other Universities which are presently running the programme:**

- Uttaranchal University
- IIMT University, Meerut
- CT University, Punjab
- ICE College of Hotel Management & Catering Technology, Mumbai
- IHM Kolkata

**Fee Structure of the programme in other Universities:**

- Uttaranchal University: Rs.90,000
- IIMT University, Meerut: Rs.65500
- CT University, Punjab: Rs.52500
- ICE College of Hotel Management & Catering Technology, Mumbai: Rs. 2Lakh (3 yrs)

**Fee structure proposed:**

| S.No. | Programme                   | Eligibility Criteria      | Duration (Years)  | Mode of Admission | Annual Course Fee |                   | Other One Time Fee in 1st sem. Only | Caution Money Refundable in 1st Sem only | Total Programme fee |
|-------|-----------------------------|---------------------------|-------------------|-------------------|-------------------|-------------------|-------------------------------------|--|---------------------|
|       |                             |                           |                   |                   | Odd Semester Fee  | Even Semester Fee |                                     |  |                     |
| 1.    | Diploma in Hotel Management | Min.10th Examination pass | 1 Year & 6 Months | SNET/ MERIT       | 25,000            | 15,000            | 10,000                              | 5,000                                    | <b>55,000</b>       |

**Financial viability for first three years:**

Marketing and Advertising cost.

  
 Head of the Institution  
 Bhikaji Cama Subharti Institute of Hotel Management  
 S.V.S.U., MEERUT  
 Dr. Indraneel Bose  
 Officiating HOI

**Bhikaji Cama Subharti College of Hotel Management**

**List of Proposed Value Added Courses**

**2025-2026**

| S.No. | Name of the VAC                        | Code       | Hours of Offering | Proposed Date for Offering | Name of the programme                          | Selected outside the Curriculum Y/N | Targeted Graduate Attribute of the Students which would help them in Employability/Competency/Entrepreneurship |
|-------|--|------------|-------------------|----------------------------|--|-------------------------------------|--|
| 1     | Food Fusion                            | HM/VAC-FF  | 30 Hrs            | Sep- Oct, 2025             | UG-BHMCT, PG- MHMCT & Diploma in F & B Service | Yes                                 | Employability/Competency/Entrepreneurship  |
| 2     | Event Management-F&B Service           | HM/VAC-EM  | 30 Hrs            | Nov-Dec, 2025              | UG-BHMCT, PG- MHMCT & Diploma in F & B Service | Yes                                 | Employability/Competency/Entrepreneurship  |
| 3     | Hotel Softwares                        | HM/VAC-HS  | 30 Hrs            | Feb - Mar 2026             | UG-BHMCT & PG- MHMCT                           | Yes                                 | Employability & Competency   |
| 4     | Eco-friendly practices in Housekeeping | HM/VAC-EPH | 30 Hrs            | Mar - April, 2026          | UG-BHMCT & PG- MHMCT                           | Yes                                 | Employability & Competency   |
| 5     | Rashtrabodh                            | HM/VAC-RB  | 30 Hrs            | Mar - April, 2026          | UG-BHMCT & PG- MHMCT                           | Yes                                 | Indian Knowledge System  |

  
**Head of the Institution**  
**Bhikaji Cama Subharti Institute of Hotel Management**  
**S.V.S.U., MEERUT**