



**Hotel Management & Catering Technology** 

Choose to Polish Your Personality And Advance In The Field of Hospitality.





**66** CHOOSE **MORE** CHOOSE **RIGHT 99** 



#### **About Course**

The program is a 4 year course that nurtures students in the advanced aspects of food & beverage operations, front office management and hospitality service management. The students are provided with hands on experience with workshops, internship and field training under the guidance of qualified faculties and industry experts.

### Why Choose This Course

- State of the Art Infrastructure for Hands on Training
- Top-notch Faculties with the Best Industrial Training.
- Enriching Global Hospitality Exposure
- Learn from Hospitality from Around the World

#### PU Advantage



150+ Acre Campus



2000+ International Students



17000+ Students placed in 1600+ Companies



35000+ Students



75+ Foreign Partnerships



150+ Professors from IITs, NITs & IISc



2000+ Faculties



100+ National Awards & Rankings



12000+ In-campus Residency

Awarded as the

# **Best University**

in Placements

by ASSOCHAM

Awarded as **Best Private** 

University

in Western

India

by Praxis Media





Ranked Among The

**TOP 50** 

PRIVATE

**UNIVERSITIES** 

of India (ARIIA 2020)

BY MINISTRY OF **EDUCATION** 

#### **Choose To Be Practical**



**Training** Kitchen



**Front Office** 



**Training Bar** 



**Training** Restaurant



**Bakery &** Confectionary



Housekeeping



**Training Guest Room** 

#### Choose To Be Placed Before you Graduate



**18 LPA** Highest Package at Parul University **10 LPA** is the Highest Package in 2020



## **Top Recruiting Companies In Hotel Management**



















#### **Global Internship Programs**





**CPG Hotel Chain** Wellington, New Zealand

# Choose to Learn From Experts



Sanjay Thumma Vah-Chef Fame

Ranveer Brar Indian Celebrity Chef











