

**SCHEME FOR AFFILIATION OF  
PRIVATE HOSPITALITY INSTITUTES OFFERING  
PROGRAMS RELATED TO  
HOSPITALITY EDUCATION & TRAINING**



**NATIONAL COUNCIL FOR HOTEL MANAGEMENT &  
CATERING TECHNOLOGY  
(NCHMCT)**

**A-34, Sector 62, NOIDA – 201 309 (UP)**

## **SCHEME FOR AFFILIATION OF HOSPITALITY PRIVATE INSTITUTES OFFERING PROGRAMS RELATED TO HOSPITALITY EDUCATION AND TRAINING**

### **NEED FOR PRIVATE SECTOR PARTICIPATION:**

The training capacity available in the Government Institutes of Hotel Management/Food Craft Institutes is being augmented continually to maximize the delivery of trained personnel to the industry. The demand of trained manpower leaves enough scope for delivery of quality trained manpower by the institutes set up in private sector. It has therefore become necessary that existing private institutions imparting hospitality education and training assume a significant role in meeting the expanding demand for quality trained personnel. In this context, participation of educational institutes in the private sector through scheme of affiliation with NCHMCT has been launched to bridge gap between demand and supply of quality professionals to the expanding Industry.

Existing hospitality programs ranging from Certificate level to Degree level offered by National Council for Hotel Management has enabled candidates from private institutes qualify for a proficiency that is in line with the quality of students turned out by the best of affiliated Institutes in the government sector.

The scheme of affiliation launched in year 2006 culminated in affiliation of 4 private Institutes. Subsequently, Council invited applications from private Institutes and affiliated 10 more Institutes of Hotel Management in private sector. As on date, total 14 private Institutes are affiliated to this Council. Original scheme of affiliation has been revised in present form which brings out clarity in requirements and assessment thereof by experts Committee in a transparent manner.

### **SCHEME FOR AFFILIATION TO THE NATIONAL COUNCIL:**

In the above scenario, The National Council for Hotel Management and Catering Technology, would accord affiliation, to such Institutes registered as a Society or an Educational Society or registered as a Trust or under Section 25(1)(A)(B) of Companies Act, either already running the academic programs or newly established, having adequate infrastructure as per Norms & Standards notified by the Council can apply.

The National Council for Hotel Management and Catering Technology has revised norms and standards for land, campus, buildings, laboratories, equipment, and faculty strictly as per curriculum requirements and duly approved by the Board. Adherence to the norms and standards will thus be mandatory for any institute to qualify for affiliation with the Council.

**1. BROAD NORMS FOR AFFILIATION:**

- i) Institutes registered as a Society or an Educational Society or registered as a Trust or under Section 25(1)(A)(B) of Companies Act, either already running the academic programs or newly established, having adequate infrastructure as per Norms & Standards notified by the Council may apply in the prescribed format to National Council for Hotel Management, within prescribed time limit. Running Institutes with other University should ensure the discontinuation of such programs after affiliation to NCHMCT.
- ii) The applicant institute will be informed about the status whether the Institute is shortlisted for inspection upon scrutiny of application. Institutes not short listed for inspections shall be notified and the application fee shall be refunded by the Council.
- iii) Inspection Committees appointed by the competent authority shall undertake inspections to verify the infrastructural requirements available and the Committee shall submit its report to Member Secretary of the affiliation committee in confidential cover by filling the checklist provided by the Council.
- iv) Expenses towards inspections shall be borne by the applicant institute, which would include local transport, lodging/boarding for inspection team members.
- v) Based on inspection report and presentation to be made by the authorities of the Institute before the affiliation committee, final recommendation will be submitted by the affiliation committee to the competent authority for approval. Upon approval of the competent authority, the applicant Institute shall be granted provisional affiliation to begin with for a period of one academic year which shall be reviewed subsequently on yearly basis, for a maximum period of 5 years. Upon successful implementation of the educational programs and adherence to the terms of agreement for five years, the NCHMCT may consider the case for regular affiliation of the Institute with a provision of review on three yearly basis.
- vi) Each Institute granted provisional affiliation shall have to sign an agreement with NCHMCT and provide non revocable bank guarantee.
- vii) Annual Affiliation Maintenance Fee, as notified by the Council from time to time, shall be payable to the Council by the affiliated Institute.
- viii) Consequent upon affiliation, the Institute will maintain the student-teacher ratio as per affiliation norms of the Council and also maintain the prescribed educational qualification, experience and minimum basic pay for each categories as prescribed in the norms.

- ix) Consequent upon affiliation the Institute shall be permitted to enroll students in Degree program through centralized counselling or by any other means as may be permitted by the Council in writing. Admission in the Diploma and Certificate level programs are de-centralized and the Institute has to follow the standard in taking admission in such programs.
- x) After Institute or Trust/Society is granted affiliation by NCHMCT, it shall stop other academic programs offered under affiliation with other University. The Society or Trust shall not relocate such program or start other programs in the premises marked to NCHMCT programs.
- xi) Continuation of affiliation each year will be subject to periodic inspections by the NCHMCT, to ensure maintenance of standards prescribed. In case of non-adherence of prescribed Norms & Standards or academic standards, the National Council for Hotel Management and Catering Technology shall be at liberty to pass de-affiliation orders. In such a situation, the National Council shall re-allocate the enrolled students to other affiliated Institutes of Hotel Management for continuation of their studies or examinations as the case may be. In such a situation, National Council shall invoke the bank guarantee furnished by the de-affiliated Institute.
- xii) The NCHMCT and IGNOU shall conduct term-end examination for the B.Sc. Hospitality and Hotel Administration program and NCHMCT will conduct term-end exams for all other short-duration programs. Candidates admitted to all the programs shall pay the prescribed examination fees of respective examination bodies as prescribed from time to time. Only those candidates who fulfill requirements as per examinations rules of the Council shall be permitted to appear in term end examination.
- xiii) Conferring B.Sc. Degree in Hospitality & Hotel Administration and Diplomas to students will be upon completion of their studies and having passed the examination conducted by NCHMCT and IGNOU, as the case may be.
- xiv) In the event of any information furnished by the applicant Society/ Trust/Institute is found to be misleading or having suppressed or concealed any material fact at any point, the affiliation shall be terminated forth with and the Council shall invoke bank generate furnished by the Trust/ Society/Institute. The NCHMCT will have the right to cancel/withdraw its affiliation to such an Institute and claim damages arising thereof for relocating the student to other Institutes in addition to invoking the bank guarantee.
- xv) In the event of any dispute arising on account of any terms and conditions of affiliation/agreement, the decision of the Chairman, Board of Governors of the NCHMCT shall be final and binding on both the parties.
- xvi) In case of legal dispute and arbitration, the jurisdiction shall be New Delhi as the Registered Office of the National Council for Hotel Management and Catering Technology is at Pusa, New Delhi, while the correspondence to receive application on behalf of Society is A-34, Sector 62, NOIDA 201 309.

## 2) **FEE DETAILS:**

### i) **APPLICATION FEE**

Following application/scrutiny fee will have to be submitted by the applicant Institutes along with the application through Demand Draft drawn in favour of NCHMCT payable at Noida:

a)	Application Fee for B.Sc. HHA Program	-	Rs.6.00 lakhs
	or		
	Application Fee for only Diploma Courses	-	Rs.1.00 lakh
	or		
	Application Fee for only Craft Courses	-	Rs.1.00 lakh
	or		
	Application Fee for Degree/Diploma/Craft Courses	-	Rs.6.00 lakhs
	or		
	Application Fee for only Diploma/Craft Courses	-	Rs.1.00 lakh
b)	Application Scrutiny Fee	-	Rs.0.50 lakh

### ii) **INSPECTION FEE**

Inspection fee of Rs.50,000 will be paid by the Institutes those who inspected by the Council's inspection team.

### iii) **ANNUAL AFFILIATION MAINTENANCE FEE**

Following Annual Affiliation maintenance fee to be paid by the Institutes granted affiliation by the Council, each year:

a)	Intake up to 60 students	-	Rs.1.00 lakh
b)	Intake up to 100 students	-	Rs.1.50 lakh
c)	Intake above 100 students	-	Rs.2.00 lakh

**3) BANK GUARANTEE VALUE:**

Institutes granted affiliation by the Council will have to furnish the non-revocable Bank Guarantee as per value indicated below:

- a) Intake up to 60 students in B.Sc. HHA Program - Rs.60.00 lakhs
- b) Intake up to 120 students in B.Sc. HHA Program - Rs.100.00 lakhs
- c) For each seat in Diploma/Craft Course - Rs.20,000

**4) LAND REQUIREMENT:**

The applicant Institute should possess land as given below, registered in the name of Society/Trust (undisputed) or not less than 30 years of lease of unitary land, leased by Central/State Govt. organization.

Metropolitan city (as declared by Govt. of India)	1 acre or 4,000 sq. mtrs.
Urban area	2½ acres of 10,000 sq. mtrs.
Rural area	5 acres or 20,000 sq. mtrs.

Along with the application, the Institute/Society/Trust has to attach one set of registered land documents or lease documents:

**5) SPACE REQUIREMENT AT A GLANCE:**

**(for full details, refer relevant Annexure A-E given in this document at Annexure-I)**

Course	Intake	Academic (Sq.Ft.)	Admn. (Sq.Ft.)	Support (Sq.Ft.)	Total (Sq.Ft.)	Details available at
B.Sc. HHA Degree	60	18760	2500	2200	23460	<b>Annexure - A</b>
B.Sc. HHA Degree	100	22100	2500	2200	27200	<b>Annexure - B</b>
B.Sc. HHA 3 Diploma Courses	60 20 each	20110	2500	2200	24810	<b>Annexure - C</b>
B.Sc. HHA 4 Diploma Courses	120 30 each	32370	4160	5460	41990	<b>Annexure - D</b>
5 Diploma Courses	40 each	18800	2000	2400	23200	<b>Annexure - E</b>

The Institute can apply for affiliation for courses as indicated above for which the Institute has to meet the space requirement as given in the relevant Annexure.

6) **DEPARTMENT-WISE EQUIPMENT / INSTRUMENTS REQUIREMENT:**

List of department-wise equipment is given separately at **ANNEXURE-II** in this document. Institutes have to ensure availability of the equipment installed in all the departments before seeking affiliation.

7) **STUDENT TEACHER RATIO:**

Upon affiliation by the Council, Institute has to maintain Teacher-Student Ratio as prescribed by the Council on the basis of total number of students in all the courses available in the Institute. Therefore, the total number of students be calculated by adding number of students studying in all the three years of B.Sc. HHA program as well as other short courses. Number of faculty should be maintained at 1 Principal and 5 faculties for first 100 students and thereafter one faculty for each increase of 25 students or fraction of that. The faculties should be in various levels of hierarchy i.e. from the level of Teaching Associate to HOD, in the ration as under:

HOD : Sr. Lecturer : Lecturer : Asstt. Lecturer : Teaching Associate  
1 : 2 : 3 : 4 : 2

8) **ELIGIBILITY CRITERIA FOR RECRUITING TEACHERS AND MINIMUM REMUNERATION TO BE PAID TO THE TEACHERS:**

The competent authority of the Council has desired that all the Institutes affiliated/to be affiliated to the NCHMCT should follow the uniform Recruitment Rules for the academic staff and Principal, as designed by Govt. of India for Central IHMs, so as to ensure the same quality education among all the affiliated Institutes.

Regarding pay scales to the academic staff, Institutes should maintain a minimum basic for each category of faculties as under:

<b>Level</b>	<b>Monthly Min. Basic</b>
HOD	Rs.68,000
Sr. Lecturer	Rs.56,000
Lecturer	Rs.45,000
Asstt. Lecturer	Rs.35,000
Teaching Associate	Rs.25,000

For long retention of faculty at the Institute, the Institutes have to maintain the basic of each level of the faculty as above and offer average 3% increment every year subject to performance of the faculty and other allowances applicable as per the rule of the society/trust of the Institute.

9) **INSTRUCTIONS FOR SUBMISSION OF PROPOSAL/APPLICATION BY INSTITUTES UNDER REGISTERED SOCIETY/TRUST SEEKING AFFILIATION:**

- i) Complete proposal must be submitted in the prescribed **Application Format** available at **ANNEXURE – III** in this document.
- ii) Incomplete proposals and those not submitted in the prescribed format, proposals received after last date will not be accepted and shall be rejected and refused.
- iii) Proposals should be submitted on 'A-4' size paper only. Even larger sized documents should be reduced to 'A-4' size wherever possible. All the true copies should be translated in Hindi or English and copies attested by the First Class Non Judicial Magistrate of the District.
- iv) Two copies of the proposal, complete in all respects, should reach the office of Director (A&F)/Member-Secretary, National Council for Hotel Management and Catering Technology, A-34, Sector 62, Noida 201 309.
- v) Application fee and scrutiny fee as prescribed at clause 2 (i) (a) & (b) above in the form of Demand Draft drawn in favour of NCHMCT, payable at Noida to be sent along with the application form. Applications without application and scrutiny fee shall not be accepted.
- vi) Documents regarding land in possession of the applicant with proper certificate of "land use" issued by competent authority, with an attested copy thereof to be attached with the application.
- vii) Plot of land as per Norms should be in possession of Registered Society/Trust/Institute regulated as Trust/Society and has to be registered in the name of applicant with clear title with an attested true copy thereof. The area of land should be demarcated and defined by a boundary.
- viii) The complete layout plan of the campus with attested copies of "completion certificate" issued by the competent authority. The approach road to the Institute/Hostels should be all weather roads accessible by transport facilities.
- ix) Furnish the financial projections of next three years.
- x) The applicant institute should furnish the evidence of the academic and administrative staff, their tenure of employment and salary details.
- xi) List of equipments available in the Institute should be detailed in the prescribed format.
- xii) The fact that application for affiliation has been made to the National Council will not entitle the applicant institute to notify to public terms like "Applied for" or "Application



under process with NCHMCT” till such time the affiliation is rejected or granted by NCHMCT. Any such usage shall be a disqualification and their application shall be summarily rejected.

- xiii) An undertaking to be signed by the authorized signatory/signatories of the Trust/Society/Institution i.e. principal owners for compliance with existing guidelines and requirements of NCHMCT for affiliation and future guidelines applicable to all such institutes shall have to be furnished by the applicant.
- xiv) An undertaking to be furnished by the applicant Institute/Trust/ Society to safeguard the interests of the students on roll, in case of non-compliance of norms, instructions issued by NCHMCT in delivery of curriculum requirements shall make the applicant liable for de-affiliation forthwith by NCHMCT.
- xv) An undertaking to be furnished by the applicant Institute/Trust/ Society that without prior approval of the NCHMCT the seats for any course/ program shall not be increased or notified, which if so done unilaterally, shall make the applicant liable for de-affiliation forthwith by NCHMCT.
- xvi) An undertaking to be furnished by the applicant institute that the applicant institute will not seek any affiliation in respect of any other programs from any other body granting affiliation from the year the affiliation is granted by NCHMCT, which if done so, shall liable the applicant institute for de-affiliation forthwith by NCHMCT.

**10) LIST OF DOCUMENTS TO BE ATTACHED WITH THE APPLICATION:**

Applicant Institute/Society/Trust should ensure to attach the following documents with the application:

- i) Attested copy of document of incorporation and Memorandum of Association of the Society/Trust/Institution.
- ii) Certified copies of the land registration papers/registered lease deed/registered GPA (as applicable) detailing clearly the type of land with Khasra numbers.
- iii) Certificate from the municipal / competent authority confirming that the land allotted to and is held by the Society/Trust/Institution conforms to the land use for running educational institutions.
- iv) A certificate from the executive authority that the land and facilities are not being shared with any other institution/activity except for the areas mentioned in Annexure.

- v) A copy of master plan and buildings thereon sanctioned by the municipal / competent authority showing layout of existing and proposed building(s) on the plot of land and floor-wise plan of each building along with photographs thereof.
- vi) Approved plans from the municipal / concerned state authority as per local bye-laws for the existing buildings for institutional purposes along with completion/possession certificate of the buildings.
- vii) Approved site plan of the campus.
- viii) A copy of city road map showing location of the institution along with approach road to the campus.
- ix) Photocopies of latest bank statements, fixed deposit receipts etc. regarding availability of funds in hand.
- x) Copies of projected financial flow chart of next three years.
- xi) Authenticated documents to support mobilization of additional funds.
- xii) Authenticated documents to support claim of meeting non-recurring and recurring expenditure.
- xiii) An undertaking to follow NCHMCT and IGNOU curriculum/ syllabus and teaching and examination scheme for the 3-Year B.Sc. in Hospitality & Hotel Administration.
- xiv) Details of staff in position together with their updated bio-data and recruitment procedures involved.
- xv) Copy of resolution of the Board of Management / Governors of the institute / society affirming and approving the institute to apply for affiliation to the NCHMCT and to undertake and follow the terms and conditions of the affiliation in case provisional affiliation is offered by NCHMCT. Such copies need to be attested by Notary/ Gazetted Officer.
- xvi) An undertaking for compliance with the general conditions of the National Council for Hotel Management and Catering Technology on non-judicial stamp paper duly attested by Notary or any similar competent authority as per the format given clause 11 below.

11) **UNDERTAKING TO BE FURNISHED BY THE APPLICANT INSTITUTE:**

Applicant Institutes will have to furnish an Undertaking on Non-Judicial Stamp Paper of Rs.100/- duly attested by the First Class Judicial Magistrate. Text of the undertaking is given as under:

I/We, the (name of the Institution/Trust/Society) hereby undertake to comply with the following in connection with our application for seeking affiliation for (Name of the Course/Courses) offered by the National Council for Hotel Management and Catering Technology, Noida.

1. That the Management including the Governing Body / Council of the (Institute/Trust/Society) has been constituted and the Chairman of the Body / Council appointed.
2. That the said management has authorized its President/Secretary to be the authorized signatory for all the documents/deeds together with the resolution that the Body/Institute has resolved to seek affiliation with NCHMCT.
3. That the infrastructural, instructional and other facilities shall be provided as per norms prescribed by the NCHMCT.
4. That the Institute granted affiliation shall follow the curriculum as per the prescribed teaching scheme and examination scheme of NCHMCT & IGNOU as prescribed from time to time. Candidates shall be allowed to take examinations on fulfillment of prescribed curriculum and prescribed attendance rules of NCHMCT and payment of the requisite examination fee charged by NCHMCT & IGNOU from time to time.
5. That fee from candidates will be charged as per a public & published document containing the total fee structure and that no capitation fee will be charged.
6. That the accounts of the institution will be audited annually by a Chartered Accountant and will be open for inspection by the National Council at the time of inspections from time to time. Annual audited balance sheet and income and expenditure statement to be submitted to the National Council regularly.
7. That the teaching and other staff will be selected and appointed according to procedures, qualifications and experience prescribed by the National Council for Hotel Management and Catering Technology from time to time.
8. That the Management shall strictly follow all such terms and conditions as may be laid down by the National Council for Hotel Management and Catering Technology from time to time.
9. Expenses towards inspection shall be borne by the applicant institute, which would include only to and fro travel cost, board and lodging and local transport as per entitlements. The limit of such expenses shall be notified in writing by the Council.
10. That the institute shall pay regularly annual maintenance fee for affiliation as prescribed by the Council.
11. That the Institute will pay annual registration fee as prescribed by the Council from time to time.
12. That Institute/Society will subject itself to periodic academic audit and shall bear the expenses involved for the same.
13. That all admissions to the B.Sc. Program shall be through All India JEE held by NCHMCT or through any means approved by NCHMCT and there won't be any management seats.
14. That in the event of non-compliance of guidelines and conditions laid/prescribed by National Council for Hotel Management and Catering Technology from time to time, the National Council for Hotel Management and Catering Technology will be free to take measures for withdrawal of its affiliation and that all liabilities arising out of such a withdrawal would solely be that of the Society/Trust/Institute.
15. That due representation will be given to the National Council for Hotel Management and Catering Technology including the nominees from the industry as nominated by the Council on the Governing Board/Trust and other Committees of the Institute.

Place :

Date :

(Name of the authorized person giving  
understanding along with official position)  
(S E A L)

**12) INSPECTION OF INSTITUTE AND PRESENTATION TO BE MADE BY INSTITUTES BEFORE THE AFFILIATION COMMITTEE:**

After receipt of complete proposals in all respects from the applicant Institutes, the same shall be scrutinized by a committee. Upon scrutiny, the Institutes, fulfilling all the norms as prescribed by the Council, will be inspected by a team of experts for assessing the availability of infrastructure at the Institute as per norms and standards prescribed by the Council. Based on the inspection reports, authorities of the eligible Institutes will be asked to give a detailed power point presentation before the Affiliation Committee as per the scheduled fixed by the Council. Final recommendation of the Affiliation Committee shall be submitted to the competent authority for approval before granting provisional affiliation to the Institute(s).

Institutes disqualified by the Scrutiny Committee shall be intimated about the same and the application fee will be returned to the Institute, however, scrutiny fee shall be retained by the Council.

In case of the Institutes recommended for inspection by the scrutiny committee and not granted affiliation due to shortcomings observed by the inspection team during the inspection, refund of application fee shall be as decided by the Affiliation Committee.

**13) PERIODICAL FACULTY DEVELOPMENT SYSTEM:**

Towards delivery of quality and uniform teaching to students at all the affiliated Institutes, NCHMCT has to take initiatives to train the existing faculties of the Institutes under Faculty Development System. Under which, 'Certified Learner Facilitator' (CLF) training programs are being conducted by the Council at its campus in Noida without charging any participation fee. Upon intimation of training schedule, affiliated Institutes will have to nominate faculty members by bearing to and fro travel expenses. However, training material, lodging and boarding will be arranged by the Council at free of cost.

**14) ADOPTING AND MAINTAINING 'THIMS' SOFTWARE IN THE INSTITUTE:**

NCHMCT has launched 'Tourism & Hospitality Institutes Management System" (THIMS) software and all the affiliated Institutes will have to feed the data relating to academics on daily basis and data relating to students, attendance, exams, results, etc. in the software. For this purpose, Institutes to be affiliated by NCHMCT will have to create the infrastructure required for managing the THIMS software. Hands-on training towards familiarization of the software will be provided by the Council free of cost, but to and fro travel charges for the nominated staff will have to be borne by concerned Institutes.

**15) FILING YEARLY RETURN TO NCHMCT:**

NCHMCT is mandated to constantly work on the improvement of quality in hospitality education and to set a certain standard comparable to the global hospitality education system. Private Institutes under affiliation with NCHMCT are also part of that initiative and they must ensure the quality in education. Submission of Annual Performance Return is compulsory for all the institutes affiliated to the Council.

**16) SURPRISE ACADEMIC AUDIT BY COUNCIL:**

For assessing the smooth functioning of the Institute and also availability of infrastructural requirements and other facilities at the Institute, NCHMCT organizes surprise academic audits, which may take place without notice at any time during the year and during the examination also.

**17) ARBITRATION AND JURISDICTION:**

i) In case of disputes or differences arising between the Affiliated Institute and NCHMCT relating to any matter arising out of and/ or connected with the agreement, such disputes or differences shall be settled in accordance with the provision of Arbitration & Conciliation Act, 1996. The disputes shall be referred to a Sole Arbitrator. The Sole Arbitrator shall be selected and appointed by the Affiliated Institute out of a list of three names recommended by the Chairman, Board of Governors, NCHMCT. The decision of the Sole Arbitrator shall bind the parties finally and conclusively. Both parties to the arbitration shall equally share the cost of the arbitration.

ii) In case of legal dispute and arbitration, the jurisdiction shall be New Delhi as the Registered Office of the National Council for Hotel Management and Catering Technology is at New Delhi.

**18) CONTACT:**

For any clarification or further information, e-mail at [nchmctadm@gmail.com](mailto:nchmctadm@gmail.com) or call on 0120-2590603 during office hours on working days.

**ANNEXURE - I**

**SPACE NORMS**

## **ANNEXURE – A**

### **MINIMUM STANDARD NORMS**

#### **LAND, FACULTY, SPACE AND EQUIPMENT**

For an intake of	:	60 candidates in B.Sc in Hospitality & Hotel Administration	
Total Strength of Students would be	:	First year of B.Sc	60 students
	:	Second year of B.Sc	60 students
	:	Third year of B.Sc	60 students
	:	TOTAL	180 students
Group Sizes	:	Theory : 60	Practical : 20
Total Land Area	:	Minimum land for Metro Cities - 4,000 Sq. Metre	
	:	Minimum land for Other Cities - 10,000 Sq. Metre	
	:	Minimum land for Rural areas - 20,000 Sq. Metre	
Total Strength of Faculty	:	For first 100 students - 6 faculty including Principal	
	:	For every additional 25 students - 1 faculty (Total Strength of faculty for 180 students shall be 10 including Principal)	

## **CLASSIFICATION OF CAMPUS BUILDING (AREA WISE AT A GLANCE)**

1. Academic Block	18,760 Sq.Ft.
2. Administrative Block	2,500 Sq.Ft
3. Support Area	2,200 Sq.Ft
<b>4. TOTAL</b>	<b>23,460 Sq.Ft</b>

**Note:** Corridors, Staircases, Toilets, Washrooms as per norms shall be extra.

### **1. ACADEMIC BLOCK/ AREA DETAILS:**

1.1 Food Production	5,700 Sq.Ft
1.2 Food & Beverage	3,100 Sq.Ft
1.3 House Keeping	2,500 Sq.Ft
1.4 Front Office	600 Sq.Ft
1.5 Computer Lab	600 Sq.Ft
1.5 Library & Resource Centre	1,000 Sq.Ft
1.6 Class Rooms (3x720 sq.ft)	2,160 Sq.Ft
1.7 Group Work Rooms (2x250 Sq.Ft)	500 Sq.Ft
1.7 Multi-Purpose Hall	2,000 Sq.Ft
1.8 Committee Room	600 Sq.Ft
<b>TOTAL</b>	<b>18,760 Sq.Ft</b>

### **2. ADMINISTRATIVE BLOCK/ AREA DETAILS:**

2.1 Principal's Office	300 Sq.Ft
2.2 PA to Principal	150 Sq.Ft
2.3 Administrative Officer	150 Sq.Ft
2.4 Visitors lounge & Lobby	200 Sq.Ft
2.5 Teacher's Lounge	600 Sq.Ft
2.6 HoD's Cabin	100 Sq.Ft
2.7 Administrative Office	500 Sq.Ft
2.8 Record/ Examination Room	500 Sq.Ft
<b>TOTAL</b>	<b>2,500 Sq.Ft</b>

### **3. SUPPORT AREA DETAILS:**

3.1 Boys Locker-cum-Changing Room	750 Sq.Ft
3.2 Girls Locker-cum-Changing Room	350 Sq.Ft
3.3 Staff Locker-cum-Changing Room	400 Sq.Ft
3.4 Doctor's/ First Aid Room	200 Sq.Ft
3.5 Maintenance Room	500 Sq.Ft
<b>TOTAL</b>	<b>2,200 Sq.Ft</b>



## ACADEMIC AREA DEPARTMENT WISE

### 1.1 FOOD PRODUCTION

1.1.1 Basic Training Kitchen	1,000 Sq.Ft
1.1.2 Quantity Training Kitchen	1,000 Sq.Ft
1.1.3 Advance Training Kitchen	1,200 Sq.Ft
1.1.4 Larder	600 Sq.Ft
1.1.5 Bakery & Confectionery	1,000 Sq.Ft
1.1.6 Receiving, Pre-wash & Storage	700 Sq.Ft
1.1.7 Microbiology Lab (Recommended)	200 Sq.Ft
<b>TOTAL</b>	<b>5,700 Sq.Ft</b>

### 1.2 FOOD & BEVERAGE SERVICE

1.2.1 Training Restaurant + Training Bar	1,200 Sq.Ft
1.2.2 Service Pantry	300 Sq.Ft
1.2.3 Student Dining Hall (100 Seats)	1,200 Sq.Ft
1.2.4 Dish Wash	200 Sq.Ft
1.2.5 Food & Beverage Store/ Stewarding	200 Sq.Ft
<b>TOTAL</b>	<b>3,100 Sq.Ft</b>

### 1.3 HOUSE KEEPING

1.3.1 Housekeeping practical lab	800 Sq.Ft
1.3.2 Model Guest Rooms (One Single + One Double)	600 Sq.Ft
1.3.3 Bed Making Practice Room	300 Sq.Ft
1.3.4 Laundry & Linen Room	800 Sq.Ft
<b>TOTAL</b>	<b>2,500 Sq.Ft</b>

Electric Sub-Station/ Generator Room; STP/ Garbage Decomposer and Pump Room area should be as per site requirements.

## **ANNEXURE – B**

### **MINIMUM STANDARD NORMS**

#### **LAND, FACULTY, SPACE AND EQUIPMENT**

For an intake of : 100 candidates in B.Sc in Hospitality & Hotel Administration

Total Strength of Students would be :  
First year 100students  
Second year 60 students (Batch - I)  
Second Year 40 students (Batch – II)  
Third year 100 students  
TOTAL 260/240 students

Total Strength of Faculty : For first 100 students - 6 faculty including Principal  
For every additional 25 students - 1 faculty  
(Total Strength of faculty for 250 students shall be 12 including Principal)

Group Sizes : Theory : 60/40 Practical : 20

Total Land Area : Minimum land for Metro Cities - 4,000 Sq. Metre  
Minimum land for Other Cities - 10,000 Sq. Metre  
Minimum land for Rural areas - 20,000 Sq. Metre

## **CLASSIFICATION OF CAMPUS BUILDING (AREA WISE AT A GLANCE)**

Academic Block	22,100 Sq.Ft.
Administrative Block	2,500 Sq.Ft
Support Area	2,600 Sq.Ft
<b>TOTAL</b>	<b>27,200 Sq.Ft</b>

**Note:** Corridors, Staircases, Toilets, Washrooms as per norms shall be extra.

### **1. ACADEMIC BLOCK/ AREA DETAILS:**

1.1 Food Production	6,500 Sq.Ft
1.2 Food & Beverage	3,700 Sq.Ft
1.3 House Keeping	2,500 Sq.Ft
1.4 Front Office	600 Sq.Ft
1.5 Computer Lab	600 Sq.Ft
1.5 Library & Resource Centre	1,000 Sq.Ft
1.6 Class Rooms (5x720 Sq.ft)	3,600 Sq.Ft
1.7 Group work Rooms (4x250 Sq.Ft)	1,000 Sq.Ft
1.7 Multi-Purpose Hall	2,000 Sq.Ft
1.8 Committee Room	600 Sq.Ft
<b>TOTAL</b>	<b>22,100 Sq.Ft</b>

### **2. ADMINISTRATIVE BLOCK/ AREA DETAILS:**

2.1 Principal's Office	300 Sq.Ft
2.2 PA to Principal	150 Sq.Ft
2.3 Administrative Officer	150 Sq.Ft
2.4 Visitors lounge & Lobby	200 Sq.Ft
2.5 Teacher's Lounge	600 Sq.Ft
2.6 HoD's Cabin	100 Sq.Ft
2.7 Administrative Office	500 Sq.Ft
2.8 Record/ Examination Room	500 Sq.Ft
<b>TOTAL</b>	<b>2,500 Sq.Ft</b>

### **3. SUPPORT AREA DETAILS:**

3.1 Boys Locker-cum-Changing Room	1,050Sq.Ft
3.2 Girls Locker-cum-Changing Room	450 Sq.Ft
3.3 Staff Locker-cum-Changing Room	400 Sq.Ft
3.4 Doctor's/ First Aid Room	200 Sq.Ft
3.5 Maintenance Room	500 Sq.Ft
<b>TOTAL</b>	<b>2,600 Sq.Ft</b>

## ACADEMIC AREA DEPARTMENT WISE

### **1.1) FOOD PRODUCTION**

1.1.1 Basic Training Kitchen	1,000 Sq.Ft
1.1.2 Quantity Training Kitchen	1,000 Sq.Ft
1.1.3 Advance Training Kitchen	1,200 Sq.Ft
1.1.4 Larder	600 Sq.Ft
1.1.5 Bakery	800 Sq.Ft
1.1.6 Bakery & Confectionery	1,000 Sq.Ft
1.1.7 Receiving, Pre-wash & Storage	700 Sq.Ft
1.1.8 Microbiology Lab (Recommended)	200 Sq.Ft
<b>TOTAL</b>	<b>6,500 Sq.Ft</b>

### **1.2) FOOD & BEVERAGE SERVICE**

1.2.1 Training Restaurant + Training Bar	1,200 Sq.Ft
1.2.2 Service Pantry	300 Sq.Ft
1.2.3 Student Dining Hall (150 Seats)	1,800 Sq.Ft
1.2.4 Dish Wash	200 Sq.Ft
1.2.5 Food & Beverage Store/ Stewarding	200 Sq.Ft
<b>TOTAL</b>	<b>3,700 Sq.Ft</b>

### **1.3) HOUSE KEEPING**

1.3.1 Housekeeping practical lab	800 Sq.Ft
1.3.2 Model Guest Rooms (One Single + One Double)	600 Sq.Ft
1.3.3 Bed Making Practice Room	300 Sq.Ft
1.3.4 Laundry & Linen Room	800 Sq.Ft
<b>TOTAL</b>	<b>2,500 Sq.Ft</b>

Electric Sub-Station/ Generator Room; STP/ Garbage Decomposer and Pump Room area should be as per site requirements.

## **ANNEXURE – C**

### **MINIMUM STANDARD NORMS**

#### **LAND, FACULTY, SPACE AND EQUIPMENT**

For an intake of	: I. B.Sc in Hospitality & Hotel Administration	60 Students
	II. Trade Diploma in Food Production	20 Students
	III. Trade Diploma in House Keeping	20 Students
	IV. Trade Diploma in Front Office	20 Students

Total Strength of Students would be	: First year of B.Sc	60 students
	Second year of B.Sc	60 students
	Third year of B.Sc	60 students
	Trade Diploma in Food Production	20 students
	Trade Diploma in House Keeping	20 students
	Trade Diploma in Front Office	20 students
	<b>TOTAL</b>	<b>240 students</b>

Group Sizes : Theory : 60                      Practical : 20

Total Strength of Faculty : For first 100 students - 6 faculty including Principal  
For every additional 25 students - 1 faculty  
  
(Total Strength of faculty for 240 students shall be 12 including Principal)

Total Land Area : Minimum land for Metro Cities - 4,000 Sq. Metre  
Minimum land for Other Cities - 10,000 Sq. Metre  
Minimum land for Rural areas - 20,000 Sq. Metre

## **CLASSIFICATION OF CAMPUS BUILDING (AREA WISE AT A GLANCE)**

Academic Block	20,110 Sq.Ft.
Administrative Block	2,500 Sq.Ft
Support Area	2,200 Sq.Ft
<b>TOTAL</b>	<b>24,810 Sq.Ft</b>

**Note:** Corridors, Staircases, Toilets, Washrooms as per norms shall be extra.

### **1. ACADEMIC BLOCK/ AREA DETAILS:**

1.1 Food Production	5,700 Sq.Ft
1.2 Food & Beverage	3,700 Sq.Ft
1.3 House Keeping	2,500 Sq.Ft
1.4 Front Office	600 Sq.Ft
1.5 Computer Lab	600 Sq.Ft
1.5 Library & Resource Centre	1,000 Sq.Ft
1.6 Class Rooms (3x720 sq.ft)	2,160 Sq.Ft
1.7 Class Rooms (3x250 sq.ft)	750 Sq.Ft
1.8 Group Work Rooms (2x250 Sq.Ft)	500 Sq.Ft
1.9 Multi-Purpose Hall	2,000 Sq.Ft
1.10 Committee Room	600 Sq.Ft
<b>TOTAL</b>	<b>20,110 Sq.Ft</b>

### **2. ADMINISTRATIVE BLOCK/ AREA DETAILS:**

2.1 Principal's Office	300 Sq.Ft
2.2 PA to Principal	150 Sq.Ft
2.3 Administrative Officer	150 Sq.Ft
2.4 Visitors lounge & Lobby	200 Sq.Ft
2.5 Teacher's Lounge	600 Sq.Ft
2.6 HoD's Cabin	100 Sq.Ft
2.7 Administrative Office	500 Sq.Ft
2.8 Record/ Examination Room	500 Sq.Ft
<b>TOTAL</b>	<b>2,500 Sq.Ft</b>

### **3. SUPPORT AREA DETAILS:**

3.1 Boys Locker-cum-Changing Room	750 Sq.Ft
3.2 Girls Locker-cum-Changing Room	350 Sq.Ft
3.3 Staff Locker-cum-Changing Room	400 Sq.Ft
3.4 Doctor's/ First Aid Room	200 Sq.Ft
3.5 Maintenance Room	500 Sq.Ft
<b>TOTAL</b>	<b>2,200 Sq.Ft</b>

## ACADEMIC AREA DEPARTMENT WISE

### 1.1 FOOD PRODUCTION

1.1.1 Basic Training Kitchen	1,000 Sq.Ft
1.1.2 Quantity Training Kitchen	1,000 Sq.Ft
1.1.3 Advance Training Kitchen	1,200 Sq.Ft
1.1.4 Larder	600 Sq.Ft
1.1.5 Bakery & Confectionery	1,000 Sq.Ft
1.1.6 Receiving, Pre-wash & Storage	700 Sq.Ft
1.1.7 Microbiology Lab (Recommended)	200 Sq.Ft
<b>TOTAL</b>	<b>5,700 Sq.Ft</b>

### 1.2 FOOD & BEVERAGE SERVICE

1.2.1 Training Restaurant + Training Bar	1,200 Sq.Ft
1.2.2 Service Pantry	300 Sq.Ft
1.2.3 Student Dining Hall (150 Seats)	1,800 Sq.Ft
1.2.4 Dish Wash	200 Sq.Ft
1.2.5 Food & Beverage Store/ Stewarding	200 Sq.Ft
<b>TOTAL</b>	<b>3,700 Sq.Ft</b>

### 1.3 HOUSE KEEPING

1.3.1 Housekeeping practical lab	800 Sq.Ft
1.3.2 Model Guest Rooms (One Single + One Double)	600 Sq.Ft
1.3.3 Bed Making Practice Room	300 Sq.Ft
1.3.4 Laundry & Linen Room	800 Sq.Ft
<b>TOTAL</b>	<b>2,500 Sq.Ft</b>

Electric Sub-Station/ Generator Room; STP/ Garbage Decomposer and Pump Room area should be as per site requirements.

## **ANNEXURE - D**

### **SALIENT REQUIREMENT FOR AN INSTITUTE OF HOTEL MANAGEMENT WITH AN INTAKE OF 120 STUDENTS IN 3 YEAR DEGREE AND 120 & 60 STUDENTS IN DIFFERENT CRAFTS COURSES**

Intake	:	120 in each year of the 3 year Degree in Hospitality and Hotel Administration Program and intake of 30 each for any four short courses i.e. Food Production, Food & Beverage Services, Accommodation Operations, Bakery & Confectionery, Front Office Operation, House Keeping Operation etc offered by NCHMCT.	
Total Strength of Students	:	360 students in 3-Year Degree in Hospitality and Hotel Administration Program with 120 students in Craft level.	
Batch Sizes	:	Theory: 60-65	Practical: 20-22
Total Strength of Faculty	:	18 excluding Principal and part-time faculty for student strength of 420. (2 <sup>nd</sup> year only half strength counted)	
Faculty to Student Ratio	:	Up to 1:25 (maximum)	
Total Land Area	:	Minimum land for Metro Cities - 0.5 acres Minimum land for Other Cities - 2.5 acres Minimum land for Rural areas - 5.0 acres	

Note- Metro city classification will be as the existing classification providing by Ministry of Urban Development, GOI. The Institute located in metros shall largely rely on vertical structures to offset space constraints.



**CLASSIFICATION OF CAMPUS BUILDING (AREA WISE AT A GLANCE)**

S.No.	Area	Area Requirement in Sq.Ft.	
		Carpet Area	Plinth Area
1.	ACADEMIC AREA	24900	32370
2.	ADMINISTRATIVE AREA	3200	4160
3.	SUPPORT AREA	4200	5460
	<b>TOTAL AREA</b>	<b>32300</b>	<b>41990</b>

**Plinth area = Carpet area + 30%**

**1) ACADEMIC AREA AT A GLANCE:**

S.No.	AREA / LAB	Area in Sq. Ft.
1.	FOOD PRODUCTION	5900
2.	FOOD & BEVERAGE	4200
3.	HOUSEKEEPING OPERATION	2200
4.	OTHER AREAS	12600
<b>TOTAL ACADEMIC AREA</b>		<b>24900</b>
<b>Add 30% to Carpet Area = Plinth area of 1,2,3 &amp; 4</b>		<b>32370</b>

## ACADEMIC AREA DEPARTMENT WISE

### 1.1) FOOD PRODUCTION

S.No.	AREA NAME	NUMBER	Area Requirement (in Sq Ft)
1	BASIC TRAINING KITCHEN	1	1000
2	QUANTITY TRAINING KITCHEN	1	1000
3	ADVANCE TRAINING KITCHEN	1	1200
4	LARDER	1	300
5	BAKERY	1	600
6	BAKERY & CONFECTIONARY	1	900
7	RECEIVING, PRE-WASH & STORAGE AREA	1	700
8	MICROBIOLOGY LAB (OPTIONAL)	1	200
	<b>GRAND TOTAL</b>		<b>5900</b>

### 1.2) FOOD & BEVERAGE SERVICE

S.No.	AREA NAME	NUMBER	Area Requirement (in Sq Ft)
1	BASIC TRAINING RESTAURANT 60 COVERS x 24Sq.Fts.	1	1200
2	ADVANCE TRAINING RESTAURANT 60 COVERS+ BAR	1	
3	PANTRY	1	300
4	STUDENT DINING HALL	1	2500
5	F & B STORES/STEWADING		200
	<b>GRAND TOTAL</b>		<b>4200</b>

BTR & ATR should have collapsible partition

### 1.3) HOUSE KEEPING OPERATION

S.No.	AREA NAME	NUMBER	Area Requirement (inSq.Ft.)
1	H.K.PRACTICAL LAB INCLUDING STORE & AC FLOWER ROOM	1	800
2	GUEST ROOMS / MOCKUP ROOMS 1 Single + 1 Double	2	600
3	LAUNDRY / LINEN ROOM	1	800
	<b>GRAND TOTAL</b>		<b>2200</b>

### 1.4) OTHER LABS AND CLASS ROOM

S.No.	AREA NAME	NUMBER	Area Requirement (inSq.Ft.)
1	FRONT OFFICE LAB	1	600
2	COMPUTER LAB (2 No. x 600 sft)	2	1200
3	LIBRARY & RESOURCE CENTRE	1	1600
4	CLASS ROOM-LARGE 5 classrooms x 720 sq.ft. for 60 intake	5	3600
5	CLASS ROOMS-MEDIUM 4 classrooms x 500 sq.ft. for 40 intake	4	2000
6	MULTI PURPOSE HALL	1	3000
7	COMMITTEE ROOM	1	600
	<b>GRAND TOTAL</b>		<b>12600</b>

## 2) ADMINISTRATIVE AREA

S.No.	AREA NAME	Area of requirement in Sq. Ft.
1	PRINCIPAL OFFICE	300
2	P.A. OFFICE	150
3	ADM.OFFICER OFFICE	150
4	GUEST / VISITOR'S LOUNGE & LOBBY	200
5	TEACHER'S LOUNGE (1 X 1000sft or 2 X 500 sft)	1000
6	HOD 'S CABIN (2X100 sft)	200
7	ADM. OFFICE	600
8	RECORD / EXAMINATION ROOM	600
<b>TOTAL ADMINISTRATIVE AREA</b>		<b>3200</b>

## 3. SUPPORT AREAS

S.No.	AREA NAME	Area of requirement in Sq. Ft.
1.	LOCKER ROOM -BOY'S (70% OF STRENGTH)	1000
2.	LOCKER ROOM -GIRL'S( 30% OF STRENGTH)	300
3.	STAFF LOCKER ROOM	600
4.	DOCTOR'S / FIRST-AID ROOM	200
5.	MAINTENANCE ROOM	900
6.	CANTEEN + KITCHEN (1000 sft + 200 sft)	1200
<b>GRAND TOTAL</b>		<b>4200</b>

Electric Sub-Station/Generator Room; STP/Garbage Decomposer and Pump Room area should be as per site requirements.

## **ANNEXURE - E**

### **MINIMUM STANDARD NORMS**

#### **LAND, FACULTY, SPACE AND EQUIPMENT**

For an intake of	:	i) Trade Diploma in Food Production	40 Students
		ii) Trade Diploma in Bakery & Confectionery	40 Students
		iii) Trade Diploma in Food & Beverage Service	40 Students
		iv) Trade Diploma in House Keeping	40 Students
		v) Trade Diploma in Front Office	40 Students

Total Strength of Students would be	:	Trade Diploma in Food Production	40 students
		Trade Diploma in Bakery & Confectionery	40 students
		Trade Diploma in Food & Beverage Service	40 students
		Trade Diploma in House Keeping	40 students
		Trade Diploma in Front Office	40 students
		<b>TOTAL</b>	<b>200 students</b>

Group Sizes : Theory : 40                      Practical : 20

Total Strength of Faculty : For first 100 students - 6 faculty including Principal  
For every additional 25 students - 1 faculty

(Total Strength of faculty for 200 students shall be 10 including Principal)

Total Land Area : Minimum land for Metro Cities - 4,000 Sq. Metre  
Minimum land for Other Cities - 10,000 Sq. Metre  
Minimum land for Rural areas - 20,000 Sq. Metre

## **CLASSIFICATION OF CAMPUS BUILDING (AREA WISE AT A GLANCE)**

Academic Block	18,800 Sq.Ft.
Administrative Block	2,000 Sq.Ft
Support Area	2,400 Sq.Ft
<b>TOTAL</b>	<b>23,200 Sq.Ft</b>

**Note:** Corridors, Staircases, Toilets, Washrooms as per norms shall be extra.

### **1. ACADEMIC BLOCK/ AREA DETAILS:**

1.1 Food Production	5,300 Sq.Ft
1.2 Food & Beverage	3,700 Sq.Ft
1.3 House Keeping	2,500 Sq.Ft
1.4 Front Office	600 Sq.Ft
1.5 Computer Lab	600 Sq.Ft
1.5 Library & Resource Centre	1,000 Sq.Ft
1.6 Class Rooms (5x500 Sq.Ft)	2,500 Sq.Ft
1.7 Multi-Purpose Hall	2,000 Sq.Ft
1.8 Committee Room	600 Sq.Ft
<b>TOTAL</b>	<b>18,800 Sq.Ft</b>

### **2. ADMINISTRATIVE BLOCK/ AREA DETAILS:**

2.1 Principal's Office	300 Sq.Ft
2.2 PA to Principal	150 Sq.Ft
2.3 Administrative Officer	150 Sq.Ft
2.4 Visitors lounge & Lobby	200 Sq.Ft
2.5 Teacher's Lounge	400 Sq.Ft
2.6 Administrative Office	500 Sq.Ft
2.8 Record/ Examination Room	300 Sq.Ft
<b>TOTAL</b>	<b>2,000 Sq.Ft</b>

### **3. SUPPORT AREA DETAILS:**

3.1 Boys Locker-cum-Changing Room	900 Sq.Ft
3.2 Girls Locker-cum-Changing Room	400 Sq.Ft
3.3 Staff Locker-cum-Changing Room	400 Sq.Ft
3.4 Doctor's/ First Aid Room	200 Sq.Ft
3.5 Maintenance Room	500 Sq.Ft
<b>TOTAL</b>	<b>2,400 Sq.Ft</b>

## ACADEMIC AREA DEPARTMENT WISE

### 1.1 FOOD PRODUCTION

1.1.1 Basic Training Kitchen	1,000 Sq.Ft
1.1.2 Quantity Training Kitchen	1,000 Sq.Ft
1.1.3 Larder	600 Sq.Ft
1.1.4 Bakery	800 Sq.Ft
1.1.5 Bakery & Confectionery	1,000 Sq.Ft
1.1.6 Receiving, Pre-wash & Storage	700 Sq.Ft
1.1.7 Microbiology Lab (Recommended)	200 Sq.Ft
<b>TOTAL</b>	<b>5,300 Sq.Ft</b>

### 1.2 FOOD & BEVERAGE SERVICE

1.2.1 Training Restaurant + Training Bar	1,200 Sq.Ft
1.2.2 Service Pantry	300 Sq.Ft
1.2.3 Student Dining Hall (150 Seats)	1,800 Sq.Ft
1.2.4 Dish Wash	200 Sq.Ft
1.2.5 Food & Beverage Store/ Stewarding	200 Sq.Ft
<b>TOTAL</b>	<b>3,700 Sq.Ft</b>

### 1.3 HOUSE KEEPING

1.3.1 Housekeeping practical lab	800 Sq.Ft
1.3.2 Model Guest Rooms (One Single + One Double)	600 Sq.Ft
1.3.3 Bed Making Practice Room	300 Sq.Ft
1.3.4 Laundry & Linen Room	800 Sq.Ft
<b>TOTAL</b>	<b>2,500 Sq.Ft</b>

Electric Sub-Station/ Generator Room; STP/ Garbage Decomposer and Pump Room area should be as per site requirements.

## **ANNEXURE - II**

# **DEPARTMENT-WISE EQUIPMENT LIST**



## BASIC TRAINING KITCHEN

Sl.No.	Name of the Item	Quantity
<b>HEAVY EQUIPMENTS</b>		
1.	S.S.Work table 4 ft x2 ft x 34 inches + 18” with Overhead shelves with drawer 1 under shelf at 15 cm ground clearance	12
2.	S.S.Cooking range with low pressure 4 burners (Gas operated)	12
3.	Stock Pot stove	01
4.	S.S. Potable Tandoor	01
5.	Stainless Steel Sink with Drain Board	12
6.	Demonstration S.S. Table (6 ft x3 ft.)	01
7.	S.S Salamander 24” x 14”	02
8.	Griller with Hotplate 24” x 24”	01
9.	Two deck oven (12 KW)	01
10.	Commercial Mixer up to 2 Kg	02
11.	S.S two Door Vertical refrigerators 500 Lts.	02

### Light equipments per station

(as per requirement)

1. S.S.Grater
2. SS.Round spoon
3. SSFlat spoon
4. S.S.Fish Slicer
5. S.S.Perforated round spoon (frying spoon)
6. SoupStrainer S.S.
7. Rolling pin (wooden)
8. S.S.Tongs
9. Chopping board ( Fiber with color codes)
10. Steak hammer
11. S.S.Measuring jug (1/2 Ltr)
12. Egg Slicer
13. Piping bag/nozzle
14. S.S. Lime squeezer
15. Potato masher SS
16. S.S. Mixing Bowl(10” dia)
17. S.S.Basin ( 15” dia )
18. Weighing machine (Electro-mechanical) 2 Kg.
19. Stock pot (20 Ltrs.) SS with handle and lid
20. Baking trays

### Pots and Pans per station

1. S.S degchi with lid (sandwich bottom)– 12” dia (as per requirement)
2. S.S.degchi with lid (sandwich bottom)– 10” dia

3. S.S.degchi with lid (sandwich bottom)– 08” dia
4. SS Kadhai (sandwich bottom)
5. S.S Tray/ thal – 16” dia
6. Non stick Frying pans 10” dia
7. S.S small Braising pan
8. Tava with handle
9. Collander SS 08” base
10. Pie dish Aluminum

Students should be advised to ensure kitchen tool kit consists of the following items: \_\_\_\_\_ (as per no. of students at a time in the lab)

- i. Chef knife - 01No,
- ii. Vegetable knife – 1 No.
- iii. Vegetable and fruit carving knife \_1 No.
- iv. Peeler- 1 NO
- v. Palate knife – 1 No
- vi. Wooden spoon-1 No
- vii. Egg beater/ whisker -1 No
- viii. Rubber/ plastic spatula- 1 No

Note:

1. Basic Training Kitchen should be properly well ventilated either by natural or mechanical as per requirement.
2. Kitchen should be well illuminated preferably by using CFL Tubes.
3. All the walls should be tiled up to minimum 7 feet from the floor level.
4. Kitchen Flooring should be non slippery tiles/ kota.
5. Adequate number of portable fire extinguishers DPC should be provided.
6. First aid kit should be accessible.
7. Separate provision for hand wash for disinfectant and hand dryer to maintain highest level of hygienic standards.
8. Adequate Insects-cutter should be provided at the door.
9. Air curtains should be provided at the door.
10. Stainless equipment should be of 304 SS (Food grade

## QUANTITY FOOD KITCHEN

S.No.	Name of the Item	Quantity
1.	High pressure/ cooking range 2 burners (Low Height 26" )	03
2.	Low pressure canteen 3 burner cooking range (Low Height 26")	03
3.	Single burner cooking range high pressure (Low height 26")	02
4.	Deep fat fryer (2 compartments.) (15 Ltrs.) Gas operated	01
5.	Bratt pan (Tilting pan) 80 Ltrs.	02
6.	Bulk fryer	02
7.	Wet pulverize r	01
8.	Wet Masala grinder 5 Liters.	02
9.	Dough Kneader (25 Kg)	01
10.	Potato peeler (heavy duty 10-15 Kg)	01
11.	Food Processor (with 6 attachments)	02
12.	Meat mince (heavy duty)	01
13.	Hot plate with Chapatti puffer (Gas operated )	01
14.	2 deck S.S. Oven	01
15.	Sink with drain board	06
16.	Work table 8 ft x 3ft (steel top)	03
17.	Four door vertical refrigerator 1000 Liters./ 500 Liters	01
18.	Four door vertical deep freezer 1000 Liters/500 Liters	01
19.	Masala Rack 2 ft x1.0 ft x 5 ft	01
20.	Weighing machine 0-10 Kg.	01
21.	Tandoor (large) Gas	02
22.	Storage boiler (35 liters)	02
23.	Bussing trolley	02
24.	Food Pick up trolley S.S Platform	02
25.	S.S angle racks	04
26.	Pot Racks	04
27.	Three sink unit with drain board with jet spray	01
28.	Shemawan Grill	01

### 2. LIGHT EQUIPMENT:

1. Perforated spoon (wire mesh type)
2. Barbeque Sigri (as per requirement)
3. Mortar and Pestle
4. Potato masher
5. Egg slicer
6. Idly Steamer
7. Small Moulds (Assorted)
8. Lemon Squeezer
9. Non Stick Pan
10. Wooden Spatula
11. S.S Bhagona/ degchi copper/ sandwich bottom 24" dia
12. S.S Bhagona/degchi 30" dia
13. S.S degchi (thick bottom) 18" dia
14. S.S degchi (thick bottom) 20" dia
15. S.S degchi (thick bottom) 24" dia

16. S.S degchi (thick bottom) 28" dia
17. Kadai 18" dia MS
18. Kadai 24" dia MS
19. Kadai 26" dia MS
20. Khurpi 24" length including handle MS
21. Khurpi 42" length MS
22. Laddles (small) Brass
23. Laddles (medium) Brass
24. Laddles (large) Brass
25. Perforated spoons 5" dia SS
26. Perforated spoons 7" dia MS
27. Perforated spoons 9" dia MS
28. Collander (large SS)
29. Collander (small SS)
30. SS Trays 20"x12"x4"
31. Stock pot (medium) S.S 14" dia
32. Stock pot (large) S.S. 20" dia
33. Knives all purpose
34. Cleavers SS
35. Grater SS
36. Chopping Board wooden
37. SS Masala Containers
38. Tongs S.S
39. Tandoor skewers SS (Pot iron)
40. Baloon whisk SS
41. S.S Bhagona/ degchi copper/ sandwich bottom 24" dia
42. Parats Brass 24" dia
43. Parats Brass 20" dia
44. Plastic storage trays (L)
45. Racks (slotted angle) SS
46. Butchers block

Students should be advised to ensure kitchen tool kit consists of the following items:

- i. Chef knife - 01No,
- ii. Vegetable knife – 1 No.
- iii. Vegetable and fruit carving knife \_1 No.
- iv. Peeler- 1 NO
- v. Palate knife – 1 No
- vi. Wooden spoon-1 No
- vii. Egg beater/ whisker -1 No
- viii. Rubber / plastic spatula- 1 No

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Note:

1. Quantity Training Kitchen should be provided with adequate exhaust hood and fresh air supply system.
2. Kitchen should be well illuminated preferably by using CFL Tubes.
3. All the walls should be tiled up to minimum 7 feet from the floor level.
4. Kitchen Flooring should be non slippery tiles/ kota.
5. Adequate number of portable fire extinguishers (DPC ) should be provided.
6. First aid kit should be accessible.
7. Separate provision for hand wash for disinfectant and hand dryer to maintain highest level of hygienic standards.
8. Adequate Insects-cutter should be provided at the door.
9. Air curtains should be provided at the door.
10. Stainless steel equipment should be of 304 SS (Food grade).
11. Quality food kitchen should be directly linked to students dining hall.

## ADVANCE TRAINING KITCHEN

Sl.No.	Name of the Item	Quantity
1.	S.S. Work table 4 ft x2 ft x 34 inches + 18” with overhead shelves with	24
2.	S.S. drawer 1 under shelf at 15 cm ground clearance	
3.	Cooking range 4 burners (Gas operated)	24
4.	Stock Pot stove	01
5.	S.S. Potable Tandoor	01
6.	Stainless Steel Sink with Drain Board	24
7.	S.S Salamander	02
8.	Griller with Hotplate	01
9.	Two deck oven S.S.Body	01
10.	Heavy Duty Mixer	02
11.	S.S two Door Vertical refrigerator 500 Lts.	02
12.	Chinese range withhigh pressure blower	01
13.	Deep fat fryer table top	01
14.	Wet pulverizer	01
15.	Food Processor (with 6 attachments)	01
16.	Meat mincer (heavy duty)	01
17.	Microwave oven	01
18.	Gyser	01
19.	Multi Temperature combi oven	01
20.	SS Demonstration table 6ft x 3 ft fitted with camera and screen	01
21.	Combi cooking range	01
22.	Sushi counter with refrigerator	01
23.	Induction Hot plate	01
24.	Toaster with conveyer belt	01
25.	Drop in induction range	01

### Light Equipments

(As per requirement)

1. S.S.Grater
2. SS.Round spoon
3. SSFlat spoon
4. S.S.Fish Slicer
5. S.S.Perforated round spoon (frying spoon)
6. SoupStrainer S.S.
7. Rolling pin (wooden)
8. S.S.Tongs
9. Chopping board ( Fiber with color codes)
10. Steak hammer
11. S.S.Measuring jug (1/2 Ltr)
12. Egg Slicer
13. Piping bag/nozzle

14. S.S. Lime squeezer
15. Potato masher SS
16. S.S. Mixing Bowl(10” dia)
17. S.S.Basin ( 15” dia )
18. Weighing machine (Electro-mechanical) 2 Kg.
19. Stock pot (20 Ltrs.) SS with handle and lid
20. Baking trays

Pots and Pans per work table:

(As per requirement)

1. S.S degchi with lid (sandwich bottom)– 12” dia
2. S.S.degchi with lid (sandwich bottom)– 10” dia
3. S.S.degchi with lid (sandwich bottom)– 08” dia
4. SS Kadhai (sandwich bottom)
5. Pressure Cooker (15 lts)
6. S.S Tray/ thal – 16” dia
7. Non stick Frying pans 10” dia
8. S.S small Braising pan
9. Tava with handle
10. Collander SS 08” base
11. Pie dish oven proof

**Wash up:**

- |    |                                   |    |
|----|-----------------------------------|----|
| 1. | Dish washer (60 plates per cycle) | 01 |
| 2. | Storage cupboards                 | 02 |
| 3. | SS Three sink unit                | 01 |
| 4. | SS Soil table with Garbage chute  | 01 |
| 5. | Work table 4 ft x 2 ft            | 02 |
-

## Larder Section

Sl.No.	Name of the Item	Quantity
<u>Equipment</u> : - Instructors S.S. table with accessories. - S.S. Table- 4 large for group activity.		
1.	Electric blender	01
2.	Meat mince/cutter	01
3.	Vegetable slicer	01
4.	Refrigerated counter	01
5.	Gas range with overhead hoods 2 burner LP	01
6.	Water storage boiler (35 ltrs)	01
7.	SS sink with Drain Board with hot & cold water spout	04
8.	Weighing scale electronic (0-1 kg)	01
9.	Butcher's block	01

Equipment:

(As per requirement)

1. Boning knife
2. French knife
3. Fillet knife
4. Paring knife
5. Garnishing knife
6. Carving knife
7. Fruit knife
8. Citrous fruit knife
9. Sharpening grinds hollow, rol, flat, concave
10. Butter curler
11. Metal cutter
12. Can and wine opener
13. Aspic cutters
14. Mandoline
15. Mould – various shapes & sizes
16. Parisienne scoops 4 sizes
17. Piping bag with nozzle
18. Patty pan
19. Pastry brush
20. Spatula SS
21. Tweezer
22. Peeler
23. Grater SS
24. Vegetable scorer
25. Ice pick
26. Ice crusher

27. Concentric circle cutter
28. Chinese flower cutter
29. Chinese cleaver
30. Chinese sculpting tools
31. Bamboo skewers
32. Grape scissors
33. Scissors
34. Needle nose pliers
35. Pate mould
36. Terrine mould
37. Food mirror (various sizes)
38. Rolling pin wooden
39. SS degchi 12" dia
40. SS degchi 10" dia
41. Fish poacher

Student's should be advised to ensure kitchen tool kit consists of the following items:

- i. Chef knife - 01No,
- ii. vegetable knife – 1 No.
- iii. Vegetable and fruit carving knife \_1 No.
- iv. Peeler- 1 No
- v. Palate knife – 1 No
- vi. Wooden spoon-1 No
- vii. Egg beater/ whisker -1 No
- viii. Rubber/ plastic spatula- 1 No

Note:

1. Larder Training Kitchen should be air-conditioned.
2. Kitchen should be well illuminated preferably by using CFL Tubes.
3. All the walls should be tiled up to minimum 7 feet from the floor level.
4. Kitchen Flooring should be non slippery tiles/ kota.
5. Adequate number of portable fire extinguishers (DCP dry powder) should be provided.
6. First aid kit should be accessible.
7. Separate provision for hand wash for disinfectant and hand dryer to maintain highest level of hygienic standards.
8. Adequate Insects-cutter should be provided at the door.
9. Air curtains should be provided at the door.
10. Stainless steel equipment should be of 304 SS (Food grade).
12. Quantity Training Kitchen should be provided with adequate exhaust hood and fresh air supply system.
13. Exhaust (as other kitchen)



## BAKERY

Sl.No.	Name of the Item	Quantity
<u>Heavy Equipment:</u>		
1.	SS Work table 3 x 3 ft	
2.	(With granite / marble top with drawer and cabinet)	12
3.	Three deck oven SS Body (18 KW)	01
4.	Convection oven (10 KW)	01
5.	Planetary mixture 25 kg	01
6.	Planetary mixture Table top model (5 Lit)	01
7.	Proffing cabinet with humidity control size to match with oven	01
8.	Bread slicing machine table top	01
9.	Dough sheeter table top	01
10.	Refrigerator four door vertical 1000 Ltrs	01
11.	Refrigerator 300 Ltrs	01
12.	Cooking range 4 burners LP	02
13.	S.S.Cooling racks 4ft x 2 ft x5 ft with castors	02
14.	Stools for students (stackable)	30
15.	Demonstration table with granite/ marble top 4 ft x 2 ft x 34"	01
16.	SS Sink with Drain Board with hot and cold water supply	06

Light equipment:

(As per requirement)

1. Baking trays large 22"x14" MS  
Baking trays small 11"x6" MS
2. Bread tins (400 gms)
3. Cake tins round various sizes:  
7" dia  
9" dia  
11" dia
4. Underlining tray
5. Cake tin Rectangular:  
5"x5" / 7"x7"  
9"x9" / 11"x11"  
14½"x 14½"
6. Barquett mould 3" length
7. Small whisk SS
8. Tartlet mould oven proof
9. Savarin mould oven proof
10. Muffin trays oven proof
11. Brioche mould oven proof
12. Fancy mould assorted oven proof
13. Doughnut cutter SS
14. Vol-au-vent cutter
15. Quiche mould
16. Chocolate mould assorted

17. Egg Slicer
18. Lemon squeezer
19. Can opener Heavy duty
20. Small brass kadai 6" dia
21. Precision scale electronic
22. Round laddle SS
23. Grater
24. Saute pan (small) Brass
25. Saute pan (medium) Brass
26. SS Measuring jug
27. Knives all purpose
28. Croquenmouche cone
29. Large cast iron halwaikadai
30. Jellebithawa
31. Large frying spoon
32. Long handled wooden spoon
33. Large low level cooking stove
34. SS bowl (small) 8" dia
35. SS bowl (large) 12" dia
36. SS Parats 18" dia
37. SS Mug
38. Rolling pin wooden
39. Egg beater
40. Wooden spoon
41. Plastic scraper
42. Table spoon SS
43. Fork SS
44. Measuring Jug Steel
45. SS Tea Spoon
46. Measuring spoon set
47. SS Sink with drain board
48. SS degchi with flat bottom 12" dia
49. Wire Whisk
50. Comb for decoration
51. SS strainer
52. SS sieve (full set)
53. Piping bag with nozzle

Students should be advised to ensure kitchen tool kit consists of the following items:

- i. Chef knife - 01No,
- ii. Vegetable knife – 1 No.
- iii. Vegetable and fruit carving knife \_1 No.
- iv. Peeler- 1 NO
- v. Palate knife – 1 No
- vi. Wooden spoon-1 No
- vii. Egg beater/ whisker -1 No
- viii. Rubber/ plastic spatula- 1 No

Note:

1. Bakery should be provided with adequate exhaust hood and fresh air supply system.
2. Kitchen should be well illuminated preferably by using CFL Tubes.
3. All the walls should be tiled up to minimum 7 feet from the floor level.
4. Kitchen Flooring should be PVC or equivalent.
5. Adequate number of portable fire extinguishers (DCP dry powder) should be provided.
6. First aid kit should be accessible.
7. Separate provision for hand wash for disinfectant and hand dryer to maintain highest level of hygienic standards.
8. Adequate Insectocuter should be provided at the door.
9. Air curtains should be provided at the door.
10. Stainless steel equipment should be of 304 SS (Food grade).

## BAKERY CUM AIRCONDITIONED CONFECTIONERY

Sl.No.	Name of the Item	Quantity
<u>Heavy Equipment:</u>		
1.	SS Work table 3 x 3 ft	
2.	(With granite / marble top and cabinet with drawer)	12
3.	Three deck oven SS Body	01
4.	Planetary mixture 25 Lit.	01
5.	Planetary mixture Table top model 5 Lit	01
6.	Proofing cabinet matching with size of oven	01
7.	Refrigerator four door vertical 1000 Ltrs	01
8.	Refrigerator 300 Ltrs	01
9.	Cooking range 4 burners LP	02
10.	S.S.Cooling racks with castors 4ft x 2 ft x5 ft students (stackable)	02
	30	Stools for
11.	Demonstration table with granite/ marble top 4 ft x 2 ft x 34"	01
12.	SS Sink with Drain Board with hot and cold water	06
13.	Ice cream cum sorbet machine (top loading)	01
14.	Marble top refrigerated under counter machine	01
15.	Weighing Scale (0-5 KG)	02
16.	Sugar grinding machine	01
17.	Decoration spray gun	01

### Light equipment:

(as per requirement)

1. Baking trays large 22"x14" MS
2. Baking trays small 11"x6" MS
3. Bread tins (400 gm)
4. Cake tins round various sizes: (7" dia /9" dia /11" dia)
5. Underlining tray
6. Cake tin Rectangular :( 5"x5"/ 7"x7"/9"x9"/11"x11"/ 14½"x 14½"
7. Barquettemould 3" length
8. Small whisk SS
9. Tartlet mould
10. Savarin mould
11. Muffin trays
12. Brioche mould
13. Fancy mould assorted
14. Doughnut cutter SS
15. Vol-au-vent cutter
16. Quiche mould
17. Chocolate mould assorted
18. Egg Slicer
19. Lemon squeezer
20. Can opener Heavy duty

21. Small brass kadai 6” dia
22. Precision scale electronic
23. Round laddle SS
24. Grater
25. Saute pan (small) Brass
26. Saute pan (medium) Brass
27. SS Measuring jug
28. Knives all purpose
29. Croquenmouche cone
30. Large cast iron halwaikadai
31. Jellebithawa
32. Large frying spoon
33. Long handled wooden spoon
34. Large low level cooking stove
35. SS bowl (small) 8” dia
36. SS bowl (large) 12” dia
37. SS Parats 18” dia
38. SS Mug
39. Rolling pin wooden
40. Egg beater
41. Wooden spoon
42. Plastic scraper
43. Table spoon SS
44. Fork SS
45. Measuring Jug Enamel
46. SS Tea Spoon
47. Measuring spoon set
48. SS Sink with drain board
49. SS degchi with flat bottom 12” dia
50. Wire Whisk
51. Comb for decoration
52. SS strainer
53. SS sieve (full set)
54. Piping bag with nozzle
55. Electrical egg beater
56. Mixer
57. Decoration table
58. Silpat
59. Sugar thermometer

Students should be advised to ensure kitchen tool kit consists of the following items:

- i. Chef knife - 01No,
- ii. Vegetable knife – 1 No.
- iii. Vegetable and fruit carving knife \_1 No.
- iv. Peeler- 1 NO
- v. Palate knife – 1 No
- vi. Wooden spoon-1 No
- vii. Egg beater/ whisker -1 No
- viii. Rubber/ plastic spatula- 1 No

Note:

1. Bakery and confectionary should be provided with adequate exhaust hood and fresh air supply system.
2. Kitchen should be well illuminated preferably by using CFL Tubes.
3. All the walls should be tiled up to minimum 7 feet from the floor level.
4. Kitchen Flooring should be non slippery tiles/ kota.
5. Adequate number of portable fire extinguishers (DCP dry powder) should be provided.
6. First aid kit should be accessible.
7. Separate provision for hand wash for disinfectant and hand dryer to maintain highest level of hygienic standards.
8. Adequate Insects-cutter should be provided at the door.
9. Air curtains should be provided at the door.
10. Stainless steel equipment should be of 304 SS (Food grade).

## COLD & DRY FOOD STORE

Sl.No.	Name of the Item	Quantity
<u>Cold Storage equipment:</u>		
	Four door vertical refrigerator 1000 ltrs	2 No.
	Vertical two door deep freezer 500 ltrs	2 No
	SS Storage Rack 3 ft x 1.5 ft x 6 ft (to be used from both side)	15 No
	SS Storage container (Bins)5 Kg/10 Kg/ 15 Kg	
	SS Masala rack with 36 SS containers	
	SS Onion potato rack	
	Platforms scale 0-500 Kg.	
	Electronic scale 5 Kg	
	SS Sink with DB	
	SS/ MS Trolley platform type	
	Steel cup board	
	Filing cabinet 4 drawer	
	Store keeper table	
	Chair	
	Issue counter with under shelves	
	File rack	
	Pallet platform PVC 5 ft / 6 ft length	
	Computer table	
	PC with printer	
	Printer table	
	Ladder with 4 steps	

The receiving area should be separated from facilitates washing and wiping before storage –  
(approx. 200 sq ft.)

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## **MODERN EQUIPMENT FOR MICROBIOLOGY LABROTARY**

**5 work stations for a group of 4 students for 120 intake**

<b><u>EQUIPMENT</u></b>	<b><u>NO. OF UNITS</u></b>
1. Centrifuge Machine	02
2. Binocular Research microscope	05
3. Digital Balance (Metler)	01
4. Cubic colony counter (Digital)	03
5. pH meter (Digital)	03
6. Research Microscope	10
7. Micropipettes	10
8. Laminar Air Flow	01
9. Refrigerator	01
10. Auto clave	02
11. Wortex Mixture	02
12. Spectrophotometer	02
13. Incubator	02
14. Water Bath	02
15. Camera Lucida	01
16. Photo micrographic Camera	01
17. Membrane Filter Assembly	01
18. Chemicals	
19. Glassware	

### **List of glassware:**

- Conical flask (Big and Small)
- Pipettes
- Petridish
- Beakers
- Droppers
- Indicator bottles
- Glass bottles
- Glass rods
- Measuring flasks (big and small)



## TRAINING RESTAURANT - I

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Sl.No.	Name of the Item	Quantity
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### **Heavy equipment**

#### FURNITURE:

Table (wooden 3 ft x3 ft x 2½ ft H)	12
Instructor's Table	01
Chairs (dining) wooden upholstered 18"x 18" x36"	48+5 extra
Side Boards 4'x1.5'x 42" H	6
White Boards 5'x3'	1
Tripod stand	1

#### LINEN:

Table cloth	
Baize cloth	As per requirement
Napkins	
Runners for sideboard (optional)	
Naprons	
Salver cloth	
Tray cloth	
Cold towels	
T Cozy	
Buffet cloth	
Frills	

#### CUTLERY (STAINLESS STEEL) :

Side knives	As per requirement
Large knives	
Service forks	
Service spoons	
Dessert spoons	
Dessert forks	
Dessert knives	
Fish knives	
Fish forks	
Soup spoons	
Butter knife	
Tea spoons	
Coffee spoons	
Ice cream spoons	
Fruit knives	

Fruit forks  
Pastry forks  
Steak knives  
Jam spoo

Crockery:

- |     |                                |                    |
|-----|--------------------------------|--------------------|
| 1.  | Large plates (full plates) 10" | As per requirement |
| 2.  | Half plates 9"                 |                    |
| 3.  | B&B plates                     |                    |
| 4.  | Soup cups with saucers         |                    |
| 5.  | Cereal bowl 5" dia             |                    |
| 6.  | Breakfast cups/saucers 8 floz  |                    |
| 7.  | Tea cups/saucers 6 floz        |                    |
| 8.  | Demitasse/saucers 3 floz       |                    |
| 9.  | Consomme cups/saucers 8 floz   |                    |
| 10. | Egg cups                       |                    |
| 11. | Ash trays                      |                    |
| 12. | Budvases                       |                    |
| 13. | Cruet sets                     |                    |

Hollowware and Flatware (Stainless Steel) :

(As per requirement)

- |     |  |  |
|-----|--|--|
| 1.  | Wager jugs                               |  |
| 2.  | Tea pot (2 portions)                     |  |
| 3.  | Tea pot (4 portions)                     |  |
| 4.  | Milk pot                                 |  |
| 5.  | Hot water jugs                           |  |
| 6.  | Coffee pots (2 portions)                 |  |
| 7.  | Coffee pots (4 portions)                 |  |
| 8.  | Creamer                                  |  |
| 9.  | Sugar bowls                              |  |
| 10. | Butter dishes                            |  |
| 11. | Ice creams cups                          |  |
| 12. | Finger bowls                             |  |
| 13. | Menu stands                              |  |
| 14. | Sauce boats with ladles                  |  |
| 15. | Tea strainer/slop basin                  |  |
| 16. | Ash trays                                |  |
| 17. | Straw holder                             |  |
| 18. | Toothpick holder                         |  |
| 19. | Candle holder                            |  |
| 20. | Entrée dishes single compt. (2 portions) |  |
| 21. | Entrée dishes single compt. (2 portions) |  |
| 22. | Entrée dishes single compt. (2 portions) |  |
| 23. | Entrée dishes double compt. (4 portions) |  |
| 24. | Platter 2 portions (oval)                |  |
| 25. | Platter 4 portions (oval)                |  |
| 26. | Platter small (round)                    |  |
-

27. Platter medium (round)
28. Restaurant trays (small)
29. Restaurant trays (medium)
30. Sugar tongs
31. Ice bucket
32. Ice tongs
33. Toast racks
34. Chill cups with stands
35. Restaurant salvers
36. Mustard spoons
37. Food covers

Glassware:

(as per requirement)

1. Water tumbler (high ball)
2. Water goblets
3. Juice glasses / pony tumblers
4. Tom collins
5. Jam & mustard pots / chutney bowls
6. Glass bowls
7. Beer goblets
8. Draught beer glass
9. White wine glass
10. Red wine glass
11. Parisian goblets
12. Claret glass
13. Sherry elgin
14. Sherry copita
15. Port wine glass
16. Hock glasses
17. Moselle glass
18. Champagne tulip
19. Champagne flute
20. Champagne saucer
21. Cocktail glass
22. Brandy balloon
23. Liqueur glass (straight)
24. Liqueur glass (standard)
25. Old fashioned
26. On the rocks glass
27. Roly poly
28. Parfait glass
29. Decanter
30. Coffee carafe
31. Martini glass
32. Sour glass

Special Equipments:

(As per requirement)

1. Soup tureens (single portion)
  2. Horsd'oeuvre tray
  3. Wine bucket stand
  4. Pastry tongs
  5. Nut cracker
  6. Gateaux slicer
  7. Pepper mill
  8. Nutmeg grater
  9. Cigar cutter
  10. Cocktail shaker
  11. Hawthorne strainer
  12. Bar spoon
  13. Ice picks
  14. Peg measure
  15. Optic measure
  16. Check-flow pourer
  17. Push up measure pourer
  18. Ice cream scoop
  19. Bottle stand
  20. Wine rack
  21. Hydrometer
  22. Avocado dish
  23. Asparagus plate
  24. Asparagus tongs
  25. Egg dish (round ear)
  26. Fish dish (oval eared)
  27. Oyster dish/plate
  28. Oyster fork
  29. Snail dish
  30. Snail fork
  31. Snail tong
  32. Parfait spoon
  33. Salad dish
  34. Cheese knife
  35. Grape fruit knife
  36. Grape fruit spoon
  37. Lobster cracker
  38. Lobster pick
  39. Corn on the cob holder
  40. Grape scissors
  41. Caviar knife
  42. Fondue fork/dish
  43. Carving set
  44. Cheese board
  45. Skewers (stainless steel with wooden handle)
  46. Oil & vinegar cruet
-

47. Sugar dredger EPNS
  48. Rechauffe battery
  49. Fruit basket
  50. Gateaux stand
  51. Chopping board
  52. Table numbers
  53. Waiters friend SS
  54. Angels's wings
  55. Crown cap opener
  56. Can opener
  57. Wine cradle
  58. Ice shaver
  59. Broken cork extractor
  60. Corking machine
  61. Citrus squeezer SS
  62. Funnel SS
  63. Bar mixing glass SS
  64. Swizzle stick
  65. Muddler
  66. Cocktail sticks
-

## TRAINING RESTAURANT WITH BAR

Sl.No.	Name of the Item	Quantity
<b>FURNITURE :</b>		
1.	Table wooden- Square – 4 seater 3 ft	10
	Square – 2 seater 2.5 ft	04
	Rectangular 6 seater 6 ft x 3 ft	02
	Round – 6 seater 5 ft dia	02
	(Selection to based on décor & lay out)	
2.	Dining Chair wooden upholstered (as per décor)	48 +5 Nos.
3.	Side boards 4'x1.5'x4' (depending on décor and layout)	6 Nos.
4.	Tripod stand	01
5.	White boards on stand	01
6.	Hostess desk	01
7.	Podium/lectern	
8.	Bar stools	08

### LINEN:

As per requirement

1. Table cloth
2. Baize cloth
3. Napkins
4. Runners for sideboard (optional)
5. Naprons
6. Salver cloth
7. Tray cloth
8. Cold towels
9. T Cozy
10. Buffet cloth
11. Frills

### Cutlery :

1. Small knife/fork
  2. Large knife
  3. Fish knife/fork
  4. Large fork
  5. Service spoon/fork
  6. Dessert spoon
  7. Dessert fork
  8. Soup spoons
  9. Small fork
  10. Butter knife
  11. Tea spoons
  12. Coffee spoons
  13. Ice cream spoons
  14. Fruit knife
- As per requirement

15. Fruit fork
16. Pastry fork
17. Steak knife
18. Pastry tongs
19. Gateaux slicer
20. B&B knife

#### Crockery

1. Large plate (full plates) 10"
2. Half plate 9"
3. Quarter plate 7"
4. Soup cups with saucer
5. Show plates
6. Tea cups/saucers As per requirement
7. Demitasse/saucers
8. Ash trays
9. Budvases
10. Cruet sets
11. Chutney bowls
12. Salad dishes

#### Hollowware & Flatware

1. Water jugs As per requirement
2. Tea pot (2 portions)
3. Tea pot (4 portions)
4. Milk pot (2 portions)
5. Coffee pot (2 portions)
6. Coffee pot (4 portions)
7. Creamer
8. Sugar bowls with tongs
9. Butter dishes
10. Ice cream cups
11. Finger bowls
12. Menu stands
13. Tent card holder
14. Table numbers (brass)
15. Sauce boat with ladles (small)
16. Sauce boat with ladles (large)
17. Tea strainer slop basin
18. Candle holder
19. Ash trays
20. Straw holder
21. Toothpick holder
22. Entrée dishes with lid (2 portions) single compartment
23. Entrée dishes with lid (4 portions) -do-
24. Entrée dishes with lid (6 portions) -do-
25. Entrée dishes with lid (4 portions) double compartment
26. Platter oval (2 portions)

27. Platter oval (4 portions)
28. Platter oval (6 portions)
29. Platter round (small)
30. Platter round (medium)
31. Ice bucket with tongs
32. Chill cups
33. Finger bowls
34. Supreme bowls with inserts
35. Napkin rings

**GLASSWARE:**

As per requirement

1. High Ball
2. Water Goblets
3. Pony tumbler
4. Glass bowls
5. Decanter
6. Coffee caraffe
7. Fancy glasses
8. Parfait glass

**Heavy Equipment:**

As per requirement

1. Soup dispenser different sizes
2. Coffee making machine (cona)
3. Flambé trolley
4. Flambé pan (oval & round)
5. Rechauffe battery
6. Juice chiller/dispenser
7. Juice extractor
8. Water cooler 80 ltrs.
9. Plate warmer & dispenser (Glass case 50 plates capacity)
10. Wine /liqueur trolley
11. Dessert trolley
12. Hors d'oeuvre trolley
13. Carving trolley
14. Cheese Trolley
15. Salad trolley
16. Large restaurant trays (SS)
17. Restaurant trays (SS) medium
18. Restaurant trays (SS) small
19. Beverage round (SS) medium
20. Beverage round (SS) small
21. Bread baskets
22. Plate covers
23. Mirrors buffet displays



## BAR COUNTER WITH 8 BAR STOOLS

Sl.No.	Name of the Item	Quantity
--------	------------------	----------

**FURNITURE:**

1.	Bar counter(size, shape etc. as per requirement)	01
2.	Back bar with display (-do-)	01
3.	Bar stools	08
4.	Dry storage area	As per requirement

**EQUIPMENT:**

1.	Ice cube machine	01
2.	Bottle cooler	01
3.	Ice chest (crushed ice)	01
4.	Cocktail blender	01
5.	High speed mixer blender	01
6.	Juice extractor	01
7.	Cocktail shaker	02
8.	Hawthorn strainer	02
9.	Ice bucket with tongs	06
10.	Bottle stands	02
11.	Peg measure	02
12.	SS Sink with drain board	01
13.	Citrus squeezer	06
14.	Cigar cutter	02
15.	Chopping board	04
16.	Knife	01
17.	Paring knife	01
18.	Zester	02
19.	Wine cooler	02
20.	Wine craddle	02
21.	Cigar box	02
22.	Ice flake machine	01
23.	Glass chilling cabinet	01

**GLASSWARE:**

(As per requirement)

1.	Brandy balloons 23-28 CL
2.	Champagne flute 18-23 CL
3.	Champagne Saucer 18-23 CL
4.	Tom collins 25 CL
5.	Beer mugs & tankard 25, 50 CL
6.	White wine glasses 14 CL
7.	Red wine glass 14-18 CL
8.	Cocktail glass 14-18 CL

9. Liqueur glass 4,7 CL
10. Old fashioned glass
11. On the rocks flass
12. Martini glass
13. Wine caraffe
14. Soda carafe
15. Water caraffe
16. Rollypolly
17. Sherry glass 4,7 cl
18. Port glass
19. Hock glass
20. Mosselle glass
21. Pool gloves

As per requirement

## FAST FOOD RESTAURANT

S.No.	Name of the Item	Quantity
	Tables (wooden/steel)	12
	Chairs (wooden/steel)	65
	Hot case	02
	Cash register	
	Service counter	
	Tea/coffee dispenser	as per requirement
	Assorted water dispenser	
	Juice dispenser	
	Cooking range heavy duty with 4 burners	
	Deep fat dryer	
	Grinding plate	
	Work table with under shelves (SS 3 sides covered)	
	Deep fat dryer	
	Sink with DB	
	Refrigerator	
	Deep freezer	
	Assembly table SS large	
	Ice cream display counter	
	Salamander	
	Microwave oven	
	Menu display board	

## STUDENTS DINING HALL

S.No.	Name of the Item	Quantity
1.	Dining Tables 6' x3' built in bench OR	25
2.	Dining chairs	200
3.	SS Service Counter 8 ft x 3 ft with 6 compartments	
	a) Hot case	02
	b) Display counter	02
	c) Dispenser counter for plates & cutlery	02
	d) Tray slide for the entire length	02
4.	Compartmental trays (Thalis 304 SS Salem Steel 16SWG)	225
5.	Dessert spoons	225
6.	SS water tumbler	225
7.	SS water jugs	15
8.	Water cooler with Aqua Guard (large industrial model)	02
9.	Large round service spoons SS 16 SWG	24

### SCULLERY AREA:

1.	Cupboards for storage of cutlery/trays etc.	As per requirement
2.	Dish landing table	
3.	Pulverize	
4.	Conveyor type large dish washing machine With drying zone with trays	
5.	Trolleys (for carrying food from QFK to Dining Hall)	
6.	Trolleys for stacking dirty plates for washing	
7.	Waste bins	
8.	Music system (Optional)	

## HOUSEKEEPING LAB

### HEAVY CLEANING EQUIPMENT:

S.No.	Name of the Item	Quantity	
	Vacuum Cleaner (straight suction dry pickup industrial model)	01	
	Vacuum cleaner (upright cleaner)	01	
	Portable vacuum cleaner	01	
	Vacuum Cleaner (wet & Dries pickup incl. Model)	01	
	Compact floor Polishing machine	01	
	Floor Scrubber dryer	01	
	Foam Generator for carpet shampooing	01	
	Spray extraction machine	01	
	Geyser/ Storage boiler	01	Telescope
	poles for glass cleaning system	01	
	Spot cleaning equipment with accessories	01	
	Wringer trolley Janitorial trolley	03	
	Mechanical sweepers	01	
	Vacuum table stain removal machine	01	
	Machine for cleaning and iron	01	
	Hot and cold water Jets	01	

### CLEANING EQUIPMENT:

1. Brooms :
  - a) Soft }
  - b) Hard }
  - c) Yard broom }

As per requirement
  
2. Brushes : (all are to be made of nylon bristles)
  - a) Carpet brush }
  - b) Hand scrubber }
  - c) T-scrubber }
  - d) WC brush }
  - e) Upholstery brush }
  - f) Ceiling broom }
  - g) Washbasin brush }

As per requirement
  
3. Mops :
 

With detachable/fixed heads

As per requirement
  
4. Squeegees
 

As per requirement
5. Box sweeper
 

01

6.	Containers :			
	a) Buckets – 25 Ltr. Capacity	}		
	b) Mugs	}		
	c) Bowls	}	As per requirement	
	d) Dust bins	}		
	e) Polish trays	}		
	f) Chamber maid's box	}		
	g) Maid's trolley		01	01
	- Dimensions in mm 1540 x575 x1385			
	- Light weight frame			
	- Average load capacity			
	- Adjustable shelves			
	- With compartmentalized top section			
	- Linen hamper – canvas			
	Garbage hamper			
	- Castor size – 250 mm / 2 fixed and 2 swivel with breaks			
	- Bumpers – wheel type (horizontal)			
	g) Mop wringer trolley	--	As per requirement	
	h) Cleaning trolley	--	-do-	
7.	Floor signs	--	-do-	
	- 24" Ht. 'Caution-Wet Floor'			
	- 'Caution-Work Area'			
	- Yellow colored board with black lettering			
8.	Drying rack		02	Demonstration
	table WITH CABINETS 8ftx 3 ft 33"	01		
9.	Ceramic Sink		02	
10.	Storage trolley 3 ft x2 ft x 33"		04	
11.	Perforated display board to hang equipment (large size)		02	
12.	Cleaning agents		As per requirement	
13.	Step ladder long size 7 ft		02	
14.	Step ladder medium size 4 ft		02	
15.	Teacher's table		01	
16.	Teacher's chairs		02	
17.	Computer table		01	
18.	PC with printer		01	
19.	Cupboards		01	
20.	Rack		01	
21.	Side table		01	
22.	Stools (stackable)		24	
23.	First aid kit		01	
24.	Screw driver multipurpose		02	
25.	Plier		02	
26.	Khurpa	04		
27.	Hammer		02	

## Display sample section / Models / Material Boards

1. Floorings different types and finishes 1 ft x 1 ft  
(Various types of stones: kota, dholpuri, marble, granite)  
(Tiles: vitrified, ceramic, anti-slippery, textured, )  
(Cement based surfaces: terrazzo, mosaic, granolithic)  
(Wood: block, strip, mosaic)  
(Linoleum, cork, rubber)
2. Floor coverings : matting, carpets  
Types of weaving and construction  
Types of materials
3. Wall coverings : types of wall papers, tiles, upholstery
4. Fabrics :
  - a. types of linen,
  - b. upholstery fabrics
  - c. furnishings
  - d. draperies materials
  - e. uniform materials
5. Window treatment
  - a. pelmets
  - b. balances
  - c. blinds
  - d. shutters and shades
6. Types of windows
  - a. French
  - b. Casement
  - c. Revolving and others
7. Curtains
  - a. Hanging system
  - b. Stitching styles
8. Furniture
  - a. Materials
  - b. Finishes
  - c. Construction (joints and finishes)
9. Lighting
  - a. Types of lighting system
  - b. Types of lighting fixtures
10. Paints (types and finishes)
11. False-ceilings
12. Glass and mirror surfaces
13. Bed room displays (furniture and furnishing/supplies – Beds linen and bedding for demonstration)
14. Bathroom fittings, finishes and supplies.
15. cleaning agents and chemicals

## Requirement for Florist room

16. Work table 4ft x 2.5 ft	01
17. Flower vases assorted	25
18. Plastic Containers for holding flowers and foliage	08
19. Racks	02
20. Pin point holders	12
21. Scissors	06
22. Clippers	02
23. Spray bottle	06
24. Water mugs	06



## LAUNDRY EQUIPMENT

S.No.	Name of the Item	Quantity
1.	Washer extractor (10 kg.) (5 kg. Cap – one, top loading-fully automatic agitator type with temp. control) (10kg. Cap – one, front loading with thermostat. Control)	02
2.	Laundry washer (25 kg)	01
3.	Spin Dryer (25 kg)	01
4.	Tumble dryer (25 kg)	01
5.	Calendaring machine standard (with one roller width 100”)	01
6.	Steam press (with cuff & collar press hand operated)	01
7.	Iron (light weight – one & heavy duty- one)	02
8.	Ironing Table	02
9.	Sinks (stainless steel with drain board)	02
10.	Deep SS Sink mobile	02
11.	Weighing scale (with a holding basket to weigh upto 25 kg)	01
12.	Linen basket trolley (stainless steel with draining facility 820mm Ht.x 65mm W x 740 mm L - 4 swivel castors)	03
13.	Shelf (for storing chemicals with lockable doors, Particle Board laminate finish dimensions 1200mm H x 900 mm L x 600 mm D - 3 shelves adjustable)	01
14.	Exhaust Fan (one above dryer and one above steam press) -	As per requirement
15.	Shelves (for storing linen & uniforms, wood laminated with Sliding lockable ventilated doors) -	-do-
	a) Dimensions – 2100mm H x 600mm D x 2100mm W adjustable shelves – 4 Nos.	02
	b) Dimensions – 2100mm x 600mm x 2100mm Shelves – 2 with rods for hanging uniforms	01
16.	Ladder (aluminum A type 1200 mm height)	01
17.	Inspection table (2100mm x 1200mm wood laminate with storage facility underneath with 2 shelves on either side of 600 mm depth)	01
18.	Water boiler/ geyser 35 ltrs	01
19.	Two burner gas range with Gas cylinder	01
20.	Laundry cleaning agents	

**LINEN ROOM**  
(adjacent to Laundry).

S.No.	Name of the Item	Quantity
1.	Linen room in-charge table	01
2.	Chairs	02
3.	Linen storage trolleys	02
4.	Linen storage shelves	03
5.	Mobile hanger	02
6.	Soil linen bins	02
7.	Linen trolleys	02
8.	Sewing machine	01
9.	Linen exchange counter	01

## GUESTROOMS / MOCK-UP ROOM

S.No.	Name of the Item	Quantity
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### FURNITURE PER ROOM:

Bed with side tables		2 Nos.
Single sofa chair with upholstery or small size two seat sofa		1 No.
Glass top tea table/coffee table		1 No.
Study table		1 No.
Study chairs		2 Nos.
Mirror with dressing table & drawers	}	
Luggage rack	}	1 No.
Wardrobe	}	
Shelf over fridge for glasses & thermos	}	

### LIGHT ELECTRICAL EQUIPMENT & PAINTING :

1.	Geyser (20 ltrs.)	1 No.
2.	Table lamp	3 Nos.
3.	Pedestal lamp	1 No.
4.	Color TV with remote	1 No.
5.	Music system	1 No.
6.	Mini fridge	1 No.
7.	2'x1½' painting/wall hangings	3 Nos.
8.	Thermos flask	1 No.

### FURNISHING & LINEN:

1.	Shear curtain	1 No.
2.	Heavy curtain	1 No.
3.	Cushions for sofa chair	4 Nos.
4.	Double bed sheet	2 Nos.
5.	Pillow covers	4 Nos.
6.	Bed cover	1 No.
7.	Bath towel	2 Nos.
8.	Hand towel	2 Nos.
9.	Bath mat	1 No.

### OTHER ITEMS:

1.	Shower curtain	
2.	Towel rack with pull up type cloth lining	
3.	Energy saving device system	
4.	Electronic locking device on main door	1 No.
5.	Telephone (electronic & light weight)	
6.	Door bell & Indicator for DND	

## FRONT OFFICE REQUIREMENT

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S.No.	Name of the Item	Quantity
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### FURNITURE:

1.	<b>Front Office Counter</b> 6'L x 1½'B x 3½'H with drawer – 3 Nos. Cabinets –3 Nos., Top & Sides - laminated Reception, Cash & Information sign boards Registration card holder – recessed with 28 slots with Facility for recessed monitors & sliding key board recessed message & key rack at the centre teak wood.	01
2.	a) <b>Lobby Desk</b> (3'L x 2'B x 2'H with drawer – 1no., cabinet – 1 no. onright side, top & sides laminated – teak wood)	01
	b) <b>Chair</b> (upholstered – teak wood)	03
3.	<b>Bell Desk</b> (4' H semi circular, with drawers 2 nos. cabinets –2 nos. teak wood)	02

### EQUIPMENT:

Computer – linked by LAN with multimedia facility - And latest PMS Software	01
Bulletin Board (3'L x 2.5'B with baize cover)	01
Public Address System (standard specification)	01
Printer (80 column)	01
Exchange Rates Board (2'L x 2'B Presto sign type)	01
Safe Deposit locker (standard specification)	01
Board (1'L x ½'B with handle & bells attached,	01

### RESERVATION OFFICE:

1.	<b>Table</b> 3'L x 2'B x 2'6"H with drawer-1 No., Cabinet – 1 No. on Right side – Top & Sides laminated, with facility for Recessed monitors and sliding key board, teak wood.	01
2.	<b>Chair – Swivel type</b>	01
3.	<b>Space Availability Board</b> (3'L x 2.5' with pegs for Indicating availability - Particle board)	01
4.	<b>Luggage Trolley</b> (standard )	02

Note: Lab should be air-conditioned.

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### Equipment of computer lab with specification

Hardware description	Configuration /specification		
Server	Processor		
	Processor Family	Intel R Xeon R 5500 series Intel R Xeon R 5600 series	
	No. of Processors	02	
	Processor Core available	6 or 4 or 2	
	Memory		
	Maximum Memory	192 GB	
	Memory slots	18 DIMM slots	
	Memory type	DDR3 RDIMM or UDIMM	
	I/O		
	Expansion Slots	6	
	Network Controller	(1) 1GbE NC326i 2 Ports	
	Storage		
	Maximum Drive bays	(16) SFF SAS/SATA or LFF SAS/SATA	
	Supported Drives	Hot plug 2.5-inch SAS Hot plug 2.5-inch SATA Hot plug 3.5-inch SAS Hot plug 3.5-inch SATA	
	Storage controller	(1) Smart Array P4 10i/256 MBBWC (1) Smart Array P4 10i/512MB BBWC	integrated

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<b>Workstation</b>	<b>Intel Pentium 42.8 GHz</b> <b>Cache memory L2cache</b> <b>Cache per processor 512 KB</b> <b>Main board</b> <b>Chipset type Intel 865 G</b> <b>Data bus speed 533.0 MHz</b> <b>RAM</b> <b>Installed Size 256.0 MB/2.0 GB (max)</b> <b>Technology DDR SDRAM</b> <b>Memory speed 333.0 MHz</b> <b>Memory specification Compliance PC2700</b> <b>Hard drive 1.0 x 40.0 GB-Standard-ATA-100-7200rpm</b> <b>Optical storage</b> <b>Type CD-ROM-IDE</b> <b>CD/DVD read speed 24x</b> <b>Graphic controller</b> <b>Type AGP-Integrated</b> <b>Graphic processor /vendor Intel Extreme graphic 2 sharedvideo (UMA)</b> <b>Video Memory 64.0 MB/64.0 MB (max)</b> <b>Audio output</b> <b>Sound card –Integrated</b> <b>Max sample rate 48.0 KHz</b> <b>Audio output compliant standard AC'97, Sound Blaster</b> <b>Operating system/Software</b> <b>OS Provider Microsoft window XP Professional SP1</b> <b>Software Altiris eXpress (Trial), Drivers &amp; Utilities, Altiris PC Transplant Pro (Trial)</b> <b>Microsoft Internet Explore</b> <b>Keyboard and Mouse</b>
Monitor	<b>19" LCD Monitor</b>
Network	<b>Standard make</b>
Laser	
Printer	Standard make
Scanner	

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Projection System 3LCD panels, 1 lens projection system

Panel 0.63 (1.6 cm) X GA pane  
2,359,296(1024 x 768 x 3) pixels

Projection lens 1.2 times zoom lens,  
F=18.63 to 22.36 mm, F 1.65 to 1.80

Lamp 200W Ultra High Pressure Lamp

**Signal**

Colour System NTSC3.58, PAL, SECAM, NTSC4.43, PAL-M, PAL-N, PAL60

Resolution RGB 1024 x 768 pixels

Acceptable Input Signals Computer fH: 19 to 80 kHz, fV: 48 to 92 Hz  
(Up to SXGA + (fV 60 Hz)

Acceptable Input Signals Video 15 kHz RGB/Component 50/60 Hz,  
DTV(480/60i, 480/60p, 575/50i, 575/50p, 720/60p, 720/50p, 1080/60i,  
1080/50i)

**General**

Dimensions ( WxHxD) 295 x 74 x204 mm

**Input/Outputs**

Input a( analog RGB) Analog  
RGB/Component, HD D-Sub 15-pin  
Video Input composite Video, RCA phono jack x 1  
Audio Input Stereo mini jack (Share) x 1  
USB Type A connector x 1  
Network RJ-45,IEEE 802.11a/b/g

<b><u>LCD Projector screen</u></b>	Screen Coverage 40(101.6 cm) to 300(762 cm) (Viewable area measured diagonally)
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UPS	0.5 kVA	<b>24</b>
Online UPS	As per load	1
Whiteboard		1
Furniture	As per work station	26
AC	2 Tons x2	2
Electric work	As per requirement	

LCD display 1 No.  
 5 KVA UPS with battery backup of minimum 30 minutes 2 Nos.  
 Local Area Network areas: Cat-5 / Wi Fi, structured / Non-structured as desired for full institute.

**GENERAL COMPUTER SOFTWARE SPECIFICATION:**

Microsoft office latest version for server and office.  
 Window NT Server with Clint for 30 users (CD).

MS Windows 95 or higher & Micro Software Office (CD) professional version.

Note :

- 1-Main server shall be located in the Computer Lab and computers in Stores, Labs, Administration, etc. shall be linked by LAN.
- 2-Language software for example words worth should be loaded in place of language lab and same can be utilized after regular teaching hours.
- 3-Property management software for practice to the students of front office.
- 4-Campus preferably should have Wi Fi connectivity.



**AUDIO-VISUAL AND REPRODUCTION EQUIPMENT**

S.No.	Name of the Item	Quantity
	Overhead Projector	01
	LCD projector	04 (for use)
	Laptop	04
	Projection Screen	01+ (04)
	Colour TV / Monitor 48"	01
	Printer with photocopier	01
	Flip Board – Portable - for slip charts	02
	Flannel Board – Portable	01

## LIBRARY

S.No.	Name of the Item	Quantity
	Books with 250 titles	1000 Nos.
	Periodicals & Journals (International/National)	10
	Video Cassettes /Video / CD ROMS	
	Furniture for sitting of 60 scholars at a time	
	Store-wells / Book Racks	

### Library Equipment:

- Computer (with Library Management System)
- TV
- Printer
- Cutter
- Catalogue Systems
- Librarian Chair & Table
- Asst. Librarian Chair / Table

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Note : 1- Every year min. 200 books with minimum 50 new titles should be added to Library and International/National Journals should be subscribed.  
2- Desirable 5 cabins fitted with computer terminal and Multimedia with head phones for reading / viewing books available in CD forms.

## HOTEL ENGINEERING MAINTENANCE DEPARTMENT

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S.No.	Name of the Item	Quantity
1.	Multimeter	1 No.
2.	Tong-tester	2 Nos.
3.	Hydrometer	1 No.
4.	Test lamp	2 Nos.
5.	Hydraulic pump	1 No.
6.	Meager insulation & Earth meager	1 Each

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### TOOLS:

1.	Screw driver (flat type)	As required
2.	Screw driver (Star)	
3.	Screw driver	
4.	Spanner (double and open)	
5.	Ring spanner	
6.	Box spanner	
7.	Hack saw	
8.	Wood saw	
9.	Pipe wrench	
10.	Adjustable spanner	
11.	Combination pliers	
12.	Nose pliers	
13.	Wire cutter	
14.	Skipper or insulation	
15.	Files (flat, Rough, Round , Smooth, Triangular )	
16.	Hammer	
17.	Chisel (cold)	
18.	Carpenter chisel	
19.	Carpenter plainer	
20.	Poker	
21.	Punch	
22.	Drilling machine electric with drill bit set	
23.	Drilling machine (hand drill)	
24.	Bench vice	
25.	Thread making machine with full set with Different size of die	
26.	Bearing puller small	
27.	Lubricating oil can	
28.	Oil pump (manual)	

## OFFICE AUTOMATION/COMMUNICATION EQUIPMENT

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S.No.	Name of the Item	Quantity
1.	E-Mail facility and Internet connection	
2.	Fax	
3.	Photocopier	
4.	Public address system	
5.	Scanner / Printer	
6.	Computers System through LAN	
7.	EPABX	
8.	Fast Printers (with 120 copies/minute)	
9.	Software :	
	a) Accounting & Management Software	
	b) Inventory & Stores Management Software	
	c) Library Software	
	d) Teaching software	

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## EQUIPMENT FOR EACH CLASS / TUTORIAL ROOM

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S.No.	Name of the Item	Quantity
1.	White Board	01
2.	Lectern's stand	01
3.	Teacher's table and chair	01
4.	Students chairs with writing pad	60/30
5.	Over head Led project or in each class room (Fixed)	01

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### **Gas Bank:**

Well laid out distribution lines from gas bank as per the conditions laid down by local Chief Fire Officer and supplying agency or natural gas line as per the specifications of supplying agency. (Canopied cover and wire meshed sides to households)

### **Fire Fighting and security equipments**

It is desirable that Institute should have proper fire fighting equipments and produce no objection certificate from the department of Fire safety.(Displayed in the main building/Hostel)

Electricity connection=125 KVA (for campus with hostel only for 120 intakes)

### **Stand by heavy duty Generator: 6**

In areas where electricity is in short supply, the appropriate heavy duty Gen set of minimum 625 KVA is recommended for installation.

### **OTHER REQUIREMENTS:**

**S.T.P.=** Sewage Treatment Plant

**Water Harvesting=** As per standard Norms

**Vermipost** = for garbage disposal

**Alternate energy resources** = Biogas / or solar panels

**Green campus** = Lots of green and energy saving devices.

**Security pills=** as per Architect master plan

**Water storage=** 60,000 Galan for 120 Intakes  
(Underground with over head tank)

**Air curtain** = for entry at every Lab area

**Portable water** = Through reserve 05 mosis System  
As per requirement fitted in labs, and  
Other designed areas, with water cooler

# **ANNEXURE - III**

# **APPLICATION FORMAT**

**APPLICATION FORMAT**  
**FOR AFFILIATION BY NCHMCT FOR OFFERING**

<b>Course Name (Refer Clause 5 of the Scheme)</b>	<b>Intake</b>

**INFORMATION ABOUT THE INSTITUTION**

(Involved in Hospitality Education & Training with proven record of success seeking affiliation with NCHMCT for starting B.Sc. Hospitality and Hotel Administration Program with 120 or 60 intake)

**1.0 GENERAL**

1.1 Name and Address :

- a) Name of the Institution :
- b) Postal address (with pin code) :
- c) Telegraphic address :
- b) Fax and Phone Nos. (with STD code in brackets) :
- c) E-mail address :

1.2 Name and designation of the Head of the Institution with residential and office telephone numbers with STD codes in brackets :

1.3 Type of the Institution : (Specify one of the following)

Private / State Govt. / Central Govt.

(Attach copies of Memorandum & Articles, Association and other documents relating to Constitution, Rules and Regulations of the Institute)

1.4 In case of institution, full postal address of each member of Society, Managing Trustee, etc., should be given along with telegraphic address, fax and phone nos. with STD code and e-mail address :

1.5 Date of establishment of the Institution :

1.6 Whether Institute is approved by any Central or State Statutory Body or affiliated with Central or State Board or University:



- 1.7 Whether the Institute is affiliated to any International University and whether the said University is approved by AIU (Association of Indian Universities).

**2.0 ACADEMIC INFORMATION**

- 2.1 Academic/Professional programs being conducted by the Institute in last 5 years:

Name of the current Program, if any	Year of starting	Duration of each Program	Award Degree/Diploma	Statutory Body awarding Degree/Diploma

- 2.2 Actual admissions:

Programs	Actual Intake				
	2013-14	2014-15	2015-16	2016-17	2017-18

- 2.3 Details of placement of pass-outs during the preceding two academic years (applicable for functioning institutes only):

Name, Address & Phone No. of candidates	Year of Passing	Name of Establishment & City	Designation

(Enclose copy of students list with their permanent address and contact telephone numbers, who have passed in past three years. Also indicate level of their placement in hospitality industry and starting salary)

**3.0 TEACHING FACULTY INFORMATION**

- 3.1 Give numbers of the teaching faculty in position by category:

Designation/Position	Numbers in Position
Principal	

3.2 Details of Faculty (to be given as per proforma given below). Attach CVs of Director/Principal & Faculty members:

Name	Qualification	Total Experience	Total Teaching Experience	Date of Appointment	Level of Appointment	Present Pay Scale & date from which given	Basic pay as on date

3.3 Number of other supporting and administrative staff by category :

Administrative & Supporting Staff	Numbers in position as on July 2010

3.4 Arrangements for Industrial Training with hotels (3-Star & above), student-wise details of Industrial Training (IT) for last three sessions.

**4.0 DETAILS OF OPERATIONAL AND TEACHING AREA:**

Sl. No.	Laboratory	Carpet Area in Sq.Ft.	
		Available at Institute	Remarks
1	Basic Training Kitchen		
2	Quantity Food Kitchen		
3	Advance Training Kitchen		
4	Bakery		
5	Bakery & Confectionery		
6	Cold & Dry Food Store		
7	Basic Training Restaurant		
8	Advance Training Restaurant		
9	Students Dining Hall + Pantry		
10	Fast Food Restaurant & Canteen		

11	F&B Stores & Stewarding		
12	Front Office Lab		
13	Computer Lab		
14	House Keeping Lab		
15	Linen Room		
16	Laundry		
17	Mock Guestrooms		
18	Library & Resource Centre		
19	Classrooms No. of classrooms Large: ____ Small: ____		
20	Multipurpose Hall		
21	Microbiology		
22	Maintenance Room		
23	Conference Room		
	<b>Total Area:</b>		

**5.0 LIBRARY FACILITIES:**

5.1 Books:

Category	Total No. of titles acquired up to the year before last	Total No. of volumes acquired during the current year	Total No. of volumes in the Library on date
Text Books			
Reference Books			
Encyclopedia			
Others			

Please indicate whether internet up-linking facility is available and how many students can access it in one go.

5.2 Periodicals:

Particulars	No. of periodicals subscribed to presently
Technical	
Non-Technical	
Others	

**6.0 AREAS (in Sq.Ft.):**

	Instructional Building	Administrative Building	Support Areas	Hostel		Staff Residences	Total Area
				Boys	Girls		
<b>Plinth Area</b>							
<b>Carpet Area</b>							

7.0 LAND AVAILABILITY: Metro  Urban  Rural

	Total Area	Institute Area	Hostel Area	Staff Residences Area
In Acres				
In Sq.Mtrs.				

8.0 EQUIPMENT DETAILS

Lab-wise list of equipments to be attached indicating details such as name of equipment, quantity, etc.

9.0 FACULTY DEVELOPMENT INITIATIVES (in past three years):

9.1 Number of faculty sponsored till date for improvement of academic qualifications, teaching skills etc. (Please give names of the faculty, designation, name of the qualifications added/type of skills improved etc.)

9.0 FINANCIAL

9.1 Income & Expenditure details of last three years or financial projections of next three years:

Particulars			
Income			
Expenditure			
Deficit/Surplus			

10. Please state whether the applicant is running and/or managing any other technical/professional institution which is approved/not approved in the premises on sharing basis. If so, please give the name of the program / courses being conducted.

11. Whether the applicant has any court case in respect of violation of provisions of State Govt./UGC or that of any other Statutory Body including AICTE.

12. Details of the Demand Draft: DD No. \_\_\_\_\_; Date \_\_\_\_\_  
Amount Rs. \_\_\_\_\_; Bank drawn at \_\_\_\_\_

**Name and Signature of the  
Authorized Signatory/  
Principal of the applicant Institute**

Counter signed by:

(Head of the Society/Trust/Regd. Institute)

(Two Members on Society/Trust/Board)