



Executive Development Program in

# **HOSPITALITY MANAGEMENT**

**Duration: 18 Months**



### **Establishment of the University:**

Uttaranchal University was established in 2013, vide Uttaranchal University Act, 2012 (Uttarakhand Act No.11 of 2013) as a self-financed University, it is located at Arcadia Grant, Premnagar, Dehradun, the capital city of an Indian State of Uttarakhand. The Uttaranchal University has been recognised by UGC under Section 2(f) and 12(B) of the UGC Act, 1956 and other Statutory and relevant Regulatory Bodies of the State and the Country. The University is promoted by Sushila Devi Centre for Professional Studies & Research, a Society registered under Societies Registration Act (1860). Its lush green campus is situated on NH-72 near the prestigious Indian Military Academy (IMA) and Forest Research Institute (FRI). Dehradun is located in the Doon valley on the foothills of the Himalayas in Northern India.

### **Approvals and Recognitions:**

The University is having the required approvals of Bar Council of India, Pharmacy Council of India and Nursing Council of India to run the programmes of Law, Pharmacy and Nursing respectively. The other programmes run by the University are having required approvals of its statutory bodies i.e., Academic Council and Board of Management of Uttaranchal University. The Degrees, Diplomas, EDP or MDPs awarded by the University are in conformity with the UGC/BCI/PCI/INC regulations. The University is maintaining its academic standards and quality as prescribed by the various statutory bodies.

### **National level Accreditation:**

The University has been accredited with the prestigious “**A+ Grade**” by the **National Assessment and Accreditation Council (NAAC)**, Bengaluru. This firmly positions the University among the top 5% HEIs of the nation. The University is undeterred in its mission to provide the best experience to all its students & professionals whether regional, national or international, through quality teaching, research, creativity, and entrepreneurship with an aim to have a transformative impact on the society.





## OVERVIEW:

The ability to balance a range of skills, looking after people and the business, is the mark of an amazing manager. That's especially true when we're talking about hospitality. Uttarakhand University will teach you the skills you need to be an expert in the field, combining practical techniques with business and management knowledge, that's tailored specifically to hospitality management. Customer-focused business skills are important no matter where you work, so this program offers you career opportunities well beyond the hospitality industry.

## OUTCOMES:

**This program prepares you for a thrilling range of elite class careers as below:**

- Food and Beverage Manager
- Operations Manager
- Rooms Division Manager
- Restaurant Manager
- Area Manager
- Café Owner or Manager

These roles allow you to advance your career with many possible business paths, and open up high potential for diverse achievements.

## ELIGIBILITY:

- **For Indian Participants:** Graduates (10+2+3) or Diploma Holders (only 10+2+3) in the relevant field from a recognized university (UGC/AICTE/DEC/AIU/State Government) in any discipline.
- **For International Participants:** Graduation or equivalent degree from any recognized University or Institution in their respective country.
- Minimum of at least 2 Years of work experience.





# FEE STRUCTURE

National		International
Registration Fee	: Rs. 2000	The similar Fee structure is applicable for the international executives in USD (\$).
Tuition Fee	: Rs. 167861	
Other Charges	: Rs. 35000	

- Note :**
- The Information Provided in the brochure is pertaining to the current status & is subject to change as per the discretion of the Competent Authority.

## CONTENT

MODULE 1	MODULE 2
<ul style="list-style-type: none"><li>● Use hygienic practices for food safety</li><li>● Work effectively in hospitality service</li><li>● Sell tourism product and services</li><li>● Participate in safe food handling practices</li></ul>	<ul style="list-style-type: none"><li>● Provide responsible service of alcohol</li><li>● Prepare and serve various flavours of coffee</li><li>● Serve food and beverage</li><li>● Provide advice on food and beverage matching</li></ul>
MODULE 3	MODULE 4
<ul style="list-style-type: none"><li>● Conflict Management</li><li>● Manage personal work priorities and professional development</li><li>● Provide porter services</li><li>● Manage diversity in the workplace</li></ul>	<ul style="list-style-type: none"><li>● Develop and manage quality customer service</li><li>● Research and comply with regulatory requirements</li><li>● Develop and implement marketing strategies</li><li>● Establish and conduct business relationships</li></ul>
MODULE 5	MODULE 6
<ul style="list-style-type: none"><li>● Roster Staff</li><li>● Monitor staff performance</li><li>● Lead and manage people</li><li>● Recruit, select and induct staff</li></ul>	<ul style="list-style-type: none"><li>● Monitor work operations</li><li>● Manage operational plan</li><li>● Develop and implement a business plan</li><li>● Establish and maintain a work health and safety system</li></ul>
MODULE 7	MODULE 8
<ul style="list-style-type: none"><li>● Manage finances</li><li>● Manage finances within a budget</li><li>● Prepare and monitor budgets</li><li>● Manage physical assets</li></ul>	<ul style="list-style-type: none"><li>● Process reservations</li><li>● Use computerized reservation or operations system</li><li>● Manage event staging components</li><li>● Manage on-site event operations</li><li>● Plan in-house events or functions</li></ul>
MODULE 9: INDUSTRY APPLICATIONS AND VALEDICTORY	



## Program Features:

- Learn through hybrid interactive sessions
- Learn from anywhere and on your own device
- No expensive and time-consuming software/hardware installations required
- Network with peers and interact with faculty real time
- Convenient weekend schedules to suit working professionals
- Request “On Demand” access to the recorded session
- Access all study material and learning aids from within the LMS

## WHO SHOULD ATTEND?

- Working professionals with considerable experience in their respective domains keen to broaden their horizons through academic interventions and training in the field of hospitality management.
- Business Heads, Leaders and Practicing Managers who wish to undergo a structured learning in the concepts, theories, practices and developments in the field of hospitality management.
- Entrepreneurs and business owners who desire to gain practical skills across different aspects of hospitality management.

## PEDAGOGY

The delivery would comprise a judicious mix of live virtual lectures, discussions and experience sharing through peer discussions. The course design is oriented to facilitate learning through association of the various concepts and its application in the outside world. Across different modules, participants may be encouraged to apply or relate their in-class learning to live situations at work, peer learning therefore would be a key pillar of the process.

## ASSESSMENT & OUTCOMES

Evaluation methodology is the discretion of the faculty. The methodology includes online exams, case analysis, class contribution and any other component as decided by the respective course faculties. The programme may require participants to work on individual/group assignments and/or projects. The main objective of such assignments/projects will be to help the participants apply their conceptual learning in the programme to actual organizational decision making scenarios. Participants who successfully complete the same and satisfy the requisite attendance criteria, will be awarded a certificate of completion. Participants who are unable to clear the evaluation criteria but have the requisite attendance will be awarded a Participation certificate. No separate Transcript or Marksheet will be provided by the University to the participants.







UTTARANCHAL  
UNIVERSITY  
NAAC GRADE / **A+**

**For further details, please contact us :**

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