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## SCHOOL OF HOSPITALITY MANAGEMENT







# Surat

## Where student life can be dazzling.

Surat is one of the most attractive cities in India, dazzling you with its diamond industry, winning you over with its food and gastronomic delights, charming you with its culture and impressing you with its technology. Clean and spacious, focused and sharp, Surat has strong business roots that give the city its power and clout. Drawing business visitors, tourists and students from all over the country and the world, Surat warmly hugs you with surprising opportunities and the lure of a prosperous life. Voted one of the cleanest cities in India, close to Mumbai and known to be highly safe for women, a vibrant campus in the heart of Surat will win you over. Surat is where you can happily find yourself today, and in a sparkling future.

Dive into an exciting world of restaurants, hotels, events, airlines and more with a career in Hospitality Management at AURO University where learning is a holistic and exciting experience.





If you have a calling for Hospitality Management, the AURO School of Hospitality Management is where you can truly gain a multidisciplinary exposure to the field. The School offers an intensive all-encompassing 4 year program that will give you an all-round orientation and readiness to take on the real world. You will exit the course armed with skills and assets that will be prized in numerous job avenues.

### **A creatively exciting education experience**

Combined with the AURO Transformational education approach and the global perspective of the Hospitality Management studies, students experience creative and entrepreneurial growth.



**WHEN YOU CHOOSE  
HOSPITALITY, YOU CHOOSE  
TO BE A PEOPLE-MAGNET  
CREATING IDEAS, INNOVATIONS  
AND NEW EXPERIENCES.**



### **AURO Hospitality Management creates passionate leaders for diverse businesses.**

The curriculum designed and delivered at the School opens up your prospects in lucrative career opportunities in hotel chains, restaurants and fast-food outlets, bars and pubs, conference and exhibition centers, event venues, travel, airlines and much more.

### **Creating a generation with charisma and confidence**

Hospitality Management at AURO is thriving with a generation that is taking on the rigorous demands of Hospitality industry with confidence, charm and creativity.



## Maximize your Hospitality Management Education

The AURO School of Hospitality Management is where you can truly gain a multidisciplinary exposure to a tough but glamorous field, with the advantage of a Courtyard Marriott right here on the AURO Campus.



## Amazing internships that students truly value

The School has the solid backing of AURO Hotels Group – students benefit from experiential learning through enriching internships, gaining first-hand experience of the field and the real world.



## Auro provides a stimulating space to challenge your limits

As AURO University is guided by the vision of Sri Aurobindo and the Mother, the aspects of Integral Education are also combined with Hospitality training on a campus with the finest infrastructure. Whether you are from the farthest parts of the country or a localite in Surat, the School makes for a holistic and exciting learning experience in the culinary arts and management.

# The Auro Edge

## A campus that amplifies your individuality

With state-of-the-art facilities, a sports and health-conscious student community, fun events, stellar faculty and visiting lecturers from the business world, research emphasis, placement-focus and a Courtyard Marriott hotel on site, this is one campus where you can sharply focus on personal growth.





# Auro USPs

- Cutting edge dynamic curriculum
- Faculty with international experience
- Hands-on practical experience at On-campus International Brand hotel
- Collaboration with Hospitality giant Marriott Hotels for Students' trainings through internships, career opportunities



- Teaching and learning assistance through guest talks, workshops, live-projects, etc.
- Progressive teaching learning methodologies
- International Internship opportunities
- World class infrastructure
- Industry Collaborations

## School of Hospitality Management – Advisory Board Members



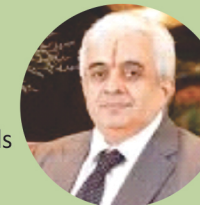
**Shri H. P. Rama**  
Founder President,  
AURO University



**Dr. Sudhir Andrews**  
Chairman Advisory  
Board, AURO  
University



**Suresh Mathur**  
Chief Operating  
Officer, AURO Hotels



**Mr. Vijay Thacker**  
Crowe Howrath,  
Advisory Services



**Mr. Neeraj Govil**  
Sr. Vice President  
Operation APEC,  
Marriott Hotel



**Mr. Suresh Kumar**  
Advisor, Strategy,  
Mahindra Holidays  
Hotels Division



**Mr. Rakesh Mathur**  
Former Director and  
Principal Advisor,  
Lords Hotels and  
Resorts



**Mr. Sanjeev Oberoi**  
Chief Executive  
Officer, Shruti Hotels  
Pvt. Ltd.



# Global Internship opportunity

School of Hospitality Management students receive an opportunity to intern at international locations for a year. The students are paid as per international standards, which helps them sustain themselves independently while training abroad. The internship program is for one year, divided into two halves of six months period (each). Students get a cross-functional exposure with staff and interns of different nationalities that helps them become a global citizen providing valuable exposure and experience in varied operational and non-operational fields. The internships also assist the students in achieving their career goals and drafting a successful career in the Hospitality and Tourism field.



## Globe Trotting Interns

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

*\*\* International Internships are subject to fulfilment of University guidelines and government regulations.*

# Experiential Learning

The School provides an opportunity to the students to apply their knowledge through industrial exposure in Surat Marriott Hotel and an on-campus hotel - Courtyard by Marriott, Surat. The training and learning provides an insight to the students of the practical aspect of the industry.



Surat Marriott Hotel



Courtyard by Marriott, Surat





# Programs Offered

## B.Sc. (Hons.) - Hospitality Management

Bachelor of Science (Hons.) – Hospitality Management, a four year degree program provides the students with education and management tools to work in the hospitality industry by offering the best curriculum in India. The only hospitality management school built on the principles of integral and transformational learning.

The program offers an opportunity to explore a wide range of career options in the fast growing hospitality industry from hotels, to resorts, casinos, cruise ships, private / corporate owned restaurants, special catering companies, and airlines catering. The program shall facilitate the students to meet the increasing demand of the industry by providing the fundamental, technical and managerial skills required to excel in the field.

## B.Sc.+M.Sc. Hospitality Management

Integrated M.Sc. Hospitality Management, a five year degree program provides the students with education and management tools to work in the hospitality industry by offering the best curriculum in India. The only hospitality management school built on the principles of integral and transformational learning.

## M.Sc. - International Hospitality & Tourism

The M.Sc. in Hospitality and Tourism Management combines hospitality management knowledge with specialized concept-based training in Hotel Operations & Management across India and world over. With a multi-faceted skillset, hospitality management postgraduates have the flexibility and adaptability to excel in a variety of career paths. The Program prepares young professionals for a career in not only hospitality but also stretches across varied sectors, industries such as airlines, cruise liners, travel & tourism, hospitals, events management companies, consulting services and multinational companies, giving them the opportunity to work across the globe for some of the biggest employers worldwide.

## Diploma in Culinary, Bakery and Patisserie

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.

## B.Sc. in Hospitality Management (4 years)

### Semester 1

Course Details	Course Credits
MD - 1 Data Science	2
MD - 2 History	2
ID -1 Gender and Society	2
AEC-1 Communication Skills in English	2
VAC-1 Environment Science	2
Major: Course 1	
Managing Food and Beverage Service I	4
Major: Course 2	
Fundamentals of Hospitality and Tourism Industry	4
Minor: Course 1	
Culinary Theory and Skills I	4
Science of Living I	2
<b>Total Credits</b>	<b>24</b>

### Semester 2

Course Details	Course Credits
MD - 3 Social Work	2
MD - 4 Creative Writing	2
ID -2 Sustainable Development	2
AEC-2 French	2
VAC-2 Design, Technology and Innovation	2
Major: Course 3	
Managing Food and Beverage Service II	4
Minor: Course 2	
Culinary Theory and Skills II	4
Science of Living - II	2
<b>Total Credits</b>	<b>20</b>



## B.Sc. in Hospitality Management (4 years)

### Semester 3

Course Details	Course Credits
Major: Course 4 Managing Accommodation Operations I (Front Office)	4
Major: Course 5 Managing Accommodation Operations II (House Keeping)	4
Major: Course 6 Hospitality Marketing and Sales Management	4
Minor: Course 3 Financial Accounting	4
Minor: Course 4: Supply Chain and Logistics Management for Hospitality Industry AEC-3	2
Personality Development and Career Planning Science of Living III	2
<b>Total Credits</b>	<b>24</b>

### Semester 4

Course Details	Course Credits
Major: Course 7 Managing People in Hospitality industry	4
Major: Course 8 Revenue Management	4
Minor: Course 5 Facility Planning and Management AEC-4	4
Design Thinking in Hospitality and Tourism	2
SEC-1 Introduction to Bakery and Patisserie SEC-2	2
E-Business and Digital Marketing	2
Science of Living IV	2
<b>Total Credits</b>	<b>20</b>

## B.Sc. in Hospitality Management (4 years)

### Semester 5

Course Details	Course Credits
Internship Phase 1	20
<b>Total Credits</b>	<b>20</b>

### Semester 6

Course Details	Course Credits
Internship Phase 2	20
<b>Total Credits</b>	<b>20</b>

### Semester 7

Course Details	Course Credits
Major: Course 9 Strategic Hospitality Management and Simulated Application I	4
Major: Course 10 Event Management I	4
Major: Course 11 Entrepreneurship in Hospitality and Food Industry	4
Research Methodology	4
Project Proposal	2
Foundation of Indian Culture I	2
SEC (Electives):	4
Option 1: Culinary I	
Option 2: Food Processing I	
Option 3: Retail Management I	
Option 4: Airline and Tourism Management I	
*Electives to be offered depending upon number of students	
<b>Total Credits</b>	<b>24</b>



## B.Sc. in Hospitality Management (4 years)

### Semester 8

Course Details	Course Credits
Major: Course 12 Strategic Hospitality Management and Simulated Application II	4
Major: Course 13 Event Management II	4
Research Project / Dissertation	12
Foundation of Indian Culture II	2
SEC (Electives):	4
Option 1: Culinary II	
Option 2: Food Processing II	
Option 3: Retail Management II	
Option 4: Airline and Tourism Management II	
*Electives to be offered depending upon number of students	
<b>Total Credits</b>	<b>26</b>

Courses	Fees/Yr
B.Sc. (Hons.) in Hospitality Management	<b>300,000.00</b>
Integrated B.Sc. in Hospitality Management + M.Sc. in Hospitality Management	<b>300,000.00</b>
Diploma in Contemporary Bakery and Patisserie	<b>270,000.00</b>
M.Sc. in Hospitality Management (1 year)	<b>300,000.00</b>
M.Sc. in Hospitality Management (2 year)	<b>300,000.00</b>

*Additional 21000 will be charged with first semester fees where 10,000 is  
for refundable Security Deposit and rest is for Alumni and FOL charges*

## Diploma in Culinary, Bakery and Patisserie Skills (1 year) (40 Credits)

## Advanced Diploma in Culinary, Bakery and Patisserie Art (1.5 year) (60 Credits)

### Semester 1

Course Details	Course Credits
Introduction to Culinary Operations	4
Fundamental Culinary Techniques	4
Foundation in Bakery Fundamentals	4
Bakery and Patisserie Applied Research	4
Essentials of Patisserie Techniques	2
Food Science and Nutrition	2
<b>Total Credits</b>	<b>20</b>

### Semester 2

Course Details	Course Credits
Gastronomic Restaurant Operations	4
Contemporary Global Cuisines	4
Pastry Shop Essentials	4
Contemporary Plated Desserts	4
Entrepreneurship	4
<b>Total Credits</b>	<b>20</b>

### Semester 3

Course Details	Course Credits
Internship and Project	20
<b>Total Credits</b>	<b>20</b>



M.Sc. Integrated Hospitality and Tourism Management (1 year) (2023 - 2024) (40 Credits)

Semester 1	Course Details	Course Credits
	Fundamentals of	4
	Research Methodology	
	Elective	4
	Dynamics of Tourism	4
	Principles and Practices	4
	in Food Service Management	
	Event Management Planning	4
	Total Credits	20

Semester 2	Course Details	Course Credits
	Advanced Research	4
	Luxury Management	4
	Retail Management	4
	Project	4
	Event Management	4
	Operations	
	Total Credits	20

M.Sc. International Hospitality and Tourism Management (2 years) (80 Credits)

Semester 1	Course Details	Course Credits
	Principles and Practices	4
	in Hospitality and Tourism	
	Front Office Operations	4
	and Management	
	Accommodation Operations and	4
	Management	
	Food and Beverage	4
	Enterprise Management	
	Understanding of	4
	Culinary Arts	
	Total Credits	20

Semester 2	Course Details	Course Credits
	Internship and Project	20
	Total Credits	20

Semester 3	Course Details	Course Credits
	Fundamentals of	4
	Research Methodology	
	Elective	4
	(Bakery / Culinary)	
	Dynamics of Tourism	4
	Principles and Practices in Food	4
	Service Management	
	Event Management	4
	Planning	
	Total Credits	20

Semester 4	Course Details	Course Credits
	Advanced Research	4
	Luxury Management	4
	Retail Management	4
	Project	4
	Event Management Operations	4
	Total Credits	20



# Faculty

Mr. Suresh Mathur

Prof. Amreesh Misra

Dr. Monika Suri

Mr. Vimal Shukla

Chef Manoj Patkar

Chef Vishal Gawande

Mr. Keyurkumar Patel

Chef Amita Singh

Mr. Shailendra Tiwari

Mr. Pranav Aggarwal

Mr. Shrinav Merchant

# Testimonials



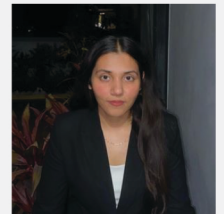
Highly satisfied with AURO UNIVERSITY. Beautiful ambience and the faculty has been extremely supportive. My daughter has got a chance to explore diverse demographics. She had the chance to do her internship in USA which helped her learn a lot and build her confidence. It has opened a path to a bright future.

**Ms Neeva Doctor**

**Mother- Miss Sameena (Batch 2019-2023)**

AURO university was a wise choice from my end I'd say, so far it didn't just bring me near to my future goal but also redefined me as a student. Here at AURO their main vision is over all development of a student concerning intellectual, emotional and spiritual growth. The relationship between faculty and student is considered very cordial too, which gave me an opportunity to excel in my studies and helped me gain a clear understanding of how I can be more resourceful. The years I've spent here are so far splendid and has enabled me to grow better professionally & personally.

**Ms. Pooja Barot. BSc. HM. (Batch 2019-2023)**



I now have a comprehensive understanding of the sector thanks to completing my degree from AURO University with a culinary specialization. The M.Sc. Hospitality and Tourism Management program's comprehensive hospitality business content across a range of disciplines taught me everything one needs to know about business, from leadership and marketing to finance and logistics, so starting up my own venture Snap Kitchen as a chef was simple.

The wide variety of subjects offered in their curriculum enables you to identify your interests and preferences and provides guidance for your future profession.

**Mr. Devang Thakkar (Batch:-2017-2022)**

AURO University is the hub of integral and transformational learning. The university practices a balanced learning structure, which prioritizes both theoretical and practical learning. Here, the learning doesn't stop at books but it's just a starting point. It continues in the form of seminars conducted by industry experts, practicals, interactive projects and field trips. As a part of our third year curriculum the university provides paid internships to its students in both USA and India. The internships grant us the opportunity to apply the knowledge gained by us in first and second year. With the guidance and support of our mentors and professors, we can conquer the challenges and turn our dreams into reality.

**Ms. Rashida Rangila, BSc HM(Batch 2020-2024)**





# Collaborations

