



Culinary & Hospitality Academy
'Creating Finest Leaders'

LEADERS IN HOSPITALITY EDUCATION • PIONEERS IN TECH-ENABLED EDUCATION

PROFESSIONAL PROGRAM

B Sc in CATERING SCIENCE & HOTEL MANAGEMENT

Course Name

Bachelors Degree – B.Sc in Catering Science and Hotel Management

Certification

Bharathiar University, Coimbatore, Tamil Nadu, India

Course Overview

Gesto Culinary & Hospitality Academy is a renowned network of educational institutions dedicated to provide highest level of Culinary and Hospitality skills development training through Top Class Programs. The academy believes in two-dimensional focus of 'technical know-how' and 'hands-on experience' leading to professional excellence and positive attitude.

The B.Sc in Catering Science and Hotel Management is a unique program designed to train and develop future leaders of the hospitality industry. This program is offered by Bharathiar University, Coimbatore which is a UGC recognized and NAAC 'A Grade' accredited university and is amongst the top ten universities in India. The course duration is spread over three years, which includes a six-month industrial training in five star or luxury hotels. The course helps student understand hotel & catering operations in depth. It also gives students hands-on work experience and monitored training, through practical classes. The students shall also be awarded with three online certifications from American Hospitality Academy, USA, World Campus. These modules act as finishing school programs for students.

Minimum Entry Requirements

- The minimum qualification for admission is 10+2 system of Senior Secondary Education or its equivalent with English as one of the compulsory subjects
- The maximum age limit is 25 years for candidates as on 1st July.
- The applicant should be medically fit and the same should be certified by a registered medical officer

Course Duration

- The course duration is spread across three years with Theory, Practical and On-the-Job exposure

Program Start Dates

- Admissions for students is open from April to September. The course commences by the mid of July. Registrations for the program are based on first-come-first basis

Aim

The aim of this course is to provide education to students who aspire to get management positions in hospitality organizations in both, private as well as public sectors of the industry. Students are introduced, through this course, to the wide choice of career opportunities available within the hospitality/ tourism industry. On successful completion of the degree, the graduates gain knowledge on the following aspects:

- A. The capacity and desire to read analytically on a range of appropriate material, to think logically and to communicate the same clearly

- B. The technical and managerial skills and product knowledge necessary for a career in the hospitality/ tourism industry
- C. An interdisciplinary approach to problem-solving and decision making
- D. The personal competence necessary for careers at managerial and operational levels

Course Curriculum

B.Sc in Catering Science and Hotel Management

Year 1 – Subjects
1. Language – English
2. Language – French
3. Food Production and Patisserie (Theory & Practical)
4. Food and Beverage Service (Theory & Practical)
5. Front Office (Theory & Practical)
6. Accommodation Operations (Theory & Practical)
7. Personality Skills
8. Business Communication (AHA)
Year 2 – Subjects
1. Food Production and Patisserie (Theory & Practical)
2. Food and Beverage Service (Theory & Practical)
3. Front Office (Theory & Practical)
4. Accommodation Operations (Theory & Practical)
5. Food Safety & Microbiology
6. Computer Applications (Theory & Practical)
7. Group Discussions
8. Hospitality Professional (AHA)
Year 3 – Subjects
1. Food and Beverage Management
2. Hotel Law
3. Food Service Facilities Planning
4. Hotel Accounting
5. Human Resource Management
6. Industrial Training Report/ Project
7. Interview Techniques
8. Hospitality Supervisory Skills (AHA)

Course Fee Package

B.Sc in Catering Science and Hotel Management

<p>Course and Proficiency Training</p> <ul style="list-style-type: none"> ▪ B.Sc in Catering Science and Hotel Management (BSCCHM) – BU ▪ Hospitality English & Communication (HEC) – AHA ▪ Hospitality Professional Certificate (HPC) – AHA ▪ Hospitality Supervisor Certificate (HEC) – AHA ▪ Certificate course in Personality Development (PD) – GESTO ▪ Certificate Course in Business Communication (BC) – GESTO <p>Course Kit</p> <ul style="list-style-type: none"> ✓ Text Books and CD's ✓ Journals and Logs ✓ Study Guides and Handouts ✓ Uniforms and Kit ✓ Course Guide ✓ Bag Pack ✓ Access to eCampus and eCafé ✓ Access to Learning Platforms 	
<p>Accommodation</p> <p>Fully furnished and serviced dual bedded rooms. The accommodation has an in-house warden to look after the well keep of the students and manage the hostel. The accommodation has a 24-hour security.</p>	
<p>Industrial Training</p> <p>The industrial training is included as part of the course. Students are placed in international chains of hotels, resorts and quick-service restaurants all over India and abroad. Students are exposed to standard operations of all major departments. This training is a hands-on live experience for students to perform in the actual industry. The duration of the training period is 6 months.</p>	FREE

Career and Placement Opportunities

We are proud to boast about the 100% placement records of the past years

Global growth and development of tourism has opened up innumerable openings. As a result, graduates can look forward to the following career opportunities:

- Management Trainee in Hotels and allied industries
- Guest/ Customer Relation Executive in Hotels and other Service Sectors
- Kitchen Management/ Housekeeping Management Trainee in Hotels
- Career Opportunities in Flight Kitchens
- Multi-Skilled Executive in Fast Food chains
- Hospital and Institutional Catering Executive
- Faculty in Hotel Management/ Food Craft Institutes (after gaining industry work experience)
- Cabin Crew in National and International Airlines
- Catering Officer or Chef in Cruise Lines
- Marketing/ Sales Executive in Hotels
- Executive in Tourism Development Corporations and Resort properties
- Self-employed entrepreneurs

The Training & Placement cell provides excellent infrastructure and facilities to support every stage of the placement process. Arrangement of pre-training and placements discussions, written test, interviews and group discussions are made as per the requirements of the organization as well as the students. A regular corporate interaction weaves the thread to create a mosaic for 100% placements.

Recent Recruiters

- P&O Cruises
- Norwegian Cruise Line
- Marriott International
- Hyatt
- Radisson Blu Hotels & Resorts
- Hilton Hotels & Resorts
- The Leela Palaces, Hotels and Resorts
- Taj Hotels Resorts and Palaces
- The Oberoi Group
- Trident Hotels
- Zuri Hotels & Resorts
- Ramada International
- Domino's Pizza
- KFC (Kentucky Fried Chicken)
- Fortune Park Hotels Ltd., a subsidiary of ITC Ltd.
- InterContinental Hotels & Resorts
- Holiday Inn
- Aviation Industry & Corporate Houses

Course Outcome

After undertaking the course, the student will be able to

- Provide professional customer service that achieves high level of customer satisfaction and enhances the guest experience
- Analyze the inter-dependence of various tourism sectors on a local, national and a global scale when solving industry issues
- Apply essential human resource management competencies resulting in an ethical and productive hospitality work environment
- Apply basic cost control and revenue management techniques to maximize performance results of an enterprise. Evaluate financial information and financial implications related to business decisions to support the goals of a hospitality enterprise
- Produce service marketing, sales plans and collaterals in order to increase revenue
- Support the provision of healthy, safe, secure, well-maintained and environmentally sustainable practices within the industry
- Develop ongoing personal and professional development strategies and plans to enhance leadership and management skills for the hospitality environment
- Employ various technologies, systems and computer applications for and in the hospitality industry
- Perform effectively as a member of any food and beverage team
- Perform effectively as a member of an accommodation operations team
- Demonstrate professional customer relations, with external customers and internal staff
- Demonstrate excellent culinary, bakery skills and effectively perform as a team member in the Kitchen and Bakery
- Gain knowledge and become hospitality leaders
- Influence and impact within a diverse hospitality organization
- Become ethical leaders in their hospitality management roles
- Possess self-knowledge required for continued personal and professional development as hospitality leaders

Documents to be submitted

- 10th and 12th Mark sheets (attested photocopies)
 - 1 Original
 - 1 Attested copy
 - 1 Photocopy
- Birth Certificate
- Transfer or Leaving Certificate
- Proof of identity
- 4 passport size photographs

Fee Refund Policy

- Rejection: An applicant rejected by the school is entitled for refund of all money paid except for application fee and processing fee
- Refund: No fees paid for a course or program will be refunded under any circumstance, unless (if at all) the program is called off by the institution – Gesto Culinary & Hospitality

Academy or the program is not started within one month of the start date mentioned in the course contract

Further Study and Career Opportunities

The student can directly apply for any of the following study options post completion of the degree course:

- Masters in Hospitality, Tourism, Business and Management in India and abroad (2 Years)
- GESTO Management Training Program (6 Months)
- GESTO Cruise Line Training Program (6 Months)
- GESTO International Culinary Arts & Entrepreneurship (1 Year)
- PG Diploma in Garde Manger and Cruise Line Service (1 Year)

Contact Us

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