School of Hospitality & Culinary Art

Relish your way to success
Ambuja Neotia
A Great Legacy

The Neotia University is a dynamic endeavour of the Ambuja Neotia Group in the field of education, to provide contemporary and experiential education through partnership with industries and other academic institutes.

In the hospitality sector Ambuja Neotia Group has made its presence felt touching new heights in success on its growth trail. The Conclave was the maiden entrepreneurial venture of our Chairman in the hospitality industry. Today, with a glorious 25 years behind it, the brand has been extended through The Conclave Ecohub, Club Verde Vista at Kolkata, Club Rio Vista at Raichak-on-Ganges and Club Montana Vista at Siliguri. The Flore at Raichak-on-Ganges was the Group’s first stride into Hotels and Resorts, which was expanded to include Ganga Kuti Resort and Spa, Anaya Kuti and TFHK, a time share resort, all at Raichak. The Ambuja Neotia Group also owns Swissotel Kolkata Neotia Vista, and is constructing another luxury 5 star hotel at Patna. Also under construction are luxury resorts in Gangtok and Makalbari, both of which shall be operated by the Taj Group under a management agreement. It also has five clubs across Kolkata, Siliguri and Raipur, besides successfully creating fine dining destinations, such as Aastra and Orient. It also operates 29 outlets of Tea Junction in QSR format. These ventures have made Ambuja Neotia Group the largest employers in Eastern India in hospitality sector.

Dr. Angshuman Chatterjee
Head, School of Hospitality & Culinary Art

Dr. Angshuman Chatterjee has been the doyen of hospitality education in the country. As an academician, he served colleges of Govt. of India, and private institutions as Principal/Director. Dr. Chatterjee has also headed the HR department of a global multinational company spread across 11 countries. He is a life member of the prestigious Indian Society for Training & Development and one among a select group of the trainers at the Department of Personnel & Training, Govt. of India, conducting modules of courses for people across professions including IAS officers. A number of General Manager and Chefs of five star luxury hotels have been his students.

Mr. Rupam Ghosh
Mentor, School of Hospitality & Culinary Art

Mr. Rupam Ghosh is heading the SHCA in TNU, he is an acclaimed academician with over 25 years of professional experience in handling various facets of Administration, Academics and Training & Development. Mr. Ghosh has also played senior management roles in various organizations. He has served as the Vice Principal - SRM IHM, Chennai and Principal- Golden Regency Institute of Hospitality Management, Haldia. He has worked in key managerial roles for Mahindra Holidays and Resort India Ltd and Ohris, Hyderabad to name a few. He has also undergone training on modern techniques of dealing with the future managers, at Regency Hotel School in Adelaide, South Australia.
Courses Offered

B.Sc in Hospitality Administration (with Swiss Diploma)
B.Sc in Hospitality Administration
B.Sc in Culinary Arts

Eligibility Criteria
12th standard pass with at least 50% marks in any stream

Hospitality Sector Overview

The Hospitality industry has taken the world by a storm. In India, Tourism is a sunrise industry with WTO identifying it as one with the largest growth potential in the coming decade.

The travel & tourism sector in India accounted for 8 per cent of the total employment opportunities generated in the country in 2017, providing employment to around 41.6 million people during the same year. The number is expected to rise by 2 per cent annum to 52.3 million jobs by 2025. The entire range of service sector industries, including hotels, healthcare, wellness, telecommunication, banking BPO’s, are now heavily dependent on hospitality graduates.

By choosing TNU, you are choosing an education that combines academics with professional development and real-life work experience. Many of the top managers and chefs in the country happen to be ex-students of the members of the faculty of SHCA and all of them will lend their support to ensure a bright career for its students. The Ambuja Neotia group itself is hospitality major, and will continue to help design the careers of the students passing out of SHCA.

Why SHCA?

- Overall development of students by dedicating credits, provides for developing essential soft skills.
- Double the industrial exposure with specialization in core areas. A full year’s experience
- Strategic tie up with Industry & international educational bodies with preferential treatment for training and placement.
- World wide acceptance and recognition of the Swiss certification.
- Cutting edge operational and managerial skills form parts of the credit system these enhance employability skills.
- Focused attention because of small batch size and higher teacher, student ratio.
- Mentors, administrators and faculty are crème de la crème of the profession.

You are choosing to join the next generation of Global Leaders!
B.Sc in Culinary Arts

Our course in Culinary Arts is carefully curated to contemporary requirements of the most demanding hospitality set ups and prepares students to excel within the kitchen as culinary professionals. TNU’s degree aims at providing intense inputs in various aspects of Food Production and Food Production operation, fundamentals in Food & Beverage operation, management, production and Service; Food Science etc... Graduates also gain strong knowledge of business and its application within the hospitality industry. TNU students will be trained in well equipped laboratories such as Food production, Bakery and Confectionary, Cold Kitchen, Food and Beverage Service, supervised by experienced faculty members and trained technicians to help students in learning by doing.

Career Prospects

Graduates of BSc Culinary Arts already have a year’s hands on industry experience by the time they are ready for campus interviews. It is expected that the experience would make them coveted and would definitely have preference over regular hospitality graduates in the Food Production department. One may commence their career at any designation based on the organisation. ’Trainee Chef de Partie’ is the designation that is likely to be offered to deserving candidates. It is expected that Culinary Arts graduates are likely to make their mark faster and ascend the career ladder quicker because of added skills and deeper understanding of the subject. With time, one may rise through ranks like Chef de Partie, Sous Chef and finally become an Executive Chef. Chefs are prized assets of any organisation and apart from regular recruiters, they are a hot pick for embassies, flight kitchens, MNOs, cruise lines, airlines and catering firms. Many enterprising chefs are proud owners of Michelin star restaurants.

B.Sc in Hospitality Administration*

The Ambuja Neotia group being already a hospitality major, with its hotels, resorts and restaurants, it is but natural that the expertise gained over the years is well utilized, in hospitality education and training. SHCA offers BSc in Hospitality Administration with an option for earning Diplomas from the prestigious HTMi, Switzerland. In keeping with the established high standards of the group, the facilities at SHCA can be compared with the best in the world. The food production lab, training restaurants, class rooms, and the central library, are all commissioned with state of the art equipment and provide maximum comfort to both learner and trainer. The team of faculty can be rated as one of the best in the country, with each one having quality experience in both industry and teaching.

Training & Placement at SHCA

We have strategic tie ups with leading hotel brands Swissotel, The Park, Le Meridien, Hyatt Regency, and many more. Our students’ endeavors have left a significant mark in few of these hotels during their internship.

Career Prospects

The Hospitality sector is a sunrise industry has a large place to accommodate skillful job seekers. The advent of globalization, and an unprecedented boom in the travel and tourism have enthused all the related businesses to employ more and more hospitality students. Graduates of hospitality management are recognized for their versatile basket of skills rendering them highly employable. Careers opportunities are in abundance in luxury cruise liners, airline catering and cabin services, hospital administration and catering, event management, sales and business development, tourism management and hotels.
Infrastructure at TNU

The Neolia University (TNU), West Bengal, is spread over 50 acres of lush green, beautifully landscaped campus in the outskirts of Kolkata. The four sections of campus are Scholastic Building, Sports Pavilion, Socio-Cultural Arena, and Administrative Block. The University is equipped with avant-garde infrastructure. We offer a rather impressive array of facilities viz theatre style lecture halls, smart classrooms, modern laboratories, conference and seminar halls, Wi-Fi enabled campus, an amphitheatre, clean student residences, mess serving wholesome meals, indoor and outdoor sport facilities including a plush new gymnasium with latest equipment. Campus Banking Facilities, Doctor-on-call and Hospital Linkages are also available to enhance the student’s convenience.

Library
There is a world class library with 8000 sq.ft of reading area, as well as niche corners for solo study. Other than a rich collection of nearly 31000 national and international books, we offer a high tech catalogue from which students can access a wide range of online books and journals. Expert Librarians are available in person to help navigate the extensive collection of discipline-specific literature, books, periodicals, project reports, online periodicals and question banks. Besides the central library, each department has its own fully equipped library as well.

Smart Classroom
All departments of the University boasts of smart classroom facility, which makes learning more interesting and easy.

Laboratories
SHCA has well equipped laboratories supervised by experienced faculty members & trained technicians to help the students in learning by doing. There is also a highly advanced language laboratory to help students to improve their communication skills as well as gesture, posture & body language.

Sports Facility
There are two large grounds within the campus for football and various other outdoor sports activities including competitions. There are four basketball grounds with latest equipment and a qualified trainer to train the students. There is a separate facility available to practice cricket under the guidance of a highly qualified trainer who has served as a National Cricket Coach.

Gymnasium
Students who are into fitness and cardio-vascular and resistance training can head to the fully equipped gymnasium to stretch their muscles. The gymnasium has all the makings of a professional gym. Students will find a range of resistance machines and free weights to suit their individual physical workout regimes.

Swimming Pool
A full size state-of-the-art Swimming Pool with a dedicated Trainer and Life Guard caters to Swimming as a passion or leisure.

Laundry Service
The University has the facility of laundry service to its resident students. The students residing in hostels may avail the laundry facilities against a reasonable charges.

ATM
There is a dedicated ATM of Axis Bank for the institute within the campus boundary wall.
Eminent Faculty Members

Mr. Rupam Ghosh
Head, School of Hospitality & Culinary Art

He is an acclaimed academician with over 25 years of professional experience in handling various facets of Administration, Academics and Training, Development. He is an alumnus of IHM, Kolkata and holds an MBA degree in Human Resource. His expertise lies in heading a big team and possess tremendous track record for his managerial skills. He has also spearheaded training sessions for the employees of the Hospitality department at CPT Haldia. His greatest strengths include collaborative leadership, strategic planning, empowering educators to develop their leadership and instructional skills.

Chef Chayan Banerjea
School of Hospitality & Culinary Art

He is a graduate of IHM Mumbai. He has been in operations at various senior levels including Regional Chef for RKHS, GM Operations for Magna food court and VP Operations for Six Pack Cuisine Pvt Limited. Chef Banerjea has specialized experience in planning and designing food and beverage operations. He has the credit of setting up more than a dozen Food and Beverage establishments in Hyderabad, Nagpur and Perth, Australia. He has taught culinary arts for more than twelve years at prestigious institutes in Mumbai and Hyderabad.

Rahul Chowdhury
School of Hospitality & Culinary Art

He is an alumnus from IHM Bhubaneswar with specialization in Food & Beverage Service & earned many accolades. He has received the “Best Student of the Academic Year” award from NCHMCT, GOI. He is a person with strong interpersonal skills & possess considerable experience in the industry ranging from pre-opening of Hotel management college, top notch Luxury Cruise-ships of USA, Europe & Asia also acquires luxury hotel experience with some leading Star's deluxe luxury hotels, resorts & palaces brands such as the Taj group of hotels, The Park Hotels & Fairmont group in India and abroad in U.A.E (Dubai & Abu Dhabi) in various positions around the world.

Sayantani Sarkar
School of Hospitality & Culinary Art

She has completed both her graduation and post graduation from the prestigious Institute of Hotel Management Catering and Nutrition, Pusa, New Delhi. She started her career as a Management Trainee with The Lalit Group of hotels and later switched to IL&FS Skills, where she has handled various skill development projects by GOI and has successfully trained more than 100 trainees in core areas of hospitality. Ms. Sarkar also has her exposure in properties like The Trident, Gurgaon and Sheraton, New Delhi. Her areas of expertise extend to ‘Soft Skills’ and ‘Communicative English’ training.
HTMi is the academic partner of TNU & jointly runs the undergraduate course. Hotel and Tourism Management Institute (HTMi), Switzerland, is a leading hotel management institute in the world, preparing students for a management career in the global hospitality industry. HTMi's high quality modern campus, located within two Swiss hotels, is a recognized part of the famous UNESCO Biosphere of the Canton Luzern, Switzerland. As a part of their expansion plan they have also opened an ultramodern campus in Singapore.

The institute has five Centres for Excellence: The School of International Hotel and Tourism Management, The International Hospitality Research Centre, The International Centre for Events Management Training, The Centre for Career Management and The Centre for Culinary Management.

As a leader in the field of hospitality studies, HTMi will provide TNU not only the design content of the course & teaching expertise, but will monitor the process with stringent audit & evaluation of performance also. Both TNU and HTMi provide each student with a high quality education to meet the contemporary needs of the international hotel and tourism industry.

Each student of B.Sc in Hospitality Administration (with Swiss Diploma) will be awarded with a Diploma by HTMi at the end of each year. These Diplomas are recognized and highly regarded in the international hospitality industry. Armed with the degree from TNU & Diplomas from HTMi, the doors to international placement would be readily open for an SHCA student.