

BHMCT (semester-III)

Course code – HMC 301

Course Title- INDUSTRIAL TRAINING

Industrial Training

OBJECTIVES : The objective of this industrial training is to help the students Understand The Working Of a hotel And be able To analyze its strengths weakness opportunities and the threats.

TYPE OF REPORT

The report should be based on the compulsory 15-18 weeks/110-126 days of training to be completed

INDUSTRIAL EXPOSURE (SEMESTER – III) (Industrial training Duration of Exposure: 15-18 weeks for both(IT) Industrial training in III semester.

Leave Formalities: 1 weekly off and festivals and national holidays given by the hotel 10 days medical leave supported by a medical certificate. Leave taken must be made up by doing double shifts or working on weekly offs.

Attendance in the training would be calculated on the basis of Certificate issued by Training

Manager/ HR Manager/ Concerned Officer of the unit trained in. Industrial Exposure will require an input of 90-100 working days (15 weeks x 06 days = 90 days). Students who are unable to complete a minimum of 45 days of industrial training would be disallowed from appearing in the term and examinations. Students who complete more than 45 days of industrial exposure but are unable to complete minimum 90 days due to reasons may make good during the vacations. Such students will be treated as 'absent' in industrial training and results. The training in III semester necessarily needs to be in an approved hotel equivalent to three star or above/ Heritage or other such good property and. Prior written approval needs to be taken from the programme coordinator/ Convener/ H.O.D for Industrial exposure from parent Institute.

Third semester in a hotel of repute (preferable of a 3 star, 4 star or a 5 star property). A student log book should be maintained by every student during the training period. The student should note down on the daily basis the task performed/ observed, methodology involved and points to note and assessed daily by the supervisor / manager. Using the Information contained in the log book and under the guidance of faculty member of college in which the student is studying, the student should cover the entire operation of the hotel and and inter - organizational SWOT (STRENGTH, WEAKNESS, OPPORTUNITIES, AND THREATS) analysis.

FORMULATION

The length of the report may be about 150 to 160 double spaced typed, printed (black and white) A-4 Size pages (excluding appendices and exhibits). 10% variation on the either side is permissible.

SUBMISSION OF REPORT

One typed (duly signed by faculty guide and principle of the college) copy of the report is to be submitted in person, by the student, to the examiner at the time of viva voce. Project submitted later than that will not be accepted. Project submitted later than that will not be accepted.

1. Original training certificate
2. University copy & student 's copy of project report (duly signed by the faculty guide and principle of the college)
3. Students log book (duly signed by Training Manager/HRManager OR equivalent)
4. Examination Hall ticket.
5. College identity card
6. Dress code : College uniform

STUDENTS WHO DO NOT CONFORM TO THE ABOVE WILL NOT BE EXAMINED

PROJECT EVALUATION

Project report will be valued by the Examiner appointed by the University

MODE OF EVALUATION

a.Log book	300 marks.
b.Viva voice	150 marks.
c. presentation	150 marks.
d. case	100 marks
TOTAL	700 marks

NOTE

- Marks for the log book should be awarded by the Project guide appointed by the College.
- Panel of evaluation will consist of two members. One will evaluate the Project and other will evaluate the Presentation. The project viva voce will be conducted by both members of the Panel. Total time allotted for the above should not exceed 10 minutes.
- The presentation could be done on OHP sheets or as a Powerpoint presentation using a computer or a laptop connected to LCD depending upon the available resources of the examiner. The students could show it in their personal laptop also.

SRI SATYA SAI UNIVERSITY OF TECHNOLOGY AND MEDICAL SCIENCES SEHORE M.P.

School Of Hotel Management (CBCS) 2nd Year Scheme BHMC

Semester 3rd “Industrial Training - I ”

Duration of Training 15-18 Weeks

S. No	Course Code	Subjects	Final Examination Maximum Marks Allotted		Marks	Hrs./Week	Credit
1	HMC - 301	Food Production Operations – Industrial Training – 1 (Practical)	HMC-1C HMC -2C HMC -3C	Training Report / Log Book / Assignment	300	12	6
2	HMC - 302	Food & beverage Service Operations – Industrial (Training – 1 (Practical)	HMC-1C HMC -2C HMC -3C	Viva Voce	150	12	6
3	HMC - 303	Accommodation and Front Office Operations – Industrial Training – 1 (Practical)	HMC-1C HMC -2C HMC -3C	Presentation Case	150	12	6
4	HMSEE -304	Personality skills for Hospitality Learning from Industry (Practical)	HMSEE - 304	Viva Voce /Group Discussion	100	4	2
Total					700	40	20

HMSEE - 304 (Skill Enhancement Elective)