VELS

INSTITUTE OF SCIENCE, TECHNOLOGY & ADVANCED STUDIES (VISTAS)
(Deemed to be University Estd. u/s 3 of the UGC Act, 1956)
PALLAVARAM - CHENNAI



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SCHOOL OF HOTEL AND CATERING MANAGEMENT

VELS

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(Deemed to be University Estd. u/s 3 of the UGC Act, 1956)
PALLAVARAM - CHENNAI
ACCREDITED BY NAAC WITH 'A' GRADE
Marching Beyond 25 Years Successfully



The Best
Multi disciplinary University in Chennai.
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Rank 43
Pharmacy Category



Job Oriented & Innovative courses

Excellent placements

Highly qualified faculty

Located in Pallavaram
Heart of Chennai

50+ Value added courses

Ranked	Ranked	Ranked	Ranked	GRADED
AAA+	**5**	**TOP 50**	**AA+**	**A1**
India's Best Engineering Colleges - 2019	Among Top 10 Private Engineering Institutes in Tamil Nadu.	Private B'Schools In South India	in India's Best law Colleges	By the INDIAN REGISTER OF SHIPPING (IRS)
Source : Careers 360 April 2019	Times of India Engineering Survey 2019	Business World Nov 2018	Source : Careers 360 Jan 2018	(NOV-2019)

ORIGIN OF THE INSTITUTION

1992 — **Vaels Educational Trust was Established**

2008 — The Deemed University status was conferred on **04.06.2008 by the MHRD** under section 3 of UGC Act 1956, Govt. of India

2019 — VISTAS is a **Multi-disciplinary Institution** offering varied and innovative courses in emerging areas

VISTAS has two campuses
Pallavaram | Thalambur

VISION

To make the Institute an epitome of excellence in higher education by effectively providing high quality education and rigorous training to students in multiple streams of choice with ample scope for all round development to make them excel in their profession for betterment of the society

MISSION

- Effectively imparting knowledge and inculcating innovative thinking
- Facilitating skill enhancement through add on courses and hands on training
- Doing original, socially relevant, high quality research
- Facilitating appropriate co-curricular, extracurricular and extension activities
- Instilling the spirit of integrity, equity, professional ethics and social harmony



PROGRAMMES OFFERED AT VISTAS

15 Schools

1. School of Basic Sciences
2. School of Computing Sciences
3. School of Engineering
4. School of Hotel and Catering Management
5. School of Languages
6. School of Law
7. School of Life Sciences
8. School of Mass Communication
9. School of Management Studies & Commerce
10. School of Ocean Engineering
11. School of Pharmaceutical Sciences
12. School of Maritime Studies
13. School of Physiotherapy
14. School of Education
15. School of Music & Fine Arts

Departments	41
UG Programmes	45
PG Programmes	33
Diploma	10
Research	M.Phil., Ph.D.

INFRASTRUCTURE FACILITIES

Total built-up area 11,65,620 Sqft

- Aquatic Complex
- 9 Captive power generators
- Wind mills & Solar Panels
- Vehicle parking area
- 24 Hrs Security Guards
- 24 Hrs Medical facilities
- CCTV Camera
- Waste management system

Total land area 29.13 acres

- Green Campus
- State-of-art the Library
- Boys Hostels
- Girls Hostels
- Staff Quarters
- Canteens
- Guest houses
- Play field
- Garden. Lawn



ALL AMENITIES A STUDENT NEEDS

- Boys Hostel
- Girls Hostel
- Wi-Fi Enabled campus
- ATM
- RO Water
- Uninterrupted Power Supply
- On- Campus Medical Clinic
- Food Courts
- Hygenic Canteen
- Shuttle Bus Services



Vels School of Hotel & Catering Management is one of the leading catering institutes in India offering Under-graduate, Post-graduate and various Diploma courses in Hotel Management and Catering Technology. There are four major departments in hotel management namely Food Production, Food & Beverage Service, Front Office, and Accommodation Operations. A student who studies in this institute can equip himself professionally in all these major subjects and choose one as his career in the hotel industry. The objective of the school is to enable holistic development by equipping students with multi skills that are the need of the hospitality industry in this new millennium.

The School is associated with the following professional bodies:



- Federation of Hotel & Restaurant Associations of India
- South India Culinary Association
- Indian Federation of Culinary Association
- The World Association of Chefs Society
- Hospitality Educators & Recruiters Association

The department is divided into four major food preparation training facilities:



Basic Training Kitchen

Here the students are introduced to the basic principles of cookery and are trained to cook food for 2 portions. The students of the first year degree and diploma train in this kitchen and generally the cuisine taught would be French, Italian, etc. is taught.

Quantity Training Kitchen

The students of the second year degree and diploma are trained in this kitchen. It is here that the students are taught to prepare food in bulk quantities. The cuisine is commonly Indian, though it does concentrate on other global cuisines as well.

Advance Training Kitchen

The students of the final year work in this kitchen. The advanced level in cookery is taught and practiced here. Cuisines like Mexican, Chinese, Thai, and Mediterranean are prepared and skills like Ice carving, Vegetable carving, Tallow carving, etc are imparted to the students.

Bakery

The students in this kitchen are trained to make different varieties of dough's, breads and cakes in their practical hours.

Confectionery

This is an air-conditioned room to train students in wedding cake decorations, sugar work, chocolates and a host of cold dessert preparations.

Food & Beverage Service

There are two restaurants, which is air-conditioned and has the capacity to train nearly 100 students at any given time. The students are tutored with the fundamentals of various restaurant services in the first year and in the second year. They are also taught about alcoholic beverages and their proper service. In the final year they are instructed on how to manage the restaurant operations.

Front Office

In this department students are taught to organize, perform and evaluate the front office functions that are critical to the success of a hotel and trained to handle the diverse procedures of front office operations and management.

Accommodation Operations

The University has a Guest house having single room and a double room similar to the standards of five star deluxe hotels for the students to train in the art of bed making and room cleaning. This department also has a practical lab and a laundry for the students to learn laundry services and flower arrangements.

PROGRAM :

M.SC., CULINARY ARTS



Duration : 2 Years (4 Semesters)

Eligibility for Admission :

- B.Sc. Hotel and Catering Management,
- B.Sc. Food, Nutrition and Dietetics,
- B.Sc. Home science

Program Objectives

- The M.Sc. culinary arts is a special advanced program that is designed for the student to understand the basics of culinary practices and to enable him/her to develop the minimum skill levels required to proceed further into the journey of discovering the finer nuances of cuisine.
- The student will take his/her own understanding of the subject and apply it in a realistic manner to achieve certain benchmarks and quality parameters.
- A complete understanding about various aspects such as hygiene, safety, grooming etc will prepare the student for professional life.
- The student will be able to understand the global food service industry and the current trends of ever progressing cuisines. This will also emphasize and equip them with concept planning, menu planning after having gone through the basic and advanced cooking techniques. The students will also be given an exposure to most demanding breakfast cooking and international cuisines. This will be followed by practical experience of food pick up experience in a coffee shop kitchen
- The student will be provided with the knowledge of the fundamental principles of culinary practices that enable a graduate to become a professional chef.



SEMESTER I

- Art, food and culture- the gastronomy
- Effective and efficient food and beverage operation and cost management
- Advance Indian food skill development and global trend
- Presentation and visual effect on food
- Art of bakery and contemporary bread making:
- Advance Indian food skill development and global trend –Lab
- Art of bakery and contemporary bread making: Lab

SEMESTER Ii

- Principles of management- leadership, marketing and entrepreneurship
- Facility, food service concept and environmental concern
- Creative Western Cuisine and Building Gastronomical knowledge.
- Advance Dessert Preparation and Plating, Preparation of International Breads
- Safety, fssai ,sanitation and hygiene management
- Art of garde manger
- Creative Western Cuisine and Building Gastronomical knowledge. Lab
- Advance Dessert Preparation and Plating, Preparation of International Breads – Lab
- Art of garde manger – Lab

SEMESTER III

- Nutrition and Wellness
- Menu planning, product development and sustainability
- Honing the art of Asian cooking
- Mastering the art of Food and Beverage Service
- Advanced dessert preparation and plating, International breads
- Menu planning, product development and sustainability- Lab
- Honing the art of Asian cooking - Lab
- Mastering the art of Food and Beverage Service – Lab
- Advanced dessert preparation and plating,
- International breads – Lab

SEMESTER IV

- Industrial Exposure Training
- Project plus Viva Voce

Career Prospects

- On successful completion of the course M.Sc., Culinary Arts the student can be get placed in hotels in all major food production departments
- In Top levels of Management, multi-chain Restaurants, high Level designations in Hospitality operations and Cruise Ships, governmental Bodies and Multi National Companies.
- Career in and as Food Concept Developer, Food Blogger, Pastry Professional etc.
- Eligible to apply for higher studies

Flow Chart :

I Year

- The basics of culinary practices
- Develop skills required to proceed further into the journey of discovering the finer nuances of cuisine

II Year

- Current trends of progressing Cuisines
- Knowledge about fundamental principles

PROGRAM :
M.Sc. HOTEL AND CATERING MANAGEMENT



Duration : 2 Years (4 Semesters)

Eligibility for Admission :

- B.Sc. Hotel and Catering Management,
- B.Sc. Food, Nutrition and Dietetics,
- B.Sc. Home science

SEMESTER I

- Management of Food Production Operations
- Food and Beverage Service
- Organizational Behavior
- Communication and Reports
- Facility Management
- Advanced Food Production Lab
- Advanced Food and Beverage Service Lab

SEMESTER Ii

- Accommodation Operation
- Tourism Marketing Management
- Marketing Management and Research
- Human Resource Management
- Hotel Financial Management
- Electives by students
- Accommodation Operations Lab

SEMESTER III

- Front Office Operation
- International Marketing in Hospitality Industry
- Material Management and Purchase System
- Management Information System
- Advanced dessert preparation and plating,
- International breads – Lab
- Sales Management
- Electives by Students
- Front Office Operation Lab

SEMESTER IV

- Research Methodology
- Service Marketing
- Management of Marketing Communication
- Project plus Viva

Program Objectives

- The M.Sc. Hotel and Catering Management is an advanced program designed for the student to understand and execute the managerial operation of hotel and catering establishment policies and procedures.
- The student will take his/her own understanding of the subject and apply it in a realistic manner to achieve certain benchmarks and quality parameters.
- Complete understanding about major departments and their managerial operations and execution of policies for the smooth running of the departments. Develop professionalism in co-coordinating and cooperating within the department and other major and supporting departments in hotel industry.



Career Prospects

- Management levels in Hotels and Tourism Associations and Corporations.
- Hospitality Services in Various Multi National Companies.
- Marketing and sales executives in hotels and service sectors.
- Faculty in Hotel Management and tourism based institutions
- Managers in Guest Houses, Resorts and clubs.

Flow Chart :

I Year

- Managerial Operations, Practices and policies in all departments of hotel Industry and Catering Establishments.
- Hierarchical and Management importance in Hospitality Industry

II Year

- Develop Professionalism to coordinate and cooperative with all major and ancillary departments supporting hotel operations.
- Application of knowledge to achieve certain benchmarks and quality parameters.

PROGRAM :

DEGREE OF BACHELOR OF SCIENCE IN HOTEL and CATERING MANAGEMENT

Duration : 3 Years (6 Semesters)

Eligibility for Admission :

- A pass in the higher secondary or equivalent examinations conducted by boards/departments recognized by the University with a mark not less than 50% in aggregate including language.
- Usual concession for minimum marks as stipulated by University and the State Government from time to time shall apply to SC/ST, OBC, and Other Categories of candidates.
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Program Objectives

- To develop young men and women in to professional experts to manage the hospitality industry in general and Hotels in particular.
- To equip students with conceptual and interpersonal skills and social purpose for managerial decision making and its execution in hospitality related industries.
- To develop and encourage the entrepreneurial potential of the young generation to make them effective performers.
- To meet the demand for trained and professional people in the hospitality industry of our country



SEMESTER I

- Communicative French - I
- English Paper - I
- Basic Front Office Operations
- Basic Food Production - I
- Basic Food and Beverage Service - I
- Food Science
- Practical - Basic Food Production
- Practical - Basic Food and Beverage Service
- Practical - Accommodation Operations -I
- Practical - Basic Front Office Operations

SEMESTER Ii

- Communicative French – II
- English Paper – II
- Accommodation Operations - I
- Basic Food Production – II
- Basic Food and Beverage Service - II
- Nutrition
- Practical - Basic Food Production
- Practical - Basic Food and Beverage Service
- Practical - Accommodation Operations –I
- Practical - Basic Front Office Operations

SEMESTER III

- Food and Beverage Management
- Quantity Food Production
- Bar and Beverage Operations
- Principles of Management
- Principles of Accounting
- Hotel Maintenance and Engineering
- Environmental Studies and Field Trip
- Personality Development
- Practical - Quantity Food Production
- Practical - Bar and Beverage Operations
- Practical - Front Office Operations
- Practical - Accommodation Operations – II

SEMESTER IV

- Practical - Quantity Food Production
- Practical - Bar and Beverage Operations
- Practical - Front Office Operations
- Practical - Accommodation Operations–II
- Practical - Hotel Maintenance and Engineering
- Industrial Exposure Training (Four Months)

SEMESTER III

- Advanced Food Production – I
- Advanced Food and Beverage Service
- Advanced Front Office Operation s
- Facility Planning
- Hotel Law
- Hotel Financial Management
- Event Management
- Practical - Advanced Food Production
- Practical - Advanced Food and Beverage Service
- Practical –Advanced Front Office Operations
- Practical - Accommodation Operations III
- Practical - Application of Computer

SEMESTER IV

- Advanced Food Production - II
- Advanced Accommodation Operations
- Marketing and Sales Management
- Application of Computer
- Research Methodology
- Practical - Advanced Food Production
- Practical - Advanced Food and Beverage Service
- Practical –Advanced Front Office Operations
- Practical - Accommodation OperationsIII
- Practical - Application of Computer
- Project

Career Prospects

- Management Trainees, Supervisory levels of Management in Hotels and Catering Managements.
- Tour and Travel Operators, Speciality Chefs, Speciality Bakers
- Self Employment (as Entrepreneurs)
- Executives in Governmental hospitality organization, railways etc.
- Eligible to apply for the Masters degree in Hotel Management and Tourism.
- Airlines/ Flight kitchens and on board flight service attendants.

Flow Chart :

I Year

- Basic Front Office Operation Practices
- Fundamentals in Kitchens and Basic sauces and Continental Menus
- Practicing Food and Beverage Service procedures and essential cleaning procedures

II Year

- Learn the Policies and procedures of Supervisory Levels of Management in Hotel and Catering operation Sectors.
- Attend Industrial Exposure Training

III Year

- Management levels of Operations Execute the Knowledge acquired during the Industrial Exposure programs in Organising Department functions and Operations

PROGRAM :
DIPLOMA IN HOTEL AND CATERING MANAGEMENT

Duration : 3 Years (Non- Semester)

Eligibility for Admission :

- A pass in the higher secondary or equivalent examinations conducted by boards/departments recognized by the University with a mark not less than 50% in aggregate including language.
- Usual concession for minimum marks as stipulated by University and the State Government from time to time shall apply to SC/ST, OBC, and Other Categories of candidates.
-



FIRST YEAR

- English – Communication
- Food Production -I
- Food and Beverage Service-I
- Accommodation Operation-I
- Front Office Operation-I
- Food Science
- Application of Computers
- Food Production Practical-I
- Food and Beverage Service Practical-I
- Accommodation Operation Practical-I
- Front Office Operation Practical-I

SECOND YEAR

- Industrial Exposure Training
- Food Production-II
- Food and Beverage Service-II
- Accommodation Operation-II
- Front Office Operation-II
- Environmental Studies
- Food Production Practical-II
- Food and Beverage Service Practical-II
- Accommodation Operation Practical-II
- Front Office Operation Practical-II

THIRD YEAR

- Food Production-III
- Food and Beverage Service-III
- Accommodation Operation-III
- Front Office Operation-III
- Human Resource Management
- Marketing andSales Management
- Food Production Practical-III
- Food and Beverage Service Practical-III
- Accommodation Operation Practical-III
- Front Office Operation Practical-III

Course Objectives

- To provide students with the knowledge, practical skills and attitudes that will prepare students for responsible leadership roles in the hospitality industry. This is accomplished by providing a curriculum that is tailored to the needs of the growing hospitality industry and the conditions of the twenty-first century.
- Offer students relevant hands-on operational experience in the facets of the hospitality industry.



Career Prospects

- Entry level / Supervisory levels of Operations in Hotel Management and tourism sectors.
- Contract Supervisors, Kitchen Designers, Speciality cooks etc
- Self employment – Food Entrepreneurs
- Eligible to apply for higher studies like B. Sc Hotel and Catering Management (Lateral Entry)

Flow Chart :

I Year

- Basic Knowledge of operations in Front office Accommodation Operation and F and B Services
- Fundamentals of kitchens and Basic sauces and Continental Menus

II Year

- Industrial Exposure Training
- Demonstrations and practical Hands on Training of various operations in major Departments

III Year

- Supervisory / Management levels of Operations Execute the Knowledge acquired during the Industrial Exposure programs in Organizing Department functions and Operations

PROGRAM :
CRAFT COURSE – FOOD PRODUCTION

Duration : 1 Year (Non- Semester)

Eligibility for Admission :

- A pass in the higher secondary or equivalent examinations conducted by boards/ departments recognized by the University with a mark not less than 50% in
- aggregate including language.
- Usual concession for minimum marks as stipulated by University and the State Government from time to time shall apply to SC/ST, OBC, and Other Categories of candidates.

Course Objectives

- To provide students with the knowledge, practical skills and attitudes that will prepare students for responsible leadership roles in the hospitality industry. This is accomplished by providing a curriculum that is tailored to the needs of the growing hospitality industry and the conditions of the twenty-first century.
- Offer students relevant hands-on operational experience in the facets of the hospitality industry.



List of Courses for CRAFT COURSE – FOOD PRODUCTION

- Food Production – Theory
- Food Production - Practical

Career Prospects

- Commis level staff in Food Production Outlets in Hotels
- Speciality cooks
- Self employment – Food Entrepreneurs
- Eligible to apply for higher studies like three years Diploma in Hotel and Catering Management.

PROGRAM :
CRAFT COURSE – FOOD AND BEVERAGE SERVICE

Duration : 1 Year (Non- Semester)

Eligibility for Admission :

- A pass in the higher secondary or equivalent examinations conducted by boards/ departments recognized by the University with a mark not less than 50% in
- aggregate including language.
- Usual concession for minimum marks as stipulated by University and the State Government from time to time shall apply to SC/ST, OBC, and Other Categories of candidates.

Course Objectives

- To introduce students to the food and beverage service department of the hotel and catering industry.
- To facilitate aspirants to acquire comprehensive knowledge and skills pertaining to restaurant operations.
- To assist a student to define common types of food menus, describe dining service staff positions and list equipment items used by food service personnel.

List of Courses for CRAFT COURSE – FOOD AND BEVERAGE SERVICE

- Food and Beverage – Theory
- Food and Beverage - Practical

Career Prospects

- Entry level staffs like Waiters, Trainee Captains in food and beverage outlets at hotels, Multi Chain Restaurants, Food courts Multi National Company etc.
- Eligible to apply for higher studies Three years Diploma in Hotel and Catering Management



PROGRAM :
CRAFT COURSE – HOUSEKEEPING

Duration : 1 Year (Non- Semester)

Eligibility for Admission :

- A pass in the higher secondary or equivalent examinations conducted by boards/ departments recognized by the University with a mark not less than 50% in
- aggregate including language.
- Usual concession for minimum marks as stipulated by University and the State Government from time to time shall apply to SC/ST, OBC, and Other Categories of candidates.

Course Objectives

- Enable to have an insight into the importance of the Housekeeping Department.
- To know about the various personnel and their duties and responsibilities.
- To understand the activities in the Housekeeping Desk.
- To develop a comprehensive knowledge of the public areas and the guest room cleaning process.



List of Courses for CRAFT COURSE – HOUSE KEEPING

- Accommodation Operation – Theory
- Accommodation Operation - Practical

Career Prospects

- Entry level staffs like Houseman, Guest Room Attendant in Accommodation Operation Department at Hotels
- Contract staffs/ Supervisors responsible for cleaning and management at Multi National Companies, Malls, Shopping Arcades, etc.
- Self Employment (Housekeeping Contractors)
- Eligible to apply for higher studies Three years Diploma in Hotel and Catering Management

PROGRAM :
CRAFT COURSE – FRONT OFFICE OPERATION

Duration : 1 Year (Non- Semester)

Eligibility for Admission :

- A pass in the higher secondary or equivalent examinations conducted by boards/ departments recognized by the University with a mark not less than 50% in
- aggregate including language.
- Usual concession for minimum marks as stipulated by University and the State Government from time to time shall apply to SC/ST, OBC, and Other Categories of candidates.

Course Objectives

The evolution growth and structure of hotel industry, its importance and relationship with Travel and Tourism Industry. Classifications of hotels and Types of Room, Layout of Front Office Sections and Front office organization, staff and their task. Bell desk and Concierge procedures and how front office coordinates with other departments of hotel, Reservation and Registration procedures.



List of Courses for CRAFT COURSE – FRONT OFFICE OPERATION

- Front Office Operation – Theory
- Front Office Operation - Practical

Career Prospects

- Basic level Staff at Reservation and Reception counters at Front office Department in Hotels
- Receptionist in various outlets like Hospitals, Business Centres.
- Sales representatives at Malls and Shopping centres and travel agencies.
- Eligible to apply for higher studies Three years Diploma in Hotel and Catering Management

PROGRAM :
CRAFT COURSE – BAKERY AND CONFECTIONARY

Duration : 1 Year (Non- Semester)

Eligibility for Admission :

- A pass in the higher secondary or equivalent examinations conducted by boards/ departments recognized by the University with a mark not less than 50% in
- aggregate including language.
- Usual concession for minimum marks as stipulated by University and the State Government from time to time shall apply to SC/ST, OBC, and Other Categories of candidates.

Course Objectives

- Attain knowledge and skills ion the handling of dessert, sauces, chocolates and presentation skills.
- To lay emphasis on the decorative pastry work, show piece, presentation techniques- hands on. The aspect of design, make up and production for buffet platters using artistically made desserts and confectionary show piece works.
- To learn the method of handling various small and large tools and equipment for the purpose of shaping, molding, presenting etc



List of Courses for CRAFT COURSE – BAKERY AND CONFECTIONARY

- Bakery and Confectionery – Theory
- Bakery and Confectionery - Practical

Career Prospects

- Basic level Staff at Bakery and Confectionaries in Food Production Departments in Hotels
- Freelance Confectionery artist, Speciality Bakers etc.
- Self Employment
- Eligible to apply for higher studies Three years Diploma in Hotel and Catering Management

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Testimonials



Every aspect of my job is something which Vels University – School of Hotel and Catering Management has inculcated in me through its course structure! It is well balanced with hands on experience on the various job roles of an hotelier and at the same time academically well planned – this allows expressing our self and be well informed of the decision make.

Ramakrishnan. C *B. Sc HCM (2012- 2015)*
Assistant Manager – Front Office Department
Lemon Tree Hotels - Goa



Vels has been a wonderful experience along with the extremely talented staff this college has taught me one thing that is no dream is too big. We were given practical knowledge as well as industry knowledge which made the transition from college to industry much smoother. All I would love to say is a big thank you to all my mentors and professors who have made me what I am today.

Nanak Singh *B. Sc HCM (2013- 2016)*
Executive Chef
Club Trove, Jaipur



"I am grateful for the need that Vels University Hotel Management department fulfilled in my life. The three year period it took me to complete the requirements for the degree was an exceptionally fine educational experience. The competency and the professionalism of the professors were nothing less than outstanding. It allowed an easy, smooth, and rewarding transition from a novice to a professional in my industry. I am pleased and proudly say that I belong to the Vels University clan."

Sreemathi *B. Sc HCM (2013- 2016)*
Air Hostess
Indigo Airlines



Vels University gave me some of the best years of my life. From making new friends, learning everything I know about food and cooking, to spending time in the biggest and best library (on food books), it taught me so much about the industry in which I am today. It taught me the basics, gave me opportunities, pushed me, challenged me, and yet nurtured me with the guidance. I always do thank Vels University and all my professors for everything I am today. It is an integral part of my learning and I cherish everyday spent there.

Nandini *B.Sc. and M.Sc. HCM (2014-2019)*
Customer Care Executive
Indigo Airlines.

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GROUP OF INSTITUTIONS
Marching Beyond 25 Years Successfully

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