

## OUR PRESTIGIOUS PLACEMENT & TRAINING PARTNERS



An ISO 21001 : 2018 Certified Institution

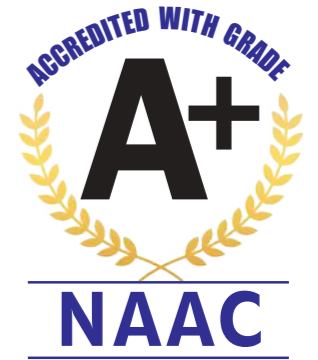
Affiliated to Bharathiar University, Coimbatore  
Approved by Govt. of Tamil Nadu, Recognized by  
UGC, New Delhi Under Section 2(f) and 12(B)

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ig /ajkinstitutions

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Tamil Nadu - 641 105  
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## B.Sc. Catering Science & Hotel Management

Information  
Bulletin

**1<sup>st</sup>** College in Tamil Nadu  
to offer Ph.D.  
Catering Science &  
Hotel Management

Well Equipped Laboratories with  
world class equipments

An Exclusive  
YouTube Channel  
'AJKCAS Kitchen  
for All Seasons'

**1500+**  
Students  
Trained and Placed

An Entrepreneurial  
Culture at the Campus

International &  
National Internships at  
5-star Properties

Top-Notch Faculty  
including Executive  
Chef from ITC

Organic  
Kitchen  
Gardening

Worldwide  
Alumni  
Network

**39**  
University  
Rank  
Holders

**36**  
MoU  
in MNC

**15**  
Food  
Fest



ADMISSION HOTLINES  
63845 55500, 63845 55511, 63845 55533

**100%** Placement  
Assistance



## SCHOOL OF CATERING SCIENCE AND HOTEL MANAGEMENT

The pride of AJK CAS is the school of hotel Management and catering science. The school has a full-fledged team of qualified and experienced faculty to handle both theory and practical classes. The curriculum is based on the pace with the ever- changing industry and student is trained to keep up the pace with the field of Hospitality.

Students who graduate from AJK College of Arts and Science are tuned to have the appropriate knowledge, skillset, confidence and right attitude to take up responsibilities and challenges in the dynamically growing world and changing society. AJK CAS is very well known for its Catering Science & Hotel Management (CS&HM) programmes, though many institutions offer the course in the region. Learning CS&HM here is distinctive from other institutions, and people around the institution call it fondly as 'Catering College'. The Institution offers B.Sc., M.Phil. and Ph.D. programmes in CS&HM. Additionally, the students have a choice to undergo many CS&HM Diploma and Certificate courses of NCVRT and Bharathiar University as add-on/ value-added courses to boost their confidence level and top-up their qualification.

It is PIONEER in offering Ph.D. in CS&HM among all affiliated institutions in South India, the institution that got approval from the Ministry of Tourism to run short-term Skill Development Courses on Food Production, F&B Service and Housekeeping, funded by the Government of India.

Dr Ajeet Kumar Lal Mohan, Professor & Research Guide in CS&HM and Secretary, AJK CAS, is a mentor who has a legendary status in the field of hospitality. With his vast and rich experience in the industry, he has designed & set up kitchens of various capacities for many industries and educational institutions.



### Skill Development

Language laboratory effectively helps for building effective communication skill.

An Exclusive YouTube Channel 'AJK CAS Kitchen for All Seasons' demonstrates various recipes done by our students and chef which helps to build a professional image and boost the confidence level of budding hospitality professionals

### Food Festival

Food festival is organised every year by students where they are involved in theme planning (like Coastal food, South Tamil Nadu, Italian cuisine Heritage and Traditional cuisine.

### Hands on Training and Workshops

Hands on training and workshops is being conducted on various topics (TANDOOR, CONFECTIONARY, INDIAN MITHAI, BARTENDING, BOUTONNIERE, and PLATING AND GARNISHING)

### Seminars and Interactive Invited Talks

Seminars and interactive invited talks by elegant industry professionals TRAIN THE TRAINERS are organised frequently to improve liaison with the industry to benefit the students to know the trend changing standards of hospitality industry, importance of Personality and grooming, Handling customers.

### Young Chef Conclave

Young Chef Conclave is another unique programme organised every year, where a few renowned chefs are invited to demonstrate their signature dishes and interact with students, which make them updated

The Faculty Brigade comprises qualified facilitators with enormous inland and overseas experience both in industrial and academic segments.



### Food Production

The Institute has well-equipped kitchens (Basic/Quantity & Research) imparting world-class exposure to its budding chefs. Also, the spacious Bakery & Confectionery Section has all modern amenities to train the students in the preparation of all types of patisserie items.

### Food & Beverage Service

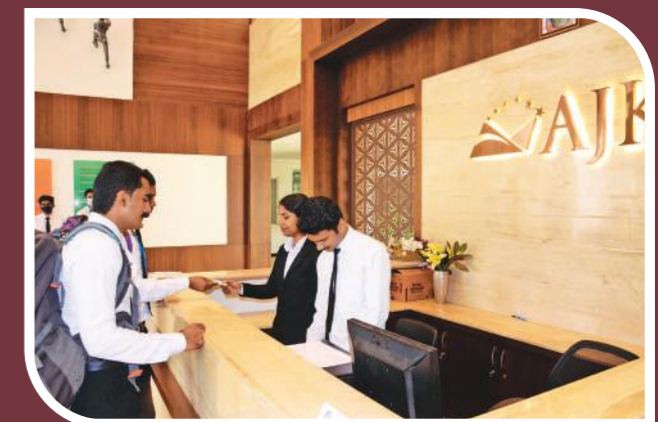
The institute boasts a tastefully decorated Bar, Basic Training Restaurant & Advanced training Restaurant with all the latest equipments to impart service skills.

### Accommodation Operations

The institute has created a real-life scenario of the lobby of a hotel in its Front Office Laboratory. It has working reception counter, lobby desk, and a bell desk with luggage-trolleys that focus on creating professional front office personnel. The Housekeeping department has five star standard guest rooms.

### Other Facilities

Library with numerous volumes of Books, Computer lab, Audio Visual Labs, Conference Hall, Board Room, Canteen, Hostel, Bus, Convention Centre, Gymnasium, Sports, etc



# Resource Signatures

Excellent food, flaring  
Great standards from  
the available resources  
and skill.  
All the best

Chef. Naresh Dubey

Great hospitality  
and good students  
Thank you for  
hosting me!  
All the best  
wishes  
Chef Pillai.

Chef. Suresh Pillai

A great initiative  
for young chefs  
Such program to  
be conducted quite  
often.

Late. Dr Chef. Soundarajan

## FOOD FEST CARNIVAL



## WORKSHOP ON COCKTAIL & MOCKTAIL



## CHEF'S CONCLAVE

DISTINCTIVENESS  
OF DEPARTMENT



## Our ALUMINI



**Mr. Krishnadas P.K**  
Asst. F&B Manager  
Grand Hyatt, DUBAI



**CHEF JOMIN JOSE**  
Sous Chef  
Terminal 3 Emirates Dubai  
International Airport, Dubai



**CHEF VIVEK**  
Sous Chef  
Fairmont Fujairah beach  
Resort, Abu Dhabi



**Mr. Bisin Babu**  
Restaurant Manager  
Regent Seven Seas Cruise,  
Florida, USA



**Chef Shaun Philip**  
Sous Chef  
The Westin Abudhabi Golf Resort  
And Spa, ABUDHABI



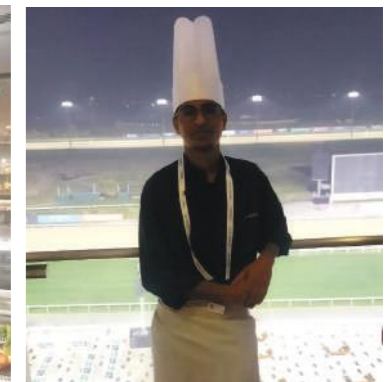
**Mr. Manu Mohan Das**  
Brand Ambassador, Duty  
Free Outlet Manager  
Muscat International  
Airport, MUSCAT



**Mr. Aadhars Sekharath**  
Le Meriden  
Dubai



**Jettle baby**  
Marriot International  
Dubai



**Arun A T**  
Marriot International  
Dubai

**CAREER**  
OPPORTUNITIES  
IN CS&HM

- Hospitality Executive ● Chef
- Corporations ● Entrepreneur
- Management Trainee in Hotel and Allied Industry
- Hospital and Institutional Catering Manager/ Supervisor
- Customer Service Executive in Banking and Other MNCs
- Manager/Supervisor in Tourism Development
- Cabin Crew/Ground Staff in national and International Airlines
- Executive in Cruise lines/Railway/Flight
- Kitchen Marketing/ Sales Manager or executive in Hotel/Multinational Companies
- Customer Care Manager/Executive in BPOs
- Catering Executive in clubs guest houses food courts and convention permises

**CAREER**  
OPPORTUNITIES IN CS&HM

# OUR DEPARTMENT TOP-NOTCH FACULTY



**Dr. Ajeet Kumar Lal Mohan**  
Secretary & Professor  
Dept. of Catering Science & Hotel Management  
AJK College of Arts and Science  
Coimbatore



**Prof. Bindu Ajeet**  
Director & Head  
Dept. of Catering Science  
& Hotel Management  
AJK College of Arts and Science  
Coimbatore



**Chef. Bidhu Bhusan Das**  
Dean Culinary  
Dept. of Catering Science &  
Hotel Management  
AJK College of Arts and Science,  
Coimbatore

## GOVERNING COUNCIL MEMBERS



**CHEF SURESH PILLAI**  
Corporate Chef  
Chef Pillai Restaurant  
Bengaluru



**Mrs. VANI SENGUPTHA**  
Director Human Resources  
The Leela Palace,  
Chennai



**CHEF SEETHARAMAN PRASAD**  
Culinary Director  
GRT Hotels, Chennai



**Mr. CHARLES FABIAN**  
Director Operations  
The Residency Towers  
Coimbatore



**Mr. J.P. MENON**  
General Manager  
Courtyard by Marriott  
Madurai



**Mr. VINAY RAVI**  
Area Director of Human Resources  
Grand Hyatt  
Gurgaon



**MR. ROHIT MALICK**  
General Manager  
Welcom Hotel by ITC Hotels  
Ahmadabad



**Mr. SYED AMJAD HUSSAIN**  
Director of Learning & Development  
The Raintree Hotels  
Chennai



**Mr. ERIN LOUIS**  
General Manager  
Welcom Hotel by ITC Hotels  
Coimbatore



Proud  
Member