



Munnar Catering College

Truly International



P R O S P E C T U S



ROYAL ROADS UNIVERSITY, CANADA TWINNING PROGRAMME

ROYAL ROADS UNIVERSITY is a Public (Government) University located at British Columbia, Canada offering post-secondary Undergraduate and Graduate level courses in various disciplines for the 21st century. In acceptance of the quality of teaching and the expertise of Munnar Catering College in Hospitality Management Education, ROYAL ROADS UNIVERSITY has entered into an agreement with MUNNAR CATERING COLLEGE for a Credit Transfer Program.

Accordingly students of MCC, Munnar who have completed their Two Years of study in Graduate Diploma in International Hotel Management & Tourism can complete their 3rd and 4th year of studies and training in Bachelor of Arts in Global Tourism Management (BAGTM) or Bachelor of Arts in International Hotel Management (BAIHM) in Canada. After the course students will be eligible for a three year work permit. Students will also be eligible to apply for permanent residency in Canada.

HTMI HOTEL AND TOURISM MANAGEMENT INSTITUTE, SWITZERLAND DUAL DIPLOMA AND DUAL DEGREE PATHWAY PROGRAMS



HTMi is a leading global International Hotel and Tourism Education Group, with campuses in Switzerland, Singapore, Australia, Dubai, Saudi Arabia and over 20 partnership campuses globally. The QS World University Rankings 2021 rank HTMi Switzerland 13th in the world in Hospitality & Leisure Management.

HTMi has a 20-year-old distinguished partnership in Switzerland with Ulster University Business School (UUBS), UK to provide HTMi students with the leading Bachelor BSc (Hons.) Degree provision. Ulster University UK is placed in the top 2% of universities worldwide. They are also the No 1 Ranked Hospitality Bachelor Degree in UK and Switzerland (ref: 2021 Good University Guide UK).

In another step towards expanding our international partnerships, creating global opportunities for our students and strengthening the Munnar Catering College (MCC) brand, MCC has signed an MOU for Academic Cooperation with HTMi Hotel and Tourism Management Institute, Switzerland.



With this MOU, MCC's Diploma in International Hotel Management and Tourism will now be a Dual Diploma Program. Students of this program will be eligible to be awarded a Diploma from MCC and a HTMi Diploma in International Hotel and Tourism Management as well.

MCC's Graduate Diploma in International Hotel Management and Tourism will also be a Dual Diploma Program. Students of this program will be eligible to be awarded a Graduate Diploma from MCC and a HTMi Higher Diploma in International Hotel and Tourism Management.

HIGHER DIPLOMA AND DEGREE PATHWAY OPTIONS TO SWITZERLAND:

After the Dual MCC & HTMi Diploma, students can choose to transfer to HTMi Switzerland and complete 6 months of the Higher Diploma there, plus 6 months internship in Switzerland, followed by entry into the Dual Degree programme at HTMi which includes - BSc (Hons) International Hospitality Management, awarded by Ulster University, UK and the HTMi Bachelor of Arts (BA) in Hospitality & Events Management. They will again be eligible for a 6 months internship after the BSc.

After the Dual MCC Graduate Diploma & HTMi Higher Diploma, students can choose to transfer to HTMi Switzerland and directly join the final year of the Ulster University, UK BSc Degree. They will have 6 months of academic courses in HTMi. They will also be eligible for a 6 months internship. On successful completion they will be awarded Dual Degrees - BSc, Bachelor of Science (Hons) in International Hospitality Management (Ulster University, UK) and also receive the HTMi Bachelor of Arts (BA) in Hospitality & Events Management.



MESSAGE FROM THE DIRECTOR

With immense pleasure I warmly welcome you aboard MUNNAR CATERING COLLEGE (MCC)-the largest Hospitality Management Institute of its kind in India, assuring a highly enriching and rewarding tenure.

Hospitality Industry is ranked as the largest employer in the world offering a broad variety of employment opportunities in many different sectors. The Hospitality business continuously demands new services, new ways of presenting existing services and new ideas for enhancing the experience of their demanding clientele. It is in view of this and on the basis of the ever increasing demand for qualified professionals in the industry that MCC was established by Thachankary Foundation, a Trust governed by the Indian Trust act 1882. The college is the first self-financing Catering College in the state approved by the All India Council for Technical Education (AICTE), Government of India, and Directorate of Technical Education, Government of Kerala. MCC is also affiliated to National Council for Hotel Management & Catering Technology (NCHMCT), Under Ministry of Tourism, Government of India.

By offering training in international hotels abroad as part of the studies, MCC aims at creating qualified professionals in a globalised context. In

view of the technological growth and development at the national and international level, the college has introduced many new facilities in the campus for operational efficiency and convenience. All students are provided with a co-branded International Debit Card in association with SIB and Master Card. An ATM Machine has been installed inside the campus itself, giving our students the unique convenience of withdrawing cash without having to go outside the college. Thus the 100% Wifi Campus of MCC has become the first 100% CASH LESS CAMPUS among such professional colleges in the state. The College has already been branded as a totally ALCOHOL FREE, TOBACCO FREE and RAGGING FREE CAMPUS.

The College has also introduced the BUDDY SYSTEM, offering guidance, assistance and motivation by 2 senior students and a faculty, to all newly admitted students, for their exclusive personality and professional development. For inculcating a healthy competitive spirit in each student all are compulsorily enrolled in The ACHIEVERS' GUILD categorising them under Silver, Gold, Platinum and Diamond groups based on strict parameters. Elevation to higher group will attract more exposure and better opportunities even for employment.

Students of Munnar Catering College also get a unique opportunity to complete their Education partly in UAE / Canada consequent to the Twinning Programme offered in Association with MCC in UAE / Royal Roads University in Canada through credit transfer system. These students are thus getting an international training exposure during the course of their study itself. In another step towards expanding our international partnerships and creating global opportunities for our students Munnar Catering College has signed a MOU for academic cooperation with HTMi Hotel and Tourism Management Institute, Switzerland.

For our students the campus life is a period of transformation into a responsible global citizens, making them capable of facing the future with resilience and optimism. Therefore graduates of MCC are highly sought after in the industry and the work place, valued for their education, range of skills and professionalism.

With this introduction I whole heartedly invite you to join hands with us, to strengthen your capabilities in order to achieve excellence beyond imagination.

Mimi Mary Tissan Thachankary
Director



Tissan Thachankary, Chairman Munnar Catering College receiving the Award for the 'Best Tourism and Hotel Management Institution' in Kerala from Sri. Oommen Chandy, Honourable Chief Minister of Kerala on October 20, 2013.



Tissan Thachankary, Chairman Munnar Catering College receiving the Award for the 'Best Hotel Management / Tourism Institute' in Kerala from Sri. Pinarayi Vijayan, Honourable Chief Minister of Kerala.

WHY HOTEL MANAGEMENT?

For a professional, Hotel Management is a very lucrative segment, capable of offering a long growth oriented career. The Hotel sector itself requires a large number of well trained professionals with excellent skills in Housekeeping, Food & Beverage, Service and Production, Marketing, Accounting, Security, Engineering, Fire fighting, Public relations and so on. A graduate in this field can find ample job opportunities in Customer Relations, Sales, Marketing and Event Management. A few of the career options they can look forward to begin with

- Management Trainee in Hotel and allied industry
- Hospitality Executive
- Kitchen Management Trainee
- House Keeping Management Trainee
- Hospital and institutional catering supervisor
- Faculty in Hotel Management Institutes
- Cabin Crew in Airlines
- Catering Officer in Shipping and Cruise lines

In this fast changing world, the hospitality industry has become the ideal place for those who have an inborn talent to mingle with people, work with them and serve them. The young entrants have to come with an open mind to explore the challenging world of Hospitality business. They will need to be multi skilled, talented and proactive not only to stay afloat but also to stay in demand in the challenging times that lie ahead.



ATRIO - The Front Office Training Lab

HOSPITALITY INDUSTRY AN INTRODUCTION

The hospitality industry is growing at a faster rate than ever envisaged and today it has no boundaries.

So high is the confidence in this industry that the only restriction is 'Ambition'. Over 250 million people around the world are estimated to be employed in this sector alone. Statistics indicate that one job is created every two and a half seconds by the Hospitality Industry. Being a trade that encompasses industries like Aviation, Shipping, Entertainment, Catering, Multiplexes, Shopping malls, Call centers and of course Hotels and Restaurants; opportunities are pouring in with exciting careers, assured jobs, handsome pay packets and above all International recognition and Job satisfaction.

MUNNAR CATERING COLLEGE

The establishment of Munnar Catering College was initiated by the wealth of experience of the promoters in the fields of Hospitality, Aviation and Shipping and an astute insight into the immense scope for employment in these fields. The aspiring youngsters are molded for a successful career by the best professionals in the industry who have in-depth knowledge in their respective fields. They are trained to acquire the quality and confidence

required to understand and solve problems in day-to-day operations.

Munnar Catering College offers systematic job oriented training with placement assistance to all who fulfill the requirements. The college is located in the picturesque Thachankary hills of Munnar, spread over hundreds of acres of aesthetically landscaped terrain. The prestigious hill station luxury hotel – Fort Munnar, located close

by at 6,500 ft. above sea level and functioning under the same management of the college, offers practical training for the students in different departments, under the guidance of highly experienced professionals. The rich blend of international curriculum and exciting extra curricular activities at the College make it an ideal residential educational institution. The College is equipped with an exact replica of 5 star hotel facilities.



A 100% RESIDENTIAL INTERNATIONAL SCHOOL
FOR HOSPITALITY & MANAGEMENT STUDIES

Approved by:

Affiliated to:

Academic Partnership with: Royal Roads University, Canada
HTMi, Switzerland

All India Council for Technical Education (AICTE) Govt. of India
Directorate of Technical Education (DOTE), Govt. of Kerala
National Council for Hotel Management & Catering Technology (NCHMCT)
Under Ministry of Tourism, Government of India
Which is recognised & degree awarded by Jawaharlal Nehru University (JNU), New Delhi



WISE DEN - The Class Room

The atmosphere in the campus coupled with the cool climate makes it an excellent place for yoga, meditation and martial arts. There is ample area for outdoor games offers excellent facilities for sports like basket ball, volley ball, cricket, badminton etc. The facilities provided in the WiFi enabled residential campus includes: a high tech gymnasium with specialized equipments; a jumbo sized sauna and steam bath; a state of the art, international sized swimming pool with Jacuzzi, Convention centre and a unique amphitheatre .

The curriculum at Munnar Catering College is designed to give students a chance to express themselves; to help them understand social and moral values by promoting co-education and to promote practical not just theoretical education through Industry Visits and Internships. Our teaching sessions are not confined to the four walls of a classroom. With classes on the banks of the lake or in the shade of the mountains, the close association with nature makes Munnar Catering College truly unique.



MOUSE TRAP - The Computer Room









KOLUKKUMALAI SUITE - *The Housekeeping Training Lab*



SUNSHINE - *The Open Air Training Restaurant*



SOLERA - *The Training Bar at the College*



View of the College Helipad







AQUA LAZE - The Infinity Swimming Pool at the College



CHALLENGER - The College Gymnasium

MUNNAR – AN IDEAL LOCATION



Munnar, the most genteel of Kerala hill stations carries the foot prints of early British settlers who discovered and tamed the hostile terrain till then untrodden by man. It is not difficult to understand why the British chose this unspoilt, clean, green hill station with its cool climate as their summer capital. Calm and quiet, it is far away from the bustle of the city. Rolling tea plantations, misty mountains, crystalline springs, low flying clouds and silky grasslands make Munnar an ideal location for a professional residential educational institution.

THE MANAGEMENT – WITH A VISION

Munnar Catering College is established by Thachankary Foundation, a trust registered in the state of Kerala with a vision of giving a new dimension to Hospitality education, that no one has ever experienced before. The Management is determined in maintaining an excellent academic ambience, discipline and environment, in a campus ideal for an educational institution of excellence.

PROMOTERS

Munnar Catering College is promoted by the multi faceted Royal Group of Companies, Cochin that has diversified business activities in various fields including Education, Aviation, Shipping, Advertising, Plantation, Consultancy, Communication, Hotel, Resorts, Travel and Tourism. The group is known for its impeccable services, excellent performance and diversification and now enjoys an enviable position. The reputation of the Company is built on reliability and efficiency achieved by rendering excellent services for over two decades.

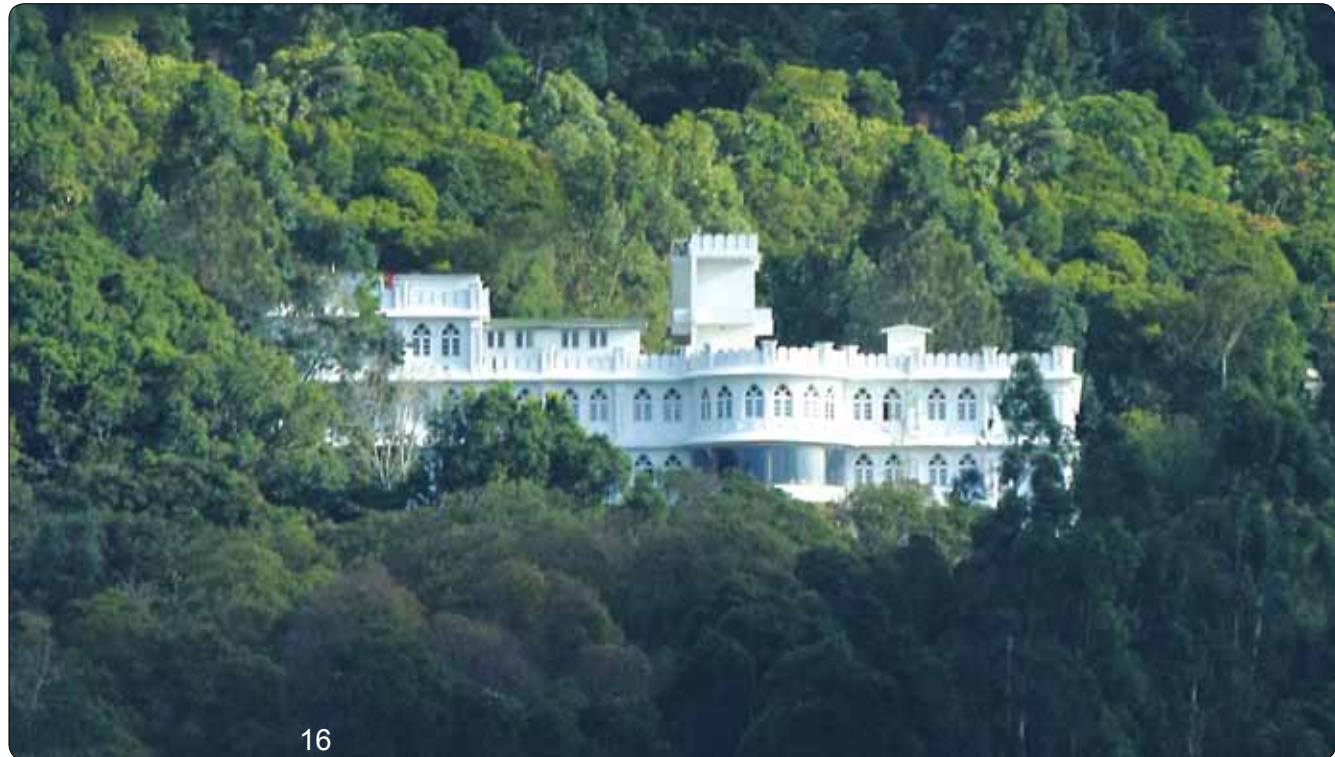
ROYAL GROUP & HOSPITALITY INDUSTRY

HOTEL DIVISION

The entry of Royal Group into the hospitality industry was signaled by the opening of an ethnic village resort, 'Royal Village' in the suburbs of Cochin. The century old traditional Farm House which stands as a testament to ancient Kerala lifestyle, attracts domestic and international tourists alike and symbolizes the desire of the group to preserve and protect the culture and heritage of our country.

The flagship hotel of the group, 'Fort Munnar' conceived under the concept of eco friendly holidaying, stands tall with its exquisite colonial architecture blending with the picturesque surroundings of Munnar. It is best known for its personalized and intimate services. This luxury hotel with its exceptional five star facilities, may perhaps be the only one of its kind in the state with a state of the art Discotheque and Star Gaze gallery.

All the above properties and the upcoming new properties, in prime tourist locations in the state, are together known as 'Royal Group of Hotels – for the rich and famous' - well known in the fields of hotel, travel and tourism all over India and abroad.





Royal Community College



View of Own Heritage Resort "THE FARM HOUSE"

MUNNAR CONVENTION CENTRE

For 1500 Pax with 300 Parking



External View of Munnar Convention Center at the Campus

AVIATION DIVISION

The appointment of the Group, as GSA for the state of Kerala, by many private airlines, has put jewels on the crown of the Royal Group. For many years the group has been involved with Passenger and cargo handling, Ticketing, training and recruitment of staff, marketing and all the in-state promotional activities for these airlines. In addition the group is the exclusive marketing & handling agent of holiday packages for various airlines.

SHIPPING DIVISION

When International airfares soared sky high, it was Royal Group, that took the initiative to start the first passenger ship service between India and the Gulf countries. It was extremely helpful for the expatriate community and tourists alike. The only private container freight station functioning in the Cochin harbor area, 'Asian Terminal' belongs to the group.

MUNNAR CATERING COLLEGE RAS AL KHAIMAH, UAE

MCC RAK offers various Diploma and Certificate courses in the UAE. Students also have the option of transferring to the Ras Al Khaimah, UAE campus to complete their course.

During their course of study, students have the opportunity to do 3-9 months paid internship at reputed hotels and resort across the UAE.

STUDENT VISA

Students who join MCC can be provided with students visas and the visa expenses will have to be paid in actual as per the norms of the college and immigration authority from time to time.

HOSTEL

Separate Deluxe / Luxury hostel for boys and girls is also provided.



EDUCATION

For Royal Group the field of education is not new. By the beginning of the eighties, before the policy of liberalization and globalization was heard of and at a time when new products and technology with foreign tie up were poised to enter the Indian market and when there was acute shortage of trained manpower, Royal Group was quick to take initiative in establishing job oriented courses in the state. Thus was born 'School of Engineering'. By conducting Kerala Government Engineering courses, in different streams at Trivandrum and Cochin for over a decade, the education division of Royal Group had marked their presence in the field of Technical Education.

Munnar Catering College, with its different divisions, functions in a multi level operating system imparting courses in Hospitality Management at various levels. The college has got approval from Directorate of Technical Education, Government of Kerala, All India Council for Technical Education (AICTE), Govt. of India, New Delhi, Indira Gandhi National Open University (IGNOU) and affiliated to National Council for Hotel Management & Catering Technology (NCHMCT) Under Ministry of Tourism, Government of India. The College also has International Academic Collaboration with Royal Roads University, Canada and HTMi, Switzerland.

CO-BRANDED INTERNATIONAL ATM CUM DEBIT CARD

An international co-branded ATM cum Debit Card of South Indian Bank in association with Master Card will be issued to all students. As a first of its kind facility, this card can be used all over the world even after completion of their studies at Munnar Catering College and Mount Royal College.



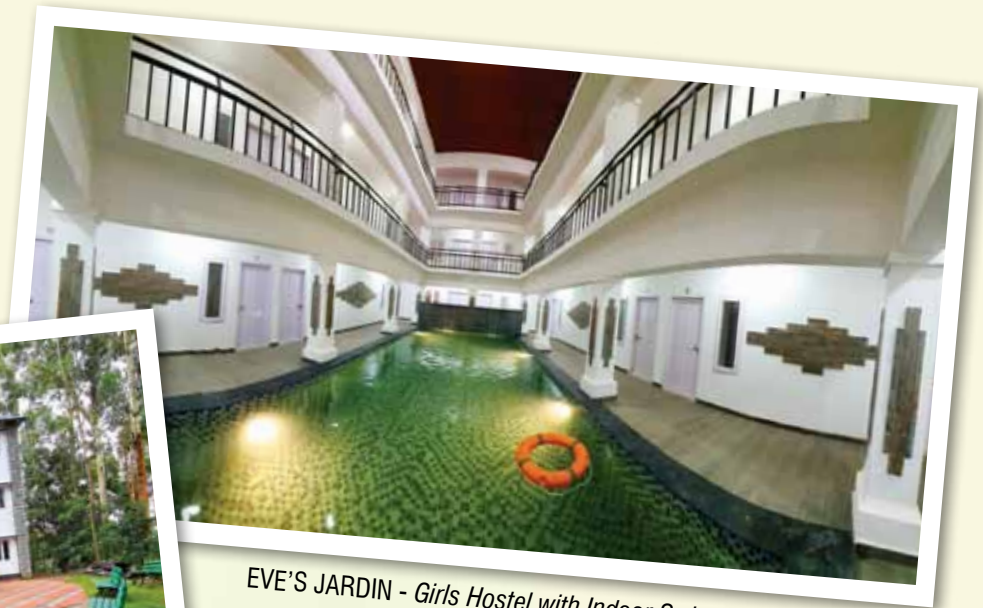
ATM Machine installed at the lobby of the campus

IHG ACADEMY PROGRAMME

IHG® is one of the world's leading hotel companies, with 400,000 colleagues working across more than 100 countries to deliver True Hospitality for everyone. Globally the company has over 5700 hotels and 8,65,000 rooms.

IHG Academy is a collaboration between individual IHG hotels or corporate offices and education providers and/or community organisations. It gives local people the opportunity to develop skills and improve their employment prospects in one of the world's largest hotel companies. It also ensures that the hotels have a pool of skilled, motivated and engaged people, who will create their own career progressions in the industry.

Munnar Catering College has a collaboration with IHG Academy. The purpose of this collaboration is to support the local community in Kerala to help them achieve their professional goals in the hospitality field. Through the IHG Academy our students are offered opportunities for internships, industrial visits and corporate recruitment programs. The Academy also supports us with faculty development programs.

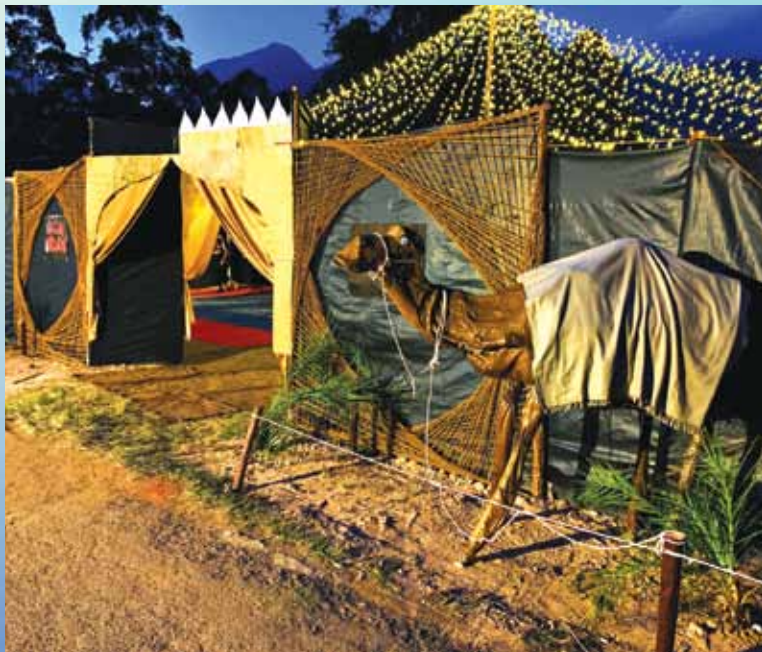


EVE'S JARDIN - Girls Hostel with Indoor Swimming Pool

DUKES DEN - Boys Hostel

LIFE @ MCC

The campus of Munnar Catering College is always live with full of activities. Being a 100% residential campus the cadets get enough time to organize and execute each event with perfection. Hence they are always regarded as ideal candidates capable of managing the Hospitality and Tourism industry at any level. Few are listed below;







GREEN ENERGY TEAM

Green Energy is an initiative of Munnar Catering College to deal with environmental problems, and to familiarise eco-friendly practices and social responsibilities. Selected group of our uniformed cadets spread the message on eco-friendly practices and environmental awareness among the local people in and around Munnar, Sooryanelly and Chinnakanal. They are well trained in inculcating social responsibilities as part of their learning experience. The students are given real life experiences on social responsibilities by visiting rural areas in groups, understanding the challenges they face and initiate action to overcome the situation through innovative ideas and environmental friendly practices.

A group of students in yellow shirts and black trousers are standing in a line, posing for a photo. They are outdoors in a green area.




OXFORD ENGLISH CLUB

Language is the prime source of human communication and there are thousands of languages in the world .But English is the universal language that is recognised and understood all over the world. Therefore proficiency in English is a definite advantage in the Hospitality Industry and it has become a vital skill for advancing career in this dynamic industry.

It is in realisation of this ,an English speaking club called OXFORD ENGLISH CLUB was started in the college in 2012 to improve the communication skill of the students .Members of the club can speak only English during college hours. Violations are controlled by imposing a nominal fine up to five instance per person per day and thereafter they have to copy write the Editorial of Hindu Daily as a punishment. Those who are originally weak in communication have to write and learn 5 new English words daily. Special classes in English grammar are also conducted for those who are weak in grammar.

The club is lead by a faculty with a student president, class in charge and bouncers as its members. A short film viz.Class Room #2 is also produced by the club to promote its activities. (It can be viewed in the link :https://www.youtube.com/watch?v=S_sUymsObj8)The increasing support from the students towards the functioning of the club shows their acceptance of the importance of effective communication in English, the universal language of the Hospitality Industry.



REGISTRATION FOR HOSTEL ADMISSION

Munnar Catering College, Munnar is a 100% residential college. Munnar being an important tourist destination, getting affordable accommodation outside the college campus is very difficult. Being students, their accommodation should be safe & secure, clean and convenient. It is in view of this, the management has decided to provide accommodation for all, inside the campus itself. But still the available facility is much less than the sanctioned strength of all the programmes taken together. Therefore admission to various programmes are limited subject to the availability of hostel accommodation.

Before deciding to join the college & hostel, dreaming a wonderful career in the amazing Hospitality & Tourism, Business & Commerce industry, the applicants and their parents are requested to visit the campus and hostel to realize the opportunities and collect first-hand information about the accommodation and different programmes as admission once taken cannot be cancelled. Since the admission to each programme is limited to the availability of vacant seats in the Hostel and if any one cancels their admission after securing a seat in the hostel it will remain vacant during the entire duration of the programme to which the candidate is admitted resulting in lapse of one seat for the programme also. This will also result in loss of opportunity of another deserving and aspiring student.

Advance Registration for accommodation can be done by paying a nonrefundable registration fee of ₹25000/-. This amount will be adjustable against

the 1st year Hostel Fee itself. The nonrefundable Registration Fee will not be refunded under any circumstances.

ACCOMODATION CHARGES

Hostel Fees : ₹96,000/- per academic year for food and accommodation, payable in advance. This is for the current academic year only and is subject to revision every year. The hostel fee is fixed considering the total expenses incurred during the entire course for study and divided per academic year. This amount is to be paid promptly along with the course fees irrespective of the period of stay in the hostel or period of training outside the campus during any semester.

The International Campus at Munnar being 100% residential, admission is limited, subject to availability of hostel facility. For the convenience of those who cannot study at the main campus at Munnar, the city campuses of Munnar Catering College are established at Cochin and Trivandrum by the promoters.

REGISTRATION FOR ADMISSION

Advance registration for admission can be done at Munnar Catering College, Cochin & Trivandrum city centers by paying a non refundable registration fee of ₹25000/-. This amount will be adjusted against the 1st year course fee itself. The nonrefundable Registration Fee will not be refunded under any circumstances.

ON THE JOB TRAINING

To develop competence in the operation of all departments of a Hotel, an unmatched opportunity is available for the students of Munnar Catering College, to get trained at Hotels and Resorts owned by the management. Such a unique opportunity cannot be offered by many other institutions. Students of Munnar Catering College are offered on the job training in all departments of a Hotel, under the guidance and supervision of experienced and talented professionals, exclusively appointed for the purpose. In addition to this, to get a better understanding and first hand information of what is happening in the hospitality industry the students are also sent for practical training during the course of their study to other reputed hotels, resorts, travel agencies and tour operators as part of their curriculum in Hospitality Management.

UNIFORMS & TOOLS

Students Uniforms & Tools can be provided by the college at extra cost.

The package consists of the following items: Black Pant - 2 Nos. White Shirt - 2 Nos. Golden Tie - 2 Nos. Blazer - 1 No. Bow - 1 No. Waist Coat - 1 No. Black & White Apron - 2 Nos. Green Apron - 2 Nos. Scarf - 3 Nos. (Red, Blue, Green), Cloth Cap - 2 Nos. Track Suit- 1 No. Swim Suit and Cap - 1 No. Dusters - 6 Nos. Damask - 2 Nos. Chef Coat - 2 Nos. Chef Pants - 2 Nos. Glass Cloth - 2 Nos. Knife - 1 No. Peeler - 1 No. Apron (Half) - 2 nos

Cost of prospectus & application form for all programmes – Rs. 1000/-

ROYAL LAURELS – COLLEGE SOUVENIR

Every year Munnar Catering College is publishing around 5000 copies of Royal Laurels and circulating to all reputed hotels, tourism & travel industries and educational institutions. It is a true reflection of our cadet's creativity, professionalism, talent and technical competency.





SECURITY ON CAMPUS

Security Force is available 24 hours 7 days per week and are conveniently located at the main gate of the Campus. The College provides a range of services to assist in student safety. A safe campus is everyone's responsibility. CCTV's are used by Munnar Catering College for surveillance in areas frequented by the public that need monitoring. It also used for policing campus activities and to keep the students in check and under control. The Warriors, the trained dogs are the incredible asset to have in College. By providing electric fencing on the boundaries the campus is protected from wild animals and trespassers.



MUNNAR

International Campus Thachankary Hills, Sooryanelli, Munnar - 18. Kerala, South India.

Phone: 0091-4868-235000, 249900 – 901 – 902

Mobile: 0091 94477 06660, 94477 16661, 94477 26662, 94477 36663, 94477 46664, 94477 76667, 94477 86668, 6282327291

info@munnar cateringcollege.edu.in
admissions@munnar cateringcollege.edu.in
www.munnar cateringcollege.edu.in

COCHIN

Near Shipyard, Ravipuram, M.G. Road, Cochin, Kerala, South India - 682015

Phone: 0091-484 2363030 / 2367675

Mobile: 0091 94460 93339, 9447048884

cok@munnar cateringcollege.edu.in

www.munnar cateringcollege.edu.in

TRIVANDRUM

Trida Building, Opp. Medical College, Trivandrum, Kerala, South India - 695 011

Phone: 0091-471 2445333 /2445736

Mobile: 0091 94471 26662

trv@munnar cateringcollege.edu.in

www.munnar cateringcollege.edu.in

Overseas Office

RAKEZ Academic Zone, Al Dhait South Ras AL Khaimah, UAE

Phone: +971 – 7 – 2432750

Mobile: +971 – 50 – 4302025

+971 – 55 – 3344981

info@munnar cateringcollege.ae

www.munnar cateringcollege.ae

Corporate Office

2nd Floor, Chandrika Building, MG Road, Ernakulam, Cochin-682 011, Kerala, India.

Phone: 0091-484-2370060, 2370016

Mobile: 0091 94464 28882

admin@royalgroupindia.in

ho@munnar cateringcollege.edu.in

www.munnar cateringcollege.edu.in

3 YEAR B.SC. DEGREE IN HOSPITALITY & HOTEL ADMINISTRATION

| | |
|----------------------|---|
| Programme offered by | National Council for Hotel Management & Catering Technology (NCHMCT), Ministry of Tourism, Govt. of India |
| Degree awarded by | JNU - Jawaharlal Nehru University, New Delhi |
| Duration | 3 Years / 6 Semesters |
| Eligibility | 12th / A Level / Equivalent |
| No. of seats | 120 |
| Course Fee | 1 st Year - ₹1,11,900/- 2 nd Year - ₹1,22, 200/- 3 rd Year - ₹1,24,700/- |
| Hostel Fee | ₹96,000/- per academic year |
| Other Fee | NCHMCT & JNU Enrollment Fee, University Examination Fees, Admission Fees, Smart ID Card, Uniform and Tool Kit charges should be paid extra. |

Subjects for study: Theory: Food Production, Food and Beverage Service, Food & Beverage Control, Food Safety & Quality, Nutrition and principles of Food Science, Front Office Management, Accommodation Management, Hotel Engineering, Application of Computers, Accountancy, Facility Planning, Financial Management, Strategic Management, Communication, Research Methodology and a Project, Food & Beverage Management.

Practical: Food Production, Food & Beverage Service, Front office Operations, Accommodation Operations, Application of Computers, Industrial Training

4 YEAR B.SC. (HONS) DEGREE IN HOSPITALITY & HOTEL ADMINISTRATION

| | |
|----------------------|---|
| Programme offered by | National Council for Hotel Management & Catering Technology (NCHMCT), Ministry of Tourism, Govt. of India |
| Degree awarded by | JNU - Jawaharlal Nehru University, New Delhi |
| Duration | 4 Years / 8 Semesters |
| Eligibility | 12th / A Level / Equivalent |
| No. of seats | 120 |
| Course Fee | 1 st Year - ₹1,11,900/- 2 nd Year - ₹1,22, 200/- 3 rd Year - ₹1,24,700/- 4 th Year - ₹1,24,700/- |
| Hostel Fee | ₹96,000/- per academic year |
| Other Fee | NCHMCT & JNU Enrollment Fee, University Examination Fees, Admission Fees, Smart ID Card, Uniform and Tool Kit charges should be paid extra. |

Subjects for study: Theory: Food Production, Food and Beverage Service, Food & Beverage Control, Food Safety & Quality, Nutrition and principles of Food Science, Front Office Management, Accommodation Management, Hotel Engineering, Application of Computers, Accountancy, Facility Planning, Financial Management, Strategic Management, Communication, Research Methodology and a Project, Food & Beverage Management. Advance Revenue Management, Negotiation & Managing Conflicts, Brand Management, Information Management System in Hospitality, Event Management, Management function & behaviour, Human Resource Planning, Equipment & Material Management, Advance Hospitality Marketing Management, Financial Reporting & Analysis.

Practical: Food Production, Food & Beverage Service, Front office Operations, Accommodation Operations, Application of Computers, Industrial Training

4 YEAR DIPLOMA IN HOTEL MANAGEMENT & CATERING TECHNOLOGY (DHMCT)

WITH DUAL DEGREE PATHWAY TO SWITZERLAND*

| | |
|-----------------------|---|
| Programme Approved by | All India Council for Technical Education (AICTE), Govt. of India |
| Programme offered by | Directorate of Technical Education, Govt. of Kerala |
| Diploma awarded by | Directorate of Technical Education, Govt. of Kerala |
| Duration | 4 Years |
| Eligibility | 10th / O Level / Equivalent |
| No. of seats | 60 per batch |
| Course Fee | ₹98,000/- per academic year |
| Hostel Fee | ₹96,000/- per academic year |
| Other Fee | Board Examination Fees, Admission Fees, Smart ID Card, Uniform and Tool Kit charges should be paid extra. |

Subjects for study: Theory: Food and Beverage Production, Food and Beverage Service, Housing Operations, Front Office Operations, Business & Communicative English, Bakery & Confectionery, Food Hygiene and Sanitization, Application of Computer, Foundation of Travel & Tourism, Hotel Accountancy, Hotel Maintenance and Engineering, Nutrition, Food Science and Dietetics, Hotel Law, Sales and Marketing Management, Human Resource Management, F & B Controls, Purchase & Stores, Reservation and Sales, Research Project.

Practical: Food Production & Bakery, Food & Beverage Service, Front office Operations, Accommodation Operations, Application of Computers, Industrial Training – 2 nos



*DUAL DEGREE PATHWAY OPTION TO SWITZERLAND:

During the course of the four year DHMCT program, in the 3rd year of study, students have the option to enroll in the Dual Diploma offered jointly by Munnar Catering College and HTMi Switzerland. On completion of this Dual Diploma, they can join for the Graduate Diploma of MCC and the Higher Diploma of HTMi and complete it within six months. After successful completion of this course, students will be eligible to transfer to HTMi Switzerland and enter the final year of B.Sc. (Hons) International Hospitality

Management awarded by Ulster University, UK. They will also receive the HTMi Bachelor of Arts (BA) in Hospitality & Event Management. They will also be eligible for 6 months internship.

TWINNING PROGRAMME

Graduate Diploma in International Hotel Management and Tourism* and Bachelor of Arts in Global Tourism Management (BAGTM) or Bachelor of Arts in International Hotel Management (BAIHM)

| | |
|--|---|
| Programme offered by | Royal Roads University, Canada & Munnar Catering College |
| Degree and Graduate Diploma awarded by | Royal Roads University, Canada & Munnar Catering College |
| Duration | 4 Years (2 Years in Munnar & 2 Years in Canada) |
| Eligibility | 12 th / A Level / Equivalent (before year of completion of Graduate Diploma). Students should take their IELTS exam within the first two years and must get an overall score of 6.5 (with 6.5 in writing and speaking; 6.0 in reading and listening) |
| No. of seats | 24 per batch |
| Course Fee at Munnar | 1 st Year - ₹1,44,000/- 2 nd Year - ₹1,44,000/- |
| Course Fee at Canada | Should be paid directly to Royal Roads University as per their fee structure |
| On Job Training | Reputed Hotels and Hospitality companies in UAE, India and Canada |
| Hostel Fee at Munnar | ₹96,000/- per academic year |
| Other Fee | University / Board Examination Fees, Admission Fees, Smart ID Card, Uniform and Tool Kit charges should be paid extra. |

Subjects for study: GRADUATE DIPLOMA: Food Production, Food and Beverage Service, Front Office Operations, Housekeeping Operations, Tourism, Communicative Skills in English.

BRIDGE COURSE: Organizational Behaviour, Human Resource Management, Overview of Tourism & Its Sustainability, Environmental Studies & Facility Planning, Hotel Accountancy.

BAGTM: Digital Communication in Global Business, Research Methods for Tourism, Financial Management for Tourism, Tourism Policy and Planning, Tourism Product Development, Destination Management and Marketing, Tourism Entrepreneurship.

BAIHM: Managing Tourism Operations, Hospitality Finance, The Leadership Experience, Multicultural Management and Communications, Hotel Facilities Management, Revenue and Yield Management, Sustainability in Tourism and Hospitality, Hospitality Entrepreneurship, Human Resource Issues and Practices, Leading Edge Hospitality, Ethical Issues in Hospitality, Globalization and the Hospitality Industry.

* On completion of the two years of training, a separate evaluation will be conducted by Munnar Catering College. Successful candidates will be awarded a – "Graduate Diploma in International Hotel Management and Tourism" certificate. For this a separate amount of Rs. 1000/- shall be paid.

INTEGRATED PROGRAMME

Graduate Diploma in International Hotel Management and Tourism*
Higher Diploma in International Hotel and Tourism Management &
Bachelors Degree in Tourism Studies

| | |
|--|---|
| Programme offered by | IGNOU Govt. of India, New Delhi HTMi Switzerland & Munnar Catering College |
| Degree, Higher Diploma & Graduate Diploma awarded by | IGNOU Govt. of India, New Delhi HTMi Switzerland & Munnar Catering College |
| Duration | 2 + 1 Year |
| Eligibility | 12 th / A Level / Equivalent |
| No. of seats | 30 per batch |
| Course Fee | 1 st Year - ₹1,40,000/- 2 nd Year - ₹75,000/- 3 rd Year - ₹25000/- |
| Other Fee | University, Examination Fees, Admission Fees, Smart ID Cards, Uniform and Tool Kit charges should be paid extra |

Subjects for study: Theory: Basic Food Production, Basic Food and Beverage Service, Basic Room Division Operations, Introduction to Hospitality Management, Communicative English, Computer Applications and Concepts, Basic Food Production Practical, Basic Food and Beverage Service Practical, Basic Room Division Operations Practical, Computer Applications and Concepts Practical, Introduction to Event Management, Introduction to Marketing, Foundation Course in Travel and Tourism, Food Production Operation, Food and Beverage Service Operations, Room Division Operations, Food Production Operation Practical, Food and Beverage Service Operations Practical, Room Division Operations Practical, Bakery & Confectionery Practical, Research Methodology, Hospitality Finance, Human Resources Management.

Practical: Food Production, Food & Beverage Service, Room Division Operations, Industrial Training

BTS (Bachelor of Tourism Studies): Foundation Course in Tourism, Tourism Development - Products, Operations and Case Studies, Foundation Course in Humanities & Social Sciences, Foundation Course in English 1 and 2, Indian Culture - Perspectives for Tourism, Ecology, Environment & Tourism, Foundation Courses in Science & Technology, Project on Indian Culture - Perspectives for Tourism, Project on Ecology, Environment & Tourism, Management in Tourism, Tourism Marketing, Project on Tourism Marketing, Office Organization Management, Human Resource Development.

* On completion of the two years of training, a separate evaluation will be conducted by Munnar Catering College. Successful candidates will be awarded a – "Graduate Diploma in International Hotel Management and Tourism" certificate. For this a separate amount of Rs. 1000/- shall be paid.

DUAL PROGRAMME

Graduate Diploma in International Hotel Management and Tourism*
& Higher Diploma in International Hotel and Tourism Management

| | |
|--|--|
| Programme offered by | Munnar Catering College & HTMi Switzerland |
| Graduate Diploma & Higher Diploma awarded by | Munnar Catering College & HTMi Switzerland |
| Duration & Eligibility | 2 years (Including Internship) after 12th / A Level / Equivalent OR 6 months after MCC 1.5 Year Diploma |
| No. of seats | 30 per batch |
| Course Fee | 1 st Year - ₹1,25,000/- 2 nd Year - ₹50,000/- |
| Other Fee | Examination Fees, Admission Fees, Smart ID Cards, Uniform and Tool Kit charges should be paid extra |

Subjects for study: Theory: Basic Food Production, Basic Food and Beverage Service, Basic Room Division Operations, Introduction to Hospitality Management, Communicative English, Computer Applications and Concepts, Introduction to Event Management, Introduction to Marketing, Foundation Course in Travel and Tourism, Food Production Operation, Food and Beverage Service Operations, Room Division Operations, Research Methodology, Hospitality Finance, Human Resources Management.

Practical: Basic Food Production, Basic Food and Beverage Service, Basic Room Division Operation, Computer Applications and Concepts, Food Production Operation, Food and Beverage Service Operations, Room Division Operations, Bakery & Confectionery

DEGREE PATHWAY OPTIONS TO SWITZERLAND

After the Dual MCC Graduate Diploma & HTMi Higher Diploma, students can choose to transfer to HTMi Switzerland and directly join the final year of the Ulster University, UK BSc Degree. They will have 6 months of academic courses in HTMi. They will also be eligible for a 6 months internship. On successful completion they will be awarded Dual Degrees - BSc, Bachelor of Science (Hons) in International Hospitality Management (Ulster University, UK) and also receive the HTMi Bachelor of Arts (BA) in Hospitality & Events Management.

* On completion of the two years of training, a separate evaluation will be conducted by Munnar Catering College. Successful candidates will be awarded a – "Graduate Diploma in International Hotel Management and Tourism" certificate. For this a separate amount of Rs. 1000/- shall be paid.

DUAL DIPLOMA

Diploma in International Hotel Management and Tourism* & Diploma in International Hotel and Tourism Management

| | |
|----------------------|---|
| Programme offered by | Munnar Catering College & HTMi Switzerland |
| Diploma awarded by | Munnar Catering College & HTMi Switzerland |
| Duration | 1 year Academic Training & 6 months Internship |
| Eligibility | 10th / O Level / Equivalent |
| No. of seats | 30 per batch |
| Course Fee | ₹98,500/- |
| Other Fee | Examination Fees, Admission Fees, Smart ID Cards, Uniform and Tool Kit charges should be paid extra |

Subjects for study: **Theory:** Basic Food Production -1, Basic Food and Beverage Service -1, Basic Room Division Operations-1, Basic Food Production -2, Basic Food and Beverage Service -2, Basic Room Division Operations -2, Introduction to Event Management, Introduction to Marketing, Foundation Course in Travel and Tourism, Introduction to Hospitality Management, Communicative English, Computer Applications and Concepts.

Practical: Basic Food Production & Bakery Practical -1, Basic Food and Beverage Service Practical -1, Basic Room Division Operations Practical-1, Basic Food Production & Bakery Practical -2, Basic Food and Beverage Service Practical -2, Basic Room Division Operations Practical-2, Computer Applications and Concepts.

HIGHER DIPLOMA AND DEGREE PATHWAY OPTIONS TO SWITZERLAND

After the Dual MCC & HTMi Diploma students have the option to join and complete the MCC Graduate Diploma and HTMi Higher Diploma within six months. After successful completion of this they can enroll into the Dual Degree programme at HTMi which includes – B.Sc. (Hons) International Hospitality Management, awarded by Ulster University, UK and the HTMi Bachelor of Arts (BA) in Hospitality and Events Management. They will also be eligible for a 6 months internship.

* On completion of the one and a half years of training, a separate evaluation will be conducted by Munnar Catering College. Successful candidates will be awarded a – * Diploma in International Hotel Management and Tourism* certificate. For this a separate amount of Rs. 1000/- shall be paid.

DIPLOMA IN PROFESSIONAL COOKERY

| | |
|----------------------|---|
| Programme offered by | Munnar Catering College |
| Diploma awarded by | Munnar Catering College |
| Duration | 6 months Academic Training & 6 months Internship |
| Eligibility | 10th / O Level / Equivalent |
| No. of seats | 30 per batch |
| Course Fee | ₹55,000/- plus GST |
| Other Fee | Examination Fees, Admission Fees, Smart ID Cards, Uniform and Tool Kit charges should be paid extra |

Subjects for study: Food & Beverage Production, Communicative English, Bakery and Confectionary, Quantity Food Production Techniques, Hygiene and Sanitation, Fire and Safety and Industrial Training.

CERTIFICATE IN PROFESSIONAL COOKERY

| | |
|------------------------|---|
| Programme offered by | Munnar Catering College |
| Certificate awarded by | Munnar Catering College |
| Duration | 6 Months (Including Internship) |
| Eligibility | 10th / O Level / Equivalent |
| No. of seats | 30 per batch |
| Course Fee | ₹40,000/- plus GST |
| Other Fee | Examination Fees, Admission Fees, Smart ID Cards, Uniform and Tool Kit charges should be paid extra |

Subjects for study: Basic Food Production, Bakery & Confectionary, Communication Skills in English, Industrial Training.

DIPLOMA IN INTERNATIONAL BUSINESS MANAGEMENT

| | |
|----------------------|---|
| Programme offered by | Munnar Catering College |
| Diploma awarded by | Munnar Catering College |
| Duration | 1 Year (Including Internship) |
| Eligibility | 10th / O Level / Equivalent |
| No. of seats | 30 per batch |
| Course Fee | ₹50,000/- |
| Other Fee | Examination Fees, Admission Fees, Smart ID Cards, Uniform and Tool Kit charges should be paid extra |

Subjects for study: Management Concepts for International Business Management, Professional Development & Training, Accounting Concepts for Managers, Research Methodology, Leadership, Hospitality Marketing, Project (Research Based), Internship & Dissertation.

CERTIFICATE IN INTERNATIONAL HOTEL MANAGEMENT & TOURISM

| | |
|------------------------|---|
| Programme Offered by | Munnar Catering College |
| Certificate awarded by | Munnar Catering College |
| Duration | 6 Months (Including Internship) |
| Eligibility | 10th / Equivalent |
| No. of seats | 30 |
| Course Fee | ₹30,000/- |
| Other Fee | Examination Fees, Admission Fees, Smart ID Cards, Uniform and Tool Kit charges should be paid extra |

Subjects for study: Basic Food Production, Basic Food & Beverage Service, Basic Front Office & House Keeping Operations, Communication Skills in English, Foundation Course in Tourism, Industrial Training.

CRAFTSMANSHIP CERTIFICATE COURSE IN FOOD PRODUCTION & PATISSERIE

& Diploma in International Hotel Management and Tourism*
& Diploma in International Hotel and Tourism Management
from HTMi, Switzerland

| | |
|------------------------|--|
| Programme offered by | National Council for Hotel Management & Catering Technology (NCHMCT), Ministry of Tourism, Govt. of India, Munnar Catering College & HTMi, Switzerland |
| Certificate awarded by | National Council for Hotel Management & Catering Technology (NCHMCT), Ministry of Tourism, Govt. of India, Munnar Catering College & HTMi, Switzerland |
| Duration | 1 year academic training + 6 months Industrial Training |
| Eligibility | 10th / O Level / Equivalent |
| No. of seats | 60 per batch |
| Course Fee | ₹130,000/- |
| Hostel Fees | ₹96,000/- |
| Other Fee | NCHMCT Fees, Examination Fees, Admission Fees, Smart ID Card, Uniform & Toolkit charges should be paid extra |

Subjects for Study: **Theory:** Cookery and Larder, Bakery and Patisserie, Hygiene, Equipment Maintenance and Costing. **Practical:** Cookery, Larder, Bakery.

Diploma Papers: Basic Food Production -1, Basic Food and Beverage Service -1, Basic Room Division Operations -1, Basic Food Production -2, Basic Food and Beverage Service -2, Basic Room Division Operations -2, Introduction to Event Management, Introduction to Marketing, Foundation Course in Travel and Tourism, Introduction to Hospitality Management, Communicative English, Computer Applications and Concepts.

Practical: Basic Food Production & Bakery Practical -1, Basic Food and Beverage Service Practical -1, Basic Room Division Operations Practical-1, Basic Food Production & Bakery Practical -2, Basic Food and Beverage Service Practical -2, Basic Room Division Operations Practical-2, Computer Applications and Concepts.

HIGHER DIPLOMA AND DEGREE PATHWAY OPTIONS TO SWITZERLAND

After the Dual MCC & HTMi Diploma, students have the option to join and complete the MCC Graduate Diploma & HTMi Higher Diploma within six months. After successful completion of this they can enroll into the Dual Degree programme at HTMi which includes – B.Sc (Hons) International Hospitality Management, awarded by Ulster University, UK and the HTMi Bachelor of Arts (BA) in Hospitality and Events Management. They will also be eligible for a 6 months internship.

SHORT TERM CERTIFICATE COURSES

| COURSE NAME | | DESCRIPTION | RECIPES |
|-----------------------------------|---|---|---|
| INDIAN FEAST |  | Master Four-Course Festive Indian Menus Total Recipes: 18 Course Duration: 12 Hrs. Each Class Duration: 2 Hrs. | 3 Soups, 3 Veg Starters 3 Non Veg Starters, 3 Veg Main Course, 3 Non Veg Main Course, 3 Desserts |
| ASIAN TREAT |  | Whip Up Four-Course Asian Banquets Total Recipes: 18 Course Duration: 12 Hrs. Each Class Duration: 2 Hrs. | 3 Soups, 3 Veg Starters 3 Non Veg Starters, 3 Veg Main Course, 3 Non Veg Main Course, 3 Desserts |
| KERALA DELICACIES |  | Discover The Extravagance Of Traditional Kerala Cuisine Total Recipes: 18 Course Duration: 12 Hrs. Each Class Duration: 2 Hrs. | 3 Regional Biryani of Kerala 3 Kerala Breads, 3 Non Veg Main Course, 3 Festive Recipes 3 Kerala Festive Desserts |
| MOCKTAILS & SHAKES |  | Craft Delicious Mocktails And Shakes Total Recipes: 30 Course Duration: 12 Hrs. Each Class Duration: 2 Hrs. | 5 Fresh Juice Mocktails 5 Ice-cream Based Shakes 5 Classic Mocktails, 5 Classic Milkshakes, 5 Trending Mocktails, 5 Trending Milkshakes |
| INDIAN SWEETS & SNACKS |  | Indulge Your Cravings with Timeless Indian Sweets And Snacks Total Recipes: 20 Course Duration: 12 Hrs. Each Class Duration: 3 Hrs. | 5 Milk Based Sweets, 5 Flour Based Sweets, 5 Flour Based Snacks, 5 Regional Snacks |
| THE PERFECT TABLE |  | Learn The Art of Fruit & Vegetable Carving And Flower Arranging Course Duration: 12 Hrs. Each Class Duration: 2 Hrs. | Drawing, Simple Carving Detailed Carving, Sculptures 5 Types Of Arrangements Carving Display Settings |
| MASTERCHEF JUNIOR |  | Keep Your Mini-me(s) Engaged With Fun, Fireless Cooking Total Recipes: 25 Course Duration: 10 Hrs. Each Class Duration: 2 Hrs. | 5 Cookies, 5 Puddings 5 Shakes, 5 Snacks 5 Salads |
| DESSERT CRAVINGS |  | Satisfy Your Sweet Tooth By Mastering These Classic Desserts Total Recipes: 15 Course Duration: 10 Hrs. Each Class Duration: 2 Hrs. | 3 Fruit / Milk Jellies 3 Cookies, 3 Custards 3 Puddings, 3 Soufflé / Mousse |

WE CAN ALSO CREATE TAILOR-MADE COURSES TO MATCH YOUR INTERESTS.

32



MOUNT ROYAL COLLEGE

A New Generation Arts & Science College

*A new Destination for
Higher Education*

Programmes Offered : **Master of Hotel Management (M.H.M.)**,
M.Sc. in Food Technology & Quality Assurance, **B.Sc. Food Technology & Quality Assurance**
B.Sc. Hotel Management & Culinary Arts,
B.Com. Finance & Taxation, **B.Com. Travel & Tourism**

Phone : +91 04868 235000, +91 04868 249009, +91 94464 27772
www.mountroyalcollege.edu.in

RULES AND REGULATIONS

- 1 Perfect discipline must be maintained in the classroom, Hostel and the campus and at the hotel during the internship.
- 2 Students will be responsible for any damage or loss of items entrusted with them.
- 3 Original certificates and memo card should be produced at the time of interview.
- 4 Candidates not securing 80% of attendance will not be permitted to appear for the examination.
- 5 Absence for 21 days without any valid reason will lead to the removal of the candidate from the rolls.
- 6 Fee, once paid is not refundable under any circumstances.
- 7 Decision of the management will be final in all matters and is unquestionable.
- 8 Students removed from the rolls for any misdemeanor will not have any claim of any kind from the college.
- 9 Fee for each semester / academic year should be paid as per instruction in advance.
- 10 Fee defaulters will not be allowed to sit in class / stay in Hostel.
- 11 Students who fail to maintain a high sense of discipline in the classroom, Hostel and the college premises / Campus and at the hotel during the internship are liable for expulsion.
- 12 Students, who may be expelled from the College / Hostel discontinue their studies at any time, for any course for any reason will have no claim for refund on the Fees already paid. Students, who may be expelled from the College / Hostel for any reason or otherwise discontinue their studies at any time, for any course, for any reason whatsoever, after the cut-off date for admission will also have to pay to the College/Hostel fees for the remaining portion of the entire duration of the Programme. Any Certificate of / for the student from the college will be issued/Returned only after getting clearance from the Hostel authorities too.
- 13 The management has got the right to reschedule the class timings.
- 14 College Uniform is strict in the college campus. Uniform should not be altered/ modified from the original. The student must consider this as a symbol of status, dignity and pride of themselves as well as to the college.
- 15 All applicants seeking admission to the college shall go through the prospectus carefully with specific attention to the rules and regulations mentioned therein and shall be well aware of his/her obligation to comply with the rules and regulations of the college and the hostel. He/she shall fully accept those rules and regulations by voluntarily submitting the declaration provided in the application for admission to the college and the hostel, which forms an integral part of this prospectus. In confirmation of the above, the qualifying certificates in original are to be deposited at the college as a security and as a token of acceptance of the terms and conditions for admission and the rules and regulations of the college and the hostel and will claim back the same only after the payments of all amount as per the clause no.12 above.
- 16 All issues relating to matters of admission to the college and hostel and all issues that may arise during the course of study shall be governed by the term and conditions as contained in the applications form, prospectus, undertakings/guarantees/indemnities that are furnished by the applicant.
- 17 Ragging of any sort is strictly prohibited in the Hostel and in the Campus and any incidents of ragging, if noticed, shall be dealt with strictly in accordance with the statutory provisions and guidelines issued by the Honorable Supreme Court of India, which include reporting to the police and suspending the person/persons involved pending enquiry. Any proceedings initiated against any student in connection with ragging shall not be withdrawn under any circumstances irrespective of whether any action has been taken or not by any law enforcing authority.
- 18 Smoking, possession and consumption of Alcohol, and or any sort of intoxicants in the college, hostel and campus are prohibited and violations if any, reported/noticed shall invite punishment which may include dismissal from the institution, besides the other legal proceedings under Criminal law.
- 19 Using of Mobile phone inside the class room, during class hours is prohibited. If found, the phone will be confiscated and it will attract severe disciplinary action.
- 20 The student and his/her parent/guardian shall indemnify and keep indemnified the institution, in respect of the loss, If any occurred to the institution on account of any criminal or unlawful act committed by such student and the institution shall also be entitled to realize the said costs from the student and his/her parents/guardian for such loss/damage including loss of reputation.
- 21 If any student is involved in any activity which leads to lowering of the esteem of the college or endangers the dignity and safety of other students of the college or involves in any criminal offence/ criminal case and if the college authorities finds prima facie evidence against the students he/she shall be suspended from the college pending enquiry. The student shall lose his/her attendance for the suspension period if he/she is found guilty and or any punishment is ordered or else the suspension shall be withdrawn forthwith and complete attendance shall be recorded for the period under suspension.
- 22 Publishing of any news with defamatory content against the college, hostel, staff or students through social/print/electronic or any other media is a serious violation of the code and conduct and it will attract severe punishment and compensation without prejudice to the right of the management to initiate disciplinary/legal proceedings against such students(s)
- 23 Under no circumstances, the institution can be asked to or compelled to favour any student in the matter of any criminal proceedings initiated against any of such students, in connection with any illegal or criminal acts committed by him.
- 24 For any violation of rules and regulations, punishment shall be imposed only after strictly following the standard principles and procedures and the management is fully indemnified against all claims and or losses in this regard.
- 25 The applicants and their parent/guardian are liable to give an undertaking by entering into a contract agreement with the institution confirming their acceptance of the rules and regulations which shall be supported by any guarantee, acceptable in general, for the continuance of study, payment of full amount of fees etc. for the entire duration of the programme. For this purpose original certificates and mark sheets shall also be accepted in lieu of any other guarantee. This is in view of the common interest of protecting a seat for the course, which may otherwise be lapsed if anyone discontinue during the course of study.
- 26 The decision of the Principal shall be final and binding on all matters pertaining to the college and is unquestionable.
- 27 For legal matters pertaining to the college, the jurisdiction will be Kochi city only.



Munnar Catering College is established and managed by Thachankary Foundation and promoted by Royal Group of Companies a multifaceted conglomerate engaged in Aviation, Education, Shipping, Advertising, Plantation, Hotel, Resorts, Travel and Tourism Industries. Munnar Catering College is a co-educational Institution and its international residential campus is located at 6,500 ft. above sea level in Thachankary Hills, Suryanelli, Munnar, Kerala, South India.



Munnar Catering College

Thachankary Hills, Sooryanelli, Munnar - 18. Kerala, South India.

Phone: Phone: 0091-4868-235000, 249900 – 901 – 902

Mobile: 0091 94477 06660, 94477 16661, 94477 26662, 94477 36663, 94477 46664, 94477 76667, 94477 86668, 6282327291, 98460 25625

info@munnarcateringcollege.edu.in | admissions@munnarcateringcollege.edu.in

www.munnarcateringcollege.edu.in