



K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY





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8K+
Students

11+
Schools

65+
Programmes

500+
Faculty Members

500+
Visiting Recruiters

15K+
Strong Alumni Base

100%
Training and Placement
Assistance





K.R. MANGALAM GROUP LEGACY

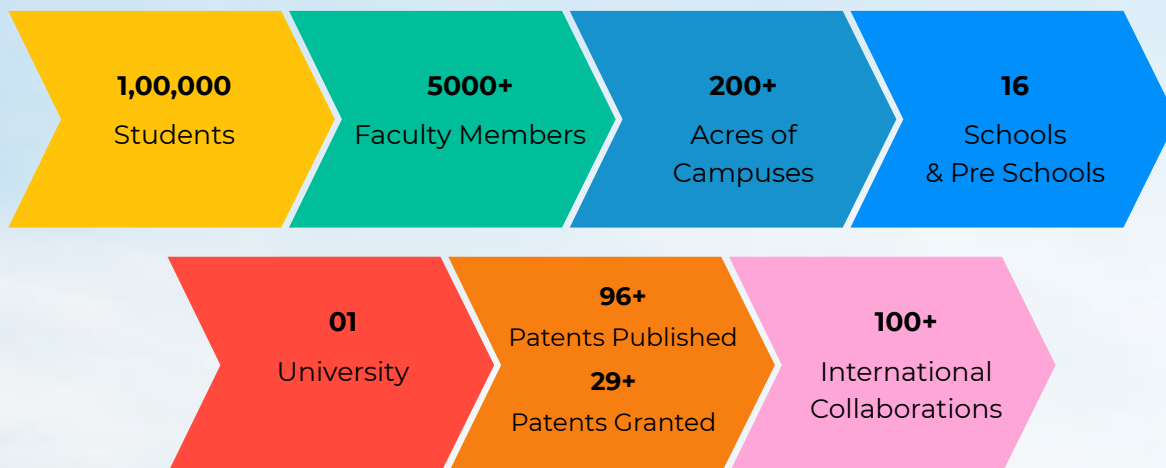
The legacy of the K.R. Mangalam Group is deeply rooted in the belief that "Education is a journey, not a destination." Since its establishment in 2004, the group has been committed to providing quality education that caters to the diverse needs of its student community.

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 foray 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 thousands of management scholars pursuing undergraduate and postgraduate programmes.

Building upon this success, the K.R. Mangalam Group established 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 educational world.

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, 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 educational realm.

Empowering Education

At K.R. Mangalam University, our commitment goes beyond mere infrastructure; it's about fostering a culture of excellence that resonates from the heart. Aligned with this ethos, we prioritize 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 realizing 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 seamless transitions into the professional world.

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 to excellence, we aim to shape future leaders who drive positive change and make a meaningful impact on society.

Mission

Our mission at K.R. Mangalam University is to foster a dynamic learning environment that nurtures intellectual curiosity, creativity, and critical thinking. We are dedicated to delivering high-quality education that integrates academic rigor 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 (UGC)

K.R. Mangalam University and the degrees awarded by the university are recognized by the UGC under section 2f of the UGC Act vide Letter No. F.No.8-11/2015 (CPP-I/PU) dated October 13, 2015.



State Government, Haryana

K.R. Mangalam University, Haryana has been established as a State Private University at Sohna Road, Gurugram, Delhi-NCR by The Haryana Private Universities (Amendment) Act No. 8 of 2013, notified on May 3, 2013.



Bar Council of India (BCI)

Bar Council of India has approved K.R. Mangalam University's legal courses, viz; BBA LL.B. (Hons), B.Com LL.B. (Hons), B.A. LL.B. (Hons), LL.B. (Hons), LL.M. after verifying the various requirements to be satisfied for the award of the Degree.



Council of Architecture (COA)

Council of Architecture had approved undergraduate course Bachelor in Architecture after verifying the various requirements to be satisfied for the award of the degree.

Ref: CA/5/Academic-HR21



Pharmacy Council of India (PCI)

Pharmacy Council of India has approved K.R. Mangalam University for awarding degrees in B.Pharm, D.Pharm and M.Pharm in Pharmacology & Pharmaceutics courses.



National Council for Teacher Education (NCTE)

NCTE Jaipur has approved B. Ed. and B. El. Ed. courses at K.R. Mangalam University under clause 7(16) of the NCTE Regulations, 2014



Fashion Design Council in India (FDCI)

The Fashion Design Council of India is a not-for-profit organization that works to further the business of fashion in India and ensure its sustainable growth. It promotes and nurtures its over 400 members who represent the best in Indian fashion.



Association of Indian Universities (AIU)

The formation of the Inter-University Board (IUB) of India as an Apex Inter-University Organization on March 23, 1925, was the culmination of the need to bring together all the universities in India.



Association of Commonwealth Universities (ACU)

The Association of Commonwealth Universities is an international organisation dedicated to building a better world through higher education.

PROFESSOR

DR. DINESH SINGH

CHANCELLOR

K.R. MANGALAM UNIVERSITY

FORMER VICE CHANCELLOR

UNIVERSITY OF DELHI



As we find ourselves on the cusp of another academic year, I am filled with a profound sense of gratitude and anticipation. Our university, with its rich history and vibrant community, stands as a beacon of knowledge and innovation in our society. The pages of Reflections, our annual magazine, serve as a canvas upon which we paint the diverse hues of our academic journey. It is a testament to the collective efforts of our students, faculty, staff, and alumni who tirelessly strive for excellence in their respective endeavors. This year, as we reflect on the challenges and triumphs that have shaped us, let us also look forward with hope and determination. Our commitment to fostering intellectual curiosity, nurturing talent, and advancing knowledge remains unwavering. Within these pages, you will find stories of resilience, creativity, and discovery.

From groundbreaking research to artistic expression, each contribution embodies the spirit of our university community. As we navigate the ever-changing landscape of higher education, let us remember that our strength lies in our unity. Together, we can overcome any obstacle and continue to push the boundaries of what is possible. I extend my heartfelt thanks to all who have contributed to this year's edition of Reflections. Your dedication and passion are truly inspiring, and I am honored to lead such an exceptional institution. May this magazine serve as a source of inspiration and pride for years to come.

Warm regards,

PROFESSOR
DR. RAGHUVIR SINGH
VICE CHANCELLOR
K.R. MANGALAM UNIVERSITY



Prof. Raghuvir Singh, a nationally renowned academic leader, has been in leadership position for more than 25 years in prominent Multi-Disciplinary Higher Education Institutions like Teerthankar Mahaveer University, Manipal University Jaipur, University of Petroleum and Energy Studies, BITS, Pilani etc. Dr. Singh has Doctorate Degree from the University of Rajasthan & Master's Degree in Management from Mumbai University (JBIMS). An Academic Leader who has successfully Conceptualized, Developed, Structured and Implemented the holistic Education involving all the three domains of learning: Cognitive, Affective & Psychomotor Skills by using OBE & AOL through various Educational Frameworks & scientific tools and techniques. He has hands-on Experience in developing Quality Education Eco-System, Innovation Eco-System, Collaborations in HEIs

Conducted MDPs for number of corporates Houses & Higher Education Institutions on 'Effective Leadership, Interpersonal Skills, Strategic Roadmaps using BSC, Grit, personal Effectiveness & self-leadership. He uses psychometric tools like: FIRO-B, Leadership Grid (Thomson Scale), MBTI & diSC. Areas of Research & Interest are: Strategy, Turnaround and Mergers,

Human Resource and Education (OBE). Have been conducting FDPs for last 15 years on areas like Research Methodology, Case Method Teaching, Innovative Pedagogy, OBE; Educational Leadership; Strategic Orientation for Educational Institutes & Continuous Education Quality Improvement etc.

Dr. Singh has hands on Experience on developing Road Maps (Strategic Direction) & strategic maps for Universities and educational Institutions He prefers to focus on 360 degree approach to Institutional Management, Employee Appraisal & development. designs seamless approach that aligns decision process & actions to vision. He is an Expert on Accreditation processes of NAAC & NBA. An expert in designing & Conducting Academic, Administrative and Performance Auditing. Prof. Singh is the recipient of 12 awards from different organizations as Vice Chancellor. Some of them are: Top 20 Vice chancellors of India, Eminent vice Chancellor & Impactful Vice Chancellor etc. Has 50 research Papers in Refereed & Indexed Journals, 3 Patents, 06 sponsored projects and has guided 07 Ph.Ds Thesis & More than hundred PG Dissertation.

Our Strength That Set Us Apart

- Benefit from a rich legacy with over a decade of educational expertise.
- Join a global network of 15,000+ alumni making an impact worldwide.
- Choose from a diverse range of 100+ multidisciplinary programmes tailored to your career goals.
- Join a thriving community with a robust alumni base of over 15,000 professionals.
- Connect with 500+ leading companies for extensive placement opportunities.
- Access opportunities with 500+ esteemed campus recruiters.
- Secure your future with 100% placement assistance.
- Explore cutting-edge education in 100+ high-end teaching and research labs.
- Contribute to a knowledge-rich environment with 1000+ research publications.
- Engage in groundbreaking research with 2 Cr+ grants dedicated to university projects.
- Foster innovation with 96+ patents published from our dynamic academic community.

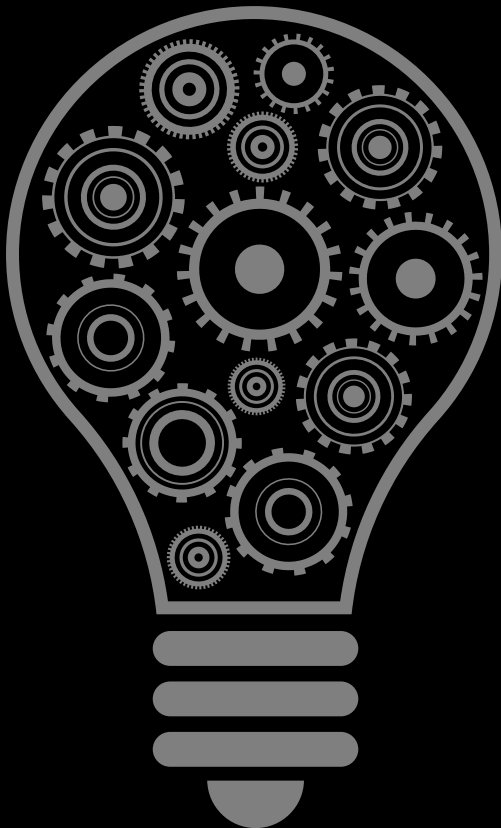




PIONEERING GLOBAL INNOVATIONS

*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 to thrive in the industry. Our commitment to academic rigor and excellence prepares you for real-world challenges.

More Than 4 Lakh Registrations

K.R. Mangalam University boasts an impressive record with over 4 LAKH REGISTRATIONS for our UG & PG Programmes as per CUET 2023, 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

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 emphasizes practical learning, ensuring graduates possess the skills demanded by today's dynamic job market, making them highly competitive and sought-after professionals.

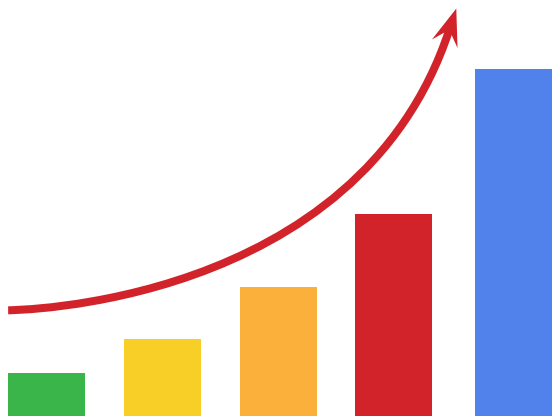
Lush Green Campus with Proximity to Gurugram IT Hub

Nestled amidst lush greenery, K.R. Mangalam University boasts a picturesque campus that harmonizes 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.





**ACHIEVING TOP RANKINGS
NATIONWIDE WITH UNWAVERING CONSISTENCY**



No. 1

K.R. Mangalam University
Rank #1 in Haryana and
#5 in North India Amongst all
Private Engineering Colleges
& Universities by
THE BUSINESSWORLD
Ranking 2022

No. 1

K.R. Mangalam University
Rank #1 in Haryana and
#9 in North India Amongst
all B-School as per
Times of India survey 2024 by
The Times of India
Optimal Media Solutions Survey



3rd Best Emerging Engineering
Institute for Placement by
Times Engineering Survey



Industry Integration award
for Law Course by Federation
of World Academics



Best Overall University
in North Overall Award
by ASSOCHAM India



University that fosters
Excellence in Education
Award by WCRC Leaders

GURUGRAM: THE PREMIER IT HUB FOR STUDENT EDUCATION

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.



Prime Location for Student Education: Gurugram's strategic location adjacent to the national capital, New Delhi, gives students unparalleled access to top-notch educational institutions and resources. Renowned universities, technical institutes, and training centers offering courses in IT, computer science, engineering, and related disciplines are nestled within the city's vicinity. This proximity facilitates seamless interaction with industry experts, internships in leading firms, and exposure to real-world applications of theoretical concepts.

Abundance of Learning Opportunities: The IT ecosystem in Gurugram is vibrant and dynamic, providing students with a plethora of learning opportunities. From specialized training programmes conducted by industry stalwarts to workshops, seminars, and hackathons, the city is abuzz with activities that nurture intellectual growth and professional development. Moreover, the presence of numerous research and development centers fosters innovation and encourages students to explore new frontiers in technology.

State-of-the-Art Infrastructure: Gurugram boasts state-of-the-art infrastructure conducive to academic excellence. Educational institutions are equipped with modern classrooms, laboratories, and libraries stocked with extensive literature and research materials. Additionally, the city's robust IT infrastructure ensures seamless connectivity, facilitating online learning and collaboration with peers and mentors worldwide.

Thriving Job Market: Gurugram's status as an IT hub translates into a thriving job market with abundant career opportunities for skilled professionals. Completing courses in Gurugram not only equips students with the requisite knowledge and skills but also enhances their employability, making them highly sought after by leading companies operating in diverse sectors.

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 have access to state-of-the-art facilities, including Lecture Rooms, a Basic Training Kitchen, a Housekeeping Lab, a Front Office Lab, a Conference Room Lab, 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 for students to 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.



MÖVENPICK
HOTEL & APARTMENTS
BUR DUBAI

Marriott

COUNTRY
INN & SUITES
by Radisson
SOHNA ROAD GURUGRAM

IHG

MONIN

ENCOVATE

Jupiterhotels

Radisson **BLU**



Welcome to the School of Hotel Management and Catering Technology! Best wishes for your future endeavors 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,

The programme is a challenging one as well as highly contemporary in the context of the globalizing world with India emerging as an economic hub. The programme requires considerable commitment and investment from you. We aim to match your commitment by providing a challenging programme that encourages you to question the way Hospitality and Tourism organizations operate and function, either in a national or an international context. Our programmes will help to equip you with the skills, knowledge and expertise needed to succeed in any hospitality entrepreneurship project, from small hospitality business endeavours to innovative, market-disruptive projects.

While we believe a programme should be challenging, your experience at K.R. Mangalam University should also be enjoyable and all tutors and administration staff associated with the programme look forward very much to working with you. We hope you will play a full part in both the educational and social life of our student community. When you leave, we hope that you will keep in touch and tell us about your progress in the world of work or the progress you make in further academic study. I am excited to see you maximize such skills as you choose to begin your academic journey with us. Rest assured that we will continue to review our programmes to ensure the excellent quality of transnational education that you ALL deserve.

I wish you all the very best of luck.

Warm regards,

Dr. Anjana Singh

FACULTY ACHIEVEMENTS



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 honored 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.



Ms. Arushi Chadha

Assistant Professor – Hotel Management & Catering Technology

Arushi Chadha, an accomplished academican with a strong background in hospitality, excels in advanced food & beverage, customer service, and entrepreneurship. With affiliations to renowned brands like Le Meridien and esteemed educational institutes such as IHM RIG, Chitkara University, JIMS, and IHM Chennai, she brings a wealth of experience. Her educational credentials include a Master of Hotel Administration specializing in HR from IHM Chennai and a graduation in Hospitality Administration/Management from the Institute of Hotel Management Chitkara.



Ms. Deepika Roy

Assistant Professor – Hotel Management & Catering Technology

Deepika Roy is undoubtedly an accomplished academican with extensive experience in the field of hospitality education and a strong network within the hospitality industry. Her expertise spans across both the Rooms Division and Food & Beverages Department. With affiliations to prestigious brands like Marriott and Hilton, along with renowned educational institutes such as IHM Kolkata and Manipal University, she brings a wealth of knowledge and practical insights to her students.



Mr. Virendra Singh

Assistant Professor – Hotel Management & Catering Technology

Mr. Virendra Singh, a graduate of Edinburgh Napier University, brings rich experience from top Scottish hotels, restaurants, and fast-food chains. His expertise in continental and British cuisine fuels his role in overseeing the food production department at our hotel management school. With a focus on CSR projects and student placements in renowned hotels, he emphasizes hard work and attention to detail, inspiring students with his international experience and culinary passion.

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. Kush Kapoor

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 TagAhead 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 Courses:

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 recognized board/university in any stream with minimum 50% aggregate marks.

Events, Workshops and Competitions	Highlights of the Programme
<p>Visit</p> <ul style="list-style-type: none"> ■ Celebrated International Housekeeping Week at FourPoints by Sheraton. ■ Interacted with Training Head at Westin Resort, Sohna to explore career paths. ■ Learned about workforce equality at ITC Grand Bharat Manesar. ■ Worked in food production at The Leela, New Delhi. ■ Shadowed Front Office Manager at Radisson Sohna for guest interaction. ■ Explored beer making at Micro Brewery Striker Brewery and Pub. ■ Tasted cuisine and met Chef Sabya at AAHAR food festival. <p>Workshop</p> <ul style="list-style-type: none"> ■ Two-day Coffee Workshop with Mr. Jeetander, founder of DeepRed Coffee, to learn the art of classic coffee making and fusion coffee making. ■ One day workshop with Ms. Shivani, Cluster-Director Hygiene, Roseate Hotels, New Delhi. ■ One day wine workshop about Australian wines in association with Grape Xpectations. <p>Competition</p> <ul style="list-style-type: none"> ■ Mocktail Competition conducted in the university in association with Monin Beverages. ■ To teach the village women about how to financially self-dependent by discussing the entrepreneurship opportunities and Identifying and sharing the recipes of snacks and savory items. 	<ul style="list-style-type: none"> ■ Comprehensive training in hotel operations, catering, and hospitality administration. ■ International summer school opportunities in the UK. ■ Free uniform and kit worth Rs 20,000 provided. ■ Paid internships in luxury brands like Oberoi and Fairmont. ■ Strong focus on practical skills and continuous evaluation. ■ Experienced faculty and industry experts. ■ Hands-on learning through labs and software training. ■ Regular industry engagement and guest lectures. ■ Updated curriculum aligned with industry trends. ■ Specializations in final year: Food Production, Food and Beverage Service, or Accommodation Management. ■ Academic partnerships with leading hotel brands. ■ Emphasis on soft skills and analytical abilities. ■ Entrepreneurial approach to foster an innovative mindset. ■ Diverse career opportunities including accommodation manager, sommelier, and entrepreneur.

Employability and Industry Based Courses	Recruiters and Job Profiles
<ul style="list-style-type: none"> ■ Introduction to Hospitality: Hotel Manager, Hospitality Manager, Head of Hospitality. ■ Food and Beverage Management: Restaurant Manager, Bar Manager, Assistant Restaurant Manager. ■ Food Production and Culinary Arts: Executive Chef, Sous Chef, Menu Planner, Kitchen Manager. ■ Advance Rooms Division Management: Front Office Manager, Housekeeping Manager, Rooms Division Manager. ■ Advance Rooms Division Management-II: Revenue Manager, Reservation Manager, Duty Manager. ■ Hospitality Service Marketing: Sales Manager, Communications Manager, Digital Marketing Manager. ■ Advanced Food & Beverage Operations: Sommelier, Bar Manager, Food and Beverage Director. ■ Advanced Housekeeping Operations: Executive Housekeeper, Lobby Manager, Rooms Division Manager. ■ Tourism Product, Services & Management: Travel Manager, Tour Manager, Executive Assistant. ■ Entrepreneurship Development: Restaurant Owner, Hotel Owner, Bakery Owner. ■ Human Resources Management: HR Manager, Talent Manager, Training Manager. 	<p>Hotels and Resorts</p> <ul style="list-style-type: none"> ■ ITC, The Oberoi, Hyatt Regency, Marriott, The Roseate, Taj Hotels ■ Resorts and Palace: Hotel Operations Trainee, Front Office Associate, Management Trainee, Guest Relations Executive, Sommillier <p>Airline and Cruise Line Catering</p> <ul style="list-style-type: none"> ■ Air India SATS: Cabin Services Manager, In-flight Catering Supervisor ■ Carnival Cruise Line: Hospitality Executive, Cruise Operations Manager <p>Event Management Companies</p> <ul style="list-style-type: none"> ■ Wizcraft International Entertainment Pvt Ltd, Shloka Events: Event Coordinator, Banquet Manager ■ Percept D'Mark: Event Planning Specialist, Operations Manager <p>Facility Management Services</p> <ul style="list-style-type: none"> ■ Sodexo India: Facility Manager, Catering Supervisor ■ ISS Facility Services India: Housekeeping Manager, Facility Operations Specialist <p>Club and Leisure Management</p> <ul style="list-style-type: none"> ■ Country Club India Club Manager, Membership Relations Manager ■ DLF Clubs: Leisure Hospitality Manager, Club Operations Coordinator

Our Recruiters





B.A. (HONS.) IN CULINARY ARTS

B.A. (Hons.) 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 recognized board/university in any stream with minimum 50% aggregate marks.

Events, Workshops and Competitions	Highlights of the Programme
<p>Visit</p> <ul style="list-style-type: none"> ■ Celebrated International Housekeeping Week at FourPoints by Sheraton. ■ Interacted with Training Head at Westin Resort, Sohna to explore career paths. ■ Learned about workforce equality at ITC Grand Bharat Manesar. ■ Worked in food production at The Leela, New Delhi. ■ Shadowed Front Office Manager at Radisson Sohna for guest interaction. ■ Explored beer making at Micro Brewery Striker Brewery and Pub. ■ Tasted cuisine and met Chef Sabya at AAHAR food festival. <p>Workshop</p> <ul style="list-style-type: none"> ■ Two-day Coffee Workshop with Mr. Jeetander, founder of DeepRed Coffee, to learn the art of classic coffee making and fusion coffee making. ■ One day workshop with Ms. Shivani, Cluster-Director Hygiene, Roseate Hotels, New Delhi. ■ One day wine workshop about Australian wines in association with Grape Xpectations. <p>Competition</p> <ul style="list-style-type: none"> ■ Mocktail Competition conducted in the university in association with Monin Beverages. ■ To teach the village women about how to financially self-dependent by discussing the entrepreneurship opportunities and Identifying and sharing the recipes of snacks and savory items. 	<ul style="list-style-type: none"> ■ Equips students with culinary techniques, kitchen management, and food safety. ■ Includes nutrition, food science, and hospitality management. ■ Provides free uniform and kit worth Rs 20,000. ■ Offers international summer school opportunities. ■ Facilitates paid internships in luxury brands. ■ Focuses on practical skills and industry relevance. ■ Engages students with culinary experts and industry professionals. ■ Aligns curriculum with industry trends. ■ Specializations in Culinary and Bakery in final year. ■ Promotes entrepreneurship with a pop-up restaurant project. ■ Opens diverse career paths including Executive Chef and Celebrity Chef roles.

Employability and Industry Based Courses	Recruiters and Job Profiles
<ul style="list-style-type: none"> ■ 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 	<p>Hotel Industry</p> <ul style="list-style-type: none"> ■ 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 <p>Standalone Restaurants and Chains</p> <ul style="list-style-type: none"> ■ 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 <p>Airline Catering Services</p> <ul style="list-style-type: none"> ■ 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 <p>Food Product and Retail Companies</p> <ul style="list-style-type: none"> ■ ITC Limited - Foods Division: Product Development Chef, Culinary Consultant, Food Stylist ■ Future Consumer Ltd. (Big Bazaar): Food Product Developer, Retail Kitchen Manager, Culinary Auditor <p>Cruise Lines</p> <ul style="list-style-type: none"> ■ Carnival Cruise Line: Cruise Chef, Galley Manager, Culinary Operations Coordinator ■ Royal Caribbean International: Executive Chef, Culinary Arts Director, Onboard F&B Manager <p>Event and Catering Companies</p> <ul style="list-style-type: none"> ■ Foodlink Services: Executive Chef, Catering Manager, Event Culinary Coordinator ■ Ferns N Petals: Catering Chef, Event Menu Specialist, Culinary Operations Supervisor <p>Corporate Hospitality and Facility Management</p> <ul style="list-style-type: none"> ■ Sodexo: Corporate Chef, Culinary Business Manager, Client Relations Chef ■ Compass Group India: Executive Chef, Food Service Director, Culinary Quality Analyst

Our Recruiters





DIPLOMA IN CULINARY ARTS

Diploma in Culinary Arts is a specialized programme providing foundational knowledge and hands-on training in cooking techniques, kitchen management, food safety, and menu planning. Students gain practical skills and industry-relevant expertise, preparing them for careers as chefs, culinary entrepreneurs, and professionals in the hospitality industry.

Programme Duration: 1 Years

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

Events, Workshops and Competitions	Highlights of the Programme
<p>Visit</p> <ul style="list-style-type: none"> ■ Celebrated International Housekeeping Week at FourPoints by Sheraton. ■ Interacted with Training Head at Westin Resort, Sohna to explore career paths. ■ Learned about workforce equality at ITC Grand Bharat Manesar. ■ Worked in food production at The Leela, New Delhi. ■ Shadowed Front Office Manager at Radisson Sohna for guest interaction. ■ Explored beer making at Micro Brewery Striker Brewery and Pub. ■ Tasted cuisine and met Chef Sabya at AAHAR food festival. <p>Workshop</p> <ul style="list-style-type: none"> ■ Two-day Coffee Workshop with Mr. Jeetander, founder of DeepRed Coffee, to learn the art of classic coffee making and fusion coffee making. ■ One day workshop with Ms. Shivani, Cluster- Director Hygiene, Roseate Hotels, New Delhi. ■ One day wine workshop about Australian wines in association with Grape Xpectations. <p>Competition</p> <ul style="list-style-type: none"> ■ Mocktail Competition conducted in the university in association with Monin Beverages. ■ To teach the village women about how to financially self-dependent by discussing the entrepreneurship opportunities and Identifying and sharing the recipes of snacks and savory items. 	<ul style="list-style-type: none"> ■ Practical-oriented Diploma in Culinary Arts emphasizes cooking techniques and kitchen management. ■ Includes a free uniform and kit worth Rs 15,000. ■ Offers international summer school visits to prestigious UK universities. ■ Paid internships in luxury brands like The Oberoi and Hilton. ■ Focus on industry-relevant skills and continuous evaluation. ■ Learn from culinary experts through specialized workshops. ■ Extensive hands-on learning for real-world experience. ■ Regular engagement with industry professionals. ■ Diverse career opportunities as chefs, menu developers, and more.

Employability and Industry Based Courses	Recruiters and Job Profiles
<ul style="list-style-type: none"> ■ 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 	<p>Hotel Industry</p> <ul style="list-style-type: none"> ■ 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 <p>Standalone Restaurants and Chains</p> <ul style="list-style-type: none"> ■ 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 <p>Airline Catering Services</p> <ul style="list-style-type: none"> ■ 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 <p>Food Product and Retail Companies</p> <ul style="list-style-type: none"> ■ ITC Limited - Foods Division: Product Development Chef, Culinary Consultant, Food Stylist ■ Future Consumer Ltd. (Big Bazaar): Food Product Developer, Retail Kitchen Manager, Culinary Auditor <p>Cruise Lines</p> <ul style="list-style-type: none"> ■ Carnival Cruise Line: Cruise Chef, Galley Manager, Culinary Operations Coordinator ■ Royal Caribbean International: Executive Chef, Culinary Arts Director, Onboard F&B Manager <p>Event and Catering Companies</p> <ul style="list-style-type: none"> ■ Foodlink Services: Executive Chef, Catering Manager, Event Culinary Coordinator ■ Ferns N Petals: Catering Chef, Event Menu Specialist, Culinary Operations Supervisor <p>Corporate Hospitality and Facility Management</p> <ul style="list-style-type: none"> ■ Sodexo: Corporate Chef, Culinary Business Manager, Client Relations Chef ■ Compass Group India: Executive Chef, Food Service Director, Culinary Quality Analyst

Our Recruiters



LABORATORIES & FIELD OF RESEARCH

- Specialized Kitchen Lab
- Specialized Training Restaurant with Bar
- Guest Room Lab
- Reception and Front Office Lab
- Linen and Laundry Lab



Inter University **Chef** and **Mocktail** Competitions

Students at KRMU's School of Hotel Management & Catering Technology (SOHMCT) have the opportunity to showcase their talents and skills in Inter-University Chef and Mocktail Competitions.



Students of SOHMCT Attending Workshops In Different Hotels



FOOD PRODUCTION AND BEVERAGE SERVICES SIMULATION EXERCISES



STUDENTS VISIT TO HOTELS



COMPLETE HOLISTIC DEVELOPMENT OF THE STUDENTS



SPECIALISED WINE & COFFEE WORKSHOPS



ALUMNI & STUDENTS TESTIMONIALS



Ms. Palak Bhalla, Sales Associate at Movenpick, Dubai

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 have done for me.



Mr. Harshit Sharma, Manager at Jupiter Hotels, Brighton, United Kingdom

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



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

I learned 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.



Ms Mahek Saxena, On job trainee at The Oberoi Gurugram

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

Ms. Ishmeet Kaur, 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.

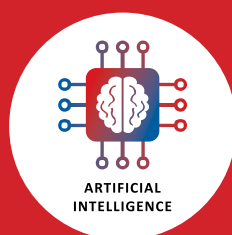


Mr Harsh Garg, Intern at Le Meridian, Mauritius

Mr. Harsh Garg, 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.

RESEARCH CENTER

- 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
- KEIC (K. R. Mangalam Entrepreneurship and Incubation Centre)
- Centre of Excellence for Robotics and Automation of K.R. Mangalam University



Central Instrumentation Facility at K.R. Mangalam University

The Central Instrumentation Facility (CIF) housed within the Research and Development Cell (RDC) at K.R. Mangalam University is a premier technical center established at a cost of nearly 1 crore. Equipped with state-of-the-art instruments such as Fourier transform infrared Spectroscopy (FTIR), Thermogravimetric Analysis (TGA), UV Visible Spectrophotometer, and High-Performance Liquid Chromatography (HPLC), among others, the CIF accelerates research activities. Serving as a collaborative platform for interdisciplinary research, it facilitates innovation and exploration across various fields. The facility not only advances technical resources but also provides access to cutting-edge equipment for academic researchers, empowering them to conduct experiments effectively. Directed by Dr. Diwakar Padalia, with Prof. (Dr.) Manoj M. Gadewar as Associate Director (R&D) and Dr. Prabhakar Bhandari as Assistant Director (Operation and Maintenance), the CIF plays a pivotal role in driving scientific research and technological advancements.



STUDENT PRODUCT/PROTOTYPE DEVELOPMENT

SEED FUNDING AT KRMU

Student-Designed Innovations at KRMU

1. SWA Locker: A solution for secure storage of belongings and data, suitable for both urban and rural residents.
2. Wink Eat: A food delivery app catering to the hospitality and food service industry.
3. BTrack: A comprehensive transportation management and tracking solutions for schools, universities, and corporates.
4. Chat! HCS/Era with Tech: Addressing healthcare challenges in rural India by providing virtual medical assistance and information.
5. Smart Tuberculosis Breath Sensor Device: A tuberculosis detection device with advanced breath analysis technology for accurate and quick diagnosis.
6. LogixMind: An e-learning platform focused on programming education, targeting the education and technology sectors.
7. Drone Safety System Under the Umbrella of Era with Tech: Ensures safety in drone operations through real-time monitoring and collision avoidance systems, catering to the aviation and technology sectors.
8. Envision: Offers a web-based augmented reality (AR) app for home design and visualization, serving the architecture and construction industries.
9. 101 Pure: Organic peanut butter, crafted with 101% purity.
10. Zen Vedik: Ashwagandha stress buster kit, bidding farewell to stress and embracing inner peace.
11. KRishi Mangalam Agro Pvt Ltd: Producing Organic Food.
12. Ishmeet Organics: Organic Skin Care Products.
13. Physioverse: A comprehensive kit containing all necessary study materials, ensuring easy access for students across different universities.
14. Studentsage: A revolutionary module within the StudentSage model by Metapsycho. It crafts personalized learning journeys for students, tailored to their unique strengths, learning styles, and aspirations.
15. Investo: A crowdfunding platform built on blockchain smart contracts, Investo addresses the security and authentication issues prevalent in current crowdfunding platforms.



KRMU Skills Enhancing Competencies to Excel

KRMU Skills offers a comprehensive array of programmes to enhance students' and professionals' life skills, including problem-solving, multitasking, crisis management, effective team collaboration, communication skills, and personality development. In addition to these core competencies, KRMU provides value-added courses and open electives that allow students to explore specific skills relevant to employment, business, or entrepreneurial pursuits. Moreover, KRMU Skills offers coaching and mentoring for competitive exams like CAT, MAT, GMAT, and TOEFL, conveniently conducted on campus after university hours.

CLUBS & SOCIETY

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 foster 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



MUNC (Model United Nations Club)

Fosters critical thinking and global awareness through debates, discussions, and various activities promoting dialogue.



DIA Club

Designs innovative solutions enhancing quality of life, engaging students and faculty from Architecture and Design.



Dr. APJ Abdul Kalam Science Society

Promotes scientific temperament, interdisciplinary exchange, and innovation through practical application of knowledge.



NSS (National Service Scheme)

Engages students in social service initiatives, empowering them to serve society with integrity.



Chetna Society

Nurtures values and spiritual growth, fostering balance and well-being among students.



Rhetoric Club- A Literary Society

Enhances literary skills and fosters creativity through various competitions and events.



Health Society

Creates awareness and provides healthcare services to underprivileged communities, promoting well-being.



E-Yantra Society

Empowers students with technical knowledge in electronics and robotics, fostering innovation.



Computer Society of India

Facilitates professional development in computer science through seminars, quizzes, and contests.



Mediaverse

Introduces students to media aspects, enhancing skills in photography, film, and digital content creation.



Management Society

Develops managerial and entrepreneurial skills, preparing students for diverse career paths.



Sports Committee

Promotes physical fitness and sportsmanship through various sporting activities and events.



Cultural Committee

Celebrates diversity and fosters creativity through cultural events and activities.



K. R. Mangalam Investment Club (KIC)

Provides practical experience in investment management, preparing students for careers in finance.



Red Cross Society

Engages students in humanitarian activities and community service, fostering leadership skills.



Under 25 Club: Building Youth Culture

Connects students worldwide, fostering leadership development and career advancement.

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 honored 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 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: 30
- Total Citations: 3986
- Journals Articles (WoS & Scopus): 610
- Patents: 96+ (Published)
- Patents: 29+ (Granted)
- Book/Book Chapters: 1215



Department of Science and Technology

SEED Division has sanctioned Rs 1.56 Crore Grant for "KRMU KEIC STI HUB, SOHNA BLOCK, GURUGRAM, HARYANA".

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



Indian Council of Social Science Research

University has received the sanction of Rs. 20 lakhs from Indian Council of Social Science Research for the Research Project

RESEARCH & ACHIEVEMENTS

AWARDS AND TROPHIES



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



Most Promising University
in NCR at Global Education
Conclave – 2023



Establishment of Institution's
Innovation Council (IIC)



Times Education Icons
2023 North



Best Private University for Excellence
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)



Best Engineering College in
North India for Placement
2017 by CEGR



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

K.R. Mangalam University boasts a comprehensive library, including a well-decorated Digital Library Section with 30 computers and (24X7) online services. This section offers students access to both subscribed and open-source online digital resources to support their academic requirements and higher studies.

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

Library Resources

The library resources consist of the following areas:

- Print Books
- E-Books
- Print Journals
- E-Journals
- Databases
 - i. Manupatra
 - ii. Supreme Court Cases online (SCC Online)
 - iii. IPC Pharma
 - iv. J-Gate
 - v. Scopus journals
- Newspapers
- 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. Beside the Indian Government resources the library also encouraging its intellectual communities to utilise the internationally available course materials & other useful open access resources developed by major universities like:

- MIT
- National Digital Library of India
- NPTEL
- Swayam
- ePG Pathshala
- MOOCs
- ShodhGanga
- ShodhShudhi
- ShodhSindhu
- Open access Journals



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.





K.R. MANGALAM UNIVERSITY OFFERS GLOBAL EXPOSURE

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- 2023

K.R. Mangalam University sent students to a UK Summer School for Business and Management, enhancing their learning beyond classrooms.

Students Activities



Day 1: Visiting Madame Tussauds and the London Eye, offering immersive experiences in the heart of London.



On **Day 2**, Students explored charming Bath with its Georgian architecture and Roman baths. Next, we visited the academic splendor of Oxford.



Next, we visited the academic splendor of Oxford.



Days 2 & 3 focused on marketing and brand development.. Professor Dr. Sayfullah facilitated discussions, simplifying complex concepts for students.



Day 4: Visiting Portsmouth's historic dockyard and museum. Exploring iconic warships like HMS Victory and HMS Warrior offered profound insights into maritime history.



On the **Final day** of our Summer School programme, students received certificates.

WORKSHOP & MEET FACULTY OF UNIVERSITY OF NEBRASKA-LINCOLN, USA, AMERICAN CENTRE, NEW DELHI

On Feb 14, 2024, KRMU International Relations and 26 SJMC students attended a workshop with University of Nebraska-Lincoln faculty at American Center, Delhi. Led by Prof. Andy Belser and Prof. Hank Stratton, discussions on education opportunities and scholarships in theatre were insightful and engaging.

INTERNATIONAL COLLABORATIONS



INTERNATIONAL MOUs

- German Varsity, Germany
- University of Ferrara, Italy
- Universidad Católica de Temuco, Chile
- Namangan Engineering-Construction Institute, Namangan, 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
- Jinggangshan University, China
- Cardiff Metropolitan University, UK
- Roehampton University, England & Wales, UK
- University of Plymouth, UK
- University of Portsmouth, UK



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. His 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 rigor 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 La Salle 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 approach encouraged at K.R. Mangalam University.



Abhishek Tripathi

Armed with a Bachelor of Technology in Computer Science & Engineering from 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
- ALUMNI (K.R. MANGALAM SCHOOLS)
- SPORTS
- CUET/JEE/ CAT/ MAT & OTHER COMPETITIVE EXAMS
- CHILDREN OF DEFENSE PERSONNEL
- FACULTY/ STAFF MEMBER CONCESSION
- SIBLINGS

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 and non-profits to solve some of the most pressing problems facing the nation.

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.

Collaboration with GCEC Global Foundation

KRMU runs BBA entrepreneurship course 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 student and has taught them during the sessions.

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

1. Training for Idea Execution
2. Business Plan Development
3. Business Mentoring
4. Product Development Support
5. Technical Support
6. Access to Networking Events
7. Access to Funding Networks



Events of KEIC

Initiatives to Foster Entrepreneurship Ecosystem

- Mentorship Programmes
- Bootcamps
- Pitching Sessions
- Hackathons
- Networking Events
- Incubation Programme
- Government Scheme Workshops
- MSME Accreditation Support
- Collaborative Projects
- Industry Connect Programmes
- Legal Workshops

Startups

SWA Locker

Founder- Taranpreet Kaur

Our product provides a solution to all of the difficulties described above. Our locker is a combination of real and digital storage placed

behind the switchboard, allowing individuals to store all of their vital data and belongings safely in both physical and digital storage. This device is relatively affordable (up to 15k) and can be utilised by both urban and rural residents because it will be installed behind the switchboard.

B Track

Founder- Naman Punn

Our team is creating a plugin that universities and colleges can integrate into their current app or website. This plugin offers features such as real-time bus tracking, an online attendance system, alerts for bus ignition, and regular bus checkups. It benefits both students and school/university officials.

Era with Tech

Founder- Shubh Saxena

Era with Tech is a tech startup which is currently working on its first project name CHAT! HCS will revolutionise the Meditech sector with artificial intelligence. CHAT! HCS recommends OTC medicine according to the signs and symptoms of the patients. If the symptoms are severe then it connects to a doctor virtually



DESIGN THINKING LAB: OUR KEY TO CULTIVATE INNOVATION

A DESIGN THINKING LAB SERVING 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 organizations, 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, fostering a culture of innovation and creativity.



**Fostering
Entrepreneurial Spirit**

**Elevating Higher
Learning Aspirations**

**Igniting Passion for
Research**

Institutional Collaborations

- Middlesex University
- Jiangxi Administration Institute China
- Hubei University
- Jinggangshan University
- Medanta Institute of Education and Research
- Department of Physics-University of Houston
- Dabur Research Foundation
- Bosch India Foundation
- Hindustan Wellness Private Limited
- Dr. Shroff's Charity Eye Hospital
- Bialystok University
- The Institute of Company Secretaries of India (ICSI)
- Medox Hospital
- Vrankers Judiciary
- ImaginXP Giggle Galaxy Private Limited
- ICT Academy
- Edu Skills membership Programme
- Xebia IT Architects India Private Limited
- SIEMENS Industry Solution Partner
- Sri Guru Gobind Singh College of Commerce, University of Delhi , New Delhi
- Heartfulness Education Trust
- Gargi College (University of Delhi)
- Infra Mantra Pvt Ltd
- Donation Box India Foundation
- HP Singh Agencies Private Limited
- Ramjas College University of Delhi
- Shobhit University
- Radisson Gurugram (A Unit of Nimitaya Hotel & Resorts Ltd)
- Srm University
- Ccec Global Foundation
- Imarticus Learning Private Limited
- Deep Red Coffee
- University of Delhi
- SRM Institute of Science and Technology School of Architecture and Interior Design
- Country Inn & Suites by Radisson, Gurugram Sohna Road.
- Phoenix drone flying LLP
- Climate Reality Project
- ACCA
- Save Aravali Trust
- C K Birla Hospital
- Fairmont Hotel
- Newspapers Association of India.
- KIIT College of Education
- Froyo Technologies (P) Ltd
- Guided Self Publishing India



CAREER DEVELOPMENT CELL

COMMUNICATION SKILLS TRAINING

Enhance students' collaborative skills through communication modules covering verbal and non-verbal aspects, focusing on English proficiency, communication styles, nuances, and social/professional interactions.

APTITUDE TRAINING

Aptitude training is a special kind of coaching that helps to boost a candidate's cognitive abilities, personality, attitude, and knowledge.

TECHNICAL APTITUDE TRAINING

Prepare students for technical interviews by covering programming concepts in C, C++, Python, Java, databases, software engineering, and networking, fostering innovation and problem-solving skills.

MATHS APTITUDE TRAINING

Modules enhance number recognition, arithmetic operations, and statistical analysis for competitive exams. Concepts include numbers, LCM-HCF, time, speed, distance, and percentage for mathematical application.

VALUE ADDED COURSES

Enhance student employability with value-added courses beyond academic curriculum. Collaborate with schools and departments for workshops like Candidate Profiling, Careers in Management & Analytics, Azure, Ethical Hacking, Cyber Security, BYOB.

NPTEL (NATIONAL PROGRAMME ON TECHNOLOGY ENHANCED LEARNING)

The University provides the infrastructure and Lab assistance to students to enable them to pursue the courses in an uninterrupted manner. The Faculties offer their unwavering support and guidance for the successful completion of the courses.

ENTREPRENEURSHIP DEVELOPMENT CELL

The entrepreneurship cell fosters entrepreneurial spirit and innovation among students through camps, development programmes, skill training, "face-to-face" sessions, and supporting innovative projects for product development.

PLACEMENT TRAINING CELL

From Campus Gates to Corporate Ladders

Our Campus to Corporate initiative ensures students are prepared for career success. Through diverse programmes and activities, we equip students with the skills, experiences, and connections needed to excel in the professional world.

Career Counselling:

Industry Collaborations: We collaborate with industry partners to offer valuable internships, placements, and collaborations, providing students with exposure to real-world challenges and emerging trends.

Skill Development Programmes:

We provide diverse skill development programmes, workshops, and seminars, covering technical and soft skills essential for success in the corporate world.

Corporate Mentorship:

Our mentorship programmes provide tailored guidance from experienced professionals, helping you navigate the corporate world effectively.

Career Counseling Services:

Our career counselling offers personalized support

at every stage, aiding with resume writing, interview prep, and career planning for your success.

Technical Skills Workshops:

Workshops focus on technical skills relevant to students' fields, covering programming languages, software tools, data analysis, and industry-specific technologies.

Soft Skills Training:

We provide training sessions for essential soft skills: communication, teamwork, time management, and problem-solving, vital for career success and leadership.

Resume Writing and Interview Preparation:

Sessions cover resume writing, cover letters, and interview prep. The guidance emphasizes showcasing academic achievements, extra

curriculars, internships, and relevant experiences effectively.

Professional Etiquette and Networking:

Sessions cover resume writing, cover letters, and interview prep. The guidance emphasizes showcasing academic achievements, extracurriculars, internships, and relevant experiences effectively.

Industry Guest Lectures and Panels:

Guest lectures by industry experts and alumni offer insights on industry trends, challenges, and career paths, enriching students' understanding of the professional landscape.

Leadership and Personal Development Programmes:

Leadership programmes include personality assessments and workshops on goal setting, self-awareness, emotional intelligence, and resilience, empowering students to become effective leaders and lifelong learners.

Mock Projects and Case Studies:

We facilitate hands-on learning through mock projects, case studies, and simulations, enabling students to apply theory to real-world scenarios, develop problem-solving skills, and build confidence.

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

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

Campus-wide CCTV Coverage

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

Computer Lab Facilities

Utilize 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 LMS.

Enterprise Resource Planning (ERP)

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

Customer Relationship Management (CRM)

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



CAMPUS FACILITIES

Hostel Accommodation

Spacious, well-ventilated rooms with comfortable furniture, central air conditioning, and amenities ensure a homely atmosphere.

Moot Court

Sophisticated, capacious moot court with seating for over 200 students enhances the learning experience.

Security & Discipline

Strict security measures ensure safety and discipline across the university campus.

Animal House

CPCSEA approved, well-equipped animal house facilitates learning for medical and allied sciences students.

Museum

Innovative material museum equipped with essential apparatus enhances practical learning experiences for students.

Central Instrumentation Center

State-of-the-art instrumentation center equipped with modern amenities for innovative research and practical learning.

Transport

Convenient transportation services provided to and from Delhi NCR via frequent shuttle services from metro stations.

Cafeteria

Hygienic, well-maintained cafeteria serving healthy meals and housing a Café Coffee Day outlet for students.

Sports and Gymnasium

Dedicated space for sports and recreational activities including tennis, badminton, football, and gymnasium facilities.

Medical Facilities

Well-equipped medical room providing healthcare services for students and faculty members on campus.

Parking

Secure parking space with CCTV surveillance and clear signage for organized parking of vehicles.



INDUSTRIAL VISIT

K.R. Mangalam University integrates industry visits to bridge theory and practice, providing students with insights into real-world sectors, fostering understanding of industry trends, and facilitating networking for internships and job placements.

Industry visits at K.R. Mangalam University complement classroom learning, align with courses, and provide practical examples. Faculty facilitate connections between theory and practice, preparing students for professional success.

Industrial cum Pleasure Tour

The School of Medical and Allied Sciences (SMAS), K.R. Mangalam University organized an enlightening and enjoyable “Industrial cum Pleasure Tour” for its students of B Pharm 2nd, 6th & 8th semesters to Baddi-Shimla-Kufri from 29th Jan 2024 to 1st Feb 2024.



Smartivity Labs Pvt.Ltd.” in Manesar, Gurugram

School of Management and Commerce, K.R. Mangalam University organized an industrial visit to “Smartivity Labs Pvt.Ltd.” in Manesar, Gurugram. The main focus of the visit is to provide an enlightening glimpse into the world of advanced manufacturing and sustainability practices.



Trinity Mobile App Development Pvt Ltd

School of Engineering and Technology, K.R. Mangalam University, Gurugram organized a one day Industrial visit to Trinity Mobile App Development Pvt Ltd, Sector 62 -Noida on May 17th, 2023 where students from the B Tech CSE, BTech AI /ML and B Tech with specialization of Full Stack Development visited the company along with faculties, Dr. Kaushal Kumar and Ms. Monika khatkar.



Pradhanmantri Sangrahalaya, New Delhi

The School of Education, K.R. Mangalam University, orchestrated a transformative experiential learning visit for 61 enthusiastic student-teachers, alongside 9 dedicated faculty members, to the Pradhanmantri Sangrahalaya. This enriching encounter offered student-teachers a profound insight into India's political history and governance structures.



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

Mechanical Engineering Department of School of Engineering and Technology have organized an industrial and field visit to Honda Car India Limited (HCIL) manufacturing plant Khuskhera, Bhiwadi (Raj.). Total 25 students of Mechanical Engineering with having interest in automobile engineering has been visited the plant on 11/05/2023.



The ITC Grand Bharat, Gurugram

A luxury hotel for discussion on the topic: Equal Workforce in the Hospitality Industry. The students met the General Manager and the Learning and Development Manager of the hotel, had a blast visiting the hotel.



Case study workshop

The School of Management and Commerce hosted a Case-Study Workshop for management students, focusing on the Harvard case 'Cerenity Sanitizer and a New Product Launch'. Students learned case-study methodologies, problem identification, and managerial recommendations, gaining valuable insights and practical strategies through collaborative discussions.



Alumni Connect on Corporate Success

School of Legal Studies hosted an Alumni Connect event titled "Sharpening Legal Skills for Corporate Success." Led by accomplished alumni Ms. Deepika, the session expertly delved into legal aptitude essential for corporate settings. Through personal anecdotes, alumni shared post-university life, offering valuable career advice and insights.



Workshop on Counseling skills training

School of Legal Studies organized an Alumni Connect event themed "Sharpening Legal Skills for Corporate Success." Led by accomplished alumni Ms. Deepika, it expertly delved into legal aptitude crucial for corporate environments. The engaging session offered valuable insights, blending theoretical knowledge with practical anecdotes, empowering students for their professional journeys.



Extension and Outreach Programme on reading skills

The School of Education organized an Extension and Outreach Programme at Government Girls Primary School, Ghamroj Gurugram, aimed at enhancing primary students' reading comprehension and numeracy skills. Student teachers employed innovative teaching techniques and aids to enrich the learning experience, fostering a passion for learning among young learners.



International Conference on Vision 2030

K.R. Mangalam University's School of Management and Commerce organized a two-day International Conference on "Vision 2030: Emerging Trends in Interdisciplinary Research and Practices". The event facilitated discussions among scholars and practitioners worldwide, exploring cutting-edge trends and fostering networking opportunities for future collaborations.



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










K.R. MANGALAM UNIVERSITY

THE COMPLETE WORLD OF EDUCATION

Sohna Road, Gurugram, Delhi-NCR | Landline No.: 0124-2867800

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