

#### **About Course** -

The program is a 3 year course that provides the knowledge on how hotels are run, hotel administration, and skills to attend to the customer. The program nurtures students in the aspects of food & beverage operations, front office management and hospitality service management with an added focus on personality development and practical experience.

#### Why Choose This Course -

- State of the Art Infrastructure for Hands on Training
- Top-notch Faculties with the Best Industrial Training.
- Enriching Global Hospitality Exposure
- Learn from Hospitality from Around the World

#### PU Advantage -



150+ Acre Campus



2000+ International Students



17000+ Students placed in 1600+ Companies



35000+ Students



75+ Foreign Partnerships



150+ Professors from IITs, NITs & IISc



2000+ Faculties



100+ National Awards & Rankings



12000+ In-campus Residency Awarded as the

# **Best University**

in Placements

by ASSOCHAM

Awarded as **Best Private** University in Western

by Praxis Media

India





Ranked Among The

# TOP 50

## PRIVATE

**UNIVERSITIES** 

of India (ARIIA 2020)

BY MINISTRY OF EDUCATION

#### Choose To Be Practical



**Training Kitchen** 



**Front Office** 



**Training Bar** 



**Training** Restaurant



**Bakery &** Confectionary



Housekeeping



**Training Guest Room** 

#### Choose To Be Placed Before you Graduate



**18 LPA** Highest Package at Parul University **10 LPA** is the Highest Package in 2020



### **Top Recruiting Companies In Hotel Management**



















#### **Global Internship Programs**





**CPG Hotel Chain Wellington, New Zealand** 

## Choose to Learn From Experts



Sanjay Thumma Vah-Chef Fame

Indian Celebrity Chef











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