



VIT

Vellore Institute of Technology
(Deemed to be University under section 3 of UGC Act, 1956)



YOUR PASSPORT TO THE WORLD OF **HOSPITALITY**

B.Sc in Hospitality and Hotel Administration

▶ The undergraduate program prepares students for leadership in luxury hospitality. It imparts expertise in managing business, operations, and personnel in global luxury hotels and prestigious hospitality enterprises. The curriculum emphasizes managerial skills and a deep understanding of this exclusive industry, enabling students to excel in this dynamic field.

VIT – A place to learn; A chance to grow

School of Hotel & Tourism Management

VIT (Vellore Institute of Technology), established in 1984, was conferred with the status of a deemed university in 2001 by the Government of India. Over three decades, the institution has evolved into an innovator in higher education, expanding from 180 students to over 67,000. Today, it stands among India's most prominent and esteemed universities, offering top-ranked academic programs. The main campus is located in Vellore, with additional campuses in Chennai, VIT-AP at Amaravati, and VIT Bhopal, established as State Private Universities later on. Designed with eco-friendly principles and equipped with cutting-edge infrastructure, VIT fosters an environment conducive to learning and living. Emphasizing quality in teaching, research, and innovation, VIT is dedicated to a student-centred culture, prioritizing excellence and consistency in learning, teaching, and research endeavours.



B.Sc. Hospitality and Hotel Administration (3 year)

The VIT School of Hotel & Tourism Management (HOT) provides a comprehensive hospitality management program for aspiring professionals. This course spans various sectors within the hospitality industry, encompassing hotels, restaurants, recreation, meetings and events, travel and tourism, culinary arts, marketing, sales, and more. It offers hands-on training in industry standards. With a meticulously crafted curriculum, it meets the high industry demand for skilled managers and provides practical experience across diverse fields within hospitality.

Admission requirements:

- ❖ A passing grade in 10+2 in any stream of the Higher Secondary Examination by State Board, CBSE (New Delhi), ISCE (New Delhi), Intermediate, a two-year Pre-University Examination by a recognized board/university, or an equivalent examination.
- ❖ A pass in any stream of Diploma 10+3 (i.e., a 10th+3 years Diploma in any discipline)
- ❖ The NIOS Board and open schools recognized by JEE are acceptable.
- ❖ Additionally, students who have taken their Std. XII finals and are awaiting results can apply, provided they submit their passing certificate by the notified date.
- ❖ The eligibility criterion for applying to B.Sc. Hospitality and Hotel Administration admission in 2024 is being born on or after 01.07.2004.



Campus Life

Every effort by the management and administrative boards aims to ensure that every student perceives VIT as a vibrant, enjoyable, and resourceful community to enrich their academic years. Acknowledging the impact these formative years can have on shaping national and global expectations, VIT endeavours to promote, introduce, and expand all initiatives that shape their intellect. By introducing clubs, chapters, and college festivals, students are not only exposed to a competitive environment within the university but also to reputable universities and colleges across the country.



The Food & Beverage Service Lab mirrors a professional restaurant setting, meeting global service standards. It is air-conditioned, fully furnished, and offers hands-on training covering basic to advanced restaurant operations. Students acquire practical experience in various roles, focusing on industry skills, delivering customer service excellence, and gaining exposure to real-world practices.

Bakery & Confectionery Lab is a hands-on learning environment where students explore the intricacies of baking and confectionery. It encompasses a wide range of techniques, from dough blending to pastry and custard preparation. Students are guided through the art of creating an array of baked products, including various types of bread, assorted cakes, and a variety of pastries and cookies with diverse flavours and textures.



Training kitchens feature state-of-the-art, industrial-grade food production facilities designed for training aspiring chefs. Demonstrations and practical sessions are conducted using advanced equipment. Here, modern cooking techniques and food presentation skills are taught alongside lessons in hygiene, nutrition, and cost control. Students engage in hands-on experiences that encompass every aspect of culinary expertise, thoroughly preparing for the professional culinary world.



The computer lab at the School of Hotel & Tourism Management, featuring high-speed internet and essential software, is a dedicated space for various academic activities. It grants students access to vital digital tools necessary for their studies, empowering them to explore, learn, and excel in their academic pursuits.



An advanced training kitchen is an expertly equipped culinary space tailored for aspiring chefs. It features cutting-edge equipment and modern cooking technologies, resembling professional restaurant kitchens. This facility allows hands-on practice with diverse culinary techniques, emphasizing cooking skills, food safety, menu planning, and kitchen management, preparing students for careers in the hospitality industry.



The housekeeping lab features modern equipment, guest supplies, cleaning agents, and linens for accommodation upkeep. Students practice room arrangement, bed making, cleaning techniques, and equipment handling in a simulated hotel room. These practical experiences prepare students for larger facility training and placements, equipping them for real-world challenges in the field.



The Front Office lab offers comprehensive training in billing, guest relations, bell desk, concierge services, communication, software usage, guest handling skills, and hospitality etiquettes. This hands-on experience prepares students for various front office responsibilities, ensuring they're ready for roles requiring professionalism and exceptional customer service.



Internship & Placements:

Students undergo a five-month industrial exposure training program in renowned star hotels, providing them with an immersive experience to gain practical insights and hands-on training within the hospitality industry. Following this, they are facilitated with placements, securing opportunities in esteemed sectors of the hospitality industry.



Contact us

Director (UG Admission)
Vellore Institute of Technology
Vellore 632 014, Tamil Nadu, India

Phone No. : 044 4627 7555
Email Address : bha@vit.ac.in
Website : www.vit.ac.in