



K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

SCHOOL OF HOTEL MANAGEMENT & CATERING TECHNOLOGY





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10K+
Students

12
Schools

100+
Programmes

600+
Faculty Members



700+
Visiting
Recruiters

16K+
Strong Alumni
Base

100%
Training and
Placement Assistance



K.R. MANGALAM GROUP LEGACY

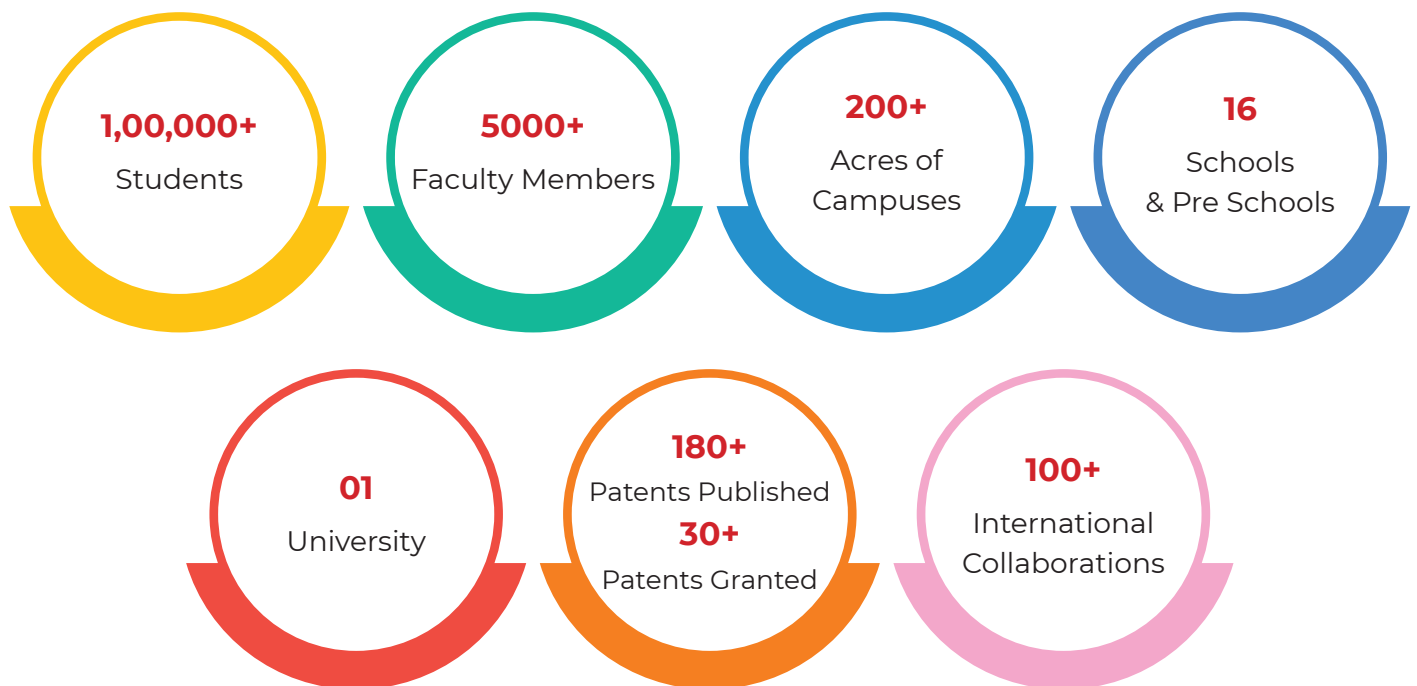
The legacy of the K.R. Mangalam Group is deeply rooted in the belief that "Education is a journey, not a destination." Since its establishment in 2004, the group has been committed to providing quality education that caters to the diverse needs of its student community.

From its humble beginnings with a world-class school in Greater Kailash – II, the group has evolved into a dynamic educational conglomerate with innovative learning setups spanning across various educational levels and geographies.

The Group's venture into higher education with the K.R. Mangalam Institute of Management marked a significant milestone. Within a short span of six years, the institute emerged as one of the leading B-Schools in Delhi, thanks to its renowned faculty, contemporary curriculum, and industry-centric innovation. Today, the institute boasts of thousands of management scholars pursuing undergraduate and postgraduate programmes.

Building upon this success, the K.R. Mangalam Group established the K.R. Mangalam University (KRMU) in 2013 under the Haryana Private Universities Act. This state-of-the-art institution is rapidly gaining recognition as one of the top private universities in India, further solidifying the group's position as a leader in the world of education.

K.R. MANGALAM GROUP AT A GLANCE



WELCOME TO K.R. MANGALAM UNIVERSITY

Established in 2013 under the Haryana Private Universities Act by the esteemed K.R. Mangalam Group, the K.R. Mangalam University (KRMU) stands as a beacon of academic excellence. Rapidly gaining recognition as one of India's premier private universities, it reinforces the group's position as a leader in the realm of education.

Empowering Education

At K.R. Mangalam University, our commitment goes beyond mere infrastructure; it is about promoting a culture of excellence that resonates from the heart. Aligned with this ethos, we prioritise a learning-centric approach aimed at enhancing knowledge, skills, and understanding through practical exposure.

Holistic Experience

Our campus buzzes with activity, offering a rich and holistic experience for students from diverse backgrounds. From academic pursuits to extracurricular endeavors, we cater to varied interests, embracing every student with warmth and respect, nurturing their individuality as they journey towards realising their potential.

Industry Integration

Through strategic collaborations with leading blue-chip companies and professional associations, we ensure our academic programmes remain relevant and aligned with industry demands. This industry-centric focus equips our graduates with the skills and knowledge valued by employers, facilitating their smooth transitions into professional careers.

Campus Recruitment Excellence

Renowned for our steadfast dedication to producing industry-ready professionals, K.R. Mangalam University boasts a stellar reputation in campus recruitment. By instilling practical skills and industry-relevant knowledge, we empower our graduates to excel in their chosen fields, making them highly sought-after by top employers.

Vision

At K.R. Mangalam University, our vision is to be a global leader in providing innovative and transformative education. We aspire to empower students with knowledge, skills, and values that prepare them to thrive in a rapidly evolving world. Through cutting-edge research, industry partnerships, and a commitment towards achieving excellence, we aim to shape future leaders who will drive a positive change and make a meaningful impact on society.

Mission

Our mission is to cultivate a dynamic learning environment that nurtures intellectual curiosity, creativity, and critical thinking. We are dedicated to delivering high-quality education that integrates academic rigour with real-world relevance. By promoting diversity, inclusivity, and ethical values, we aim to inspire our students to become lifelong learners, responsible global citizens, and catalysts for positive societal transformation.



RECOGNITIONS & REGULATORY APPROVALS



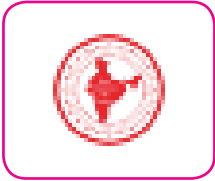
University Grants Commission, New Delhi

K.R. Mangalam University has been recognised by University Grants Commission, New Delhi under section 2(f) of UGC Act, 1956 wherein the University is empowered to award degrees, as specified under section 22 of the UGC Act, 1956.



Established by the State Government

K.R. Mangalam University has been established as State Private University by the State Legislature of Haryana under the Haryana Private Universities Act 2006 (Amended 08 of 2013).



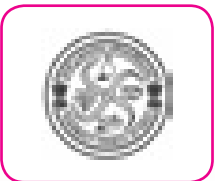
Bar Council of India (BCI)

The Bar Council of India (BCI) has approved the Law courses of K.R. Mangalam University viz LL.B. (Hons.), B.A. LL.B. (Hons.), B.Com. LL.B. (Hons.), BBA LL.B. (Hons.) and LL.M. Degree Courses.



Council of Architecture (COA)

The Council of Architecture has approved K.R. Mangalam University for imparting 5 year full time B.Arch Degree Course.



Pharmacy Council of India (PCI)

The Pharmacy Council of India has approved K.R. Mangalam University for imparting Diploma in Pharmacy, B.Pharm. and M. Pharm. (Pharmaceutics and Pharmacology) courses.



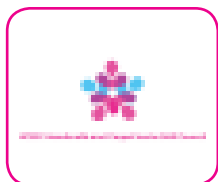
National Council for Teacher Education (NCTE)

The National Council for Teacher Education (NCTE) has recognised K.R. Mangalam University for imparting Teacher Education Courses viz. B.Ed. and B.El.Ed.



Ministry of Micro, Small, and Medium Enterprises

K.R. Mangalam University has collaborations with the Ministry of Micro, Small, and Medium Enterprises (MSME) to promote entrepreneurship, innovation, and skill development through training programs and workshops.



Handicrafts and Carpet Sector Skill Council (HCSSC)

K.R. Mangalam University has signed an MoU with the Handicrafts and Carpet Sector Skill Council (HCSSC) to integrate vocational and general education. This partnership will offer skill development training and industry exposure in the handicrafts and carpet sectors.



National Stock Exchange of India Limited, Mumbai

K.R. Mangalam University partnered with NSE to offer NCFM certification courses, covering 41 modules from basic to advanced levels, boosting students' employability.



Ministry of Electronics & Information Technology (MeitY), Government

KEIC Foundation signed an MoU with STPI under MeitY to strengthen India's entrepreneurial ecosystem, promote innovation, and create opportunities for startups, driving sustainable growth.



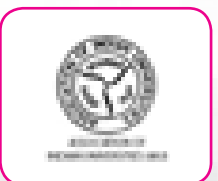
The Institute of Company Secretaries of India (ICSI)

K.R. Mangalam University has signed an MoU with ICSI under the ICSI academic collaboration initiative to promote joint research, workshops, and professional development opportunities for students and academics.



Council for Teachers Professional Development India (CTPD India)

K.R. Mangalam University signed an MoU with CTPD India to enhance academic collaboration, research, and teacher training, focusing on competency building, skill development, and professionalism in education.



Association of Indian Universities (AIU)

K.R. Mangalam University is a member of Association of Indian Universities (AIU).



Association of Commonwealth Universities (ACU)

K.R. Mangalam University, committed to promoting social responsibility, advancing international development and cultivating robust inter-university cooperation and collaborations, is a distinguished member of ACU.

MESSAGE FROM THE HON'BLE CHAIRMAN

SHRI YASH DEV GUPTA

K.R. MANGALAM UNIVERSITY



K.R. Mangalam University places a strong emphasis on comprehensive development and exceptional education through its interactive learning approach and two-way communication process. This dynamic method ensures that students engage actively, making the learning environment sincere, responsive, and enriching.

Our goal is to provide students with state-of-the-art facilities, hands-on learning experiences, and exposure to industry trends, allowing them to hone their potential and develop a constructive, solution-oriented mindset towards life's challenges.

The university takes pride in its legacy of nurturing competent professionals across various fields, including engineering, management, pharmacy, and entrepreneurship. Our graduates possess global

perspectives, futuristic thinking, and the ability to adapt to evolving industries. By integrating sustainable development goals (SDGs) into our academic and operational framework, we instill in students the importance of social responsibility and ethical leadership.

As the Chairman of the Sponsoring Body and Member of the Governing Body, K.R. Mangalam University, I take immense pride in acknowledging the unwavering dedication of our faculty and staff, who continuously strive to make each academic year a landmark of success.

Their commitment to academic excellence, research, and student development ensures that our graduates emerge as leaders, innovators, and changemakers in their respective fields, contributing positively to society and the global economy.

MESSAGE FROM THE HON'BLE CHANCELLOR

PROFESSOR (DR.) DINESH SINGH

K.R. MANGALAM UNIVERSITY

**FORMER VICE – CHANCELLOR
(UNIVERSITY OF DELHI)**



It gives me immense pleasure to introduce K.R. Mangalam University to young, aspiring, and energetic students who wish to craft successful careers for themselves in the corporate world. The world is changing rapidly, necessitating professionals to continually upskill through constant unlearning and relearning. Technologies are evolving at an unprecedented pace, challenging human minds to rise above routine and strive to create new models and designs for businesses and society at large. The challenges posed by intelligent and smart machines are generating jobs that require an intrapreneurial and entrepreneurial mindset in professionals.

Our University, with its rich history and vibrant community, stands as a beacon of knowledge and innovativeness, harnessing the creativity and ingenuity of students.

The University is growing and evolving rapidly to keep pace with the volatility and uncertainty of the world. The diversity and inclusivity catalysed by the multidisciplinary education ecosystem nurtured in the University provide an unparalleled and unique opportunity for students to explore their potential, channelise their energy, and transform into a much better version of themselves.

The culture of education at the University fosters individual talents in students, thereby creating a productive and proactive workforce for the country. The eco-friendly campus provides a comfortable and enjoyable environment for every member of the University. I extend my best wishes to each and every student and all members of the KRMU family for a successful, fulfilling, and prosperous journey with the University in the times to come.

MESSAGE FROM THE HON'BLE PRO-CHANCELLOR

SHRI ABHISHEK GUPTA

K.R. MANGALAM UNIVERSITY



As the Pro-Chancellor of K.R. Mangalam University, it is my privilege to welcome you to an institution where excellence, innovation, and leadership are not just values but the very foundation of our approach. At KRMU, we are unwavering in our commitment to shaping future leaders who are equipped to thrive in an ever-changing world.

In today's rapidly evolving landscape, success demands more than just knowledge—it requires an unwavering dedication to continuous learning, adaptability, and the relentless pursuit of excellence. Our university adopts a bold, multidisciplinary approach that fosters a diverse, inclusive environment where each student is empowered to realise their full potential. Here, you will not only hone critical skills but also cultivate the creativity, strategic thinking, and collaborative spirit necessary to lead in the professional world. KRMU's state-of-the-art, eco-friendly campus is designed to inspire and cultivate both intellectual and

personal growth, ensuring a space where connections are made, ideas flourish, and ambition takes root.

We take pride in offering a curriculum that seamlessly integrates academic rigour with real-world applications, preparing students to tackle global challenges with confidence. Our faculty members, distinguished in their respective fields, are dedicated to mentoring and guiding students towards academic and professional excellence. Through industry collaborations, internships, and research opportunities, KRMU ensures that students gain practical insights and hands-on experience. Beyond academics, we encourage holistic development, nurturing leadership, ethics, and a sense of social responsibility.

As you embark on this transformative journey, I extend my heartfelt wishes for your success. At KRMU, you are not merely preparing for a career; you are forging a future of influence, purpose, and extraordinary achievement.

MESSAGE FROM THE HON'BLE VICE CHANCELLOR

**PROFESSOR (DR.) RAGHUVIR
SINGH**

K.R. MANGALAM UNIVERSITY



"There are no secrets to success. It is the result of preparation, hard work, resilience, and learning from failure."

I express profound happiness in welcoming every student at K.R. Mangalam University. I appreciate your choice of K.R. Mangalam University (KRMU) as a catalyst & vehicle for your successful career and happy life. We are glad to assure you that you are at one of the most employability & entrepreneurship-focused universities located in one of the most happening cities in the world. You will be blessed with a great real-world learning experience in every field of knowledge and will have plenty of opportunities to interact and learn from the best practitioners of the profession in your area of interest.

We at KRMU take immense pride in our teaching-learning processes which are curated to develop each student holistically. Our well-designed learning experience

comprising both inside the classroom and outside the classroom promises a learning experience focused on holistic development encompassing the three domains of learning: Cognitive, Affective & Psychomotor.

At KRMU, you will be welcomed with a whole new learning experience. Your Structured Learning Pathway will outline every event, activity, and experience in detail, ensuring a clear approach to learning. Your time here will be exciting and productive, contributing to your future. Together, we will overcome all challenges in your development.

Wish you all the best and great learning with us.

"The best investment by far is to develop yourself by spending time every day sharpening your axe so that you become a lubricant, not seawater, to your life and career. Individual development results from what one thinks and does."

MESSAGE FROM THE HON'BLE REGISTRAR

(DR.) RAHUL SHARMA

K.R. MANGALAM UNIVERSITY



I welcome you all at K.R. Mangalam University, Gurugram. We are happy to acknowledge that you have joined one of the best universities in this Cyber City, Gurugram. Our objective is to improve the standards of teaching to achieve excellence in higher education and provide high worth education to students from different backgrounds, disciplines, and aspirations. K.R. Mangalam University is well-known for its academic excellence, innovation, and inclusivity. It was established with the aim of becoming an internationally recognised higher education institution. Over the years, with a rich legacy of academic excellence, a pool of experienced educators and professionals, a

commitment to nurturing intellect, promoting holistic development, and an exceptional placement record, it has earned the reputation of being counted among the top universities in North India.

At K.R. Mangalam University, we offer diverse academic programmes, state-of-the-art facilities, and experienced faculty to ensure quality education. We strive to provide a vibrant, inclusive, and conducive learning environment that cultivates innovation, critical thinking, and comprehensive development. With a student-centric approach, we prepare individuals for successful careers and lifelong learning in a dynamic world.

GOVERNING BODY



Prof. Dinesh Singh
Chancellor (Ex-officio)



Shri Abhishek Gupta
Pro-Chancellor



Prof. Raghuvir Singh
Vice-Chancellor (Ex-officio)



Prof. Sukhwinder Singh
Secretary to Government, Haryana
Education Department



Shri Yash Dev Gupta
Nominated Member
(Sponsoring Body)



Shri Kapil Dev Gupta
Nominated Member
(Sponsoring Body)



Prof. Ghanshyam Singh
MNIT, Jaipur
Nominated Member (Sponsoring Body)



Prof. Pradeep Kulshrestha
Dean, Bennett School of Law
Nominated Member (Sponsoring Body)



Prof. Kavi Arya
Expert of Management/Technology
(Nominated by Chancellor)



Shri Rohit Gupta
Special Invitee



Dr. Rahul Sharma
Registrar (Ex-Officio)

OUR STRENGTHS THAT SET US APART

- **Decade of Excellence:** Proven track record in education
- **Global Network:** 16,000+ successful alumni
- **Diverse Programmes:** 100+ industry-tailored courses
- **Thriving Community:** 10,000+ students; strong alumni base
- **Career Support:** 100% placement assistance & 700+ recruiters
- **State-of-the-Art Facilities:** Cutting-edge labs and research centers
- **Research Excellence:** 3,000+ publications, 180+ patents published and 30+ patents granted
- **Innovation:** ₹2 Cr+ in research grants
- **Experienced Faculty:** 600+ dedicated educators
- **Vibrant Campus:** 28+ acres of modern facilities
- **Holistic Development:** Sports, clubs, and societies
- **Financial Aid:** Scholarships and financial support options
- **Global Exposure:** International collaborations & sponsored international study tours to selected students



BHARTIYA GYAN VITHIKA

Celebrating India's Knowledge Legacy

"Preserving the wisdom of the past, empowering the minds of the present, and inspiring the visionaries of the future."

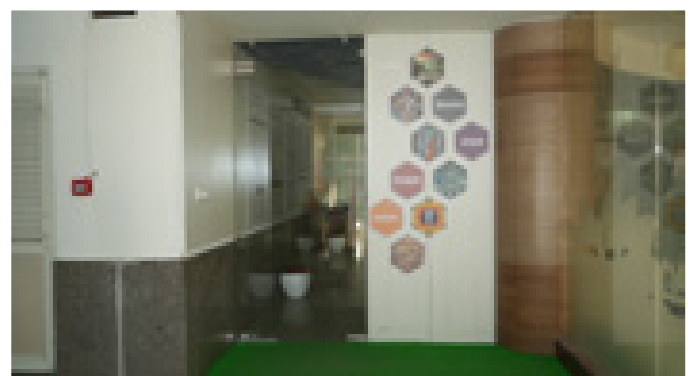
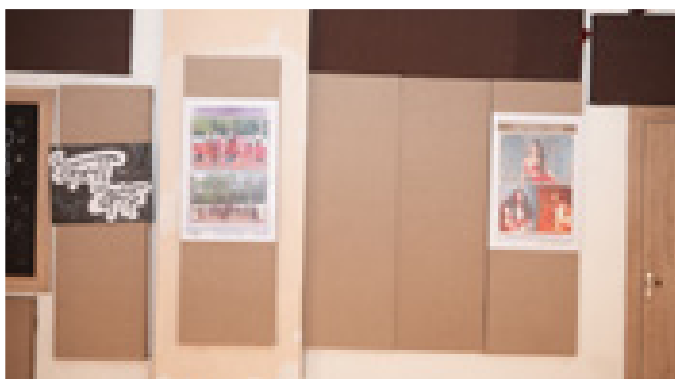
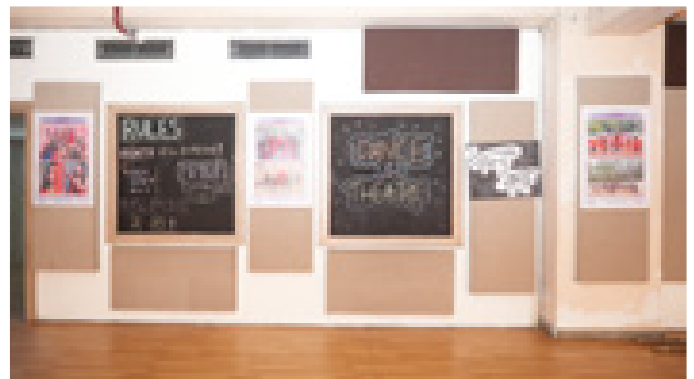
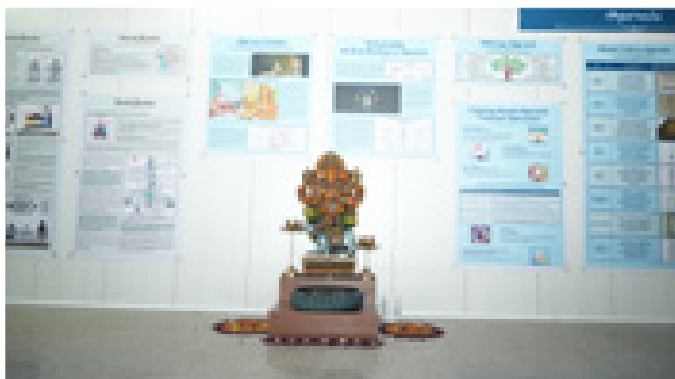
Bhartiya Gyan Vithika, an initiative by K.R. Mangalam University, is a unique gallery dedicated to the Indian Knowledge System (IKS). This space bridges ancient wisdom with modern innovation, offering a platform for interdisciplinary learning through thematic exhibitions, expert lectures, and workshops.

Key Themes Include:

- **Vedic Studies:** Insights into India's spiritual and cultural foundations.
- **Ancient Mathematics:** Problem-solving techniques rooted in history.
- **Ayurveda & Yoga:** Holistic health practices for well-being.
- **Vastushastra:** Architectural harmony and design principles.
- **Astrology (Jyotisha):** Celestial influences and cosmic rhythms.

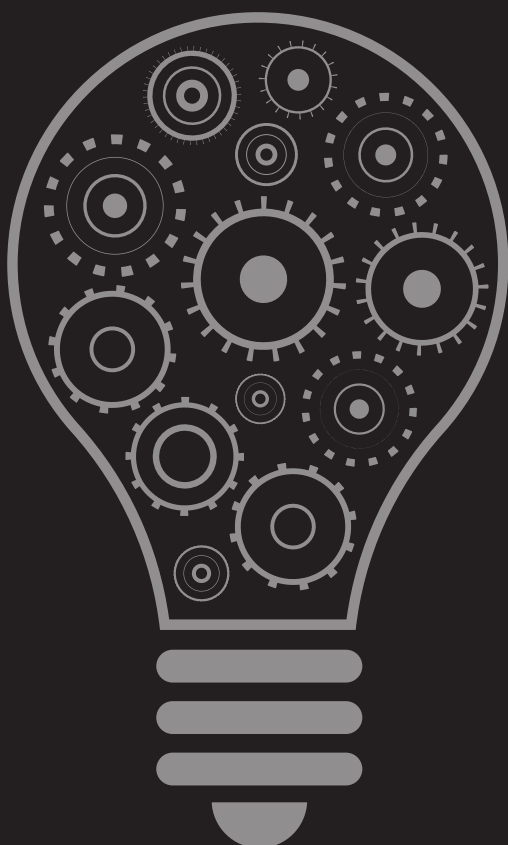
Interactive Features:

- **AR/VR Experiences:** Virtual journeys to historical sites.
- **Audio-Visual Zone:** Immerse in Vedic chants and philosophical discourses.



*Things
We are
Proud of*

Discover countless reasons to choose K.R. Mangalam University, a place where you're not just joining an institution, but a proud community.



A Rich Tradition of Academic Excellence

Founded by fervent educators, K.R. Mangalam University's primary goal is to equip every student with the skills and knowledge required to thrive in the industry. Our commitment to academic rigour and excellence prepares you for real-world challenges.

More Than 6 Lakh Registrations

K.R. Mangalam University boasts an impressive record with over **6 LAKH REGISTRATIONS** for our UG & PG programmes as per CUET 2023 & 2024, reflecting its popularity and trust among students. This substantial number underscores the institution's commitment to providing quality education and a vibrant learning environment.

30+ Clubs & Societies

With an enriching campus life, K.R. Mangalam University hosts a diverse array of 30+ clubs and societies. These provide students with platforms to explore their passions, enhance leadership skills, and foster a sense of community. From cultural clubs to academic societies, there's something for everyone, contributing to holistic development.

Courses Designed with Industry Insights

Our academic offerings are developed in close collaboration with industry giants, ensuring that our curriculum is not only up-to-date but also practical and relevant. This partnership guarantees that our students graduate with the skills sought after by employers, ensuring they are ready to make an immediate impact in their careers.

Top Skills

At K.R. Mangalam University, students acquire top-notch skills through innovative curriculum and industry-oriented programmes. The institution emphasises practical learning, ensuring graduates possess the skills demanded by today's dynamic job market, making them highly competitive and sought-after professionals.

Lush Green Campus with Proximity to Gurugram IT Hub

Nestled amidst lush greenery, K.R. Mangalam University boasts a picturesque campus that harmonises nature with modernity. Situated close to the bustling Gurugram IT Hub, students enjoy not just a rich academic atmosphere but also opportunities for internships and industry exposure. With top-notch facilities and serene surroundings, the university cultivates holistic development, preparing students for success in both academia and the professional world.

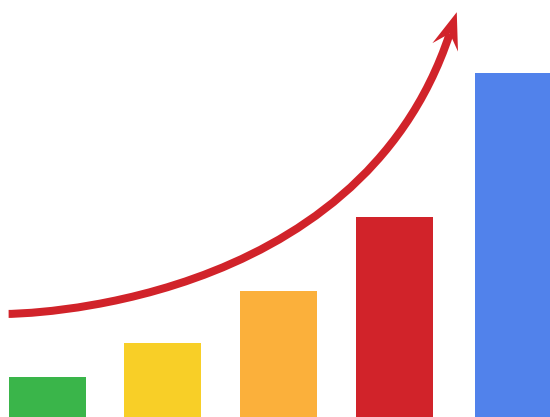


"EXCELLENCE AWARD 2024" FOR BEING A LEADING UNIVERSITY IN RESEARCH AND DEVELOPMENT



Prof. Mehraj Uddin Mir (Moti Lal Nehru Chair, School of Legal Studies) received the award at a grand ceremony on 20th December 2024 in Aero City, New Delhi.

ACHIEVING TOP RANKINGS NATIONWIDE WITH UNWAVERING CONSISTENCY



BENEFITS OF STUDYING IN GURUGRAM: THE MILLENNIUM CITY

Gurugram, known as the Millennium City, has swiftly emerged as a thriving IT hub in India. Its burgeoning skyline dotted with multinational corporations and cutting-edge technology firms makes it an ideal destination for students seeking to pursue courses in various disciplines, especially in the realm of Information Technology (IT) and related fields.



Proximity to Major Corporates: Gurugram's thriving corporate landscape, teeming with MNCs and startups, offers students unparalleled access to internship and job opportunities. This proximity offers valuable industry connections and facilitates a smooth transition from academia to the professional world.

Vibrant Cultural Scene: Gurugram's dynamic cultural scene, brimming with diverse events, workshops, and exhibitions, enriches the student experience beyond academics. This vibrant atmosphere promotes creativity, broadens perspectives, and enhances personal and intellectual growth.

Proximity to Delhi: Situated in close proximity to the Indian capital, Gurugram benefits immensely from Delhi's extensive resources, cultural attractions, and robust professional networks. This strategic location expands students' horizons and provides access to a wealth of opportunities.

Transport Connectivity: Gurugram boasts excellent connectivity with major highways, the Delhi Metro, and the Indira Gandhi International Airport. This robust infrastructure ensures seamless travel within the city and beyond, facilitating convenient commuting and travel experiences.

Emerging Technology and Innovation Centre: Gurugram is rapidly emerging as a hub for technology and innovation. This dynamic environment fosters a culture of entrepreneurship, collaboration, and cutting-edge research, providing students with unique opportunities to engage in exciting and innovative projects.

SCHOOL OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

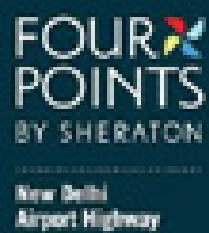
Catering to Your Dreams

The School of Hotel Management & Catering Technology (SOHMCT) is at the forefront of hospitality education. Within our modern campus, students gain access to state-of-the-art facilities, such as lecture rooms, a basic training kitchen, a housekeeping lab, a front office lab, a conference room, a bar, and a training restaurant. SOHMCT provides a holistic approach to education, ensuring that graduates are not just proficient in culinary arts but also well-versed in the principles of hospitality management.

INTERNSHIP AND PLACEMENT PARTNERS

The School of Hotel Management & Catering Technology prides itself on forging strong partnerships with leading industry players, ensuring students receive hands-on experience and valuable insights. Our internship and placement partners are carefully selected to offer diverse opportunities to students so that they can hone their skills and gain practical knowledge in various facets of the hospitality industry. From renowned hotel chains to boutique resorts and catering services, our partners span the spectrum, providing students with exposure to different environments and challenges. These collaborations pave the way for successful careers, as students graduate equipped with industry-relevant skills and a deep understanding of hospitality operations.







Welcome to the School of Hotel Management and Catering Technology! Best wishes for your future endeavours as you embark on a journey into the captivating realms of hospitality and culinary arts. Here, you'll discover opportunities to become global professionals in the field.



DEAN'S MESSAGE



Dr. Anjana Singh

Dean, School of Hotel Management
and Catering Technology
K.R. Mangalam University

Dear Students,

Welcome to the School of Hotel Management and Catering Technology at K.R. Mangalam University.

Here at the School of Hotel Management and Catering Technology, what matters to us most is Student Engagement and Student Experience. To achieve this massive objective, we have stressed Regular Industry interactions from global hotel brands like The Oberoi, ITC, The Roseate, ACCOR and specialised workshops from experts not just from hotels but other sectors like restaurants, beverage, consultancy, entrepreneurs, etc.

We also include applied and practical learning from the time a student enters our university. Our programmes provide the best professional and experiential-based learning so that they become industry-ready for global employment. We have a specialised Kitchen, F&B Training Restaurant, Mock Guest Room, Linen and Laundry Lab, and reception cum Conference Room to ensure that students are provided with quality training in all operational departments. In both programmes, we offer one to six month both national and international paid internship one being the specialised one for students to hone and master their skills.

Graduates pursuing hotel management and culinary programmes develop not just operational skills but also has Customer focussed soft skills, and business skills, including communication, critical thinking, self-confidence, problem-solving, team management, presentation, and general management abilities which make them ready not just for hotel but the overall service industry at the global level.

Being part of the K.R. Mangalam University, students receive lot of opportunities to participate in events and competitions organised at various clubs and societies like Cultural, Sports, NSS, etc, and interact with students of different schools like Engineering, Law, pharmacy, Architecture etc. to become multidisciplinary.

I wish all the students best of luck and advise them to make informed decisions.

Warm Regards,

Dr. Anjana Singh

FACULTY DETAILS



Ms. Jyoti Sehwat

School Coordinator – Hotel Management & Catering Technology

Working closely with students is my passion; it's the most fulfilling aspect of my work. I've been honoured with the title of "Employee of the Month" twice at Vedatya and once at The Oberoi for delivering exceptional service. These recognitions underscore my commitment to excellence and dedication to fostering growth and learning opportunities for students in the hospitality industry.



Mr. Virendra Singh

Assistant Professor – Hotel Management & Catering Technology

As a proud graduate of Edinburgh Napier University, I've honed my skills in top Scottish hotels, restaurants, and fast-food chains. My passion for continental and British cuisine drives my work, overseeing the food production department. With a focus on CSR projects and student placements, I strive to inspire students through hard work, attention to detail, and international experience.



Mr. Sanjay Pandey

Ph.D. (pursuing) – Assistant Professor

Working in the hospitality industry has been a rewarding journey for me. I graduated from IHM Bhopal in 2017, completed my master's from Punjab Technical University in 2022, and am now pursuing my doctorate at Desh Bhagat University, Punjab. With extensive experience at The Oberoi and academia, I currently lead the Food and Beverage department at the School of Hotel Management.



Ms. Shriya Chauhan

M.Sc. – Assistant Professor

Pursuing my passion for hospitality education, I completed my B.Sc. in Hospitality & Hotel Administration from IHM Shimla (2019) and an M.Sc. from IHM Pusa, New Delhi (2021). With over two years of experience in academic advisement, I've developed instructional plans and proudly presented two research papers, one published in the PUSA Journal.

ADVISORY BOARD



Mr. Kush Kapoor

**Director, Roseate
Hotels & Resorts**



Chef Shamsul Wahid

**Group Executive
Chef, Impresario
Entertainment &
Hospitality Pvt. Ltd.**



**Chef Vaibhav
Bhargava**

**Partner Chef,
CHO - Vietnamese
Kitchen and Bar**



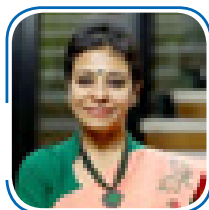
Mr. Kunal Jain

**Cluster Director of
Revenue, Marriott
International**



**Ms. Ritu Chawla
Mathur**

**Managing Partner,
Prognosis Global
Consulting**



**Ms. Poulomi
Bhattacharya**

**Director, Talent and
Culture, ACCOR Group**



**Mr. Navneet
Sindwani**

**General Manager &
Growth Lead
WIPRO**



Mr. Tarun Jewalikar

**Cluster Food and
Beverage Manager,
ACCOR Group, DUBAI**



Gissur Gudmundsson

**Partner of Banyan
Finefoods India Pvt.
Ltd. Partner of Tag
Ahead India**

CUTTING-EDGE CURRICULUM & HANDS-ON LEARNING

At KRMU's School of Hotel Management & Catering Technology (SOHMCT), we offer a comprehensive curriculum that blends theoretical knowledge with hands-on experience, preparing students for success in the dynamic field of hospitality.

Core Programmes

Culinary Arts: Master the art of cooking with practical sessions in our Basic Training Kitchen, where students learn fundamental culinary techniques and explore diverse cuisines under the guidance of experienced chefs.

Hospitality Management: Delve into the principles of hospitality management, covering topics such as customer service, revenue management, and hotel operations to develop well-rounded professionals capable of managing various aspects of the hospitality industry.

Housekeeping & Facility Management: Gain practical skills in maintaining cleanliness, sanitation, and aesthetic appeal in hospitality establishments through hands-on training in our Housekeeping Lab.

Front Office Operations: Learn the essentials of front desk management, reservation systems, and guest relations in our Front Office Lab, preparing you to efficiently handle guest inquiries and ensure smooth hotel operations.



BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (B.HMCT.)

Bachelor of Hotel Management and Catering Technology (B.HMCT.) is a dynamic undergraduate programme that equips students with essential skills and knowledge in hotel operations, catering technology, food service, and hospitality management. It encompasses practical training, industry exposure, and theoretical understanding to prepare graduates for diverse careers in the hospitality industry.

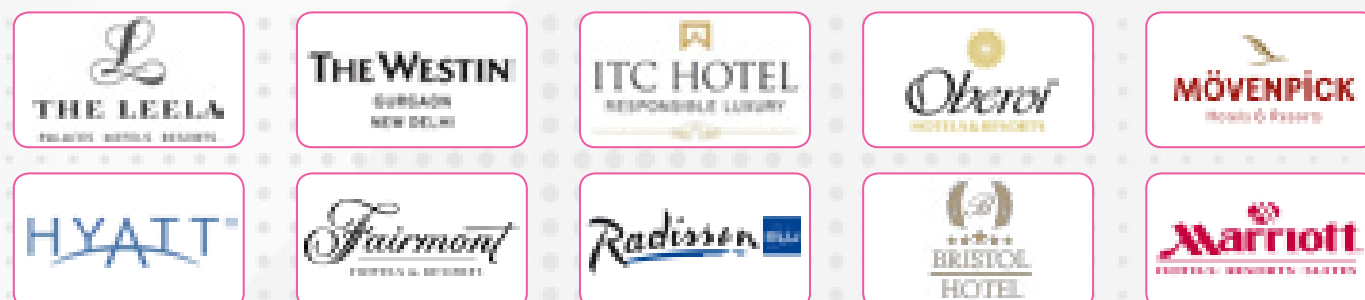
Programme Duration: 4 Years

Eligibility Criteria: Passed 10+2 or equivalent examination from any recognised board/university in any stream with a minimum of 50% aggregate marks.

Events, Workshops and Competitions	Highlights of the Programme
Visits ■ FourPoints by Sheraton: Students learnt stain removal techniques and flower arrangement skills. ■ Westin Resort, Sohna: Interaction with the Training Head to explore industry expectations and career paths. ■ ITC Grand Bharat, Manesar: Focus on the importance of equal workforce in the hospitality industry. ■ The Leela, New Delhi: Students worked with the sous chef in the food production department. ■ Radisson Sohna: Shadowed the Front Office Manager to learn guest interaction in the Front of House. ■ Fort Brewery: Learnt of the beer-making process, including tasting and identifying different type of beer. Workshops ■ Coffee Workshop with Mr. Jeetander: Two-day workshop on classic and fusion coffee making. ■ Bartending Workshop with Monin Beverages: One-day specialised workshop. ■ Sushi Making with Chef Vaibhav Bhargava: One-day workshop on the art of sushi. Competitions ■ Mocktail Competition: Hosted in collaboration with Monin Beverages. ■ Entrepreneurship for Village Women: Taught women financial independence and shared snack recipes. ■ Mangoes Celebration: Event focused on harmonising mango desserts from various countries. Guest Lectures ■ Chef Nishant Chaubey: Lecture on globalising local foods. ■ Chef Vaibhav Bhargava: Lecture on sushi making. ■ Chef Rahul Wali: Insight into Kashmiri Pandit cuisine. ■ Chef Gissur Gudmundsson: Discussed international culinary opportunities.	■ International paid visit for selected students, to attend 2-3 weeks summer school programme at University of Portsmouth, UK and Metropolitan University, UK. ■ Free Uniform and Kit worth Rs 20,000. ■ Comprehensive training in hotel operations, catering, and hospitality administration. ■ Paid internships in luxury brands like Oberoi and Fairmont. ■ Employment Opportunities: Careers in Cruise, Airlines, Event Management, Government Hospitality, and Tourism. ■ Specialisations: Food Production, Food & Beverage Service, or Accommodation Management in the final year. ■ Academic Partnerships: Collaborations with top brands like Roseate, Radisson, and more. ■ Entrepreneurial Approach: Cultivating a skilled culinarian with an entrepreneurial mindset. ■ Career Opportunities: Roles like Accommodation Manager, Restaurant Manager, Event Manager, Sommelier, Entrepreneur, and more.

Employability and Industry Based Courses	Recruiters and Job Profiles*
■ Introduction to Hospitality: Hotel Manager, Hospitality Manager, Head of Hospitality. ■ Food and Beverage Management: Restaurant Manager, Food and Beverage Associates, Bar Associates, Assistant Restaurant Manager. ■ Food Production and Culinary Arts: Bakery Head, Baker, Sous Chef, Executive Chef, Menu Planner, HACCP Instructor, Kitchen Manager. ■ Advance Rooms Division Mgmt-I: Front Office Manager, House-Keeping Manager, Executive House-Keeper, Rooms Division Manager. ■ Advance Rooms Division Mgmt-II: Revenue Manager, Reservation Manager, Assistant Rooms Division Manager, Duty Manager, Night Manager, Night Auditor ■ Hospitality Service Marketing: Rooms Sales Manager, Banquet Sales Manager, Tour and Travel Sales Manager, Communications Manager, Marketing Manager, Digital Marketing Manager ■ Advanced Food & Beverage Operations Mgt (Lab)-II: Sommelier, Food and Beverage Controller, Wine connoisseur, Coffee Connoisseur, Bar Manager, Bar Tender, Food and Beverage Director ■ Advanced Housekeeping Operations Mgt (Lab)-II: Executive House-Keeper, Front Office Manager, House-Keeping Manager, Lobby Manager, Façade Manager, Rooms Division Manager. ■ Tourism Product, Services & Management: Travel Manager, Tour Manager, itinerary designer, Executive Assistant, Travel and Trip Advisor. ■ Entrepreneurship Development: Restaurant Owner, Bar Owner, Bakery Owner, Cloud Kitchen Owner, Hotel Owner, Inn Owner. ■ Human Resources Management: Human Resources Manager, Talent Manager, Learning and Development Manager, Training Manager, Talent Acquisition Manager.	Hotels and Resorts ■ ITC, The Oberoi, Hyatt Regency, Marriott, The Roseate, Taj Hotels Resorts and Palace: Hotel Operations Trainee, Front Office Associate, Management Trainee, Guest Relations Executive, Sommelier Airline and Cruise Line Catering ■ Air India SATS: Cabin Services Manager, In-flight Catering Supervisor ■ Carnival Cruise Line: Hospitality Executive, Cruise Operations Manager Event Management Companies ■ Wizcraft International Entertainment Pvt Ltd, Shloka Events: Event Coordinator, Banquet Manager ■ Percept D'Mark: Event Planning Specialist, Operations Manager Facility Management Services ■ Sodexo India: Facility Manager, Catering Supervisor ■ ISS Facility Services India: Housekeeping Manager, Facility Operations Specialist Club and Leisure Management ■ Country Club India: Club Manager, Membership Relations Manager ■ DLF Clubs: Leisure Hospitality Manager, Club Operations Coordinator

Top Recruiters





B.A. (HONS./HONS. WITH RESEARCH) CULINARY ARTS

B.A. (Hons./Hons. with Research) Culinary Arts is an undergraduate programme focusing on culinary techniques, kitchen management, menu planning, and food safety. It covers nutrition, food science, and hospitality management. With practical training, internships, and industry interaction, students graduate equipped for diverse culinary careers, from executive chefs to food consultants.

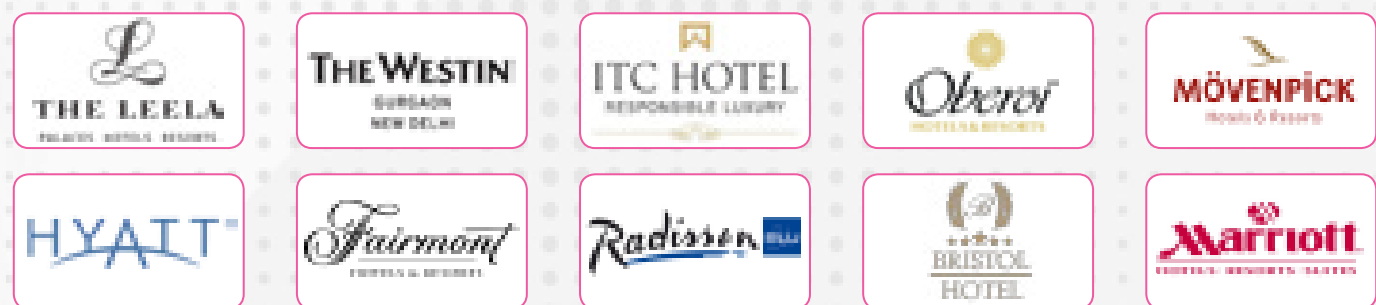
Programme Duration: 4 Years

Eligibility Criteria: Passed 10+2 or equivalent examination from any recognised board/university in any stream with a minimum 50% aggregate marks.

Events, Workshops and Competitions	Highlights of the Programme
Visits ■ FourPoints by Sheraton: Students learnt stain removal techniques and flower arrangement skills. ■ Westin Resort, Sohna: Interaction with the Training Head to explore industry expectations and career paths. ■ ITC Grand Bharat, Manesar: Focus on the importance of equal workforce in the hospitality industry. ■ The Leela, New Delhi: Students worked with the sous chef in the food production department. ■ Radisson Sohna: Shadowed the Front Office Manager to learn guest interaction in the Front of House. ■ Fort Brewery: Learnt of the beer-making process, including tasting and identifying different type of beer. Workshops ■ Coffee Workshop with Mr. Jeetander: Two-day workshop on classic and fusion coffee making. ■ Bartending Workshop with Monin Beverages: One-day specialised workshop. ■ Sushi Making with Chef Vaibhav Bhargava: One-day workshop on the art of sushi. Competitions ■ Mocktail Competition: Hosted in collaboration with Monin Beverages. ■ Entrepreneurship for Village Women: Taught women financial independence and shared snack recipes. ■ Mangoes Celebration: Event focused on harmonising mango desserts from various countries. Guest Lectures ■ Chef Nishant Chaubey: Lecture on globalising local foods. ■ Chef Vaibhav Bhargava: Lecture on sushi making. ■ Chef Rahul Wali: Insight into Kashmiri Pandit cuisine. ■ Chef Gissur Gudmundsson: Discussed international culinary opportunities.	■ International paid visit for selected students, to attend 2-3 weeks summer school programme at University of Portsmouth, UK and Metropolitan University, UK. ■ Free uniform and kit worth 20,000. ■ Internships and Placements: Paid internships with top luxury brands like The Oberoi, Hilton, Accor, ITC, and more, including 1 generic and 1 specialised internship. ■ Industry-Relevant Skills: Focus on practical competence and continuous evaluation. ■ Professional Faculty: Learn from culinary experts through specialized workshops in Indian and global cuisine. ■ Hands-on Learning: Extensive practical exposure in real-world settings. ■ Industry Interaction: Regular engagement with industry professionals. ■ Aligned with Trends: Curriculum updated to meet industry needs. ■ Academic Curriculum: Balanced courses in operations, management, and leadership. ■ Final Year Specialisations: Culinary and Bakery with options for B.A. (Hons) with Research. ■ Academic Partnerships: Collaborations with top hotel brands like Roseate and Radisson. ■ Culinary & Pastry Arts Training: Intensive training in both fields. ■ Entrepreneurial Approach: Students operate a pop-up restaurant, developing an entrepreneurial mindset. ■ Career Opportunities: Roles like Executive Chef, Celebrity Chef, Artisan, Food Consultant, Blogger, and more.

Employability and Industry Based Courses	Recruiters and Job Profiles*
- Advanced Food Production Management: Sous Chef, Executive Chef, Menu Planner, HACCP Instructor, Kitchen Manager - Advanced Bakery and Pastry Arts: Pastry Chef, Bakery Manager, Sous Chef, Executive Chef, Menu Planner, HACCP Instructor, Kitchen Manager - Food Production and Culinary Arts: Bakery Head, Baker, Sous Chef, Executive Chef, Menu Planner, HACCP Instructor, Kitchen Manager, Head of Cookery, Specialised Chef, In Flight Chef - Advanced Food & Beverage Operations Mgt (Lab)-II: Sommelier, Food and Beverage Controller, Wine connoisseur, Coffee Connoisseur, Bar Manager, Bar Tender, Food and Beverage Director - Food Blogging and Photography: Food Blogger, Food Vlogger, Food Photographer, Vlogging Chef, Chef Consultant, FOOD STYLIST - Facility Planning: Kitchen Planner, Hotel Planner, Facility Manager, House-Keeping Manager - Vegan Cookery: Vegan Chef, Specialized Chef, Diet Planning Chef, Vegan Baker, Vegan Cake Designer - Entrepreneurship Development: Cloud Kitchens, Restaurant Owner, Bar Owner, Bakery Owner, Cloud Kitchen Owner, Hotel Owner, - Pan Asian Cuisine: Commis, Cuisinier, Grillardin, Poissonier, Pâtissier, Tournant, Garde Manger, Saucier, Entremetier, Chef de Partie, Chef, Chef de Cuisine - Leadership skills: Personal chef, Research Chef Executive Corporate Chef	Hotel Industry - ITC, The Oberoi, Hyatt Regency, Marriott, The Roseate, The Taj Group of Hotels: Chef de Partie, Commis Chef, Kitchen Management Trainee - The Oberoi Group: Culinary Associate, Demi Chef de Partie, Kitchen Executive Trainee Standalone Restaurants and Chains - Masala Library by Jiggs Kalra: Sous Chef, Culinary Artist, Recipe Development Specialist - Impresario Entertainment & Hospitality (Social, Smoke House Deli): Head Chef, Culinary Operations Manager, Menu Development Chef Airline Catering Services - TajSATS Air Catering Ltd.: In-flight Chef, Culinary Development Chef, Quality Assurance Manager - Ambassador's Sky Chef: Flight Kitchen Executive, Chef de Cuisine, Culinary Operations Analyst Food Product and Retail Companies - ITC Limited - Foods Division: Product Development Chef, Culinary Consultant, Food Stylist - Future Consumer Ltd. (Big Bazaar): Food Product Developer, Retail Kitchen Manager, Culinary Auditor Cruise Lines - Carnival Cruise Line: Cruise Chef, Galley Manager, Culinary Operations Coordinator - Royal Caribbean International: Executive Chef, Culinary Arts Director, Onboard F&B Manager Event and Catering Companies - Foodlink Services: Executive Chef, Catering Manager, Event Culinary Coordinator - Ferns N Petals: Catering Chef, Event Menu Specialist, Culinary Operations Supervisor Corporate Hospitality and Facility Management - Sodexo: Corporate Chef, Culinary Business Manager, Client Relations Chef - Compass Group India: Executive Chef, Food Service Director, Culinary Quality Analyst

Top Recruiters



*Prospective Recruiters & Job Profiles

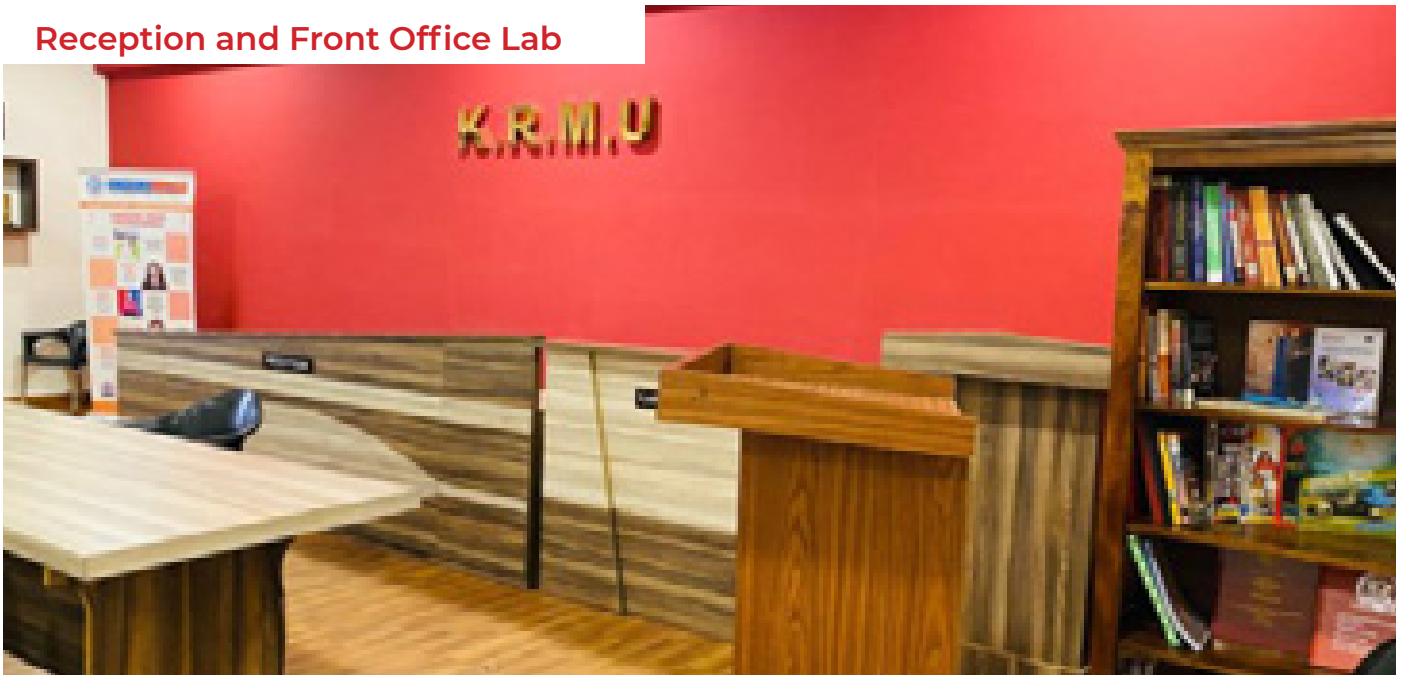
LABORATORIES SPECIALISED TRAINING RESTAURANT WITH A BAR



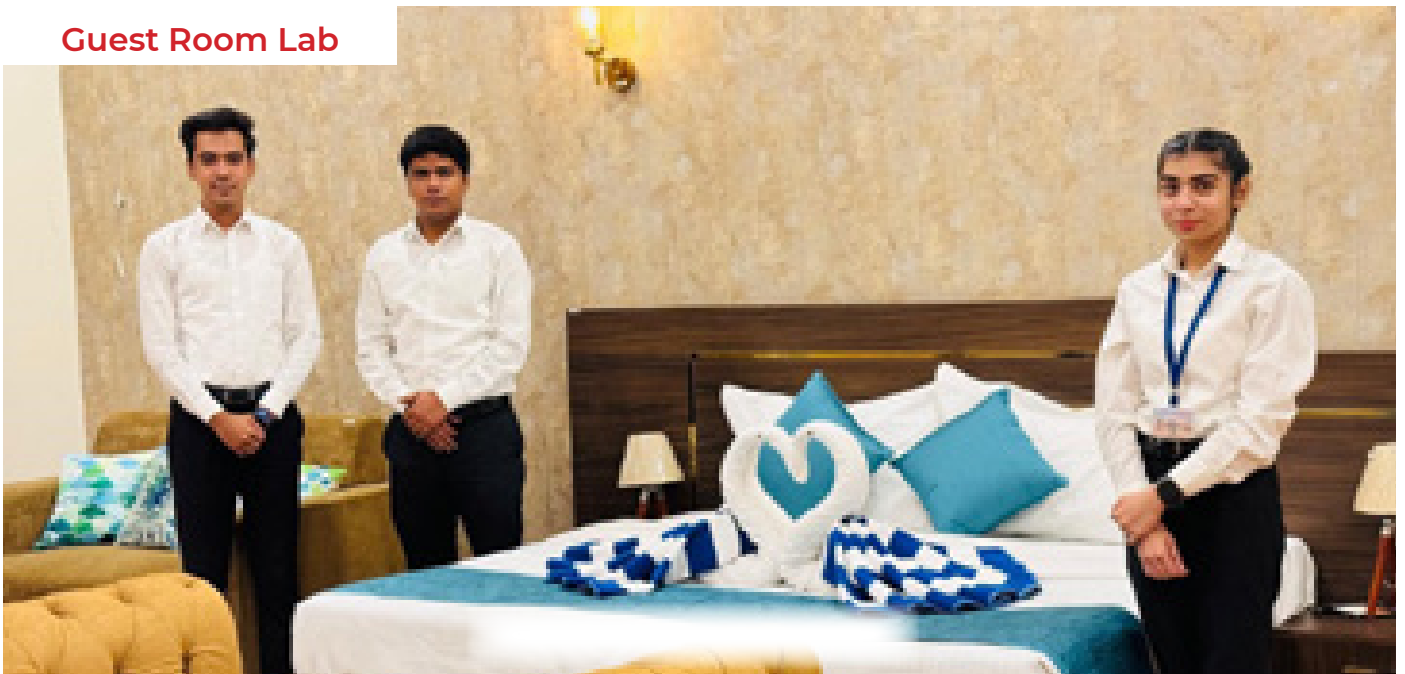
SPECIALISED FOOD PRODUCTION LAB



Reception and Front Office Lab



Guest Room Lab



Linen and Laundry Lab

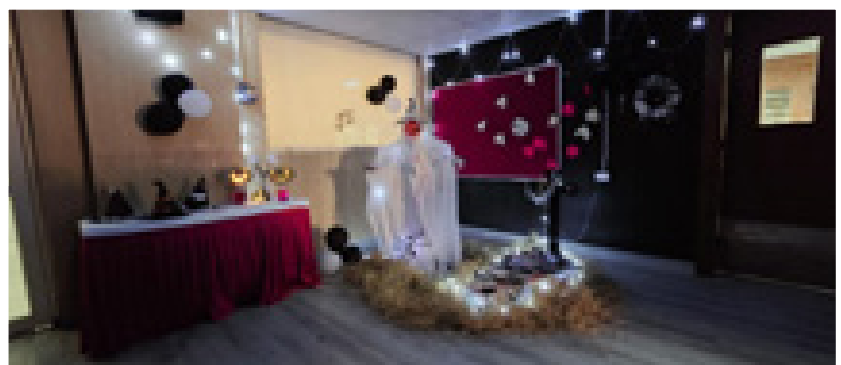
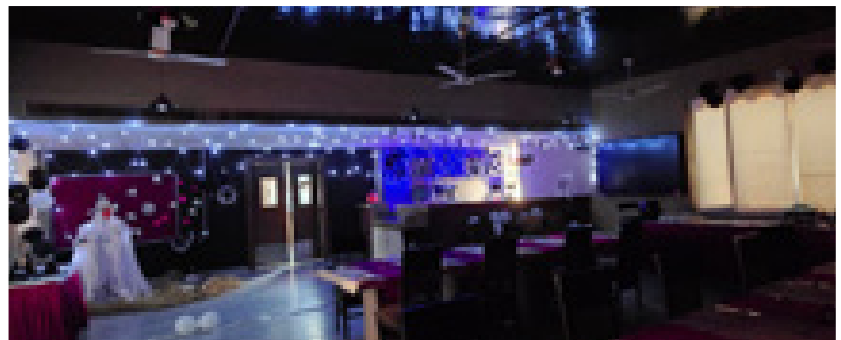
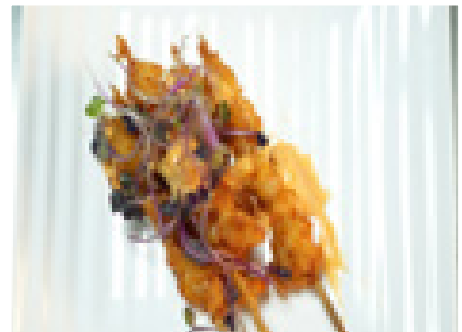
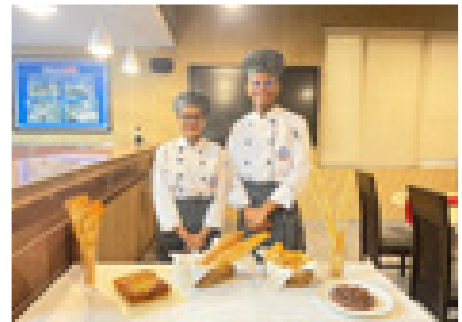


INTRA/INTER UNIVERSITY COMPETITIONS

- ZAIKA- Master Chef Competition- 2022
- Millet Master Chef Showdown -2023
- Farm to Fork 3.0
- MoU Partner- Intra University Mocktail Competition
- Tea & Creativity Competition



PRACTICAL SIMULATION EXERCISE OF FOOD PRODUCTION, FOOD & BEVERAGE SERVICE, ACCOMMODATION OPERATIONS



VISIT TO LUXURY HOTELS



Visit to The Leela Place, New Delhi



Visit to ITC, Manesar



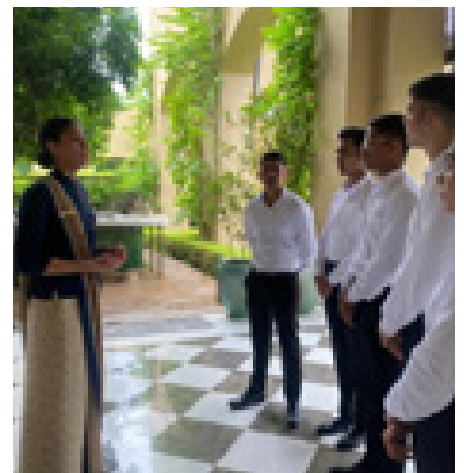
Visit to Fort Brewery



Visit to Roseate, New Delhi



Visit to Monin Beverages



Visit to The Trident Oberoi, Gurugram

CO-CURRICULAR ACTIVITIES



Mr. Raghav Sharma, participated and got 2nd position in Pulse, AIIMS Delhi



Mr. Raghav Sharma, SOHMCT, crowned as Mr. Fresher, KRMU 2023



Ms. Palak Bhalla, crowned as Ms. Fresher, KRMU 2019



Students of SOHMCT participated in Raam-Leela 2023



Earn while Learn (Christmas Cakes, Diwali Hampers)



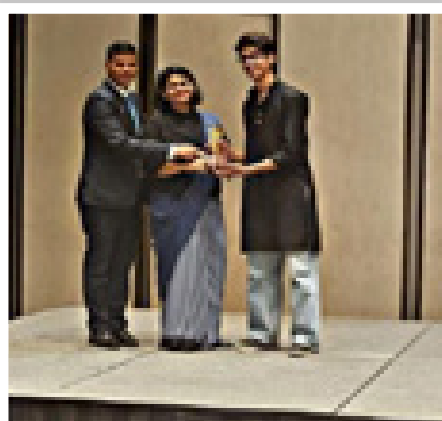
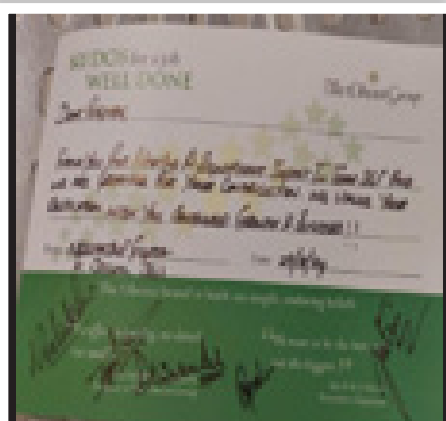
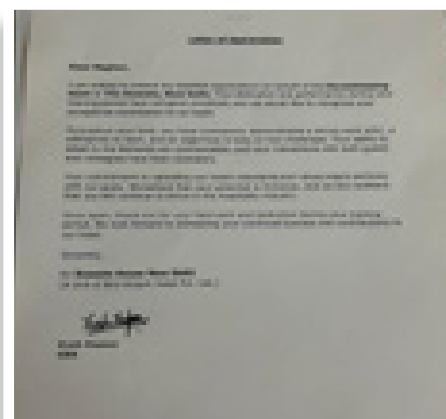
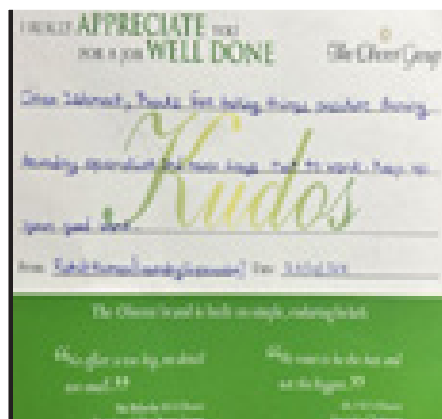
Tea Creativity Competition



Cake Mixing Ceremony

STUDENTS ACHIEVEMENT & INTERNSHIPS

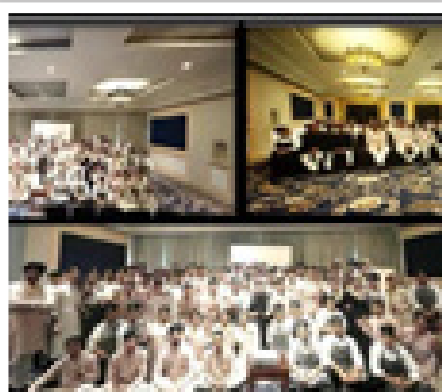
Trainee of the month received **KUDOS** for working well in food and beverage service and production letter of appreciation for exceptional work in the housekeeping department and exceptional choreographer.



Farewell Dinner during internship



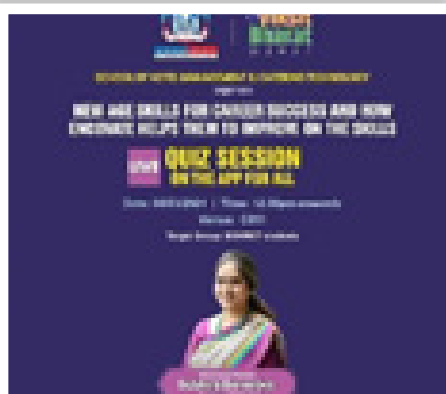
Mocktail Session with Monin



Internship with Fairmont Hotels



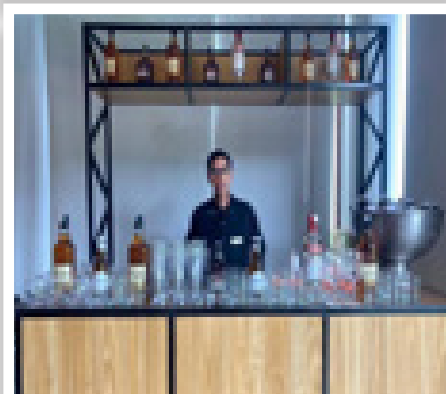
Student Internship with Le Meridien Mauritius



Quiz Session with Encovate



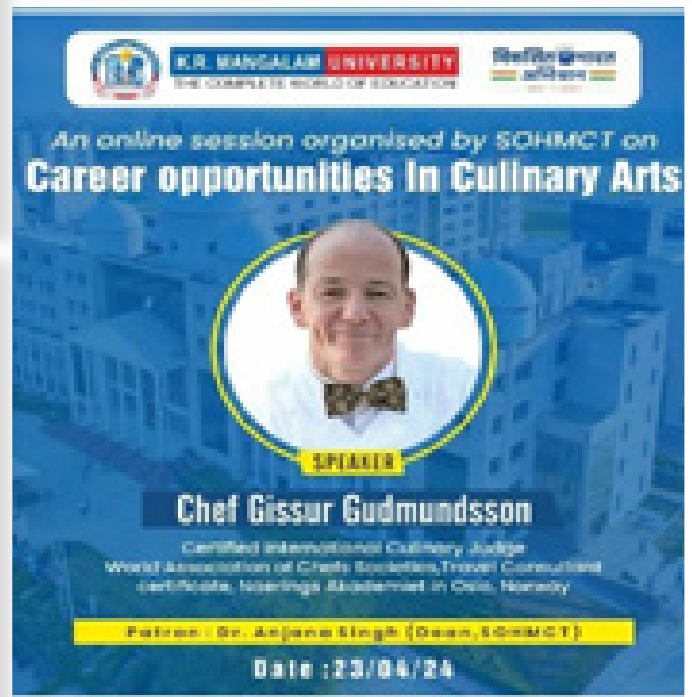
Group Project with Posh Domo



Internship with Four Points Sheraton

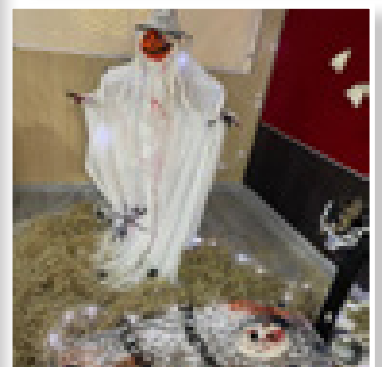
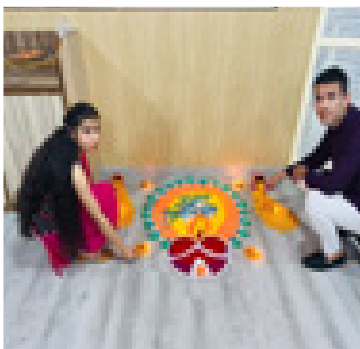
GUEST LECTURES

- Guest Lecture with Mr. Rahul about international placement and internship opportunities
- Guest lecture with celebrity chef Nishant Choubey on globalising local foods
- Guest lecture with celebrity chef Vaibhav Bhargava on making Sushi
- Guest lecture by chef Rahul Wali on Kashmiri Pandit Cuisine
- Guest lecture by Chef Gissur on Career opportunities
- Guest Session by Director Quality, Roseate Hotels Ms. Shivani Pathania



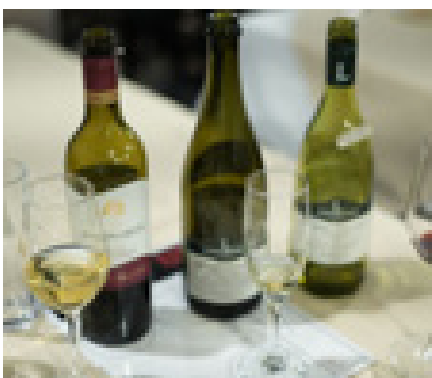
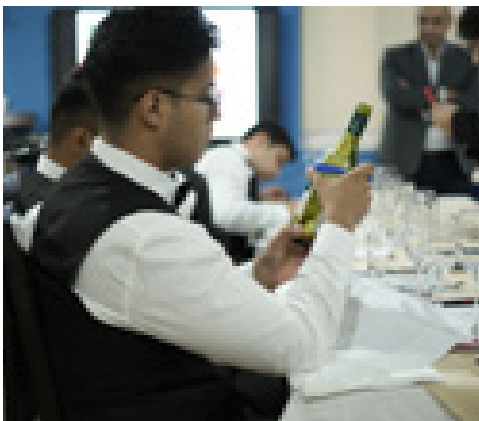
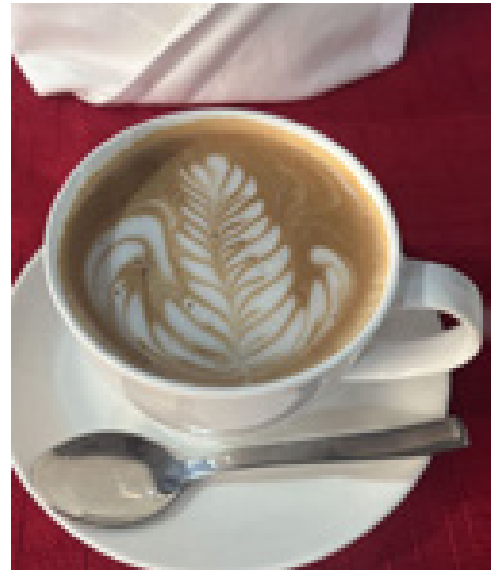
DIWALI LUNCH AND HALLOWEEN CELEBRATION

Guest of honour Vice Chancellor and the Deans of all 12 schools of KRMU were invited for the lunch and Mocktail prepared by the students of SOHMCT.



WORKSHOPS ON FOOD & BEVERAGE

- Specialised Workshops on Mocktail, Fusion Coffees etc.
- Wine Certifications by Our Students
- Workshop on Dining Etiquette



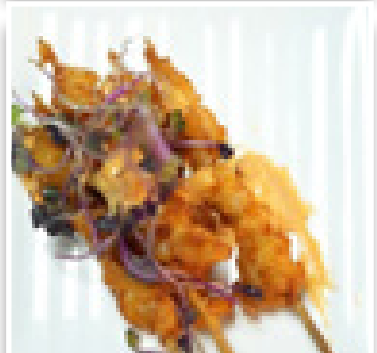
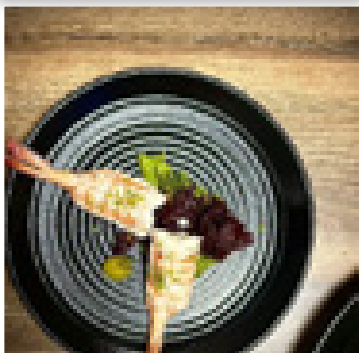
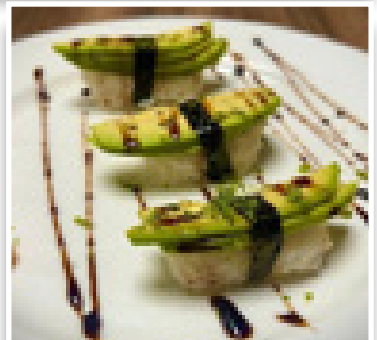
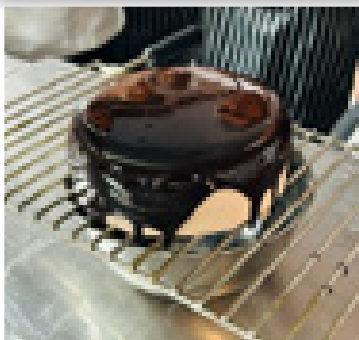
WORKSHOPS ON ACCOMMODATION OPERATIONS

- International Housekeeping Celebrations
- Roseate House Workshop on Stain Removal
- Workshop on Flower Arrangement



WORKSHOPS ON FOOD PRODUCTION

- Workshop on Art of Making Sushi by Chef Vaibhav Bhargava
- Workshop on Professional Bakery and Patisseries Art organised by SOHMCT
- Indian Seafood Delicacies Workshop with Chef Kamal Sen, Executive Chef of Roseat.
- Workshop on The Art of Mushrooms by Chef Vishal Verma from Pullman



MILLETS BASED EXHIBITION



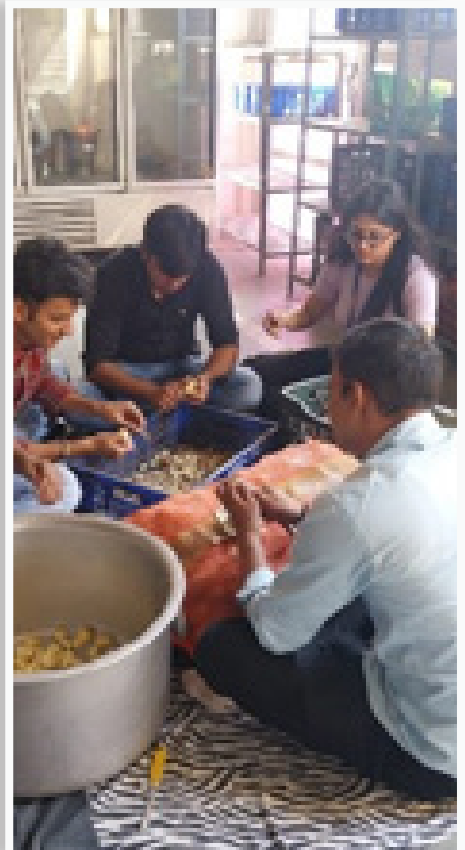
Kisan Mela



Millet Unleashed: Flavours of Health 7 Sustainability

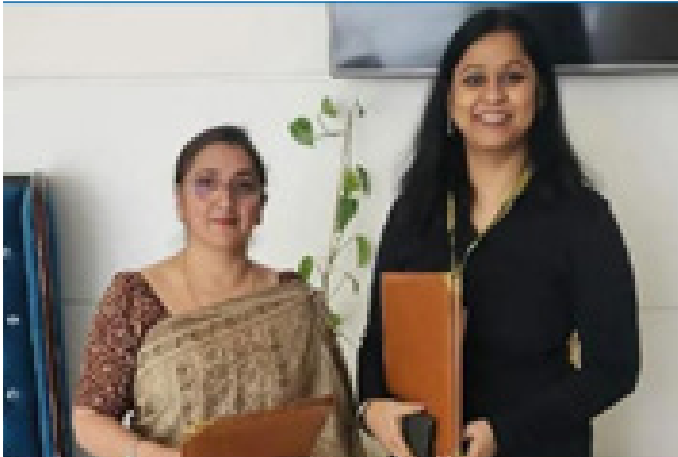
EXTENSION ACTIVITIES

- Students participating in different extension activities ranging from cleanliness to hygiene to startup of a small restaurant
- Train the village residents and the young budding teenagers about health and hygiene and cooking for themselves without fire
- Earth Saviour Foundation: Old Age Home Visit



MOU & ACTIVITIES

- MoU with Monin Beverages
- MoU with POSH DOMO
- MoU with Encovate Solutions Pvt. Ltd.
- MoU with Fairmont Hotel, Jaipur
- MoU with Deep Red Coffee



K.R. Mangalam University inks MoU with the Country Inn and Suites by Radisson, Sohna Road, Gurugram to provide students with Comprehensive Learning Opportunities



ALUMNI TESTIMONIALS



“ I had the most fun at KRMU, right from the beginning when I won the title of Miss Fresher to joining Andaz Hotel as an intern to becoming an international sales associate, the ride has been amazing, and I am very thankful to the university for everything that they it has for me. ”

- Ms. Palak Bhalla, Sales Associate at Movenpick, Dubai



“ When I joined the university, I had no idea If I will be able to achieve so much in such a short amount of time. I owe it all to my faculty and my university. ”

- Mr. Harshit Sharma, Night Manager, Mercure Hotel, United Kingdom



“ I learnt the ways of working in a hotel by interning in Maldives, then at Andaz hotel and finally getting an amazing placement at the Roseate. My knowledge, my skills and my confidence has increased by leaps and bounds, for all this I thank my university. ”

- Mr. Shashank Shekhar, Chef at The Roseate Hotels, New Delhi



“ My name is Mahek Saxena, I am in the final semester of my BHMCT program and currently I am working as an On Job Trainee in Rooms Division department at The Oberoi Gurugram, my dream of working with the top notch hotel in the country is fulfilled and I would love to thank my dean and faculties for the same. ”

- Ms Mahek Saxena, On job trainee at The Oberoi Gurugram



“ Currently I am working in Fairmont Hotel, Jaipur as an On Job Trainee in the food production, I wanted to be chef since the time I set foot in the university and today I am on the fast track to become one with an amazing 5 star hotel Thank you my university and faculty for helping me achieve the same. ”

- Ms. Ishmeet Kaur, On job Trainee in Guest Services at Mission Point Resort, Michigan, USA

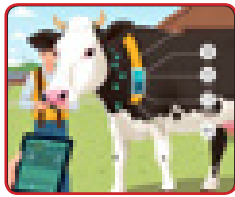


“ I always wanted to do my final internship in an international hotel, I will be joining Le Meridien, Ile Maurice, Mauritius as a specialised trainee in the Rooms Division department The road to reach this destination was tough but has been a very rewarding one. ”

- Mr. Harsh Garg, Intern at Le Meridian, Mauritius

STUDENT PRODUCT/PROTOTYPE DEVELOPMENT SEED FUNDING AT KRMU

Student-Designed Innovations at KRMU



Paushtika

The project uses AI to improve cattle health, enhance milk quality, and boost profitability.



Fine-Tuning Llm O Spiritual Conversation

The project develops an AI chatbot using ancient wisdom to support mental well-being.



101 PURE

101 PURE offers real peanut taste with no chemicals or artificial flavours—truly healthy!



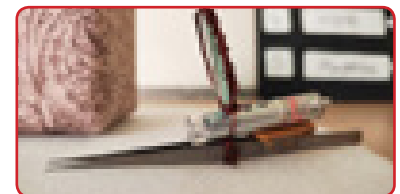
Sortbot/Petguard

Automate waste sorting with AI, improve recycling, ensure safety, and enable remote video streaming.



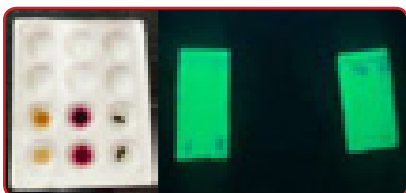
An Advanced Agro-Rover Integrated With MI To Revolutionise Modern Farming

Intelligent Analytics with autonomous navigation and sensors enables instant analysis and seamless data collection.



Forensic Forcep

Minimise evidence damage, improve trace collection, and enhance case resolution.



Substance/Parameter

Coloured reaction between unknown drug and reagent indicates a chemical interaction.



Sustainable Packaging

Sustainability is integrated into activities, fostering creative, eco-friendly solutions like innovative sustainable packaging.



DSS (Drone Safety System)

Created a cost-effective drone safety kit with SOS, parachute, thrusters, and safe zone detection to prevent crashes and protect civilians.

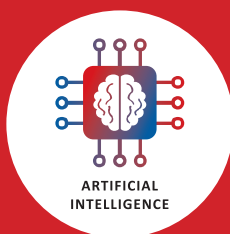
KRMU -Empowering Competencies for Excellence

At KRMU, we empower students and professionals with essential life skills like problem-solving, teamwork, communication, and crisis management. Our value-added courses and open electives foster specialised knowledge for employment and entrepreneurship. On-campus coaching for exams like CAT, MAT, and GMAT ensures global readiness.

The initiative, like KEIC MART offers a platform to test entrepreneurial skills through product sales and experiential learning. Programmes like E-commerce Sprint and KEIC Start-up Launchpad nurture budding entrepreneurs, preparing them to excel as confident, skilled professionals in today's competitive world.

RESEARCH AND DEVELOPMENT CELL

- Centre of Excellence for Sustainable Development Goals (SDGs)
- The Centre of Excellence in Artificial Intelligence (AI)
- Centre for Criminology and Victimology
- Centre for Human Rights
- K.R. Mangalam Entrepreneurship and Incubation Centre (KEIC)
- Centre of Excellence for Robotics and Automation



Central Instrumentation Facility at K.R. Mangalam University

The Central Instrumentation Facility (CIF) at K.R. Mangalam University, established under the Research and Development Cell (RDC), is a state-of-the-art centre for advanced research and innovation. Equipped with cutting-edge instruments like FTIR, TGA/DTA, DSC, UV Visible Spectrophotometer, and HPLC, the CIF supports interdisciplinary research and facilitates groundbreaking experiments.

Serving students, researchers, industries, and academic institutions, CIF promotes collaboration and enhances research excellence. It significantly contributes to the university's competitiveness by attracting grants, funding, and talented researchers.

Directed by Dr. Diwakar Padalia, with Prof. (Dr.) Manoj M. Gadewar and Dr. Prabhakar Bhandari (managing operations), the facility plays a pivotal role in advancing scientific research and technological development.

The CIF extended its characterisation and synthesis lab facilities by purchasing cutting edge research equipment worth ₹ 1 Cr in AY 2022-23.



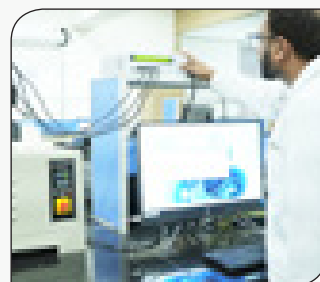
FTIR



DSC, TGA/DTA



Programmable
Furnace



LCR Meter

CLUBS AND SOCIETIES: EXPLORE, LEARN, AND LEAD

The clubs and societies at K.R. Mangalam University provide students with avenues to participate in extracurricular activities, pursue their passions, hone new skills, and cultivate a sense of belonging. Oversight of the clubs and societal aspects of KRMU will be led by the following individuals:

- Dean of Student Welfare
- Assistant Dean of Student Welfare
- Faculty Experts
- Students Council



Model United Nations (MUN) Club

"Creating Citizens of the World"

Promotes critical thinking and global awareness through debates, discussions, quizzes, and panel activities for larger forums.



DIA Club (Design, Interior, Architecture)

"Where Curiosity Meets Creativity"

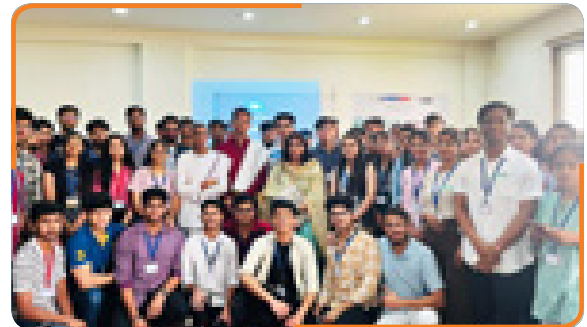
Promotes innovative design thinking through workshops, photography, competitions, and projects like "Cradle of Life."



Dr. APJ Abdul Kalam Science Society

"Innovate, Explore, and Transform"

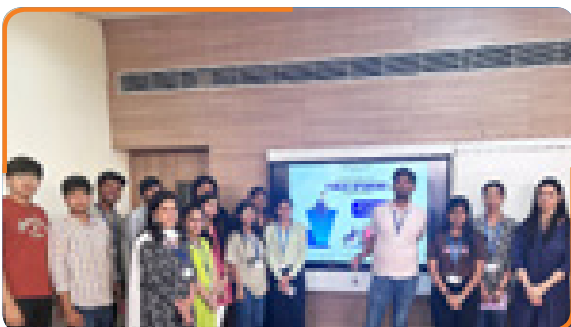
Facilitates hands-on scientific exploration through model exhibitions and quizzes, connecting theory with real-world applications.



Chetna Society

"Fostering Values for Balanced Living"

Guides students towards balance through meditation, life skills sessions, and collaborations with ISKCON programmes.



Rhetoric Club

"Giving Voice to Creativity"

Enhances language skills through poetry, story writing, debates, and the annual inter-university event Rhetoric.



Health Society

"Empowering Communities through Health Awareness"

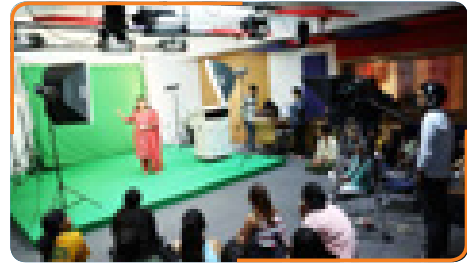
Promotes health through camps with hospitals like Medanta, offering BMI, blood sugar, and pressure screenings.



Computer Society of India (CSI) Student Chapter

"Connecting Minds Through Technology"

Fosters IT innovation through coding competitions, tech talks, and the annual Tech Odyssey event.



Mediaverse Club

"Unleashing Media Creativity"

Teaches podcast production, filmmaking, and meme creation through expert-led workshops and competitions.



Management Society

"Inspiring Future Leaders"

Builds entrepreneurial and managerial skills through events like Learn-to-Earn and guest lectures.



Sports Club

"Fueling Passion for Fitness and Sportsmanship"

Hosts inter-university events like SPORTURA, engaging 600+ students in basketball, cricket, and volleyball.



Cultural Club

"Celebrating Diversity Through Art and Expression"

Encourages participation in theatre, music, and dance, fostering intercultural exchange and creativity through regular events.



Investment Club

"Shaping Financial Pioneers"

Trains budding investors with hands-on workshops and stock pitch seminars. Weekly meetings provide real-world investment management experience.



Environment Club

"Sustainability in Action"

Promotes eco-friendly practices and environmental awareness through impactful initiatives and collaborations for a greener future.



National Service Scheme (NSS)

'NOT ME BUT YOU'

Promotes service, social reform, and community development through initiatives like legal awareness and Swachh Bharat.



Youth Red Cross Committee (YRC)

"Promoting Health, Serving Humanity"

Fosters a spirit of selfless service and humanitarian values among students through initiatives like healthcare camps, blood donation drives, and disaster management training. It empowers youth to serve vulnerable communities, develop leadership skills, and promote universal humanitarian principles.

STUDENTS ACHIEVEMENTS IN SPORTS AND CULTURAL FESTS

IBS Business School Sports Tournament 2024-25



Table Tennis Players Rajat Sharma and Dev Mehlawat got 1st & 2nd Position in the IBS Business School Sports Tournament 2024-25

Rawal Institute Faridabad Sports Tournament 2024-25



Table Tennis Players Rajat Sharma and Dev Mehlawat got 1st & 2nd Position in Rawal Institute Faridabad Sports Tournament 2024-25

IBS Business School Sports Tournament 2024-25



Table Tennis Player, Ujjwal got 3rd Position in IBS Business School Sports Tournament 2024-25

G D Goenka University Sports Tournament 2024-25

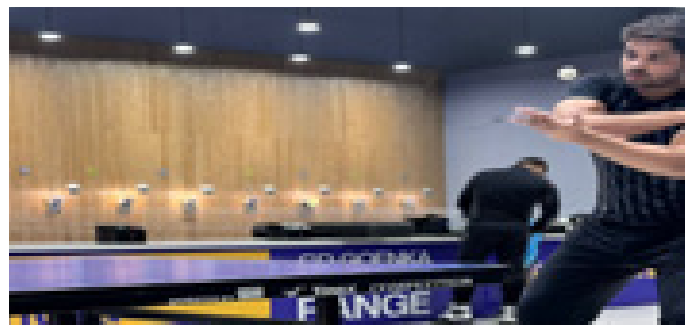


Table Tennis Player, Dev Mehlawat got 1st Position in G D Goenka University Sports Tournament 2024-25

Rawal Institute 2024-25



The Athletics Team (Men) secured 2nd place in the Discus Throw at Rawal Institute 2024-25

Rawal Institute 2024-25



The Athletics Team (Men) secured 1st position in the 400 Meter Race at Rawal Institute 2024-25

IBS Sports Tournament 2024-25



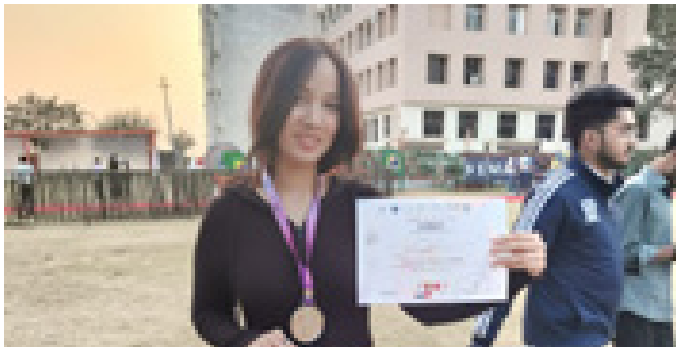
Table Tennis Team (Men) (Rajat Sharma, Dev Mehlawat) got 1st & 2nd Position in IBS Sports Tournament 2024-25

Rawal Institute Faridabad 2024-25



Vijay Thakur, Naveen, Pratul, Yash got 3rd Position in Relay Race (Men) Rawal Institute Faridabad 2024-25

SGT University Sports Fest 2024-25



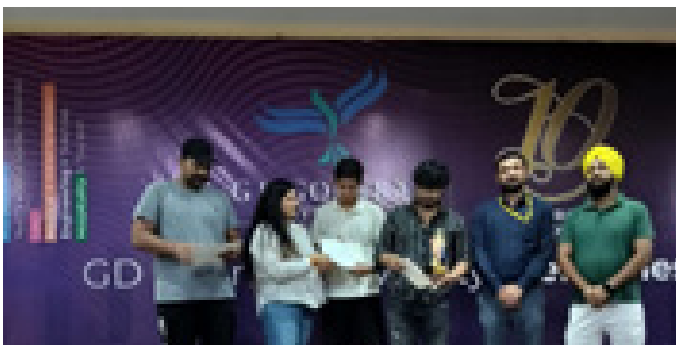
Vienna got 2nd Position in Badminton (Women) SGT University Sports Fest 2024-25

G D Goenka University Sports Fest 2024-25



Badminton Team (Women) got 1st & 2nd Position in G D Goenka University Sports Fest 2024-25

G D Goenka University Sports Fest 2024-25



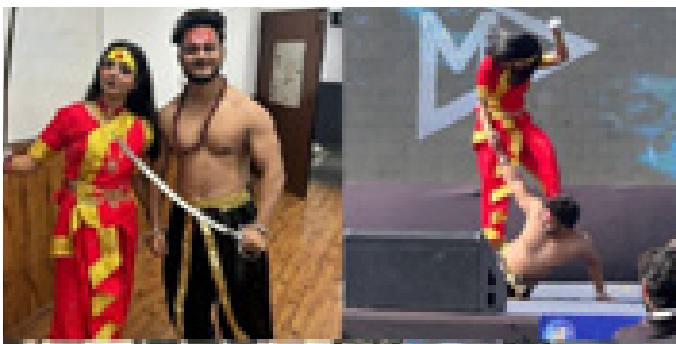
Badminton Team (Men) got 1st & 2nd Position in G D Goenka University Sports Fest 2024-25

Best of zest 2024.



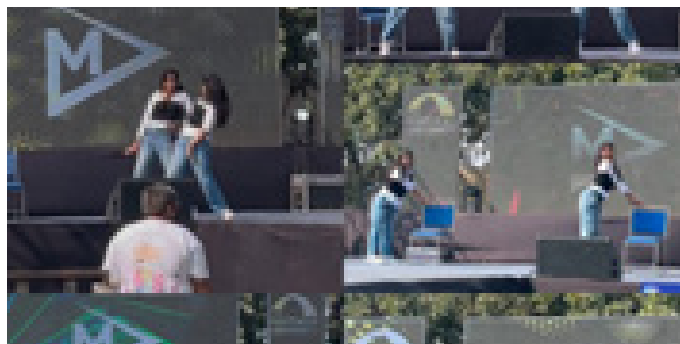
Labyrinthss, secured 1st position in Lingayas Folk Dance Competition and KRMU also won the best of zest 2024.

North Cap University (Oct 25)



Labyrinthss, (Deepanshi & Abhinav and Jingyasa & Pearl) secured 1st and 2nd place in duets at North Cap University (Oct 25)

Echelon Institute of Technology in November 2024



Deepanshi & Abhinav clinched 1st place with a standout performance at Echiesta (duet dance competition) held at Echelon Institute of Technology in November 2024

Battle of Bands at NCU (Oct 25)



Unheard Octaves secured 2nd place in Battle of Bands at NCU (Oct 25) with an electrifying medley blending classical and contemporary music

G D Goenka University on 24-09-2024



Vikruti Koul got 1st position in Dance Competition held at G D Goenka University on 24-09-2024

TWO INCUBATION IDEAS UNDER THE AEGIS OF KEIC FOUNDATION GOT THE GRANT OF ₹15 LAKHS EACH FROM MSME



Purvi Roy Gupta



Monika Dahiya



We are elated to announce that KRMU - KEIC Foundation has been honoured with the esteemed title of Host Institution (Nodal Center) for MSME, in recognition of our dedication to nurturing innovation and entrepreneurship. This acknowledgment underscores our commitment to empowering our community with the tools and resources needed to thrive in the ever-evolving business landscape. Alongside this prestigious title, we are proud to share that two of our incubated ideas have been selected for a grant of Rs. 15 lakhs each from MSME.

The first idea, "Revolutionizing Recruitment: Enhancing Candidate Commitment and Mitigating

Offer Shopping" by **Monika Dahiya**, aims to transform the recruitment process by ensuring candidate loyalty and reducing offer shopping tendencies.

The second project, "Cattle Safety Chip - Paushtika" by **Purvi Roy Gupta**, addresses the critical issue of cattle safety with innovative chip technology, promoting the well-being of livestock and enhancing agricultural sustainability.

These remarkable initiatives exemplify the innovative spirit and entrepreneurial drive fostered within our institution, and we look forward to witnessing their impactful contributions to society.

Research & Achievements

- H-index: 38
- Average Citation: 9.2
- Journals Articles (WoS & Scopus): 800+
- Patents: 180+ (Published)
- Patents: 30+ (Granted)
- Book/Book Chapters: 2500+
- Research Grants: ₹6 Cr+
- Consultancy Grants: ₹2 Cr+



सत्यमेव जयते

Department of Science and Technology

SEED Division has sanctioned
₹1.56 Crore Grant for
"KRMU KEIC STI HUB, SOHNA
BLOCK, GURUGRAM, HARYANA"
IN 2024

PI: Dr Anshika Prakash and Co-PI:
Dr Seema Raj



Indian Council of Social Science Research

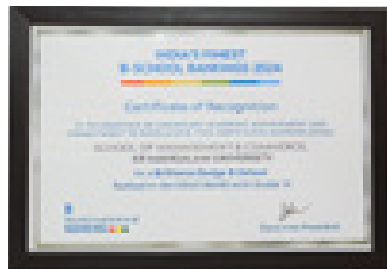
Our University has received
a sanction of ₹20 lakhs from
Indian Council of Social Science
Research for the Research
Project in 2024

RESEARCH & ACHIEVEMENTS

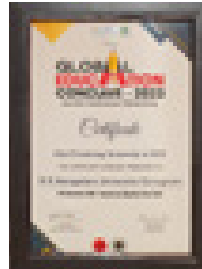
AWARDS AND TROPHIES



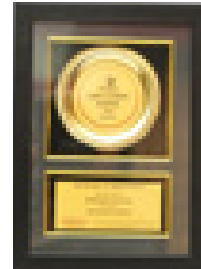
Leading University in Research & Development by Collegedunia 2024



India's Finest B-School Ranking 2024
By R World Institutional Ranking



Most Promising University
in NCR at Global Education
Conclave – 2023



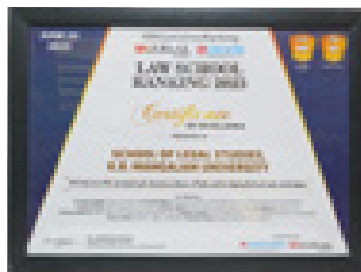
Times Education Icons
2023 North



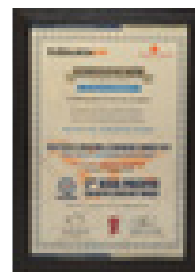
Best Private University for Excellent
Placement in North India on India
International Education Excellence
Awards 2023



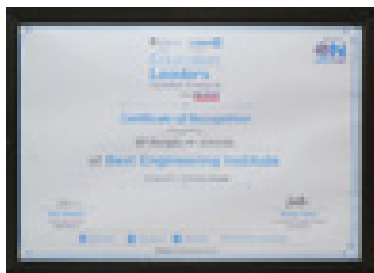
Collegedunia Infrastructure
Excellence Awards 2023



Premium Legal Education
Institute of India by BW
Education



Best University/Institution for Invention
at ASIA PACIFIC EDUCATION &
TECHNOLOGY SUMMIT-2019



Best Engineering School by
OBSERVE NOW (ON)



Establishment of Institution's
Innovation Council (IIC)



Industry Integration Awards
2020 at FWA Annual Industry
Academia Conclave



Certificate of Appreciation at
All India Essay Writing Event
2017



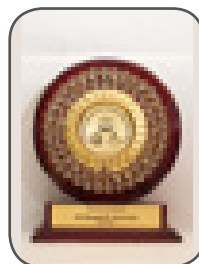
Colympics Cricket
Winner 2019



Catalyzing Innovation &
Collaboration Aura by HITEC



SPORTOPIA'22



3rd Institutional Life Skills,
Values, Gender, School Health &
Wellbeing Summit, New Delhi



Recognition in the
field of Education as
The Transformers

LIBRARY: CENTER OF WISDOM

As an integral part of the University, the K.R. Mangalam University Library was established in 2013 to support academic excellence by providing access to a vast collection of resources, promoting research, and enhancing learning opportunities. Its collection is increasing day by day with latest available print and digital resources. The Library is spread over 18500 sq. ft. It consists of the following sections:



Library Sections

1. Acquisition Section
2. Technical Section
3. Processing Section
4. Circulation Section
5. Periodical Section
6. Reference Section
7. Digital Section
8. Research Section
9. User Assistance
10. Maintenance Section

Online Services: (24X7)

All bibliographic record of books, journals and e-resources of the KRMU Library is accessible through online mode. Students, staff and faculty members can access the entire collection of the Library through the web-based Library software. The web-based E-Library portal is available 24X7 for our students and faculty/ staff members.

Library Resources

The Library resources consist of the following:

- | | |
|------------------|--------------|
| ■ Print Books | ■ E-Books |
| ■ Print Journals | ■ E-Journals |
| ■ Databases | ■ Manupatra |
| ■ IPC Pharma | ■ J-Gate |

- | | |
|--|--------------|
| ■ Scopus Journals | ■ Newspapers |
| ■ Supreme Court Cases Online (SCC Online) | |
| ■ CDs, DVDs | |
| ■ Print Reports, Dissertations | |
| ■ Thesis | |
| ■ IDR (Institutional Digital Repositories) | |
| ■ DELNET Resources | |
| ■ INFLIBNET Resources | |

Other Resources

The Library is also updating and enhancing its collection and services with the resources initiated and provided by the Ministry of Education, Government of India. Besides the Indian Government resources, the Library is also encouraging its intellectual communities to utilise the internationally available course materials & other useful open access resources developed by world-renowned universities like MIT.

- | | |
|-------------------------------------|---------------------|
| ■ National Digital Library of India | 100317720 Resources |
| ■ NPTEL | 5112+ |
| ■ Swayam | 719 |
| ■ ePG Pathshala | 3886 |
| ■ MOOCs | 3000+ |
| ■ ShodhGanga | 576000 Thesis |
| ■ ShodhShudhi | Member |
| ■ ShodhSindhu | Member |
| ■ MIT | 2523 (OCW) |
| ■ Open Access Journals | 20343 (DOAJ) |

Digital Library

The Library has established a well decorated Digital Library Section with installations of 30 computers for students to utilise subscribed & open source online digital resources for their academic requirements and higher studies.

A list of available online digital resources, Login ID and Password has been displayed at the notice board of the Digital Library Section, so that our user may utilise the resources without any difficulty.

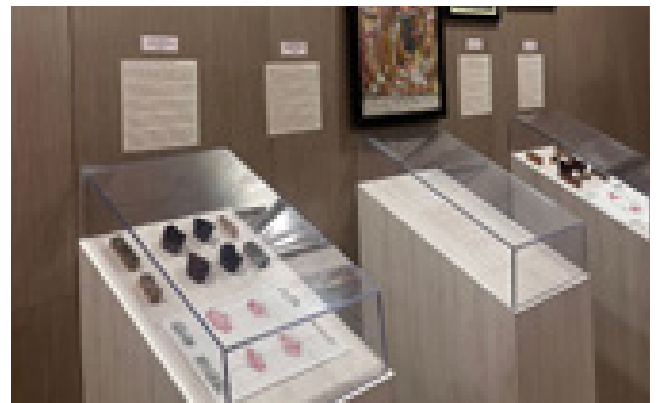
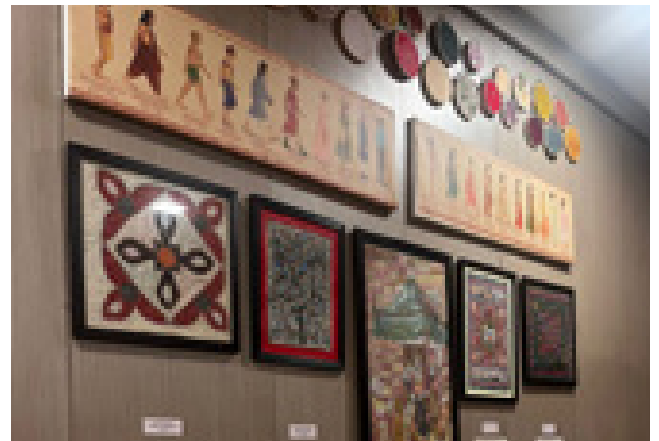
CAMPUS FACILITIES



Transport Facility



Hostel Room



Museum



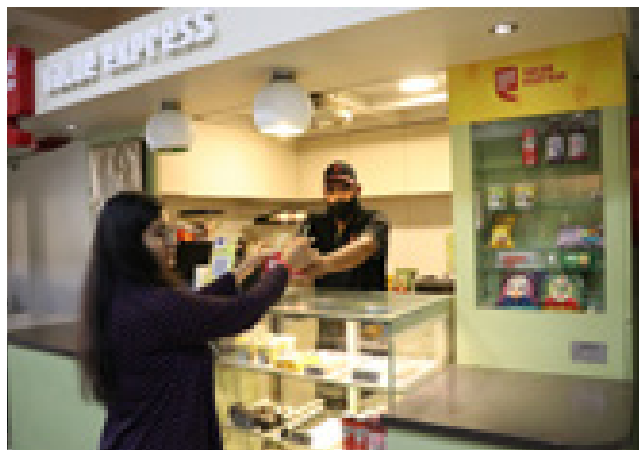
Media Studio



Parking Lots



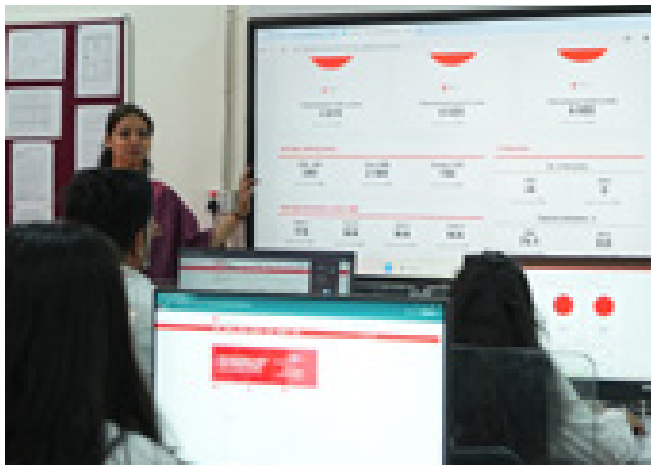
Gymnasium



Cafeteria



Moot Court



Business Simulation Lab



Music Studio



Animal House

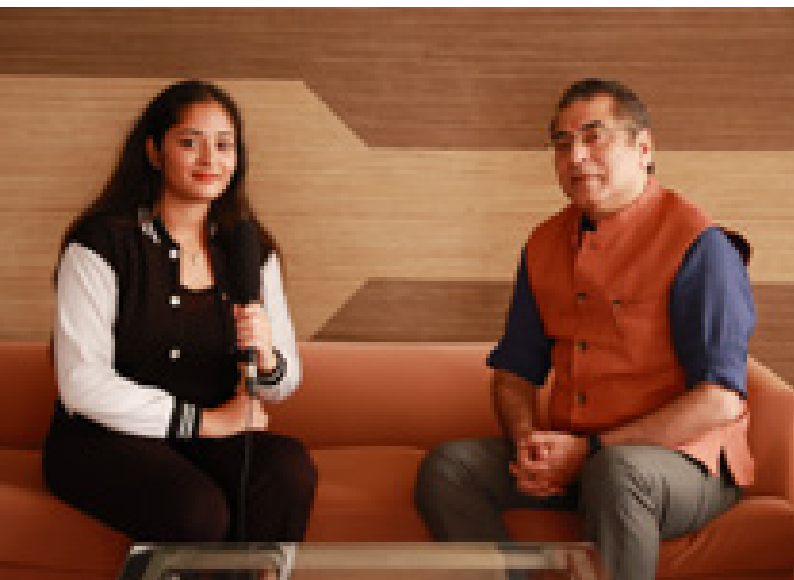


Art Gallery

LIFE@KRMU

Our campus is a thriving ground for a plethora of clubs, societies, and extracurricular activities, catering to a wide range of interests. Whether it's sports, cultural events, tech fests, or academic societies, students have ample opportunities to explore, engage, and excel beyond the classroom. This diverse environment ensures that every student finds their niche, fostering a community where passions are pursued and talents are nurtured.





KRMU INTERNATIONAL RELATION

KRMU fosters global collaboration for knowledge, offering diverse experiences, research projects, and exchange programmes. As a hub for international connections, we facilitate MoUs with leading institutions worldwide, aiming to become a global education hub. Committed to this vision, we establish alliances for academic and research initiatives on a global scale.

Students Visit at University of Portsmouth

K.R. Mangalam University sent selected students to the UK for an immersion programme in Business and Management, enhancing their learning beyond the classroom.

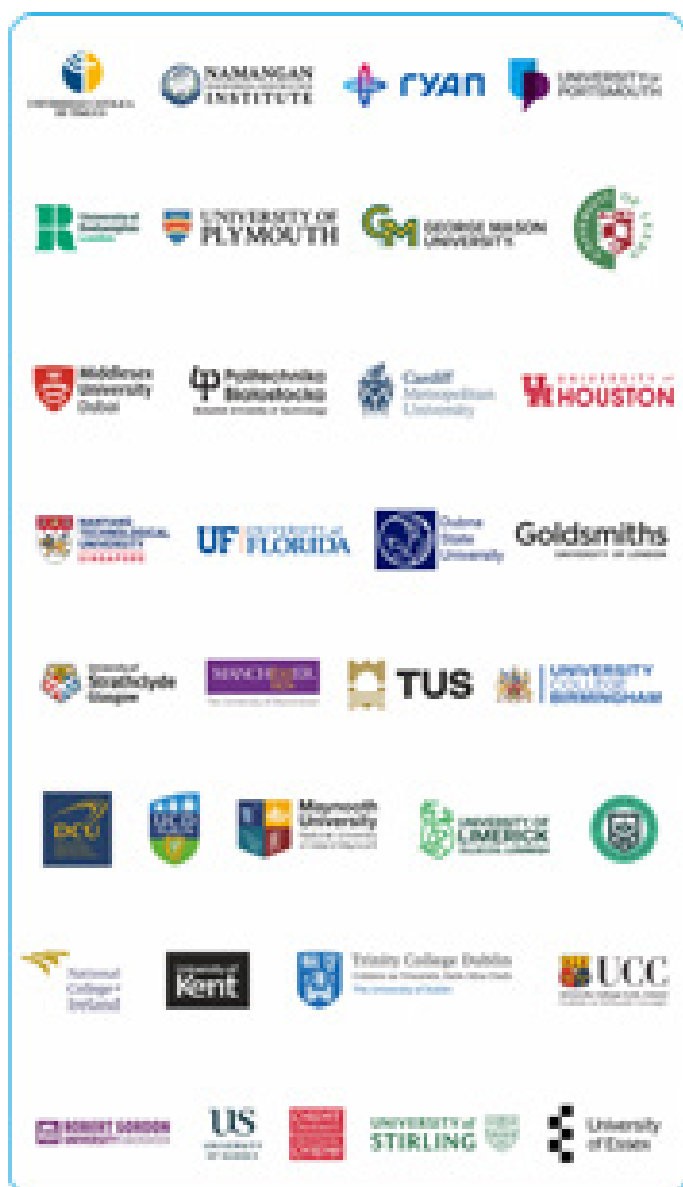


INTERNATIONAL MoUs

- George Mason University
- Synergy University
- Fateh Education
- German Varsity, Germany
- Immersion Global Pvt. Ltd.
- istep Mentors Pvt. Ltd.
- AECC
- University of Ferrara, Italy
- Namangan Engineering Construction Institute, Namngan, Uzbekistan
- Bialystok University of Technology, Bialystok
- Saint Petersburg State University of Aerospace Instrumentation, Russia
- Dubna State University, Dubna, Moscow

- Rossiya Segodnya International Information Agency, Founder of the Sputnik News Agency, Moscow, Russia
- The Open University Worldwide Limited, UK
- Middlesex University, London, UK
- The Confucius Institute Headquarters, China
- University of Houston (Department of Mathematics), Texas, USA
- University of Houston (Department of Physics), Texas, USA
- Hubei University, China
- Jiangxi Administration Institute, China
- Jingtangshan University, China
- IDP Education Ltd. - Cardiff Metropolitan University, UK
- Roehampton University, England & Wales, UK
- University of Plymouth, UK

INTERNATIONAL ENGAGEMENTS



IMMERSION PROGRAMME AT MIDDLESEX UNIVERSITY- DUBAI (4TH-15TH NOVEMBER 2024)

Innovative Business Practices and Sustainability: Global Perspectives

The Immersion Programme at Middlesex University, Dubai, offered a transformative learning journey for our students. Combining theoretical insights with hands-on experiences, the programme explored Business, Sustainability, Digital Marketing, Entrepreneurship, and Design Thinking.

Academic Sessions

Students engaged with distinguished faculty who delivered sessions on:

- Global business trends and leadership strategies
- Sustainability in modern business models
- Digital marketing innovations in competitive markets
- Entrepreneurship, cultural intelligence, and innovation
- Supply chain excellence and HRM in a global context

Industry Visit

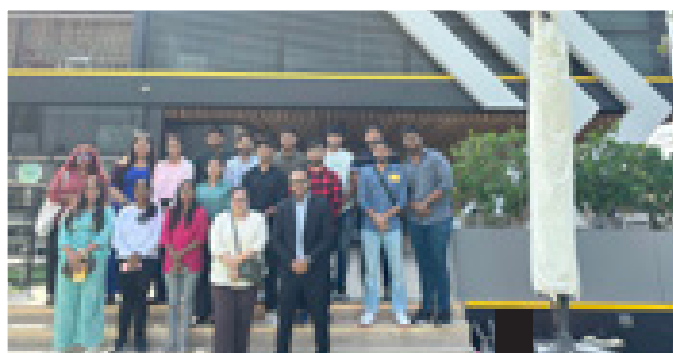
A visit to the DHL Innovation Center provided students with a practical understanding of innovation in logistics and sustainability. Hands-on experiences with cutting-edge technologies offered valuable insights into real-world business solutions.

Key Highlights

- Interactive workshops by Middlesex University's esteemed faculty
- Practical exposure through an industry visit to DHL Innovation Center
- Strengthened global academic ties with Middlesex University, Dubai



Industry Visit - DHL Innovation Center



STUDENTS STUDYING & WORKING ABROAD

At K.R. Mangalam University, we take pride in nurturing talent that transcends boundaries. Our commitment to excellence extends beyond the classroom, empowering students to pursue opportunities worldwide. Here are some shining examples of our alumni who are making waves internationally:



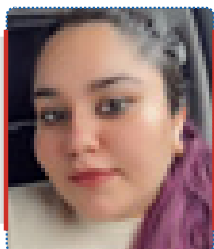
Shanu Lamba

After completing a Bachelor of Business Administration and Bachelor of Law (Hons) in 2020, Shanu ventured to Australia College of Applied Profession to pursue a Master of Social Work from 2022 to 2025. Her dedication to social welfare reflects the values instilled at K.R. Mangalam University.



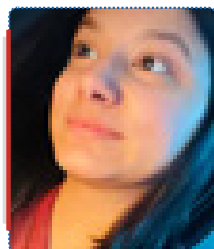
Ghanshyam

Ghanshyam's pursuit of a Doctorate in Philosophy in Management reflects his ambition and scholarly dedication. His research endeavors highlight the intellectual rigour fostered at our institution.



Kareena Sethi

With a Bachelor of Arts in Journalism & Mass Communication, Kareena ventured to Sheridan College for a Post-Graduate programme in Human Resource Management (HR) from 2023 to 2023. Her journey exemplifies the versatility and adaptability of our graduates.



Mansi Khanna

Mansi's passion for education led her to LaSalle for an Early Childhood Education programme from 2023 to 2025, following her Bachelor's in Elementary Education. Her journey exemplifies our commitment to shaping future leaders in diverse fields.



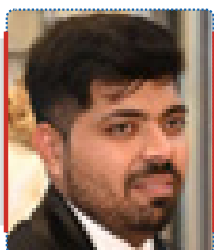
Rohit

Having graduated in 2020 with a Bachelor of Technology in Computer Science & Engineering, Rohit found his niche in the financial services sector abroad. His success underscores the practical skills and industry insights gained during his time at K.R. Mangalam University.



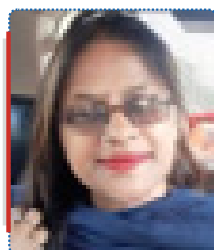
Neha Sood

Neha's academic journey took her to Conestoga College for a Strategic Global and Business Management programme from 2021 to 2022, complementing her bachelor's in journalism & mass communication. Her global perspective underscores the interdisciplinary



Abhishek Tripathi

Armed with a Bachelor of Technology in Computer Science & Engineering in 2018, Abhishek made a mark in broadcast media. His journey showcases the diverse career paths our graduates can explore.



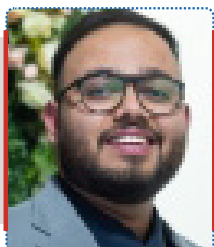
Tisha

Tisha pursued a Bachelor of Elementary Education and then embarked on a journey to Manipal University Jaipur for a BCA programme from 2021 to 2024. Her pursuit of excellence exemplifies the drive and determination of our graduates.



Siddharth Bhardwaj

Siddharth pursued a Master of Law after completing his Bachelor's degree, delving deeper into the realm of law practice. His academic prowess and commitment to legal excellence embody the values of K.R. Mangalam University.



Tejas

Tejas's academic journey led him to Gannon University, where he pursued a Master's in Science in Mechanical Engineering from 2018 to 2020 after completing his Bachelor's in Mechanical Engineering. His achievements highlight the global opportunities available to our students.

SCHOLARSHIPS & LOAN FACILITIES

Scholarships

- Super Achievers (Class 12 & UG Scores)
- Women Candidates (Shero)
- Top Scorers in CUET/JEE/CLAT/CAT/XAT/MAT and Other Competitive Exams
- Ward of Defence Personnel
- Sports Achievers
- Siblings Students & Alumni of KRM Group
- Faculty/ Staff Ward Concession

Study Loans

- Assured Assistance from Major Banks
- Instant Sanctioning
- All-Expense Coverage
- Quick Disbursal

Partner Firms



ENTREPRENEURSHIP & INCUBATION CENTER

KRMU's Entrepreneurship and Innovation Club (KEIC) aims to foster a culture of entrepreneurship on campus. We believe in unlocking our students' creativity to enable them to create the next generation of innovative companies to solve some of the most pressing problems.

Initiatives Taken by KEIC Foundation

Initiatives of KEIC Foundation

Key Features

- Mentorship
- Business Development Assistance
- Technical Support
- Networking Opportunities
- Addressing Societal Issues
- Access to Government Schemes
- Co-working Spaces
- Legal and Accounting Support
- Access to Design Thinking Lab
- Incubation Support



Pre-Incubation Programme

About

Our Pre-Incubation Programme is tailored to assist entrepreneurs in transforming their ideas into profitable businesses. Geared towards individuals or groups in the ideation stage of their product or service, this programme provides comprehensive support.

Programme Components

- SEED Grant
- Training Sessions
- Business Plan Preparation
- Mentoring
- Product Development Assistance
- Technical Assistance
- Networking Events

Incubation Programme

About

Our Incubation Programme is designed to empower entrepreneurs in transforming their ideas into successful ventures. Tailored for individuals or groups in the prototype and scaling stage, this programme offers a holistic support system.

Programme Components

- Training for Idea Execution
- Business Plan Development
- Business Mentoring
- Product Development Support
- Technical Support
- Access to Networking Events
- Access to Funding Networks

Collaboration with GCEC Global Foundation

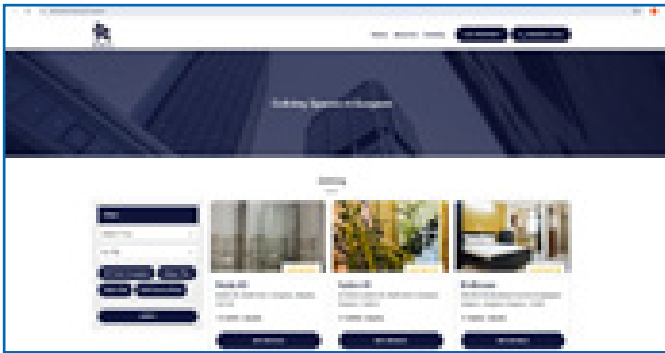
KRMU runs BBA Entrepreneurship programme in collaboration with GCEC Global Foundation. Incubated start-up has got the opportunity to pitch the IDEA of FOMO at **Shark Tank** and got the grant. The founder of the start-up Garang is mentor for our BBA Entrepreneurship students and has taught them during the sessions.



Ranking of KEIC



IMPACT CREATED BY STUDENTS



Founder:
Keshav Garg

*** Job Creation:**

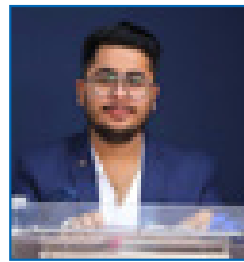
08 Employees*

*** Monthly Sales:**

10 Lakhs*

Startup:

Rentia Space
Private Limited



Founder:
Dhruv Chopra

*** Job Creation:**

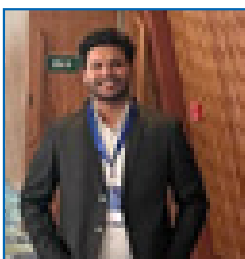
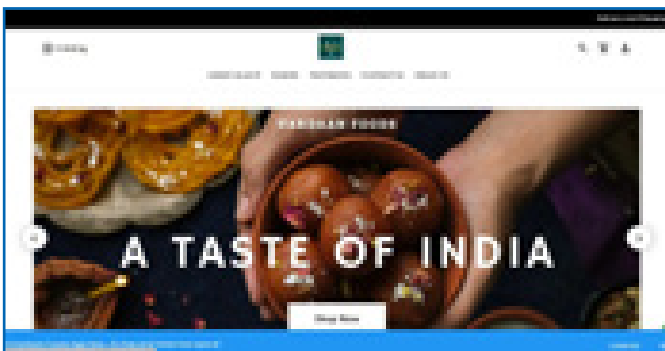
04 Employees*

*** Monthly Sales:**

06.5 Lakhs*

Startup:

Ambuquick
Healthcare
Private Limited



Founder:
Vardaan Aggarwal

*** Job Creation:**

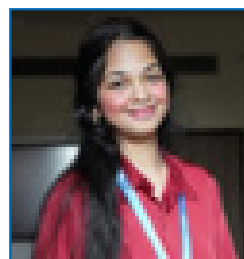
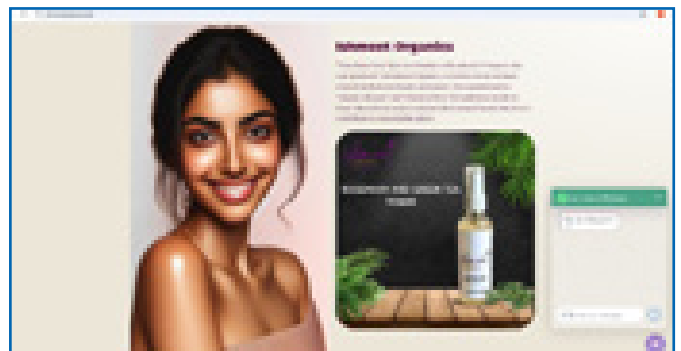
04 Employees*

*** Monthly Sales:**

10 Lakhs*

Startup:

Vardaan Foods



Founder:
Ishmeet Kaur Bains

*** Job Creation:**

05 Employee*

*** Monthly Sales:**

1.5 Lakhs*

(Selling through website)*

Startup:

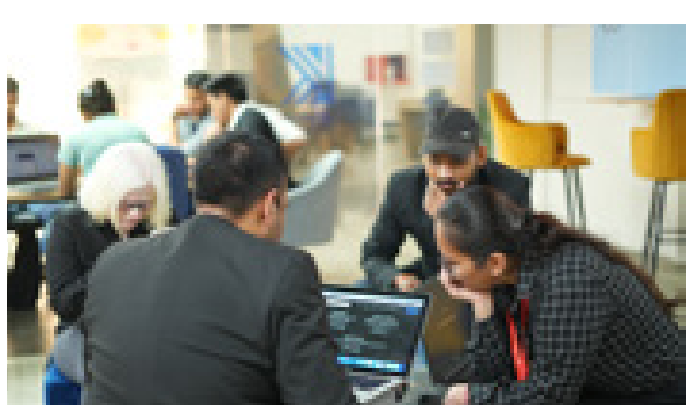
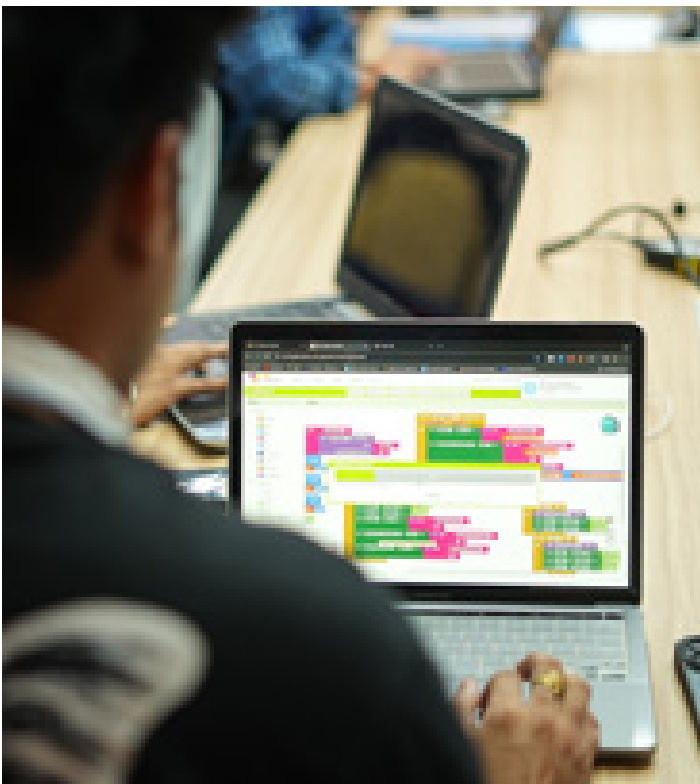
Ishmeet Organics

DESIGN THINKING LAB: OUR KEY TO CULTIVATE INNOVATION

A design thinking lab serves as a dynamic hub where the stakeholders come together to explore, innovate, and solve real-world problems using design thinking principles.

KEY ROLES

- **Experiential Learning Environment:** Design Thinking Labs provide students with hands-on experience in applying design thinking methodologies to solve complex problems. Through practical exercises, projects, and workshops, students develop critical thinking, collaboration, and problem-solving skills.
- **Interdisciplinary Collaboration:** Collaboration across disciplines fosters a holistic approach to problem-solving and encourages innovative thinking by incorporating different perspectives.
- **Real-World Problem Solving:** Design Thinking Labs typically engage with real-world challenges posed by industry partners, community organisations, or societal issues. By working on these projects, students gain practical experience and contribute to meaningful solutions that have tangible impact beyond the classroom.
- **Innovation Incubator:** Design Thinking Labs serve as incubators for innovation and entrepreneurship. It provides support and resources for students to develop and prototype new ideas, products, or services, promoting a culture of innovation and creativity.



INSTITUTIONAL COLLABORATIONS



- University of Plymouth
- Drake Circus, United Kingdom
- Tiens Group
- Jinggangshan University, China
- Jiangxi Administration Institute, China
- Hubei University, China
- Apurba Education Consultancy Pvt Ltd.(Nepal)
- University of Houston, Department of Mathematics
- University of Houston, Department of Physics
- The Confucius Institute Headquarters
- Middlesex University, London
- The Open University
- Sputnik News Agency, Russia
- Dubna State University, Russia
- Saint Petersburg State University of Aerospace Instrumentation (SUAI), Russia
- Bialystok University of Technology, Poland
- Namangan Engineering - Construction Institute, Uzbekistan
- University of Ferrara, Department of Architecture
- German Varsity for Advanced Studies, Aachen, Germany
- Yangpoo Executive Education
- Grey Llama Academy of Advanced Learning
- George Mason University, USA
- SRM UNIVERSITY



- Sri Guru Gobind Singh College of Commerce, University of Delhi
- Hansraj College, University of Delhi
- Shobhit University
- BLDEA's SSM College of Pharmacy and Research Centre
- Babu Banarasi Das University (BBDU)
- University of Delhi
- University of Science & Technology, Meghalaya
- Gargi College, University of Delhi
- National Law University, Delhi
- Deshbandhu College, University of Delhi
- AIESEC in Delhi University
- Shivaji College, University of Delhi
- Synergy University

CAREER DEVELOPMENT CENTRE

We empower students at K.R. Mangalam University by providing them with the skills, knowledge, and experiences essential for success in an increasingly dynamic global environment. We aim to foster a culture of lifelong learning while positioning the university as a leading institution in career readiness, innovation, and professional development.

Career Counselling

- Higher Studies Counselling
- Career Planning
- Placement Preparatory Counselling
- Personalised Career Counselling
- Entrepreneurship Counselling
- Competitive Exam Preparation



Career Development Center (CDC)

Training

- Career Counselling
- Career Skills
- Tech Skills
- Industry Engagement

Placement

- Campus Placement Drives
- Mega Job Fairs / Pool Drives
- Internships + Pre-Placements
- International Placements

Career Skills

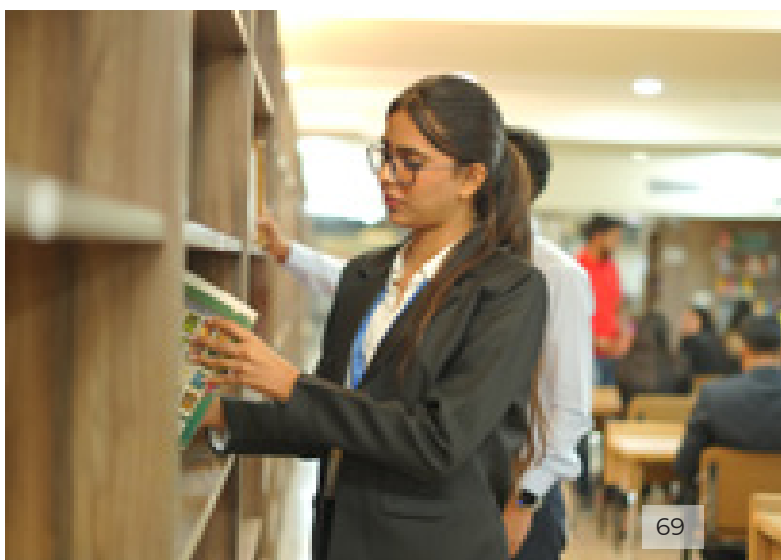
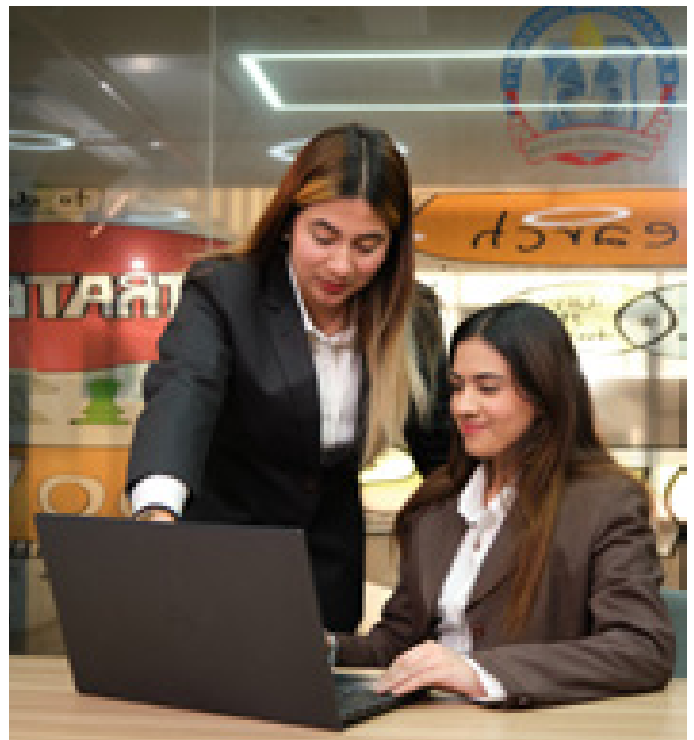
- Quantitative Aptitude and Logical Reasoning
- Soft Skills (Body Language, Professional Grooming & Etiquettes)
- VARC (Verbal Ability and Reading Comprehension)

Training Modules

- Personality Development
- Group Discussions
- Presentation Skills
- Personal Interviews

Training Overview

- Courses Embedded in Curriculum
- Boot Camps
- Profile Based Trainings
- Company Specific Trainings



Training Support

- Company Specific Curriculum
- Using standardised curriculum training is provided to students to cover all aspects of placement
- Students engage in GD & Mock Interviews as part of their preparation for placement
- Boot Camp
- CDC conducts intensive training before the placement starts

Technical Skills

Programme Offerings

- **Credit Based Courses**
The curriculum includes audit-based courses covering various subjects.
- **Value Added Skills**
Students develop valuable skills through workshops and boot camps, including Full Stack Development workshops, AIML training, and IoT skills.
- **Placement Supports**
The university provides comprehensive placement support to students.
- **Skilling Partners**
Collaborations with top industry partners like AD Consultants Pvt Ltd., Mang ERP Ltd., JK Cements, ICT (Ultratech group) enhance students skills



Placement Support

Company Specific Placement

The university offers company-specific placement training programme.

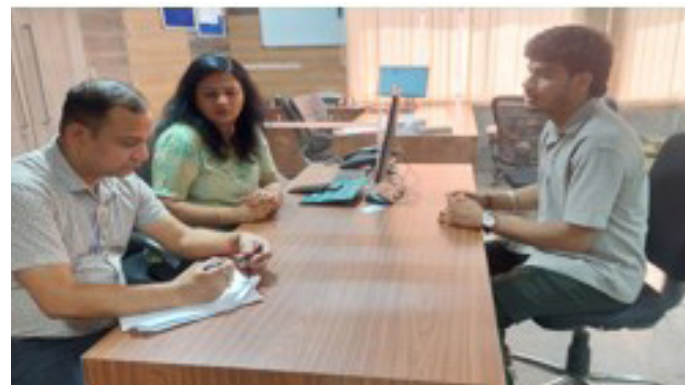
Mock Tests

Students participate in Mock Tests to prepare for job interviews.

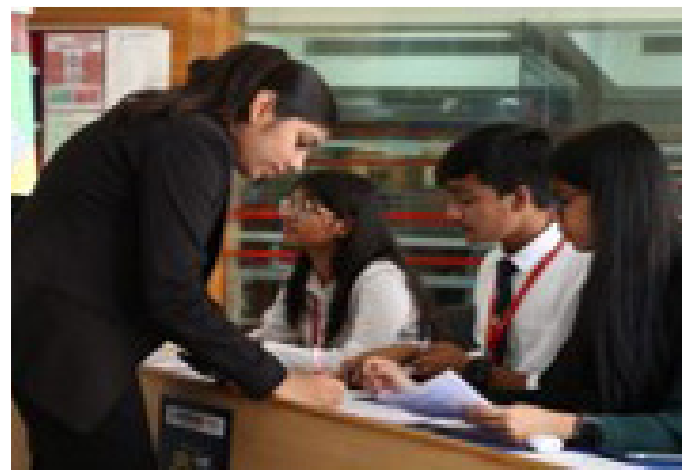
The university profiles students to match them with suitable companies.



Mega Job cum Internship Fair



Campus Drive for HUL



Campus Drive for TCS

Industry Engagement

- Parle Products Pvt. Ltd.
- MoUs and Tie-ups
- Guest Lectures
- Latest Tools and Technologies
- Industry Updates and Applications
- UltraTech Cement
- Upskilling Hands-on Sessions
- Workshops
- Research & Development
- Industry Visit
- Exposition
- Bringing all the stake holders to one platform

Some of Our Top Recruiters



TECH SAVVY CAMPUS

Campus Enabled WiFi

Access high-speed internet across campus for seamless connectivity and enhanced learning opportunities.

Classroom Connectivity

Enjoy wireless and wired internet access in every classroom, ensuring uninterrupted educational experiences.

Classroom CCTV Surveillance

We ensure student safety with CCTV coverage in all classrooms, fostering a secure learning environment.

Campus-wide CCTV Coverage

We enhance security measures with comprehensive CCTV surveillance covering the entire campus premises.

ICT-Enabled Classrooms

Experience interactive learning environments equipped with smart panels and advanced projection technology.

Learning Management System (LMS)

Access subject materials, assignments, and detailed course information conveniently through our robust LMS platform.

Drone Training Programme

Engage in specialised Phoenix drone training to develop skills in this emerging technology field.

Computer Lab Facilities

Utilise state-of-the-art computer labs equipped with the latest technology for hands-on learning and experimentation.

Library Management System

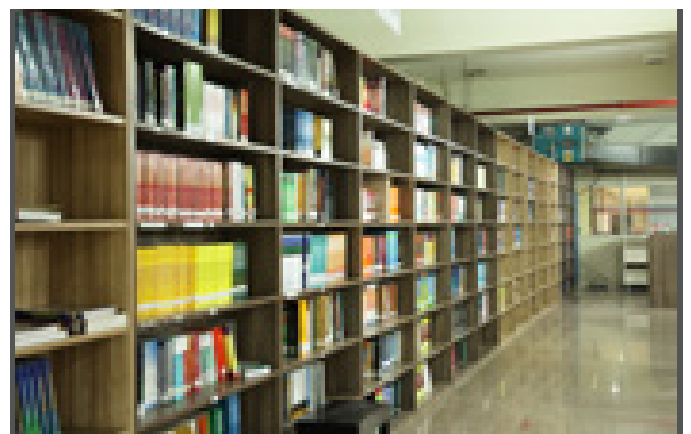
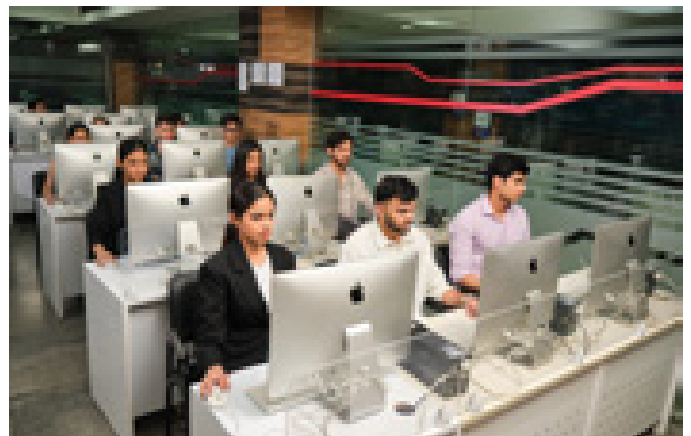
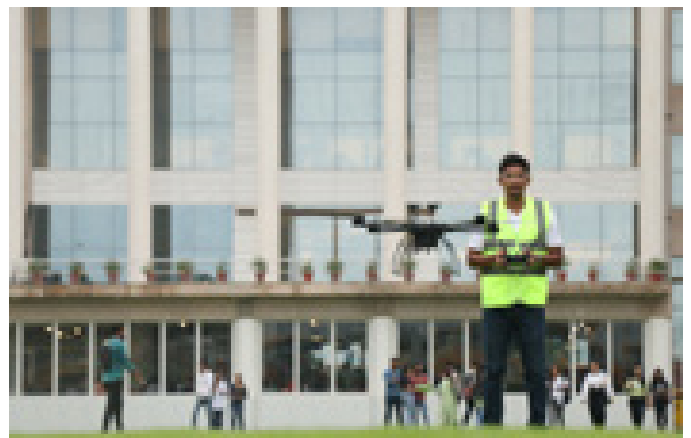
Seamlessly manage library resources and facilitate easy access to academic materials through our efficient Library Management System.

Enterprise Resource Planning (ERP)

Streamline university operations and processes with an integrated ERP system tailored for effective management.

Customer Relationship Management (CRM)

We enhance admissions management and communication with prospective students through our dedicated CRM solution.



INDUSTRIAL VISIT

SOHMCT integrates industry visits to bridge theory and practice, offering students valuable insights into real-world sectors, fostering an understanding of industry trends, and facilitating networking opportunities for internships and job placements. These visits complement classroom learning, align with course content, and provide practical examples. Faculty play a key role in connecting theory with practice, preparing students for professional success.

Workshop on Kashmiri Pandits Cuisine

SOHMCT organised a Kashmiri Pandit Cuisine workshop, led by Chef Rahul Wali. The session explored distinctive flavours using ingredients like yogurt, asafoetida, and turmeric, with a full menu of starters and beverages.

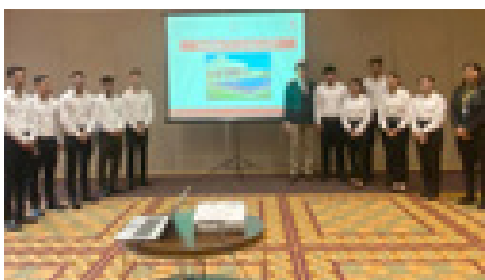


Iced Tea Session

SOHMCT hosted an iced tea mocktail session, teaching students to create customised iced teas. The event, judged by Ms. Neha Sharma Yadav, highlighted the benefits of homemade iced tea and encouraged careers in hospitality.

Workshop On Local is Global

School of Hotel Management & Catering Technology organised a workshop titled “Local is Global.” The event featured Celebrity Chef Nishant Choubay, Consulting Chef for Michelin Star Restaurants and Mr. Kunal, Food Influencer as resource persons. Chef Choubay prepared dishes such as Gochujang sweet potato with garlic chips and kasundi, and corn cake with corn gravy and aromatics. The workshop aimed to teach students innovative methods for preparing local cuisine from across India.



Industrial visit to Trident Gurgaon

SOHMCT organised an industrial visit to Trident Gurgaon, where students explored hotel departments, learned industry trends, and gained insights into operations and software systems, enhancing their understanding of hotel management.

Honda Car India Limited (HCIL) manufacturing plant Khuskhera, Bhiwadi (Raj.)

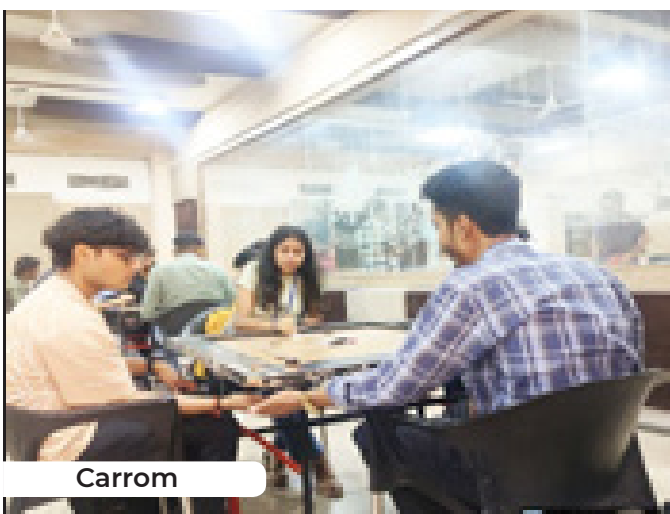
SOHMCT organised an industrial visit to Fort City Brewing, New Delhi, led by founder Mr. Gautham Gandhi. Students toured the brewery, learning about brewing equipment, grains, fermentation, and malts, gaining valuable beverage industry insights.



SPORTS FACILITIES

K.R. Mangalam University offers state-of-the-art facilities that foster academic excellence and physical fitness. Its expansive campuses, with multiple playgrounds and indoor courts, support holistic development.

Indoor Sports Facilities



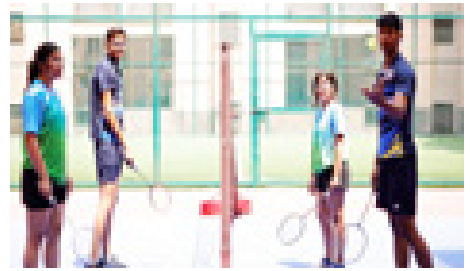
Outdoor Sports Facilities



Cricket



Basketball-Court



Badminton



Futsal



Volleyball Court



Kabaddi



Kho-Kho



Lawn Tennis

Rudrika (B.A.)^{1st} year

Currently in Indian Camp

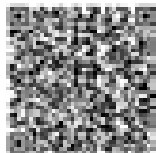
- Asian Championship 2021 held at Dubai (Silver Medal) 75kg
- Asian Championship 2022 held at Jordan, Amman (Gold Medal) in 75kg
- World Cup 2024 held at Montenegro (Silver Medal) in 75kg
- Asian Youth Championship 2024 held at Kazakhstan (Silver Medal) in 75kg



ADMISSION PROCESS

All candidates who are seeking admissions in various programmes are required to follow the steps listed below:

- 01 Start your application at admissions.krmangalam.edu.in
- 02 Pay the required Application Fee
- 03 Submit the Application Form
- 04 Take the K.R. Mangalam University Entrance Examination (KREE)
- 05 Attend our Faculty-Led Interview
- 06 Receive the Admission Offer
- 07 Get Enrolled and Be a part of the KRMU Community



Apply Now







K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

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www.krmangalam.edu.in | admissions@krmangalam.edu.in

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