

# SCHOOL OF HOSPITALITY AND CULINARY ART



**B.Sc. in Hospitality and Hotel Administration (3+1 Years)**



**B.Sc. in Hotel Administration and Culinary Art (3+1 Years)**



**MBA in Hospitality Management (2 Years)**



**100%** Placement of All Passout Students



**24** Highest Salary in Last Year  
Lakhs/PA



**4.3+** Average Salary in Last Year  
Lakhs/PA



**655+** Industry Connect

## Industry Partners for Placement & Internship





**B.Sc. in Hospitality and Hotel Administration (3+1 Years)**



**B.Sc. in Hotel Administration and Culinary Art (3+1 Years)**



**MBA in Hospitality Management (2 Years)**

## Eligibility Criteria

12th standard pass with atleast 50% marks in any stream

## Fees Structure (Rs.)

Fee Per Semester (Rs.)	One Time Fee (Rs.)	1st Semester Fee (Rs.)	Total Course Fee (Rs.)
<b>B.Sc. in Hospitality &amp; Hotel Administration (BHHA) (3+1 years)</b>			
57,500	29,000	81,500	3,98,000
<b>B.Sc. in Hotel Administration &amp; Culinary Art (BHACA) (3+1 years)</b>			
58,000	29,000	69,000	4,01,000
<b>MBA in Hospitality Management (2 Years)</b>			
69,000	29,000	69,000	3,05,000



## Hospitality Sector Overview

The Hospitality industry has emerged as one of the fastest-growing and most resilient sectors worldwide. In India, tourism is recognized as a sunrise industry, with the World Tourism Organization (WTO) identifying it as a sector with immense growth potential in the coming decade. The travel and tourism sector accounted for nearly 8% of total employment in 2017, generating around 41.6 million jobs, with projections indicating steady growth to over 52 million jobs by 2028. Direct and indirect tourism employment reached nearly 79.86 million in 2019-20, reflecting the sector's vast contribution to the economy.

Today, hospitality extends far beyond hotels, influencing healthcare, wellness, aviation, retail, banking, telecommunications, events, and BPO sectors. As service excellence becomes central to business success, the demand for professionally trained hospitality graduates continues to rise.

By choosing The Neotia University (TNU), you opt for an education that blends academic excellence with real-world exposure. The School of Hospitality & Culinary Art (SHCA) emphasizes hands-on training, internships, and industry interaction. Supported by a strong alumni network and the Ambuja Neotia Group – a leading name in hospitality – students gain mentorship, placement opportunities, and direct industry connect, ensuring they graduate career-ready for the global hospitality landscape.

## Why SHCA?

- Transforming lives by offering quality education to rural, semi-urban, and urban area students.
- 2 internships with National & International exposure in the field of Hospitality.
- Strategic tie-up with Industry & international educational bodies with preferential treatment for training and placement.
- Cutting-edge operational and managerial skills form a part of the credit system that enhances employability skills.
- Focused attention because of the small batch size and the higher teacher-student ratio.
- Mentors, administrators, and faculty are the crème de la crème of the industry.



## B.Sc. in Hospitality and Hotel Administration (3+1 Years)

B.Sc. in Hospitality and Hotel Administration offered by the School of Hospitality and Culinary Art, The Neotia University, Kolkata, is a comprehensive four-year undergraduate programme designed to prepare students for leadership roles in the global hospitality industry. The course provides a balanced mix of theoretical learning and practical training across key operational areas such as Food Production, Front Office, Housekeeping, and Food and Beverage Service.

Students gain hands-on experience through state-of-the-art training kitchens, restaurants, and simulation labs that mirror real-world hospitality environments. The curriculum emphasizes professional grooming, communication skills, customer service excellence, and managerial competencies essential for success in today's service-driven economy.

### Training & Placements at SHCA

We have strategic tie-ups with leading hotel brands such as Novotel, The Park, Le Meridien, Hyatt Regency, Swissotel, and many more. Our students' endeavours have left a significant mark on a few of these hotels during their internship.

### Career Prospects

The Hospitality sector is a sunrise industry that has a large place to accommodate skillful job seekers. The advent of globalization and an unprecedented boom in the travel and tourism industry 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. Career 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.



## B.Sc. in Hotel Administration and Culinary Art (3+1 Years)

Our program - B.Sc. in Hotel Administration & Culinary Art is carefully curated to contemporary requirements of the most demanding hospitality setups 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 Operations and Management, fundamentals in Food and Beverage Operations and Management, Food Science, Nutrition, 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 Confectionery, Cold Kitchen, Food and Beverage Service, supervised by experienced faculty members and trained technicians.

### Career Prospects

Graduates of B.Sc. Culinary Art 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 Art graduates are likely to make their mark faster and ascend the career ladder quicker because of added skills and a 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 prized pick for embassies, flight kitchens, MNCs, cruise lines, airlines, and catering firms. Many enterprising chefs are proud owners of Michelin-starred restaurants.





## MBA in Hospitality Management (2 Years)

The MBA in Hospitality Management at the School of Hospitality and Culinary Art (SHCA), The Neotia University, Kolkata, is designed to develop future-ready hospitality leaders equipped with strong strategic thinking, managerial expertise, analytical abilities, and global business perspectives. The department focuses on blending advanced management education with specialized hospitality knowledge, operational excellence, and service innovation to meet the evolving demands of the global service and experience-driven industry.

With strong industry linkages, expert faculty guidance, and a dedicated Training & Placement Cell, the department ensures holistic professional development through continuous mentoring, corporate interaction, and skill enhancement initiatives. The MBA program prepares graduates not only for managerial roles in hotels and hospitality enterprises but also for leadership positions in sales, human resource management, operations, revenue management, entrepreneurship, and allied service sectors at national and international levels.



## Salient Features of the Programme

- Industry-driven curriculum designed in alignment with global hospitality benchmarks.
- Special focus on Luxury Hospitality, Service Excellence, and Revenue Optimization.
- Integration of HR and Sales competencies to develop well-rounded hospitality managers.
- Live projects, business simulations, case-based learning, and experiential pedagogy.
- Structured internships and industry immersion with reputed national and international hotel brands.
- Regular guest lectures, masterclasses, and corporate interactions with industry leaders.
- Skill enhancement modules on Grooming, Personality Development, and Corporate Etiquette.
- Exposure to international certifications and value-added professional programs.
- Dedicated Training & Placement Cell ensuring strong career support and industry connectivity.
- Emphasis on research, innovation, and entrepreneurship within the hospitality domain.



## Scholarships & Financial Aid

At TNU, we offer numerous merit-based as well as need-based scholarships (25% to 100% on Tuition Fees) to ensure that no student is left behind. There is no limit to the number of scholarships granted by the University, and if a student is eligible as per the given criteria, then he or she will get the "Guaranteed Scholarship".

NAME	CRITERIA
<b>CHANCELLOR'S SCHOLARSHIP</b>	i) Yearly family income should be less than 2.5 Lakhs ii) An interview and document verifications will be done by an empowered committee decided by the University Management.
<b>GRAMOTTHAN SCHOLARSHIP</b> (Students from Gram Panchayat area of South 24 Parganas)	<b>&gt;= 60% marks in H.S</b> Yearly family income less than 5.0 Lakhs
<b>SPECIAL HILL STUDENTS' SCHOLARSHIP</b> [Students from GTA Area (W.B), North-East States, Andaman and Nicobar Islands, Nepal & Bhutan]	<b>&gt;= 65% marks in H.S</b> Yearly family income less than 5.0 Lakhs

NAME	CRITERIA
<b>SAHODARYA SCHOLARSHIP</b> (Siblings of all students – present or passed out)	<b>&gt;= 60% marks in H.S</b>
<b>MERE APNE SCHOLARSHIP</b> (For Ambuja Neotia Group employees – in the memory of Late Vinod Kumar Neotia)	<b>&gt;= 60% marks in H.S</b> Yearly family income less than 5.0 Lakhs
<b>SPORTS SCHOLARSHIP</b>	<b>&gt;= 60% marks in H.S</b> State Level / National level Participant / Champion
<b>CULTURAL SCHOLARSHIP</b>	<b>&gt;= 60% marks in H.S</b> State Level / National level Participant / Champion

\*All Scholarships are applicable for the UG Courses only\*



**Campus:** Sarisha, Diamond Harbour Road, 24 Parganas (S), West Bengal - 743368

**Head Office / City Admission Office:** Vishwakarma, 86CTopsia Road (S), Kolkata - 700046

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