

BOARD OF STUDY MEETING

MAY 2018

SCHOOL OF HOSPITALITY
(SOH)



(Established under Galgotias University Uttar Pradesh Act No. 14 of 2011)

Plot No.: 2, Sector: 17A, Yamuna Expressway, Gautam Buddh Nagar, UP (India)
203201 www.galgotiasuniversity.edu.in



Dean
School of Hospitality
Galgotias University, U.P.

EXTERNAL EXPERTS of SOH for BOS (2018)

Academic Experts:

1. Mr. SATVIR SINGH : Director of Studies, National Council of Hotel Management & Catering Technology *Delhi*
2. Ms. Anita Sood : HOD with 38 year teaching experience as Sr. Faculty of Hotel Management, Academic Expert on Hospitality Curriculum with IGNOU, GGSIP, National Council Of Hotel Management & several others.
3. Ms. Sunita Bharihoke : HOD & Academic Head for last seven years at DIHM (Delhi Institute of Hotel Management) with 39 years experience as HM faculty.

INDUSTRY EXPERTS :

- 4 .Mr. RISHABH TANDON : Director of Human Resource , Crown Plaza, Okhla, Delhi.
5. Mr. VIKAS GUPTA : Associate Director Learning & Development, Radisson, Greater Noida.

AS ALL ABOVE FIVE HAVE BEEN SUPPORTING SCHOOL OF HOSPITALITY AT GALGOTIAS UNIVERSITY, ALL THE ABOVE FIVE RESPECTED PROFESSIONALS HAVE BEEN KIND TO GIVE THEIR KIND CONSENT FOR OUR BOS(SOH).

Approved
7/June/2018



appeared
7/6/18
Dean
School of Hospitality
Galgotias University, U.P.

Attendance of the BOS Meeting

Date- 23.06.2018

Board of Studies (BOS-SOH) meeting of the School of Hospitality is conducted in room no A-316 on Saturday 23.06.2018 from 10:30 am.

Following members attended the meeting-

Sr.	Name	Organisation	Position	Signature
1	Prof. Onkar Nath Mehra	Professor & Dean, SOH	Chairperson	<i>Onkar Nath Mehra</i>
2	Mr. Vikas Singh	Associate Professor, SOH	Member	<i>Vikas Singh</i>
3	Ms. Mousumi Das Gupta	Assistant Professor, SOH	Member	<i>MD 23/6/18</i>
4	Mr. Himanshu Sharma	Assistant Professor, SOH	Member	<i>Himanshu 23/06/18</i>
5	Ms. Monalisha Dash	Assistant Professor, SOH	Member	<i>MD</i>
6	Mr. Satbir Singh	Director of Studies, National Council of Hotel Management & Catering Technology-Noida	Academic External Experts	<i>Satbir</i>
7	Ms. Anita Sood	HOD (Formerly) Delhi Institute of Hotel Management-Delhi	Academic External Experts	<i>Anita Sood</i>
8	Ms. Sunita Bharihoke	HOD & Academic Head (DIHM)-Delhi	Academic External Experts	<i>Not able to attend due to her occupation</i>
9	Mr. Rishabh Tandon	Director of Human Resource, Crown Plaza, Okhla, Delhi.	Industry External Experts	<i>Rishabh</i>
10	Mr. Vikas Gupta	Associate Director Learning & Development, Radisson Blu, Greater Noida.	Industry External Experts	<i>Vikas Gupta</i>
11	Prof. Arvind Kumar Jain	Dean, SBAS	Co-opted member	<i>Arvind Kumar Jain</i>
12	Prof. Avedesh Kumar	Proctor & Dean Planning	Co-opted member	<i>Avedesh Kumar</i>
12	Prof. Renu Luthra	Vice Chancellor	Special Invitee- 1	<i>Renu Luthra</i>
13	Prof. Jayasankar Variyar	Pro-Vice Chancellor (Academics)	Special Invitee- 2	<i>Jayasankar Variyar</i>
14	Prof. Sibaran Khara	Pro-Vice Chancellor (Academics)	Special Invitee- 3	<i>Sibaran Khara</i>
15	Prof. H.C Rai	Pro Vice Chancellor (Exams)	Special Invitee- 4	<i>H.C Rai</i>
16	Mr. Nitin Gaur	Nominee of the Registrar	Non-Member Secretary	<i>Nitin Gaur</i>



Dean
School of Hospitality
Galgotias University, U.P.

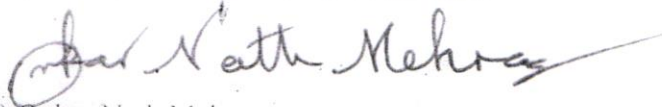
Agenda of BOS: Board of Studies meeting of School of Hospitality held on Saturday 23.6.2018
at 10:30 am.

1- Approval of the curriculum of Four Years Bachelor of Hotel Management (BHM) as per the UGC guidelines. New program to be introduced wef. Session 2018-19.

2- Approval of the revised curriculum of existing Three Years Bachelor of Science in Hotel Management (B.Sc-HM) - Session 2018-19.

3- Other topics as per the availability of the time.

Regards,



Prof. (Dr) Onkar Nath Mehra
Chairperson BOS -SOH
Dean (SOH)
23-6-2018



Dean
School of Hospitality
Galgotias University, U.P.

Minutes of the Meeting

Date- 23.06.2018

A Board of Studies (BOS) meeting of School of Hospitality, Galgotias University Uttar Pradesh was held in room A-316 at GU on 23.06.2018 from 10:30 am. A notice was circulated for the same on 15.06.2018.

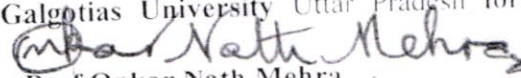
Agenda of the meeting was as follows:


- 1- Approval of the curriculum of Four Years Bachelor of Hotel Management (BHM) as per the UGC guidelines. New program to be introduced wef. Session 2018-19.
- 2- Approval of the revised curriculum of existing Three Years Bachelor of Science in Hotel Management (B. Sc -HM) Session 2018-19.
- 3- Other topics as per the availability of the time.


In the BOS meeting following agenda was discussed and decisions were taken.

- 1- Approval of the curriculum of Four Years Bachelor of Hotel Management (BHM) as per the UGC guidelines. New program to be introduced-started wef Session 2018-19 approved. 2017-20
- 2- Approval of the revised curriculum of existing Three Years Bachelor of Science in Hotel Management (B. Sc HM) Session 2018-19 approved. 2017-20

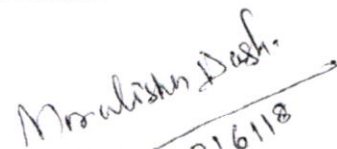
BOS members recommended forwarding the curriculums of SOH: Four Years Bachelor of Hotel Management (BHM) 2018-19 and Three Years Bachelor of Science in Hotel Management (B.Sc HM) (Revised) Session 2018-19, to Academic Council of Galgotias University Uttar Pradesh for their approval.

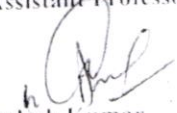
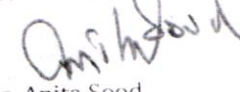

Prof Onkar Nath Mehra
Dean, School of
Hospitality
Chairperson


Mr. Vikas Singh
Associate Professor
SOH


Ms. Mousumi Das Gupta
Assistant Professor, SOH
SOH

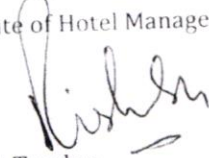
Mr. Himanshu
Sharma
Assistant Professor,
SOH


Ms. Monalisha Dash
Assistant Professor
SOH
23/6/18


Prof. Avedesh Kumar
Proctor & Dean Planning

Ms. Anita Sood

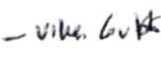
Mr. Satbir Singh
Director of Studies,
National Council of Hotel Management
& Catering Technology
23/6/18

HOD(Formerly)Delhi Institute of Hotel Management,Delhi.


Mr. Rishabh Tandon

Ms. Sunita Bharihoke
HOD & Academic Head (DIHM)

Director of Human Resource, Crown Plaza, Okhla, Delhi.

Mr. Vikas Gupta - 
Associate Director Learning & Development,
Radisson, Greater Noida.


Prof. Arvind Kumar Jain
Professor, SBAS

Enclosure: Detail of discussion in the BOS meeting and action taken report



Dean
School of Hospitality
Galgotias University, U.P.

Mr. Satbir Singh suggested that the course Basic French for Hospitality should be only limited to very basic conversation in a lab for two semesters i.e. semester one and two so that understanding of basic words terms & terminology in French language are understood and pronounced properly.

The suggestions of Ms. Anita Sood and Mr. Satbir Singh were appreciated by members and Chairperson assured the board that in near future SOH would implement this suggestion.

- No other issues raised in the meeting for the discussion.
- Meeting ended with vote of thanks to the chair.

Regards
Prof. (Dr) Onkar Nath Mehra
Dean SOH
Chairperson BOS -SOH
23.6.2018

Onkar Nath Mehra
23/6/2018

M. Moolish
23/6/18

R. Singh

Anshu

Sai

Vikas Gupta

Rishi

Dr.

Dr.

Vikas Singh
GALGOTIAS UNIVERSITY
Dean
School of Hospitality
Galgotias University, U.P.

The BOS meeting started with a welcome speech by the Chairperson. He briefed about the agenda of the meeting.

After the presentation following agenda and points were discussed and decisions were taken in the meeting.

1. - Approval of the curriculum of starting Four Years Bachelor of Hotel Management- (BHM- Eight Semesters) as per the UGC guidelines. New program to be introduced-started wef. Session 2018-19. Approved

- Chairperson presented the revised program structure and curriculum of the **Four Years Bachelor of Hotel Management program wef. Session 2018-19.** 2019-20
- He emphasized upon the need for introducing this program at GU. X
- The external expert appreciated the starting of this course and the BOS accorded approval for the starting of this program as per the UGC guidelines.

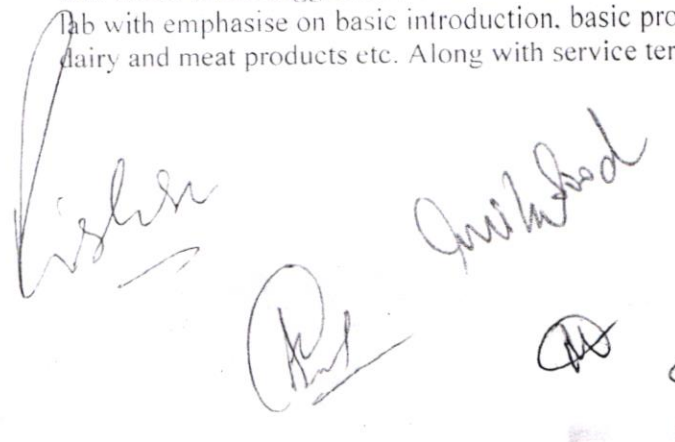

2. Approval of the revised curriculum of existing Three Years Bachelor of Science in Hotel Management (B. Sc -HM) Session 2018-19. Approved

- The Chairperson presented the program structure and curriculum for **Three years Bachelor of Science in Hotel Management (B.Sc HM) program effective session 2018-19.**
- He explained that the third semester is 22 weeks IET i.e. Industrial Exposure Training at hotels of repute and that the First, Second, Fourth and Fifth semester are at the **Galgotias University** (Theory & Practical). The Sixth semester is project based learning where the student chooses a topic which is approved by the School of Hospitality. This Research Project Dissertation is presented by the student and is evaluated for learning outcomes of semester six.
- The various changes proposed by the faculty of School of Hospitality were discussed and approved.
- The BOS approved the revised three years B.Sc HM program.

Mr. Vikas Gupta suggested that SOH should explore the possibility of introducing a new elective course **"Entrepreneurship Development and Business Strategies"** for those students who don't want job placements and desire to start their own business. This suggestion was appreciated by members and chairperson assured the board the in the near future SOH would explore the possibility of starting this course as an elective wef. Session 2019-20.

Mr. Rishabh Tandon suggested that more emphasis is required on basic spoken english, soft skills learning and development. He also suggested that the progress of each student must be recorded and shared with students to enhance their potential to be hired for good jobs. This suggestion was appreciated by members and chairperson assured the board the in the near future SOH would implement this suggestion.

Ms. Anita Sood suggested that the elective course **Basic French for Hospitality** be moved from theory to Lab with emphasise on basic introduction, basic pronunciation of words, phrases, names of vegetables, fruits, dairy and meat products etc. Along with service terms and terminologies.

Curriculum

(Based on UGC guidelines for Choice Based Credit System)

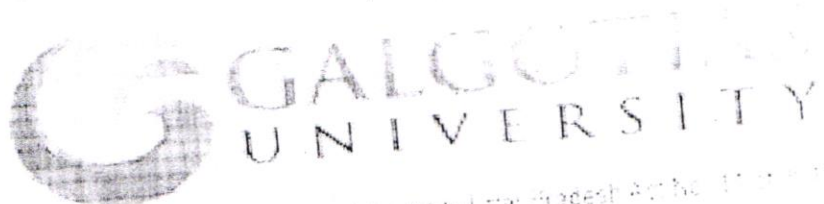
BACHELOR OF SCIENCE IN HOTEL MANAGEMENT (B.Sc -HM)

Duration- Three Years (Six Semesters)

(Effective from Session 2018-19)

SCHOOL OF HOSPITALITY (SOH)

July, 2018



Instituted under Galgotias University Uttar Pradesh Act No. 11 of 1982

Plot No. 2, Sector: 17A, Yamuna Expressway, Gautam Buddha Nagar, UP (India) 203201
www.galgotiasuniversity.edu.in

(Signature)
Vishal Mehra



(Signature)
Vikas Gupta
23/06/18
School of Hospitality,
Galgotias University, U.P.

GALGOTIAS UNIVERSITY
SCHOOL OF HOSPITALITY
New Program Structure (2018-2019)

First Semester--							
Sl. No.	New Course Code	Course Code	Course Title	L	T	P	C
1	BSCH1001	BHM 111	Foundation course in Food Production I	3			3
2	BSCH1002	BHM 112	Foundation Course in F & B Service I	3			3
3	BSCH1003	BHM 113	Foundation Course in Front Office I	3			3
4	BSCH1004	BHM 114	Foundation Course in Housekeeping	3			3
5	BCSE8010	BHM 116	Introduction to Computer Application	1			1
6	BSCH1006	BHM 141	Foundation course in Food Production Lab 1			4	2
7	BSCH1007	BHM 142	Foundation course in F & B Service Lab 1			2	1
8	BSCH1008	BHM 143	Foundation course in Front Office Lab 1			2	1
9	BSCH1009	BHM 144	Foundation course in Housekeeping Operation Lab 1			2	1
10	BCSE8011	BHM 145	Introduction to Computer Application Lab			2	1
11	SLSH1001	LLL 111	Professional Communication			2	1
Total Credits							20

Third Semester--							
Sl. No.	New Course Code	Course Code	Course Title	L	T	P	C
1	BSCH2001	BHM 245	Food Production Training Report				5
2	BSCH2002	BHM 246	Food & Beverage Service Training Report				5
3	BSCH2003	BHM 247	Front Office Management Training Report				5
4	BSCH2004	BHM 248	Housekeeping Management Training Report				5
Total Credits							20

Fifth Semester--							
Sl. No.	New Course Code	Course Code	Course Title	L	T	P	C
1	BSCH-3001	BHM311	Food Production Management	3			3
2	BSCH-3002	BHM312	Food & Beverage Management	3			3
3	BSCH-3003	BHM313	Front Office Management	3			3
4	BSCH-3004	BHM317	Housekeeping Management	3			3
5	BSCH-3005	BHM341	Food Production Management Lab			4	2
6	BSCH-3006	BHM342	Food & Beverage Management Lab			2	1
7	BSCH-3007	BHM343	Front Office Management Lab			2	1
8	BSCH-3008	BHM344	Housekeeping Management Lab			2	1
9	SLSH-3001	SLSH3001	Campus to Corporate 2			2	1
Total Credits							18

Electives Courses (Five to be selected)							Sem	
1	HMER1011	BHM 118	Basic French for Hospitality	2			2	1st
2	BSCN1019	FME 111	First Aid in Handling Medical Emergencies in Kitchen Lab			2	1	1st
3	SFHA1024	BHM 126	Book Keeping for Front office	2			2	2nd
4	BSCH1025	BHM225	Hotel Engineering	2			2	2nd
5	SFCA2014	BHM 227	Hotel Accountancy	2			2	4th
6	BSCH1023	BHM 125	Nutrition & Food Science	2			2	2nd
7	BHM319	BHM 319	Hospitality service sales and Marketing	2			2	5th
8	BHM314	BHM 314	Facility Planning & Management	2			2	5th
9	BHM315	BHM 315	Human Resource Management	2			2	5th

Second Semester--							
Sl. No.	New Course Code	Course code	Course Title	L	T	P	C
1	BSCH-1013	BHM 121	Foundation course in Food Production-II	2	1		3
2	BSCH-1014	BHM 122	Foundation course in F & B Service - II	2	1		3
3	BSCH-1015	BHM 123	Foundation course in Front Office Operation - II	2	1		3
4	BSCH-1016	BHM 124	Foundation course in Housekeeping Operation - II	2	1		3
5	UHVE-1001	LLL 101	Universal Human Values & Ethics	2	1		3
6	BSCH-1017	BHM 115	Environment Studies	2			2
7	BSCH-1018	BHM 151	Foundation course in Food Production-II (Lab)			4	2
8	BSCH-1019	BHM 152	Foundation course in F & B Service - II (Lab)			2	1
9	BSCH-1020	BHM 153	Foundation course in Front Office - II (Lab)			2	1
10	BSCH-1021	BHM 154	Foundation course in Housekeeping - II (Lab)			2	1
11	BSCH-1022	BHM 146	Field Work Project			2	1
12	SLSH-1002	LLL 121	English Proficiency(Lab)			2	1
Total Credits							24

Fourth Semester--							
Sl. No.	New Course Code	Course Code	Course Title	L	T	P	C
1	BSCH-2005	BHM 221	Food Production Operations	2	1		3
2	BSCH-2006	BHM 222	F & B Service Operations	2	1		3
3	BSCH-2007	BHM 223	Front Office Operations	2	1		3
4	BSCH-2008	BHM 224	Housekeeping Operations	2	1		3
5	BSCH-2009	BHM 226	Food Safety & Quality Law	2			2
6	BSCH-2010	BHM 251	Food Production Operations lab			4	2
7	BSCH-2011	BHM 252	Food & Beverage Service (Wine & Liquors)lab			2	1
8	BSCH-2012	BHM 253	Front Office Operations lab			2	1
9	BSCH-2013	BHM 254	Housekeeping Operation lab			2	1
10	SLSH-2001	LLL 221	Campus to Corporate-II(Lab) lab			2	1
ELECTIVE COURSES							
Total Credits							20

Sixth Semester--							
Sl. No.	New Course Code	Course code	Course Title	L	T	P	C
1	BSCH-3012	BHM 326	Research Project-Dissertation(PBL)				20
Total Credits							20

Dear
School of Hospitality
Galgotias University, U.P.

Handwritten signatures and dates:
 Neha Neth Mehra
 Vishal
 23/06/18
 Vikas Gupta
 23/06/18
 23/06/18



Curriculum

(Based on UGC guidelines for Choice Based Credit System)

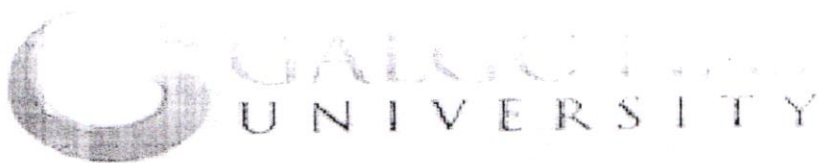
BACHELOR OF HOTEL MANAGEMENT (BHM)

Duration- Four Years (Eight Semesters)

(Effective from Session 2018-19)

SCHOOL OF HOSPITALITY (SOH)

July, 2018



(Established under Galgotias University Uttar Pradesh Act No. 14 of 2011)

Dean
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Dr. Nishu Mehra

hshsh



Mehra

Dr. Nishu Mehra

3/06/18

FIRST SEMESTER--NEW COURSE CODE W.E.F Sept. 2017

Course Code	Course Title	L	T	P	C
DSC-1 A	Food Production Foundation -I	4			4
Theory					
DSC-1 A	Food Production Foundation -I			4	2
Practical					
DSC-2 A	Food & Beverage Service Foundation -I	4			4
Theory					
DSC-2 A	Food & Beverage Service Foundation -I			4	2
Practical					
DSC-3 A	Accommodation & Front Office Operations Foundations -I	4			4
Theory					
DSC-2 A	Accommodation & Front Office Operations Foundations -I			4	2
Practical					
AECC	(English/MIL Communication)/ Environmental Science	2			2

Sl. No.	Course code	Course Title
1	DSC-1B	Food Production Foundation -II
	Theory	
2	DSC-1 B	Food Production Foundation -I
	Practical	
3	DSC-2B	Food & Beverage Service Foundation -II
	Theory	
4	DSC-2B	Food & Beverage Service Foundation -II
	Practical	
5	DSC-3B	Accommodation & Front Office Operations Foundations -II
	Theory	
6	DSC-3B	Accommodation & Front Office Operations Foundations -II
	Practical	
7	AECC	(English/MIL Communication)/ Environmental Science

Total Credits: 20

Third Semester--NEW COURSE CODE W.E.F Sept. 2017

Course Code	Course Title	L	T	P	C
DSC-1C	Food Production Operations - Industry Exposure -1			12	6
Practical					
DSC-2C	Food & Beverage Service Operations - Industry Exposure -1			12	6
Practical					
DSC-3C	Accommodation and Front Office Operations Industry Exposure -1			12	6
Practical					
SEC-1	Personality Skills for Hospitality - Learning from Industry			12	6
Practical					

Sl. No.	Course Code	Course Title
	DSC-1D	Introduction to Indian Cookery
	Theory	
	DSC-1D	Introduction to Indian Cookery
	Practical	
	DSC-2D	Food & Beverage Service Operations -II
	Theory	
	DSC-2D	Food & Beverage Service Operations -II
	Practical	
	DSC-3D	Accommodation & Front Office Operations -II
	Theory	
	DSC-3D	Accommodation & Front Office Operations -II
	Practical	
	SEC-2	Accounting Skills for Hospitality

Total Credits: 24

ELECTIVE COURSES

Fifth Semester--NEW COURSE CODE W.E.F Sept. 2017

Course Code	Course Title	L	T	P	C
SEC-3	Foreign Language Skills -I (French/ Spanish/ German)	2			2
DSE-1	Regional Cuisines of India -I/	4			4
A/C/E	Food & Beverage Service Management -II/ Accommodation Management-I				
Theory					
DSE-1	Regional Cuisines of India -I/			4	2
Practical					
DSE-1A	Food & Beverage Service Management -I/ Accommodation Management-I/ Researching for Hospitality & Tourism Management	6			6
DSE-3A	Hospitality Laws	6			6

Sl. No.	Course code	Course Title
1	SEC-4	Foreign Language Skills -II (French/ Spanish/ German)
	DSE-1	Regional Cuisines of India -II/
	B/D/F	Food & Beverage Service Management -II/ Accommodation Management -II
	Theory	
	DSE-1	Regional Cuisines of India -II/
	B/D/F	Food & Beverage Service Management -II/ Accommodation Management -II
	Practical	
	DSE-2B	Project Work
	DSE-3B	Hospitality Marketing

Total Credits: 20

Total Credits: 20

Semester 7th

Course	Course Title	L	T	P	C
SEC-5	Skill enhancement for Media & Journalism in Hospitality /	2			2
A/B/C					
A-Th, B&C	Application of Computers in Hospitality & Tourism/ Web Applications in Hospitality & Tourism			4	2
DSE-4 A	Human Resource Management	6			6
Theory					
DSE-5A	Safety Security and Travel Documentation	6			6
DSE-6-14	Select from List	6			6
Total Credits		20/22			20

Sl. No.	Course Code	Course Title
	SEC-6	Writing Skills for Hospitality (Writing of Industrial Reports/
	D/E/F	
	Practical	Hospitality Operation Software Skills/ Trade Presentation Skills
	DSE-4B	Human Resource Practices (Industry Exposure)
	Practical	
	DSE-5B	Safety Security and Travel Documentation/ Facilitation Management (Industry Exposure)
	Practical	
	DSE-6-14	Select from List (Industry Exposure)
	Total Credits	

Total Credits: 20

Total Credits: 20

Handwritten signatures and dates:
 Anshu Nath Mehra
 Rishabh
 23/6/18
 21/11/18

Official stamp and signature:
 Dean
 School of Hospitality
 Galgotias University, U.P.
 Galgotias University
 27/11/18

Minutes of the Meeting

Date- 23.06.2018

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- 3- Other topics as per the availability of the time.

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Onkar Nath Mehra
 Prof Onkar Nath Mehra
 Dean, School of
 Hospitality
 Chairperson

Vikas Singh
 Mr. Vikas Singh
 Associate Professor
 SOH

Mousumi Das Gupta
 Ms. Mousumi Das Gupta
 Sharma
 Assistant Professor, SOH
 SOH

Himanshu
 Mr. Himanshu
 Assistant Professor.

Monalisha Dash
 Ms. Monalisha Dash
 Assistant Professor
 SOH

Avedesh Kumar
 Prof. Avedesh Kumar
 Proctor & Dean Planning
 Ms. Anita Sood

Satbir Singh
 Mr. Satbir Singh
 Director of Studies,
 National Council of Hotel Management
 & Catering Technology

Anita Sood
 Ms. Anita Sood
 HOD(Formerly)Delhi Institute of Hotel Management,Delhi.

Sunita Bharihoke
 Ms. Sunita Bharihoke
 HOD & Academic Head (DIHM)

Rishabh Tandon
 Mr. Rishabh Tandon

Vikas Gupta
 Mr. Vikas Gupta
 Associate Director Learning & Development,
 Radisson, Greater Noida.

Rishabh Tandon
 Director of Human Resource, Crown Plaza, Okhla, Delhi.

Arvind Kumar Jain
 Prof. Arvind Kumar Jain
 Professor, SBAS

Enclosure: Detail of discussion in the BOS meeting and action taken report.



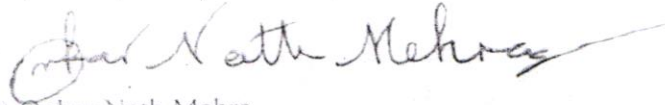
Agenda of BOS: Board of Studies meeting of School of Hospitality held on Saturday 23.6.2018 at 10:30 am.

1- Approval of the curriculum of Four Years Bachelor of Hotel Management (BHM) as per the UGC guidelines. New program to be introduced w.e.f. Session 2018-19.

2- Approval of the revised curriculum of existing Three Years Bachelor of Science in Hotel Management (B.Sc-HM) - Session 2018-19.

3- Other topics as per the availability of the time.

Regards,



Prof. (Dr) Onkar Nath Mehra
Chairperson BOS -SOH
Dean (SOH)
23-6-2018




Dean
School of Hospitality
Gaijotias University, U.P.

Attendance of the BOS Meeting

Date- 23.06.2018

Board of Studies (BOS-SOH) meeting of the School of Hospitality is conducted in room no A-316 on Saturday 23.06.2018 from 10:30 am.

Following members attended the meeting-

Sr.	Name	Organisation	Position	Signature
1	Prof. Onkar Nath Mehra	Professor & Dean, SOH	Chairperson	
2	Mr. Vikas Singh	Associate Professor, SOH	Member	
3	Ms. Mousumi Das Gupta	Assistant Professor, SOH	Member	
4	Mr. Himanshu Sharma	Assistant Professor, SOH	Member	
5	Ms. Monalisha Dash	Assistant Professor, SOH	Member	
6	Mr. Satbir Singh	Director of Studies, National Council of Hotel Management & Catering Technology-Noida	Academic External Experts	
7	Ms. Anita Sood	HOD (Formerly)Delhi Institute of Hotel Management-Delhi	Academic External Experts	
8	Ms. Sunita Bharihoke	HOD & Academic Head (DIHM)-Delhi	Academic External Experts	
9	Mr. Rishabh Tandon	Director of Human Resource, Crown Plaza, Okhla, Delhi	Industry External Experts	
10	Mr. Vikas Gupta	Associate Director Learning & Development, Radisson Blu, Greater Noida.	Industry External Experts	
11	Prof. Arvind Kumar Jain	Dean, SBAS	Co-opted member	
12	Prof. Avedesh Kumar	Proctor & Dean Planning	Co-opted member	
12	Prof. Renu Luthra	Vice Chancellor	Special Invitee- 1	
13	Prof. Jayasankar Variyar	Pro-Vice Chancellor (Academics)	Special Invitee- 2	
14	Prof. Sibaram Khara	Pro-Vice Chancellor (Academics)	Special Invitee- 3	
15	Prof. H.C Rai	Pro Vice Chancellor (Exams)	Special Invitee- 4	
16	Mr. Nitin Gaur	Nominee of the Registrar	Non-Member Secretary	



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Galgotias University, U.P.

Mr. Satbir Singh suggested that the course Basic French for Hospitality should be only limited to very basic conversation in a lab for two semesters i.e. semester one and two so that understanding of basic words terms & terminology in French language are understood and pronounced properly.

The suggestions of Ms. Anita Sood and Mr. Satbir Singh were appreciated by members and Chairperson assured the board that in near future SOH would implement this suggestion.

- No other issues raised in the meeting for the discussion.
- Meeting ended with vote of thanks to the chair.

Onkar Nath Mehra
23/6/2018

Regards
Prof. (Dr) Onkar Nath Mehra
Dean SOH
Chairperson BOS -SOH
23.6.2018

Musulisha
23/6/18

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Anshu

Dean
School of Hospitality
Galgotias University, U.P.

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Vikas Gupta

Vikas Singh

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The BOS meeting started with a welcome speech by the Chairperson. He briefed about the agenda of the meeting.

After the presentation following agenda and points were discussed and decisions were taken in the meeting

1. - Approval of the curriculum of starting Four Years Bachelor of Hotel Management- (BHM- Eight Semesters) as per the UGC guidelines. New program to be introduced-started wef. Session 2018-19. Approved

- Chairperson presented the revised program structure and curriculum of the Four Years Bachelor of Hotel Management program wef. Session 2018-19.
- He emphasized upon the need for introducing this program at GU.
- The external expert appreciated the starting of this course and the BOS accorded approval for the starting of this program as per the UGC guidelines.

2. Approval of the revised curriculum of existing Three Years Bachelor of Science in Hotel Management (B. Sc -HM) Session 2018-19. Approved

- The Chairperson presented the program structure and curriculum for Three years Bachelor of Science in Hotel Management (B.Sc HM) program effective session 2018-19.
- He explained that the third semester is 22 weeks IET i.e. Industrial Exposure Training at hotels of repute and that the First, Second, Fourth and Fifth semester are at the Galgotias University (Theory & Practical). The Sixth semester is project based learning where the student chooses a topic which is approved by the School of Hospitality. This Research Project Dissertation is presented by the student and is evaluated for learning outcomes of semester six.
- The various changes proposed by the faculty of School of Hospitality were discussed and approved.
- The BOS approved the revised three years B.Sc HM program.


Mr. Vikas Gupta suggested that SOH should explore the possibility of introducing a new elective course "Entrepreneurship Development and Business Strategies" for those students who don't want job placements and desire to start their own business. This suggestion was appreciated by members and chairperson assured the board the in the near future SOH would explore the possibility of starting this course as an elective wef. Session 2019-20.

Mr. Rishabh Tandon suggested that more emphasis is required on basic spoken english, soft skills learning and development. He also suggested that the progress of each student must be recorded and shared with students to enhance their potential to be hired for good jobs. This suggestion was appreciated by members and chairperson assured the board the in the near future SOH would implement this suggestion.

Ms. Anita Sood suggested that the elective course Basic French for Hospitality be moved from theory to lab with emphasise on basic introduction, basic pronunciation of words, phrases, names of vegetables, fruits, dairy and meat products etc. Along with service terms and terminology.

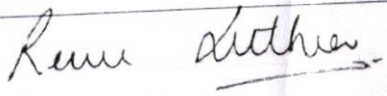


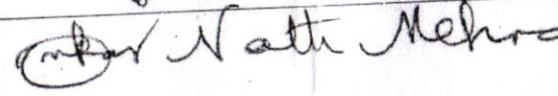


Kishan
Rishabh
Vikas Gupta
Anita Sood
Manish

Dean
 School of Hospitality
 Galgotias University, U.P.



Galgotias University-School of Hospitality

Post Pre BOS Summary and Minutes of the meeting held in the Pro VC Prof.(Dr.) Variyar on 18th May 2018 FN
In this meeting the following Hon'ble members were present.

Names of the members /delegates	Signature
1. Prof.(Dr.) Renu Luthra , Vice Chancellor	
2. Prof.(Dr.) Variyar, Pro V.C Academics	
3. Prof.(Dr.) Khara, Pro V.C Academics	
4. Prof.(Dr.). Onkar Nath Mehra, Professor, Dean	
5. Mr. Vikas Singh ,Associate Prof., Programme chair	
6. Ms. Mousumi Dasgupta ,Asst. Prof., Member, Division Chair	
7. Mr. Himanshu Sharma ,Asst. Prof., Member , Division Chair	
8. Ms Monalisa Dash, Asst. Prof., Member , Division Chair	




 Dean
 School of Hospitality
 Galgotias University, U.P.

The members were welcomed by Prof. Mehra and made comfortable and were made aware of the agenda of the meeting. The panels were briefed about the course curriculum which had been proposed for the session and the concerned faculty briefed the panel for the changes desired.

Agendas:

1. Starting of 4 years Bachelor of Hotel Management Programme as per UGC guidelines.
2. Continuing the existing 3 year Bachelor Of Science in Hotel Management
3. Changes suggested by faculty of SOH in ongoing 3 years B.Sc Hotel Management.
4. Panel of external experts for the BOS

Academic experts

- i.) Mr. Satbir Singh (Director National Council of Hotel Management).
- ii.) Ms. Sunita Bharioke- HOD (DIHM) Delhi Institute of Hotel Management, under Delhi administration and National council of Hotel Management.
- iii.) Ms. Anita Sood- Formerly HOD (DIHM) Delhi Institute of Hotel Management, under Delhi administration and National Council of Hotel Management.

Industry experts

- iv) Mr Rishabh Tandon, (Director Human Resource and Training, Crown Plaza, Okhla).
- v) Mr Vikas Gupta (Director Human Resource and Training, Radisson Blu, Greater Noida).

(All the above 5 panel of experts have already given their kind consent please).

5. Subject wise panel of paper setters for theory and external expert for practical examiners. List of question paper moderators.
6. Any other point with permission of chair.

The Following points were discussed and decided to be put up for pre BOS.

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Anurag Nath Mehra
School of Hospitality Management
Galgotias University, U.P.

- Proposed changes in present syllabus (course content)
- Labs – Upgrade & Functioning in order to fulfill the requirements of syllabus (Equipments– Need for Provision of expenses (Rs 10 lakhs approx.)

1. Proposed changes in present syllabus (course content)

Points of Meeting

SEMESTER 1									
Sr	Faculty	Course code	Course Name	L	T	P	C	Proposed Changes	Observations
1	Ms Monalisa Dash	BSCH-1004	Foundation Course in Housekeeping	3	0	0	3	To be added : Topic: Use of computer in Housekeeping department in Unit II	Approved to be added in Semester 2 , Unit 1
2	Mr Himanshu Sharma	BSCH-1008	FOUNDATION COURSE IN FRONT OFFICE-1 (LAB)	0	0	2	1	To be removed: Under Module 6- Role plays: Message and mail handling as it is already mentioned in BSCH-1020(2 nd Sem) Module-III.	Approved : To be changed into 12 practical activities— terminology of Modules to be replaced with practical activities in all Labs
3	Chef Vikas Singh	BSCH-1001	Foundation Course in Food Production-I	3	0	0	3	To be added in 5 th Module : HOT / COLD DESSERTS : Types and Examples <ul style="list-style-type: none"> • Caramel Custard, • Bread and Butter Pudding • Queen of Pudding • Soufflé • Lemon / Pine • apple • Mousse (Chocolate Coffee) • Bavaroise • Diplomat Pudding • Apricot Pudding • Steamed Pudding • Albert Pudding, Cabinet Pudding 	Approved

SEMESTER 2

Dean
School of Hospitality
Gandhi University, U.P.

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Himanshu Arma	BSCH-1020	Foundation Course in FO (LAB)-II	0	0	2	1	To be added: Body language and proper conversation as a new unit. Module-III	Approved to be merged with practical activities .
Vikas Singh	BSCH-1023,	Nutrition and Food Science	2	0	0	2	An elective course offered in 2 nd Semester to be shifted to 4 th Semester as an elective course	Approved as per directive.(All electives will be opened)
Onkar Nath Arma	BSCH-1022	Field Work Project	0	0	2	1	To be added in methodology: Students to be send to 4-5 outlets /events.	Approved with 10 events with rubrics to be designed
Vikas Singh	BSCH-1013	Foundation Course in Food Production-II	3	0	0	3	To be removed from 5 th Module Pastry Cream <ul style="list-style-type: none"> • Introduction of pastry creams • Basic pastry creams • Uses and importance in confectionary Simple recipes of few of them. To be added in 5 th Module <ul style="list-style-type: none"> • SIMPLE CAKES • Types of Simple and enriched Cakes, recipes • Sponge, Genoise, Fatless, Swiss roll • Fruit Cake • Rich Cakes 	Approved

SEMESTER 4

Himanshu Arma	BSCH-2011	Food and Beverage Service (lab)	0	0	2	1	<ul style="list-style-type: none"> • To be added: Mocktail making as a separate unit (Module-II) because mocktail topic is part of 4th semester theory. • To be added: Handling guest complaints as a separate unit (Module-V). 	Approved
Monalisa	BSCH2008	Housekeeping	3	0	0	3	Syllabus revision as per Annexure 1 * as	Approved



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sh		Operations	SEMESTER 5 TH				it is a repetition of sem 1	
Monalisa sh	BSCH-3008	Housekeeping Management (Lab)	0	0	2	1	Module 2 – Special Decoration -- to be more elaborate as placed below: Module 2 : Special decoration (theme related to hospitality industry) • Indenting • costing • planning with time split • executing	Approved
Prof Vikas Singh	BSCH-3001	Food Production Management	3	0	0	3	To be added in 4 th Module : Pastry Cream • Introduction of pastry creams • Basic pastry creams • Uses and importance in confectionary Simple recipes of few of them	Approved

Additional points to be added :

- French to be lab for 2 semester suggested by Prof. (Dr.) Variyar
- UGC four years Bachelor of Hotel Management course contents to be in GU format as per Prof.(Dr.) Variyar
- Agenda no. 4,5,6 above to be removed from Pre-BOS as per Prof.(Dr.) Variyar
- Estimated 20 lakhs expense for SOH labs Upgrade and functioning of Labs facilities to be deleted as per Prof. (Dr.) Variyar Pro V C academic



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School of Hospitality
Galgotias University, U.P.

Annexure 1
Galgotias University
School of Hospitality

BSCH2008	HOUSEKEEPING OPERATIONS (LAB)	L	T	P	C
Semester	4 th	0	0	4	2
Pre-requisites//Exposure					
Co-requisites					

1.0 Course Description

The increasing competitive and demanding hotel industry environment has created new challenges, where in the skills of various housekeeping tasks are most crucial factors. Accommodation Operation – I (LAB) helps the students to gain the skill about housekeeping operations, use of cleaning agents, equipments on different types of surfaces.

2.0 Course Objectives:

The objective of the courses is to make the student understand about various agents, equipments and methods being used on different types of surfaces.

3.0 Course Pre-requisite: Basic knowledge of English, protective clothing and stamina to withstand the practical requires.

4.0 Course Outcomes:

On the successful completion of the course, the student should be able to:

- 4.1 Understand use of cleaning agents
- 4.2 Understand use of cleaning equipments (manual as well as mechanical)
- 4.3 Perform cleaning of all kinds of surfaces in a hotel.

5.0 Prescribed Text:

- Hotel Housekeeping by G. Raghubalan, Oxford Publication- Core Textbook , Students & Faculty to follow this book.

5.0 Additional References:

- Hotel, Hostel & Hospitality by John C Bramon and Margret.
- Accommodation Operations Management by SK Kaushal and SN Gautam.
- Hotel Housekeeping – A training manual by Sudhir Andrews.

6.1 Journals:

Journal of Hospitality and Tourism Research

6.2 Magazines / Websites / Newspapers:

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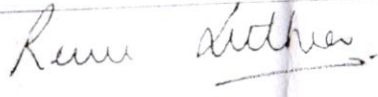






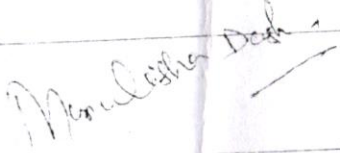
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Dean
 School of Hospitality
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Galgotias University-School of Hospitality

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Galgotias University, U.P.

The members were welcomed by Prof. Mehra and made comfortable and were made aware of the agenda of the meeting. The panels were briefed about the course curriculum which had been proposed for the session and the concerned faculty briefed the panel for the changes desired.

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(All the above 5 panel of experts have already given their kind consent please).

5 Subject wise panel of paper setters for theory and external expert for practical examiners. List of question paper moderators.

6. Any other point with permission of chair.

The Following points were discussed and decided to be put up for pre BOS



School of Hospitality
Galgotias University, U.P.

Dean

- Proposed changes in present syllabus (course content)
- Labs – Upgrade & Functioning in order to fulfill the requirements of syllabus (Equipments– Need for Provision of expenses (Rs 10 lakhs approx.)

1. Proposed changes in present syllabus (course content)

Points of Meeting

SEMESTER 1									
Sr	Faculty	Course code	Course Name	L	T	P	C	Proposed Changes	Observations
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2	Mr Himanshu Sharma	BSCH-1008	FOUNDATION COURSE IN FRONT OFFICE-1 (LAB)	0	0	2	1	To be removed: Under Module 6- Role plays: Message and mail handling as it is already mentioned in BSCH-1020(2 nd Sem) Module-III.	Approved : To be changed into 12 practical activities— terminology of Modules to be replaced with practical activities in all Labs
3	Chef Vikas Singh	BSCH-1001	Foundation Course in Food Production-I	3	0	0	3	To be added in 5 th Module : HOT / COLD DESSERTS : Types and Examples <ul style="list-style-type: none"> • Caramel Custard, • Bread and Butter Pudding • Queen of Pudding • Soufflé • Lemon / Pine • apple • Mousse (Chocolate Coffee) • Bavaroise • Diplomat Pudding • Apricot Pudding • Steamed Pudding • Albert Pudding, Cabinet Pudding 	Approved

SEMESTER 2

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School of Hospitality
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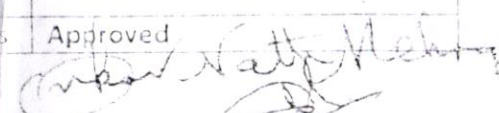

himanshu ma	BSCH-1020	Foundation Course in FO (LAB)-II	0	0	2	1	To be added: Body language and proper conversation as a new unit. Module-III	Approved to be merged with practical activities .
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Monalisa	BSCH2008	Housekeeping	3	0	0	3	Syllabus revision as per Annexure 1* as	Approved




 Dean
 School of Hospitality
 Galgotias University, U.P.


 Onkar Nath Mehra

 Vikas Singh

h		Operations					it is a repetition of sem 1	
SEMESTER 5 TH								
Monalisa h	BSCH-3008	Housekeeping Management (Lab)	0	0	2	1	Module 2 – Special Decoration -- to be more elaborate as placed below: Module 2 : Special decoration (theme related to hospitality industry) • Indenting • costing • planning with time split • executing	Approved
of Vikas Singh	BSCH-3001	Food Production Management	3	0	0	3	To be added in 4 th Module : Pastry Cream • Introduction of pastry creams • Basic pastry creams • Uses and importance in confectionary Simple recipes of few of them	Approved

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Dean
School of Hospitality
Galgotias University, U.P.

Annexure 1
Galgotias University
School of Hospitality

BSCH2008	HOUSEKEEPING OPERATIONS (LAB)	L	T	P	C
Semester	4 th	0	0	4	2
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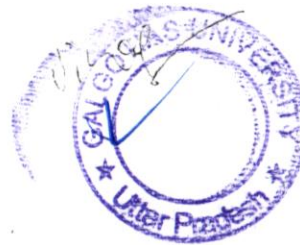
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Chetan Nath Mehra

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