

Diploma in Hotel Management & Catering Technology

Choose to Provide The Highest Quality of
Hospitality With a Blend of Love & Care.

“ CHOOSE **MORE** CHOOSE **RIGHT** ”

About Course

The program is a 3 year course that trains students with the entry level knowledge of food & beverage operations, front office management and hospitality service management. The students are provided with a 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
- Enriching Global Hospitality Exposure
- Top-notch Faculties with the Best Industrial Training.
- 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

1
NUMBER



Ranked Among The

TOP 50
PRIVATE
UNIVERSITIES

of India (ARIIA 2020)

BY MINISTRY OF
EDUCATION

Choose To Be Practical



Training
Kitchen



Front Office
Lab



Training Bar



Training
Restaurant



Bakery &
Confectionary



Housekeeping
Lab



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



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