



Best Hotel Management Institute Courses | Top Hotel Management Degree Colleges Training in Mumbai



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Best Hotel Management courses under which Hospitality, a dynamic industry, is one sector where service, people skills, management and operational expertise come together for a common goal. It needs people who're tuned to think in the same way as well. You need finesse, industry knowledge and customer service acumen, alongside an ability to think on your feet.

At Zagdu Singh Charitable Trust's Thakur Institute of Hotel Management under Thakur College of Science, we acknowledge the need for industry-ready professionals for this sector. That's why we set up hospitality programs as part of our diverse course offerings at the Science campus.

When we devised hospitality programs at the Zagdu Singh Charitable Trust's [Thakur Institute of Hotel Management](#) under Thakur College of Science, our motto was to stay true to values - accessible, affordable and innovative. We also needed to bridge the ever-widening gap between the needs of the hotel industry and the availability of trained and skilled workforce. In our bid to serve the society around us, the Zagdu Singh Charitable Trust's Thakur Institute of Hotel Management under Thakur College of Science has introduced two degree programs in [Hospitality Studies and Culinary Arts](#). Accredited with the University of Mumbai, these full-

time programs give an immersive experience into the hotel industry, with hands-on learning through our expansive kitchens, [labs](#) and [infrastructure](#).

Course and Program Offers

[Our](#) Hotel Management program covers two full-time courses which offer an immersive experience in hotel, catering and other affiliated industries. These [courses](#) prepare you to take on any of the five core branches in hospitality - food production, food and beverage service, front office, in-room dining and housekeeping.

Here is an outlay for our course and programs:

BSc in Hospitality Studies:

In this [course](#), we provide a complete overview of all facets of the hospitality industry, management and communication skills. We begin with structured programs in food production, before delving into the other four branches covered under hospitality.

From a management perspective, we equip our students to learn about human resources management, operations management, hospitality laws and managing information systems at the workplace.

Duration: 3 years Full-time degree course (6 semesters) Intake : 60

Eligibility: Passed Higher Secondary Education (HSC) **or equivalent in any stream with minimum 45% marks in aggregate**

Core Subjects covered:

- Food Production
- Bakery and Patisserie
- Food and Beverage Service
- Front Office
- Housekeeping
- Rooms Division Management
- Food Safety and Nutrition
- Communication Skills and French
- Principles of Management
- Hospitality law and Human Resources Management
- Management Information Systems in the Hospitality Industry

BA in Culinary Arts

In this [course](#), we aim to provide an immersive experience in culinary arts, preparing worthy chefs, restaurateurs, caterers, food stylists, developers and writers for the industry.

We begin by introducing our students to the kitchens with a grounding of principles in food production. Next, it's on to fullscale cooking and culinary experiences in Indian and international cuisines, besides baking and confectioneries.

There's a scope to understand the environment better, with product knowledge, food safety, hygiene, culinary maths and information technology for kitchens, restaurants and other workplaces.

We also prepare our students with essentials food and beverage service and restaurant and food service operations, besides basic French, the international language for gourmet cuisines, food technology and restaurants.

Duration: 3 years Full-time degree course (6 semesters) Intake : 60

Eligibility:

- Passed Higher Secondary Education (HSC) or equivalent in any stream
- Passed diploma in any stream of minimum two years duration from any recognized education board/university

Core Subjects covered:

- Principles of Food Production
- Essential Culinary Arts - Indian
- Essential Culinary Arts - International
- Essential Bakery and Confectionery
- Fundamentals of Food and Beverage Service
- Restaurant and Food Service Operations
- Food Safety and Hygiene
- Introduction to the Hospitality Industry
- Product Knowledge
- Communication Skills and French
- Culinary Math
- Information Technology

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