



B.Sc. in Hospitality and Hotel Administration



VIT
Vellore Institute of Technology
(Deemed to be University under section 3 of UGC Act, 1956)

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STUDY AT VIT, INDIA'S MOST PREFERRED INSTITUTION

ABOUT VIT

Vellore Institute of Technology (VIT) was founded in 1984 as Vellore Engineering College by the Chancellor Dr. G.Viswanathan. VIT attracts students from all the states of India and more than 51 different countries because of its academic excellence.

Credentials of VIT - Accreditations / Rankings / Ratings

 NIRF • National Institute Ranking Framework • No. 26 in Engineering category, 2018 • No. 26 in University category, 2018 • No. 1 Among private players for 3 consecutive years	 SIRSI • 5 Star overall Rating in 2018 • Got 5 STAR Rating for 5 Sub-Categories • The Rating: Transparency, Facilities, Innovation and • Infrastructure • Ranked in the No. 101-1000 in 2018 (Overall Ranking) • Ranked in the No. 251-300 in 2018 (Asia Ranking)
 AACSB • 1 time Accredited • Accredited in 2005 • Accredited in 2009 • Accredited in 2017 • Accredited in 2020	 QS WORLD UNIVERSITY RANKINGS • The World's leading university rankings • Ranked in the No. 201-250
 ABET • VIT (The Institute of Engineering and Technology), VIT • Accredited in 2005 • Accredited in 2009	 THE WORLD LEADING UNIVERSITY RANKINGS • Ranked in the No. 201-250
 NBA • National Board of Accreditation • Accredited in 2009 • Accredited in 2017 • Accredited in 2020	 GRI GLOBAL • The Green Index University Rating in 2018 • VIT Vellore ranked 1st in India
 FICCI • Federation of Indian Chambers of Commerce & Industry • "University of the Year" - 2017 • "University of the Year" - 2016 • Government endorsed recognition for VIT	 ACCA • Association of Chartered Certified Accountants, UK • MBA Programme is Accredited from 2017
 AIMS • UGC graded autonomy in 2018	 AACSB • Accredited in 2005 • Accredited in 2009 • Accredited in 2017 • Accredited in 2020

VIT has introduced many innovations in academic processes which adds value to every student. FCCS (Fully Flexible Credit System), PBL (Project Based Learning) for better learning, fully digitized academic portals that assists students in equipping themselves for 2020 market place, Hackathons / Makeathons as part of curriculum exercise which kindles the interest and the curiosity of students, which moulds them to be better problem solvers, 8th module in every subject being handled by industry experts, making the students contextualize the concepts they study in the classroom, are a few of the innovations that VIT has introduced.

ABOUT B.Sc Hotel Management

The programme in **B.Sc Hotel Management** is offered under semester pattern. Industrial Exposure Training in leading hotels is provided. We also ensure opportunities for overseas experiential learning. This enable the students to gain transferable working experiences which will be an added advantage particularly for their placement.

All our laboratories are equipped with excellent infrastructure for hands on training. Students are taught not only core subjects but also learning International languages, computer skills, Interpersonal skills, inter cultural team dynamics and value of ethics. This approach enhances their fluency in languages and also provides confidence to face interviews. Thus it paves way towards bright career through the best hotels.

OBJECTIVES

Our goal is to provide students with knowledge, skill and understanding of current theories, concepts and laboratory practices in Catering and Hotel Management. This course is aimed at those aspiring to be professionals in the field of Hospitality Industry. The curriculum is developed in response to extensive industry demands by experts from the industry. Provide in-depth training and hands on experience in various aspects of Catering and Hotel Management. The main objective of the program is to make the student highly professional and hone them tailor made executives in the field of Hospitality industry.

SCOPE

Opportunities are abundant to those who possess the right attitude. After successful completion of this course, the students will become skilled professional and/ or successful entrepreneur in the field of Hotel and Hospitality industry. A few are: Executives and General Managers of classified hotels and fast food joints, Resident Managers of Resort hotels, leisure and service apartments. Executive Chefs, Executive Housekeepers, Front office Manager, Food and beverage Manager, flight catering managers. Abundant opportunities to go abroad and also in cruise liners. Event & Convention Services Managers in hotels to coordinate with client and the conferencing facilities offered by the hotel for various conventions, meetings, seminars, etc. Managers, Catering supervisors and Guest house Managers in public and private sector enterprises, corporate hospitals etc.

WHO CAN JOIN?

One who aspires to grow in the hospitality industry with excellent attitude and passion can join the course. Minimum educational qualification is plus two (+2) passed and the course is ideally suited for girl students as well. Because of versatility of scope, this course may be a solution for unemployed graduates to seek employment. No entrance examination for admission and it is based on the marks obtained in +2 (in any stream).

HOSTEL FACILITIES

Those who may require hostels, we provide the facilities to feel you "Home away from Home". It is located amidst lush green environment. We have health clubs, indoor and outdoor stadium to keep you fit. Round the clock healthcare unit is available within the premises. Hence one needs to no worry except to concentrate in studies.