

Ref No.: HM/SVSU/2025/4969(A)

DATE: 10/09/2025

NOTICE

All students, faculty members, and staff are hereby informed that Bhikaji Cama Subharti College of Hotel Management (BCSCHM), Swami Vivekanand Subharti University, Meerut is organizing “Hindi Diwas Celebration 2025” to promote cultural and linguistic awareness and to encourage the effective use of Hindi in academic and professional communication. The event is being organized jointly by ArtistryFold Club and Vivacultura Club.

The programme aims to create awareness regarding the importance of Hindi as one of the official languages of India while promoting respect for cultural heritage, linguistic diversity, and communication skills among students.

Event Details

- Event: Hindi Diwas Celebration 2025
- Date: 13th September 2025
- Time: 11:00 AM onwards
- Venue: Multi-Purpose Hall, Bhikaji Cama Subharti College of Hotel Management, SVSU, Meerut
- Chief Guest: Dr. Indraneel Bose, Head, Bhikaji Cama Subharti College of Hotel Management
- Organizing Clubs: ArtistryFold Club & Vivacultura Club
- Coordinators: Mrs. Garima Jain Goel, Mr. Saurabh Tripathi & Mr. Rohil Bhatnagar

The celebration will include activities such as poetry recitation (Kavya Path), Hindi cultural performances, interactive participation sessions, and other literary and cultural events aimed at strengthening students’ confidence and expression in Hindi language. The programme will also emphasize the significance of Hindi in preserving India’s cultural identity and promoting national unity.

All students are encouraged to participate enthusiastically and contribute towards making the celebration meaningful and successful. Attendance is requested as per institutional norms.

For further details or queries, kindly contact the Event Coordinators.

Thanks & Regards,


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

Dr. Indraneel Bose
Officiating HOI

Brochure



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Report on HINDI DIWAS

**Speaker: Dr. Indraneel Bose, Head of
Bhikaji Cama Subharti College of Hotel
Management**

Swami Vivekanand Subharti University, Meerut

Date: 13th September, 2025 (Friday)

Time: 11:00 AM onwards

Venue: Bhikaji Cama Subharti College of Hotel Management
Multi-Purpose Hall



General Details

Title of the Activity	“Hindi Diwas”	Level of Program (State/National/International etc.)	In-house
Focused Area	Cultural and Linguistic Awareness	Date of Activity	13 September 2025
Activity Organized By	Bhikaji Cama Subharti College of Hotel Management	Day	Friday
Name of the Associated Faculty/College/Department/Outside Agency	None	Time	11:00 AM onwards
Name and address of Guest Speaker	Dr. Indraneel Bose, Head of Bhikaji Cama Subharti College of Hotel Management	Venue	Bhikaji Cama Subharti College of Hotel Management, Subharti University, Meerut
Total Participants	Total strength: 30, faculty=08, students=22	Organizing Coordinator(s)	Mrs. Garima Jain Goel & Mr. Rohil Bhatnagar
Non-Teaching Staff	Not Applicable		

The Objective of the Activity:

The objectives of celebrating Hindi Diwas were:

- To create awareness about the importance of Hindi as a national language
- To encourage students to use Hindi confidently in academic and professional settings
- To promote respect for cultural heritage and linguistic diversity
- To enhance students' communication skills through activities conducted in Hindi

Description:

Hindi Diwas is celebrated every year on 14 September to mark the adoption of Hindi as one of the official languages of India. In this spirit, Bhikaji Cama Subharti College of Hotel Management observed Hindi Diwas on 13 September 2025. The celebration aimed to promote the use of Hindi and highlight its cultural and linguistic significance among students.

The event began with an inaugural ceremony in which a faculty member delivered an opening speech emphasizing the importance of Hindi in India's cultural and national identity. Various academic and cultural activities were organized to engage students and encourage active participation.

Poetry recitation (Kavya Path) was conducted, where students recited self-written as well as well-known Hindi poems. Cultural performances, including Hindi songs, were presented by students to reflect the richness of Hindi language and Indian culture. A felicitation ceremony was organized to honour the winners of different competitions with certificates.

A total of 35 students and 8 faculty members participated in the celebration. The event provided a vibrant and patriotic atmosphere and encouraged students to appreciate and take pride in the national language.

The event was organized by ArtistryFold, Literary Buffet & Vivacultura club in organizing the event and execution of the event to a success. With Mrs. Garima Jain Goel & Mr. Rohil Bhatnagar.

The Outcome of the Activity

The Hindi Diwas celebration proved to be a meaningful academic and cultural experience. Students actively participated in all activities, demonstrating creativity, confidence, and enthusiasm. The event helped students develop better expression skills in Hindi and improved their understanding of the historical and cultural relevance of the language.

Faculty members appreciated the students' participation and motivated them to use Hindi more frequently in academic and professional communication. The celebration strengthened student-teacher interaction and fostered respect for linguistic heritage.

Overall, the Hindi Diwas Celebration held on 13 September 2025 at Bhikaji Cama Subharti College of Hotel Management was a success. It fulfilled its objective of spreading awareness, instilling pride, and enhancing confidence in the use of Hindi while upholding the spirit of linguistic unity.

Analysis of Participant's Feedback

Based on the feedback received from participants, the Hindi Diwas Celebration was found to be highly engaging and meaningful. The majority of students expressed satisfaction with the planning and

execution of the activities. Participants appreciated the variety of events, particularly poetry recitation and cultural performances, which provided them with an opportunity to express themselves confidently in Hindi.

Students reported that the programme helped them better understand the cultural and linguistic importance of Hindi and encouraged them to use the language more frequently in their academic and everyday communication. Faculty members observed increased enthusiasm and active involvement among students throughout the event.

Overall, the feedback indicated that the Hindi Diwas Celebration successfully achieved its objectives of promoting linguistic awareness, cultural pride, and effective communication skills, making the event a valuable academic and cultural initiative.

Our Mapping Practice

The Hindi Diwas Celebration was effectively mapped with the institutional objective of promoting cultural awareness and strengthening communication skills among students. The activities were aligned with the broader educational goal of encouraging respect for India's linguistic heritage while enhancing students' confidence in using Hindi in academic and professional contexts.

Through planned events such as poetry recitation, cultural performances, and interactive participation, students were provided with opportunities to apply language skills in a practical and expressive manner. The mapping of objectives with activities ensured that learning outcomes such as improved communication, cultural appreciation, and student engagement were achieved.

Overall, the celebration reflected a coherent linkage between the objectives, activities conducted, and outcomes achieved, reinforcing the institution's commitment to holistic student development and cultural enrichment.

Suggestions

Based on the observations and overall experience of the Hindi Diwas Celebration, the following suggestions are proposed for future activities:

- More interactive activities such as debates or extempore speech sessions in Hindi may be included to further enhance students' language proficiency and confidence.
- Participation from a larger number of students can be encouraged by organizing inter-class or inter-departmental competitions.
- Similar language-based and cultural programmes may be conducted regularly to promote continuous engagement with Hindi.
- Workshops or short sessions focusing on the professional use of Hindi in hospitality and service industries may be introduced.

These suggestions may help in further strengthening the impact of future Hindi Diwas celebrations and in promoting sustained interest in the national language among students.

Pictures of the Activities (Geotagged):

Glimpse of the participants in the session





Ref No.: HM/SVSU/2026/5440(A)

DATE: 22/04/2026

NOTICE

All students, faculty members, alumni, and staff are hereby informed that Bhikaji Cama Subharti College of Hotel Management (BCSCHM), Swami Vivekanand Subharti University, Meerut is organizing “Jointure: Alumni Meet 2026” with the objective of strengthening alumni engagement, professional networking, and institutional bonding. The event is being organized under the banner of ArtistryFold Club.

The Alumni Meet aims to reconnect alumni with their alma mater while providing current students with valuable industry exposure, mentorship opportunities, and career guidance from hospitality professionals and former students of the institution.

Event Details

- Event: Jointure: Alumni Meet 2026
- Date: 25th April 2026
- Time: 11:00 AM onwards
- Venue: Bhikaji Cama Subharti College of Hotel Management, SVSU, Meerut
- Organizing Club: ArtistryFold Club
- Coordinators: Mrs. Garima Jain Goel & Mr. Rohil Bhatnagar

The event will include alumni interaction sessions, experience sharing, networking activities, and discussions related to career growth, internships, hospitality industry trends, and professional development. Students are encouraged to actively participate and interact with alumni to gain practical insights into the hospitality sector.

All concerned are requested to attend the event as per institutional norms and make the program successful through their enthusiastic participation.

For further details or queries, kindly contact the Event Coordinators.

Thanks & Regards,


Head of the Institution
Bhikaji Cama Subharti Institute of Hotel Management
SVSU, MEERUT

Dr. Indraneel Bose
Officiating HOI



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Report on Jointure: Alumni Meet

Bhikaji Cama Subharti College of Hotel Management

Swami Vivekanand Subharti University, Meerut

Date: 25th April, 2026

Time: 11:00 AM onwards

**Venue: Bhikaji Cama Subharti College of
Hotel Management**



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General Details of the Activity

Field	Details
Title of the Activity	Jointure: Alumni Meet
Level of Program	Institutional Level
Focused Area	Alumni Engagement, Networking, Career Guidance, Institutional Bonding
Date of Activity	25th April, 2026
Activity Organized By	Vivacultura Student Clubs, Bhikaji Cama Subharti College of Hotel Management (BCSCHM)
Day	Saturday
Associated Faculty/College/Department	Bhikaji Cama Subharti College of Hotel Management (BCSCHM)
Time	11:00 AM onwards
Name and Address of Guest Speaker	Not Applicable (Alumni Interaction-Based Session)
Judges	Not Applicable
Venue	Bhikaji Cama Subharti College of Hotel Management
Total Participants	15 Alumni and 2 Faculty
Organizing Coordinators	Mr. Rohil Bhatnagar & Dr. Garima Jain
Non-Teaching Staff	Not Applicable

The Objective of the Activity:

The primary objective of organizing “Jointure: Alumni Meet” was to strengthen the relationship between alumni and the institution while creating a platform for knowledge exchange and professional networking. The event aimed to:

1. Reconnect alumni with their alma mater and foster long-term engagement.
2. Provide current students with industry insights and career guidance.
3. Encourage mentorship opportunities between alumni and students.
4. Showcase alumni achievements and success stories.
5. Build a strong professional network within the hospitality industry.

Description:

The Alumni Meet titled “Jointure” was successfully conducted on 25th April 2026 at Bhikaji Cama Subharti College of Hotel Management, Swami Vivekanand Subharti University, Meerut. The session commenced at 11:00 AM with a warm welcome extended to the alumni by the organizing team.

The event was coordinated by Mr. Rohil Bhatnagar and Dr. Garima Jain, who ensured smooth execution and active engagement throughout the program. Alumni from various graduating batches attended the meet and shared their professional journeys, experiences, and industry insights with current students.

The session included interactive discussions, experience sharing, and networking opportunities. Alumni highlighted key aspects of career progression in the hospitality industry, emerging trends, and the importance of skill development. Students actively participated by asking questions related to career planning, internships, and industry expectations. With ArtistryFold Club responsible for decoration and Alumni welcoming.

The meet also included informal networking sessions where students and alumni interacted freely, strengthening institutional bonding. The event concluded with a vote of thanks and appreciation for alumni participation.

The Outcome of the Activity:

The Alumni Meet resulted in several constructive outcomes:

1. Strengthened Alumni Relations: Enhanced connection between alumni and the institution.
2. Career Awareness: Students gained valuable insights into industry expectations.
3. Networking Opportunities: Built professional connections between students and alumni.
4. Motivation Enhancement: Alumni success stories inspired current students.
5. Institutional Development: Created a foundation for future alumni collaborations..

Analysis of Participant's Feedback:

Feedback collected from participants indicated:

- 96% of students found the session highly informative and motivating.
- 94% appreciated direct interaction with alumni professionals.
- 92% expressed interest in more such networking events.
- Alumni showed willingness to contribute to future academic and training initiatives.

Our Mapping Practice:

The Alumni Meet aligns with the institution's objective of holistic development and industry integration. It supports experiential learning by connecting academic knowledge with real-world industry practices and enhances employability through mentorship and networking.

The Outcome of the Study:

The analysis suggests that alumni engagement activities significantly contribute to student development, institutional reputation, and industry readiness. Such interactions bridge the gap between academia and industry, fostering practical understanding and professional growth.

Suggestions:

1. Conduct alumni meets on a regular annual basis.
2. Establish a structured alumni mentorship program.
3. Develop an alumni database for continuous engagement.
4. Invite alumni for guest lectures and workshops.
5. Create collaborative opportunities for internships and placements.

Pictures of the Activities (Geotagged):

Glimpse of the participants in the session





Ref. No.: SVSU/HM/2025/4970

Date: 11th September, 2025

NOTICE

All the students are hereby informed that the Bhikaji Cama Subharti College of Hotel Management is organizing a Sweet Dish Cooking Competition “**SWEETOMANIA – Show Your Sweet Skills**” on 12th September 2025.

In this event, each participant is required to prepare one sweet dish of their choice. The event aims to encourage innovation, presentation skills, and mastery in the art of sweet preparation.

Event Details:

- Date: 12th September 2025
- Time: 9:00 AM to 12:00 Noon
- Venue: 1st Floor Basic Training Kitchen and 2nd Floor Advance Training Kitchen
- Dress Code: Proper grooming is mandatory
- Clubs associated with organizing and preparation of the events were ArtistryFold, GastroGenius and HospiNova Club

Instructions for Participants:

- Each student must prepare one sweet dish
- Maintain discipline and hygiene during the event
- Ensure timely reporting at the venue

Event Coordinators:

Chef Vikas Sharma (7906318169)

Ms. Garima Jain Goel (9997179917)


Head of the Institution
Bhikaji Cama Subharti Institute of Hotel Management
SVSU, MEERUT

Dr. Indraneel Bose

Officiating Head of Institution

Subharti College of Hotel Management

Date: 12th September, 2025

Report on Sweet Dish Cooking Competition – “SWEETOMANIA”

Particulars	Details
Event Name	Sweet Dish Cooking Competition “SWEETOMANIA – Show Your Sweet Skills”
Date	12th September 2025
Time	9:00 AM – 12:00 Noon
Venue	1st Floor Basic Training Kitchen and 2nd Floor Advanced Training Kitchen
No. of Participants	46 Students

Introduction

The Bhikaji Cama Subharti College of Hotel Management organized a spectacular and engaging culinary event titled “*SWEETOMANIA – Show Your Sweet Skills*” on 12th September 2025. The event was conducted with great enthusiasm from 9:00 AM to 12:00 Noon in the 1st Floor Basic Training Kitchen and the 2nd Floor Advanced Training Kitchen, which were fully equipped for the competition. A total of 46 students from different batches participated in this competition, making it one of the most vibrant and highly anticipated culinary contests of the academic session.

The concept behind *SWEETOMANIA* was to allow budding hoteliers and chefs-in-training to explore their creative side by preparing innovative sweet dishes of their own choice. Sweet dishes have always been an integral part of Indian and international cuisine, symbolizing not only festivity and celebration but also reflecting the artistry of a chef’s hand. Through this competition, students got the opportunity to showcase their technical expertise, presentation skills, and innovative approach in preparing desserts that appeal both to the taste buds and the eyes.

The kitchens were buzzing with excitement as the students brought forward a wide variety of traditional, fusion, and contemporary sweet recipes. Each participant worked with dedication, ensuring proper grooming, discipline, and hygiene standards, thereby reflecting the

professionalism expected in the hospitality industry. The event provided a real-time platform where theoretical knowledge met practical execution, and students gained valuable exposure to competitive cooking situations.

Clubs associated with organizing and preparation of the events were ArtistryFold, GastroGenius and HospiNova Club

Objectives

The competition was conducted with multiple objectives in mind, aligning with both academic learning and professional skill-building. The primary objectives of *SWEETOMANIA* were:

- 1. To encourage creativity and innovation** – Students were motivated to think beyond the ordinary and bring in originality while preparing sweet dishes. This objective aimed to nurture a spirit of experimentation with flavors, textures, and plating techniques.
- 2. To enhance presentation skills** – In the modern culinary world, presentation is as important as taste. The competition focused on training students to present their dishes attractively, thereby enhancing their confidence and visual sense of food styling.
- 3. To build teamwork and collaboration** – Since the students competed in teams, they learned the importance of cooperation, role division, time management, and handling kitchen stress collectively.
- 4. To practice discipline and hygiene** – A professional chef must uphold discipline, kitchen etiquette, and hygiene at all times. This event provided a practical environment for students to implement these essential habits.
- 5. To boost confidence and competitiveness** – By participating in a real competition judged by a professional expert, students gained confidence in their abilities, learned how to handle competition pressure, and developed a sense of healthy competitiveness.

Through these objectives, the college aimed to bridge the gap between academic training and industry standards, while preparing students for their future culinary careers.

Winners

The competition witnessed outstanding participation, and the enthusiasm of the students was

evident in the creativity and variety of sweet dishes presented. After the rigorous evaluation process, the winners were declared as follows:

1st Position – Team 5

- Sunil
- Sahil
- Afroz
- Sameer Ansari
- Mustafa

The team impressed the judges with their innovative dish, excellent coordination, and remarkable balance of taste, texture, and presentation. Their sweet dish reflected originality and demonstrated a perfect blend of technical knowledge and creativity.

2nd Position (Tie) – Team 2

- Hemant
- Sameer
- Sanjit
- Hani
- Aman Tyagi

This team displayed tremendous effort in their preparation and presentation. Their dish stood out for its use of traditional ingredients in a modern style, reflecting both cultural essence and contemporary touch.

2nd Position (Tie) – Team 9

- Nikhil Dabas
- Harjindra Singh
- Akshay Tomar

- Tushar Gupta
- Anushka

This team showcased a dish that was highly appreciated for its artistic plating, unique taste profile, and teamwork. Their ability to create harmony between flavor and design earned them equal recognition at the second position.

The tie at the second position highlighted the tough competition and the high standards of culinary skills displayed by the students. All winning teams were awarded certificates and trophies for their outstanding performances, adding immense pride to their achievements.

Judging Outcome

The evaluation process was carried out by Chef Virendra, Executive Pastry Chef, Mars Resorts, Meerut, who served as the esteemed judge of the competition. As a seasoned professional in the field of bakery and confectionery, his presence added credibility and inspiration to the event.

The judging criteria were carefully designed to reflect professional culinary standards. The parameters included:

- **Taste and Flavor Balance** – assessing the richness, texture, and combination of flavors.
- **Creativity and Innovation** – evaluating how well participants incorporated unique elements, fusion ideas, or modern twists into traditional recipes.
- **Presentation**– focusing on plating techniques, artistic design, and overall visual appeal of the dish.
- **Hygiene and Discipline** – ensuring that participants maintained professionalism, cleanliness, and food safety during preparation.
- **Teamwork and Time Management** – recognizing coordination, delegation of tasks, and the ability to complete dishes within the allotted time.

Chef Virendra commended the students for their dedication, originality, and skillful execution. He highlighted the importance of innovation in modern culinary practices and encouraged students to keep experimenting while staying rooted in traditional flavors. The close competition,

especially the tie for second position, reflected the exceptionally high quality of work done by the participants.

Vote of Thanks

The event concluded with a formal Vote of Thanks delivered by Chef Vikas Sharma, Assistant Professor, who appreciated the immense efforts put in by all the participants, organizing faculty members, and support staff. He expressed heartfelt gratitude to Chef Virendra for taking time from his professional commitments to judge the competition and share his valuable insights with the students. Chef Vikas Sharma also acknowledged the vision and support of the college leadership, particularly Dr. Indraneel Bose, Officiating Head of Institution, Subharti College of Hotel Management, for constantly encouraging innovative practices and providing a platform for student growth. The event was praised as a grand success, offering not just recognition to winners but also a rich learning experience for all 46 student participants. It provided them with the opportunity to improve their culinary artistry, practice teamwork, and gain confidence in a competitive environment.


Head of the Institution
Brijraj Cansh Sahkari Institute of Hotel Management
S.N.S.U., MEERUT

Dr. Indraneel Bose

Officiating Head of Institution

Subharti College of Hotel Management

PHOTOGRAPHS



Ref No.: HM/SVSU/2025/4966(A)

DATE: 02/09/2025

NOTICE

All students, faculty members, and staff are hereby informed that Bhikaji Cama Subharti College of Hotel Management (BCSCHM), Swami Vivekanand Subharti University, Meerut is organizing a Teacher's Day Celebration on the occasion of the Birth Anniversary of Dr. Sarvepalli Radhakrishnan to honour and appreciate the invaluable contribution of teachers towards academic excellence and holistic student development. The event is being organized jointly by ArtistryFold Club and Vivacultura Club.

The programme aims to promote respect, gratitude, student–teacher bonding, cultural engagement, and value-based learning through various interactive and cultural activities.

Event Details

- Event: Teacher's Day Celebration – Birth Anniversary of Dr. Sarvepalli Radhakrishnan
- Date: 05th September 2025
- Time: 09:00 AM onwards
- Venue: Bhikaji Cama Subharti College of Hotel Management, SVSU, Meerut
- Addressed By: Dr. Indraneel Bose, Dean, BCSCHM
- Organizing Clubs: ArtistryFold Club & Vivacultura Club
- Coordinators: Mrs. Garima Jain Goel, Mr. Rohil Bhatnagar & Mr. Vikas Sharma

The celebration will include cultural performances, poetry recitations, interactive activities, skits, speeches, and felicitation ceremonies dedicated to teachers and staff members. The programme is intended to create a joyful and inclusive academic environment while strengthening mutual respect and appreciation among students, faculty, and staff.

All students are encouraged to participate enthusiastically and contribute towards making the celebration memorable and meaningful. Attendance is requested as per institutional norms.

For further details or queries, kindly contact the Event Coordinators.

Thanks & Regards,


Head of the Institution
Bhikaji Cama Subharti Institute of Hotel Management
SVSU, MEERUT

Dr. Indraneel Bose
Officiating HOI

Brochure



Report on Teacher's Day

Activity on

**“Birth Anniversary of Dr. Sarvepalli
Radhakrishnan”**

**Addressed by: Dr. Indraneel Bose
Dean, BCSCHM**

Swami Vivekanand Subharti University, Meerut

Date: 05th September, 2025(Friday)

Time: 09:00 AM onwards

Venue: Bhikaji Cama Subharti College of Hotel Management



General Details

Title of the Activity	“Teacher’s Day” Birth Anniversary of Dr. Sarvepalli Radhakrishnan	Level of Program (State/National/International etc.)	In-house
Focused Area	Student–Teacher Engagement, Cultural Activities & Value Education	Date of Activity	05 th September, 2025
Activity Organized By	Students of Bhikaji Cama Subharti College of Hotel Management	Day	Saturday
Name of the Associated College	Bhikaji Cama Subharti College of Hotel Management	Time	09:00 AM onwards
Name and address of Speaker	Dr. Indraneel Bose Head, BCSCMH Swami Vivekanand Subharti University, Meerut	Venue	Bhikaji Cama Subharti College of Hotel Management
Total Participants	51 (35 Students, 07 Faculty Members, 09 Non-Teaching Staff)	Organizing Coordinator(s)	Mrs. Garima Jain Goel & Mr. Vikas Sharma
Non-Teaching Staff	09		

The Objective of the Activity:

- To recognize and appreciate the significant contributions of teachers in the academic and personal development of students.
- To promote respect, gratitude, and bonding among students, faculty, and staff members.
- To foster a positive, inclusive, and value-driven academic environment through cultural and interactive activities.

Description:

Teachers' Day is celebrated annually on 5th September to commemorate the birth anniversary of Dr. Sarvepalli Radhakrishnan, an eminent philosopher, scholar, and former President of India. On this occasion, Bhikaji Cama Subharti College of Hotel Management organized a special celebration to honour the dedication and commitment of its teaching fraternity.

The programme was thoughtfully planned and executed by students under the guidance of faculty members. The celebration commenced with an inaugural session, which included a welcome address by senior students and a floral tribute to Dr. Radhakrishnan. This was followed by cultural performances such as poetry recitations dedicated to teachers, reflecting students' respect and admiration.

Fun games and interactive activities were organized for faculty and non-teaching staff, creating a lively and joyful atmosphere. Student performances in the form of skits and speeches highlighted the vital role of teachers in shaping society. A felicitation ceremony was conducted where teachers and staff members were honoured with tokens of appreciation as a gesture of gratitude. The programme concluded with a vote of thanks delivered by a student representative.

The event was organized by ArtistryFold & Vivacultura Club with GastroGegenius Club with Mrs. Garima Jain Goel & Mr. Vikas Sharma.

Learning Outcomes

- Students developed a deeper understanding of values such as respect, gratitude, and humility.
- They gained exposure to event management skills including planning, coordination, and execution.
- The celebration promoted teamwork through collaborative performances and organization of activities.
- Students enhanced their communication, leadership, and organizational skills.

The Outcome of the Activity

The Teachers' Day Celebration proved to be a meaningful and memorable event. Students actively participated in organizing and conducting the programme, showcasing creativity, responsibility, and leadership. Teachers and non-teaching staff felt appreciated and motivated by the thoughtful gestures and enthusiastic participation of students.

The cultural activities and games fostered a joyful environment and strengthened bonds among students, faculty, and staff. The felicitation ceremony reinforced the respect and admiration students hold for their mentors, contributing to a positive academic culture. Feedback from participants

reflected high levels of satisfaction and appreciation, confirming that the event successfully achieved its objectives and contributed to holistic student development.

Basis of Mapping Learning Outcomes: The mapping of learning outcomes for the Teachers' Day Celebration was based on the active participation of students in planning, organizing, and executing the programme. The event served as an experiential learning activity, allowing students to apply classroom knowledge to real-life situations while demonstrating values associated with professional and social conduct.

At the cognitive level, students gained an understanding of the significance of Teachers' Day and the contributions of educators in shaping society. Through activities such as speeches and skits, students reflected on the role of teachers in academic, ethical, and personal development, thereby strengthening their conceptual awareness and appreciation of the teaching profession.

At the affective level, the celebration fostered values of respect, gratitude, humility, and empathy. Participation in felicitation ceremonies, cultural performances, and interactions with faculty and staff helped students develop positive attitudes, emotional intelligence, and a sense of responsibility towards their mentors and the academic community.

At the skill-based level, students enhanced their organizational, communication, leadership, and teamwork skills through event planning, coordination of activities, and stage performances. These observable actions were mapped to learning outcomes related to collaboration, confidence building, and professional conduct.

Overall, the learning outcomes were mapped through faculty observation and student involvement in various activities. The Teachers' Day Celebration effectively supported holistic learning by integrating knowledge, values, and practical skills, aligning co-curricular engagement with institutional educational objectives.

Analysis of Participant's Feedback

The feedback received from participants reflected a highly positive response to the Teachers' Day Celebration organized at Bhikaji Cama Subharti College of Hotel Management. Both faculty and non-teaching staff expressed appreciation for the thoughtful planning and sincere efforts made by students to honour the teaching fraternity. The event was perceived as well-organized, meaningful, and emotionally engaging.

Students shared that the celebration helped them better understand the importance of respect, gratitude, and humility toward teachers. Cultural performances, skits, and speeches were particularly appreciated as they conveyed heartfelt messages and highlighted the vital role of teachers in shaping students' academic and personal lives. The interactive games created a joyful atmosphere and encouraged informal interaction among students, faculty, and staff.

Faculty members noted that the event strengthened student–teacher bonding and created a positive campus environment. The felicitation ceremony made teachers and staff feel valued and motivated. Overall, participant feedback indicated high levels of satisfaction, active engagement, and emotional connection, confirming that the objectives of the Teachers' Day Celebration were successfully achieved.

Our Mapping Practice

The mapping practice for the Teachers' Day Celebration was carried out by aligning the objectives of the event with the learning outcomes observed among students during and after the programme. The

celebration was treated as a co-curricular, experiential learning activity where students learned through active involvement rather than formal classroom instruction.

Students' participation in planning, coordinating, and conducting various activities was mapped to outcomes related to organizational ability, teamwork, leadership, and communication skills. Cultural performances, skits, and speeches were mapped to creative expression, confidence building, and effective communication, while the felicitation ceremony reflected value-based learning such as respect, gratitude, and professional ethics.

Faculty observations and participant feedback served as qualitative indicators for assessing the achievement of learning outcomes. The positive responses from faculty and staff confirmed that students successfully demonstrated the intended cognitive understanding, affective values, and practical skills.

Overall, the mapping practice validated that the Teachers' Day Celebration effectively contributed to holistic student development by integrating knowledge, skills, and values, thereby aligning co-curricular engagement with the institution's educational and developmental objectives.

Suggestions

- More student-led interactive activities may be included to further enhance engagement and creativity during future celebrations.
- Involvement of students from all academic years can be encouraged to strengthen inclusivity and collective participation.
- A brief reflection or feedback session may be introduced to help students articulate their learning and takeaways from the event.

Pictures of the Activities (Geotagged):

Glimpse of the participants in the session



ATTENDENCE

Date: 5/12/25

Event Name: Teachers Day

Attendance Sheet

S.No	Name	Programme	Signature
1	Shagun	BHMCT IV yr	Shagun
2	Jyoti	"	Jyoti
3	Saddam	"	Saddam
4	Deepak	BHMCT I st	Deepak
5	Vinit	"	Vinit
6	Anmol	B. VOC II nd	Anmol
7	Seraj	BHMCT III yr	Seraj
8	Prachi	"	Prachi
9	Salubha Sigwari	"	Salubha
10	Deepata	"	Deepata
11	Firoj	"	Firoj
12	Shokraz	"	Shokraz
13	Ram Nandan	"	Ram Nandan
14	Ranjit	"	Ranjit
15	Vishnu	"	Vishnu
16	Suryanshi	BHMCT I st	Suryanshi
17	Lovely	BHMCT II nd	Lovely
18	Rashmi	"	Rashmi
19	Suhana	"	Suhana
20	Wabez	"	Wabez
21	Jatin	"	Jatin
22	Sam	"	Sam

Date: 05/08/25

Event Name: Teacher's Day

S.No	Name	Programme	Signature
23	Vishnu	BHMCT II nd	Vishnu
24	Shikang	"	Shikang
25	Ashutosh	"	Ashutosh
26	Gopichand	"	Gopichand Kr.
27	Sujit	"	Sujit
28	Indrasen	"	Indrasen
29	Anju	"	Anju
30	Uttkashi Pandey	B.VOC II nd yr	Uttkashi
31	Anwika	DFPB	Anwika
32	Sagar Malik	MHMCT	Sagar
33	Tushar	DFPB	Tushar
34	Sanjana Sinha	BHMCT I st	Sanjana Sinha
35	Riya Malik	"	Riya Malik

Ref No.: HM/SVSU/2025/5102(A)

DATE: 01/12/2025

NOTICE

All students, faculty members, research scholars, and staff are hereby informed that Bhikaji Cama Subharti College of Hotel Management (BCSCHM) is organizing the 10th International Conference, ATITHI-2025 on the theme “Advanced Technologies and Innovations in Tourism & Hospitality Industry” in academic collaboration with the Institute of Hotel Management, Catering Technology & Applied Nutrition, Dehradun.

Conference Details

- Date: 6th December 2025
- Venue: Bhikaji Cama Subharti College of Hotel Management, SVSU, Meerut
- Chief Guest: Chef Kevin Duthel, Patissier & Executive Chef, L’Opéra, New Delhi
- Clubs associated during the preparation and execution of the conference were ArtistryFold, GastroGenius, HospiNova & Vivacultura student Club.

Following the conference, a one-day workshop titled:

Workshop on “Innovative Approaches to Statistical Analysis and Modern Technology in Research”

- Date: 7th December 2025
- Resource Person: Dr. Shiv Mohan Verma, Principal, Institute of Hotel Management, Dehradun
- Clubs associated during the preparation and execution of the workshop were ArtistryFold, GastroGenius, HospiNova & Vivacultura student Club.

All concerned are encouraged to participate actively and benefit from the academic deliberations and research-oriented learning opportunities. Attendance is requested as per institutional norms.

For further details or queries, kindly contact the Program Coordinator: Mrs. Garima Jain Goel.

Thanks & Regards,


Head of the Institution
Bhikaji Cama Subharti Institute of Hotel Management
SVSU, MEERUT

Dr. Indraneel Bose
Officiating HOI

Brochure



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Report on
10th International Conference on
Advanced Technologies and Innovations in
Tourism & Hospitality Industry
(ATITHI-2025)

Organized by
Bhikaji Cama Subharti College of Hotel Management,
Swami Vivekanand Subharti University
In collaboration with
Institute of Hotel Management Catering Technology and
Applied Nutrition, Dehradun



INSTITUTION'S
INNOVATION
COUNCIL
(Ministry of Education Initiative)

Date: 6th & 7th December, 2025

Time: 09:00 AM onwards

**Venue: Bhikaji Cama Subharti College of Hotel
Management, Swami Vivekanand Subharti University**



General Details

Title of the Activity	“10th International Conference on Advanced Technologies and Innovations in Tourism & Hospitality Industry (ATITHI-2025)”	Level of Program (State/National/International etc.)	International
Focused Area	Tourism, Hospitality Innovation, Research & Academic Collaboration	Date of Activity	6 th & 7 th December, 2025
Activity Organized By	Bhikaji Cama Subharti College of Hotel Management, Swami Vivekanand Subharti University in collaboration with Institute of Hotel Management Catering Technology and Applied Nutrition, Dehradun	Day	Saturday and Sunday
Name of the Associated Faculty/College/Department/Outside Agency	Bhikaji Cama Subharti College of Hotel Management, Swami Vivekanand Subharti University	Time	09:00 AM onwards
Name and address of Guest Speaker	Chief Guest: Chef Kevin Duthel, Patissier & Executive Chef, L’Opéra, New Delhi, India Special Invitees <ul style="list-style-type: none">• Mr. Naresh Thapliyal• Mr. Amit Chaudhary Chief Patron: Prof. (Dr.) Pramod Kumar Sharma Hon’ble Vice Chancellor, Swami Vivekanand Subharti University Workshop Conductor: Dr. Shiv Mohan Verma	Venue	Bhikaji Cama Subharti College of Hotel Management, Swami Vivekanand Subharti University
Total Participants	66 students, 35 delegates and 11 faculty of BCSCMH (112 total participants)	Organizing Coordinator(s)	Mrs. Garima Jain Goel, Mr. Vikas Sharma, Rohil Bhatnagar and Dr. Indraneel Bose
Non-Teaching Staff	Not Applicable		

The Objective of the Activity:

- To provide an international platform for academicians, researchers, and industry professionals to exchange innovative ideas in tourism and hospitality.
- To discuss emerging technologies and their application in hospitality operations and tourism management.
- To promote interdisciplinary research and academic collaboration.
- To bridge the gap between industry practices and academic research.
- To enhance research aptitude among faculty members and students.

DAY 1: 6th DECEMBER 2025

CONFERENCE INAUGURATION & TECHNICAL SESSIONS

Description

The 10th International Conference ATITHI 2025 commenced on 6th December 2025 at Bhikaji Cama Subharti College of Hotel Management with great enthusiasm and academic fervour. The conference was organized by BCSCHM in academic collaboration with the Institute of Hotel Management, Dehradun, marking a significant milestone in international hospitality education. The inaugural ceremony began with traditional lamp lighting, symbolizing knowledge, enlightenment, and collective academic growth. Dr. Indraneel Bose, Head of Institution, BCSCHM, formally welcomed all dignitaries, delegates, keynote speakers, researchers, and participants.

The Hon'ble Vice Chancellor, Prof. (Dr.) Pramod Kumar Sharma, addressed the gathering and emphasized the importance of innovation, research integration, and ethical academic practices in higher education. He appreciated the efforts of the organizing team and encouraged continuous international engagement. Chef Kevin Duthel, Patisserie and Executive Chef of L'Opéra, New Delhi, graced the occasion as the Chief Guest. In his address, he shared industry insights, global culinary trends, and the role of innovation and technology in modern hospitality and pastry arts. Special invitees Mr. Naresh Thapliyal and Mr. Amit Chaudhary shared their professional perspectives, emphasizing entrepreneurship, global exposure, and multidisciplinary learning in hospitality and tourism.

A major highlight of the inaugural session was the official release of the ATITHI 2025 Conference Proceedings, showcasing quality research contributions from national and international scholars. The conference featured keynote addresses by distinguished academicians and professionals. The keynote

speakers shared valuable insights on tourism innovation, hospitality education, sustainability, entrepreneurship, and research trends.

Technical Session

Following the lunch break, the conference proceeded with an intensive technical session devoted to scholarly research presentations. A total of 16 research papers were presented by academicians, researchers, and scholars from various institutions. The papers covered diverse themes related to tourism, hospitality innovation, sustainability, technology integration, and contemporary industry challenges. Each presentation was followed by constructive discussions and expert feedback, promoting critical thinking and academic exchange. The technical session provided a valuable platform for knowledge dissemination, interdisciplinary dialogue, and research networking, significantly enriching the academic depth of ATITHI 2025.

The day concluded with technical paper presentations, interactive discussions, and academic deliberations. The Vote of Thanks was delivered by Mrs. Garima Jain Goel, acknowledging the efforts of dignitaries, speakers, delegates, organizers, and student volunteers.

Student Engagement and Club Participation

The successful execution of the conference was strongly supported by active student engagement through various institutional clubs. The *ArtistryFold Club* contributed creatively to stage and venue decoration, enhancing the aesthetic appeal and professional ambience of the event. The *Housekeeping Club* ensured meticulous upkeep of seminar halls, guest areas, and conference facilities, maintaining high standards of cleanliness and organization throughout the program. The *Gastrogenius Food Production Club* assisted in food production and hospitality arrangements for delegates and dignitaries, while the *Vivacultura Club & HospiNova Club* played a significant role in backstage coordination, volunteering, and overall logistical support. The coordinated efforts of these student clubs were led and supervised by Mr. Rohil Bhatnagar, Assistant Professor, Bhikaji Cama Subharti College of Hotel Management, whose guidance ensured smooth operations and effective student participation during the conference.

DAY 2: 7th DECEMBER 2025

WORKSHOP SESSION

Title of the Workshop

Innovative Approaches to Statistical Analysis and Modern Technology in Research

Resource Person

Dr. Shiv Mohan Verma

Principal, Institute of Hotel Management, Dehradun

Description

The second day of ATITHI 2025 was dedicated to a specialized hands-on workshop aimed at enhancing research competency among faculty members, scholars, and postgraduate students.

Dr. Shiv Mohan Verma, Principal of IHM Dehradun, conducted an in-depth workshop focusing on innovative statistical tools, modern research methodologies, and the integration of technology in academic research. He elaborated on contemporary data analysis techniques, interpretation of research results, and the practical use of software tools for academic publications. Clubs associated during the preparation and execution of the workshop were *ArtistryFold*, *GastroGenius*, *Hospinova* & *Vivacultura student Club*.

The workshop emphasized:

- Research design and data structuring
- Application of statistical tools in hospitality and tourism research
- Use of technology-driven analytical techniques
- Improving research quality for high-impact publications

Participants actively engaged in discussions, asked queries, and gained practical exposure to modern research practices. The session proved highly beneficial for enhancing analytical skills and research confidence.

Mapping learning outcomes with graduate attributes plays a pivotal role in strengthening institutional effectiveness and academic relevance. This alignment ensures coherence with institutional vision and mission, supports focused curriculum design, and enhances the overall learning experience. Clearly defined learning outcomes improve student engagement, promote transparency and accountability, and contribute significantly to quality assurance and professional accreditation processes. Additionally, this approach encourages continuous improvement in curriculum planning and teaching strategies, supports competency-based education, and fosters the holistic development of students. Effective mapping also facilitates meaningful communication with stakeholders, thereby strengthening the institution's academic and professional credibility.

Graduate attributes, often referred to as employability skills or competencies—represent the essential knowledge, skills, and personal qualities students are expected to demonstrate upon successful

completion of a program. These attributes extend beyond academic achievement and encompass transferable capabilities such as critical thinking, problem-solving, effective communication, teamwork, adaptability, leadership, ethical conduct, cultural sensitivity, digital literacy, and entrepreneurial aptitude. Such competencies are highly valued by employers and society, positioning graduates for long-term professional success.

At a fundamental level, graduate attributes can be viewed across four key dimensions: discipline-specific knowledge aligned with current job market requirements; practical and digital skills for effective performance in core and emerging areas; values that promote social responsibility and national awareness; and employability competencies that support academic growth, responsible citizenship, and career progression.

The Outcome of the Activity

The outcome of organizing the Lecturette Series has completely fulfilled to:

- Strengthened academic and industry collaboration.
- Enhanced awareness about advanced technologies in tourism and hospitality.
- Improved research orientation and publication readiness among participants.
- Exposure to global industry best practices.
- Development of interdisciplinary perspectives in hospitality education.

Overall, mapping learning outcomes with graduate attributes bridges the gap between academic learning and industry expectations, ensuring that students acquire not only subject knowledge but also essential skills, values, and competencies required for professional success and meaningful societal contribution.

Basis of Mapping Learning Outcomes

The mapping of learning outcomes is fundamentally grounded in established educational objectives, which are structured according to Bloom's Taxonomy. For the purpose of academic discussion and deliberation at the conference, these objectives were contextualized across three interrelated domains:

1. Cognitive Domain (Head):

This domain focuses on the development of intellectual abilities and knowledge acquisition, including understanding concepts, critical thinking, analysis, evaluation, and problem-solving skills essential for academic excellence and professional competence.

2. Affective Domain (Heart):

The affective domain emphasizes attitudes, values, ethics, and emotional engagement. It

addresses the development of professional behaviour, social responsibility, leadership qualities, and commitment to ethical and sustainable practices in tourism and hospitality.

3. **Psychomotor Domain (Hand):**

This domain relates to the development of practical skills and technical competencies. It highlights hands-on learning, application of knowledge, operational efficiency, and skill-based performance aligned with industry standards and emerging technologies.

Together, these three domains provide a comprehensive framework for mapping learning outcomes, ensuring balanced cognitive understanding, value-driven attitudes, and skill-oriented capabilities—essential for producing industry-ready graduates in tourism and hospitality.

Analysis of Participant's Feedback

Feedback analysis revealed that the majority of participants rated the conference as highly informative and well-organized. Approximately 90% of participants expressed satisfaction with the quality of keynote sessions, workshop content, and overall coordination. The workshop on Day 2 particularly received positive responses for its practical relevance.

Our Mapping Practice (ATITHI 2025)

At ATITHI 2025, learning outcomes were systematically aligned with graduate attributes through expert keynote sessions, technical paper presentations, and scholarly deliberations conducted on Day 1. The practical application of this alignment was reinforced on Day 2 through a hands-on research workshop that integrated cognitive understanding, skill development, and professional values. Together, both days ensured outcome-oriented learning, research enhancement, and industry-relevant competency development.

Suggestions

A few recommendations and discussions were made during the session:

- Conduct more hands-on research workshops.
- Encourage international collaborative research projects.
- Introduce advanced statistical training programs for faculty and scholars.
- Continue organizing industry-academia interface sessions.
- Expand the scope to include more global speakers in future editions.

Conclusion

The 10th International Conference ATITHI 2025 successfully fulfilled its objectives by fostering academic excellence, innovation, and collaboration in tourism and hospitality education. The conference stood as a testament to BCSCHM's commitment to academic leadership and global engagement.

Pictures of the Activities (Geotagged):

Glimpse of the participants in the session

Day 1 (6th December, 2025)





Day 2 (7thDecember,2025)





ATTENDENCE

Day 1 (6th December 2025)

Date: 06/12/2025

Event Name: 10th International Conference (ATITHI-2025)

Delegates Attendance Sheet

S.No	Name	Programme	Signature
1.	Madhuridan	The Last Sun, Hospitality School, Faridabad	<i>Madhuridan</i>
2.	Surbhi Roy	"	<i>Surbhi</i>
3.	Bhavesh Gupta	"	<i>Bhavesh</i>
4.	Nidhi Gaur	(Witkava University)	<i>Nidhi</i>
5.	Kanika Iwari	Dewan VS IHM	<i>Kanika</i>
6.	Debasmita Ghosh	Dewan VS IHM	<i>Debasmita</i>
7.	Swati Sharma	SRM IHM	<i>Swati</i>
8.	Akash Kumar	Dev Bhoomi University	<i>Akash</i>
9.	Sonal Sharma	The Gateway Hotel, Meerut	<i>Sonal</i>
10.	Rupak Kaur	Dewan VS IHM	<i>Rupak</i>
11.	Ritvik Tyagi	Subharti University	<i>R Tyagi</i>
12.	Surbhi Khandelwal	NCHMCT	<i>Surbhi</i>
13.	Dr. Dharmendra	SOHMT, DSVU, Subharti, Leerviver (U.O.U. Haridwar)	<i>Dharmendra</i>
14.	Dr. Manoj Pandey	(U.O.U. Haridwar)	<i>Manoj</i>
15.	Dr. Anand Kant	Dr. B. Pant Univ. HLU	<i>Anand</i>
16.	Dr. Dilip Saran	DSVV Haridwar	<i>Dilip Saran</i>
17.	Dr. Animesh	DSVV Haridwar	<i>Animesh</i>
18.	Dr. Umakant	DSVV Haridwar	<i>Umakant</i>
19.	Dr. Geetika Agarwal	DSVV, Haridwar	<i>Geetika</i>
20.	Dr. Anil Kumar Singh	Royal Global University	<i>Anil</i>
21.	Mr. Sachin Sharma	ITS, education group	<i>Sachin</i>
22.	Kawalwale	Amrapali University	<i>Kawalwale</i>

Date: 06/12/2025

Event Name: 10 th International Conference, (ATITHI 2025)			
(Students) Attendance Sheet			
S.No	Name	Programme	Signature
1	ASANTOSH	BH.MCT III	[Signature]
2	Anamika Sharma	BHMCT	[Signature]
3	Naksh	B.H.MCT III	[Signature]
4	Lakshmi Narayan	B.H.M.C.T	[Signature]
5	ASHISHYADAV	BHMCT	[Signature]
6	ASHISH Soni	BHMCT II nd Year	[Signature]
7	Aditya sharma	BHMCT 1 st Year	[Signature]
8	Anam Kiyagi	BHMCT 1 st year	[Signature]
9	Gurleen Kaur	BHMCT 1 st year	[Signature]
10	Sanjana Sinha	BHMCT 1 st year	[Signature]
11	Suryanshi Kulkarni	BHMCT 1 st year	[Signature]
12	Abhinav Singh	BHMCT 1 st year	[Signature]
13	Lovely	BHMCT II nd year	[Signature]
14	Abigail	BALBB II nd year	[Signature]
15	Litsoanelo	MHMCT II nd year	[Signature]
16	Khasu	BHMT II nd year	[Signature]
17	Rahul	B.Vok 1 st year	[Signature]
18	Syed Faiz	BHMCT 1 st year	[Signature]
19	Deepak Sharma	BHMCT 1 st year	[Signature]
20	Sahib Rajput	BHMCT II nd year	[Signature]
21	Sahib Ali	BHMCT II nd year	[Signature]
22	Moh. Farman	BHMCT II nd year	[Signature]

Date: 06/12/2025

Event Name: 10th International Conference, (ATITHI-2025)

(Students) Attendance Sheet

S.No	Name	Programme	Signature
23	Samir Anvari	BHMCT 1st	Samir Anvari
24	Rahit kumar	BHMCT 1st	Rahit kumar
25	Aman kumar	BHMCT 1st	Aman kumar
26	MUSTAFA ALAM	BHMCT 1st	MUSTAFA ALAM
27	Afroz Anvari	BHMCT 1st	Afroz Anvari
28	Subham kumar	BHMCT 1st	SUBHAM KUMAR
29	Prince Rautela	B.Voc 1st	Prince
30	Mohammed Nishad	BHMCT 1st	Nishad
31	ARJUN KUMAR	B.Voc	Arjun
32	Pragya	B.Voc	Pragya
33	Rishi kumar	B.Voc	Rishi kumar
34	Deepak Sharma	BHMCT	Deepak Sharma
35	Sanya Khatoon	BHMCT	Sanya
36	Rohit kumar	B.Voc	Rohit
37	Takshami	BHMCT	Takshami
38	halmami brahmi	BHMCT	halmami
39	Gunam	BHMCT	Gunam
40	ADRESH YADAV	BHMCT	Adresh
41	HEMANT SINGH	BHMCT	Hemant
42	Aman kr Sharma	BHMCT	Aman kr Sharma
43	Surendra kr	BHMCT	Surendra
44	Sanjit kumar Pandey	BHMCT	Sanjit

Date: 06/12/2025

Event Name: 10th International Conference, (ATITHI-2025)

(Students) Attendance Sheet

S.No	Name	Programme	Signature
45	Faished rana	BHMCT II nd year	Faished.
46	Roshini	BHMCT II nd year	Roshini
47	Moid Waiez	BHMLT I nd year	Moid
48	Jatin Sharma	"	Jatin
49	Suhana	"	Suhana
50	Anubhav Kumar	"	Anubhav
51	Vivek Kumar	BHMCT	Vivek
52	Vishnu	BHMCT	Vishnu
53	Suyit K. L.	"	Suyit
54	Shirang	"	Shirang
55	Saurabh Alam	"	Saurabh Alam
56	Sandeep Kumar	"	Sandeep
57	Sahib. Ali	"	Sahib
58	Sahib	"	Sahib
59	Rashan	"	Rashan
60	Mithun Kumar	"	Mithun
61	Mr. JALID	"	Mr. Jalid
62	Aditya	"	Aditya
63	Anish pyon	"	Anish pyon
64	Aman K.R.	"	Aman K.R.
65	Ravshan K.R.	"	Ravshan
66	Mukesh Kumar	"	Mukesh

Head of the Institution

Dr. Anil Kumar Singh, Institute of Hotel Management
Subharti, Meerut

Ref No.: HM/SVSU/2025/4984(A)

DATE: 20/09/2025

NOTICE

All students, faculty members, and staff are hereby informed that Bhikaji Cama Subharti College of Hotel Management (BCSCHM), Swami Vivekanand Subharti University, Meerut is organizing Fresher's Day – "AARAMBH 2025" to welcome the newly admitted first-year students and encourage cultural interaction, creativity, and student engagement within the institution. The event is being organized jointly by Vivacultura Club and ArtistryFold Club.

The celebration aims to provide a platform for students to showcase their talents through various cultural and fun-filled activities including singing, dance performances, games, and interactive sessions. The event will also promote bonding among juniors, seniors, and faculty members while fostering confidence, teamwork, and leadership skills among students.

Event Details

- Event: Fresher's Day – "AARAMBH 2025"
- Date of Event: 23rd September 2025
- Venue: Bhikaji Cama Subharti College of Hotel Management, SVSU, Meerut
- Organizing Clubs: Vivacultura Club & ArtistryFold Club
- Coordinators: Mrs. Garima Jain Goel & Mr. Rohil Bhatnagar

The program will include solo singing performances, solo and group dance presentations, fun games, mimicry acts, and other cultural activities performed by students of different batches. All students are encouraged to participate actively and make the event memorable and vibrant.

Attendance and participation are requested as per institutional norms.

For further details or queries, kindly contact the Event Coordinators.

Thanks & Regards,


Head of the Institution
Bhikaji Cama Subharti Institute of Hotel Management
SVSU, MEERUT

Dr. Indraneel Bose
Officiating HOI

Report on Fresher's Day – *Aarambh 2025*

Organized by: Bhikaji Cama Subharti College of Hotel Management

Date: 23 Sept 2025

Objective

The primary objective of Fresher's Day *Aarambh 2025* was to welcome the new batch of first-year students into the college community and provide them a platform to showcase their talents, interact with seniors and faculty, and foster a sense of belonging, motivation, and enthusiasm for their academic journey.

Description of the Event

Fresher's Day *Aarambh 2025* was celebrated with great zeal and excitement. The event was hosted by students of the 2nd year and 4th year, while the first-year students participated as the main audience and performers. Anchoring was gracefully managed by **Ms. Raushani Kumari (BHMCT 2nd year)** and **Ms. Lovely (BHMCT 2nd year)**, ensuring a lively and engaging atmosphere throughout the program. Clubs associated and working for success of the event were ArtistryFold, GastroGenius VivaCultura & HospiNova Club.

The cultural segment included:

- **Solo Singing** performances by talented students.
- **Solo Dance** presentations reflecting energy and creativity.
- **Group Dance** performed with high coordination and enthusiasm.
- **Fun Games** such as pushups challenge and mimicry acts, adding humor and active participation.

A total of **40 students** participated in the event, accompanied by **08 faculty members**, who encouraged and appreciated the efforts of the students.

Purpose of the Activity

- To integrate the new students into the academic and cultural environment of the college.
- To encourage interaction between juniors and seniors, promoting a spirit of teamwork.
- To build confidence among students by providing them a stage to express their talents.
- To develop organizational and leadership skills among hosting batches.

Outcome of the Activity

- First-year students felt welcomed and connected with the institution.
- Seniors demonstrated leadership and management skills through event coordination.
- The event created an atmosphere of inclusivity, positivity, and cultural enrichment.
- Faculty members appreciated the initiative, strengthening student–teacher bonding.

Best Mapping with Learning Outcomes

- **Teamwork and Collaboration:** Students worked collectively in organizing and participating.
- **Communication Skills:** Anchoring, singing, dancing, and games improved verbal and non-verbal communication.
- **Confidence Building:** Stage exposure enhanced self-confidence among participants.
- **Leadership & Event Management:** Hosting batches gained hands-on experience in event planning and execution.
- **Creativity & Innovation:** Performances encouraged expression of creative talents.

Analysis of Participant Feedback

Feedback collected from participants indicated that:

- The event was well-organized, lively, and enjoyable.
- First-year students felt motivated and less anxious about their new environment.
- Games and cultural programs were highlighted as the most engaging parts.
- Many students suggested extending the duration of cultural activities in future editions.

Our Mapping Practice


The event was mapped against institutional practices of **student engagement, experiential learning, and holistic development**. It successfully aligned with the college's vision of promoting academic learning along with extracurricular involvement.

Suggestions

- More diverse activities such as skits or quizzes can be included.
- Involve a larger number of first-year students in stage performances.
- Arrange a photography and videography team to capture memories systematically.
- Invite alumni as guests to motivate and inspire new students.
- Extend the celebration to include an informal interaction session after performances.




ATTENDACE



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UNIVERSITY

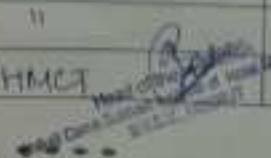
Faculty of Management & Commerce
Subharti College of Hotel
Management



Date: 23/Sept/2025

Event Name: Aashambh 2025

S.No	Name	Programme	Signature
1	Roushani Kumari	BHMCT II nd	<i>Roushani</i>
2	Lovely	"	<i>Lovely</i>
3	Aman Tiary	BHMCT I st	<i>Aman</i>
4	Waiez	BHMCT II nd	<i>Waiez</i>
5	Arubhau	"	<i>Arubhau</i>
6	Sam	"	<i>Sam</i>
7	Saifia	"	<i>Saifia</i>
8	Jatin	"	<i>Jatin</i>
9	Vishnu	"	<i>Vishnu</i>
10	Shivang	"	<i>Shivang</i>
11	Sahib Ali	"	<i>Sahib Ali</i>
12	Sahib	"	<i>Sahib</i>
13	Fiazat	"	<i>Fiazat</i>
14	Gopichand	"	<i>Gopichand Kumar</i>
15	Aman Kumar	"	<i>Aman</i>
16	Aman Verma	"	<i>Aman Verma</i>
17	Saigamshi	BHMCT I st	<i>Saigamshi</i>
18	Gungun	"	<i>Gungun</i>
19	Aditya	"	<i>Aditya</i>
20	Ashish Yadav	"	<i>Ashish Yadav</i>
21	Aman Kumar Sharma	"	<i>Aman</i>
22	Sagar Malik	MHMCT	<i>Sagar</i>



0121 6678 600
Subharti University, 101-106, Sector 17/17A, Gurgaon Road, Meerut-220002

Event Name: Anantmbh 2025

S.No	Name	Programme	Signature
23	Tushar	DFPB	Tushar
24	Riya Malik	BHMCT I st	Riya
25	Vaman Patil	"	Vaman
26	Sameer	"	Sameer
27	Tisha Suman	"	Tisha
28	Carinya	"	Carinya
29	Suhana	BHMCT II nd	Suhana
30	Sanjana Saha	BHMCT I st	Sanjana Saha
31	Darshay	"	Darshay
32	Rahul	B.VOC H&T I st	Rahul
33	Anushka	DFPB	Anushka
34	Shagun	BHMCT II nd	Shagun
35	Jyoti	"	Jyoti
36	Ravi Nandan	"	Ravi
37	Sangeet Kr.	"	Sangeet Kr.
38	Vishnu	"	Vishnu
39	Avi Malik	B.VOC H&T II nd	Avi
40	Anmol	B.VOC H&T II nd	Anmol

Ref No.: HM/SVSU/2025/5125(A)

DATE: 11/11/2025

NOTICE

All students, faculty members, and staff are hereby informed that Bhikaji Cama Subharti College of Hotel Management (BCSCHM), Swami Vivekanand Subharti University, Meerut is organizing a celebratory event on the occasion of “Children’s Day 2025” to promote student engagement, cultural participation, creativity, emotional well-being, and institutional bonding. The event is being organized jointly by ArtistryFold Club and Vivacultura Club.

The celebration aims to encourage teamwork, creativity, leadership, and joyful interaction among students and faculty members through various cultural and recreational activities aligned with the spirit of Children’s Day.

Event Details

- Event: Children’s Day Celebration 2025
- Date: 14th November 2025
- Time: 11:00 AM onwards
- Venue: Bhikaji Cama Subharti College of Hotel Management, SVSU, Meerut
- Organizing Clubs: ArtistryFold Club & Vivacultura Club
- Coordinators: Mrs. Garima Jain Goel & Mr. Rohil Bhatnagar

The programme will include singing performances, interactive cultural activities, celebration ceremonies, and student engagement sessions designed to foster unity, inclusivity, creativity, and emotional well-being among participants.

Thanks & Regards,


Head of the Institution
Bhikaji Cama Subharti Institute of Hotel Management
SVSU, MEERUT

Dr. Indraneel Bose
Officiating HOI

Brochure



Report on “Children’s Day”

An Initiative by
Bhikaji Cama Subharti College of Hotel Management

Activity

**Officiating HOI: Dr. Indraneel Bose
Head, Bhikaji Cama Subharti College of
Hotel Management**

Swami Vivekanand Subharti University, Meerut

Date: 14th November, 2025(Friday)

Time: 11:00 AM onwards

Venue: Bhikaji Cama Subharti College of Hotel Management



General Details

Title of the Activity	“Children’s Day”	Level of Program (State/National/International etc.)	In-house
Focused Area	Student Engagement, Cultural Activities & Emotional Well-being	Date of Activity	14 th November, 2025
Activity Organized By	Bhikaji Cama Subharti College of Hotel Management (Student’s Clubs), Viva Cultura, Hospinova, and ArtistryFold	Day	Friday
Name of the Associated College	Bhikaji Cama Subharti College of Hotel Management, Swami Vivekanand Subharti University, Meerut	Time	11:00 AM onwards
Name and address of Guest Speaker	Dr. Indraneel Bose Head, BCSCMH	Venue	Bhikaji Cama Subharti College of Hotel Management
Total Participants	47 Students and 8 Faculty Members	Organizing Coordinator(s)	Mrs. Garima Jain Goel, Mr. Vikas Sharma & Mr. Rohil Bhatnagar
Non-Teaching Staff	Not Applicable		

The Objective of the Activity:

- To promote team building and collaboration among students through collective planning and participation.
- To encourage creativity and self-expression by engaging students in musical and celebratory activities.
- To develop organizational and event management skills through active involvement of student clubs.
- To foster emotional well-being, joy, and a sense of belonging among students and faculty members.
- To reinforce values of inclusivity, respect, and celebration in alignment with the spirit of Children's Day and institutional culture.

Description:

Bhikaji Cama Subharti College of Hotel Management celebrated Children's Day on 14th November 2025 with great enthusiasm and cheerful participation. The event was organized under the guidance of college authorities and effectively coordinated by the student clubs Viva Cultura, Hospinova, and ArtistryFold, ensuring smooth execution and a lively atmosphere throughout the programme.

The celebration commenced at 11:00 AM, bringing together 47 students and 8 faculty members. The programme began with a warm welcome, followed by a melodious singing performance by students that set a joyful and festive tone for the event. A special cake-cutting ceremony marked a key highlight of the celebration, symbolizing unity, happiness, and the essence of childhood.

The gathering was addressed by Dr. Indraneel Bose, Officiating Head, who delivered an inspiring message emphasizing the importance of creativity, curiosity, compassion, and lifelong learning. His address encouraged students to cherish their youthful energy and nurture positive values beyond academics.

Overall, the event successfully blended celebration with meaningful interaction, offering students a refreshing break from routine academic schedules while strengthening emotional connections within the campus community.

The Outcome of the Activity

The Children's Day Celebration proved to be a highly positive and enriching experience for all participants. Students showcased commendable teamwork, leadership, and creativity through their active involvement in organizing and conducting the event. The singing performances enhanced confidence and artistic expression, while the cake-cutting ceremony fostered unity and collective joy.

Faculty members appreciated the enthusiasm and efficient coordination demonstrated by the student clubs. The event strengthened student-teacher bonding, promoted a cheerful campus environment, and successfully achieved its objective of celebrating childhood while supporting holistic development. Overall feedback reflected happiness, active engagement, and a strong sense of community among participants.

Basis of Mapping Learning Outcomes:

The mapping of learning outcomes for the Children's Day Celebration is based on the experiential and participatory nature of the activity, where students learned through direct involvement rather than formal classroom instruction. The event provided opportunities for students to apply practical skills, demonstrate values, and reflect emotional and social competencies in a real institutional setting.

At the cognitive level, students developed an understanding of event planning, coordination, and time management by participating in the organization and execution of the celebration. Exposure to planning schedules, managing activities, and following institutional protocols enhanced their conceptual knowledge related to event organization and teamwork.

At the affective level, the activity promoted emotional well-being, joy, inclusivity, and respect. Students experienced a sense of belonging and community bonding while celebrating Children's Day together with faculty members. The address by the Head of Institution reinforced positive attitudes such as compassion, creativity, and lifelong learning, aligning personal values with institutional culture.

At the psychomotor and skill-based level, students actively engaged in performances, coordination of the programme, and logistical support through student clubs. These actions strengthened communication skills, leadership qualities, confidence, and collaborative abilities, which are essential for holistic personality development.

Overall, the learning outcomes were mapped by observing students' participation, teamwork, creative expression, and organizational efficiency during the event. The activity successfully contributed to students' personal, social, and professional development, aligning informal learning experiences with broader educational objectives.

Analysis of Participant's Feedback

The feedback received from participants indicated a highly positive response to the Children's Day Celebration organized at Bhikaji Cama Subharti College of Hotel Management. Both students and faculty members expressed satisfaction with the overall planning, coordination, and execution of the event. Participants appreciated the enthusiastic involvement of the student clubs, which ensured a smooth flow of activities and a cheerful atmosphere throughout the programme.

A majority of students reported that the celebration provided a refreshing and enjoyable break from routine academic activities while simultaneously promoting creativity and emotional well-being. The singing performances were particularly well received, as they encouraged student participation, confidence building, and artistic expression. The cake-cutting ceremony was viewed as a meaningful and symbolic activity that enhanced feelings of unity, togetherness, and shared joy among all attendees.

Faculty members highlighted the discipline, teamwork, and leadership skills demonstrated by students during the event. The address by the Officiating Head of Institution was found to be inspiring and relevant, reinforcing positive values such as curiosity, compassion, and lifelong learning. Overall, the feedback reflected high levels of engagement, happiness, and a strong sense of community, indicating that the objectives of the activity were successfully achieved.

Our Mapping Practice

The mapping practice for the Children's Day Celebration was carried out by aligning the planned activities with the intended learning objectives and observed student outcomes. The focus was on experiential learning, where students gained knowledge and skills through active participation rather than formal instruction. Each activity conducted during the celebration was reviewed to identify the learning elements achieved by the participants.

Student involvement in planning, coordination, and execution through the clubs Viva Cultura, Hospinova, and ArtistryFold was mapped to outcomes related to teamwork, leadership, communication, and organizational skills. Creative activities such as singing performances were linked with confidence

building, self-expression, and emotional engagement, while collective activities like the cake-cutting ceremony were associated with values of unity, inclusivity, and social bonding.

The address by the Officiating Head of Institution was mapped to attitudinal and value-based learning outcomes, reinforcing creativity, curiosity, compassion, and lifelong learning. Faculty observations and participant feedback were used as qualitative indicators to assess whether the intended outcomes were achieved.

Overall, the mapping practice confirmed that the Children's Day Celebration effectively supported holistic student development by integrating cognitive understanding, emotional growth, and practical skills. The alignment between objectives, activities, and outcomes demonstrated the success of the event as a meaningful co-curricular learning experience.

Suggestions:

1. More interactive activities and games may be included in future celebrations to enhance student participation and engagement.
2. Students from different academic years can be encouraged to collaborate jointly to further strengthen inter-batch bonding and teamwork.
3. Feedback may be collected through a structured format to support better evaluation and improvement of future events.

Pictures of the Activities (Geotagged):

Glimpse of the session





ATTENDENCE

Date: 14 Nov 2025

Event Name: Children's Day

S.No	Name	Programme	Signature
1	Raichani Kumari	BHMCT I nd	Raichani Kumari
2	Lovely	"	Lovely
3	Waizee	"	Waizee
4	Farman	"	Farman
5	Faizal	"	Faizal
6	Jatin Shavra	"	Jatin
7	Anubhav Kumar	"	Anubhav K.
8	Sam Smart	"	Sam
9	Gopichand Kumar	"	Gopichand Kumar
10	Aman Kumar	"	Aman
11	Aman Vesma	"	Avesma
12	Indrasen Mathur	"	Indrasen Mathur
13	Sujit Krikushwaha	"	Sujit
14	Aman Tyagi	BHMCT I st	Aman
15	Sagar	MHMCT I st	Sagar
16	Tushar	DFFB	Tushar
17	Anushka	"	Anushka
18	Sameer	BHMCT I st	Sameer
19	Deepak	"	Deepak
20	Deepak Sharma	"	Deepak Sharma
21	Sanjana Sinha	"	Sanjana Sinha
22	Riya Malik	"	Riya Malik

HEAD OF COLLEGE OF
HOTEL MANAGEMENT
SUBHARTI UNIVERSITY
DIT

Date: 11th Nov 2023

Event Name: Childrens Day

S.No	Name	Programme	Signature
23	Dipanshu Sharma	BHMCT I st	Dipanshu
24	Ma. Ashhad	"	Ashhad
25	Dewang	"	Dewang Kumar Singh
26	Vinit	"	Vinit
27	Gungun	"	Gungun
28	Aditya Sharma	"	Aditya Sharma
29	Suryanshi	"	Suryanshi
30	Isha Srivani	"	Isha Srivani
31	Sanbi	"	Sanbi
32	Sanjit Kumar	"	Sanjit
33	Samin Thapa	"	Samin Thapa
34	Syed Faiz Asgar	"	Faiz Asgar
35	Hajinder Singh	B. VOCHATTI nd	Hajinder Singh
36	Hajinder	DFPB	Hajinder
37	Tyoti	BHMCT IV th	Tyoti
38	Shagun	"	Shagun
39	Achish Yadav	BHMCT I st	Achish Yadav
40	Tej Pratap	"	Tej Pratap
41	Arjun Kumar	B. VOC HAT I st	Arjun K.
42	Ranak	"	Ranak
43	Prince Rautela	"	Prince Rautela
44	Aman Kumar	BHMCT I st	Aman Kumar

HEAVEN
SHWAJI CAMA SU
HOTEL
0121 9678 0000
Subhartipuram, NH-58, Delhi-Haridwar Bypass Road, Meerut 250005

Ref. No.: SVSU/HM/2025/5225

Date: 16th August 2025

NOTICE

All newly admitted students of the academic session 2025–26 are hereby informed that the College is organizing a six-day Orientation Programme – DEEKSHARAMBH from 18th August 2025 to 23rd August 2025.

The programme aims to welcome the students and familiarize them with the academic culture, professional expectations, and ethical values of the institution. The sessions will include Yoga & Wellness practices, career guidance, personality development, entrepreneurship, sustainable practices, stress management, and awareness on anti-ragging.

Attendance is mandatory for all newly admitted students.

Venue: Multipurpose Hall, Subharti College of Hotel Management

Time: 9:00 AM onwards daily

For further details, students may contact to Mr. Vikas Sharma.


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

Dr. Indraneel Bose

Officiating Head of Institution

Subharti College of Hotel Management

Date: 23rd August 2025

**Report
on
DEEKSHARAMBH – Student Orientation Programme 2025–26**

Introduction

The beginning of a student’s academic journey is an important milestone in shaping their personality, career, and overall life direction. In recognition of this, Subharti College of Hotel Management organized a six-day orientation programme under the title “DEEKSHARAMBH” for the newly admitted students of the academic session 2025–26. This programme was designed not only to welcome the students but also to introduce them to the academic culture, professional expectations, and ethical values of the institution.

The hospitality industry is a highly demanding profession that requires discipline, grooming, interpersonal skills, cultural sensitivity, and technical expertise. Therefore, an orientation programme such as DEEKSHARAMBH plays a vital role in creating the right foundation for new entrants by giving them exposure to yoga and wellness practices, lectures on career prospects, personality development, sustainable practices, entrepreneurship, stress management, and ethical awareness on issues such as ragging.

The orientation was scheduled from 18th August 2025 to 23rd August 2025 and consisted of daily sessions, guest lectures, practical exposure, and interactive activities. Each day started with a yoga session to instill mindfulness and physical fitness, followed by academic or industry-related activities. The following sections provide a detailed account of the six-day programme.

Day 1: 18th August 2025

Activities:

1. Yoga Session
2. Introduction about College, Programmes, and Teachers
3. Academic Guidelines and Code of Conduct

4. College Show-round

Objective:

To introduce students to physical and mental wellness practices, familiarize them with the college environment, academic programmes, faculty, and essential rules and regulations, and to make them comfortable with the campus infrastructure.

The inaugural day of the orientation programme began with a yoga session. This session was aimed at helping students focus their mind, body, and spirit, preparing them for the journey ahead. Yoga is deeply rooted in Indian tradition and has proven benefits such as reducing stress, improving concentration, and building resilience. For students entering a challenging professional field like hotel management, regular yoga practice will help them balance physical demands and emotional pressures. After the yoga session, students were introduced formally to the college, its programmes, and the teaching faculty. This segment was significant because it created familiarity between students and their mentors. Each programme was explained in detail, including undergraduate, postgraduate, and diploma offerings. Faculty members shared their academic backgrounds and experiences, ensuring that students could approach them comfortably for academic and personal guidance. The next session focused on academic guidelines and the code of conduct. Rules regarding attendance, punctuality, dress code, examination protocols, and classroom behavior were highlighted. Students were encouraged to uphold values of honesty, professionalism, and integrity. They were reminded that the hospitality profession expects strict discipline, and their conduct within the college should mirror industry standards. The day concluded with a college show-round. The students were taken to various sections such as the training kitchens, bakery labs, housekeeping and front office labs, classrooms, library, and cafeteria. The purpose of this activity was to make students comfortable with their new environment. It gave them an opportunity to witness the infrastructure that will support their learning and to appreciate the resources provided by the institution.

Day 2: 19th August 2025

Activities:

1. Yoga Session

2. Lecture on Introduction to Hotel Industry

Objective:

To inculcate the habit of discipline and wellness through yoga, and to provide students with a foundational understanding of the hospitality industry, its structure, scope, and career opportunities.

The second day commenced with yoga once again. The repetition of yoga practice in the morning was meant to establish discipline among students and encourage them to make wellness a part of their daily lives. The highlight of the day was a lecture on the introduction to the hotel industry. This lecture provided students with a broad overview of the hospitality and tourism sector, its evolution, and its global as well as national importance. Students were given insights into the different segments of the industry, such as accommodation, food and beverage services, travel and tourism, events, and leisure. The session explained the hierarchical structure of hotels, the role of various departments, and the career opportunities available. The faculty emphasized that hotel management is not limited to hotels alone but extends to airlines, cruise ships, resorts, theme parks, and luxury services. This lecture also helped students understand the expectations of the industry in terms of grooming, communication, customer service, and problem-solving. The session encouraged them to start envisioning their future roles and responsibilities within the sector.

Day 3: 20th August 2025

Activities:

1. Yoga Session
2. Guest Lecture on Role of Personality Development
3. Guest Lecture on Career Prospects in Hotel Industry

Objective:

To promote holistic development through yoga, highlight the importance of personality in hospitality, and create awareness about diverse career prospects in the industry.

The third day was focused on the personal and professional development of students. The day started with yoga, setting a positive and calm tone for the sessions that followed. The first guest lecture of the day was on the role of personality development. The expert explained how personality plays a crucial role in hospitality. Attributes such as confidence, politeness, communication skills, body language, grooming, and a positive mindset are indispensable for hospitality professionals. Students were advised to work continuously on improving their personality traits. Interactive exercises were also conducted to demonstrate the importance of first impressions, teamwork, and leadership qualities. The second lecture of the day dealt with career prospects in the hotel industry. An industry expert highlighted the various avenues available to graduates of hotel management, ranging from operations in hotels and restaurants to careers in event management, cruise liners, aviation, sales and marketing, and even entrepreneurship. Real-life examples of successful professionals were shared to inspire students. The session encouraged students to keep a long-term vision and to remain flexible in adapting to the dynamic nature of the industry.

Day 4: 21st August 2025

Activities:

1. Yoga Session
2. Guest Lecture on Eco-Friendly Lifestyle: Small Steps for a Big Change
3. Lecture on Hospitality Entrepreneurship
4. University Show-round

Objective:

To develop awareness about sustainability and eco-friendly practices, encourage entrepreneurial thinking in hospitality, and familiarize students with the broader facilities of the university.

The fourth day focused on sustainability and entrepreneurship. The yoga session reinforced the habit of starting the day with positivity and physical well-being. The guest lecture on eco-friendly lifestyle encouraged students to adopt sustainable practices not only in their personal lives but also in their professional careers. The concept of green hotels, waste management,

energy conservation, use of biodegradable products, and water-saving techniques were introduced. The session demonstrated how small lifestyle changes such as reducing plastic use and conserving resources can lead to significant environmental impact. The next lecture was on hospitality entrepreneurship. The faculty explained how students could become job creators rather than job seekers. They were encouraged to develop innovative ideas for food businesses, boutique hotels, catering services, and event companies. Examples of successful entrepreneurs in the hospitality industry were shared to motivate students. The day concluded with a university show-round. Students were taken across the larger Subharti University campus, where they visited central facilities such as hostels, the central library, sports grounds, auditoriums, and medical facilities. This tour helped them understand the wide range of amenities available to them as Subhartians.

Day 5: 22nd August 2025

Activities:

1. Yoga Session
2. Guest Lecture on Stress Management and Emotional Stability
3. Hotel Show-round

Objective:

To train students in managing stress and emotions effectively and to provide them with real-time exposure to hotel operations and industry functioning.

The fifth day addressed the mental health and emotional needs of students. After the yoga session, a guest lecture was organized on stress management and emotional stability. Hospitality is a field known for long working hours, high customer expectations, and pressure-filled situations. The speaker guided students on how to manage stress through techniques such as time management, relaxation exercises, mindfulness, and maintaining a balanced lifestyle. The lecture also stressed the importance of emotional stability and resilience in handling difficult guests and situations. Following this, students were taken on a hotel show-round. This visit exposed them to a functioning hotel environment, giving them firsthand experience of how different departments

operate in coordination. They interacted with hotel staff, observed real-time service operations, and understood the expectations of the industry. Such exposure is crucial in bridging the gap between classroom learning and industry practice.

Day 6: 23rd August 2025

Activities:

1. Yoga Session
2. Guest Lecture on Ragging: A Menace
3. Activities on Ragging: Don't Support but Report

Objective:

To create awareness about the harmful effects of ragging, emphasize the importance of a safe and inclusive campus environment, and empower students to stand against ragging practices.

The final day of the orientation programme focused on creating a safe and inclusive environment. The yoga session continued as the regular morning practice. The guest lecture on ragging was organized to sensitize students to the negative effects of this practice. The session explained the laws related to ragging, disciplinary measures, and the psychological trauma it can cause to victims. The students were made aware of their responsibility in ensuring a ragging-free campus. After the lecture, interactive activities were conducted under the theme “Don't Support but Report”. These activities included role plays, group discussions, and awareness-building exercises. The purpose was to empower students to take a stand against ragging, report any incidents, and contribute to a safe and respectful academic environment.

Outcomes of DEEKSHARAMBH – Student Orientation Programme 2025–26

- 1. Holistic Wellness Awareness:** The daily yoga sessions cultivated awareness among students about the importance of maintaining physical health, mental clarity, and emotional balance. Students developed an understanding of how wellness practices can support them in handling stress and the demanding schedules of the hospitality industry. Many participants expressed

willingness to incorporate yoga and mindfulness into their daily lives, thereby fostering a culture of discipline and self-care.

- 2. Familiarity with Academic Environment:** Through the introduction to college programmes, faculty, and the show-rounds, students became familiar with their new academic setting. They gained clarity on the academic structure, course curriculum, and departmental facilities. The tour of the college and university created a sense of belonging and reduced anxiety about the new environment. Students also developed trust and comfort in approaching faculty members for academic and personal guidance.
- 3. Understanding of Professional Expectations:** The sessions on academic guidelines and code of conduct instilled discipline and responsibility among students. They clearly understood the importance of punctuality, regular attendance, grooming standards, and ethical behavior. This outcome was crucial, as it prepared them to adopt the decorum expected both in the institution and in the professional hospitality world.
- 4. Industry Knowledge and Career Orientation:** The lectures on the introduction to the hotel industry, career prospects, and hospitality entrepreneurship gave students an extensive view of the opportunities in the sector. They became aware of diverse career pathways, from hotel operations to event management, aviation, cruise lines, and entrepreneurship. This broadened their outlook and motivated them to set personal career goals.
- 5. Personality and Soft Skills Development:** The lecture on personality development highlighted the significance of communication skills, grooming, teamwork, and leadership qualities. Students became more aware of the areas they need to work on to become industry-ready. The orientation encouraged them to focus on personal growth along with academic learning.
- 6. Practical Exposure and Real-Life Understanding:** The hotel show-round offered students firsthand exposure to a professional hotel environment. They observed live operations of front office, housekeeping, food and beverage service, and food production departments. This visit bridged the gap between theoretical knowledge and practical application, helping them visualize their future roles in the industry.

The DEEKSHARAMBH orientation programme of Subharti College of Hotel Management for the session 2025–26 was a comprehensive and well-organized event. By combining yoga and

wellness practices with academic guidelines, professional insights, practical exposure, and ethical sensitization, the programme prepared students for both academic success and professional excellence. The six days were structured to cover the holistic development of students: physical and mental wellness through yoga, professional knowledge through lectures, career awareness through guest sessions, environmental and entrepreneurial insights through interactive discussions, practical exposure through show-rounds, and ethical responsibility through anti-ragging initiatives. The programme not only welcomed the new students but also instilled in them a sense of belonging, discipline, responsibility, and motivation to excel in the hospitality industry.


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

Dr. Indraneel Bose
Officiating Head of Institution
Subharti College of Hotel Management

Photographs



Ref No.: HM/SVSU/2025/5039(A)

DATE: 28/10/2025

NOTICE

All students, faculty members, and staff are hereby informed that Bhikaji Cama Subharti College of Hotel Management (BCSCHM), Swami Vivekanand Subharti University, Meerut is organizing a Guest Lecture on “Entrepreneurship Development” under the initiative of the Entrepreneurship Development Cell (EDC). The session is being organized jointly by ArtistryFold Club to promote entrepreneurial learning, innovation, and leadership among students. The programme aims to provide students with practical exposure to entrepreneurship, start-up development, innovation strategies, and self-employment opportunities in the hospitality and service sectors. The session will encourage students to develop entrepreneurial thinking, problem-solving abilities, and business-oriented perspectives.

Event Details

- Event: Guest Lecture on “Entrepreneurship Development”
- Date: 31st October 2025
- Time: 10:30 AM onwards
- Venue: Multi-Purpose Hall, BCSCHM
- Guest Speaker: Mr. Prashant Gaur, Founder & CEO, Cabs on Demand
- Organizing Clubs: ArtistryFold Club & HospiNova Club
- Coordinators: Mrs. Garima Jain Goel & Mr. Rohil Bhatnagar

The lecture session will focus on entrepreneurial mindset development, innovation, leadership qualities, business ethics, start-up planning, funding opportunities, and sustainable business practices. Students will also get an opportunity to interact directly with the guest speaker during the interactive discussion and question-answer session.

All students are encouraged to attend the session actively and gain valuable industry-oriented entrepreneurial insights. Attendance is requested as per institutional norms.

For further details or queries, kindly contact the Event Coordinators.

Thanks & Regards,


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

Dr. Indraneel Bose
Officiating HOI

Brochure



**Report on
Guest Lecture on “”**
An Initiative by the EDC

**Session on
“Entrepreneurship Development”**



**Speaker: Mr. Prashant Gaur, Founder
and CEO of Cabs on Demand**

Bhikaji Cama Subharti College of Hotel Management, Swami
Vivekanand Subharti University, Meerut

Date: 31st October, 2025(Friday)

Time: 10:30 AM onwards

Venue: Multi-Purpose Hall, BCSCMH



General Details

Title of the Activity	“Entrepreneurship Development”	Level of Program (State/National/International etc.)	In-house
Focused Area	Training and Learning	Date of Activity	31 st October, 2025
Activity Organized By	(EDC), Entrepreneurship Development Cell	Day	Friday
Name of the Associated Faculty/College/Department/Outside Agency	None	Time	10:30 AM onwards
Name and address of Guest Speaker	Mr. Prashant Gaur, Founder and CEO of Cabs on Demand	Venue	Multi-Purpose Hall, BCSCHM
Total Participants	33 Students & 8 Faculty	Organizing Coordinator(s)	EDC
Non-Teaching Staff	Not Applicable		

The Objective of the Activity:

- To provide students with a practical understanding of entrepreneurship and its role in today's business environment.
- To motivate students to develop an entrepreneurial mindset and explore self-employment opportunities.
- To enable students to understand the process of idea generation, business planning, funding, and scaling of start-ups.

Description:

A lecture session on the topic "Entrepreneurship Development" was organized by the Entrepreneurship Development Cell (EDC) of Bhikaji Cama Subharti College of Hotel Management, Swami Vivekanand Subharti University, Meerut, on 31st October 2025. The session took place in the Multi-purpose Hall of the college and was attended by 33 students and 4 faculty members.

The event was graced by the esteemed presence of Mr. Prashant Gaur, Founder and CEO of Cabs on Demand, as the Guest Speaker. The session was convened under the guidance of the Entrepreneurship Development Cell, which aims to promote an entrepreneurial mindset among students and provide them with insights into the real-world dynamics of business and innovation.

The programme commenced with a brief introduction by the faculty coordinator of EDC, who highlighted the purpose and relevance of entrepreneurship education in today's competitive and innovation-driven economy. The speaker, Mr. Gaur, was then warmly welcomed, and his entrepreneurial achievements were introduced to the audience.

Mr. Gaur began the session by discussing the essence of entrepreneurship, emphasizing that it is not merely about starting a business but about identifying opportunities, innovating solutions, and creating value for society. He explained how his journey with *Cabs on Demand* began with a simple idea to address the challenges in urban transportation and gradually evolved into a scalable business model through innovation, perseverance, and customer-focused strategies.

He elaborated on the core parameters of entrepreneurship development, focusing on the importance of innovation, leadership, adaptability, and resilience. The speaker stressed that entrepreneurs must possess problem-solving skills, risk-taking ability, and a growth-oriented mindset to succeed in today's rapidly changing business environment. He further discussed the significance of business ethics, financial literacy, and sustainable business practices in ensuring long-term success.

Throughout the lecture, Mr. Gaur highlighted how entrepreneurship serves as a key driver for economic growth, employment generation, and social progress. He shared real-life examples of challenges faced during the early stages of his venture, demonstrating how setbacks can be turned into learning opportunities through persistence and adaptability.

He also emphasized the importance of entrepreneurial education in hospitality, pointing out that the hospitality sector offers vast potential for new business ventures in areas such as food innovation, event management, eco-tourism, digital hospitality services, and sustainable hotel operations. The lecture provided practical insights into how students can identify market gaps, develop viable business ideas, and convert them into successful enterprises.

In his discussion, Mr. Gaur also referred to the benefits of developing entrepreneurial skills among students, including:

1. Encouraging creativity and innovation
2. Building self-confidence and decision-making abilities
3. Enhancing leadership and teamwork skills
4. Developing financial and managerial acumen
5. Promoting employability and self-reliance
6. Fostering problem-solving and critical thinking skills
7. Contributing to national economic development

He explained that entrepreneurship development not only benefits individuals but also supports institutional and societal growth by nurturing future business leaders who can address community needs and contribute to sustainable progress. The session concluded with an interactive question-and-answer segment, where students asked insightful questions about funding opportunities, start-up incubation, and the challenges of building a business from the ground up. Mr. Gaur's responses encouraged students to pursue their entrepreneurial ambitions with determination and integrity. Overall, the guest lecture on "Entrepreneurship Development" proved to be highly enlightening and inspiring. It successfully bridged the gap between classroom learning and real-world entrepreneurial experiences, motivating students to think innovatively and develop their own ventures. The event also reinforced the importance of nurturing entrepreneurial values within hospitality education to prepare students for a dynamic and opportunity-rich future.

The event was organized by Bhikaji Cama Subharti College of Hotel Management and the Student Clubs i.e., ArtistryFold & HospiNova Club.

The Outcome of the Activity

The outcome of organizing the Lecture Series has completely fulfilled to:

The guest lecture proved to be a valuable learning experience for all participants. It not only enhanced students' knowledge of entrepreneurship but also encouraged them to think beyond traditional career paths. The session strengthened their understanding of start-up management and innovation-driven growth, fostering an entrepreneurial culture within the college. Students expressed keen interest in participating in future entrepreneurship development programs, business plan competitions, and start-up incubation projects organized by the EDC. The session by Mr. Prashant Gaur successfully bridged the gap between academic learning and real-world entrepreneurial practice. It was an enlightening experience that motivated students to pursue creative business ideas and contribute to the future of the hospitality industry through innovation and enterprise.

Basis of Mapping Learning Outcomes: The mapping of learning outcomes is based on well-defined educational objectives that are categorized into three key domains, as outlined in Bloom's Taxonomy. These domains collectively represent the essential aspects of holistic learning and are used to ensure that the educational process addresses all dimensions of student development — knowledge, skills, and attitudes.

- 1. Cognitive Domain (Knowledge-based Learning):** This domain focuses on the intellectual abilities and mental skills of learners. It involves processes such as remembering, understanding, applying, analysing, evaluating, and creating. The cognitive domain emphasizes the development of critical thinking, problem-solving, and decision-making skills that enable students to apply theoretical concepts to real-world situations.
- 2. Affective Domain (Attitude and Value-based Learning):** This domain pertains to the emotional, social, and value-oriented aspects of learning. It encompasses the development of attitudes, motivation, ethics, and interpersonal relationships. Students learn to appreciate values such as teamwork, responsibility, empathy, and professional ethics, which are essential for personal growth and effective participation in the professional world.
- 3. Psychomotor Domain (Skill-based Learning):** This domain involves the physical and practical application of skills. It includes activities that require coordination, precision, and technique, such as performing tasks, operating tools or equipment, and demonstrating procedures. In hospitality and technical education, the psychomotor domain plays a vital role in helping students gain hands-on experience and mastery in their chosen field.

Together, these three domains form the foundation of outcome-based education (OBE), ensuring that learning outcomes are not confined to theoretical understanding but extend to practical application and attitudinal development. Mapping learning outcomes with Graduate Attributes through these domains

ensures that students evolve as competent, ethical, and employable graduates who can contribute meaningfully to society and the industry.

Analysis of Participant's Feedback

The participants' feedback for the session on "Entrepreneurship Development" was overwhelmingly positive, reflecting a high level of engagement and satisfaction among both students and faculty members. Most attendees appreciated the practical insights shared by Mr. Prashant Gaur, emphasizing that his real-life experiences and success story made the session inspiring and relatable. Students particularly valued the clarity with which the speaker explained entrepreneurial concepts such as idea generation, risk management, and innovation in business. The interactive format and opportunity for direct discussion were highlighted as major strengths of the event. Faculty members observed that the session effectively bridged theoretical learning with real-world application, motivating students to think creatively and develop entrepreneurial mindsets. Overall, the feedback indicated that the lecture significantly enhanced participants' understanding of entrepreneurship and encouraged them to explore new business opportunities within the hospitality and service sectors.

Our Mapping Practice

The outcome of the Study: The Entrepreneurship Development Cell (EDC) of Bhikaji Cama Subharti College of Hotel Management follows a structured Outcome-Based Education (OBE) approach by mapping Learning Outcomes with the Graduate Attributes of the institution. This mapping practice ensures that every entrepreneurship-related activity whether lectures, workshops, or projects—contributes directly to the holistic development of students. The key graduate attributes addressed through entrepreneurship development initiatives include critical thinking, innovation, problem-solving ability, leadership, teamwork, ethical responsibility, and employability.

Suggestions

A few recommendations and discussions were made during the session:

- **Encourage Experiential Learning:** Organize regular workshops, business simulation games, and live projects that allow students to experience real-world entrepreneurial challenges and apply classroom learning practically.
- **Promote Start-up Incubation Support:** Establish partnerships with local entrepreneurs, investors, and incubation centres to provide mentorship, funding guidance, and networking opportunities for aspiring student entrepreneurs.
- **Integrate Entrepreneurship Across Curriculum:** Include entrepreneurship-based assignments, case studies, and innovation-focused modules in various subjects to strengthen entrepreneurial thinking across disciplines.

- **Recognize and Reward Innovation:** Conduct business plan competitions, innovation fairs, and idea-pitching events to appreciate and motivate students who demonstrate creativity, leadership, and initiative.
- **Foster Industry-Academia Collaboration:** Invite successful entrepreneurs and industry professionals for guest lectures, mentorship sessions, and collaborative projects to give students practical exposure and inspiration from real success stories.



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

Dr. Indraneel Bose

Officiating HOI

- Pictures of the Activities (Geotagged):

Glimpse of the participants in the session





31-Oct-2025 10:35:36
28.9628124N 77.6380453E
155° SE
Meerut Division
Uttar Pradesh
Altitude:191.2msnm
Index number: 538



31-Oct-2025 10:37:09
28.9628514N 77.6382064E
157° SE
DELHI ROAD
Meerut Division
Uttar Pradesh
Altitude:191.6msm
Index number: 542



31-Oct-2025 10:45:43
28.962815N 77.6380497E
87° E
Meerut Division
Uttar Pradesh
Altitude:188.8msm
Index number: 545





31-Oct-2025 11:22:37
28.9628451N 77.6380972E
271° W
Meerut Division
Uttar Pradesh
Altitude: 188.8msnm
Index number: 550



ATTENDANCE

Attendance Sheet

Event Name: ENTREPRENEURSHIP DEVELOPMENT
 Date: 21/10/2025
 Time: 11:30 AM onwards
 Event Venue: HALL - PURPOX HALL, B/SCHM

S.NO.	NAME OF PARTICIPANTS	COURSE	SIGNATURE
1.	Prabhat Ch	B VOC	Prabhat Ch
2.	Sann Sanoj	BHMCT ²	Sann
3.	Ashwiny Jaisla	BHMCT 2nd year	Ashwiny
4.	Vishnu Choudhary	"	Vishnu
5.	Vivek Kumar	"	Vivek kumar
6.	Kartik Dinesh	"	Kartik
7.	Sunil Kumar	"	Sunil Kumar
8.	Mahd Waiez	"	Mahd Waiez
9.	Anubhav Kumar	"	Anubhav
10.	Jatin Sharma	"	Jatin
11.	Uday	"	Uday
12.	Mohd Farman	"	Mohd Farman
13.	Ranjit Kumar Pandey	BHMCT 1 st year	Ranjit
14.	Sahib Ali	BHMCT 2 nd	Sahib
15.	Sahib	"	Sahib
16.	Faisal Khan	"	Faisal Khan

17.	Bheem sain	BHMCT	Bheem
18.	Arpit arshy.	BHMCT	Arpit
19.	Sandeep	BHMCT III	Sandeep
20.	Abhishek	BHMCT II nd	Abhishek
21.	Gopichand kumar	BHMCT II nd	Gopichand
22.	Rupesh kumar	BHMCT II nd	Rupesh
23.	Saurabh kumar	BHMCT	Saurabh
24.	Md. Jabid	BHMCT 2 nd year	Md. Jabid
25.	Anju	BHMCT 2 nd year	Anju
26.	Tanya	BHMCT 2 nd year	Tanya
27.	Suryanshi	BHMCT 1 st year	Suryanshi
28.	Lovely	BHMCT 2 nd year	Lovely
29.	Anushka	DEPB	Anushka
30.	Isha	BHMCT	Isha
31.	Litscanolo	BHMCT	Litscanolo
32.	Anan Tyagi	BHMCT 1 st year	Anan
33	Dipanshu	BHMCT II nd yr	Dipanshu

Head of the Institution
Subharti College of Hotel Management
Officiating HOD

Ref No.: HM/SVSU/2025/5010(A)

DATE: 04/10/2025

NOTICE

All students, faculty members, and staff are hereby informed that Bhikaji Cama Subharti College of Hotel Management (BCSCHM), Swami Vivekanand Subharti University, Meerut is organizing a Guest Lecture on “Hospitality and its Importance in Today’s World” to enhance students’ professional awareness, industry exposure, and understanding of the evolving hospitality sector. The event is being organized jointly by ArtistryFold Club and Vivacultura Club. The session aims to provide students with valuable insights into the role of hospitality in today’s global environment, focusing on professional growth, guest experience, sustainability, innovation, and emerging industry trends.

Event Details

- Event: Guest Lecture on “Hospitality and its Importance in Today’s World”
- Date: 08th October 2025
- Time: 10:30 AM onwards
- Venue: Multi-purpose Hall, Bhikaji Cama Subharti College of Hotel Management
- Guest Speaker: Dr. Shambhu Nath Gautam, Principal, Institute of Hotel Management, Rohtak
- Organizing Clubs: ArtistryFold Club & Vivacultura Club
- Coordinators: Mrs. Garima Jain Goel, Mr. Saurabh Tripathi & Mr. Rohil Bhatnagar

The lecture will focus on the growing importance of hospitality across various sectors including hotels, tourism, events, airlines, and healthcare. The session will also address industry innovations, sustainability practices, professional ethics, and guest-centric approaches essential for career success in the hospitality industry. Students will have the opportunity to interact directly with the guest speaker through an interactive discussion session.

All students are encouraged to attend the session actively and benefit from the industry-oriented learning experience. Attendance is requested as per institutional norms.

For further details or queries, kindly contact the Event Coordinators.

Thanks & Regards,


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

Dr. Indraneel Bose
Officiating HOI

Brochure



SWAMI VIVEKANAND
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Approved by UGC
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Report on Guest Lecture

An Initiative by the
Bhikaji Cama Subharti College of Hotel Management

Session on

**“Hospitality and its Importance in
Today’s World”**

**Speaker: Dr. Shambhu Nath Gautam
Principal, Institute of Hotel
Management, Rohtak**

Swami Vivekanand Subharti University, Meerut

Date: 08th October, 2025(Wednesday)

Time: 10:30 AM onwards

Venue: Multi-purpose Hall, Bhikaji Cama Subharti College of
Hotel Management



General Details

Title of the Activity	Guest Lecture on “Hospitality and its Importance in Today’s World”	Level of Program (State/National/International etc.)	In-house
Focused Area	Industry Interaction, Professional Awareness & Skill Development	Date of Activity	08 th October, 2025
Activity Organized By	Bhikaji Cama Subharti College of Hotel Management	Day	Wednesday
Name of the Associated Faculty/College/Department/Outside Agency	Bhikaji Cama Subharti College of Hotel Management	Time	10:30 AM onwards
Name and address of Guest Speaker	Dr. Shambhu Nath Gautam Principal, Institute of Hotel Management, Rohtak	Venue	Multi-purpose Hall, Bhikaji Cama Subharti College of Hotel Management
Total Participants	42 Students & 4 Faculty	Organizing Coordinator(s)	Mrs. Garima Jain Goel, Mr. Saurabh Tripathi & Mr. Rohil Bhatnagar
Non-Teaching Staff	Not Applicable		

The Objective of the Activity:

- It focuses on measuring student performance through outcomes.
- To provide educators with feedback and information on the success of the teaching and learning techniques.
- To focus on a clear understanding of the ultimate result to achieve for both students and teachers.

Description:

Bhikaji Cama Subharti College of Hotel Management organized a Guest Lecture on the theme “Hospitality and its Importance in Today’s World” on 8th October 2025 at the Multi-purpose Hall. The session was conducted to enhance students’ understanding of the hospitality industry and its expanding role across various sectors.

The programme began with a warm welcome address by the organizers, followed by the formal introduction of the guest speaker, Dr. Shambhu Nath Gautam, Principal, IHM Rohtak. Dr. Gautam commenced his lecture by explaining the evolving nature of hospitality in a globalized environment and highlighted its role in cultural exchange, economic development, and professional growth.

He emphasized that hospitality extends beyond service delivery and focuses on creating meaningful experiences that build trust, loyalty, and long-term relationships with guests. The speaker also discussed emerging trends, challenges, and innovations in the hospitality sector, especially in the post-pandemic context, where safety, sustainability, and technology have become critical success factors.

The interactive nature of the session encouraged students to participate actively by asking questions and sharing viewpoints, which enriched the overall learning experience. The lecture concluded with a vote of thanks, expressing gratitude to the speaker for his valuable insights and guidance.

The event was organized by ArtistryFold and Vivacultura club with Mrs. Garima Jain Goel, Mr. Saurabh Tripathi & Mr. Rohil Bhatnagar

Learning Outcomes:

- Students gained an understanding of the holistic role of hospitality in the global economy.
- They became aware of current industry trends, challenges, and sustainable practices.
- The session motivated students to develop professional skills and a guest-focused approach essential for career success.

The Outcome of the Activity

The Guest Lecture proved to be highly informative and impactful. It broadened students’ perspectives by connecting theoretical knowledge with practical industry insights. The session strengthened the institution’s objective of preparing students to meet dynamic professional challenges and reinforced the relevance of hospitality across diverse sectors such as hotels, tourism, events, airlines, and healthcare. Overall, the lecture contributed significantly to students’ academic and professional development.

Analysis of Participant’s Feedback

The feedback received from participants indicated a highly positive response to the Guest Lecture on “Hospitality and its Importance in Today’s World.” Students expressed strong satisfaction with the relevance of the topic and the clarity with which industry concepts were explained. Many participants felt

that the session helped them understand the broader scope of hospitality beyond traditional hotel operations.

Students particularly appreciated the speaker's real-life examples and professional experiences, which made the lecture engaging and easy to relate to. The interactive nature of the session encouraged active participation, and students felt comfortable asking questions and sharing their viewpoints. This interaction enhanced their confidence and deepened their understanding of current trends, challenges, and innovations in the hospitality industry.

Faculty members also provided positive feedback, noting that the lecture successfully bridged the gap between academic learning and practical industry exposure. Overall, the feedback reflected high levels of engagement, satisfaction, and motivation among participants, indicating that the session effectively met its objectives and contributed positively to students' professional awareness and career orientation.

Our Mapping Practice

The mapping practice for the Guest Lecture on "*Hospitality and its Importance in Today's World*" was carried out by aligning the objectives of the session with the learning outcomes observed among the participants. The lecture served as an experiential learning platform where theoretical concepts discussed in classrooms were reinforced through industry-based insights shared by the resource person.

Students' understanding of the holistic role of hospitality, current industry trends, and professional expectations was mapped to cognitive learning outcomes. Their active participation during the interactive discussions reflected improved analytical thinking and awareness of real-world applications of hospitality across sectors such as hotels, tourism, events, airlines, and healthcare.

At the attitudinal level, the session was mapped to the development of a guest-centric mindset, professional ethics, and motivation towards career readiness. Faculty observations and participant feedback were used as qualitative indicators to assess the effectiveness of the lecture. Overall, the mapping practice confirmed that the guest lecture successfully aligned academic objectives with industry relevance, contributing meaningfully to students' professional and career-oriented learning.

Suggestions

📌 More guest lectures from industry experts may be organized to provide continued exposure to current hospitality practices.

📌 Interactive case studies or real-life scenarios can be incorporated to further enhance student engagement and practical understanding.

📌 Structured feedback and reflection sessions may be included to help students better connect industry insights with academic learning.

Pictures of the Activities (Geotagged):

Glimpse of the participants in the session





08-Oct-2025 11:07:50
28.96283359N 77.6380227E
265° W
NH58
Meerut Division
Uttar Pradesh
Altitude: 167.3msnm
Speed: 0.9km/h
Index number: 502




ATTENDENCE

Date: 08/10/2025

Event Name: Guest lecture on Hospitality & it's importance in today's world.

Attendance Sheet

S.No	Name	Programme	Signature
1	Anubhav Kumar	BHMCT II nd yr	Anubhav
2	Ravishruti	"	Ravishruti
3	Son	"	Son
4	Wairiz	"	Wairiz
5	Lovely	"	Lovely
6	Aman Tyagi	BHMCT I st yr	Aman
7	Suryanshi	"	Suryanshi
8	Roohit	"	Roohit Kumar
9	Sanjana Saha	"	Sanjana Saha
10	Aditya	"	Aditya Sh
11	Gungun	"	Gungun
12	Sumit Saini	"	Sumit
13	Sumit	"	Sumitk
14	Sarabi	"	Sarabi
15	Isha Swami	"	Isha Swami
16	Hemant	"	Hemant
17	Vinit	"	Vinit
18	Aman Verma	BHMCT II nd yr	Aman
19	Aman Kumar	"	Aman
20	Aman Kumar	"	Aman
21	Vishnu	"	Vishnu
22	Shivang	"	Shivang



Event Name: Guest lecture on hospitality & its importance in today's world

Attendance Sheet

S.No	Name	Programme	Signature
23	Anushka	DFPB	Anushka
24	Tushar	"	Tushar
25	Sagar	MHMC	Sagar
26	Nikhil	"	Nikhil
27	Amit Verma	"	Amit Verma
28	Rahul	B.VOC I st	Rahul
29	Deepak	BHMCT I st yr	Deepak
30	Deepak Sharma	"	Deepak
31	Harshit	"	Harshit
32	Priyanshu	B.VOC I nd	Priyanshu
33	Harindra	"	Harindra
34	Suhana	BHMCT II nd	Suhana
35	Indrasen	"	Indrasen
36	Rahul Kumar	BHMCT I st	Rahul
37	Riya Malik	"	Riya
38	Mustafa Alam	"	Mustafa Alam
39	Lata Mani	"	Lata Mani
40	Ashish Yadav	"	Ashish Yadav
41	Manjit Kumar	"	Manjit Kumar
42	Dewang	"	Dewang

(Signature)

Ref No.: HM/SVSU/2025/5101(A)

DATE: 29/11/2025



NOTICE

All students, faculty members, research scholars, and staff are hereby informed that Bhikaji Cama Subharti College of Hotel Management (BCSCHM) is organizing a Guest Lecture on the theme:

“Innovative Bakery Products: Modern Trends & Millet-Based Baking”

Guest Speaker: Ms. Khushi Jain (Culinary Innovator & Bakery Consultant)

Lecture Details:

- Date: 08/12/2025
- Venue: Bhikaji Cama Subharti College of Hotel Management, SVSU, Meerut
- Participants: all students and faculty members

The session will focus on modern developments in bakery production, including sustainable baking practices, millet-based innovations, ingredient science, and technical insights into contemporary bakery formulations.

All concerned are encouraged to participate actively and benefit from the academic enrichment and skill-oriented learning opportunities. Attendance is requested as per institutional norms.

For further details or queries, kindly contact the Program Coordinator: Mrs. Garima Jain Goel.

Thanks & Regards,


Head of the Institution
Bhikaji Cama Subharti Institute of Hotel Management
SVSU, MEERUT

Dr. Indraneel Bose
Officiating HOI

Brochure



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SUBHARTI
UNIVERSITYTM
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Report on Guest Lecture on “Innovative Bakery Products”

Organized by
Bhikaji Cama Subharti College of Hotel Management,
Swami Vivekanand Subharti University



INSTITUTION'S
INNOVATION
COUNCIL
(Ministry of Education Initiative)

Date: 08th December, 2025

Time: 10:00 AM onwards

Venue: Multi-purpose Hall,
Bhikaji Cama Subharti College of Hotel Management,
Swami Vivekanand Subharti University



General Details

Title of the Activity	Guest Lecture on “Innovative Bakery Products”	Level of Program (State/National/International etc.)	College
Focused Area	Tourism, Hospitality Innovation, Research & Academic Collaboration	Date of Activity	08 th December, 2025
Activity Organized By	Bhikaji Cama Subharti College of Hotel Management, Swami Vivekanand Subharti University	Day	Monday
Name of the Associated Faculty/College/Department/Outside Agency	Bhikaji Cama Subharti College of Hotel Management, Swami Vivekanand Subharti University	Time	10:00 AM onwards
Name and address of Guest Speaker	Guest Lecturer: Ms. Khushi Jain	Venue	Multi-purpose Hall Bhikaji Cama Subharti College of Hotel Management, Swami Vivekanand Subharti University
Total Participants	39 students, 08 faculty of BCSCHM (47 total participants)	Organizing Coordinator(s)	Mrs. Garima Jain Goel
Non-Teaching Staff	Not Applicable		

The Objective of the Activity:

- To introduce students to modern approaches in bakery innovation.
- To highlight the role of millets in sustainable and nutritious bakery product development.
- To explain the technical challenges of millet-based baking and methods to overcome them.
- To familiarize students with ingredient interaction, binders, flour blending, and leavening in alternative baking.
- To inspire future bakers to adopt healthier, climate-resilient ingredients.

Key Highlights of the Session

Using her presentation “Millets: Unsung Heroes of Our Future Food,” Ms. Jain explained how traditional millets are regaining popularity due to their sustainability, nutritional content, and compatibility with gluten-free diets.

Students learned:

- Types of millets: Major, minor, and pseudo millets
- Their climate resilience and low resource requirements
- Their significance in addressing hidden hunger, lifestyle diseases, and micronutrient deficiencies

Technical Insights into Millet-Based Baking

Ms. Jain discussed practical challenges and solutions when using millet flour in bakery preparations:

- Lack of gluten and its impact on texture
- Role of binders as “magic glue” in structure formation
- Importance of flour blending for stability
- Using the right leavening agents for optimal rise
- Ingredient interactions involving hydration, fats, sweeteners, and natural flavours

A comparison between wheat and millet baking helped students understand why millets are more sensitive and require customized recipes.

Common Mistakes and Solutions

Ms. Jain highlighted common student errors such as:

- Overhydration or underhydration
- Incorrect use of leaveners
- Poor blending or inadequate binding
- Misjudging bake times

She offered practical fixes and encouraged experimentation to build confidence in millet-based bakery trials.

Future of the Millet Market

The session included insights into the growing gluten-free market, rising health-conscious consumer trends, and business opportunities in millet-based bakery start-ups. Students were encouraged to join the “Millet Revolution” and contribute to sustainable culinary practices.

The Outcome of the Activity

The outcome of organizing the Lecture Series has completely fulfilled to:

- Students gained hands-on understanding of modern bakery innovation techniques.
- Participants learned how millets can be used to create healthier bakery products.
- Students became aware of market opportunities in gluten-free and health-oriented baking.
- Improved conceptual clarity on binders, flour ratios, leavening, and ingredient interactions.
- Faculty reported increased student curiosity for experimenting with millet-based recipes in the upcoming practical classes.

Overall, mapping learning outcomes with graduate attributes bridges the gap between academic learning and industry expectations, ensuring that students acquire not only subject knowledge but also essential skills, values, and competencies required for professional success and meaningful societal contribution.

Basis of Mapping Learning Outcomes

The mapping of learning outcomes for the guest lecture on “Innovative Bakery Products” by Ms. Khushi Jain has been aligned with established educational frameworks based on Bloom’s Taxonomy. For academic relevance and clarity, the outcomes were contextualized across three interconnected domains:

1. Cognitive Domain (Head)

This domain emphasizes intellectual development through conceptual understanding, analytical thinking, and knowledge acquisition.

During the lecture, students gained cognitive clarity on:

- The nutritional and functional importance of millets
 - Challenges and scientific principles behind millet-based baking
 - Ingredient behaviour, flour blending, binders, and leavening mechanisms
 - Comparative understanding of wheat vs. millet in bakery formulations
- This supported their ability to analyse, evaluate, and apply modern baking concepts academically and professionally.

2. Affective Domain (Heart)

The affective domain focuses on values, attitudes, ethics, and emotional engagement.

The session fostered positive behavioural and professional traits among students by:

- Encouraging interest in sustainable and health-focused baking practices
 - Promoting responsible ingredient choices such as climate-resilient millets
 - Inspiring innovation, creativity, and appreciation for traditional grains
 - Cultivating motivation toward adopting environmentally conscious culinary trends
- This helped students internalize values aligned with ethical and sustainable bakery production.

3. Psychomotor Domain (Hand)

This domain relates to hands-on skills and technical competencies.

Even though the session was lecture-based, students developed practice-oriented readiness through demonstrations and technical explanations on:

- Handling millet flours during baking
 - Understanding hydration, texture management, and baking techniques
 - Identifying common mistakes and applying corrective methods
 - Enhancing recipe development skills for innovative bakery products
- This domain supported the enhancement of industry-relevant operational competency.

Integrated Learning Impact

Together, these three domains ensured a holistic learning experience, enabling students to develop conceptual understanding, value-driven perspectives, and practical readiness for modern bakery operations. The guest lecture effectively contributed to preparing industry-ready graduates with a balanced blend of knowledge, skills, and attitudes.

Analysis of Participants' Feedback

Feedback collected from students and faculty indicated an overwhelmingly positive response to the guest lecture.

- Around 90% of participants rated the session as engaging, informative, and highly relevant to current industry trends.
 - Students appreciated the clarity with which millet-based baking challenges were explained.
 - Faculty members acknowledged the session's value in bridging classroom learning with emerging baking innovations.
 - The segment on common mistakes and troubleshooting was particularly well received for its practical applicability.
- Overall, the session strengthened students' confidence in experimenting with innovative bakery formulations.

Our Mapping Practice

For this guest lecture, learning outcomes were intentionally mapped to institutional graduate attributes.

- The conceptual components (cognitive domain) were strengthened through technical explanations of ingredients, nutritional insights, and scientific baking principles.
- The value-oriented components (affective domain) were enhanced through discussions on sustainability, health consciousness, and responsible bakery practices.
- The skill-development aspects (psychomotor domain) were supported through practical demonstrations and actionable techniques for millet-based baking.

This integrated mapping approach ensured that students not only learned “what to bake” but also “how to bake responsibly” and “why sustainable baking matters.” The session effectively contributed to outcome-oriented learning and professional skill-building in bakery science.

Suggestions

During and after the session, several constructive recommendations emerged:

- Conduct more hands-on baking workshops with millet and alternative flours.
- Introduce advanced ingredient science modules for students.
- Organize expert sessions featuring industry bakers and food technologists.
- Encourage student-led research on innovative gluten-free baking.
- Expand future sessions to include live demonstrations and product tasting.

These suggestions aim to further strengthen learning outcomes and enhance students' practical exposure to modern bakery innovation.

Conclusion

The guest lecture by Ms. Khushi Jain was highly informative, interactive, and aligned with the institution's focus on sustainable culinary education. Students appreciated the session for bridging the gap between theoretical learning and modern industry practices. The event successfully encouraged future hospitality professionals to adopt healthier, more sustainable approaches in bakery production. The event was organized by ArtistryFold, GastroGenius & HospiNova club with Mrs. Garima Jain Goel and Mr. Rohil Bhatnagar.

Pictures of the Activities (Geotagged):



Glimpse of the participants in the session





ATTENDENCE

Date: 08/12/2025

Event Name: Guest lecture on "Innovative Bakery Products"

Attendance Sheet

S.No	Name	Programme	Signature
1	Akhay Tomar	CFPB	<i>[Signature]</i>
2	Tushar Gupta	DFPB	<i>[Signature]</i>
3	Harjinder Singh	DFPB	<i>[Signature]</i>
4	Prayanshu Sharma	B.VOC 2 year	<i>[Signature]</i>
5	Harinder Singh	B.VOC 2 year	<i>[Signature]</i>
6	Utkarsh Parshay	B.VOC 2 year	<i>[Signature]</i>
7	Anmol	B.VOC 2 year	<i>[Signature]</i>
8	Achish Dabas	MHMCT 2 year	<i>[Signature]</i>
9	Ansh Verma	MHMCT 1st year Isen	<i>[Signature]</i>
10	Nikhil Dabas	MHMCT 1st year	<i>[Signature]</i>
11	Rounak Kumar	B.VOC 1st year	<i>[Signature]</i>
12	Vinit	BHMCT 1st year	<i>[Signature]</i>
13	Shashank	B.VOC 1st year	<i>[Signature]</i>
14	Varun Bahiyon	BHMCT 1st year	<i>[Signature]</i>
15	Varsha Chhabra	BHMCT 1st year	<i>[Signature]</i>
16	Sanjana Sinha	BHMCT 1st year	<i>[Signature]</i>
17	Rahul Kumar	BHMCT 1st year	<i>[Signature]</i>
18	Faizal Khan	BHMCT 1st year	<i>[Signature]</i>
19	Sahil Singh	BHMCT 1st year	<i>[Signature]</i>
20	Agush	B.VOC 1st year	<i>[Signature]</i>
21	Sagar Malik	MHMCT 1st year	<i>[Signature]</i>
22	Kaishnav Verma	B.VOC 1st year	<i>[Signature]</i>

Date: 08/12/25

Event Name: Guest lecture on "Innovative Bakery Products"

Attendance Sheet

S.No	Name	Programme	Signature
22	Vicky Kumar	BHMCT 1st	Vicky Kumar
23	Dilwara Kumar	BHMCT 1st	Dilwara
24	Hareesh Kumar	BHMCT 1st	Hareesh
25	Ankit Kumar	BHMCT 1st	A
26	Tej Pratap	BHMCT 1st	Tej Pratap
27	Anam Tyagi	BHMCT 1st year	Anam Tyagi
28	Sanvi Mahapatra	BHMCT 1st year	Sanvi
29	Manshi Patel	BHMCT 1st year	Manshi
30	Rabha Ali	BHMCT 1st	Rabha
31	Adil	BHMCT 1st	A
32	Ahtab Hassan Anam	BHMCT 1st year	Ahtab
33	Dipankar Shukla	BHMCT 1st year	Dipankar
34	Hani Malik	BHMCT	Hani Malik
35	Dipankar Sharma	BHMCT	Dipankar
36	Syed Faiz	BHMCT	Syed Faiz
37	Abhinav Singh	BHMCT	Abhinav
38	Aditya Sharma	BHMCT	Aditya
39	Suryanshi Kulkarni	BHMCT	Suryanshi

[Signature]
BHMCT
Subharti College of Hotel Management
SVSU, Meerut