

**Explore
Your
Potential**

CHITKARA SCHOOL OF HOSPITALITY

**3-year Bachelor of Science (B.Sc.)
in Hospitality and Hotel Administration**

Affiliated with National Council for
Hotel Management & Catering Technology (NCHMCT)

www.chitkara.edu.in



Chitkara Educational Trust

Creating value for your future

Chitkara Educational Trust, established in the year 1998, has been set up with a clear mission to pursue excellence in all fields of education and to adhere to the highest standards of academic rigour in all its work. Since then, Chitkara has grown tremendously and has attained a leadership position in North India which speaks volumes about our enduring commitment, outstanding faculty and a rich learning environment.

Currently, we are offering full time degree programs in the fields of Engineering, Information Technology, Management, Hospitality and Hotel Administration, Architecture, Pharmacy, Mass Communication & Journalism and Teacher Training on our 50 acre campus on Chandigarh-Patiala National Highway in the state of Punjab.

Chitkara education brings with it a reputation that we have earned through years of serving the career needs of the student community. It's a reputation for excellence and innovation among coveted employers for preparing graduates who have the knowledge and skills they need for success in the workplace.

Chitkara has and will continue to transform today's students into tomorrow's innovative global leaders. Learning will begin the day you step into our campus and its impact will last a lifetime.



A GREAT
ENVIRONMENT
FOR STUDY



Our Punjab Campus

Chitkara Educational Trust established in 1998, set up its Punjab Campus on Chandigarh – Patiala National Highway which is 32 kms from Chandigarh.

The Campus is spread over 50 acres. The location is ideal considering the fact that it is equidistant from Chandigarh, Mohali, Ambala and Patiala and is just a 30 minute drive from either of these cities. The entire campus is WiFi and boasts of state-of-the-art academic facilities.

Our Academic Heritage

Chitkara School of Hospitality is a dream brought to reality by lives dedicated to education. The founders of Chitkara Educational Trust Dr. Ashok Chitkara and Dr. Madhu Chitkara are first and foremost academicians. They have built an environment, which fosters growth, learning and self-knowledge. They are both recognized for their achievements in the field of academics and have won numerous accolades at the state and national levels. Today Chitkara is a brand name to be reckoned with in the field of education.



Our 50 acres University Campus is on Chandigarh-Patiala National Highway. The location is at an equal distance of 32 kms from Chandigarh, Mohali, Panchkula, Ambala & Patiala.



Chandigarh

Both campuses of Chitkara University are located almost 32 kms from Chandigarh and the capital for states of Punjab and Haryana.

Chandigarh, the City Beautiful, in North India is one of the most safe and secure city in the country for international students with multicultural and tolerant society. It ranks first in the country in Human Development Index, quality of life and e-readiness. It also has the distinction of being the most green city of the country. The city has the highest per capita income in the country. Chandigarh is emerging as a regional hub in the areas of service industry, education, health, information technology, food and vegetable processing.

It is an urban showpiece - a clean and open 'garden city' with an annual rose festival, a cool lakeside park, a captivating folk-sculpture Rock Garden - and a collection of Le Corbusier buildings that attract architects and tourists from all over the world.

Chandigarh and its surrounding areas namely Mohali and Panchkula are on their way to become the North Indian hubs for IT industry with major presence of companies such as Infosys Technologies, Dell, Tech Mahindra, Quark and Wipro.

Chandigarh also is the home to several regional offices for various multinational banks, retail establishments and real estate corporations as Chandigarh serves the states of Punjab, Haryana, Himachal Pradesh and Jammu & Kashmir.



chalkpad

education technology solutions

Chitkara University has implemented Chalkpad's ERP solution which allows Management, Teachers, Students, Parents and Alumni to easily connect, communicate, share information, and manage information. Chalkpad works actively with our faculty, staff and students of Chitkara to identify new and effective ways to use technology in completing their academic goals. It facilitates the innovative and imaginative use of technologies to strengthen teaching and learning. Critical information relevant to the students is made very effective through this powerful information management solution.

Chalkpad helps parents to stay abreast with their ward's progress – with e-mail updates and on-line access to time-table information, marks/grades, fee payment details, attendance information, important notices from the University and comments from the faculty . Chalkpad facilitates collaboration and communication among faculty, parents, administrators, students and alumni of Chitkara University.

Chitkara School of Hospitality

Chitkara School of Hospitality (CSH) established in the year 2005 has been designed to be a world-class training centre where dedication and close ties to the hospitality and tourism industry are hallmarks of teaching and learning. Students get unparalleled instruction from the best mentors in the field and gain an excellent head start in the dynamic and exciting world of hospitality, catering & tourism. It is developed and managed by individuals who are top international hotel professionals and they bring to the classroom expertise and business acumen that provides students with comprehensive theoretical knowledge and practical hands-on experience necessary to prepare for a rewarding career in dynamic and exciting industries of hospitality, tourism and catering.

Chitkara School of Hospitality is affiliated with National Council for Hotel Management and Catering Technology (NCHMCT) since 2008 and we are constantly endeavoring to impart hospitality knowledge, skills, concepts and techniques in the right environment for the students to learn and emerge as global Hospitality Service providers.

We offer (NCHMCT) 3-year B.Sc. Degree in Hospitality & Hotel Administration, one and half year Diploma in Food Production and one and half year Diploma Food & Beverage Service and Bakery & Confectionery. The programs are so designed that students learn the fundamental knowledge along with the expertise required which provides them to gain an edge in this dynamic industry.

Come and explore your potential with Chitkara School of Hospitality.

Discover
Experience
Explore

The learning environment at Chitkara represents unique blend of distinguished faculty, brilliant and intellectual students with a proactive collaboration with industry.

Dr. Madhu Chitkara
Chairperson
Chitkara Educational Trust



Our Vision and Mission

Education is no longer endless nights, learning by rote meaningless paragraphs in an outdated syllabus. Education tomorrow will create an environment of academic freedom, where bright minds meet, discover and learn for themselves. And it's all happening at Chitkara School of Hospitality.

Our Vision Statement

Chitkara School of Hospitality will be a leader among hospitality institutions by building on its traditions of innovation and offering a learning environment that develops creativity, work ethics and leadership skills essential to future success.

Our Mission Statement

Our mission is to prepare the foundations of our students for lifelong learning balancing theory with practice that imparts skills for immediate employment and takes them to leadership positions in the service industry. The values that steer us as we work towards our destination are to practice and teach the required work ethos, to act with integrity, to develop the spirit of teamwork, solidarity and entrepreneurship, to support relationship with industry, to foster an international perspective, and to behave responsibly towards the environment.

The overarching objective of our hospitality program is to provide our students an education that enables them to be productive and fulfilled professionals throughout their careers.

At Chitkara School of Hospitality, you will be exposed to motivated students, an atmosphere of intellectual stimulation and teamwork, integrated approaches to many complex real life challenges and extensive academia-industry interaction.

C. M. Bhan
(Director/Principal)
Chitkara School of Hospitality



Campus Infrastructure

The Campus recognizes that world class campus infrastructure is an integral part of the institutional, organizational, and service mission of the institution. Our campus is designed to enhance teaching – learning processes and we ensure that it becomes a second home for Chitkarians.

Hostels

Our campus provides comfortable and separate hostel facilities for boys and girls. Solar water heaters, water coolers and water purifiers are provided in all hostels. All rooms have an internet connection. The pollution-free environment adds to the healthy living conditions on the campus.

Cafeteria

Our food court serves all delicacies keeping health in mind. The comfortable and hospitable ambience is perfect for student discussions and informal get-togethers.

Wi-Fi Access

The entire campus is fully Wi-Fi thus promoting anywhere anytime learning. Chitkara has one of the most technologically advanced campuses in the country and is inter-connected which brings the network to every desk with a second layer of Wireless Networking enabling connections anywhere. Over 1000 computers are connected to the internet through broadband connections with a network of over 20 high end servers that empower the on-campus network.

Medical Centre

Our medical centre provides quality primary health care and health related education, counseling and outreach in support of optimal health and well being.

Transport Facility

Transport is provided for the students to and from the institutes. Chitkara has its own fleet of buses which ply on pre-decided routes from Chandigarh, Ambala, Patiala, Mohali, Panchkula and Manimajra.

Bank

ATM facility of Punjab National Bank is available on campus.

Student Services

We offer student services that complement the college experience and promote links with a broader community. These include Counseling & Psychological Services.

Sports Facilities

Playgrounds for football, basketball, volleyball, cricket, badminton and tennis are available on the campus. Indoor game facilities are also provided in the form table tennis, billiards, board games and gymnasium.

Library

Library services at Chitkara are the cornerstone of our education system. The library has spacious reading hall, periodical centre, group discussion rooms and online database browsing area. The mission of our library services at Chitkara is to facilitate creation of new knowledge through acquisition, organization and dissemination of knowledge resources.



Infrastructure For Hospitality Programs

Chitkara School of Hospitality is located on 5 acre area in Chitkara Punjab Campus on Chandigarh-Patiala National Highway, approx. 32 kms from Chandigarh which is the twin capital for the states of Punjab and Haryana.

Academic Blocks

Chitkara School of Hospitality has 2 academic blocks with more than 15 classrooms equipped with latest ICT technology and are welcoming, comfortable and conducive to learning. Lecture halls, tutorial rooms, discussion rooms and seminar halls provide suitable support for academic activity in the blocks.

Quantity Food Kitchen (QFK)

The QFK prepares and modules the students to face the challenges of cooking for large groups and catering the wide variety of people representing different culinary zones of India. In QFK the students are put on an arduous journey on the Indian spice trail so that justice is done to the various pre-operational methods of a variety of delicacies.

Advanced Training Kitchen (ATK)

Recently returned from hectic period of hands-on industrial training in various departments of hotel industry, the trained students of final year get to unleash their combined skills & knowledge. The ATK is where the budding professionals are fine polished to prove their mettle in the Industry. Here students are given training in planning and preparation of Indian, Oriental and Western Cuisines.

Bakery And Confectionery

The Bakery and Confectionery Department trains the students in the art of making most exotic breads, confectioneries like pudding, cakes, ice creams etc. to make them adept in this field.

House Keeping

Housekeeping is the backbone of the Hotel Industry. It is responsible for cleanliness, maintenance and aesthetic appeal of the Industry. Housekeeping takes more manpower to accomplish countless functions that it does for the other departments in the lodging industry. The range of skills required of a Housekeeper is so extensive that it can be mastered only after years of on-the-job training. So, the students are subjected to practical training in the Institute's "Mock- Guest Room " (Model Guest Room). The students are taught the cleaning, bed making and maintenance of the Guest room and cleanliness of public areas. They also learn the art of flower arrangement and interior decoration, which plays an integral part in the hotel industry. It is a major department which accounts for the revenue of the Hotel. The complex management of guests' laundry, uniform of all members of staff and the multitude of linen and guest room supplies are integral part of the syllabi. This department makes the guest feel "A home away from home".



The institute has excellent infrastructure, state-of-art technology such as Computer Lab section, fully equipped Kitchens, Bakery and Confectionery, Mock-Bar, Training Guest Rooms, Training Restaurants, Library, Reading Room, Recreation Center, Conference Rooms and Banquet hall.

Front Office

Front Office is known as the heart of the hotel. The lab has well decorated lobby, reception area and lounge, is first as well as last point of contact with guest. In this lab the students are trained for receiving information, billing, guest registration and guest relation. In addition, emphasis is on communication skills, social skills, oratory skills and handling of different type of situations through role- plays, mock reservation & check-in & check-out procedures.

The main emphasis is to enable the students to excel in the front office of service industry with latest systems & softwares.

Computer Center

Computer Lab is well equipped with the latest systems and advanced softwares. Students can make use of the opportunity to update themselves with the current trend in the industry. The students are divided into batches and are allotted individual time to work on the computers. Extra computer times as required are also offered. Exhaustive collection of books and magazines on computers are available to help the students to keep track of latest trends in the information technology.

Training Restaurant & Mock Bar

Cooking with wine, flaming with brandy and rum are no more an incident but a regular happening here. Getting ready for various occasions from a high-end presidential gathering and more casual fast food service to spirits, champagne and cocktails are part of the daily routine to make the students perfect and smoothen out the rough edge to make them perfect professionals. Here they are trained to understand and perform the fundamentals of service of food and beverages, to pay attention to the needs of guests and learn to deal with various situations through face-to-face encounters during service practice. Both restaurants house a (mock) Bar for training students in the art of conjuring up delicious mocktails, and other concocted beverages.

Language Lab

We lay great emphasis on communication skills keeping in mind the growing needs of the sector. The Language Lab is fully equipped to conduct English language practice through different speaking & listening modules with the help of language lab software.

Faculty and administration at Chitkara School of Hospitality are very serious about the important link between hospitality theory and practice. We are working hard to preparing students to make their transition from classroom to career in this new global community



English As Second Language

ESL provides specially designed training program for the students in order to improve their employability skills and to prepare them to face the interview boards more effectively. The objective of this course is to provide the student with an integrated module of personality enhancement emphasizing those areas which are essential for the overall growth and development of a confident and well-groomed professional.

In a recent survey of recruiters from companies with more than 50,000 employees, communication skills were cited as the single most important decisive factor in choosing managers. The survey points out that communication skills, including written and oral presentations, as well as an ability to work with others, are the main factors contributing to job success.

In spite of the increasing importance placed on communication skills, we have realised that many students in the undergraduate and postgraduate courses continue to struggle, unable to communicate their thoughts and ideas effectively whether in verbal or written format. This inability makes it nearly impossible for them to compete effectively in the workplace, and stands in the way of career progression.

At Chitkara, our qualified in-house trainers for Communication skills provide language training where students simultaneously learn to speak and communicate effectively. Sufficient opportunities are presented to the students to master the language skills through group discussions and presentations.

The students learn job seeking techniques, organization and planning skills and tips for communicating with prospective employers. People who have clearly defined, well-communicated expectations find more satisfaction and success in their work.

The module encompasses various necessary non technical skills and has a clear cut focus on role based training. It is a pre-requisite for anyone willing to seize the enormous opportunity presented by current trends in the Indian job market and the ability to communicate confidently and effectively in English.

This program is precisely aimed at helping individuals acquire indispensable communication and soft skills that will prepare them for a global career. Students are taught the essentials of communication and grooming, as these skills are a key differentiator in a professional career. The module is oriented towards ramping up English language skills. It is invaluable for students whose medium of instruction at secondary and tertiary education levels was not English. This module has three levels: Elementary, Intermediate and Advanced and has been developed by best academicians, experts from the industry and qualified psychologists.











Our Teaching Methodology

The quality of any institution is determined by the people who are a part of it. At Chitkara, we know how important it is to have the best academics, researchers and teachers in order to make a difference in the hospitality world and in students' lives.

The 3-year program equips students with all the required skills, knowledge and attitude to efficiently discharge supervisory responsibilities in the Hospitality sector and also involves in-depth laboratory work for students to acquire knowledge and skill standards required in the operational areas of Food Production, Food and Beverage Service, Front Office Operation and House Keeping. We also impart substantial management inputs in areas such as Sales and Marketing, Financial Management, Human Resource Management, Hotel and Catering Law, Property Management, Entrepreneurship Development, Computers with special focus on Tourism Studies.

Upon completion of the Bachelor's degree program in Hospitality and Hotel Administration, we look to develop these professional competencies in our hospitality graduates

- Understand the scope and historical traditions of the hospitality industry, and describe the full range of career opportunities available
- Demonstrate knowledge and application of professional guest service skills and attitudes
- Apply business theories and approaches to the supervision, training and management of employees
- Use computers as a tool to address management challenges in the areas of marketing, guest service, cost control, and human resource management
- Deliver high-quality oral presentations to groups, integrating the use of presentation software

- Make rational, logical and creative decisions to confront a variety of problem-solving challenges
- Exhibit individual self-confidence, initiative, and the ability to function as a member of a workgroup
- Demonstrate a familiarity with the day-to-day operational procedures of a typical hotel or restaurant property
- Demonstrate basic familiarity with the proper use and care of common kitchen & dining room equipment
- Apply cost control concepts and develop appropriate systems and tools for the day-to-day management and operations of lodging or food service business
- Convert financial data and operational reports into management action plans
- Demonstrate knowledge of proper sanitation & safety procedures for food service and lodging applications
- Apply advertising, promotional and direct sales techniques to the marketing of tourism products and special events.

Programs Objectives

The programs is geared towards realising the following objectives:

1. Keeping abreast with the changing hospitality trends and latest technology
2. Equipping students with a high degree of academic knowledge and skills to meet the human resource needs of the industry
3. Emphasising on practical inputs in the core operational areas

Academics @ Chitkara

The entire teaching approach at Chitkara School of Hospitality is active learning involving enhancing knowledge, skills, and understanding through practical experience. Students participate in enrichment experiences and partnerships with individual faculty in discovery, service and professional learning.

Faculty

Chitkara academic programs in Hotel management enjoy a great reputation in the industry and to maintain our leadership position, we focus on inducting best faculty from across the industry. Our faculty is known for its strong academic orientation contributing to creating knowledge in a dynamic, ever changing environment. Faculty brings their broad based experience into the classroom to enrich the teaching experience and to ensure that coursework reflects current industry practices.

We have a huge percentage of faculty who have joined us after working in the industry for a long period. This helps them provide a rare mix of competence in both the theoretical aspects of the subject and working knowledge of its practical aspects.

Applied Learning

We believe that the best way to learn is by “doing” and that's why we emphasize a hands-on approach as required by the curriculum specified by NCHMCT. The dynamic and rapidly evolving field of hospitality is an area of study that encompasses a broad spectrum of theoretical and practical topics.

Expert Lectures Arranged

Today's world demands practical education. Apart from having text book knowledge it is essential to know latest trends, happenings in the industry. At Chitkara there is an inevitability of corporate tie ups, seminars, internship, guest lectures and conferences for students to learn face to face from the mentors from the industry. Such lectures give the students a hands on experience about the facts of the industry.

Project Based Approach

We have greater emphasis on design and project work. It emphasizes the need for independent thinking and encourages students to get involved in interesting and novel projects. Further, a significant increase in the open category credits enables students to have a broad base and pursue interests and develop expertise in other areas like management, entrepreneurship, computing, service marketing. Our recent collaborative program with Punjab Tourism on the project of Farm Tourism is an example. Chitkara School of Hospitality has adopted four districts in the region to provide professional support to such entrepreneurs selected by the Tourism department.

Academia Industry Interface

At Chitkara, we realize that our hospitality graduates are the foundation of the ever dynamic Hospitality and Tourism industry of the country. We also know that an active academic interface is required to achieve the goal of producing “industry ready” recruits who are well rounded and quick learners. We take lot of information about industry - oriented topics, courseware for industry specific subjects and students projects from academic platforms. We also keep on organizing regular guest lectures of CEO's, Hotel professional, Entrepreneurs and HR Managers from large and medium sized hospitality companies on-campus to give inside information to our students on latest industry trends and happenings.



Career Options

With increasing globalisation, career opportunities in this field are not only limited to within the country but there are chains of hotels which operate internationally providing scope of a career abroad. It is a glamorous profession which has a bright future. With the growth of hotel industry propelled by foreign and domestic tourism and business travel, the demand for well trained quality personnel too has grown impressively.

Career in the hospitality industry is growth-oriented & offers rewarding prospects for a hardworking individual who has the taste of entertaining guests. The Hospitality Industry can provide lifelong careers. And its areas of expertise vary from marketing to cooking, engineering to public relations and from security work to accounting.

A Graduate with a B.Sc degree in Hospitality can take up academic courses (as a faculty member or proceed for higher studies), enter the operational field (own enterprises like hotels and restaurants; join catering establishments -Airline Catering, Cruise Lines, Outdoor Catering, Hospital Catering etc) or join other services (airlines, defence forces, banking services, hospitals, railways etc.).

Many Hotel Management Graduates are now in supervisory and management positions in major hotels while some have reached high level corporate positions in large hotel chains. Lots of lucrative and interesting openings are there for hotel management graduates in various fields like -

- Hotel & Restaurant Management
- Airline Catering and Cabin Services
- Cruise Ship Hotel Management
- Club management
- Hotel and Tourism Associations
- Guest Houses
- Institutional Management (supervising canteens in college, schools, in factories, company guest houses etc.)
- Catering departments of railways, banks, armed forces, shipping companies etc.
- Self Employment



Campus Recruitments

Blue Chip companies such as Oberoi's, Taj, Leela, Accor, Radisson, Carlson etc. have been the leading campus recruiters for our hotel management graduates since the year 2007. With a very high placement record for the last four batches, it is clear that our hospitality program has managed to carve "a league of its own".

We have established an unassailable reputation for very strong on-campus recruitments on the sheer virtue of our intensive focus on making all our graduates "Industry ready". We aim to provide resources to succeed in tomorrow's changing global job market and are committed to help each and every student attain a position best suited to their long term career goals.

■ Networking

Smart hoteliers required tapping into network of people, technology and information. At Chitkara, you are connected with world-class faculty. Regular technical workshops with guest speakers from the industry are held regularly to acquaint you with the latest happenings.

■ Internships

In the second-year, students are provided an opportunity to pursue Internship for one Semester in a 5-Star Hotel to gain real world class practical experience. Emphasis is laid to ensure that students are placed in rewarding, real-world class hotels/companies that extend the learning experience.

■ International Internship & Placement

In the year 2012-13, a batch of 16 students was sent to Novotel Resorts, Phuket (Thailand) for a 5-month internship, with a view to give them an international exposure-cum-placement.

■ Mentoring

Sometimes a little advice and guidance from someone who has "been there and done that" can go a long way. Students have unlimited opportunities to interact with corporate trainers and educators to build contracts and learn about their field of interest.

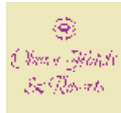
■ Career/ESL Centre

Our Career Centre provides personal career counseling, extensive, career development seminars and invaluable assistance in developing one's resumes that showcase his/her skill and experiences, besides conducting more than 60 contact hours with each student for English and communication development.

Chitkara school of Hospitality has a path breaking recruitment record for its graduates since 2007, with an average salary of Rs. 2.5 Lacs per annum with major hotel chains coming to our campus for hiring our graduates



Campus Recruitment



Students Testimonials



Priya Gupta- OCLD (Oberoi Center of Learning & Development) & MT, Leela Kempinski

"It is a sheer pleasure to get selected and having the opportunity to work with the Oberoi group and the Leelas. It was a platform for me to represent my college. Our teachers were our mentors who were always open to discussion. My parents and teachers were a great source of inspiration and with the blessings of God, I was able to achieve my goal."



Supriya Malik- MT Front office and service-Leela Kempinski

"Praise the bridge that carried you over"

Very few people get a chance to thank those who have contributed somewhere or the other to build their future. I take this opportunity to heartily thank CSH and my esteemed faculty members who helped me find my worth.



Shlipa Sharma-MT-Royal Orchids

"Feeling gratitude and not expressing it is like wrapping a gift and not giving it".

Chitkara has provided me with a large platform of opportunities and helped me to explore my potential. I would like to thank my college from the bottom of my heart. My best regards to the faculty and the entire team of CSH.



Ritika Malik-ISTA/RTC,

"I feel really excited to be with ISTA. I am thankful to the lecturers and the chefs who contributed in transforming a cook into a chef and a hardcore professional with management skills. Special language classes played a vital role in building up my confidence and developing my personality."



Arryan Tandon- Walt Disney, USA

"A guy joined a college 3 years back and a gentleman seems to be leaving now. I have no words to express the gratitude towards the college and my teachers for giving me a convivial environment to learn and develop; rather not just providing me with knowledge, wisdom and strength but also for bestowing affection & care."



Saad Muneer Khan- MT, Royal Orchids

"Chitkara School of Hospitality transformed and gave me enormous opportunities to grow, take initiatives and responsibility. I would sincerely like to thank the placement cell of our college for bringing the best organizations to the campus. CSH has added the right ingredients to spice up my career."

Navdeep Kaur-Pullman and Royal Orchid

"The day I joined Chitkara was a turning point of my career. Today I see myself much better than what I was before joining. Getting the opportunity of being at these organizations is the beginning of a successful career. This has become possible only because I have been learning under the guidance of such great mentors."



Kunal Madan-Pullman/Marriotts

"In life, where you reach largely depends on where you start. The co-operative and constructive work culture and the learner centered approach instilled us with self-reliance and confidence. The guidance of the unparalleled faculty has enriched me to be a well balanced personality. I am enriched and equipped to face and explore the global hospitality service. *Thankyou!*"



Manish Bhutani- MT, Ruby Tuesday Restaurants

"I can feel an unusual sensation inside me and if it is not indigestion, I think it must be gratitude. It feels great pride and honor to be a part of the pilot batch of IHM Chitkara. Being a Management Trainee was a dream which was achieved with the help of one of the best mentors."



Nupur Mutneja- Walt Disney, USA

"To work with Disney was my dream, which came true with the help of Chitkara School of Hospitality. Studying in Chitkara made me realize my capabilities and strengths. I will always be grateful to CSH and all the wonderful faculty members."



Amanjyot Singh- Walt Disney, USA

"Very rarely do we acknowledge the role of people who shape us and help us find ourselves in that process. Today, as I stand holding my head held high, I cannot help but bow down to the teachers who has made me what I am today. Thank you teachers, for all the efforts and the patience that you have shown in transforming me from an aimless teenager into a responsible and focused person."



Jagjeet Singh- Walt Disney, USA

"It feels great pride to be a part of an institution where learning has no end. Chitkara School of Hospitality has provided me with ample prospects to start a better career. The brilliant mentors gave direction to my strengths and helped me curb my weaknesses."



Priyanka Sharma-MT, Carlson

"Carlson is a great opportunity which I got through Chitkara School of Hospitality. It's a place where I would be able to actually explore my potential."



Students Testimonials



KUNAL JAIN-

Management Trainee F&B Service STARWOODS, LE MERIDIEN AHMEDABAD.

“Things work out best for those who make the best of how things work out.”

With Lots of dreams and passion towards hotel industry I entered the portals of Chitkara School of hospitality with great aspirations. It is a sheer pleasure to get selected as a management trainee and having the opportunity to work with one of the best group STARWOODS, LE MERIDIEN AHMEDABAD.

Very few people get a chance to thank those who have contributed somewhere or the other to build their future. I sincerely thank my college & teachers for creating an environment of enthusiasm for learning, appreciation for growing, and room for making mistakes along the way & not just providing me with knowledge, wisdom and strength but also for bestowing affection & care.



UPASNAMODGIL

Management Trainee The Leela Palaces Hotels and Resorts.

“Coming to Chitkara University with the opportunity to read for my bachelor's degree in international relations was the beginning of a stream of opportunities. The close student- professor and student-student relationships helped me to not only grow academically but practically also. I thank everyone from the institution with all my heart for helping me to achieve my ultimate goal-Management Trainee at The Leela Palaces, Hotels and Resorts”.



AMBIKASINGH

Management Trainee Front Office Assistant Royal Orchid

“The day I entered Chitkara I never knew that this place would be so important for me. The faculty and my mentors in the college have guided me n helped me to be a Management Trainee in a reputed hotel which is like a dream come true. I feel myself lucky to be a part of the college n I am proud of it”.

HAIL CHITKARA!



SAMARTH JHA

F&B Service Hotel ISTA

“I have really enjoyed refreshing my skills with Chitkara University. It really helped me for my overall development. With the support of my faculties I was able to be the Scholar of the Batch 2009-2012. I would like to thank my faculty members for always helping me whenever I needed them. In future whatever I gained from my institute will put those things in positive manner to grow in the hospitality industry.”

SONAM SINGH

Hotel Vivanta Taj Gurgaon

“Thanks to Chitkara University for carving me out to step in the challenging hospitality industry. Through the efforts of my faculty and their hard work I am able to stand at a good position in my institute. Talking about what I achieved the list will not end as it is due to the efforts of my faculty. I would ones again like to thank them all for sharpening my skill to make me stand out in the crowd.”



VAIBHAVANEJA

Management Trainee The Palms Gurgaon

“I would like to thank Chitkara for helping me achieve my goal. The forte of Chitkara is its faculty, competent teachers who have used innovative ways of teaching methodology. Chitkara has some of the best facilities and the level of support is good with all round professional help if you need it. It was only here that I realized, that it is through knowledge that we seek pride in ourselves and I will remember that, all my life. The only thing that I can promise now is to bring honour to our institute through whatever I do in the future. Thank you once again for a great educational experience!”



GAURAV SHARMA

Front Office Assistant The Oberoi Vanyavilas Rajasthan

“I would like to extend my thanks to the faculty of Chitkara School of Hospitality. With Well equipped & passionate faculty it was easier to understand & absorb the content. I am happy to be associated with Chitkara School of Hospitality. I am now a part of The Oberoi Group and its all because of the experience I gained from being at Chitkara. Thank You”



KRITIKA KAPOOR

Management Trainee Front Office STARWOODS, LE MERIDIEN AHMEDABAD.

“I had great opportunity to be part of this prestigious, professional institute in building my future carrier. With the best professional and cooperative faculty, studies were no longer a burden. I m thankful to my college faculty for providing proper guidance which helped me in building my overall personality. I am feeling proud of being student of Chitkara School of hospitality and got the best carrier opportunity. Thanks & regard to my faculty.”



Courses Offered

B.Sc. in Hospitality and Hotel Administration

The Bachelor of Science program in Hospitality and Hotel Administration is offered jointly by the National Council for Hotel Management and the Indira Gandhi National Open University. The Three-Year (Six Semesters) program equips students with all the required skills, knowledge and attitude to efficiently discharge supervisory responsibilities in the Hospitality sector. The program also involves in-depth laboratory work for students to acquire required knowledge and skill standards in the operational areas of Food Production, Food & Beverage Service, Front Office Operation and House Keeping and providing managerial inputs in Hotel Accountancy, Food Safety & Quality, Human Resource Management, Facility Planning, Financial Management, Strategic Management, Tourism Marketing and Tourism Management.

Admission Criteria

Joint Entrance Examination – Admission to this program is strictly based on the All India Rank earned by the candidate in the Joint Entrance Examination, which is conducted by National Council for Hotel Management & Catering Technology (NCHMCT) at all India level. Detailed information and procedure for submission of applications for the Joint Entrance Examination 2012 is available on the NCHMCT website (www.nchmct.org).

Minimum Qualification – Minimum qualification for admission is a pass in the examination of 10+2 system of Senior Secondary education or its equivalent with English as one of the compulsory subject. Those appearing in 10+2 or equivalent examination can also appear in JEE 2012 on provisional basis. Provisional admissions will stand cancelled if proof of having passed the qualifying examination (10+2 or its equivalent) is not submitted at the time of counseling or admission.

Age Limit – For candidates from General and OBC categories upper age limit is 22 years as on 1.7.2013, only those candidates whose date of birth falls on or after July 01, 1991 are eligible. In the case of Scheduled Caste and Scheduled Tribe candidates upper age limit is 25 years as on 01.7.2013, only those SC/ST candidates whose date of birth falls on or after July 01, 1988 will be eligible. Date of birth as recorded in the Secondary Education Board/Pre-University certificate, is the only authentic proof that will be accepted. At the time of counselling this certificate must be produced in original as a proof of age, failing which the candidate will not be considered for counselling/admissions.

Physical Fitness – All qualified candidates will be required to submit a physical fitness certificate from a Registered Medical Practitioners in the prescribed format given in the JEE Brochure, at the time of admission.

FEE STRUCTURE – IHM BATCH 2013-16 (3-year B.Sc. in Hospitality and Hotel Administration)

Components	First Year (2013 -14)		Second Year (2014 -15)		Third Year (2015 -16)	
	1 st Semester	2 nd Semester	3 rd Semester	4 th Semester	5 th Semester	6 th Semester
Admission Fee	1,000	-	-	-	-	-
Tuition Fee	35,500	38,000	37,000	38,000	42,000	41,000
IGNOU Fee	3,000	-	3,000	-	3,000	-
Exam Fee (NCHMCT Component)	2,000	2,000	2,000	2,000	2,000	2,000
Exam Fee (IGNOU Component)	-	60	-	180	-	60
Caution Money (Refundable)	2,500	-	-	-	-	-
Total	44,000	40,060	42,000	40,180	47,000	43,060

Notes:-

- The above fee is inclusive of all other minor fees, such as medical, identity card, chalkpad, etc.
- Fee for the 2nd Semester would be payable in the month of Nov and for the 3rd Semester in the month of April and so on for the remaining semesters.
- Hostel Fee* –
 - Rs. 27,000/- per semester (incl boarding & lodging) - non-refundable.
 - Rs. 5,000/- caution money (one time) payable on joining the hostel – refundable.

* subject to revision.
- Students will be required to purchase books, uniforms and other accessories as directed by the institute.

Zero Tolerance Towards Ragging

As per the instructions of UGC/ Supreme court of India, ragging is strictly banned in all the educational Institutes of Chitkara Educational Trust . It has been termed as a serious offence in college premises. All the students are beforehand warned about the repercussions they can face if they are found to be part of any kind of ragging activities . The consequences include –

- Suspension from the classes.
- Rustication from the college.
- Cancellation of admission
- Fine upto Rs 25000/-

Diploma Courses

Diploma in Food Production

To help fulfill the growing demand for educated and trained chefs and other food preparation personal at local, regional and national level. This course trains the students in areas of Food Production including Bakery & Patisserie. This trade has great demand, both nationally and internationally. Certificate courses combine the theory, practical and industrial experience to prepare the students for entry level positions in the diverse and challenging food service industry.

Diploma In Food and Beverage Service

This course is aimed for those interested in developing their skills in food and beverage service leading to entry level jobs locally, regionally in the hotels and allied hospitality industries like hospitals and industrial canteens, besides restaurants, bars and fast-food outlets. It also offers scope for placement as cabin crew in airlines, cruise lines, and as catering officers in multinational companies for highly talented students. Certificate courses combine the theory, practical and industrial experience to prepare the students for entry level positions in the diverse and challenging food service industry

Diploma in Bakery & Confectionery

This course will cater particularly for the needs of young people entering the industry and also for those already working in the baking industry who may benefit from further professional development The key overarching learning outcomes are that upon completion of the course the student should obtain:

- A grounding in business knowledge to support the start-up and operation of a small business or the enterprise initiative to work with an international food company
- A practical and conceptual awareness of the wider environmental constraints acting on the Baking industry
- A range of innovative and practical strategies for creating, developing and sustaining the Baking business or enterprise initiatives
- A vocationally-based capability to enhance and/or develop novel ideas into successful baking business or bakery related enterprise business solutions

Courses Available

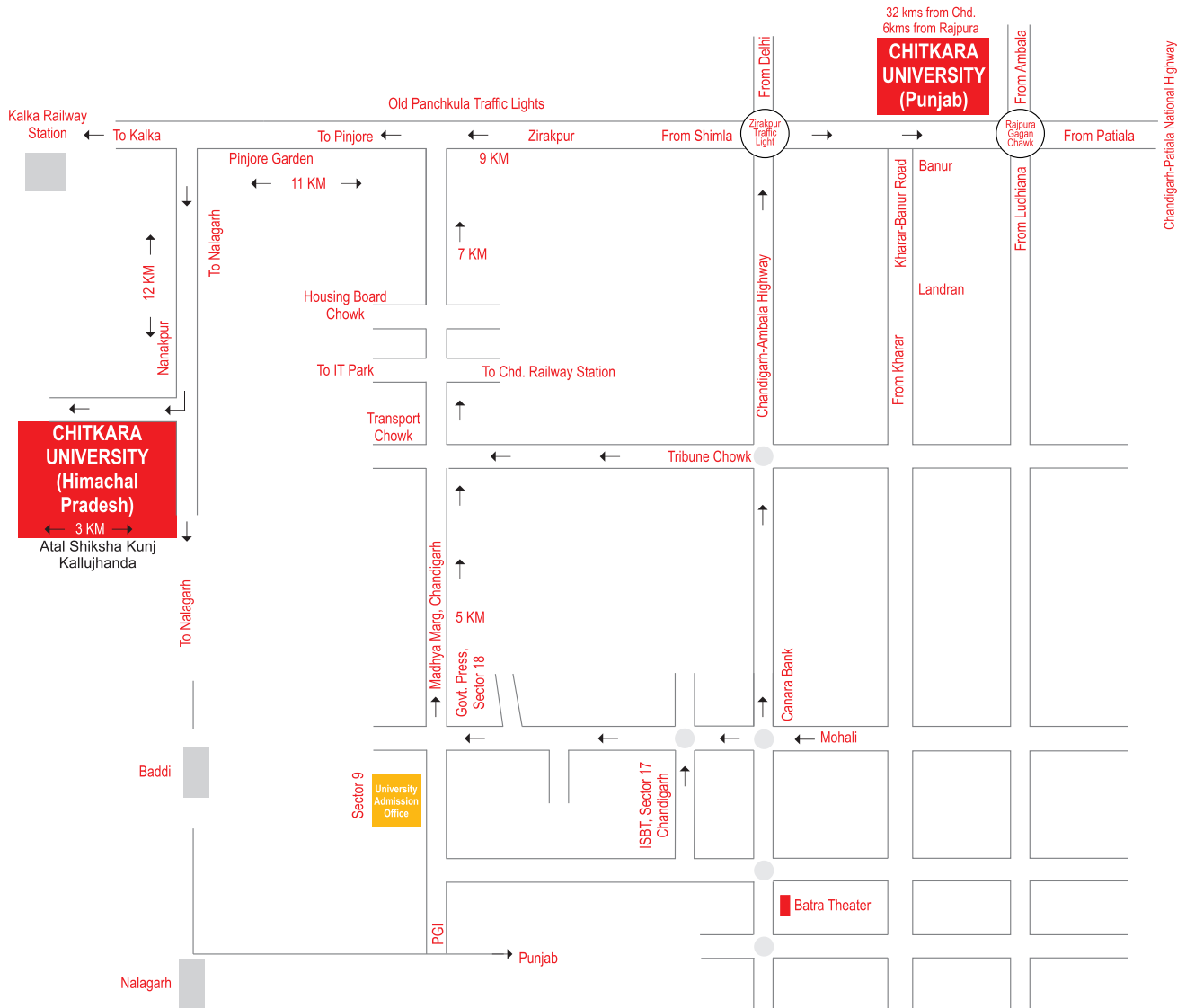
1. Diploma in Food Production.
2. Diploma in Bakery & Confectionary.
3. Diploma in Food & Beverage Service.

Duration

1 Year 6 months (1 year class room study + 6 months Industrial training)

FEE STRUCTURE IN RUPEES - 1.5 YEAR DIPLOMA BATCH 2013-14

Details	First Term	Second Term
Admission Fee	1000	-
Tuition Fee	21,500	13,500
Examination Fee	-	2,000
Caution Money (Refundable)	2,000	-
Total	24,500	15,500



Chandigarh is conveniently linked to the rest of the country by air, road and rail network.

How to Reach Chandigarh by Air

Chandigarh has an airport just 11kms away from the City Centre. Major airlines connect the city with other major cities like Mumbai & Delhi.

How to Reach Chandigarh by Road

The city boast of an excellent road-network. It is also conveniently located within motor-able distance from a number of major cities of North India. National Highways 21 and 22 run through the city. Near perfect road condition and breathtaking view on either side offer a pleasant drive. It is approx. 250 kms North of Delhi & it takes almost 5 hrs to cover the journey.

How to Reach Chandigarh by Rail

The rail network serves the city conveniently. Chandigarh Railway Station is about 8kms from the City Centre in Sector 17. Important trains like the Shatabdi Express and the Himalayan Queen provide two train connections every day between Chandigarh and Delhi.

www.chitkara.edu.in
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