



HOSPITALITY PARV

A BIENNIAL E-MAGAZINE



Dept. of Hotel Management

{Dr. B. R. Ambekar Polytechnic College}



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Hospitality पर्व

Department of Hotel Management & Catering Technology

Dr. B.R. AMBEDKAR POLYTECHNIC COLLEGE, GWALIOR

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From the Table of the Principal

Dear all,

It is a matter of great pride and satisfaction for Dr. B. R. Ambedkar Polytechnic College to bring out the E-Magazine "Hospitality Parvv" released by the Department of Hotel Management & Catering Technology. The Department has made tremendous progress in all academic & non-academics areas as well as capacity building relevant to staff and students Since 2011. I am confident that this Volume of E-Magazine and associated departmental activities will send a positive signal to the staff, students and others interested in the field of Hotel Management & Catering Technology. This magazine serves a mirror, reflecting the full spectrum of activities undertaken by the department and improving the writing skills of students and faculty alike.

I congratulate the Editorial Board of this Magazine for their outstanding role in accomplishing this task in record time. I appreciate the efforts of Dr. Bindu Khare, HOD/HMCT under whose guidance this monumental task has been undertaken. Additionally, my heartfelt congratulations go to staff members and students for their fruitful effort.

With Best Wishes.

A. K. Jain



From the Table of the HOD (HM)

Dear Readers,

It gives me immense pleasure to note that response to Our department's Magazine "Hospitality Parvv" has been overwhelming.

The wide variety of articles in different sections of Hospitality education fills me with pride, knowing that our students and faculties possess ample creative potential and original thinking.

Each article is educational, interesting and absorbing. I applaud the contributors for their stimulated thoughts and variety in their articles. The Editorial Board has also done a commendable job in planning and producing the Magazine, my congratulations to the team for taking on this arduous task so effectively.

I am hopeful that this small piece of creative work will not only develop the taste for reading among students but also foster a sense of belonging to the institution.

All the best.

Dr. Bindu Khare



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Career Opportunities



Aditya Vishwakarma
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होटल मैनेजमेंट में डिप्लोमा पूरा करने के बाद कैरियर के अवसर

आतिथ्य उद्योग विशाल है। कोविड-19 के बाद आतिथ्य उद्योग वैश्विक अर्थव्यवस्था का एक प्रमुख हिस्सा बना हुआ है। आज, उद्योग तेजी से बढ़ रहा है, आशाजनक अवसरों को अनलॉक कर रहा है। इसके अलावा, घरेलू और अंतरराष्ट्रीय स्तर पर यात्रा करने वाले लोगों की बढ़ती संख्या के साथ, आवास, भोजन और मनोरंजन सेवाओं की बढ़ती मांग है। इसलिए, उद्योग ऑनलाइन यात्रा और बुकिंग प्लेटफार्मों के विकास के साथ अपनी पहुंच का विस्तार कर रहा है, ग्राहकों को अपनी यात्राओं की बुकिंग और योजना बनाने के लिए एक नया चैनल प्रदान कर रहा है।

नए रुझानों के उद्भव के साथ पारंपरिक होटल और रेस्तरां सेवाओं के अलावा यह उद्योग भी विविधता ला रहा है, जैसे कि इको-टूरिज्म, साहसिक पर्यटन और लक्जरी यात्रा। इससे आतिथ्य उद्योग में विकास और नवाचार के अवसर आएंगे।

इसके अलावा, उद्योग में प्रौद्योगिकी और नवाचार के विकास ने अतिथि के लिए दक्षता और व्यक्तिगत अनुभवों में वृद्धि की है, जिससे उनके लिए सही यात्रा अनुभव ढूंढना और बुक करना आसान हो गया है। कुल मिलाकर, आतिथ्य उद्योग में कई अवसरों के साथ एक उज्ज्वल भविष्य है।

इसलिए, होटल प्रबंधन में एक उपयुक्त डिप्लोमा आतिथ्य उद्योग में विभिन्न प्रकार के कैरियर के अवसर खोल सकता है। इस फील्ड में डिप्लोमा होल्डर्स को होटल मैनेजर, कुक, रेस्टोरेंट मैनेजर, इवेंट कोऑर्डिनेटर, फ्रंट डेस्क मैनेजर, सेल्स एंड मार्केटिंग मैनेजर, फूड एंड बेवरेज मैनेजर और कई अन्य पद मिल सकते हैं।

आतिथ्य उद्योग के कुछ क्षेत्र हैं

आतिथ्य उद्योग उन व्यवसायों को संदर्भित करता है जो आवास, भोजन और मनोरंजन जैसी सेवाएं प्रदान करते हैं। यह उद्योग वैश्विक अर्थव्यवस्था में महत्वपूर्ण भूमिका निभाता है,

लाखों लोगों को रोजगार देता है और अरबों डॉलर का राजस्व पैदा करता है। यह विकासशील अर्थव्यवस्थाओं के लिए विशेष रूप से महत्वपूर्ण है, क्योंकि यह पर्यटन को चलाता है और रोजगार पैदा करता है। उद्योग लगातार बढ़ रहा है और विकसित हो रहा है, साथ ही, उद्योग अत्यधिक प्रतिस्पर्धी है, कंपनियां लगातार अपने प्रतिस्पर्धियों से खुद को अलग करने के तरीकों की तलाश कर रही हैं।

रेस्तरां, होटल, रिसॉर्ट्स, कूज शिप, गेमिंग और कैसीनो, कार्यक्रम-स्थल, स्पा, हॉलिडे-रेंटल, पब और बार, थीम पार्क, एयरलाइंस आदि।

आतिथ्य उद्योग का संक्षिप्त अवलोकन

आतिथ्य उद्योग एक गतिशील और बढ़ता हुआ क्षेत्र है जो अतिथि सेवा के जुनून और तेजी से विकसित और रोमांचक वातावरण में काम करने की इच्छा वाले व्यक्तियों के लिए कई करियर पथ प्रदान करता है। आतिथ्य क्षेत्र में करियर में उन्नति की संभावना है। चाहे कोई व्यक्ति फ्रंट-लाइन पदों या प्रबंधन में रुचि रखता हो, आतिथ्य उद्योग में सभी को करने के लिए कुछ न कुछ है।

लोकप्रिय करियर पथ

आतिथ्य उद्योग में सबसे लोकप्रिय करियर पथ होटल मैनेजमेंट, इवेंट मैनेजमेंट और फूड एंड बेवरेज मैनेजमेंट हैं। इनमें से प्रत्येक करियर पथ उन लोगों के लिए चुनौतियों और अवसरों का एक अनूठा सेट प्रदान करता है जो आतिथ्य उद्योग के लिए उत्साही हैं। चाहे आप होटलों के प्रबंधन, कार्यक्रमों के आयोजन या खाद्य और पेय कार्यों की देखरेख करने में रुचि रखते हों, आतिथ्य उद्योग में आपके लिए एक लाभप्रद कैरियर इंतजार कर रहा है।

होटल प्रबंधक (Hotel Manager)- होटल, रिसॉर्ट और अन्य पर्यटक आवासों के दिन-प्रतिदिन के संचालन में शामिल होता है।

सहायक होटल प्रबंधक (Assistant Hotel Manager)- होटल प्रबंधक को व्यवसाय चलाने में मदद करता है और श्रमिकों को काम पर रखने, शिफ्ट असाइन करने और इन्वेंट्री पर नज़र रखने के लिए भी जिम्मेदार होता है।

खाद्य और पेय प्रबंधक (Food & Beverage Manager)- रसोईघर, रेस्तरां और बार के साथ-साथ होटल के खाद्य और पेय संचालन का प्रबंधन करता है।

इवेंट मैनेजर (Event Manager)-होटल और पर्यटन उद्योग के भीतर इवेंट्स की योजना बनाना और निष्पादित करना शामिल है जैसे सम्मेलन, उत्सव, शादी समारोह आदि।

हाउसकीपिंग मैनेजर (Housekeeping Manager)- सार्वजनिक स्थानों और अतिथि कमरों सहित होटल के अन्य क्षेत्रों के रखरखाव की निगरानी करता है।

राजस्व प्रबंधक (Revenue Manager)-होटल के मूल्य निर्धारण और वित्तीय आंकड़ों की समीक्षा करके राजस्व रणनीति बनाना।

अतिथि सेवा प्रबंधक (Guest Service Manager)- फ्रंट डेस्क, कंसीयज और मेहमानों को सेवाएं प्रदान करने वाले अन्य स्टाफ सदस्यों की निगरानी करके ग्राहक सेवा के उत्कृष्ट मानकों को बनाए रखता है।

स्पा प्रबंधक (Spa Manager)-संगठित करना, योजना बनाना, स्पा के स्टाफिंग, शेड्यूलिंग और वित्तीय पहलुओं का प्रबंधन करता है।

विपणन प्रबंधक (Marketing Manager)-एक होटल का विपणन (Marketing) करने और उसकी प्रोफाइल बढ़ाने के लिए मार्केटिंग योजनाएँ बनाता है और उन पर अमल करता है।

अन्य अवसर

ट्रैवल एजेंट होने के अलावा, यात्रा और पर्यटन उद्योग करियर के विभिन्न अवसर प्रदान करता है जैसे:

पर्यटन प्रबंधन (Tourism Management)- पर्यटन प्रबंधक यात्रा की योजना बनाते हैं और यात्रा और आतिथ्य सेवाओं का समन्वय करना, पर्यटन स्थलों के विकास की देखरेख करना और पर्यटन को बढ़ावा देते हैं।

सलाहकार (Consultant)- यात्रा और पर्यटन उद्योग में सलाहकार ग्राहकों को उद्योग के विभिन्न पहलुओं, जैसे बाजार के रुझान, उत्पाद विकास और विपणन रणनीतियों पर सलाह देते हैं।

एयरलाइंस और कूज संचालन (Airlines & Cruise Operations)- एयरलाइन और कूज उद्योग में कैरियर के अवसरों में फ्लाइट अटेंडेंट, पायलट और कूज शिप कप्तान जैसे पद शामिल हैं।

गंतव्य विपणन और प्रबंधन (Destination Marketing & Management)- इसमें एक विशिष्ट पर्यटन स्थल को बढ़ावा देना और विभिन्न तत्वों का समन्वय करना शामिल है जो इसे आगंतुकों के लिए आकर्षक बनाते हैं।

रियल एस्टेट (Real Estate)- यात्रा और पर्यटन उद्योग में रियल एस्टेट पेशेवर ग्राहकों को छुट्टी या निवेश उद्देश्यों के लिए संपत्ति खरीदने, बेचने और किराए पर लेने में मदद करते हैं।

उन्नति और विकास (Growth and Development)

पर्यटन उद्योग के निरंतर विकास और विस्तार के साथ, आतिथ्य उद्योग में कुशल और जानकार पेशेवरों की हमेशा अच्छी मांग होती है। आतिथ्य उद्योग उन व्यक्तियों के लिए उन्नति और विकास की महत्वपूर्ण सामर्थ्य प्रदान करता है जो उत्साही और आतिथ्य उद्योग के लिए समर्पित हैं। इस उद्योग में दूसरों के साथ नेटवर्किंग और संबंध बनाना, नए अवसरों की खोज और संभावित करियर पथों के बारे में सीखने के लिए महत्वपूर्ण है। इसी तरह, सतत शिक्षा और व्यावसायिक विकास व्यक्तियों को उद्योग के रुझानों के साथ अद्यतित रहने, अपने कौशल में सुधार करने और अपने करियर में आगे बढ़ने की संभावनाओं को बढ़ाने में मदद कर सकते हैं। कई आतिथ्य संगठन पेशेवर विकास के लिए प्रशिक्षण कार्यक्रम और समर्थन प्रदान करते हैं, इसलिए इन संसाधनों का लाभ उठाने से व्यक्तियों को अपने करियर में बढ़ने में भी मदद मिल सकती है। कुल मिलाकर, आतिथ्य उद्योग उन लोगों के लिए विकास और उन्नति के अवसरों के साथ एक गतिशील और लगातार विकसित करियर के लिए समर्पित और प्रतिबद्ध है।



Essential Skills for Front Office Staff in the Hospitality Industry

By: Rounak Siddiqui

Faculty (HMCT)



The front office serves as the initial point of contact for guests within a hotel. The interactions and impressions formed at this first stage influence the overall guest experience. Therefore, front office staff play a pivotal role in ensuring guest satisfaction and the hotel's success. To excel in this critical position, staff members must cultivate the below mentioned skills.

1. Effective Communication

Clear and courteous communication, both verbally and in writing, is paramount for front office staff. They must effectively convey information to guests while actively listening to understand and address their needs quickly. This includes mastering phone etiquette and ensuring clear explanations during face-to-face interactions.

2. Exceptional Customer Service

A strong customer service orientation is crucial. Front office staff should be friendly, approachable, and demonstrate a genuine desire to assist guests in any way possible. This may involve exceeding expectations by providing personalized recommendations or going the extra mile to resolve guest inquiries or concerns. Excellent customer service fosters guest loyalty and positive online reviews.

3. Multitasking Ability

The fast-paced environment of the front desk demands adept multitasking skills. Staff members must efficiently manage check-in procedures, reservations, phone calls, and guest inquiries simultaneously. Prioritization and organizational skills are essential to ensure smooth operations and maintain service quality.

4. Problem-Solving Skills

Guests may encounter various issues during their stay, ranging from room discrepancies to billing questions. Front office staff must be adept at

identifying solutions and resolving such concerns promptly and effectively. This often requires critical thinking and creativity to ensure guest satisfaction.

5. Technical Proficiency

Modern front desks utilize various software and technology systems for reservations, check-ins, and guest management. Proficiency in Property Management Systems (PMS), along with basic computer skills, is essential for performing daily tasks effectively. Familiarity with such technology streamlines operations and minimizes wait times for guests.

6. Cultural Sensitivity

Hotels cater to a diverse clientele from various backgrounds and cultures. Front office staff should possess cultural sensitivity and awareness. This involves understanding and respecting different customs and communication styles to enhance guest comfort and satisfaction.

7. Professional Demeanor

As representatives of the hotel's brand and values, front office staff must maintain a professional demeanor at all times. This includes adhering to dress codes, displaying a positive attitude, and projecting a sense of confidence and reliability.

8. Teamwork

Effective collaboration with other hotel departments such as housekeeping, maintenance, and concierge services is essential for seamless guest experiences. Strong teamwork ensures clear communication and efficient coordination, ultimately contributing to a positive and memorable stay for guests.

By diligently developing and honing these essential skills, front office staff can significantly contribute to the hotel's success and reputation for exceptional guest service. The front office transcends a mere reception area; it serves as the heartbeat of the hospitality experience, where every interaction has the potential to create lasting impressions.

Unveiling the Latest Trends in the Housekeeping Department of the Hotel Industry



By: Mrs. Vandana Jadon (Faculty HMCT)

In the dynamic landscape of the hotel industry, the housekeeping department plays a pivotal role in ensuring guest satisfaction, comfort, and safety. As technology advances and consumer preferences evolve, hoteliers are constantly adapting to stay ahead of the curve. Let's delve into some of the latest trends shaping the housekeeping department in the hotel industry:

1. Smart Room Technology: With the rise of the Internet of Things (IoT), hotels are incorporating smart room technology to enhance the guest experience and streamline housekeeping operations. From smart thermostats and lighting systems that adjust based on guest preferences to automated curtains and blinds, these innovations offer convenience and energy efficiency while reducing manual workload for housekeeping staff.

2. Green Cleaning Practices: Environmental sustainability is a growing concern for both consumers and businesses. Hotels are embracing eco-friendly cleaning products and practices to minimize their carbon footprint. From using biodegradable cleaning agents to implementing water-saving initiatives, these green initiatives not only appeal to eco-conscious guests but also contribute to cost savings and brand reputation.

3. Enhanced Cleaning Protocols: The COVID-19 pandemic has underscored the importance of stringent hygiene protocols in the hospitality industry. Hotels have implemented enhanced cleaning procedures, focusing on high-touch surfaces, air quality, and disinfection practices. Additionally, many properties have adopted contactless check-in/out procedures and increased frequency of cleaning in public areas to reassure guests of their safety.

4. Personalized Guest Services: In an era of personalization, hotels are leveraging data analytics and guest preferences to tailor housekeeping services. From offering a choice of pillow types and bedding preferences to providing personalized amenities, this level of customization enhances the guest experience and fosters loyalty.

5. Training and Development: Investing in the training and development of housekeeping staff is crucial for maintaining high service standards. Hotels are providing comprehensive training programs covering hygiene protocols, customer service skills, and efficient cleaning techniques. Moreover, ongoing education and upskilling



initiatives ensure that staff stay abreast of the latest trends and technologies in the industry.

6. Outsourcing Solutions: Some hotels are exploring outsourcing options for housekeeping services to optimize operational efficiency and reduce costs. By partnering with reputable cleaning companies, hotels can access specialized expertise, flexible staffing solutions, and economies of scale, while maintaining service quality and guest satisfaction.

7. Wellness Initiatives: Recognizing the importance of holistic well-being, hotels are integrating wellness initiatives into their housekeeping services. This includes offering organic amenities, promoting healthy sleep environments, and incorporating mindfulness practices into the cleaning routine. These initiatives align with the growing wellness travel trend and cater to guests seeking rejuvenation and relaxation during their stay.

8. Digital Management Systems: To streamline housekeeping operations and improve efficiency, hotels are adopting digital management systems and software solutions. These platforms enable real-time tracking of room status, inventory management, task assignment, and performance analytics. By digitizing workflows, hotels can enhance productivity, minimize errors, and optimize resource allocation.

In conclusion, the housekeeping department of the hotel industry is evolving in response to technological advancements, changing

consumer preferences, and emerging trends. By embracing innovation, sustainability, and personalized service, hotels can elevate the guest experience, drive operational efficiency, and stay competitive in the dynamic hospitality landscape.

Scope in Food & Beverage Service Industry

In today's world, where people enjoy trying new foods and dining out, the food and beverage industry has seen increasing popularity. As per a report by the Economic Times, the food and beverage industry is regarded as one of the largest growing industries in the country. The industry is also supporting the livelihood of approximately 7.3 million people making it the single-handedly largest employment space within the country.

Students still confused about the career scope in food and beverage service must note that there are growing opportunities not only in this sector but also across airlines, canteens, railways and more industries.

Education Requirements for F&B Service Industry

Food and beverage service is the sub-specialization of hotel management. Candidates intending to pursue a course in this specialization must check out the educational requirement is that the student should have passed their class 10th.

The programs are available to F&B managers, supervisors, stewards and other professionals in the food and beverage. The interested students can pursue diploma, certificate, undergraduate and postgraduate courses in this field.

Skills Required For the Food and Beverage Industry

The output of the food and beverage sector is mostly what defines it, and its specialists put forth endless effort to make their service enjoyable for clients. Therefore, there are a few essential talents that a potential employee must have to work in the food and beverage industry.

Making a career in the F&B industry is not easy. This is an area of work where something or the other goes wrong every day, on-the-spot solutions are necessary, there is no option other than perfection and no matter how bad things might be, you will be expected to have a smile on your face.

Professionals who succeed in this field do so through their sheer determination, hard work and working on the following skills that you need for a career in Food and Beverage Services.

- Passion and knowledge of food and beverages, and a top-to-bottom understanding of the industry.
- Charming personality with excellent communication skills.
- Problem-solving attitude, and the ability to be flexible in case of any issues.
- Good organizational, planning and management skills.
- Ability to keep a calm head even in chaotic situations.



- Hunger for constant learning and becoming better with the times.

Popular Job Profiles in Food and Beverage Industry

Food and beverage service is one of the lucrative hotel management career options in India. The Food and Beverage industry not only is at the core of the hospitality industry, but it is also one of the largest markets with reports estimating the F&B market in India to be more than INR 2 lakh crores.

•**F&B Service Manager:** You must organize, plan, and supervise the catering department in this job profile. Food and Beverage Services Managers must be excellent communicators and leaders. They must be skilled in sales and customer service, as well as human resource management. A manager must be familiar with the services, industry, and local area, as well as relevant legislation and regulations

•**Food and Beverage Service Supervisor:** Food and beverage supervisors are in charge of the kitchen, bar, and beverage servers. They are in charge of resolving conflicts and problems, handling complaints, ensuring customer satisfaction, and keeping inventory costs under control

•**Bartender:** This job requires the preparation of both alcoholic and non-alcoholic beverages for customers. The tasks of the bartender include interacting with customers and clients, taking orders, and serving snacks and drinks. The bartender must be well-versed in all types of drinks

•**Steward/Stewardess:** This position is in charge of presenting the necessary cutlery in a restaurant. He or she is responsible for ensuring that the restaurant has adequate and proper furnishings. They must also be familiar with the menu of the restaurant in which he works and be able to recommend dishes/beverages to customers while also mastering the art of persuasion



Mr. Varun Shivhare
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फहीम कुरैशी—संस्थापक स्टे पैटर्न हॉस्पिटैलिटी सर्विसेज

समुचे भारत में शीर्ष आतिथ्य ब्रांडों में एक दशक से अधिक समय तक अपने शानदार करियर के बाद, श्रीनगर के मूल निवासी फहीम कुरैशी ने अपना खुद का उद्यम, स्टे पैटर्न हॉस्पिटैलिटी सर्विसेज लॉन्च किया।

कंपनी का लक्ष्य पर्यटन क्षेत्र में गुणवत्तापूर्ण सेवाएं प्रदान करना है, जो कुरैशी के आतिथ्य के जुनून और अपना उद्यम चलाने की उनके स्वप्न से प्रेरित है।

कुरैशी की यात्रा बैंगलोर में ऑक्सफोर्ड कॉलेज ऑफ होटल मैनेजमेंट से होटल मैनेजमेंट में स्नातक की उपाधि के साथ शुरू हुई। कुरैशी ने बताया कि जब वह छोटे थे तब से आतिथ्य उद्योग उनकी पसंद रहा है। उनकी उद्यमशीलता की यात्रा शुरू करने से पहले उन्होंने व्यवसाय की सर्वश्रेष्ठ जड़ों को सीखा।

अपनी शिक्षा के बाद, कुरैशी ने ईगलटन गोल्फ रिजॉर्ट, होटल क्राउन प्लाजा बेंगलुरु और इबिस बेंगलुरु जैसी प्रतिष्ठित होटल संपत्तियों में अपने झंडे गाड़े। हालांकि, उनका दिल कश्मीर में अपनी जड़ों की ओर लौटने के लिए तरस रहा था। वो आगे कहते हैं "मुझे हमेशा से पता था कि मैं वापस आना चाहता हूँ और अपनी मातृभूमि में पर्यटन उद्योग में योगदान देना चाहता हूँ"।

2012 में, कुरैशी द खैबर हिमालयन रिजॉर्ट एंड स्पा में डिप्टी सेल्स मैनेजर के रूप में शामिल हुए, जो संपत्ति के प्री-ओपनिंग और ब्रांड विकास में महत्वपूर्ण भूमिका निभा रहे थे। बिक्री, विपणन और राजस्व प्रबंधन में उनकी विशेषज्ञता ने रिजॉर्ट की सफलता के लिए आधार तैयार

किया। कुरैशी ने कहा, "खैबर हिमालयन रिजॉर्ट एंड स्पा मेरे करियर का एक महत्वपूर्ण मोड़ था। इसने मुझे अपने कौशल का प्रदर्शन करने और कश्मीर के बाजार में अमूल्य अनुभव हासिल करने की अनुमति दी।"

द खैबर में अपने कार्यकाल के बाद, कुरैशी होटल रेडिसन श्रीनगर में एसोसिएट डायरेक्टर ऑफ सेल्स के रूप में शामिल हो गए, जिससे उद्योग में उनकी विशेषज्ञता का सम्मान हुआ। कुरैशी ने कहा, "रेडिसन जैसे वैश्विक ब्रांडों के साथ काम करने से मुझे आतिथ्य के उच्चतम मानकों के बारे में जानकारी मिली।"

बाद में, फहीम द ऑर्चर्ड रिट्रीट एंड स्पा में महाप्रबंधक के रूप में शामिल हो गए, जहां उन्होंने ब्रांड की प्रतिष्ठा और परिचालन उत्कृष्टता को बढ़ाने के लिए अथक प्रयास किया। उनके कार्यकाल को अतिथि संतुष्टि, परिचालन दक्षता और समग्र ब्रांड दृश्यता में महत्वपूर्ण सुधारों द्वारा चिह्नित किया गया था। अपने स्वयं के आतिथ्य साम्राज्य को स्थापित करने के सपने से प्रेरित, फहीम ने "स्टे पैटर्न हॉस्पिटैलिटी सर्विसेज" की स्थापना की।

कश्मीर घाटी में यह अभूतपूर्व उद्यम विभिन्न होटलों के लिए बिक्री, आरक्षण और डिजिटल मार्केटिंग का प्रबंधन करके पर्यटन को बढ़ावा देने पर केंद्रित है। केवल तीन वर्षों के भीतर, स्टे पैटर्न ने अपने विंग के तहत नौ होटलों को सफलतापूर्वक शामिल किया है, जिनमें से अधिक पाइपलाइन में हैं।

अपने बेल्ट के तहत एक दशक से अधिक के अनुभव के साथ, कुरैशी ने महसूस किया कि उनके उद्यमशीलता के सपने को आगे बढ़ाने का यह सही समय है। उन्होंने पर्यटन क्षेत्र में गुणवत्तापूर्ण सेवाएं प्रदान करने के लिए समर्पित कंपनी स्टे पैटर्न हॉस्पिटैलिटी सर्विसेज का शुभारंभ किया। "हमारा मिशन कश्मीर में आतिथ्य अनुभव को बढ़ाना है। हम सेवा के उच्चतम मानकों को बनाए रखते हुए दुनिया को इस क्षेत्र की अपार क्षमता का प्रदर्शन करना चाहते हैं।"

उन्होंने कहा, "कश्मीर के पर्यटन क्षेत्र में न केवल हमारी अर्थव्यवस्था को बढ़ाने में मदद करने की बड़ी क्षमता है, बल्कि बड़ी संख्या में नौकरियां भी पैदा करने की क्षमता है। इसके अलावा, मैं जो देखता हूँ वह पेशेवर तरीके से संपत्तियों के प्रबंधन में क्षमता है। मैं चाहता हूँ कि मेरा अनुभव युवा पीढ़ी और नवागंतुकों तक पहुंचे जो हमारे आतिथ्य क्षेत्र को नई ऊंचाइयों पर ले जा सकते हैं।" कश्मीर की पर्यटन क्षमता अभी भी अप्रयुक्त है, और हाल ही में, हमने देखा है

कि कश्मीर जाने वाले पर्यटकों की संख्या बढ़ रही है, जो एक अच्छा संकेत है और युवा पीढ़ी के लिए इस क्षेत्र में अपनी पहचान बनाने का एक बड़ा अवसर है।

कुरैशी की प्रतिबद्धता और वादों को पूरा करने का जुनून उन्हें उद्योग में अलग बनाता है। उनके संगठनात्मक कौशल और कार्य नैतिकता ने उन्हें लगातार सहकर्मियों और ग्राहकों से समान रूप से उत्कृष्ट प्रतिक्रिया अर्जित की है। उनकी विशेषज्ञता नेतृत्व और लोगों के प्रबंधन, परियोजना प्रबंधन, वित्तीय, व्यवसाय और संचालन प्रबंधन तक फैली हुई है।

समस्या-समाधान के लिए अपने विश्लेषणात्मक और समीचीन दृष्टिकोण के लिए जाना जाता है, उनकी नेतृत्व शैली समावेशी और परिवर्तनकारी दोनों है, जो उनकी टीम को उत्कृष्टता और नवाचार के लिए प्रयास करने के लिए प्रेरित करती है। फहीम को कश्मीर में आतिथ्य उद्योग में उनके योगदान के लिए कई पुरस्कार और प्रशंसा मिली है। उनकी दृष्टि और नेतृत्व न केवल सफल उद्यम का निर्माण करता है, बल्कि दूसरों को उद्योग में अपने सपनों को आगे बढ़ाने के लिए प्रेरित करता है, जिससे कश्मीर के पर्यटन परिदृश्य पर स्थायी प्रभाव पड़ता है।

“मान्यता प्राप्त करना हमेशा संतुष्टिदायक होता है, लेकिन जो वास्तव में मुझे प्रेरित करता है वह अगली पीढ़ी के आतिथ्य पेशेवरों को सलाह देने का अवसर है,” फहीम ने टिप्पणी की। “मैं निरंतर सीखने और नवाचार की संस्कृति को बढ़ावा देने में विश्वास करता हूँ।”

अपने अथक समर्पण और आगे की सोच वाली रणनीतियों के माध्यम से, फहीम न केवल कश्मीर में आतिथ्य व्यवसायों के संचालन के तरीके को बदल रहे हैं, बल्कि उद्योग के लिए नए मानक भी स्थापित कर रहे हैं। “स्टे पैटर्न हॉस्पिटैलिटी सर्विसेज” के साथ उनका काम कश्मीर के पर्यटन क्षेत्र को अप्रयुक्त क्षमता प्रदान करना है।



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“True hospitality consists of giving the best of yourself to your guests.”
- Eleanor Roosevelt

Star Category Hotels & Their Characteristics

Hotel classification systems were developed to ensure safe and reliable lodging and food for travelers at a time when very few such trustworthy establishments existed. Many countries allow various classification systems for hotels in accordance to chain name and type of hotel, however, there is no international classification which has been adopted. Department of Tourism, Government of India classifies hotels under the star system in our country. There is a committee known as Hotels and Restaurants Approval and Classification Committee (HRACC) which is headed by D.G. Tourism. It comprises representatives from the Hotel Industry, Travel Agents Association of India, Department of Tourism Ministry & the Principal of Regional Institute Of Hotel Management.

In the Star* Category, 1* is the Low category and 5* deluxe is the Highest. 5* deluxe is considered to be equivalent to 1st Class hotel by international standard. Once the hotel gets standard classification from HRACC they become eligible for various benefits and relief from the Government of India.

What do Hotel Star Category Means?

The Star category of a hotel represents the quality of services they are providing. It usually varies from 1-star which is the lowest to 5-star which is the highest according to the quality, cleanliness and other standards. The hotels with a Star category of 1 star are the cheaper staying options that lack even the basic services.

In contrast, hotels with 5-star ratings provide luxury stays with world-class facilities. There are some 7-star hotels as well which provide more than exceptional services.

FACILITIES FOR CLASSIFICATION / RE-CLASSIFICATION OF STAR CATEGORY HOTELS

{A} Necessary Facilities and Service for all category Hotels

GENERAL

1. Full time operation 7 days a week in season
2. Establishment to have all necessary trading licenses / Permissions

- 3.
- 4.
5. 3. 24hr. lifts for buildings higher than ground plus two floors (Mandatory for all hotels. Local laws may require a relaxation of this condition. Easy access for the differently abled guests.)
6. 4. Bedrooms, Bathrooms, Public areas and kitchen fully services daily.
7. 5. All floor surfaces clean and in good shape. (Floor may be of any type.)

GUEST ROOM

1. 1. Minimum 10 lettable rooms, all rooms with outside windows / ventilation.
2. 2. A clean change of bed and bath linen daily and between check –in (Definitely required between each check – in. On alternate days for 1 & 2 Star category hotels.)
3. 3. Guest linen (Good quality linen to be provided)
4. 4. Minimum bedding 2 sheets, pillow and case, blanket, mattress protector / bed cover (Blankets available in air-conditioned room as per seasonal requirement in non A/C

rooms. Mattress protector is 'desirable' in 1 Star and 2 Star category hotels and 'necessary' for the other categories.)

4. Drinking water with minimum one glass per guest. (All-star category hotels to provide 2 sealed bottles of branded packaged drinking water of minimum 500 ml per person per day on

complimentary basis. Ultra violet treated water will not be acceptable.)

5. 5. Wardrobe with minimum 4 clothes hangers per bedding (In one star or two star hotels, this may be without doors.)
6. Sufficient lighting (1 lamp per bed)
7. 6. A 5 amp earthed power socket
8. 7. A bedside table and drawer (1 per twin bed and two for a double bed.)
8. Chairs (Preferably one per bed)
9. Waste paper basket



9. Opaque curtains or screening at all windows (All 4 Star, 5 Star, and 5 Star Deluxe hotels shall have blackout curtains)
10. A 'do not disturb' notice
11. A mirror at least half length (3 ft.)
12. Night spread / bed cover
13. Linen Room Should be well ventilated
14. Energy saving lighting
15. Iron and Iron Board facility (Each hotel up to the level of 4 star to have a number of irons and ironing board equal to 20% of the number of lettable rooms, to be provided to a resident guest on request. 5 star and 5 star deluxe hotels to have iron and ironing board in every lettable room).

BATHROOM

1. Guest toiletries to be provided.
2. Minimum 1 new soap per guest.
3. Clothes – hooks in each bath / shower room All-star category hotels shall provide two (2) clothes hooks in the bath / shower room
4. Sanitary bin These must be covered
5. Each western WC toilet to have a seat with lid and toilet paper.
6. All Star hotels shall provide water sprays or bidets or washlets or other modern water-based post - toilet – paper hygiene facilities.
7. Hot and Cold running water available 24 hours
8. Shower cabin A shower with shower curtain will suffice where shower cabin is not available.
9. Water saving taps and showers (Quality products depending on Star category.)
10. Number of rooms with attached bathrooms (All bathrooms to have a sanitary bin with lid.)

PUBLIC AREA

1. Lounge or seating area in the lobby (Lobby shall have furniture and fixtures which shall include chairs / arm chairs, sofa, tables and fresh floral display. Door man on duty for 4 star categories and below 4 star categories, the presence of a door man on duty in the lounge or sitting area in the lobby shall not be mandatory. However, in such areas, the presence of staff on duty shall be obligatory around the clock 24/7)
2. Reception facility (Manned minimum 16 hours. Call service 24 hours. Local directions to hotel including city street maps to be available)



3. Public rest rooms for ladies and gents, a wash basin with running hot and cold water, a mirror, a sanitary bin with lid in unisex 7 ladies' toilet

ROOM AND FACILITIES FOR THE DIFFERENTLY ABLED GUEST

1. At least one room for the differently abled guest (The room shall have low height furniture, low peep hole, cupboard with low clothes hangers, audible and visible (blinking light) alarm system and doorbell. The almirah / cupboard doors in the differently abled room should be sliding to enable opening the same by the differently abled person. Blinking light in the room and bathroom should also be connected with the doorbell for the hearing impaired. Cordless telephone in the room. Direct calling facility to the front desk or operator).
2. Bathroom (Door width for room of the differently abled persons and bathroom of such rooms should allow easy accessibility of wheel chair made available by the hotel). For new hotels coming up after 01.04.2017, the minimum door width of such rooms and their bathroom shall be minimum 90 cm. The door width of the room and bathroom for differently abled persons in existing hotels shall be 90 cm. with effect from 01.04.2023. Bathroom for the differently abled guest shall have suitable fixtures like low wash basin with wheel chair accessibility, low vanity unit, Wall mounted seat in shower area, hand shower, Grab bars net to the WC and shower area.)
3. Ramps with anti -slip floors at the entrance. Minimum door width should be one meter to allow wheel chair access (Fixed and anti – slip ramp to be provided in all public areas. Free accessibility in all public areas, and to at least one restaurant in 5 star and 5-star deluxe hotel).



4. Public Restrooms (All-star category hotels should have a public restroom for differently abled guests (unisex) with minimum door width which allows easy accessibility of wheel chair (made available by the hotel). Low height urinal with grab bars. For new hotels coming up after 01.04.2017, the minimum door width of such public rest room (unisex) shall be minimum 90 cm. For existing hotels, the minimum door width of public restroom (unisex) shall be mandatory after 01.04.2023)
5. Provision for wheelchair for the differently abled guest (Wheel chair to be made available on complimentary basis in hotels of all categories)

{B} Various differences Between 1* to 5* Hotel Facilities

1. Minimum size of bedroom excluding bathroom
(Rooms should not be less than the specified size. The area may include the vestibule and other covered area within the room but exclude outdoor verandah/ balcony. Single occupancy rooms may be 20 sq.ft. less.)
1* & 2* Hotel – 120 sqft., 3* Hotel – 130 sqft, 4*Hotel – 140sqft, 5*Hotel- 200sqft.
2. Air – conditioning - % of Rooms
(Air –conditioning / heating depends on climatic conditions and architecture. Room Temperature should be between 20 to 28°Celsius.)
1* & 2* Hotel- 25%, 3* Hotel - 50%, 4* & 5* Hotel - 100%
3. Minimum bed width for single 90 cm and double 180 cm. is necessary for 3* to 5* Hotel
4. Mattress thickness minimum 10 cm (Cair, foam or spring foam) is necessary for 3* to 5* Hotel
5. Suite (2 rooms or 2 room - bays having a bedroom and separate sitting area, having one bathroom and one powder room. (Minimum 1 suite. A suite must be sold as on e room.) Necessary for 4* and 5* Hotel.
6. Hair dryers (Where not provided in bathroom, must be available on request. 3 Star, 4 Star, 5 Star and 5 Star Deluxe category hotels shall provide hair dryer facility in the room on complimentary basis. In 1 Star and 2 Star hotels, this facility will be made) Necessary for 4* and 5* Hotel.
7. Safe keeping / in room safe (1,2, and 3 Star hotels to have facilities for safe keeping in the reception. All 4 Star, 5 Star and 5 Star Deluxe hotels shall provide a safe necessary in the room.)
8. Mini bar / Fridge All 3 Star hotels shall have facility of a mini fridge and all 4 Star, 5 Star, and 5 Star Deluxe hotels shall have a facility of mini bar. (Contents must conform to local laws.)
9. TV Cable if available (TV must have a remote Exception: for eco and nature resorts TV cable is not mandatory for 3 Star to 5 Star Deluxe category hotels. However, it is mandatory that they provide a television with cable in the lobby or other common area) Necessary for 3 * to 5* Hotel.

10. A writing surface with sufficient lighting necessary for 3* to 5* Hotel
11. A stationary folder containing stationary necessary for 3* to 5* Hotel
12. Minimum size of bathroom in square feet (25% of bathrooms in 1 & 2 Star hotels to have western style WC. For hotels built before 1.1.2012, the Minimum bathroom size may be relaxed by 10% (to be rounded off to the next integer) provided the total size of the room and the bathroom taken together are as follows: 1 Star & 2 Star – 150 sq. ft., 3 Star-166 sq. ft., 4 Star – 176 sq. ft., 5 Star & 5 Star Deluxe – 245 sq. ft.)
1* & 2*Hotel - 30sqft, 3*& 4*Hotel - 36 sqft, 5* Hotel - 45 sqft
13. Bath Mat necessary for 3 to 5 star hotel
14. Bottled toiletry products to be provided. Necessary for 4& 5* hotel
15. Bath tubs is desirable for 4* and 5* hotel
16. Valet (parking) services to be available Necessary for 3* and above Hotel
17. Heating and cooling to be provided in public areas (Temperatures to be between 20 degrees Celsius to 28 degrees Celsius. Air – conditioning in common areas like lobby, restaurants, verandahs, bar where they are open to nature on one or more sides, shall not be mandatory for beach, lake, backwater, river, hill, mountain, forest or nature hotels & Resorts) Necessary for 4& 5* hotel
18. Food & Beverage service outlets
1 Star & 2 Star categories should have minimum one dining room serving all meals.
3 Star Category should have minimum One Multi – cuisine Restaurant cum Coffee Shop open from 07.00 am. To 11.00 pm. And 24 hr. Room Service.
4 Star category should have (with alcohol service or with no alcohol service) Grade A cities: One Multi – cuisine



Restaurant cum Coffee Shop open from 07.00 am. To 11.00 pm., one specialty Restaurant and 24 hr. Room Service. The specialty Restaurant may either be indoors with air - conditioning, or outdoors. The Specialty Restaurant must

serve specific form of cuisine. The Specialty Restaurant may be open for lunch / dinner. Cities other than grade A cities: One Multi – cuisine Restaurant cum Coffee Shop open from 07.00 am. To 11.00 pm. and 24 hr. Room Service.

5 Star category (with alcohol service or with no alcohol service) and 5 Star Deluxe Grade A cities: One 24-hour Multi Cuisine Restaurant cum Coffee Shop, one Specialty Restaurant and 24 hr. Room Service. The Specialty Restaurant may either be indoors with air – conditioning, or outdoors. The Specialty restaurant must serve specific form of cuisine. The Specialty Restaurant may be open for lunch / dinner. Cities other than Grade A cities: One 24-hour Multi Cuisine Restaurant cum Coffee Shop and 24 hr. Room Service. One Specialty Restaurant would be desirable.

19. Bar Necessary for 3*,4* and 5* hotel (Bar will not be mandatory wherever bar license is prohibited as per local law. Wherever bar is allowed as per local law, the hotel will have to first obtain bar license before applying to the Ministry of Tourism for Classification of the hotel. Liquor shops/ liquor stores will not be considered while granting classification under ‘with alcohol’ category.)

20. Wet garbage area to be airconditioned. Necessary for 4 to 5* Hotel.
21. Dry cleaning / laundry (In house for 5 Star Deluxe hotels. For 5 Star category and below, may be outsourced.)
22. Health – Fitness and Barber’s Shop necessary for 5* hotel.
23. Tea / coffee making facility in the room (Tea / coffee making facilities in the room to be made available on complimentary basis in all 4 Star, 5 Star and 5 Star Deluxe hotels).
24. X-Ray Machine (For 5 Star Deluxe categories, it would be ‘Necessary’ to have an x-ray machine at the guest entrance for screening of baggage Manual check may be conducted for staff and suppliers at designated entry points).
25. Under belly scanners to screen vehicles Necessary for 4 and 5* Hotel.



Mr. Jyotirmaya P. Lahari
IV Sem. (HMCT)

Note

Grade A: Delhi#, Mumbai, Kolkata, Chennai, Bangalore, Pune, Hyderabad, Secunderabad.

(The Ministry of Tourism may review and revise the cities falling under the Grande ‘A’ from the time to time).

#Delhi would include the hotels falling Gurgaon, Faridabad, Ghaziabad, Noida, And Greater Noida”

**Hospitality
is almost impossible
to teach.
It's all about hiring
the right people.**

-Danny Meyer



About Hotel The Taj



Jamsetji Nusserwanji Tata
(1839-1904), founder of Taj Hotel.

Jamsetji Tata, founder of the Tata Group, opened the Taj Mahal Palace, a hotel in Mumbai (formerly called Bombay) overlooking the Arabian Sea, on 16 December 1903. It was the first Taj property and the first Taj hotel. There are several anecdotal stories about why Tata opened the Taj hotel.

According to a story, he decided to open the hotel after an incident involving racial discrimination at the Watson's Hotel in Mumbai, where he was refused entry as the hotel permitted only Europeans.

According to another story, he opened the hotel when one of his friends expressed disgust over the hotels that were present in Bombay. But a more plausible reason was advanced by Lovat Fraser, a close friend of the Tata and one of the early directors of the IHCL group, that the idea had long been in his mind and that he had made a study on the subject. He did not have any desire to own a hotel but he wanted to attract people to India and to improve Bombay. Jamsetji Tata had travelled to places like London, Paris, Berlin, and Düsseldorf to arrange for materials and pieces of art, furniture and other interior decor for his hotel.



Hotel The Taj Mahal Palace, Mumbai

- In 1974, the group opened India's first international five-star deluxe beach resort, the Fort Aguada Beach Resort in Goa.
- In 1970s, the Taj Group also began its business in metropolitan hotels, opening the five-star deluxe hotel.
- Taj Coromandel in Chennai, in 1974, acquiring an equity interest and operating contract for the Taj President (now Vivanta by Taj – President).



Taj Fort Aguada Beach Resort Hotel in Goa

- A business hotel in Mumbai, in 1977, and also opening the Taj Mahal Hotel in Delhi in 1978.
- The group has been converting royal palaces in India into luxury hotels since the 1970s.
- The first palace to be converted into a Taj luxury hotel was the Lake Palace in Udaipur, in 1971.
- Other examples include the Rambagh Palace in Jaipur, Ummaid Bhawan Palace in Jodhpur, Falaknuma Palace in Hyderabad and Nadesar Palace in Varanasi.
- The Taj Mahal Palace in Mumbai is the first hotel of Taj, opened in year 1903.
- In 1980, the Taj Group opened its first hotel outside India, the Taj Sheba Hotel in Sana'a, in Yemen and in the late 1980s, acquired interests in the St. James' Court Hotel (now comprising Taj 51 Buckingham Gate Suites and Residences and St. James' Court, A Taj Hotel) in London.
- In 1984, the Taj Group acquired, under a licence agreement, each of the Taj West End

- in Bangalore, Taj Connemara, in Chennai and Savoy Hotel in Ooty.



Hotel Rambagh Palace, Jaipur

- It developed specialised operations (such as wildlife lodges) and consolidated its position in established markets through the upgrading of existing properties and development of new properties.
- Taj also set up the Taj Kerala Hotels and Resorts Limited in the early 1990s along with the Kerala Tourism Development Corporation.
- In 2005, The Pierre in New York City was acquired.

- The five-star deluxe hotel, Taj Bengal in Kolkata, was opened in the year 1989, and with this, the Taj Group became the only hotel chain in India with a presence in the six major metropolitan cities of India, namely Mumbai, Delhi, Kolkata, Bangalore, Hyderabad, and Chennai.
- Concurrently with the expansion of its luxury hotel chain in the major metropolitan cities, the Taj Group also expanded its business hotels division in the major metropolitan and large secondary cities in India.
- During the 1990s, the Taj Group continued to expand its geographic and market coverage in India.
- On 9 March 2022, Taj Exotica Resort & Spa, The Palm, Dubai, was opened. The hotel is the recent addition to The Taj Hotel group. Other properties of the group include Taj Jumeirah Lakes Towers Dubai and Taj Dubai.



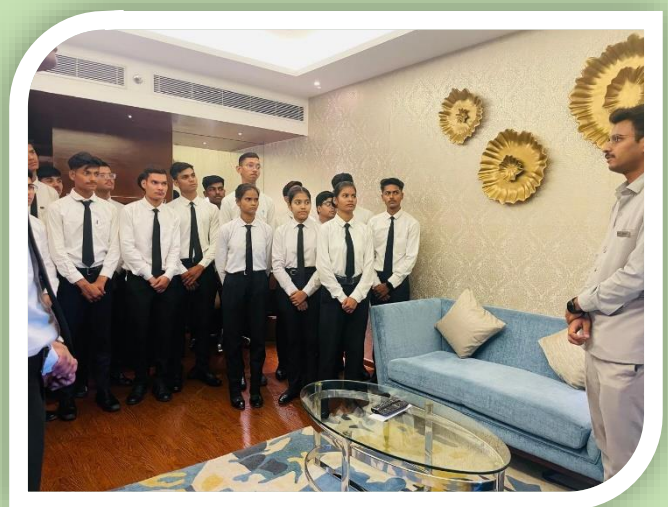
Mr. Ankit Sharma
II Sem (HMCT)



Departmental Activities

Industrial visit

During industrial visit student get insights regarding the internal & actual working environment of the industry. Which encourages innovative thinking and improves their academic performance.



Hospitality Expo 2024

Hospitality Expo was organized by the students of HMCT department on 28/5/2024 which was inaugurated by the principal, Mr. A. K. Jain. Students displayed their skills in towel art, dough art, fruit & veg. carving and napkin folding





Hospitality Expo-2024

DOUGH ART

By: 1. Ms. Sumani Rathore
2. Mr. Jyotirmaya Lahari
3. Mr. Dushyant Prajapati
4. Ms. Kanchan Prajapati
5. Mr. Sonu Gour



Hospitality Expo-2024

Vegetable & Fruit Carvings

By: 1. Mr. Santosh Prajapati
2. Mr. Ramveer Singh
3. Ms. Asmita Ojha
4. Mr. Ankit Sharma
5. Mr. Naman Mahor

Hospitality Expo-2024

Towel Art

By: 1. Mr. Rahul Kushwah
2. Mr. Ajay Pawaiya
3. Mr. Ankush Sikarwar
4. Mr. Uttam Mahor



Hospitality Expo-2024

Napkin Folding

By: 1. Ms. Shikha Duboliya
2. Mr. Golu Rana
3. Mr. Sandeep Prajapati
4. Mr. Vikash Kumar
5. Mr. Gourav Yadav

Hospitality Expo-2024

Photographs

By: 1. Mr. Sabal Singh
2. Mr. Neelesh Ucchariya
3. Mr. Neeraj Singh

Sports Week 2024

Dr. B.R. Ambedkar Polytechnic college organizes sports week every year in the month of February/March. During this week every branch of the college participates in various indoor and outdoor sports activities like carom, badminton, table tennis, chess, cricket, volleyball, kho-kho, etc.



Our Placements

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2
3



Mr. Pravesh Kumar
GSA (F&B)
Hotel Taj Usha Kiran Palace,
Gwalior



Ms. Ankita Batham
GSA (F&B)
Barbeque Nation, Lucknow



Ms. Vaishali Tomar
GSA (FO)
Hotel Ramada, Alwar



Mr. Vishal Rajak
GSA (F&B)
Barbeque Nation, Gurugram



Ms. Neeru Kushwah
GSA (F&B)
Barbeque Nation, Lucknow

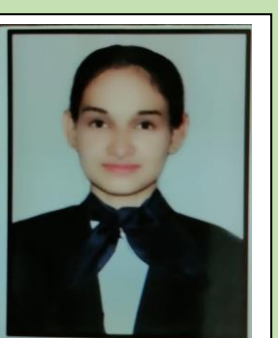


Mr. Aniket Prajapati
GSA (F&B)
Barbeque Nation, New Delhi

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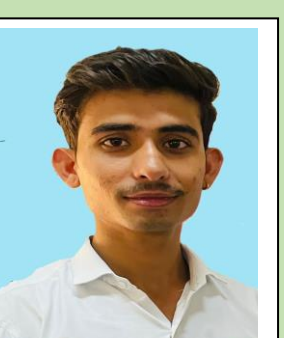
Mr. Santosh Prajapati
OJT-Food Production
Hotel Vijan Mahal, Jabalpur



Ms. Shikha Duboliya
On the Job Trainee (FO)
Hotel Park Inn by Radisson,
Gwalior



Mr. Ajay Pawaiya
On the Job Trainee (F&B)
Hotel Radisson, Gwalior



Mr. Golu Rana
On the Job Trainee (FP)
Hotel Park Inn by Radisson,
Gwalior



Mr. Rishabh Gurjar
On the Job Trainee (F&B)
Hotel Radisson, Gwalior

Our Ambassadors

Sohail Baig
HMCT 2020



Sr. Captain (F&B)
The Lalit-J&K
Salary-35,000/-+Incentives

Hariom Pandey
HMCT 2018



Commis -III(F/P)
Hotel Tansen Regency-Gwl
Salary-35,000/- +Incentives

Sandeep Tiwari
(HMCT-2018)



Asst. Restaurant Manager
Dusit D2-Oman
Salary-75,000/-+Incentives

Shubham Yadav
(HMCT-2022)



Exc.F&B Mgr.
Taj Swarna-Amritsar
Salary-35,000/-+Incentives

Ashish Gupta
(HMCT-2020)



Guest House Supervisor
LNIPE-Gwl
Salary-40,000/-+Incentives

CONGRATULATIONS

**HANDS ON SKILL
PRACTICE**



एचएमसीटी के 6 छात्रों को रेडिसन ग्रुप में मिली नौकरी ग्वालियर। डॉ. भीमराव अंबेडकर पॉलीटेक्निक कॉलेज में एचएमसीटी फाइनल ईयर के हरिओम राणा, अजय पवैया, संदीप प्रजापति, ऋषभ गुर्जर, गोलू राणा, शिखा दुबोलिया को देश के प्रतिष्ठित होटल समूह रेडिसन ग्रुप द्वारा प्लेसमेंट ड्राइव के तहत चयन किया है। कॉलेज के प्राचार्य अजय जैन ने बताया कि छात्रों को रेडिसन ग्रुप में नौकरी मिली है, इसके लिए वह बधाई के पात्र हैं। ग्रुप में कॉलेज के मैरियट जम्मू, ताज जयपुर, ओबेरॉय मुंबई, सायाजी इंदौर, कोर्टयार्ड गुजरात, रेडिसन इंदौर, जहानुमा पैलेस भोपाल, ताज स्वर्णा अमृतसर, उषा किरण पैलेस ग्वालियर में नौकरी कर रहे हैं।



ग्वालियर 25-05-2024

पॉलीटेक्निक के 6 छात्रों का कैम्पस सिलेक्शन

ग्वालियर। डॉ. भीमराव अंबेडकर पॉलीटेक्निक कॉलेज के होटल मैनेजमेंट एंड कैंटीनिंग टेक्नोलॉजी के फाइनल ईयर के अध्ययनरत छात्रों का होटल समूह रेडिसन द्वारा कैम्पस सिलेक्शन किया गया है। संस्थान के 6 छात्रों का चयन हुआ है।

छात्र-छात्राओं ने टावल, फ्रूट्स, बेकरी आइटम्स से किया अपनी कला का प्रदर्शन, बने विजेता

डॉ. भीमराव अंबेडकर पॉलीटेक्निक में हॉस्पिटैलिटी एक्सपोजे-2024



छात्र-छात्राओं ने टावल, फ्रूट्स, बेकरी आइटम्स से किया अपनी कला का प्रदर्शन, बने विजेता

छात्र-छात्राओं ने टावल, फ्रूट्स, बेकरी आइटम्स से किया अपनी कला का प्रदर्शन, बने विजेता



ग्वालियर • कुसुमा 29 मई 2024

स्टूडेंट्स ने दिखाया टैलेंट, 2 घंटे में ब्रेड से बनाया मगरमच्छ और कछुआ

हॉस्पिटैलिटी एक्सपोजे

छात्र-छात्राओं ने टावल, फ्रूट्स, बेकरी आइटम्स से किया अपनी कला का प्रदर्शन, बने विजेता

छात्रों ने अलग-अलग प्रकार के व्यंजन आगंतुकों को खिलाए

ग्वालियर। जीवाजी यूनिवर्सिटी के पर्यटन विभाग द्वारा अंतरराष्ट्रीय शोफ दिवस मनाया गया। कार्यक्रम में फूड फोटोग्राफी एवं कला प्रतियोगिता का आयोजन किया गया। प्रतियोगिता की थीम ग्रामीण पकवान रही। प्रतियोगिता में भाग लेने वाले प्रतिभागियों ने विभिन्न राज्यों के परंपरागत पकवान तैयार किए। कार्यक्रम में शहर के विभिन्न स्कूल और कॉलेज के विद्यार्थियों ने भाग लिया। कार्यक्रम का शुभारंभ मुख्य अतिथि जनरल

2024 की तैयारी शुरू | लिटिल सप्ताह ने किया शुभारंभ