

Industrial Training Viva

MHM1451

Course Objectives

The Student will get knowledge about:

- 1) To provide hands-on exposure to core hotel departments.
- 2) To help students integrate classroom learning with real-world practices.
- 3) To instill professional behavior, grooming, communication, and work ethics.
- 4) To encourage reflective learning through structured documentation.

Learning Outcomes

By the end of this course student would be able to:

- 1) Apply theoretical concepts to real-time guest service and back-end operations.
- 2) Maintain structured, reflective documentation of professional experiences.
- 3) Exhibit improved grooming, communication, time management, and teamwork.
- 4) Understand departmental SOPs and workflow processes in hospitality operations.

Module	Course Topic	Total Hours
1	<p>There will be no theory papers in this Semester and students will have to go for mandatory Industrial training in any 3-5 stars Hotel.</p> <p>At the end of Semester, Students will be judged on the basis of performance, feedback from the Hotel. She/he has to submit IT report, log book and training certificate Institute.</p> <p><u>Industrial Training Scheme (17 Weeks)</u></p> <ol style="list-style-type: none"> 1) Exposure to Industrial Training is an integral part of the curriculum. The 17 weeks industrial training would be divided into four key areas of Food Production, Food & Beverage Service, and Accommodation Operations & Front Office Operations. 2) For award of marks, 20% marks of IT would be on the basis of feed-back from the industry in a prescribed Performance Appraisal Form (PAF). It will be the students' responsibility to get this feed-back/assessment form completed from all the four departments of the hotel for submission to the institute at the end of Industrial Training. For the remaining 80% marks, students would be assessed on the basis of seminar/presentation before a select panel. A hard copy of the report along with log book will have to be submitted to the panel. This report will consist of detailed information about the property and its various departments (all major and minor detail about the outlet). 3) A log book is to be maintained for attendance and duties performed on each day. The duties and responsibilities should be mentioned for each day on a single page. For off day, the page should be left blank mentioning OFF-DAY. 4) Once the student has been selected / deputed for Industrial Training by the institute, he/she shall not be permitted undergo IT elsewhere. In case students make direct arrangements with the Hotel for Industrial Training, these will necessarily have to be approved by the institute. Students selected through campus interviews will not seek Industrial Training on their own. <p>Training Logbook Format</p> <ul style="list-style-type: none"> • Daily Log: Record of day-to-day activities in each department. • Weekly Review: Summary of skills learned and challenges faced. • Trainer's Remarks: Weekly signature and feedback from hotel supervisor. • Final Departmental Overview: Summary of learning from each core area. • Final Reflection: Self-assessment of performance, grooming, punctuality, and skill development. 	800