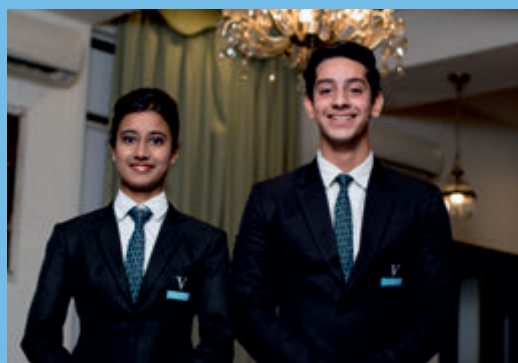


VATEL HOTEL AND TOURISM BUSINESS SCHOOL



HOTEL & TOURISM
BUSINESS SCHOOL

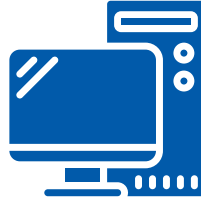
THE FRENCH ART OF HOSPITALITY

www.vatel.in

The AU Advantage



**100%
Scholarship**



Dedicated Kitchens for basic training, quantity food, advanced food production and labs.

Practical Learning Opportunities in Hotels



Highly qualified resources with rich international experience in Industry and Academia

In close tandem with the hospitality industry

Strong, active and participatory network



Learning-based internships in Nimes (France), UAE, Mauritius and South-East Asia

Learning at the AU exposes you to a system of world-class education and prepares you for careers with global prospects.



Grooming and hygiene of students matching with the latest international standards

Inter-disciplinary and out-of-the class learning during industrial visits.

70 % practical

Well equipped, air conditioned, large and bright classrooms



Real-time

Experiential learning

Focus on personality enhancement

Wi-Fi Enabled



Within immediate proximity...

Transport available

Located in the heart of India's Millennium City within minutes' distance to 300 + fortune companies.

Welcome Address

"As a centre of excellence in hospitality education and research, we serve our industry and academic communities through the advancement of education and dissemination of knowledge".

With the school vision of "Becoming Country's leading Hospitality Management school imparting dynamic hospitality education at par with international standards through active integration" the Faculty of School of Hospitality Management at Ansal University strives to offer high-quality Undergraduate and Postgraduate Programme in the field of hospitality management. While we are committed to achieving global excellence in hospitality education, we continue to forge strong synergies between the industry, students and academic staff – partnerships that are the heart of our success.

All of our academic staff possess hospitality managerial experience, an important quality in an educational programme that provides practical and specialised business education. Our experienced faculty are experts in their field. By engaging and challenging students to integrate knowledge gained in the classroom with many "hands-on" opportunities provided, faculty help students develop the technical and leadership skills essential to succeed in the world of business and hospitality.

Our students learn to balance their academic life with activities outside the classroom, get to broaden their horizons enrich their life experiences, and make lifelong friends and in the end will find their time here well spent, college life colourful and campus experiences rewarding. We provide highest standards of learning to the students which is student centric with best pedagogic practice, world class technology & infrastructure, trans-disciplinary learning and co-curricular activities.



We have a teaching restaurant, The Epicure, operated by our students. Furthermore, the three comprehensively equipped culinary labs, Front Office lab and a housekeeping lab provide our students the best possible learning and practicing environment by simulating their future work environment. The training labs offer both hands-on experience and in-depth knowledge of culinary arts and hotel and restaurant management.

We also believe that an international perspective with understanding of different cultures will strongly contribute to students' development and future career potential. Vatel's Marco Polo program gives the platform to strengthen this aspect. Upon graduation, students will be not only competent professionals but also effective communicators, good team players and critical thinkers. We at SHM strive to give each one of you an opportunity to excel at what you do. We shall go on inspiring a new generation of passionate, pioneering professionals to take their positions as leaders in the hospitality and tourism industry

We maintain an active relationship with the industry leaders and educators, who advise us on curriculum and development matters. This guidance helps ensure that our curriculum mirror the realities and fulfil the needs of our industry, both for today and the future.

It remains my personal responsibility to ensure that each one of you truly engage with all aspects of hospitality through your academic journey at SHM. Our aim is to provide you with the relevant skills, an adaptive and positive mind set with a daring spirit to make you industry ready and great hospitality leaders of tomorrow.

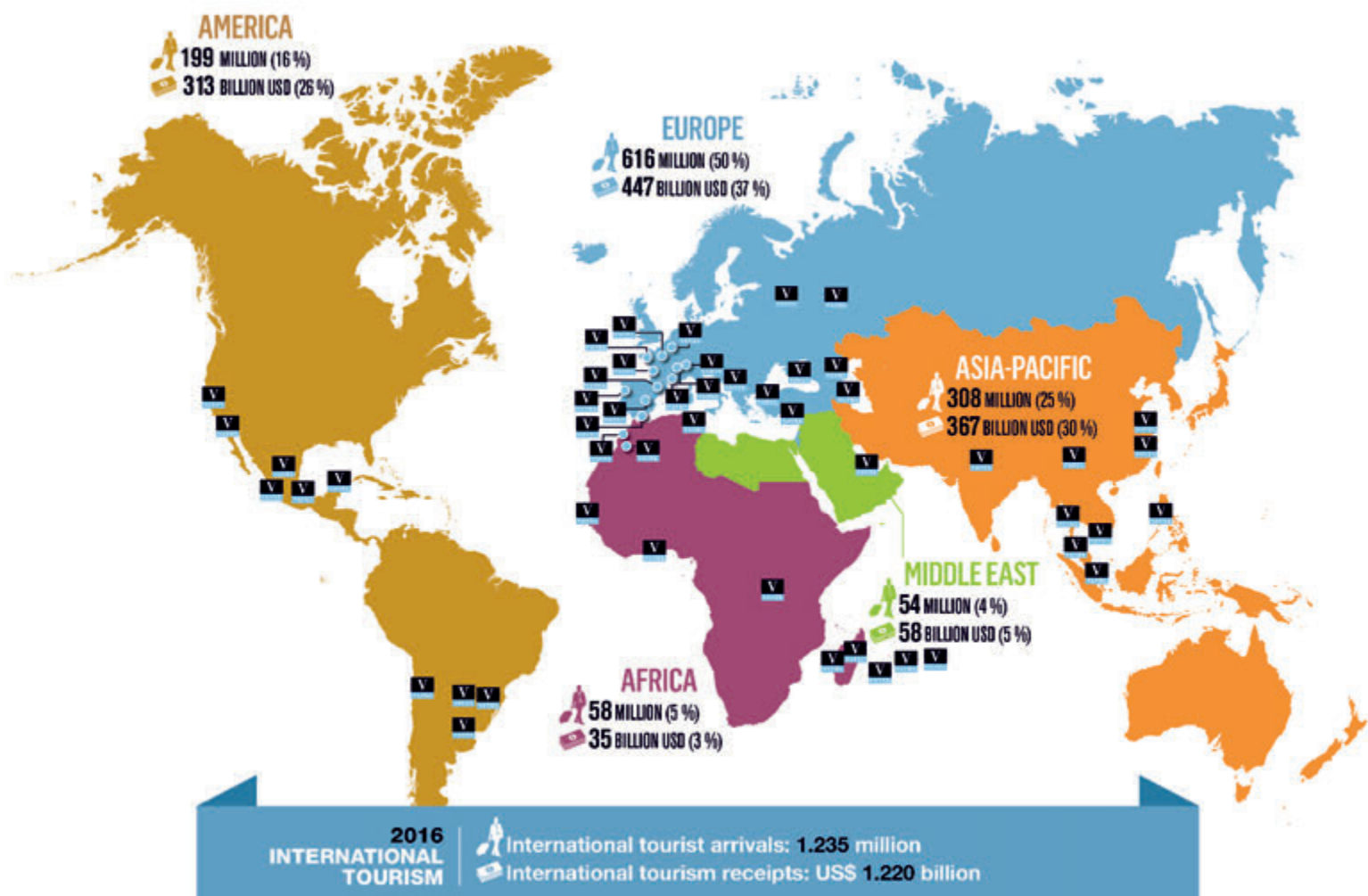
Hospitality Industry Statistics

- Promising and recession-free Industry
- Largest employment provider globally
- Opportunity to travel around the world

“Tourism and the International Hospitality Industry continue their expansion.”

In spite of economic, political and social crashes, tourism has made remarkable strides in the last twenty years. This profession has been transformed into a competitive industry, always in need of operational and senior managers, capable of working in hotel management in the multicultural, complex and global context. Vatel has studied these major evolutions for over 35 years and is now successfully training its students for departmental careers in marketing, sales, administration, human resources and communication, all adopted to the hospitality industry, catering, hotel and tourism management.

They are looking for experienced and responsible managers with knowledge acquired not only in the business school, but also with a knowhow and essential life skills that are necessary in the international hospitality and tourism industry.



Excerpt from UNWTO Tourism Highlights, 2017 Edition

About Ansal University

Ansal University was established in 2012 under the Haryana Private Universities Act 2006. Located in the heart of Gurgaon, India's largest hub of National and Fortune 500 companies, it has eight schools offering programmes in Hospitality, Architecture, Planning and Development, Design, Law, Management, Engineering and Health Sciences.

Ansal University has been awarded the National Education Excellence award "Best Private University in Northern India 2017" along with "CSR Excellence in Education" award for 2 consecutive years i.e. 2017 and 2018.

We are a university with the core ideology of being futuristic with the mission "AHEAD. FOR LIFE". The curriculum design is guided by inter and trans-disciplinary approach incorporating pedagogies that expand learning opportunities, ensuring higher order learning outcomes

Infrastructure and Facilities

- Library - The library at AU is equipped with an online database of core texts, reference books, national & international periodicals and journals.
- Wi-Fi Connectivity - Wireless internet access across the campus.
- Hostel - Separate hostel facility for boys and girls is available on campus and off campus.
- Sports Facilities - Our infrastructure is equipped with a range of sports facilities for the students who would like to pursue such activities in their spare time.



Vatel Hotel and Tourism Business School

Infrastructure and Facilities

Advance Training Kitchen

Our Advanced Training kitchen “ATK” is Ergonomically designed & fully equipped with modern day Culinary tech and State of the art equipment to prepare a delectable meal. 3rd year students of Vatel Hospitality School learn their gastronomie specializations in the form of World Cuisine Menus taught by our Experienced chef Trainers and prepared to a consistently high standard by our student chefs.



Vatel Epicure Restaurant

The Vatel Hospitality Campus at Ansal University houses a training restaurant with a seating capacity of 40 guests. Dishes Executed at our ATK Kitchen are plated, presented and served at our Epicure Fine Dining Restaurant, an Amalgamation of Modern themed Design with an undertone of Artistic style furniture. The students are trained for various service styles, POS Management systems and service etiquettes.

Basic Training Kitchen

BTK or Basic Training kitchen at School of Hospitality Management is the foundation-Learning kitchen for our student chefs to master basics of culinary. The menus are more focused on Fundamental cooking techniques and preparation styles wherein the 1st Year students learn the nuances of French Culinaria and Kitchen Hygiene principles with an aim to provide an in-depth understanding of kitchen operations to our culinary enthusiasts.



Quantity Training Kitchen

To Master a specialized art of Cooking food in large quantities our 2nd year curriculum is aligned towards cooking bulk food wherein the emphasis is on Regional Cuisines with a special focus on developing planning, organizing and leading skills in students. Our Quantity training Kitchen is designed with Heavy equipment with large food holding and cooking capacities



Vatel Café

“Vatel Café” takes its name from our partner Institution and one of the finest Hospitality Education Provider “Vatel”. The understated yet extraordinary Appearance of our Vatel restaurant spellbinds the learners as well as onlookers equally. The Restaurant reminds you of a French themed restaurants with rustic Wooden chairs and no fuzz interiors, standing

out with its old style charm, representing the ethos of classical Haute style restaurant that serves culinary treaties and cursory recipes. Vatel Training restaurant serves Classical menus prepared by our 1st year student chefs. Practice sessions on gueridon, platter to plate and banquet style service provides a 360 degree learning by creating a real sense of service.

Front Office Lab

The lab provides Industry linked training to students through Hands on Exposure of handling Property management system and also provides Core competencies on Guest Service management & interactions. Students of Vatel School at Ansal University are trained on Hospitality software in order to provide real time Hospitality exposure to students thus enhancing their learning abilities. The lab is fully equipped with computers with front office management systems installed.



Housekeeping Lab

The housekeeping lab at Vatel India is laced with required cleaning agents, Equipment, adhesives & sample guest supplies used by star category hotels thus providing an opportunity for Hospitality students to understand the Importance of accommodation operations at the hotel. Students undertake practical sessions on stain removals, making up of a guest room, managing linen and laundry section of a hotel.

VATEL

THE INTRODUCTION

At Vatel, we educate future operations managers and senior executives in a motivating and thriving field: International Hospitality and Tourism.

“With over 35 years of experience and a network of 50 campuses throughout the world, Vatel Schools are the 1st Worldwide Business School Group in Hospitality and Tourism Management.”

They all give an internationally targeted education, which includes academic theoretical courses and professional experience. These teaching methods ensure that students can take up work assignments world over, as soon as they graduate.

Vatel educational methods have proved their worth: Vatel has received several Worldwide Hospitality School Awards from international hospitality experts and 100% of students find jobs that correspond to their own professional projects- our 35,000 Vателиens work in the most beautiful hotels on Earth. They make up a priceless network for recent graduates looking for a job in any part of the world.





**9,000 VATEL
STUDENTS
THROUGHOUT
THE WORLD**

Wear the same uniform



Have the same curriculum



**Have a week of theoretical
courses followed by a week
of practical application**



**Can access the same
educational tools**



**Are in real managerial
situations during their
practical work**



**Can do their second year
in another Vatel Campus**



**Participate in the Vatel
International Business Game,
a competition against other Schools**



**Can do an MBA Vatel
Specialization
in their fifth year**



**Can take advantage
of the Vatelien network**



When you choose Vatel you choose Success

Programme Highlights

BHM (4 Years)

- Technical know-how from the Globally Renowned Hospitality Brand “Vatel”
- **Students Exchange Programme with Vatel across 50 locations around the world**
- Acclaimed & Certified Hospitality Faculty with overseas experience
- Guest lectures, workshops & live demos by industry & foreign experts
- Best in class training facilities and well equipped labs
- Strong Industry tie-ups for professional exposure
- 100 percent placement assistance
- Emphasis on hands-on practical learning & on-the-job training



MBA (2 Years)

- Internship at various star hotels in India and abroad.
- Exceptional Corporate Connect.
- State-of-the-art infrastructure - teaching and training facilities.
- 100 percent placement assistance
- Excellent multi-cultural exposure, international work experience and entrepreneurial spirit.



Eligibility Criteria

***Overall aggregate of 50% marks in 10+2 (In any stream) including English as a mandatory subject (For BHM)**

***Graduation with 50% marks in aggregate or equivalent CGPA, in Hotel Management (For MBA)**

Admission Procedure

Admission will be granted purely based on merit. The merit list will be prepared as given below

70% Weightage to qualifying examination

30% of personal interview

Marco Polo Semester Exchange Programme



Ex-Change Your Life

Students who are considering making a career in tourism or the hospitality industry, must be prepared for an international experience. Keeping this in mind, Vatel gives the students, the opportunity to spend the 2nd year in a different Vatel school, located in any part of the world, subject to visa approval of the country. This is an opportunity where students discover a different country, a new culture, while learning an additional foreign language and continuing their studies. The school year is validated and the ECTS credits are awarded by the host school. Finally, the students can also do their internship in the host country*

Summer classes: Spend the summer abroad

Students have the opportunity to further develop their practical skills by joining the summer school programs in Nimes France, they will explore the various departments in the Vatel Hotels and Restaurants and strengthen their experience working in real conditions*





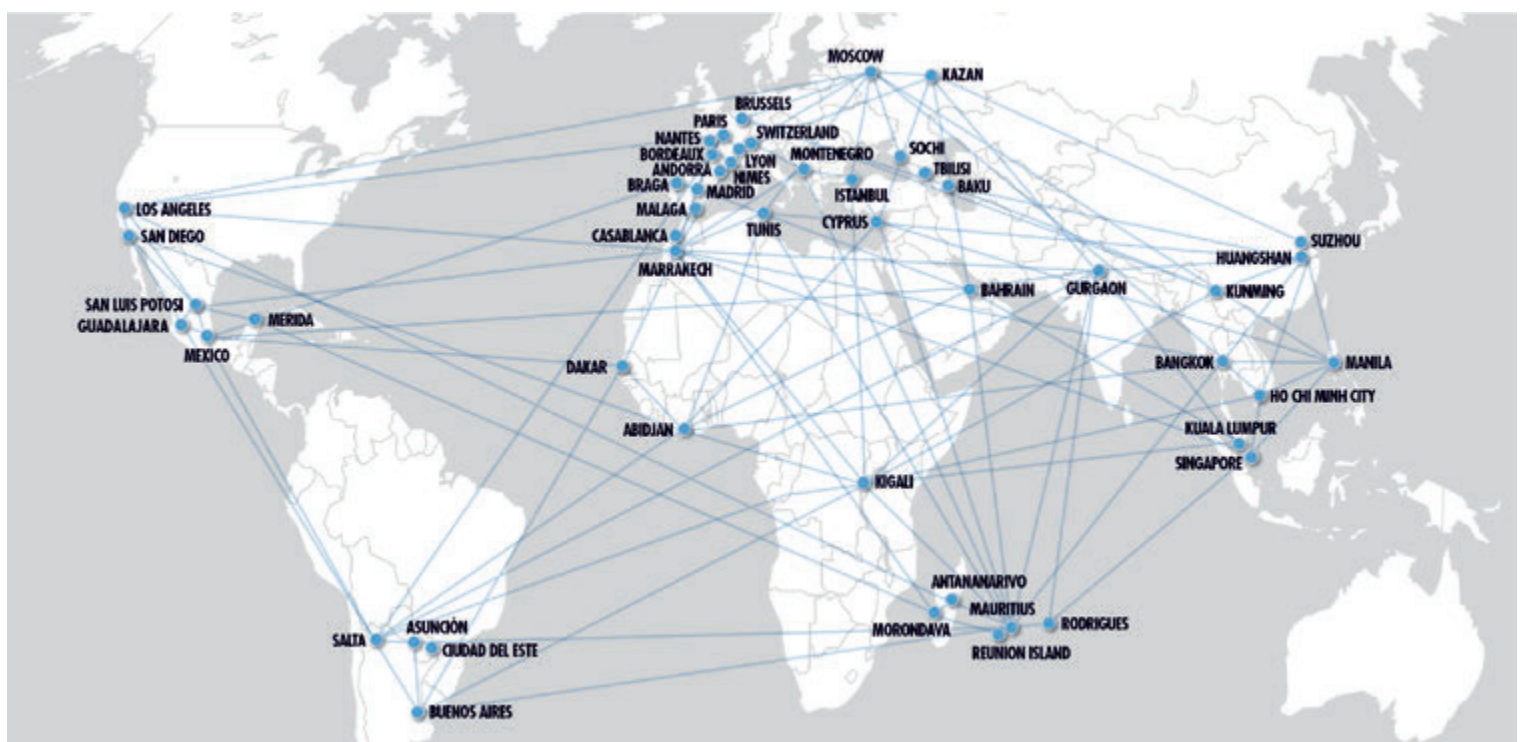
Foreign internship program: Do your internship abroad

One more opportunity for the students to spend some time abroad while validating their Internship.

Internship is offered twice during the process of 4 years.

Disclaimer: *All exchange programs are subject to visa clearance, attendance and maintaining of excellent academic record.

Depends on choice of School



Take advantage of a powerful network boosting your Mobility and your international career.

A dynamic and priceless network of 35,000 vateliens Network Advantage

Network Advantage

In Europe and all over the world, Vatel alumni have operational and senior managerial jobs in the most beautiful hotels. They make up a priceless network for students who are about to graduate, 'facilitating' their entrance into the job market. On the web, they have their own site www.vatelalumni.com where they can give information about what's new, post-internships and job vacancies, receive exclusive job opportunities from companies, check the directory to find a classmate or define, in any given geographical zone, Vателиens to support them in their projects, etc. Vatel opens this network to students in their last year of schooling so that they will be able to take advantage of all of these points that accelerate the beginning of their professional lives.

Vatel facts and figures



VATEL INDIA COLLABORATION



02

ENTREPRENEURSHIP

03

RESTAURANTS

04

CRUISE LINERS

05

QUICK SERVICE
RESTAURANTS

01

HOTELS
AND
RESORTS

06

INSTITUTIONAL
CAFETERIA

CAREER OPPORTUNITIES

12

BARS & PUBS

07

HOSPITALS
CATERING
SERVICES

11

INDUSTRIAL
CANTEENS

10

CUSTOMER
SERVICE JOBS

09

AIRLINE
CABIN CREW

08

TEACHING



Faculty Profile

DEAN

Prof (Dr) Garima Parkash

Director of Vatel Programme

Mr. Laurent Guiraud

Programme Director

Mr. Sunil Kumar

Placement & Training Coordinator

Mr. Kulmohan Singh

Assistant Professors

Chef Saurav Chhabra

Mr. Saif Anjum

Ms. Anshu Rawal

Ms. Chandana Paul

Mr. Deepak Thakur

INTERNSHIPS AT VATEL INDIA



“

Continuous Exposure with the industry is the key strength of our curriculum. School has made arrangement with various hotels in India and Abroad to provide opportunities for quality training. Exposure to the industry at various levels of programme helps in making the student Industry Ready and bridges the gap between the academia and the Industry to produce better professionals

”

INTERNSHIP

"Just like footprints in sand, each steps signifies the Journey taken"

Hotel Management Internships at SHM during 4 years

FIRST YEAR

Industry Exposure

- **Mandatory**

One Month Internship in First year to familiarize students with Hospitality industry and give them basic experiential learning.

FIRST YEAR

International Hospitality Exposure

- **Optional**

"Summer classes: spend the summer abroad"

4-6 weeks' summer internship in Vatel Nimes France to expose the students Internationally and experience international standards of service. Students have the opportunity to further develop their practical skills by joining the summer school programs in Nimes France, they explore various departments in the Vatel Hotels and Restaurants and strengthen their experience working in live conditions.

SECOND YEAR

Industrial Training

- **Mandatory**

22 weeks of training in five-star hotel nationally or internationally to understand the operations in the major core departments of Hospitality (Food production, Food & beverage service, Housekeeping & front office). This training helps them inculcate importance of Grooming & Communication in hospitality industry. Also this training familiarizes them with the working of the core departments of the hotels.

THIRD YEAR

Specialization Training

- **Mandatory**

22 weeks of specialized training in their choice of department (Food & Beverage production or Room Divisions). This training helps them enhance their skill in their respective choice of department and expertise in particular field.

Following are the Hotels where currently students are getting their training:

- Revnala Attitude Beach Resort, Mauritius
- Taj Chandigarh
- Pride Plaza Aerocity
- The Roseate New Delhi
- JW Marriott, Jaipur
- The Hyatt, Pune
- The Leela, Goa
- The Westin
- The Bristol
- The Lemon Tree
- Hilton Double Tree
- The Leela Kempinski, Gurgaon
- The Lalit, ITC Maurya
- The Suryaa
- Le Méridien
- The Park Plaza
- The Golden Tulip
- Radisson Blu, NH-8
- The Grand, Vasant Kunj
- ITC Welcome Hotel, Dwarka
- Radisson Blu, Paschim Vihar
- Tivoli Gardens, Chhatarpur
- The Grand Vinizia, Model Town
- The Taj Sats, In-flight dining in Delhi
- The Intercontinental, Mauritius
- The Four Seasons, Mauritius
- Marcopolo programme in France Switzerland and Montreal.

As we have strong tie ups with the industry, we are able to propose to our student interest in outdoor catering and events, that have become great learning events to the participating students, last year our students went all the way to Austria and Turkey for different events.

PLACEMENTS

VATEL HOTEL AND TOURISM BUSINESS SCHOOL

Ansal University, Gurugram, Haryana, India

BATCH 2014 - 2017

Total students	10
Students pursuing further studies	03
Students as entrepreneurs	03
Students joining family business	04

BATCH 2015 - 2018

Total number of students	50
Own business/further studies	11
Students to be placed	39
Domestic placements	24
International placements	11
Total placed out of 39	35
Percentage of students placed	89.74%
Pay package band	25,000 to 1,00,000

BATCH 2016 - 2019

Total number of students available	73
Students wanting to start own or join family business	6
Students wanting to do further studies	8
Students not showing interest or left the Course	3
Total number of students to be placed	56
Placed	55
Not yet placed	1
Percentage of placement	98.21%
Pay package band	14,000 to 60,000

HOTEL CHAINS ASSOCIATED WITH VATEL FOR PLACEMENT



EVENTS

CAMPUS TO CORPORATE

28/11 - Our faculty in-charge of internships – Mr. Saif Anjum attended a special meeting at the Pullman Hotel Aerocity wherein the hotel had invited training and placement in-charges of the other HM Colleges for an evening. The purpose of this meeting over dinner was specifically oriented towards balancing the expectations of the hotel trainee versus that of the hotel training managers. The internship, usually branded as a 'routine' procedure needed to be enhanced and the activity made more meaningful for the students and for the hotels. The Pullman offered to give the best stipend compared to the other hotels in India



CHEF AWARDS BY WORLD CHEF CHOICE FEDERATION

01/09 - This Federation honors chefs of repute across the industry, recognizes their talents and awards them to name a few, Chef Rozario, Chef Sokhi and, of course, our own chef Sunil was a proud recipient. The chief guest for this notable event was Mr. Maninder Singh Bitta, former chairman of the Indian Youth Congress and currently chairman of the Anti-Terrorist Front

GOÛT DE FRANCE

GOÛT DE FRANCE, with the literal meaning as the name suggests, allows one to understand the Taste of France. Celebrated across the globe during the set dates of March 19 – 21, this event was organized in its true style, colors and dimensions primarily by the students of the School of Hospitality Management (SHM), Ansal University.

This festival of French gastronomy is celebrated the world over, wherein on three consecutive days, a four-course menu is served in different continents with a bit of variance every day. The whole world celebrates together, enjoys the same cuisine, savors the same delicacies prepared with the recommended recipes and all efforts are made to make sure that the guests are served in the same ambience and style.

This was the third consecutive year during which this festival was put together by the students of the School of Hospitality Management, Ansal University with a far greater enthusiasm, fervor and passion.

The menu Comprised of Crème de Volaille 'Princess', Grilled tomato trio and pimento salad

with olive dust & strawberry vinaigrette foam, Coq Au Vin, Corn and spinach Cannelloni with herbed Broken Wheat, Mushroom Au gratin and Anna Potatoes. The dessert Doors to Heaven (a hollow chocolate dome under which there was a bed of with fresh cream and diced fruits).

Important topics were deliberated upon like – career options in airlines catering, dynamics of French gourmet and trends in the kitchen brigade. Mr. Magandeep Singh, a celebrated Sommelier gave a rather a rousing speech on 'attitude and dedication in this lovely trade of wine-tasting', which attracted a rousing applaud by the students and the guests.



EVENTS

HORK 'OK' PLEASE

Strange, though the name might sound, A unique annual event drawing its inspiration from the slogan painted usually behind the truck backs, this was a fun-filled event for all. Organized again at the Jawahar Lal Nehru Stadium, this event which comprised of all sorts of entertainment, foods, music and objects of interest, had a famous pop singer mesmerizing the crowds. The Vatel School stall comprising of exclusive delicacies like Chocolate fudge bars, Cake pops, Churros was one of the most frequented stalls, where people were also asking about the subjects taught at the School.



Mixology Workshop at Crowne Plaza, Gurugram

A mixology workshop hosted by Crown Plaza, Gurugram was organized for the students of SHM. Mixologist Mr. Alok had demonstrated the basic fundas of mixology. In keeping up with an existing trend to inspire young generation, mocktails are all about being innovative. Yet they are easy to replicate and attractive for beverage industry



Orientation

21 August – Panel discussion

Sameer Miglani, Shilpi Sharma, Sheryl

A PANEL DISCUSSION FOR THE NEW STUDENTS- CAREERS IN HOSPITALITY.

In order to give a true insight into the trade, the best time, the school thought, was at the very initial stage, wherein highly experienced people from the hotels, airlines and flight catering would tell them about the way they could succeed and



SHM CELEBRATES THE INTERNATIONAL WOMEN'S DAY.

Recognizing the command and supremacy of Women Power of the modern days and appreciating equally their growing participation in various professional domains, especially in the field of hospitality, the School of Hospitality Management, Ansal University celebrated March 8, 2019 as the International Women's day. Known to be not only as the keeper of homes, the ladies are also looked upon as principal forces behind maintaining a perfect balance of all aspects in a family. It is with this thought in mind that this year, the 8th of March was being celebrated as the International Women's Day, with a theme "Balance for Better". Ms Sanjana Rana, Assistant Professor at the Hotel Management School, Kapashera was called upon to be the Guest of Honour, who inaugurated the meet by cutting a W-Shaped cake and delivering a lecture on women prowess, stressing thereby on the different roles that a lady, besides her professional commitments and obligations plays in keeping the society together and about her discharging duties with utmost dedication, meticulousness and sincerity.

capitalize upon several career opportunities and the world of hospitality has in store for them in India and abroad. The theme of discussion was: The Secrets of a Successful HM institute. What came about very importantly was that while it was important to have the technical knowledge about your subject, what gets you a job is how well you communicate, how impressive your personality is and how much you can charm the interviewers.

The panel discussion on Food Waste was organized wherein issues of big concern from hoteliers were brought up and the panelists suggested setting up of limited layout of buffet with exquisite dishes as the tendency to pick up more than required comes up when the guest sees a rather over-sized buffet set-up.

ALUMNI SPEAK

PLACEMENTS 2016 - 2019

“

The first ever job interview that I sat for was at the Radisson Hotels, where, becoming a management trainee was for me, like a dream come true. It was a tough competition as the selection was on a pan India basis but I was quite confident.

My advice to the students: Never under-estimate and have full faith in yourself. Not only can you achieve any goal you have set for yourself but can definitely do better than what you think you can.

”

ABHISHEK CHAUDHARY
Management Trainee, Radisson Hotels

“

The trend in hotels have dramatically changed - moving up ahead on the ladder to become general managers isn't only limited to the executives of Front Office or Food and Beverage. The Housekeeping department is also grooming the dedicated people to take over these coveted positions...Here at the Meridien I am learning a new thing every day and know that I too will become a GM one day...

”

CHITRA UJJAINWAL
Meridien

“

STUDENTS IN INTERNATIONAL HOSPITALITY

I wanted to become a chef but never expected myself to join as a Management Trainee in the biggest industrial catering company of the world. I don't think I will ever look elsewhere for a career. My future is secured.

ARSALAN NAWAZ
*Kitchen Management Trainee,
Abu Dhabi National Hotels*

I belong to not a very affluent family but I was dedicated to my studies, I never missed many of my classes, especially the kitchen practical classes. I won many competitions and emerged as a right candidate for the kitchen job. My dream has come true and I have made my family and my college proud.

DEEPAK GOLA
*Kitchen Management Trainee,
Abu Dhabi National Hotels*

I knew I was good in kitchen but never expected that an international company would pick me up for this job.

NAYANDEEP SINGH
*Kitchen Management Trainee,
Abu Dhabi National Hotels*

”

STUDENTS WHO CHOSE A CAREER IN A DIFFERENT SEGMENT OF HOSPITALITY

“

I knew I was good and was made for the kind of job that I have got. My plan is to join an international airline and go around the world.

Advice to the younger students: Make a passion out of anything you wish to do. Then sit back and relax – your work will automatically take you wherever you wish to go.

”

YASH CHAUHAN
Cabin Crew, SPICE JET

“

STUDENTS WHO VENTURED OUT ON THEIR OWN

Creating events has been my passion and the best way to quench my thirst was by starting my own enterprise. However, I never realized that it would pick up so fast. I recently finished a destination wedding in Malaysia, a corporate event in Dubai and I am preparing for a new one coming up in Jaipur... I am more than happy because this business can be taken as high as the sky...!!

”

ANKIT YADAV
Director Operations, V3 EVENTS

NOTES

NOTES



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