



1.3.2: Percentage of students undertaking project work/field work/internships for 2022-2023

Objectives and Outcomes for Fieldwork, Internship, Research Project report

Bachelors of Hotel Management and Catering Technology (BHMCT)

Semester 5th

C 501: Industrial Training / Internship for Academic year 2022-2023

As per the curriculum the Industrial Training/ Internship is a compulsory subject
which is for 15 weeks with a minimum of 45 hours per week

Objectives:

- To relate the concepts and skills acquired in the classroom to the practices relevant in the industry
- To apply the skills acquired in daily operations
- To observe the various processes undertaken in each department

Outcomes:

- The student is able to correlate the classroom teachings with real time operations in the industry.
- The student is able to better understand the skill set required for each department
- The student is able to identify the department of specialization


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Bachelors of Hotel Management and Catering Technology (BHMCT)

Semester 8th

C 802 : Research Project

As per the curriculum the Research Project is a compulsory subject which is for 5 credits and 10 hours per week of student – guide interaction.

Objectives:

- To introduce the basic concepts of research methodology
- To expose the student to the research environment
- To enable students to work on a research problem systematically
- To enable students to organise the data in a logical manner

Outcome:

- The students are able to observe the environment with regards to research problem
- The students are able to determine the required data and its analysis
- The students are able to systematically re-present their analysis of data
- The students are able to provide suggestions and their interpretation of data analysed.

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Master of Hotel Management and Catering Technology (MHMCT)

Semester 3rd

MH 307: Summer Internship Program

As per the curriculum Summer Internship is a compulsory subject which is for 8 weeks with a minimum of 45 hours per week

Objectives:

- To apply the skills acquired in daily operations.
- To observe the various managerial processes undertaken in each department
- To identify a research problem during the industrial interaction

Outcomes:

- The student is able to apply the classroom teachings with real time operations in the industry.
- The student is able to better understand the leadership skill set required for each department
- The student is able to gather primary and secondary data pertaining to the research problem.
- The student is able to analyse the data and provide interpretation for the same
- The student is able to provide suggestions and solutions to the said problem.


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Subject : Industrial Training

Subject Code : C501

Credits : 15

Semester : V

Rationale:

The Industrial Training enables students to relate the knowledge and skills acquired in the classroom with systems, standards and practices prevalent in the industry. It provides an opportunity to the students to acquire real-time hands on experience and observe the trends in the industry.

Duration
15 Weeks (Minimum 45 hours per week)

Examination Scheme					
Internal Examination Scheme			External Examination Scheme		
Logbook & Appraisal	Internal Viva Voce, PPT, Report	Total Internal Marks	External Viva Voce, PPT, Report	Total External Marks	Total Marks
50	100	150	150	150	300

In this semester the student shall be sent for industrial training for a period of 15 Weeks (Minimum of 45 hours per week), where they would work in all operational departments.

The Industrial Training needs to be undertaken in hotels which are of the level of three star and above category.

During the internship period, the student shall maintain a logbook on daily basis. In addition, they would also maintain a monthly record of feedback provided by the HR /Training Head of the concerned hotel. At the end of the industrial training the student shall submit a training report along with the logbook maintained and performance appraisals from each department trained.

Practical Examination: (Internal & External)

The internal exams to be assessed by the internal examiner and external exams by the external examiner.




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Subject : Research Project

Subject Code : C 802

Subject Credits : 05

Semester : VIII

Teaching Scheme per week	
Practical	Total
10 hours	10 hours

Examination Scheme					
Internal Examination Scheme			External Examination Scheme		
Progress Reports	Internal Viva Voce & Report	Total Internal Marks	External Viva Voce & Report	Total External Marks	Total Marks
20	50	70	80	80	150

Rationale:

Research has become an inevitable part of today's academic and professional world. Hospitality industry is no exception to this. This course aims at honing the research skills of the students by exposing them to the research environment and guiding them in the research process.

I PROGRESS REPORT:

Students have to submit progress reports at the end of every month to update the progress of the project to be eligible to appear for the examinations. Students to submit a total of 02 such progress report in the semester and would score 10 marks for each progress report on the basis of the progress.

II PROJECT REPORT: (Internal & External)

Students have to submit a project reports at the end of the semester to record the process of the project and the findings thereon. The report should be in spiral bound format for the internal examination and hard bound with golden embossing for external examination.

The format of the project report is as detailed below:

- Cover Page
- Title Page
- Certificate
- Acknowledgements
- Index
- Introduction




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- Aims & Objectives
- Theoretical framework of the topic (Background of the topic, History, Contents from secondary Data, Explanation of Terms)
- Research Methodology (Data collection method, Sampling method)
- Data Analysis & Data Interpretation (Graphical presentation of collected data)
- Suggestions / Recommendations
- Conclusions & Limitations
- Bibliography
- Appendix (Any relevant material to support the project)

II VIVA VOCE: (Internal & External)

Students have to present the process and findings of the project report to the examiners with the help of a PowerPoint presentation not exceeding 15 minutes. The examiners would evaluate the project based on the parameters of quality of the study, Project Report, presentation by the student & viva.

Note:

1. The Project Report should be market research and field work oriented and related to the Elective Course (Food Productions / Food & Beverage Service / Accommodations).
2. A Senior Lecturer / Asst Prof./ HOD/ of the concerned Course will be the Guide for the Project Report The Synopsis and the title should be approved by the Project Guide prior to the commencement of the project.
3. A maximum of 10 students to be allotted to any faculty guide for the project.
4. The report should consist of a minimum of 50 pages of the Project Content.
5. The font should be Arial, font size should be 16 for Chapters, 14 for Headings and 12 for the content with 1.5 line spacing.
6. The documentation and presentation should be conducted before an external examiner.
7. Marks would be awarded for Project Report, Presentation & Viva – voce.

Reference Books:

10. Research methodology- G.C. Ramamurthy
11. Research design and Methods- Kenneth s. Bordens and Bruce B. Abbott
12. Research Methodology- R. Panneerselvam
13. Project report writing- M.K Rampal and S.L Gupta
14. Business research methodology – Alan Bryman and emma Bell. Oxford publishing house
15. research methodology in management – Dr. V. P. Michael, Himalaya Publishing house
16. Business research methodology- J K Sachdeva , Himalaya Publishing house
17. Research Methodology , methods and technology– C R Kothari and Gaurav Garg, new age international publication
18. Business Research Methodology- T N Srivastava and ShailajaRego, Mc. Graw Hill



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Name of the Course : Summer Internship Programme

Course Code: MH 307 Semester: Third

Teaching Scheme :			Examination Scheme:
Theory	:	00	Internal / Concurrent Evaluation : 50
Practical	:	00	End term Practical Exam: 50
Credit	:	Full	End term Theory Exam: 00
Total	:	06	Total Marks : 100

Summer Internship Project: (SIP)

At the end of Second Semester, each student shall undertake a Summer Internship Project (SIP) for 8 weeks in the area of Hotel Management and Catering Technology. The student shall submit a written structured report based on work done during this period.

SIP may be a Research Project-based on Primary and Secondary data or may be an operational assignment involving working by the students on a given task/assignment/project etc. In the industry, SIP should be undertaken by the students with an objective to inculcate managerial skills and qualities essential for mid and senior level management.

It is expected that the SIP shall sensitize the students to the demands of the workplace. The learning outcomes and utility to the organization must be specifically highlighted.

The report should be well documented and supported by –

1. Executive Summary
2. Organization Profile
3. Outline of the problem/task undertaken
4. Research methodology and data analysis (in case of research projects only)
5. Relevant activity charts, tables, graphs, diagrams etc
6. Learning of the student through the project
7. Contribution to the host organization
8. References in appropriate referencing styles (APA, MLA, Harvard, Chicago style etc)

It should reflect the nature and quantum of work undertaken by the student. The report must reflect 8 weeks of work and justify the same.

The completion of the SIP shall be certified by the respective Faculty Guide and approved by the Director of the Institute. The external organization (Hospitality/Tourism/Retail industry entity) shall also certify the SIP work.

The student shall submit TWO hard copies and one soft copy of the project report, one hard copy is to be returned to the student by the institute after the External Viva-Voce.

In the interest of environmental considerations, students are encouraged to print their project reports on both sides of the paper.

SIP shall have a weightage of 6 credits. The institute shall conduct an internal viva-voce for evaluation of the SIP for 50 marks. The panel shall comprise of the Internal Faculty Guide and one additional faculty nominated by the Director.




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There shall be an external viva-voce for the SIP for 50 marks. The examiner's panel for the same shall include one external faculty member nominated by the University and one internal faculty member nominated by the Director. The external viva-voce shall be conducted for 15 minutes at least per student.

The internal and external viva shall evaluate the project based on –

1. Actual work undertaken by the student
2. Student understands of the organization and business environment
3. Outcome of the project.
4. Utility of the project to the organization.
5. Basic analytical capabilities




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