

Minutes of Board of Studies Meeting

(1st Meeting of Board of Studies for B.Sc. in Hospitality and Tourism Management)

The Board of Studies Meeting for the Department of Hospitality and Tourism Management was held in TLSU Tarsali Campus at 3.00 p.m. on 30th July 2015 to discuss issues as per the agenda forwarded to members of the Board. (Discussing and validating syllabus of three years and validating 1st & 2nd semester subjects content).

The meeting was convened by the convener **Dr. Rahul Kanagat (Head, Department of Hospitality & Tourism Management)** and was conducted under the chairmanship of the Provost Mr. Vikrant Pande.

Following members were present during the meeting-

1. Mr. Vikrant Pande :Provost
2. Dr. Anupam Mitra :I/C Registrar
3. Dr. Ashutosh Sandhe : I/C Dean- Academics
4. Dr. Rahul Kanagat : HOD HTM & I/C COE
5. Ms. Anusha Sharma : Academic Associate
6. Chef Kuldip Sood : Member
7. Mr. Nirav Gandhi : Member
8. Dr. Paresh Gajjar : Member

The meeting started with the permission of the Chair and following was discussed:

First Year

- Food & beverage Service Chai to be added with tea service and difference between Chai & Tea.
- Students should be acquainted with various software in Front office and Inventory software should be introduced.

Ranagat

1st BOS – HTM –MOM



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- In Food Production English vegetables should also be mentioned – Already mentioned in Unit 6.
- Fats and Oils to be added in second semester.
- Unit on Kitchen hygiene should be included in first semester.
- Basic financial Accounting Unit 4 should be deleted as it's early for students to understand.
- Mr. Paresh Gajjar recommended if Basic French could be included in Front office, Food & beverage service and Food Production.
- Food Production -II Unit-4 on milk to be shifted to Sem 1
- Gluten free diets and Allergens should be added in Modified diets of Nutrition
- Vegan Diets – foods of no animal origin, free from milk products should be included
- FSSAI and Article 4 should be included, Banned Items should be introduced in new trends.
- Kitchen Hygiene should be included
- Topic on Cross Cultural Behaviour should be included in Principles Of Management
- Mr. Nirav Gandhi recommended if short term course could be registered by Tourism department
- The members expressed the practical part to be increased and more number of Hours to be allotted for Industrial training. Satisfactory explanation was given by Dr. Rahul Kanagat.
- Final semester major subjects in various discipline were appreciated by all the members as this will help students to choose their career in the field they are good at.

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- The Chairman, Mr. Vikrant Pande put forward the idea of inviting industry experts on a regular basis and commencement of short term course at our new premises, ITI Tarsali, Vadodara.
- Chef Sood offered to provide details on FSSAI and Article 4.
- Mr. Nirav Gandhi offered to provide book on Front office games and activity.
- Content of English communication was appreciated by the board
- The examination marking pattern put forward by the Controller of Examinations was approved by the board.

At the end of the meeting, the syllabus for B.Sc. in Hospitality & Tourism (CBCS) was accepted by the Board. The meeting ended with thanks to the chair and all the members.

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Dr. Rahul Kanagat

Professor and HOD for HTM
TeamLease Skills University,
Vadodara



TEAMLEASE SKILLS UNIVERSITY

PROPOSED B.Sc HTM PROGRAMME STRUCTURE (CBCS) - FIRST BOS

Sr.	Sem I	CREDITS	Sr.	Sem III	CREDITS	Sr.	Sem V	CREDITS
1	Front Office Operation - I	5	1	Hospitality Management Practices	3	1	Facility Management- I	3
2	Food and Beverage Service - I	5	2	Front Office Operation - III	5	2	Accommodation Management	5
3	Food Production - I	6	3	Food and Beverage Service III	5	3	Food and Beverage Management	6
4	Housekeeping - I	5	4	Food Production - III	5	4	Food Production- Advance Kitchen	5
5	Basic Financial Accounting	3	5	Housekeeping - III Practical	5	5	Food Science	3
6	Computer and Office Administration - I	3	6	Nutrition	3		Tourism Operation	3
7	English and Communication Skills - I Theory	4	6	Introduction to Tourism and Cultural Heritage	3	6	Personality Development & Job Skills - II	4
	Total	31		Total	33		Total	29
	Sem II			Sem IV			SEM VI	
1	Front Office Operation - II	5	1	ON JOB TRAINING	36	1	Facility Management II	3
2	Food and Beverage Service - II	5	2	120 Days - 14 Off = 106 Days X 8 Hrs = 848		2	Hospitality Sales and Marketing	4
3	Food Production - II	5	3			3	Entrepreneurship Skills and Application	3
4	Housekeeping - II	5	4			4	Elective Subject Theory	3
5	Personality Development and Job Skills - I	4	5			5	English and Communicative Skills - III Practical	4
	Industrial Exposure 30 days (25 days x 8hrs)	12					Elective based Project	18
	Total	36		Total	36		Total	35
	TOTAL CREDITS	200						

Fourth Semester will be for On Job Training in all core areas of the hotel.
Final Semester will be specialisation semester as per CBCS.

Approved

