

Food Production Lab:

Food Production Lab with all latest kitchen equipments, to make the students feel to work in a modern commercial kitchen.

Food Production: - To develop the cooking skill of our students they go through various cookery practical in basic training kitchen. To supplement these skills, regular demonstration is given by the faculty and industry professionals. The students learn Indian, Regional, Continental, Chinese and other International Cuisine in our basic training kitchen.

Food & Beverage Service Lab:

A Fully equipped Food & Beverage Service Lab with a bar for conducting the practicals.

Food and Beverage Service: - Here the students learn the techniques of food and beverage service such as Silver Service, American Service, and Buffet Service etc are practiced. In addition, art and skills are involved in the preparation of alcoholic and non-alcoholic beverages. College has a bar counter for the training of the students.

Front Office Lab:

A Front Office Lab with the Computer system for practice.

Front Office: - To provide the knowledge about handling of telephone, guest complaints handling, handling of Reservation, Reception, Yield Mgt. Forecast. Development of techniques proper etiquettes to handle all situations.

Housekeeping Lab:

A Housekeeping Lab with all the facilities like laundry, cleaning

instruments etc.

Housekeeping: - Skills of receiving and accommodating guests are taught here. Maintenance of property, Interior Decorating, Flower Arrangement, Fabric Handling, Laundry Management etc is practised here.

Bakery & Confectionary Lab:

A Bakery & Confectionary Lab

Bakery and Confectionery: - Here the students learn about commodities used in Bakery/Confectionery, the process undertaken, selection, composition, functions, and reactions to the ingredients, basic knowledge of baking/heating, refrigerating, freezing, chilling and the interaction of the elements used.

Suite Room:

A Suite Room to provide the practical knowledge of a hotel room.