FACILITIES AND FEATURES

- Smart Classrooms- with **Audio-Visual Aids**
- Professional Uniform & Toolkit
- State of the Art Kitchen Facility
- Dedicated, Modern, Fully-equipped Kitchen Lab
- Spacious Fine-Dining Training Restaurant & Bar
- Well-equipped Housekeeping Lab
- Advanced Computer Lab
- Spacious Library
- Separate Hostel Facility for Girls & Boys*
- Qualified & Professional **Professors** with International Exposure

 Easy Instalment Patterns for Fee-payment

No Percentage Barrier for Admissions

- Learn & Earn Programmes
- Internship at Various Star Hotels in Mumbai & Abroad
- Educational Loan Available*
- Specialized Advance Courses in Kitchen & Bakery
- Food Festival- Mega Event Cultural, Music & Sports Events
- Wine Tour & Cheese Tour*
- Regular Industrial Visits
 - Picnic & International Tour*

Train with the best in the industry

Some of Our Associates



% Discounted Fees For Economically Weaker Students (Limited Seats)



- Campus 1 Podi No. 1, Sector-15, Opp. Railway Station, New Panvel (E), Navi Mumbai, Pin-410206.
- Campus 2 Village Dhamani, Panvel, District Raigad
 - 022-27455971 9323110685 7977653083
 - **▼** principalspmorecollege@gmail.com www.spmorefoundation.com



COLLEGE OF ARTS. COMMERCE & SCIENCE

(Affiliated to University of Mumbai)

✓Job Oriented Courses ✓ Earn as you Learn ✓ Study and Train Abroad ✓ Optional Industrial Training in USA, Singapore, Malaysia, Australia

• COURSES OFFERED •

B.Sc in Hotel & Tourism Studies | B.A / B.Com / B.Sc

DIPLOMA OFFERED

Domestic Tourism | International Tourism | Airline Customer Service Cruise Liner Studies | Retail Studies

LEARN in the MORNING & EARN in the EVENING

Why choose?



S. P. MORE DNYANAM ANNAM FOUNDATION'S

S. P. MORE COLLEGE

- ✓ Leading institution in Hotel & Tourism Studies since 2005.
- ✓ Our Degree in Hotel & Tourism Studies focuses on Hotel Operational Skills, Management Practices in Hospitality & Tourism Industries and the skills needed for employment in a dynamic and competitive Global Business Environment.
- ✓ All our programmes are designed with the aim to prepare dynamic & skilled professionals for following industries
 - Upcoming Airport in Navi Mumbai
 - 5 Star Hotels and Resorts
 - Cruise Liners and Airlines
 - → MNC's & IT Industry
 - → Food & Beverages Industries
 - Allied Industries of Hotel & Tourism Sector





B.Sc. in Hotel and Tourism Studies*

Eligibility: 12th Pass

FIRST YEAR

Semester I

- Food Production & Patisserie- I
- Food & Beverage Service- I
- Front Office- I
- Housekeeping -
- Rooms Division Management (Practical)- I
- Communication Skills- I (English & French)
- Information Technology
- Food Safety & Nutrition

FIRST YEAR

SECOND YEAR

- Food Production & Patisserie- III
- Food & Beverage Service- III
- Housekeeping -III

Semester IV

- Rooms Division Management (Practical)- III
- Hotel Accountancy & Cost Control
- Hospitality Law & Human Resource Management

THIRD YEAR

- Food Production & Patisserie
- Food & Beverage Service
- Front Office
- Housekeeping
- Corporate English
- Environmental & Sustainable Tourism
- Rooms Division Management (Practical)

SECOND YEAR

Semester II

- Food Production & Patisserie- II
- Food & Beverage Service- II
- Front Office- II
- Housekeeping -II
- Rooms Division Management (Practical)- II
- Communication Skills II (English & French)
- Principles of Hotel Accountancy
- Principles of Management

Semester III

- Front Office- III

- Management Information System in Hospitality Industry

Industrial Exposure Training (Practical)

THIRD YEAR

Semester VI

- Organizational Behaviour
- Strategic Management
- Event Planning, Marketing &
- Management (Practical)
- Advanced Food Production
- Advanced Food & Beverage **Operations Management**
- Strategic Human Resource Management

Our Success Stories

Our Students Are Successfully Placed In Hotel & Tourism Organizations All Across The Globe.

INTERNATIONAL

- •Rics Grill Canada
- Subway Canada
- Marriott's Canada
- Thistle UK Accor Hotels
- Sheraton
- Costa Cruise
- Lotus Densaru Malaysia
 Oberoi Group of Hotels
- -P & O Cruise
- Tai Hotels

- -ITC Hotels
- Ramada Hotels
 - Starwood Hotels
 - Radisson Hotels Holiday Inn Hotels
 - Hyatt Hotels
 - Four Seasons Hotels
 - Swiss-Belhotel **International Group**
 - -Al Baik Group

DOMESTIC

- Oberoi Hotels & Resorts
- •Tai Hotels, Resorts & Palaces
- ITC Hotels
- InterContinental Hotels
- -Sofitel Group of Hotels
- Four Points by Sheraton
- Marriot Group of Hotels

Sarovar Group of Hotels

Leela Group of Hotels

- Tunga Hotels
- Meluha- An Eco Hotel
- **-PVR Group**
- Sun n Sand Hotel
- -Café Coffee Day
- Svenska Hotels
- -Oberoi Flight Kitchen
- Park Hotels
- •Mc Donald's

Our Students- Our Pride



Ms. Gunjali Chopdekar

Gold Medalist

B.Sc. (Hotel Management) 1st Rank in Maharashtra in **University Exams-2019**



Ms. Sharon Lama **Gold Medalist B.Sc.** (Hotel Management) 1st Rank in Maharashtra in **University Exams-2013**



Mr. Arun Sharma M.Sc. (Hotel Management) 1st Rank in Maharashtra

Bhavesh Daki

Novotel, New Zealand



Soham Raman Sous Chef, UK

Jayesh Durge



Prashant Nair

Saudi Arabia

Restaurant Manager,

Akshay Tikka AIDA Cruises, Germany

Kiran Prabhudesai

Ramya Raj

Sheraton Grand

Bangalore Hotel

Chef. Canada



Rupesh Gaikwad **Amol Patil** Ritz-Carlton, USA

Kiran Utekar

Mumbai Int. Airport

Sagar Jadhav

Courtyard by Marriot



Mahesh Khatkar

Four Seasons Mumbai



Aniket Rajguru



Ankesh Kadam



Prasad Chaudhari Entrepreneur



Shejul Prabhu Chef Emirates



Shobha Kolambakar



Next Could Be You...



Dubai UAE