



A constituent college of
**Uttarakhand Technical
University, Dehradun**

**State Institute Of Hotel Management,
Catering Technology & Applied Nutrition
New Tehri**



Information Brochure

Offers

**FOUR YEAR BACHELOR DEGREE IN
HOTEL MANAGEMENT & CATERING
TECHNOLOGY (BHMCT)**

Information Brochure



FROM THE DESK OF THE SECRETARY – TOURISM, GOVERNMENT OF UTTARAKHAND



I am delighted to welcome you to state Institute of Hotel Management Catering Technology & Applied Nutrition, new Tehri (Uttarakhand). In Hospitality academic, the process of transition is speeding up with the emergence of many depths and dimensions of tourism industry where new changes are being initiated, and advanced ideas are being successfully implemented to tap the larger segment of quality tourists. In this context, there is a huge demand for hospitality professionals in the industry with a perfect blend of sound professional approach aligned with practical knowledge, right set of aptitude and management skills competitive global business environment demands new innovative and highly cultured skills for success. We realize that a fine blend of academic and practical learning are really vital to prepare oneself for the real world destination of hospitality profession.

SIHMCT& AN is functioning with the vision of spearheading the knowledge on hospitality profession built on the foundation of creating quality human resource to cater the demand of lucrative Hospitality and Tourism Industry. The eminence of teaching and sound infrastructure has been created in the institute to provide individual attention to ensure that our students feel inspired supported that cared for that is strongly meant for such a noble profession of teaching. We are aimed to meet the ever evolving demand of the hospitality with the creation of sound Human Resource of hospitality graduates to tap the market.

Our institute is a constituent institute of Uttarakhand Technical University which ensures acquirement of the knowledge of the professional domain and allied areas. The internship and training know-how enhance the practical Application along with general awareness of the industry.

I extend my heartiest wishes to the faculty members and staff of SIHMCT&AN, for the good endeavour in the noble cause of disseminating quality education to the budding professional of hotel management course.

Let me welcome you for achievement and success with SIHMCT&AN, New Tehri.

Mr. Dilip Jawalkar (IAS)

FROM THE DESK OF THE PRINCIPAL

State Institute of Hotel Management, Catering Technology & Applied Nutrition, is one of the premier Centers of Excellence in Hospitality Education. The institute offers course on Bachelor Degree in Hotel Management of 4 years duration approved by Govt. of Uttarakhand and affiliated to Uttarakhand Technical University, Dehradun. The state-of-the-art infrastructure is made to expose the students of the latest adopted and practiced technology in star hotels in India. Our objective is to make the students hard core professionals to meet the needs of the star hotels in India & abroad.



New Tehri city has been declared by the Govt. of Uttarakhand as a tourist destination. New Tehri is also famous for its Tehri Dam which is surrounded by 42 km wide lake. This will boost up the investment in hospitality sector by the multinational hoteliers, tour operators, aviation sector, etc. Students who aspire to become skilled professionals in hospitality sector shall get enough privileges & opportunities. State Institute of Hotel Management, Catering Technology & Applied Nutrition accordingly taking steps to develop their infrastructure facilities to match the requirement of tourist city for hospitality sector.

The institute feels proud for the faculty members since they have experience in teaching and industry in hospitality sector.

I am pleased to welcome you to State IHM, New Tehri and enjoy your academics in our campus.

Yashpal Singh (Ph.D)

INTRODUCTION

State Institute of Hotel management, Catering Technology & Applied Nutrition (SIHMCT&AN) was established by Uttarakhand Tourism Development Board (UTDB), Govt. of Uttarakhand in 2015 in New Tehri, Uttarakhand. The institute is running under registered State Government Society no. 162/2014-2015, started its first session from July, 2015. The society comprises Secretary-Tourism, Govt. of Uttarakhand as a Chairperson, Principal-SIHMCT&AN, New Tehri as a Member Secretary and 10 other members. SIHMCT&AN is a constituent institute of Uttarakhand Technical University, Dehradun. The institute is awarding 4 year bachelor degree in Hotel Management & Catering Technology. The institute is 110 km far from Dehradun and 94.5 km from Haridwar. It is located in 3M & 3L Block, Near Govt. Girls High School, Moldhar, New Tehri - 249001.

State Institute of Hotel Management, Catering Technology & Applied Nutrition provides an unique environment for erudition. The institute is proud to accommodate students of different parts of Uttarakhand and India. The institute pledge to provide learning conveniences for the students to help them in achieving the prerequisite skills. The institute is fully equipped with appropriate laboratories, library and class rooms to acquire necessary skills in response to the demands of industry and changing requirements in hospitality sector. The institute is fully integrated with CCTV and Wi-Fi facility.

VISION AND MISSION

Our Vision :

“To be a leading educational institution by providing world class hospitality training in all levels to the students who can become future leaders of the hospitality industry”

Our Mission :

State Institute of Hotel Management, New Tehri is dedicated to impart quality higher education & training in the field of hospitality management and to prepare globally competitive managers & professionals for hospitality industry.



FOOD PRODUCTION DEPARTMENT

Food production is one of the core departments of the hotel. This deals with the preparation & presentation of food items. We at SIHMCT, are fully equipped to impart the necessary knowledge to the students. We have created the following kitchens for the skill development of the students.

Basic training kitchen

This kitchen is geared to deliver practical knowledge to the first year students who are relatively fresher to the programme. The kitchen is so designed that each student gets an opportunity to actually cook the dishes under the guidance of faculties.



Quantity Training Kitchen

Bulk cooking is a specialized art and in order to develop the entrepreneurial skills in the hospitality professionals and to give them the confidence to meet the challenges of the competitive world we have a Quantity Training Kitchen in place at our institute which does the needful.

Well equipped with heavy duty equipments, like Pulvarizer, Grinder, Potato peeler, Tilting Boiler, Braising Pan, Dosa Plate, etc. we have everything that needs to bring out the entrepreneur in our students.

Advance training kitchen

Such kitchen is created to train the senior students who have already acquired the basic knowledge of the culinary during their previous years. Advance training kitchen involves imparting necessary skills required for the preparation of international and Indian cuisines.



Bakery

In this section students are given the practical training in bakery & confectionery. Students learn cake preparations, bakery products etc.

Well equipped with equipments, like Planetary Mixer, Double Deck Oven, Single Deck Oven, Proving Chamber, Double Door Refrigerator, etc. we have everything that needs to bring out the entrepreneur in our students.



FOOD & BEVERAGE SERVICE DEPARTMENT

This department offers an opportunity to the student to learn the different service styles of Food & Beverages. This also includes traditional classroom lectures and demonstrations. Students are given the knowledge of wines and liquors of different countries. The students are trained that how to

interact with the guests in a restaurant. The department comprise of the following.



Training Restaurant

This restaurant has been established to impart hands on training to the students in the food & beverage service area. The interior, décor of the restaurant have been carefully designed to create an ambience of a five star hotel's fine dining. The restaurant has 40 covers which make ideal

ground for the students to acquire the expertise to serve the needs of the guests.

Mock bar

This comprises a well laid out display of alcoholic beverages (mock) fitted with the accessories & equipments. Here students can practice the making of cocktails and mock tails.



ROOM DIVISION DEPARTMENT

The accommodation department comprises of two core departments which are front office and housekeeping. They need to be coordinate with each other for effective & efficient working. Front office department involves with guest room reservation, check-in, check-out, guest billing, services during stay and other facilities. The students need to be groomed all the way as they reflect the image of the establishment.



Housekeeping department is responsible for the aesthetic upkeep, cleanliness and maintenance of the hotel in order to provide safe & comfortable stay to the guest. To create a virtual feel of the department, we are equipped with the following labs.

Housekeeping lab

Good housekeeping in laboratories reduces risks, protects the integrity of biological experiments. And provides work areas free of significant sources of contamination. Laboratory personnel are responsible for cleaning laboratory benches, equipment and areas that require specialized technical knowledge.

Here various housekeeping activities like, floor cleaning, bed making, upkeep of uniform, flower arrangement, laundry and other support services are taught to the students.



Front Office lab

In this lab simulation of real hotel situations related to front office are created for the exposure of the students. The lab is equipped with a front desk and other relevant equipments to give a feel of the department.

COMPUTER LAB

The computer lab with comfortable seating of 40 students has high speed computers with internet access. Printing, photocopying & scanning facilities are also available.



LIBRARY

The institute has a rich, well equipped, modern & professional library. The aim of the library is to serve the needs of the faculty, staffs and students. It is an ocean of knowledge where every student loves to swim by the powerful waves of wisdom. The library has good stock of books on different valuable subjects like Food production, F&B Service, Housekeeping, Front office, French, Human Resource, Hospitality Marketing, Computer application, Management and finance etc. Students are encouraged to utilize the resources and benefit from them.



OUR RECRUITERS



ACADEMICS:

State Institute of Hotel Management conducts the course on Bachelor Degree in Hotel Management, Catering Technology (BHMCT) with affiliation from Uttarakhand Technical University, Dehradun (Recognized by UGC, Govt. of India) and approved by Govt. of Uttarakhand.

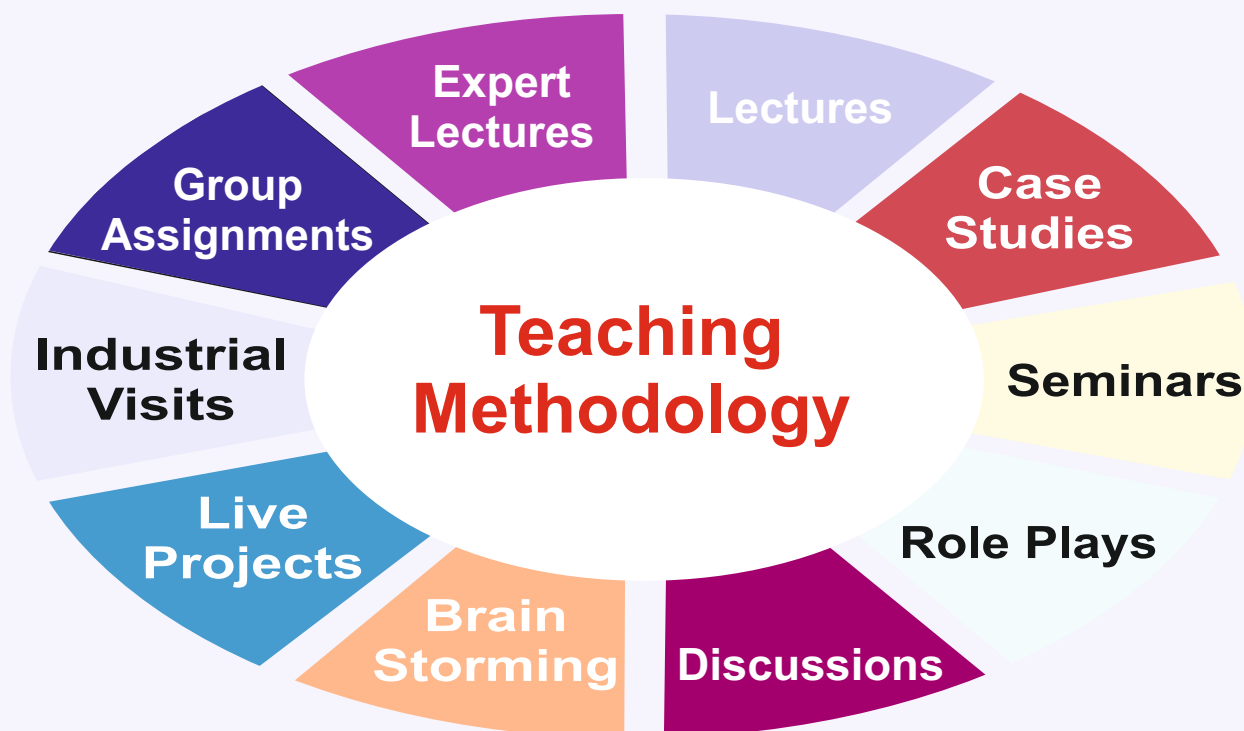
COURSE TITLE	DURATION	ELIGIBILITY
Bachelor Degree in Hotel Management & Catering Technology (BHMCT)	4 Year (8 Semester)	Class 10+2 passed in any stream from recognized Govt. Boards / Councils or equivalent examination.

- The course which includes 22 weeks industrial training (IT).
- The course which includes (Industrial Exposure-II) On-Job-Training (OJT).
- The students have to appear in Mid & Final semester examination in each year.

Teaching Methodology

Identification and development of critical managerial qualities of the students are the primary focus of faculty members. Innovative teaching methods are adopted in order to clarify concepts and hypotheses. Conventional class room lectures with case studies, assignments, group projects, seminars, debates, elocution, role playing, and psychoanalysis help in further development of the student. Field work and guest lectures are arranged to give practical exposure.

The idea behind the whole academic exercise is not only to make students exam oriented but business inclined. The ability to ask questions and challenge the established norms can only come through such an endeavor.



ADMISSION PROCEDURE:

Eligibility –

For Bachelor Degree in Hotel Management (BHM) :-

Students who have passed 10+2 or equivalent examination in any stream from any Govt. approved Council/ Board are eligible to apply for the examination).

Following documents are required :-

- ◆ Colour Passport photographs – 6 nos.
- ◆ Colour Stamp size photographs- 4 nos.
- ◆ Xerox copy of self attested 10th Mark sheet & 10th Certificate (2 copies each) or equivalent examination.
- ◆ Xerox copy of self attested 12th Mark sheet & 12th Certificate (2 copies each) or equivalent examination.
- ◆ Migration/Transfer certificate in original
- ◆ Rs. 20,000/- in cash / Bank Draft as Admission fee which will be adjusted in Course fees.
- ◆ Bank Draft to be made in favour of “ Director SIHMCT & AN, payable at New Tehri”.
- ◆ Student seeking admission to Hostel, the fees Rs.8,000/- per semester.
- ◆ Student food charges in Hostel, that is Rs. 3000/- per month.
- ◆ The hostel is fully integrated with CCTV and Wi-Fi facility.
- ◆ **Hostel fees (Fooding / Lodgy) are subject to be change.**

CURRICULUM OF THE BHMCT COURSE

1. The university may revise the existing curriculum of BHMCT as per the model syllabus of Bachelor of Hotel Management (BHM) proposed by University Grant Commission in 2015 under choice based credit system (CBCS).
2. Bachelor of Hotel Management & Catering Technology shall be identified by the code i.e. BHMCT.
3. The examination for the degree of Bachelor of Hotel Management & Catering Technology (BHMCT) shall consist of eight semesters.
4. **An academic year shall consist of two semesters:**
Odd Semester (I, III, V & VII Semesters): July to December
Even Semester (II, IV, VI & VIII Semesters): January to June
5. The academic calendar for each semester shall be notified by the University well before the commencement of the semester.
6. Any candidate having passed the Intermediate (10+2) examination with English as a subject, from a recognized examination board, shall be eligible to apply for the course. The other terms and conditions shall be applicable as per University norms.
7. A semester shall normally extend over a period of 15 weeks. There shall be sessional test and one End-semester examination. The sessional test shall carry 50 marks for each theory course. There shall be written end-semester theory examination of 3 hrs which will carry 100 marks for each course. The sessional test shall carry 25 marks for each practical course. There shall be an end-semester practical examination which will carry 50 marks for each course.
8. The entire course of BHMCT shall be of 186 credits. Thus, normally in each of the courses, credits shall be assigned on the basis of the number of lectures / tutorials / laboratory work / project work and other forms of learning required to complete the course contents in a 15 week schedule.
9. 1 Credit = 1 hour of lecture / instruction per week (1 credit course = 15 hours of lectures per semester).
10. Instruction can be in the form of lectures / tutorials / laboratory work / fieldwork or other forms. In determining the number of hours of instruction required for a course involving laboratory / field work, 2 hours of laboratory / field work shall be considered equivalent to 1 hour of lecture.

1 Hr. Lecture (L) / Instruction per week	1 Credit
1 Hr. Practical (P) per week	5 Credit
2 Hours Practical (Lab) / week	1 Credit

SYLLABUS - STUCTURE
UTTARAKHAND TECHNICAL UNIVERSITY, DEHRADUN
SCHEME FOR CHOICE BASED CREDIT SYSTEM IN BHMCT
Bachelor of Hotel Management & Catering Technology

First Year (Semester – I)

Sem	Subject Name
I	Food Production Foundation –I
	Food Production Foundation –I Practical
	Food & Beverage Service Foundation -I
	Food & Beverage Service Foundation -I Practical
	Rooms Division Foundations -I
	Rooms Division Foundations -I Practical
	Communication Skills -I
	Hygiene & Sanitation

Elective 1 – Any One

BHMT 111 - Computer Application

BHMT 112 - Basic French

BHMT 113 - Tourism Operations

First Year (Semester – II)

Sem	Subject name
II	Food Production Foundation –II
	Food Production Foundation –II Practical
	Food & Beverage Service Foundation -II
	Food & Beverage Service Foundation -II Practical
	Rooms Division Foundations -II
	Rooms Division Foundations –II Practical
	Environmental Science
	Hotel Engineering & Maintenance

Elective 2 – Any One

BHMT 221 - Communication Skills - II

BHMT 221 - Food Science

BHMT 223 - Basic Accounts

Second Year (Semester – III)

Sem	Subject name
III	Introduction to Indian Cuisine
	Introduction to Indian Cuisine Practical
	Food & Beverage Service Operations –I
	Food & Beverage Service Operations - I Practical
	Front Office Operations –I
	Front Office Operations-I Practical
	Accommodation Operations – I
	Accommodation Operations – I Practical
	Fundamentals of Management
	Personality Development Skills –I

Elective 3 – Any One

BHMT 331 – Facility Planning
BHMT 332 - Hotel Accounting
BHMT 333 - Nutrition & Diet Planning

Second Year (Semester – IV)

Sem	Subject Name
IV	Food Production Operations
	Food Production Operations Practical
	Food & Beverage Service Operations -II
	Food & Beverage Service Operations - II Practical
	Front Office Operations –II
	Front Office Operations -II Practical
	Accommodation Operations - II
	Accommodation Operations – II Practical
	Writing Skills in Hospitality

Elective 4 – Any One

BHMT 441 - F & B Controls
BHMT 442 - Event Management
BHMT 443 - Laundry Management

Third Year (Semester – V)

Sem	Practical/ Project / Training
V	Industrial Training – 22 weeks
	IT Report, Presentation & Viva –voce

Third Year (Semester – VI)

Sem	SUBJECT
VI	Advanced Food Production
	Advanced F&B Service
	Front Office Management
	Research Methodology
	Introduction to Management
	Hotel Information System
	Food Production Practical - V
	Food & Beverage Service Practical - V
	Front Office Practical - III
	PDP Practical - III
	General Proficiency

Fourth Year (Semester – VII)

Sem	SUBJECT
VII	Professional Elective –I (A,B&C ELECTIVE GROUP)
	Inventory & Store Management
	Hospitality Sales & Marketing
	Hospitality Legislation and Safety
	Financial Management
	Human Resource Management
	Professional Elective Practical -I (A,B&C ELECTIVE GROUP)
	Personality Development-IV
	General Proficiency

Fourth Year (Semester – VIII)

Sem	SUBJECT
VIII	Professional Elective –II (A,B&C ELECTIVE GROUP)
	Environmental Management
	Entrepreneurship Development
	Organization Behaviour
	Total Quality Management
	Professional Elective-II(A,B&C ELECTIVE GROUP)
	Field Project Report
	General Proficiency

RULES AND REGULATIONS OF THE SIHMCT HOSTEL FOR THE RESIDENTS

















It is mandatory for the first semester students to take hostel facilities for the first year of the institute.

1. On getting the hostel seat, student will report to the warden.
2. Following activity/items are forbidden in the hostel premises.
 - Ragging in any form
 - Any act of intimidation or violence
 - Willful damage to the property
 - Drinker or riotous behavior
 - Use or consumption of narcotics or alcoholic beverages
 - Gambling
 - Smoking
 - Use of unauthorized electrical gadgets
 - Cooking / making tea etc without the permission of the warden
 - Pasting of posters, writing on walls or defacing the hostel in any form.
 - Shouting, calling out, whistling or singing aloud.
 - Firearms, daggers, cycle chains, rods or any kind of weapons.
3. Students are not allowed to be outside the hostel after 7:00 pm without prior information of the warden.
4. Day scholars and guests are not allowed in the hostel.
5. Hostellers are not permitted to change their rooms or sleep anywhere else other than in their own room.
6. Parties or social gatherings in hostel / college complex are not permitted without the prior written consent of hostel warden and principal.
7. The hostel warden is authorized to check the luggage of the boarders at any point of time
8. Visitors including parents are only allowed into visitor's area on weekends (Sunday) during

the visiting hours from 9:30am – 8:00pm.

9. Hostellers are not permitted to allow visitors of the opposite sex into the rooms at time for whatever reasons. Any student found violating this rule will be expelled from the hostel.
10. Students should use their personal locks and submit one key of the same to the Warden and never leave the room unlocked.
 - The college bears no responsibility of any of your belongings missing from the hostel.
 - All lights and fans to be switched off, when leaving the room.
 - The balcony is not to be used for washing clothes.
 - No litter is to be thrown down from the balcony out on the ground.
11. Boarders must return to the hostel by 7:30 pm every day. Failing which a warning letter (3 times) and fine will be levied. A student who is repetitively coming late will be expelled from the hostel.
12. Students will be allowed to stay out of the hostel on submission of a proper application duly authorized and faxed by the parent only and this is to be submitted at least 3 days prior. Failing which no last moment faxes will be entertained.

STATE IHM, NEW TEHRI CAMPUS PLACEMENT – 1ST BATCH (2015-2019)

	Ashish Sajwan, Taj Gateway Hotel, Nasik (F&B Service/ SkyGourmet Flight Catering, Hyderabad (Food Production)		Deepak Singh Taj Gateway Hotel, Nashik / Ramada Gurgaon Central (F&B Service)		Gautam Kumar Ramada, Udaipur, (Front Office) Regenta LP Vilas, Dehradun (Front Office)		Ashish Sariyal Radisson Blu, Amritsar (Housekeeping)/ Radisson Blu, Faridabad (Housekeeping)
	Ajay Thapliyal Taj Gateway, Nasik (Food Production) / Ramada Gurgaon Central (Housekeeping)		Manjeet Panwar Ramada Gurgaon Central (Housekeeping) / SkyGourmet Flight Catering, Hyderabad (Food Production)		Ankit Rangarh SkyGourmet Flight Catering, Hyderabad (Kitchen)		Atul Punetha Meuse Business & Luxury Hotel, Nasik (Front Office)
	Mukul Singh Ramada Gurgaon Central (Housekeeping)/ Meuse Business & Luxury Hotel, Nasik / SkyGourmet Flight Catering, Hyderabad (Food Production)		Narion Singh Ramada Gurgaon Central (F&B Service)/ SkyGourmet Flight Catering, Hyderabad (Food Production)		Pradeep Mishrawan Meuse Business & Luxury Hotel, Nasik (Food Production)/ SkyGourmet Flight Catering, Hyderabad (Food Production)		Deepak Joshi Meuse Business & Luxury Hotel, Nasik (Housekeeping)/ Radisson Blu, Amritsar (Housekeeping)
	Anand Nautiyal Taj Hotel & Resort, Rishikesh (Housekeeping)/ SkyGourmet Flight Catering, Hyderabad (Food Production)		Manjeet Rana Meuse Business & Luxury Hotel, Nasik (Housekeeping) / SkyGourmet Flight Catering, Hyderabad (Food Production)		Vinay Negi Taj Gateway, Nasik (Kitchen)		Jitendra Singh Taj Hotel & Resort, Rishikesh (F&B Service)

STATE IHM, NEW TEHRI INDUSTRIAL TRAINING FOR THE 3RD BATCH 2017-2021

	Aditya Dangwal Holiday Inn, New Delhi		Akshat Kala Taj Agra, Agra		Ashish Bhatt Taj Agra, Agra		Ashish Chaudhary Ramada Gurgaon Central, Gurugram
	Atul Negi Ramada Gurgaon Central, Gurugram		Nitesh Gairola Ramada, Udaipur		Rajat Rawat Ramada, Udaipur		Rahul Sariyal Radisson Blu, Gurgaon
	Rajesh Singh Taj Agra, Agra		Robin Singh Ramola Radisson Blu, Gurgaon		Sachin Singh Rawat Radisson Blu, Gurgaon		Shekhar Negi Radisson Blu, Noida
	Suraj Ramola Taj Agra, Agra		Suraj Singh Ramada Gurgaon Central, Gurugram		Vanshu Prakash Raturi Ramada, Udaipur		Vikas Singh Chauhan Radisson Blu, Gurgaon
			Vikas Singh Negi Ramada, Udaipur		Yash Gupta Oberoi, New Delhi		

TRAINING & PLACEMENT ASSISTANCE :

Training :

Besides University curriculum, the institute conduct classes weekly basis for skills development to enhance the employability.

- | | |
|------------------------------------|----------------------------------|
| ◆ Soft Skill Development (SSD) | ◆ Presentation Skill (PS) |
| ◆ Group Discussion (GD) | ◆ Corporate Grooming |
| ◆ General Business Awareness | ◆ Corporate Interface to Seminar |
| ◆ Placement Orientation Programme. | ± Skills Competition |

Placement Assistance :





The institute provides placement assistance to all the students whose attendance must have 75%. The placement cell is headed by senior faculty member and will assisted by a group of selected staff.

Industrial Training :

State Institute of Hotel Management maintains a liason between the industry and the students by helping them to participate in practical training at different star hotels in India. The training involves four core operational departments in a hotel: Front Office, Housekeeping, Food and Beverage Service and Food Production. On successful completion of the Industrial Training, students receive a Certificate & Appraisals from Hotel which will help them in their career.

Think Tank

S.No.	Name	Qualification	Experience
1	 Dr. Yashpal Negi (Director/Principal)	<ul style="list-style-type: none"> ▣ Ph.D ▣ Master in Hotel Management (MHM) ▣ Master of Business Administration 	<ul style="list-style-type: none"> ▣ 24years Academic and Industry Experience <u>Publications</u> ▣ Publication 03 text book on Human Resource Development in Hospitality ▣ 12 International journal/ 02 National journal Publications ▣ Life Member of Indian Hospitality Congress, India ▣ Life Member of Indian Tourism Congress, India ▣ Life Member of Indian Cullinary Fourum, India ▣ Active Member of Indian Management Association, India
2	 Mr. Pradeep Negi (Assistant Professor)	<ul style="list-style-type: none"> ▣ Masters in Hotel Management (MHM) 	<ul style="list-style-type: none"> ▣ 17years of Academic and Industrial Experience
3	 Mr. Kuldeep Singh (Assistant Professor)	<ul style="list-style-type: none"> ▣ UGC-NET ▣ Masters in Hotel Management (MHM) ▣ Masters in Tourism Management (MTM) 	<ul style="list-style-type: none"> ▣ 12years of Academic & Industrial Experience.
4	 Mr. Abhishek Chauhan (Assistant Professor)	<ul style="list-style-type: none"> ▣ Masters in Hotel Management (MHM) ▣ Masters of Business Administration (MBA) 	<ul style="list-style-type: none"> ▣ 10years of Academic and Industrial Experience.

5	 <p>Mr. Jaswant Jayara (Assistant Professor)</p>	<ul style="list-style-type: none"> ▣ UGC-NET ▣ Masters in Hotel Management (MHM) ▣ Masters in Tourism Management (MTM) 	<ul style="list-style-type: none"> ▣ 10years of Industrial & Academic experience.
6	 <p>Mr. Rahul Sharma (Assistant Professor)</p>	<ul style="list-style-type: none"> ▣ Master of Business Administration in Hotel Management MBA(HM) ▣ Master of Business Administration in Human Resource Management MBA(HR) ▣ B.Sc(IT) Information Technology 	<ul style="list-style-type: none"> ▣ 06 years of Industrial & Academic Experience
7	 <p>Mr. Satpal Singh Rana (Assistant Professor)</p>	<ul style="list-style-type: none"> ▣ Master in Hotel Management (MHM) ▣ B.Sc in Hospitality & Hotel Administration (HHA) 	<ul style="list-style-type: none"> ▣ 06 years of Industrial & Academic Experience
8	 <p>Mr. Hitesh Ramola (Assistant Professor)</p>	<ul style="list-style-type: none"> ▣ Masters in Hotel Management (MHM) ▣ BBA in Hotel Management (HM) 	<ul style="list-style-type: none"> ▣ 6 years of Industrial & Academic Experience.

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Xerox copy of self attested 12th Mark sheet & 12th Certificate (2 copies each) or equivalent examination.

Migration/Transfer certificate in original

Rs. 20,000/- in cash / Bank Draft as Admission fee which will be adjusted in Course fees.

Bank Draft to be made in favour of “Director SIHMCT&AN, payable at New Tehri”.

Student seeking admission to Hostel, the fees Rs.8,000/- per semester.

- Student food charges in Hostel, that is Rs. 3000/- per month.
- The hostel is fully integrated with CCTV and Wi-Fi facility.

CONTACT US

STATE INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY & APPLIED NUTRITION

Campus at:

3M & 3L Block, Near Govt. Girls High School,
Moldhar, New Tehri, Uttarakhand.

Ph. No. 01376-232196, 232097

E-mail:- directorsihmnewtehri@gmail.com

Website:- sihmttehri.org

Find us at:-   



**STATE INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY &
APPLIED NUTRITION, NEW TEHRI**

(Governed by Uttarakhand Tourism Development Board, Government of Uttarakhand)



Information Brochure

State IHM

Estd.2015

Hotel Management

**STATE INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY &
APPLIED NUTRITION, NEW TEHRI**

Constituent Institute of Uttarakhand Technical University, Dehradun (recognized by UGC,
Govt. of India) & Approved by Govt. of Uttarakhand