

CT INSTITUTE OF HOTEL MANAGEMENT & CATERING TECH. CT INSTITUTE OF HOTEL MANAGEMENT

UE II - Partappura Road, Shahpur, Jalandhar

INTRODUCTION

CT Group possesses two sister institutions of Hotel Management viz CT Institute of Hotel Management (CTIHM), Shahpur Campus and CT Institute of Hotel Management & Catering Technology (CTIHMCT), Maqsdan Campus. They prepare students committed to a career in the Hospitality industry. The programs balance theory with practice, independent learning with strong faculty support, and a foundation for lifelong learning with the skills for immediate employment and progress to leadership positions in the industry. These programs prepare you for management careers in the hospitality industry and designed to provide a sound understanding of the intricacies of managing and working of the hospitality industry. This surge in demand for hospitality profession in the management cadre. The course has kept this demand in perspective while preparing the content for this interesting career. The content delivery is uniquely complemented by extensive use of the latest technology to keep the students abreast of the industry requirement. The study combines the theoretical aspects required with practical exposure provided by way of industry interface and professional training.



Courses offered by CTIHM and CTIHMCT

Program	Approved/Affiliation	Duration	Eligibility	Admission Procedure
BHM & CT	PTU	4yrs	10+2 (Any Stream)	Direct
B.Sc. Hospitality in Hotel Administration	NCHMCT/IGNOU	3yrs	do	Through AJEE Test Conducted by NCHMCT Noida
Diploma in Food Production	NCHMCT	1.5yrs	do	Direct
Diploma in Food & Beverage Service	NCHMCT	1.5yrs	do	do
M.Sc. (Airlines Tourism & Hospitality Mgt.)	PTU	2yrs	Graduation (Any Stream)	Direct
B.Sc. (Airlines Tourism & Hospitality Mgt.)	PTU	3yrs	10+2 (Any Stream)	do

CT INSTITUTE OF HOTEL MANAGEMENT (CTIHM)

Greater Kailash, G.T. Road, Maqsudan, Jalandhara

BACHELOR OF SCIENCE (B.Sc.) IN HOSPITALITY & HOTEL ADMINISTRATION

B.Sc. HHA is a 3 year graduate program which offers introduction to the world of hospitality and delves in-depth into providing a good understanding of the industry. Some of the subjects covered during the course of study include F&B Production, Front Office, House Keeping, Communicative English, Management Principles and Practices, Computer Fundamentals, Organizational Behavior, Food Science and Nutrition, Travel and Tourism Management, Computer and Hospitality Services, Marketing of Hospitality Services, Entrepreneurship Development, Financial Management in Hotel, Business Law. Successful candidates can look forward to exciting career opportunities in Multinational Hospitality Chains, Shipping and Cruise Companies, Airlines, Hotels, Restaurants as Hotel consultants or as Entrepreneurs.



DIPLOMA IN FOOD PRODUCTION & PATISSERIE

DIPLOMA IN FOOD & BEVERAGE SERVICE

These are extremely useful for students who are looking for a technical job in the hotel industry after the 10+2 /pre university level. These courses include a paid training of six month duration in the kitchen and the F&B service areas of the hospitality sector. The Diploma is accorded by the NCHMCT.



CT INSTITUTE OF MANAGEMENT & INFORMATION TECHNOLOGY (CTIMIT)

Greater Kailash, G.T. Road, Maqsudan Jalandhar

M.Sc. IN AIRLINES, TOURISM AND HOSPITALITY MGMT. **B.Sc. IN AIRLINES, TOURISM AND HOSPITALITY MGMT.**

Objective:

The objective is to make the student concentrate on all-round development and inculcate in him the importance of acquiring multi-skills, which will be the need of the airlines, tourism and hospitality industry.

About the Course:

This course aims to meet the industry's need for competent Airlines, Tourism and Hospitality managers. It focuses on the development of the technical and management skills required to generate integrated solutions to business problems in a wide range of operations. The course is developed for people who want to develop their technical, professional and management expertise. This course enables the students to understand the phenomenon of Tourism and Hospitality in the world's economic and cultural landscape in a better way. It makes them understand the importance of practical industry, its rules, its advantages and its goals in which they are willing to work. The candidate will be familiarized with practical aspects of food and beverages and the service at the restaurants and bars. They will be given knowledge of the hospitality industry, with special emphasis on hotel, restaurant, tourism, recreation, and leisure. Topics include history, principles, practices, philosophies, systems, description, and interrelationships of hospitality components and the social and economic forces that have an impact on this industry.

Participants of this course can become part of airlines, tourism and hospitality sector which is the fastest growing industry in the world. They will know about the procedures and practices applied by airlines/tourism agencies and travel professionals around the globe. In addition, they gain an in-depth knowledge of World Geography, Ticketing, Fares, Industry Rules and Regulations, Emigration Procedures, Visa and Health requirements.

