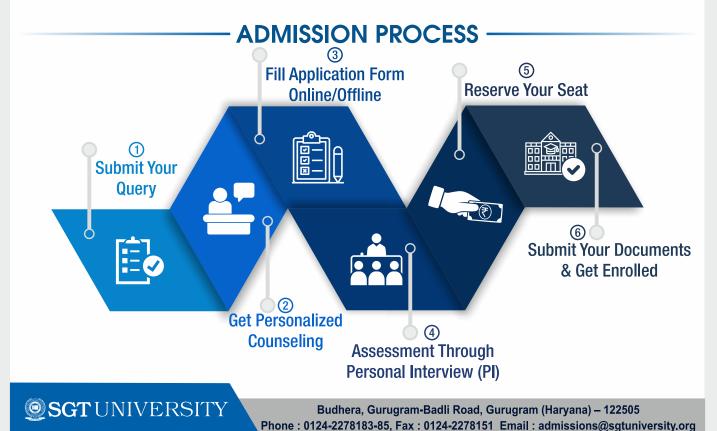
COURSES OFFERED		Eligibility Criteria, Duration, Intake and Fee			
S.No.	Course Name	Annual Intake	Duration	Eligibility Creteria	Fee (Rs.)
1	Master of Hotel Management	10	4 Semesters	Bachelor or Master degree in any discipline with 55% marks	37500 (PER SEMESTER)
2	Bachelor of Hotel Management	40	8 Semesters	10+2 with 55% marks	87500 (PER SEMESTER)
3	Bachelor of Science (Hospitality Administration)	30	6 Semesters	10+2 with 55% marks	75000 (PER SEMESTER)
4	Doctor of Philosophy (Hospitality & Tourism Management)	As per UGC Norms		Postgraudate in concerned specialization with atleast 55% marks	150000 (PER YEAR)

Relaxation in eligibility for SC students of Haryana state only reservation of seats will be as per government rules.

**Note:** Other than the fee mentioned above, the students are required to pay Rs. 10,000/- (One Time Refundable) (Not applicable for Ph. D. scholars) as Caution Money and Rs. 2,500/- (One Time Non-Refundable) for Alumni Association.





# FACULTY OF **HOTEL AND TOURISM**MANAGEMENT





### ABOUT FACULTY OF HOTEL AND TOURISM MANAGEMENT

Hospitality is part of the travel and tourism industry and the advent of the 21st century definitely brought a big boom in this sector and the industry is growing at a tremendous pace as more and more people are travelling the world over for business, pleasure and other reasons. To accommodate the travellers a number of new star-rated hotels are coming up all over the world which presents numerous job opportunities for budding hoteliers. India being a large market for the travel and tourism industry is not far behind and caters to a huge number of domestic and international travellers. According to WTTC, India ranked 3rd among 185 countries in terms of travel and tourism's total contribution to GDP in 2018. During January – April 2019, foreign tourist arrivals (FTAs) were 39,35,293 with the growth of 1.9 %. Thus, the hotel industry is well geared up to meet the booming demand for accommodation and related hospitality services.

# WHY FACULTY OF HOTEL & TOURISM MANAGEMENT?

Faculty of Hotel & Tourism Management SGT University provides programmes based on extensive research of the industry requirements that focuses on people and service-oriented operations. Whether you want to manage the operations of an internationally recognized tour operator, online travel agent, resort, hotel, club, restaurant or airline, these courses equip you with all the tools that you require for this exciting, invigorating and ever dynamic industry.

## **INDUSTRY LINKAGES & COLLABORATIONS**













































### **CAREER OPPORTUNITIES**

Students are being capable to serve at the following profiles after completion of the offered programmes –

- Hotel Operations: Front Office, Rooms Division, Food & Beverage, Events
- Hospitality Management: HR, Finance, Marketing, Real Estate, Public Relations
- Entertainment: Venue Management, Event Planning, Sales, Retail, VIP Services
- Luxury: Lifestyle Services, Private Charters, VIP Events & Services
- Food & Beverage: Fine Dining, Catering, Culinary Arts, Sommeliers
- **Health & Wellness:** Spas, Fitness, Private Clinics, Retirement Living, Hospitals
- Online & Technology: OTA's, Start-ups, Sharing Economy
- Other Roles: Hotel Openings, Hospitality Consultancy, Project Management, R&D

# **OUR TOP RECRUITMENTS**



Ashish Raj

Hotel Du Cote des Olivades



Trident Oberoi



Ritz Carlton Santa Barbara



Harsh Joon
Encalm Hospitality



Mohit Chaudhary

Golf Chateau De Chailly

France

# **SYNERGY** - BIGGEST TECH FEST OF NORTH INDIA

FHTM's budding hoteliers showcased great innovative skills in Synergy 2022 by presenting the following projects:

### 1. INNOVATIVE HEALTHY BAKES

The project concentrated on all the healthy ingredients we can use in baking. The mindset of people that bakery items are unhealthy was changed when the students put up the stall and everyone got to taste the products like Bajra cookies, Desiccated coconut and Jaggery. Ragi cookies and breads were made which used oats instead of flour and were stuffed with bananas, dates and figs.

### 2. HEALTHY MOCKTAILS

The project was all about to create some healthy non-alcoholic Kahwa based drinks. Kahwa is basically a Kashmiri green tea which is flavored with saffron. Students created some 'Kahwa' based drinks which anyone can consume on daily basis as regular green tea. We did not use any soda and processed sugar into it. Patola Aam, Flapple, Genius Citrus, Pina Colada were some of the dishes presented.

### 3. STUDENTS' THE FOOD & BEVERAGES STALL-

One of the greatest attractions was hotel management students' food and beverages stalls in which they prepared delicious snacks and non-alcoholic beverages, and offered them at reasonable price while honing their entrepreneurship skills.