

DEPARTMENT OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

INSTITUTE VISION

"Moulding Professionals par Excellence with Integrity, Fairness and Human Values".

INSTITUTE MISSION

1. We commit to develop the institution as a Center of Excellence of International Standards
2. We guide our students in the attainment of intellectual and professional competence for successfully coping with the rapid advancements in technologies and the ever changing world of business, industry and services
3. We help each and every student in their personal growth into mature and responsible individuals
4. We strive to cultivate a sense of social and civic responsibility in our students, thus empowering them to serve humanity.
5. We promise to ensure a free environment where quest for the truth is encouraged

DEPARTMENT VISION

"To help students acquire the technical and inter-personal skills required for successfully securing gainful employment in the burgeoning Travel and Tourism Industry."

DEPARTMENT MISSION

To put in place the best possible infrastructure and engage the most experienced staff in the Hospitality Industry to enable students to imbibe the knowledge and skills required to thrive in the industry.

- ⇒ To enable students to attain the intellectual and professional prowess to stay abreast of evolving technologies and trends in the Hospitality Sector.
- ⇒ To provide students opportunities for internship with reputed hotel chains in India and abroad.
- ⇒ To groom students not only to secure a successful career in the Travel and Tourism Industry, but also to be responsible citizens of the Country.

PROGRAM EDUCATIONAL OBJECTIVES (PEOs)

- ☑ Hospitality graduates will attain necessary skills and professional

knowledge needed to excel in the hospitality industry focusing on both hotel management and food and beverage management.

- ☑ Hospitality graduates will lodge critical thinking, and the ability to introduce new products and services to delight the guests.
- ☑ Hospitality Graduates will have basic knowledge in other disciplines, to tackle and co-ordinate inter-disciplinary real life problems.
- ☑ Hotel and hospitality graduates will attain entrepreneurial knowledge and skills in hospitality to create employment opportunity for the community and serve the society.
- ☑ Hospitality Graduates will have soft skills, discipline, confidence, self-respect, teamwork skills, and strong adherence to ethical values in a social context.

PROGRAM SPECIFIC OUTCOMES (PSO)

- ⇒ Hands on training in Food Production, Food Beverage Service, Accommodation Operation and Front Office Departments. developing basic skills sets for the industry and thereby to prepare students for management careers in hotels, cruise lines, and other catering organisations.
- ⇒ Demonstrate core technical, analytical and conceptual hospitality skills.
- ⇒ Apply knowledge and skills gained from experiential learning to the highly competitive hospitality environment
- ⇒ To sharpen soft and hard skills among the students for being a hospitality professional.
- ⇒ To develop leadership and managerial skills promoting the need for lifelong learning as required for a competent hospitality professional.

Jan-June 2024

Vol : 2

Issue : 2

PRINCIPAL'S MESSAGE:



I am delighted to welcome you to the third edition of the newsletter in Hotel Management and Catering Technology. It is an opportunity to celebrate the achievements, milestones, and interesting trends inside our academic community.

This academic year promises to be filled with new opportunities for growth and learning. Our dedicated faculty, staff and students continue to excel in their respective fields and I am proud of the collective efforts that make our college a vibrant and dynamic place of education.

I encourage you to make the most of the resources and support available here. Whether its academic assistance, extracurricular activities, or personal development, our college is here to nurture your potential.

Thank you for being a part of our college community, and I look forward to witness your growth and success throughout the year.

Best wishes for a fruitful and inspiring academic year.

Dr.K.K.Rajan

HOD'S MESSAGE

I am pleased to address you with the third issue of our Department newsletter. It has been an eventful and productive semester here at the Hotel Management Department. Our dedicated faculty members and hard working students have consistently strived for excellence.



We have had some notable successes, including industry guest lectures, organising exciting culinary events, and facilitating international internship opportunities for our students at renowned hotels abroad. Our commitment to holistic hospitality management education continues unabated, we are constantly working to adapt our curriculum to hospitality trends and the evolving needs of our students.

I encourage all of you to make the most of the resources and opportunities available to you at the college. Your commitment and passion will be the key to your success in this dynamic field.

I look forward to the outstanding achievements of our students and the continued growth of our department. Together we can reach new heights in the field of hospitality management.

Sujith K. S.

INTERNATIONAL INTERNSHIP

Fifty-One students from the Department of Hotel Management were selected for 12 days experiential learning at Riyadh Saudi Arabia for the World Defence Show from January 30th to 12th February 2024. The Visa was distributed by Mar George Madathikandathil, Bishop of Kothamangalam Diocese. The training helped the students to explore different cultures, hospitality standards, industry practices and to improve language proficiency, especially in English, the industry's lingua franca.



WORLD HAPPINESS DAY

On March 20th 2024, students of Hotel Management came together to celebrate World Happiness Day with a thought-provoking talk by Rev. Fr. Mathew Mulangacherryil on the topic "Happiness Together." The event aimed to foster a sense of community and shared joy emphasizing the importance of relationship in achieving happiness.

DEPARTMENT OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Celebrates

Happiness Together

INTERNATIONAL DAY OF HAPPINESS

19th MARCH

11.00 am

Resource person
Rev. Fr. Mathew Mulangacherryil
Asst. Prof. & Counsellor

VISWAJYOTHI
COLLEGE OF ENGINEERING & TECHNOLOGY

Vazhukulam RD., Muvattupuzha
Ernakulam Dist., Kerala - 686 670
Tel: 0485 2362211 / 44
Email: vijcet@vijcet.org
www.vijcet.org

Approved by AICTE (New Delhi) & Affiliated to APJ Abdul Kalam Technological University

ISO 9001:2015
ISO 14001:2015

FOOD FAIR "Loz Polloz Hermanos"

The Hotel Management Department conducted spectacular Food Fair "Loz Polloz Hermanos" showcasing their culinary skill and


creativity in the month of February 2024, associated with Bodhi 2024 for three days. Students of Hotel Management prepared regional specialities to tit bits, confectionaries and scrumptious

DEPARTMENT OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

VISWAJYOTHI College of Engineering & Technology
Kochukulam P.O., Muvattupuzha
Hosur Road, Salem - 646 610
Tel: 0425 720211 / 48
Email: vjyot@vjyot.ac.in
www.vjyot.ac.in

Presents

BODHI 2024



LOZ POLLOZ HERMANOS

Have it your way!

Only Tasty Ingredients

ROLLS
CHATS

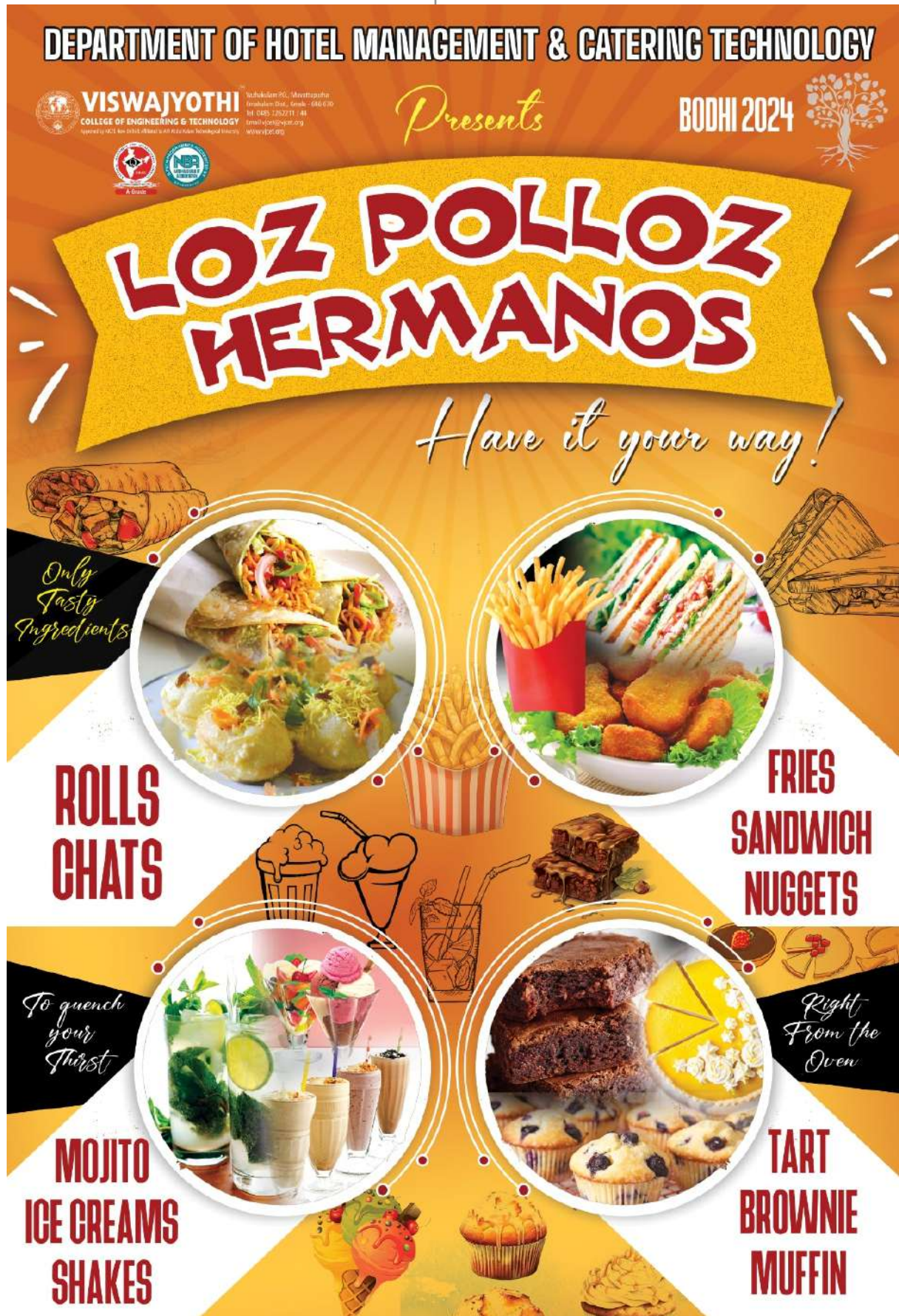
FRIES
SANDWICH
NUGGETS

To quench your Thirst

MOJITO
ICE CREAMS
SHAKES

Right From the Oven

TART
BROWNIE
MUFFIN



mocktails. The attendees had the chance to savour an assortment of various flavours enriching their culinary experience. The event was a huge success attracting a large crowd of students, faculty members and staffs.

ACADEMIC RESULTS

TOP PERFORMERS



Jaisy Mariam Jaison
CGPA 8.60
(BHMCT S2 University Exam)



Moses Lee Sabu
CGPA 9.01
(BHMCT S4 University Exam)

UNIVERSITY RESULT

S2 BHMCT 84.44%

S4 BHMCT 60 %



STAFF EDITOR

Mr. Sujith K S - HoD, HMCT