

Mandatory Disclosures

The following information shall be given in the information Brochure besides being hosted on the Institution's official Website.

The onus of the authenticity of the information lies with the Institution ONLY and not on AICTE.

1. Name of the Institution

IPS Academy Institute of Hotel Management
Behind Hotel Red Mapple, Jhoomer Ghat,
Pigdember, A.B. road Rau Indore (MP) – 453331
Tel: 0731-4020306, Fax: 0731-4020306 Mobile : 9575854161
Email: director.sohm@ipsacademy.org
Website: iohm.ipacademy.org

2. Name and address of the Trust/ Society/ Company and the Trustees

Indore Education and Service Society
4 Sita Building, Y N Road, Indore (MP)- 452010
Telephone: 0731 2539131, Mobile: , E-Mail:

3. Name and Address of the Vice Chancellor/ Principal/Director

Prof. Jitender Kumar Gupta
204 Coral Reefs Pigdamber,
A.B. Road Rau Indore (MP)-453331
Mobile: 9575854161
Email: director.sohm@ipsacademy.org

4. Name of the affiliating University

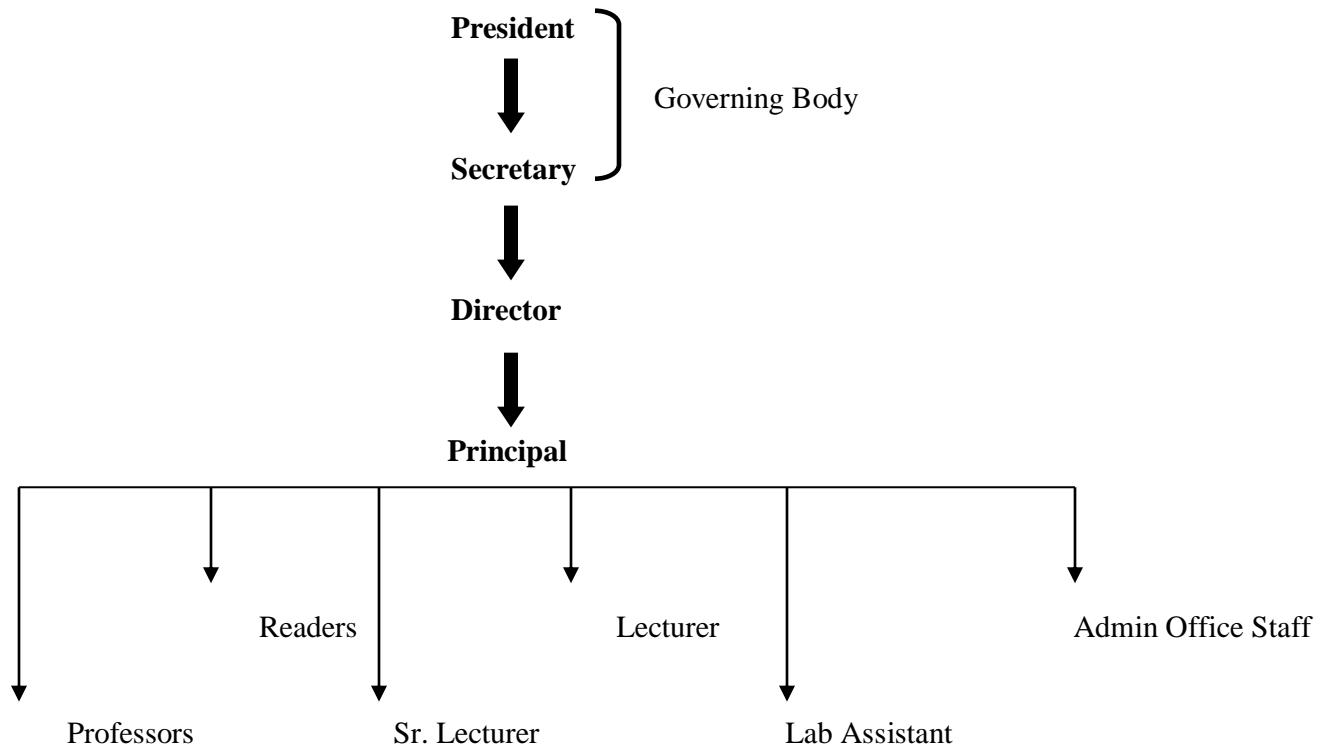
Devi Ahilya Vishwavidhyalaya, Indore formally known as DAVV university.

5. Governance

- **Members of the Board and their brief background** View
- **Members of Academic Advisory Body**
- **Frequently of the Board Meeting and Academic Advisory Body**
The meetings are held twice a year.

- **Organizational chart and processes**

- (a) **Organization Chart :**



- (b) **Processes**

The Director in association with the faculty and Principal--

- Prepare the Academic Plan for a Semester.
- Allocate subjects based on qualification, specialization, experience and previous results.
- Prepare Timetable with reference to the Curriculum.
- Prepare Lesson plans effectively, well ahead of commencement of a semester.
- Handle lecture classes as per the timetable.
- Conduct Internal Tests & Model Examination.
- Evaluate the answer books and notify the marks.
- Identify weak students and conduct special coaching classes.
- Counsel the students and conduct re-test for those failed/perform poorly.
- Inform the parents about the performance of their wards.
- Conduct seminars and presentations.

Nature and Extent of involvement of Faculty and students in academic affairs/improvements

- a. Two Faculty members represent in the BOG meeting and discuss all the problems related to academics.
- b. At the end of every even semester student's feedback is collected and concern faculty members are advised accordingly.

Mechanism/ Norms and Procedure for democratic/ good Governance

- This has been achieved by setting up the various committees comprising of personnel from Management, Faculty, staff & students. The activities of these committees: -
- Preparation of Academic calendar for the college well in advance.
- Framing of Rules and regulations of the college and inform all concerned.
- Regulations of the University are informed to all students, faculty and staff.
- The Academic Advisory Committee takes policy decisions related to all academic matters
- Collectively.
- Meetings of faculty are convened at regular intervals and the policy decisions related to academic matters and others informed.
- Pectoral system is adopted to take special care on each student.
- Every class has a class advisor in charge for attendance that will monitor the participation of students in regular classes and other programmes.
- Weak students are identified and suitable action to improve their performance is taken periodically.
- Misbehaved students are identified and counseled.
- After the announcement of semester results Preparatory classes are conducted for the failed students.

Student Feedback on Institutional Governance/ Faculty performance [View](#)

Grievance Redressal mechanism for Faculty, staff and students [View](#)

Establishment of Anti Ragging Committee [View](#)

Establishment of Online Grievance Redressal Mechanism [View](#)

Establishment of Internal Complaint Committee (ICC) [View](#)

Establishment of Committee for SC/ST [View](#)

Internal Quality Assurance Cell [View](#)

6. Programmes

Name of Programmes approved by AICTE

Bachelor of Hotel Management – BHM

Intake 120 Seats

Name of Programmes Accredited by NBA

Null

Status of Accreditation of the Courses

Null

Total number of Courses

One

No. of Courses for which applied for Accreditation

Null

Status of Accreditation – Preliminary/ Applied for SAR and results awaited/ Applied for SAR and visits completed/ Results of the visits awaited/ Rejected/ Approved for . . . Courses (specify the number of courses) No

For each Programme the following details are to be given(Preferably in Tabular form):

Course Name	Number of seats	Duration	Cut off marks/rank of admission during the last three years			Fee (as approved by the state government)	Placement Facilities
Bachelor of Hotel Management and Catering Technology	120	4 Yrs (3 Yr Class room teching plus 1Yr Industrial training)	46%	46%	46%	79100 per year plus other charges	Available

Placement detail (Last 3 year)

Placement Year	Placement Percentage	Minimum Salary / Year in Lac	Maximum Salary / Year in Lac	Average Salary / Year in Lac
2022	90%	2.4	4	3
2023	100%	2.8	4.8	2.5
2024	80%	3	4.8	3.9

- Name and duration of Programme(s) having Twinning and Collaboration with Foreign University(s) and being run in the same Campus along with status of their AICTE approval. If there is Foreign Collaboration, give the following details: **Not Applicable**

7. Faculty

- Course/Branch wise list Faculty members:

- Permanent Faculty : 24
- Adjunct Faculty : Nill
- Permanent Faculty: Student Ratio : **1:20**
- Number of Faculty employed and left during the last three years

Number of Faculty employed in last 3 years	Number of Faculty left in last 3 years
07	10

8. Profile of Vice Chancellor/ Director/ Principal/Faculty

[View](#)

For each Faculty give a page covering with Passport size photograph

9. Fee

Details of Fee, as approved by State Fee Committee, for the Institution

BHM	I	II	III	IV
Annual Tuition Fees	79100	79100	79100	60,000
PD and Other development activity	15,000	15,000	15,000	
Registration	7,000	7,000	7,000	7,000
Placement				1000
Insurance	1000	1000	1000	1000
Alumni Association				5000
Total	1,02100	1,02100	1,02100	74,000

Time schedule for payment of Fee for the entire Programme

Per year Two Installment: 1st Installment in the month of July
2nd Installment in the month of December

No. of Fee waivers granted with amount and name of students

S.No.	Name of Students	Fee Code	Amount
1	Mohd Adnan Khan	53979	10% Sports Quota
2	Kushal Chouhan	54899	Rs. 5000.00 P/Y
3	Devendra Yadav	54465	Rs. 7000.00 P/Y
4	Munira Amin	54280	Rs. 10,000.00 P/Y
5	Vidushi ramsnehi	53975	Rs. 5000.00 P/Y
6	AshirDev	51783	Rs. 10,000.00 P/Y Army
7	Avni Barve	50861	Rs. 15,000.00 P/Y
8	Vaidehi Mishra	50856	Rs. 15,000.00 P/Y
9	Khushi Bhatia	51998	Rs. 10,000.00 P/Y
10	Yamini Bhave	51032	Rs. 10,000.00 P/Y
11	Bhupendra Singh	51346	Rs. 15,000.00 P/Y

Number of scholarship offered by the Institution, duration and amount

No scholarship offered by at institute level, OBC, SC, ST and other category student can get scholarship as per State Govt. and Central Govt. scholarship scheme.

Criteria for Fee waivers/scholarship

- Family financial conditions
- Army armed forces personnel
- Academics toppers
- Students participating in university level Sports.
- State Government & other scholarships for reserve category

Estimated cost of Boarding and Lodging in Hostels

Approximately Rs 10,000 per month including all meals.

Any other fee please specify

Not applicable

10. Admission

Number of seats sanctioned with the year of approval

Year of Approval	Number of Seat sanctioned
1994	30
2002	60
2005	90
2011	120

Number of Students admitted under various categories each year in the last three years

BHM&CT Admission summary 2024-25														
Sanctioned Intake	GEN		OBC		SC		ST		PMSSS		Management Seat	Total		All Total
	Boys	Girls	Boys	Girls	Boys	Girls	Boys	Girls	Boys	Girls		Boys	Girls	
120	17	8	13	1	4	0	2	1	0	0	NA	36	10	46

BHM&CT Admission summary 2023-24														
Sanctioned Intake	GEN		OBC		SC		ST		PMSSS		Management Seat	Total		All Total
	Boys	Girls	Boys	Girls	Boys	Girls	Boys	Girls	Boys	Girls		Boys	Girls	
120	25	2	11	1	4	0	1	0	0	0	NA	41	3	44

BHM&CT Admission summary 2022-23														
Sanctioned Intake	GEN		OBC		SC		ST		PMSSS		Management Seat	Total		All Total
	Boys	Girls	Boys	Girls	Boys	Girls	Boys	Girls	Boys	Girls		Boys	Girls	
120	27	11	10	3	5	1	1	0	0	0	NA	43	15	58

Number of applications received during last two years for admission under Management Quota and number admitted

Not Applicable

11. Admission Procedure

Mention the admission test being followed, name and address of the Test Agency/State Admission Authorities and its URL (website)

N/A - Direct admission on the basis of 10+2 through DTE counseling Bhopal.

Number of seats allotted to different Test Qualified candidate separately (AIEEE/ CET (State conducted test/ University tests/ CMAT/ GPAT)/ Association conducted test etc.)

Not applicable

Calendar for admission against Management/vacant seats:

Admission schedule is announced by Directorate of Technical Education, Bhopal every year with complete guideline and procedure which includes:

- Last date of request for applications
- Last date of submission of applications
- Dates for announcing final results
- Release of admission list (main list and waiting list shall be announced on the same day)
- Date for acceptance by the candidate (time given shall in no case be less than 15days)
- Last date for closing of admission
- Starting of the Academic session
- The waiting list shall be activated only on the expiry of date of main list
- The policy of refund of the Fee, in case of withdrawal, shall be clearly notified

12. Criteria and Weightages for Admission

Admission in Bachelor of Hotel Management and Catering Technology-BHM&CT course is completely based on marks secured by student in 10+2 (HSC) examination or equivalent from any board listed in approval list of Directorate of Technical Education, Bhopal.

Minimum Level qualifying marks are 45% for General Category
40% for OBC /SC/St category students as per MP Government.

In 10+2 In any stream with English as one of the subject.

Mention the cut-off Levels of percentage and percentile score of the candidates in the admission test for the last three years

Not Applicable

Display marks scored in Test etc. and in aggregate for all candidates who were admitted

Not Applicable

13. List of Applicants

List of candidate whose applications have been received along with percentile/percentages core for each of the qualifying examination in separate categories for open seats. List of

candidate who have applied along with percentage and percentile score for Management quota seats (merit wise)

The procedure of admission is laid down by DTE Bhopal and is mentioned in the advertisement which is generally done on all India basis.

DTE, Bhopal is responsible for to conduct and lay down the procedure for such admission.

14. Results of Admission Under Management seats/Vacant seats

Composition of selection team for admission under Management Quota with the brief profile of members (This information be made available in the public domain after the admission process is over)

Organized as per the norms & guidance provided by the DTE, Bhopal & is displayed during the admission process.

Score of the individual candidate admitted arranged in order or merit

Arranged automatically on DTE online counseling portal and link for the same is provided on institute website.

List of candidate who have been offered admission

Available in allotted candidate list option on DTE online counseling portal and on the basis of that only students are admitted.

Waiting list of the candidate in order of merit to be operative from the last date of joining of the first list candidate

Arranged automatically on DTE online counseling portal and link for the same is provided on institute website.

List of the candidate who joined within the date, vacancy position in each category before operation of waiting list

Available on DTE online counseling portal and link for the same is provided on institute website.

15. Information of Infrastructure and Other Resources Available

Built up Area Detail						
Sr.	Room No.	Room Type (mention Class room/Laboratory/ Toilet, etc.)	Carpet area (in m²)	Completion of Flooring	Completion of Walls and Painting	Completion of Electrification and Lighting
Instructional area						
1	1,2,3,4,5	Class Room	72.49 each	Yes	Yes	Yes
2	6	Class Room	79.46	Yes	Yes	Yes
3	7,8	Class Room	66 each	Yes	Yes	Yes
4	9,10 (PG)	Class Room	79.46 each	Yes	Yes	Yes
5	T1,T2	Tutorial Room	55.76 each	Yes	Yes	Yes
6	T3(PG)	Tutorial Room	55.76	Yes	Yes	Yes

7	LAB 1	Computer Centre	150	Yes	Yes	Yes
8	LAB 2	Computer Centre	91.4	Yes	Yes	Yes
9	Library	Library	185.87	Yes	Yes	Yes
10	HALL-1	Seminar Hall	147.49	Yes	Yes	Yes
11	HALL-2	Seminar Hall	147.49	Yes	Yes	Yes
12	Kitchen & Dinning	Kitchen with Dinning	133	Yes	Yes	Yes
13	Laboratories + Kitchen	Other	352	Yes	Yes	Yes
14	Guest Room Area	Guest Room	290	Yes	Yes	Yes
15	Rest1, Rest2	Restaurant	315	Yes	Yes	Yes
Total Area			2712.36			
Administrative Area						
16	All	Dept. Office	36.24	Yes	Yes	Yes
17	Board Room	Board Room	30	Yes	Yes	Yes
18	Director	Director Office	66.5	Yes	Yes	Yes
19	Exam	Exam Control Room	30	Yes	Yes	Yes
20	F1,F2,F3,F4,F5, F6,F7	Faculty Cabin (Total 30)	156	Yes	Yes	Yes
21	Main	Security	36.72	Yes	Yes	Yes
22	Admin & Other	Office All Inclusive	309.02	Yes	Yes	Yes
23	Placement	Placement Cell	49	Yes	Yes	Yes
24	Reception	Reception Area	66.5	Yes	Yes	Yes
25	Store	Central Store	79.5	Yes	Yes	Yes
Total Area			859.48			
Amenities Area						
26	Activity	Students Activity	250	Yes	Yes	Yes
27	TG1, TG2, TG3, TG4	Toilet Boys & Girls	65.34	Yes	Yes	Yes
28	BCR	Boys Common Room	110	Yes	Yes	Yes
29	Canteen	Cafeteria	217	Yes	Yes	Yes
30	Clinic	First aid cum sick room	35.66	Yes	Yes	Yes
31	GCR	Girls Common Room	110	Yes	Yes	Yes
32	Auditorium	Auditorium	290	Yes	Yes	Yes
33	Hostel	Girls Hostel	1000	Yes	Yes	Yes
34	R1,R2	Guest House	86.99	Yes	Yes	Yes
35	R3	Reprography & Stationary	15	Yes	Yes	Yes
36	Sports	Sports Club	185.8	Yes	Yes	Yes
37	Director/ Principal Quarter	T-18	277.78	Yes	Yes	Yes
Total Area			2643.57			
2712.36+859.48+2643.57 = 6215.41 x 25% = 1553.85 (6215.41+1553.85 = 7769.26 Sqm Total Built-up Area)						

Central Examination Facility, Number of rooms and capacity of each

Available with sufficient number of rooms, however examination are conducted by DAVV and the center is fixed by DAVV.

Online examination facility (Number of Nodes, Internet bandwidth, etc.)

Yes available with 30 computers.

Barrier Free Built Environment for disabled and elderly persons

Available

Fire and Safety Certificate

[View](#)

Hostel Facilities

400 bed hostel available at IPS Academy, 100 beds reserved for Hotel management students (Boys and Girls)

Library

Category	Total No. of titles acquired up to the year before last
Text Books	497
Reference Books	276
Encyclopedia	9
Others	123

Number of Library books 33,524

Titles 905

Journals available (Programme-wise) 5

List of online National/ International Journals subscribed 10

E- Library facilities Available

National Digital Library (NDL) subscription details

Laboratory and Workshop**List of Major Equipment/Facilities in each Laboratory/Workshop**

This carries all the heavy duty equipments required for various laboratories as per AICTE norms.

Basic Training Kitchen (in two sections)

1-Students Work Tables ---15 Nos each—With Three Degchis, One Rice Strainer, One Fry Pan, One Stock Pot, One Karai, Three Bowls, Three Lids, One Slicer, One Round Spoon, One Flat Spoon, One Perforated Spoon Etc—
Available On Each Table

2—Four Burner Gas Range With Each Station—15 Nos each section, Alternate Table With Oven

3—Refrigerator Two door commercial

4—S/S Display Table

5—Food Processor With All The Attachments

6—Italian Noodles Making Machine

7—Sink With Drain Board With Each Table, With Water Connection

8—Faculty Table, Chair & Black Board

9--Steel Alma rah, To Store Condiments & Spices

10- Salamander

Quantity Training Kitchen (two sections)

1—Ten Big Degchis Of Different Sizes, With Required Big Round Spoons, Flat Spoons, Sieves, Soup Strainers, Etc
2- One Three Burner High-Power Gas Range—each section

3-Four Burner Gas Range—each section
4-Four Work Tables With Sink—each section
5—Potato-Peeling Machine
6—Wet Masala Grinder
7-Tandoor With All Required Pokers
8-Three Stainless-Steel Work Tables For Food-Display
9-Food Service Counter
10- Food Processor, Mixer & Grinder+ All The Necessary Gadgets Required

Advance Training Kitchen

1-Two Gas Ranges With Ovens
2—One Commercial Range With Oven
2—Meat Slicer—Hobart Commercial
4-Pizza Oven
5-Deep Fat Fryer
6—Italian Noodles Making Machine
7-Baine-Marie For Food Service
8—Three Sink Dish Wash System
9—Italian Slicer
10-Six Work Tables For Students With Sinks & Water Connection
11-Two Display S/S Tables
12-- Microwave Oven
13—Refrigerator
14—Two---Two Door Commercial Refrigerators
15—Various Pots, Pans,& Other Gadgets Required For The Kitchen

Students Dining Hall

1-Tables & Chairs For To Seat 175 Students
2—Water Cooler Attached With Aqua-Guard
3-Hand-Wash-Sink

Students Training Restaurant

1-Tables & Chair For To Serve Food To 100 Students
2-Bar Counter With Display Of Mock- Wines & Spirits, & Sitting For Four On The Counter
3-All The Required Gadgets For Training Bar, Different Wine & Spirit Glasses, Wine Cooler, Service Trays, Cocktail Mixer, Peg Measure, Etc
4-Plates Cutlery, Crockery, Glassware & Other Service Gadgets To Conduct Training Class For 20 Students batch & To Feed 100 Students

House Keeping Lab

1-Tutorial Classroom For 30 Students
2-Flower Decoration Table With Two Sinks
3-Dry-Cleaning Machine
4 - Wet-Washing Machine commercial
5-Vacuum Cleaner
6-House-Keeping-Floor-Trolley
7-Various Brushes, Mops, Squeezes, Detergents For Clothes Washing, & Cleaning

Bakery Two sections

1-Bakery Two-Deck Oven
2-Planetary Mixers
3-Cream Mixer
4-Confectionary Stone Table
5- Students Work Tables ---15 Nos—With All The Required Gadgets
6-Four-Burner Gas-Range
7-Various Sizes Of Cake Tins, Cake Moulds, Baking Trays & Other Required Articles
8- Sink With Drain Board With Each Table, With Water Connection
9-Faculty Table, Chair & Black Board
10-Steel Alma rah, To Store Condiments & Spices
11-Two S/S Table-top Trolleys

Computer Lab

55 Computer Terminals, With Computers In Two Different Labs, Computers With Faculty, & In Front Office Lab, Housekeeping & Other Required Places

2-Training Package Available—IDS & FIDELIO

3—Two Labs With All Required Furniture

Front Office Lab

1-Bell-Captain Desk

2—Reception Counter As Per Required Design

3-Filing Cabinet

4-Computer With Front Office-Package

5-Cashier-Counter

6-Computer With Billing Package & Printer

7-Notice Board With Currency Rates & Other Required Information

Various Pots, Pans & Other Gadgets Required For The Kitchen

List of Experimental Setup in each Laboratory/Workshop

As given above

Computing Facilities

Internet Bandwidth 1GBPS

Number and configuration of System 70 next generation computer with 8 GB RAM, 500 GB SATA, 4 Laser printer, with windows 7 and above with all required software as per syllabus and project work application.

Total number of system connected by LAN 90

Total number of system connected by WAN 90

Major software packages available IDS Hotel software, MS office, photo editor etc.

Special purpose facilities available (Conduct of online Meetings/Webinars/Workshops, etc.)

Available

Facilities for conduct of classes/courses in online mode (Theory & Practical)

We have license version of Zoom application to conduct 8 classes simultaneously with all audio visual facility to run online classes.

Innovation Cell

[View](#)

Social Media Cell

[View](#)

Compliance of the National Academic Depository (NAD), applicable to PGCM/ PGDM Institutions and University Departments Not Applicable

• List of facilities available

• Games and Sports Facilities

Football court, Handball court, Basketball court, Table Tennis, Volleyball Court, Cricket facility, Swimming Pool, Badminton Shooting Range etc.

• Extra-Curricular Activities

Various food festivals and vegetables and meat carving are organized, which is appreciated by various dignities of education and commercial personalities. This facilitates us to have our students selected for ITC Welcomgroup of Hotels and Hyatt Hotels.

• Soft Skill Development Facilities

Communication skill, Relationship building, Business Etiquette, Customer Service, Conflict Management skill and other soft skill development exercise are conducted.

• Teaching Learning Process

Curricula and syllabus for each of the Programmes as approved by the University

BHM Semester I						
Subject Code	Subject	Marking Scheme			Teaching Scheme	
		Internal	Theory	Practical	Total	Th. Hrs.
BHM 11	Food Production	15	105	30	150	3
BHM 21	Food & Beverage Service	15	105	30	150	3
BHM 31	Hotel Housekeeping	15	105	30	150	3
BHM 41	Front Office Operation	15	105	30	150	3
BHM 51	French	05	45	-	50	2
BHM 61	Accounts	05	45	-	50	2
BHM 71	Nutrition	05	45	-	50	2
BHM 81	Food Science	05	45	-	50	2
BHM 91	Computer Applications	10	70	20	100	2
		TOTAL			900	22
					18	

BHM Semester II						
Subject Code	Subject	Marking Scheme			Teaching Scheme	
		Internal	Theory	Practical	Total	Th. Hrs.
BHM 12	Food Production & Patisserie	15	105	30	150	3
BHM 22	Food & Beverage Service	15	105	30	150	3
BHM 32	Hotel Housekeeping	15	105	30	150	3
BHM 42	Front Office Operation	15	105	30	150	3
BHM 52	French	05	45	-	50	2
BHM 62	Accounts	05	45	-	50	2
BHM 72	Introduction to Management Concept	05	45	-	50	3
BHM 82	Computer Applications	10	70	20	100	2
		TOTAL			850	21
					18	

BHM Semester III						
Subject Code	Subject	Marking Scheme			Teaching Scheme	
		Internal	Theory	Practical	Total	Th. Hrs.
BHM 13	Food Production & Patisserie	15	105	30	150	3
BHM 23	Food & Beverage Service	15	105	30	150	3
BHM 33	Hotel Housekeeping	15	105	30	150	3
BHM 43	Front Office Operation & Management	15	105	30	150	3
BHM 53	French	05	45	-	50	2
BHM 63	Computer Application	10	70	20	100	2
BHM 73	Principle of Maintenance	05	45	-	50	2
BHM 83	Hotel Law	05	45	-	50	2

		TOTAL	850	20	18
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BHM Semester IV							
Subject Code	Subject	Marking Scheme				Teaching Scheme	
		Internal	Theory	Practical	Total	Th. Mrs.	Pr. Hrs.
BHM 14	Patisserie & Food Production Management	15	105	30	150	3	8
BHM 24	Food & Beverage Service	15	105	30	150	3	4
BHM 34	Hotel Housekeeping & Management	15	105	30	150	3	2
BHM 44	Front Office Operation & Management	15	105	30	150	3	2
BHM 54	French	05	45	-	50	2	-
BHM 64	Computer Applications	10	70	20	100	2	2
BHM 74	Utility Management	05	45	-	50	2	-
BHM 84	Tourism	05	45	-	50	2	-
		TOTAL			850	20	18

BHM Semester V							
Subject Code	Subject	Marking Scheme				Teaching Scheme	
		Internal	Theory	Practical	Total	Th. Mrs.	Pr. Hrs.
BHM 15	Food & Beverage Management	15	105	30	150	4	8
BHM 25	Accommodation Management	15	105	30	150	4	4
BHM 35	Computer Applications	10	70	20	100	2	2
BHM 45	Entrepreneurship	05	45	-	50	3	-
BHM 55	Managerial Communication	05	45	-	50	2	-
BHM 65	Decision Making Skills	05	45	-	50	3	-
BHM 75	Hospitality and Marketing Management	05	45	-	50	3	-
		TOTAL			600	21	14

BHM Semester VI							
Subject Code	Subject	Marking Scheme				Teaching Scheme	
		Internal	Theory	Practical	Total	Th. Mrs.	Pr. Hrs.
BHM 16	Food & Beverage Management	15	105	30	150	4	8
BHM 26	Accommodation Management	15	105	30	150	4	4
BHM 36	Total Quality Management	05	45	-	50	3	-
BHM 46	Human Resource Management	05	45	-	50	3	-
BHM 56	Hotel Information System	10	70	20	100	2	3
BHM 66	Finance Management	05	45	-	50	3	-
		TOTAL			550	22	17

BHM Semester VII							
Subject Code	Subject	Marketing Scheme				Teaching Scheme	
		Internal	Th. Mrs.	Pr. Hrs.	Total	Th. Mrs.	Pr. Hrs.
BHM 17	Business Statistics	10	90	--	100	20	
BHM 27	Research Method	10	90	--	100	20	
BHM 37	Project Work						
	a) Evaluation	100	--	--	100		
	b) Viva-Voca	--	--		100	100	
					Total	400	40

- Publications (if any) out of research in last three years out of master's projects Not Applicable
- Industry Linkage
- MoUs with Industries (minimum3(10)) [View](#)

18. LoA and subsequent EoA till the current Academic Year [View](#)

19. Accounted audited statement for the last three years

Accounted audited statement 2019
Accounted audited statement 2020
Accounted audited statement 2021

[View](#)
[View](#)
[View](#)

20. Best Practices adopted, if any

Note: Suppression and/or misrepresentation of information shall invite appropriate penal action. The Website shall be dynamically updated with regard to Mandatory Disclosures

Important Instructions:

- Avoid putting personal information in public domain.
- The mandatory disclosure should be available freely to view/download to the public without any restrictions.
- LoA/EoA letters (since inception) should form part of the mandatory disclosure and complete mandatory disclosure document should be converted into a single PDF file and the URL (web-link) to be entered in the AICTE portal (under attachments tab).