



AISSMS

COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY



Approved by AICTE, New Delhi. Recognized by the Government of Maharashtra
An Autonomous College Under Savitribai Phule Pune University, Pune.
NAAC Accredited "A" Grade | NBA accredited for BHMCT-2022

SHRI MALOJIRAJE CHHATRAPATI
Honorary Secretary

Dr. SONALI JADHAV
Principal

Ref. No.: HMCT/ Board of Studies / 2022-2023/3330

Date:

6 JUN 2022

AGENDA FOR BOARD OF STUDIES MEETING

NO. 01 /2022-2023

An online Board of Studies meeting of All India Shri Shivaji Memorial Society's College of Hotel Management & Catering Technology, 55-56, Shivajinagar, Pune – 411005 will be held on 17th June 2022 at 11.30 am to review and take necessary decision on the undermentioned subjects. The committee members are requested to attend the said meeting.

Dr. Arun Sherkar
Chairman BOS
AISSMS College HMCT, Pune

Dr. Sonali Jadhav
Principal
AISSMS College HMCT, Pune

AGENDA

SUBJECT NO.: 1

To confirm the minutes of the meeting held on 1st February 2022

SUBJECT NO.: 2

To review the fulfillment of resolutions passed in the meeting held on 1st February 2022

SUBJECT NO.: 3

To approve the appointment of paper setters for the even semester 2021-2022

SUBJECT NO.: 4

To approve the value added courses for the academic year 2022-2023

SUBJECT NO.: 5

To update the committee on the revision of the programme outcomes and align them with the programme outcomes as recommended by the National Board of Accreditation (NBA)

REVIEW ANY OTHER SUBJECT WITH THE PERMISSION OF THE CHAIR.



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Honorary Secretary

Dr. SONALI JADHAV
Principal

Minutes of the Board of Studies Meeting NO 1/2022-2023, HELD on 17th June 2022

An online meeting of Board of Studies under the Autonomous status of All India Shri Shivaji Memorial Society's College of Hotel Management and Catering Technology, 55-56, Shivajinagar, Pune-411005 was held on 17th June 2022 at 11.30 am to review and take necessary decisions on the agenda bearing Ref. No. HMCT/Board of Studies/2022-2023/3330-dated 6th June 2022.

The following members were present for the meeting:

- | | |
|--|--------------------------------------|
| 1. Dr.Sonali Jadhav
(Principal of the College) | Principal |
| 2. Dr.Arun Sherkar
(Associate Professor,
HOD Academics) | Chairman |
| 3. Dr. Gauri Shah
(Associate Professor,
HOD Food Production Dept.) | Specialization Subject Faculty |
| 4. Dr.Rasika Gumaste
(Associate Professor,
College Examination Officer) | Specialisation Subject Faculty |
| 5. Dr.Mayola Fernandes
(Assistant Professor,
HOD Accommodation Operations Dept.) | Specialisation Subject Faculty |
| 6. Dr.Anuradha Karmarkar
(Assistant Professor) | Specialisation Subject Faculty |
| 7. Dr .Rajeshree Pol
(Assistant Professor,
HOD Food & Beverage Dept.) | Specialisation Subject Faculty |
| 8. Mr. Atul Gokhale
Principal, Symbiosis Culinary School | Subject expert from other University |
| 9. Dr.Jyoti Peshave
(Associate Professor,
Bharti Vidyapeeth's IHMCT, Pune) | Subject expert from other University |
| 10. Mr.Rizwan Yergatti
(Assistant Professor, SSCA) | Alumnus |

Mr. Viral Jaswani and Mr. Rishi Chopra did not attend the meeting. The regret mail was received from the members who were not present for the meeting.

Dr Arun Sherkar
Chairman, BOS

Dr Sonali Jadhav
Principal



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Honorary Secretary

Dr. SONALI JADHAV
Principal

The following decisions were taken in the meeting:-

SUBJECT NO.: 1

To confirm the minutes of the meeting held on 1st February 2022

Resolution: 1:

The minutes of the meeting held on 1st February 2022 were read and the same were confirmed. Also it was mailed for their perusal.

Proposed by: Dr. Arun Sherkar

Seconded by: Dr. Sonali Jadhav

SUBJECT NO.: 2

To review the fulfillment of resolutions passed in the meeting held on 1st February 2022

Resolution: 2:

The fulfillment of above resolutions were read & confirmed.

Proposed by: Dr. Arun Sherkar

Seconded by: Dr. Sonali Jadhav

SUBJECT NO.: 3

To approve the appointment of paper setters for the even semester 2021-2022

Resolution 3:

The list of paper setters for the Even Semester of the BSc HS and BHMCT Autonomous programme for the Academic year 2021-2022 was presented and confirmed. (Please see annexure for reference of the document)

Proposed by: Dr. Rasika Gumaste

Seconded by: Dr. Jyoti Peshave

SUBJECT NO.: 4


To approve the value added courses for the academic year 2022-2023

Resolution 4:

The committee was informed about total 17 Value Added courses and Short Courses planned to be conducted during the academic year 2022-2023. (Please see annexure for reference of the document)

Proposed by: Dr. Anuradha Karmarkar

Seconded by: Dr. Rajeshree Pol


Dr Arun Sherkar
Chairman, BOS


Dr Sonali Jadhav
Principal



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SUBJECT NO.: 5

To update the committee on the revision of the programme outcomes and align them with the programme outcomes as recommended by the National Board of Accreditation (NBA).

Resolution 5:

The Program Outcomes prescribed by the National Board of Accreditation (NBA) for the Hotel Management were presented and the same were incorporated in the BHMCT Autonomous syllabus. (Please see annexure for reference of the document)

Proposed by: Dr. Mayola Fernandes

Seconded by: Mr. Rizwan Yergatti

Dr Arun Sherkar
Chairman, BOS

Dr Sonali Jadhav
Principal



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SHRI MALOJIRAJE CHHATRAPATI
Honorary Secretary

Dr. SONALI JADHAV
Principal

F.Y. B.Sc. Hospitality Studies (Autonomous) 2021-22 (2021 Credit Pattern)

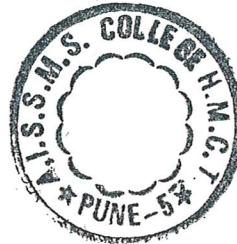
List of Paper Setters

F.Y. B.Sc. Hospitality Studies Odd Semester (Backlog)				
Course Code	Course Title	Chairman	Paper Setter 1	Paper Setter 2
CC- 101	Food Production- I (Theory + Practical)	Mr. Shailendra Darekar	Mr. Gaurav Gomase	Ms. Ashwini Bagale
CC- 102	F&B Service- I (Theory + Practical)	Mr. Shantanu Despande	Ms. Sapna Sangode	Mr. Nilesh Upadhaye
CC- 103	Housekeeping - I (Theory + Practical)	Ms. Sukhada Kulkarni	Mr. Atul Salunkhe	Ms. Priyanka Shetty
SEC- 104	Introduction to Front Office (Theory + Practical)	Ms. Poonam Jori	Dr. Dhanraj Kalgi	Ms. Pooja Bhonsle
AECC- 105	Environment Science (Theory)	Mr. Manoj Suryawanshi	Ms. Namrata D'souza	Mr. Ajim Shaikh

F.Y. B.Sc. Hospitality Studies Even Semester (Regular)				
Course Code	Course Title	Chairman	Paper Setter 1	Paper Setter 2
CC- 201	Food Production- II (Theory + Practical)	Mr. Prahlad Botre	Mr. Rahul Bhalekar	Mr. Chintamani Sahasrabudhe
CC- 202	F&B Service- II (Theory + Practical)	Mr. Ulhas Chaudhary	Dr. Prachi Wani	Mr. Sarang Mulawekar
CC- 203	Accommodation Operations- I (Theory + Practical)	Dr. Vidya Kadam	Ms. Meghna More	Ms. Geetanjali Kale
DSE- 204 A	Basic French (Theory)	Dr. Mayola Dais	Ms. Archana Deore	Ms. Sukhada Kulkarni
DSE- 204 B	Computer Fundamentals (Theory)	Dr. Honey Tyagi	Mr. Parag Punde	Mr. Sudhir Soman
AECC- 205	Communication Skills – English (Theory)	Dr. Sameer Diwanji	Dr. Aarti Prabhu	Ms. Disha Mewani

Kiran 16/06/2022
Dr. Kiran Shende

College Examination Officer



Sonali
Dr. Sonali Jadhav
Principal

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Annexure for subject 3:
SHRI MALOJIRAJE CHHATRAPATI
Honorary Secretary

Dr. SONALI JADHAV
Principal

First Year Bachelor Hotel Management Catering Technology (Autonomous) 2021-22 (2021 Credit Pattern)

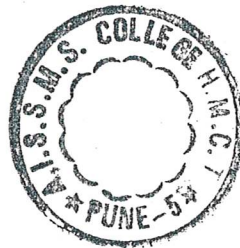
List of Paper Setters

First Year Bachelor Hotel Management Catering Technology Odd Semester (Backlog)				
Course Code	Course Title	Chairman	Paper Setter 1	Paper Setter 2
CC- 101	Food Production- I (Theory + Practical)	Mr. Girish Deore	Ms. Preeti Sinhal	Mr. Deepak Jaiswar
CC- 102	F&B Service- I (Theory + Practical)	Dr. Prachi Wani	Ms. Mahesh Randhave	Mr. Pratik Jawale
CC- 103	Housekeeping (Theory + Practical)	Ms. Rasika Shahane	Mr. Pratik Satpute	Mr. Pranav Shete
CC- 104	Front Office (Theory + Practical)	Ms. Sarika Joshi	Mr. Darshan Joshi	Ms. Priyanka Shetty

First Year Bachelor Hotel Management Catering Technology Even Semester (Regular)				
Course Code	Course Title	Chairman	Paper Setter 1	Paper Setter 2
CC- 201	Food Production- II (Theory + Practical)	Mr. Vishal Alkonda	Mr. Sukesh Monga	Mr. Swapnil Pawar
CC- 202	Food & Beverage Service- II (Theory + Practical)	Mr. Anup Dumbre	Mr. Siddesh Parab	Mr. Nilesh Upadhye
CC- 203	Accommodation Operations- I (Theory + Practical)	Mr. Pranav Shete	Ms. Chitra Sharma	Mr. Vikas Auti
EC - 204 A	Basic French (Theory)	Dr. Gauri Shah	Ms. Archana Deore	Ms. Sukhada Kulkarni
EC - 204 B	Computer Fundamentals (Theory)	Mr. Sunder Srinivasan	Mr. Parag Punde	Mr. Sudhir Soman

Kiran 16/06/2022
Dr. Kiran Shende

College Examination Officer



Sonali
Dr. Sonali Jadhav
Principal

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Annexure for Subject 4.
SHRI MALOJIRAJE CHHATRAPATI
Honorary Secretary

Dr. SONALI JADHAV
Principal

Certificate Courses for the Academic Year 2022-23

Sr. No.	Course Name	Type	Proposed Month to conduct
1.	Product Research & Development	Value Added	June - July
2.	Food Photography & video shoot	Value Added	June - July
3.	Yoga & Wellness	Value Added	Aug - October
4.	Impress your way through interviews	Value Added	July & August
5.	Your English World	Value Added	June / July
6.	The art of video blogging	Value added	Aug / September
7.	Food Styling, presentation & Photography	Value added	September
8.	Certificate course in Housekeeping	Value Added	October-November
9.	Flower Arrangement	Value Added	December-January
10.	Cocktail making	Value Added	July - September
11.	Butler course	Value Added	December-January
12.	Bakery	Short Course	April-June 2023
13.	Advance Bakery	Short Course	April-June 2023
14.	Indian Masala	Short Course	April-June 2023
15.	Cookery	Short Course	April-June 2023
16.	Health Foods	Short Course	April-June 2023
17.	Chocolate making	Short Course	April-June 2023

Note: Each course duration is 30 hours.

Sonali J
Dr. Sonali Jadhav
Principal

Annexure for Subject 5:

Matching College Program Outcomes with NBA Program outcomes

NBA Annexure I PROGRAM OUTCOMES (12)	College PROGRAM OUTCOMES (7)	Remarks
1. Develop students with an in depth understanding of the operational aspects and knowledge of the underlying principles of the hotel industry.	I. Provide a common body of knowledge in hospitality management coupled with broad education and awareness of skills ad attitude which will prepare students for responsible leadership roles in the international hospitality industry.	
2. Making students familiar with the practical aspects of the hospitality industry.	II. Familiarization with practical aspects of the hospitality industry.	
3. Develop professional skills of strategic management issues involved in operating hotels and train students for operational, supervisory and management positions.	I. Provide a common body of knowledge in hospitality management coupled with broad education and awareness of skills ad attitude which will prepare students for responsible leadership roles in the international hospitality industry.	
4. Enhance the techniques of advanced technological uses in hotel industry.	VI. Develop an ability to interpret analyze, innovate, communicate and apply technical concepts.	
5. Business Knowledge - Students will be able to master the key frameworks, models, and skills that reflect the body of knowledge in their major, and will apply discipline-based habits of analytical thinking to problems and opportunities. Be skilled in the analysis of both qualitative information and quantitative data.	V. Equip students with the requisite entrepreneurial skills for self-employment.	
6. <i>Communication Skills</i> - Students will be able to synthesize and summarize	III. Synthesize and summarize information and to professionally communicate. Be	

<p>information and to professionally communicate their analyses, arguments, and recommendations to a variety of audiences. Be skilled in written, oral, and visual communication and will be able to effectively choose communication methods that are appropriate to the topic, objective, and setting.</p>	<p>skilled in written, verbal and oral communication and will be able to effectively choose communication methods that are appropriate and can be used on Global platform.</p>	
<p>7. <i>Quantitative Skills</i>- Students will be able to Understand, analyse and use quantitative data to make business decisions and report to stakeholders. Identify quantitative characteristics of a problem, to examine and interpret numerical data and to analyse numerical data to derive conclusions.</p>	<p>VI. Develop an ability to interpret analyze, innovate, communicate and apply technical concepts.</p>	
<p>8. <i>Critical Thinking Skills</i> - Evaluate, analyse and interpret information to solve problems and make business decisions. Interpret and evaluate unstructured situations; to define the problem: to apply theories to ambiguous situations and to draw conclusions and implement solutions.</p>	<p>VI. Develop an ability to interpret analyze, innovate, communicate and apply technical concepts.</p>	
<p>9. <i>Technology</i>- Demonstrate proficiency in the use of information technology. Students will use information systems to select, manipulate and process data in a meaningful way in order to make business decisions and use software tools to solve accounting, financial and quantitative problems.</p>	<p>II. Familiarization with practical aspects of the hospitality industry. VI. Develop an ability to interpret analyze, innovate, communicate and apply technical concepts.</p>	
<p>10. <i>Ethics</i>- Understand and evaluate ethical issues and situations to make business decisions. Recognize ethical problems in both domestic and international business contexts identify alternatives and make appropriate ethical choices.</p>	<p>VII. Understand and evaluate issues related to environmental sustainability and ethics to make business decisions</p>	

<p>11. <i>Multicultural and Diversity</i>- Students, particularly those who pursue the degree in international business concentration, will develop an awareness and understanding of the cultural issues that impact business operations in a global society.</p>	<p>We did not have program outcome, now to be added OE 404 Service Marketing- Geo cultural impact on marketing OE 404 Event management- Geo Cultural impact on event planning CC 501 Industrial Training OE 602 B Travel and Tourism EC 603 B MICE- Trade Fair and Exhibitions SEC 604 Entrepreneurship Development- Cultural issues that impact business operations in a global society OE 702 B Organizational Behaviour SEC 804 Small Business management – How to plan and organize business.</p>	<p>Need to add chapter multicultural & diversity in BHMCT programme(to be passed in BOS)</p>
<p>12. <i>Demonstrate Learning</i>- Enhancing skills in hospitality core areas at various position of specialization addressing customer satisfaction.</p>	<p>III. Familiarization with practical aspects of the hospitality industry.</p>	


Dr. Sonali Jadhav
Principal

SUBJECT NO.: 2

To review the fulfilment of resolutions passed in the meeting held on 1st February 2022

- The committee was informed about the change in the subject and was approved.
- The syllabus for the BHMCT and BSc HS Autonomous program was approved by the committee
- The PSO were approved and incorporated in the BHMCT and BSc HS Autonomous program.
- The internal and external parameters for theory, practical, industrial training and graded subjects were discussed and approved.
- The role of Board of Examination was discussed and approved by the committee and the same is followed.
- The value added courses could not be conducted due to a technical problem, the same is planned in the next academic year
- The paper setting was done by the panel and the exams were conducted in the month of March for Odd semester 2021-2022