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MEMORANDUM OF UNDERSTANDING

BETWEEN

COMMISSIONERATE OF COLLEGIATE EDUCATION GOVERNMENT OF TELANGANA

AND



TOURISM AND HOSPITALITY SKILL COUNCIL (THSC) NEW DELHI

Memorandum of Understanding

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This ("**MOU**") is made and entered into this day of 12th June, 2023 at Hyderabad by and between the parties:

Tourism and Hospitality Skill Council **(THSC)**, a Society registered under the Societies Registration Act, 1860 having its Registered Office at Confederation of Indian Industry, The Mantosh Sondhi Centre, 23, Institutional Area, Lodi Road, New Delhi- 110003, and Corporate office at # 1216-1220, 12th Floor, Naurang House, Kasturba Gandhi Marg, Connaught Place, New Delhi which expression, unless otherwise repugnant to the context and meaning thereof, shall mean and include its successors or successors in interest and assigns and represented by its authorized representative Mr. Rajan Bahadur, of the FIRST PART.

AND

Commissionerate of Collegiate Education, Government of Telangana having its office at 3rd Floor, Vidya Bhavan, Nampally, Hyderabad-500001 hereinafter called as **'CCETS'** which expression shall mean and include its heirs, successors, executers, administrators, authorized representatives and permitted assignees of the **SECOND PART**.

The **THSC** and **CCETS** are hereinafter individually referred to as "**Party**" and collectively as "**Parties**".

THSC is a Sector Skill Council for the Tourism & Hospitality Sector functioning under the aegis of the National Skill Development Corporation (NSDC) supported by leading industry players in India with an aim to create an eco-system for quality vocation education in the Tourism & Hospitality Sector and allied sector. It aims to meet the entire value chain's requirements of trained manpower (in both quantity and quality terms) across all levels on a sustained and evolving basis. Formed with the motive of "by the industry for the industry" and will cater to all the sub-sectors of the industry, namely, Hotels, Tour Operators, Food Service Restaurants, Facilities Management and Cruise Liners.

CCETS offers Undergraduate and Post Graduate Courses, as registered with UGC and/or other authorities, to its students/candidates.

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WHEREAS First Party would be taking steps for the implementation of relevant programmes, mutually decided by both the parties, which would aim to enhance the employability of students by equipping them with Industry / Business relevant skills

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And whereas, The Second Party, is desirous of launching apprenticeship-based UG Degree Programmes in Tourism & Hospitality Domain in select Government Colleges from the Academic Year 2023-24 in collaboration with THSC.

AND WHEREAS, THSC through its Education & Skill Development initiatives will work closely with its members and Industry Associations to help improve the quality of the employable skills of students of University/College. In this regard, there are various short, medium and long-term courses undertaken to meet this objective.

Now it is hereby mutually agreed amongst both parties to this MOU and binds themselves to the terms and conditions enumerated in succeeding paragraphs/Annexures:

NOW THERERFORE, THESE PRESENTS WITNESSES AS FOLLOWS:

1. Terms of the MOU

- a) The MOU shall begin from the date of its execution by the parties hereto.
- b) This MOU shall continue in full force and effect up to 3 years from the date of signing i.e. up to 11th June 2026. Both Parties can mutually decide to further extend the MOU if they wish to continue their alliance further by an extension agreement in writing.
- c) If no progress will be seen in one year in terms of Skill Assessment from THSC, the MoU will stands cancelled without any prior notification.

2. Roles and Responsibilities of CCETS:

The Second Party shall apply, incorporate and align the mandated standards of training and assessments as per the express requirements of THSC in the Courses Conducted by it (details of

courses are mentioned din the Annexure A), by incorporating the necessary National Occupational Standards (NOS) and Qualification Packs (QPs), as per following: -

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- a) The second party shall merge the contents of QP's in its curriculum for covering the Skill Component in the Course material.
- b) The Training for the aforementioned QP's shall be conducted by such trainers who are qualified under "Training of Trainers" (ToT) programme recognised by the THSC.
- c) The Assessment of the "Skill Component" of the Course shall be conducted by the THSC through its own assessors sent for the purpose to the premises of the second party.
- d) The size of batch of student for the assessment shall be at least 15 (fifteen), but shall not exceed 30 (thirty) only, the details of which shall be communicated by the second party to the first party at least 2 (two) weeks prior to the assessment due.
- e) The second party shall incorporate all changes/ amendments in the aforesaid QP's/NOS, as pronounced by various authorities from time to time.
- f) The second party shall consider and incorporate the advice of the first party for defining the suggested books to be used for preparation by the candidates of skill courses.
- g) The second party shall allow inspections on mutual consent by the first party, or its authorised agent, as and when required by the latter.
- h) The second party shall apply the required logo and branding of "THSC" and "Skill India" as per the requirement of the second party per the applicable rules and regulations prevailing from time to time for the purpose.

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3. Role and Responsibilities of THSC:

 a) THSC shall certify the candidates of the second party under "Skill India" programmes, subject to their successful completion of the applicable National Occupational Standards (NOS)/Qualification Packs (QPs). 5

- b) The first party shall support and guide the second party in incorporating the QPs and NOS in the courses conducted by the latter.
- c) The first party shall provide the mark sheet to each candidate after the completion of the Assessment process.
- d) The first party shall allow the use of branding and logo of "THSC" and "Skill India" by the second party, as per the prevailing guidelines of the NSDC or other applicable authority.

4. Parties Shall

- a) Not use other party's Intellectual Property unless such other party consents to such use.
- b) Not do anything which in the reasonable opinion of the other party is or will be harmful to the reputation of the other party.
- c) Keep each other informed of any matters relevant to the overall functioning.
- d) Share their expertise or any other information which would be of mutual benefit.

5. Financial Terms and Conditions

The financial terms and conditions are written in Annexure B.

The second party shall pay the aforesaid consideration in advance to the first party at the time of communication of the batch details, within the meaning of point (e) of clause 2 of this MoU, by the second party.

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6. Termination

a) Either party may terminate this MOU by mutual MOU by giving 3 (three) months' notice or by notice in writing served on other.

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b) Save as otherwise set out in this MOU, the termination of this MOU howsoever arising is without prejudice to the rights, duties and liabilities of either party accrued prior to termination.

7. Confidentiality

a) Each party hereto agrees with the other:

- To keep information in strict confidence and secrecy
- Not to use the information save for complying with its obligations under this MOU
- Not to disclose the same to a third party other than the party's professional advisers and such employees of the other party. On a need-to-know basis as per requirements of this MOU, who are under a similar duty to protect confidential information or any third party having a legal right to obtain disclosure thereof
- b) The restrictions contained in above clause shall apply to both the parties during the term of and for (one) year after the termination of this MOU but shall cease to apply to information or knowledge which:
 - Has in its entirely become public knowledge otherwise than through any unauthorised disclosure or other breach of such restriction
 - The other party has consented in writing to the same being disclosed
 - Is or has been independently developed by the other party without reference to or use of the confidential information.

8. Dispute Resolution

Any disputes and differences whatsoever arising under or in connection with this Agreement which could not be settled by parties through negotiations, after the period of thirty (30) working days from

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the service of the notice, shall be finally settled by arbitration in accordance with the Arbitration and Conciliation Act, 1996.

The parties will make reference for a sole arbitrator to be appointed by the parties in consultation with each other. The place of arbitration shall be at New Delhi.

IN WITNESS WHEREOF, this MOU has been executed as of the day and year first above-mentioned.

For and on behalf of Tourism and Hospitality Skill Council,

Name: Mr. Rajan Bahadur Chief Executive Officer

Witness Signature & Name

For and on behalf of Commissioner of Collegiate Education, Telangana

4.U 26/2023 Name: Dr. G. Yadagiri

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Joint Director, O/o CCETs

reegt Witness Signature & Name

Annexure A:

1. Undergraduate Program in Tourism and Hospitality

THSC proposes to collaborate with selected Universities for introducing 6 semesters Undergraduate Program in Tourism and Hospitality based on skill components as per NSQF. The course is embedded with Oneyear internship/apprenticeship and students in the final semester will be also offered a career readiness program.

The course can be offered through three types of specialization.

- BSc Catering Technology & Culinary Arts
- BBA Hospitality Management- Food & Beverage Service
 Operations
- BBA Hospitality Management Facility Operations
- BBA Hospitality Management Accommodation operations
- BBA Hospitality Management- Restaurant Operations
- BBA Hospitality Management- Tour & Travel Operations

1.a. Overview of Undergraduate Degree in Tourism and Hospitality

- Six semesters of Undergraduate Degree program (B.A/B.Sc/BBA) in Tourism and Hospitality based on job roles approved by NCVET(60% Skill Component).
- Specialized programs
- One-year industry internship/apprenticeship under NAPS
- THSC will undertake an assessment every semester for the Skill component and provide Govt recognized NCVET certificates.
- Entry Requirement- 10+2(Any Stream).
- Degree to be awarded by the University

1.b. THSC Services

- The curriculum is aligned as per NSQF with a minimum one-year internship/ apprenticeship cum career readiness program from levels 4-5.
- THSC will design curriculum as per industry needs (60% Skilling and 30% General Component)
- Assistance in setting up the laboratory in terms of equipment details, specifications and layout
- THSC will facilitate getting loan assistance from NSDC for setting up Lab infrastructure
- Faculty Orientation Program and Faculty Development Program
- Academic Support including Handbooks, e-learning and seminars by industry experts
- Support for Internship, Apprenticeship and Placement

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 Assessment services will be provided by THSC for the skill component and the general component will be assessed by the University 9

- THSC will provide Skill India-authorized certificates and University can issue the degree
- Program fees can be decided by the University and THSC has no role to play in it.
- THSC will provide Career Readiness Program which will include the following components:
 - Soft Skill & Interview Preparation skill
 - Placement/Internship/NAPS facilitation
 - Participation in Career fairs

1.c. Assessment and Certification

- THSC has developed AI-enabled proctored based online assessment portal which can handle multiple batches of live assessments.
- Question banks are prepared by our technical experts
- THSC has more than 2500+ certified assessor
- After the assessment, THSC will declare the result and authorized skill certificate will be issued to successful candidates.

2.a. Add-on Courses in Tourism and Hospitality for Graduate Students as Electives under NEP

- To enhance the career opportunities for skill-based courses
- THSC will design the curriculum and provide content for the program
- THSC will conduct Training of Trainers (ToT)
- Assistance in setting up the laboratory in terms of equipment details, specifications, and layout
- THSC will provide workshop with industry members
- THSC will provide assessment and authorized skill India Certification

2.b. Elective Course for University Students

As per New Education Policy, the skill component should be an integral part of the general education program where students will receive credit. THSC has identified a few futuristic job roles which are aligned with the future demand for jobs. Students who are

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already pursuing courses in tourism and hospitality can easily adopt these skill-based courses for better future opportunities and additional certification. THSC has designed below mentioned skillbased courses which can be easily incorporated into the existing graduation program.

2.c. Salient Features of the course:

- These skill-based elective courses can be selected by any graduate students
- The courses have been designed with minimal requirement of lab facility. Some of the courses does not even require lab facility
- THSC will provide a model curriculum and content of the program which are already aligned with NSQF and approved by NCVET
- THSC will undertake assessment of these qualifications for Skill component and provide Govt recognized NCVET -Skill India certificates.

| S.No. | Name of QP/Course | NSQF Level | Lab Requirement |
|-------|---|------------|--------------------|
| 1 | Travel Advisor | 4 | No |
| 2 | Counter Sales Executive- Tourism and Hospitality | 4 | Yes |
| 3 | Pastry/Bakery Commis | 4 | Yes |
| 4 | Bartender | 5 | Yes |
| 5 | Tour Guide | 5 | No |
| 6 | Nature Guide | 4 | No |
| 7 | HomeStay Host | 5 | No |

Annexure B Affiliation Fee:

| Collaboration Charges | Fee + Applicable Taxes | |
|--|---|--|
| One-Time Affiliation Fee | Rs. 30,000/- | |
| | 800 per student | |
| Assessment Fee | (For 1 st & 2 nd Year only) | |
| Training of Trainer -ToT (if required) | 8500 per trainer | |

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