



**DEENBANDHU CHHOTU RAM UNIVERSITY OF SCIENCE & TECHNOLOGY, MURTHAL,  
SONEPAT, HARYANA-131039**

**NORMS & STANDARDS FOR PROVISIONAL AFFILIATION  
INCREASE IN INTAKE / NEW / ADDITIONAL UG PROGRAMME IN  
BACHELOR OF HOTEL MANAGEMENT (BHM) (04 Years)**

1.	Name of the Society / Trust			
2.	Name & Address of the Proposed / Existing Institute (tick one)			
3.	Office Bearers of the Society present at the time of Inspection:			
4.	Proposed institute will operate in own / rented building			
5.	Courses already run by the Institute:			
6.	Name of the Programme(s) / additional discipline(s) / intake increase (tick one / more) to be started			
	<b>INFRASTRUCTURE</b>	<b>REQUIRED</b>	<b>AVAILABLE</b>	<b>DEFICIENCY</b>
	Intake of 60 Students, i.e., Class of 60 students forms one division or Group, 'G'			
7.	Affiliation Fee	(a) Rs 2.5 lacs for new BHM Programme. (b) Rs. 2.5 lacs for addition of discipline		
8.	Availability of Land (in Acres)	Rural Other than rural 2.501.00		
9.	Date of submission of application for starting a new college.	Upto the end of February of the concerned year (late fees shall be charged as prescribed by the University).		
10.	Date of submission of application for starting (a) New Programme(s) (b) Additional discipline(s) / branch(es) (c) Additional intake	-do-		
11.	Date of 1 <sup>st</sup> Inspection for 1 <sup>st</sup> year of the course	10-30 days prior to participation in counseling/ admission process		
12.	Infrastructure to be made available by the Institute / college at the time of 1 <sup>st</sup> inspection for 1 <sup>st</sup> year of the course	60% of the norms laid down by the Univ.		
13.	Date of 2 <sup>nd</sup> inspection for 1 <sup>st</sup> year of the course (for a particular year of the course, 2 <sup>nd</sup> inspection may not be warranted if infrastructure / norms are 100% complete as and when 1 <sup>st</sup> inspection is carried out for the particular year of the course).	Within 3 months from 1 <sup>st</sup> inspection of 1 <sup>st</sup> year of the course		
14.	Infrastructure to be made available by the Institute at the time of 2 <sup>nd</sup> inspection for 1 <sup>st</sup> year of the course	100% of the norms laid down by the Univ. Deficiency beyond 20% in case of essential items would not be accepted for affiliation		
15.	Date of 1 <sup>st</sup> inspection for 2 <sup>nd</sup> year of the course	10-30 days prior to start of 2 <sup>nd</sup> year of the course		
16.	Infrastructure to be made available by the college at the time of 1 <sup>st</sup> inspection for 2 <sup>nd</sup> year of the course	80% of the norms laid down by the University		
17.	Date of 2 <sup>nd</sup> Inspection for 2 <sup>nd</sup> year of the course	Within 3 months from 1 <sup>st</sup> inspection of 2 <sup>nd</sup> year of the course		
18.	Infrastructure to be made available by the College at the time of 2 <sup>nd</sup> inspection for the 2 <sup>nd</sup> year of the course	100% of the norms laid down by the Univ. Deficiency beyond 20% in case of essential items would not be accepted for affiliation		

	<b>INFRASTRUCTURE</b>	<b>REQUIRED</b>	<b>AVAILABLE</b>	<b>DEFICIENCY</b>
19.	Date of 1 <sup>st</sup> inspection for 3 <sup>rd</sup> year of the course	10-30 days prior to start of 3 <sup>rd</sup> year of the course		
20.	Infrastructure to be made available by the college at the time of 1 <sup>st</sup> inspection for 3 <sup>rd</sup> year of the course	80% of the norms laid down by the University		
21.	Date of 2 <sup>nd</sup> Inspection for 3 <sup>rd</sup> year of the course	Within 3 months from 1 <sup>st</sup> inspection of 3 <sup>rd</sup> year of the course		
22.	Infrastructure to be made available by the College at the time of 2 <sup>nd</sup> inspection for 3 <sup>rd</sup> year of the course	100% of the norms laid down by the Univ. Deficiency beyond 20% in case of essential items would not be accepted for affiliation		
23.	Date of 1 <sup>st</sup> inspection for 4 <sup>th</sup> year of the course	10-30 days prior to start of 4 <sup>th</sup> year of the course		
24.	Infrastructure to be made available by the college at the time of 1 <sup>st</sup> inspection for 4 <sup>th</sup> year of the course	80% of the norms laid down by the University		
25.	Date of 2 <sup>nd</sup> Inspection for 4 <sup>th</sup> year of the course	Within 3 months from 1 <sup>st</sup> inspection of 4 <sup>th</sup> year of the course		
26.	Infrastructure to be made available by the College at the time of 2 <sup>nd</sup> inspection for 4 <sup>th</sup> year of the course	100% of the norms laid down by the Univ. Deficiency beyond 20% in case of essential items would not be accepted for affiliation		
27.	Date of Annual Inspection after 4 years completion of BHM Programme	10-30 days prior to start of each Academic year		
<b>BUILDINGS</b>				
<b>Administrative (Common for all Branches)</b>				
28.	Director/Principal's Office	1 (Furnished)		
29.	Secretariat Office	1 (Furnished)		
30.	Administrative Officers' Office	1 (Furnished)		
31.	Placement Office	1 (Furnished)		
32.	Reception Room	1 (Furnished)		
33.	Store	1 (Furnished)		
34.	Strong Room	1 (Furnished)		
35.	Civic Facilities like Potable water, electricity, ventilation, toilets, sewerage, all-weather road, etc., in conformity with norms of PWD	Toilet: 1 each for staff & 2 each for students on each floor Potable water on each floor. Others as per norms.		
36.	Parking Place	As per requirement		
<b>Academic</b>				
<b>1<sup>st</sup> Year</b>				
37.	Class rooms (66 sqm.)	C = G		
38.	Tutorial rooms (33 sqm.)	G (G = no. of divisions of UG class; 60 students = 1 division)		
39.	Lab / Guest Room (66 sqm.)	3 G		
40.	Kitchen (132 sqm.)	1		
41.	Restaurant (66 sqm.)	1		
42.	Computer centre (75 sqm.)	1		
43.	Library & Reading room (150 sqm.) (Additional Library & Reading room area of 50 sqm. per 60 students (UG+PG) beyond total 420 intake)	1		
44.	Conference / Seminar Halls (132 sqm.)	1		
45.	Faculty rooms	4G		
46.	Visiting faculty rooms	1		
47.	Dept. Office	1 (Furnished)		
48.	Cabin for Head of Dept.	1 (Furnished)		
<b>2nd Year</b>				
49.	Class rooms (66 sqm.)	G (total 2G)		
50.	Tutorial rooms / PG class rooms (33 sqm.)	G (total 2G)		
51.	Lab / Guest Room (66 sqm.)	3G (total 6G)		
52.	Faculty rooms	4G (total 8G)		
<b>3rd Year</b>				
53.	Class rooms (66 sqm.)	G (total 3G)		
54.	Tutorial rooms (33 sqm.)	G (total 3G)		
55.	Lab / Guest Room (66 sqm.)	2G (total 8G)		
56.	Kitchen (132 sqm.)	1 (total 2)		
57.	Restaurant (66 sqm.)	1 (total 2)		
58.	Faculty rooms	4G ( Total 12 G)		

	<b>INFRASTRUCTURE</b>	<b>REQUIRED</b>	<b>AVAILABLE</b>	<b>DEFICIENCY</b>
	<b>4<sup>th</sup> Year</b>			
59.	Class rooms (66 sqm.)	G (total 4G)		
60.	Tutorial rooms (33 sqm.)	G (total 4G)		
61.	Lab / Guest Room (66 sqm.)	2G (total 10G)		
62.	Faculty rooms	3G ( Total 15 G)		
	<b>Others</b>			
63.	Students Centre or Separate Common Room for Boys & Girls	1		
64.	Canteen	1		
65.	Medical Room	1		
66.	Play Grounds	Indoor gymnasium / court and Outdoor playground		
67.	Hostel with kitchen & Dining Hall	For minimum 10% of Boys and 20% of girls enrolled		
68.	1 <sup>st</sup> year Students Hostel	Not more than 3 seater rooms		
69.	2 <sup>nd</sup> , 3 <sup>rd</sup> and 4 <sup>th</sup> Years Students Hostel	Not more than 2 seater rooms		
70.	Warden Office	1 for each hostel		
71.	Guest Rooms	1 for each hostel		
	<b>ADMINISTRATIVE STAFF</b>			
72.	Director / Principal	1		
73.	Training & Placement Officer (common for all programmes)	1		
74.	Administrative Officer	1		
75.	Assistant	1		
76.	Clerk / Typist / DEO	1		
77.	Store Keeper	1		
78.	Peon	2		
79.	Security Man	2		
80.	Sweepers	2		
	<b>LIBRARY STAFF</b>			
81.	Librarian / Assistant Librarian	1		
82.	Library Attendant	1		
83.	Peon	1		
	<b>COMPUTER LAB STAFF</b>			
84.	Programmer Assistant / Sr. Technical Assistant	1		
85.	Lab Attendant	1		
	<b>TEACHING FACULTY</b>			
86.	Nature of appointment	Permanent / Regular		
87.	No. of Faculty Members Year wise (attach list with Qualification(s), Specialization(s), Experience, DOB, Photograph, etc.)	As per Univ. norms (See Sr. nos. 93 to 102 below)		
88.	Qualifications	As per AICTE norms		
89.	Selection Committee	Should include a faculty member of Professor rank in the Univ. in the related discipline (without such expert from the Univ., appointment of selected teachers shall not be approved by the Univ.)		
90.	Grades of pay	As announced by UGC/AICTE and implemented by the Govt. / University		
91.	Mode of payment	By cheque		
92.	Faculty : Student ratio Cadre Ratio (P: Assoc. Prof. : Astd. Prof.)	1 : 15 1 : 2 : 6 or better		
	<b>1<sup>st</sup> Year</b>			
93.	Associate Professor	G		
94.	Asstt. Professor	2G		
	<b>2<sup>nd</sup> Year</b>			
95.	Professor	G		
96.	Associate Professor	G (total 2G)		
97.	Asstt. Professor	3G (total 5G)		
98.	Visiting Faculty	As per requirement		
	<b>3<sup>rd</sup> Year</b>			
99.	Associate Professor	G (total 3G)		
100.	Asstt. Professor	3G (total 8G)		
	<b>4<sup>th</sup> Year</b>			
101.	Asstt. Professor	3G (total 11G)		
102.	Visiting Faculty	As per requirement		

	<b>INFRASTRUCTURE</b>	<b>REQUIRED</b>	<b>AVAILABLE</b>	<b>DEFICIENCY</b>
	<b>BOOKS, PERIODICALS &amp; JOURNALS</b>			
103.	Books (Titles)	100 (25+25+25 + 25 in each year)		
104.	Books (Volume)	300 G		
105.	National + International Journals	3G + 2G		
106.	Newspapers, Magazines, etc.	As per requirements		
107.	Initial investment on Books & Journals	Rs. 2 Lacs		
108.	Percentage of Fee that must be spent for addition of Books, Journals, etc. every year	10%		
	<b>GENERAL REQUIREMENTS</b>			
109.	Xerox Machine	1 for Library & 1 otherwise		
110.	Computing & Internet facilities for Library, Administrative Officers & Faculty	Exclusive computing facilities with LAN & Internet over & above the requirement meant for students		
111.	LCD / Multi-media Projectors	4(1 for each yr.)		
112.	Computers ( No. of PCs : students ratio)	1 : 6		
113.	Printers (% of total no.of computers)	5%		
114.	Women cell constituted as per Hon'ble Supreme court guidelines to address harassment issues of female staff & students	Reqd.		
115.	Anti-ragging committee & Anti-ragging squad constituted as per Hon'ble Supreme Court & AICTE Guidelines	Reqd.		
116.	Anti-ragging related phone nos., slogans & other publicity material duly displayed at prominent places in the institute	Reqd.		
	<b>EQUIPMENTS (No. of experimental set-ups be so arranged that max. 4 students shall work on one set) : Equipments List continues (attached) Programme &amp; discipline wise.</b>			



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**APPARATUS / Software for Bachelor of Hotel Management) (BHM) (4 Years)**

	INFRASTRUCTURE	REQUIRED	AVAILABLE	DEFICIENCY
S. No.	Name of Equipments / Software	Quantity		
<b>Food Production (Kitchen) Labs General Equipments List</b>				
<b>Heavy Duty and Medium Equipments</b>				
1.	Cold counter (with sandwich unit)	1		
2.	Convection oven	1		
3.	Deep fat fryer	2		
4.	Deep freezers	1		
5.	Dish Washing machine	1		
6.	Dough mixer - with attachments	1		
7.	Electric potato peeler (10-15 kg.)	2		
8.	Food Mixer - with attachments	1		
9.	Food waste disposal unit	1		
10.	Four burner gas range with oven and work table and stainless steel and sink with draining board	15 Units		
11.	Griddle/grill	2		
12.	Masala grinder	3		
13.	Microwave oven	1		
14.	Precision scales	3		
15.	Rich boiler	1		
16.	Salamanders	2		
17.	shallow tilting fry pan	2		
18.	Slicing machine (gravity slicer)	3		
19.	Stockpots	3		
20.	Tandoor with rods	1		
21.	Torulsen (Reach in cooler)	1		
22.	Walk in Cooler	1		
<b>Light Equipments</b>				
23.	Boning knives	6		

24.	Braising pan with lid	30		
25.	Brass Degchi with lid	30		
26.	Butchers knives	6		
27.	Carving knives	2		
28.	Chapatti Puffer	2		
29.	Chefs knives case (8 per case)	2		
30.	Colander	30		
31.	Conical strainer	30		
32.	Dosa tawa	2		
33.	Filleting knives	10		
34.	Fish scissors	3		
35.	Fry pan	30		
36.	Frying spoon	30		
37.	Grater	30		
38.	Idli steamer	2		
39.	Iron Kadai (different sizes)	3		
40.	Large Brass Degchi	6		
41.	Mandolin	2		
42.	Measuring jug	30		
43.	Meat forks	10		
44.	Meat Thermometers	2		
45.	Omelette pan-non stick	30		
46.	Poori Machine manual	1		
47.	Potato peeler	30		
48.	roasting tork	30		
49.	round ladle	30		
50.	S/s bowl, flat and round bottom each	60		

	<b>INFRASTRUCTURE</b>	<b>REQUIRED</b>	<b>AVAILABLE</b>	<b>DEFICIENCY</b>
51.	Sauté pan-small and medium each	30		
52.	Stainless steel Degchi with lid	30		
53.	Wire whisks	30		
54.	Wooden Spoon and spatula each	30		
<b>Kitchen Equipments for Quantity Food Kitchen</b>				
55.	Aluminium Trays	6		
56.	Alumunium Pans with lids and handles	4		
57.	B.-ass Pan 24" with lids	4		
58.	Brass Karai 1 B"	2		
59.	Brass Karai 24"	1		
60.	Brass Pan 12" with lids	6		
61.	Brass Pan 18" with lids	4		
62.	Cleavers heavy stainless steel	4		
63.	Egg beaters	6		
64.	Flat spoons iron(Palta)	4		
65.	Graters stainless steel	4		
66.	Grinding stone	2		
67.	Hot water boiler electric	1		
68.	Metal strainers	2		
69.	Perforated spoons(iron)	6		
70.	Plastic containers. (1 kg. each),	12		
71.	Rice servers	2		
72.	Round spoon 18" with wooden handle	12		
73.	Sauce pans brass with handles	6		
74.	Sinks stainless steel	6		
75.	Steel trays	12		
76.	Working tables stainless steel	10		
<b>Bakery Equipments</b>				
77.	Bakery oven with plates	2		
78.	Baking trays (small and large)	30		
79.	Borquette moulds	30		
80.	Brass thal	30		
81.	Bread tins	30		

82.	Brioche moulds	30		
83.	Cake tin rectangular	30		
84.	Cake tin round	30		
85.	Chocolate moulds (assorted) -	3		
86.	Cold counter	2		
87.	Convection oven	1		
88.	Cooling racks - rectangular and round	20		
89.	Cream whippier (electric)	2		
90.	Croquembouche cone	6		
91.	Deep freezers	2		
92.	Dough mixer	2		
93.	Doughnut cutter	6		
94.	Egg beater	30		
95.	Egg slicer	30		
96.	Enamel bowl large	30		
97.	Enamel bowl small	60		
98.	Enamel mug	60		
99.	Fancy moulds assorted	6		
100.	Fat Thermometers	2		
101.	Flan rings	30		
102.	Fork	60		
103.	Grater	30		
104.	Halwai kadai	12		
105.	Ice Cream/ Sorbet machine	1		
106.	Iron. kadai	12		
107.	Jalebi Tawa	2		
108.	Jelly moulds	30		
109.	Kadai brass	30		
110.	Knive steels	30		



	<b>INFRASTRUCTURE</b>	<b>REQUIRED</b>	<b>AVAILABLE</b>	<b>DEFICIENCY</b>
111.	Large brass degchi	6		
112.	Lemon Groovers	6		
113.	Lemon squeezer	30		
114.	Long handled draining spoon	12		
115.	Long handled flat spoon(Palta)	12		
116.	Long handled wooden spoon	12		
117.	Measuring jug	60		
118.	Measuring spoon set	60		
119.	Muffin trays	60		
120.	Mugs s/s	60		
121.	Nozzels assorted	6		
122.	Nylocast chopping Board	2		
123.	Parisienne scoopes	6		
124.	Pastry pincher	12		
125.	Piping Bags	30		
126.	Praline	30		
127.	Precision scales	3		
128.	Proving Cabinet	2		
129.	Quiche moulds	30		
130.	Rolling pins	60		
131.	Round ladle	30		
132.	s/s Bowl flat and round each -	60		
133.	s/s degchi with lid	30		
134.	Saute pan	30		
135.	Savarin moulds	30		
136.	Scooper noisette sets,	6		
137.	Scraper	60		
138.	Serrated rolling pins	30		
139.	Sink	20		
140.	Sugar Thermometers	2		
141.	Table spoon	60		
142.	Tartlette moulds	30		
143.	Tea spoon	60		
144.	Tin openers	30		

145.	Underlining trays	72		
146.	Wire whisk	60		
147.	Wooden spoon	60		
148.	Wooden spoon and spatula each	30		
149.	Work table with marble top	20		
<b>Food and Beverage Service Labs Equipments</b>				
<b>Heavy Duty Equipments</b>				
150.	Blender	4		
151.	Chafing dishes	12		
152.	Chairs	60		
153.	Coffee making machine	1		
154.	Drink mixer	1		
155.	Flammable pan-oval	3		
156.	Flammable pan-round	3		
157.	Gueridon Trolley	2		
158.	Hors d'oeuvres/sweet Trolley	1		
159.	Hot plate	1		
160.	Ice-flaking machine	1		
161.	Ice-making machine	1		
162.	Juice chillier	1		
163.	Juice extractor	1		
164.	Plate dispenser electric	1		
165.	Restaurant Tables	15		
166.	Room service/ Carving Trolley	2		
<b>Other F&amp;B Equipments:</b>				
167.	Ashtray	60		
168.	Asparagus plates	6		
169.	Avocado shells	12		
170.	Bar spoon	12		
171.	Bread and Butter plates	288		
172.	Bread Boats	24		
173.	Butter dish with cover	12		

	<b>INFRASTRUCTURE</b>	<b>REQUIRED</b>	<b>AVAILABLE</b>	<b>DEFICIENCY</b>
174.	Butter knives	24		
175.	Candle sticks	12		
176.	Carving Board	4		
177.	Carving knife	2		
178.	Check-flow pourer	6		
179.	Cheese knives	3		
180.	Chill cups	12		
181.	Cigar cutter	1		
182.	Cocktail shaker	4		
183.	Cocktail strainer	4		
184.	Coffee cups	144		
185.	Coffee pots	36		
186.	Coffee spoon	72		
187.	Consomme cups	144		
188.	Cork screw-waiters friend	36		
189.	Corn on the cob holder	12		
190.	Coups	36		
191.	Creamers	24		
192.	Cruet set - oil and vinegar	6		
193.	Cruet set - pepper and salt	36		
194.	Dessert fork	144		
195.	Dessert knife	144		
196.	Dessert spoons	144		
197.	Dinner fork	144		
198.	Dinner knife	144		
199.	Dinner plate 25 cms	144		
200.	Egg dish round earned,	12		
201.	Entree dishes	24		
202.	Escargot dish/ tongs/ forks	6		
203.	Finger bowls	36		
204.	Fish dishes	12		
205.	Fish fork	72		
206.	Fish Knife	72		
207.	Flash plate 20cm	144		
208.	Fruit fork	144		

209.	Fruit knife	144		
210.	Fruit stand	6		
211.	Gateau slice	6		
212.	Grape fruit knife	3		
213.	Grape fruit spoon	36		
214.	Hors d'oeuvres tray	3		
215.	Ice bucket	12		
216.	Ice tongs	12		
217.	Lobster crackers	3		
218.	Lobster pick	3		
219.	Measure jiggers	2		
220.	Menu stands	36		
221.	Milk jugs	24		
222.	Mustard pots	24		
223.	Mustard spoon	12		
224.	Nutmeg grater	2		
225.	Optic measure pourer	6		
226.	Oyster plates	12		
227.	Pastry fork	72		
228.	Pepper mill	12		
229.	Plate cover	36		
230.	Portable bottle stand	1		
231.	Push up measure pourer	4		
232.	Salad plates	12		
233.	Salvers12'	24		
234.	Salvers-15'	12		
235.	Sauce boats	24		
236.	Service fork	72		
237.	Service spoon	72		
238.	Silver flat	12		
239.	Soup spoons	144		

	<b>INFRASTRUCTURE</b>	<b>REQUIRED</b>	<b>AVAILABLE</b>	<b>DEFICIENCY</b>
240.	Steak knives	12		
241.	Sugar bowl			
242.	Sugar bowls	36		
243.	Sugar tongs	12		
244.	Sweet plate 18 cms	144		
245.	Table numbers - 1 to 48,	1-48		
246.	Tea cups & saucer	144		
247.	Tea strainer	24		
248.	Toast rack	24		
249.	Trays	24		
250.	Water jugs	36		
251.	Wine cooler	3		
252.	Wine rack Small	1		
<b>Glasswares:</b>				
253.	Brandy balloon	24		
254.	Champagne flute	24		
255.	Champagne saucer	60		
256.	Claret glass -	60		
257.	Goblet	144		
258.	High ball glass	144		
259.	Hock glass	24		
260.	Juice glass	144		
261.	Liquor glass	24		
262.	Port glass	24		
263.	Sherry glass	24		
264.	Whisky saucer	24		
265.	Cocktail glasses	24		
266.	Red Wine Glass	24		
267.	White Wine Glass	24		
<b>Front Office Labs Equipments and Furniture Equipments</b>				
268.	Bell desk	1		
269.	Bulletin board	1		
270.	Calculating machine	2		
271.	Call bell	1		

272.	Cash box	1		
273.	Computer	2		
274.	Credit card Imprinter	1		
275.	Date and time stamping Machine	2		
276.	Duplicate key rack	1		
277.	F.O. cashiers counter	1		
278.	Front office. posting machine	1		
279.	Guest folio tray	1		
280.	Guest history filing cabinet	1		
281.	Information counter	1		
282.	Information rack	1		
283.	Lobby desk	1		
284.	Luggage Trolley	1		
285.	Mail and key rack	1		
286.	Mail forwarding file	1		
287.	Mail sorting rack	1		
288.	Message light system	1		
289.	Notice Board	1		
290.	Postal scale	1		
291.	Printer	1		
292.	Reception counter	1		
293.	Registration card holder	3		
294.	Reservation filing cabinet	1		
295.	Reservation office table / chair.	1		
296.	Reservation rack	1		
297.	Room rack	1		
298.	Scanner	1		
299.	Space availability board	1		
300.	Trinning telephone	4		
301.	Wall clock	1		
302.	Welcome board with stand	1		

	INFRASTRUCTURE	REQUIRED	AVAILABLE	DEFICIENCY
<b>Housekeeping Labs</b>				
<b>Two Guest Rooms Each Furnished with</b>				
303.	Fan and A.C	1		
304.	Carpet	1		
305.	Beds	2		
306.	Bed heads	2		
307.	Bed sheets	12		
308.	Telephone	1		
309.	Bed side Lamps	2		
310.	Chest for drawers	1		
311.	Wardrobe	1		
312.	Desk	1		
313.	Desk lamp	1		
314.	Mirror	1		
315.	Full length mirror	1		
316.	Pictures/ Luggage rack	1		
317.	Arm chairs	2		
318.	Coffee table	1		
319.	Studying lamp	1		
320.	Upright chair	1		
321.	Curtains - as per requirement.			
<b>Bathroom with Guest Rooms</b>				
322.	Shower curtains - as per requirement,			
323.	Exhaust fan - as per requirement,			
324.	Shelving - as per requirement,			
325.	Toilet roll holders - as per requirement,			
326.	Towel rails - as per requirement.			
<b>Housekeeping Equipments:</b>				
327.	Tank Type Vacuum cleaner	1		
328.	Wet pickup machine	1		
329.	Scrubbing machine	1		
330.	Carpet	1		
331.	Maid's trolley	1		

332.	Cleaners trolley	6		
333.	Box carpet sweeper	6		
334.	<b>Laundry Equipments:</b>			
335.	Sinks	4		
336.	Laundry tables	2		
337.	Laundry 'trolley	1		
338.	Commercial Washing machine/ tumbler Drier (20 kg. - 1)	1		
339.	Automatic Washing Machine (5 kg. - 1),	1		
340.	Steam press	1		
341.	Ironing Board	2		
342.	Calendaring Machine	1		
343.	Dry clean machine (1 0/1 5 kg.)	1		
<b>Other Support Systems / Equipments</b>				
<b>Audio-visual equipment</b>				
344.	LCD Projector	4		
345.	Projection screen-wall	4		
346.	DVD Player	1		
347.	LED/LCD Colour TV	1		
348.	Photocopier	1		
<b>Application of Computer</b>				
349.	Computer (Latest Configuration)	40 (as per 1 : 6 PC : students ratio)		
350.	Internet Connection	On all PCs		
351.	Microsoft Office	On all PCs		
352.	Office Management Software (Such as Opera / Fadielo)	Multi-user license depending upon no. of students		