NAAC Accredited with 'A" Grade
Recognised by UGC under sections 2(f) and
12(b) & Affiliated to Bangalore University

THRUST AREAS

T. John College is having a credible performance in Hotel Management education and it is spreading its knowledge from 28th year for attaining the professional excellence, with a unique blend of developing committed and passionate hoteliers, and is on the winning spree of attracting some of the best of the talents across the country, with a resounding recent success that T. John College can acclaim of standing at No.1 in the University rank in terms of academics. It is ranked amongst the Top 15 Colleges across India – OUTLOOK – Karvy Insights Survey. Also, T. John College is one of the best colleges in the top 50 colleges [Govt and Private] in India – THE INDIA TODAY- MDRA Survey; our service is recognized in various magazines and professional literature in countless parameters in recent times.

Following are the various parameters that make BHM a center of excellence & the thrust area of our Institution

Campus Facilities that make BHM a thrust area

- Hotel Management is having sophisticated training kitchens one is a basic training kitchen and another is an advanced training kitchen.
- TJC Library has 3349 related to Hotel Management (count of unique books, do not include magazines and journals)
- The library has been supporting by providing7096 books related to hotel management excluding national and international journals.
- BHM computer lab has updated with 50 latest computer systems with internet and 24 hrs Wi-Fi facility on the campus.
- It also has 6 Lecture rooms with a Projection facility & 9 Laboratories and 2 staff rooms with computer and internet connectivity.

1. The details of the labs and training area are as follows-
    - 1 - Basic Training Kitchen, 1 - Advance Training Kitchen,1 - Quantity Food Kitchen -, 1 - Bakery Kitchen, 1 - Training Restaurant, 1 – Bar and restaurant for Training Purpose, 1 – coffee shop, 1 - Laundry, 1 -Housekeeping Lab, 1 - Guest Room, 1 - Training Lab for Front Office (Lobby), 1 - Reception & Back Office.
2. Training support from four Luxury Hotels owned by the college namely
   1)The Paul Hotel, Bangalore,
   2) Kumarakom lake resort,
   3)Forte Kochi, and
   4) Coorg Wilderness Resort,
   has given extended support to the department's growth.

The Campus has all the sporting facilities for the students like Football Ground, Cricket Ground, Tennis Court, Basketball Court, Badminton Court, Gymnasium, and all other indoor games.

3. Bringing Industry Experience to Class Room Learning is a major practice that T. John College, Department of Hotel management does.

a.Elevating students to hoteliers as part of T. John Training and Development Culture

2. Bringing Industry Experience to Class Room Learning

The Guest Lectures, Industry visits, internships, ODCs, and subject/specialization-based guest lectures are the routine learning culture that is framed as Time Table of T.John college, that has inspired many students to turn as best of the hoteliers. With multiple, state of the art and well-equipped training laboratories; every student is trained with at most focus to match up the need of today's industry.

The Guest lecturers/ Visiting Professionals as part of curricula, is from the brands in the hotels in India, to name a few, are The TAJ, Oberoi Hotels, Hilton, Marriot Hotels, Ritz Carlton, The Ottera, and the list goes, and is coupled from Hotels of International status,

resorts, clubs, airlines, cruise lines, roadways, call centers, shopping malls, restaurants, travel houses, IT Companies, brand stores, the prestigious Defense forces like the India Army, Navy and Air Force, Universities across the country, best hospitals, bakehouses, theatres, abroad avenues, consultancies, bartending, Industrial catering, canteens, teaching, entrepreneurship, banks, facility management establishments, and MNCs.

3. **Elevating students to hoteliers as part of T.John Training and Development Culture:**

   Blending the University Curriculum to reality by converging "theory to applications mode" by introducing the state of the art areas like Service standards, SOPs and sequence of service, the basic of hospitality principles, Restaurants, bars, rooms service, and C&B, Effective Communication and Listening Skills, Food and Beverage Management, and related simulation through practical for 40hrs of both Theory and Practical sessions per semester for every student.

The plans in the process are

- Aiming at 100% international placements and internship
- International exposure to students- Plans to send students to DUBAI WORLD CUP which is the biggest and richest event in the world that's hosted by MEYDAN HOTEL
- Collaboration with international universities –Already in tie-up plans with SWISS Education group
- World-class infrastructure with international standards with basic training rooms, Reception area, Restro Bar, Housekeeping Lab, Training bathroom, Model Room,

Weblink:-

https://www.tjohncollege.com/page/Hotel_Management