

The background of the slide is a photograph of a restaurant table. In the foreground, there are three wine glasses of different shapes, some containing a light-colored liquid. To the left, there is a fresh green salad with arugula and other leafy greens. The table is set with white plates and a white napkin. The lighting is warm and orange, creating a cozy atmosphere. The text "School of Hospitality Management" is overlaid in white on the bottom left of the image.

School of Hospitality Management

School of Hospitality Management

School of Hospitality Management is a premium School focused on creating through value education, a generation of high achieving leaders for the most dynamic and sought-after hospitality industry.

The School accomplishes its mission through engagement of students and scholars in holistic learning environment, topical research and enriching continuously through industry interface. The curriculum is dynamic, practical and is constantly revised to keep up with industry requirements.

The faculties at School disseminate current knowledge and skills through education and training to its learners while also continuously raising the bar to acquire and generate new knowledge through research.

Aspiring leaders in the hospitality sector are keen to take advantage of School, which also has the solid backing of AURO Hotels group – a notable presence in the hospitality sector across the globe – and with Courtyard Marriott on the University Campus for hands on experience.

The School of Hospitality Management offers:

- Bachelor of Science – Hospitality Management (4 Years)

New Programmes 2018 - 19

- Post Graduate Diploma in Events Management (1 Year)
- Post Graduate Diploma in Contemporary Bakery and Patisserie with paid internship in France (1.5 Years)
- Certificate in Contemporary Bakery and Patisserie (1 Year)

Eligibility Criteria for

1. Bachelor of Science – Hospitality Management (4 Years)

- Successful completion of Class XII (10+2) or equivalent examination in any stream with 50% aggregate marks or equivalent grade. Students expecting their results by July 2018 may also apply for provisional admission.
- Students appearing for their Class XII examination will be given provisional admissions based on their Class X performance.
- In case the student has received the Class XII certificate from abroad or has been an IB student and has received IB diploma an equivalence certificate issued from Association of Indian University (AIU) must be attached with the application form.

Program Structure B. Sc. Hospitality Management

YEAR-1	<ul style="list-style-type: none"> • Foundations of Hospitality Industry • Principles of Micro Economics • Critical Thinking and Communication • Hospitality Law 	<ul style="list-style-type: none"> • Managing Accommodation Operations • Managing Food & Beverage Operations • Culinary Theory and Skills • Introduction To Science Of Living
YEAR-2	<ul style="list-style-type: none"> • Supply Chain Management For Hospitality Industry • E-Business for Hospitality Industry • Developing Hospitality Business • Hospitality Management Accounting • Quantitative Analysis in H&T Industry 	<ul style="list-style-type: none"> • Facility Planning and Management • Managing People in Hospitality Industry • Research Methodology • Financial Accounting for Hospitality Industry • Revenue Management and Pricing
YEAR-3	<ul style="list-style-type: none"> • Semester Five & Six Supervised Work Experience 	
YEAR-4	<ul style="list-style-type: none"> • Strategic Management Simulation • Personality Development • Leadership and Career Planning • Managing Resorts 	<ul style="list-style-type: none"> • Entrepreneurship in H&T Industry • Event Management <p>Specialization Elective –</p> <p>I-Dissertation</p> <p>II-Culinary & Patisserie</p>

Academic Activities

A. Guest Trainers and Speakers

Dr. Sudhir Andrews	Chairman - School Advisory Board
Carl Winston	Director - School of Hospitality & Tourism Management (San Diego State University, USA)
Mr. Abbas Abdul Rahim Hajoori	Owner of SOSYO beverages
Mr. Gaurav Singhvi	CA, active member of Chamber of Commerce & Industry, Youth Icon
Mr. Sanath Relia	ReliyaSeasoned hotelier and Chairman of Gujarat Chamber of Commerce (Hotel and Restaurant Wing).
Ms. Preeti Ahuja Duggal	Professional Grooming and Make up
Mr. Vijay P. Thacker	Financial planner and expert
Mr. H.P. Rama	Chancellor @ AURO University
Chef Stanley	Chef at D.Y. Patil, Navi Mumbai
Chef Fateh Singh Grewal	Sous Chef, Benne Restaurant, Grand Sheraton, Pune
Chef Sudev Sharma	Executive Chef, Taj Gateway, Surat
Chef Shantanu Gupte	Celebrity Chef
Chef Suprabhat Banerjee	Chef, Pan Asian Cuisine

B. Industrial Visit

- Sula Vineyards - Nashik
- Ginger Hotel - Nashik
- Taj Gateway, Surat
- Essar Township
- Surbhi Textile
- Corinthians Resort - Pune
- Amul & Sumul
- McCain & Coke Plant
- SOSYO Bottling Plant
- SABMILLER Brewery, Aurangabad
- JW Marriot, Mumbai

Theme Dinners

- Zauk
- Le Petit Paris
- Irish Corner
- Essence of Italy

International Paid Internships

Internships are a very important part of the student's educational program. The Hospitality Management students have gone for internship to France, New Zealand, Malaysia and USA. The internship program is for one year duration, divided into two halves of six months period (each). The students are supposed to work in four different operational departments.

Food & Beverages Service	Restaurants, Banquets, Bar And In Room Dining
Kitchen Department	Has Different Sections On Basis Of The Cuisines
Banquets	Seating Arrangements, Cover Layouts And All The Pre-Preparation; Bar Section
Housekeeping	Various Cleaning Methods, Use of Chemicals And Equipment Used In Cleaning



C. Competitions

'Team AURO' participated in Chandiwala Hospitality Ensemble. The team won with three Gold, one Silver, three Bronze medals. The judges unanimously declared 'Team AURO' the best team amongst the 37 participating hospitality institutions. 'Team AURO' also won the 'Champions Trophy'. The award categories were as follows:

Gold Medal

Make-in-India. Innovative product business plan IHG
Manage the damage - Case study solution Decoration

Silver Medal

Anand Paneer Competition

Bronze Medal

Bar-be-que Competition

Fruit and Vegetable Carving Cake



Non-Academic Activities

- National Budding Chef Competition (N.B.C.C.)
- World Tourism Day
- Pasta and Cheese Event
- Kritagyata
- Cake Decoration Workshop



List of Core Faculty

1. **Prof. Kamal Manaktola** - Professor & Head of School
2. **Mr. Vimal Shukla** - Assistant Professor
3. **Mr. Sumant Sharma** - Assistant Professor
4. **Chef Manan Chakraborty** - Chef
5. **Mrs. Rosemary Sunil** - Adjunct Faculty
6. **Chef Jennifer Mistry** - Chef
7. **Mrs. Nikhila Sharma** - Adjunct Faculty



Post Graduate Diploma in Events Management

The events industry is integral to cities, regions and countries and our Event Management program will enable the students to develop specialized skills and knowledge in the thriving events sector. Students will gain a strong foundation in events management and apply theory to practice by engaging in practical events management. Through live case-studies and being immersed in real event design and delivery, students will experience an innovative and creative approach to your learning. This program prepares students to enter an exciting and vibrant industry encompassing conferences and exhibitions, cultural and sporting events, festivals and personal events. They study how these are planned, managed and evaluated.

The program is run in collaboration with Wizcraft Mime, Mumbai. Wizcraft is one of the best event management company in India. The students will go for internship. We have industry partners who will help us deliver modules, allowing you to draw upon their wealth of practitioner experience in business, and we provide the opportunity to study and become engaged with numerous events that take place regionally.

Post Graduate Diploma in Contemporary Bakery & Patisserie (With six months international internship)

This PG Diploma in Contemporary Bakery & Patisserie has been developed in response to the demand for practical skills, backed with knowledge in all aspects of bakery technology and entrepreneurship. Candidates will qualify with in-depth bakery knowledge, hands-on capabilities in making contemporary products and entrepreneurial competencies.

Eligibility Criteria for

1. **Post Graduate Diploma Event Management (1 year)**
2. **Post Graduate Diploma in Contemporary Bakery & Patisserie (1.5 years internship in France)**
3. **Certificate in Contemporary Bakery and Patisserie (1 year)**
 - Bachelor's degree (10+2+3 or 10+2+4) from a recognized University / Institute in India or abroad, with a minimum of 50% marks.
 - Certificate program (10+2) with a minimum of 50% marks.
 - In case the Bachelor's degree received from abroad, an equivalence certificate issued from Association of Indian University (AIU) must be attached with the application form.
 - Student expecting their results by July 2018 may also apply for provisional admission subject to the fact that their aggregate score in Bachelor Degree Examination shall be a minimum of 50% marks.

Program Structure Post Graduate Diploma in Events Management

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| <ol style="list-style-type: none">1. Principles of events marketing including digital marketing and marketing analysis2. Finance and accounting for business3. Leadership in an international context4. Develop decision-making skills to devise marketing plans and communications.5. Business Environment6. Business and International Context of Events7. Business impacts8. Event Design and Creativity | <ol style="list-style-type: none">9. Event Management and Planning10. Services Marketing and Management11. Imagineering Events Themes and Experiences12. Economics of Leisure and Tourism sector13. Trends and Concepts in Events<ul style="list-style-type: none">• Dynamics of Events• Sustainability14. Entrepreneurship in Events and Leisure Industry15. Live Event Project- Three Months Paid Internship with Event Management Company |
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Program Structure Post Graduate Diploma in Contemporary Bakery & Patisserie

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| 1. History & Science | 10. Pralines and Truffles |
| 2. Food Safety | 11. Pies, Fruit Flans & Tarts |
| 3. Weights, Measures, Scaling & Conversions | 12. Soufflés |
| 4. Basic, Artisan & Ethnic Bread Making | 13. Specialty Cakes, Gateaux & Torte |
| 5. Practical Baking Techniques | 14. Marzipan |
| 6. Pastry Dough, Sauces & Fillings | 15. Nutrition & Dietary Sensitivities |
| 7. Cream, Custards & Icing | 16. Plating & Presentation Styles |
| 8. Frozen Desserts | 17. Contemporary Patisserie |
| 9. Chocolate Showpieces and Sugar Arts | 18. Entrepreneurship |

* AURO University reserves the right to change the course curriculum

Fees Structure

1. Annual Fees Structure for 4 years full time Bachelor of Science – Hospitality Management program is Rs. 2,95,000
2. Annual Fees Structure for 1 year full time Post Graduate Diploma in Event Management program is Rs. 2,70,000
3. Total Program Fees Structure for 18 months (Paid Internship in France) full time Post Graduate Diploma in Bakery & Patisserie program is Rs. 2,70,000
4. Annual Fees Structure for 1 year full time Certificate in Bakery & Patisserie program is Rs. 2,70,000

Courtyard Marriott – On Campus Hotel

Courtyard Marriott, a 5 star hotel on the University campus, provides opportunities to students of all Schools to apply their knowledge and go through learning and training.



Choice Based Credit System

Choice Based Credit System (CBCS) offers a basket of courses beyond the limits of learners and schools. It caters to the interests of students and gives them choices to opt for discipline, courses across Schools. Also, they can earn extra credits. In the process, it facilitates integral and holistic view of knowledge and life.



Our Globe-trotting Interns

The students of B. Sc. – Hospitality Management have been provided with 1 year Paid Internship (Supervised Work Experience) with various reputed 5 star hotels in USA, New Zealand, France and Malaysia. The students do internships at JHM Hotels at Greenville SC and Orlando. These include Renaissance, Hyatt, Courtyard by Marriott, Taj, Hilton, Oceania and Fairfield Inn by Marriott.



Internship @ Charleston Marriott, USA



AURO UNIVERSITY

SURAT, GUJARAT.

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