ANNUAL REPORT 2018-2019


PART-I

ANNUAL REPORT 2018-2019
1. INTRODUCTION

The Institute of Hotel Management Catering Technology and Applied Nutrition, Chennai was established in 1963 by Government of India and was jointly sponsored by Government of Tamil Nadu. Since inception, this prestigious institute has emerged as a pioneering institute in imparting world-class education in Hotel Management. Over the years, the 3 year Diploma program in Hotel Management was upgraded to 3 year Degree program in Hospitality & Hotel Administration by affiliating with NCHMCT, Noida and IGNOU, New Delhi, from 2002-03. The entire recurring and capital expenditure was funded by the Ministry of Tourism, Government of India from 01.04.1979. At present the capital grant is only funded by Ministry of Tourism, Govt. of India and from 1998-99 Recurring expenditure is self-managed by the institute from the income resources of course fees. The institute has recorded rapid growth, expansion and popularity in the past 55 years.

Hotel and Catering segment is one of the largest industries that employ maximum number of trained resources to cater various services to clientele like holiday makers, business travelers, international tourists, visitors to theme parks, etc., who travel away from home. They eventually create demand for food, accommodation and hospitality. Industrial catering establishments, self-entrepreneurship, off-shore catering, and alternative lodging units are other sector in the hospitality industry that require trained manpower to serve the needs.
In tune to the demands of this industry, Institute of Hotel Management, Chennai has been providing career enriching and life transforming courses in Hospitality and Hotel Administration for the past 55 years and maintains a strong network with the industry. IHM Chennai is a brand in itself at global and national level by providing well-seasoned and trained personnel for the industry globally.

IHM Chennai is committed to train students to occupy key positions in the industry by imparting knowledge and skills in functional areas like principles and practice of hotel management, human resource management, Food and beverage service operations, front office operations, housekeeping operations, computer applications, financial management, Strategic Management, Revenue Management, tourism and management, nutrition, dietetics, hospital food service and related crafts.

Employment opportunities galore to our graduates in 5 star hotels, resorts, cruise liners, airlines, fast food restaurant, fine dining restaurants, travel agencies, retail sector, industrial catering, supply chain and so on.

IHM Chennai has grown leaps and bounds and is ranked amongst top 3 best institutes in India and is ranked 22 globally based on various parameters. Its International affiliations have given its students a cutting edge over the others. It continues to seamlessly connect with its distinguished alumni who are occupying senior leadership positions and partners with industry to unleash growth opportunities for its prospectus students.
2. AIM AND OBJECTIVES

AIMS

1. To improve the standards of Hospitality Education keeping pace with the Human Resource requirements of the Hospitality industry under the guidance of Ministry of Tourism.
2. To train students on all core areas of hospitality industry.
3. To provide opportunities for Research and Field work in hospitality education.

OBJECTIVES

At the end of the respective courses “IHM Chennai” will be able to: –

1. Provide trained manpower to Hospitality and Tourism industry.
2. Complete the curriculum of Hospitality Education as per the standards of the National Council for Hotel Management, Ministry of Tourism and IGNOU.
3. Facilitate students in entrepreneurship.
4. Assist the Ministry of Tourism in providing a major helping hand in the operations of the Hospitality industry.
5. Satisfactorily place students in other allied industries.
6. Guide students interested in higher education and research in hospitality sector.

3. FACILITIES

Land available at the present campus (In acres) : 10.3 Acres.

Infrastructure available at the present campus along with covered area:

<table>
<thead>
<tr>
<th>S. No.</th>
<th>Component</th>
<th>Covered area (in Sq. Feet)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Institute Main Building, Annex Buildings, Boys Hostels and Girls Hostel &amp; Staff quarters etc.</td>
<td>30,830 sqm</td>
</tr>
</tbody>
</table>

Maximum FAR in Sq. Ft. (Available) 1,13,753 Sq. Ft.
4. MANAGEMENT

a) PATTERN OF MANAGEMENT / BOARD OF GOVERNORS

The Institute is registered under the Societies Registration Act, 1860 and administered by a Board of Governors consisting interalia of the representatives of Govt. of India, the Govt. of Tamil Nadu and Hotel and Tourism Industry. The Chairman of the Board of Governor is the SECRETARY – TOURISM, Govt. of Tamil Nadu.

<table>
<thead>
<tr>
<th>CHAIRMAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. ADDL. CHIEF SECRETARY, DEPT. OF TOURISM, CULTURE &amp; RELIGIOUS ENDOWMENTS DEPARTMENT, GOVERNMENT OF TAMILNADU FORT ST. GEORGE, CHENNAI 600 009.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MEMBERS</th>
</tr>
</thead>
<tbody>
<tr>
<td>2. THE ADDITIONAL SECRETARY &amp; FINANCIAL ADVISOR (TOURISM) MINISTRY OF TOURISM, GOVT OF INDIA, ROOM. NO.121, TRANSPORT BHAVAN, PARLIAMENT STREET, NEW DELHI 110 001</td>
</tr>
<tr>
<td>3. THE ECONOMIC ADVISOR, MINISTRY OF TOURISM, GOVT. OF INDIA, C-1, HUTMENTS DARA SHUKOH ROAD (DALHOUSIE ROAD) NEW DELHI 110 001</td>
</tr>
<tr>
<td>4. DIRECTOR (STUDIES) NATIONAL COUNCIL FOR HOTEL MANAGEMENT &amp; CATERING TECHNOLOGY, A-34, SECTOR-62, NOIDA 201 301. (UP)</td>
</tr>
<tr>
<td>5. REGIONAL DIRECTOR INDIATOURISM (CHENNAI) SOUTHERN REGIONAL OFFICE, DEPT. OF TOURISM, GOVT. OF INDIA, 154, ANNA SALAI, CHENNAI 600 002.</td>
</tr>
<tr>
<td>6. THE COMMISSIONER OF TECHNICAL EDUCATION DIRECTORATE OF TECHNICAL EDUCATION GOVT. OF TAMILNADU GUINDY, CHENNAI 600 025.</td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td>---</td>
</tr>
<tr>
<td>7</td>
</tr>
<tr>
<td>8</td>
</tr>
<tr>
<td>10</td>
</tr>
<tr>
<td>11</td>
</tr>
<tr>
<td>12</td>
</tr>
</tbody>
</table>
### b) THE EXECUTIVE COMMITTEE

<table>
<thead>
<tr>
<th></th>
<th><strong>CONVENOR</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>REGIONAL DIRECTOR UDIATOURISM (CHENNAI) SOUTHERN REGIONAL OFFICE, DEPT. OF TOURISM, GOVT. OF INDIA, 154, ANNA SALAI, CHENNAI 600 002</td>
</tr>
<tr>
<td>2</td>
<td>THE COMMISSIONER OF TECHNICAL EDUCATION DIRECTORATE OF TECHNICAL EDUCATION GOVT. OF TAMILNADU GUINDY, CHENNAI 600 025.</td>
</tr>
<tr>
<td>3</td>
<td>COMMISSIONER OF TOURISM&amp; MANAGING DIRECTOR, DEPT. OF TOURISM, GOVT. OF TAMIL NADU, TAMIL NADU TOURISM COMPLEX, WALLAJAH ROAD, CHENNAI 600 002.</td>
</tr>
<tr>
<td>4</td>
<td>MR. RAJESH RADHAKRISHNAN, GENERAL MANAGER, PARK HOTEL, (APEEJAY SURENDRAR PARK HOTELS), 601, ANNA SALAI, CHENNAI – 600 006. Nominated as Industry Expert Member on the Board</td>
</tr>
<tr>
<td>5</td>
<td>Mr. SREERAM KRISHNAN, GENERAL MANAGER, HOTEL AMBICA EMPIRE,, No.79, 100 FEET ROAD, VADAPALANI, CHENNAI – 600 026. Nominated as Catering Expert Member on the Board</td>
</tr>
</tbody>
</table>
**c) Faculty and staff in position as on 31/03/2019 as approved by Ministry of Tourism, Govt. of India Order No.2(OBC)/2008-HRD(1) dated 4.4.2011.**

<table>
<thead>
<tr>
<th>S. No.</th>
<th>Name of the Post</th>
<th>Sanctioned Post</th>
<th>In service (as on 31.03.19)</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td><strong>FACULTY</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Principal</td>
<td>1</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Head of Department</td>
<td>2</td>
<td>2</td>
<td>1 HOD gone on deputation at ICI, Tirupati</td>
</tr>
<tr>
<td>3</td>
<td>Senior Lecturer-cum-Sr.Instructor</td>
<td>5</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Lecturers-cum-Instructor</td>
<td>7</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Asst.Lecturers-cum-Asst.Instructor.</td>
<td>13</td>
<td>5</td>
<td>02 Teaching Associates and 06 Contract faculties were appointed against the vacancies.</td>
</tr>
<tr>
<td>6</td>
<td>Maint. Foreman-cum-Caretaker</td>
<td>1</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>ADMINISTRATION</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1.</td>
<td>Administrative – cum-Accounts Officer</td>
<td>1</td>
<td>Vacant</td>
<td>Retired staff has been appointed as Admin Consultant on Contract with effect from 01.07.2018</td>
</tr>
<tr>
<td>2.</td>
<td>Office Superintendent.</td>
<td>1</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Accountant</td>
<td>1</td>
<td>Vacant</td>
<td>Looking after by the Admin Consultant</td>
</tr>
<tr>
<td>4.</td>
<td>U.D.C.</td>
<td>4</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>P.A. to Principal</td>
<td>1</td>
<td>Vacant</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Stenographer</td>
<td>1</td>
<td>Vacant</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Librarian</td>
<td>1</td>
<td>Vacant</td>
<td>Appointed on contract through Outsourcing Agency</td>
</tr>
<tr>
<td>8</td>
<td>Clerk-cum-Typist/L.D.C.</td>
<td>7</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>SUPPORTING STAFF</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Driver-cum-Mechanic</td>
<td>1</td>
<td>Vacant @</td>
<td>@ Presently a driver employed by outsourcing contract.</td>
</tr>
<tr>
<td>2</td>
<td>Attendant</td>
<td>6</td>
<td>5@</td>
<td>@1 vacant post adjusted against Lab. Attendant in service employed in old sanctioned strength</td>
</tr>
<tr>
<td>3</td>
<td>Peon</td>
<td>2</td>
<td>..</td>
<td>2 posts adjusted against Lab. Attendants in service employed as per old sanctioned of strength</td>
</tr>
</tbody>
</table>
The following staff are in position before revised staff strength sanctioned by Ministry of Tourism, Govt. Of India vide order no.2(obc)/2008-hrd(1) dated 4.4.2011 but continue to be in operation till the incumbent retires or MOT’S decision in the matter.

<table>
<thead>
<tr>
<th>S. No.</th>
<th>Name of the Post</th>
<th>In service (as on 31.03.2019)</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Lab. Attendants</td>
<td>4</td>
<td>3 posts are adjusted against two peon and one Attendant vacant post.</td>
</tr>
<tr>
<td>2</td>
<td>Safaiwala</td>
<td>1</td>
<td>As and when staff retires, the posts will be abolished</td>
</tr>
</tbody>
</table>

In addition to the above, the requirement of Clerical Staff, Sweepers and Electrician etc. in the office as in addition to the normal functioning of 2 year MSc, 3 year B.Sc programme, Craft and Diploma Programme, this Institute has been given a target of training 900 candidates for HSR and training of 2250 candidates for Skill Certificate Programme and training of 60 candidates of HSR – 6 months programme and training of minimum 500 candidates in HSRT-Star Hotels, the following outsourcing personnel’s deployed for the year 2018-19.

<table>
<thead>
<tr>
<th>Details of Outsourcing</th>
<th>Nos.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asst. Librarian</td>
<td>01 No.</td>
</tr>
<tr>
<td>Skilled Assistant</td>
<td>04 Nos.</td>
</tr>
<tr>
<td>Gardeners</td>
<td>06 Nos</td>
</tr>
<tr>
<td>Sweepers</td>
<td>25 Nos.</td>
</tr>
<tr>
<td>Electrician-cum-Plumber</td>
<td>05 Nos</td>
</tr>
<tr>
<td></td>
<td><strong>41 Nos.</strong></td>
</tr>
</tbody>
</table>
5. MEETINGS OF THE BOARD OF GOVERNORS AND EXECUTIVE COMMITTEE HELD DURING THE YEAR

I. BOARD OF GOVERNORS MEETING

1. 85th Board of Governors meeting held on 25.09.2018

II. EXECUTIVE COMMITTEE MEETING

1. 43rd Executive Committee meeting held on 06.06.2018
2. 44th Executive Committee meeting held on 08.09.2018
3. 45th Executive Committee meeting held on 02.01.2019
4. 46th Executive Committee meeting held on 08.03.2019

6. COURSES OFFERED:

(1) COURSES OF STUDY, DURATION ETC.

The various courses offered at the institute and the intake capacity etc. is outlined below:

<table>
<thead>
<tr>
<th>S. No.</th>
<th>Name of the Course</th>
<th>Duration</th>
<th>Intake Capacity</th>
<th>Hotel Training</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>2-Years M.Sc. Degree course in Hospitality Administration</td>
<td>2-Years</td>
<td>25</td>
<td>..</td>
</tr>
<tr>
<td>2</td>
<td>3-Years B.Sc. Degree Course in Hospitality &amp; Hotel Administration.</td>
<td>3-Years</td>
<td>267</td>
<td>2nd year B.Sc. 17 weeks (Generic batch) 3rd year B.Sc. 4 weeks (Specialization batch)</td>
</tr>
<tr>
<td>3</td>
<td>Craftsmanship Course in Food Production</td>
<td>1-1/2 yrs.</td>
<td>90</td>
<td>20 weeks in a hotel</td>
</tr>
<tr>
<td>4</td>
<td>Craftsmanship Course in Food &amp; Beverage Service</td>
<td>24 Weeks</td>
<td>40</td>
<td>1 month in a hotel</td>
</tr>
<tr>
<td>5</td>
<td>Post Graduate Diploma Course in Accommodation Operation &amp; Management</td>
<td>1½ yrs.</td>
<td>30</td>
<td>6 months in a hotel</td>
</tr>
<tr>
<td>6</td>
<td>Post Graduate Diploma Course in Dietetics &amp; Hospital Food Services</td>
<td>1 yr. 3 mth.</td>
<td>20</td>
<td>3 months internship training in a Hospital</td>
</tr>
<tr>
<td>7</td>
<td>Diploma Course in Food Production</td>
<td>1½ yrs.</td>
<td>80</td>
<td>6 months in a hotel</td>
</tr>
<tr>
<td>8</td>
<td>Diploma Course in Bakery &amp; Confectionery</td>
<td>1½ yrs.</td>
<td>40</td>
<td>6 months in a hotel / bakery</td>
</tr>
<tr>
<td>9</td>
<td>Diploma Course in Front Office Operation</td>
<td>1½ yrs.</td>
<td>40</td>
<td>6 months in a hotel</td>
</tr>
<tr>
<td>10</td>
<td>Diploma Course in Food &amp; Beverage Service.</td>
<td>1½ yrs.</td>
<td>40</td>
<td>6 months in a hotel</td>
</tr>
</tbody>
</table>
7. ADMISSION PROCEDURE

SYSTEM OF ADMISSION:

(a) First year of 2-year M.Sc. Degree Course in Hospitality Administration under NCHM & IGNOU

From the academic year 2013-14 as per guidelines of Ministry of Tourism, Govt. of India admission to First year of 2-year M.Sc. Degree Course in Hospitality Administration (Semester system) has been made and selection of candidates done by National Council for Hotel Management and Catering Technology, Noida on all India basis for all IHMs offering M.Sc. and IHM, Chennai admit the candidates selected for IHM, Chennai by NCHM, Noida.

National Council for Hotel Management & Catering Technology, Noida & IGNOU, New Delhi has been conducting the Examination and awarding Degrees for the above course.

(b) First year of 3-year B.Sc. Degree course in Hospitality & Hotel Administration under NCHM& IGNOU.

From the academic year 1983-84 as per guidelines of Ministry of Tourism, Govt. of India admission to First year of 3-year Diploma course in Hotel Management and Catering Technology has been made by the Joint Admission Committee of the National Council for Hotel Management and Catering Technology, Noida on All India basis for all the Institutes of Hotel Management and Catering Technology in India including IHM Chennai.

Common syllabus for Diploma course in Hotel Management and Catering Technology on All India basis has been introduced from 1984-85 in all the INSTITUTE OF HOTEL MANAGEMENT coming under National Council for Hotel Management and Catering Technology, Noida which was revised in 1996-97. The above 3-Year Diploma Course has been upgraded to 3-Years Bachelor’s Degree course from the academic year 2002-2003 by NCHM in collaboration with IGNOU, New Delhi and renamed as B.Sc. in Hospitality & Hotel Administration.

National council for Hotel Management & Catering Technology, Noida& IGNOU, New Delhi has been conducting the Examinations and awarding Degrees for the above course.

Joint Entrance Examination (JEE) followed by Centralized counseling has been introduced and conducted by NCHM, Noida from the academic year 2002-03.

Joint Entrance Examination (JEE) followed by Decentralized counseling at the selected IHMs has been introduced from the academic year 2009-10 since then IHM, Chennai serving as one of the center of on-line counseling for admission.
NCHMCT has introduced Semester System for 3-Year B.Sc. in Hospitality and Hotel Administration from the year 2009-10.

For the Academic Year 2018-19, the common advertisement was released by the National Council for Hotel Management and Catering Technology, Ministry of Tourism, Govt. of India, Noida and IGNOU, New Delhi in leading dailies in Dec. 2017 inviting applications for JEE-2018 for admission to first year of 3-year B.ScDegree Course in Hospitality & Hotel Administration from the Indian Nationals for 63 NCHM affiliated Institutes of Hotel Management, fixing the last date for receipt of filled in application as 16.04.2018.

Eligibility to apply for Degree course being that a candidate should secure a pass in +2 or equivalent examination in any stream with English as compulsory subject. Maximum age limit is 22 Years as on 1st July 2018 and in respect of SC/ST candidates upper age limit is relaxed by 3 years. 15% seats reserved for SC, 7.5% seats for ST, 27% for OBC and 5% seats for Physically Handicapped and One seat (Supernumerary) is provided for Registered Kashmiri Migrants.

The Entrance Examination was conducted on 28.04.2018 (10.00 a.m. to 1.00 p.m) by the All India Management Association, New Delhi throughout India with centers at Chennai, Madurai, Hyderabad, Bangalore and Thiruvananthapuram for the Southern Region. The candidates who came out successful in the Entrance Examination Test on all India merit were called for De-centralized Counseling at 15 Centers all over India for all the 63 institutes including Chennai during 07.06.2018 to 29.06.2018.

Necessary nomination of seats viz. 5 for Lakshadweep and 10 for Andaman & Nicobar, as per government instructions has been provided.
(c) OTHER CRAFT/DIPLOMA/PGD COURSES AFFILIATED TO NATIONAL COUNCIL FOR HOTEL MANAGEMENT, NOIDA ARE:

The admission notifications, in respect of the other courses under S.No. 3 to 11 for the academic year 2018-19 was released by the Institute on 26.05.2018 in New Indian Express and 27.05.2018 in Dinakaran and also uploaded in the Institute's website, inviting applications from eligible candidates fulfilling the criteria fixing the last date as 11.07.2018. Interviews were held on 13.07.2018 for Craft, Diploma and PGD courses. Admission was granted based on merit in the qualifying examination.

As decided by the Board of Governors in their meeting held on 25.10.2005 if the intake is less than 50%, the courses should not be conducted. Accordingly as the response was poor/intake is less than 50% the following courses could not be conducted during the year 2018-19 - i.e. PGD-AOM, PGD-DHFS, Dip. in B&C, Dip. in F&BS, Dip. in F.O.O., Craftsmanship in F&BS and the Certificate Course in Hotel & Catering Management.

Semester system has also been introduced for the Craftsmanship Course in Food Production from the academic year 2010-11.
### 8. DEGREE/DIPLOMA/CERTIFICATES AWARDED:

**ACTUAL INTAKE/ON ROLL (2018-19):**

<table>
<thead>
<tr>
<th>Sr. No.</th>
<th>Courses</th>
<th>Admitted</th>
<th>Discontinued/Detained</th>
<th>ON ROLL.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>M.Sc. (Hospitality Admn.)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>a. First Year</td>
<td>16</td>
<td>..</td>
<td>16</td>
</tr>
<tr>
<td></td>
<td>b. Second Year</td>
<td>21</td>
<td>..</td>
<td>21</td>
</tr>
<tr>
<td>2</td>
<td>B.Sc.(H&amp;HA)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>a. First Year</td>
<td>277</td>
<td>16</td>
<td>261</td>
</tr>
<tr>
<td></td>
<td>b. Second Year</td>
<td>241</td>
<td>01</td>
<td>240</td>
</tr>
<tr>
<td></td>
<td>c. Final Year</td>
<td>248</td>
<td>01</td>
<td>247</td>
</tr>
<tr>
<td>3</td>
<td>Craftsmanship Course in Food Production.</td>
<td>69</td>
<td>09</td>
<td>60</td>
</tr>
<tr>
<td>4</td>
<td>Craftsmanship course in Food &amp; Beverage Service</td>
<td>Nil</td>
<td>--</td>
<td>Nil</td>
</tr>
<tr>
<td>5</td>
<td>PGD in Accommodation Operation &amp; Management</td>
<td>Nil</td>
<td>--</td>
<td>Nil</td>
</tr>
<tr>
<td>6</td>
<td>PGD in Dietetics &amp; Hospital Food Service</td>
<td>Nil</td>
<td>--</td>
<td>Nil</td>
</tr>
<tr>
<td>7</td>
<td>Diploma Course in Food Production</td>
<td>77</td>
<td>09</td>
<td>68</td>
</tr>
<tr>
<td>8</td>
<td>Diploma in Bakery &amp; Confectionery</td>
<td>Nil</td>
<td>---</td>
<td>Nil</td>
</tr>
<tr>
<td>9</td>
<td>Diploma in Front Office Operation</td>
<td>Nil</td>
<td>--</td>
<td>Nil</td>
</tr>
<tr>
<td>10</td>
<td>Diploma in Food &amp; Beverage Service</td>
<td>Nil</td>
<td>--</td>
<td>Nil</td>
</tr>
</tbody>
</table>
9. EXAMINATIONS:

At the end of every year/Semester, the Degree/ Diploma/ Craftsmanship/ Post Graduate Diploma/ Certificate courses students appear for the examinations conducted by National Council for Hotel Management and Catering Technology/IGNOU. While the Final Degree in M.Sc. / B.Sc. is awarded by IGNOU, the Diploma/PGD/Craftsmanship/Certificates are awarded by the NCHMCT to the successful candidates. These Degree/Diploma/Certificates are recognized by Govt. of India, Hotel Industry and the Trade.
PERFORMANCE AND ANALYSIS 2018-19

(A) Examination results 2018-19

Examination was held in April & May 2019

<table>
<thead>
<tr>
<th>COURSE</th>
<th>APPEARED</th>
<th>DETAINED / ABSENT</th>
<th>RESULT WITH HELD</th>
<th>FAIL</th>
<th>Percentage of pass (2019 exam)</th>
</tr>
</thead>
<tbody>
<tr>
<td>First year M.Sc. in HA</td>
<td>16</td>
<td>..</td>
<td>..</td>
<td>..</td>
<td>100% (16/16)</td>
</tr>
<tr>
<td>Second year M.Sc. in HA</td>
<td>21</td>
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<td>SHILPA ARVIND</td>
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<td>KRISHNA K WARRIER</td>
<td>24</td>
<td>SIJO VARGHESE</td>
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<td>27</td>
<td>SUBRAMANI T</td>
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<td>SUNANDA K</td>
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<td>RAHUL BIST</td>
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<td>VIVEKANAND. R</td>
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List of Final Year B.Sc passed out (2018-19) Specialization in Accommodation Operation

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<td>PRAKASH KUMAR</td>
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<td>17</td>
<td>RAGHUL R</td>
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<td>RAJALINGAM V</td>
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<td>19</td>
<td>RISHABH TRIPATHI</td>
</tr>
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<td>ATHUL S B</td>
<td>20</td>
<td>S JAYA SURYA</td>
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<td>SARAVANAN NITHISH S</td>
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<td>CHIRAG BHADE</td>
<td>23</td>
<td>SATHISH REDDY T</td>
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<td>IRWIN ABISHEK HARRY I</td>
<td>24</td>
<td>SHAMBHAVI KASHYAP</td>
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<td>JAGMOHAN SINGH SOUN</td>
<td>25</td>
<td>SHUBHAM PRABHAT</td>
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<td>MANISH KUMAR</td>
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<td>SHWETHA MUDAGANDUR</td>
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<td>MERRILIN A J</td>
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<td>SRISHTI</td>
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<td>ULLENGA LITHISH</td>
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<td>PRADEEP M H</td>
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<td>URLA ROHIT ANURAG</td>
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### Examination Results

Examination held in April 2018

#### At Institute level

The following students have secured the highest mark in the Annual/Semester Exam held in April 2018 (2017-18):

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<th>COURSE</th>
<th>APPEARED</th>
<th>DETAINED/ABSENT</th>
<th>RESULT WITH HELD</th>
<th>FAIL</th>
<th>PASSED</th>
<th>Percentage of pass (2018 exam)</th>
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<tbody>
<tr>
<td>First year M.Sc. in HA</td>
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<td>02</td>
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<td>01</td>
<td>243</td>
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<tr>
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<td>01</td>
<td>..</td>
<td>03</td>
<td>184</td>
<td>97.87% (184/188)</td>
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<td>-</td>
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<td>Final Year B.Sc. in H&amp;HA (Generic Batch)</td>
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<td>01</td>
<td>175</td>
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<td>(175/177)</td>
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<td>-</td>
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<td>-----</td>
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<tr>
<td>P.G. in A.O. &amp; M</td>
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<tr>
<td>Diploma in Food Production</td>
<td>66</td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>100% (66/66)</td>
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<tr>
<td>Diploma in Bakery &amp; Confectionery.</td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>--</td>
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<td>NOT CONDUCTED</td>
</tr>
<tr>
<td>Diploma in Front Office Operation.</td>
<td>-----</td>
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<td>--</td>
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<td>NOT CONDUCTED</td>
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<tr>
<td>Diploma in Food &amp; Beverage Service</td>
<td>-----</td>
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<td>--</td>
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#### Percentage of pass (2018 exam):

- **First year M.Sc. in HA**: 100% (21/21)
- **Second year M.Sc. in HA**: 100% (11/11)
- **First Year B.Sc. in H&HA**: 98.38% (243/247)
- **Second Year B.Sc. in H&HA (Generic Batch)**: 97.87% (184/188)
- **Second Year B.Sc. in H&HA (Spl.-FP)**: 100% (30/30)
- **Second Year B.Sc. in H&HA (Spl.-AOM)**: 100% (30/30)
- **Final Year B.Sc. in H&HA (Generic Batch)**: 98.87% (175/177)
- **Final Year B.Sc. in H&HA (Spl.-FP)**: 100% (30/30)
- **Final Year B.Sc. in H&HA (Spl.-AOM)**: 100% (29/29)
- **Craftsmanship course in Food Production**: 100% (50/50)
- **Craftsmanship course in Food & Beverage Service**: NOT CONDUCTED
- **P.G.D.in D.H.F.S.**: NOT CONDUCTED
- **P.G. in A.O. & M**: NOT CONDUCTED
- **Diploma in Food Production**: 100% (66/66)
- **Diploma in Bakery & Confectionery.**: NOT CONDUCTED
- **Diploma in Front Office Operation.**: NOT CONDUCTED
- **Diploma in Food & Beverage Service**: NOT CONDUCTED

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#### Exam held in April 2018 (2017-18):

- **First year M.Sc.**: Ms. Sangheetha P 660.9/800
- **Second year M.Sc.**: Ms. Monica Mangaraj 580.8/800
- **First year B.Sc.**: Mr. Suryavamshi, Ms. Monika Mangaraj 1898/2200
- **Second year B.Sc.**: Ms. Varsha Kumari 1157/1250 (Generic), Ms. DayaShivani S 1606/1900(Spl-FP), Ms. Swetha Mudagandur 1596/1900(Spl-AOM)
- **Final year B.Sc.**: Ms. Kajal T. Raisinghani 1844/2050 (Generic), Ms. Mohana Vigneshwar S 1434/1700 (Spl-FP), Mr. Shikhar Shukla 1487/1700 (Spl-AOM)
- **Craft Food Production**: Mr. Prateeksha 760/850
- **Craftsmanship course in Food Production**: Ms. Srivarthini S 492/700
### 10. RESERVATIONS

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<tr>
<th>Sr. No.</th>
<th>Course</th>
<th>Admitted (2018-19)</th>
<th>GC</th>
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<th>ST</th>
<th>OBC</th>
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</table>
Placement position (i.e.) Employment pattern of the student trained:

The qualified students of the Degree/Craftsmanship /Diploma courses get good employment and job opportunities in the Hotels, Restaurants, Industrial Catering Establishments, Airlines, Cruise lines, Shipping and Railway Catering / Guest Houses / Catering Institutes etc. Many students have already gone abroad for advance training in Catering Technology and Hotel Management as well as on good foreign placements. It is no exaggeration that all the bright students of this Institute with credible academic record have been placed in good position in India and abroad while the employment of the rest is more than satisfactory.

The leading hotels have extended their assistance in imparting training to our students and also offer employment in their hotels. They also share their expertise in delivering lecture to our students on topics of special interest and conduct seminars.

As per the syllabus of National Council for Hotel Management and Catering Technology, Noida, the second year degree students Generic batch were sent for 17 weeks Industrial Training in 2 batches, Third year degree students Specialization batch were sent for 4 weeks Industrial Training in 1 batch to various hotels all over India according to the list furnished separately.

These achievements were possible by the courtesy extended by the hoteliers and hospitality industry. The fact that these hotels interview our Final Year Degree students at the Institute itself for future employment is a very welcoming feature. The Westin Chennai, Tommy Hilfiger, Oberoi Hotels & Resorts, The Leela Palace, Bata, Accord Hotels, ITC, HMI, Ramada Plaza, Taj Hotels, The Park Hotels, Green Park, Lemon Tree, Le Royal Meridian, ITC Fortune, GRT Group of Hotels, Club Mahindra, Ramada Hotels, Raintree, Sangam Hotels are some of the hotels/airlines/retailer who have conducted Campus Interview in our Institute regularly.
## LIST OF ORGANISATIONS VISITED THE CAMPUS FOR RECRUITMENT

<table>
<thead>
<tr>
<th>S.NO</th>
<th>DATE OF RECRUITMENT</th>
<th>NAME OF THE ORGANISATION</th>
<th>MANAGEMENT TRAINEE</th>
<th>SUPERVISOR TRAINEE</th>
<th>OPERATIONAL TRAINEE</th>
<th>TOTAL</th>
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NO. OF STUDENTS APPEARED FOR PLACEMENTS .. 203
NO. OF STUDENTS PLACED .. 203
NO. OF STUDENTS OPTED FOR HIGHER STUDIES .. 30
NO. OF STUDENTS OPTED FOR ENTREPRENEURSHIP .. 15
TRAINING
All the students of following courses have been deputed to undergo IRS/Hotel Training:

1. Second Year B.Sc. Degree course (Generic Batch)
2. Final Year Specialization batch
3. Craft-Food Production
4. Diploma in Food Production


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<td>4</td>
<td>Hotel Sea view palace, kovalam, kerala</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>The park, Visakhapatnam</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>The Gateway Hotel, Chennai</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Turyaa, Chennai</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Taj Connemara, Chennai</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Welcome hotel, Chennai</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Hotel Maurya, Patna</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>Vivanta by taj, Bangalore</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>Oakwood premier prestige, Bangalore</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>Amanora the fern, Hotels &amp; Club, Pune</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>Hotel Sumanta, Bihar</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>15</td>
<td>Park Hyatt, Chennai</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>16</td>
<td>Hotel Demissons, Hubballi</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td><strong>30</strong></td>
<td></td>
</tr>
</tbody>
</table>
## CRAFT COURSE IN FOOD PRODUCTION (TRAINING DETAILS) :: 2018-19

<table>
<thead>
<tr>
<th>SL. NO</th>
<th>HOTEL NAME</th>
<th>NO. OF STUDENTS (SUMMER)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Cookie Man, Chennai</td>
<td>9</td>
</tr>
<tr>
<td>2</td>
<td>PondiAccord, Pondicherry</td>
<td>3</td>
</tr>
<tr>
<td>3</td>
<td>Westin, Chennai</td>
<td>4</td>
</tr>
<tr>
<td>4</td>
<td>Taj Club House, Chennai</td>
<td>5</td>
</tr>
<tr>
<td>5</td>
<td>Chennai Accord Hotels, Chennai</td>
<td>5</td>
</tr>
<tr>
<td>6</td>
<td>ITC Grand Chola, Chennai</td>
<td>9</td>
</tr>
<tr>
<td>7</td>
<td>Taj Hotel, Hyderabad</td>
<td>4</td>
</tr>
<tr>
<td>8</td>
<td>Taj Flight Kitchen, Chennai</td>
<td>6</td>
</tr>
<tr>
<td>9</td>
<td>GRT, Thiruthani</td>
<td>2</td>
</tr>
<tr>
<td>10</td>
<td>Hyatt Hotel, Chennai</td>
<td>4</td>
</tr>
<tr>
<td>11</td>
<td>Hilton Hotel, Chennai</td>
<td>1</td>
</tr>
<tr>
<td>12</td>
<td>Taj Krishna, Chennai</td>
<td>1</td>
</tr>
<tr>
<td>13</td>
<td>Raintree Hotel, Chennai</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td><strong>TOTAL</strong></td>
<td><strong>57</strong></td>
</tr>
</tbody>
</table>
## DIPLOMA IN FOOD PRODUCTION (TRAINING DETAILS) :: 2018-19

<table>
<thead>
<tr>
<th>SL. NO</th>
<th>HOTEL NAME</th>
<th>NO. OF STUDENTS (SUMMER)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Taj Connemare, Chennai</td>
<td>5</td>
</tr>
<tr>
<td>2</td>
<td>Taj Deccan, Chennai</td>
<td>1</td>
</tr>
<tr>
<td>3</td>
<td>Marriot, Kochin</td>
<td>1</td>
</tr>
<tr>
<td>4</td>
<td>Crowne Plaza, Chennai</td>
<td>5</td>
</tr>
<tr>
<td>5</td>
<td>Park Hyatt, Chennai</td>
<td>3</td>
</tr>
<tr>
<td>6</td>
<td>Grey Suit, Thiruvallur</td>
<td>1</td>
</tr>
<tr>
<td>7</td>
<td>Radisson Blu, Chennai</td>
<td>1</td>
</tr>
<tr>
<td>8</td>
<td>Cookeman hotel, Chennai</td>
<td>9</td>
</tr>
<tr>
<td>9</td>
<td>Taj Fisherman’s Cove, Chennai</td>
<td>2</td>
</tr>
<tr>
<td>10</td>
<td>Radisson Temple bay, Chennai</td>
<td>1</td>
</tr>
<tr>
<td>11</td>
<td>ITC Grand chola, Chennai</td>
<td>4</td>
</tr>
<tr>
<td>12</td>
<td>Accord Metropolitan, Chennai</td>
<td>5</td>
</tr>
<tr>
<td>13</td>
<td>Taj Coromandel, Chennai</td>
<td>5</td>
</tr>
<tr>
<td>14</td>
<td>Taj Gateway, Ernakulam</td>
<td>6</td>
</tr>
<tr>
<td>15</td>
<td>Taj Vivanta, Hyderabad</td>
<td>2</td>
</tr>
<tr>
<td>16</td>
<td>Taj Club House, Chennai</td>
<td>2</td>
</tr>
<tr>
<td>17</td>
<td>Marriots, Chennai</td>
<td>3</td>
</tr>
<tr>
<td>18</td>
<td>Sathya Park Resort, Tuticorin</td>
<td>1</td>
</tr>
<tr>
<td>19</td>
<td>The Raintree Hotel, Chennai</td>
<td>2</td>
</tr>
<tr>
<td>20</td>
<td>Aloft Hotel, Chennai</td>
<td>2</td>
</tr>
<tr>
<td>21</td>
<td>Grey Suit, Chennai</td>
<td>1</td>
</tr>
<tr>
<td>22</td>
<td>Taj Flight Kitchen, Chennai</td>
<td>5</td>
</tr>
<tr>
<td>23</td>
<td>Hyatt Regency, Chennai</td>
<td>1</td>
</tr>
<tr>
<td>24</td>
<td>The Green Park, Chennai</td>
<td>1</td>
</tr>
<tr>
<td>25</td>
<td>Ginger Bread, Vanagaram</td>
<td>1</td>
</tr>
</tbody>
</table>

**TOTAL** 70
SHORT DURATION COURSES / CUSTOMIZED TRAININGS CONDUCTED (LESS THAN 6 MONTHS)

(a) ADHOC TRAINING PROGRAMME / SHORT TERM COURSE CONDUCTED BY THE INSTITUTE FOR UPDATE / REFRESH THE KNOWLEDGE OF THEIR COOKS / WAITERS OF SOUTHERN RAILWAY & AIR FORCE STATION, CHENNAI AND OTHER DEPARTMENTS DURING 2018-19.

<table>
<thead>
<tr>
<th>Date / Duration (1 week to 5 weeks)</th>
<th>Name of the Organization sponsored / deputed</th>
<th>Nature of the course conducted</th>
<th>No. of trainees attended</th>
<th>Course fee collected Rs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>07 to 09.08.2018</td>
<td>Southern Railway, Chennai</td>
<td>Adhoc Training Programme on Houskeeping for Coach cleaning</td>
<td>30</td>
<td>49,500/-</td>
</tr>
<tr>
<td>17 to 20th and 24th to 27.09.2018</td>
<td>Adhoc Training Programme and HACCP standards</td>
<td>31</td>
<td>1,55,000/-</td>
<td></td>
</tr>
<tr>
<td>26 to 28.12.2018 and 02 to 4.01.2019</td>
<td>Adhoc Training Programme for Peon</td>
<td>62</td>
<td>3,10,000/-</td>
<td></td>
</tr>
<tr>
<td>04th to 08.02.2019</td>
<td>AirForce Station, Avadi, Chennai</td>
<td>Adhoc Training Programme in Food Production for the Cooks and Food and Beverage Service for the Mess Waiter</td>
<td>14</td>
<td>70,000/-</td>
</tr>
<tr>
<td>11 to 13.03.2019</td>
<td>Southern Railway, Chennai</td>
<td>Adhoc Training programme for Hospital Attendants and Houskeeping Assistant</td>
<td>21</td>
<td>1,05,000/-</td>
</tr>
<tr>
<td>18 to 20.03.2019</td>
<td></td>
<td></td>
<td>20</td>
<td>1,00,000/-</td>
</tr>
<tr>
<td>25 to 27.03.2019</td>
<td></td>
<td></td>
<td>20</td>
<td>1,00,000/-</td>
</tr>
</tbody>
</table>

(b) TRAINING PROGRAMMES UNDER CAPACITY BUILDING FOR SERVICE PROVIDERS OF MINISTRY OF TOURISM, GOVT. OF INDIA.

Ministry of Tourism, Govt. of India is sponsoring the following training programmes under CBSP:

6 days Skill Testing and Certification Programme for professionals who are practicing their respective jobs as Cooks/Waiters etc. without a proper certification, are provided an opportunity to earn a certificate from the Ministry of Tourism, Govt. of India by attending 6 days orientation programme in the Institute where the candidate is provided with a meal and stipend of Rs.300/- per day or Rs.1800/- for 6 days to compensate wage loss. This programme is conducted from Monday to Saturday from 1 pm to 8 pm. 5 days orientation classes will be conducted and on the 6th day skill testing will be done by external experts and certificate is given signed by Principal. This recognition would help such experienced service providers in finding mobility with their trade.

Hospitality Training Programme (Hunar Se Rozgaar):

Hospitality Training Programme in Multi Cuisine Cook (11 weeks/63 working days) F& B Service – Steward and Room Attendant (6 weeks/36 working days) Front Office Associate (7 Weeks/43 working day) are conducted for candidates with at least a Pass in 8th std. who are between the age of 18 and above. This programme is conducted from Monday to Friday from 1 pm to 8 pm. While there is no course fee, students would be paid a stipend of Rs.2,000/- for Multi Cuisine Cook and Rs.1500/- for Room Attendant / Front Office Associate Courses with a meal, uniform and kitchen kit. Upon attaining minimum 90% attendance and upon successful completion of the course, a test would be conducted at the end of the course and certificate is given signed by Head of Department & Principal. These candidates are trained to provide manpower to the skilled level in the Hospitality Industry. The Institute assists the candidates in placement.
The number of candidates trained under these programmes and actual passed out during 2018-19 are given below:

<table>
<thead>
<tr>
<th>S. No.</th>
<th>Name of the course</th>
<th>Cooks/ Food Production</th>
<th>Waiters/ F&amp;B Service</th>
<th>Housekeeping Utility</th>
<th>Bakery</th>
<th>Front Office Accom.</th>
<th>Total</th>
<th>Actual Pass out</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>6-Days Skill testing &amp; Certification Programme</td>
<td>787</td>
<td>1463</td>
<td>..</td>
<td>..</td>
<td>..</td>
<td>2250</td>
<td>2250</td>
</tr>
<tr>
<td>2</td>
<td>11/7/6-Weeks Hospitality Training Programme.</td>
<td>49</td>
<td>..</td>
<td>..</td>
<td>..</td>
<td>..</td>
<td>49</td>
<td>49</td>
</tr>
<tr>
<td>3</td>
<td>HSRT Programme conducted at Star Classified Hotels.</td>
<td>38</td>
<td>58</td>
<td>42</td>
<td>10</td>
<td>148</td>
<td>148</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Entrepreneurship Programme</td>
<td>Baker</td>
<td>Barman</td>
<td>Halwai Indian Sweets</td>
<td>Homestay Multi skilled Caretaker</td>
<td>Cook Tandoor</td>
<td>60</td>
<td>60</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>TOTAL</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>2507</td>
</tr>
</tbody>
</table>

Programme wise funds received / receivable from Ministry of Tourism, Govt. of India for the year 2018-2019 are given below:

<table>
<thead>
<tr>
<th>S.No.</th>
<th>Name of the course</th>
<th>Total fund receivable from MOT/GOI</th>
<th>Total Fund received from MOT/GOI</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>6-Days Skill testing &amp; Certification Programme</td>
<td>95,72,434.00</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>11/07/06 -Weeks Hospitality Training Programme.</td>
<td>24,25,663.00</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>HSRT Programme conducted at Star Classified Hotels.</td>
<td>15,39,931.00</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Entrepreneurship Programme</td>
<td>6,80,400.00</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Pradhan Mantri Yuva Yojana (PM Yuva)</td>
<td>1,54,000.00</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Tourism Awareness Programme</td>
<td>1,74,563.00</td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td></td>
<td>1,42,18,428.00</td>
<td>3,28,563.00</td>
</tr>
</tbody>
</table>
Status of UCs programme-wise as on 31.3.2019.

<table>
<thead>
<tr>
<th>S. No.</th>
<th>Name of the course</th>
<th>Total Expenditure Rs. P.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>6-Days Skill testing &amp; Certification Programme</td>
<td>95,72,434.00</td>
</tr>
<tr>
<td>2</td>
<td>11/7/6 -Weeks Hospitality Training Programme.</td>
<td>24,25,663.00</td>
</tr>
<tr>
<td>3</td>
<td>HSRT Programme conducted at Star Classified Hotels.</td>
<td>15,39,931.00</td>
</tr>
<tr>
<td>4</td>
<td>Entrepreneurship Programme a. Craft Baker</td>
<td>6,80,400.00</td>
</tr>
<tr>
<td>5</td>
<td>Pradhan Mantri Yuva Yojana (PM Yuva)</td>
<td>1,39,554.00</td>
</tr>
<tr>
<td>6</td>
<td>Tourism Awareness Programme</td>
<td>2,087.00</td>
</tr>
</tbody>
</table>

Status of Unspent balances Programme-wise as on 31.3.2019.

<table>
<thead>
<tr>
<th>S.No.</th>
<th>Name of the course</th>
<th>Unspent balance available Rs. P.</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>6-Days Skill testing &amp; Certification Programme</td>
<td>0.00</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>11/7/6 - Weeks Hospitality Training Programme.</td>
<td>0.00</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>HSRT Programme conducted at Star Classified Hotels.</td>
<td>0.00</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Entrepreneurship Programme a. Craft Baker</td>
<td>0.00</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Tourism Awareness Programme</td>
<td>1,72,476.00</td>
<td>Amount returned to MOT / GOI</td>
</tr>
<tr>
<td>6</td>
<td>Pradhan Mantri Yuva Yojana (PM Yuva)</td>
<td>14,446.00</td>
<td></td>
</tr>
</tbody>
</table>

12. RESEARCH / CONSULTANCY / TRAINING:

a) ADVISORIAL/CONSULTANCY UNDERTAKEN BY THE INSTITUTE.

The following consultancy / advisory services were rendered during 2018-19 by the Institute.

<table>
<thead>
<tr>
<th>Period/Date</th>
<th>Name of Organization</th>
<th>Name of Staff Assigned/Nominated</th>
<th>Nature of Consultancy rendered</th>
<th>Charges levied</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>- NIL -</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### Staff Members Presented Papers

<table>
<thead>
<tr>
<th>S.NO.</th>
<th>Name of the Staff</th>
<th>Topic of the Paper Presented</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Mr. S. Rajamohan, Principal &amp; Mr. J. Eugene, Lecturer</td>
<td>Paper presented on “Illuminating Skill sets for the Iconic Mahabalipuram a study” at International Conference on Indian Institute of Tourism and Travel Management from 13 to 15th September 2018.</td>
</tr>
<tr>
<td>2</td>
<td>Mr. S. Rajamohan, Mr. J. Eugene, Lecturer</td>
<td>Paper presented on “Augmenting Tourism Infrastructure Assurance of Quality standards in Tourist services and opportunities in the context of sustainable tourism in India” at International Conference on Central University of Kerala from 23rd to 25th October 2018.</td>
</tr>
<tr>
<td>3</td>
<td>Mr. S. Rajamohan, Mr. Jitendra Das, Lecturer</td>
<td>Paper presented on “Rurality, Ruralism and Rural Tourism - Challenges and Coping Strategies” at International Conference on Department of Tourism, Hospitality and Heritage Studies, New Delhi from 15th to 17th November 2018.</td>
</tr>
<tr>
<td>5</td>
<td>Mr. S. Rajamohan, Dr. J. Eugene, Lecturer</td>
<td>Paper presented on &quot;Crescendo of Celebrities’ Cajoile in clean India Campaign: A Scenariotic Study&quot; at IHM, Chennai</td>
</tr>
</tbody>
</table>
| 6     | Mr. R. M. Perumal, Mr. Mathew Arockiaraj, Sr. Lecturer | 1. Paper Presented on "Revamping the Course of Action for Swachh Bharat Abhiyan Towards Vision 2019" at IHM, Chennai  
2. Paper presented on “The Role of human Resource Department to Promote Swachh Bharat as a Corporate Social Responsibility with Reference to Hotels in Chennai” at IHM, Chennai  
3. Paper presented on "Efficacy of Cleanliness in Customer Satisfaction Index in Tourism Promotion-A Study on Tourism Destinations in Mahabalipuram at IHM, Chennai |
<p>| 7     | Mr. N. Senthil Kumar, Lecturer | Paper Presented on &quot;Swachh Bharat: Connecting Common to Corporate&quot; at IHM, Chennai |
| 8     | Mr. Thennarasu, Contract faculty | Paper presented on &quot;Efficacy of Cleanliness in Customer Satisfaction Index in Tourism Promotion-A Study on Tourism Destinations in Mahabalipuram at IHM, Chennai |
| 9     | Mr. Chandan Kumar, Asst. Lecturer &amp; Ms. Priya Harit, Asst. Lecturer | Paper Presented on &quot;Status of Cleanliness and Sanitation Practices in the context of Swachh Bharat Abhiyan in Madurai and Kancheepuram&quot;. |
| 10    | Mrs. R. Parimala, HOD &amp; Mr. D. Elangovan, Sr. Lecturer | Paper Presented on &quot;Clean India Clean Monuments Campaign: Sustainable Development of Heritage Tourism in Mahabalipuram – A Study&quot; at IHM, Chennai |
| 11    | Mrs. R. Parimala, HOD &amp; Dr. Sharmila C, Lecturer | Paper Presented on &quot;Students as the Key in Swachh Bharat Mission with Reference to IHM, Chennai |
| 12    | Ms. Priya Harit, Asst. Lecturer &amp; Mr. P. Naresh Kannan, Con. Fac. &amp; Mr. M. Thennarasu, Con. Fac. | Paper presented on &quot;A Journey from Grimy streets to the Cleanest City – A Case Study of Indore (Madhya Pradesh) |
| 13    | Mr. Jitendra Das, Lecturer | Paper presented on &quot;The Innovator Role of Technologies in Swatchhata towards the Sustainable Development&quot;. |
| 14    | Mr. Syed Washim Ahmed, Sr. Lecturer | Paper presented on &quot;Luminosity-Swachh Bharat Effects in India&quot;. |</p>
<table>
<thead>
<tr>
<th>S.No.</th>
<th>Name of Staff</th>
<th>Venue</th>
<th>Date</th>
<th>Details of Programme</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Mrs.C.Shrimila, Lecturer Mr.C.S.Prakash, UDC</td>
<td>NCHM, New Delhi</td>
<td>18.04.2018</td>
<td>One Day Training Programe on “Uploading details of CBSP Programme in THIMS Software”</td>
</tr>
<tr>
<td>2</td>
<td>Mr.J.Eugene, Lecturer Mr.MathewArockiaraj, Sr.Lecturer</td>
<td>Alagappa University, Karaikudi</td>
<td>03.05.2018</td>
<td>Meeting of BOS syllabi with recent advancements 8 courses offered through Collaborative mode.</td>
</tr>
<tr>
<td>3</td>
<td>Mr.MathewArockiaraj, Sr.Lecturer</td>
<td>Kancheepuram</td>
<td>19.06.2018</td>
<td>Nominated to expert in Mess caterer evaluation committee.</td>
</tr>
<tr>
<td>4</td>
<td>Mr.R.M.Perumal, Sr. Lect. Mr.M.Thennarasu, Cont. Faculty</td>
<td>Chennai</td>
<td>27.06.2016</td>
<td>One day programme on “SICA Pastry Art &amp;Hote Plate Presentation workshop 2018”</td>
</tr>
<tr>
<td>5</td>
<td>Mr.Chandan Kumar, Asst. Lecturer</td>
<td>Tirupathi, AP</td>
<td>28.06.2019 to 29.06.2019</td>
<td>To conduct of theory / practical Examination for Culinary students at ICI Tirupati</td>
</tr>
<tr>
<td>6</td>
<td>All Teaching Staff and Contract Faculty members</td>
<td>IHM, Chennai</td>
<td>03.07.2018 to 05.07.2018</td>
<td>Faculty Development programme at IHM, Chennai</td>
</tr>
<tr>
<td>7</td>
<td>Mr.Jitendra Das, Lecturer</td>
<td>IHM, Chennai</td>
<td>07.08.2018 to 09.08.2018</td>
<td>Workshop on Housekeeping of coaches to the Southern Railway employees.</td>
</tr>
<tr>
<td>8</td>
<td>Mr.M.S.Dinakar, O.SMR.C.S.Prakash, UDC</td>
<td>New Delhi</td>
<td>09.07.2018</td>
<td>Attended Workshop on PFMS at Delhi</td>
</tr>
<tr>
<td>9</td>
<td>Mr.Michael Santhosh A Lecturer</td>
<td>IHM, Bengaluru</td>
<td>18.07.2018 to 20.07.2018</td>
<td>Participated 3 days workshop on“Beverage Master Class”at IHM, Bengaluru</td>
</tr>
<tr>
<td>10</td>
<td>Mr.Chandan Kumar, Asst. Lect.</td>
<td>IHM, Bhopal</td>
<td>27.07.2018</td>
<td>Deputed to One day “National Seminar on Idian Vegetarian Cuisine” at IHM Bhopal.</td>
</tr>
<tr>
<td>11</td>
<td>Mr.Parveen Kumar Sharma, Asst. Lect.</td>
<td>Rajaji Bhavan</td>
<td>06.08.2018 to 10.08.2018</td>
<td>Attended five days Hindi programme the “Basic Course of Hindi on Computers” sponsored by Central Hindi Sub Instt.at Rajaji Bhavan, Chennai</td>
</tr>
<tr>
<td>12</td>
<td>Dr.Sharmila.C, Lecturer</td>
<td>Rajaji Bhavan</td>
<td>08.08.2018</td>
<td>Deputed to one day Basic Training Programme Rajaji Bhavan, chennai</td>
</tr>
<tr>
<td>13</td>
<td>Dr.Ananthakrishnan, Senior Lec.</td>
<td>Chennai</td>
<td>17.08.2019</td>
<td>To deputed to catering Tender Scrunity and evaluation committee at AIM, Chennai.</td>
</tr>
<tr>
<td>14</td>
<td>Ms.PriyaHarit, Asst.Lect</td>
<td>SIHM, Chandigarh</td>
<td>20.08.2018 to 24.08.2018</td>
<td>Five days staff exchange programme held at SIHM, Chandigarh</td>
</tr>
<tr>
<td>15</td>
<td>Mr.Parveen Kumar Sharma, Asst. Lect.</td>
<td>IHM, Shillong</td>
<td>20.08.2018 to 24.08.2018</td>
<td>Five days staff exchange programme held at IHM, Shillong</td>
</tr>
<tr>
<td>16</td>
<td>Dr.Ananthakrishnan, Senior Lecturer</td>
<td>Kalpakakkam</td>
<td>10.11.2018</td>
<td>One day workshop on Canteen training employees at Indira Gandhi Centre for Atomic Research, Kalpakakkam.</td>
</tr>
<tr>
<td>17</td>
<td>Mr.Jitendra Das, Lecturer</td>
<td>Hyderabad</td>
<td>01.12.2018</td>
<td>To nominate to 3rd “South Indian Housekeepers” convention at Hyderabad.</td>
</tr>
<tr>
<td>S.No.</td>
<td>Name of Staff</td>
<td>Venue</td>
<td>Date</td>
<td>Details of Programme</td>
</tr>
<tr>
<td>-------</td>
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</tr>
<tr>
<td>18</td>
<td>Mr. M. Mathee Arockiaraj, Senior Lec.</td>
<td>ICI, Tirupati</td>
<td>10.12.2018</td>
<td>To nominated to conduct Term End practical examination at ICI, Tirupati</td>
</tr>
<tr>
<td>19</td>
<td>Dr. Sharmila C</td>
<td>ICI, Tirupati</td>
<td>13.12.2018</td>
<td>To nominated to conduct Term End practical examination at ICI, Tirupati</td>
</tr>
<tr>
<td>20</td>
<td>Mr. M. S. Dinakar, Office Supdt.</td>
<td>New Delhi</td>
<td>26.12.2018</td>
<td>One day training programme on “Thims Workshop” to enroll the CBSP – SCP, HSRT candidate details.</td>
</tr>
<tr>
<td>21</td>
<td>Mrs. S. Geetha, LDC</td>
<td>Chennai</td>
<td>08.01.2019 to 09.01.2019</td>
<td>Two days workshop on CCS(MA) &amp; CGHS Rules held at Government Accounts &amp; Finance, Regional Training Centre, Chennai</td>
</tr>
<tr>
<td>22</td>
<td>Mr. Perumal, Senior Lecturer</td>
<td>Hyderabad and Spain</td>
<td>21 to 25 and 26.01.2019 to 02.02.2019</td>
<td>Five days training programme on “Management Development Programme” was attended at ASCI, Hyderabad and study visit at Spain.</td>
</tr>
<tr>
<td>23</td>
<td>Mr. C. S. Prakash, UDC</td>
<td>Chennai</td>
<td>22.01.2019 to 23.01.2019</td>
<td>Two days workshop on “Disciplinary Procedures &amp; Vigilance Cases Training” was held at Institute of Government Accounts &amp; Finance, Regional Training Centre, Chennai</td>
</tr>
<tr>
<td>24</td>
<td>Mr. N. Senthil Kumar, Lecturer</td>
<td>ICI, Tirupati</td>
<td>23.01.2019 to 24.01.2019</td>
<td>Two days Demonstration on “Authentic Cuisine of South India including Kerala and Chettinad” training programme organized for the cooks of Lal Bahadur Shashtri IAS Academy.</td>
</tr>
<tr>
<td>25</td>
<td>Dr. Sharmila C, Lecturer</td>
<td>Chennai</td>
<td>29.01.2019 to 30.01.2019</td>
<td>Deputed as Basic Computer Programme for various Employees Central Govt. Organization, Hindi Teaching Scheme, Chennai.</td>
</tr>
<tr>
<td>26</td>
<td>Mr. M. S. Dinakar, Office superintendent</td>
<td>Chennai</td>
<td>04.02.2019 to 05.02.2019</td>
<td>Two days “work shop on TDS on Salary &amp; e-TDS Process” at Chennai</td>
</tr>
<tr>
<td>27</td>
<td>Dr. J. Eugene, Lecturer</td>
<td>Chennai</td>
<td>27.02.2019</td>
<td>Deputed as subject expert to conduct interview for the post of PG Teachers &amp; trained graduate teachers on contractual for KV Tambaram Air Force Station, Chennai</td>
</tr>
<tr>
<td>28</td>
<td>Dr. J. Eugene, Lecturer</td>
<td>Yercaud</td>
<td>15.03.2019</td>
<td>Deputed as Judge for the event “ATithiya 2019” Inter Collegiate Event at Shevaroys College of Hotel Management and Catering Technology, Yercaud</td>
</tr>
<tr>
<td>29</td>
<td>Dr. J. Eugene, Lecturer</td>
<td>Chennai</td>
<td>18.03.2019</td>
<td>Deputed to act as subject expert for Selection of Asst. Professors for Tambaram Christian College, Chennai.</td>
</tr>
<tr>
<td>30</td>
<td>Smt. R. Parimala, HOD</td>
<td>Puducherry</td>
<td>28.03.2019</td>
<td>Deputed to attend 24th Board of Governor meeting at PIHMCT,</td>
</tr>
</tbody>
</table>
(d) Mr.S.Rajamohan, Principal also attended various programmes during the year 2018-2019 as detailed below:

<table>
<thead>
<tr>
<th>Sl. No.</th>
<th>Date</th>
<th>Particulars</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>18.04.18</td>
<td>Inspection of new Private Institutes of Hotel Management for fresh affiliation</td>
</tr>
<tr>
<td>2</td>
<td>24.04.18 &amp; 25.04.18</td>
<td>2 days workshop on designing the Curriculum of Undergraduate in Culinary Art and Diploma in Culinary Art</td>
</tr>
<tr>
<td>3</td>
<td>21.05.18 &amp; 22.05.18</td>
<td>IHM, Shillong requesting the Principal to be the Resource Person for Training programme on Direct Training Skills</td>
</tr>
<tr>
<td>4</td>
<td>25.05.2018</td>
<td>Tender Scrutiny Meeting held at Commissioner of Tourism, Chennai</td>
</tr>
<tr>
<td>5</td>
<td>10.06.18 to 14.06.18</td>
<td>Visit of Parliamentary Committee Estimates to Ooty</td>
</tr>
<tr>
<td>6</td>
<td>29.06.18 to 02.07.18</td>
<td>To attend the Examination committee meeting at NCHMCT, Noida</td>
</tr>
<tr>
<td>7</td>
<td>06.07.2018</td>
<td>To attend Principals Conclave at NCHMCT, Noida</td>
</tr>
<tr>
<td>8</td>
<td>16.08.2018</td>
<td>To attend the meeting at NCHMCT, Noida BoS of BBA Culinary Arts, IGNTU</td>
</tr>
<tr>
<td>9</td>
<td>15.09.2018</td>
<td>To attend the FHRAI convention meeting at Lucknow</td>
</tr>
<tr>
<td>10</td>
<td>20.09.18 to 22.09.18</td>
<td>To attend the Award Function and receive the Best Maintained Educational Institute under MoT – 1st of SwachhtaPakhwada for the year 2017-18 at Ministry of Tourism, New Delhi.</td>
</tr>
<tr>
<td>11</td>
<td>28.09.2018</td>
<td>To attend the meeting at Ministry of Tourism, New Delhi for Exploring the possibilities on an Umbrella arrangement for all 21 Central Institute of Hotel Management Catering Technology under Ministry of Tourism.</td>
</tr>
<tr>
<td>12</td>
<td>30.10.2018</td>
<td>To attend the Examination committee meeting at NCHMCT, Noida</td>
</tr>
<tr>
<td>13</td>
<td>06.11.2018</td>
<td>International Conference on Rurality, Ruralism and Rural Tourism: Challenges and Coping Strategies organized by Jamia Millia Islamia University.</td>
</tr>
</tbody>
</table>
13. INNOVATIONS/GOOD PRACTICES

1. This Institute has achieved Second Place in the Ranking of Top Hotel Management Institutes of Super Excellence in the GHRDC Hotel Management Institutes Survey 2019.

2. The Week – Hansa Research Survey 2019 (June 2019) has Ranked IHM, Chennai, the 5th Place among the Top 50 Hotel Management Institutes.

3. The Outlook Magazine 2019 has ranked IHM, Chennai, the 3rd among the top 10 Hotel Management Institutes in the survey 2019.

4. The India Today (May 2019) has ranked IHM, Chennai 7th among the top 5 colleges.

5. Madura Travel awarded the Best Tourism Institution (Govt.)

6. This Institute has been rated best and First in India and ranked 22nd place in the CEO World Magazine Global Rankings – The Best Hospitality and Hotel Management Schools in 2019.

7. Blood donation camp was organized at our Institute 251 voluntarily donated their precious blood.

8. This year again we have had an Excellent Placement Record. We thank the Hospitality Industry and the allied service Industry for recruiting our students and an encouraging response of the Industry in overwhelmingly providing innumerable opportunities for our students. We salute the interview teams of various organizations who have spared their valuable time and put in tremendous efforts in short listing our students.

9. Awareness Programme of JEE 2018 and Career opportunities after pursuing Degree course through publicity by Posters, Banners and Pamphlets and vernacular medium and LCD presentation was given by Senior Lecturer in schools in and around Chennai in Dec. & Jan. and during examination outside exam centers.

10. During 2018-19 – Hunar Se Rozagar (FP, F&BS& Bakery and Patisserie) and Skill Testing & Certification Programmes (cooks) under CBSP and Entrepreneurship Programme: Baker were continuously conducted 2250,197 and 60 candidates trained respectively.

11. Outdoor caterings and consultancy services were undertaken.

IMPORTANT DECISIONS AND DEVELOPMENTS:

(a) Start of a new course : Nil.

(b) Memorandum of Understanding:
   1. Memorandum of Understanding between IHM-Chennai and Hotel Novotel Sipcot, Chennai.
   2. Memorandum of Understanding between IHM-Chennai and Hotel Turyaa, Chennai.
### 14. EVENTS AND ACTIVITIES:

(a) STUDENTS ACTIVITIES 2018-19:

FOLLOWING STUDENTS ACTIVITIES AND OTHER ACTIVITIES HAVE BEEN TAKEN PLACE DURING THE ACADEMIC YEAR 2018-19.

<table>
<thead>
<tr>
<th>S.No.</th>
<th>Date</th>
<th>ACTIVITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>02.04.2018</td>
<td>Farewell day was celebrated for III year B.Sc, Diploma and Craft students</td>
</tr>
<tr>
<td>2</td>
<td>09 to 25.04.2018</td>
<td>JEE 2018 Coaching classes were conducted for the aspiring candidates of 12th Std to perform their best in the NCHM-JEE to enable cum counsel the students to choose Hotel Management as their career.</td>
</tr>
<tr>
<td>3</td>
<td>06.04.2018</td>
<td>Annual Day was held in the presence of Shri Apurva Varma, I.A.S Addl. Chief Secretary to Government of Tamilnadu, Department of Tourism, and other dignitaries, parents and students attended the program and Sparsh Magazine 2018 was released.</td>
</tr>
<tr>
<td>4</td>
<td>12.04.2018</td>
<td>Culinary workshop on knife skills and plate presentation was organized for III Year B.Sc students by Chef Sundarrajan, Corporate Chef from Club Mahindra holiday Inn.</td>
</tr>
<tr>
<td>5</td>
<td>12 &amp; 13.04.2018</td>
<td>2 Days Culinary Workshop on &quot;Cake and bread&quot; improvers by Puratos was conducted for III Year B.Sc. And Craft Students.</td>
</tr>
<tr>
<td>6</td>
<td>02.05.2019</td>
<td>IHM, Chennai students were felicitated by the honorable governor of TN for their efficient service for the Pongal Peruvizha festival at the Rajbhavan, Chennai. Shri.Rajagopal.R, IAS secretary to Governor of TN duly attended &amp; honored them.</td>
</tr>
<tr>
<td>7</td>
<td>21.06.2018</td>
<td>International Yoga day was celebrated and volunteers from the ISHA Foundation conducted a yoga and meditation session.</td>
</tr>
<tr>
<td>8</td>
<td>23.07.2018</td>
<td>Induction programme was conducted for Diploma in Food Production students. This function was addressed by Chef Litwin Shanjit Executive Chef, The Raintree Hotel, Chennai and Chef Ram Kumar.V Executive Chef, Oriental Cuisines Private Limited, Chennai.</td>
</tr>
<tr>
<td>9</td>
<td>23.07.2018</td>
<td>Seminar was conducted for the III year B.Sc. students on &quot;Cultural Diversity, Linguistic significance and Poetic Expression - with special reference to South Asian Music&quot; by Dr.Afroz Taj, Professor, North Carolina University and Mr.John Caldwell, Dept. of South Asian Studies</td>
</tr>
<tr>
<td>10</td>
<td>25.07.2018</td>
<td>Induction programme was conducted for I Year B.Sc students and the function was addressed by dignitaries from the hospitality sector.</td>
</tr>
<tr>
<td>11</td>
<td>01.08.2018</td>
<td>Induction program was conducted for I Year M.Sc. students.</td>
</tr>
<tr>
<td>12</td>
<td>02.08.2018</td>
<td>SICA is an association that encourages and promotes budding talents among chefs from the hospitality fraternity. SICA organised a briefing session at the IHM, Chennai for the participants of the various chef competitions.</td>
</tr>
<tr>
<td>13</td>
<td>06.08.2018</td>
<td>Induction programme was conducted for Craft students and the function was addressed by Chief guest Chef Anand Leo, Executive Chef from Turyaa Hotel, Chennai.</td>
</tr>
<tr>
<td>14</td>
<td>06 to 08 and 09.08.2018</td>
<td>4 Days Workshop was organised for the I Year B.Sc. Students on &quot;Personality Development&quot; by Mr.VarunChola, Personality development consultant, Chennai as a Resource Person as part of the induction programme.</td>
</tr>
<tr>
<td>S.No.</td>
<td>Date</td>
<td>ACTIVITIES</td>
</tr>
<tr>
<td>-------</td>
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<td>-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>15</td>
<td>10.08.2018</td>
<td>Fresher’s Day was organized for the First year M.Sc, First year B.Sc, Diploma &amp; Craftsmanship courses.</td>
</tr>
</tbody>
</table>
| 16    | 13 & 14.08.2018 and 16.08.2018 | Workshop was organized for the II & III Year B.Sc. Students on "Accomodation Operation Management"  
13.08.2018 - Mr.C.P.Peter Executive Housekeeper, Chennai. Topic on "Housekeeping Operations in Hotels"  
14.08.2018 - Mr.ManuelJaisingh, Senior Territory Manager-Sales,Chennai  
16.08.2018 - Mr.L.Prabhu, Consultant Business Solutions,chennai  
Topic on "Front Office Software"                                                                                                                                                                                                                   |
| 17    | 14.08.2018 | Workshop was organized for the II & III Year B.Sc. Students on "Cocktail and Mock tail for Competitions" by Mr.Sam Rajesh, Flair Monster Bartending Institute, Chennai as a resource person.                                                                                                                                                     |
| 18    | 14.08.2018 | III Year B.Sc. Students participated in the "Master of Talents 2018" at SRM Hotel Management College, Potheri. The following awards were won by them:  
1.Mr.Amandeep Singh won the 1st PRIZE in BESTMANAGER Category  
2.Ms.M.Nanthika won the 1st PRIZE in Towel Art Category  
3.Mr.Prakash Kumar won the 1st PRIZE in Towel Art Category  
4.Ms.Shwetha M won the 1st PRIZE in Innovative Bed Making  
5.Ms.Shivani, won the1st PRIZE in Wealth out of waste  
6.Ms.Varsha Kumari, won the 1st PRIZE in Wealth out of Waste  
III Year B.Sc. Students participated in the "Master of Talents 2018" at SRM Hotel Management College, Potheri. The following awards were won by them:  
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2.Ms.M.Nanthika won the 1st PRIZE in Towel Art Category  
3.Mr.Prakash Kumar won the 1st PRIZE in Towel Art Category  
4.Ms.Shwetha M won the 1st PRIZE in Innovative Bed Making  
5.Ms.Shivani, won the1st PRIZE in Wealth out of waste  
6.Ms.Varsha Kumari, won the 1st PRIZE in Wealth out of Waste |
| 19    | 17.08.2018 | A live cooking competition for the participants under the Western Food Category was conducted and chefs from the southern zone and budding young chefs from IHM Chennai participated.                                                                                                                                          |
| 20    | 18.08.2018 and 19.08.2018 | 2 Days Seminarwas conducted by the Women Economic Forum which was attended by the I and II Year M.Sc students on "Women Empowerment" conducted by Women Economic Forum, Chennai at Westin Hotel, Chennai attended by 2nd year M.Sc students.                                                                                     |
| 21    | 23.08.2018 to 25.08.2018 | Live Competitions in various categories was conducted by SICA for the talents from the various hotel management institutes and hospitality fraternity of the southern zone. The following students and staff received the awards at Chennai Trade Centre, Overall participation - 86  
**Overall Best Performance Trophy -1**  
1.Mr.Gowrishanker, Teaching Associate won Gold in plated appetizers  
2.Mr.Gowrishanker, Teaching Associate got Bronze in Live Cooking(western)  
2.Mr.Ruben Lawrence, Cont.faculty got Silver in plated appetizers  
3.Dr.Ananthakrishnan, Sr.Lect got Bronze medal in Butter/Margarane Sculpture  
4.Mr.M.Thennarasu, Cont.Faculty got Bronze in 3 Tier Wedding Cake  
**Best Young Chef:**  
Ms.SanchariDas,III year B.Sc  
Mr.T.Subramani, III year B.Sc(Specilization)  
Ms.Sunanda, III year B.Sc  
Mr.Pranav, III year B.Sc  
**GOLD MEDALS:**  
1.Mr.Subramani, III year B.Sc in Live Cooking (western)  
2.Ms.Rithisha Sengupta,III year B.Sc in Table Cover Layout  
3.Ms.Harshini Rajendran, I year B.Sc in Best Creation Out of Waste |
SILVER MEDALS:
1. Ms. Sunanda K, III year Specialization in 3 Tier Wedding Cake
2. Ms. Sanchari DAs, III year Specialization in 3 Tier Wedding Cake
3. Ms. Pranav Kannan, III year B.Sc in Plated Appetizers
4. Mr. Pradeep R, III year B.Sc in Table Cover Layout
5. Ms. Pridarshini Naskar, I Year B.Sc in Authentic Indian Regional Cuisine
6. Ms. Nanthika, III year B.Sc in Towel Art Competition

BRONZE MEDALS:
1. Ms. Rishika Suman, III year B.Sc in Live Cooking (western)
2. Mr. Sridhar R, III year B.Sc in 3 Tier Wedding Cake
3. Ms. Shrutki Varshini, III year B.Sc in 3 Tier Wedding Cake
4. Mr. Naveen Kumar L, III year B.Sc in 3 Tier Wedding Cake
5. Mr. Subham Sharma, II year B.Sc in 3 Tier Wedding Cake
6. Mr. Akilan M, III year B.Sc in Butter / Margarane Sculpture
7. Mr. Rohit Anurag, III year B.Sc in Butter / Margarane Sculpture
8. Mr. Paul Titus, III year B.Sc in Butter / Margarane Sculpture
9. Ms. Shreyosee Chatterjee, I year M.Sc in Butter / Margarane Sculpture
10. Mr. Merrillin A.J, III year B.Sc in Butter / Margarane Sculpture
11. Ms. K. Sunanda, III year B.Sc in Plated Appetizers
12. Mr. Subramani T, III year B.Sc in Plated Appetizers
13. Mr. Sridhar R, III year in Petit fours or Paralines
14. Ms. Daya Shvani, III year B.Sc in Petit fours or Paralines
15. Ms. Niveditha G, III year B.Sc in Desserts
16. Ms. K. Sunanda, III year B.Sc in Desserts
17. Ms. Daya Shvani, III year B.Sc in Desserts
18. Mr. Subham Sharma, III year B.Sc in Desserts
19. Mr. Jagadeesh, II year M.Sc in Desserts
20. Mr. Rithish Krishna, in Cocktail/Mocktail Competition
21. Mr. Sridhar R, in Artistic Bakery Showpiece
22. Ms. Raagha Ravi, in Artistic Bakery Showpiece
23. Mr. Jayesh Dingwani, in Artistic Bakery Showpiece
24. Mr. Naveen Kumar L, III year B.Sc in Dress the Cake (Live)
25. Ms. K. Sunanda, III year B.Sc in Dress the Cake (Live)
26. Ms. Taniya Das, I Year B.Sc in Dress the Cake (Live)
27. Mr. Rakshha Sakthivel, I year B.Sc in Best Creation Out of Waste
28. Ms. Vyshali N, I year B.Sc in Best Creation Out of Waste
29. Mr. Saravanan, III year B.Sc in Cocktail / Mocktail Competition
30. Mr. Sudhakar Soundar, III year B.Sc in Plated Appetizers

IHM Chennai students and staff were sent to IHM Shillong and IHM Chandigarh for the Exchange programme and IHM Chennai in turn hosted Mr. Vijay Kumar, Principal, IHM Shillong and his students and Mr. Vivek Narotra, Lecturer of IHM, Chandigarh and his students. Mr. Parveen Kumar Sharma, Asst. Lect accompanied the following III year B.Sc students to IHM Shillong.
5. Mr. Suraj, 6. Mr. Pallab Ghosh
Ms. Priya Harit, Asst. Lect accompanied the following III year B.Sc students to IHM Chandigarh.
5. Mr. Ivan Dutta, 6. Mr. Shibam Bhakat

22
20.08.2018 to 24.08.2018
<table>
<thead>
<tr>
<th>S.No.</th>
<th>Date</th>
<th>ACTIVITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>23</td>
<td>21.08.2018</td>
<td>Workshop was organized for the II &amp; III Year B.Sc students on &quot;Experts View in Making unique cocktails&quot; by Mr. Mukhil Vannan, Beverage Freelancer, Park Sheraton, Chennai as a resource person.</td>
</tr>
<tr>
<td>24</td>
<td>23.08.2018</td>
<td>Vegetable and Fruit Carving Demonstration was organized for the Craft and Diploma Students by Chef Gajendran, Sea Carving Institute as a resource person.</td>
</tr>
<tr>
<td>25</td>
<td>30 &amp; 31.08.2018</td>
<td>2 Days Workshop was organized for II Year B.Sc students on &quot;Chettinadu Cuisine&quot; by Chef Ravi from Taj Flight Kitchen, Chennai as a resource person.</td>
</tr>
</tbody>
</table>
| 26    | 03 to 07.09.2018 | Five Days Workshop was organized for I Year B.Sc students on Nutrition by Mr. Surendra Kumar Sood, Food Technologist, Hyderabad as a resource person. The following topics were covered:  
03.09.2018- Food Preservation, Balanced Diet  
04.09.2018- Organic/Newer Trends of Food Dietics  
05.09.2018 -Mass Production & Menu Planning  
06.09.2018 -Energy & Energy Metabolism  
07.09.2018 -Macro & Micro Nutrients |
| 27    | 05.09.2018 | Fireless cooking competition was conducted for the Diploma and Craft students in lieu of "World Nutrition day- Awareness programme" The following students received the awards:  
Winners from the Diploma in Food Production:  
Mr. Krishnakumar and Mr. Ranjith Kumar M - First Prize  
Mr. Subash Sudhakaran and Mr. Joshua.C - Second Prize  
Mr. Surya and Ms. Anjali - Third Prize  
Winners from the Craftsmanship in Food Production:  
Mr. Divagar and Mr. Arivazhagan - First Prize  
Mr. Vikas and Mr. Rahul - Second Prize  
Mr. Mohamed Ismail and Mr. Mathan - Third Prize |
| 28    | 07.09.2018 | Rally was carried out by the I Year B.Sc, Crafts and Diploma students in the neighboring localities of Indira Nagar and Kanagam to create an awareness on the role of nutritive diet. |
| 29    | 07.09.2018 | Hindi & English Essay writing competition was organized for the M.Sc, B.Sc, Diploma and Crafts students on the topic "Clean India: India of my dreams" under the umbrella of Swachh Bharat Abhiyan.  
53 Students had participated. The following students received the awards:  
1st Prize - Mr. Madhavaraman, M, I year B.Sc  
2nd Prize - Mr. Kiran Jose, I year B.Sc |
<p>| 30    | 10 to 12.09.2018 | Three Days workshop was organized for the II Year B.Sc students on &quot;Wine Tasting&quot; by Mr. Basheer Ahamed, Beverage Manager, Holland America, USA as a resource person. |
| 31    | 10.09.2018 | Teachers Day(05.09.2018) was celebrated with cultural programmes and games organized for the staff members.                                                                 |
| 32    | 11.09.2018 &amp; 12.09.2018 | Poem Recitation, Debate and Speech competitions were organized for Hindi Pakhwada on the following topics &quot;Role of Women Empowerment in Tourism Industry&quot; and &quot;Position of Hindi Before and After Independence&quot; |</p>
<table>
<thead>
<tr>
<th>S.No.</th>
<th>Date</th>
<th>ACTIVITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>33</td>
<td>12.09.2018 &amp; 14.09.2018</td>
<td>Chef Competition was conducted for III Year B.Sc students. 30 Students had participated. The following students received the prizes: 1. Ms. Shruthi Sridhar, III year B.Sc (Generic) 2. Mr. Afzal Sheikh, III year B.Sc (Spl.in FP) 3. Mr. Sayan Dutta, III year B.Sc (Spl in FP)</td>
</tr>
<tr>
<td>34</td>
<td>12.09.2018</td>
<td>Quiz Competition was organized for M.Sc, B.Sc, Diploma and Craft students as part of &quot;Swachhata Abhiyan&quot;</td>
</tr>
<tr>
<td>35</td>
<td>15.09.2018</td>
<td>Awareness campaign carried out by 1st year B.Sc students in Creating Awareness to the general public by carrying posters, banners on cleanliness in CIT Campus and also cleaning the area.</td>
</tr>
<tr>
<td>36</td>
<td>16.09.2018</td>
<td>A Marathon was organized with 100 Students participating as a part of the Paryatan Parv celebrations from IHM Chennai to Madhya Kailash via Rajiv Gandhi Salai and back to the Institute.</td>
</tr>
<tr>
<td>37</td>
<td>17.09.2018</td>
<td>A seminar was organized for the students on &quot;Sensitization and Solid Water Management&quot; by Ms. Durang Bose Mullick from Equations, Bangalore. IHM Chennai students had taken part in creative poster presentation on Swachhata Hi Sewa. The students and faculties from various colleges took the Swachhta Hi Sewa pledge.</td>
</tr>
<tr>
<td>38</td>
<td>17.09.2018</td>
<td>A Rally was carried out by the students, (jointly) conducted by India Tourism, Government of India, Chennai, on the occasion of Paryatan Parv, from IHM Chennai to Kasturiba Nagar. The students were holding banners and placards, marching around the area spreading awareness about the benefits of tourism.</td>
</tr>
<tr>
<td>39</td>
<td>17.09.2018</td>
<td>A cleanliness drive and an awareness campaign walk was carried out by the crafts students of IHM Chennai by creating awareness to the public on sanitation and cleanliness at Tidel Park. Eco-friendly garbage bags were distributed to the general public.</td>
</tr>
<tr>
<td>40</td>
<td>18.09.2018</td>
<td>A seminar was conducted for the M.Sc, B.Sc and Specialization Students and students from other colleges on &quot;Sustainable Tourism&quot; by Ms. Kathleen Pessolano, Strategic Partnerships, Director of Global Sustainable Tourism Council, USA as a resource person.</td>
</tr>
</tbody>
</table>
| 41    | 18.09.2018 | A Seminar was organized for Hospitality Leaders and Entrepreneurs of Chennai on Sustainable Tourism at Ambassador Pallava Hotel, Chennai. India tourism, Chennai and IHM Chennai had partnered with American Consulate. All Stakeholders participated in the presentations and discussions.  
   The speakers for the Event were:  
   1. Mr. Moulick D Berkana, Cultural Affairs Officer, American Consulate  
   2. Mr. Biju Kumar, Public Affair Specialist  
   3. Ms. Kathleen Pessolano, Strategic Partnership Director of Global Sustainable Tourism Council  
   4. Mr. Ram Kumar, Member, GSTC India |
<p>| 42    | 18.09.2018 | A cleanliness drive was carried out by I year B.Sc students and they cleaned a part of Gandhi Mandapam, Chennai |</p>
<table>
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<tr>
<th>S.No.</th>
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<th>ACTIVITIES</th>
</tr>
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<tbody>
<tr>
<td>43</td>
<td>18.09.2018</td>
<td><strong>Debate Competition</strong> was conducted for IHM-Chennai students and students from various colleges. The topics for the debate competition were: 1. Has strict following of Eco tourism resulted in Poor Tourist Turnouts? 2. Is public money spent on Tourist Promotion Rewarding? 3. Medical tourism is Boon or Bane. SRM IHM Chennai, STELLA MARIS WOMEN’S COLLEGE, Chennai, ASAN MEMORIAL, CHENNAI participated in the event. The following students received the awards - 1. Mr. Siddharth Ghosh, IHM CHENNAI - 1st Prize 2. Ms. Rishika Suman, IHM CHENNAI - 2nd Prize 3. Ms. Anshika Mathews, STELLA MARIS - 2nd Prize 4. Ms. B. Ridhi, SRM IHM - 3rd Prize 5. Ms. Maanasi, STELLA MARIS - 3rd Prize</td>
</tr>
<tr>
<td>44</td>
<td>19.09.2018</td>
<td>Rangoli Competition was organized for all students from IHM Chennai as well as the students from other colleges on “INcredible India” by India tourism, Government of India, Chennai, Tamilnadu Tourism, Government of Tamilnadu, Chennai and IHM Chennai. The following students received the awards – Mr. Afrin Sara G. H and Ms. Jeevitha, Stella Maris - 1st Prize Mr. Prasen Bala, Mr. Poshan Lal Padoti, IHM-Chennai, Ms. S. Varalakshmi Ms. D. Bhuvaneswari, Queen Marrys College, - 2nd Prize Ms. Daya Shivani S, Ms. B. Shruthi Varshini, IHM-Chennai and Ms. Akanksha and Ms. Rose Boban, SRM-Chennai – 3rd Prize</td>
</tr>
<tr>
<td>45</td>
<td>19.09.2018</td>
<td>&quot;NukkadNattak&quot; skit was carried out by the I Year B.Sc students in joint coordination with India tourism, Government of India, Chennai, Tamilnadu Tourism, Government of Tamilnadu, Chennai and IHM Chennai to create awareness on cleanliness pertaining to tourism near Besant Nagar.</td>
</tr>
<tr>
<td>46</td>
<td>19.09.2018</td>
<td>A cleanliness and Awareness campaign was carried out by the craft students near Indira Nagar Railway Station.</td>
</tr>
<tr>
<td>47</td>
<td>20.09.2018</td>
<td>A cleanliness drive was carried out by Craft students near Taramani Bus stop.</td>
</tr>
<tr>
<td>48</td>
<td>21.09.2018</td>
<td>A Cleanliness and Awareness campaign was carried out by I year B.Sc students near to Central Polytechnic college Campus and opposite to Indira Nagar Railway Station.</td>
</tr>
<tr>
<td>49</td>
<td>22.09.2018</td>
<td>&quot;Poster Making Competition&quot; was organized for the Craft Students on Clean India at IHM Chennai.</td>
</tr>
<tr>
<td>50</td>
<td>22.09.2018</td>
<td>&quot;Carving Demonstration&quot; was organized for the students by Mr. E. Gajendran Chief Carver, Sea Carving Institute, Chennai.</td>
</tr>
<tr>
<td>51</td>
<td>22.09.2018</td>
<td>Dance and Musical Extravaganza on Paryatan parv was organized and celebrated by Indiatourism, Government of India, Chennai, Tamil Nadu Tourism, Government of Tamil Nadu, Chennai and IHM Chennai. The Chief Guest was Mr. SARATH KUMAR, Ex MLA for this function and also Tourism Stake holders, the Staff and students participated in this programme.</td>
</tr>
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<td>S.No.</td>
<td>Date</td>
<td>ACTIVITIES</td>
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</tbody>
</table>
| 52   | 24.09.2018 | Hindi & English Essay writing competition was organized for the M.Sc, B.Sc, Diploma and Crafts students and students from other colleges on the topic "The Role of Women in Tourism Industry" under the umbrella of Paryatan Parv by Indiatourism, Government of India, Chennai, Tamil Nadu Tourism, Government of Tamil Nadu, Chennai and IHM Chennai. The following students won the prizes:  
**In Hindi Essay:**  
1. Mr. R. Shivam Raj, IHM, CHENNAI - 1st Prize  
2. Mr. R. Vinod Yadav, IHM, CHENNAI - 2nd Prize  
3. Mr. R. Pawan Raj, IHM, CHENNAI - 3rd Prize  
**In English Essay:**  
1. Ms. S. C. Jayasri, ANNA ADARSH COLLEGE - 1st Prize  
2. Ms. R. Mirudula, STELLA MARIS COLLEGE - 2nd Prize  
3. MR. Pandey Rishikesh Vinod, IHM, CHENNAI and Ms. S. Sajarika Bhalla, ANNA ADARSH COLLEGE - 3rd Prize |
| 53   | 24.09.2018 | A workshop was conducted for B.Sc students on "Global Tourism, Leadership and Hospitality" by Dr. Diamantis Dimitrios, Dean of Graduate Studies - Les Roches, Switzerland as a resource person. |
| 54   | 25.09.2018 | Paper Presentation was organized for Intra and Inter college students by Indiatourism, Government of India, Chennai, Tamil Nadu Tourism, Government of Tamil Nadu, Chennai and IHM Chennai on the following topics -  
1. Tourism and The Digital Transformation.  
2. Role of Responsible Tourism and Sustainability at Mahabalipuram.  
3. Fairs and Festivals as Cultural Tourism – Destination Tamil Nadu.  
The following students have won the awards -  
1. Ms. Keerthi M and Mr. Amlan Chakraborty, SRM IHM-Chennai - 1st Prize  
2. Ms. S. Anushree and Ms. Preethi R, SRM, IHM - 2nd Prize  
3. Ms. G. Sravya and Ms. Fatema Fvez, SRM, IHM - 3rd Prize |
<p>| 55   | 25.09.2018 | A Cleanliness and Awareness campaign was carried out by 25 craftsmanship students in the locality of Thiruvannmiyur near Marudheeshwar Temple organized by India tourism, Govt. of India, Chennai, Tamil Nadu Tourism, Govt. of Tamil Nadu, Chennai. |
| 56   | 25.09.2018 | A Cleanliness and Awareness campaign was carried out by 30 craftsmanship students in the locality near State Institute of Commerce Education, Taramani organized by India tourism, Govt. of India, Chennai, Tamil Nadu Tourism, Govt. of Tamil Nadu, Chennai. |
| 57   | 26.09.2018 | A Cleanliness and Awareness campaign was carried out by 30 craftsmanship students in the locality near Modern Bread Factory, Taramani organized by India tourism, Govt. of India, Chennai, Tamil Nadu Tourism, Govt. of Tamil Nadu, Chennai. |</p>
<table>
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<tr>
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<tbody>
<tr>
<td>58</td>
<td>26.09.2018</td>
<td>A Rangoli Competition (World Tourism Day) was conducted for the B.Sc and M.Sc students. 8 teams had participated. The following students received the prizes - Mr. Satvik Sundaramurthy, Mr. Thenpondian E, II year B.Sc 1st Prize Mr. Tiwari Sanskruti Ramesh, Ms. Wayal Varsha Sopan, II year B.Sc 2nd Prize Ms. Suryavamshi Ishika Rao, Mr. Supradipta Gorai, II year B.Sc 3rd Prize</td>
</tr>
<tr>
<td>59</td>
<td>27.09.2018</td>
<td>Poster making Competition was conducted for the Diploma Students on the topic &quot;Swachh Bharat&quot;</td>
</tr>
<tr>
<td>60</td>
<td>27.09.2018</td>
<td>World Tourism Day was Celebrated with the theme of Tourism and Digital Transformation and was organized by Indiatourism, Government of India, Chennai, Tamil Nadu Tourism, Government of Tamil Nadu, Chennai and IHM Chennai. The following Events were conducted during the world tourism day celebrations and witnessed by Parents and Tourism Stake Holders: • Inter college Folk Dance Presentation, • Musical performance • Award Ceremony • Cultural</td>
</tr>
<tr>
<td>61</td>
<td>28.09.2018</td>
<td>A Cleanliness and Awareness Campaign was carried out by III Year B.Sc students to create awareness at the Gandhi Mandapam. The students also distributed paper bags to create better awareness among the local public.</td>
</tr>
<tr>
<td>62</td>
<td>28.09.2018</td>
<td>Principal received an award on behalf of IHM Chennai from Secretary Tourism at Ministry of Tourism, Govt. of India for being the Best IHM in Cleanliness and monitoring Swachhata hi sewa in 2017-18.</td>
</tr>
<tr>
<td>63</td>
<td>30.09.2018</td>
<td>A Cleanliness and Awareness Campaign was carried out by III Year B.Sc students to create awareness at the Besant Nagar Beach, Chennai. The students also distributed paper bags to create better awareness among the local public.</td>
</tr>
<tr>
<td>64</td>
<td>01.10.2018</td>
<td>&quot;National Level Quiz and essay writing competition&quot; was organized for students from various colleges by NCHM, New Delhi. Mr. Madhavaraman of First year B.Sc won the 1st prize and was awarded with Rs. 50,000/- in National level, and Rs. 10,000/- in Regional Level.</td>
</tr>
<tr>
<td>65</td>
<td>01.10.2018</td>
<td>&quot;BEST from WASTE&quot; competition was organized for the Crafts Students of IHM Chennai.</td>
</tr>
<tr>
<td>66</td>
<td>02.10.2018</td>
<td>A Cleanliness and Awareness campaign was carried out by 60 students of I Year B.Sc outside the Institute campus. It was organized by India tourism, Govt. of India, Chennai. 25 Tree saplings were planted along with the boundary wall and Iron Grilled Brackets were fixed around the tree to protect it from grazing.</td>
</tr>
<tr>
<td>67</td>
<td>04.10.2018</td>
<td>An Awareness campaign was conducted at Asan Memorial College of Arts and Science, Chennai by organizing poster making competition, performing a skit and a live swachhta song performance in the presence of about 120 students and staff. The students of Asan Memorial College of Arts and Science were highly motivated after the awareness programme.</td>
</tr>
<tr>
<td>S.No.</td>
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<td>ACTIVITIES</td>
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<tr>
<td>68</td>
<td>05.10.2018</td>
<td>An Awareness Campaign about sanitation and cleanliness was carried out by the students in front of Printing Technology, Campus road, Chennai. The team members were divided into 5 groups. The garbage was collected in the bins and was segregated as bio-degradable and non-bio-degradable and was emptied in the container kept by the Chennai Corporation.</td>
</tr>
<tr>
<td>69</td>
<td>09 and 10.10.2018</td>
<td>Two days Workshop was organized for B.Sc, M.Sc, Craft and Diploma in Food Production on &quot;World Bread and Bread Arts&quot;.</td>
</tr>
<tr>
<td>70</td>
<td>10.10.2018</td>
<td>A Cleanliness and drive was carried out by I Year B.Sc students at Mahabalipuram. It was organized by India tourism, Govt. of India, Chennai. This event created curiosity and awareness about cleaning our localities amongst the passer-by.</td>
</tr>
<tr>
<td>71</td>
<td>11.10.2018</td>
<td>A Cleanliness and drive was carried out by I Year B.Sc students at Mahabalipuram. It was organized by India tourism, Govt. of India, Chennai. The team members were divided into 7 groups and were allotted the area for cleaning</td>
</tr>
<tr>
<td>72</td>
<td>12.10.2018</td>
<td>Inter College Cake Decorating Competition was organized for the B.Sc students of all Hotel Management colleges.</td>
</tr>
<tr>
<td>73</td>
<td>12 to 14.10.2018</td>
<td>A conference was conducted on &quot;World Heritage Cuisine Summit &amp; Food Festival&quot; by IFCA WACS at Amritsar. The following students participated in the conference: 1. Mr. Subramani.T, 2. Mr. Krishna K Warrior, 3. Mr. Merrilin.A, 4. Mr. Paul Titus, 5. Mr. Leonard.C, 6. Mr. Samuel, 7. Mr. Siddharth, 8. Mr. Pranav Kannan</td>
</tr>
<tr>
<td>74</td>
<td>17.10.2018</td>
<td>An Awareness campaign was conducted by students to create awareness about sanitation and hygiene at St. Joseph School, Santhome, Chennai by organizing quiz competition and prizes were given in presence of about 400 students and staff. Recyclable and biodegradable paper bags were distributed to the students and the staff members of the school.</td>
</tr>
<tr>
<td>75</td>
<td>24.10.2018</td>
<td>A Kids Awareness Programme was conducted by III Year B.Sc students on the occasion of International Chefs Day 2018 on &quot;Healthy Food for Growing Up&quot;. The participants of this event were from the school Perinba Christ Nursery and Primary school, Chennai.</td>
</tr>
<tr>
<td>76</td>
<td>26 &amp; 27.10.2018</td>
<td>Carving Demonstration was conducted for B.Sc students, Diploma and Craft students by Mr. E. Gajendra, Chief Carver from Sea Carving Institute, Chennai.</td>
</tr>
<tr>
<td>77</td>
<td>26.10.2018</td>
<td>Workshop was organized for II Year B.Sc students on &quot;Flower Arrangement&quot; by Mr. Gopi, Consultant as a resource person.</td>
</tr>
<tr>
<td>S.No.</td>
<td>Date</td>
<td>ACTIVITIES</td>
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<tr>
<td>79</td>
<td>08.11.2018</td>
<td>Intra College Carving Competition was conducted for our 1st year, 2nd year and 3rd year B.Sc Students at our Institute</td>
</tr>
<tr>
<td>80</td>
<td>20.11.2018</td>
<td>1st Edition of the edited book with International Standard Book titled &quot;Swachh Bharat PrashansanijaBharat&quot; and 4th Edition of &quot;Arusuvai-An Introduction to Tamil Cuisine&quot; was released by Shri. Apurva Varma, I.A.S. Chairman, Board of Governors and Additional Chief Secretary to Govt. of Tamilnadu, Tourism &amp; Culture and Hindu Religious &amp; Charitable Endowments, Chennai and Shri. Shubhranshu, IRSME, Principal, Chief Mechanical Engineer, at ICF, Chennai</td>
</tr>
<tr>
<td>81</td>
<td>20.11.2018</td>
<td>Fruit mixing ceremony was organised by Mr. R.M. Perumal, Sr. Lect. The Chief Guest was Shri. Apurva Varma, I.A.S. Chairman, Board of Governors and Additional Chief Secretary to Govt. of Tamilnadu, Tourism &amp; Culture and Hindu Religious &amp; Charitable Endowments, Chennai and Shri. Shubhranshu, IRSME, Principal Chief Mechanical Engineer, at ICF, Chennai</td>
</tr>
<tr>
<td>82</td>
<td>30.11.2018</td>
<td>A Cleanliness and Awareness Campaign was carried out by II Year B.Sc students to create awareness at the Besant Nagar, Chennai. The students created better awareness among the local public</td>
</tr>
<tr>
<td>83</td>
<td>06.12.2018</td>
<td>A Cleanliness and Awareness Campaign was carried out by I Year B.Sc students to create awareness at the St. Bedes School, Santhome, Chennai. The students created awareness in school, Music's and drawings.</td>
</tr>
<tr>
<td>84</td>
<td>06 &amp; 07.12.2018</td>
<td>2 Days Chinese Cuisine workshop was conducted by Chef. Srinivas, ITC Hotels, Chennai organized by this Institute for the B.Sc Final year students</td>
</tr>
<tr>
<td>85</td>
<td>10 to 20.12.2018</td>
<td>Soft Skills programme was conducted by Nandi foundation, Chennai for Diploma Students</td>
</tr>
<tr>
<td>86</td>
<td>11 &amp; 12.2018</td>
<td>2 Days Italian Cuisine Workshop was conducted by Chef. Joseph Paul, Freelance Trainer, Chennai was organized by this Institute for the B.Sc Final year students</td>
</tr>
<tr>
<td>87</td>
<td>14 to 16.01.2019</td>
<td>In Connection with 4th edition of Competition of Decorative Skills of Hospitality - Vaibhav 2019 was held for 3 days. The following students were participated: 1. Mr. Nishant A, 3rd Year B.Sc 2. Mrs. M. Nanthika, 3rd year B.Sc - Gold Medal in Towel Art competition. 3. Ms. Neeraja Sreekumar, 3rd year B.Sc - Gold Medal in Towel Art competition. 4. Mr. Sreejan Mandal, 3rd year B.Sc</td>
</tr>
<tr>
<td>88</td>
<td>26.01.2019</td>
<td>Republic day was celebrated with Students and staff at Institute Lawns.</td>
</tr>
<tr>
<td>89</td>
<td>30 &amp; 31.01.2019</td>
<td>In connection with two days workshop on &quot;Latest Trends in Cake Decoration/Wedding Cake/Ornamental Cake preparation 2019&quot; was organized at out Institute for our B.Sc degree students was conducted by Chef. Saravanan, from Rich's Gravis, Chennai</td>
</tr>
<tr>
<td>90</td>
<td>30.01.2019</td>
<td>Mr. Soumak Dutta, Manager, Learning services interacting with 1st year B.Sc students for Industrial Training.</td>
</tr>
<tr>
<td>91</td>
<td>01.02.2019</td>
<td>Induction about entrepreneurship and re-modeling of Entrepreneurship cell by Mr. Mathew Arockiaraj, Sr. Lecturer and Mr. Jitendra Das, Lecturer</td>
</tr>
<tr>
<td>92</td>
<td>08 &amp; 09.02.2019</td>
<td>Two Days International Conference on Hospitality Industry Vision 2025 current Trends, New Innovations &amp; the future ahead was held at NCHMCT, Noida. The following students were nominated: 1. Ms. Shruthi, 3rd year M.Sc 2. Mr. R. Vivekanand, 3rd year B.Sc Specialization</td>
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<td>S.No.</td>
<td>Date</td>
<td>ACTIVITIES</td>
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<tr>
<td>93</td>
<td>07.02.2019</td>
<td>Book reading about Success stories of Great Entrepreneurs and a case study was done by 1st year B.Sc students and faculty Dr.Sharmila.C, Lecturer</td>
</tr>
<tr>
<td>94</td>
<td>10.02.2019</td>
<td>Saraswathi pooja was celebrated by B.Sc students</td>
</tr>
<tr>
<td>95</td>
<td>13.02.2019</td>
<td>Eye Checkup camp conducted at this Institute. Staff and students were attended the camp.</td>
</tr>
<tr>
<td>96</td>
<td>21.02.2019</td>
<td>Entrepreneurship programme on Discussing about leadership activities and types of entrepreneurs with special reference to Women Entrepreneurs was conducted by Ms.PriyaHarit, Asst.Lect., and Ms.B Shruthi Varhsini 3rd year B.Sc student for the 1st year B.Sc Students.</td>
</tr>
<tr>
<td>97</td>
<td>26.02.2019</td>
<td>Indian Heritage and Iconic Sites - Integration and Implementation-(Food Festival on Heritage and Traditional Foods of India named &quot;Aarohan&quot; conducted by 1st year M.Sc Students)</td>
</tr>
<tr>
<td>98</td>
<td>26 &amp; 27.02.2019</td>
<td>In connection with 2 days Workshop on Oriental Cuisine was conducted by Chef.BijayChhetri, Pedrenos, Chennai for Final B.Sc degree students.</td>
</tr>
<tr>
<td>99</td>
<td>04 &amp; 05.03.2019</td>
<td>In connection with 2 Days Chocolate Workshop was conducted by Mr.Siva Kumar C.D.P, Pastry Artist, hotel ITC Grand Chola, Chennai for the B.Sc Students.</td>
</tr>
<tr>
<td>100</td>
<td>06 &amp; 08.03.2019</td>
<td>In connection with 2 Days Carving Demonstration held at our Institute and conducted by Mr.KrishnaGurali, Carving Specialist, Chennai for the B.Sc Students.</td>
</tr>
<tr>
<td>101</td>
<td>08.03.2019</td>
<td>Food Festival &quot;AAROHAN&quot; was conducted at this Institute by the final year B.Sc students. It was a grand success through the sponsorship from 40 companies and a total revenue of Rs.13,00,000/- was generated the event.</td>
</tr>
<tr>
<td>102</td>
<td>08.03.2019</td>
<td>Celebrated International Women's day at our Institute organized by Mrs.R.Parimala, HOD, Ms.PriyaHarit, Asst. Lecturer in Old Restaurant and honored our ladies and staff with mementos of ladies.</td>
</tr>
<tr>
<td>103</td>
<td>15.03.2019</td>
<td>Blood donation camp was conducted at this Institute, Staff and Students donated the blood (251 units).</td>
</tr>
<tr>
<td>104</td>
<td>12 to 30.03.2019</td>
<td>Various Sports competition for the students was organized by Mr.SyedWashim Ahamed, Sr.Lecturer</td>
</tr>
<tr>
<td>105</td>
<td>15.03.2019</td>
<td>Entrepreneurship programme on Crisis Management was conducted at this Institute for the First year B.Sc. students.</td>
</tr>
<tr>
<td>106</td>
<td>20.03.2019</td>
<td>Group Photo session organized by Mr.J.Eugene, Lecturer for First year B.Sc, Diploma and Craft students.</td>
</tr>
<tr>
<td>107</td>
<td>22.03.2019</td>
<td>Entrepreneurship programme was conducted by Mr.Vivekanand, Final yr. for the First year B.Sc. students.</td>
</tr>
<tr>
<td>108</td>
<td>25.03.2019</td>
<td>Nestle-Mocktail competition was conducted for the First year B.Sc. students at Beverage Room.</td>
</tr>
</tbody>
</table>
a. **Sports:** Sports and cultural activities are integral part of our Institute. During the year 2018-19 Institute has organized inter class football, volley ball, throw ball, table tennis competitions wherein the students have showed their sporting skills.

b. **Mediclaim:** Vidyarthi-Mediclaim for Students Policy was introduced from 2006-07 to provide Health and Personal Accident cover to the students and continued for the welfare of the students. This policy covers Hospitalization expenses and Personal Accident of the students. Number of students were benefited.

c. **Outdoor Catering Services:** Students have been deputed to various hotels, Air Force Station, Tambaram for rendering assistance etc. in their catering and other programmes on nominal charges.

d. Students have been deputed to participate in different competitions conducted by Private catering colleges and have won prizes.
### (f) Guest Lectures Arranged by the Institute to the Final Years during 2018-2019.

<table>
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<tr>
<th>S.No</th>
<th>Name of the Topic</th>
<th>Lecture Given by</th>
<th>Date</th>
<th>Duration</th>
</tr>
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<tbody>
<tr>
<td>1.</td>
<td>Almonds – Benefits and Values</td>
<td>Ms. Sonika Almonds association board of California in India Bangalore.</td>
<td>11.07.2018</td>
<td>2 Hours</td>
</tr>
<tr>
<td>2.</td>
<td>Personality Development</td>
<td>Mr. Joseph Roy Director – HR, Hilton Hotel, Chennai</td>
<td>13.07.2018</td>
<td>2 Hours</td>
</tr>
<tr>
<td>3.</td>
<td>Travel solutions and Travel Business approaches</td>
<td>Mr. Mahipal S Rawat Business Head – Hotels and New Initiatives, Jetfleet Private Limited New Delhi</td>
<td>17.07.2018</td>
<td>2 Hours</td>
</tr>
<tr>
<td>4.</td>
<td>Trend setting practices in InterContinental Hotels</td>
<td>Ms. Vijaya Manager – Training &amp; Quality Crowne Plaza, Chennai</td>
<td>20.07.2018</td>
<td>2 Hours</td>
</tr>
<tr>
<td>5.</td>
<td>Knowledge Management</td>
<td>Dr. V. Jacob John Chairman, Institute of Development Research and Corporate Ethics, Chennai</td>
<td>27.07.2018</td>
<td>2 Hours</td>
</tr>
<tr>
<td>6.</td>
<td>Career Counseling</td>
<td>Mr. Ganesha V Area Marketing Development Executive, Global Reach, Chennai</td>
<td>31.07.2018</td>
<td>2 Hours</td>
</tr>
<tr>
<td>7.</td>
<td>Sustainable Tourism</td>
<td>Ms. Kathleen Pessolano Director of the Global Sustainable Tourism Council (GSTC) United States of America</td>
<td>18.09.2018</td>
<td>2 Hours</td>
</tr>
<tr>
<td>8.</td>
<td>Leadership in Hospitality</td>
<td>Dr. Diamantis Dimitrios Dean – Graduate Studies Les Roches, Switzerland</td>
<td>24.09.2018</td>
<td>2 Hours</td>
</tr>
<tr>
<td>9.</td>
<td>Cruising the career opportunities with Cruise Lines</td>
<td>Mr. Manikandan General Manager Indus Shipping School, Chennai</td>
<td>11.10.2018</td>
<td>2 Hours</td>
</tr>
<tr>
<td>10.</td>
<td>Safety and security aspects in Cruise Lines</td>
<td>Mr. G. Rajamanikandan Business Development Executive, SAMS Kappal College, Chennai</td>
<td>16.10.2018</td>
<td>2 Hours</td>
</tr>
<tr>
<td>S.No</td>
<td>Name of the topic</td>
<td>Lecture given by</td>
<td>Date</td>
<td>Duration</td>
</tr>
<tr>
<td>------</td>
<td>------------------</td>
<td>------------------</td>
<td>-----------------</td>
<td>----------</td>
</tr>
<tr>
<td>12.</td>
<td>Entrepreneurial Development</td>
<td>Prof. P. Sathyanarayanan, Asst. Professor – Post Graduate &amp; Research, Department of Commerce, Dwaraka Doss Goverdhan Doss Vaishnav College, Chennai</td>
<td>17.01.2019</td>
<td>2 Hours</td>
</tr>
<tr>
<td>13.</td>
<td>Yield Management in Front Office</td>
<td>Mr. Aadhar Mehta Duty Manager, Novotel Ibis, Chennai</td>
<td>18.01.2019</td>
<td>2 Hours</td>
</tr>
<tr>
<td>14.</td>
<td>Management Functions in Entrepreneurship</td>
<td>Mr. Madhan Kumar Founder and CEO Hashtag Happiness Academy Chennai</td>
<td>22.01.2019</td>
<td>2 Hours</td>
</tr>
<tr>
<td>15.</td>
<td>Creativity and Innovation in Entrepreneurship</td>
<td>Chef. Nancy Shelton Chef and Owner Toasted Bakehouse, Chennai</td>
<td>28.01.2019</td>
<td>2 Hours</td>
</tr>
<tr>
<td>16.</td>
<td>Food and Drink Quiz</td>
<td>Mr. Govindarajan. S Training Manager Apollo Sindoori Hotels, Chennai</td>
<td>30.01.2019</td>
<td>2 Hours</td>
</tr>
<tr>
<td>17.</td>
<td>Entrepreneurial Opportunities in Hospitality and Tourism Sector</td>
<td>Ms. Lucie Fuentes International Recruitment Director, VATEL Hotel and Tourism Business School 4, Cours du Medoc, Bordeaux Cedex, France- 33070</td>
<td>31.01.2019</td>
<td>2 Hours</td>
</tr>
<tr>
<td>18.</td>
<td>Identifying and emulating Business Models in Entrepreneurship</td>
<td>Mr. Rahul Talwar Entrepreneur and Principal Consultant, The Hotel &amp; Restaurant Facility Planner, Chennai</td>
<td>31.01.2019</td>
<td>2 Hours</td>
</tr>
<tr>
<td>19.</td>
<td>Staffing Strategies in Entrepreneurial Enterprise</td>
<td>Mr. Sumeet Ghai General Manager – HR (Resorts)Worli, Mumbai</td>
<td>11.02.2019</td>
<td>2 Hours</td>
</tr>
<tr>
<td>20.</td>
<td>Competitor and business environment scanning in Entrepreneurship</td>
<td>Mr. R. Venkatraman – Senior Management Lecturer Pacific International Hotel Management School, New Zealand</td>
<td>11.02.2019</td>
<td>2 Hours</td>
</tr>
<tr>
<td>21.</td>
<td>The values of Stories and Business Plan Presentations in Entrepreneurship</td>
<td>Ms. Madhurima Guha Training Manager Raintree Hotel, Chennai</td>
<td>12.02.2019</td>
<td>2 Hours</td>
</tr>
<tr>
<td>22.</td>
<td>Understanding Customers in Entrepreneurship</td>
<td>Mr. R. Manoj Kumar Chief Executive Officer Score Training Academy Chennai</td>
<td>12.02.19</td>
<td>2 Hours</td>
</tr>
<tr>
<td>S.No</td>
<td>Name of the topic</td>
<td>Lecture given by</td>
<td>Date</td>
<td>Duration</td>
</tr>
<tr>
<td>------</td>
<td>-------------------------------------------------------------</td>
<td>---------------------------------------------------------------------------------</td>
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<td>----------</td>
</tr>
<tr>
<td>23</td>
<td>Relevance of Marketing Strategies in International Arena</td>
<td>Mr. John Cockburn International Marketing Director, University of Waikato, New Zealand</td>
<td>19.02.19</td>
<td>2 Hours</td>
</tr>
<tr>
<td>24</td>
<td>Preparing for the Challenges ahead for an International Competition</td>
<td>Trevor Rowland, Chief Educational Officer, DERBY CONSULTANTS, Chennai - 600 102.</td>
<td>21.02.19</td>
<td>2 Hours</td>
</tr>
<tr>
<td>26</td>
<td>Augmented Hospitality</td>
<td>Yashwanth Y Learning &amp; Development Manager Novotel - Ibis Chennai</td>
<td>01.03.19</td>
<td>2 Hours</td>
</tr>
<tr>
<td>27</td>
<td>Hoary Heritage Monuments in Incredible India</td>
<td>Dr. Cinthia Jude Assistant Professor Department of History and Tourism, Stella Maris College Chennai – 600 086</td>
<td>01.03.19</td>
<td>2 Hours</td>
</tr>
<tr>
<td>28</td>
<td>Heritage Monuments in Enchanting Tamil Nadu</td>
<td>Dr. Shan Eugene Assistant Professor Department of History and Tourism, Stella Maris College Chennai – 600 086</td>
<td>26.03.19</td>
<td>2 Hours</td>
</tr>
<tr>
<td>29</td>
<td>Life Enriching Ethics and Values for the Millennial Entrepreneurs</td>
<td>Dr. Hannah John Assistant Professor Department of Counseling Psychology Madras School of Social Work, Chennai</td>
<td>03.04.19</td>
<td>2 Hours</td>
</tr>
<tr>
<td>30</td>
<td>Managing Financial gains and Saving for the future</td>
<td>Mr. V. Balasubramanian Senior Manager Kotak Mahindra Life Insurance Company, Chennai - 10</td>
<td>04.04.19</td>
<td>2 Hours</td>
</tr>
<tr>
<td>Sl. No.</td>
<td>Date</td>
<td>Company Name</td>
<td>Purpose</td>
<td>Amount Rs.</td>
</tr>
<tr>
<td>--------</td>
<td>---------------------</td>
<td>---------------------------------------------</td>
<td>-------------------------------------------------------------------------</td>
<td>------------</td>
</tr>
<tr>
<td>1</td>
<td>11.04.2018 to 13.04.2018</td>
<td>M/s.Puratos Food Ingredients India Pvt. Ltd.</td>
<td>Demonstration of Puratos</td>
<td>25,000.00</td>
</tr>
<tr>
<td>2</td>
<td>30.06.2018</td>
<td>M/s.Brand Blitz Event Management Pvt. Ltd.</td>
<td>Grand Finale on Tamil Nadu Cookery Event Title “The Hindu our State our taste”</td>
<td>3,74,748.00</td>
</tr>
<tr>
<td>3</td>
<td>06.07.2018</td>
<td>M/s.Whizkid Travels Pvt. Ltd.,</td>
<td>Kitchen Training Session at this Institute</td>
<td>47,187.00</td>
</tr>
<tr>
<td>4</td>
<td>11.07.2019</td>
<td>M/s.Institute of Mathematical Sc. Chennai</td>
<td>Dinner served</td>
<td>90,034.00</td>
</tr>
<tr>
<td>5</td>
<td>25.06.2018</td>
<td>Indian Railway Tourism Deve. Corpon., Chennai</td>
<td>IRCTC Walk in Interview</td>
<td>15,700.00</td>
</tr>
<tr>
<td>6</td>
<td>17.09.2018</td>
<td>M/s.Mathematical Sciences, Chennai</td>
<td>Served Dinner</td>
<td>30,000.00</td>
</tr>
<tr>
<td>7</td>
<td>21.08.2018 &amp; 22.08.2018</td>
<td>M/s.Veeba Food Services Ltd.</td>
<td>Training of Veeba Food Service employees</td>
<td>31,080.00</td>
</tr>
<tr>
<td>8</td>
<td>04.02.2019 to 09.02.2019</td>
<td>M/s.Swiggy, Chennai</td>
<td>Training of Employees of Swiggy</td>
<td>1,29,398.00</td>
</tr>
<tr>
<td>9</td>
<td>11.02.2019 to 15.02.2019</td>
<td>M/s.Swiggy, Chennai</td>
<td>Training of Employees of Swiggy</td>
<td>82,750.00</td>
</tr>
<tr>
<td>10</td>
<td>09.02.2019</td>
<td>M/s.Satish Dhawan Space Centre, A.P.</td>
<td>Skill Test for the post of Cook &amp; Catering Attendant</td>
<td>49,980.00</td>
</tr>
<tr>
<td>11</td>
<td>19.02.2019 to 01.03.2019</td>
<td>M/s.Swiggy, Chennai</td>
<td>Training of employees of Swiggy</td>
<td>1,73,600.00</td>
</tr>
<tr>
<td>Sl. No</td>
<td>Date</td>
<td>Activity</td>
<td>Remarks</td>
<td></td>
</tr>
<tr>
<td>--------</td>
<td>------------</td>
<td>----------------</td>
<td>----------------------------------</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>16.04.2018</td>
<td>Theme Lunch</td>
<td>PUNJAB CUISINE</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>17.04.2018</td>
<td>Theme Lunch</td>
<td>AWADHI CUISINE</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>18.04.2018</td>
<td>Theme Lunch</td>
<td>PANCH PHORAN BENGALI THEME</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>19.04.2018</td>
<td>Theme Lunch</td>
<td>JASHN HYDERABADI THEME</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>16.10.2018</td>
<td>Theme Lunch</td>
<td>SOUTHERN TAMILNADU CUISINE</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>03.11.2018</td>
<td>Theme Lunch</td>
<td>SWACCH BHARATH THEME</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>05.11.2018</td>
<td>Theme Lunch</td>
<td>BIRTHDAY THEME</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>08.11.2018</td>
<td>Theme Lunch</td>
<td>DIWALI THEME</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>09.11.2018</td>
<td>Theme Lunch</td>
<td>HALLOWEEN THEME</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>23.11.2018</td>
<td>Theme Lunch</td>
<td>HALLOWEEN THEME</td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>26.11.2018</td>
<td>Theme Lunch</td>
<td>CHRISTMAS THEME</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>27.11.2018</td>
<td>Theme Lunch</td>
<td>VALENTINE’S DAY THEME</td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>28.11.2018</td>
<td>Theme Lunch</td>
<td>CINEMA THEME</td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>29.11.2018</td>
<td>Theme Lunch</td>
<td>PROM THEME</td>
<td></td>
</tr>
<tr>
<td>15</td>
<td>30.11.2018</td>
<td>Theme Lunch</td>
<td>DISCO THEME</td>
<td></td>
</tr>
<tr>
<td>16</td>
<td>03.12.2018</td>
<td>Theme Lunch</td>
<td>KITES THEME</td>
<td></td>
</tr>
<tr>
<td>17</td>
<td>04.12.2018</td>
<td>Theme Lunch</td>
<td>HALLOWEEN THEME</td>
<td></td>
</tr>
</tbody>
</table>
15. MEASURES TAKEN/SYSTEM IN PLACE TO PREVENT RAGGING

As per instructions of Ministry of Tourism, Govt. of India and State Govt. orders, the institute has taken following measures to prevent ragging and maintain discipline in and around the campus:

1. A Committee has been formed comprising of faculty members and senior students to maintain utmost vigil in preventing the incidents of ragging/harassment/eve teasing etc.

2. Circular/Notices have been issued/put up on the notice board and sent to parents to advice their wards not to indulge in any form of ragging to avoid unpleasant disciplinary action.

3. Undertaking from all the students have been taken that they will not indulge in any form of ragging.

4. News papers cuttings pertains to various anti-ragging write ups, govt. instructions etc. have been displayed in the Notice Board regularly for information of the students.

5. Periodical counseling sessions have been conducted by staff members on the evils of ragging.

6. Local Police have been requested to be on rounds in and around the campus to avoid any form of ragging.

7. Two faculty members in the boys hostel and Two faculty members in the girls hostel have been placed in addition to Warden to prevent ragging in hostels.

16. (A) UTILISATION OF CENTRAL ASSISTANCE (as on 31st March, 2019)

..NIL..
16(B) STATUS RELATING TO COURT CASES:

<table>
<thead>
<tr>
<th>S.NO.</th>
<th>Case/Petition No. and Date</th>
<th>Court/Bench</th>
<th>Case filed by</th>
<th>Brief Particulars of case</th>
<th>Current Position</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>O.A.No.310/00431/2016</td>
<td>CAT, High Court of Chennai</td>
<td>M.R.C.S.PRAKASH, U.D.C</td>
<td>Regarding Fixation of pay under MACP on Promotional Hierarchy</td>
<td>The above cases are under progress and our counsel will appear as and when coming up for hearing.</td>
</tr>
<tr>
<td>2</td>
<td>O.A.No.310/00461/2016</td>
<td>CAT, High Court of Chennai</td>
<td>M.R.T.RAVI, U.D.C.</td>
<td>Regarding Fixation of Pay under MACP on Promotional Hierarchy</td>
<td></td>
</tr>
</tbody>
</table>

17. IMPLEMENTATION OF RIGHT TO INFORMATION ACT 2005

Right to Information Act 2005 was implemented at this Institute as per the direction of Govt. of India.

a) Public Information Officers:

1. Shri Shreevats Sanjay, Principal i/c .. Appellate Authority
2. Shri M.S. Dinakar, O.S. .. Central Public Information Officer.

b) No. of application received during 2018-19 .. 31
No. of application disposed .. 31

c) Registration fee etc. including the cost of documents collected .. Nil.

The particulars of the Institute according to Section-4 of RTI Act 2005 have been placed in the Institute’s website.


-NIL-
19. PROGRESSIVE USE OF HINDI:

The following staff members were deputed for Hindi training during 2018-19.

<table>
<thead>
<tr>
<th>S.No.</th>
<th>Name of Staff</th>
<th>Course</th>
<th>Period</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>MR. MICHAEL SANTHOSH, LECTURER</td>
<td>PRAVEEN</td>
<td>08.01.2018 to 15.05.2018</td>
</tr>
<tr>
<td>2</td>
<td>MR. SOWMYKBHATTACHARJEE, ASST. LECTURER</td>
<td>PRAVEEN</td>
<td>10.07.2018 to 20.11.2018</td>
</tr>
<tr>
<td>3</td>
<td>MRS. G. SARANYA, LDC</td>
<td>PRAVEEN</td>
<td>10.07.2018 to 20.11.2018</td>
</tr>
<tr>
<td>4</td>
<td>MRS. M. KOMALAVALLI, LDC</td>
<td>PRAVEEN</td>
<td>10.07.2018 to 20.11.2018</td>
</tr>
<tr>
<td>5</td>
<td>MS. C. AMUDHA, LDC</td>
<td>PRABODH</td>
<td>22.01.2019 to 20.05.2019</td>
</tr>
<tr>
<td>6</td>
<td>MRS. K. SRIDEVI, LDC</td>
<td>PRAGYA</td>
<td>10.07.2018 to 20.11.2018</td>
</tr>
<tr>
<td>7</td>
<td>MRS. S. GEETHA, LDC</td>
<td>PRAGYA</td>
<td>08.01.2018 to 15.05.2018</td>
</tr>
<tr>
<td>8</td>
<td>MRS. M. SELVI, LDC</td>
<td>PRAGYA</td>
<td>08.01.2018 to 15.05.2018</td>
</tr>
</tbody>
</table>

20. OTHER INFORMATIONS:

(1) (a) SCHOLARSHIPS AND AWARDS AVAILABLE TO THE STUDENTS:

The following Scholarships are granted to the students of this Institute by Ministry of Social Justice and Empowerment, New Delhi under Central Sector Scholarship scheme of Top Class Education for Scheduled Caste students for the year 2018-19.

<table>
<thead>
<tr>
<th>S.No.</th>
<th>Course</th>
<th>Name of the Student</th>
<th>Amount of scholarship Rs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>First year B.Sc</td>
<td>MR. AKASH KUMAR</td>
<td>1,00,810.00</td>
</tr>
<tr>
<td>2</td>
<td>First year B.Sc</td>
<td>MR. NISHKARSH MALVIYA</td>
<td>1,00,810.00</td>
</tr>
<tr>
<td>3</td>
<td>First year B.Sc</td>
<td>MR. KRISHNA KUMAR</td>
<td>1,00,810.00</td>
</tr>
<tr>
<td>4</td>
<td>Third year B.Sc</td>
<td>MR. SUNIL KUMAR</td>
<td>1,16,435.00</td>
</tr>
<tr>
<td>5</td>
<td>Third year B.Sc</td>
<td>MR. MADIRI SHYAM</td>
<td>1,16,435.00</td>
</tr>
<tr>
<td>6</td>
<td>Third year B.Sc</td>
<td>MR. DEEPAK KUMAR</td>
<td>1,16,435.00</td>
</tr>
<tr>
<td>7</td>
<td>First year B.Sc</td>
<td>MR. TELAGATOTI</td>
<td>1,07,385.00</td>
</tr>
</tbody>
</table>

(b) The following Scholarships are granted to the students of this Institute by Govt. of Tamil Nadu, other State Governments and Govt. of India.

Adi-Dravidar and Tribal Welfare Scholarships

The SC/ST students of various courses are granted government Scholarships as per eligibility rules by the Department of Adi-Dravidar and Tribal Welfare, Govt. of Tamil Nadu and also by the respective State to which the students belong to 41 eligible students of various courses have availed the scholarship during the year 2018-19 from Govt. of Tamil Nadu, and 29 students availed SC/ST scholarships from other states.
Institute sanctioned Merit-cum-Means scholarship to the following students in the year 2018-2019.

<table>
<thead>
<tr>
<th>S.No.</th>
<th>Course</th>
<th>Name of the Student</th>
<th>Amount of scholarship Rs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>First year B.Sc.</td>
<td>AKASH T A</td>
<td>7,500</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>AKHNAS P K</td>
<td>7,500</td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>JITENDRA KUMAR</td>
<td>7,500</td>
</tr>
<tr>
<td>4</td>
<td></td>
<td>MADHAVARAMAN M</td>
<td>7,500</td>
</tr>
<tr>
<td>5</td>
<td></td>
<td>VIJAY KUMAR</td>
<td>7,500</td>
</tr>
<tr>
<td>6</td>
<td></td>
<td>ABHISHEK KUMAR GUPTA</td>
<td>7,500</td>
</tr>
<tr>
<td>7</td>
<td></td>
<td>AKASH KUMAR</td>
<td>7,500</td>
</tr>
<tr>
<td>8</td>
<td></td>
<td>AKASH KUMAR</td>
<td>7,500</td>
</tr>
<tr>
<td>9</td>
<td></td>
<td>AKASH KUSHWAHA</td>
<td>7,500</td>
</tr>
<tr>
<td>10</td>
<td></td>
<td>ANUBHAV KUMAR</td>
<td>7,500</td>
</tr>
<tr>
<td>11</td>
<td></td>
<td>CHANDAN KUMAR</td>
<td>7,500</td>
</tr>
<tr>
<td>12</td>
<td></td>
<td>JITHESHWAR U K</td>
<td>7,500</td>
</tr>
<tr>
<td>13</td>
<td></td>
<td>KAVIN M</td>
<td>7,500</td>
</tr>
<tr>
<td>14</td>
<td></td>
<td>MAHMUD AHMAD</td>
<td>7,500</td>
</tr>
<tr>
<td>15</td>
<td></td>
<td>RUTHRA VISHNU VARTHAAN R</td>
<td>7,500</td>
</tr>
<tr>
<td>16</td>
<td></td>
<td>SIVA PRAKASH R</td>
<td>7,500</td>
</tr>
<tr>
<td>17</td>
<td></td>
<td>SONU KUMAR</td>
<td>7,500</td>
</tr>
<tr>
<td>18</td>
<td></td>
<td>SRI RENGANATH B</td>
<td>7,500</td>
</tr>
<tr>
<td>19</td>
<td></td>
<td>ABHIMANYU KUMAR</td>
<td>7,500</td>
</tr>
<tr>
<td>20</td>
<td></td>
<td>ABHISHEK KUMAR</td>
<td>7,500</td>
</tr>
<tr>
<td>21</td>
<td></td>
<td>BIKKU KUMAR</td>
<td>7,500</td>
</tr>
<tr>
<td>22</td>
<td></td>
<td>GANESH SHANKAR</td>
<td>7,500</td>
</tr>
<tr>
<td>23</td>
<td></td>
<td>HIMANSHU SINGH</td>
<td>7,500</td>
</tr>
<tr>
<td>24</td>
<td></td>
<td>KUMAR CHANDAN</td>
<td>7,500</td>
</tr>
<tr>
<td>25</td>
<td></td>
<td>KUMAR SHIVAM</td>
<td>7,500</td>
</tr>
<tr>
<td>26</td>
<td></td>
<td>PRAKASH KUMAR</td>
<td>7,500</td>
</tr>
<tr>
<td>27</td>
<td></td>
<td>RISHABH KRISHNA</td>
<td>7,500</td>
</tr>
<tr>
<td>28</td>
<td></td>
<td>SANCHARI DAS</td>
<td>7,500</td>
</tr>
<tr>
<td>29</td>
<td></td>
<td>SONALI AGARWAL</td>
<td>7,500</td>
</tr>
<tr>
<td>30</td>
<td></td>
<td>SUBRAMANI T</td>
<td>7,500</td>
</tr>
<tr>
<td>31</td>
<td></td>
<td>SUDHAKAR SOUNDR S</td>
<td>7,500</td>
</tr>
<tr>
<td>32</td>
<td></td>
<td>SUSHIL KUMAR CHAUDHARY</td>
<td>7,500</td>
</tr>
<tr>
<td>33</td>
<td></td>
<td>VIKRAM KUMAR</td>
<td>7,500</td>
</tr>
</tbody>
</table>
(d) The Institute has secured the following **Awards** from the Hotel Industry / Bakery Industry / Philanthropic Public etc:

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**Padmasree P. Ananda Rau Memorial Award**

South India Hotels & Restaurants Association has donated Rs.1,00,000.00 (Rupees one lakh only) as "Padmasree P. Ananda Rau Memorial Endowment". This amount has been put in fixed deposit. From the interest earned on this deposit the amount is awarded as prize amount to meritorious students of Degree (I, II and III Year), PGD in AOM/PGD-DHFS/DFP/DB&C/Craft FP/Craft F&BS.

This year's award goes to the following students:

<table>
<thead>
<tr>
<th>S.No</th>
<th>Course</th>
<th>Name of the Student</th>
<th>Marks in NCEXam</th>
<th>Rank</th>
<th>Amount of award</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Second year M.Sc. in HA</td>
<td>Ms. Monica Mangaraj</td>
<td>580.8/800</td>
<td>First</td>
<td>2000/-</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Mr. Ritwik Patnaik</td>
<td>580.6/800</td>
<td>Second</td>
<td>1500/-</td>
</tr>
<tr>
<td>2</td>
<td>First year M.Sc. in HA</td>
<td>Ms. Sanghieetha P</td>
<td>660.9/800</td>
<td>First</td>
<td>2000/-</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Ms. Samitha N S</td>
<td>660.3/800</td>
<td>Second</td>
<td>1500/-</td>
</tr>
<tr>
<td>3</td>
<td>Third year B.Sc in H&amp;HA</td>
<td>Ms. Kajal T, Raisinghani (Generic Batch)</td>
<td>1844/2050</td>
<td>First</td>
<td>2000/-</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Ms. Sheyosree Chatterjee</td>
<td>1363/1700</td>
<td>Second</td>
<td>1500/-</td>
</tr>
<tr>
<td>4</td>
<td>Third year B.Sc in H&amp;HA</td>
<td>Mr. Mohana Vigneshwar S (Food Production Spl.)</td>
<td>1434/1700</td>
<td>First</td>
<td>2000/-</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Ms. Shyamshree Chatterjee</td>
<td>1302/1700</td>
<td>Second</td>
<td>1500/-</td>
</tr>
<tr>
<td>5</td>
<td>Third year B.Sc in H&amp;HA</td>
<td>Mr. Shikhar Shukla</td>
<td>1467/1700</td>
<td>First</td>
<td>2000/-</td>
</tr>
<tr>
<td></td>
<td>(Accommodation Mangt. Spl.)</td>
<td>Ms. Megha</td>
<td>1386/1700</td>
<td>Second</td>
<td>1500/-</td>
</tr>
<tr>
<td>6</td>
<td>Second year B.Sc in H&amp;HA</td>
<td>Ms. Varsha Kumari</td>
<td>1157/1250</td>
<td>First</td>
<td>2000/-</td>
</tr>
<tr>
<td></td>
<td>(Generic Batch)</td>
<td>Mr. Shruthi Sridhar</td>
<td>1107/1250</td>
<td>Second</td>
<td>1500/-</td>
</tr>
<tr>
<td>7</td>
<td>Second year B.Sc in H&amp;HA</td>
<td>Ms. Daya Shivani S</td>
<td>1502/1700</td>
<td>First</td>
<td>2000/-</td>
</tr>
<tr>
<td></td>
<td>(Food Production Spl.)</td>
<td>Mr. Vivekanand R</td>
<td>1352/1700</td>
<td>Second</td>
<td>1500/-</td>
</tr>
<tr>
<td>8</td>
<td>Second year B.Sc in H&amp;HA</td>
<td>Ms. Shweta Mudagandur</td>
<td>1596/1900</td>
<td>First</td>
<td>2000/-</td>
</tr>
<tr>
<td></td>
<td>(Accommodation Mangt. Spl.)</td>
<td>Mr. Prakash Kumar</td>
<td>1591/1900</td>
<td>Second</td>
<td>1500/-</td>
</tr>
<tr>
<td>9</td>
<td>First year B.Sc in H&amp;HA</td>
<td>Ms. Suryamishilshika Rao</td>
<td>1898/2200</td>
<td>First</td>
<td>2000/-</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Ms. Jayshree Rajput</td>
<td>1876/2200</td>
<td>Second</td>
<td>1500/-</td>
</tr>
<tr>
<td>10</td>
<td>Diploma in Food Production</td>
<td>Ms. Srivarthini S</td>
<td>492/700</td>
<td>First</td>
<td>2000/-</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Mr. Anand Mistry</td>
<td>479/700</td>
<td>Second</td>
<td>1500/-</td>
</tr>
<tr>
<td>11</td>
<td>Craft Food Production</td>
<td>Ms. Prateeksha P</td>
<td>760/850</td>
<td>First</td>
<td>2000/-</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Mr. Somasundhar D</td>
<td>736/850</td>
<td>Second</td>
<td>1500/-</td>
</tr>
</tbody>
</table>

(II) **Everest Masala Company** have awarded Cash, Rolling Trophy, Certificates, Chef Cap, Apron and Everest Posters for the best students in Food Production for B.Sc Degree course examination held in April 2018.

<table>
<thead>
<tr>
<th>S.No</th>
<th>Name of the Students</th>
<th>Marks in NC Exam</th>
<th>Course of study in 2017-18</th>
<th>Cash Award</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>MS. DESHMUKH MRUNAL MADAN</td>
<td>360/400</td>
<td>First year B.Sc</td>
<td>2,000/-</td>
</tr>
<tr>
<td>2</td>
<td>MS. VARSHA KUMARI</td>
<td>184/200</td>
<td>Second yr. B.Sc</td>
<td>3,000/-</td>
</tr>
<tr>
<td>3</td>
<td>MS. KAJAL T RAISINGHANI</td>
<td>372/400</td>
<td>Third year B.Sc</td>
<td>4,000/-</td>
</tr>
<tr>
<td>4</td>
<td>MR. MOHANA VIGNESHWAR S</td>
<td>1002/1200</td>
<td>Third year B.Sc (Specialization in Food Production)</td>
<td>4,000/-</td>
</tr>
</tbody>
</table>
(2) **VISIT OF VIPS**

The Officials of Overseas Universities had visited the Institute for the year 2018-2019 for presentation of higher studies available at their Universities.

<table>
<thead>
<tr>
<th>S.No.</th>
<th>Name of the VIPs</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Dr. Libo Yan, Ph.D Associate Professor (Faculty of Hospitality and Tourism Management) MACAU UNIVERSITY OF SCIENCE AND TECHNOLOGY Avenida Wai Long, Taipa, Macau.</td>
</tr>
<tr>
<td>2</td>
<td>Mrs. Kanthi Verma PIHMS (Pacific International Hotel Management School) Henwood Road, Bell Block, Private Bag 2062, New Plymouth 4342, New Zealand</td>
</tr>
<tr>
<td>3</td>
<td>Dr. Dimitrios Diamantis, PhD Dean Of Graduate Studies Les Roches 3975 Bluche/Crans-Montana, Switzerland.</td>
</tr>
<tr>
<td>4</td>
<td>Mrs. Maya Sundararajan Regional Officer United States- India Educational Foundation American Counsulate Building, 220, Anna Salai, Chennai- 600 006.</td>
</tr>
<tr>
<td>5</td>
<td>Mr. Russel Aldridge Lead Counselor, South India Zista Education 207-208 Manratna Business Park, Tilak Road, Ghatkopar E, Mumbai- 400077</td>
</tr>
<tr>
<td>6</td>
<td>K.S. Bijukumar Cultural Affairs Specialist Public Affairs Section U.S. Consulate General 220, Anna Salai, Gemini Circle, Chennai- 600006</td>
</tr>
</tbody>
</table>

(3) **RAISING ADDITIONAL RESOURCES DURING THE YEAR 2018-19:**

<table>
<thead>
<tr>
<th>S.No.</th>
<th>Details.</th>
<th>Amount Rs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>By way of conduct of Adhoc Training Programmes for the cooks/waiters and others deputed by Southern Railway and Air Force Station, Tambaram; SERC, Chennai.</td>
<td><strong>8,89,500.00</strong></td>
</tr>
<tr>
<td>2</td>
<td>By way of conducting NIELIT Examinations (Hall charges etc)</td>
<td><strong>660.00</strong></td>
</tr>
<tr>
<td>3</td>
<td>By way of letting the premises for conduct of various examinations etc. for outside agencies viz. IGCAR, Matematicalscience and others</td>
<td><strong>3,27,869.00</strong></td>
</tr>
<tr>
<td>4</td>
<td>By way of undertaking Outdoor Catering Programmes/Advisorial charges etc.</td>
<td><strong>10,49,477.00</strong></td>
</tr>
</tbody>
</table>
(4) OUT CATERING PROGRAMMES AND STUDENTS TRAINING

Govt. Departments, other public private organizations approach the Institute to take up out-catering for their official functions and the same is undertaken as it provides training and avenues to earn additional revenues.

(5) PRINCIPAL / INSTITUTE IS A MEMBER OF THE FOLLOWING ASSOCIATIONS/ INSTITUTIONS

Institutional Memberships:

1. Federation of Hotels & Restaurants Association of India, New Delhi.
2. South India Hotels & Restaurants Association, Chennai.
3. Chennai Hotels Association, Chennai
4. Hotels & Restaurants Approval Classification Committee, GOI.
5. Tamil Nadu Tourism Development Corporation, Chennai.
7. ScienceCity, Chennai–25.
8. Skal International
9. Institute of Hotel Management & Technology, Trivandrum.
10. Mentor for two IHMs at Tirupati and Medak
11. Member, National Board of Accreditation for Hotel Management, Govt. of India.
12. International Accreditation Organization, USA
13. Higher Learning Accreditation Consultant and Training, Texas

(6) Activities of IHM-Chennai Alumni Association

IHM Chennai Alumni Association have actively participated in the institute activities by way of sponsorship of events/donating amount/giving guest lectures to our students etc.
CONCLUSION:

We wish to place on record our very special thanks to the –

Secretary, Ministry of Tourism, Govt. of India,
Addl. Secretary/Tourism, Ministry of Tourism, Govt. of India
JS & FA, Ministry of Tourism, Govt. of India,
Additional Director General, Dept. of Tourism, Govt. of India,
Financial Controller, Ministry of Civil Aviation, Govt. of India.

and senior officials of the Ministry of Tourism for their valuable guidance, timely sanctions and counsel. Their efforts has helped in the growth of the Institute till date.

We are thankful to all the members of the Board of Governors and the Executive Committee of this Institute individually for their guidance, advice and cooperation extended for the development and proper functioning of the Institute.

We thank the Senior officials of the Ministry of Tourism, Govt. of India whose constant source of motivation and support has helped us a longway in achieving our objectives.

We are grateful to the officials of National Council for Hotel Management & Catering Technology, Noida for their co-operation.

We are thankful to the SIHRA, FHRAI and professionals of hospitality industry for their constant source of guidance and motivation.

Last but not the least, we are thankful to all the staff members and the students of the Institute for extending their cooperation and support in all activities of this Institute.

Mr. Shreevats Sanjay,
Principal & Secretary in charge
Institute of Hotel Management
Catering Technology & Applied Nutrition,
Chennai-600 113.
PART-II

AUDITED STATEMENTS OF ACCOUNTS
FOR THE YEAR ENDED 31st March, 2019
&
AUDITOR’S REPORT.
AUDITOR'S REPORT TO THE BOARD OF GOVERNORS OF
INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY AND APPLIED
NUTRITION, CHENNAI

1. We have audited the attached Balance Sheet as at 31st March 2019 and also the Income and
Expenditure Account and the Receipt and Payment Account for the year ended on that date
of “INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY AND
APPLIED NUTRITION [CHENNAI]”, [Society]. These financial statements are the
responsibility of the Society’s management. Our responsibility is to express an opinion on
these statements based on our audit.

2. We have conducted our audit in accordance with the auditing standards generally accepted
in India. Those standards require that we plan and perform the audit to obtain reasonable
assurance about whether the financial statements are free of material misstatement. An audit
includes, examining on a test basis, evidence supporting the amounts and disclosures in the
financial statements. An audit also includes assessing the accounting principles used and
significant estimates made by management, as well as evaluating the overall financial
statement presentation. We believe that our audit provides reasonable basis for our opinion.

3. We report that :

(a) We have obtained all the information and explanations, which to the best of our
knowledge and belief were necessary for the purposes of our audit;

(b) In our opinion proper books of accounts as required by law have been maintained by the
Society so far as appears from our examination of those books;

(c) The Balance Sheet and Income and Expenditure Account dealt with by this report are in
an agreement with the books of account;
(d) Attention is invited to Note No.6 [Schedule 16], regarding non-provision for retirement benefits.

(e) Subject to (d) above, and in our opinion and to the best of our information and according to the explanations given to us, the said accounts together with the Accounting Policies and Notes thereon, and attached thereto a true and fair view in conformity with the accounting principles generally accepted in India:

i) In the case of the Balance Sheet, of the state of affairs of the Society as at 31st March 2019; and

ii) In the case of the Income and Expenditure account, of the Excess of Income over Expenditure for the year ended on that date.

iii) In case of Receipts and Payments Account, of the Receipts and Payments of the year ended 31st March 2019.

For S. SONNY ASSOCIATES
Chartered Accountants
Registration No. 039358

(S. SUNDAR)
Partner
Membership No. 023425

Place : Chennai.
Date : 16th September 2019
# Balance Sheet as at 31st March, 2019

<table>
<thead>
<tr>
<th><strong>CORPUS / CAPITAL FUND AND LIABILITIES</strong></th>
<th><strong>Schedule</strong></th>
<th><strong>Current Year</strong></th>
<th><strong>Previous Year</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CORPUS / CAPITAL FUND</strong></td>
<td>1</td>
<td>18,06,38,540.12</td>
<td>19,13,29,709.20</td>
</tr>
<tr>
<td><strong>EARMARKED ENDOWMENT FUNDS</strong></td>
<td>2</td>
<td>19,09,13,493.11</td>
<td>17,95,04,217.11</td>
</tr>
<tr>
<td><strong>CURRENT LIABILITIES AND PROVISIONS</strong></td>
<td>3</td>
<td>1,83,50,382.37</td>
<td>1,31,99,091.53</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td></td>
<td>38,99,02,415.60</td>
<td>38,40,33,017.84</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>ASSETS</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FIXED ASSETS</strong></td>
</tr>
<tr>
<td><strong>CURRENT ASSETS, LOANS, ADVANCES ETC.</strong></td>
</tr>
<tr>
<td><strong>MISCELLANEOUS EXPENDITURE</strong></td>
</tr>
<tr>
<td>(to the extent not written off or adjusted)</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
</tr>
</tbody>
</table>

| **SIGNIFICANT ACCOUNTING POLICIES**  | 15 | -- | -- |
| **CONTINGENT LIABILITIES AND NOTES ON ACCOUNTS** | 16 | -- | -- |

As per our Report of even date Annexed.
For S. SONNY ASSOCIATES
Chartered Accountants
Firm Regn No. 03935S

CHENNAI.
Date: 16.09.2019

(M. S DINAKAR) Office Superintendent
(R. KUMAR) Admin Consultant
(SHREEVATS SANJAY) Principal & Secretary i/c
(S. SUNDAR) Partner
(M.No.023425)
<table>
<thead>
<tr>
<th>INCOME</th>
<th>Schedule</th>
<th>Current Year</th>
<th>Previous Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fees</td>
<td>6</td>
<td>7,86,12,403.50</td>
<td>7,65,41,302.00</td>
</tr>
<tr>
<td>Income from sales / Services</td>
<td>7</td>
<td>0.00</td>
<td>1,02,952.00</td>
</tr>
<tr>
<td>Grants/Subsidies</td>
<td>8</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td>Interest Earned</td>
<td>9</td>
<td>37,06,603.00</td>
<td>31,61,054.00</td>
</tr>
<tr>
<td>Other Income</td>
<td>10</td>
<td>1,42,17,528.36</td>
<td>1,60,32,444.22</td>
</tr>
<tr>
<td><strong>TOTAL (A)</strong></td>
<td></td>
<td>9,65,36,534.86</td>
<td>9,58,37,752.22</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>EXPENDITURE</th>
<th>Schedule</th>
<th>Current Year</th>
<th>Previous Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>Establishment Expenses</td>
<td>11</td>
<td>5,35,72,300.00</td>
<td>5,91,43,687.00</td>
</tr>
<tr>
<td>Other Administrative Expenses etc.</td>
<td>12</td>
<td>1,69,86,007.29</td>
<td>1,63,98,610.98</td>
</tr>
<tr>
<td>Operating Expenses</td>
<td>13</td>
<td>1,61,77,616.60</td>
<td>1,57,07,473.70</td>
</tr>
<tr>
<td>Interest / Bank Charges</td>
<td>14</td>
<td>36,324.06</td>
<td>22,920.45</td>
</tr>
<tr>
<td>Depreciation (Net total at the year-end- Corresponding to Schedule 4)</td>
<td>15</td>
<td>10,00,763.19</td>
<td>11,11,843.24</td>
</tr>
<tr>
<td><strong>TOTAL (B)</strong></td>
<td></td>
<td>8,77,73,011.14</td>
<td>9,23,84,535.37</td>
</tr>
</tbody>
</table>

| Balance being excess of Income over Expenditure (A-B) | 16       | 87,63,523.72 | 34,53,216.85 |
| Transfer to Pension Fund                              |          | 50,00,000.00 | 0.00         |

| BALANCE BEING SURPLUS/(DEFICIT) CARRIED TO CORPUS/ CAPITAL FUND | 17       | 37,63,523.72 | 34,53,216.85 |

| SIGNIFICANT ACCOUNTING POLICIES | 18       | --           | --           |
| CONTINGENT LIABILITIES AND NOTES ON ACCOUNTS | 19       | --           | --           |

As per our Report of even date Annexed.
For S. SONNY ASSOCIATES
Chartered Accountants
Firm Regn No. 03935S

CHENNAI.
Date: 16.09.2019
(M. S. DINAKAR)
Office Superintendent

(M. S. DINAKAR)
Office Superintendent

(SHREEVATS SANJAY)
Principal & Secretary i/c

(S. SUNDAR)
Partner
(M.No.023425)
## Schedule 1 - Corpus / Capital Fund:

### A. Representing Institute Fund

<table>
<thead>
<tr>
<th>Description</th>
<th>Amount (Rs.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Balance at the beginning of the year</td>
<td>3,95,34,302.84</td>
</tr>
<tr>
<td>Add: Excess of income over expenditure transferred from Income &amp; Expenditure a/c</td>
<td>34,53,216.85</td>
</tr>
<tr>
<td>Add: Balance amount received from PWD</td>
<td>2,38,840.00</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>3,62,02,269.53</strong></td>
</tr>
</tbody>
</table>

Less:

<table>
<thead>
<tr>
<th>Description</th>
<th>Amount (Rs.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Expenditure - Painting, Modification etc., - Purchase of Paint</td>
<td>344,262.00</td>
</tr>
<tr>
<td>Expenditure - For Setting up of Beverage Room</td>
<td>82,897.30</td>
</tr>
<tr>
<td>Expenditure incurred for renovation work by PWD/CPWD</td>
<td>38,362.48</td>
</tr>
<tr>
<td>Expenditure - Setting up of Smart Class - THIMS</td>
<td>47,124.22</td>
</tr>
<tr>
<td>Expenditure - To obtain Accreditation for AACBE &amp; FSSAI/ISO Certificate</td>
<td>10,259.99</td>
</tr>
<tr>
<td>Printing of Arusenl Book</td>
<td>74,761.68</td>
</tr>
<tr>
<td>Expenditure - Purchase of Flower pots/Bedsheet Pillow covers</td>
<td>16,991.00</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>6,46,908.00</strong></td>
</tr>
</tbody>
</table>

### B. Representing Assets acquired out of Govt. Of India Grants

1. Opening Balance as on 01.04.2018

<table>
<thead>
<tr>
<th>Description</th>
<th>Amount (Rs.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Add: Opening Balance transferred (CL)</td>
<td>16,92,67,779.87</td>
</tr>
<tr>
<td>Add: Purchases during the year</td>
<td>0.00</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>16,92,67,779.87</strong></td>
</tr>
</tbody>
</table>

2. Less: Depreciation during the year

<table>
<thead>
<tr>
<th>Description</th>
<th>Amount (Rs.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Add: Purchases during the year</td>
<td>1,54,49,400.20</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>15,37,58,379.67</strong></td>
</tr>
</tbody>
</table>

### C. Representing Other Earmarked Funds

<table>
<thead>
<tr>
<th>Description</th>
<th>Amount (Rs.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Balance at the beginning of the year</td>
<td>13,69,060.00</td>
</tr>
<tr>
<td>Add: Amount transfer from Hostel development fund</td>
<td>13,69,060.00</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>13,69,060.00</strong></td>
</tr>
</tbody>
</table>

**Balance as at the Year - END (A+B+C)**

<table>
<thead>
<tr>
<th>Description</th>
<th>Amount (Rs.)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Total</strong></td>
<td><strong>18,06,38,540.12</strong></td>
</tr>
</tbody>
</table>

(Amount - Rs.)
**INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY AND APPLIED NUTRITION**  
C.I.T. CAMPUS :: THARAMANI :: CHENNAI - 600 113.  
SCHEDULES FORMING PART OF BALANCE SHEET AS AT 31ST MARCH, 2019

<table>
<thead>
<tr>
<th>SCHEDULE 2 - A</th>
<th>EARMARKED/ENDOWMENT FUNDS</th>
<th>Govt. of India Grants</th>
<th>TOTALS</th>
</tr>
</thead>
<tbody>
<tr>
<td>a) Opening Balance of the Funds</td>
<td></td>
<td>1,91,02,749.00</td>
<td>13,10,647.00</td>
</tr>
<tr>
<td>b1) Additions to the Funds</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>i. Contributions / Grants</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ii. Income from investments made on account of funds</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>iii. Other Additions (Interest realised on loan to staff)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>iv. Unutilized amount received from CPWD</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>TOTAL (a+b)</td>
<td></td>
<td>1,91,48,196.00</td>
<td>13,10,647.00</td>
</tr>
<tr>
<td>C) Utilisation/Expenditure towards objectives of funds</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>i. Capital Expenditure</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fixed Assets</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Others (Balance amount paid to CPWD-Staff Quarters)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ii. Revenue Expenditure</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Expenditure towards Skill Certification</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Training (CBSF-SCP Expenses)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cutlery, Crockery, Linen &amp; Light Equip(0)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Labour charge</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>iii. Refund to Govt. of India - Unutilised</td>
<td></td>
<td>47,32,400.00</td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td></td>
<td>47,32,400.00</td>
<td></td>
</tr>
<tr>
<td>TOTAL (c)</td>
<td></td>
<td>47,32,400.00</td>
<td></td>
</tr>
<tr>
<td>NET BALANCE AS AT THE YEAR - END (a + b - c)</td>
<td>A</td>
<td>1,44,15,796.00</td>
<td>13,10,647.00</td>
</tr>
</tbody>
</table>
### INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY AND APPLIED NUTRITION
C.I.T. CAMPUS :: THARAMANI :: CHENNAI - 600 113.
SCHEDULES FORMING PART OF BALANCE SHEET AS AT 31st MARCH, 2019

(Amount - Rs.)

**SCHEDULE 2 - B - EARMARKED/ENDOWMENT FUNDS**

<table>
<thead>
<tr>
<th></th>
<th>Institute Funds</th>
<th>Prize Funds</th>
<th>TOTALS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Pension /</td>
<td>Students</td>
<td>Hostel</td>
</tr>
<tr>
<td></td>
<td>Grau. Fund</td>
<td>Welfare Fund</td>
<td>Dev Fund</td>
</tr>
<tr>
<td>a) Opening Balance of the Funds</td>
<td>15,31,63,713.00</td>
<td>10,39,683.65</td>
<td>35,11,528.46</td>
</tr>
<tr>
<td>b) Additions to the Funds</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>50,00,000.00</td>
<td>3,965.00</td>
<td>22,61,169.00</td>
</tr>
<tr>
<td>i. Contributions</td>
<td>1,04,92,407.00</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>ii. Income from investments made on account of funds</td>
<td>--</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>iii. Other Additions- Contribution from parent depts. Of staff on Transfer</td>
<td>--</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td><strong>TOTAL (a+b)</strong></td>
<td>16,86,56,120.00</td>
<td>10,43,648.65</td>
<td>57,72,697.46</td>
</tr>
</tbody>
</table>

C) Utilisation/Expenditure towards objectives of funds

<table>
<thead>
<tr>
<th></th>
<th>Institute Funds</th>
<th>Prize Funds</th>
<th>TOTALS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Fixed Assets</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td></td>
<td>Others (Purchase of Paints)</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>0.00</td>
<td>0.00</td>
<td>0.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>Institute Funds</th>
<th>Prize Funds</th>
<th>TOTALS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Salaries, Wages and allowances etc.</td>
<td>--</td>
<td>2,12,769.00</td>
</tr>
<tr>
<td></td>
<td>Excess of expenditure over income for the year</td>
<td>--</td>
<td>17,700.00</td>
</tr>
<tr>
<td></td>
<td>Others - Software AMC / Purchase of Paints etc.,</td>
<td>--</td>
<td>2,30,469.00</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>0.00</td>
<td>2,30,469.00</td>
<td>14,42,977.00</td>
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</tbody>
</table>

**TOTAL (c)**

<table>
<thead>
<tr>
<th></th>
<th>Institute Funds</th>
<th>Prize Funds</th>
<th>TOTALS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>16,86,56,120.00</td>
<td>8,13,179.65</td>
<td>43,29,720.46</td>
</tr>
<tr>
<td><strong>NET BALANCE AS AT THE YEAR - END (a + b - c)</strong></td>
<td><strong>B</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total (A+B)</strong></td>
<td>--</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>SCHEDULE 3 - CURRENT LIABILITIES AND PROVISIONS</td>
<td>Current Year</td>
<td>Previous Year</td>
<td></td>
</tr>
<tr>
<td>-----------------------------------------------</td>
<td>--------------</td>
<td>---------------</td>
<td></td>
</tr>
<tr>
<td><strong>CURRENT LIABILITIES</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. For Goods:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Hostel Mess Charges</td>
<td>0.00</td>
<td>0.00</td>
<td></td>
</tr>
<tr>
<td>2. Stores</td>
<td>12,215.00</td>
<td>74,398.00</td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>12,215.00</td>
<td>74,398.00</td>
<td></td>
</tr>
<tr>
<td>2. Others:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. New Pension Contribution (Staff &amp; Society)</td>
<td>4,79,900.00</td>
<td>1,83,254.00</td>
<td></td>
</tr>
<tr>
<td>2. Security Deposits</td>
<td>15,29,466.00</td>
<td>15,32,011.00</td>
<td></td>
</tr>
<tr>
<td>3. E.M.D.</td>
<td>1,55,572.00</td>
<td>0.00</td>
<td></td>
</tr>
<tr>
<td>4. Caution Money Received from (Institute/Hostel) Students</td>
<td>37,39,380.86</td>
<td>25,86,143.11</td>
<td></td>
</tr>
<tr>
<td>5. Hostel Mess Advance</td>
<td>20,99,731.00</td>
<td>28,02,782.00</td>
<td></td>
</tr>
<tr>
<td>6. Salary &amp; D.A arrears etc</td>
<td>2,59,976.00</td>
<td>1,87,944.00</td>
<td></td>
</tr>
<tr>
<td>7. NCHM - Application sale/Exam Fee</td>
<td>11,75,172.90</td>
<td>5,55,635.70</td>
<td></td>
</tr>
<tr>
<td>8. Provision for breakages/maintenance (Inst. &amp; Hostel)</td>
<td>2,51,262.64</td>
<td>3,49,084.00</td>
<td></td>
</tr>
<tr>
<td>9. Tuition fee reimbursable to SC/ST students</td>
<td>12,48,375.00</td>
<td>7,73,275.00</td>
<td></td>
</tr>
<tr>
<td>10. Electricity &amp; Water charges</td>
<td>6,13,564.00</td>
<td>4,04,885.00</td>
<td></td>
</tr>
<tr>
<td>11. Outsourcing charges (Inst. &amp; Hostel)</td>
<td>4,89,389.00</td>
<td>4,56,998.00</td>
<td></td>
</tr>
<tr>
<td>12. Tourism Awareness Program - T.A.P (Grant - 174563)</td>
<td>1,72,476.00</td>
<td>0.00</td>
<td></td>
</tr>
<tr>
<td>13. Adhoc Course Fees - (Tamilnadu Food Safety &amp; Drug Admin Dept.)</td>
<td>9,73,500.00</td>
<td>9,73,500.00</td>
<td></td>
</tr>
<tr>
<td>14. Science City Reserve Fund</td>
<td>1,79,930.00</td>
<td>1,61,130.00</td>
<td></td>
</tr>
<tr>
<td>15. Provision for Prizes</td>
<td>1,31,093.50</td>
<td>1,22,200.50</td>
<td></td>
</tr>
<tr>
<td>16. Recovery Cost of Library Books</td>
<td>10,676.90</td>
<td>10,676.90</td>
<td></td>
</tr>
<tr>
<td>17. Audit Fee Payable</td>
<td>35,400.00</td>
<td>35,400.00</td>
<td></td>
</tr>
<tr>
<td>18. Others</td>
<td>47,93,301.57</td>
<td>19,89,774.32</td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>1,83,50,382.37</td>
<td>1,31,99,091.53</td>
<td></td>
</tr>
</tbody>
</table>
### SCHEDULE 4A - FIXED ASSETS -

(ACQUIRED OUT OF INSTITUTE DEVELOPMENT FUND)

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>GROSS BLOCK</th>
<th>DEPRECIATION BLOCK</th>
<th>NET BLOCK</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>COST AS ON 01.04.2018</td>
<td>ADDITIONS DURING THE YEAR</td>
<td>DEDUCTIONS</td>
</tr>
<tr>
<td>A. FIXED ASSETS:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 BUILDINGS</td>
<td>23,93,095.00</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>2 FURNITURE, FIXTURES</td>
<td>17,49,712.00</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>3 EQUIPMENT</td>
<td>58,60,581.00</td>
<td>1,91,635.00</td>
<td>--</td>
</tr>
<tr>
<td>4 COMPUTER/PERIPHERALS</td>
<td>21,09,857.00</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>5 LIBRARY BOOKS</td>
<td>8,45,107.00</td>
<td>59,463.00</td>
<td>--</td>
</tr>
<tr>
<td>6 ELECTRICAL FIXTURE &amp; FITTINGS</td>
<td>8,39,389.00</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>7 TATA-INDIGO LS CAR</td>
<td>5,15,800.00</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td><strong>TOTAL OF CURRENT YEAR</strong></td>
<td>1,43,13,541.00</td>
<td>2,51,098.00</td>
<td>0.00</td>
</tr>
</tbody>
</table>
## SCHEDULE 4 B - FIXED ASSETS

(ACQUIRED OUT OF GOVT. OF INDIA GRANTS)

<table>
<thead>
<tr>
<th>S. No.</th>
<th>NAME OF THE ASSET</th>
<th>COST AS ON 01.04.2018</th>
<th>ADDITIONS</th>
<th>WRITTEN OFF</th>
<th>TOTAL COST AS ON 31.03.2018</th>
<th>ADJUSTMENTS</th>
<th>DEPRECIATION DURING THE YEAR</th>
<th>RATE %</th>
<th>AMOUNT</th>
<th>ACCUMULATED DEPRECIATION AS ON 31.03.19</th>
<th>AS ON 31.03.19</th>
<th>AS ON 31.03.18</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Institute Building</td>
<td>19,16,80,562.00</td>
<td>0.00</td>
<td>0.00</td>
<td>19,16,80,562.00</td>
<td>0.00</td>
<td>10%</td>
<td>1,17,91,379.32</td>
<td>8,55,58,148.13</td>
<td>10,61,22,413.87</td>
<td>11,79,13,793.19</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Equipments</td>
<td>2,60,41,930.39</td>
<td>0.00</td>
<td>0.00</td>
<td>2,60,41,930.39</td>
<td>0.00</td>
<td>15%</td>
<td>13,29,121.63</td>
<td>1,85,10,241.17</td>
<td>75,31,689.22</td>
<td>88,60,810.84</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Vehicles</td>
<td>1,96,487.00</td>
<td>0.00</td>
<td>0.00</td>
<td>1,96,487.00</td>
<td>0.00</td>
<td>15%</td>
<td>172.18</td>
<td>1,95,511.27</td>
<td>975.73</td>
<td>1,147.91</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Furniture &amp; Fixture</td>
<td>97,12,006.94</td>
<td>0.00</td>
<td>0.00</td>
<td>97,12,006.94</td>
<td>0.00</td>
<td>10%</td>
<td>43,57,161.01</td>
<td>57,95,557.89</td>
<td>39,16,449.05</td>
<td>43,51,610.06</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Office Equipment</td>
<td>6,80,806.09</td>
<td>0.00</td>
<td>0.00</td>
<td>6,80,806.09</td>
<td>0.00</td>
<td>15%</td>
<td>6,12,545.00</td>
<td>6,46,095.23</td>
<td>34,710.05</td>
<td>40,836.30</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Computer Peripherals</td>
<td>51,78,512.00</td>
<td>0.00</td>
<td>0.00</td>
<td>51,78,512.00</td>
<td>0.00</td>
<td>40%</td>
<td>8,31,637.45</td>
<td>51,66,037.45</td>
<td>12,474.55</td>
<td>20,790.92</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Electrical Installations</td>
<td>1,12,081.00</td>
<td>0.00</td>
<td>0.00</td>
<td>1,12,081.00</td>
<td>0.00</td>
<td>10%</td>
<td>136.12</td>
<td>1,10,855.94</td>
<td>1,22,06.00</td>
<td>1,361.18</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Library Books</td>
<td>3,21,272.20</td>
<td>0.00</td>
<td>0.00</td>
<td>3,21,272.20</td>
<td>0.00</td>
<td>15%</td>
<td>3,19,781.82</td>
<td>1,490.38</td>
<td>1,753.39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Generator</td>
<td>31,24,413.00</td>
<td>0.00</td>
<td>0.00</td>
<td>31,24,413.00</td>
<td>0.00</td>
<td>15%</td>
<td>2,37,109.75</td>
<td>17,80,791.06</td>
<td>13,43,621.94</td>
<td>15,80,731.69</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Less: Adjusted Against the</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1,38,07,784.82</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Govt. Grants Capital fund</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1,38,07,784.82</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td><strong>23,70,48,070.09</strong></td>
<td><strong>0.00</strong></td>
<td><strong>0.00</strong></td>
<td><strong>23,70,48,070.09</strong></td>
<td><strong>0.00</strong></td>
<td></td>
<td></td>
<td></td>
<td>11,80,83,019.97</td>
<td>11,89,65,050.12</td>
<td>13,27,72,835.48</td>
</tr>
<tr>
<td>S. No.</td>
<td>NAME OF THE ASSET</td>
<td>COST AS ON 01.04.2018</td>
<td>ADDITIONS DURING THE YEAR</td>
<td>TOTAL COST AS ON 31.03.2019</td>
<td>ACCUMULATED DEPRECIATION AS ON 01.04.2018</td>
<td>DEPRECIATION DURING THE YEAR</td>
<td>NET BLOCK (WDV)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>--------</td>
<td>------------------------</td>
<td>------------------------</td>
<td>---------------------------</td>
<td>------------------------------</td>
<td>--------------------------------------------</td>
<td>-----------------------------</td>
<td>-----------------</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Building</td>
<td>61,000.00</td>
<td>0.00</td>
<td>61,000.00</td>
<td>37,367.35</td>
<td>2,363.27</td>
<td>21,269.40</td>
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<td></td>
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</tr>
<tr>
<td>2</td>
<td>Equipments</td>
<td>7,21,452.00</td>
<td>0.00</td>
<td>7,21,452.00</td>
<td>52,835.58</td>
<td>29,642.46</td>
<td>1,67,973.96</td>
<td></td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>3</td>
<td>Furniture</td>
<td>4,96,595.00</td>
<td>0.00</td>
<td>4,96,595.00</td>
<td>39,500.32</td>
<td>10,209.47</td>
<td>91,885.21</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Computer/peripherals</td>
<td>90,013.00</td>
<td>0.00</td>
<td>90,013.00</td>
<td>89,991.19</td>
<td>8.72</td>
<td>12.29</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td><strong>13,69,060.00</strong></td>
<td>0.00</td>
<td><strong>13,69,060.00</strong></td>
<td><strong>10,45,694.44</strong></td>
<td><strong>42,223.92</strong></td>
<td><strong>2,81,140.85</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total (A+B+C)</strong></td>
<td></td>
<td><strong>25,27,30,671.09</strong></td>
<td>2,51,098.00</td>
<td><strong>25,29,81,769.09</strong></td>
<td><strong>11,24,12,826.69</strong></td>
<td><strong>10,00,763.19</strong></td>
<td><strong>12,57,60,393.60</strong></td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

D. CAPITAL WORK-IN-PROGRESS

N.I.L.
### SCHEDULE 5 - CURRENT ASSETS, LOANS, ADVANCES ETC

#### A. CURRENT ASSETS

<table>
<thead>
<tr>
<th>Description</th>
<th>Current Year</th>
<th>Previous Year</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Inventories:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1) Stores</td>
<td>5,42,988.09</td>
<td>5,15,809.49</td>
</tr>
<tr>
<td>2) Books</td>
<td>1,77,697.00</td>
<td>1,60,990.00</td>
</tr>
<tr>
<td>3) Printing &amp; Stationery</td>
<td>3,44,172.87</td>
<td>3,15,512.88</td>
</tr>
<tr>
<td>4) Kitchen Kit</td>
<td>2,35,118.00</td>
<td>2,14,125.00</td>
</tr>
<tr>
<td><strong>Total Inventories</strong></td>
<td>12,99,975.96</td>
<td>12,06,437.37</td>
</tr>
<tr>
<td><strong>Sundry Debtors:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) Grant-in-aid receivable from MOT, GOI for HTP/SCP/EP Trg Prog.</td>
<td>1,42,18,428.00</td>
<td>1,42,54,386.00</td>
</tr>
<tr>
<td>b) Tuition fee receivable from Govt. of Tamil Nadu</td>
<td>36,88,700.00</td>
<td>57,68,280.00</td>
</tr>
<tr>
<td>c) Others</td>
<td>20,40,174.00</td>
<td>19,60,868.86</td>
</tr>
<tr>
<td>d) GST Receivable</td>
<td>5,44,119.00</td>
<td>2,04,91,421.00</td>
</tr>
<tr>
<td><strong>Total Sundry Debtors</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Cash balances in hand</strong> (Including cheques/drafts and imprest)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Postage Stamps</td>
<td>3,319.00</td>
<td>2,470.00</td>
</tr>
<tr>
<td>2. Cash Balance</td>
<td>0.00</td>
<td>1,82,720.00</td>
</tr>
<tr>
<td>3. Petty Cash</td>
<td>10,000.00</td>
<td>13,319.00</td>
</tr>
<tr>
<td><strong>Total Cash balances in hand</strong></td>
<td>13,319.00</td>
<td>13,319.00</td>
</tr>
<tr>
<td><strong>Duties and Taxes</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>GST Receivable</td>
<td>0.00</td>
<td>5,44,119.00</td>
</tr>
<tr>
<td><strong>Total Duties and Taxes</strong></td>
<td>0.00</td>
<td>5,44,119.00</td>
</tr>
<tr>
<td><strong>Bank Balances:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) With Scheduled Banks</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- On Current Accounts 77 - IOB (Main A/c)</td>
<td>12,89,244.77</td>
<td>8,06,180.01</td>
</tr>
<tr>
<td>- On Current Accounts 6829 - SBI (Pension A/c)</td>
<td>37,611.41</td>
<td>99,992.41</td>
</tr>
<tr>
<td>- On Current Accounts 7777 - IOB (PM YUVA A/c)</td>
<td>2,994.10</td>
<td>3,000.00</td>
</tr>
<tr>
<td>- On Savings Accounts 3400 - IOB (Fees A/c)</td>
<td>11,72,782.11</td>
<td>31,045.95</td>
</tr>
<tr>
<td>- On Savings Accounts 6233 - IOB (CBSP A/c)</td>
<td>77,123.00</td>
<td>19,12,345.00</td>
</tr>
<tr>
<td>- On Savings Accounts 4708 - IOB (CAPITAL/GRANT A/c)</td>
<td>50,447.10</td>
<td>26,30,202.49</td>
</tr>
<tr>
<td>- On Deposit Accounts IOB:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Institute Fund</td>
<td>6,38,45,386.00</td>
<td>4,35,65,235.00</td>
</tr>
<tr>
<td>Pension Fund</td>
<td>15,89,64,459.00</td>
<td>14,86,72,195.00</td>
</tr>
<tr>
<td>Prize Fund</td>
<td>1,00,000.00</td>
<td>1,00,000.00</td>
</tr>
<tr>
<td><strong>Total Bank Balances</strong></td>
<td>24,73,44,763.45</td>
<td>22,42,33,916.70</td>
</tr>
</tbody>
</table>

**TOTAL (A)**
### SCHEDULE 5 - CURRENT ASSETS, LOANS, ADVANCES ETC. (Contd)

#### B LOANS, ADVANCES AND OTHER ASSETS

<table>
<thead>
<tr>
<th>Description</th>
<th>Current Year</th>
<th>Previous Year</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1 Loans:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) Staff</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Computer Advance</td>
<td>60,260.00</td>
<td>1,20,610.00</td>
</tr>
<tr>
<td>2. Vehicle Advance</td>
<td>4,200.00</td>
<td>18,410.00</td>
</tr>
<tr>
<td>3. Festival Advance</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td>4. Flood Advance</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td><strong>Total (1 Loans):</strong></td>
<td>64,460.00</td>
<td>1,39,020.00</td>
</tr>
<tr>
<td><strong>2 Advances and other amounts recoverable in cash or in kind or for value to be received:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) On Capital Account: Advance with CPWD Institute Building (IDF) (Providing pumps for rain water harvesting sumps with panel board)</td>
<td>12,33,860.00</td>
<td>0.00</td>
</tr>
<tr>
<td>1. CPWD Institute Building</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. CPWD Institute Building</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. CPWD Institute Building (Construction of Compound Wall, overhead water tank, Rain Water Harvesting System)</td>
<td>83,60,200.00</td>
<td>1,30,92,600.00</td>
</tr>
<tr>
<td>4. State PWD Institute/Boys Hostel Renovation</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td><strong>Total (2 Advances and other amounts recoverable in cash or in kind or for value to be received):</strong></td>
<td>95,94,060.00</td>
<td>1,30,92,600.00</td>
</tr>
<tr>
<td>b) Others</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Advance with DAVP</td>
<td>80,000.00</td>
<td>80,000.00</td>
</tr>
<tr>
<td>2. Advance with DGS&amp;D, GOI for equipments</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td>3. Security Deposits with Govt. authorities</td>
<td>6,31,741.00</td>
<td>6,18,113.00</td>
</tr>
<tr>
<td><strong>Total (b) Income Accrued:</strong></td>
<td>7,11,741.00</td>
<td>6,98,113.00</td>
</tr>
<tr>
<td><strong>3 Income Accrued:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) on investments - Indian Overseas bank</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Institute Fund</td>
<td>17,65,314.00</td>
<td>10,89,954.00</td>
</tr>
<tr>
<td>Pension Fund</td>
<td>46,59,544.00</td>
<td>44,59,401.00</td>
</tr>
<tr>
<td>Prize Fund</td>
<td>2,139.00</td>
<td>2,169.00</td>
</tr>
<tr>
<td><strong>Total (3 Income Accrued):</strong></td>
<td>55,51,524.00</td>
<td>55,51,524.00</td>
</tr>
<tr>
<td><strong>TOTAL (B):</strong></td>
<td>1,67,97,258.00</td>
<td>1,94,81,257.00</td>
</tr>
<tr>
<td><strong>TOTAL (A+B):</strong></td>
<td>26,41,42,021.45</td>
<td>24,37,15,173.70</td>
</tr>
</tbody>
</table>
## SCHEDULE 6 - FEES

### A. Fees

<table>
<thead>
<tr>
<th>Description</th>
<th>Current Year</th>
<th>Previous Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>1) Students Tuition Fees</td>
<td>6,65,98,700.00</td>
<td>5,92,42,750.00</td>
</tr>
<tr>
<td>2) Institutional Fees</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td>3) Lab Fees</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td>4) Students Admission Fees / Registration Fees</td>
<td>1,40,150.00</td>
<td>5,09,305.00</td>
</tr>
<tr>
<td>5) Calender &amp; Postage fee</td>
<td>2,12,700.00</td>
<td>1,86,750.00</td>
</tr>
<tr>
<td>6) Students Handouts fee</td>
<td>1,81,069.00</td>
<td>1,96,000.00</td>
</tr>
<tr>
<td>7) Midterm Exam. Fee</td>
<td>3,69,940.00</td>
<td>3,60,200.00</td>
</tr>
</tbody>
</table>

### B. Adhoc course/Seminors / Workshops/HSR&SCP Training Programme

<table>
<thead>
<tr>
<th>Description</th>
<th>Current Year</th>
<th>Previous Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>1) Adhoc Course - Indian Air Force station, etc.,</td>
<td>3,35,450.50</td>
<td>82,270.00</td>
</tr>
<tr>
<td>2) Hunar Se Rozgaar (MOT) Training Programme Fees</td>
<td>10,07,460.00</td>
<td>53,60,803.00</td>
</tr>
<tr>
<td>3) Skill Certification Programme (MOT) Fees</td>
<td>79,75,834.00</td>
<td>70,88,011.00</td>
</tr>
<tr>
<td>4) Hunar Se Rozgaar (MOT) Training Programme at Hotel Fees</td>
<td>10,16,700.00</td>
<td>35,18,213.00</td>
</tr>
<tr>
<td>5) Hunar Se Rozgaar Training Program (6 Months)</td>
<td>0.00</td>
<td>0.00</td>
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<tr>
<td>6) Hunar Se Rozgaar Training Program Event Facilitators</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td>7) Regional Cuisine Workshop</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td>8) PM YUVA</td>
<td>1,54,000.00</td>
<td>0.00</td>
</tr>
<tr>
<td>9) Entrepreneurship Course</td>
<td>6,20,400.00</td>
<td>0.00</td>
</tr>
</tbody>
</table>

**Total**                                             | 7,86,12,403.50 | 7,65,41,302.00 |
**SCHEDULE 7- INCOME FROM SALES/SERVICES**

<table>
<thead>
<tr>
<th>Description</th>
<th>Current Year</th>
<th>Previous Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>1) Income from Services</td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) Professional/Consultancy Services</td>
<td>0.00</td>
<td>1,02,952.00</td>
</tr>
<tr>
<td>b) Institutional Service Charges</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>0.00</td>
<td>1,02,952.00</td>
</tr>
</tbody>
</table>

**SCHEDULE 8- GRANTS/SUBSIDIES**

(Irrecoverable Grants & Subsides Received)

<table>
<thead>
<tr>
<th>Description</th>
<th>Current Year</th>
<th>Previous Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>1) Central Government</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>2) State Government (S)</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>3) Government Agencies</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>4) Institutions/Welfare Bodies</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>5) International Organisation</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>6) Others (Donation)</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td>0.00</td>
<td>0.00</td>
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</table>
## SCHEDULE 9 - INTEREST EARNED

<table>
<thead>
<tr>
<th>Description</th>
<th>Current Year</th>
<th>Previous Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>1) On Term Deposits:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) With Scheduled Banks</td>
<td>37,06,603.00</td>
<td>31,61,054.00</td>
</tr>
<tr>
<td>b) With Non-Scheduled Banks</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>c) With Institutions</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>d) Others</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>2) On Savings Account:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) With Scheduled Banks</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>b) With Non-Scheduled Banks</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>c) Post Office Savings Accounts</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>d) Others</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>3) On Loans:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) Employees/Staff</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>b) Others</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td>4) Interest on Debtors and Other Receivables</td>
<td>--</td>
<td>--</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td>37,06,603.00</td>
<td>31,61,054.00</td>
</tr>
</tbody>
</table>
### SCHEDULE 10- OTHER INCOME

<table>
<thead>
<tr>
<th>Description</th>
<th>Current Year</th>
<th>Previous Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Auction sale of Consumable Stores</td>
<td>38,350.00</td>
<td>24,825.00</td>
</tr>
<tr>
<td>2. Application/Tender form sale</td>
<td>46,248.00</td>
<td>61,110.00</td>
</tr>
<tr>
<td>3. Hostel Rent</td>
<td>35,160.52.00</td>
<td>40,060.52.00</td>
</tr>
<tr>
<td>4. Hostel Electricity/Water Charges</td>
<td>72,89,907.00</td>
<td>79,751,50.00</td>
</tr>
<tr>
<td>5. Fine/R.T.I. receipts/Regional Cuisine workshop/Excess Fee etc.</td>
<td>1,95,995.00</td>
<td>1,88,680.00</td>
</tr>
<tr>
<td>6. N.C. Exam Fee -Institute share</td>
<td>6,09,620.00</td>
<td>23,300.00</td>
</tr>
<tr>
<td>7. Hall Rent Charges</td>
<td>2,99,739.00</td>
<td>1,95,841.00</td>
</tr>
<tr>
<td>8. Sale of Books</td>
<td>94,952.00</td>
<td>1,55,179.20</td>
</tr>
<tr>
<td>9. Students Locker Fees</td>
<td>2,20,00.00</td>
<td>3,20,00.00</td>
</tr>
<tr>
<td>10. Snaketeria Sales</td>
<td>66,092.00</td>
<td>81,429.00</td>
</tr>
<tr>
<td>11. Sale of Identity card</td>
<td>61,113.80</td>
<td>58,000.00</td>
</tr>
<tr>
<td>12. Sale of Uniform / Kitchen Kit</td>
<td>11,92,974.00</td>
<td>9,35,099.50</td>
</tr>
<tr>
<td>13. Others - Outcatering parties</td>
<td>2,39,770.00</td>
<td>4,12,654.00</td>
</tr>
<tr>
<td>14. Other Income</td>
<td>5,64,515.56</td>
<td>19,11,926.52</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>1,42,17,528.36</strong></td>
<td><strong>1,60,32,444.22</strong></td>
</tr>
</tbody>
</table>

### SCHEDULE 11- ESTABLISHMENT EXPENSES

<table>
<thead>
<tr>
<th>Description</th>
<th>Current Year</th>
<th>Previous Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>a) Salaries and wages</td>
<td>3,43,82,050.00</td>
<td>3,61,29,684.00</td>
</tr>
<tr>
<td>b) Allowances and Bonus</td>
<td>2,21,056.00</td>
<td>2,21,056.00</td>
</tr>
<tr>
<td>c) Society's Contribution to new pension scheme</td>
<td>8,48,239.00</td>
<td>9,17,232.00</td>
</tr>
<tr>
<td>d) Staff Welfare Expenses (Medical,Uniforms,CEA &amp; LTC etc.)</td>
<td>19,38,684.00</td>
<td>7,88,433.00</td>
</tr>
<tr>
<td>e) Expenses on Pension/Retirement and Terminal Benefits</td>
<td>1,61,82,271.00</td>
<td>2,10,87,282.00</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>5,35,72,300.00</strong></td>
<td><strong>5,91,43,687.00</strong></td>
</tr>
</tbody>
</table>
## SCHEDULE 12: OTHER ADMINISTRATIVE EXPENSES ETC.

<table>
<thead>
<tr>
<th>Item</th>
<th>Current Year</th>
<th>Previous Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>a) Electricity and Power</td>
<td>37,74,042.00</td>
<td>34,30,412.00</td>
</tr>
<tr>
<td>b) Water Charges</td>
<td>8,27,915.00</td>
<td>9,36,653.00</td>
</tr>
<tr>
<td>c) Means Scholarship</td>
<td>2,47,500.00</td>
<td>2,49,750.00</td>
</tr>
<tr>
<td>d) Repairs and Maintenance</td>
<td>32,78,483.40</td>
<td>36,53,900.00</td>
</tr>
<tr>
<td>e) Vehicles Running and Maintenance</td>
<td>1,45,435.10</td>
<td>2,65,532.74</td>
</tr>
<tr>
<td>f) Postage, Telephone and Communication Charges</td>
<td>6,97,774.28</td>
<td>7,01,407.00</td>
</tr>
<tr>
<td>g) Printing and Stationary</td>
<td>6,80,290.01</td>
<td>7,00,808.24</td>
</tr>
<tr>
<td>h) Travelling and Conveyance Expenses</td>
<td>10,97,767.00</td>
<td>8,16,012.00</td>
</tr>
<tr>
<td>i) Expenses on Seminar/Workshops</td>
<td>2,80,922.00</td>
<td>1,77,458.00</td>
</tr>
<tr>
<td>j) Subscription Expenses</td>
<td>25,492.00</td>
<td>1,09,721.00</td>
</tr>
<tr>
<td>k) Auditors Remuneration</td>
<td>35,400.00</td>
<td>35,400.00</td>
</tr>
<tr>
<td>l) Professional Charges (Legal Expenses)</td>
<td>0.00</td>
<td>35,000.00</td>
</tr>
<tr>
<td>m) News Paper &amp; Periodicals</td>
<td>39,205.00</td>
<td>39,271.00</td>
</tr>
<tr>
<td>n) Advertisement and publicity</td>
<td>1,59,236.50</td>
<td>31,717.00</td>
</tr>
<tr>
<td>o) Others General Expenses</td>
<td>70,516.00</td>
<td>68,336.00</td>
</tr>
<tr>
<td>p) Outsourcing Employees Wages</td>
<td>56,26,029.00</td>
<td>51,47,233.00</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>1,69,86,007.29</strong></td>
<td><strong>1,66,98,610.98</strong></td>
</tr>
</tbody>
</table>
### SCHEDULE 13 - OPERATING EXPENSES

<table>
<thead>
<tr>
<th></th>
<th>Current Year</th>
<th>Current Year</th>
<th>Previous Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>I Expenditure on Training Food Materials:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) Cleaning Materials</td>
<td>2,57,909.50</td>
<td>2,19,134.55</td>
<td></td>
</tr>
<tr>
<td>b) Expenditure on Training Food</td>
<td>96,09,308.11</td>
<td>85,68,802.58</td>
<td></td>
</tr>
<tr>
<td>c) Fuel Gas / Electricity / Water</td>
<td>19,92,558.00</td>
<td>20,10,109.00</td>
<td></td>
</tr>
<tr>
<td>d) Glassware &amp; Crockery</td>
<td>0.00</td>
<td>20,531.66</td>
<td></td>
</tr>
<tr>
<td>e) Light Equipment (o)</td>
<td>46,387.64</td>
<td>1,19,06,163.25</td>
<td>59,816.00</td>
</tr>
<tr>
<td>II Expenditure on Uniform/Stipend/Kitchen Kit for HTP &amp; SCP Courses</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) Skill Certification Programme</td>
<td>25,93,340.00</td>
<td>30,78,700.00</td>
<td></td>
</tr>
<tr>
<td>b) Hunar Se Rozgar Programme (Institute)</td>
<td>6,24,000.00</td>
<td>13,75,651.00</td>
<td></td>
</tr>
<tr>
<td>c) Hunar Se Rozgar Programme (Hotel)</td>
<td>5,47,500.00</td>
<td>3,28,000.00</td>
<td></td>
</tr>
<tr>
<td>d) Hunar Se Rozgar Programme (6 Months)</td>
<td>0.00</td>
<td>0.00</td>
<td></td>
</tr>
<tr>
<td>e) Hunar Se Rozgar Programme (Event Facilitator)</td>
<td>0.00</td>
<td>0.00</td>
<td></td>
</tr>
<tr>
<td>f) PM YUVA</td>
<td>1,54,000.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>g) Entrepreneurship Course</td>
<td>19,508.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>III World Tourism Day/Swachh Bharat</td>
<td>3,33,105.35</td>
<td>3,33,105.35</td>
<td>46,728.91</td>
</tr>
<tr>
<td>TOTAL (I+II+III)</td>
<td></td>
<td>1,61,77,616.60</td>
<td>1,57,07,473.70</td>
</tr>
</tbody>
</table>

### SCHEDULE 14 - INTEREST

<table>
<thead>
<tr>
<th></th>
<th>Current Year</th>
<th>Previous Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>a) On Fixed Loans</td>
<td></td>
<td>36,324.06</td>
</tr>
<tr>
<td>b) On Fixed Loans</td>
<td></td>
<td>36,324.06</td>
</tr>
<tr>
<td>c) Others (Bank Charges)</td>
<td>36,324.06</td>
<td>22,920.45</td>
</tr>
<tr>
<td>TOTAL</td>
<td>36,324.06</td>
<td>22,920.45</td>
</tr>
</tbody>
</table>
SCHEDULE 15 - SIGNIFICANT ACCOUNTING POLICIES

1. ACCOUNTING CONVENTION

1.1 The financial statements are prepared on the basis of historical cost convention, unless otherwise stated and on the accrual method of accounting.

1.2 Except as otherwise stated for accounting for fees received, retirement benefits, the principles of accounting followed are in accordance with the generally accepted accounting principles.

2. INVENTORY VALUATION

Inventories are valued at cost.

3. FIXED ASSETS

3.1 Fixed Assets are stated at cost of acquisition inclusive of inward freight, duties and taxes and other expenses related to acquisition. There is a difference of Rs. 2,09,85,544.21 between the total amount of Capital Fund created out of Govt. Grant for purchase of assets and the net value of fixed assets which represents depreciation charged on assets created out of Grants from 2003-2004 to 2011-2012.

3.2 In respect of projects involving construction related pre-operational expenses (including interest on loans for specific project prior to its completion), form part of the value of the assets capitalized.

3.3 Fixed Assets created out of Govt. Grants are added to Fixed Assets as well as Grant Account. The depreciation on these assets are adjusted against the Representing Assets Acquired out of Govt. Grants.
4. DEPRECIATION

Depreciation is provided on Written Down Value Method as per rates specified in the Income-tax Act, 1961. Depreciation is provided on Assets created out of Govt. Grants and the same is adjusted against Govt. Grant Fund A/c.

5. ACCOUNTING FOR SALES / REVENUE

5.1. Items of Income and Expenditure are recognized with the generally accepted principles of revenue recognition.

5.2. Fees received by the Institution, has been accounted on Accrual basis, based on the Fees Receivable per Academic year.

5.3. Interest on investment is calculated on accrual basis according to the number of days.

5.4. Expenditure of the Institution is accounted on accrual basis.

5.5. Tuition Fees received are shown net of refunds to discontinued students.

5.6. Other fees received are shown net of expenses and refund to discontinued students.

6. GOVERNMENT GRANTS/SUBSIDIES

6.1. Government grants received for Earmarked projects are shown separately under Earmarked Funds in the Balance Sheet and as and when it is utilized transferred to the Capital Fund Account. The Assets created are shown separately in the Fixed Asset Schedule.

6.2. Grants relating to Fixed Assets purchased out of Govt. of India Grant-in-Aid are adjusted against depreciation of such asset and hence the grant fund is adjusted over the life of the asset.

6.3. Government grant/subsidy are accounted on realization basis.
7. RETIREMENT BENEFITS

Gratuity on death/retirement of employees, leave encashment and pension are accounted on cash basis.

SCHEDULE 16 - CONTINGENT LIABILITIES AND NOTES ON ACCOUNTS (ILLUSTRATIVE)

1. CONTINGENT LIABILITIES

Nil as reported by the Management.

2. CAPITAL COMMITMENTS

- NIL -

3. CURRENT ASSETS, LOANS AND ADVANCES

In the opinion of the Management, the current assets, loans and advances have a value on realization in the ordinary course of business, equal at least to the aggregate amount shown in the Balance Sheet.

4. TAXATION

In view of there being no taxable income under Income-tax Act 1961, no provision for Income tax has been considered necessary.

5. Fixed Assets

The Assets created out of Earmarked Funds are shown in the Fixed Assets Schedule and the Institute transfers the amount utilised for such assets acquisition, from the Earmarked Funds to Capital Fund Account.
6. Retirement Benefits:

6.1 The Institution follows Cash system of accounting for Retirement related liabilities like Pension and Gratuity etc.

Every year the Institute has credited Pension Corpus Reserve Fund by transferring an adhoc amount which is duly approved by the Board from the Income & Expenditure A/c and credited to Earmarked Funds under the liabilities in the Balance Sheet. The balance in this account is Rs. 16,86,56,120/- as at 31.3.2019. Correspondingly this amount is placed in Fixed Deposit in Bank, earmarked for this Fund.

6.2 The Acturian's valuation report as at 31.03.2019 for retirement & pension liabilities of pensioners and employees is as given below.

   a) For purchase of annuity for retired employees pension is valued at Rs.13,97,18,209/-
   
   b) The retirement gratuity's initial contribution at Rs. 1,27,86,243/-
   
   c) The superannuation scheme for existing employees at Rs. 5,60,07,910/-
   
   d) Acturian valuation for Earned Leave Encashment at Rs. 67,43,631/-

   No provision had been made for the above, due to short of funds. But, every year the Institute has credited Pension Corpus Reserve Fund by transferring an adhoc amount which is duly approved by the Board from the Income & Expenditure A/c and credited to Earmarked Funds under the liabilities in the Balance Sheet. The balance in this account is Rs. 16,86,56,120/- as at 31.03.2019. Correspondingly this amount is placed in Fixed Deposit in Bank, earmarked for this Fund.

In institute GPF, during 1993 to 1996 had remitted Rs. 19,85,686/- to Govt. of India, on introduction of Pension-cum-Gratuity Scheme (the society's contribution) as indicated in ICU report vide letter No AO/CAJ/ICU/61/96-97/267-70 dated 06-11-1996. Subsequently as per ICU report letter No AO/CAT/ICU/96-97/30-32 dated 5-5-99, the said Amount together with interest has to be reimbursed by Govt. of India to the Institute towards its pension fund. The amount is yet to be received from Govt. of India.

6.3 The Government of India announced New Pension Scheme (NPS) applicable to new employee entrants w.e.f 1.1.2004.

   As per the guidelines of the NPS 2004, the employees contribution and an equal contribution by the Institute, has been deposited to NSDL every month through ECS.
Figures for the previous year have been regrouped / rearranged, wherever necessary, to correspond to the current year figures.

Schedules 1 to 16 are annexed to and form an integral part of the Balance Sheet and the Income and Expenditure Account for the year ended on that date.

Signature to Schedule 1 to 16 forming part of Accounts for the year ended 31st March 2019.

As per our Report of even date Annexed.
For S. SONNY ASSOCIATES
Chartered Accountants
Firm Regn. No. 03935S

(M.S. DINAKAR)
Office Superintendent

(R.KUMAR)
Admin Consultant

(SHREEVATS SANJAY)
Principal & Secretary I/c

(S. SUNDAR)
Partner

Dated: 16.09.2019
# INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY AND APPLIED NUTRITION

## RECEIPTS AND PAYMENTS FOR THE YEAR ENDED 31st MARCH, 2019

<table>
<thead>
<tr>
<th>RECEIPTS</th>
<th>Current Year</th>
<th>Previous Year</th>
<th>PAYMENTS</th>
<th>Current Year</th>
<th>Previous Year</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>I. Opening Balance</strong></td>
<td></td>
<td></td>
<td><strong>I. Expenses</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) Cash in hand</td>
<td>1,92,720.00</td>
<td>41,803.00</td>
<td>a) Establishment Expenses</td>
<td>8,17,81,041.00</td>
<td>2,36,43,928.00</td>
</tr>
<tr>
<td>b) Bank Balances</td>
<td></td>
<td></td>
<td>b) Administrative Expenses</td>
<td>3,18,74,192.28</td>
<td>1,74,52,637.60</td>
</tr>
<tr>
<td>i) In Current Accounts</td>
<td>9,09,172.42</td>
<td>1,02,90,845.75</td>
<td>c) Operational Expenses</td>
<td>1,45,77,153.54</td>
<td>1,56,76,567.66</td>
</tr>
<tr>
<td>ii) In Deposit Account</td>
<td>15,02,00,501.00</td>
<td>16,18,95,013.00</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>iii) In S.B. Account in IOB</td>
<td>70,58,033.05</td>
<td>56,87,131.84</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>II. Grants Received</strong></td>
<td></td>
<td></td>
<td><strong>II. Payments made against funds for various projects</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) From Government of India</td>
<td>1,74,67,362.00</td>
<td>89,16,673.00</td>
<td>a) Advances to Staff</td>
<td>80,00,00.00</td>
<td>80,00,00.00</td>
</tr>
<tr>
<td>b) From State Government</td>
<td>6,79,106.00</td>
<td>0.00</td>
<td>b) Capacity Building Service Providers</td>
<td>40,90,448.00</td>
<td>51,44,082.16</td>
</tr>
<tr>
<td>c) From other sources</td>
<td></td>
<td></td>
<td>c) Other advances</td>
<td>12,47,488.00</td>
<td>50,472.00</td>
</tr>
<tr>
<td><strong>III. Income on Investments from</strong></td>
<td></td>
<td></td>
<td><strong>III. Expenditure on Fixed Assets &amp; Capital Work-in-Progress</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) Earmarked/Endowment Funds</td>
<td>0.00</td>
<td>31,82,034.00</td>
<td>a) Purchase of Fixed Assets</td>
<td>59,463.00</td>
<td>35,40,728.00</td>
</tr>
<tr>
<td>b) Own Funds (Other investment)</td>
<td>1,67,871.00</td>
<td>1,05,965.00</td>
<td>b) Expenditure on Capital Work-in-progress</td>
<td></td>
<td></td>
</tr>
<tr>
<td>c) Fixed deposits</td>
<td></td>
<td></td>
<td>c) Fixed deposits</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>IV. Other Income (Specify)</strong></td>
<td></td>
<td></td>
<td><strong>IV. Refund of Surplus Money/Loans (Unutilized Grant)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) Institute Fees</td>
<td>7,61,39,464.00</td>
<td>5,77,83,110.00</td>
<td>a) Scholarship</td>
<td>36,324.06</td>
<td>30,232.31</td>
</tr>
<tr>
<td>b) Hostel Fees</td>
<td>2,81,56,400.00</td>
<td>1,04,91,540.00</td>
<td>b) Exam fees</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>V. Amount Borrowed</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td><strong>VI. Other Payments</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) Seminar/Workshop</td>
<td>10,780.00</td>
<td>6,44,692.00</td>
<td>a) Scholarship/Exam Fees</td>
<td>1,25,18,895.20</td>
<td>3,80,25,175.89</td>
</tr>
<tr>
<td>b) Scholarship/Exam Fees</td>
<td>63,20,280.00</td>
<td>9,22,850.00</td>
<td>b) Refund of E.M.D/Security Deposits/Current Liabilities</td>
<td>1,67,86,792.32</td>
<td>3,80,25,175.89</td>
</tr>
<tr>
<td>c) E.M.D./Security Deposits</td>
<td>17,36,452.00</td>
<td>0.00</td>
<td>Excess fee refund etc.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>d) Miscellaneous Receipts</td>
<td>4,48,63,321.42</td>
<td>17,63,486.50</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>VI. Any other receipts (give details)</strong></td>
<td></td>
<td></td>
<td><strong>VII. Closing Balance</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) Seminar/Workshop</td>
<td>10,780.00</td>
<td>6,44,692.00</td>
<td>a) Cash in hand</td>
<td>10,000.00</td>
<td>1,92,720.00</td>
</tr>
<tr>
<td>b) Scholarship/Exam Fees</td>
<td>63,20,280.00</td>
<td>9,22,850.00</td>
<td>b) Bank Balances</td>
<td></td>
<td></td>
</tr>
<tr>
<td>c) E.M.D./Security Deposits</td>
<td>17,36,452.00</td>
<td>0.00</td>
<td>i) In Current Accounts</td>
<td>12,89,244.77</td>
<td>9,09,172.42</td>
</tr>
<tr>
<td>d) Miscellaneous Receipts</td>
<td>4,48,63,321.42</td>
<td>17,63,486.50</td>
<td>ii) In Deposit Account</td>
<td>16,80,10,537.00</td>
<td>15,06,00,501.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>iii) In S.B a/c - IOB</td>
<td>13,40,957.72</td>
<td>70,58,033.05</td>
</tr>
</tbody>
</table>

**TOTAL** | 33,36,22,356.89 | 26,24,04,250.09 | | 33,36,22,356.89 | 26,24,04,250.09 |

As per our Report of even date Annexed,
For S. SONNY ASSOCIATES
Chartered Accountants
Firm Regn No. 0599855.

CHENNAI,
Date: 16.09.2019
(M. S. DINAKAR)
Office Superintendent

(S. KUMAR)
Admin Consultant

(SHREEVATS SANJAY)
Principal & Secretary I/c

(S. SUNDAR)
Partner
(M.No.023425)
AUDITOR’S REPORT TO THE BOARD OF GOVERNORS OF
INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY AND APPLIED NUTRITION, CHENNAI (SOCIETY)

1. We have audited the attached Balance Sheet as at 31st March 2019 and also the Income and Expenditure Account for the year ended on that date of “GENERAL PROVIDENT FUND” [FUND] of “INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY AND APPLIED NUTRITION [CHENNAI]”, [Society]. These financial statements are the responsibility of the Society’s management. Our responsibility is to express an opinion on these statements based on our audit.

2. We have conducted our audit in accordance with the auditing standards generally accepted in India. Those standards require that we plan and perform the audit to obtain reasonable assurance about whether the financial statements are free of material misstatement. An audit includes, examining on a test basis, evidence supporting the amounts and disclosures in the financial statements. An audit also includes assessing the accounting principles used and significant estimates made by management, as well as evaluating the overall financial statement presentation. We believe that our audit provides reasonable basis for our opinion.

3. We report that :

(a) We have obtained all the information and explanations, which to the best of our knowledge and belief were necessary for the purposes of our audit;

(b) In our opinion proper books of account as required by law have been maintained by the Society so far as appears from our examination of those books ;

(c) The Balance Sheet and Income and Expenditure Account dealt with by this report are in an agreement with the books of account ;
(d) In our opinion and to the best of our information and according to the explanations given to us, the said accounts together with the Accounting Policies and Notes thereon, and attached thereto give in the prescribed manner the information required by the Act and give a true and fair view in conformity with the accounting principles generally accepted in India:

iv) In the case of the Balance Sheet, of the state of affairs of the Fund as at 31st March 2019; and

v) In the case of the Income and Expenditure account, of the Excess of Income over Expenditure for the year ended on that date.

For S. SONNY ASSOCIATES
Chartered Accountants
Registration No. 03935S

Place : Chennai.
Date : 16th September 2019

(S. SUNDAR)
Partner
Membership No. 023425
INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY AND APPLIED NUTRITION (Chennai) SOCIETY
CIT CAMPUS :: THARAMANI PO :: CHENNAI - 600 113
GENERAL PROVIDENT FUND ACCOUNT - BALANCE SHEET AS AT 31st MARCH 2019

<table>
<thead>
<tr>
<th>Liabilities</th>
<th>As at 31.3.2018</th>
<th>As at 31.3.2019</th>
<th>As at 31.3.2018</th>
<th>As at 31.3.2019</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Rs. P.</td>
<td>Rs. P.</td>
<td>Rs. P.</td>
<td>Rs. P.</td>
</tr>
<tr>
<td>SUBSCRIPTION (As at 31.3.2018)</td>
<td>1,05,91,960.17</td>
<td>1,03,90,251.17</td>
<td>26,70,987.00</td>
<td>28,85,502.00</td>
</tr>
<tr>
<td>ADD: Staff Subscriptions during the year</td>
<td>29,31,574.00</td>
<td>30,07,876.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Interest on staff Subscription</td>
<td>7,28,276.00</td>
<td>6,08,283.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>LESS: Settled Accounts</td>
<td>1,42,51,810.17</td>
<td>1,40,06,410.17</td>
<td>22,81,830.00</td>
<td>24,65,060.00</td>
</tr>
<tr>
<td>LESS: Paid Final Withdrawal</td>
<td>1,25,13,751.17</td>
<td>1,38,41,032.17</td>
<td>75,21,797.00</td>
<td>90,42,514.00</td>
</tr>
<tr>
<td>LESS: Loan to Staff</td>
<td>1,03,90,251.17</td>
<td>1,11,10,032.17</td>
<td>17,04,633.00</td>
<td>17,018.00</td>
</tr>
<tr>
<td>RESERVE FOR PENSION FUND</td>
<td>87,59,283.17</td>
<td>94,05,489.17</td>
<td>5,24,095.00</td>
<td>5,56,621.00</td>
</tr>
<tr>
<td>As per last balance sheet</td>
<td>5667285.72</td>
<td></td>
<td>14,19,691.89</td>
<td>5,23,482.03</td>
</tr>
<tr>
<td>ADD: Excess of Income over expenditure</td>
<td>56,67,285.72</td>
<td>60,58,839.86</td>
<td></td>
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</tr>
<tr>
<td>as per Income and Expenditure Account</td>
<td>391554.14</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Outstanding Liabilities (Payable to Institute)</td>
<td>8,850.00</td>
<td>8,850.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Outstanding Liabilities (Payable to Auditor)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>1,44,35,418.89</strong></td>
<td><strong>1,54,73,179.03</strong></td>
<td><strong>1,44,35,418.89</strong></td>
<td><strong>1,54,73,179.03</strong></td>
</tr>
</tbody>
</table>

To be read with Notes enclosed.

CHENNAI
Date: 16.09.2019
Office Superintendent

SHREEVATS SANJAY
Principal & Secretary I/c

S. SUNNAR
Partner
M.No.023425

M.S. DINAKAR
R. KUMAR

As per our Report of even date Annexed:
For S. SONNY ASSOCIATES
Chartered Accountants
Firm Regn No. 039355
## General Provident Fund Account - Income & Expenditure for the Period Ended 31st March 2019

<table>
<thead>
<tr>
<th></th>
<th>Previous Year Figures</th>
<th>Expenditure</th>
<th>Current Year Figures</th>
<th>Previous Year Figures</th>
<th>Income</th>
<th>Current Year Figures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rs. P.</td>
<td></td>
<td>Rs. P.</td>
<td>Rs. P.</td>
<td>Rs. P.</td>
<td></td>
<td>Rs. P.</td>
</tr>
<tr>
<td>7,28,276.00</td>
<td>Interest on staff Subscription</td>
<td>6,08,283.00</td>
<td>Interest on Investments</td>
<td>9,05,308.00</td>
<td>9,50,988.00</td>
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<tr>
<td>8,850.00</td>
<td>Audit fee</td>
<td>8,850.00</td>
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<td>8.86</td>
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<td></td>
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<tr>
<td>2.96</td>
<td>Bank charges</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2,30,433.04</td>
<td>Excess of income over Expenditure</td>
<td>3,91,554.14</td>
<td>Interest on SB a/c</td>
<td>62,254.00</td>
<td>57,708.00</td>
<td></td>
</tr>
<tr>
<td>9,67,562.00</td>
<td>C/o. to Balance Sheet</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td><strong>10,08,696.00</strong></td>
<td><strong>9,67,562.00</strong></td>
<td><strong>10,08,696.00</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

To be read with Notes enclosed.

As per our Report of even date Annexed,
For S. Sonny Associates
Chartered Accountants
Firm Regn No. 039355

CHENNAI
Date: 16.09.2019
Office Superintendent

M/S Dinakar

M/S KUMAR
Admin Consultant

SHREEVATS SANJAY
Principal & Secretary i/c

S. Sundar
Partner
(M.No.023425)
INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY AND APPLIED NUTRITION (Chennai) SOCIETY
CIT CAMPUS :: THARAMANI PO :: CHENNAI - 600 113

NOTE FORMING PART OF G.P.F ACCOUNTS FOR THE YEAR ENDED 31.3.2019

1. Interest on investment are accounted on accrual basis.

2. Interest on staff subscription calculated on annual basis as per the General Fund Rules, Govt. of India.

3. Excess of income over expenditure has been kept separately as pension corpus fund as was done in earlier years.

As per our Report of even date Annexed.
For S. SONNY ASSOCIATES
Chartered Accountants
Firm Regn No. 039355

CHENNAI
Date: 16.09.2019
(M. S. DINAKAR)
Office Superintendent

(R. RUMAR)
Admin Consultant

(SHREEVATS SANJAY)
Principal & Secretary i/c

(S. SUNDAR)
Partner
(M.No.023425)