

# Facility & Infrastructure

One of the major strength of any hospitality is infrastructure. Our infrastructure has been created according to functionality, current trends and adequacy. We have four kitchens where nutrition food, traditional, multi-cuisine foods are being prepared. We has modern kitchens, naturopathy kitchen air-conditioned classrooms , exclusive labs, yoga & mediation center , massage center and a well stocked library.

## DEMO KITCHEN

The aim of this training kitchen is to provide education in the area of nutrition, best shopping practices, menu planning and cooking techniques. Training kitchens equip the students with the art of culinary science which involves food production and knowledge about various cuisines as well as bakery and confectionery.

## DEMO RESTURANT

Experience has shown that the most practical & immediately beneficial way of training restaurant employees is the time-tested hands-on-method. This method promote immediate rewards & shown where further instruction is needed.

Our students are trained to serve food and beverage during the lunch service where they are individually corrected and groomed by the faculty members and seniors.

## HOUSEKEEPING LAB

The objective of this lab is to teach and train students on the major housekeeping activities of a typical hotel room ranging from the basics of room cleaning and preparation, passing through room and floor supervision ending with the managerial skills and expertise that today's Executive Housekeepers must have.

## YOGA & AYURVEDIC CENTER

The purpose of Yoga & Ayurvedic Center is to give a beginners understanding of the principles of Ayurvedic such that one can adjust one's own lifestyle, and share beneficial information with family, friends, colleagues, for improved health.

## LIBRARY

The Sunrise Institute of Hotel management Library is one of the finest library in the hospitality management field. It's noted for its excellent collection, knowledgeable staff and service to alumni, industry practitioners, other hospitality schools and trade associations, as well as the students and faculty of the School of Hotel Administration.

## HANDS-ON -REAL TIME PRACTICE

Our institute is in close proximity to actual deluxe properties. With an access to these attached hotels, spa and golf clubs, our students get a hands on experience in hospitality education. This sets us apart from others.

## HOSTEL FACILITY

SIHM offers hostel facility (separate for boys & girls). Our hostel has spacious and well furnished rooms equipped, water purifier, water cooler and a kit for indoor/outdoor games. These hostels also have mess facilities that offer nutritious & healthy food to the students.

# Training & Demonstration

Training & demonstration is different from education. SIHM's faculty is teaching organized around the content & information that students will acquire. A regular interactive session is held in order to develop better methods of imparting knowledge and skills on various topics. Some of the common approaches are adopted for training & demonstration.

## PRESENTATION

Presentation work well for small groups or individual. To be effective, the presentation must be very visible. Videotaped presentation can be useful, effective and convenient. However, some type of follow-up activity (such as supervised practice session) should be planned.

## SIMULATION

We do not want server-in-training to practice on our customers. Instead we can develop simulations for them to practice in a situation representing in the real thing. The simulation allow trainees to experience the real things, but without real customers, thus allowing the trainee to make & correct mistakes that will no harm our business. A simulation is a strained situation that looks like a real situation where trainee can safety practice and sharpen their new service skills before dealing with the public.

## ROLE PLAY

Role plays are similar to simulations. A role play is an instructional method that allows trainees to act out situations under the trainer's directions.

## LECTURE

A lecture is the semiformal presentation by the teacher or the trainer verbally telling students or trainees about something. All lectures are thoroughly planned in advance to make the session more interesting, interactive and informative. A lecture utilizes learning principles, followed with presentation, simulation & role play. During the lecture we can hold discussion s, question & answer session.

## ASSIGNEMENT

The students are given a number of assignments that they have to complete within a stipulated period. Students should take these assignments as a very serious learning exercise and do it after thorough research in the library, on field (if required) and through internet only. Each assignment is marked and evaluated on the basis of the written report or presentation etc.

## ON-THE-JOB TRAINING (OTJ)

On-the-job training is planned structured training conducted on the actual job site. There are written objective, content & procedure.

# Student Activities



# Student Activities

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The Student Activities make great effort to achieve or to maximize personal growth and development in students by providing a variety of opportunities for involvement, service, and leadership in co-curricular activities. Student Activities supports the academic mission of the College by working to create experiential learning options outside of the classroom and encouraging students to actively participate in the greater educational community. The Student Activities supports a wide range of co-curricular activities.

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## **Our Student Activities:-**

- × Personality Development
- × Social Events
- × Co-Curricular Activities
- × Chef Competition
- × Food Presentation Competition
- × Cooking Competition

# COURSES IN HOTEL MANAGEMENT



## **Qualification**

Certificate Courses in Hotel Management approved by Govt. of Rajasthan

## **Eligibility**

Senior Secondary(10+2) or equivalent (any stream)

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# Curriculum

S.NO	Subject	Teaching Scheme	
		Hours Per Week	
		Th.	Pr.
1	General English	3	-
2	Computer Awareness	3	2
3	Food Science	3	-
4	Basic Food Production	3	4
5	Basic Food & Beverage Service	3	4
6	Basic Front Office Operation	3	2
7	Basic House Keeping Knowledge	3	2

# CERTIFICATE COURSE IN FOOD PRODUCTION



## Curriculum

S.No.	Subject
1	Cookery
2	Larder
3	Hygiene & Nutrition
4	Commodities & Costing
5	Computer Awareness

### Qualification

Certificate in Food Production approved by Govt. of Rajasthan

### Eligibility

Senior Secondary(10+2) or equivalent (any stream)

### Duration

06-12 Months

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# CERTIFICATE COURSE IN FOOD & BEVERAGE SERVICES



## Curriculum

S.No.	Subject
1	Food & Beverage Service I
2	Food & Beverage Service II
3	Business Communication
4	Hygiene & Sanitation
5	Computer Awareness

### Qualification

Certificate in Food & Beverage Service approved by Govt. of Rajasthan

### Eligibility

Senior Secondary(10+2) or equivalent (any stream)

### Duration

06-12 Months

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# CERTIFICATE COURSE IN HOUSE KEEPING



## Curriculum

S.No.	Subject
1	House Keeping Operation
2	Interior Decoration
3	Hygiene & Hotel Maintenance
4	Communication
5	Computer Awareness

### Qualification

Certificate in House Keeping approved by Govt. of Rajasthan

### Eligibility

Senior Secondary(10+2) or equivalent (any stream)

### Duration

06-12 Months

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# CERTIFICATE COURSE IN FRONT OFFICE OPERATION



## Curriculum

S.No.	Subject
1	Front Office Operation
2	Principle of Accounts
3	Hotel Accounts
4	Business Communication & Office Operation
5	Application of Computer

### Qualification

Certificate in Front Office Operation approved by Govt. of Rajasthan

### Eligibility

Senior Secondary(10+2) or equivalent (any stream)

### Duration

06-12 Months

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# COURSES IN AYURVEDIC & YOGA



## **Qualification**

Certificate Courses in Ayurvedic & Yoga approved by Govt. of Rajasthan

## **Eligibility**

Senior Secondary(10+2) or equivalent (any stream)

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# CERTIFICATE COURSE IN YOGA & MEDITATION



## Curriculum

S.No.	Subject
1	Introduction to Yoga Education
2	Scientific Concept of Yogic Practices
3	Asanas, Pranayamas, Kriyas & Meditations
4	Fundamental English
5	Yogic Diets

### Qualification

Certificate in Yoga & Meditation approved by Govt. of Rajasthan

### Eligibility

Secondary (10) or equivalent

### Duration

6 Months

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# CERTIFICATE COURSE IN AYURVEDIC MASSAGE PANCHAKARMA THERAPY



## Curriculum

S.No.	Subject
1	Fundamentals of Ayurveda
2	Panchakarma therapy
3	Fundamental English
4	Knowledge of main alternative therapy and SPA therapy
5	Yogic Diets

### Qualification

Certificate in Ayurvedic Massage & Panchkarma Therapy approved by Govt. of Rajasthan

### Eligibility

Secondary (10) or equivalent

### Duration

6 Months

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# Action Plan

- × Preparation of Study Material/ Manual for the programme.
- × Procurement of GPRS enabled biometric Thumb impression and then installation for the same at Resort.
- × E have complete set up for hospitality. Such as kitchen equipments. Bar, Accommodation and House keeping, Leisure are, Machinery in larger premises and health and safety laws.
- × Identification of the staff who are willing to execute these courses.
- × Advertisement of training Programme in New Paper.
- × Application Invitation for the programme in prescribed format for residential and non-residential programme.
- × Scrutiny of the application in case of excess application then no. of seats available in the program.
- × Starting of classes for admitted students.
- × We can run the classes from 9:00 AM to 3:00 PM for non-residential and 9:00AM to 4:00 PM for residential.
- × These programme will include theory and practical both, but most of the part is based on practical/hands on. The practical trainings will be based on on-site work.

# Action Plan

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- × Classroom training for enhancement for their knowledge, soft skills and overall personality development.
- × For computer & communication skills we have group of colleges & university backup.
- × Evaluating of their profile in terms of presentation, attitude, grasping power & brain storm.
- × Weekly assessment process and at the end of the session we will do final assessment and evaluate the students.
- × We have training placement department in our group of colleges and university, which can help us to our students to get placed.
- × There are lots of hotels & resorts in the country where lot of skilled persons are required in above fields.
- × We have group of institutes where we can place these in the hotels.
- × We have group of resorts where we require lot of jobs for skilled persons.
- × Continuous arrangement of companies for on-campus placements.

# Career

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Hospitality is a leading firm serving in hotel industry. Our specialty to provide recruitment in hotels, resorts & restaurants. Students have career options available in the following industry segments:-

- ❖ Hotels and resorts & Other Lodging Operations
- ❖ Restaurants and foodservice
- ❖ Cruise ships and airlines, Cruise Liners & Tourism/Hospitality Operations in Railways
- ❖ Theme parks and casinos
- ❖ Meeting and event planning
- ❖ Recreation and sports management
- ❖ Entrepreneurship & Consultancy Career, Retail Malls, Multiplexes & Clubs
- ❖ Tourist destinations and attractions
- ❖ Hospitality Training & Teaching/ Sales & Marketing/ HR Careers
- ❖ Tourism Boards & Govt. Tourist Offices, Travel Agents & Tour Operations





# Admission Procedure

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## *How to apply at Sunrise University?*

Applications for any course will be accepted only through SHIM admissions application form enclosed in this prospectus. Application forms duly completed must be submitted to the Jaipur campus address. Students applying for undergraduate programs should have successfully completed Class X or Class XII (any stream) from a recognized board.

Admission will be confirmed only on submission of certified copies of mark-sheets of class X or XII or graduation as the case may be.