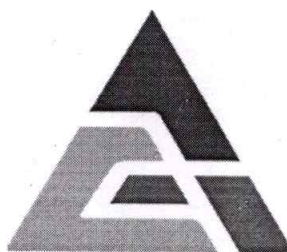


**AMRITSAR GROUP OF COLLEGES**

Autonomous status conferred by UGC under UGC act-1956, (2f), NAAC-A Grade,  
(Formely Known as Amritsar College of Engineering & Technology Amritsar Pharmacy College)

**13th Meeting of the  
Board of Studies**

**(15-05-2026)**



**Department of Hotel Management & Catering  
Technology  
Amritsar Group of Colleges, Amritsar**





# AMRITSAR GROUP OF COLLEGES

Autonomous Status Conferred by UGC | Grade "A" by NAAC | NBA Accredited Courses  
(2009-2012 & 2016-2018)

Formerly known as

Amritsar College of Engineering & Technology | Amritsar Pharmacy College

Ref. No. AGC/HMCT/2026/038 Agenda and Invitation

Date: 05/05/2026

To,

Dr. Narinder Sharma, Head, Department of Hotel Management, AGC Amritsar.	Chairman
Mr. Sohan Lal, Head, Department of Hotel Management, IHM Gurdaspur	External Member
Dr. Amrik Singh, Professor and Head, School of Hotel Management & Tourism, LPU, Jalandhar	External Member
Dr. Harpreet Singh, Assistant Professor, Guru Nanak Dev University, Amritsar.	External Member
Mr. Harmet Singh, Alumnus, Four Point Sheraton and Marriott Executive Apartments.	External Member
All Faculty members, Department of Hotel Management & Catering Technology, AGC, Amritsar.	Members

## Sub: Agenda of Board of Studies, Department of Hotel Management and Catering Technology

Sir/ Madam,

A meeting of Board of Studies is scheduled on **15<sup>th</sup> May, 2026** at Department of Hotel Management and Catering Technology of AGC, Amritsar

### The Agenda of the meeting is as follows:

1. To approve the minutes of Previous meeting of Board of Studies.
2. To discuss and finalize the detailed Study Scheme, Syllabi and Course Outcomes for 5<sup>th</sup> and 6<sup>th</sup> semester of BHMCT applicable for 2024 admitted batch and onwards.
3. To offer upto 40% of total courses in a semester in online mode through SWAYAM platform for 3<sup>rd</sup> semester students of BHMCT applicable to 2025 admitted batch and onwards.
4. To offer upto 40% of total courses in a semester in online mode through SWAYAM platform for 7<sup>th</sup> semester students of BHMCT applicable to 2023 admitted batch and onwards.
- 5.(a) To apprise the BoS members about the results of November 2025 End Semester Examinations.  
(b) To apprise the BoS members regarding top performers during November 2025 End Semester Examinations.
6. Any other agenda with the permission of the chair.

With warm regards,

Dr. Narinder Sharma  
Dean Research & Development, Head HMCT  
Chairman, Board of Studies  
Department of Hotel Management and Catering Technology

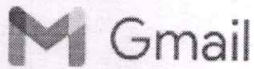
Approved by  
All India Council for Technical Education, New Delhi  
Pharmacy Council of India, New Delhi

Affiliated to  
I. K. Gujral Punjab Technical University, Kapurthala  
The Punjab State Board of Technical Education & Industrial Training, Chandigarh

[www.agcamritsar.in](http://www.agcamritsar.in) [contact@agcedu.in](mailto:contact@agcedu.in), [principal@agcedu.in](mailto:principal@agcedu.in)

0183-5069532, 534

12 KM Stone, Amritsar-Jalandhar G.T. Road, Amritsar - 143001 (Punjab) INDIA



Yadwinder Kaur &lt;yadwinderkaur489@gmail.com&gt;

**Invitation to Board of Studies (BOS) Meeting-15th May 2026**

4 messages

Yadwinder Kaur &lt;yadwinderkaur489@gmail.com&gt;

5 May 2026 at 21:35

To: harpreet.dth@gndu.ac.in, amrik.singh@lpu.co.in, sohan lal &lt;sohanlalkangra@gmail.com&gt;, harmeet.singh331@yahoo.in

Cc: Purshotam Kainth Sir &lt;hod.hmct@acetedu.in&gt;

Respected BOS Members ,

Please disregard the previous email that was sent earlier. Kindly consider this email as the updated and correct communication moving forward.

Respected Sir,

Greetings from the Department of Hotel Management, Amritsar Group of Colleges.

We are pleased to invite you to attend the Board of Studies (BOS) Meeting for the January–May 2026 session, scheduled as per the following details:

**Date:** 15th May 2026**Time:** 10:00 AM onwards**Venue:** Swagtam Restaurant, Amritsar Group of Colleges**Mode:** Offline

Your valuable presence and guidance will greatly contribute to the effective conduct of the meeting and the enrichment of our academic framework.

The agenda for the meeting is attached herewith for your kind reference. Kindly review the same and confirm your availability at your earliest convenience.

We look forward to your esteemed presence.

Thank you for your continued support and cooperation.


Warm regards,

Yadwinder Kaur,

9115517037

Department of Hotel Management

Amritsar Group of Colleges

 **Agenda and Invitation BOS Meeting.pdf**  
1666K

Mail Delivery Subsystem &lt;mailer-daemon@googlemail.com&gt;

5 May 2026 at 21:36

To: yadwinderkaur489@gmail.com

**Address not found**



Your message wasn't delivered to **harmeet.singh331@yahoo.in** because the address couldn't be found or is unable to receive email.

The response from the remote server was:

552 1 Requested mail action aborted, mailbox not found

Final-Recipient: rfc822; harmeet.singh331@yahoo.in  
Action: failed  
Status: 5.1.1  
Remote-MTA: dns; mx-apac.mail.gm0.yahoodns.net. (106.10.248.73, the server for the domain yahoo.in.)  
Diagnostic-Code: smtp; 552 1 Requested mail action aborted, mailbox not found  
Last-Attempt-Date: Tue, 05 May 2026 09:06:05 -0700 (PDT)

noname  
5K

**Amrik Singh** <amrik.singh@lpu.co.in> 5 May 2026 at 22:10  
To: Yadwinder Kaur <yadwinderkaur489@gmail.com>  
Cc: harpreet.dth@gndu.ac.in, sohan lal <sohanlalkangra@gmail.com>, harmeet.singh331@yahoo.in, Purshotam Kainth Sir <hod.hmct@acetedu.in>

Dear Madam

Greetings of the day

Acknowledged

[Quoted text hidden]

**Yadwinder Kaur** <yadwinderkaur489@gmail.com> 13 May 2026 at 11:44  
To: jagdeepdeo88@gmail.com

[Quoted text hidden]

### Proceedings of Board of Studies

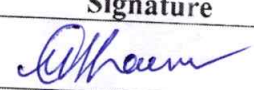
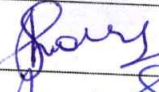
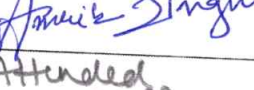
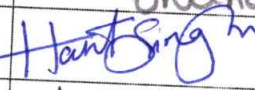
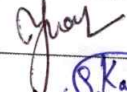
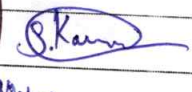

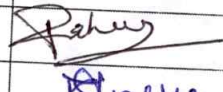
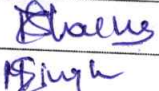
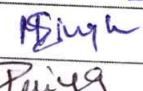
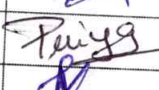
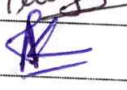

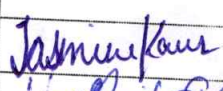
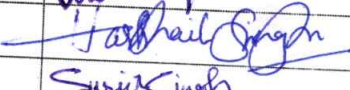
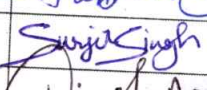
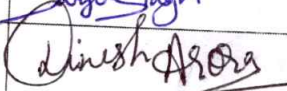
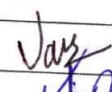
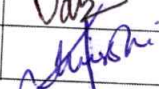
The 13<sup>th</sup> Board of Studies meeting of the Department of Hotel Management and Catering Technology (HMCT) for the various programmes offered by the department was held on 15.05.2026 at 11:00 AM in the Department of HMCT, Amritsar Group of Colleges (in physical mode). The various agenda items were discussed, and the decisions were taken unanimously as under:

S. No.	Agenda	Decisions/Approvals
1.	To approve the minutes of 12 <sup>th</sup> meeting (previous) of Board of Studies.	Approved
2.	To discuss and finalize the detailed Study Scheme, Syllabi and Course Outcomes for 5 <sup>th</sup> and 6 <sup>th</sup> semester of BHMCT applicable for 2024 admitted batch and onwards.	The detailed Study Scheme, Syllabi, and Course Outcomes for the 5 <sup>th</sup> and 6 <sup>th</sup> semesters of BHMCT applicable for the 2024 admitted batch onwards were discussed in detail. After deliberations, the members unanimously approved the proposed Study Scheme, Syllabi, and Course Outcomes (as per Annexure-1). The members were also apprised of the adoption and implementation of the syllabus prescribed by I.K. Gujral Punjab Technical University for the courses MHMCT, BTTM, and MTTM.
3.	To offer upto 40% of total courses in a semester in online mode through SWAYAM platform for 3rd semester students of BHMCT applicable to 2025 admitted batch and onwards.	The BoS members authorized the Chairman (BOS) to select relevant NPTEL courses from the SWAYAM portal for July-November 2026 Session as per availability.
4.	To offer upto 40% of total courses in a semester in online mode through SWAYAM platform for 7th semester students of BHMCT applicable to 2023 admitted batch and onwards.	The BoS members authorized the Chairman (BOS) to select relevant NPTEL courses from the SWAYAM portal for July-November 2026 Session as per availability.
5.	(a). To apprise the BoS members about the results of November 2025 End Semester Examinations	Apprised (Annexure- 2 attached)
	(b). To apprise the BoS members regarding top performers during November 2025 End Semester Examinations	Apprised (Annexure- 3 attached)
6.	Any other agenda with the permission of the chair	

*Yadav*  
Member Secretary  
Board of Studies


*Aminder Singh*  
*Shane*

*Atkam*  
Chairman  
Board of Studies

Sr. No	Name	Designation	Signature
1	Dr. Narinder Sharma	Head, Department of Hotel Management, AGC	
2	Mr. Sohan Lal	Head, Department of Hotel Management, IHM Gurdaspur.	
3	Dr. Amrik Singh	Professor and Head, School of Hotel Management & Tourism, LPU Jalandhar.	
4	Dr. Harpreet Singh	Assistant Professor, Guru Nanak Dev University, Amritsar.	Attended Online
5	Mr. Harmeet Singh	Alumnus, Four Point Sheraton and Marriott Executive Apartments.	
6	Ms. Yadwinder Kaur	Assistant Professor	
7	Mr. Shibkaran Singh	Assistant Professor	
8	Mr. Vishwjeet	Assistant Professor	
9	Mr. Tapinder Singh	Assistant Professor	
10	Mr. Pankaj Sharma	Assistant Professor	
11	Ms. Ravideep Kaur	Assistant Professor	
12	Mr. Rahul Kumar	Assistant Professor	
13	Ms. Divya Sharma	Assistant Professor	
14	Mr. Manbir Singh	Assistant Professor	
15	Ms. Priya	Assistant Professor	
16	Ms. Amanpreet Kaur	Assistant Professor	
17	Mr. Amandeep Singh	Assistant Professor	
18	Ms. Jasmine Kaur	Assistant Professor	
19	Mr. Harsahiljeet Singh	Assistant Professor	
20	Mr. Surjit Singh	Assistant Professor	
21	Mr. Dinesh Kumar Arora	Assistant Professor	
22	Mr. Varun Vehgal	Assistant Professor	
23	Ms. Khushi Saund	Assistant Professor	

  
Academic Coordinator

  
HOD, HMCT

 <b>AMRITSAR</b> GROUP OF COLLEGES <small>NAAC Grade "A" 3<sup>rd</sup> Cycle under Autonomous Category   Autonomous College (Since 2014) Conferred by UGC</small>	<b>SYLLABUS of 5<sup>TH</sup> SEMESTER</b>	<b>Department of Hotel Management &amp; Catering Technology</b>
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Course Code	Course Type	Course Title	L	T	P	Internal Marks	External Marks	Total Marks	Credits
AGBHM 501-24	Major	Industrial Training / Industrial Exposure – I	0	0	40	300	200	500	20

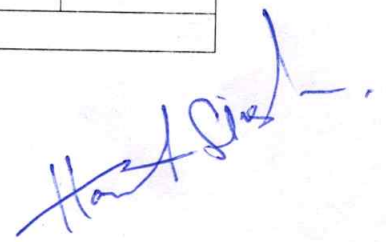
After undergoing the industrial training, students will be able to:

CO	Course Outcomes (COs)
CO1	Implement workplace discipline, safety standards, and professional ethics in hospitality operations.
CO2	Execute culinary skills, hygiene practices, and kitchen procedures in food production operations.
CO3	Examine food & beverage service operations for effective guest handling and service quality.
CO4	Differentiate front office and housekeeping functions for efficient room division management.
CO5	Assess the role and coordination of allied hotel departments in hospitality organizations.
CO6	Critique industrial training experiences through reports, presentations, and log book preparation.

Training Activity	Syllabus Content	Duration
Industry Orientation & Professional Practices	Orientation to hospitality industry, organizational structure, industrial discipline, professional ethics, workplace communication, personality development, and safety & hygiene standards.	1 Week
Food Production Operations Training	Practical exposure in kitchen organization, food preparation methods, production techniques, bakery and confectionery basics, storage procedures, sanitation practices, and kitchen coordination.	5 Week
Food & Beverage Service Operations Training	Training in restaurant and banquet service, menu knowledge, table setup, service standards, guest handling, billing procedures, and operational coordination.	5 Week
Room Division Operations Training	Practical exposure in front office operations, reservations, reception procedures, guest relations, housekeeping operations, room maintenance, and complaint handling.	10 Week
Allied Department Exposure	Exposure to stores, purchase, maintenance, human resource practices, sales & marketing activities, inventory control, and inter-departmental coordination.	1 Week
Log Book & Training Report Preparation	Preparation and maintenance of daily work records, observation reports, training log book, industrial training presentation, and comprehensive training report submission.	Timely Completion

**Students will undergo 22 weeks Industrial Training\* in 5<sup>th</sup> semester.**



Course Code	Course Type	Course Title	Load Allocations			Marks Distribution		Total Marks	Credits
			L*	T*	P	Internal	External		
AGBHM601-24	Major 13	Introduction To International Cuisine	3	0	0	40	60	100	3
AGBHM602-24	Major 13 Practical	Introduction To International Cuisine (Practical)	0	0	4	60	40	100	2
AGBHM603-24	Major 14	Food & Beverage Service Management –I	3	0	0	40	60	100	3
AGBHM604-24	Major 14 Practical	Food & Beverage Service Management –I (Practical)	0	0	4	60	40	100	2
AGBHM605-24	Major 15	Room Division Management – I	3	0	0	40	60	100	3
AGBHM606-24	Major 15 Practical	Room Division Management – I (Practical)	0	0	4	60	40	100	2
AGBHM607x	Minor/Elective 8	Elective Course II	2	0	0	40	60	100	2
	<b>TOTAL</b>		<b>11</b>	<b>0</b>	<b>12</b>	<b>340</b>	<b>360</b>	<b>700</b>	<b>17</b>

**List of Minor/Elective Course II**

Course Code	Course Type	Course Title	Load Allocations			Marks Distribution		Total Marks	Credits
			L*	T*	P	Internal	External		
AGBHM607A-24	Minor/Elective 8	Human Resource Management	2	0	0	40	60	100	2
AGBHM607B-24	Minor/Elective 8	Hotel Law & Corporate Governance	2	0	0	40	60	100	2

Students can opt any one subject from the list of Minor/Elective course.

*[Handwritten signatures]*

Subject Name	International Cuisine- An Exploration (THEORY)				
Subject Code	AGBHM601-24				
Internal Marks	40				
External Marks	60		L	T	P
Total Marks	100		3	0	0
			Credits		3

**Course Outcomes: After Studying this course, the students will: -**

CO1	Apply the knowledge of international cuisines in identifying regional culinary characteristics and food practices.
CO2	Demonstrate East Asian cooking techniques, methods, and use of traditional equipment in food preparation.
CO3	Analyze kitchen production management systems and AI-supported operational practices.
CO4	Examine product development processes, food trials, and sensory evaluation techniques.
CO5	Assess modern food presentation, plating styles, and garnishing techniques for aesthetic appeal.
CO6	Evaluate molecular gastronomy concepts and intelligent kitchen technologies used in modern kitchens.

Part	Content	CO
I	<p><b>International Cuisine Covered:</b></p> <ul style="list-style-type: none"> <li>• Europe</li> <li>• Middle East</li> <li>• Mexican</li> <li>• Great Britain</li> </ul> <p><b>Geographic Location:</b> Explains how climate, soil, water, and natural resources influence the ingredients and cooking styles of a region.</p> <p><b>Historical Background:</b> Describes how history, migration, trade, religion, and colonization shape the food habits and culinary traditions of a cuisine.</p> <p><b>Staple Foods with Regional Influences:</b> Refers to the main foods regularly consumed in a region based on local agriculture, climate, and cultural practices.</p> <p><b>Specialties and Signature Dishes:</b> Highlights the famous traditional dishes that represent the identity and unique flavors of a particular cuisine or region.</p> <p><b>Standard Recipes:</b> Written guidelines containing ingredients, quantities, and preparation methods to ensure consistency in food quality and taste.</p> <p><b>Equipment Used in Different Cuisines:</b> Covers the traditional and modern tools and appliances used for preparing and cooking regional and international dishes.</p>	CO1
II	<p><b>East Asian, Chinese, Korean, Japanese Cuisine</b></p> <ul style="list-style-type: none"> <li>• Introduction to East Asian, Chinese, Korean, Japanese food</li> <li>• Historical background</li> <li>• Regional cooking styles (Cantonese, Szechuan, Hunan, etc.)</li> <li>• Methods of cooking (stir-frying, steaming, deep-frying, etc.)</li> <li>• Equipment and utensils (wok, cleaver, bamboo steamer, etc.)</li> </ul>	CO2
III	<p><b>Production Management</b></p> <p><b>A. Kitchen Organization</b> Kitchen structure and coordination with AI-based management support.</p> <p><b>B. Allocation of Work – Job Description &amp; Duty Rosters</b> Staff duty allocation and scheduling using smart rostering tools.</p> <p><b>C. Production Planning</b> Planning food production with AI-assisted resource management.</p> <p><b>D. Production Scheduling</b> Scheduling kitchen operations using smart technologies.</p> <p><b>E. Production Quality &amp; Quantity Control</b> Maintaining food quality and portion control with AI monitoring.</p> <p><b>F. Forecasting &amp; Budgeting</b> Demand and cost estimation using AI-based forecasting.</p> <p><b>G. Yield Management</b> Optimizing food yield and reducing waste with AI support.</p>	CO3

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IV	<p><b>Product &amp; Research Development Topics</b></p> <ul style="list-style-type: none"> <li>• Testing of New Equipment: Checking efficiency and performance of kitchen equipment.</li> <li>• Sensory and Organoleptic Evaluation</li> <li>• Development of New Recipes: Creating and standardizing innovative dishes.</li> <li>• Food Trials: Testing recipes for quality and consistency.</li> <li>• Food Adulteration Techniques.</li> </ul>	CO4
V	<p><b>Food Presentation Principles</b></p> <ul style="list-style-type: none"> <li>• Basic Presentation Techniques: Neat and balanced arrangement of food.</li> <li>• Modern Perspectives in Plating: Creative and visually appealing food presentation.</li> <li>• Use of Technology in Presentation: Use of modern tools and AI in plating.</li> <li>• Contemporary Plating Styles: Artistic and modern plate arrangement styles.</li> <li>• Role and Use of Garnish: Enhancing appearance and flavor with garnishes.</li> <li>• Unconventional Garnishes: Use of innovative edible decorative elements.</li> <li>• Plate Presentation Techniques: Proper placement of food for attractive presentation.</li> </ul>	CO5
VI	<p><b>Modern Kitchen Technology &amp; Molecular Gastronomy</b></p> <ul style="list-style-type: none"> <li>• Molecular Gastronomy: Introduction, History, food chemistry</li> <li>• Cooking Methods: Heating, conduction, convection, radiation, freezing</li> <li>• Equipment and chemicals used</li> <li>• Intelligent Kitchen Systems: IoT, automation, AI, smart inventory</li> <li>• Energy efficiency and safety</li> <li>• Role of technology in modern kitchens</li> </ul>	CO6
References / Text Books	<p>Le Rol A. Polsom. The Professional Chef Bo Friberg (2002) The Professional Pastry Chef, Fourth Edition Wiley &amp; Sons INC Cessarani &amp; Kinton (2007). Theory of Catering. Hodder Education Publisher K Arora (2008), Theory of Cookery. Frank Brothers Fuller J. Barrie &amp; Jenkins. Accompaniments &amp; Garnishes from waiter S. C Dubey. Bakery &amp; Confectionery. Society of Indian Bakers Philip E. Thangam (2010) Modern Cookery (Vol-I) Orient BlackSwan Kinton R Cessarani V., Foskett D. (2000) Practical Cookery (9th edition) Hodder Education</p>	

*Alman* *Har* *Har* *Har* *Har*

Subject Name	International cuisine- An Exploration (Practical)				
Subject Code	AGBHM602-24				
Internal Marks	60		L	T	P
External Marks	40		0	0	4
Total Marks	100		Credits		2

**Course Outcomes: After Studying this course, the students will: -**

CO1	Apply modern culinary techniques and innovations in practical cooking.
CO2	Demonstrate proficiency in Indian gravies and curries.
CO3	Apply basic international cookery techniques and plating skills.
CO4	Bake and decorate cakes and pastries independently.
CO5	Prepare and present cold kitchen items professionally.
CO6	Practice and maintain hygiene and safety in all food production areas

Part	Content	CO
I	<p><b>Chinese Cuisine – I</b></p> <ul style="list-style-type: none"> <li>• Introduction to Chinese cuisine</li> <li>• Basic cooking methods and equipment</li> <li>• Menu Planning</li> </ul> <p><b>Practical's:</b></p> <ul style="list-style-type: none"> <li>• <b>Menu 01:</b> Prawn Ball Soup, Fried Wontons, Sweet &amp; Sour Pork, Hakka Noodles</li> <li>• <b>Menu 02:</b> Hot &amp; Sour Soup, Beans Szechuan, Stir-Fried Chicken &amp; Peppers, Chinese Fried Rice</li> </ul>	CO1
II	<p><b>Chinese Cuisine – II</b></p> <ul style="list-style-type: none"> <li>• Regional influences and advanced techniques</li> </ul> <p><b>Practical's:</b></p> <ul style="list-style-type: none"> <li>• <b>Menu 03:</b> Sweet Corn Soup, Shao Mai, Tung-Po Mutton, Yangchow Fried Rice</li> <li>• <b>Menu 04:</b> Wonton Soup, Spring Rolls, Stir-Fried Beef &amp; Celery, Chow Mein</li> <li>• <b>Menu 05:</b> Prawns in Garlic Sauce, Fish Szechwan, Hot &amp; Sour Cabbage, Steamed Noodles</li> </ul>	CO2
III	<p><b>European Cuisine – I (Spain &amp; Italy)</b></p> <p><b>Spain:</b></p> <ul style="list-style-type: none"> <li>• <b>Menu 06:</b> Gazpacho, Pollo en Pepito Ria, Paella, Frittata de Patata, Pastel de Manzana</li> </ul> <p><b>Italy:</b></p> <ul style="list-style-type: none"> <li>• <b>Menu 07:</b> Minestrone, Ravioli Arrabbiata, Fettuccine Carbonara, Pollo alla Cacciatore, Melan Zane Parmigiana</li> </ul>	CO3
IV	<p><b>European Cuisine – II (Germany, U.K., Greece)</b></p> <p><b>Germany:</b></p> <ul style="list-style-type: none"> <li>• <b>Menu 08:</b> Linse Suppe, Sauerbraten, Spätzle, German Potato Salad</li> </ul> <p><b>United Kingdom:</b></p> <ul style="list-style-type: none"> <li>• <b>Menu 09:</b> Scotch Broth, Roast Beef, Yorkshire Pudding, Glazed Carrots &amp; Turnips, Roast Potatoes</li> </ul> <p><b>Greece:</b></p> <ul style="list-style-type: none"> <li>• <b>Menu 10:</b> Soup Avgolemono, Moussaka à la Grecque, Dolmas, Tzatzik</li> </ul>	CO4

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V	<p><b>Kitchen Operations &amp; Food Presentation (Practical Menus)</b></p> <p><b>Menu 11: Basic Kitchen Operations &amp; Plating</b></p> <ul style="list-style-type: none"> <li>• Identification of kitchen layout and workflow</li> <li>• Mise-en-place preparation and station setup</li> <li>• Preparation and plating of simple dishes (2-3 items) with basic presentation</li> <li>• Classical &amp; Modern Plating Techniques</li> <li>• Preparation of dishes focusing on:             <ul style="list-style-type: none"> <li>○ Portion control</li> <li>○ Plate composition</li> <li>○ Color balance</li> </ul> </li> </ul> <p><b>Menu 12:</b></p> <ul style="list-style-type: none"> <li>• Practice of classical plating styles</li> <li>• Advanced Garnishing &amp; Contemporary Presentation</li> <li>• Use of traditional and modern garnishes</li> <li>• Creating edible garnishes</li> <li>• Contemporary plating using different textures and heights</li> </ul>	CO5
VI	<p><b>Menu 13: Specification &amp; Jellification</b></p> <ul style="list-style-type: none"> <li>• Preparation of:             <ul style="list-style-type: none"> <li>○ Fruit caviar (basic specification)</li> <li>○ Flavoured gels (agar-agar based)</li> </ul> </li> </ul> <p><b>Menu 14: Emulsification &amp; Foams</b></p> <ul style="list-style-type: none"> <li>• Preparation of             <ul style="list-style-type: none"> <li>○ Culinary foams and airs using lecithin or cream</li> </ul> </li> <li>• Combination of techniques:             <ul style="list-style-type: none"> <li>○ Deconstructed dish</li> <li>○ Use of textures (foam + gel + sphere in one plate)</li> </ul> </li> <li>• Final presentation using molecular gastronomy concepts</li> </ul>	CO6

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Subject Name	Food and Beverage Services Management - I (THEORY)				
Subject Code	AGBHM603-24				
Internal Marks	40		L	T	P
External Marks	60		3	0	0
Total Marks	100		Credits		3

Course Outcomes After studying the course, students will be able to

CO1	Describe the organizational structure and core functions of food & beverage service management.
CO2	Demonstrate operational knowledge of restaurant, banquet, and beverage service systems.
CO3	Analyze food & beverage cost control, pricing strategies, and revenue management practices.
CO4	Evaluate digital technologies, AI/ML tools, and sustainable practices in food service operations.
CO5	Design innovative guest service solutions aligned with international hospitality standards.
CO6	Formulate strategic managerial decisions for leadership, operational efficiency, and future food service challenges.

Part	Content	CO
I	<b>Strategic Foundations of Food &amp; Beverage Service Management</b> <ul style="list-style-type: none"> <li>Evolution and global scope of food &amp; beverage service industry</li> <li>Organizational structure of F&amp;B departments in international hospitality establishments</li> <li>Roles and responsibilities of F&amp;B managers</li> <li>Service quality standards and guest satisfaction management</li> <li>Food &amp; beverage service planning and coordination</li> <li>International service protocols and hospitality etiquette</li> <li>AI/ML AI-driven guest preference recognition and service personalization</li> </ul>	CO1
II	<b>Restaurant Operations, Service Systems &amp; Experience Design</b> <ul style="list-style-type: none"> <li>Restaurant classifications and operational models</li> <li>Advanced table service systems and international service styles</li> <li>Banquet and event service management</li> <li>Specialty restaurant operations and themed dining concepts</li> <li>Service workflow design and operational efficiency</li> <li>Guest complaint handling and service recovery techniques</li> <li>AI/ML Machine learning for guest behavior prediction and dining pattern analysis</li> </ul>	CO2
III	<b>Food &amp; Beverage Cost Control and Revenue Optimization</b> <ul style="list-style-type: none"> <li>Cost concepts in food &amp; beverage operations</li> <li>Budget preparation and financial planning for F&amp;B outlets</li> <li>Pricing strategies and menu engineering</li> <li>Revenue forecasting and profitability analysis</li> <li>Inventory control and stock management systems</li> <li>Waste reduction and yield management techniques</li> <li>AI/ML Predictive analytics for demand forecasting and revenue optimization</li> </ul>	CO3
IV	<b>Beverage Management and Bar Operations</b> <ul style="list-style-type: none"> <li>Classification of alcoholic and non-alcoholic beverages</li> <li>Bar organization, layout, and equipment management</li> <li>Beverage service standards and responsible service practices</li> <li>Wine service, pairing principles, and international beverage culture</li> <li>Bar cost control and beverage inventory management</li> <li>Licensing, hygiene, and legal regulations in beverage operations</li> <li>AI/ML Smart inventory monitoring and beverage consumption trend analysis</li> </ul>	CO4

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V	<p><b>Technology, Digital Systems &amp; Sustainable F&amp;B Management</b></p> <ul style="list-style-type: none"> <li>• POS systems and digital order management platforms</li> <li>• Reservation and guest relationship management systems</li> <li>• Sustainable food service practices and green operations</li> <li>• Supply chain coordination and procurement strategies</li> <li>• Hygiene, sanitation, and food safety compliance in service operations</li> <li>• Digital transformation in F&amp;B business management</li> <li>• AI/ML Intelligent recommendation systems, chatbot-assisted guest interaction, and automated service analytics</li> </ul>	CO5
VI	<p><b>Leadership, Innovation &amp; Emerging Trends in F&amp;B Services</b></p> <ul style="list-style-type: none"> <li>• Leadership and team management in food service operations</li> <li>• Staff scheduling, training, and performance evaluation</li> <li>• Innovation in dining concepts and experiential hospitality</li> <li>• Entrepreneurship in food &amp; beverage business</li> <li>• Global dining trends and future hospitality innovations</li> <li>• Crisis management and operational risk handling</li> <li>• AI/ML Robotics, autonomous service technologies, and decision-support systems in F&amp;B operations</li> </ul>	CO6
References / Text Books	<p><b>Text Books</b> Lillicrap, D., Cousins, J. &amp; Weekes, S. – <i>Food and Beverage Service</i> Davis, B., Lockwood, A., Alcott, P. &amp; Pantelidis, I. – <i>Food and Beverage Management</i> Hayes, D.K. &amp; Ninemeier, J.D. – <i>Restaurant Operations Management</i> Kasavana, M.L. &amp; Smith, D.I. – <i>Hospitality Management and Technology</i></p> <p><b>Reference Books (UPDATED)</b> Walker, J.R. – <i>Introduction to Hospitality Management</i> Barrows, C.W., Powers, T. &amp; Reynolds, D. – <i>Introduction to Management in the Hospitality Industry</i> Cousins, J., O’Gorman, K. &amp; Stierand, M. – <i>Food and Beverage Management</i> Rutherford, D.G. &amp; O’Fallon, M.J. – <i>Hotel Management and Operations</i> Jones, P. – <i>Introduction to Hospitality Operations An Indispensable Guide to the Industry</i></p>	

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<b>Subject Name</b>	<b>Food and Beverage Services Management - I (PRACTICAL)</b>			
<b>Subject Code</b>	<b>AGBHM604-24</b>			
<b>Internal Marks</b>	<b>60</b>	<b>L</b>	<b>T</b>	<b>P</b>
<b>External Marks</b>	<b>40</b>	<b>0</b>	<b>0</b>	<b>4</b>
<b>Total Marks</b>	<b>100</b>	<b>Credits</b>		<b>2</b>

**Course Outcomes** After studying the course, students will be able to

<b>CO1</b>	Describe restaurant setup procedures, food & beverage service equipment, and standard service preparation practices.
<b>CO2</b>	Demonstrate restaurant and beverage service techniques using appropriate operational procedures.
<b>CO3</b>	Analyze cost control records, billing procedures, and inventory documentation used in food & beverage operations.
<b>CO4</b>	Evaluate banquet arrangements, guest handling practices, and technology applications in service management.
<b>CO5</b>	Design service layouts, event setups, and operational plans for effective food & beverage service delivery.
<b>CO6</b>	Formulate practical managerial solutions for service challenges, guest satisfaction, and operational improvement.

Part	Content	CO's
I	<b>Restaurant Setup &amp; Service Preparation</b> <ul style="list-style-type: none"> <li>• Identification of F&amp;B service equipment</li> <li>• Mise-en-place and mise-en-scène preparation</li> <li>• Table laying for different meal services</li> <li>• Napkin folding techniques</li> <li>• Guest reception and seating procedures</li> </ul>	CO1
II	<b>Restaurant Service Techniques</b> <ul style="list-style-type: none"> <li>• Practice of American service</li> <li>• Practice of English service</li> <li>• Practice of Buffet service</li> <li>• Order taking and KOT preparation</li> <li>• Sequence of service for à la carte menu</li> </ul>	CO2
III	<b>Beverage Service Operations</b> <ul style="list-style-type: none"> <li>• Identification of beverages and glassware</li> <li>• Tea and coffee service</li> <li>• Mocktail preparation and service</li> <li>• Basic beverage service procedures</li> <li>• Wine service demonstration</li> </ul>	CO3
IV	<b>Cost Control Documentation</b> <ul style="list-style-type: none"> <li>• Bill preparation exercises</li> <li>• Menu pricing calculations</li> <li>• Stock register preparation</li> <li>• Daily sales report preparation</li> <li>• Basic inventory control formats</li> </ul>	CO4
V	<b>Banquet &amp; Event Service</b> <ul style="list-style-type: none"> <li>• Banquet table setup</li> <li>• Buffet arrangement practical</li> <li>• Seating plan preparation</li> <li>• Theme-based table decoration</li> <li>• Guest handling during events</li> </ul>	CO5
VI	<b>Managerial &amp; Technology Applications</b> <ul style="list-style-type: none"> <li>• Staff duty roster preparation</li> <li>• Guest complaint handling role play</li> <li>• POS billing demonstration</li> <li>• Guest feedback form preparation</li> <li>• AI-based restaurant reservation/demo applications</li> </ul>	CO6

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<b>Subject Name</b>	<b>Room Division Operations-III (THEORY)</b>			
<b>Subject Code</b>	<b>AGBHM605-24</b>			
<b>Internal Marks</b>	<b>40</b>	<b>L</b>	<b>T</b>	<b>P</b>
<b>External Marks</b>	<b>60</b>	<b>3</b>	<b>0</b>	<b>0</b>
<b>Total Marks</b>	<b>100</b>	<b>Credits</b>		<b>3</b>

**Course Outcomes:** After studying the course, students will be able to:

<b>CO1</b>	Apply guest experience and digital interaction concepts in hospitality.
<b>CO2</b>	Implement housekeeping systems and cleaning technologies for efficiency.
<b>CO3</b>	Analyze smart reservation and booking strategies for revenue optimization.
<b>CO4</b>	Examine facility management and smart infrastructure systems.
<b>CO5</b>	Design AI-based front office strategies for service improvement.
<b>CO6</b>	Evaluate housekeeping control and service coordination processes.

Part	Content	CO
I	Guest Experience Engineering & Digital Interaction Systems: Guest experience design and mapping, Digital guest touchpoints, Omni-channel communication systems, Real-time guest interaction platforms, Personalization strategies in hospitality, Voice of Customer systems, Guest engagement metrics, Digital concierge systems, <b>AI/ML:</b> Understanding AI-supported guest personalization, use of chatbots and virtual assistants for guest communication, and basic sentiment analysis for interpreting guest feedback.	CO1
II	Scientific Housekeeping Systems & Cleaning Technology: Advanced cleaning science, cleaning chemistry (pH scale application), Types of modern cleaning agents (eco-friendly, bio-cleaning), Surface care techniques (modern materials), Cleaning quality standards, Scientific stain removal techniques. <b>AI/ML:</b> Familiarization with intelligent cleaning technologies and robotic cleaning devices for improving housekeeping efficiency and hygiene standards.	CO2
III	Smart Reservation Ecosystem & Booking Intelligence: Advanced reservation systems, booking engine architecture, Channel synchronization, Reservation analytics, booking patterns & trends, Cancellation and no-show management, Distribution cost control, Reservation funnel optimization. <b>AI/ML:</b> Introduction to demand forecasting, AI-supported reservation optimization, and booking trend prediction for effective reservation management.	CO3
IV	Facility Management & Smart Infrastructure Systems: Facility management concepts, Building Management Systems (BMS), Smart infrastructure in hotels, Preventive and predictive maintenance, Energy-efficient systems, Coordination with engineering department, Infrastructure optimization. <b>AI/ML:</b> Basic understanding of AI-enabled predictive maintenance and smart building automation for efficient hotel facility management.	CO4
V	Front Office Intelligence, Automation & Guest Relationship Systems: AI-driven front office systems, Smart check-in/check-out technologies, Digital identity & contactless services, Advanced guest profiling & CRM systems, Loyalty program management, Real-time service personalization, Complaint prediction & service recovery systems, Integration with PMS & CRS systems. <b>AI/ML:</b> Awareness of AI-supported guest recognition, predictive complaint handling, and intelligent CRM tools for improving guest satisfaction.	CO5
VI	Housekeeping Control Systems & Service Coordination: Modern housekeeping control desk operations, Inventory and linen management systems, Key control systems (smart access), Lost and found management (digital tracking), Handling guest requests through centralized systems, Communication and paging systems, Workflow management. <b>AI/ML:</b> Concepts of AI-based guest request management and smart inventory tracking for effective housekeeping coordination.	CO6

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References / Text Books	<p><b>Text Books:</b></p> <ul style="list-style-type: none"> <li>• Hotel Management and Operations – Michael J. O’Fallon &amp; Denney G. Rutherford, Publisher: Pearson</li> <li>• Introduction to Hospitality Management – Clayton W. Barrows, Tom Powers &amp; Dennis Reynolds, Publisher: Wiley</li> <li>• Hotel Housekeeping Operations and Management – G. Raghubalan &amp; Smritee Raghubalan, Publisher: Oxford University Press</li> <li>• Professional Management of Housekeeping Operations – Margaret Kappa &amp; Aleta Nitschke, Publisher: AHLEI</li> <li>• Hospitality Information Technology – Peter Nyheim, Publisher: Pearson</li> </ul>
	<p><b>Reference Books:</b></p> <ul style="list-style-type: none"> <li>• Revenue Management for the Hospitality Industry – David Hayes &amp; Allisha Miller, Publisher: Wiley</li> <li>• Managing Technology in the Hospitality Industry – Michael Kasavana &amp; John Cahill, Publisher: AHLEI</li> <li>• Facilities Management – Peter Barrett &amp; David Baldry, Publisher: Wiley-Blackwell</li> <li>• The Heart of Hospitality – Micah Solomon, Publisher: SelectBooks</li> <li>• Be Our Guest Perfecting the Art of Customer Service – Disney Institute, Publisher: Disney Editions</li> <li>• Hospitality Information Systems and E-Commerce – Focus on PMS, CRM &amp; digital guest systems</li> <li>• Customer Relationship Management in Hospitality – Focus on loyalty &amp; guest retention systems</li> </ul>

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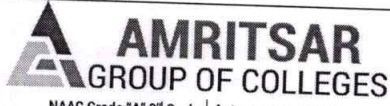
Subject Name	Room Division Operations-III (PRACTICAL)			
Subject Code	AGBHM606-24	L	T	P
Internal Marks	60	0	0	4
External Marks	40	Credits		2
Total Marks	100			

**Course Outcomes:** After studying the course, students will be able to:

CO1	Demonstrate digital guest interaction and experience design tools.
CO2	Perform scientific housekeeping operations using modern cleaning technologies.
CO3	Execute reservation processes using smart booking systems.
CO4	Operate basic facility management and maintenance systems.
CO5	Use front office automation and CRM tools for guest handling.
CO6	Manage housekeeping control desk and coordination activities.

Part	Content	CO's
I	<b>Guest Experience &amp; Digital Interaction Lab</b> <ul style="list-style-type: none"> <li>• Designing guest journey maps (case-based)</li> <li>• Simulation of digital guest touchpoints (pre-arrival to post-stay)</li> <li>• Handling guest queries using chatbots / virtual assistants (demo)</li> <li>• Measuring guest satisfaction (NPS, CSAT mock analysis)</li> <li>• Role play: personalized guest interaction scenarios</li> <li>• Demonstration of digital concierge systems</li> </ul>	CO1
II	<b>Scientific Housekeeping &amp; Cleaning Lab</b> <ul style="list-style-type: none"> <li>• Identification and use of modern cleaning agents (pH-based)</li> <li>• Handling mechanized cleaning equipment (vacuum, scrubber, etc.)</li> <li>• Demonstration of eco-friendly cleaning practices</li> <li>• Surface cleaning techniques (glass, wood, metal, upholstery)</li> <li>• Stain removal practical (different types of stains)</li> <li>• Basic use of robotic cleaning devices (demo/video-based)</li> </ul>	CO2
III	<b>Reservation &amp; Booking System Lab</b> <ul style="list-style-type: none"> <li>• Hands-on practice on reservation formats (manual &amp; digital)</li> <li>• Simulation of booking engine process</li> <li>• Channel management concept demonstration</li> <li>• Case study: handling cancellations &amp; no-shows</li> <li>• Basic revenue calculation (occupancy, ADR, RevPAR)</li> <li>• Reservation data analysis (simple trends)</li> </ul>	CO3
IV	<b>Facility Management &amp; Smart Systems Lab</b> <ul style="list-style-type: none"> <li>• Demonstration of Building Management System (BMS) interface (basic)</li> <li>• Identification of hotel engineering components (HVAC, lighting, etc.)</li> <li>• Preventive maintenance checklist preparation</li> <li>• Energy-saving practices in hotel operations</li> <li>• Case study: smart hotel infrastructure</li> <li>• Basic fault reporting and maintenance coordination</li> </ul>	CO4
V	<b>Front Office Automation &amp; CRM Lab</b> <ul style="list-style-type: none"> <li>• Simulation of smart check-in/check-out process</li> <li>• Guest profiling and CRM data entry practice</li> <li>• Handling loyalty programs (mock system)</li> <li>• Role play: complaint handling &amp; service recovery</li> <li>• Demonstration of PMS interface (basic functions)</li> <li>• Upselling techniques through digital tools</li> </ul>	CO5
VI	<b>Housekeeping Control Desk &amp; Coordination Lab</b> <ul style="list-style-type: none"> <li>• Preparation of room status reports</li> <li>• Linen and inventory control formats</li> </ul>	CO6

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NAAC Grade "A" 3<sup>rd</sup> Cycle  
under Autonomous Category

Autonomous College  
(Since 2014) Conferred by UGC

### Syllabus of 6<sup>th</sup> Semester

### Department of Hotel Management & Catering Technology

- Key handling and control procedures
- Lost & found record management, Interdepartmental communication practice (HK-FO coordination)
- Handling guest requests through coordination (role play)

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Subject Name	Hotel Laws and Corporate Governance				
Subject Code	AGBHM607B-24				
Internal Marks	40				
External Marks	60		L	T	P
Total Marks	100		3	0	0
			Credits		3

**Course Outcomes: After Studying this course, the students will: -**

CO1	Understand and apply hotel laws and legal regulations in hospitality operations
CO2	Analyze corporate governance principles and ethical responsibilities in hotel organizations.
CO3	Evaluate legal risks and ensure compliance with labor, safety, and consumer protection laws.
CO4	Implement governance frameworks for accountability, transparency, and sustainability.
CO5	Apply AI tools for legal compliance, risk assessment, and decision support in hospitality
CO6	Utilize AI-driven systems to enhance corporate governance and operational efficiency.

Part	Content	CO
I	<p><b>Introduction to Hotel Laws</b></p> <ul style="list-style-type: none"> <li>• Meaning and importance of hotel laws, legal environment in hospitality, sources of law, licensing and registration of hotels, contract law basics, and legal responsibilities of hoteliers. Relevant Statutes:</li> <li>• Indian Contract Act, 1872</li> <li>• Indian Easements Act, 1882</li> <li>• State Excise Acts (for liquor licensing)</li> <li>• Shops and Establishment Act (State-wise)</li> <li>• Registration of Businesses under Local Municipal Laws</li> </ul>	CO1
II	<p><b>Labor and Employment Laws</b></p> <ul style="list-style-type: none"> <li>• Employment contracts, wage laws, working conditions, employee rights and duties, Industrial disputes, sexual harassment laws, and compliance with labor regulations in hotels.</li> </ul> <p><b>Relevant Statutes:</b></p> <ul style="list-style-type: none"> <li>• Industrial Disputes Act, 1947</li> <li>• Minimum Wages Act, 1948 Payment of Wages Act, 1936</li> <li>• Employees' Provident Funds and Miscellaneous Provisions Act, 1952</li> <li>• Employees' State Insurance Act, 1948</li> <li>• Sexual Harassment of Women at Workplace Act, 2013</li> </ul>	CO2
III	<p><b>Consumer Protection and Liability</b></p> <ul style="list-style-type: none"> <li>• Consumer protection laws, guest rights, hotel liabilities, negligence, safety and security measures, food safety regulations, and handling legal disputes and complaints.</li> <li>• Consumer Protection Act, 2019</li> <li>• Food safety and standard acts 2006</li> <li>• Legal Metrology Act, 2009</li> <li>• Bhartiya Nyaya Sanhita, 2023 (relevant sections on negligence, fraud)</li> <li>• Fire Safety Regulations (State-specific)</li> </ul>	CO3
IV	<p><b>Corporate Governance in Hospitality</b></p> <ul style="list-style-type: none"> <li>• Concept of corporate governance, principles (transparency, accountability, fairness), board structure, stakeholder roles, ethics in hospitality, CSR, and sustainability practices.</li> </ul> <p><b>Relevant Statutes:</b></p> <ul style="list-style-type: none"> <li>• Companies Act, 2013</li> <li>• SEBI (Listing Obligations and Disclosure Requirements) Regulations, 2015 Competition Act, 2002</li> <li>• CSR Provisions under Companies Act, 2013</li> </ul>	CO4

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V	<p><b>Risk Management and Compliance</b></p> <ul style="list-style-type: none"> <li>• Legal risk identification, compliance frameworks, audits, documentation, fraud prevention, data protection laws, cyber security basics, and crisis management in hotels.</li> <li>• Relevant Statutes:</li> <li>• Information Technology Act, 2000</li> <li>• Bhartiya Sakshya Adhinyam, 2023 (electronic records) Prevention of Money Laundering Act, 2002 Disaster Management Act, 2005</li> <li>• Data Protection Laws (Digital Personal Data Protection Act, 2023)</li> </ul>	CO5
VI	<p><b>AI in Hotel laws and Corporate Governance</b></p> <ul style="list-style-type: none"> <li>• Introduction to AI in hospitality, AI for legal compliance and monitoring, predictive analytics for risk assessment, AI in contract management, data-driven decision-making, ethical concerns of AI, and future trends.</li> <li>• Relevant Statutes / Guidelines:</li> <li>• Information Technology Act, 2000</li> <li>• Digital Personal Data Protection Act, 2023</li> <li>• NITI Aayog AI Guidelines (India)</li> <li>• OECD AI Principles</li> <li>• GDPR (General Data Protection Regulation – for international context)</li> </ul>	CO6
Reference/ Text Books	<p>Hospitality Law – John E. H. Sherry Hotel Law – A. K. Bansal Corporate Governance – Christine Mallin Business Law for Hospitality – David Boella Artificial Intelligence in Hospitality – Ivanov &amp; Webster Corporate Governance and Ethics – Zabihullah Rezae</p>	

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<b>6th Semester</b>	<b>Human Resource Management (THEORY)</b>				
<b>AGBHM 607A-24</b>					
<b>Internal Marks:</b>	<b>40</b>		<b>L</b>	<b>T</b>	<b>P</b>
<b>External Marks:</b>	<b>60</b>		<b>3</b>	<b>0</b>	<b>0</b>
<b>Total Marks:</b>	<b>100</b>		<b>Credits</b>		<b>3</b>

**Course Outcomes: After Studying this course, the students will:-**

<b>CO1</b>	<b>Understand</b> the fundamental concepts of Human Resource Management and its evolution in the digital and AI-driven era.
<b>CO2</b>	<b>Explain</b> the use of AI in forecasting workforce demand and supply.
<b>CO3</b>	<b>Analyze</b> resume screening and candidate evaluation using machine learning techniques.
<b>CO4</b>	<b>Evaluate</b> the use of AI in performance tracking and skill development.
<b>CO5</b>	<b>Apply</b> predictive analytics for effective performance management and improvement.
<b>CO6</b>	<b>Recognize</b> the role of AI in employee engagement and retention strategies.

<b>Part</b>	<b>Content</b>	<b>CO</b>
<b>I</b>	<b>Fundamentals of Human Resource Management and AI:</b> Introduction to HRM and its evolution in the digital era; concept of AI in HRM; role of AI in transforming traditional HR practices; comparison between traditional HRM and AI-driven HRM; ethical considerations in AI usage.	<b>CO1</b>
<b>II</b>	<b>Human Resource Planning with AI:</b> Concept and need for human resource planning; AI-based demand and supply forecasting; workforce analytics; skill gap analysis using AI tools; strategic workforce planning.	<b>CO2</b>
<b>III</b>	<b>AI in Recruitment and Selection:</b> E-recruitment and AI-powered hiring platforms; resume screening using machine learning; chatbots in recruitment; predictive hiring; reducing bias through AI; challenges in AI-based selection.	<b>CO3</b>
<b>IV</b>	<b>Training and Development through AI:</b> AI-based learning systems; personalized training programs; virtual reality (VR) and augmented reality (AR) in employee training; performance tracking and skill enhancement using AI.	<b>CO4</b>
<b>V</b>	<b>Performance Management and Analytics:</b> AI-driven performance appraisal systems; real-time feedback mechanisms; employee productivity analysis; use of big data in HR decisions; predictive performance management.	<b>CO5</b>

*(Handwritten signatures and initials)*

VI	<b>Employee Engagement and Retention using AI:</b> AI tools for measuring employee satisfaction; sentiment analysis; predictive attrition models; enhancing employee experience through AI-driven platforms.	CO6
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<i>References/ Text Books</i>	<p><b>Textbooks:</b></p> <ul style="list-style-type: none"> <li>• <i>Artificial Intelligence in Human Resource Management – Dr. Viveak Ballyan</i> → Covers recruitment, training, performance, and workforce planning with AI</li> <li>• <i>Artificial Intelligence in Human Resource Management – Melanie Lourens, Mukesh Kumar Sharma, Kolachina Srinivas, Barinderjit Singh</i></li> <li>• <i>Augmenting Human Resource Management with Artificial Intelligence – Aizhan Tursunbayeva</i> → Covers AI applications, ethics, and future HR trends</li> <li>• <i>Human Resource Management and Artificial Intelligence: Automating and Optimizing Processes – Vidhi Agrawal</i></li> <li>• <i>Artificial Intelligence Techniques in Human Resource Management – Soumi Ghosh, Soumi Majumder, Santosh Kumar Das</i></li> </ul>
	<p><b>Reference Books (UPDATED):</b></p> <ul style="list-style-type: none"> <li>• Human Resource Management by Gary Dessler</li> <li>• Human Resource Management: Text and Cases by K. Aswathappa</li> <li>• Personnel and Human Resource Management by P. Subba Rao</li> <li>• Handbook of Human Resource Management Practice by Michael Armstrong</li> <li>• Fundamentals of Human Resource Management by Raymond Noe and co-authors</li> </ul>

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 <b>AMRITSAR</b> GROUP OF COLLEGES <small>NAAC Grade "A" 3<sup>rd</sup> Cycle          under Autonomous Category   Autonomous College          (Since 2014) Conferred by UGC</small>	<b>Result Summary</b>	<b>Department of Hotel Management &amp; Catering Technology</b>
	<b>BHMCT</b>	

Sr. No.	Semester	Subject Title	Subject Code	Pass Percentage (%)	Overall Pass Percentage (%)
1.	1 <sup>st</sup>	Foundation Course in English-I	AEC24101	39.39	19.78%
2.	1 <sup>st</sup>	Food Production Foundation-I	AGBHM101-24	59.09	
3.	1 <sup>st</sup>	Food & Beverage Service Foundation-I	AGBHM103-24	70	
4.	1 <sup>st</sup>	Foundation Course in Rooms Division Operations-I	AGBHM105-24	54.76	
5.	1 <sup>st</sup>	Basics of Tourism	AGBHM107A-24	75.86	
6.	1 <sup>st</sup>	Bakery & Confectionery-I	AGBHM108-24	79.66	
7.	1 <sup>st</sup>	Universal Human Values	VAC24101	79.25	
8.	3 <sup>rd</sup>	Introduction to Indian Cookery	AGBHM301-24	66.67	37.40%
9.	3 <sup>rd</sup>	Food & Beverage Service Operations-I	AGBHM303-24	76.92	
10.	3 <sup>rd</sup>	Front Office Operations-I	AGBHM305-24	75	
11.	3 <sup>rd</sup>	Accommodation Operations-I	AGBHM307-24	51.79	
12.	3 <sup>rd</sup>	Bakery & Confectionery-II	AGBHM311-24	69.09	
13.	3 <sup>rd</sup>	Hospitality Engineering Maintenance	AGBHM310D-24	66.67	
14.	3 <sup>rd</sup>	Management & Organizational Behavior	AGBHM309-24	76.6	
15.	5 <sup>th</sup>	Larder & Kitchen Practices	BHMCT 501-18	46.67	49.90%
16.	5 <sup>th</sup>	Bar Operations & Management	BHMCT 503-18	75	
17.	5 <sup>th</sup>	Front Office Operations & Management	BHMCT 505-18	70.59	
18.	5 <sup>th</sup>	Accommodation Operations & Management	BHMCT 507-18	81.08	

19.	5 <sup>th</sup>	Food & Beverage Controls and Management	BHMCT 509-18	77.14	
20.	7 <sup>th</sup>	Facility Planning	BHMCT 709-18	79.41	42.11%
21.	7 <sup>th</sup>	Food Production Management	BHMCT 701A-18	81.82	
22.	7 <sup>th</sup>	Food and Beverages Service Management	BHMCT 701B-18	63.64	
23.	7 <sup>th</sup>	Front Office Management	BHMCT 701C-18	100	
24.	7 <sup>th</sup>	Accommodation Management	BHMCT 701D-18	71.43	
25.	7 <sup>th</sup>	Principles of Marketing	BHMCT 705-18	79.41	
26.	7 <sup>th</sup>	Tandoor - Principle, Concept and Application	BHMCT 703A-18	90	
27.	7 <sup>th</sup>	Event Management	BHMCT 703B-18	72.73	
28.	7 <sup>th</sup>	Tour & Travel Management	BHMCT 703C-18	100	
29.	7 <sup>th</sup>	Interior Decoration	BHMCT 703D-18	71.43	
30.	7 <sup>th</sup>	Financial Management	BHMCT 706-18	63.64	



Academic Coordinator



BoS Coordinator



HOD, HMCT

Sr. No.	Semester	Subject Title	Subject Code	Pass Percentage (%)	Overall Pass Percentage (%)
1.	1 <sup>st</sup>	Food Production Operation-I	MHM101-18	100	100%
2.	1 <sup>st</sup>	Food & Beverage Service Operation-I	MHM102-18	100	
3.	1 <sup>st</sup>	Front Office Operation Foundation-I	MHM103-18	100	
4.	1 <sup>st</sup>	Accommodation Operation-I	MHM104-18	100	
5.	1 <sup>st</sup>	Healthy Living & Fitness	MHM105-18	100	
6.	1 <sup>st</sup>	Principle of Management	MHM106-18	100	100%
7.	3 <sup>rd</sup>	Food Production Operation - Industry Exposure	MHM301-18	100	
8.	3 <sup>rd</sup>	Food and Beverage Service Operation - Industry Exposure	MHM302-18	100	
9.	3 <sup>rd</sup>	Room Division Operations - Industry Exposure	MHM303-18	100	
10.	3 <sup>rd</sup>	Log Book & Training Project Report on Industry Exposure	MHM304-18	100	
11.	3 <sup>rd</sup>	Comprehensive Viva Voce on Industry Exposure	MHM305-18	100	

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**Academic Coordinator**

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**BoS Coordinator**

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**HOD, HMCT**

Sr. No.	Semester	Subject Title	Subject Code	Pass Percentage (%)	Overall Pass Percentage (%)
1.	1 <sup>st</sup>	Introduction to Hospitality Industry	BVHCM101-19	83.33	8.33%
2.	1 <sup>st</sup>	Food Safety & Quality	BVHCM102-19	75	
3.	1 <sup>st</sup>	Commodities	BVHCM103-19	66.67	
4.	1 <sup>st</sup>	Fundamentals of Food Production	BVHCM104-19	70.83	
5.	1 <sup>st</sup>	Fundamentals of Food & Beverage Services	BVHCM105-19	79.17	
6.	1 <sup>st</sup>	Business Communication-I	BVHCM106-19	87.5	
7.	3 <sup>rd</sup>	Introduction to Beverage	BVHCM301-19	66.67	25%
8.	3 <sup>rd</sup>	Food & Beverage Service - III	BVHCM303-19	50	
9.	3 <sup>rd</sup>	Health, Hygiene and Medical Protocols	BVHCM305-19	50	
10.	3 <sup>rd</sup>	Food and Beverage Controls	BVHCM307-19	50	
11.	3 <sup>rd</sup>	Event Management	BVHCM309-19	100	
12.	5 <sup>th</sup>	Food & Beverage Service-V	BVHCM501-19	100	100%
13.	5 <sup>th</sup>	Restaurant Planning and Management	BVHCM503-19	100	
14.	5 <sup>th</sup>	Bar Operations and Management	BVHCM505-19	100	
15.	5 <sup>th</sup>	Facility Planning	BVHCM507-19	100	
16.	5 <sup>th</sup>	Human Resource Management	BVHCM508-19	100	
17.	5 <sup>th</sup>	Financial Management	BVHCM509-19	100	


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**Academic Coordinator**

*for Singh*


**BoS Coordinator**

*Stane*  
**HOD, HMCT**


 <b>AMRITSAR</b> GROUP OF COLLEGES <small>NAAC Grade "A" 3<sup>rd</sup> Cycle          under Autonomous Category</small>	<b>Result Summary</b>	<b>Department of Hotel Management &amp; Catering Technology</b>
	<b>MHMCT</b>	

Sr. No.	Semester	Subject Title	Subject Code	Pass Percentage (%)	Overall Pass Percentage (%)
1.	3 <sup>rd</sup>	Foreign Language (French)	MTTM310-18	100	100%
2.	3 <sup>rd</sup>	Research Methodology	MTTM301-18	100	
3.	3 <sup>rd</sup>	Tourism Policy and Planning	MTTM302-18	100	
4.	3 <sup>rd</sup>	Legal Environment & Industrial Relationship	MTTM307-18	100	
5.	3 <sup>rd</sup>	Performance Appraisal & Counselling	MTTM308-18	100	

  
**Academic Coordinator**

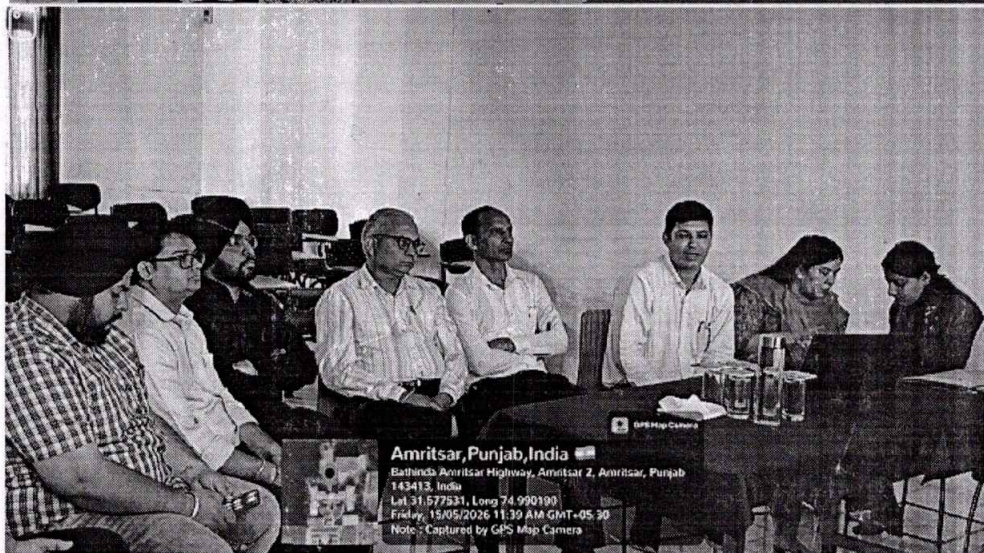
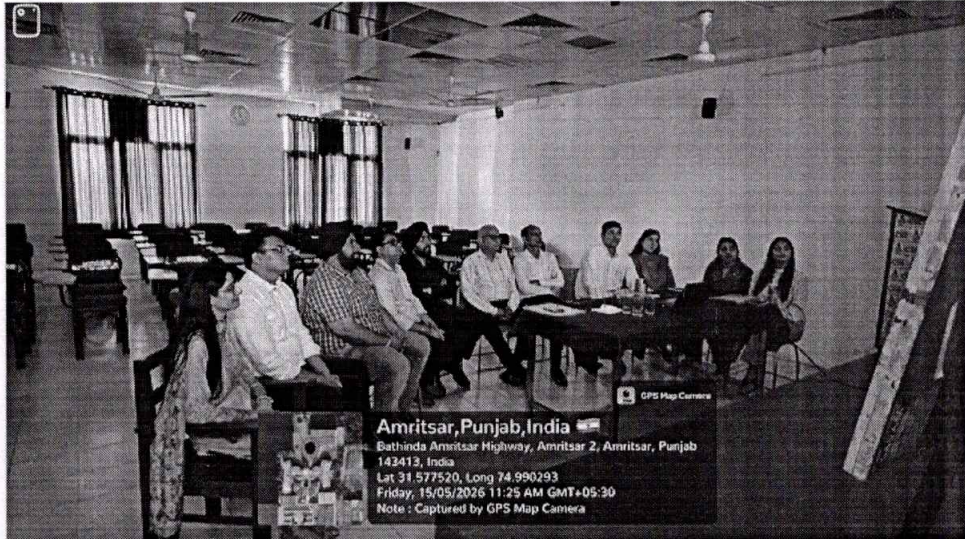
  
**BoS Coordinator**

  
**HOD, HMCT**

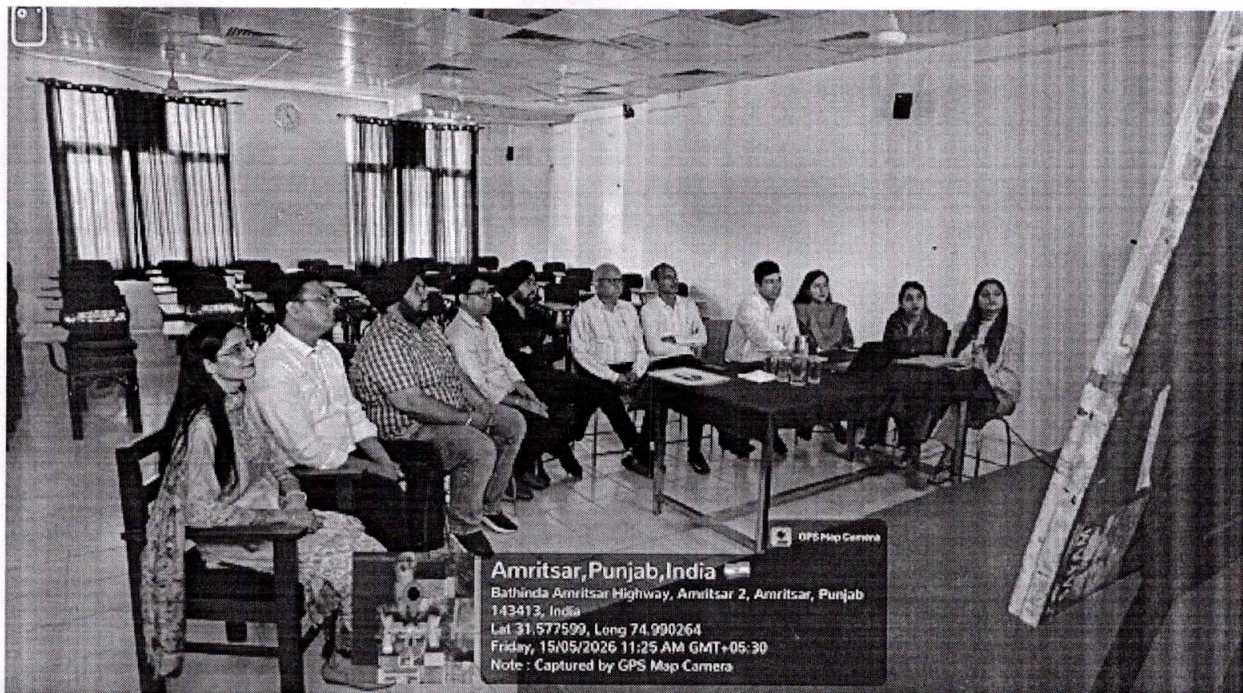
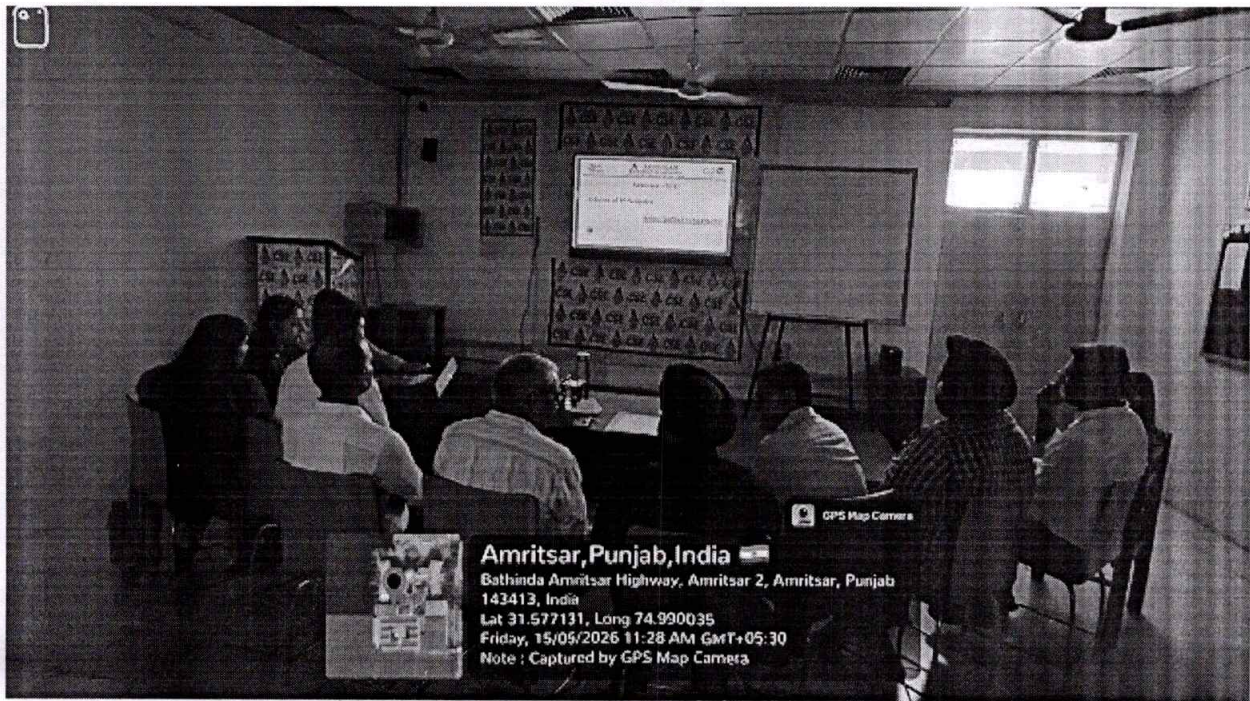
 <b>AMRITSAR</b> <b>GROUP OF COLLEGES</b> <small>NAAC Grade "A" 3<sup>rd</sup> Cycle  under Autonomous Category</small>   <small>Autonomous College  (Since 2014) Conferred by UGC</small>	<b>Top Performers  During Nov- 2025 End  Semester Examination</b>	<b>Department of Hotel  Management &amp; Catering  Technology</b>
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Semester	Total no. of Student	Position	Student Name	SGPC
BHMCT 1 <sup>ST</sup>	106	1st	Ishnoordeep Kaur	8.17
		2nd	Palakpreet Kaur	7.75
		3rd	Harshit Thakur	7.58
BHMCT 3 <sup>RD</sup>	70	1st	Harmandeep Kaur	8.88
		2nd	Harleen Kaur	8.83
		3rd	Sunehdeep Kaur	8.50
BHMCT 5 <sup>TH</sup>	47	1st	Pawandeep Kaur	9.50
		2nd	Sharnjit Kaur	9.24
BHMCT 7 <sup>TH</sup>	35	1st	Jashanpreet Kaur	8.70
		2nd	Kshmi Batra	8.48
BVOC 1 <sup>ST</sup>	25	1st	Simran Kaur	8.07
BVOC 3 <sup>RD</sup>	4	1st	Navdeep Kaur	8.38
BVOC 5 <sup>TH</sup>	4	1st	Gill Esha Preet	7.37
BTTM 3 <sup>RD</sup>	2	1st	Kanchanpreet Kaur	9.00
MHMCT 1st	3	1st	Badal Sharma	8.62
MHMCT 3 <sup>rd</sup>	6	1st	Amanpreet Kaur	8.29
MTTM 3 <sup>rd</sup>	1	1st	Sargun Preet Kaur	9.60

  
**HOD, HMCT**



*Yashvinder Kaur*



*Yadavinda bz*

# AMRITSAR GROUP OF COLLEGES

Autonomous status conferred by UGC under UGC act-1956, (2f), NAAC-  
(Formerly Known as Amritsar College of Engineering & Technology | Amritsar Pharr

## Catering Request Form

Date

Catering Date: 15-May-2026	Breakfast/Afternoon Tea/ Lunch/ Hi-Tea/ Dinner:	
Start Time: 11:00am	End Time: 2:00pm	
Total No. of pax attending: 07	No. of Internal pax: 3	No. of External Pa:
Event: BOS (HMCT)		Venue: Swagatam
Name of the Event Coordinator: Yadvinder Kaur	Department Organizing: HMCT	Mob: 911551
Email:	Name & Contact No. (Supporting Staff):	

Particulars	
2 Snacks	Lunch
Sandwiches	Dal Makhani
Tea / Cookies	Paneer Korma
	Mix vegetable
	Peas & Pulao
	Raita
	Green Salad
	Ice Cream
	Approx Cost ₹ Re

*Yadvinder Kaur*

HOD *Yadvinder Kaur* 12/05/26

Principal *[Signature]*

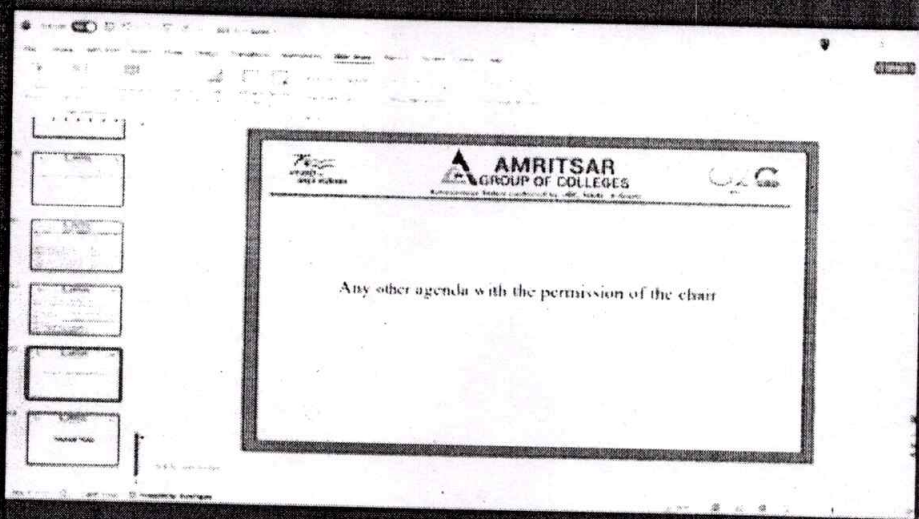
**Request Instructions:**

1. The request should be placed at least one day in advance and before 11 am.
2. All the above signatures are mandatory.
3. From the stated number of persons attending only an increase of 5% will be accommodated in one hour.
4. Please send the above form duly signed to the Department of Hotel Management in soft format.

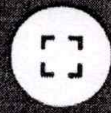
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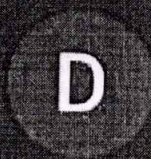
Aman + 4



Aman Chouhan (presenting)



Aman



Dr. Harpreet



You



Aman

*Am*  
*Yadwinder K*

# Amritsar Group of Colleges, Amritsar

Autonomous status conferred by UGC under UGC Act-1956, (20), NAAC-A Grade

Formerly known as

Amritsar College of Engineering & Technology | Amritsar Pharmacy College

## Honorarium/TA / DA Bill

Name Mr. Sohanlal Designation HEAD, THM <sup>Guwadaspur</sup> Basic Pay Rs. \_\_\_\_\_

Purpose of Journey BA Meeting

Journey From THM, Guwadaspur To AGC AMRITSAR

Date of Departure from Resi/ACET 15/5/26 Time 09:00 AM

Date of Arrival at Resi/ACET 15/5/26 Time of Arrival 10:30 AM

Total Days of Journey/Visit 01

Daily Allowance for \_\_\_\_\_ day/s @ Rs. \_\_\_\_\_ per day Rs. \_\_\_\_\_

Total kms if journey undertaken in own car (if eligible to do so) 162 Kms (To & Fro)  
(PR 06 AY 9563)

Total Amount claimed @ Rs. 16 per km Rs. 2592/-

Bus / Railway Fare (if journey not undertaken in college conveyance)

A. [UP] From \_\_\_\_\_ To \_\_\_\_\_ Rs. -

B. [Down] From \_\_\_\_\_ To \_\_\_\_\_ Rs. -

Honorarium (If any) Rs. 4000/-

Local Conveyance Rs. -

Toll Tax(attach Slip) Rs. -

Total Amount Rs. 6592/-

Journey Verified  
[Signature] 15/05/26  
(Signatures & Designation)

[Signature]  
(Signature)  
Dated \_\_\_\_\_

### For Accounts Branch

Amount claimed above is as per college rules / norms. Payment of Rs. \_\_\_\_\_ may be allowed to be made please.

Payment Approved

Registrar

Principal

SBI - Tiberi Road, Gurdaspur  
A/c No - 30257086175

IFSC - SBIN0000644

# Amritsar Group of Colleges, Amritsar

Autonomous status conferred by UGC under UGC Act-1956, (2F), NAAC-A Grade  
Formerly known as  
Amritsar College of Engineering & Technology | Amritsar Pharmacy College

## Honorarium/TA / DA Bill

Name Dr. Amrik Singh Designation Head HRC (LPU) Basic Pay Rs. \_\_\_\_\_

Purpose of Journey BoS meeting

Journey From LPU Jalandhar To AGC, AMRITSAR

Date of Departure from Resi/ACET 15/5/26 Time 09:00 AM

Date of Arrival at Resi/ACET 15/5/26 Time of Arrival 10:30 AM

Total Days of Journey/Visit 01

Daily Allowance for \_\_\_\_\_ day/s @ Rs. \_\_\_\_\_ per day Rs. \_\_\_\_\_

Total kms if journey undertaken in own car (if eligible to do so) 180 KMS  
(PB 74-9987)

Total Amount claimed @ Rs. 16 per km Rs. 2880/- (To & F.W.)

Bus / Railway Fare (if journey not undertaken in college conveyance)

A. [UP] From \_\_\_\_\_ To \_\_\_\_\_ Rs. -

B. [Down] From \_\_\_\_\_ To \_\_\_\_\_ Rs. -

Honorarium (If any) Rs. 4000/-

Local Conveyance Rs. -

Toll Tax(attach Slip) Rs. 900/- (Enclosed)

Total Amount Rs. 7080/-

Journey Verified  
Amrik Singh 15/05/26  
(Signatures & Designation)

Amrik Singh  
(Signature)  
Dated \_\_\_\_\_

### For Accounts Branch

Amount claimed above is as per college rules / norms. Payment of Rs. \_\_\_\_\_ may be allowed to be made please.

Payment Approved

Registrar

Principal

Amru Singh

A/c No. 55139839246

IFSC - SBIN0050838

SB7-LPU.

Madam/Dear Sir, SBI FASTag Acc ending with BA4C0 VRN: PB4412192 debited Rs.65 Toll Charges at JATL Nijjerpura Toll Plaza on 15-May-2026 02:59:14 PM Bal Rs.630

Madam/Dear Sir, SBI FASTag Acc ending with BA4C0 VRN: PB4412192 debited Rs.35 Toll Charges at JATL Dhilwan Toll Plaza on 15-May-2026 03:32:40 PM Bal Rs.595

Toll <sup>Charges</sup> one Side = ₹ 100/-  
Toll charges for To & Fro = ₹ 200/-

Yachwinder ka

**AMRITSAR GROUP OF COLLEGES**

Autonomous status conferred by UGC under UGC act-1956, (2F), NAAC-A Grade  
(Formerly known as Amritsar College of Engineering and Technology | Amritsar Pharmacy College)

**Honorarium/TA / DA Bill**

Name D. J. Singh Designation Asst. Chief Basic Pay Rs. \_\_\_\_\_

Purpose of Journey Bus meeting (Joined online through Google Meet) (Proof enc)  
Journey From GLNDU AMRITSAR To AGC AMRITSAR

Date of Departure from Resi/AGC 15/5/26 Time 10:00 AM

Date of Arrival at Resi/AGC 15/5/26 Time of Arrival 10:00 AM

Total Days of Journey/Visit 01

Daily Allowance for \_\_\_\_\_ day/s @ Rs. \_\_\_\_\_ per day Rs. \_\_\_\_\_

Total kms if journey undertaken in own car (if eligible to do so) \_\_\_\_\_

Total Amount claimed @ Rs. \_\_\_\_\_ per km Rs. \_\_\_\_\_

Bus / Railway Fare (if journey not undertaken in college conveyance) \_\_\_\_\_

A. [UP] From \_\_\_\_\_ To \_\_\_\_\_ Rs. \_\_\_\_\_

B. [Down] From \_\_\_\_\_ To \_\_\_\_\_ Rs. \_\_\_\_\_

Honorarium (If any) Rs. 3000/-

Parking Fee Rs. \_\_\_\_\_

Local Conveyance Rs. \_\_\_\_\_

Toll Tax(attach Slip) Rs. \_\_\_\_\_

Total Amount Rs. 3000/-

Journey Verified  
[Signature] 15/05/26  
(Signatures & Designation)

(Signature)  
Dated [Signature]

**For Accounts Branch**

Amount claimed above is as per college rules / norms. Payment of Rs. \_\_\_\_\_ may be allowed to be made please.

Payment Approved

Registrar

Principal

Account Holder: HARPREET SINGH

Account Number: 50100093833331

IFSC: HDFC0000476

Branch: AMRITSAR KABIR PARK

● Account Type: SAVING

MMID:9240385

undefined

*Yadwinder*

*Singh*

# Amritsar Group of Colleges, Amritsar

Autonomous status conferred by UGC under UGC Act-1956, (2F), NAAC-A Grade  
Formerly known as  
Amritsar College of Engineering & Technology | Amritsar Pharmacy College

## Honorarium/TA / DA Bill

Name Ms. Harmeet Singh Designation Asst Manager Sales Basic Pay Rs. \_\_\_\_\_

Purpose of Journey Bus Meeting

Journey From Howlaint by Sheraton Hotel To ACTC, AMRITSAR  
ASR

Date of Departure from Resi/ACET 15/5/26 Time 9:30 AM

Date of Arrival at Resi/ACET 15/5/26 Time of Arrival 10:30 AM

Total Days of Journey/Visit 01

Daily Allowance for \_\_\_\_\_ day/s @ Rs. \_\_\_\_\_ per day Rs. \_\_\_\_\_

Total kms if journey undertaken in own car (if eligible to do so) 28 kms (To & Fro)

(PB-02-DU-4990)  
Total Amount claimed @ Rs. 16 per km Rs. 448/-

Bus / Railway Fare (if journey not undertaken in college conveyance)

A. [UP] From \_\_\_\_\_ To \_\_\_\_\_ Rs. -

B. [Down] From \_\_\_\_\_ To \_\_\_\_\_ Rs. -

Honorarium (If any) Rs. 4500/-

Local Conveyance Rs. /

Toll Tax(attach Slip) Rs. /

Total Amount Rs. 4448/-

Journey Verified  
Harmeet Singh 15/05/26  
(Signatures & Designation)

Harmeet Singh  
(Signature)  
Dated \_\_\_\_\_

### For Accounts Branch

Amount claimed above is as per college rules / norms. Payment of Rs. \_\_\_\_\_ may be allowed to be made please.

Payment Approved

Registrar

Principal

Harneet Singh.

Account No- 50100724840701

IFSC Code - HDFC0001407

Branch - Ranjit Avenue, Amritsar.