

CULINARY INSTITUTE OF INDIA



CITH&MS

Hotel Management
Management
Health Sciences

ACADEMIC &
CAREER GURUKUL



Unit of Durgapur Society of Culinary Skills and Management Sciences
(A Non Profit Making Autonomous Body Registered Under Govt. of W.B.)

GROOMING CAREER SINCE 1996



Scan QR Code



Message from the Director



Culinary Institute of India & CITMS has the privilege to introduce itself as one of the leading and high performing professional institute imparting Education in Hotel Management, Business management, Hospital Management & Information Technology. Established in 1996; We have crossed 25 years of professional Education. We have set a benchmark difficult to follow for any other institution. Setting a 100% record has been a very natural result for us. What is noteworthy and more satisfying is that most of our students are reaching the pinnacle of management ladder within 12 - 15 years and are moving forward towards becoming entrepreneur. From job seekers to job providers have been our apex of Management Gurukul. We have produced highly competitive students with industry tailored education programme. We drew inspiration from tradition of Gurukul parampara. Our approach was to set the process of thinking right. Our entire education process is imparted on value based education. Our belief is very basic- "if the process is right the result has to follow sooner".

City & Guilds association in the initial years with approval of the British council gave us much needed international boost and more than 200 students are working abroad in international shores at managerial position. Ours is an affordable education even in the commercialised world. We have an enviable low lecturer to the student ratio. The secret of success lies in our never-ending quest for setting our own goals and striving to achieve it, adequate input of knowledge and skills, proper professional orientation of the students, backing from qualified manpower and reputed concerns of the industry and good network of information. The students have shown a remarkable acceptance of our practical oriented and value based innovative teaching methods in Gurukul style. Our HR division have been able to contend with the international trends and bring success in India and abroad regularly. I would like to stress that this Institute has its prime objective to provide professional environment to bring out the soul in you so that you can bear the torch of your generation and march ahead in life with pride.

Our Motto says it all :

WE CARE FOR YOUR CAREER MORE THAN YOU DO.

Rakesh Kumar Gupta
Founder Director





Culinary Institute of India



Ref – ACOHI /Asia/ Appt./THPHLP/BRD/AsianTeam Dated – August 3rd, 2021

To,

Shri. Rakesh Kumar Gupta Ji,

Founder, Director

Culinary Institute of India – Durgapur – India.

Respected & Honorable - Rakesh Kumar Gupta ji,

It is indeed pleasure to write you and invite you for joining the prestigious Hon. Thangam Philip Hospitality & Tourism Board designed especially to uplift the North Eastern Regions of India and bring the regions into mainstream of Hospitality Industry of India.

Hon. Board of Governance has taken the decision to offer you prestigious position of **ACOHI - Executive Board Member** looking at your rich portfolio in the varied fields of International Hospitality, Business Relations, World Business & Tourism and as senior representation of Hospitality Industry of India and as a leader spearheading from front for the most prestigious Hon. Thangam Philip Hospitality & Tourism Board.

We are fortunate for your guidance and look forward to mark historical imprints on Hon. Thangam Philip Hospitality & Tourism Board which consist of topmost names from more than 48 Asian Nations and its representations via their best resources in the field of Hospitality, Tourism, & International Business.

We are sure this Board will create its mark for North Eastern Regions of India to flourish in Hospitality Industry of India and World which was one of the ultimate dream of the legend Hon. Ms. Thangam E Philip.



Culinary Institute of India

Welcome to the Prestigious Board of ACOHI – Asia

ACOHI Chamber & Board looks forward for continued Support, Guidance, Learning & Blessings from you.

Asian Culinary Regards,

Saneer Awsarmmel

Asian Chairman – BOG & Asian Chamber

Asian Chamber of Hospitality Industry

India.

Copy Marked to – For Information & Update

BOG – Asian Countries

Board Members – ACOHI Asia

Leaders of Asian Countries – Hospitality Industry of Asia

World Network of Hospitality Industry – WNOHI

WEE Network – Principals- IHM India

All India Hospitality Database of IHM Teachers, Sr. Staff, Workers & Units



Asian Licence Under Ministry of Corporate Affairs - Government of India - 120379 | MCA - COI - U85300PN2020NPL193639

UNITY, BUSINESS, TECHNOLOGY EXCHANGE, BILATERAL RELATIONS, PEACE & BROTHERHOOD

www.acohi.org



Last Message from our Beloved Founder Chairman



Dear Students,

The journey into the 21st Century has been very revolutionary. The first decade was er two saw consolidation while the second decade we faced a completely changed economic parameters. The integration of technology directly into business operations. However the human factor has still remained irreplaceable. The industry still needs skilled and highly motivated professionals.

Our true life interface that changed to cyber interface and real time inventory and the business can be controlled and managed at the speed of thought. The changed economy scenario has given rise to a completely new business platform. The consumer interface is direct and very effective. It demands new set of thinking and respective technical skill in its professionals. The action takes place at the speed of thought. So we have also redefined the skill level and educate from an entirely different perspective. The operational changes in business activity has also made us redefine & modify our education dispensing mechanism. Nevertheless basics of life remains the same. and hence we have formulated our new strategy on the same belief that we have carried since our inception. The professionals having multiskill abilities and plausible strengths have never felt the pinch even during recession. The industry growth is redefined. We have been able to find opportunities for all our students and propel them towards higher goals through the yogic principle of management. The resurgent new forces which has re-aligned the market; are challenging us. Come let us gear you up for the next decade of excellence. through our perseverance.

I welcome you to our Grooming Ways - the legacy of 24 years.

Late Shri Rameswar Prasad Gupta

Founder Chairman





OUR Legacy of 24 years prove that we have produced individuals who are dedicated & having entrepreneurial zeal

**PROFESSIONALLY COMPETENT
QUALITY CONSCIOUS
GLOBALLY MINDED**

OUR CAMPUS

Our Campus is lush green, serene, and has a gurukul ambience. It is spread over more than three acres of Land. It is not a concrete jungle - unlike the others we are close to nature, having a solitude touch to our learning environment. The aesthetic feel makes the student introspect and learn under the able guidance of our respected gurus of the trade. The campus is self sufficient and contains all the in house facilities. A well stocked diverse library with concept classroom and lab infrastructure facility we have been turning out thorough professionals for the industry. We have emphasized harmony with nature in our Gurukul. The serene atmosphere and the sanctity of the natural ambience promotes humble learning without any distraction. It provides for all self sufficient services. The facility has integrated Wi-Fi facility which can be accessed by the student on participation basis. There are sports facility for students to engage. We have in house on campus lodging and fooding facilities along with the boys hostel. Facilities for the girls hostel have been provided separately in a posh locality supervised and 24 hours monitored by our personnels.





OUR GOVERNING AND STUDENT GROOMING -

HR Perspective - To groom
Entrepreneurs
Effective Managers
Compassionate leaders

About us

Culinary Institute of India and CITH&MS (Center for information technology, health & management sciences - is a unit of DSCSMS. and is directly monitored by it's Governing body. Care has been taken to recruit young professionals from the industry to guide the students in becoming thorough professional. The stress is mainly on value added teaching techniques with an eye on the changing requirements of the industry. Obedience, discipline, quick thinking ways, analytical methods, proper etiquette, smartness, are a few requisite traits, of the industry which is, drilled into the students, during the course of their stay with the institute. The attention and care extended to the students by our HRD is exceptional. Overall the institution lays an emphasis on the making of not only a better professional for industry but also a better individual. The HR arranges the different training schedule for practical exposures and technical grooming. As per the demands of the system the training may be categorised into different schedules like-

Summer Training

Industrial Training

Vocational Training

Specialisation Training

Live Project Training

On Job Projects, On-Job Training

Various streams under go specific traing as per their requirements. Some trainings are a must while other trainings are optional. While the hotel management students may opt for basically three training, the IT students would have to go Live projects and on job training. The MBA students would be needed to undergo various project training schedule depending on their competency level and the specialisation streams. Students may go for vocational project based trainings. It may be followed by industry based assignments. These requirements are assesed after doing the HR audit of the students. The HR committee in consultation with the industry experts decides on it. It goes to say that we do a very intense case to case study of the individual students requirements and there lies our expertise and differentiation with other institution.

Our philosophy is that we not only provide total educatioal environment but imbibe certain culture, values and a way of life which makes student teacher interaction more favourable. Students are expected to become knowledgable about the Economic, Social, Culture & political framework within which business and Individual operate and also become sensitized to the drives and demands of entrepreneurship, management & leadership.



ADMISSION & EXAM RULES

ADMISSION SESSION

For all the University run courses the enrollment starts from the month of January and carries on concurrently till the schedules permit us to do so (normally October- November). Since the university programs are supplemented with several other concurrently run modules the students may be split into smaller batches for facility of study programs. Students can avail the online registration facility to enroll themselves before the session starts.



EXAM RULES

Examination rules are guided by the university schedules being published from time to time. However for internal regular curriculum a student must complete the in course assessment and should have 85% attendance. For Autonomous program examinations are conducted by the Society as per the required certification. For various courses the schedule is published as per the curriculum. The decision of the Academic Director is final in this regard. Outstation candidates will appear for online examination and online viva assessment.

SUPPLEMENTARY EXAMINATION

Normally the university has a system of supplementary exams midway to the curriculum. If not then the students can take the same papers in the next year schedules. The students need to pay charges as per schedule declared by the respective university and approval bodies. Failed students would have to keep regular attendance and will have to bear curriculum fees as per the norms. The student repeating the exam should have to attend regular classes with the next batch. The student repeating the semester or an year will have to pay tuition fees, practical fees and any other fees for that duration as applicable or decided by the management.





HOSTEL & MESS

Separate hostel facilities for boys & girls have been arranged for. It is mandatory for all the students who are not locals to stay in the hostel accommodation provided by the institute. Even for the localites it is advisable to stay in the hostel for a certain period of six months in the last semester of their studies. This helps them in focus properly on the job related interview and the live management related projects. The institute has laid down certain rules & regulations which should be followed by all the students. The institute reserves the right to take any disciplinary action against a student found violating the rules *. (* Rules given in the Hostel form)

GENERAL DISCIPLINE

The students are expected to maintain a common level of discipline as per the social moral and government guidelines.

1. All students have to attend classes in proper uniform. For any medical related issues they may be exempted by the HOD of the related studies. Disciplinary action may be initiated for non compliance.
2. It is must to maintain a 85% attendance overall to be allowed to sit for the final examination.
3. Any short of absentism leading to loss of academic study hours would lead to extension of the academic duration. Absentism with prior information will not be exempt. Extension of the academic duration to complete the requisite number of hours of classroom study program is a necessity to maintain our standards as Industry leaders. Absentism without any information would definitely lead to disciplinary action. Drop in percentage of attendance would definitely make the student loose one semester of academic curriculum. However minor fluctuations with valid enough reasons could be considered provided the academic instructor approves of his / her competency level. Besides a fees would be charged for the extended study program (as the management may find it proper & reasonable)
4. Students could be sent for Specialisation or vocational training either by the college or if they arrange their training on their own during the holidays, they would have to take no objection certificate from the management.
5. If any student absents himself without any valid reasons and prior permission, he/she may be fined and on repeated practices may be shifted to the next batch. He / She may be charged the fees for that session.
6. Any form of ragging is strictly prohibited. Strict action would be initiated , if anybody found in engaging such activities.





MASTER'S IN HOTEL MANAGEMENT

A Gurukul Since 1996...

**BAKE
YOUR CAREER
ON A PLATE**

For

Regular Students

Working Executives

Lecturers

Research Fellowship

M: 7384213048 / 9832168856 / 9332193597,

Mail us : culinarydgp@hotmail.com

FOR ONLINE ADMISSION
Log in to our Website

www.citms.org



Culinary Institute of India Courses

B.A. / B.Sc. / B.B.A. Hotel Management (3 Yrs. / 6 semester)

(Degree as per UGC & University Norms)

Hotel Management, Hospitality Management, Tourism Management

Eligibility : 12/Higher Secondary appeared or passed

M.A. / M.Sc. / MBA Hotel Management (2 Yrs. / 4 semester)

(Degree as per UGC & University Norms)

Hotel Management, Hospitality Management, Tourism Management

Eligibility : Graduation in any stream

Post Graduate Diploma H.M.C.T.T. (1 Yr. / 2 semester)

(Degree as per UGC & University Norms)

Eligibility : Graduation in any stream

Diploma Hotel Management (2 Yrs. / 4 semester)

(Degree as per UGC & University Norms)

Hotel Management, Hospitality Management, Tourism Management

Eligibility : Class XII passed

Diploma Hotel Management, Catering Technology, Tourism

Autonomous Certification / Diploma

Diploma in Food Production (1Yr)

Diploma in Catering Management (1Yr)

Diploma in Food & Beverage Service (1Yr)

Diploma in Accommodation operation (1Yr)

Certificate Course in Hotel Operations & Mngt. (2 semesters / 12 months)

Eligibility - 10 or 12 passed and having virtually no age limit.

This course is a gateway to instant employment. 8 months classroom 4 months training

Craft Courses in (6 months duration)

a) - Food & Beverage Service

b) - Food Production

c) - Bakery & Confectionary

d) - Front Office Operations

e) - House Keeping

Eligibility - Any person seeking employment can do these courses. The course duration is one year. It has six months of theoretical and practical studies followed by at least 4 months of Industrial training at star categories hotels.

Certified Hotel Apprentice (8 weeks classroom + 6 months IET)

Eligibility - Ability to communicate and basic language efficiency. The course duration is 8 weeks classroom training followed by 6 months to one year Industrial apprenticeship.

ADMISSION FORM CHARGES RS. 1000 (FOR ALL COURSES)



Culinary Institute of India

M.A. / M.Sc Hotel Management

Duration- 2 Years / 4 semester

Eligibility- Graduation in any stream or Equivalent

Course fees : Rs 28000 per semester, Registration – Rs 15000,
Kits & equipments – 8000, Caution Money – Rs 2000
Total fees – 1lac 37 thousand

B.A. / B.Sc. / BBA Hotel Management

Duration - 3 Years / 6 semester

Eligibility- 10+2, Higher Secondary or Pre University or Equivalent Examination

Course fees : Rs 35000 per semester, Registration – Rs 20000,
Kits & equipments – 8000, Caution Money – Rs 2000
Total fees – 2lac 40 thousand

MBA Hotel Management

Duration- 2 Years / 4 semester

Eligibility- Graduation in any stream or Equivalent

Course fees : Rs 45000 per semester, Registration – Rs 20000,
Kits & equipments – 8000, Caution Money – Rs 2000
Total fees – 2lac10 thousand

Post Graduate Diploma in Hotel Management

Duration - 1 Year

Eligibility - Graduation in any stream & Equivalent

Course fees : Rs 32500 per semester, Registration – Rs 15000,
Kits & equipments – 8000, Caution Money – Rs 2000
Total fees – 90 thousand

Diploma Hotel Management (DHMCTT)

Duration - 2 Yrs. / 4 semester

Eligibility - Class XII passed and above

Course fees : Rs 32500 per semester, Registration – Rs 15000,
Kits & equipments – 6000, Caution Money – Rs 2000
Total fees – 1 lac 53 thousand

Diploma Fees Structure

Duration - 1 yr. 2 semester (Autonomous Programme)

Eligibility - Minimum Class X/XII passed and the student should be not less than 16 years

Course fees (Autonomous) : Rs 30000 per semester,
Registration Rs 15000, Kits & equipments – 6000,
Caution Money Rs 2000, Total fees 78 thousand
for university certification -Rs. 10000

Certificate Course in Hotel Operations & Mngt.

(2 semesters / 12 months)

This course is a gateway to instant employment

Course fees - 50000, Registration - 10000,
Kits & equipments - 3000, caution money - 2000

Craft Course Fees Structure

Duration - 3 months classroom + 6 months industrial training

Course fees : Rs 30000, Registration – Rs 10000,
Kits & equipments – 4000, Caution Money – Rs 1000
Total fees – 45 thousand

For Craft Course food production additional Rs. 10000

ADMISSION FORM CHARGES RS. 1000 (FOR ALL COURSES)



CHEFS TRAINING PROGRAM

A Gurukul Since 1996...

- ▲ Bachelors in Hotel mngt with specialisation in Food Production department (3 Yrs.).
- ▲ One year Diploma in food production.
- ▲ One year diploma in Bakery and confectionary.
- ▲ One year culinary Institute India certified chef with specialisation in Culinary Art.

FOR WORKING PROFESSIONALS

CII certified chef - level 1, level 2, level 3



COLLEGE CAMPUS

: www.citms.org

K.R. Complex, DSCSMS Building, Banskopa Industrial Complex, Bus Stop : Banskopa Toll Gate, Banskopa-Gopalpur Road, P.O.- Gopalpur, Durgapur-713212, Dist.-Paschim Burdwan, West Bengal

: (0) 7384213048 / 9832168856 / 9332193597,

: culinarydgp@hotmail.com,

-<https://www.facebook.com/groups/culinaryinstituteofindia/>



CHEFS TRAINING PROGRAM

LEVEL 1 -

Basic Kitchen Hands on Skill Training Program

Comprises of 4 modules :-

Module A - Basics of French Cuisine (Soups , Stocks & Sauces)

Module B - Basics of Continental cuisine (Concept of Continental meal & American Cuisine)

Module C - Basics of Italian Cuisine (Concept of Italian meal & its diversity)

Module D -Basics of Bakery & Confectionary (Cakes, Sponges, Hot Pudding & Desserts)

Course fees :

Registration 2500 Tuition fees 15500 Certification fees - RS 2500 (optional)



LEVEL -2

INTERMEDIATE Kitchen Skill Training Program

Comprises of 4 modules :-

Module A - Basics of Planning a Continental Meal

Module B - Bakery & confectionary Skill Training (Biscuits , Meringues, chocolates etc)

Module C - Study of Indian Meal & Regional Dishes

Module D -Quantity kitchen & Cost Concept

Course fees :- Registration 2500 Tuition fees 20000 each module certification fees - Rs 2500



LEVEL - 3

Advance Kitchen Skill Training Program

Comprises of 4 modules :-

Module A - Practical Gastronomy Menu Planning & Costing & Food with Wine

Module B -Warm cold & Frozen Desserts

Module C - Study of Indian Meal & Regional Dishes.

Module D -Garde Manger & Cold Buffet Dishes

Course fees :

Registration 2500 Tuition fees 17500 Certification fees - RS 2500

Each module is of 10 Practical Interactive session (3-4 hours)

Morning batch 9.30 to 1 Pm / Afternoon batch 2 pm to 5.30 pm.





WE CARE FOR YOUR CAREER
MORE THAN YOU DO

FOR ONLINE ADMISSION Log in to our Website www.citms.org

M: 7384213048 / 9832168856 / 9332193597, Mail us : culinarydgp@hotmail.com





Culinary Institute of India

DIPLOMA IN FOOD PRODUCTION & CULINARY ART Level 2

Duration = 12 months (52 weeks) ,
Minimum Age - 16 yrs Eligibility :- 10th pass
25 weeks classroom & practical study
& 27 weeks of Industrial Exposure,
Morning batch 9.30 to 1.30 pm
Afternoon batch 2 pm to 5.30 pm.

Course fees :

Registration 20,000 Tuition fees 70000
Exam Fees 10000,
City & Guilds Certification- RS 40000.

GST 18% as applicable

Students will be issued – Chef's kit, Chef's Uniform, Journals for classroom study, Internship in 5 star hotels & Professional outlets of national & international repute. Practical room Raw material cost.



Bachelor of Arts in CULINARY ART - 3 Yrs

Duration = 3 yrs Eligibility :- 12 pass / HS pass
24 weeks of Industrial Training exposure
& 12 weeks of Specialisation Training.

Class timings – 10 Am to 4 Pm

Course fees :

Registration 30,000
Tuition fees 40000 per Semester
Exam Fees 10000 per year,
GST 18% as applicable

Students will be issued – Chef's kit, Chef's Uniform, Journals for classroom study, Internship in 5 star hotels & Professional outlets of national & international repute. Practical room Raw material cost.



ADVANCE DIPLOMA IN FOOD PRODUCTION & CULINARY ART Level 3

Duration = 18 months (78 weeks) ,
Minimum Age - 16 yrs Eligibility :- 10th pass
52 weeks classroom & practical study
& 26 weeks of Industrial Exposure,,
Morning batch 9.30 to 1.30 pm
Afternoon batch 2 pm to 5.30 pm.

Course fees :

Registration 20,000 Tuition fees 1,05,000
Exam Fees 15000
City & Guilds Certification- RS 80000
GST 18% as applicable

Students will be issued – Chef's kit, Chef's Uniform, Journals for classroom study, Internship in 5 star hotels & Professional outlets of national & international repute. Practical room Raw material cost.





Culinary Institute of India

B.A Culinary Arts / Cruise & Hospitality Management

Duration - 3 Years

Eligibility- 10+2 / Higher Secondary or Equivalent

Course fees : Rs 40000 per semester, Registration – Rs 30000,
Exam Fees : 10000 yr.
Total fees – 3 lac

Diploma in Culinary Arts & Cuisine study

(Autonomous Certification Program)

Duration- 1 Years on campus study program.& Six months Industrial Exposure training

Eligibility- 10+2 / Higher Secondary or Equivalent

Course fees : Rs 60000 per semester, Registration – Rs 20000,
Kits & equipments – 8000, Caution Money – Rs 2000
Total fees – 1 lac 50 thousand

Diploma in Food pr oduction Patisserie & Culinary Art

(Autonomous Certification Program)

Duration- 18 Years on campus study program.& Six months Industrial Exposure training

Eligibility- 10+2 / Higher Secondary or Equivalent

Course fees : Rs 60000 per semester, Registratio n – Rs 20000,
Kits & equipments – 8000, Caution Money – Rs 2000
Total fees – 2 lac 50 thousand

DIPLOMA IN FOOD PRODUCTION & CULINARY ART

Level 2

Duration =12 months (52 weeks) ,

Course fees : Registration 20,000, Tuition fees 70000, Exam Fees 10000, City & Guilds Certification- Rs 40000.

GST 18% as applicable

ADVANCE DIPLOMA IN FOOD PRODUCTION & CULINARY ART

Level 3

Duration =18 months (78 weeks) ,

Course fees : Registration 20,000, Tuition fees 1,05,000, Exam Fees 15000,

City & Guilds Certification- RS 80000 GST 18% as applicable

FOR WORKING PROFESSIONALS

C.I.I. Certified Chefs

Level 1 - 4 weeks - Rs. 10000

level 2 - 4 weeks - Rs. 15000

level 3 - 4 weeks - Rs. 20000

Certified Hotel Apprentice

(8 weeks classroom + 6 months IET)

Course fees : Registration 5,000, Tuition fees 20,000, Exam Fees 2000,

ADMISSION FORM CHARGES RS. 1000 (FOR ALL COURSES)



ENTREPRENEURSHIP DEVELOPMENT PROGRAMME Course & Fees Structure at a Glance – 2021

THESE COURSES ARE SPECIALLY DESIGNED FOR :

- People trying to start their own venture.
- For those who are owners of food & beverage outlets.
- For those who are running their units & want to diversify or adapt new technologies to meet the present day challenges.
- For Successors or the next gen who will soon inherit the Hotel Business or Catering establishments.
- For Senior Managers soon going to be General Managers / Unit Head.

Entrepreneur's Basic course of Food & Beverage Operations.

Level 1: Duration - 30-40 hours (Three hours a day for 10days) Fees - Rs 10000

Entrepreneur's Intermediate course in Food & Beverage Operations

Level- 2 : Duration - 30-40 hours (Three hours a day for 10days) Fees - Rs 10000

Entrepreneur's Food & Beverage Operations Development Module

Level 3 : Duration - 30-40 hours (Three hours a day for 10days) Fees - Rs 10000

Entrepreneur's Culinary Skill & Catering Management Development Program

Duration - 30-40 hours (Three hours a day for 10days) Fees - Rs 10000

Entrepreneur's Development Program for Lodges and budget segment Hotels

Duration - 30-40 hours (Three hours a day for 10days) Fees - Rs 10000

Entrepreneur's Development Program for Hoteliers

Duration - 30-40 hours (Three hours a day for 10days) Fees - Rs 10000

ONE WEEK COURSE MODULES (30 HOURS – MAXIMUM) – Course fees – RS 20000

- 1) Budgeting
- 2) Managing Human Resource
- 3) Strategy Planning for Hospitality Industry
- 4) Kitchen Planning & Management
- 5) Optimisation of resources for Profit Maximisation

CENTRE FOR INFORMATION TECHNOLOGY HEALTH & MANAGEMENT SCIENCES

MASTER IN BUSINESS ADMINISTRATION

Eligibility- Graduate in any stream passed or appeared. For Hospital

With Specialisation

Hospital Management
Marketing Management
Human Resource Management
Financial Management
Information Tech
Production & operation Mngt

Dual Specialisation

(Hospital Management / Marketing Management /
Human Resource Management / Financial Management /
Information Tech / Production & operation Mngt)

BCA, MCA, P.G., DIPLOMA IN COMPUTER APPLICATION DIPLOMA IN COMPUTER APPLICATION

Eligibility- 10+2 / HS / Bachelors Degree (for respective courses as per University Specification)



BACHELOR OF BUSINESS ADMINISTRATION

Eligibility- 10+2 / HS / Intermediate in any subject

Autonomous Specialisation in
Hospital Mngt / HR / Sales & Mktg/retail /finance



POST GRADUATE DIPLOMA IN HOSPITAL MANAGEMENT

Eligibility- MBBS degree holder, / or 5 years experience in a Hospital

POST GRADUATE DIPLOMA IN DIETICS AND PUBLIC NUTRITION

(1 yr Program)

Eligibility- Bsc in Food & Nutrition or equivalent

POST GRADUATE DIPLOMA IN FOOD SAFETY & QUALITY MANAGEMENT

Eligibility- Graduation with Food & Nutrition / Food Science

M: 7384213048 / 9832168856 / 9332193597, Mail us : culinarydgp@hotmail.com

MODE : ON CAMPUS / OFF CAMPUS/ ONLINE ACADEMICS



Culinary Institute of India

BUILD YOUR CAREER IN HOSPITAL MANAGEMENT & HEALTH CARE INDUSTRY

Diploma in Hospital Administration:

2 yrs - 4 Semester ; eligibility - class 12 / HS

P G Diploma in Hospital & Health Care Management :

1 yr - 2 Semester ; eligibility - Graduation in any stream.

BBA with specialisation in Hospital Management :

3 yrs - 6 Semester ; eligibility - class 12 / HS

BSc in Hospital Management :

3 yrs - 6 Semester ; eligibility - class 12 / HS

Masters in Hospital Administration

MSc in Hospital Management

MBA with Specialization in Hospital Management :

2 yrs - 4 semester - eligibility Graduation in any stream

- Hostel Facility Available
- Placement in leading Hospitals
- Assistant for international placements
- Compulsory Internship & Training in NAAC accredited hospitals
- Fees Concession for deserving candidates & Covid affected families



Culinary Institute of India

FOR REGULAR ON CAMPUS PROGRAM

Admission form : Rs 1000 -

Registration fees : Rs 10000/15000 / Rs 20000(One time payment - depending on the course module)

Kits & Equipment charges : varies from 2000 to 5000 depending on the stream. (RECORD BOOKS & JOURNALS, BAG , TIE , BLAZER etc..)

Semester fees for Diploma / Bachelor's : Rs 35000 per sem

For PG & Masters : Rs. 40000 per sem

For MBA : Rs 45000 per sem

Examination / Project/ Dissertation fees - as applicable by the univ exam board.

FEES FOR OFF CAMPUS PRIVATE MODULE

ADMISSION FORM : Rs 1000

Course fees for PG / Masters / MBA : Rs 20000 per semester.

Examination and other related charges as applicable.



ENTREPRENEURSHIP DEVELOPMENT PROGRAMME Course & Fees Structure at a Glance – 2019

THESE COURSES ARE SPECIALLY DESIGNED FOR :

- People trying to start their own venture.
- For those who are owners of food & beverage outlets.
- For those who are running their units & want to diversify or adapt new technologies to meet the present day challenges.
- For Successors or the next gen who will soon inherit the Hotel Business or Catering establishments.
- For Senior Managers soon going to be General Managers / Unit Head.

Entrepreneur's Basic course of Food & Beverage Operations.

Level 1: Duration - 30-40 hours (Three hours a day for 10days) Fees - Rs 10000

Entrepreneur's Intermediate course in Food & Beverage Operations

Level- 2 : Duration - 30-40 hours (Three hours a day for 10days) Fees - Rs 10000

Entrepreneur's Food & Beverage Operations Development Module

Level 3 : Duration - 30-40 hours (Three hours a day for 10days) Fees - Rs 10000

Entrepreneur's Culinary Skill & Catering Management Development Program

Duration - 30-40 hours (Three hours a day for 10days) Fees - Rs 10000

Entrepreneur's Development Program for Lodges and budget segment Hotels

Duration - 30-40 hours (Three hours a day for 10days) Fees - Rs 10000

Entrepreneur's Development Program for Hoteliers

Duration - 30-40 hours (Three hours a day for 10days) Fees - Rs 10000

ONE WEEK COURSE MODULES (30 HOURS – MAXIMUM) – Course fees – RS 20000

- 1) Budgeting
- 2) Managing Human Resource
- 3) Strategy Planning for Hospitality Industry
- 4) Kitchen Planning & Management
- 5) Optimisation of resources for Profit Maximisation



Culinary Institute of India

BBA

Specialisation : Banking

Sales & Marketing

Human Resource

Retail Management

Hospitality & Tourism

Duration = 3yrs. (6 semester)

Course fees : Registration 15,000, Tuition fees 35,000 per semester,
Accessories 5,000, Caution money 2,000

MBA

Dual specialisation : Human Resource

Marketing Management

Financial Management

Production & Operation Management

Information Technology

Specialisation : Hospital Management

Retail Management

Hotel & Hospitality Management

Duration = 2yrs. (4 semester)

Course fees : Registration 20,000, Tuition fees 45,000 per semester,
Accessories 5,000, Caution money 2,000

EXECUTIVE MBA

1 yr. programme for working professional

Specialisation : Human Resource

Marketing Management

Financial Management

Duration = 1yr. (2 semester)

Course fees : Registration 10,000, Tuition fees 20,000 per semester.

P.G. Diploma in Human Resource Management

Duration = 1yr. (2 semester)

Course fees : Registration 10,000, Tuition fees 25,000 per semester.

ADMISSION FORM CHARGES RS. 1000 (FOR ALL COURSES)

CENTRE FOR INFORMATION TECHNOLOGY HEALTH & MANAGEMENT SCIENCES

MASTER IN BUSINESS ADMINISTRATION

Eligibility- Graduate in any stream passed or appeared. For Hospital

With Specialisation

Hospital Management
Marketing Management
Human Resource Management
Financial Management
Information Tech
Production & operation Mngt

Dual Specialisation

(Hospital Management / Marketing Management /
Human Resource Management / Financial Management /
Information Tech / Production & operation Mngt)



BACHELOR OF BUSINESS ADMINISTRATION

Eligibility- 10+2 / HS / Intermediate Passed Or App. in any stream

Autonomous Specialisation in
Hospital Mngt / HR / Sales & Mktg/retail /finance



POST GRADUATE DIPLOMA IN HOSPITAL MANAGEMENT

Eligibility- MBBS degree holder, / or 5 years experience in a Hospital

POST GRADUATE DIPLOMA IN DIETICS AND PUBLIC NUTRITION

(1 yr Program)

Eligibility- Bsc in Food & Nutrition or equivalent

POST GRADUATE DIPLOMA IN FOOD SAFETY & QUALITY MANAGEMENT

Eligibility- Graduation with Food & Nutrition / Food Science



Culinary Institute of India Courses

Council for Vocational Education and Skill Development

व्यावसायिक शिक्षा और कुशल विकास परिषद

(Licensed from Ministry of Corporate Affairs - Govt of India)

HMT01	CVESD DIPLOMA IN HOTEL MANAGEMENT & TOURISM	TWO YEAR
HMT02	CVESD DIPLOMA IN HOTEL MANAGEMENT & CATERING SCIENCE	TWO YEAR
HMT03	CVESD DIPLOMA IN HOTEL MANAGEMENT	TWO YEAR
HMT04	CVESD DIPLOMA IN HOTEL OPERATION & MANAGEMENT	TWO YEAR
HMT05	CVESD DIPLOMA IN TOURISM ADMINISTRATION	TWO YEAR
HMT06	CVESD DIPLOMA IN FOOD PRODUCTION	TWO YEAR
HMT07	CVESD DIPLOMA IN FOOD AND BEVERAGE SERVICE	TWO YEAR
HMT08	CVESD DIPLOMA IN BAKERY AND CONFECTIONERY	TWO YEAR
HMT09	CVESD DIPLOMA IN HOTEL & TOURISM MANAGEMENT	TWO YEAR
HMT10	CVESD DIPLOMA IN HOTEL & CATERING MANAGEMENT	TWO YEAR
HMT11	CVESD DIPLOMA IN CULINARY SKILLS	TWO YEAR
HMT12	CVESD DIPLOMA IN CATERING TECHNOLOGY	TWO YEAR
HMT13	CVESD MASTER DIPLOMA IN CULINARY SKILLS	TWO YEAR
HMT14	CVESD DIPLOMA IN HOTEL MANAGEMENT & TOURISM	ONE YEAR
HMT15	CVESD DIPLOMA IN HOTEL MANAGEMENT & CATERING SCIENCE	ONE YEAR
HMT16	CVESD DIPLOMA IN HOTEL MANAGEMENT	ONE YEAR
HMT17	CVESD DIPLOMA IN INSTITUTIONAL HOUSE KEEPING	ONE YEAR
HMT18	CVESD DIPLOMA IN HOTEL OPERATION & MANAGEMENT	ONE YEAR
HMT19	CVESD DIPLOMA IN TOURISM ADMINISTRATION	ONE YEAR
HMT20	CVESD DIPLOMA IN FOOD PRODUCTION	ONE YEAR
HMT21	CVESD DIPLOMA IN FOOD AND BEVERAGE SERVICE	ONE YEAR
HMT22	CVESD DIPLOMA IN BAKERY AND CONFECTIONERY	ONE YEAR
HMT23	CVESD DIPLOMA IN FRONT OFFICE MANAGEMENT	ONE YEAR
HMT24	CVESD DIPLOMA IN CORPORATE HOUSE KEEPING	ONE YEAR
HMT25	CVESD DIPLOMA IN PROFESSIONAL COOKERY	ONE YEAR
HMT26	CVESD DIPLOMA IN FOOD PRESERVATION	ONE YEAR
HMT27	CVESD POST DIPLOMA IN HOSPITALITY MANAGEMENT	ONE YEAR



Culinary Institute of India Courses

Council for Vocational Education and Skill Development

व्यावसायिक शिक्षा और कुशल विकास परिषद

(Licensed from Ministry of Corporate Affairs - Govt of India)

HMT28	CVESD POST DIPLOMA IN HOTEL MANAGEMENT & CATERING SCIENCES	ONE YEAR
HMT29	CVESD DIPLOMA IN FOOD TECHNOLOGY COURSE	ONE YEAR
HMT30	CVESD DIPLOMA IN HOUSE KEEPING COURSE	ONE YEAR
HMT31	CVESD DIPLOMA IN HOTEL & TOURISM MANAGEMENT	ONE YEAR
HMT32	CVESD DIPLOMA IN HOTEL & CATERING MANAGEMENT	ONE YEAR
HMT33	CVESD DIPLOMA IN CULINARY SKILLS	ONE YEAR
HMT34	CVESD DIPLOMA IN CATERING TECHNOLOGY	ONE YEAR
HMT35	CVESD DIPLOMA IN DOMESTIC HOUSE KEEPING	ONE YEAR
HMT36	CVESD MASTER DIPLOMA IN CULINARY SKILLS	ONE YEAR
HMT37	CVESD BAKERY BAKING TECHNICIAN	SIX MONTHS
HMT38	CVESD TRAVEL COUNSELORS	SIX MONTHS
HMT39	CVESD CANNING AND PRESERVATION	SIX MONTHS
HMT40	CVESD TOURIST GUIDE	SIX MONTHS
HMT41	CVESD SMALL HOTEL & MOTEL OPERATING TECHNIQUE	SIX MONTHS
HMT42	CVESD GENERAL RECEPTIONIST	SIX MONTHS
HMT43	CVESD FOOD AND BEVERAGE SERVICE	SIX MONTHS
HMT44	CVESD CATERING SCIENCES	SIX MONTHS
HMT45	CVESD SNACKS PRODUCTION	SIX MONTHS
HMT46	CVESD BELL CAPTAIN	T H R E E MONTHS
HMT47	CVESD ATTENDANTS IN STAR HOTEL, FLIGHT AND RAILWAY CATERING	THREE MONTHS
HMT48	CVESD COUNTER SALE/RESERVATION ASSISTANT	TWO MONTHS
HMT49	CVESD VINEGAR MAKING	ONE MONTH
HMT50	CVESD VEGETABLE CARVING	ONE MONTH



Culinary Institute of India

B.Sc Hotel Management and Tourism

Duration- 3 Years

Eligibility- 10+2 / Higher Secondary or Equivalent

Course fees : Rs 35000 per semester, Registration – Rs 20000,
Kits & equipments – 8000, Caution Money – Rs 2000
Total fees – 2lac 40 thousand

B.A Culinary Arts / Cruise & Hospitality Management

Duration- 3 Years

Eligibility- 10+2 / Higher Secondary or Equivalent

Course fees : Rs 45000 per semester, Registration – Rs 20000,
Kits & equipments – 8000, Caution Money – Rs 2000
Total fees – 3 lac

Diploma in Culinary Arts & Cuisine study

(Autonomous Certification Program)

Duration- 1 Years on campus study program.& Six months Industrial Exposure training

Eligibility- 10+2 / Higher Secondary or Equivalent

Course fees : Rs 60000 per semester, Registration – Rs 20000,
Kits & equipments – 8000, Caution Money – Rs 2000
Total fees – 1 lac 50 thousand

Diploma in Food production Patisserie & Culinary Art

(Autonomous Certification Program)

Duration- 18 Months on campus study program.& Six months Industrial Exposure training

Eligibility- 10+2 / Higher Secondary or Equivalent

Course fees : Rs 60000 per semester, Registration – Rs 20000,
Kits & equipments – 8000, Caution Money – Rs 2000
Total fees – 2 lac 50 thousand

Diploma Hotel Management and Catering Technology

Duration- 2 Years

Eligibility- 10+2 / Higher Secondary or Equivalent

Course fees : Rs 35000 per semester, Registration – Rs 20000,
Kits & equipments – 8000, Caution Money – Rs 2000
Total fees – 1lac 70 thousand

M.Sc. Hotel Management

Duration- 2 Years

Eligibility- Graduation in any stream or Equivalent

Course fees : Rs 34000 per semester, Registration – Rs 20000,
Kits & equipments – 8000, Caution Money – Rs 2000
Total fees – 1lac 74 thousand



Culinary Institute of India Certification Courses

Courses to certify competency level of working professionals and to those who did not have a chance to train professionally through formal education. Hospitality is a field which one can learn over the years through dedicated work and working in a proven professional system amongst the professionals. The lack of university degree can be overcome by out independent certification to help the future employer understand their level of competency. Through our Vast experience of almost a quarter century in education, and having produced stalwarts in the industry - we are offering three level of Autonomous Certification separately in Theory as well as Practical Competency. Through online classes, assignments, projects, questionnaires & interactive off campus schedule students are assessed for their various level of skill and autonomous certification is provided certifying their level of competency.

1. Food Preparation, Hygiene Control & Culinary Art-

Only Theory Only Practical Both Combined

Certification Level 1	11000	15000	26000
Intermediate Certification Level 2	13000	17000	30000
Advance Certification Level 3	15000	19000	44000

Food & Beverage Services

Eligibility- Working Experience in Hotel Industry with a minimum of 1 year to 3 years

Fees - Similar to CWP01

Cwp03) Reception Operation & Services

Eligibility- Working Experience in Hotel Industry With a minimum of 1 year to 3 years

Fees - Similar to CWP04

CWP04) Accommodation Operations & Services

Eligibility- Working Experience in Hotel Industry With a minimum of 1 year to 3 years

	Only Theory	Only Practical	Both Combined
Certification Level 1	1100	11000	22000
Intermediate Certification Level 2	12000	12000	24000
Advance Certification Level 3	15000	15000	30000

CWPM 01) Certificate Course in Hotel Operations & Management

Eligibility – Class X passed, & six months working experience in Hospitality Industry. of at least one year ,

Certifying Authority – Autonomous **Course Duration-** one Year **Course Fees** – 25000

CWPM 02) Certificate course in Hospitality Marketing & Sales Management

Eligibility – Class X11, Diploma or equivalent in Hotel mngt & Working experience of at least one year ,

Certifying Authority – Autonomous **Course Duration-** one Year **Course Fees** – 22000

CWP05) Certificate course Hospitality Human Resource Management

Eligibility – class X11, Diploma or equivalent in Hotel Management or working experience of at least six months in Human Resource department.

Certifying Authority – Autonomous **Course Duration-** one Year **Course Fees** – 25000

Note – All the courses have different norms under different university. Also the different universities have different set of criterias for the curriculum study program. The students academic curriculum would be stressed upon as per their career assessment by our professionals. They would be required to sit for various assessment test (viva / theory) Thereafter depending on their performance they would be advised on their career. Several streams have personal contact program (PCP) classes conducted by the university. The student would have to attend those PCP sessions as per



COMPLETING GLORIOUS 25 YEARS IN EDUCATION

OUR LEGACY - LAST 25 YEARS!!!

WE HAVE PRODUCED
SKILLED PROFESSIONAL
At our
MANAGEMENT GURUKUL
Having Entrepreneurial Zeal
Working across the Globe
They are
DEDICATED
DISCIPLINED
Professionally Competent
Quality Conscious
Globally Minded

ROUTE MAP



COLLEGE CAMPUS

📍 K.R. Complex, DSCSMS Building, Banskopa Industrial Complex, Bus Stop : Banskopa Toll Gate, Banskopa-Gopalpur Road (Beside HP Petrol Pump, P.O.- Gopalpur, Durgapur-713212, Dist.-Burdwan, W.B.

☎ : (0) 7384213048 / 📞 9832168856 / 📞 9332193597,

✉ : culinarydgp@hotmail.com,

📘 -<https://www.facebook.com/groups/culinaryinstituteofindia/>

🌐 : www.citms.org

