



YUGANTAR EDUCATION SOCIETY'S

# SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & Nagpur University, Nagpur)

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AICTE Permanent Institute Id : 1-14318331 ● DTE Institute Code : HM4219 ● RTM College Code - 007  
AISHE Code : C-18976

## Institutional Best Practices (as per NAAC format)

### 1. Title of the Practice: Implementation of Soji Concept in College

学校の掃除

### 2. Objectives of the Practice:

The primary objective of implementing the Soji concept in college is to cultivate a sense of responsibility, discipline, and environmental consciousness among students. By incorporating this Japanese practice of cleaning, institute aim to:

1. Foster a clean and organized environment that promotes mental clarity and focus.
2. Encourage students to take ownership of their surroundings, thereby inculcating a sense of pride and community.
3. Support the Swachh Bharat Abhiyan initiative by integrating its principles into daily college life.
4. Develop life skills in students that go beyond academic knowledge, including teamwork, diligence, and respect for shared spaces.

### 3. The Context:

The concept of Soji, or cleaning, is deeply rooted in Japanese culture and education. In Japan, students regularly participate in cleaning their schools, which impart a strong sense of discipline and community. Adopting this practice in our college presents unique challenges and opportunities.

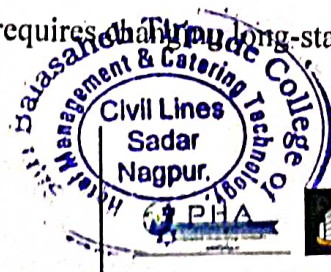
### Challenges:

1. **Breaking Traditional Mentalities:** Transitioning from conventional cleaning methods to a more participatory approach requires changing long-standing mindsets.

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AISHE



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CULINARY ASSOCIATIONS



2. **Student and Parent Buy-in:** Gaining acceptance from students and their parents about the importance and benefits of this practice.
3. **Logistical Issues:** Procuring eco-friendly cleaning equipment and agents, and training students in their use.
4. **Balancing Academic and Cleaning Activities:** Ensuring that cleaning activities do not interfere with academic schedules.
5. **Uniform Maintenance:** Avoiding damage or staining of student uniforms during cleaning activities.

#### Features:

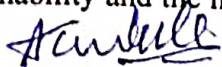
- Regular cleaning schedules incorporated into the daily routine.
- Workshops and training sessions on effective and eco-friendly cleaning practices.
- Collaborative cleaning activities to foster teamwork and community spirit.
- Integration of environmental education into the curriculum.

#### 4. The Practice:

The implementation of the Soji concept in our college involves several key steps:

1. **Orientation and Training:** At the beginning of the academic year, students and staff participate in orientation sessions that explain the Soji concept and its benefits. This is followed by hands-on training in the use of cleaning equipment and eco-friendly agents.
2. **Scheduled Cleaning Activities:** A weekly schedule is created, assigning specific areas of the college to different student groups. This ensures that all areas are regularly cleaned and maintained.
3. **Collaborative Efforts:** Cleaning activities are designed to be collaborative, encouraging students to work together and build a sense of community. Each group includes a mix of students from different years and disciplines to promote interaction and cooperation.
4. **Monitoring and Feedback:** Faculty members oversee the cleaning activities, providing guidance and feedback to ensure effectiveness and efficiency. Regular meetings are held to address any issues and make necessary adjustments.
5. **Incorporation into Curriculum:** Environmental education is integrated into the curriculum, with lectures and projects focused on sustainability and the importance of



  
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a clean environment. This reinforces the practical cleaning activities and provides a theoretical foundation.

#### **5. Evidence of Success:**

The success of the Soji practice is evident in various aspects:

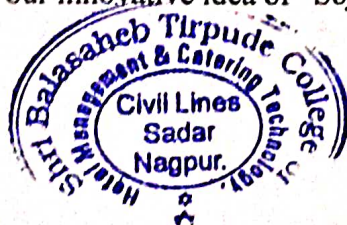
#### **OUTCOME:**

Stepping forward is what it takes to get things moving. Effort brings action. Action leads to momentum. Hence, the college is still in the process of implementing this innovative practice, working towards the following outcomes:

- Students became more disciplined and focused as they were aware that if they used a particular space, it was their duty and responsibility to ensure that they left that space clean and ready for the next users.
- Team building was showcased, and a mutual spirit was enhanced.
- Barriers of communication were reduced among seniors and their juniors.
- Senior students had the opportunity to be trainers or buddies for their junior subordinates.
- The college campus became neater and more aesthetically pleasing.
- The surrounding area of the college became more welcoming and cleaner than usual.

#### **IMPACT:**

- Students started to understand the importance of personal and environmental hygiene, hence reducing the chances of contamination and growth of bacteria on college premises.
- Non-teaching staff also confirmed that there is less garbage and mess in the college premises.
- Students became more responsible.
- The learning atmosphere was significantly enhanced.
- Seeing the students' efforts, the airport authority asked the local NMC to adopt the same practices. The local community appreciated the students for their initiative, which acted as a booster for our innovative idea of "Soji."



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## 6. Problems Encountered and Resources Required:

### Problems Encountered:

1. **Resistance to Change:** Some students and parents were initially resistant to the idea of regular cleaning activities.
2. **Time Management:** Balancing cleaning activities with academic schedules required careful planning and coordination.
3. **Resource Allocation:** Procuring the necessary eco-friendly cleaning equipment and agents presented logistical and financial challenges.

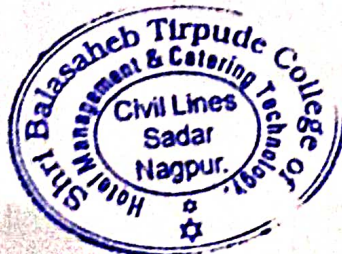
### Resources Required:


1. **Eco-friendly Cleaning Supplies:** A steady supply of eco-friendly cleaning agents and equipment.
2. **Training Resources:** Workshops and training sessions for students and staff.
3. **Supervisory Staff:** Faculty and staff to oversee and guide the cleaning activities.
4. **Time Management Tools:** Scheduling tools to ensure cleaning activities do not interfere with academic commitments.

## 7. Notes (Optional):

Implementing the Soji concept in our college has been a transformative experience, fostering a cleaner environment and a more engaged student body. This practice not only supports the Swachh Bharat Abhiyan but also imparts valuable life skills in our students. By continuing to refine and expand this initiative, Institute aim to create a lasting impact on our college community and contribute to the broader societal goal of cleanliness and environmental sustainability.

This Practise had been recognised and acknowledged by Professional Housekeepers Association as it was the selected as top 6 entries for Innovations in Smart Housekeeping Competition organised by Professional Housekeepers Association to Celebrates 5th National Housekeepers Convention and 8th PHA Anniversary on 27th May 2023 which boosted the morale of the students.



  
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Sd.

AN INITIATIVE BY OUR NSS UNIT- CLEAN DRIVE OF WALKERS STREET FROM SAHAKAR NAGAR TO NAGPUR INTERNATIONAL AIRPORT. BAD TO SEE CITIZENS OF NAGPUR THROWING LIQUOR BOTTLES, CANS, PLASTIC WRAPPERS, CIGARETTE WRAPPERS, PLASTIC GLASSES, CONDOM PACKETS.

NO ADMINISTRATION LOOKING INTO IT. OUR NSS UNIT WILL CLEAN THIS NON BIODEGRADABLE WASTE AND WILL DO ECO FRIENDLY WASTE DISPOSAL.  
#NitinGadkariJi #DevendraFadnavis  
#amitshahofficial #PMOIndia  
#AirportAuthorityofIndia



Photo 1 Campus Cleaning Drives Airport and Waste segregation and recycling, Student Friendly Housekeeping Pantry



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Photo 2 Segregation of waste



Photo 3 Implimentation of Soji

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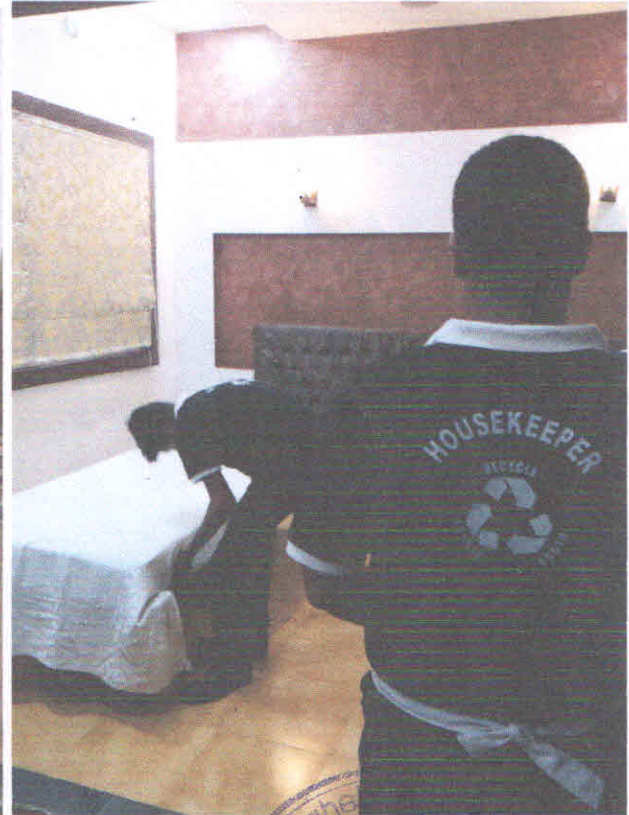
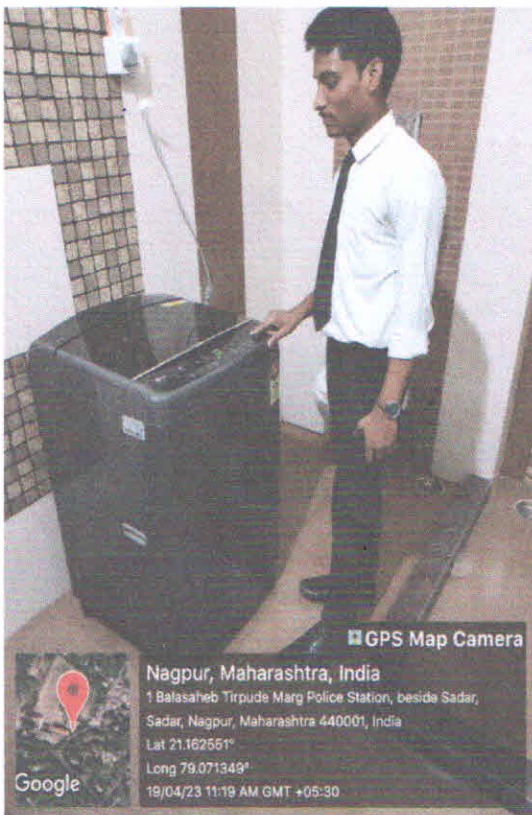
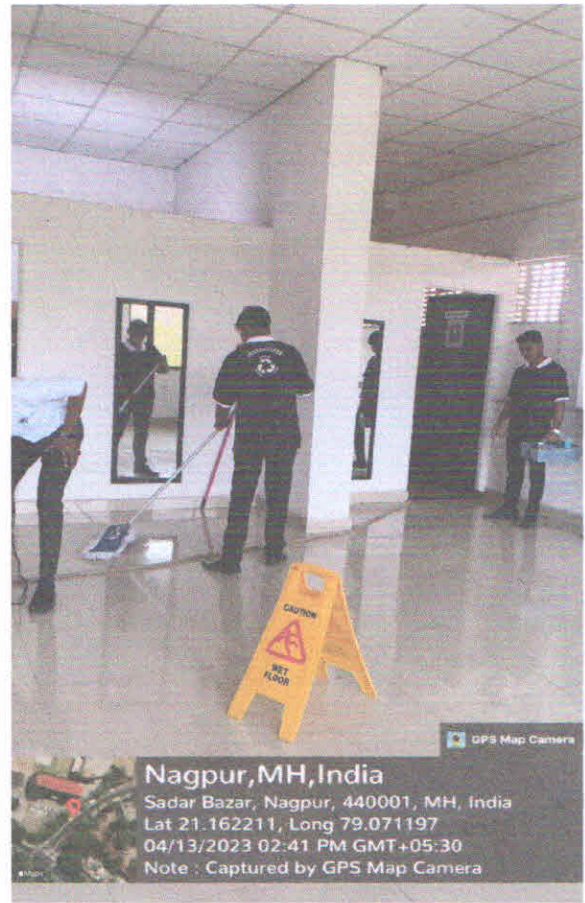




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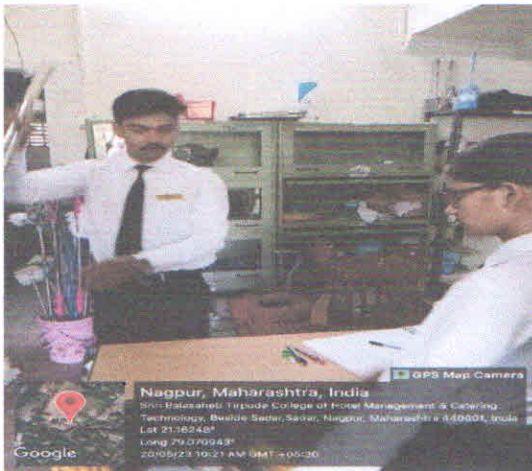


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Laundry Facilities for students



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## Cleaning Schedule for students 2022-2023

Days	Semester	Area Responsible	Reporting
Wednesday	BHMCT- II	Class rooms on first floor and Corridor, Front office Lab and Training Guest Room, Boys Rest Room and Laundry	All Students need to collect required cleaning equipment and agents from HK Pantry at First Floor. All these activities will be carried out after concluding the lectures. All the kitchens and bakery need to be clean after Practical
	BHMCT-VI	Batch A- 2 <sup>nd</sup> Floor Corridor, Library, Computer lab, Batch B- Girls and Boys Common Room, Sports Room, Sport Rooms and Stair case	
	BHMCT- VIII	Batch A- Ground Floor Corridor, Training Restaurant, Front and Back Area of College Campus. Batch B- Third Floor Class Rooms, Cafeteria, Girls and Boys Common Rooms	
Saturday	BHMCT- II	Class rooms on first floor and Corridor, Front office Lab and Training Guest Room, Boys Rest Room and Laundry	All Students need to collect required cleaning equipment and agents from HK Pantry at First Floor. All these activities will be carried out after concluding the lectures All the kitchens and bakery need to be clean after Practical
	BHMCT-VI	Batch A- 2 <sup>nd</sup> Floor Corridor, Library, Computer lab, Batch B- Girls and Boys Common Room, Sports Room, Sport Rooms and Stair case	
	BHMCT- VIII	Batch A- Ground Floor Corridor, Training Restaurant, Front and Back Area of College Campus. Batch B- Third Floor Class Rooms, Cafeteria, Girls and Boys Common Rooms	

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## Cleaning Schedule for students 2023-2024

Days	Semester	Area Responsible	Reporting
Wednesday	BHMCT- I	Class rooms on first floor and Corridor, Front office Lab and Training Guest Room, Boys Rest Room and Laundry	<p>All Students need to collect required cleaning equipment and agents from HK Pantry at First Floor.</p> <p>All these activities will be carried out after concluding the lectures.</p> <p>All the kitchens and bakery need to be clean after Practical</p>
	BHMCT-III	Class rooms on first floor and Corridor, Front office Lab and Training Guest Room, Boys Rest Room and Laundry	
	BHMCT-V	Batch A- Ground Floor Corridor, Training Restaurant, Front and Back Area of College Campus. Batch B- Third Floor Class Rooms, Cafeteria, Girls and Boys Common Rooms	
	BHMCT-VII	Batch A- 2nd Floor Corridor, Library, Computer lab, Batch B- Girls and Boys Common Room, Sports Room, Sport Rooms and Stair case	
	BHMCT-I	Class rooms on first floor and Corridor, Front office Lab and Training Guest Room, Boys Rest Room and Laundry	
	BHMCT-III	Class rooms on first floor and Corridor, Front office Lab and Training Guest Room, Boys Rest Room and Laundry	
	BHMCT-V	Batch A- Ground Floor Corridor, Training Restaurant, Front and Back Area of College Campus. Batch B- Third Floor Class Rooms, Cafeteria, Girls and Boys Common Rooms	
Saturday	BHMCT-VII	Batch A- 2nd Floor Corridor, Library, Computer lab, Batch B- Girls and Boys Common Room, Sports Room, Sport Rooms and Stair case	<p>All Students need to collect required cleaning equipment and agents from HK Pantry at First Floor.</p> <p>All these activities will be carried out after concluding the lectures</p> <p>All the kitchens and bakery need to be clean after Practical</p>

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