



**ORIENTAL**  
GROUP OF EDUCATIONAL INSTITUTIONS

Approved by : AICTE, Govt. of India  
Affiliated to : NCHMCT - Govt. of India, University of Calicut - Kerala, IGNOU - New Delhi.  
Owned & Managed by : Malabar Hotel Management & Catering Promotion (Charitable) Trust .



INDIA'S LEADING HOTEL MANAGEMENT INSTITUTE

**OSHM** : Valley View, Lakkidi P.O, Vythiri, Wayanad District, Kerala - 673 576

Tel : 04936 298 866 Mob : +91 8589838589 E-mail : admin@orientalschool.com

**OCHM**: Kannadicholayil, Vythiri P.O, Wayanad-673 576, Kerala, India

Ph : +91 4936 255 103 Mob : +91 8594028594 E-mail : principalochm@mail.com

Visit us at : [www.orientalschool.com](http://www.orientalschool.com)



**ORIENTAL**  
GROUP OF EDUCATIONAL INSTITUTIONS

## PROSPECTUS HOTEL MANAGEMENT



ORIENTAL SCHOOL OF HOTEL MANAGEMENT, LAKKIDI

*The doors are open to a profession  
that promises a glamorous and rewarding career*

**ORIENTAL GROUP OF EDUCATIONAL INSTITUTIONS**

Lakkidi, Wayanad Dist, Kerala, India

Phone : 04936 298866  
Mobile No. : 8589838589, 8086622215  
E-mail : admin@orientalschool.com  
Visit us at : [www.orientalschool.com](http://www.orientalschool.com)

India's First Hotel Management Institution with ISO Certification



# Our Industry Recruiters

## MESSAGE FROM THE CHAIRMAN & MANAGING TRUSTEE



It is with profound pleasure that I welcome you to Oriental Group of Educational Institutions(OGEI). The vision behind starting these institutions was to give the best education in hospitality industry to deserving students at affordable fees. We have proved to be one of the best Hotel Management Institutions in India, and with the increasing demand, we have widened our infrastructure to one more spacious campus along with a 5 star resort –thus heralding the birth of Oriental Group Of Educational Institutions. The institute is committed to quality at every level. The parents who send their wards to this institute, the students who study here for a career and the industry that offers placement to passed out students-everyone can be sure of quality. That could be one reason why all our students (100%) get selected year after year through campus recruitments even before they complete their studies. If you are committed to hospitality industry, willing to get trained and ambitious to grow to greater heights, welcome to Oriental Group of Educational Institutions, and leave the rest to us.

  
Er.N.K.Mohammed



## 10. Tuition Fee

There are 6 semesters in the 3 year degree course. The semester fee has to be paid on or before 10<sup>th</sup> June /10<sup>th</sup> December every year. For the 4 year BHM degree course, tuition fees should be paid on a yearly basis on or before 10<sup>th</sup> of June. The term fee includes tuition fees and lab (practical) fee. If the term fees is not paid on or before the stipulated date i.e. 10<sup>th</sup> June / 10<sup>th</sup> December, a fine of Rs. 500 /- will be charged with an additional Rs.100/-for every subsequent week of delay. Fees can be paid with such penal charges within a period of 15 days and can be extended up to the maximum period of 30 days. Thereafter it is assumed that the student is not desirous of continuing the course and his/her name will be removed from the roll of the institution. Hostel fee shall be paid on or before the 7<sup>th</sup> day of the month for which the payment is due. A fine of Rs.25/- per day will be charged after the due date. Non payment of hostel fee for a period exceeding 3 months will lead to removal of student's name from the roll of the institution. All fees/ fines shall be paid in time and proper receipts shall be obtained.

## Uniforms

Charges for uniforms cover the cost of essential dress required for class room sessions and practical sessions in the laboratories (wherever applicable) which is inclusive of tailoring charges. Uniforms are supplied only once at the time of commencement of the course.

## 11. Payments

Students who wish to discontinue the course or who are dismissed on disciplinary grounds have to pay the fee as prescribed. All semester fees shall be paid by cash or by demand draft favoring "MALABAR HOTEL MANAGEMENT AND CATERING PROMOTION TRUST "payable at Calicut and hostel fee favoring "ORIENTAL SCHOOL OF HOTEL MANAGEMENT " institutions payable at any bank at Kalpetta . All fees may be sent addressed to the Principal. Official receipts will acknowledge payments received at the College /Administrative office.OGEI has no agents in any of the cities to represent or collect any fee directly or indirectly. Fee once paid will not be refunded under any circumstances except in the case of caution deposit.

### Discontinuance

When the student drops out of the course, on his /her own decision or on parent's decision, the case will be treated as discontinuance. In such case, fees already paid will not be refunded under any circumstances. The student must collect a No-Due -Certificate for completion of Discontinuance procedure and the issue of Transfer Certificate.

## 12. Women Development Cell

A Women Development Cell is formulated for the welfare, safety and security of the female students in the college. Any problems, complaints faced by them shall be directly addressed to the faculty in charge of the Women Development Cell.

## Why Study Hotel Management?

**H**ospitality management goes by many names. Even so, its importance in the world of business is clear, it is the largest business activity in the world. Hospitality is a relatively new term which includes all kinds of tourism, travel, hotels, resorts, catering and business. In addition to various job positions in the hotel industry, lucrative opportunities exist in a wide spectrum of areas like entertainment, multi complexes, theme parks, cruise liners, sporting events, conferences, expositions, meetings etc.

With the advancement of technology the whole world is becoming one big city. The development of road, rail, sea and air transport has made it possible for millions to explore and enjoy the planet. Hence tourism has been growing at about four times faster than the estimated growth throwing the doors wide open for any qualified job aspirant in the field. Today, tourism is the fastest growing industry employing more man power than any other business entity.

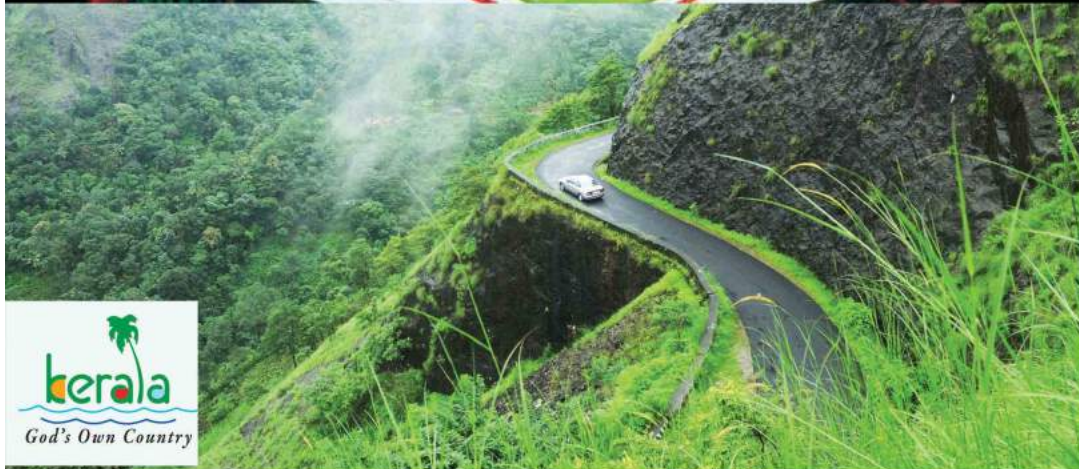
The flourishing aviation industry opens up a whole new world of opportunities before hospitality management professionals. This really shows the bright future of the hospitality industry across the world and given this enormous number of job opportunities, the demand for hospitality management graduates is numerous. Only those motivated, well educated and rigorously trained individuals can meet the demands of the increasingly complex hospitality industry. Even when the world economy is showing a sluggish growth with uncertain employment prospects, the fastest growing dynamic hospitality industry is heralding a pivotal change in career options with an alluring variety of career choice.

**An assured job, secured life, glamorous profession, respectable career, opportunity for growth, international recognition, handsome pay package, job satisfaction...if these are what a student looks for, training in the hospitality industry is his gateway to such a career.**

There is great amount of opportunities to manage food service in catering establishments, restaurants and in all the numerous other places where people congregate.

At Oriental Group of Educational Institutions, we not only equip our students with a successful career but also helps them to think in a wider perspective combining cultural, social, ethical, geographical and religious issues.





## 7. Library Rules

For the library to be utilized effectively, all borrowers are expected to be aware of their responsibility to the library and fellow borrowers. Books borrowed should be used during the time allotted, taken care of and returned on time. Students are encouraged to report in confidence, any mis-use of such services. Students are also encouraged to suggest titles to the librarian of those books that may be useful for reference.

## Working Hours

The library will be open on all the working days except on Sunday, public holidays and vacation. The issuing of books will be done only on Monday to Friday between 10.00am and 6.00 pm.

## 8. Grievances

If any student has any complaint that he/she wishes to report to the authority, the procedures will be as follows: Speak to respective class teacher giving a written account. Depending on the severity of the grievance, it will be forwarded to the Principal. Complaints must be made on individual basis. Complaints made in a group will not be entertained and will be considered as a breach of conduct and would attract disciplinary action including suspension. Common grievances should be addressed during the student-staff consultative committee meetings which will be held at regular intervals.

## 9. General Discipline

- The students are liable to checks by security staff on entry/exit from the premises whenever required to do so.
- The management will not be responsible for any loss of belonging left in premises.
- Smoking, drinking alcoholic beverages, partaking drugs, chewing (gum/pan/to bacco) are strictly prohibited.
- Students are not allowed to bring any personal or hired vehicle to college.
- Telephones in college premises are meant only for official purposes and not for personal calls.
- Mobile phones may be used only in hostel.
- In all matters involving disciplinary action, the decision of the Principal/ disciplinary committee is final and binding on all students.
- All properties of OGEI must be handled with care. In case of damage to college property or pilferage caused by a student, a common/individual charge will be levied.
- All the dues have to be cleared to obtain the hall ticket for all the examination.

### 1. Personal Appearance

Students are required to attend all the classes, practical sessions and training programme in specified uniforms. At all times, hair must be neat and tidy, shoes polished and fingernails trimmed.

### 2. Punctuality

Students must be punctual in attending classes and practicals. Students shall not leave the college during the working hours without written permission from the Class Teacher/Vice-Principal. Disciplinary action will be taken against habitual late comers.

### 3. Attendance

Students shall attend classes, practical and training programmes and submit journals, assignments and projects with whole hearted commitment. At Oriental, we expect you to attain 100% attendance and advise you to refrain from being absent unless in the case of an emergency or serious illness. Minimum attendance of 75% is compulsory to appear for the final examination. Absence without permission is considered as breach of discipline. Prior permission for leave of absence must be obtained in writing from the parent, and it has to be approved by the class teacher/Vice-Principal. Submission of application for permission of absence does not imply granting of permission. Absence is allowed only if it has been authorised by the class teacher and approved by the Vice-Principal.

### 4. Identity Cards

Students are given an identity card with a stamp size photograph at the time of enrolment. This card must be carried at all times and produced for inspection when demanded by school officials. Students may be barred from entering the premises, attending classes, exams etc; if they fail to produce the identity card on request. The identity card will have to be produced when he or she wishes to use the library, computer lab etc.

### 5. Conduct

Conduct of the students in the classes, in the campus and elsewhere shall be strictly in accordance with academic learning. Any misconduct may warrant disciplinary action, including expulsion from the college. Students must not loiter around in the corridors or premises during the college hours. Leisure time must be utilized in the library or computer lab after being permitted. Intoxication by alcohol or drugs, smoking and gambling are strictly prohibited in the campus. Students indulging in such activities will be subjected to strict disciplinary action including expulsion from the college. Students shall not take part in any politics. Political activity is banned in campus.

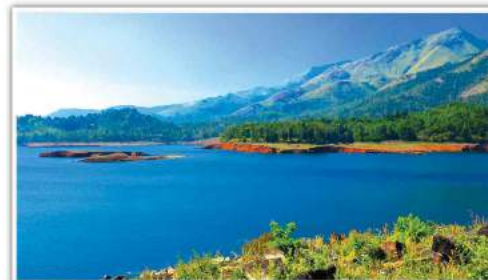
### 6. Ragging

Ragging is a criminal offense and is strictly prohibited. Besides taking strict disciplinary and legal action, those committing the offence will be summarily expelled from the institute. In the event of ragging, a copy of the complaint and the disciplinary report will be forwarded to the Registrar, University of Calicut and a copy to the Police station.

## Why Kerala?

Kerala is popularly known as "God's own country". Travellers around the world journeyed to this paradise to trade and gain control over this rich and blessed land. Even during the period of Solomon, the Great, (BC. 1000) the Malabar Coast of Kerala was a renowned trade centre. The lush green landscape that rise from the coastal plains and the misty hills where tea, coffee, cardamom, cocoa and rubber plantation nurture the greens to a denser monsoon washed forest palette provide a fascinating feast to the eyes. The rich wildlife, splendid festivals, exotic handicrafts, serene backwaters, sandy beaches-Kerala is the land of opulence and prosperity. The historical importance of Kerala is noted with the arrival of the first European, Vasco de Gama at Calicut in 1498.

This was the first state in India to achieve 100% literacy. Hospitality towards foreigners is a culture and tradition here. People of all religions, politics and culture live here in perfect harmony. Whether a traveller, businessman, tourist or a student-Kerala is fascinating at all times.



## Oriental School of Hotel Management, Lakkidi

Come to Lakkidi near Vythiri bordering Calicut and Wayanad districts of north Kerala. Mist-clad mountains, far stretching valleys, spice scented breeze –Lakkidi is salubrious. The hypnotising scenic beauty of Lakkidi with a close-set natural lake, cools down anyone. Heaven and earth meet here at an altitude of 3000ft. One would really feel that the skies have come down to embrace the earth; hundreds of years old trees stretch up to touch the sky. Nature flourishes uninterrupted by man. The never- ending tea, coffee, cardamom, cocoa plantation made ever green by nature and hardworking villagers, give memories to be cherished forever.

Kerala, the land of moral values, culture, tradition, strong family relations, hospitality...Lakkidi, a place that exhilarates, mesmerizes and rejuvenates!



## Industrial Exposure Training

Industrial Exposure Training provides valuable working experience, which can be used to enhance classroom learning and shape expectations, both positive and negative about their work environment. Industrial Exposure Training provides students with exposure to hospitality professionals who can share their experiences. These interactions help students to understand the dynamics of the industry. Students learn the art of management, dedication, analytical and interpersonal skills, energy, enthusiasm, intelligence, and develop a passion for guest service.

Students undergo Industrial Exposure Training for 22 weeks in various leading chains of hotels in India and abroad.

During the course of training, students are required to maintain the logbook on daily basis and get it attested by the supervisor and at least once a week by Head of the Department.

An appraisal form provided by the school, is to be given to the respective HOD's to evaluate and grade the performance of the students during his/her training in the particular department. At the end of the training, a remark from the Training Manager/HR Manager is to be obtained.

The filled in appraisal form should be handed over to the Training and Placement Officer at the Institute, immediately on return from training.

The marking for Industrial Training would be done on the basis of:

- 'Training Completion Certificate' from the concerned Hotel/organization
- Proper maintaining of Log Book.
- Performance Appraisal.
- Letter of Appreciation or any additional certificate for commendable performance, if any.
- Training Report.
- Presentation of report and Viva-Voce.

A failure in the marks obtained for Industrial Exposure training or incomplete training of the stipulated period would lead to the students being detained and would only be promoted on completion of training as per the rules drawn.

All decisions relating to the placement for Industrial training lies with Placement cell. Once the training is confirmed, no changes are entertained. During the training period, the students are governed by the rules and regulations of the establishment they work in.

## Placement Assistance

Oriental's Placement Cell helps the final year students desirous of working in the industry to find suitable placements in their chosen areas. Placements are done in all leading hospitality establishments across the country and abroad.

It is compulsory for students to attend all training programme related to the placements. Technical Tests/Psychometric tests/Group Discussion and Interview techniques are regularly conducted in the final year. Students are prepared to meet the requirements of prospective employers, who participate in conducting "On-Campus & Off-Campus Interviews" every year.

Students desirous of pursuing higher education abroad, are assisted by Oriental's Placement Cell to secure "Credit Transfer Admission" in the area of their preferred field of study, depending on their academic performance.

All decisions regarding placement of students are final and binding and rests with the College Management. Once a student accepts a job offer, he/she is required to honour the commitment

## Career Prospects

- Qualified students will have access to various levels of employment in both the private and public sectors.
- Career opportunities may be found in diverse fields such as hotels, motels, resorts, restaurants, flight catering companies, cruise lines, airlines, health care institutions, customer care division in private companies and travel and tourism sectors.
- In addition, they would also be equipped to excel in various operational aspects as well as in management positions in all sectors of the hospitality industry and even in government tourism administration and policy making.
- It should be noted, however that the education provided by Oriental is a first step in professional development and accelerated progression up the career ladder is usually achieved by providing oneself at lower levels in an enterprise.

## New Hospitality Curriculum-An Appraisal

Changes in the pattern of teaching have to be evolved in all disciplines of learning commensurate with the technical advancements world over. Hospitality education has also to be revamped incorporating new advancements in the field of hospitality. With these ideas in mind, Oriental Group Of Educational Institutions is affiliated to the University of Calicut and has also an approval from All India Council for Technical Education, New Delhi, under the Ministry of H.R.D; Govt of India. OSHM is affiliated to the NCHMCT and IGNOU, New Delhi.

The curricula have been derived from various workshops attended by Heads of the various departments of the various courses. The basic concept of the curriculum is to broaden the horizons of students by equipping them with the up-to-date skills and knowledge to face national and international job situations.

## Admission Procedure

Minimum qualification for admission is a pass in the examination of 10+2 system of Senior Secondary education or its equivalent with English as one of the compulsory subject. Those appearing in 10+2 or equivalent examination can also apply for being considered on provisional basis. Provisional admissions will stand cancelled if proof of having passed the qualifying examination (10+2 or its equivalent) is not submitted at the time of admission. Admissions will be subjected to verification of facts from the original certificates/documents to be produced by the candidates at the time of admission in the Institute.

Even after admission, if the applicant is at a later date found ineligible on account of having submitted false information or testimonials or for having suppressed any material information, his/her admission will be cancelled and the fee paid will also be forfeited.

Reservations for SC/ST/OBC candidates is as per Government Order.

## Application Form

Application form can be obtained from Oriental School of Hotel Management office at Lakkidi and also from the Corporate office at Calicut. The same maybe downloaded from the website: [www.orientalschool.com](http://www.orientalschool.com)

## Oriental College of Hotel Management, Vythiri

Vythiri, enveloped by the lofty Western Ghats, is a hill station of ravishing beauty situated in the Wayanad district of northern Kerala. This immaculate place lures tourist with its mist-swathed soaring peaks, olive foliage, copious spice and coffee plantations, tea gardens, evergreen rain forests with diversified flora and fauna, white foamy water falls, sparkling streams and tree top houses and resorts. Vythiri is known for its tourism and hospitality.

Vythiri hill station is a renowned sightseer's haven and the serene ambience is tranquil in nature. Vythiri is a well known tourism destination and is well admired by the international travellers. Situated far from the grime of the city, this hill station livens up your dreary senses. This charming, rocky land has an elevation of 1300m, just above the Thamarassery ghat and is located at about 60KM from Kozhikode



Celebrity Chef **Dr. K Damodaran** briefing the Culinary students



# About Oriental Group of Educational Institutions

Oriental Group of Educational Institutions (OGEI) extend over 28 acres of land in 3 different campuses. It is owned and managed by Malabar Hotel Management and Catering Promotion Trust, a charitable trust formed with a view to promote the hospitality management education and tourism industry.

The Oriental School of Hotel Management (OSHM) was established in picturesque Lakkidi, Wayanad in 1995, ever since students from all over India and abroad are studying hospitality. With the increasing demand, the institution has commenced different new degree courses.

At Lakkidi, 3000ft above sea level, one finds the first campus - Oriental School of Hotel Management with a built-up area of 90000sqft, spread over 10 acres of magnificent landscape, with a backdrop of lush green forest.

Located atop the ghat section on Calicut-Ooty-Mysore-Bangalore National Highway (NH-212) at Lakkidi, near Vythiri, OGEI is just 55kms from Calicut city. Every detail at the institute has been designed to give students a serene atmosphere of learning. Oriental group brings hospitality to a not-experienced-hitherto-level where students are cared for and made comfortable. Enthusiastic students from all over the country and abroad attend the various academic programmes.

Vythiri, 6km from OSHM campus and 500m from Vythiri town, the new campus of Oriental College of Hotel Management (OCHM) opens its doors to the student community for fascinating hospitality education programmes. An excellent infrastructure comprises a traditional hotel and an adjoining state-of-the-art classroom building. The 5 star resort "Vythiri Village" adjacent to the campus adds to the exposure which students get from the institution.

The dedication of the faculty and academic experts ensure that the very best education is imparted to the students. The students coordinate so well that they receive the best in this field of education. A perfect learning environment has been created to develop students on their way to success. There is undivided personnel attention given to detail during studies and after graduation.

Numerous programs at Oriental Group of Educational Institutions offer students the opportunity to learn how to become managers in this dynamic and growing field. Various programs facilitate them to be the best event managers too!

## Benefits of studying Hotel Management at Oriental Group of Educational Institutions

- Excellent practical exposure for a professional career
- Industrial exposure training
- Diverse career opportunities, Quality Development programme.
- Wonderful locations and thrilling climate
- Dedicated training cell, faculty members with international exposure
- Excellent job placement cell - A gateway to a glamorous profession

At Oriental Group of Educational Institutions – students have excellent opportunity of hands-on-training at a hill station resort, a drive in restaurant and a 5star cluster of resorts/villas. Situated on an enchanting valley the new campus is designed to meet the challenges and latest trends of the hotel management education and hospitality industry. Cluster Of Villas and resorts with high tech facilities- THE ONE AND ONLY OF ITS KIND IN WAYANAD presents universal exposure and the most valuable practical experience to students

Oriental Group will ensure the best possible pathway to a professional career in hospitality man-



## Course Summary

The course provides the students with quality education in the field of Hospitality Management with a focus on professional services and management techniques. The first year of the course is introductory in nature and teaches the students the fundamentals of hotel management and catering operations. In second year, the students deal with specialized topics in hotel operations compounded with an introduction to management subjects. The third year subjects develop functional business and managerial skills and also help the students to specialize on any one of the four core departments. The knowledge is coupled with hands-on experience in various departments of a hotel, both at the entry level as well as the supervisory and managerial level during industrial exposure trainings, which are an essential component of the academic programme.

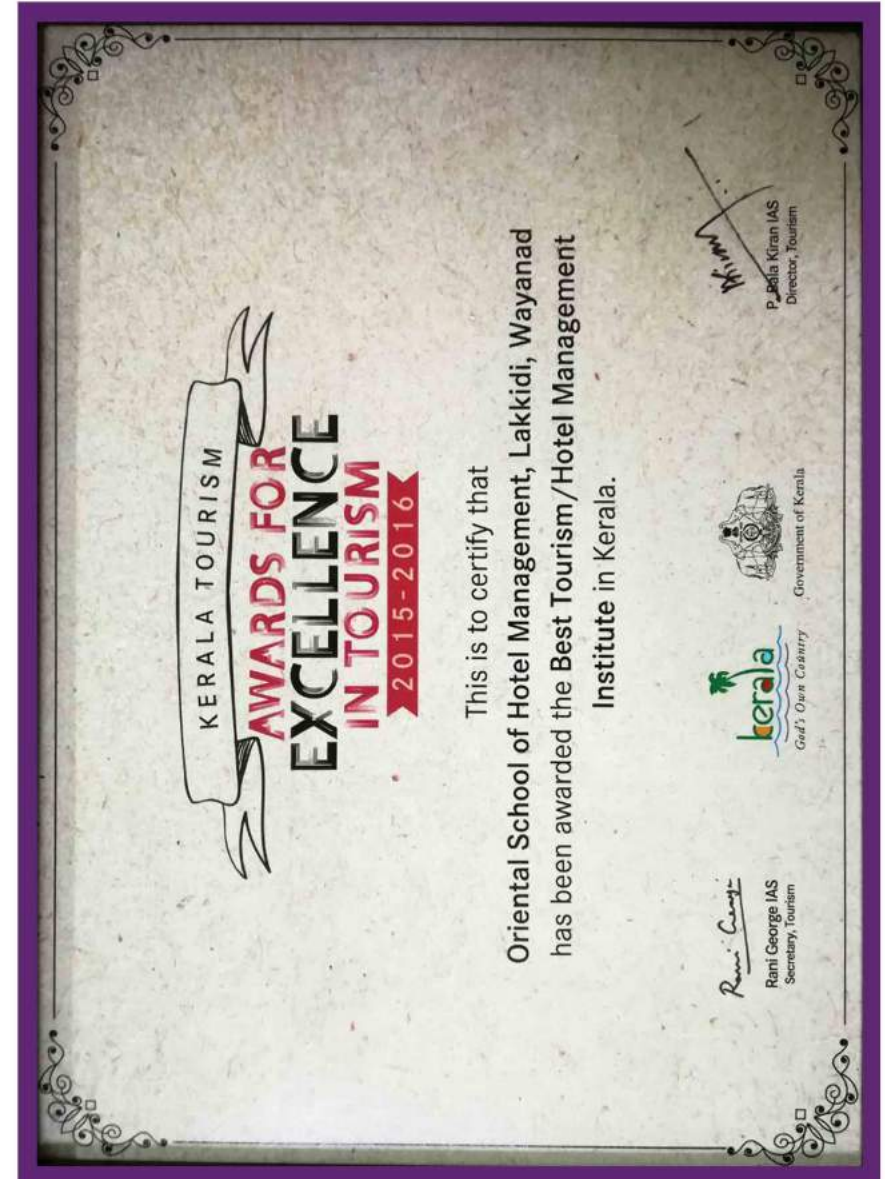
## Course Objectives

- To provide students with knowledge and skills which form the basis for effective approach to management in various sectors of the global hospitality industry.
- To produce hospitality professionals who can apply a range of management skills to the resolution of problems in hotel operation, property management, hotel planning and policy.
- To provide students with knowledge and skills regarding the various operational departments of the Hotel and Catering industry.
- To enable hospitality students to recognize human resources as an integral asset, which is an effective element in order to achieve organizational goals.
- To enable the students to use a range of research techniques when these form a part of managerial responsibility.

- Classes are held Monday to Friday from 9.00 am to 5.00 pm
- Office working hours  
9.00 am to 5.00 pm Monday to Friday  
9.00 am to 2.00 pm Saturday



## Rendezvous with Celebrity Chefs



ORIENTAL SCHOOL OF HOTEL MANAGEMENT WAS ADJUDGED 'THE BEST TOURISM/HOTEL MANAGEMENT INSTITUTE' IN KERALA FOR SIX CONSECUTIVE YEARS, FOR THE SEVENTH TIME IN THE YEAR 2013-2014, AND FOR THE EIGHTH TIME IN THE YEAR 2015-2016

# B.Sc. Hospitality & Hotel Administration

3 year Degree Programme Affiliated to NCHMCT and IGNOU

CONTACT NUMBER OF HOD - 8943968943

## COURSE MODULE

### SEMESTER 1

Foundation Course in Food Production-1  
Foundation course in Food and Beverage Service-1  
Foundation Course in Front Office -1  
Foundation Course in Accommodation Operation-1  
Application of Computers  
Hotel Engineering  
Nutrition

### SEMESTER 2

Foundation Course in Food Production-II  
Foundation course in Food and Beverage Service-II  
Foundation Course in Front Office -II  
Foundation Course in Accommodation Operation-II  
Food Science  
Accountancy  
Communication

### SEMESTER 3 & 4

Food production Operations  
Food & Beverage Operations  
Front Office Operations  
Accommodation Operations  
Food & Beverage Controls  
Hotel Accountancy  
Food safety & Quality  
Research Methodology

### SEMESTER 3rd/4th

Industrial training (17 weeks)

### SEMESTER 5

Advanced Food Production Operations-1  
Advanced Food & Beverage Operation-1  
Front Office Management-1  
Accommodation Management -1  
Financial Management  
Strategic Management  
Research Project  
Special Topics/Guest Speakers

### SEMESTER 6

Advanced Food Production Operations - II  
Advanced Food & Beverage Operations - II  
Front Office Management - II  
Accommodation Management - II  
Food & Beverage Management  
Facility Planning  
Research Project  
Special Topic/Guest Speakers



Lakshmi P.P (Taj Group)

*Oriental Provided me with industry exposure during my course that increased my hospitality skills which helped me to join Taj as Management Trainee (TMTP)*



Vishnu N (Leela Group of Hotels & Resorts)

*Since i joined Oriental I came across many changes in my life which has helped me to be a part of management in Leela Group of Hotels & Resorts*



Thoufeek Zakariya (Taj Group)

*The days I spent in the collage had added up many colours in my life. With the immense support from our principal and the faculty members I was able to brush up my professional skills as well as my moral values. All These things resulted in getting an excellent Management Training Program in the department of food production with the pioneers in the hotel industry*

Misbah Nassar (Taj Group)

*" The exposure from Oriental has immensely helped me to attain TMTP, I am sure that everyone stading at oriental will be highly benefited by its superior standards"*



Akanksha Thakur (The Oberoi Group)

*I realise that mere hard work is not enough to reach the top. With the training from OQEI and in my hard work I find satisfaction and success in my profession. I wish to thank OQEI for Giving me qualification and training field*

Varsha ( Sheraton)

*The Degree course shaped my thinking and gave me skills and confidence to deal with guests at The Sheraton*





### Accommodation Operations

A well- equipped Housekeeping Department with a Dryer room, Laundry, Linen room & a mock Guest room provides exclusive training in guest room management and upkeep of property aesthetics.

### Computer Lab

A well- equipped computer lab and Cyber café provides latest information Technology Techniques to the students with able support from LAN and High Speed Broadband Internet Connectivity. The computers are equipped with Hotel Management Software Packages.



### Hostel

A separate boys and girls hostel provides serene conditions for healthy and comfortable stay. Recreational and sports activities are also provided for uniform development of physical and mental faculties.



### Convention Center

The convention center is highly equipped with latest facilities, first of its kind in Kerala and has a seating capacity of 2000 pax.

# BACHELOR OF HOTEL MANAGEMENT

4 year Professional Degree Affiliated to University of Calicut & Approved by AICTE

CONTACT NUMBER OF HOD - 8086622216

## COURSE MODULE

### FIRST YEAR

- Food Production-1
- Food & Beverage Service-1
- Front office Operation-1
- Accommodation Operation-1
- Hotel Accounts-1
- Nutrition and Food Science
- Business Communication-1
- Hotel Engineering
- Application of computer -1
- Elementary French

### SECOND YEAR

- Food Production-II
- Food & Beverage Service-II
- Front Office Operations-II
- Accommodation Operations-II
- Food & Beverage Management-1
- Business Communication-II
- Human Resource Management-1
- Application of Computer-II
- Principles of Management
- Hotel Law-1
- Hotel Accounts-II
- Managerial Economics

### THIRD YEAR

- Food Production-III
- Food & Beverage Service-III
- Front Office Operations-III
- Accommodation Operation-III
- Financial Management-1
- Application of Computer-III
- Food & Beverage Management-1
- Human Resource Management-1
- Hotel Law-1
- Foundation Course in Tourism
- Business Policy
- Industrial exposure Training (20 weeks)

### FOURTH YEAR

- Advanced Food Production
- Advanced Food & Beverage Service
- Front Office Management
- Accommodation Management
- Sales & Marketing
- Facilities Management
- Environment Management
- Travel and Tourism Management
- Financial Management-II
- Business Entrepreneurship
- Event Management
- Research



**B.Sc. HOTEL MANAGEMENT & CULINARY ARTS**  
 3 year Degree Programme Affiliated to University of Calicut  
 CONTACT NUMBER OF HOD - 8594028594

**COURSE MODULE**

**SEMESTER 1**

English Language Skill  
 Literature in English  
 Communicative Skills in French  
 Introduction to Hospitality Industry  
 Sales and Marketing  
 Travel and Tourism

**SEMESTER 2**

Writing for Academics and Professional Success  
 Reading on Contemporary Culture  
 Translation and Communication in-  
 Language other than English  
 Food Production  
 Food Production (Practical)  
 Event Management  
 Management Principles and Practices

**SEMESTER 3**

Basic Numerical Skills  
 General Informatics  
 Food and Beverage Service  
 Food and Beverage Service (Practical)  
 Advanced Food Production  
 Advanced Food Production (Practical)  
 Nutrition Hygiene and Sanitation  
 Facility Planning

**SEMESTER 4**

Entrepreneurship Development  
 Banking and Insurance  
 Quantity Cooking  
 Quantity Cooking (Practical)  
 Bakery and Confectionary  
 Bakery and Confectionary (Practical)  
 Hotel Laws  
 Human Resource Management

**SEMESTER 5**

Industrial Exposure Training and Report  
 Comprehensive self Study

**SEMESTER 6**

Advanced Garde manger  
 Advanced Garde manger(Practical)  
 Kitchen Management  
 Banquets and Buffets  
 Food and Beverage Management  
 Project Report and Viva



**Oriental College of Hotel Management and Culinary Arts**



**Front Office**

Genuine hospitality comes from the heart and students are taught 'l'art del' hospitallit'e, to make the guest feel and experience its genuine warmth.

**Training Restaurants**

Novel service methods with the backup of a well – equipped restaurant imparts appropriate learning to students. Real-life situations are also handled by students as it functions as a commercial restaurant .



**Basic & Advanced Training Kitchen**

The kitchen is supported with modern appliances and equipment used in the hotel industry.

The Advanced Training Kitchen is where the students brush up their skills in quantity cooking ,dishing up delicacies from around the country .The kitchen is equipped with Ovens ,Tandoors and all state-of-the-art cooking facilities.





### Computer Lab

A well- equipped computer lab and Cyber café provides latest information Technology Techniques to the students with able support from LAN and High Speed Broadband Internet Connectivity. The computers are equipped with Hotel Management Software Packages.

### Library

More than three thousand books and various publications related to hotel and tourism industry are available in this vast resource centre. DVDs, CDs, Journals & magazines are available for the students perusal and reference .



### Training & Placement Cell



The Training and Placement cell is headed by the Principal which places students on Industrial Training and conducts Campus Recruitment around the year for its final year students . There has been cent per cent placement of the students with reputed hotel chains and other companies for the past many years.

### Oriental Quality Development Programme

This program of excellence exclusively designed and structured for the benefit of students, which not only fetches a good job, but also empowers him/her with a professional personality and enhanced administrative abilities.



### Hostel

A separate boys and girls hostel provides serene conditions for healthy and comfortable stay. Recreational and sports activities are also provided for uniform development of physical and mental faculties.

## B.S.C .HOTEL MANAGEMENT & CATERING SCIENCE

3 year Degree Programme Affiliated to University of Calicut

CONTACT NUMBER OF HOD - 9048713611

### COURSE MODULE

#### SEMESTER 1

Essential English Language Skill  
Literature in English  
Communicative Skills in French  
Introduction to Hospitality Industry  
Sales and Marketing  
Travel and Tourism

#### SEMESTER 2

Writing for Academics and professional success  
Reading on Contemporary Culture  
Translation and Communication in language other than English  
Accommodation Operation  
Accommodation Operation (Practical)  
Event Management  
Management Principles and Practices

#### SEMESTER 3

Basics Numerical Skills  
General Informatics  
Food production - I  
Food Production - I (Practical)  
Food and Beverage Service - I  
Food and Beverage Service - I (Practical)  
Nutrition Hygiene and Sanitation  
Facility Planning

#### SEMESTER 4

Entrepreneurship Development  
Banking and Insurance  
Food and Beverage Service-II  
Food and Beverage Service-II (Practical)  
Food Production -II  
Food Production -II (Practical)  
Hotel laws  
Human Resource Management

#### SEMESTER 5

Industrial Exposure Training And Report  
Comprehensive self-study  
Basics in Culinary Arts

#### SEMESTER 6

Front Office Operation  
Front Office Operation - (Practical)  
Accommodation Management  
Rooms Division Management  
Food and Beverage management  
Project Report and Viva



# BACHELOR OF HOTEL ADMINISTRATION

## 3 year Degree Programme Affiliated to University of Calicut

CONTACT NUMBER OF HOD - 8086622254

### COURSE MODULE

#### SEMESTER 1

Essential English Languages Skills  
Literature in English  
Communicative Skills in French  
Introduction to Hospitality Industry  
Event management

#### SEMESTER 2

Writing for Academic & Professional Success  
Reading on contemporary culture  
Translation and Communication in French  
Front office Operations -Theory  
Front office Operations Practical - I  
Hospitality law

#### SEMESTER 3

Basic Numerical methods  
Professional business skills  
Food Production –I Theory  
Food Production –I Practical  
Food & Beverage Services –I Theory  
Food & Beverage Services –I Practical  
Nutrition, Hygiene and Sanitation

#### SEMESTER 4

Entrepreneurship Development  
Banking and Insurance  
Food Production –II Theory  
Food Production –II Practical  
Food & Beverage Services –II Theory  
Food & Beverage Services –II Practical  
Hotel Accountancy

#### SEMESTER 5

Industrial Exposure Training and Report  
Comprehensive self Study  
Human Resource Management  
Introduction to Hospitality

#### SEMESTER 6

Accommodation Operation- (Theory)  
Accommodation Operation- (Practical)  
Food & Beverage management  
Management Principles and Practices  
Sales and marketing  
Room division management  
Hotel Project Report Viva voce)



## Facilities- Oriental Group Of Educational Institutions

### Oriental School of Hotel Management

#### Front Office



The students are trained here for welcoming and registering guests, disseminating information, billing techniques and guest relations through role plays and case study methods

#### Training Restaurants

Extensive knowledge regarding service of food and beverages is imparted to the students in the two restaurants. These are managed and run by the students themselves under the guidance of faculty to provide first-hand experience in practical and managerial skills.



#### Basic & Advanced Training Kitchen



The kitchen is supported with modern appliances and equipment used in the hotel industry.

The Advanced Training Kitchen is where the students brush up their skills in quantity cooking, dishing up delicacies from around the country. The kitchen is equipped with Ovens, Tandoors and all state-of-the-art cooking facilities.



#### Accommodation Operations

Housekeeping department is well equipped with latest model machinery including Calendering machine, steam-ironing machine, vacuum cleaners, scrubbing machines, maids trolley etc.

A well-equipped Housekeeping Department with a Dryer room, Laundry, Linen room & a mock Guest room provides exclusive training in guest room management and upkeep of property aesthetics.



## FACULTY MEMBERS OF OGEI



**Dr.K. SHAJI**  
Principal - OCHM



**Dr. K.C.ROBBINS**  
Director - OGEI



**Mr. VINU GEORGE**  
Vice Principal - OSHM



Faculty Members  
Calicut University Courses



Faculty Members  
NCHMCT Course



Faculty Members  
OCHM

## ACHIEVEMENTS



## WORLD'S LONGEST PUTTU



