



K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

School of Hotel Management and Catering Technology

SCHOOL HANDBOOK

2025-26



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About K.R. Mangalam University

The K.R. Mangalam Group has made a name for itself in the field of education. Over a period of time, the various educational entities of the group have converged into a fully functional corporate academy. Resources at KRM have been continuously upgraded to optimize opportunities for the students. Our students are groomed in a truly inter-disciplinary environment wherein they develop integrative skills through interaction with students from engineering, management, journalism and media study streams.

The K.R. Mangalam story goes back to the chain of schools that offered an alternative option of world-class education, pitching itself against the established elite schools, which had enjoyed a position of monopoly till then. Having blazed a new trail in school education, the focus of the group was aimed at higher education. With the mushrooming of institutions of Higher Education in the National Capital Region, the university considered it very important that students take informed decisions and pursue career objectives in an institution, where the concept of education has evolved as a natural process.

K.R. Mangalam University was founded in the year 2013 by Mangalam Edu Gate, a company incorporated under Section 25 of the Companies Act, 1956.

Uniqueness of KRMU

- i. Enduring legacy of providing education to high achievers who demonstrate leadership in diverse fields.
- ii. Protective and nurturing environment for teaching, research, creativity, scholarship, social and economic justice.

Education Objectives

- i. To impart undergraduate, post-graduate and Doctoral education in identified areas of higher education.
- ii. To undertake research programmes with industrial interface.
- iii. To integrate its growth with the global needs and expectations of the major stake holders through teaching, research, exchange & collaborative programmes with foreign, Indian Universities/Institutions and MNCs.
- iv. To act as a nodal center for transfer of technology to the industry.
- v. To provide job oriented professional education to the student community with particular focus on Haryana.



University Vision and Mission

2.1 Vision

K.R. Mangalam University aspires to become an internationally recognized institution of higher learning through excellence in inter-disciplinary education, research, and innovation, preparing socially responsible life-long learners contributing to nation building.

2.2 Mission

- Foster employability and entrepreneurship through a futuristic curriculum and progressive pedagogy with cutting-edge technology
- Instill notion of lifelong learning through stimulating research, Outcomes-based education, and innovative thinking
- Integrate global needs and expectations through collaborative programs with premier universities, research centres, industries, and professional bodies.
- Enhance leadership qualities among the youth having understanding of ethical values and environmental realities

About the School

School of Hotel Management and Catering Technology at K. R. Mangalam University established in year 2019 is equipped to carry out both teaching and research. The faculty is in constant touch with various experts in the relevant field and is willing to experiment with latest ideas in teaching and research. School of Hotel Management and Catering Technology imparts students technical knowledge, enhances their practical skill and ability, motivating them to think creatively, helping them to act independently and take decisions accordingly in all their technical pursuits and other endeavors. It strives to empower its students and faculty members to contribute to the development of society and Nation. The School of Hotel Management and Catering Technology (SOHMCT) offers comprehensive education in hospitality management. We regularly organize workshops, seminars, and expert lectures for students to interact with industry professionals. With a focus on real-world experiences and industry interaction, SOHMCT takes pride in providing the latest training and teaching methodologies. The school is committed to fostering employability and entrepreneurship in hospitality through an interdisciplinary curriculum and immersive pedagogy with cutting-edge technology.



School Vision and Mission

School Vision

Aspires to become an internationally recognized school of Hotel Management and Catering Technology that provides multiple programs in the scope of Hospitality and Tourism

School Mission

To rediscover hospitality education at all levels and develop our learners with a global skill set to prepare them for tomorrow's careers.

The School of Hotel Management is committed to-

- Fostering employability and entrepreneurship in hospitality through interdisciplinary curriculum and immersive pedagogy with cutting-edge technology.
- Installing the notion of lifelong learning through stimulating research, Outcomes-based education, and innovative thinking.
- Collaborating with premier universities, research centers, industries, and professional bodies and integrating global needs and expectations.
- Enhancing leadership qualities among the youth understanding ethical values and environmental realities.



Messages

Vice Chancellor- Prof. Raghuvir Singh

Congratulations on your admission to K.R. Mangalam University!

Dear Student,

I welcome you for joining K R Mangalam University.

You have taken the first step toward one of the most exciting times in your life, and everyone on the campus is committed to making your experience at KRMU worth remembering.

Established in 2013 KRMU has been implementing and adapting the ever-changing industry trends to be germane. At KRMU, we provide its students with the opportunity to excel in academics and in activities that make them global leaders altogether.

We have developed on a mission mode a system of preparing highly talented faculty in large numbers with specializations in diverse areas (interdisciplinary and trans disciplinary areas) with more autonomy and awards for productivity in terms of pedagogy, skill enhancement, research and mentor for creativity and innovations.

Our programmes have been tailored with the help of industry/Alumni especially catering to the career paths for each student based on his STEM (Science Technology, Engineering & Math's) or STEAMM and Arts, commerce and Management with skills that match industry needs, updated curriculum, focus on employability skills, Internship Programmes, Corporate/Company Trips, Case Competitions, Consulting Field Projects, Teamwork and mentor's mentee relationships.

The curriculum is updated based on Values framework of NAAC (National Accreditation and Assessment Council) i.e., Contributing to National Development, Fostering National Global Competencies, inculcating a Value System, Promoting the Use of Technology and quest of excellence among Students. Our programmes are customized with career paths for placements with high salaried jobs and the upcoming 4th Industrial Revolution the advent of "cyber-physical systems" involving entirely new capabilities for people and machines.

Employability is being enhanced by Cross cultural programmes, International Exchange Student Programmes, Global Education/Knowledge, Global Scoring Systems, Corporate Alliances, Mentoring by Alumni, Dedicated Career Management Center and entrepreneurship programme through Innovation Ecosystem.

The endorsement of the quality of education imparted at K.R. Mangalam University and its allied schools are the trust of over 150+ companies who have visited the campus year after year to recruit our corporate-ready students.

We are pleased to offer you provisional admission to KRMU. Your admission to the university will be confirmed and you will be registered as our student when we have scrutinized your documents and eligibility as per the university policies.

Wishing you all the very best for a great academic journey at KRMU!



Dr. Anjana Singh- Dean and Professor

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 specialized 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 university. Our programs provide the best professional and experiential-based learning so that they become industry-ready for global employment. We have a specialized 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 programs, we offer one two six-month paid internship both national and international, one being the specialized one for students to hone and master the skills.

Graduates pursuing hotel management and culinary programs 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 makes 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 lots of opportunities to participate in events and competitions organized 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 the best of luck and advise them to make informed decisions.

Warm regards,

Dr. Anjana Singh

1. School Boards and Committees

2.1 School Advisory Board

The School of Hotel Management and Catering Technology proposes the constitution of rich industry-experienced and renowned Hospitality Professionals as members of the Advisory Board. The advisory board keeps on advising the School of Hotel Management and Catering Technology to become a center of excellence in Hospitality and Tourism education.

The constitution of the Advisory Board- School of Hotel Management and Catering Technology consists of the following members:

SOHMCT ADVISORY BOARD



Kush Kapoor-Director, Roseate Hotels & Resorts,

Kush Kapoor has over 23 years of experience in the hospitality industry and has been a part of the most iconic hotels during his hospitality career across India including 'Oberoi Group', 'The Taj Group' of hotels and 'The Leela Group' and has many laurels to his feat. In 2016 he launched the Roseate brand which has become an iconic Luxury hotel Brand in India.



Chef Shamsul Wahid- Group Executive Chef at Impresario Entertainment & Hospitality Pvt. Ltd.

Experienced Executive Chef with a demonstrated history of working in the food production industry. Skilled in Catering, Negotiation, Culinary Skills, Team Management, and Food & Beverage. Strong operations professional graduated from IHM(Mumbai).

**Chef Vaibhav Bhargava- Partner Chef at CHO- Vietnamese Kitchen and Bar**

Chef Vaibhav Bhargava's illustrious career is distinguished by a string of prestigious culinary awards, including the Silver Hat Chef of the Year (2023) by the INDIAN CULINARY FORUM, the Wai Wai Innovative Chef of the Year and Executive Chef of the Year (2023) by Elite Magazine and Delhi Today, and the Best Chef-Led Restaurant of the Year (2022) recognized at the Restaurant Awards. His accolades also include Best Oriental Restaurant (2022) at the Food Connoisseurs Awards, Best Debut Restaurant (2022) by Travel N Leisure, and recognition at the Times Food Awards (2019). Chef Bhargava's outstanding achievements extend to titles such as Outstanding Chef of the Year (2018) at the Magicka Awards and Best Oriental Chef of the Year (2018) at the Elite Nightlife Awards in Dubai. His journey began with recognition as the 1st Runner Up at the International Hospitality Fair's Culinary Challenge in 2010, and culminated in consecutive Bronze and Silver awards at Culinary Art India (2010 and 2009). These awards stand as a testament to his dedication, creativity, and culinary mastery, inspiring chefs and food enthusiasts worldwide.

**Ms. Ritu Chawla Mathur- Managing Partner at Prognosis Global Consulting, (Ex- GM at Marriott Hotels), National Vice-President - WICCI - Hospitality & Tourism**

With a diverse range of practical hospitality experience, in a career spanning 25 years, with almost two decades in the field of hard-core hotel (Operations) management, Ritu has made steady contributions in various capacities, in hotels of different sizes (88 rooms - 580 rooms) and brands (Taj & Marriott) across Leisure, Business and Luxury hotels, which has equipped Ritu with the industry hardened skills. Her technical domain knowledge in the Rooms Division, forte in Customer Experience Management, and well-honed leadership skills in an all-encompassing role of general management had led her to be one of the youngest GMs of her time with the Taj Group of Hotels. Before taking up a consultancy role, she was the GM with Marriott International, where she was responsible for all pre-opening activities planning, Manpower deployment, Sales and marketing strategies, Operational supply procurements and Service delivery design for the Courtyard by Marriott, Pune.



Ms. Poulomi Bhattacharya DIRECTOR Talent and Culture, ACCOR Group

She is a Talent Management professional with rich experience of more than twenty-five years in Hospitality. In the short span of her journey, she has been fortunate enough to be associated with industry leaders like Marriott International, IHG, Taj Hotels and Resorts, and her alma mater Oberoi Hotels. Her unique working style is full of thoughtfulness and prompt execution combined with her high Emotional Intelligence; makes her a leader every organization would like to have. With the right mix of positivity, the ability to tap into others' strengths and thinking outside the

box, she has created and sustained a set of widely successful programs



Mr. Navneet Sindwani- General Manager and Growth Lead- WIPRO

A hotel management graduate, Navneet has over 22 years of experience in IT and ITES organizations. Over this period, I have handled varied roles including large and complex deliveries across multiple countries. In his current role, he is responsible for driving growth for travel, hospitality, telecom and new age sectors for Wipro in the Americas and based out of Austin Texas. In my free time, I enjoy spending time in the kitchen and experimenting with food from different cultures.

He is a certified scuba diver and loves traveling.



Mr. Tarun Jewalikar - Cluster Director of Food and Beverage at Novotel Dubai Al Barsha & Apart Hotel Adagio Premium Dubai Al Barsha.

Resourceful, charismatic professional with hands-on experience in providing definitive leadership, management, and supervision with a substantiate ability to productively manage operations in profoundly competitive environments. Ability to work in all work situations with a concrete focus on articulated organizational targets and further strive to actualize maximum profits in the given time. The compelling management style of utilizing active as well as energetic approaches to accomplish

prominent levels of performance from team members.

**Mr. Kunal Jain- Cluster Director of Revenue, Marriott International**

Dedicated Cluster Director of Revenue with a passion for optimizing revenue streams. Proven track record of driving profitability through strategic pricing, demand forecasting, and revenue management techniques. Committed to delivering exceptional guest experiences while maximizing revenue potential. As the Revenue Manager, his responsibilities include yield opportunities in the hotel are maximized via the application of total revenue management techniques, structured processes, and techniques to enhance book direct. Positioning the property and driving RGI growth. Also responsible for driving E-Commerce by focusing on the following areas: Utilization of E-Distribution Information platforms offline and online. Effective web marketing campaigns, Web-direct promo campaigns, Content, Transient Pricing Strategies, Demand-driven promo campaigns, Trip advisor, Maintaining rate parity, Increase Revenues and thus, profitability (GOP) year on year.

**Gissur Gudmundsson- Partner of Banyan Finefoods India Pvt. Ltd.,
Partner of TagAhead India**

- Certified International Culinary Judge, World Association of Chefs Societies
- Travel Consultant certificate, Nærings Akademiet in Oslo, Norway

Over the last years, he has been in business in India with import, butcher factory, and retail sales to the 5 star hotels in Delhi and first-class restaurants. In the past, he has managed restaurants and non-profit Chefs Associations where he was responsible for many staff and volunteers. He has created programs for chefs and has been responsible for setting up meetings, congresses and running of global events for chefs. He is a Certified Master Chef (CMC) and has been working within the hospitality industry for the last 40 years. He has mainly held managerial positions and easily adapts to new challenges. He has good communication skills and has extensive experience working with people from different backgrounds. He speaks English, Norwegian, and Icelandic and currently learning France. For the last 20 years He has had the wonderful experience of working with people from all over the world and has been traveling up to 200 days a year to support the members of the World Association of Chefs Societies and now traveling to India on a regular basis



2.2 The School Board of Studies has following members

S.No.	Name	Designation
1	Prof. Dr. Anjana Singh	Dean SOHMCT and Chairperson
2	Ms. Jyoti Sehrawat	Internal Member
3	Mr. Sanjay Pandey	Internal Member
4	Mr. Virendra Singh	Internal Member
5	Ms. Shriya Chauhan	Internal Member
6	Dr. Amit Kumar	Internal Member
7	Mr. Abhishek Roy	Member External Academic Expert
8	Prof. Chef Sanjay Sharma	Member External Academic Expert

The tenure of the Board of Studies (BOS) members, School of Hotel Management and Catering Technology, K.R. Mangalam University, will be two years from the date of notification.



3. Academic Coordination: Roles and Responsibilities

To achieve the vision and mission of SOHMCT, the school operates with a well-defined organizational structure, where every individual plays a pivotal role in ensuring the smooth functioning of academic and administrative activities. From strategic leadership to hands-on support for students, each role contributes to creating a conducive environment for learning, growth, and collaboration. Below is an outline of the key roles and responsibilities within the school.

- **Dean:** Prof. Anjana Singh is the Dean of School of Hotel Management and Catering Technology. She provides strategic leadership for the school, overseeing academic, research, and administrative functions. She ensures the development, implementation, and periodic revision of academic programmes and curriculum while monitoring and enhancing the quality of education and research output. Acting as a liaison between the school and university administration, students, parents, and external stakeholders, the Dean facilitates collaborations, partnerships, and resource allocation. She manages the school's budget, oversees faculty recruitment and development, and addresses grievances to maintain a conducive environment for teaching and learning.
- **Programme Coordinator:** Ms. Jyoti Sehrawat, Programme Coordinator, ensures the smooth execution of academic programmes, aligning them with university policies. They work closely with faculty to design, update, and deliver course content effectively while addressing student academic issues and monitoring their progress. She is also responsible for the faculty Timetable and coordinates with the Academic office to ensure proper scheduling of courses and maintains records for accreditation compliance. The coordinator also fosters communication among faculty members teaching within the programme.
- **Mentor:** Every student enrolled in the school is considered a mentee and will be assigned a faculty member as their mentor. The mentor's role is to guide and support the mentee, helping them grow both personally and professionally. Mentors act as coaches by giving feedback, sharing advice, and offering insights from their own experiences. They also challenge the mentee's thinking, help them make important decisions, and connect them to valuable resources and networks. Additionally, mentors provide emotional support, celebrating successes and offering encouragement during tough times. On the other hand, the mentee's role is to actively participate in the learning process by planning meetings, setting goals, and communicating openly with their mentor. Mentees should also apply what they learn, continue growing outside the mentor-mentee relationship, and stay proactive in seeking new opportunities. By staying committed and enthusiastic, mentees can make the most of this relationship and achieve their goals.
- **Event Coordinator-** Ms. Shriya Chauhan, our dedicated Event Coordinator, plays a pivotal role in organizing and executing various events at our school. With her exceptional planning skills and creative vision, she ensures that every event runs smoothly and leaves a lasting impression. From cultural programs to academic competitions, Shriya manages logistics, coordinates with teams, and brings fresh ideas to life with energy and enthusiasm. Her ability to work under pressure, coupled with excellent communication and leadership skills, makes her a reliable and resourceful member of our team. Shriya's passion and commitment truly enhance the vibrancy and success of our school events.
- **LMS Coordinator-** Mr. Sanjay Pandey is responsible for managing the Learning Management System (LMS) at our school, ensuring seamless access to academic content and resources for both students and faculty. He regularly updates course materials, monitors user activity, and provides technical support to resolve issues promptly. Sanjay also coordinates with teachers to upload assignments, track progress, and maintain an organized digital learning environment. His attention to detail and understanding of educational technology contribute significantly to enhancing the overall learning experience. With his



proactive approach and dedication, Sanjay plays a crucial role in ensuring that the LMS functions efficiently and supports academic excellence.

- **Internships and Placements-** Mr. Sanjay Pandey leads the Internships and Placements cell with dedication and strategic insight. He actively builds strong industry connections to create meaningful internship and job opportunities for students across various sectors. From guiding students in resume building to preparing them for interviews and coordinating with recruiters, he ensures a smooth transition from campus to career. Mr. Pandey also organizes placement drives, industry talks, and training sessions to enhance students' employability skills. His commitment to student success and professional development has significantly strengthened the placement record of our institution, making him an integral part of the career support system.
- **Uniform Coordinator-** Chef Virendra Singh serves as the Uniform Coordinator, efficiently managing all aspects related to student uniforms. He closely coordinates with the uniform vendor to ensure timely procurement, quality checks, and correct sizing for all students. Chef Virendra also oversees the distribution process, addressing any issues related to fitting or defects with prompt solutions. His attention to detail and organized approach ensure that uniform standards are consistently maintained across the department. By liaising effectively between the institution and the vendor, he ensures that students are well-presented and uniform-ready for both academic and practical sessions. His role adds greatly to operational smoothness.
- **Exam Coordinator-** Chef Amit serves as the Exam Coordinator, ensuring the smooth and efficient conduct of all academic and practical examinations. He meticulously plans the exam schedules, coordinates with faculty for question paper setting, and oversees the preparation of exam materials. Chef Amit also ensures adherence to examination protocols, supervises invigilation duties, and manages the evaluation and result compilation processes with accuracy and confidentiality. His organizational skills and commitment to academic integrity play a crucial role in maintaining discipline and transparency during assessments. With a calm and systematic approach, Chef Amit ensures that examinations are conducted in a fair, timely, and professional manner.
- **Admission Coordinator-** Sanjay Pandey is a dedicated Admission Coordinator known for his professionalism and strong organizational skills. With years of experience in educational administration, he effectively manages the admissions process from initial inquiry to enrollment. Sanjay ensures clear communication with students, parents, and academic departments, making the transition smooth and efficient. He is detail-oriented, approachable, and committed to helping students find the right academic path. His knowledge of admission policies, deadlines, and documentation requirements contributes to the seamless operation of the institution. Sanjay Pandey's passion for education and student success makes him a valuable asset to any academic organization.



Faculty and Staff

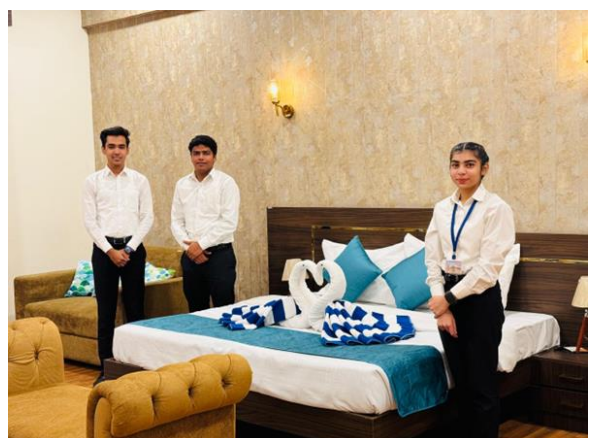
S.No.	Name	Designation	Qualification	Academic Experience	Industry Experience	Ph.D.	Geographical Diversity
1	Dr. Anjana Singh	Dean and Professor SOHMCT	BHM, Pg Dip. Trg and Dev., Msc HM, PHD	17 years	3.5 Years	Done	New Delhi
2	Ms. Jyoti Sehrawat Baisoya	School Coordinator	BSc. HM, MHM/MTM	6 Years	4 years	Pursuing from KRMU	New Delhi
3	Mr. Sanjay Pandey	Assistant professor	B.sc.HM, M.Sc in HM	2.5 years	3.5 years	Pursuing from DBU	Uttarakhand
4	Ms. Shriya Chauhan	Assistant professor	BHM, Msc HM	3.5 years	1 year	Pursuing from KRMU	Shimla
5	Dr. Amit Kumar	Assistant Professor	BSc. , MSc, P.Hd	10 years	3 Years	Done	Jodhpur
6	Chef Virendra Singh	Assistant professor	M.B.A, B.A . H.M	4 Years	9 Years	Pursuing from KRMU	Haryana

LABORATORIES & FIELD OF RESEARCH

Specialized Training Restaurant with a Bar



Specialised Food Production Lab





Best Practices

Our program is designed to offer a comprehensive and immersive learning experience through its unique "Earn while Learn" approach, where students have the opportunity to gain practical experience alongside their academic studies. This hands-on learning model encourages students to get involved in a variety of real-world activities, such as preparing Christmas cakes, curating Diwali hampers, and participating in the Kisan Mela. These activities not only allow students to apply their theoretical knowledge in a creative and practical setting but also help them develop essential skills that are highly valued in the hospitality and business sectors.

The curriculum is strategically designed to provide the right blend of Operations, Management, and Leadership courses, ensuring students are well-equipped with the necessary expertise to excel in a competitive global market. The focus of the program is on Operations, which accounts for 59% of the coursework, followed by Management at 31%, and Leadership at 10%. This balance ensures that students gain a deep understanding of operational efficiency, business management, and leadership dynamics, preparing them to take on a range of roles in the hospitality and business industries.

Additionally, our program offers the exciting opportunity for students to participate in paid international internships and placements. These internships are a key component of the learning experience, as they allow students to work in diverse, real-world environments and gain global exposure. This international experience not only enhances students' practical skills but also provides them with invaluable insights into the global market, making them more competitive and adaptable professionals.

Our strong academic partnerships with leading hotel brands further strengthen the program, offering students unparalleled opportunities to network with industry leaders, stay up-to-date with the latest industry trends, and participate in exclusive events and workshops. These partnerships ensure that our students receive a world-class education and are well-connected to the top brands in the hospitality industry.

Ultimately, our program prepares students to become global citizens, equipped with the knowledge, skills, and international experience necessary to thrive in the dynamic hospitality industry. With the perfect combination of academics and real-world exposure, our students graduate not only as experts in their field but also as professionals ready to make a meaningful impact on the global stage.



Bachelor (Hons./Hons. with Research) Hotel Management and Catering Technology

Programme Educational Objectives (PEO)

After the completion of the program, hotel management graduates will be:

PEO 1 Employed in Global Service Brands in senior leadership positions.

PEO 2 Conducting ethical behavior in the hospitality and culinary industry.

PEO3 Creating Employment Opportunities for the Hospitality Industry and overall Community.

PEO 4 Leading by example following compassion and striving to do the right thing.

Programme Outcomes (PO)

PO1: Understanding the key to success is achieving a balance of efficiency in Customer Relations Skills

PO 2: Understanding the art of Effective communication skills by maintaining high standards of Oral, Written, Non-Verbal, and Visual Communication Skills relevant to Hospitality and Tourism.

PO 3: Understanding self and others to work in Team Dynamics and exhibit leadership behavior and qualities.

PO 4: Applying the Global Code of Ethics and Cultural Sensitivity as the Hospitality Industry proposes for successful Business Operations and Customer Relations in the Hospitality Sector.

PO 5: Learning to learn, relearn and remain updated with the ever-changing dynamics of the Hospitality Industry.

PO 6: Applying the latest Information Technology Tools and Techniques in handling Business Solutions effectively.

Programme Specific Outcomes (PSO)



PSO 1: Understanding Hospitality concepts, theories, technical, and conceptual frameworks appropriate for the hospitality and tourism industry.

PSO 2: Applying the skills, techniques, concepts, and theories gained to manage and evaluate functional and strategic frameworks in the Hospitality Industry.

PSO 3: Analyzing the situations and group dynamics to offer exceptional guest service eminence.

PSO 4: Evaluating alternatives to make informed decisions.

PSO5: Developing hospitality operations skills for overall functions of the Hospitality Industry.

PSO6: Creating strategies for managing effectively in the Hospitality Industry.

Career Avenues

- Operations in Luxury hotels
- Specialty Restaurants & Banquet
- Sales, HR, Revenue hospitality sectors
- Event Management
- Airlines cabin crew and ground staff
- Travel and tourism Offices
- Marketing and Public Relations
- Hospitals catering & Housekeeping management.
- Railway catering
- Catering officers in Govt., sectors
- Operations and Customer Service in Luxury retail and fashion Houses
- Operations and Customer Service Theme and amusement park
- Operations and Customer Service Entertainment industry
- Academics in Education Industry
- Hospitality Entrepreneurship
- Banks as customer relation manager
- Automobile Industry as customer relation manager

Duration: 4 years (08 Semesters)



B.A. (Hons./Hons. with Research) Culinary Arts

PROGRAMME EDUCATIONAL OBJECTIVES (PEO)

After the completion of the program, Culinary Graduates will be:

- PEO 1 Employed in Global Service and Culinary Brands in senior leadership positions.
- PEO 2 Conducting ethical behavior in the hospitality and culinary industry.
- PEO 3 Creating Employment Opportunities for the Hospitality and Culinary Industry and overall Community.
- PEO 4 Leading by example following compassion and striving to do the right thing.

PROGRAMME OUTCOMES (PO)

- PO 1 Customer Relations Skills
Understand the key to success is achieving a balance of efficiency and customer service
- PO 2: Effective communication skills
Understanding the the art of communication by maintaining high Standards of Oral, Written, Non-Verbal, and Visual Communication Skills relevant to Hospitality and Tourism.
- PO 3: Team dynamics and Leadership behavior
Understanding self and others to work in Team and exhibit leadership qualities.
- PO 4 Global citizenship with ethics in Hospitality sectors.
Apply the Global Code of Ethics and cultural sensitivity as proposed by the Hospitality Industry. Recognize and Practice cultural sensitivity and principles of sustainability for successful Business Operations and Customer Relations in the Hospitality Sector.
- PO 5 Life-Long Learning



Learning to learn, relearn and remain updated with the ever-changing dynamics of the Hospitality and Culinary Industry.

- PO 6 Application of IT and Automation in Hospitality

Apply the latest Information Technology Tools and Techniques in handling Business Solutions effectively.

PROGRAMME SPECIFIC OUTCOMES (PSO)

- PSO 1: Understanding Culinary concepts, theories, technical, and conceptual frameworks appropriate for the hospitality and tourism industry.
- PSO 2: Applying the skills, techniques, concepts, and theories gained to manage and evaluate functional and strategic frameworks in the Culinary Industry.
- PSO 3: Analyzing the situations and group dynamics to offer exceptional guest service eminence.
- PSO 4: Evaluating alternatives to make informed decisions.
- PSO5: Developing Culinary operations skills for overall functions of the Hospitality Industry.
- PSO6: Creating strategies for managing effectively in the Hospitality and Culinary Industry.
- **Duration: 4 years (08 Semesters)**



Education Philosophy and Purpose:

- **Learn to Earn a Living:**

At KRMU we believe in equipping students with the skills, knowledge, and qualifications necessary to succeed in the job market and achieve financial stability. All the programmes are tailored to meet industry demands, preparing students to enter specific careers and contributing to economic development.

Learn to Live:

The university believes in the holistic development of learners, fostering sensitivity towards society, and promoting a social and emotional understanding of the world. Our aim is to nurture well-rounded individuals who can contribute meaningfully to society, lead fulfilling lives, and engage with the complexities of the human experience.

- University Education Objective: **Focus on Employability and Entrepreneurship through Holistic Education using Bloom's Taxonomy**

By targeting all levels of Bloom's Taxonomy—remembering, understanding, applying, analyzing, evaluating, and creating—students are equipped with the knowledge, skills, and attitudes necessary for the workforce and entrepreneurial success. At KRMU we emphasize on learners critical thinking, problem-solving, and innovation, ensuring application of theoretical knowledge in practical settings. This approach nurtures adaptability, creativity, and ethical decision-making, enabling graduates to excel in diverse professional environments and to innovate in entrepreneurial endeavours, contributing to economic growth and societal well-being.

- Importance of Structured Learning Experiences

A structured learning experience (SLE) is crucial for effective education as it provides a clear and organized framework for acquiring knowledge and skills. By following a well-defined



curriculum, teaching-learning methods and assessment strategies, learners can build on prior knowledge systematically, ensuring that foundational concepts are understood before moving on to more complex topics. This approach not only enhances comprehension but also fosters critical thinking by allowing learners to connect ideas and apply them in various contexts. Moreover, a structured learning experience helps in setting clear goals and benchmarks, enabling both educators and students to track progress and make necessary adjustments. Ultimately, it creates a conducive environment for sustained intellectual growth, encouraging learners to achieve their full potential. At K.R. Mangalam University SLE is designed as rigorous activities that are integrated into the curriculum and provide students with opportunities for learning in two parts:

- Inside classroom – (Lectures, Presentations, Practical's, Simulations, Case Study, Guest Lectures),
- Outside classroom(Projects, Journals, Specialized workshop in Hotels, Field visits, Internships)



Assessments and Evaluation

a. Evaluation scheme for theory courses

Evaluation Component	Weightage
Internal Marks (Theory): - I) Continuous Assessment (30 Marks) (All the components to be evenly spaced) Projects/ Quizzes/ Assignments and Essays/ Presentations/ Participation/ Case Studies/ Reflective Journals (minimum of five components to be covered)	30 Marks
Mid Term Exam	20 Marks
External Marks (Theory): – End Term Examination	50 Marks

*** (It is compulsory for a student to secure 40% marks in the Internal and End Term Examination separately to secure minimum passing grade).**

Overview of Internal Evaluation (30 Marks) –

Internal evaluation is designed to assess students' ongoing learning and application of course materials through diverse assessment methods. Instructors have full autonomy within the 30 marks to employ assessment strategies that best align with the course's learning objectives.

Recommended Assessment Types: -

Projects: - Individual or group projects focusing on research, analysis, and practical application of concepts.

Quizzes: - Regular, short assessments to evaluate understanding of the material.

Assignments and Essays: - In-depth tasks to assess critical thinking and problem-solving skills.

Presentations: - Assessing knowledge dissemination and communication skills.

Participation: - Evaluation of engagement and contributions to class activities.

Case Studies: - Application of theoretical knowledge to real-world scenarios.



b. Evaluation scheme for practical courses

Particular	Weightage
Internal Marks (Practical): -	
I) Conduct of Experiment	10 Marks
II) Lab Records	10 Marks
III) Lab Participation	10 Marks
IV) Lab Project	20 Marks
External Marks (Practical): -	
End Term Practical and Viva Voce	50 Marks

*** (It is compulsory for a student to secure 40% marks in Internal and End Term Practical's and Viva Voce separately to secure minimum passing grade).**

c. Evaluation scheme for research project

Particular	Weightage
Internal Marks: - (Punctuality, Performance, Work Ethics, Efforts and Research Output)	50 Marks
External Marks (Practical): -	50 Marks
Presentation	20
Report Writing	10
Viva Voce	20

***(It is compulsory for the student to provide an internship certificate issued by the relevant institution or organization where they completed their internship during the evaluation process.)**

d. Evaluation scheme for Internship

Particular	Weightage
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Internal Marks: - Internship completion certificate obtained from supervisor from host institute.	30 Marks
External Marks (Practical): - Presentation Report Writing Viva Voce	70 Marks 25 25 20

e. Grading System

Based on the performance in all evaluation components of a Course, each student will be awarded a final grade in the Course registered, at the end of the semester. The total marks obtained by a student in the Course will be converted to a corresponding letter grade as described below.

Marks Range (%)	Letter Grade	Grade Points	Description of the Grade
% marks > 90%	O	10.0	Outstanding
80 < %marks ≤ 90	A+	9.0	Excellent
70 < %marks ≤ 80	A	8.0	Very Good
60 < %marks ≤ 70	B+	7.0	Good
55 < %marks ≤ 60	B	6.0	Above Average
50 < %marks ≤ 55	C	5.5	Average
40 ≤ %marks ≤ 50	P	5.0	Pass
%marks < 40	F	0	Fail
-	AB	0	Absent
%marks ≥ 50	S	-	Satisfactory
%marks < 50	U	-	Unsatisfactory
-	W	0	Withdrawal



Scheme of Studies for Bachelor (Hons./Hons. With Research) Hotel Management and Catering Technology

B.HMCT (Bachelor of Hotel Management and Catering Technology)						
Semester-I						
S. No.	Course Code	Course	L	T	P	C
1	HMCTFB101	Basics of Food and Beverage Production	2	0	0	2
2	HMCTFB102	Basics of Food & Beverage Service	2	0	0	2
3	HMCTAO103	Basics of Accommodation Operations	4	0	0	4
4	HMCTFB151	Food and Beverage Production Lab	0	0	6	3
5	HMCTFB152	Food and Beverage Service Lab	0	0	6	3
6	HMCTAO153	Accommodation Operations-Lab	0	0	4	2
7	HMCTFG104	Foundations of Global Business	2	0	0	2
8	VAC 151	Value Added Course(EVS and DM)	2	0	0	2
Total		TOTAL	12	0	16	20
Semester-II						
S. No.		Course Name	L	T	P	C
1	HMCTFB201	Food and Beverage Production Fundamentals	2	0	0	2
2	HMCTFB202	Food and Beverage Service Fundamentals	2	0	0	2
3	HMCTAO203	Accommodation Operations Fundamentals	4	0	0	4
4	HMCTFB251	The art of Cookery-Concept Lab	0	0	6	3
5	HMCTFB252	The art of service- Concept Lab	0	0	6	3
6	HMCTFB253	The art of Rooms- Concept Lab	0	0	4	2
7	HMCTFN204	Food and Nutrition Management	2	0	0	2
8	HMCTIT205	Business IT Tools for hospitality Industry	0	0	2	1
9	HMCTOB206	Organizational Behavior & Human Resource Management	2	0	0	2



10	AEC007	Verbal Ability and Communication	2	0	0	2
Total		TOTAL	12	0	18	23

Summer Internship-I

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Semester-III

S. No.	Category of Course	Course Title	L	T	P	C
1	Major	HMCTIN351			960	20
		HMCTPR352				4
						24

Semester-IV

S. No.		Course	L	T	P	C
1	HMCTSS401	Spices, Scriptures, and Science: The Evolution of Indian Cuisine	2	0	0	2
2	HMCTVS402	Vinifaction Studies	2	0	0	2
3	HMCTAA403	Advance Accommodation Management	4	0	0	4
4	HMCTIC451	Indian Cookery-The concept Lab	0	0	6	3
5	HMCTSO452	Service Operations- The Concept Lab	0	0	6	3
6	HMCTAA453	Advance Accommodation Lab	0	0	4	2
7	HMCTHS404	Hospitality Sustainability	2	0	0	2
8	HMCTSM405	Sales and Marketing for Service Industry	2	0	0	2
9		MOOC	2	0	0	2
TOTAL		TOTAL	14	0	16	22

Semester-V

S. No.		Category of Course	L	T	P	C
1	HMCTTT501	Taste through time: European and Asian Gastronomy	0	0	2	2
2	HMCTSL502	Spirits and Liquers Studies	2	0	0	2
3	HMCTTD503	Technology and Design in Accomodation Services	4	0	0	4
4	HMCTTT551	Taste through time: Practical cookery of Europe and Asia	0	0	6	3



5	HMCTSS552	Service of spirits and Liquers: The concept Lab	0	0	6	3
6	HMCTAR553	The art of Rooms- Concept Lab	0	0	4	2
7	HMCTTT504	Travel and Tourism Services Management	2	0	0	2
8	HMCTFM505	Financial Management	2	0	0	2
9	AEC010	Soft skills 1	2	0	0	2
10		Community Service	0	0	2	1
Total		Total	12	0	20	23

Semester-VI

S. No.		Course name	L	T	P	C
1	HMCTCB601	Conceptual Bakery and Patisserie Art	2	0	0	2
2	HMCTFB602	Food and Beverage Controls	2	0	0	2
3	HMCTRS603	Room Statistics and Contemporary Practices	4	0	0	4
4	HMCTAB651	Advance Bakery and Patisserie Production	0	0	6	3
5	HMCTFB652	Food and Beverage Service Lab	0	0	6	3
6	HMCTCR653	Concepts of Room Statistics- Lab	0	0	4	2
7	HMCTHL604	Hotel Laws and Licensing	2	0	0	2
8		Soft skills 2	2	0	0	2
9	HMCTEC605	Events, Culture and Festival Management	2	0	0	2
10		MOOC	2	0	0	2
Total		Total	16	0	16	24

Semester-VII

S. No.		Course	L	T	P	C
Specialization 1*						
1	HMCTCI701	Specialization: 1: Culinary Innovation and Leadership	2	0	0	2



2	HMCTPU751	From concept to masterpiece-POP Up Shop	0	8	4
3	HMCTDA702	Data analytics in Food Production	2	0	0
4	HMCTFP703	Facility Planning and Service Design	2	0	0
5	HMCTEH704	Entrepreneurship in Hospitality	2	0	0
6	HMCTDM705	Digital marketing and AI	2	0	0
7	HMCTPE706	Professional Employability	2	0	0
8	HMCTLS707	Leadership and Strategy	2	0	0
Total		Total	14	8	18

Specialization 2*

1	HMCTRS706	Specialization: 2: Restaurant, MICE and Retail	2	0	0
2	HMCTIE752	From concept to masterpiece-Implementing an event	0	8	4
3	HMCTTI707	Trends, innovation and sustainability in food and beverage services	2	0	0
4	HMCTFP703	Facility Planning and Service Design	2	0	0
5	HMCTEH704	Entrepreneurship in Hospitality	2	0	0
6	HMCHDM705	Digital marketing and AI	2	0	0
7	HMCTPE706	Professional Employability	2	0	0
8	HMCTLS707	Leadership and Strategy	2	0	0
Total		Total	14	8	18

Specialization 3*

1	HMCTAO708	Specialization: 3: From concept to masterpiece-theory in Accommodation Operations	2	0	0
2	HMCTCP753	concept to masterpiece-Control and Profitability	0	8	4
3	HMCTRM709	Revenue Management	2	0	0
4	HMCTFP703	Facility Planning and Service Design	2	0	0
5	HMCTEH704	Entrepreneurship in Hospitality	2	0	0
6	HMCHDM705	Digital marketing and AI	2	0	0
7	HMCTPE706	Professional Employability	2	0	0
8	HMCTLS707	Leadership and Strategy	2	0	0
Total		Total	14	8	18

Semester-VIII

S. No.		Course	L	T	P	C
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1	HMCTIN851	Industrial Training- II			960	20
Total		Total				20
Semester-VIII						
S. No.		Course	L	T	P	C
1	HMCTRE801	Research Ethics and Tools for Plagiarism	4	0	0	4
	HMCTSR802	Statistics for Research	4	0	0	4
	HMCTDR803	Dissertation Report	12	0	0	12
		Total	20	0	0	20
Necessary Certification: HACCP and Cyber Security		Majors:116, Minors:33,SEC:10, AEC:8, VAC:8				



BA (Hons.)/ (Hons. With Research) in culinary arts						
Semester-I						
S. No.	Course Code	Course Title	L	T	P	C
1	HMBCFP101	Introduction to food Production (T)	2	0	0	2
2	HMBCFB102	Food and Beverage Operations (T)	2	0	0	2
3	HMBCRD103	Rooms Division Operations (T)	2	0	0	2
4	HMBCFS104	Food Safety and HACCP	2	0	0	2
5	HMBCSM105	Services Marketing	4	0	0	4
6	HMBCFP151	Introduction to Food Production Lab 1	0	0	6	3
7	HMBCFC152	Fundamental Culinary Techniques LAB	0	0	6	3
8	VAC 151	Environment Studies and Disaster Management	2	0	0	2
Total		TOTAL	14	0	12	20
Semester-II						
S. No.	Course Code	Course Title	L	T	P	C
1	HMBCBC201	Basics of Culinary Arts (T)	2	0	0	2
2	HMBCNH202	Nutrition and Hygiene	2	0	0	2
3	HMBCOB203	Organizational Behavior	4	0	0	4



4	HMBCBB251	Basics of Bakery and Confectionary Lab	0	0	6	3
5	HMBCRI252	Regional Indian Cuisine (P)	0	0	6	3
6		MOOC	2	0	0	2
7	AEC007	Verbal Ability and Communication	3	0	0	3
Total		TOTAL	13	0	12	19

Semester-III

S. No.	Course Code	Course Title	L	T	P	C
1	HMBCFP301	Food Production and Culinary Operations (T)	2	0	0	2
2	HMBCBG302	Bistronomy and Gastronomy	2	0	0	2
3	HMBCFR303	Financial Reporting and Analysis	4	0	0	4
4	HMBCPA351	Pan Asian Cuisine (P)	0	0	6	3
5	HMBCBP352	Bakery and Pastry Arts operations (P)	0	0	6	3
6	AEC010	Self Awareness	2	0	0	2
7		OE 2	3	0	0	3
8		Mooc 2	2	0	0	2
Total		Total	15	0	12	21

Semester-IV

S. No.	Course Code	Course Title	L	T	P	C
1	HMBCIP401	Project	4	0	0	4



2	HMBCIT451	Industrial training 1	0	0	20	20
Total			4	0	20	24

Semester-V

S. No.	Course Code	Course Title	L	T	P	C
1	HMBCKP501	Kitchen Planning and Design (T)	2	0	0	2
2	HMBCFB502	Food Blogging and Photography (T)	2	0	0	2
3	HMBCDM503	Digital marketing and AI for Hospitality Industry	4	0	0	4
4	HMBCGD551	Gourmet Desserts and Artisanal Breads (P)	0	0	6	3
5	HMBCMC552	Mediterranean Cuisine (P)	0	0	6	3
6		OE 3	3	0	0	3
7		Communication & personility Development	2	0	0	2
Total		Total	13	0	12	19

Semester-VI

S. No.	Course Code	Course Title	L	T	P	C
1	HMBCSF601	Slow Food and Sustainability in Culinary Art	2	0	0	2
2	HMBCGM602	Garde Manger Basics	2	0	0	2
3	HMBCEC603	Entrepreneurship in culinary Arts	4	0	0	4
4	HMBCEC651	European Cuisine (P)	0	0	6	3
5	HMBCGM652	Garde Manger Lab	0	0	4	2



7	HMBCAP653	Advance Patisserie (P)	0	0	4	2
8		Arithmetic and Reasoning skills	2	0	0	2
Total		Total	10	0	14	17

Semester-VII

Culinary or Bakery (option)

S. No.	Course Code	Course Title	L	T	P	C
1	HMBCEF701	Epicurean Food	2	0	0	2
2	HMBCHR702	Human Resource Management	4	0	0	4
3	HMBCPE703	Professional Employability	2	0	0	2
4	HMBCPA751	Pan Asian Cookery with Vegan Option (P)	0	0	6	3
	HMBCPA752	Hot, cold, and frozen dessert (P)				
5	HMBCPA753	Spanish and Mexican Cuisines (P)	0	0	6	3
	HMBCPA754	Chocolate and Sugar work (P)				
6	HMBCPA755	Pop up restaurant project	0	0	10	5
	HMBCPA756	Bakery Pop up project				
Total		Total	8	0	22	16

Semester-VIII

S. No.	Course Code	Course Title	L	T	P	C
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1	HMBCIP801	Project	4	0	0	4
2	HMBCIT851	Industrial Training 2	0	0	20	20
Total		Total	4	0	20	24

OR

Semester-VIII						
S. No.	Course Code	Course Title	L	T	P	C
1	HMBCRM801	Research Methodology	4	0	0	4
2	HMBCRP802	Research Problem Solving and Business Reporting	4	0	0	4
3	HMBCDR803	Dissertation Report	16	0	0	16
Total		Total	24	0	0	24

Total Credits **160**



Program Highlights for Prospective Students

Internships and Placements: Paid International and national Internships and placements in 5-star luxury brands like The Oberoi, Fairmont Hotels, The Roseate, Hilton, Westin, Accor Group, ITC etc. One Generic Internship and 1 specialized Internship

- Industry-Relevant Skills: Strong focus on practical competence and continuous evaluation.
- Professional Faculty: Experienced instructors and visiting industry experts.
- Hands-on Learning: Labs and software training for real-world experience.
- Industry Interaction: Regular engagement with Industry professionals through guest lectures and other engagement practices
- Aligned with Trends: Curriculum updated to match industry demands.
- Academic Curriculum: Right blend of Operations, Management, and leadership courses.
- Employment in other service sectors like Cruise, Airlines, Event Management, Government Hospitality and Tourism services.
- Final year specializations in Food Production, Food and Beverage Service or Accommodation Management
- Academic Partnerships with all leading hotel brands like Roseate, Fairmont, Radisson etc.
- Focus on Soft skills and Analytical skills.
- Entrepreneurial Approach: Developing a skilled culinarian with the outlook and mindset of an entrepreneur.
- Career Opportunities: Accommodation Manager, Restaurant Manager, Catering Manager, Events Manager, Banquet Manager, Sommelier, Entrepreneur and many more.


Experiential Learning Calendar

S.N O	School Name	Name of the event	Date of the Event(Tentativ e) (DD-MM- YYYY)	Organize rs (Faculty Incharge)	Course Mapping
1	SOHMC T	Training program for Faculty and Staff for spreading professional ethics	8/27/2025	Dr. Anjana/ Ms Jyoti	UMN 102, HMCTOB206
2	SOHMC T	Show Round of a 5 star luxury hotel	8/28/2025	Sanjay Pandey	HMCTFB101, HMCTAO203, HOCT 101, HOCT 151
3	SOHMC T	Training programme for spreading professional ethics for students	Induction	Dr. Anjana/ Ms Jyoti	UMN 102, HMCTOB206
4	SOHMC T	Training programme on code of conduct for Students	Induction	Ms. Jyoti	UMN 102, HMCTOB206
5	SOHMC T	Food Walk Experience: INA and Dilli Haat Culinary Heritage Tour	Sep-25	Chef Virendra and Mr. Sanjay Pandey	HOCT 103, HMCTFB101
6	SOHMC T	Bakery and House- keeping pop up shop in collaboration with KEIC	Oct-25	Chef Amit and Ms. Shriya	HOCT 103, HOCT 153
7	SOHMC T	Case study in two near by dhabas for adaptation of HAACP and improving their cooking and serving skills.	Sept, Oct and Nov	Chef Virendra	HOCT 101, HOCT 151



8	SOHMC T	Activity1: Project work First new MOU (specific to House- keeping)	11/3/2025	Ms Shriya	HOCT 103,HOCT 101,HOCT 105,HMCTAA453
9	SOHMC T	Activity2: Project work First new MOU (specific to House- keeping)	11/3/2025	Ms Shriya	HOCT 103,HOCT 101,HOCT 105,HMCTAA453
10	SOHMC T	Capacity Development Program: Strengthenin g Soft Skills in Students for Professional Guest Interaction	9/1/2025	Ms. Jyoti	HOCT 101, HOCT 151
11	SOHMC T	Capacity Development Program: Wine Production Mastery as a Life Skill and Entrepreneuri al Opportunity	9/1/2025	Mr. Sanjay	HOCT 101, HOCT 151,HMCTFB102
12	SOHMC T	“Experiential Learning & Immersive Teaching in Hospitality Management ” in collaboration with IQAC	Dec-25	Dr Anjana/Ms Jyoti	
13	SOHMC T	Celebrating Indian Confectioner y Arts (Halwai) with National Unity	Nov-25	Chef Virendra and Chef Amit	HMCTSS401,HMCTIC451



14	SOHMC T	Group Discussion on Constitutional duties and responsibilities of gen Z of the country	Nov-25	Ms. Jyoti	HMCTAO103
15	SOHMC T	"Mix Masters Challenge" Tagline: "Who Will Be the Ultimate Mocktail Mixologist?" Inter University	Dec-25	Mr. Sanjay	HMCTFB102, HMCTFB152
16	SOHMC T	"The Ultimate Chef Showdown" Tagline: "May the Best Chef Win!"	Dec-25	Chef Virendra and Chef Amit	HMCTFB151, HMCTFB101
17	SOHMC T	Immersion program for students, a week long visit to Sula Wineyards, Nasik.	Oct-25	Mr. Sanjay and Ms. Shriya	

Testimonials Alumni



Ms. Ishmeet Kaur, from the 2020-2024 batch, has been selected to work with the Fortune Group of Hotels in Dubai,

Ms. Ishmeet Kaur

BHMCT: 2020-2024



Ms. Mehak Saxena, from the 2020-2024 batch, has been selected to join Concentrix, a global leader in technology services that supports some of the world's top brands. She has been offered an impressive package of ₹30,000 per month.

**Ms. Mehak Saxena,
BHMCT: 2020-2024**



I never imagined I would have the opportunity to intern in the Maldives, work at Andaz Hotel, and secure an amazing placement at The Roseate. These experiences have significantly enhanced my knowledge, skills, and confidence. I owe all of this growth to the unwavering support and guidance from my university. I am deeply grateful for the opportunities and learning provided by my faculty and the institution.

Mr. Shashank,

BHMCT 2019-2023



12. Industry Partners:

