

HOSPITALITY



ज्ञान-विज्ञान विमुक्तये

Recognized by the University Grants Commission (UGC)



SHRI PRANAB MUKHERJEE PRESIDENT OF INDIA

with Shri Dhruv Galgotia, CEO,
Galgotias University



SHRI VENKAIAH NAIDU VICE PRESIDENT OF INDIA

at Galgotias University Convocation

"Galgotias University has done remarkably well to distinguish itself as a premier university in NCR. It reflects dedication & commitment of teachers, sincere efforts of students and inspiring vision of management."



SHRI NARENDRA MODI PRIME MINISTER OF INDIA

conferring The DQ ICT Award to Shri Suneel Galgotia, Chancellor, Galgotias University for Ranking University in Academics & Global Linkages and Ranked among Top Institutions in India for Placements



MR. RISHABH TANDON, DIRECTOR HUMAN RESOURCE & TRAINING, CROWN PLAZA

conducted a live workshop
on Mantras for Success

**MR. SUNIL GUPTA, CEO, ITC
HERITAGE HOTELS**

visited GU Campus to Share his
experience with School of
Hospitality Students



**CHEF. DAVINDER KUMAR, PRESIDENT OF ICF:
INDIAN CULINARY FORUM AND MR. SUNIL
GUPTA, CEO ITC WELCOME HERITAGE HOTELS**

With Prof. (Dr.) Onkar Nath Mehra,
Dean, School of Hospitality



**SHRI ANIL BHANDARI FORMER CHAIRMAN
OF ITDC , MD OF HOTEL CORPORATION OF
INDIA AND MD OF ITC TRAVEL HOUSE**

Visited our Campus and shared his Mantras
of success with our students



**MR. ARVIND RAI, EXECUTIVE
CHEF, THE ASHOK DELHI**

With Prof. (Dr.) Onkar Mehta,
Dean, School of Hospitality



KNOWLEDGE SUMMIT : “BRAND BUILDING THROUGH TASTE, TOUCH, SIGHT, SMELL AND SOUND”



School of Hospitality and Indian Culinary Forum (ICF) presents “the Knowledge Summit : “Brand building through taste, touch, sight, smell and sound”. Masterchef’s from across the world and heads of hotels addressed Galgotias students and budding chefs at the Pride Plaza hotel, Aerocity.

Indian Culinary Forum in association with Galgotias University – School of Hospitality and TagTaste recently conducted a knowledge summit at Pride Plaza Hotel, Aerocity, Delhi. The theme of the summit was ‘Building brands through Taste, Touch, Sight, Smell & Sound’. The event was attended by chefs, sensorial specialists, product tasters, entrepreneurs, and industry stalwarts. The summit provided with an opportunity for anyone to gain industry insights, understand the nuances of beverage tasting and enhance their professional network.

Chef Davinder Kumar commenced the summit by lighting the lamp and his welcome address. This was followed by the inaugural address and presentation of memento by Prof (Dr.) Onkar Nath Mehra, Dean – School of Hospitality, Galgotias University and a keynote address by guest of honour Anil Bhandari – chairman, AB Smart Concepts and Placements.

The first panel discussion of the day started with the theme, “how well is the food industry leveraging the sensory framework?” The panel was moderated by Raj Prity Sabharwal – sensory head at TagTaste, and the participants included Dr Sudhir Tamne, Sumit Nair, Chef Gunjan Goela, Chef Julia Carmen De Sa, Rahul Ganapathy, and Chef Bill Marchetti.



The panel members shared insights on how their respective brands are using sensory aspects in their products. For example, the function of papad in Indian food is to bring the crispiness and sound in our eating experience. When Burger King introduced potato chips in one of their burgers to bring the same effect, it became an instant hit. Indian food culture is immensely interlinked with the sensory aspects. In a way, just the study of our own culture, tradition, and wisdom of our mothers and grandmothers can help us in creating a truly memorable product.

This was followed by the second panel discussion of the day and an open house Q&A session of students with successful/entrepreneurs chefs of India. The panel consisted of Chef Abhijit Saha, Chef Gaurav Wadhwa, Chef Saurabh Agarwal, and Chef Sanjay Agarwal and students from Galgotias University, NIFTEM, Jamia Hamdard, Lady Irwin, and many other colleges were part of the session. The discussion

opened with an introduction to the changing landscape of the F&B industry in India and how the millennial and Gen-Z are rewriting the rules of engagement with F&B brands. Thereafter, the panel enlightened the students on how to prepare themselves for the industry during their college days.

The highlight of this edition of the knowledge summit was the beverage sensory workshop in which Dr Binod Maitin and Jaspal Singh Sabharwal, CEO, TagTaste shared the nuances of beverage tasting with the audience. Such workshops can help the budding tasters in understanding the art and science behind F&B tasting, and the brands to get real-time feedback from the panel of experts present in the conference.

The event was concluded by Chef Vivek Saggar giving a vote of thanks along with mementos to all the industry stalwarts.





ABOUT GALGOTIAS UNIVERSITY

Galgotias University is established in 2011 by the Government of Uttar Pradesh and recognised by the University Grants Commission (UGC). The vision of GU is to be known globally for value based education, research, creativity and innovation. GU is situated on 52-acre state-of-the art campus in the National Capital Region of Delhi. Galgotias University is devoted to excellence in teaching, research and innovation, and to develop leaders who'll make a difference to the world. The University, which is based in Greater Noida, has an enrollment of over 20,000 students across more than 200 Undergraduate and Post Graduate programs.



Established by the
State Government



Association of Indian
Universities



BAR
COUNCIL OF INDIA



PHARMACY
COUNCIL OF INDIA



INDIAN
NURSING COUNCIL



AICTE



NATIONAL COUNCIL
FOR TEACHER EDUCATION



COUNCIL
OF ARCHITECTURE

INTERNATIONAL TIE-UPS

GALGOTIAS UNIVERSITY HAS MOU'S AND TIE-UPS WITH SEVERAL OF THE WORLD'S TOP UNIVERSITIES



School of Hospitality

The Indian Hospitality and Tourism industry has emerged as one of the key drivers of growth among the services sector in India. The second-largest sub-segment of the services sector comprising trade, repair services, hotels and restaurants contributed nearly US\$ 295.7 billion or 19.2 per cent to the Gross Domestic Product (GDP) in 2015-16, while growing at 8.9 per cent year-on-year. Tourism in India has significant potential considering the rich cultural and historical heritage, variety in ecology, terrains and places of natural beauty spread across the country. Tourism is also a potentially large employment generator besides being a significant source of foreign exchange for the country.

The industry is expected to generate 13.45 million jobs across sub-segments such as Restaurants (10.49 million jobs), Hotels (2.3 million jobs) and Travel Agents/Tour Operators (0.66 million).

The School of Hospitality (SOH) plans to help the industry meet the increasing demand of skilled and trained manpower by providing hospitality education to brilliant students. An excellent and dynamic environment, committed and experienced faculty with the blend of industry and academic experience makes SOH a centre of excellence for building a great career in hospitality industry.

Students learn through regular lectures by senior industry professionals from hotels, travel agencies and allied industries, and by visiting hotels, resorts, airline offices, etc.



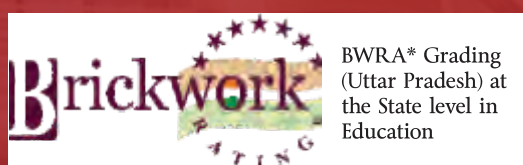
TOP RANKINGS & AWARDS



Placement & Academics
Excellence Times
Business Awards 2019



GALGOTIAS
UNIVERSITY
Ranked amongst
TOP 20
Universities by
Business World



GLOBAL RECOGNITION



Galgotias University
has **5-Star QS** rating in
TEACHING & FACILITIES
QS is the world's leading
University Ranking organization



UNDER-GRADUATE PROGRAMS

B.SC. IN HOTEL MANAGEMENT

PROGRAM OVERVIEW: The BSc. in Hotel Management at Galgotias University is an under-graduate program that equips a student to move towards a potentially lucrative profession in Hospitality and Tourism industry – right after graduation. The program is meticulously structured to make it highly industry relevant as per the present day needs of employers.

Pedagogy for BSc. Hotel Management

The boundaries between classroom teaching and work experience are increasingly getting blurred. As the Hospitality Industry & corporate world tends to look at recruiting graduates and subsequently training and developing them to suit their needs, there is conscious effort at Galgotias University to develop Hotel Management graduates with necessary attitudes and skills to make them productive immediately upon entry into the corporate world.

The approach to education at the BSc level is to provide a blend of class room learning and Experiential learning through practical.

The following are the salient features of the BSc. Hotel Management Program -

- Courses designed around industry needs to create a symbiotic relationship with our program and the industry
- Imparting fundamental knowhow and basic knowledge in the classroom - a substantial percentage of the course coverage is through hands on experience in the practical labs and in the job like situations in the assigned tasks.
- Corporate tie-ups with Hotels and Hospitality Industry for Internships and on the job trainings, coming as part of curriculum
- A Wholesome and unique university experience with choice of extracurricular activities like music, dance, sports, cultural events and fests, for overall personality development of the students.
- A range of global business exposure by virtue of visits and guest lectures by professional from the industry from India and abroad.
- A Special cell to help and develop the business acumen and the entrepreneurial skills among the students interested.
- Ultimate goal is to make our students highly acceptable to the industry/ corporate as students who are job ready / industry ready from day one.



DURATION: 3 years (6 semesters) **FEE :** Rs. 87,000/- p.a.

ENTRY REQUIREMENTS: XII with minimum 50% marks in best four relevant subjects

For Migration from Other Universities:

- 1) B.Sc (Hotel Management) 1st yr. minimum 60% marks or 6.0 CGPA on a 10 point scale
- 2) XII with minimum 50% marks in best four relevant subjects

CAREER AVENUES: Your Gateway to global Career - Within the next ten years the Hospitality Industry is going to triple in size. It is expected to become the largest industry for employment, in the world. The industry will see the demand for the skilled Hospitality professionals with every passing year and supplying the industry with the high caliber specialists will become a priority.

Career opportunities in abundance – Few facts about the Growth of Hospitality Industry in India & Abroad.

World over Tourism and Hospitality Industry is recognized as a sunrise industry with a record growth of 11%

- Tourism is one of the third largest net earners of foreign exchange for the country and also one of the sectors, which employs the largest number of manpower.
- Tourism and Hospitality Contributes 6% of the total National GDP and accounts for one job among every seventeen persons in India.
- According to ASSOCHAM estimates, requirement of hotels rooms in India is going to increase by three folds in next 5 years.
- In view of coming shortage of Hotel Accommodation, Noida Authority has allotted land to 14 five star hotel projects on the Noida-Greater Noida Expressway.
- There are already 70 new star hotel projects that are under various stages of development to add 19,000 rooms in next 2-3 years, in INDIA.



BACHELOR IN HOTEL MANAGEMENT

PROGRAM OVERVIEW: BHM at Galgotias University is an undergraduate program that molds the budding professionals (students) to move towards a potentially lucrative profession in Hospitality and Tourism industry right after graduation. The program is meticulously structured to make it as per industry requirement.

DURATION: 4 years **FEE :** Rs. 82,000/- p.a.

ENTRY REQUIREMENTS: XII with minimum 50% marks in best four relevant subjects

CAREER AVENUES: We lay special emphasis on improving spoken English & Personality Development through a choice based credit system also revolving around the core & elective courses. The students also learn by being part of live workshops on wines, flower arrangements etc & lectures by leading Hotel Industry experts. The school follows a unique pedagogy including sending each student for Training & Campus Placements and live prestigious events being organized by leading luxury hotels like Taj, Radisson, Jaypee Resorts, The Lalit, The Hilton, The Oberois, Crowne Plaza, Le Meridien, Hyatt, The Surya & Indigo Airlines for confidence building, customer handling skills, learning & development.

- In NCR alone, around 27 new hotels are coming up with approximately 4,900 rooms in various categories over next three to four years.
- Nearly 20 new hotels likely to come up in Gurgaon. Radisson has already set up its hotel in Noida's prime place and other players like J P Group, Inter-continental, Clark Group, Chatwal Group are also planning to build 250-300 rooms hotel in NCR.
- Demand for hotel management professionals will increase by 50 % i.e. more than 1.2 lakh professionals will be required immediately in this region



MR. RISHABH TANDON,
DIRECTOR HUMAN
RESOURCE AND
TRAINING HOTEL CROWN
PLAZA SHARED HIS
MANTRAS FOR SUCCESS
AT CAMPUS INTERVIEW



MR. SUNIL GUPTA, CEO
ITC HERITAGE HOTELS
VISITED GU CAMPUS TO
SHARE HIS EXPERIENCE
WITH SCHOOL OF
HOSPITALITY STUDENTS



DEAN, SCHOOL OF HOSPITALITY, FACULTIES & STUDENTS WERE
AWARDED A SHIELD OF: SUPPORTING PARTNER BY USA POULTRY
& EGG EXPORT COUNCIL





SCHOOL OF HOSPITALITY
STUDENT DEEPSHIKA
PARTICIPATED IN LIVE
COOKING COMPETITION
AT IHM PUSA-ICF
KNOWLEDGE SUMMIT



CHEF WILLIAM LEE
FROM SINGAPORE
CONDUCTED A LIVE
WORKSHOP ON
CHINESE COOKING





LIVE FLOWER
ARRANGEMENT
WORKSHOP BY MR
LALIT MOHAN SINGH
FROM HOTEL
CROWN PLAZA



LIVE WINE WORKSHOP
BY MR. MUKESH
FROM SULA WINES



PLACEMENT ACTIVITIES



LEADING BRANDS FOR TRAINING & PLACEMENT



Student's Club and Societies

At Galgotias University, students are encouraged to become a member of different clubs committees. With over 30 different clubs, galgotias university connects students to a platform where they can exchange knowledge, build awareness, and receive recognition.

Martial Arts Club

Apes Club

Galgotias Riding Club

Grace Club

Dramatics Club

Fine Arts Club

Humans of Gal

Galgotias Dance Club-Studio D

Galgotias Photography Club-Camcircle

Galgotias Gaming Club - F.R.A.G.

Galgotias Robotcs & Innovation CLub

Note Veda - The Music Club

Mechelites Motorsports CLUB

Scintillations-THe Fashion Club

Spic Macay Club

Lingo-Freaks-The Literary Club

Galgotias Youth Parliament

Multicultural Business Scholars Club

Quizita Mavens - Galgotias Quiz Club

Gu Management Club

The Humanity Saviours

The Creative Club

Galgotias Sports Society

Verve Club



Martial Arts Club



Apes Club



Galgotias Riding Club



Grace Club



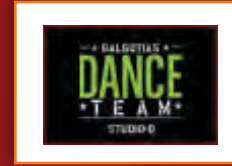
Dramatics Club



Fine Arts Club



Humans of gal



Galgotias Dance Club-Studio D



Galgotias Photography Club-Cam Circle



Galgotias Gaming Club - F.R.A.G.



Galgotias Robotics & Innovation Club



Note Veda - The Music Club



Mechelites Motorsports Club



Scintillations The Fashion Club



Spic Macay Club



Lingo-Freaks-The Literary Club



Galgotias Youth Parliament



Multicultural Business Scholars club



Quizita Mavens - Galgotias Quiz Club



GU Management Club



The Humanity Saviours



The Creative Club



Galgotias Sports Society



Verve Club

DEPARTMENTAL ACHIEVEMENTS



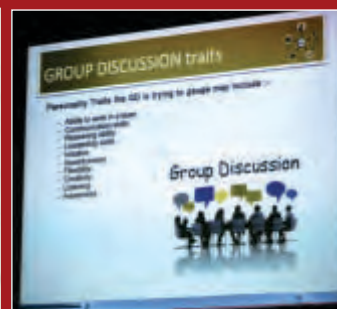
Dean, School of Hospitality, Faculties and Students were awarded a Shield of : supporting partner by USA POULTRY & EGG EXPORT Council.



Ms. ALEX SNEE representative of SOLENT UNIVERSITY, Southampton, England came over to meet Dean School of Hospitality and discuss on Exploring Hotel Management Program and suggested a Tie-Up for 3 year Hotel Management Program (first two years in India & last 1 year in UK)



Galgotias, School of Hospitality Students won first Prize in "CHATORI CHAT" competition at the Chandiwalla Chef Competition.



Mr. Rishabh Tandon, Director Human Resource & Training, Hotel Crown Plaza, conducted a live workshop on Mantras for Success



Mr. Deshdeepak and Mr. Mrigendra student of School of Hospitality were part of Arab Summit 2018 held at King Abdulaziz Center for World Culture Riyadh and the Royal Family Hotel: Al Faisaliah Hotel, Riyadh, Saudi Arabia.



FIROZ student of School of Hospitality Batch 2015-18 was placed at Crown Plaza Okhla, New Delhi. Awarded Highest Up seller recognition in Food & Beverage Service for Feb 2018 by Hotel Crown Plaza Okhla, New Delhi



School of Hospitality Students participated as Delegates at Indian Culinary Forum Knowledge Conference followed by Chef Awards 2018 & the celebrations of International Chefs Day & Food For Healthy Heroes at The Leela, Gurgaon.



School of Hospitality and Placements Batch 2016-19 at Galgotias University with Hon. **Mr. ANIL BHANDARI**, Chairman of AB Smart Concepts and **Mr. VIKAS GUPTA**, Associate Director Learning & Development, Radisson Blu, Greater Noida with Dean and Faculty, School of Hospitality

ON-CAMPUS HOSTEL

YOUR HOME AWAY FROM HOME

Living in the hostel can teach one more than what they would have learnt in the classroom. In fact, there are some things only living away from home can teach.



1400 SEATER (AC/NON-AC HOSTEL)

BOYS HOSTEL FACILITIES

LEVEL 0 >

- CR001 ▶ SQUASH COURT
- CR002 ▶ FITNESS CENTRE
- CR003 ▶ BADMINTON COURT
- CR004 ▶ HAIR SMART LAUNDRY

LEVEL 1 >

- CR101 ▶ TV LOUNGE
- CR102 ▶ POOL ROOM

LEVEL 2 >

- CR201 ▶ YOGA, MEDITATION AND MARTIAL ARTS ROOM
- CR202 ▶ TABLE TENNIS ROOM

LEVEL 3 >

- CR301 ▶ DANCE ROOM
- CR302 ▶ CARROM ROOM

LEVEL 4 >

- CR401 ▶ SNOOKER AND BILLIARDS ROOM
- CR402 ▶ DART ROOM

LEVEL 5 >

- CR501 ▶ READING ROOM
- CR502 ▶ PROJECTION LOUNGE

LEVEL 6 >

- CR601 ▶ AIRHOCKEY AND FOOS BALL ROOM
- CR602 ▶ MUSIC ROOM

LEVEL 7 >

- CR701 ▶ PLAY STATION AND X BOX ROOM
- CR702 ▶ INDOOR GOLF ROOM

LEVEL 8 >

- CR801 ▶ COMMON LOUNGE
- CR802 ▶ COMMON LOUNGE

LEVEL 9 >

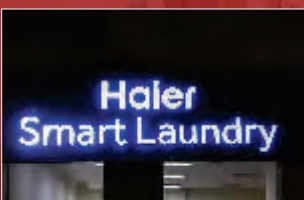
- CR901 ▶ COMMON LOUNGE
- CR902 ▶ COMMON LOUNGE

BOYS HOSTEL FEE (In Campus)

2 Seater (AC)	Rs.1,40,000/- p.a.
2 Seater (Non-AC)	Rs. 1,10,000/- p.a.

GIRLS HOSTEL FEE (In Campus)

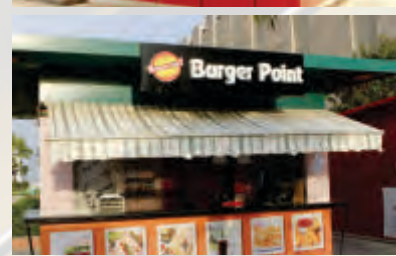
3 Seater (AC)	Rs.1,40,000/- p.a.
3 Seater (Non-AC)	Rs. 1,15,000/- p.a.





ON-CAMPUS CAFETERIAS

Galgotias University has a well ventilated, spacious, centrally-located dining hall and cafeteria that provide wholesome fare to all students. The dining hall is managed by professional staff who provide hygienic and fresh vegetarian food. The cafeteria offers a good menu of multi-cuisine delights, amidst a lively, jolly atmosphere. An exclusive corner sponsored by WHSmith outlet. There are water coolers with Zero-B for safe drinking water on all the floors of every building. Haier laundry service (with app enabled)



GROUND FACILITIES

- 3 Basketball & Badminton Ground
- 2 Football & Hockey Ground
- One Squash Room
- 4 Table Tennis & Volleyball Ground
- 2 Athletics Room
- 2 Cricket Ground



MARTIAL ARTS

Galgotias Martial Arts Club has an aim to provide training in Karate and Self Defence to the students of Galgotias.

HORSE RIDING

It was the first time in Galgotias University that the Horse Riding Club was established for giving something new and best opportunity to all the students free of cost with all the safety and precautions.



Dining by
sodexo

The food is outsourced to Sodexo which means the food is of good standards as Sodexo is one of the biggest food providers for educational institutes in the nation and has maintained its good reputation. It not just provides food, but also takes care of the maintenance and cleaning.



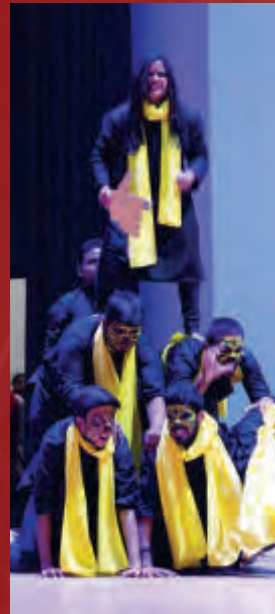
GALGOTIAS CULTURAL EVENTS











GALGOTIAS UNIVERSITY

Plot No.2, Sector 17-A, Yamuna Expressway, Opposite Buddh International Circuit,
Greater Noida, Gautam Buddha Nagar, Uttar Pradesh, INDIA

Contact : 0120-4370000, 9810162221, 9582847072 Email: admissions@galgotiasuniversity.edu.in

Website: www.galgotiasuniversity.edu.in