



**Diploma in  
HOTEL MANAGEMENT  
&  
CULINARY ARTS**

Observe Existence From an Alternative Standpoint.

Diploma in  
**HOTEL MANAGEMENT**

Diploma in  
**CULINARY ARTS**



The hotel management course is a great career choice for you. Many people today still do not have a clear idea of the possibilities associated with choosing a hotel management course. It opens your career to different opportunities beyond your thinking.

One of the biggest benefits of a hotel management diploma is the career growth that students experience. There are countless job opportunities in this field for students who are ready to make a solid career.

More than one million people are recruited into the hotel management industry every three months. In India alone, the hotel management / hospitality industry grew at an annual rate of 12%.

If not for hotel management, it would take you years to start as a junior and become a manager. Not so in hotel management. You can get a job as a head manager in some hotels immediately after completing the degree.

People who want to become chefs can become top chefs in restaurants and hotels with high star rating. Early in your career, it is not a trivial matter to be able to secure high-paying positions in hotels and other hospitality centers.

Choosing a diploma course in hotel management and trying to secure the foundation of your career will definitely not be a bad decision.



Reception is the hallmark of an institution. There you know the overall manners and hospitality of that management. "



**SYLLABUS**

**Diploma in Hotel Management**

- Front office & Customer care
- House Keeping & Personal Hygiene
- Food & Beverage (Service)
- Food & Beverage (Production)
- General English & Communication

*H*otel management requires excellent people management skills and a calm, professional, approachable manner

As a hotel manager, you'll be commercially accountable for budgeting and financial management and will need to plan, organize and direct all hotel services, including front-of-house (reception, concierge, and reservations), food and beverage operations and housekeeping.

Diploma in Hotel management course will prepare you to be a successful entrepreneur and hotelier.

**Culinary Arts** focuses on food service and the artistic presentation of foods. Students will be involved in preparation steps ranging from meal planning to adding that last garnishing touch, building on the knowledge and skills learned by successful completion of a previously-taken Foods & Nutrition class.

Research and incorporation of regional and/or foreign foods will add cultural interest. Skills in food decorating will be introduced and developed.

The students after completing the Diploma In Culinary Arts will be competently skilled in taking up operational and supervisory roles in any food production and service areas of the Hotel Industry.

# objectives of HOTEL MANAGEMENT CULINARY ARTS

Eligibility : Plus Two Duration : 1 Year



Cooking is at once child's play  
and an adult's skill and delight.  
Careful cooking and serving  
is an art of love



## Diploma in Culinary Arts

Fundamentals of Culinary Arts  
Basic Bakery and Pastry Arts  
Menu Engineering  
Kitchen Management  
HACCP

SYLLABUS

Diploma in  
**HOTEL MANAGEMENT**

**CULINARY ARTS**



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