

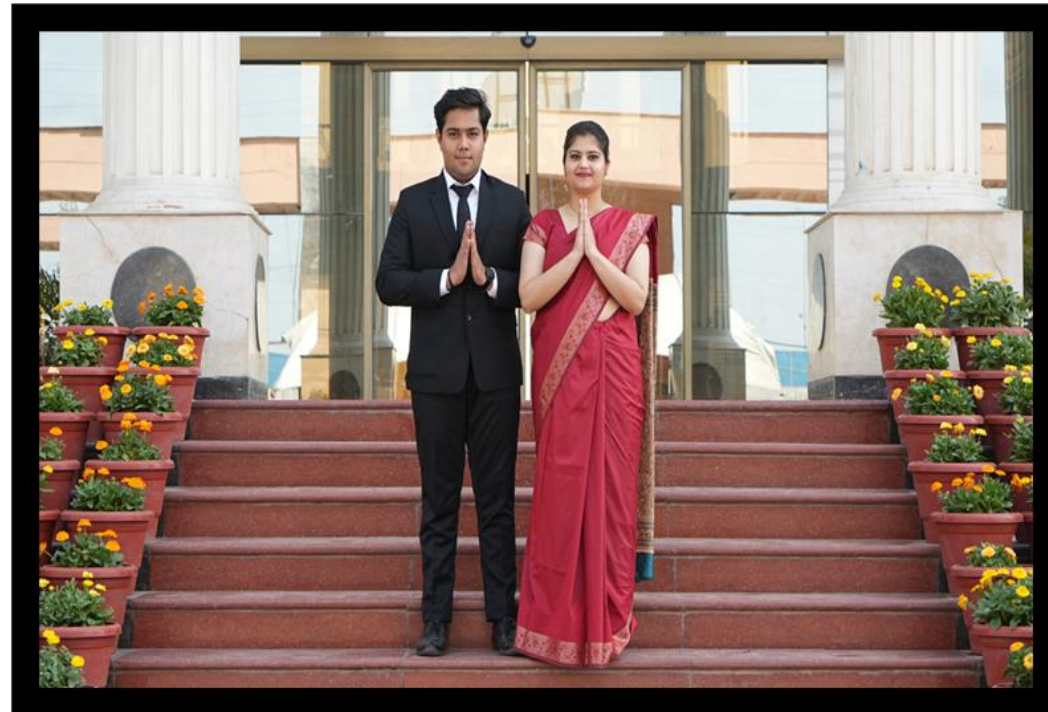


K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

School of Hotel Management and Catering Technology

WELCOMES

NAAC Peer Team





INDEX PAGE

Vision and
mission

Faculty
Overview and
Achievements

Student
Overview and
Achievements

Learning
Resources

Alumni

Curriculum
Design

Support
Services

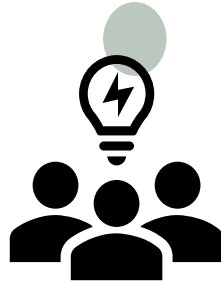
Experiential
learning

Extra Curricular
activities

Best Practices

School
Distinctiveness

Strategy for
Growth



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-

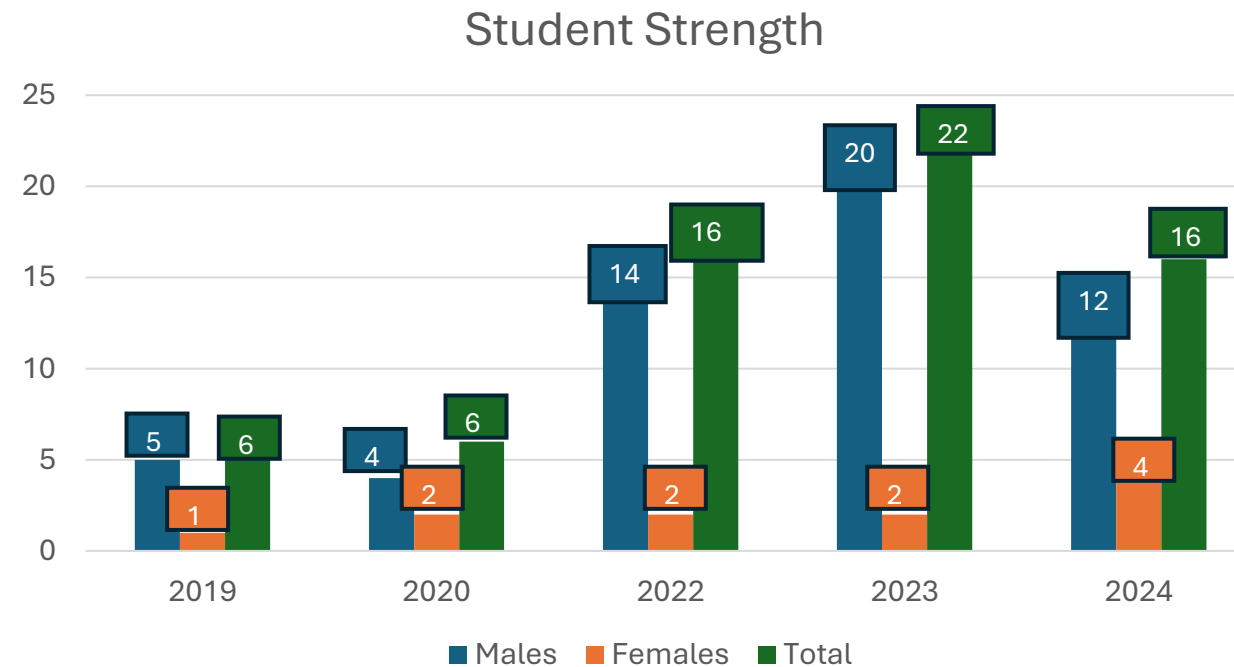
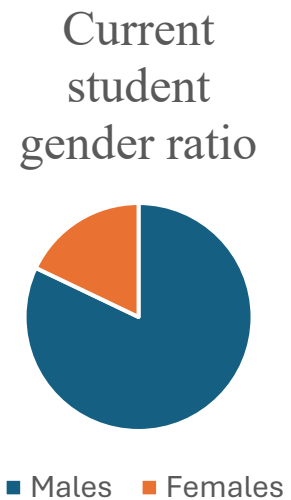
- To foster employability and entrepreneurship in hospitality through interdisciplinary curriculum and immersive pedagogy with cutting-edge technology.
- To Install the notion of lifelong learning through stimulating research, Outcomes-based education, and innovative thinking.
- To collaborate with premier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



Program

2019-Bachelor in Hotel Management and Catering Technology

Student Profile – Current Data



Total Strength:66

Infrastructure for Practical's and simulation:

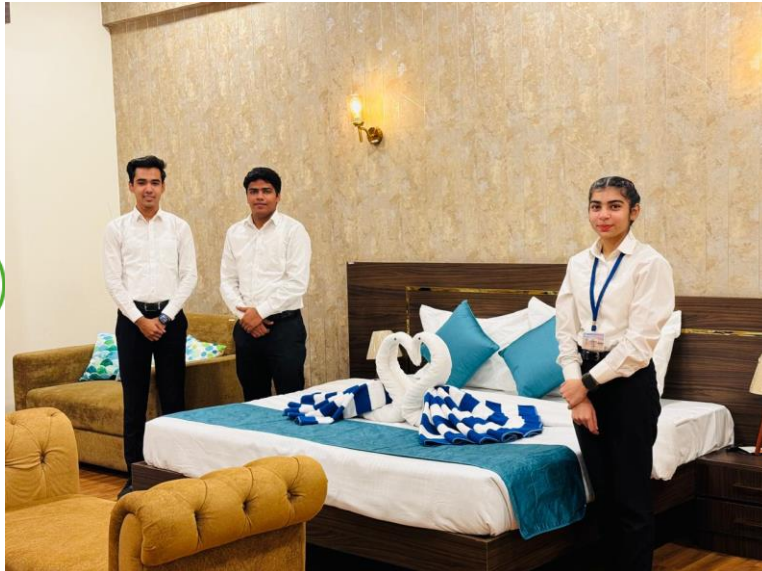


Infrastructure

Reception and Front Office Lab

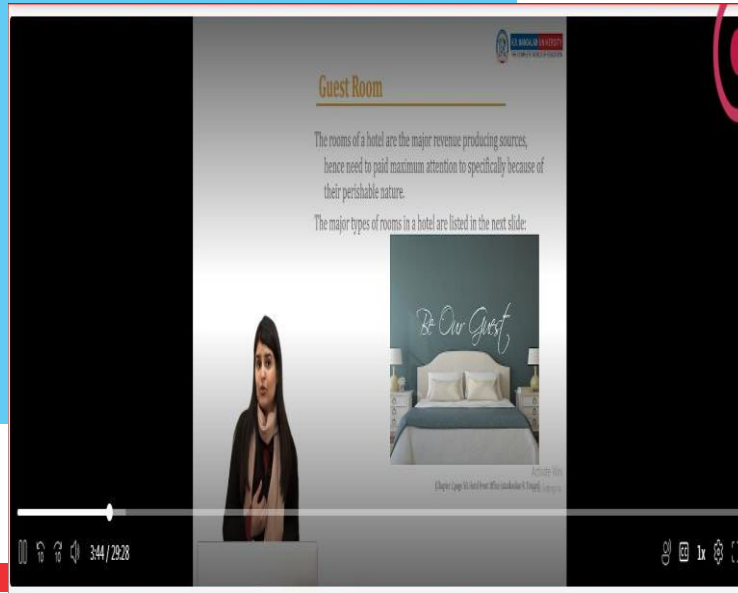


Guest Room Lab



Linen and Laundry Lab

LMS Moodle



The WORLD'S EASIEST SYSTEM to get started with.

[Read More...](#)

Includes:

- Multi-Property and Multi-currency Property Management
- Web Booking Engine for your website
- Unlimited Point of Sale terminals
- Direct Online Payments/Credit Cards Processing
- Housekeeping Module
- Travel Agent and Corporate Booking Consoles
- Connectivity to GDS/IDS & Travel Portals
- Powerful Reporting and Revenue Management

[Read more...](#)



Welcome to Hotelogix 2.5

Hotel Code
|

E-mail Address *

Password *

Type the text shown here
719949

☐ Remember me

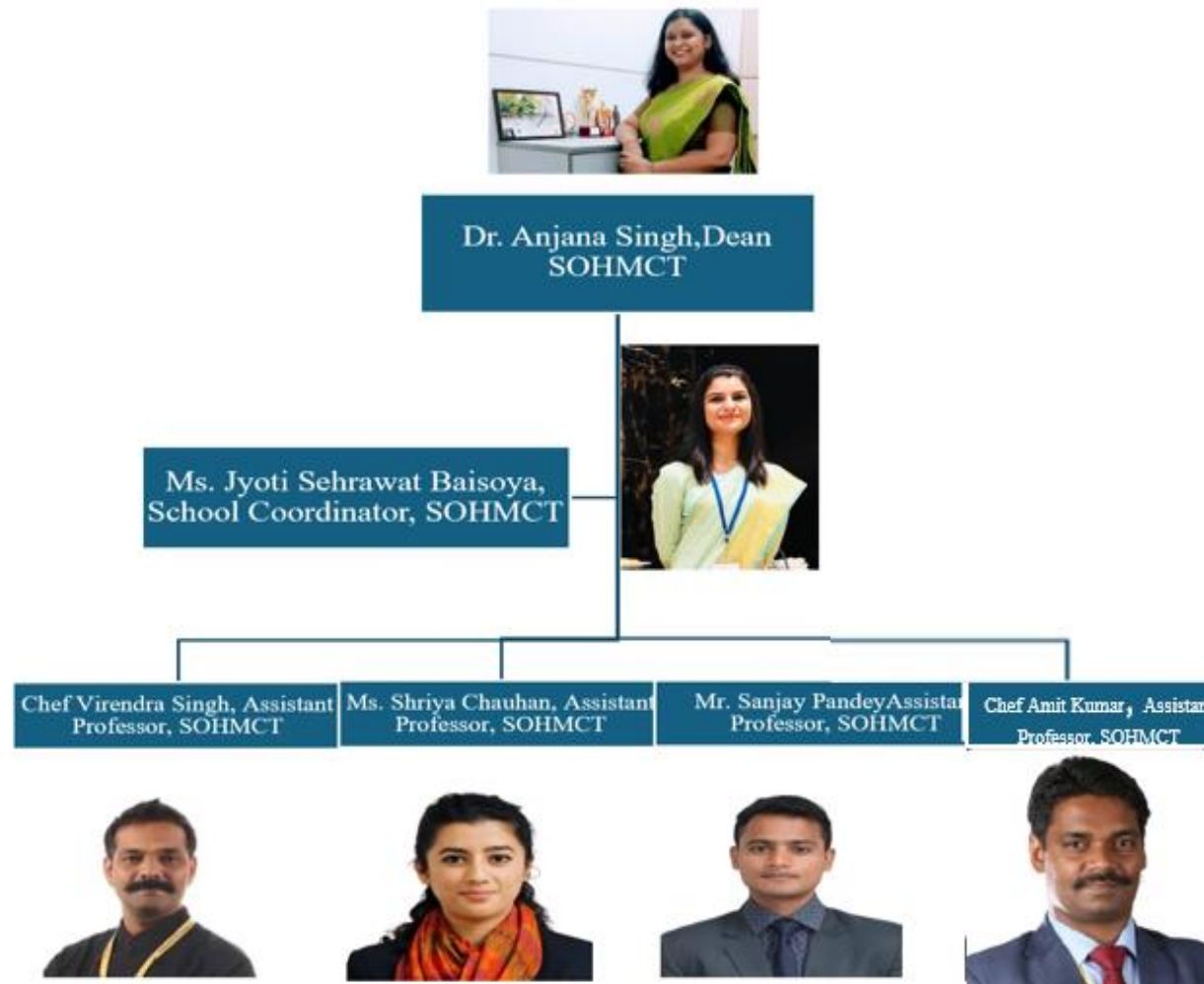
LOGIN

[Forgot your password?](#)

Do not have an Account yet? [Click Here](#) to Book a Demo.

LMS- Moodle
E Content -200 Sessions
PMS Hotelogix, Books
and Journals

Organogram of the SOHMCT



Mr. Sadashiv Gupta
Lab Assistant



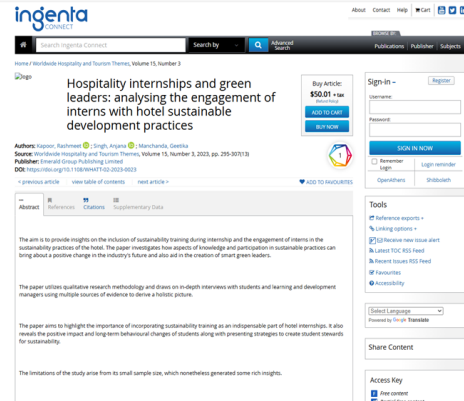
Faculty Overview

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	Uttrakhand
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

Faculty Achievements

S.No.	Name	Designation	Faculty achievements
1	Dr. Anjana Singh	Dean and Professor	Awarded for Best commended paper 2020 in Emerald Literati Award
			Has been awarded second prize for the case study written on Jain and company and published by Emerald.
			Has been awarded third prize for the case studies written on Green practices in ITC and published by Emerald.
			Secured All India <i>First Position</i> and was awarded the Gold Medal, Certificate of Excellence from the Ministry of Tourism.
2	Ms. Jyoti Sehrawat Baisoya	School Coordinator	Practical examiner for Front Office and House-keeping in GD Goenka University, Gurgaon for year 2021-22. Invited as a speaker for Holi Event in FHRAi, Noida, 2021-22. Awarded as Rookie of the year in KR Mangalam University, 2022-23. Employee of the month, Vedatya Institute Gurugram, 2017-18.
3	Mr. Virendra Singh	Assistant Professor	Was external examiner and paper setter of food production course for Sunderdeep university. Member of central comitee of mentor mentee program. Hospitality trainer with highest job placement record in skill development agency.
4	Mr. Sanjay Pandey	Assistant Professor	Practical Examiner for Food & Beverage Service at CGC Landran & at GGI for the year 2022 -2023; FDP Attended on advance trends in teaching-Jan-2024; Awarded as Best Teacher award in the year at 2023-SVGOI. Was given award for best team leader by Arjun Oberoi in 2020.
5	Ms. Shriya Chauhan	Assistant Professor	Practical Examiner for Accommodation Operation and Front office departemnt at CGC Landran & at GGI for the year 2022 - 2023; FDP Attended on advance trends in teaching-Jan-2024; Awarded as the most Inspirational Teacher 2023-SVGOI
6	Dr. Amit Kumar	Assistant Professor	<ul style="list-style-type: none"> North India Bakery Competitions at CIHM Winner – Secured the winner’s title at the prestigious North India Bakery Competitions held at CIHM. Certified Learning Facilitator (CLF) Program – Successfully completed the Certified Learning Facilitator Program by NCHMCT. External Expert Recognition – Recognized as an External Expert by Delhi Technical Campus for leading a two-day bakery workshop. Shikshak Shiromani Award 2020 – Honoured with the Shikshak Shiromani Award by Samaj Vikas Sansthan, Meerut, Uttar Pradesh. Appreciation from Mr. Jaspal Singh (IAS) – Received formal appreciation from Mr. Jaspal Singh, Principal Secretary, Punjab Tourism, for outstanding contribution.

Research Credentials



S.No.	Name	Designation	Summary Of research
1	Dr. Anjana Singh	Dean and Professor	1 Patent, 20 Scopus Publications, 7 International Conference Publications, 2 Chapters
2	Ms. Jyoti Sehrawat Baisoya	School Coordinator	2 international conférence publications, 2 chapters
3	Mr. Sanjay Pandey	Assistant Professor	1 research paper published
4	Dr. Amit Kumar	Assistant Professor	5 research papers, 2 patents
5	Mr. Virendra Singh	Assistant Professor	3 Chapter Publications

Student Graduate outcomes:

Employability, Entrepreneurship
and Higher Studies

Placement -66% Employed(30%
International Placement)

22% Entrepreneurship

12% Higher Studies

2 Batches of our School
graduated in 2023 and 2024



Notable Alumni



Ms. Ishmeet Kaur
Fortune Group of hotels,
Dubai, UAE



Ms. Palak Bhalla,
MovenPick Hotel, Dubai



Mr. Harshit Sharma,
Mercure Hotel, U.K



Mr. Shashank Shekhar,
Roseate Hotel, New Delhi



Holistic Education focussing on outcomes using Bloom's Taxonomy- WHAT

Our Programs
are aimed
to increase
knowledge,
skills and
Competencies

cognitive
domain

develop
skills
(psychomot
or domain),

develop
emotional
aptitude or
balance
(affective
domain).

The outcome-
based education
(OBE) approach is
used to determine
learning outcomes
for all the learning
domains.



Students
enjoying a
workshop on
wines



Students prepared
using millets served in
clay utensils and sold
in kisan mela at KRMU



Students enjoying a
lunch with the GM of
the hotel on last day
of internship

Curricular Design and Development



Courses specific to



Skill Development- all Lab Courses over 8 semesters (18 Courses+ 2 Internships)



Entrepreneurship-1 Course+ Lab Project- Pop Up Shop



Employability- Specialized Course of Food Production/ Food and Beverage Service/ Accommodation and Functional Exposure Training

Curricular Design and Development

Courses Relevant to

- Local/regional- Specialized Events, Local Is Global, Kisan mela, “ Divided by States, united by Mangoes
- National- Spices, Scriptures and Science- Theory course + Lab course in Indian Cuisine 4th semester. Additionally, we also talk about Slow Food in our Kitchen Theory
- Global- Lab Course in food production (in total 4 semesters), Lab Courses on Patisserie, Lab Courses on Food and Beverage Service (in total 4 semesters), Lab Courses in Accommodation, Hotel French – 2 courses



Support Services

- Mentor Mentee System
- Differential Learning
- Capability Enhancement Workshop and Sessions



Capability Enhancement Programs

- Professional ethics
- Gender Equity and Human Values
- Environment and Sustainability- Specific course
- Diwali Lunch Celebration.
- Halloween Bash at SOHMCT: An afternoon of Appetizers, Mocktails, and Smiles.
- Specialized workshops like Flower Making Competition, The Art of mushrooms by Chef Vishal Verma from Pullman, Indian Seafood Delicacies Workshop with Chef Kamal Sen, Executive Chef of Roseate
- Wine Certifications



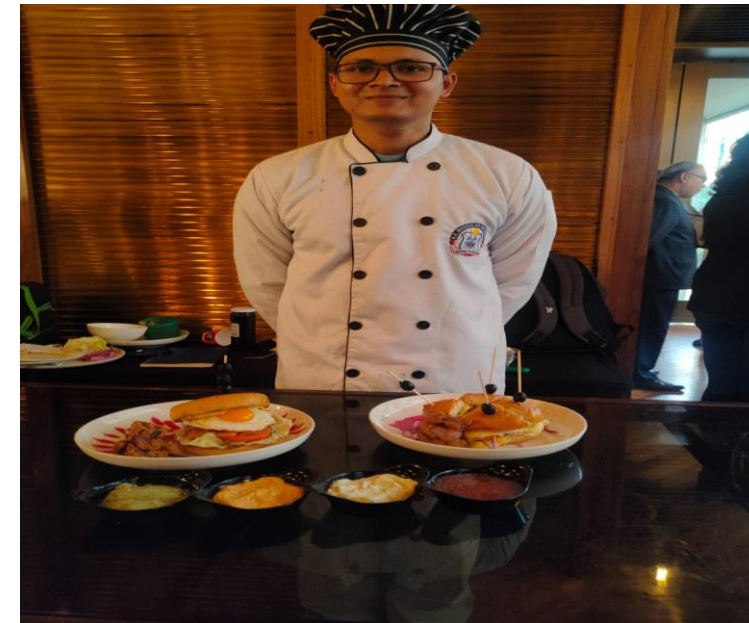
Support

1. Additional Assignments
2. Extra reading materials
3. Extra Skill enhancements Practical's
4. Remedial Classes
5. Counselling



Encourage

Entrepreneurship
Management Trainee in Hotels
Coaching/Counselling for Higher Studies
Research, Conference and Workshops
Specialized On the Job Trainings
Challenging Assignments



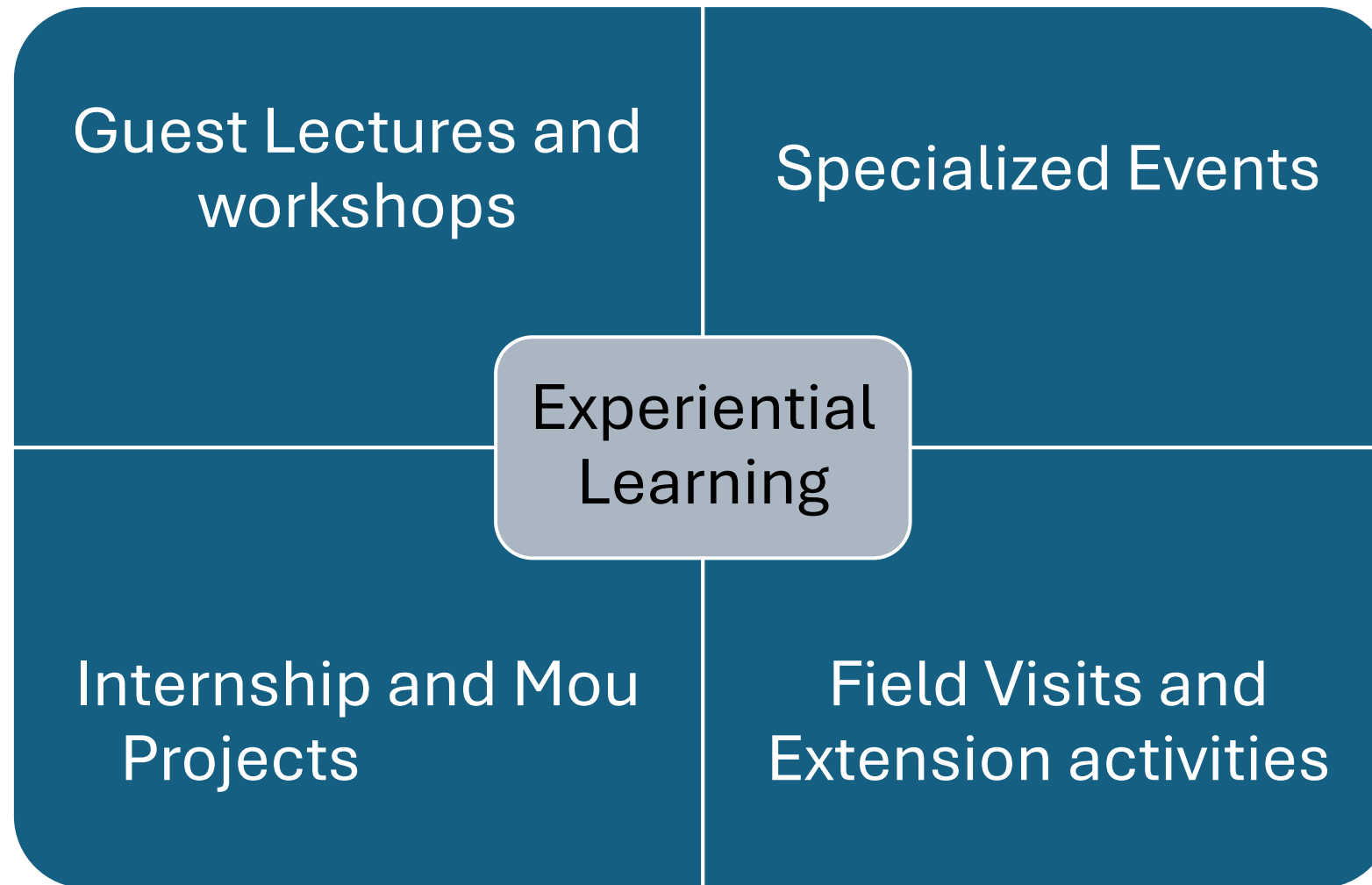


Counselling

Career
Counselling

Personal
Counselling
(Mental Health)
We DOST





Guest Lectures and Workshops



K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION



 **K.R. MANGALAM UNIVERSITY**
THE COMPLETE WORLD OF EDUCATION

 **विकसित भारत अभियान**

An online session organised by SOHMT on
Career opportunities In Culinary Arts


SPEAKER

Chef Gissur Gudmundsson
Certified International Culinary Judge
World Association of Chefs Societies, Travel Consultant
certificate, Naerings Akademiet in Oslo, Norway

Patron: Dr. Anjana Singh (Dean, SOHMT)

Date :23/04/24

 **K.R. MANGALAM UNIVERSITY**
THE COMPLETE WORLD OF EDUCATION

 **विकसित भारत अभियान**

SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
organizes

Expert session with
MS. NEHA SHARMA YADAV
Rooms Division Manager, Pullman, New Delhi

Date: 30th August, 24
Time: 10 a.m. Onwards
Venue: C011, C block

Target group: New students of BHMCT and Culinary Arts



1. Guest Lecture with Mr. Rahul about international placement and internship opportunities
2. Guest lecture with celebrity chef Nishant Choubey on globalizing local foods.
3. Guest lecture with celebrity chef Vaibhav Bhargava on making Sushi
4. Guest lecture by chef Rahul Wali on Kashmiri Pandit Cuisine
5. Guest lecture by Chef Gissur on Career opportunities
6. Guest Session by Director Quality, Roseate Hotels Ms. Shivani Pathania
7. Expert session with Ms. Neha Sharma Yadav- Rooms Division Manager, Pullman, New Delhi

Specialized Workshops and Events



Bartending Workshop



Halloween Event



Cake Mixing ceremony



Flower Arrangement Workshop



Indian Seafood Delicacies Workshop with Chef Kamal Sen, Executive Chef of Roseate



The Art of mushrooms by Chef Vishal Verma from Pullman



Sushi Workshop

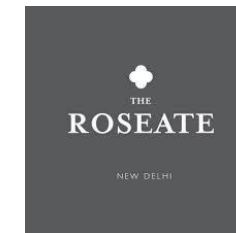
The students of SOHMCT have been selected in multiple luxury hotels, across India and world, ranging from the ITC group, to The Oberoi, Fairmont, The Roseate, Le Meridian etc.



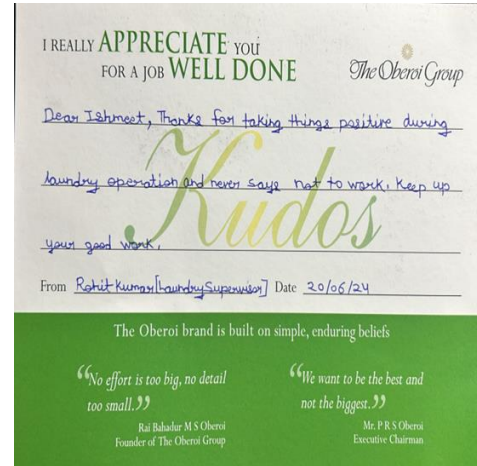


K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

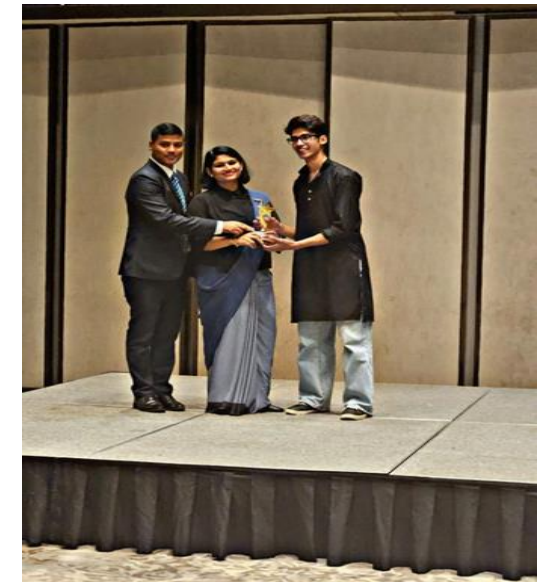
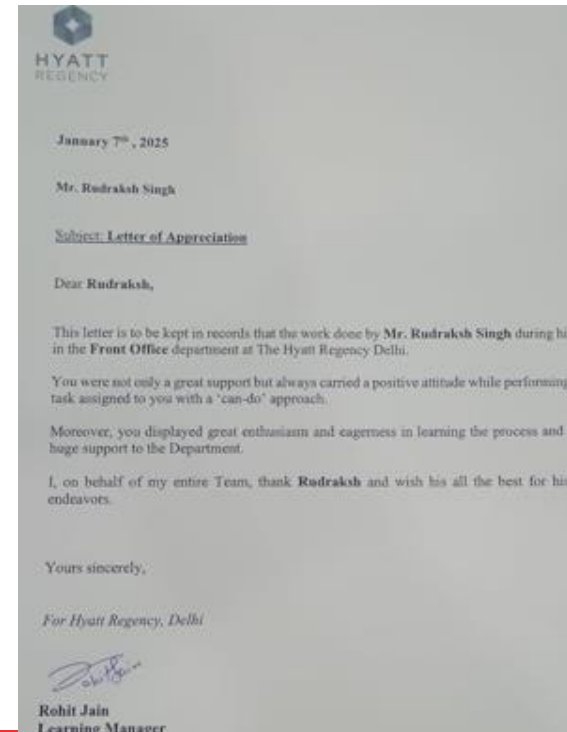
INTERNSHIP & PLACEMENT PARTNERS



Students Achievements



- Mr. Mayank Tyagi received a **Letter of Appreciation** during his training at **The Roseate, New Delhi**.
- Raghav Sodhi** achieved **Kudos** and the **SOAR Award** during his internship at **The Oberoi**.
- Raghav Sharma** was awarded the **Choreographer Award**.
- Rudraksh Singh** received the **Best Trainee Award** during his internship.



Internship and MOU Projects



Farewell Dinner during internship



Mocktail Session with Monin



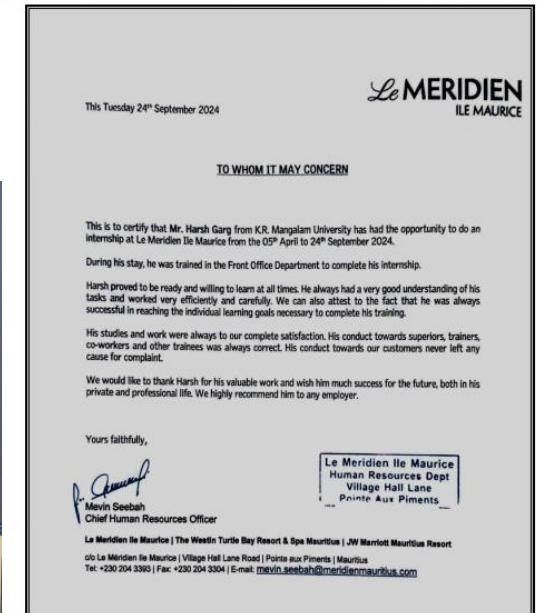
Internship with Fairmont Hotels



Harsh Garg • 1st
"Be the best of whatever you are."
1mo • Edited • 5

As I complete my internship, I want to express my heartfelt gratitude towards everyone at the hotel. Your support, guidance, and camaraderie made this experience invaluable. I've learned so much and have been inspired by each of you. Each of you has contributed to an enriching environment where I felt encouraged to ask questions and explore new ideas. The experiences I've gained here, from collaborating on projects to engaging with guests, have not only enhanced my skills but also deepened my passion for the hospitality industry. Thank you for making my time here so memorable and inspiring. I will carry the lessons learned and the connections made with me into my future endeavors.

Le Meridien Ile Maurice Rudy Periatamby Arvind Gutty Nelly Hon Pin sarika menon Sendiln Valamootoo Alexis Voisin Artee Sew Germain Manjula Gopee



Student Internship with Le Meridien Mauritius



Quiz session with Encovate



Group project with Posh Domo



Internship with Four Points

MOU SIGNING:-

MOU between K.R. Mangalam & **Four Points by Sheraton, Smalkha, New Delhi**



MOU between K.R. Mangalam & **Saraswati Foundation**

MOUs



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

MOU with Monin Beverages



MOU with POSH DOMO

MOUs



MOU signing with Encovate Solutions Pvt. Ltd.



MOU with Fairmont Hotel, Jaipur



MOU with Deep Red Coffee

Field Visits



Visit to Roseate Hotels – Hotel Operations



Visit to Leela's New Delhi- Gender Parity



Visit to ITC Manesar- Food and Beverage operations



Visit to Fort Brewery- Making of Beer



Visit to Four Points Sheraton- Housekeeping Operations



Visit to Monin beverages- Bartending workshop



Visit to Westin Resort and Spa- Luxury Hospitality

EXTENSION ACTIVITIES



Students participated in various extension activities, ranging from cleaning and sanitizing homes and washrooms in nearby villages. Food Donation Camp in the Village

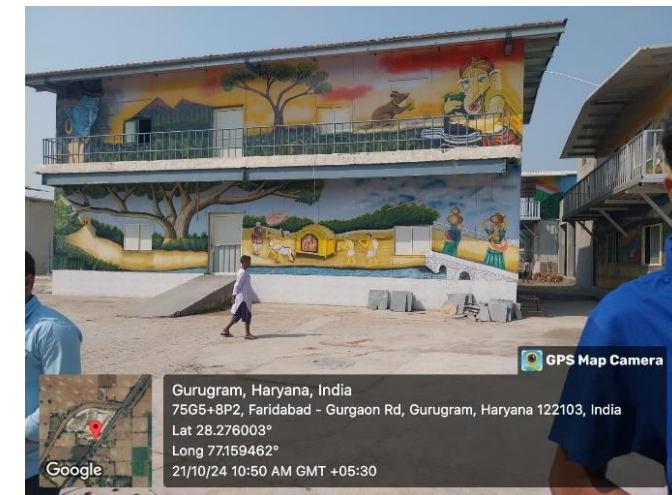
Students participated on going testing of food quality served in midday meals in anganwadi in nearby village

Case Studies and Extension Activities

1.) Train the village residents and the young budding teenagers about health and hygiene and cooking for themselves without fire.



2.) Earth Savior Foundation: old age home visit



FDPs


K.R. MANGALAM UNIVERSITY
 THE COMPLETE WORLD OF EDUCATION
 Gurugram, Delhi-NCR

School of Hotel Management and Catering technology

Organizes

ONLINE FACULTY DEVELOPMENT PROGRAMME (FDP)

on

EXCELLENCE IN IMPARTING SKILLS FOR HOSPITALITY & TOURISM SECTOR

SESSION 1
Simulation and Role Playing in Imparting Operational and management knowledge and skills-
Ms. Poulami Bhattacharya, DIRECTOR Talent and Culture -ACCOR Group

SESSION 2
Role of Internships in building industry academic collaboration and positive image of the industry-
Ms. Andrea Smith- Training Executive, Roseate Hotels and Resorts

SESSION 3
Applied Research in Hospitality Industry; New trends and area of applied research in Hospitality and tourism
Industry- Dr. Sudhanshu Bhushan, Managing Partner of Convergence Management, Former Dean - IIMT
(Oxford Brookes University, UK) and of Associate Dean, GD Goenka World Institute (Lancaster University, UK).

SESSION 4
Trends in Restaurant Industry post Covid- Mr. Neeraj Chandhok, CEO & Founder Building Block Customer Services

SESSION 5
Embedding hard and soft skills in Curriculum; Embedding employability in Curriculum- Chef Harshpreet Neerav,
Vice Principal (Officiating Principal), AIHM (Ambala Institute of Hotel Management)

Patron:
Prof. (Dr.) C.S. Dubey

Co-Patron:
Prof. (Dr.) Pushplata Tripathi

Convenor:
Dr. Anjana Singh

Date 20 - 25th February 2023

Registration Link:
<http://bitly.ws/zx7w>

Co-Convenor:
Ms. Jyoti Sherawat

Co-ordinators:
Mr. Virender Singh
Ms. Arushi Chadha

University Gurugram Campus: ☎ 011-48884888 / 8800697010-15 📞 8800697012

🌐 www.krmangalam.edu.in ✉ welcome@krmangalam.edu.in



K.R. MANGALAM UNIVERSITY
 THE COMPLETE WORLD OF EDUCATION
 Gurugram, Delhi-NCR

SCHOOL OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Organizes

Online Faculty Development Program (FDP)

on

Rethinking Hospitality & Tourism
Inclusive, Equitable & Sustainable Growth

16-21st October 2023
 The timings for the sessions everyday will be 11 am to 12:30 pm.

CERTIFICATES WILL BE GIVEN TO ONLY THOSE PARTICIPANTS WHO WILL ATTEND ALL DAYS AND FILL OUT THE FEEDBACK FORM FOR ALL SIX DAYS.

Keynote Speaker

Theme	Date	Time	Speaker
Theme: Redesign new ways of hospitality & customer experience for a post-COVID-19 world.	16th October 2023	11 am to 12:30 pm	DR. SUDHANSHU BHUSHAN Senior Policy Advisor - New Zealand Red Cross Australia, New Zealand former Dean - IIMT (Oxford Brookes University, UK) & Associate Dean, GD Goenka World Institute (Lancaster University, UK).
Theme: Emerging Trends in Local, Cultural and Culinary Tourism	17th October 2023	11 am to 12:30 pm	Dr. Avita Khawas Director Walkaround India Pvt. Ltd. Training & Placement Officer, Punjab University
Theme: Adoption of technologies in the hotel for service, health, and safety.	18th October 2023	11 am to 12:30 pm	Kush Kapoor CEO, Roseate Hotels & Resorts, Roseate Cafe & Coworks
Theme: Assessing the existence of the glass ceiling that affects women's career growth in hospitality and tourism.	19th October 2023	11 am to 12:30 pm	Dr. Garima Prakash Director of Learning and Development, THE DMS GROUP, Roseate former Dean, School of Hospitality, Amity University
Theme: Reworking on 21st Century skills: Contemporary teaching skills and pedagogies for Hospitality Educators	20th October 2023	11 am to 12:30 pm	Prof. Kamal Manohar Professor and former Head - School of Hospitality Management of Amity University and IIMT, Oxford Brookes University, UK
Theme: Responsible Luxury and Tourism	21st October 2023	11 am to 12:30 pm	Dr. Sarah Hussain Professor of Hospitality, Head- Department of Tourism and Hospitality Management, Jamia Millia Islamia

PATRON
Prof. (Dr.) C.S. Dubey

CO-CONVENOR
Ms. Jyoti Sherawat

CONVENOR
Dr. Anjana Singh

FACULTY CO-ORDINATORS
Ms. Arushi Chadha
Ms. Deepika Roy
Mr. Virender Singh


 SCAN THE QR CODE TO REGISTER

The amount for Registration is Rs. 200/-

University Gurugram Campus: ☎ 011-48884888 / 8800697010-15 📞 8800697012

🌐 www.krmangalam.edu.in ✉ welcome@krmangalam.edu.in


SCHOOL OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (SOHMCCT)
 And
INTERNAL QUALITY ASSURANCE CELL (IQAC)
 Presents

A Faculty Development Programme

Titled:
"NEXT-GEN HOSPITALITY: INNOVATION & EXCELLENCE"

MEET OUR SPEAKERS



MS. RITIKA PAFFETT
DIRECTOR OF MARKETING AND COMMUNICATIONS AT ACCOR, PULLMAN NOVOTEL
TOPIC: TRANSFORMING MARKETING: THE SHIFT FROM TRADITIONAL PRINT TO DATA-DRIVEN DIGITAL STRATEGIES
4TH MARCH 2025



MS. BHARTI SINGH KALAPPA
HEAD FACILITIES, NIODA INTERNATIONAL AIRPORT
TOPIC: CONTEMPORARY TRENDS IN HOUSEKEEPING AND FACILITIES
3RD MARCH 2025



CHEF BLOSSOM CHADHA
CULINARY PROFESSIONAL & OWNER OF MOTI MAHAL RESTAURANT, ORIGINAL INVENTOR OF BUTTER CHICKEN- SINCE 1947
TOPIC: HOSPITALITY ENTREPRENEURSHIP: TURNING PASSION INTO PROFIT
6TH MARCH 2025



MS. BHAVNA MISHRA NANDA
PORTFOLIO DIRECTOR OF MARKETING HOLIDAY INN EXPRESS- AN IHO HOTEL
TOPIC: EVOLVING STRATEGIES: TRENDS IN MARKETING & PR FOR BUDGET AND HOSPITALITY SECTORS
5TH MARCH 2025



MR. NEERAJ SHARMA
DIRECTOR OF FOOD & BEVERAGE AT ROSEATE HOUSE ABERDEEN
TOPIC: EMBRACING INNOVATION: CONTEMPORARY TRENDS AND TECHNOLOGY ADOPTION IN FOOD AND BEVERAGE
7TH MARCH 2025

3RD - 7TH MARCH 2025
09:30 A.M ONWARDS
ROOM-C011

CONVENOR:
PROF. (DR.) TANYA GUPTA, DIRECTOR IQAC & PROF. (DR.) ANJANA SINGH, DEAN SOHMCCT

CO-CONVENOR: DR. SHIKHA DUTT SHARMA, IQAC COORDINATOR

FACULTY CO-COORDINATOR:
MS. SHRIYA CHAUHAN, ASSISTANT PROFESSOR, SOHMCCT

STUDENTS CO-COORDINATOR: MR. AKASH SRIVASTAVA & MR. RAGHAV SODHI

SOHMCT Co-Curricular Activities



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



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



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



Students of SOHMCT participated in Raam-Leela 2023.



Mr. Vashnu Gupta, participated and won 2nd position in 3rd National Goa PICKLEBALL competition.



Mr. Akash 1st year student won first prize and cash money for best singer .



Fashion show winner at G.D Goenka – Mr. Raghav Sharma

SOHMCT- Intra/Inter Competitions and Special Days

1. ZAIKA- Master Chef Competition- 2022
2. Millet Master Chef Showdown - 2023
3. Farm to Fork 3.0
4. MOU Partner- Intra University Mocktail Competition
5. Kisan Mela
6. Navratri fest



Best Practices

- **Best Practice 1: Nurturing Eco-Conscious Behavior: Taking steps towards Environment Sustainability**
- We all are Environment Stewards emphasizing local to global efforts, and in both rural and urban contexts.
- Curriculum Integration: Operations Courses and Environmental Studies and Disaster Management. Zero percentage Wastage, Bio-Gas plant
- Faculty Research Papers- Local Village Tourism and In-depth Analysis of the Entrepreneurial Opportunities and Community-Based Tourism in Mangar Village Haryana- Dr. Anjana Singh and Ms. Jyoti Sehrawat
- Conducting events like preparing Millet based menu and sold in Kisan mela and Master Chef Competition

Best Practice 2: Holistic Sustainable Learning through Social Connect

- Holistic Sustainable Learning through Social Connect- to intervene at the community level by engaging our students in planning, executing and evaluating different activities targeted at the grassroots level

Distinctive Practices of School

Earn while Learn (Pop Up shop, Christmas Cakes, Diwali Hampers, Kisan Mela)

The right blend of
Operations, Management,
and leadership courses
(Operations: 59%, Management: 31%
Leadership: 10%)

One Degree, multiple career
opportunities"—Students with a
B.HMCT. degree can be employed
in Hotels and Restaurants,
Airlines, OTAs, Research, retail,
etc.

Option of Paid International
Internships and Placements and
academic Partnerships with all
leading hotel brands make our
students Global Citizens



School Strategy for Growth

Based on the
SOHMCT
Vision that we
shared:

Offer Multiple Programs in Hospitality and Tourism-

- B. A. (Hons/Hons with Research) in Culinary Arts by 2025
- B.A. program in Hospitality and Tourism by 2026.

Do International Collaborations for Dual Degree by 2026

Offer an Alternate Track of Apprentice/Industry work-based degree program by 2027



Thank You