



Integral & Transformational Learning

[Established under the Gujarat State Private Universities Act, 2009 and approved u/s 2(f) & u/s 22 of the UGC Act and Regulations, 2003]

A photograph of a restaurant table setting. The table is covered with a white tablecloth and features several wine glasses filled with a light-colored beverage. In the center, there is a small glass candle holder with a lit candle, and a set of salt and pepper shakers. The background is softly blurred, showing more of the restaurant's interior.

**School of  
Hospitality Management**

## About AURO University



**The Mother**

**Sri Aurobindo**

**"Let us keep flaming in our heart the fire of progress, higher always higher."**

## Vision

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To be a Premier University of Integral and Transformational Learning for future leaders

## Mission

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AURO University is grounded in value based education and provides -

**To Students** : an environment for self development; an institution that nurture their potential based on their aptitudes and interests.

**To Faculty** : a platform to be mentors and guides who shape the country's future leaders by imparting knowledge and skills; opportunities for research on emerging trends and industry practices.

**To Industry and Community** : students with intellectual competence, reality based knowledge and personal integrity; students who strive for excellence and aspire to become socially responsible leaders.

## About School of Hospitality Management

School of Hospitality Management is a premium school focused on creating through value education, a generation of high achieving leaders for the most dynamic and sought-after hospitality industry. The school accomplishes its mission through engagement of students and scholars in holistic learning environment, topical research and enriching continuously through industry interface.

The curriculum is dynamic, practical and is constantly revised to keep up with industry requirements. The faculty at the school disseminate current knowledge and skill through education and training to its learners while also continuously raising the bar to acquire and generate new knowledge through research.

Aspiring leaders in the hospitality sector are keen to take advantage of school, which also has the solid backing of AURO Hotels group - a notable presence in the hospitality sector across the globe - and with Courtyard Marriott on the University Campus for hands on experience.

## Vision

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To be a premier Hospitality School in India

## Mission

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To be a premier School delivering Integral Hospitality Education

## Objectives

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- To align with mission & vision of the University.
- To prepare students for the international hospitality industry
- To provide world class education through diverse methodology
- To prepare students to be an entrepreneur
- To deliver cutting edge curriculum to students
- To impart value based education to students

# AURO Hotels and AURO University MoU

Auro Hotels' current portfolio includes 30 hotels in the United States, and two properties in India, operating under well-known brands such as Marriott, Hilton and Hyatt. AURO Hotels and AURO University have entered an exclusive MOU to benefit our local students. AURO Hotels USA has agreed to provide exclusive opportunities of internship for our Hospitality students. They will also be providing Industry expert advice on curriculum advancement and module delivery. In USA, AURO hotels will provide exclusive training to our students whilst on internship. AURO Hotels has also agreed to offer complete assistance to our students in USA related to accommodation, mentorship and other variables.

## School of Hospitality Management Offers :

1. **B.Sc. (Hons.)- Hospitality Management (4 years)**
2. **B. Sc. + M. Sc. Hospitality Management (Integrated 5 years)**
3. **M. Sc. - International Hospitality and Tourism Management (2 years)**
4. **Post Graduate Diploma in Contemporary Bakery and Patisserie with 6 months International Internship (1.5 Years)**
5. **Post Graduate Diploma in Event Management in Collaboration with Wizcraft (1 year)**

## Eligibility Criteria

1. **B.Sc. (Hons.) Hospitality Management (4 Years)**
2. **B.Sc. + M.Sc. Hospitality Management (Int. 5 years)**
  - Successful completion of class XII (10+2) or equivalent examination in any stream with 50% aggregate marks or equivalent grade. Students expecting their result by July 2020 may also apply for provisional admission.
  - In case, the student has received the Class XII certificate from abroad or has been an IB student and has received IB diploma an equivalent certificate issued from Association of Indian University (AIU) must be attached with the application form.

## Program Structure B. Sc. (Hons.) Hospitality Management

Year - 1	<ul style="list-style-type: none"> <li>• Foundations of Hospitality Industry</li> <li>• Principles of Micro Economics</li> <li>• Critical Thinking and Communication</li> <li>• Hospitality Law</li> </ul>	<ul style="list-style-type: none"> <li>• Managing Accommodation Operations</li> <li>• Managing Food and Beverage Operations</li> <li>• Culinary Theory and Skills</li> <li>• Introduction to Science of Living</li> </ul>
Year - 2	<ul style="list-style-type: none"> <li>• Supply Chain Management for Hospitality Industry</li> <li>• E-Business for Hospitality Industry</li> <li>• Developing Hospitality Business</li> <li>• Hospitality Management Accounting</li> <li>• Quantitative Analysis in H&amp;T Industry</li> </ul>	<ul style="list-style-type: none"> <li>• Facility Planning and Management</li> <li>• Managing People in Hospitality Industry</li> <li>• Research Methodology</li> <li>• Financial Accounting for Hospitality Industry</li> <li>• Revenue Management and Pricing</li> </ul>
Year - 3	<ul style="list-style-type: none"> <li>• “One Year Global Internship” (Supervised Work Experience)</li> </ul>	
Year - 4	<ul style="list-style-type: none"> <li>• Strategic Management Simulation</li> <li>• Personality Development</li> <li>• Leadership and Career planning</li> <li>• Managing Resorts</li> </ul>	<ul style="list-style-type: none"> <li>• Entrepreneurship in H &amp; T Industry</li> <li>• Event Management</li> </ul> <p>Specialization Elective</p> <p><b>I - Dissertation</b></p> <p><b>II - Food Processing</b></p>

\*AURO University reserves the right to change the course / curriculum

## Integrated M. Sc. Hospitality & Tourism Management (4+1) years

<b>Year - 1</b>	<ul style="list-style-type: none"> <li>• Foundations of Hospitality Industry</li> <li>• Principles of Micro Economics</li> <li>• Critical Thinking and Communication</li> <li>• Hospitality Law</li> </ul>	<ul style="list-style-type: none"> <li>• Managing Accommodation Operations</li> <li>• Managing Food &amp; Beverage Operations</li> <li>• Culinary Theory and Skills</li> <li>• Introduction To Science Of Living</li> </ul>	
<b>Year - 2</b>	<ul style="list-style-type: none"> <li>• Supply Chain Management For Hospitality Industry</li> <li>• E-Business for Hospitality Industry</li> <li>• Developing Hospitality Business</li> <li>• Hospitality Management Accounting</li> <li>• Quantitative Analysis in H&amp;T Industry</li> </ul>	<ul style="list-style-type: none"> <li>• Facility Planning and Management</li> <li>• Managing People in Hospitality Industry</li> <li>• Research Methodology</li> <li>• Financial Accounting for Hospitality Industry</li> <li>• Revenue Management and Pricing</li> </ul>	
<b>Year - 3</b>	<ul style="list-style-type: none"> <li>• “One Year Global Internship” (Supervised Work Experience)</li> </ul>		
<b>Year - 4</b>	<ul style="list-style-type: none"> <li>• Strategic Management Simulation</li> <li>• Personality Development</li> <li>• Leadership and Career Planning</li> <li>• Managing Resorts</li> </ul>	<ul style="list-style-type: none"> <li>• Entrepreneurship in H&amp;T Industry</li> <li>• Event Management</li> </ul> <p style="text-align: center;">Specialization Elective –</p> <p style="text-align: center;"><b>I-Dissertation</b> <b>II-Food Processing</b></p>	
<b>Year - 5</b>	<ul style="list-style-type: none"> <li>• Applied Research Project</li> <li>• Innovation and Change</li> <li>• MICE</li> <li>• Simulation Exercise</li> </ul>	<ul style="list-style-type: none"> <li>• Elective 1</li> <li>• LIVE Event</li> <li>• Asset Management</li> <li>• Elective 2</li> </ul>	
<b>Elective</b>	<ul style="list-style-type: none"> <li>• Spa Management</li> </ul>	<ul style="list-style-type: none"> <li>• Club Management</li> </ul>	<ul style="list-style-type: none"> <li>• Patisserie Arts</li> </ul>

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## Courtyard Marriott - On-Campus Hotel

Courtyard Marriott, a five star hotel on the University Campus, provides opportunities to students of School of Hospitality Management to apply their knowledge and go through learning and training.



## Global Internship Program



## Our Globe-trotting Interns

The students of B. Sc. - Hospitality Management have been provided with 1 year Paid-Internship (Supervised Work Experience) with various reputed five star hotels in USA, New Zealand, France and Malaysia. The students do internship at AURO Hotels at Greenville, SC, and Orlando. These include Renaissance, Hyatt, Courtyard by Marriott, Taj, Hilton, Oceania and Fairfield Inn by Marriott.



Internship @ Charleston Marriott, USA

# Academic Activities

## A. Guest Trainers and Speakers

<b>Dr. Sudhir Andrews</b>	Chairman - School Advisory Board
<b>Mr. Carl Winston</b>	Director - School of H & T Management (San Diego State Uni. USA)
<b>Mr. Gaurav Sanghvi</b>	CA, Active Member of Chamber of Commerce and Industry, Youth Icon
<b>Mr. Sanath Relia</b>	Reliya Seasoned Hotelier & Chairman of Guj. Chamber of Commerce (Hotel & Restaurant Wing)
<b>Ms. Preeti Ahuja Duggal</b>	Professional Grooming and Make-up
<b>Mr. Vijay P. Thacker</b>	Financial Planner and Expert
<b>Mr. H. P. Rama</b>	Chancellor @ AURO University
<b>Chef Fateh Singh Grewal</b>	Sous Chef Benne Restaurant, Grand Sheraton, Pune
<b>Chef Shantanu Gupte</b>	Celebrity Chef
<b>Chef Zubin D'souza</b>	Executive Chef, Oberoi Hotels and Resorts Pvt. Ltd.
<b>Chef Veena Picardo</b>	Chef, Bakery and Patisserie

## B. Industrial Visit

- Sula Vineyards - Nashik
- Ginger Hotel - Nashik
- SABMILLER Brewery, Aurangabad
- Surat Marriott Hotel
- Essar Township
- Surbhi Textile
- Corinthians Resort, Pune
- Amul and Sumul
- McCain & Coke plant
- SOSYO Bottling Plant
- JW Marriott, Mumbai



## International Paid-internship

Internships bring experience. Experience brings marketability. International experience shows imagination and self-confidence. Students can be practical and have a great alternative at the same time. School of Hospitality Management students get an opportunity to intern in the U.S.A., France, U.A.E., etc. for one year. The students are paid at regular rates as per international standards, which helps them sustain themselves independently while training abroad. The internship program is for one-year, divided into two halves of six months period (each). Students get a cross-functional exposure with staff and interns of different nationalities that help them become a global citizen. International Internships provide valuable exposure and experience to our students in varied fields such as Front Office, Food and Beverage Service, Food Production and Housekeeping. Students register a drastic change in their personality after coming back from these internships and display more matured and responsible behaviour towards their work. Lastly, the internships also assist the students in achieving their career goals and drafting a successful career in the Hospitality and Tourism field.

## Theme Dinner

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Students of the final year organize Theme Dinners. In Feb / March 2020, following 8 fine dining events were organized.

- **Qurbat** – Moroccan Theme Dinner
- **Wonders of the World (WOW)** Theme Dinner
- **Suzon** – Mexican Asian Cuisine
- **Rubaab** – Arabic Theme Dinner
- **Sukran** – Turkish Theme Dinner
- **Zafraan** – Mediterranean Theme Dinner
- **Zen** – Pan Asian Theme Dinner
- **El Pequeño Mexico** – Mexican Theme Dinner

## Non-Academic Activities

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- National Budding Chef Competition (NBCC)
- World Tourism Day
- Pasta and Cheese Event
- Kritagyata
- Cake Decoration Workshop
- World Food Day

# M. Sc. International Hospitality & Tourism Management

The Hospitality and Tourism Industry is one of the increasingly emerging industries among the key contributors to the economy. From tourism and travel to restaurants and luxury retail - there is an abundance of career opportunities in a plethora of sectors that is growing day by day. The program combines hospitality management knowledge with specialized concept based training Hotel Operations and Management across India and world over. With a multi-faceted skillset, hospitality management post graduates have a flexibility and adaptability to excel in a variety of career paths. The program shall facilitate the preparation of young professionals for a career in not only hospitality but stretches across varied sectors of airlines, cruise liners, travel and tourism, hospitals, events management companies, giving them opportunity to work across the globe for some of the biggest employers worldwide.

## Eligibility Criteria

Pass with 50% aggregate marks in Bachelor's degree (any discipline– arts /commerce/science or equivalent.)

\*\* Hotel Management Graduates (3 or 4 year) will get direct entry into second year of the program, upon completion of Bridge Course.



## M. Sc. International Hospitality & Tourism Management (2 Years)

### Year - I : Fundamentals

- Fundamentals of H & T
- Accommodation Operations
- Science of Living / Revenue Management
- Food and Beverage Service
- Culinary Skills and Theory
- Accounting and Finance for Business
- Integrated and Digital Marketing in H & T
- HRM for Hospitality Industry

Internship for  
6 months

### Year - II : Intermediate

- Applied Research Project
- Innovation and Change
- MICE
- Live Event
- Simulation Exercise
- Asset Management
- Elective -I
- Elective -II

### Elective

- Club Management
- Spa Management
- Patisserie Arts

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## Post Graduate Diploma in Contemporary Bakery & Patisserie (with six months International Internship)

The PG Diploma in Contemporary Bakery and Patisserie, in response to the demand, facilitates with providing foundation knowledge and skills and develop expertise required for the field for practical skills, backed with knowledge in all aspects of bakery and patisserie technology and entrepreneurship. The candidates shall qualify with an in-depth knowledge and hands-on capability in making contemporary products and entrepreneurial competencies.

## Eligibility Criteria for PGD-B&P

### Post Graduate Diploma in Contemporary Bakery and Patisserie (with six months International Paid-internship)

- Bachelor's Degree (10+2+3 or 10+2+4) from a recognized University / Institute in India or abroad, with a minimum of 50% marks. Students expecting their result by July 2020 may also apply for provisional admission.
- In case, the Bachelor's degree received from abroad, an equivalence certificate issued from Association of Indian University (AIU) must be attached with the application form.

## Program Structure : Post Graduate Diploma in Contemporary Bakery & Patisserie

- |   |   |
|---|---|
| 1. History and Science                        | 10. Pralines and Truffles               |
| 2. Food Safety                                | 11. Pies, Fruits and Tarts              |
| 3. Weights, Measures, Scaling and Conversions | 12. Souffles                            |
| 4. Basic, Asian and Ethnic Bread Making       | 13. Specialty Cakes, Gateaux and Torte  |
| 5. Practical Baking Techniques                | 14. Marzipan                            |
| 6. Pastry dough, Sauces and Fillings          | 15. Nutrition and Dietary Sensitivities |
| 7. Cream, Custards and Icing                  | 16. Planting and Presentation Styles    |
| 8. Frozen Desserts                            | 17. Contemporary Patisserie             |
| 9. Chocolate Showpieces and Sugar Arts        | 18. Entrepreneurship                    |

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# Post Graduate Diploma in Event Management

The event industry is integral to cities, regions and countries and our Event Management Program will enable the students to develop specialized skills and knowledge in the thriving events sector. Students will gain a strong foundation in events management and apply theory to practice by engaging in practical events management. Through live case studies and being immersed in real event design and delivery. Students will experience an innovative and creative approach to their learning. This program prepares students to enter an exciting and vibrant industry encompassing conferences and exhibitions, cultural and sporting events, festivals and personal events. They study how these are planned, managed and evaluated.

The program is run in collaboration with Wizcraft Mime, Mumbai. Wizcraft is one of the best event management company in India. The students will go for internship. We have industry partners who will help us deliver modules, allowing you to draw upon their wealth of practitioner experience in business, and we provide opportunity to study and become engaged with numerous events that take place regionally.

## Eligibility Criteria for

### Post Graduate Diploma Event Management (1 Year)

- Bachelor's Degree (10+2+3 or 10+2+4) from a recognized University / Institute in India or abroad, with a minimum of 50% marks.
- In case the bachelor's degree received from abroad, an equivalence certificate issued from Association of Indian University (AIU) must be attached with the application form.
- Students expecting their result by July 2020 may also apply for provisional admission subject to the fact that their aggregate score in bachelor Degree Examination shall be a minimum of 50% marks.



## Program Structure : Post Graduate Diploma in Event Management

1. Principles of event making including digital marketing and marketing analysis.
2. Finance and Accounting for Business
3. Leadership in an International Context
4. Develop decision-making skills to devise marketing plans and communications.
5. Business Environment
6. Business and International Context of Events
7. Business Impacts
8. Event design and creativity
9. Event Management and Planning
10. Services Marketing and Management
11. Imaginering Event Themes and Experiences
12. Economics of Leisure and Tourism Sector
13. Trends and Concepts in Events
  - Dynamics of Events
  - Sustainability
14. Entrepreneurship in Events and Leisure Industry
15. Live Event Project - Three Months Paid Internship with Event Management Company

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## List of Core Faculty

- **Mr. Vimal Shukla**  
Associate Professor
- **Mr. Nirmal Vasanth**  
Assistant Professor
- **Mr. Dilip Kumar**  
Assistant Professor
- **Mr. Rajeev R. Mishra**  
Assistant Professor
- **Chef Jignesh R. Mistry**  
Assistant Professor
- **Chef Mukesh Dataniya**  
Chef Trainer
- **Keyur Kumar Patel**  
Trainer - Food Processing
- **Chef Jennifer Sam Mistry**  
Teaching Assistant
- **Chef Amita Singh**  
Teaching Associate



## Fee Structure

1. Annual Fee for 4 years full time B.Sc. (Hons.)- Hospitality Management Program is Rs. 3,00,000
2. Annual Fee for 5 years full time Integrated B. Sc. + M. Sc. Hospitality Management program is Rs. 3,00,000
3. Annual Fee for 2 years full time M. Sc. International Hospitality & Tourism Mgmt. is Rs. 3,00,000
4. Fee for 18 months full time PG Diploma in Contemporary Bakery & Patisserie Program is Rs. 2,70,000
5. Annual Fee for 1 year full time Post Graduate Diploma in Event Management is Rs. 2,70,000



# AURO UNIVERSITY

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