



K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION



SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Academic Session 2026-27

SCHOOL HANDBOOK



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1 About K.R. Mangalam University

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

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

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

1.1 Uniqueness of KRMU

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

1.2 Education Objectives

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

1.3 University Vision and Mission

1.3.1 Vision

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

1.3.2 Mission

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

2 About the School

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

3 School Vision and Mission

3.1 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

3.2 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.

3.3 The School of Hotel Management is committed to-

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

4 Messages

4.1 Vice Chancellor- Prof. Dr. Mehraj Uddin Mir

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

Dear Student,

I welcome you for joining K R Mangalam University.

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

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

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

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

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

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

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

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

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

4.2 Message from Assistant Dean

Dear Students,

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

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

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

Graduates pursuing hotel management and culinary programs develop not just operational skills but also have Customer focused Soft Skills, and business skills, including communication, critical thinking, self-confidence, problem-solving, team management, presentation, and general management abilities which makes them ready not just for hotel but the overall service industry at the Global level.

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

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

Warm regards,

Jyoti Sehrawat Baisoya

5 School Boards and Committees

5.1 School Advisory Board

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

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

SOHMCT Advisory Board



Kush Kapoor-Director, Roseate Hotels & Resorts

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



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

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



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

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



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

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



Ms. Poulomi Bhattacharya DIRECTOR Talent and Culture, ACCOR Group

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



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

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

He is a certified scuba diver and loves traveling



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

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



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

Dedicated Cluster Director of Revenue with a passion for optimizing revenue streams. Proven track record of driving profitability through strategic pricing, demand forecasting, and revenue management techniques. Committed to delivering exceptional guest experiences while maximizing revenue potential. As the Revenue Manager, his responsibilities include yield opportunities in the hotel are maximized via the application of total revenue management techniques, structured processes, and techniques to enhance book direct. Positioning the property and driving RGI growth. Also responsible for driving

E-Commerce by focusing on the following areas: Utilization of E-Distribution Information platforms offline and online. Effective web marketing campaigns, Web-direct promo campaigns, Content, Transient Pricing Strategies, Demand-driven promo campaigns, Trip advisor, Maintaining rate parity, Increase Revenues and thus, profitability (GOP) year on year.



Gissur Gudmundsson- Partner of Banyan Finefoods India Pvt. Ltd., Partner of Tag Ahead India

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

Over the last years, he has been in business in India with import, butcher factory, and retail sales to the 5-star hotels in Delhi and first-class restaurants.

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

6 The School Board of Studies has following members

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

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

7 Academic Coordination: Roles and Responsibilities

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

Assistant Dean: Ms. Jyoti SehrawatBaisoya is the Assistant Dean of School of Hotel Management and Catering Technology. She provides strategic leadership for the school, overseeing academic, research, and administrative functions. She ensures the development, implementation, and periodic revision of academic programmes and curriculum while monitoring and enhancing the quality of education and research output. Acting as a liaison between the school and university administration, students, parents, and external stakeholders, the Assistant Dean facilitates collaborations, partnerships, and resource allocation. She manages the school's budget, oversee faculty recruitment and development, and address grievances to maintain a conducive environment for teaching and learning.

Programme Coordinator: Ms. Shriya Chauhan, Programme Coordinator, ensures the smooth execution of academic programmes, aligning them with university policies. They work closely with faculty to design, update, and deliver course content effectively while addressing student academic issues and monitoring their progress. She is also responsible for the faculty Timetable and coordinates with the Academic office to ensure proper scheduling of courses and maintains records for accreditation compliance. The coordinator also fosters communication among faculty members teaching within the programme.

Mentor: Every student enrolled in the school is considered a mentee and will be assigned a faculty member as their mentor. The mentor's role is to guide and support the mentee, helping them grow both personally and professionally. Mentors act as coaches by giving feedback, sharing advice, and offering insights from their own experiences. They also challenge the mentee's thinking, help them make important decisions, and connect them to valuable resources and networks. Additionally, mentors provide emotional support, celebrating successes and offering encouragement during tough times. On the other hand, the mentee's role is to actively participate in the learning process by planning meetings, setting goals, and communicating openly with their mentor. Mentees should also apply what they learn, continue growing outside the mentor-mentee relationship, and stay proactive in seeking new opportunities. By staying committed and enthusiastic, mentees can make the most of this relationship and achieve their goals.

Event Coordinator- Ms. Shriya Chauhan, our dedicated Event Coordinator, plays a pivotal role in organizing and executing various events at our school. With her exceptional planning skills and creative vision, she ensures that every event runs smoothly and leaves a lasting impression. From cultural programs to academic competitions, Shriya manages logistics, coordinates with teams, and brings fresh ideas to life with energy and enthusiasm. Her ability to work under pressure, coupled with excellent communication and leadership skills, makes her a reliable and resourceful member of our team. Shriya's passion and commitment truly enhance the vibrancy and success of our school events.

LMS Coordinator- Mr. Sanjay Pandey is responsible for managing the Learning Management System (LMS) at our school, ensuring seamless access to academic content and resources for both students and faculty. He regularly updates course materials, monitors user activity, and provides technical support to resolve issues promptly. Sanjay also coordinates with teachers to upload assignments, track progress, and maintain an organized digital learning environment. His attention to detail and understanding of educational technology contribute significantly to enhancing the overall learning experience. With his proactive approach and dedication, Sanjay plays a crucial role in ensuring that the LMS functions efficiently and supports academic excellence.

Internships and Placements- Mr. Sanjay Pandey leads the Internships and Placements cell with dedication and strategic insight. He actively builds strong industry connections to create meaningful internship and job opportunities for students across various sectors. From guiding students in resume building to preparing them for interviews and coordinating with recruiters, he ensures a smooth transition from campus to career. Mr. Pandey also organizes placement drives, industry talks, and training sessions to enhance students' employability skills. His commitment to student success and professional development has significantly strengthened the placement record of our institution, making him an integral part of the career support system.

Uniform Coordinator- Chef Virendra Singh serves as the Uniform Coordinator, efficiently managing all aspects related to student uniforms. He closely coordinates with the uniform vendor to ensure timely procurement, quality checks, and correct sizing for all students. Chef Virendra also oversees the distribution process, addressing any issues related to fitting or defects with prompt solutions. His attention to detail and organized approach ensures that uniform standards are consistently maintained across the department. By liaising effectively between the institution and the vendor, he ensures that students are well-presented and uniform-ready for both academic and practical sessions. His role adds greatly to operational smoothness.

Exam Coordinator- Chef Virendra Singh serves as the Exam Coordinator, ensuring the smooth and efficient conduct of all academic and practical examinations. He meticulously plans the exam schedules, coordinates with faculty for question paper setting, and oversees the preparation of exam materials. Chef Virendra also ensures adherence to examination protocols, supervises invigilation duties, and manages the evaluation and result compilation processes with accuracy and confidentiality. His organizational skills and commitment to academic integrity play a crucial role in maintaining discipline and transparency during assessments. With a calm and systematic approach, Chef Virendra ensures that examinations are conducted in a fair, timely, and professional manner.

Admission Coordinator-Sanjay Pandey is a dedicated Admission Coordinator known for his professionalism and strong organizational skills. With years of experience in educational administration, he effectively manages the admissions process from initial inquiry to enrollment. Sanjay ensures clear communication with students, parents, and academic departments, making the transition smooth and efficient. He is detail-oriented, approachable, and committed to helping students find the right academic path. His knowledge of admission policies, deadlines, and documentation requirements contributes to the seamless operation of the institution. Sanjay Pandey's passion for education and student success makes him a valuable asset to any academic organization.

8 Faculty and Staff

S. No.	Name	Designation	Qualification	Academic Experience	Industry Experience	Phd.	Geographical Diversity
1	Jyoti Sehrawat Baisoya	Assistant Dean	Bsc. HM, MTM	10	3	Pursuing	New Delhi
2	Shriya Chauhan	Program Coordinator	Bsc. HM,MSc. HM	4	1	Pursuing	Shimla
3	Virendra Singh	Assistant Professor	MBA, BA HM	4	9	Pursuing	Haryana
4	Sanjay Pandey	Assistant Professor	Bsc. HM, Msc. HM	2.5	3.5	Pursuing	Uttarakhand
5	Akash Gautam	FnB Trainer	Bsc. HM, MTM	6	4	Pursuing	Haryana
6	Sadashiv Gupta	Lab Technician	Diploma in Culinary-IHM	6	3	NA	New Delhi

9 School Infrastructure (Physical and learning)

Specialized Training Restraunt with a Bar



Specialized Food Production Lab



10 Best Practices

10.1 Best Practice 1: Experiential “Earn While Learn” Model

Description:

The program integrates academic learning with hands-on, real-world experiences, allowing students to apply classroom knowledge in practical settings while they study. Through activities such as preparing Christmas cakes, curating Diwali hampers, participating in Kisan Mela, and engaging in paid international internships and placements, students develop industry-relevant skills and gain valuable global exposure.

Outcome/Impact:

- Strengthens practical, job-ready skills alongside academic knowledge
- Builds confidence through exposure to real business and hospitality environments
- Enhances students’ global outlook, adaptability, and employability

- Prepares graduates to transition smoothly into professional roles

10.2 Best Practice 2: Industry-Aligned Curriculum and Strong Academic Partnerships

Description:

The curriculum is carefully balanced across Operations (59%), Management (31%), and Leadership (10%) to equip students with the technical, managerial, and leadership competencies needed in the global hospitality sector. This is further supported by strong academic partnerships with leading hotel brands, providing students with access to industry trends, networking opportunities, workshops, and exclusive learning experiences.

Outcome/Impact:

- Develops well-rounded expertise in operations, management, and leadership
- Ensures learning remains aligned with current industry needs and expectations
- Expands professional networks through direct engagement with leading hotel brands
- Produces graduates who are competitive, industry-connected, and ready to make a meaningful impact.

11 Program Educational Outcomes, Program Outcomes, Program Outcomes, And Curriculum Highlights

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

Programme Educational Objectives (PEO)

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

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

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

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

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

Programme Outcomes (PO)

PO 1: Understanding the key to success is achieving a balance of efficiency in Customer Relations Skills

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

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

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

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

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

Programme Specific Outcomes (PSO)

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

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

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

PSO 4: Evaluating alternatives to make informed decisions.

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

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

Career Avenues

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

Duration: 4 years (08 Semesters)

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

Programme Educational Objectives (PEO)

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

PEO 1: Employed in Global Service and Culinary Brands in senior leadership positions.

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

PEO 3: Creating Employment Opportunities for the Hospitality and Culinary Industry and overall Community.

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

Programme Outcomes (PO)

PO 1: Customer Relations Skills

Understand the key to success is achieving a balance of efficiency and customer service

PO 2: Effective communication skills

Understanding the the art of communication by maintaining high Standards of Oral, Written, Non-Verbal, and Visual Communication Skills relevant to Hospitality and Tourism.

PO 3: Team dynamics and Leadership behavior

Understanding self and others to work in Team and exhibit leadership qualities.

PO 4: Global citizenship with ethics in Hospitality sectors

Apply the Global Code of Ethics and cultural sensitivity as proposed by the Hospitality Industry. Recognize and Practice cultural sensitivity and principles of sustainability for successful Business Operations and Customer Relations in the Hospitality Sector.

PO 5: Life-Long Learning

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

PO 6: Application of IT and Automation in Hospitality

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

Programme Specific Outcomes (PSO)

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

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

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

PSO 4: Evaluating alternatives to make informed decisions.

PSO 5: Developing Culinary operations skills for overall functions of the Hospitality Industry.

PSO 6: Creating strategies for managing effectively in the Hospitality and Culinary Industry.

Duration: 4 years (08 Semesters)

12 Education Philosophy and Purpose:

Learn to Earn a Living:

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

Learn to Live:

The university believes in the holistic development of learners, fostering sensitivity towards society, and promoting a social and emotional understanding of the world. Our aim is to nurture well-rounded

individuals who can contribute meaningfully to society, lead fulfilling lives, and engage with the complexities of the human experience.

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

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

Importance of Structured Learning Experiences:

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

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

13 Assessments and Evaluation

13.1 Evaluation scheme for theory courses

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

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

Overview of Internal Evaluation (30 Marks) –

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

Recommended Assessment Types: -

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

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

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

Presentations: - Assessing knowledge dissemination and communication skills.

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

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

13.2 Evaluation scheme for practical courses

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

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

13.3 Evaluation scheme for research project

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

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

13.4 Evaluation scheme for Internship

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

13.5 Grading System

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

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

14 Programme Structure & Highlights

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

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

7	HMCTFN204	Food and Nutrition Management	2	0	0	2
8	HMCTIT205	Business IT Tools for hospitality Industry	0	0	2	1
9	HMCTOB206	Organizational Behavior & Human Resource Management	2	0	0	2
10	AEC007	Verbal Ability and Communication	2	0	0	2
		Total	12	0	18	23

Summer Internship-I

Semester-III

S. No.	Course Code	Course Name	L	T	P	C
1 Major	HMCTIN351	Industrial Training- I			960	20
	HMCTPR352	Project Report-I				4
		Total				24

Semester-IV

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

Semester-V

S. No.	Course Code	Course Name	L	T	P	C
1	HMCTTT501	Taste through time: European and Asian Gastronomy	0	0	2	2
2	HMCTSL502	Spirits and Liqueurs Studies	2	0	0	2
3	HMCTTD503	Technology and Design in Accommodation Services	4	0	0	4
4	HMCTTT551	Taste through time: Practical cookery of Europe and Asia	0	0	6	3
5	HMCTSS552	Service of spirits and Liqueurs: The concept Lab	0	0	6	3
6	HMCTAR553	The art of Rooms- Concept Lab-II	0	0	4	2
7	HMCTTT504	Travel and Tourism Services Management	2	0	0	2
8	HMCTFM505	Financial Management	2	0	0	2
9	AEC010	Soft skills 1	2	0	0	2
10		Community Service	0	0	2	1

		Total	12	0	20	23
Semester-VI						
S. No.	Course Code	Course name				
1	HMCTCB601	Conceptual Bakery and Patisserie Art	2	0	0	2
2	HMCTFB602	Food and Beverage Controls	2	0	0	2
3	HMCTRS603	Room Statistics and Contemporary Practices	4	0	0	4
4	HMCTAB651	Advance Bakery and Patisserie Production	0	0	6	3
5	HMCTFB652	Food and Beverage Service Lab	0	0	6	3
6	HMCTCR653	Concepts of Room Statistics-Lab	0	0	4	2
7	HMCTHL604	Hotel Laws and Licensing	2	0	0	2
8		Soft skills 2	2	0	0	2
9	HMCTEC605	Events, Culture and Festival Management	2	0	0	2
10		MOOC	2	0	0	2
		Total	16	0	16	24
Semester-VII						
S. No.	Course Code	Course	L	T	P	C
Specialization 1*						
1	HMCTCI701	Specialization: 1: Culinary Innovation and Leadership	2	0	0	2
2	HMCTPU751	From concept to masterpiece- POP Up Shop	0		8	4
3	HMCTDA702	Data analytics in Food Production	2	0	0	2
4	HMCTFP703	Facility Planning and Service Design	2	0	0	2
5	HMCTEH704	Entrepreneurship in Hospitality	2	0	0	2
6	HMCTDM705	Digital marketing and AI	2		0	2
7	HMCTPE706	Professional Employability	2	0	0	2
8	HMCTLS707	Leadership and Strategy	2	0	0	2
		Total	14		8	18
Specialization 2*						
1	HMCTRS706	Specialization: 2: Restaurant, MICE and Retail	2	0	0	2
2	HMCTIE752	From concept to masterpiece- Implementing an event	0		8	4
3	HMCTTI707	Trends, innovation and sustainability in food and beverage services	2	0	0	2
4	HMCTFP703	Facility Planning and Service Design	2	0	0	2
5	HMCTEH704	Entrepreneurship in Hospitality	2	0	0	2
6	HMCHDM705	Digital marketing and AI	2		0	2
7	HMCTPE706	Professional Employability	2	0	0	2

8	HMCTLS707	Leadership and Strategy	2	0	0	2
		Total	14		8	18
Specialization 3*						
1	HMCTAO708	Specialization: 3: From concept to masterpiece-theory in Accommodation Operations	2	0	0	2
2	HMCTCP753	concept to masterpiece-Control and Profitability	0		8	4
3	HMCTRM709	Revenue Management	2	0	0	2
4	HMCTFP703	Facility Planning and Service Design	2	0	0	2
5	HMCTEH704	Entrepreneurship in Hospitality	2	0	0	2
6	HMCHDM705	Digital marketing and AI	2		0	2
7	HMCTPE706	Professional Employability	2	0	0	2
8	HMCTLS707	Leadership and Strategy	2	0	0	2
		Total	14		8	18
Semester-VIII						
S. No.	Course Code	Course	L	T	P	C
1	HMCTIN851	Industrial Training- II			960	20
		Total				20
Semester-VIII						
S. No.	Course Code	Course	L	T	P	C
1	HMCTRE801	Research Ethics and Tools for Plagiarism	4	0	0	4
2	HMCTSR802	Statistics for Research	4	0	0	4
3	HMCTDR803	Dissertation Report	12	0	0	12
		Total	20	0	0	20
	Necessary Certification: HACCP and Cyber Security	Majors:116, Minors:33,SEC:10, AEC:8, VAC:8				

BA (Hons. / Hons. With Research) in culinary arts						
Semester-I						
S. No.	Course Code	Course Title	L	T	P	C
1	HMBCFP101	Introduction to food Production (T)	2	0	0	2
2	HMBCFB102	Food and Beverage Operations (T)	2	0	0	2
3	HMBCRD103	Rooms Division Operations (T)	2	0	0	2
4	HMBCFS104	Food Safety and HACCP	2	0	0	2
5	HMBCSM105	Services Marketing	4	0	0	4
6	HMBCFP151	Introduction to Food Production Lab 1	0	0	6	3

7	HMBCFC152	Fundamental Culinary Techniques LAB	0	0	6	3
8	VAC 151	Environment Studies and Disaster Management	2	0	0	2
		Total	14	0	12	20
S. No.	Course Code	Course Title	L	T	P	C
1	HMBCBC201	Basics of Culinary Arts (T)	2	0	0	2
2	HMBCNH202	Nutrition and Hygiene	2	0	0	2
3	HMBCOB203	Organizational Behavior	4	0	0	4
4	HMBCBB251	Basics of Bakery and Confectionary Lab	0	0	6	3
5	HMBCRI252	Regional Indian Cuisine (P)	0	0	6	3
6		MOOC	2	0	0	2
7	AEC007	Verbal Ability and Communication	3	0	0	3
		Total	13	0	12	19
Semester-III						
S. No.	Course Code	Course Title	L	T	P	C
1	HMBCFP301	Food Production and Culinary Operations (T)	2	0	0	2
2	HMBCBG302	Bistronomy and Gastronomy	2	0	0	2
3	HMBCFR303	Financial Reporting and Analysis	4	0	0	4
4	HMBCPA351	Pan Asian Cuisine (P)	0	0	6	3
5	HMBCBP352	Bakery and Pastry Arts operations (P)	0	0	6	3
6	AEC010	Self-Awareness	2	0	0	2
7		OE 2	3	0	0	3
8		MOOC 2	2	0	0	2
		Total	15	0	12	21
S. No.	Course Code	Course Title	L	T	P	C
1	HMBCIP401	Project	4	0	0	4
2	HMBCIT451	Industrial training 1	0	0	20	20
		Total	4	0	20	24
S. No.	Course Code	Course Title	L	T	P	C
1	HMBCKP501	Kitchen Planning and Design (T)	2	0	0	2
2	HMBCFB502	Food Blogging and Photography (T)	2	0	0	2
3	HMBCDM503	Digital marketing and AI for Hospitality Industry	4	0	0	4
4	HMBCGD551	Gourmet Desserts and Artisanal Breads (P)	0	0	6	3
5	HMBCMC552	Mediterranean Cuisine (P)	0	0	6	3

6		OE 3	3	0	0	3
7		Communication & personality Development	2	0	0	2
		Total	13	0	12	19
S. No.	Course Code	Course Title	L	T	P	C
1	HMBCSF601	Slow Food and Sustainability in Culinary Art	2	0	0	2
2	HMBCGM602	Garde Manger Basics	2	0	0	2
3	HMBCEC603	Entrepreneurship in culinary Arts	4	0	0	4
4	HMBCEC651	European Cuisine (P)	0	0	6	3
5	HMBCGM652	Garde Manger Lab	0	0	4	2
6	HMBCAP653	Advance Patisserie (P)	0	0	4	2
7		Arithmetic and Reasoning skills	2	0	0	2
		Total	10	0	14	17
Semester-VII						
Culinary or Bakery (option)						
S. No.	Course Code	Course Title	L	T	P	C
1	HMBCEF701	Epicurean Food	2	0	0	2
2	HMBCHR702	Human Resource Management	4	0	0	4
3	HMBCEP703	Professional Employability	2	0	0	2
4	HMBCPA751	Pan Asian Cookery with Vegan Option (P)	0	0	6	3
5	HMBCPA752	Hot, cold, and frozen dessert (P)				
6	HMBCPA753	Spanish and Mexican Cuisines (P)	0	0	6	3
7	HMBCPA754	Chocolate and Sugar work (P)				
8	HMBCPA755	Pop up restaurant project	0	0	10	5
9	HMBCPA756	Bakery Pop up project				
		Total	8	0	22	16
S. No.	Course Code	Course Title	L	T	P	C
1	HMBCIP801	Project	4	0	0	4
2	HMBCIT851	Industrial Training 2	0	0	20	20
		Total	4	0	20	24
OR						
S. No.	Course Code	Course Title	L	T	P	C
1	HMBCRM801	Research Methodology	4	0	0	4
2	HMBCRP802	Research Problem Solving and Business Reporting	4	0	0	4
3	HMBCCR803	Dissertation Report	16	0	0	16

		Total	24	0	0	24
		Total Credits				160

14.2 Program Highlights for Prospective Students

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

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

15 Experiential Learning Calendar

S.NO	School Name	Name of the event	Date of the Event(Tentative) (DD-MM-YYYY)	Organizers (Faculty In charge)	Course Mapping
1	SOHMCT	Industrial Visit on Towel Art, Bed Making Standards & Guestroom Ambience in Luxury Hotels	March	Ms. Shriya	UMN 102, HMCTOB206
2	SOHMCT	Student Entrepreneurship Showcase: Launch of 'Whip & Sip' Café with KEIC	January	Chef Virendra and Mr. Sanjay Pandey	HMCTFB101, HMCTAO203, HOCT 101, HOCT 151
3	SOHMCT	Activity 1 – Project work for new MOU	March to April	Chef Virendra	UMN 102, HMCTOB206

4	SOHMCT	Activity 2 – Project work for new MOU	March to April	Chef Virendra	UMN 102, HMCTOB206
5	SOHMCT	Capacity Development Program: Creative Chocolate Tempering & Decoration for Life skills & entrepreneurial skills (Provide Certificate for Students)	February	Mr. Sanjay	HOCT 103, HMCTFB101
6	SOHMCT	Capacity Development Program on Strengthening Soft Skills for Industry Readiness & Professional Interaction (Provide Certificate for Students)	January / February	Ms. Shriya & Ms. Jyoti SehrawatBaisoya	HOCT 103, HOCT 153
7	SOHMCT	Alumni Talk by Ms. Ishmeet: International Hotel Industry Growth & Career Opportunities	January	Ms. Shriya	HOCT 101, HOCT 151
8	SOHMCT	Seminar on HACCP Standards for Housekeeping: Health, Safety & Cleanliness Protocols with IQAC	February	Ms. Shriya	HOCT 103, HOCT101, HOCT105, HMCTAA453
9	SOHMCT	Quality Assurance Workshop: Service Excellence Standards in Five-Star Restaurants & Cafés with IQAC	March	Mr. Sanjay Pandey	HOCT 103, HOCT101, HOCT105, HMCTAA453
10	SOHMCT	Quality Enhancement Session for Faculty & Staff Development with IQAC	February	Dr. Shika Dutt Sharma & Ms. Shriya	HOCT 101, HOCT 151
11	SOHMCT	Gender Equity & Sensitization Workshop: Promoting Inclusive Culture in Luxury Hospitality Workplaces	March	Mr. Sanjay	HOCT 101, HOCT 151, HMCTFB102
12	SOHMCT	Battle of Blooms 2025: Creative Floral Design Competition (Intra University)	March	Ms. Shriya Chauhan	
13	SOHMCT	Bakery & Confectionery Innovation Challenge: Student Culinary Competition (Intra University)	March	Chef Virendra	HMCTSS401, HMCTIC451
14	SOHMCT	Experiential Learning & Immersive Teaching in Hospitality Management in collaboration with IQAC	June/July 2026	Ms. Jyoti & Ms. Shriya Chauhan	HMCTAO103
15	SOHMCT	ONGOING 2025-2026 (ODD) Case study in two nearbydhabas for adaptation of HAACP for improving the quality of food and their cooking and serving skills. (New Case Study) in collaboration with KEIC	Feb, March and April	Chef Virendra	HMCTFB102, HMCTFB152
16	SOHMCT	Pending 2025-2026 (ODD) "Mix Masters Challenge" Tagline: "Who Will Be the Ultimate Mocktail Mixologist?"Inter University	April 26	Mr. Sanjay	HMCTFB151, HMCTFB101
17	SOHMCT	Pending 2025-2026 (ODD) Immersion Program for students, a week-long visit to Sula Vineyards, Nashik.	March 26	Mr. Sanjay and Ms. Shriya	

16 Testimonials Alumni



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

Ms. Ishmeet Kaur

BHMCT: 2020-2024



Ms. Mehak Saxena, from the 2020-2024 batch, has been selected to join The Marriott, a global leader in luxury hotel services. She has been offered an impressive package of ₹40,000 per month.

Ms. Mehak Saxena,

BHMCT: 2020-2024



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

Mr. Shashank,

BHMCT 2019-2023



Ms. Palak Bhalla from 2019-2023 batch is currently working as Front Office Associate with Bristol, Dubai, she is living the life that she always dreamt of and thanks the university with her whole heart.

Ms. Palak

BHMCT 2019-2023

17 Industry Partners:



Our program is supported by a strong network of leading hospitality brands that contribute to student learning through internships, industry exposure, placement opportunities, expert sessions, and practical training. These partnerships help bridge the gap between academic learning and industry expectations, ensuring students are prepared for successful careers in hospitality.

1 Taj Hotels

Partnership Focus:

Taj Hotels supports the program by offering students exposure to luxury hospitality standards, operational practices, internships, and career opportunities within one of India's most prestigious hotel groups.

2 ITC Hotels

Partnership Focus:

ITC Hotels contributes through training opportunities, industry engagement, and practical learning experiences that help students understand responsible luxury, service excellence, and hotel operations.

3 Mövenpick Hotel & Apartments Bur Dubai

Partnership Focus:

This partnership provides students with international exposure and insights into global hospitality practices, particularly in hotel operations, guest service, and cross-cultural work environments.

4 Oberoi Hotels & Resorts

Partnership Focus:

Oberoi Hotels & Resorts enhances student learning by sharing best practices in luxury service, operational excellence, and professional grooming, while also supporting internship and placement pathways.

5 Bristol Hotel

Partnership Focus:

Bristol Hotel offers students industry interaction and practical exposure to hotel management functions, helping them build real-world understanding of hospitality service delivery.

6 Fairmont Hotels & Resorts

Partnership Focus:

Fairmont supports the program through opportunities for international hospitality learning, exposure to premium service standards, and potential internship and career pathways in global hotel environments.

7 Radisson Blu

Partnership Focus:

Radisson Blu partners with the program to provide students with practical training, brand-level exposure, and an understanding of contemporary hospitality operations and guest service excellence.

8 Hyatt

Partnership Focus:

Hyatt contributes to student development through industry engagement, internships, and exposure to global hospitality standards, helping students strengthen both technical and service-oriented competencies.

9 The Westin Gurgaon, New Delhi

Partnership Focus:

This partnership offers students direct exposure to upscale hospitality operations, wellness-focused service standards, and hands-on learning opportunities in a premium hotel setting.

10 Four Points by Sheraton

Partnership Focus:

Four Points by Sheraton supports the program by providing operational insights, internship opportunities, and practical industry experience aligned with international hospitality standards.

11 Roseate, New Delhi

Partnership Focus:

Roseate adds value through luxury hospitality exposure, professional training opportunities, and practical insights into high-end guest experience and hotel management.

12 The Leela Ambience Gurugram Hotel & Residences

Partnership Focus:

The Leela partnership helps students gain exposure to refined luxury hospitality, service excellence, and advanced hotel operations through industry interaction and experiential learning opportunities.

18 Appendices: Internship, Placement, and Student Compliance Documents

The following appendices contain important formats, guidelines, and policy documents related to internships, placements, student compliance, and industry training requirements. Students are advised to read these carefully and use the prescribed formats wherever applicable.

Appendix 1: No Objection Certificate (NOC) Format

School of Hotel Management and Catering Technology

Academic Session 2026-2027

KRMU/SOHMCT/2026-27/

Dated:

No Objection Certificate

Name of student _____, a student of BHMCT, semester 3rd for the academic session 2024-2025, must undergo an internship for the period of 22 weeks, commencing from 18th July 2025 – 20th December 2025. The internship is mandatory since this will help him/her to acclimatise with the corporate culture and obtain domain exposure for knowledge building. You are requested to assign him/her, a project on his/her domain of specialization. The university has no objection in the student joining organization _____ hotel.

Student Name:

Company Name:

Roll Number:

Reporting to:

Course & Year:

Contact Number:

Phone Number:

Email:

Approved By:

Assistant Dean

K.R. MANGALAM UNIVERSITY
School of Hotel Management and Catering Technology
Rules and Regulations for Internships

Students should read this information carefully and should comply with the issues listed in this document. The mentioned points comply for both the internships i.e. Semesters 3rd and 8th.

All information on internship will be communicated from the Dean's Office/School Coordinator in writing.

Rules/ Requirements for Internships:

- 1 The school shall facilitate the internships of its students undergoing BHMCT provided that they have successfully completed semester 1&2 for internship in 3rd semester and till semester 7th for 8th semester internship and their conduct at the institute has been satisfactory throughout the year.
- 2 Students who have met academic requirements for progression to year 2 (see student handbook for details) and have no fee component (including hostel charges, any other fines, etc) outstanding will be considered for internships by the school.
- 3 A student whose academic progression is not as per the school's requirement and who may qualify at a later stage would be considered in the internship process as and when the requirements are met.
- 4 Internship support is offered to all 'qualified' students. If a student does not adhere to the directives/communication from the Dean's Office/School Coordinator about their interest in the internship, it will be assumed that he/she is not interested in the *Campus Internship Placements Process*.
- 5 The students should register themselves for internship assistance with the School Coordinator's Office on or before the given due date. The school shall not be responsible for the placement of the students who have either not registered or have registered after the due date
- 6 Every student will need to prepare his/her CV in the prescribed format and forward the same to the School Coordinator within communicated date & time in .doc format.
- 7 Students have the choice of arranging their own internship in a hotel of appropriate standard (Choice of Hotel will need Dean's written approval). These students need to send written communication to the Dean's Office from the hotel with the letter of intent for their internship, only after that the student will be provided with the NOC (No Objection Certificate).
- 8 All students arranging internship on their own accord must furnish the following details to the Dean's Office in advance: Name of Recruitment Authority/Project Guide, Designation, Hotel Name, Full Address, Telephone/Fax, Email id.
- 9 This will enable the Dean's Office to send the "Internship Evaluation Form" to the correct person. Non-compliance of this will result in non-recognition of the 'SWE' Training/Project Report by the Institute.
- 10 Students are required to have a minimum of 70% attendance for appearing in the Internship

placement-related activities (Guest Lectures/Seminars/Conferences/Industry Visits etc). Those who fall short of attendance shall not be permitted to participate in the campus placement process.

- 11 Students are required to have 80% attendance in the Value Added Courses and Placement Related Workshops. Those who fall short of attendance shall not be permitted to participate in the campus internship placement process.
- 12 International internships are not guaranteed. Consideration for these will be linked with students performance in the first year of the program(Academic and otherwise)
- 13 All costs for international internships (Travel, Visa, commission to consultants/travel agents etc.) will be the responsibility of the student
- 14 Stipend is the prerogative of the employers. The school and university is in no way responsible for the same.
- 15 However, the school will inform the students about the costs involved in the international internship process and also the stipend offered by the recruiting hotel.
- 16 The student shall be responsible for his / her living expenses

Yes, we accept the offer and assure the Dean of the School Of Hotel Management and Catering Technology, K.R. Mangalam University, that we will abide by these terms and conditions.

Student's Signature

Date (dd-mm-yy)

Signature of Parents / Guardian _____

Name of Guardian / Parents _____

Student's Name and Address, Contact Number _____

Appendix 3: Final Internship and Placement Rules

School of Hotel Management & Catering Technology

Final Placement Rules and Regulations

Pre-Placement Rules / Requirements for Final Placements

- 1 The school shall facilitate the final placement of students undergoing the BHMCT program provided they have successfully completed all 7 semesters and maintained satisfactory conduct throughout the program.
- 2 Students must fulfill all academic requirements and clear all dues (including tuition, hostel charges, fines, etc.) before being considered for placement.
- 3 Students who qualify later (due to pending academic requirements) will be considered once eligible.
- 4 Placement support will be provided only to 'qualified' students. Failure to respond to Placement Office communications will be treated as non-interest in campus placements.
- 5 Students not seeking placement must submit a "Placement Not Required" Declaration Form.
- 6 Students must prepare their CV in the prescribed format and submit it to the Placement coordinator on time.
- 7 Students may arrange their own placement in a hotel of choice.
- 8 Students arranging their own placement must furnish the following: Hotel name, Designation, Compensation, Offer Letter, Contact details (Address, Phone, Email).
- 9 Minimum 75% attendance in placement-related activities (guest lectures, seminars, industry visits, etc.) is mandatory for eligibility.
- 10 International Placements are not guaranteed; consideration depends on academic and overall performance.
- 11 All costs for international placements (visa, travel, consultant fees, etc.) will be borne by the student.
- 12 The school will inform students in advance about international placement costs and salary offers.

Placement Rules During the Process

- 1 Placement schedules and job details will be displayed on the noticeboard and will be emailed to students. It is the student's responsibility to check both regularly.
- 2 Students must be in formal attire for all placement activities, whether participating or not.
 - Boys: Blazer/Trouser with Tie or Business Suit
 - Girls: Blazer/Trouser with Scarf, Business Suit, or Sari
- 3 Students must not contact hotel executives directly unless authorized by the Placement Office. Violation will result in debarment from placements.
- 4 If hotels restrict the number of CVs, the Placement Office will shortlist based on defined parameters. The decision will be final.

- 5 Students may be required to attend interviews at company offices/venues outside the University.
- 6 Shortlisted students must attend interviews. Absence will lead to elimination from the campus placement process.
- 7 If selected by multiple companies, the student must accept the first confirmed offer and join accordingly.
- 8 Each student can receive only one final placement offer through the school.
- 9 If unwilling to accept, the student must arrange placement independently (off-campus).

Declaration

I hereby declare that I have read, understood, and agree to abide by the above rules and regulations of Final Placements at K.R. Mangalam University.

Signature of the Student: _____

Date: _____

Signature of Parent/Guardian: _____

Date: _____

Appendix 4: Placement Not Required Declaration / Rules

School of Hotel Management and Catering Technology

Placement Not Required Form (Final Year Students – 2025 Batch)

I, _____, a student of BHMCT, UG Programme, hereby declare that I do not require final placement support from the school.

Signatures

Signature of Student: _____

Date: _____

Signature of Parent/Guardian: _____

Date: _____

Appendix 5: Internship Performance Evaluation Format

PERFORMANCE APPRASIAL FORM (PRF)

Name of Student: _____	Duration: Week (Days)
Name of the Hotel: _____	From: _____ to _____
Department (S): _____	

Very effective is analyzing situation and resourceful in solving problems	Demonstrates ambition to achieve progressively	5
Shows ready appreciation and willingness to tackle problems	Positively seeks to improve knowledge and performance	4
Usually grasps points correctly	Shows interest in all work undertaken	3
Slow on the uptake	Is interested only in areas of work preferred	2
Rarely grasps points correctly	Lacks drive and commitment	1

Appearance

Immaculate Appearance, Spotless uniform, Well-groomed hair, Clean Nails & hands	5
Smart Appearance, Crisp uniform, Acceptable hair, Clean Nails & hands	4
Well Presented, Clean uniform, Acceptable hair, Clean Nails & hands	3
Untidy hair, creased ill kept uniform, Hands not clean at times	2
Dirty/disheveled, Long/unkempt hair, Dirty hands & long nails	1

Punctuality / Attendance (_____ days present out of days)

On time, Well Prepared, Ready to commence task, Attendance Excellent (100%)	5
On time, Lack some preparation but copes well, Attendance very good (90%)	4
On time, Some disorganized aspects - just copes, Attendance regular (80%)	3
Occasionally late, disorganized approach, Attendance Irregular (60%)	2
Frequently late, Not Prepared, frequently absent without excuse (50%)	1

Ability to Communicate (Written / Oral)

Very confident, demonstrate outstanding confidence and ability both Spoken/Written	5
Confident, Delivers information	4
Communicates adequately, but lacks depth and confidence	3
Hesitant, lacks confidence in spoken/written communication	2
Very inanimate, Unable to express in spoken or written work	1

Attitude to Colleagues / Customers

Wins/retain highest regard from colleagues has an outstanding rapport with clients	5
Polite, considerate, and firm, well liked	4

Getsonwellwithmostcolleagues,handlescustomerswell	3
Slowtomix,weakmanners,isdistanthasinsensitiveapproachtocustomers	2
Doesnotmix,relatewellwithcolleaguesandcustomers	1

Attitude to Supervision

Welcome feedback and criticism,Actsonit,veryco-operative	5
Readilyacceptscriticismandisnoticeablywillingtoassistothers	4
Acceptscriticism,butdoesnotnecessarilyactonit	3
Takescriticismverypersonally,broodsonit	2
Persistentlydisregardscriticismandgoesownway	1

Initiative/Motivation

Reliability/Comprehension/Responsibility

Is totally trustworthy in any working situation? Understandsindetailwhyandhowthejobisdone. Is responsible towards workgiven?	5
Canbedependedupontoidentifyworkrequirementsandwillingtocompletethem? Readily appreciates, how and why the job is done	4
Getsonwiththejobinhand,comprehend,butdoesn'tfullyunderstandworkinhand	3
Cannotbereliedupontoworkwithoutsupervision. Comprehends only after constant explanation	2
Requiresconstantsupervision.Lacksanycomprehensionoftheapplication	1

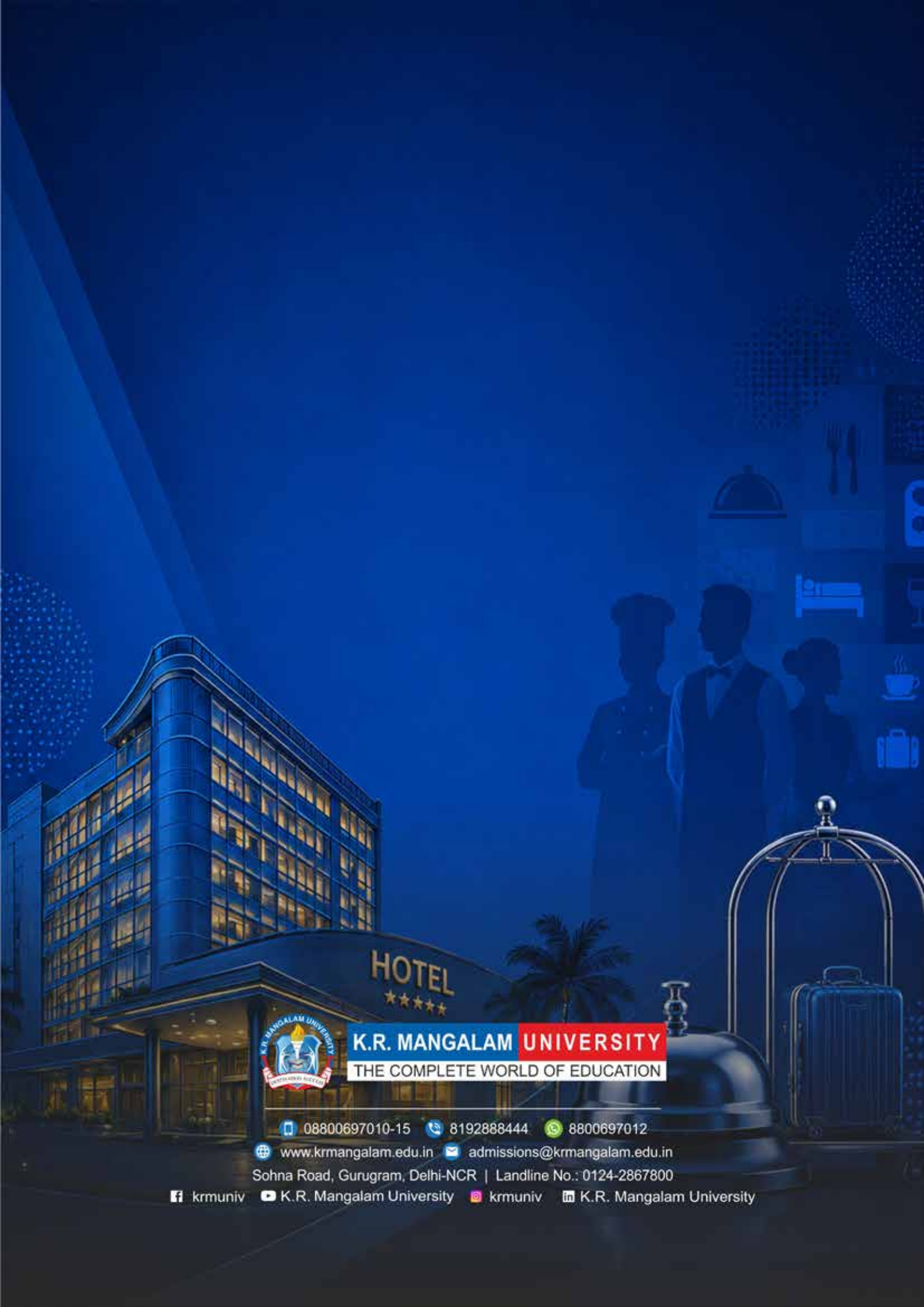
Overall conduct of student and qualityof Work

Exceptionallyaccurateinwork,verythoroughusuallyunaided	5
Maintainsahighstandardofquality	4
Generallygoodqualitywithsome assistance	3
Performanceis uneven	2
Inaccurateandslowatwork	1

Name of Appraiser: _____ Signature: _____

Designation of Appraiser: _____ Date: _____

Signature of Student: _____ Date: _____



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