



 **Looking Forward :**  
**Gyan Vihar School of Hotel Management**



**Hotel Management - "World Of Opportunities"**

The Hotel Management & Tourism sector is the world's fastest growing industry endeavor. This sector employs millions of people ranging from budget Hotel to luxury liners. Career opportunities are plenty for well-trained & quality professionals. To fulfill the demand of the hospitality industry, the school of hotel management entails training in quality education, practical training to enable students to emerge as accomplished professionals. Students having aptitude in creativity and innovation with good communication, fluency in English and having motto of "hard work" will succeed in hotel management courses in the hotel industry and the mission of the school of Hotel Management is to mould young men and women into competent and responsible professionals with employable skills, pleasing personalities with requisite experience, becoming leaders in the hospitality industry. Keeping the view the huge demand of skilled human resource and world of opportunities for young students, Gyan Vihar School of Hotel Management offers industry driven, industry centric, career oriented programs both Graduate and Post graduate in Hotel Management.



## Programs offered

Programs	Duration	Eligibility Criteria
MBA in Hospitality Administration	2 Years	Graduation with 55% (MAT/CAT)
BHMCT	4 Years	10+2 with 50%
BHMTT	3 Years	10+2 with 50%
Diploma in Food Production	1.5 Years	10+2 with 50%

### MBA - Hospitality & Administration (MBA - H&A)

Tourism & Hotel Management education have become prime concern in the world as the number of travelers grow and markets become more sophisticated in most countries. The World Travel & Tourism Council (WTTC) estimates a boost in the total amount of travel & tourism activity in the next decade. If India is to realize its enormous potential in tourism & hospitality sector, it must provide world-class products matched with technically qualified workforce. To fulfill the requirement of hospitality Sector Suresh Gyan Vihar University has started with the new courses in the Department of Hospitality - MBA in Hospitality & Administration, along with the regular course of BHMCT. MBA -H&A course enhances professional attitude and cultural ethics of corporate world. It inculcates and sharpens managerial capabilities to become a technocrat. Challenges of international competition can be met only by nurturing a global mind set and futuristic approach to work.

### Specialization in MBA- H&A

Keeping the above context in mind new course will help to meet the differences in the education as well as practical exposure. It includes subjects which are perfect blend of management in the hospitality industry viz. Behaviourial Management, Hospitality Marketing, Introduction to Hospitality and Tourism, Fundamentals of accounting for hospitality industry, Front office operations, Food and beverages, control and management, Hospitality human resource management, International and domestic tourism, Accommodation operations and management, Food production and management, Management of travel agencies and tour operations., Customer relationship management, Emerging trends in the Hospitality industry, Legal and regulatory structure of Hospitality industry, Event Management, Tourism geography and cross cultural international management, Environmental issues and hospitality industry, Total Quality Management. Electives courses- Cruise liners/Eco or green tourism/Airlines management/Services Management.

## Job Prospects and Career Options

Lots of lucrative and interesting openings are there for hotel management graduates and Post Graduates in various fields like: Hotel & Restaurant Management, Airline Catering and Cabin Services, Club Management, Cruise Ship Hotel Management, Hospital Administration and Catering, Hotel and Tourism Associations, Forest Lodges, Guest Houses, Institutional Management (supervising canteens in college, schools, factories, company guest houses etc.), Catering departments of railways, banks, armed forces, shipping companies. Hotel and catering institutes and Self employment.

### Bachelor in Hotel Management Travel & Tourism (BHMTT)

Buoyant by the overwhelming response of students, Industry demand and keeping in view that the Hospitality Travel and Tourism Industry, which is directly linked to India's economic prosperity & growth, Gyan Vihar School of Hotel Management has started a 3 years Bachelor Degree Course in Hotel Management Travel & Tourism (BHMTT) from the ensuing academic session 2011-12. The course is approved by University Grant Commission. The course will provide in-depth academic as well as practical exposure for the students to acquire the required knowledge and skills in all operational areas of Hotels, Travel Agencies and Tourism Organizations. The integral part of the 3 Years curriculum is the 20 weeks Industrial Exposure Training.

## Job Prospects and Career Options

BHMTT graduates can look forward to be a General Manager, Resident Manager, Food & Beverage Manager, Front Office Manager, Executive House Keeping, or an Executive Chef in a star hotel or successfully work in a senior position in a Travel/Tourism organization. Hospitality includes all kinds of tourism, travel, hotels, resorts & catering etc. and is one of the largest business activity and employment generator in the world. Economy of number of countries is largely dependent on Tourism.





# ज्ञान विहार यूनिवर्स के छात्रों द्वारा दुनिया की सबसे बजनी रोटी

## Bachelor in Hotel Management & Catering Technology (BHMCT)

The Pride of SGVU, School of Hotel Management has made itself an art meant for its Hospitality. The thrust is on building an ideal resource pool of hospitality experts. The school provides world class learning experience. The school has a 5 star hotel ambience to ensure that all the students are trained at that level. The school takes great pride in conducting its third All India Hospitality Competition, such events would be an opening ground for students to learn the intricacies of the hospitality profession. Along with practical training students are also taught 4 major and 3 minor subjects of theory. Subjects covered in BHMCT are Food Production, Food & Beverage Services, Front Office Operations, Accommodation Operations, Computer Application Nutrition & Hygiene and Personality Development & French Language.

## FOOD PRODUCTION

Food & Beverage Production is the core area of the Hospitality industry. Therefore, the curriculum is planned to give an overall exposure in that field. Food Production is a subject for four years with theory and practical inputs. Major aspect of the Hotel industry is food as it is the true reflection of hospitality. Food Production labs are well equipped and designed to put in good and advanced training to students making them efficient food makers of the industry. The subject is structured in four modules taught in four years - Basic Training, Intermediate Training, Quantity food Training and Advanced Training covers basic food preparation and bulk preparation in Regional, National and International cuisines. The department of Food & Beverage Production is instrumental in organizing various food festivals, formal dinners, charity events and Annual Day. The department conducts modules for housewives and professionals in Bakery and Cookery.

## LABS IN FOOD PRODUCTION Bakery & Confectionery

There is a separate department with sophisticated equipment installed to provide training of basic Bakery and confectionery products such as sponges, pies, cookies, biscuits, pudding, soufflé, mousse, ice cream, different types of cake like wedding, chocolate, christmas and plum cakes, tarts, breads, pastries, cake icing, sugar and chocolate works teaching by efficient Chefs.

## Quantity Food Kitchen

This lab is oriented to sow seed of Indian regional North, South, East & West Indian cuisines, Indian fest food, Indian traditional food from different region of country, bulk cooking and catering.

## Advanced Training Kitchen

Hotel industry caters to the people throughout the world. So, in advance training, kitchen students are imparted practical knowledge of global cuisine, making them master of culinary.

## Basic Training Kitchen

This lab is oriented to sow seeds of basic items of kitchen like stalk making, vegetables cutting, soup making and knowledge of cooking methods, basic spice and herbs, seasoning and consistency.

## Demonstration Kitchen

This kitchen is oriented to sow seeds of demonstration of fusion, regional and continental food by corporate chef, executive chef and chefs.

## Food & Beverage Service

Food and Beverage Service is one of the core operational subject in the BHMCT curriculum. Here the students are taught about the service and managerial aspects of operating the various food beverage outlets. Restaurants are key to hotel industry.



A 48 cover restaurant is equipped particularly to impart the practical knowledge of beverage including liquor, wines and beers, tobacco, merchandising and banquet business. F & B Management deals with all aspects of design, store and controls in a Hotel.

### FRONT OFFICE

The Front Office is the most visible department in a Hotel. From the time a guest makes a reservation and arrives at a hotel, up to the time he or she departs, the front office personnel plays a central role in meeting the guests requirement. The Front office is the main reception area & the students are trained to deal with various operations of the same. The proper courtesy and etiquettes are must for the front office people along with the knowledge of various major spoken languages and customs throughout the world.

### ACCOMMODATION OPERATION

One of the other major area in a hotel is the Accommodation Operation , as it is basically the lodging and housing, that one looks for, away from home. Housekeeping, care and maintenance of the hotel and efficient servicing and control of guest rooms is the key area of responsibility. It contains training of fully automated laundry & guestrooms. In-depth study of interior decoration of the guest room is also a part of Accommodation Operation.

### JOB PROSPECTS

India is always the destination for the travel lovers and entrepreneurs around the world because of its rich heritage and varied culture. This has paved the way for hotel and catering industry. Today hotel & catering industry is the largest earning industry in the world. Career opportunities are plenty for qualified and well trained young men and women in Hotel, Restaurant, Travel agencies, & National & International Tourist Organizations. According to a survey at the end of the 2013, industry needs 2 Lac skilled graduates. One can pursue job in the field as front officer, chef, house keeper, baker, confectioner etc. Some other fascinating areas like airline, cruse liner, travel agencies and other hospitality areas are also open for Hotelier.

### FACILITIES

The department has full-fledged work station for 120 students for practical culinary preparations and the department organizes Regional, National & International Food festivals, All India Annual Chef Competition, SGVU Quest, incorporating seven areas of competition- culinary skill, food and beverage quiz, menu card, flower arrangement, cocktail and non- edible display product.

Academics Coordinated with live projects and activities reinforcing the knowledge and skill of students i.e.- **Food Glamour, Education Tour, Theme Parties, Sports and Chef Competition.**

### Achievements by students of School of Hotel Management.

#### LIMCA BOOK OF RECORDS

- (A) Biggest Roti making. ( 160 kg.)
- (B) Longest Rangoli making. ( 3 km.)
- (C) Longest Pav Bread ( 3100 cms.)

#### Our proud alumni are placed in various top notch Hospitality companies

