



# **FHRAI-Institute of Hospitality Management**

(An initiative of Federation Of Hotel and Restaurant Associations Of India)

**Affiliated to**

**National Council For Hotel Management & Catering Technology, Noida**

(An Autonomous Body Under Ministry of Tourism, Govt. of India)



**ADMISSION OPEN**

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# B.Sc. in Hospitality & Hotel Administration



**Duration: 3 years**

**Qualification : 10+2 or Equivalent**

**Age limit: Not more than 25 yrs as on 1st July 2021, relaxable upto 3 yrs in case of SC/ST.**



B.Sc. in Hospitality and Hotel Administration is offered jointly by the National Council for Hotel Management and the Indira Gandhi National Open University New Delhi. The Three-Year full time regular course equips students with all the required skills, knowledge and attitude to efficiently accomplish managerial responsibilities in the Hospitality and allied sectors. The program also involves in-depth laboratory work for students to acquire required hands on skills in Food Production, Food & Beverage Service, Front Office Operation and House Keeping.



We promote high quality hospitality education and related services worldwide in order to promote international understanding.

Our Goal is to create a congenial environment that encourage excellence. Prepare for professional career, enrich personal growth, foster discovery of knowledge, and promote leadership.

## WHY CHOOSE US? WHAT CAN WE DO FOR YOU? WHAT ARE YOUR FUTURE PROSPECTS ?

- We facilitate in building knowledge attitude and skill that will pave path for future development and help one to prosper into a successful career.
- We modulate better understanding between the industry and the budding talent.
- We facilitate better environment and healthy infrastructure with state of art facilities that will suite the needs of tomorrow.





## Diploma in Food Production

**Duration: 1.5 years**

**Qualification : Senior Secondary (10+2) or equivalent with English as a subject.**

**Age limit: Not more than 25 yrs as on 1st July 2021, relaxable upto 3 yrs in case of SC/ST.**

Successful completion of H.S.C. (12th class of 10+2 pattern) or equivalent qualification with English as one of the subject in the Final of the School Examinations.

One & Half Year Food Production Course is designed to impart training to the students in the area of food production where students would be learning theory and practicals on fundamentals of food production, techniques, thorough knowledge of Indian cuisines and initiation to International cuisines.

## Diploma in Bakery

**Duration : 1.5 yrs**

**Qualification : Senior Secondary (10+2) or equivalent with English as a subject**

**Age limit: Not more than 25 yrs as on 1st July 2021, relaxable upto 3 yrs in case of SC/ST.**

This course is an entry level program wherein the various aspects of bakery and pastry are introduced with extensive hands-on training. The focus will be on intricate science of baking as well as the creative aspect of making various baked products. Students will be able to make rationale use of ingredients & equipment effectively & efficiently. The students are also able to master this skill by learning simple techniques which opens another avenue of becoming a successful entrepreneur.



## Diploma in Food & Beverage Service

**Duration: 1.5 years**

**Qualification : Senior Secondary (10+2) or equivalent with English as a subject.**

**Age limit: Not more than 25 yrs as on 1st July 2021, relaxable upto 3 yrs in case of SC/ST.**

Food and Beverage department is the heart of the hospitality industry, with one of the largest department as food and beverage quality is the yard-stick which measures success for the establishment.

The aim of the Food & Beverage Operations module is to provide students with an understanding of the operational & supervisory aspects of running a food & beverage operation. Students will gain an understanding of food & beverage & its service in a variety of styles of restaurant & establishments.







**Basic Training Kitchen**



**Training Restaurant**



**Front Office Lab**



**Library**

# Our Campus



**Bakery**



**Students Dining Hall**



**Lecture Hall**



**Hostel**



**FHRAI-Ihm**



**FHRAIIHMOFF**



**FHRAI-Ihm**



**fhraiihmofficial**



**FHRAI-IHM**

## About FHRAI



FHRAI is the voice of the Hospitality Industry and provides an interface between the Hospitality Industry, Political Leadership, Academics, International Associations and other Stake Holders.

FHRAI is committed to the progress of the Industry through the various activities like education and training, research and publication, Annual Convention to promote interaction with Government officials, political leaders and stake holders of the Industry.

FHRAI is managed by the Executive Committee headed by the elected President having a tenure of one year. The Executive Committee comprises of members from the four Regional Associations.