FHTM’s budding hoteliers showcased great innovative skills in Synergy 2019 by presenting the following projects:

1. **SELF-GROWING AND USE OF MICROGREENS**

People wanting to improve their health and wellness through nutrition are sneaking micro greens in their smoothies, piling them on sandwiches, mixing them into salads. The micro-radishes, micro arugula, micro mustard, and micro carrots are used mostly for garnish, “to make a plate pop.” Student grew microgreens indoors and showed how to use them.

2. **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 which used Bajra, desiccated coconut and Jaggery. Ragi cookies and breads were made which used oats instead of flour and were stuffed with bananas, dates and figs.

3. **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. PatolaAam, Flapple, Genius Citrus, Pina Colada were made.

**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.

### COURSES OFFERED

<table>
<thead>
<tr>
<th>S.No</th>
<th>Course Name</th>
<th>Eligibility Criteria, Duration, Intake and Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Master of Hotel Management</td>
<td>Bachelor or Master degree in any discipline with 45% marks, 37500/- (PER SEMESTER)</td>
</tr>
<tr>
<td>2</td>
<td>Bachelor of Hotel Management</td>
<td>10+2 with 45% marks (40% marks in case of candidate belongs to reserved category), 87500/- (PER SEMESTER)</td>
</tr>
<tr>
<td>3</td>
<td>Bachelor of Science (Hospitality Administration)</td>
<td>10+2 with 40% marks, 75000/- (PER SEMESTER)</td>
</tr>
<tr>
<td>4</td>
<td>Doctor of Philosophy (Hospitality &amp; Tourism Management)</td>
<td>Postgraduate in concerned specialization with atleast 55% marks, 150000/- (PER YEAR)</td>
</tr>
</tbody>
</table>

Relaxation in eligibility for SC students of Haryana state only and 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) as Caution Money (Not applicable for Ph.D. students) and Rs. 2,000/- (One Time Non-refundable) for Alumni Association.
GLOBAL SCENARIO
• The global hotel industry is a $525bn industry, made up of 18 million rooms.
• 54% of rooms are affiliated with a global or regional chain (‘branded’), up from 50% in 2012, and 46% are unaffiliated (‘independent’).
• The top five hotel groups, IHG, Marriott, Hilton, Wyndham and Accor account for 25% of market share, up from 19% in 2012.
• These top five hotel groups, IHG, Marriott, Hilton, Wyndham and Accor account for 58% of the global development pipeline of hotels in planning or under construction.
• In a fragmented market, competitor pressures in the branded space are intensifying as all major players pursue growth strategies through acquisitions, organic growth or diversification.
• Growing consumer demand for branded experiences requires hotel companies to continue to find new ways to work with owners and partners to meet expectations.

WHY HOTEL & TOURISM MANAGEMENT AT SGT UNIVERSITY
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.

CENTERS OF EXCELLENCE
• FRONT OFFICE LAB
An ultra-modern front office practical mock up to facilitate best practices of guest check-in, check-out, handling guest complaints and role-play of various situations. It is well equipped with all modern accessories ranging from the front desk, telephone, hands-free reservations, Whitney rack to bell desk.

• KITCHEN LAB
All the kitchens are designed in such a way that each student can perform practicals of food production individually. The food production department is equipped with
• Basic Training Kitchen (BTK),
• Patisserie & Confectionary Lab
• Quantity Training Kitchen (QTK),
• Larder Kitchen.
• Advanced Training Kitchen (ATK), Bakery,
• HOUSE KEEPING MODEL ROOM
Guest Room is a place where students perform bed making practicals, learn towel art, and methods of room cleaning procedures.

• FOOD AND BEVERAGE SERVICE LAB NAMED “TRAINING RESTAURANT AMBROSIA ”
Where Food & Beverage and Bar service, table laying and wine service etc are taught, at Ambrosia Training Restaurant with capacity of 70 pax.

• FOOD & BEVERAGE SERVICE LAB
It is equipped with all the amenities which assist the students during their practical classes and impart hands-on training to the students in the food and beverage service area.

• STUDIO KITCHEN LAB-
In Studio Kitchen Lab, Guest faculties teach various signature dishes to the students.

SGTU ADVANTAGES
• Industry-disciplinary Research and Project Based Learning.
• Student fraternity from all regions of India ensuring cultural diversity for a vibrant campus life.
• Industry oriented and student centric teaching methodology to make students future ready.
• Students exchange programs with Top International Universities.
• Multiple academic and extra-curricular clubs for holistic development of the students.
• Interpersonal skills enhancement sessions.
• Lush green, well equipped 70 acres campus.
• Full support and guidance to avail education loan.
• Industry oriented innovation curriculum.
• Regular Internship and Placement fair.

INDUSTRY INTERFACE, INTERNSHIPS, PLACEMENTS & GLOBAL IMMERSION PROGRAM
SGT University’s Faculty of Hotel Management has made a mark internationally by providing 6 month paid Internship in USA/FRANCE/DUBAI. University has made arrangements with various hotels in India and Abroad to provide best opportunities for students.