

Here
the Best Gather
& Grow together.



ABHI Institute Of Hotel Management

(A unit Of "Shri Krishna Educational Trust" Govt. Regd.)

Under Bharathiar University
(Accredited by NAAC with 'A' Grade | Recognized by UGC, Ministry of HR, Govt. Of India)

www.abhiinstitute.com
www.abhihotelmanagementcollege.com



Bharathiar University

State University
Coimbatore. India.

Under UGC

Reaccredited by NAAC with 'A' Grade

India's No.2 Non Professional Courses offered University - surveyed by Times of India

The Bharathiar University was established at Coimbatore by the Government of Tamilnadu in February, 1982 under the provision of the Bharathiar University Act, 1981 (Act 1 of 1982). The Postgraduate Centre of the University of Madras, which was functioning in Coimbatore before 1982 formed the core of the Bharathiar University. In May, 1985 the University received the recognition from University Grants Commission (UGC) New Delhi for the purpose of grants.

The University named after the great national poet **Subramania Bharathi** is enshrined with the motto "**Educate to Elevate**". In the University, every effort is harnessed to realize his dream of making educational institutions as temple of learning. It is the aim of the University to participate in the task of inculcating necessary Knowledge, Skills and Creative Attitudes and values among the youth of the country to contribute more effectively towards establishing an equitable social and economic and secular ideal of our nation.

The University's mission is

- To be innovative, inclusive and international University ; committed to excellence in teaching, research and knowledge transfer and to serve the social, cultural and economic needs of the nation".
- To innovate and offer educational programmes in various disciplines with synergistic interaction with the industry and society.
- To impart knowledge and skills to students equipping them to be ready to face the emerging challenges to the knowledge area.
- To provide equal opportunity to women students and prepare them to be equal partners in meeting the scientific and technological demands of the nation.
- To contribute to the advancement to knowledge through applied research leading to newer products and process.
- To prepare the students to work for societal transformation with commitment to justice and equality.

To inculcate among students a global vision with skills of international competence.

The University is situated at the backdrop of Maruthamalai Hills in the Western Ghat range, in a sprawling campus of 1000 acres of land. 15 kms. from the City of Coimbatore. As of now the University has **108** affiliated colleges, 96 Arts and Science Colleges, 3 University Constituent Colleges, and 1 Air Force Administration College. In addition, there are 31 Research Institutes of the State and Central Governments, which are recognized by this University for research purpose. Beside University has its Study centre at USA, U.K. and Middle East Countries.

WHY HOTEL MANAGEMENT



// Globalization is gaining acceptance, established hotel chains are spreading their reach, the demand for professionals is unprecedented in this glamorous & fast-paced industry. Besides, the entire Hotel Management course helps a person acquire certain skills and an adaptable nature that make him/her acceptable beyond a particular industry. //

Scope of Hotel Management

A calculated estimate shows that the Hotel Industry will see the height of its glory by 2015 and conservative estimate indicates that in 10 years the Hotel Industry is expected to be triple in size. If 1.5 lacs of highly skilled manpower alone is required as per Industry in the next 4 years, the immensity of manpower requirement in the worker and supervisor category can be well understood.

A tremendous shortage of professionally trained manpower will be there and our intention is to fill up this huge gap of semiskilled and skilled manpower resources of the Hotel Industry.

Hotel Management focuses on the development of human resources with technical competence for the industry. There are unlimited opportunities in global hospitality sector for

people with the right attitude and the willingness to put in hard work with a smile. The significance of learning Hotel Management is enormous, and after studying Hotel Management, one can join;

- Hotel Industry
- Aviation
- Hospital Industry
- Corporate Houses
- Cruise
- Clubs
- Entrepreneurship

For those who don't like monotonous work, Hotel Management may be the best career option. Studying Hotel Management allows you to start earning simultaneously.

After completion of course one may choose any of its many challenging, exciting as well as cool job profile as career option.

WHY ABHI INSTITUTE OF HOTEL MANAGEMENT

ABHI institute of Hotel Management is a Govt. recognized Institute run by a Charitable Trust and is affiliated to Bharathiar University which is UGC approved 'A' grade University.

We offer UGC recognized 3 years Bsc. Degree, 1 year Diploma in Catering Science & Hotel Management for those who want to grow and prove themselves in the Industry by the efficient use of technical prowess gained through our courses.

We provide holistic hotel management education that focuses on employability.

Here, we believe that excellent knowledge of theory and practical is essential for making a student employable, but for an individual to thrive in his/her profession, they must learn to have an appealing personality, right attitude, grounded values and great work ethics. We believe that there's immense potential in today's youth, and our job is to not just spot talent, but to bring out the hidden talent in those who on the surface appear to be less gifted.

In addition to being all that a quality educational institution needs to be, here's how ABHI goes a step beyond the conventional hotel management colleges;

ACADEMICS: Our curriculum is designed by a team of well qualified faculty members who bring in a wealthy blend of industry experience and years of academic excellence. We ensure their involvement in all key activities such as training, consultancy and even research. The curriculum involves teaching the core aspects of hospitality, along with a mix of management subjects, which aims to build an aptitude for professionalism and methodical ways of approaching day to day situations.

We are equipped with state-of-art Laboratories for Food Production, Food and Beverage Service, Front Office, House-Keeping and computers. The classes are supervised by eminent experts from the field of hospitality. In the Second year, our students are required to undergo a research presentation on the specified Operational department i.e. Food Production, Food & Beverage Service, Front Office and House Keeping.

FOCUS ON EMPLOYABILITY: Each aspect of our curriculum is designed keeping in mind its direct application in your daily work life.

DEVELOPMENT FOR LIFE: We give a lot of emphasis to grooming and personality development as its role is not limited to hotel management career only. In any field, at any place in the world, this will remain with you, and help you become a better individual in a complete sense of the word.

CONDUCTIVE CULTURE: A culture of high standards as well as austerity helps our students pick up these values. We encourage a culture where everyone develops a clear understanding of concepts and learns by doing things the right way, no matter how many mistakes are made on the way, a learning attitude and persistence will pay off.

YES, WE CAN: Positive attitude is at the heart of our philosophy and we imbibe our students with it. We believe, there's a job for everyone, at all times. One just has to become deserving enough, and we help you do that. **There's no recession, no job-cuts, no dearth of opportunities for the deserving candidates.**

ROOTS AND WINGS: We teach our students to think and dream big. But at the same time, be grounded at all times. We show them the way, but make sure they know that they're the ones who have to walk it, or else dream remains a dream.

A TRUSTED NAME IN THE INDUSTRY: We are really thankful to the prestigious properties like Hyatt Regency, ITC Group, Taj Group, Leela, Marriott, Claridges, Trident, Royal Orchid, Crown Plaza, Radisson Blu, Sayaji Group of Industries and many such others for keeping trust on our service and giving chance to our students to prove their ability.

FOUR OPERATIONAL DEPARTMENTS



F & B Production

F & B Production stands for kitchen job, preparation of food - and that is simultaneously a job of great physical and mental stamina. Besides, it needs a huge power of creativity. **Remember** everyone can cook but a person who has an artistic skill besides having great stamina, patience and determination can be a CHEF.

The term Chef is derived from the French word “Chef de Cuisine”. The word ‘Cuisine’ literally means Art of cooking or food preparation in the kitchen.

In the modern concept of catering the cuisine not only refers to Art of cooking foods in the kitchen, it also indicates the style of service offered to serve the food. Culinaricians are required to have knowledge of food science, nutrition as well as diet.

Continental, Indian, Chinese, American & many more cuisine are taught here.



Accommodation Operations

Front Office

// Front Office stands for hard core sense of being hospitable. It needs perfect grooming, sound knowledge, good communication, style and politeness. Reservation, registration and welcoming guests are a few of the main activities here. It is the face of the industry one can say. //



First impression, is often the strongest one and goes a long way in forming an impression in the customer's mind. Therefore, the front office becomes one of the most key responsibilities, as it literally means representing the organization.

The Front office personnel must be well groomed, fluent in communication, well versed about all the rules and regulation, Smart, Approachable & Flexible. They work at front of the house and act as the showcase of the hotel.

Front office welcomes guests to the accommodation section: meeting and greeting them, taking and organizing reservations, allocating check in and out of rooms, organizing porter service, issuing keys and other security arrangements, passing on messages to customers and settling the accounts.

It is truly said, "only those who feel valued can add value".

House Keeping

// House Keeping stands for ethenic value adding services. Besides, efficiency of all other departments can not hold the guests if House Keeping departments fails. It's a service more often felt by heart and reflected through ambience. It perform detailed work in guest & hotel areas. //



This is a specialized area that has the potential to enhance or destroy the image of the property. International standards have improved drastically in the last couple of decades and customers now expect spotless standards of hygiene and cleanliness.

For working at House Keeping one must have great sense of aesthetic beauty as well. Housekeeping departments can be considered hotel ambassadors and also act as the back bone because of their dedication and responsibility in maintaining the hotel's image. Housekeeping performs detailed work in guest rooms and hotel areas to provide a clean, comfortable, glamorous environment for hotel guests to enjoy.

Housekeeping done well makes customers take back positive memories of the place.



F & B SERVICE

// F & B service stands for skill, swiftness and presence of mind altogether - REMEMBER - 99.9% of GMs of Hotel Industry all over the World come from this department. It is evident from the stats that your speed of climbing up the ladder will depend a great deal on how you perform here. //

Delightfully courteous service can sometimes make up for average food, but the tastiest of dishes can fail to save the experience if the service goes wrong.

Serving too, is an art that needs to be learnt.

Service staff should be well groomed, well mannered with perfect service etiquette and communication skill and must have sufficient knowledge of all the items on the menu and wine list in order to advise and offer to customers.

Food and beverage personnel oversee all of the issues pertaining to a patron's dining experience, such as quality control, staff management, inventory, health and safety regulations and customer service.

Even-tempered staff who are tactful, friendly, courteous and good humored make the best team players in the food and beverage industry.

In certain cases, cultural values play a big role in inculcating service attitude in people. But essentially, it is a skill that can be mastered by anyone with the right temperament.

STUDENTS SHOULD KNOW

In a short span, ABHI Inst. Of Hotel Management has carved a niche for itself in the industry because of its commitment of providing quality education and a conducive learning environment. The college is becoming an obvious choice for professional and technical education, as well as for lovers of quality academic pursuits. Here is a college of Hotel Management where the exceptional and the affordable come together.

INDUSTRIAL TOURS & TRAININGS

Learning inside classrooms and laboratories has its own importance, but the industry experience is the real eye opener for every student. Therefore, it forms an indispensable part of our course.

- To have a real life experience of industry the students undertake Industrial training for six months in various star hotels. Here they can choose the department of their interest.
- The College trains its students in every aspects of Hotel Management by interfacing them directly with the industry experts

PERSONAL SKILLS REQUIRED TO PURSUE A CAREER IN HOTEL MANAGEMENT

- Pleasing personality
- Strong communication skills
- Strong reasoning skills
- High numerical aptitude
- Patience in terms of career progress
- High technical skill & Knowledge

CAREER PROSPECTS

- Management Trainee in Hotel and allied industry.
- Guest/ Customer Relation Executive in Hotel and other Service Sectors.
- Opportunities in Cruise liners.
- Cabin Crew, Airlines Catering & Flight Kitchen.
- Faculty in Hotel Management & Food Craft Institutes (after earning industry experience)
- Executives in Tourism Development Corporations and Resort Properties
- Hoteliers/Self-employed Entrepreneurs

TARGETED OUTCOMES

Our program is structured in a manner that, each student taking the course with seriousness and dedication, should be able to;

- Perform effectively in all the functional areas of the hotel industry.
- Identify and critically evaluate current trends and issues within the International Hospitality industry and have the ability to reflect on its academic program and professional development.
- Select appropriate techniques to effectively and ethically supervise people.
- Use tools and techniques for basic decision making and be able to effectively communicate these in English and in basic terms of a foreign language.
- Develop technical and managerial skills.



ABHI Institute Of Hotel Management

(A unit Of "Shri Krishna Educational Trust" Govt. Regd.)

Under Bharathiar University (Accredited by NAAC with 'A' Grade Recognized by UGC, Ministry of HR, Govt. Of India)

E-1065, Palam Extn., Dwarka Sec 7, New Delhi-77 Tel.: 45523067, Mob.: 9971494317, 9818864317

Application Form for Admission Session

Session to be started in July

Tick at the box below:

- ☐ Bsc. in Catering Science & Hotel Management
☐ 1 year Diploma in Catering Sc. & Hotel Management



Name of the Applicant	<input type="text"/>
Father's Name	<input type="text"/>
Present Address	<input type="text"/> <input type="text"/> <input type="text"/>
Permanent Address	<input type="text"/> <input type="text"/> <input type="text"/>
Telephone / Mobile	<input type="text"/> <input type="text"/>
Date of Birth	<input type="text"/> Male / Female <input type="text"/>
Educational Qualification	Last Exam Passed Board / University Div. / Class Secured
	<input type="text"/>

Details of the payment: A fee of Rs. to be paid in favour of "Shri Krishna Educational Trust" payable at New Delhi.

All Payments once made are not refundable under any circumstances

I have read all terms and conditions and agree to it. I hereby declare that I will follow the rules and regulation of the Institute and University. All the information provided by me are true.

Signature of the Applicant

For Office Use Only

Signature of the Guardian

Date

RULES & REGULATIONS

- Uniform is an integral part of Hotel Management, so, there is strict rule that every one has to be in the prescribed college uniform for practical and theory classes. No body will be allowed without this.
- Hair should be cut short as it add professional glamour & part of discipline.
- Oxford Shoe, black socks and normal black belt & small watch to be used for classroom and ODC.
- Use of Cell phone in class is strictly prohibited.
- Maintaining discipline is mandatory in the college premises and at all the levels of this profession.
- 75% attendance is compulsory for all students and in case of absence more than three days at a stretch will have to submit the parents concern letter or medical certificate. For less than 75% attendance a fine of Rs.500/- will be charged (per month).
- College fees should be paid by due date, failing which will lead to a penalty of Rs.500/- for first fifteen days from the due date. And after that students will not be allowed to class until the fee is paid.
- Consuming tobacco, pan masala, chewing gum, chocolates etc are subject to strict disciplinary action.
- Formation of societies, clubs, or groups in any form is not allowed at all without written permission of management.
- Students not appearing in interview scheduled by the college for training and placement will be no way be responsibility of the college any more.
- Students have to keep the college campus clean, as they are a part of it, damage of any college property will be charged accordingly.
- Mark Sheet Examination schedule and other formalities is as per the university law. Examination fee has to be paid separately to university once in a year.
- Students have to pay their own travelling conveyance for attending interview and other related works like internship, examination etc.
- For breaking the crockery and glassware students have to pay in actual or replace the broken item within mentioned period.
- Inst. can not accept any liability in respect of any accident a student may sustain while engaged in practical. Handover necessary care & action are taken by Inst. for safety.
- As per the curriculum the students are required to undergo Industrial Training for the period of six months.

Understood & Agreed

Signature of Student / Parents

OUR PLACEMENT PARTNERS

We have the support of the Hotel Industry, large number of Luxury Fine Dining Restaurants etc. We consider it our responsibility to not only place our students in proper jobs, but also to be a part in their future career. We are thankful to the industry for keeping trust on our services & appreciating the performance of our students.



... and many more



ABHI Institute Of Hotel Management

(A unit Of "Shri Krishna Educational Trust" Govt. Regd.)



Our Students Glitter so We Boast.



<https://www.facebook.com/AbhiInstitute>

<https://twitter.com/aihmdelhi>

<https://www.youtube.com/user/koushik124?feature=mhum>

<http://www.abhiinstitute.blogspot.in/>

<https://www.flickr.com/photos/51444370@N05>

E-1065, Palam Extn., Dwarka Sec 7,
New Delhi-110077
Tel.: 45523067,
Mob.: 9971494317, 9818864317