

INTERNATIONAL CERTIFICATE AND NATIONAL DEGREE COURSES IN HOTEL MANAGEMENT



?????? **Welcome** 歡迎
Willkommen सुस्वागतम् ???????
स्वागतम् **Bienvenido**
آپ کا استقبال ہے



IF YOU WANT TO
BECOME A GREAT CHEF,
YOU HAVE TO WORK
WITH GREAT CHEFS.



NOW, I PRESENT TO YOU
THE BEST OF BOTH WORLDS:
LORDS EDUCATION AND
A LORDS CAREER.



ADD WINGS TO
YOUR CAREER,
PURSUE HOTEL MANAGEMENT
QUALIFICATIONS!





Management & Mentors



Mrs. Sangita Bansal

Mrs. Sangita Bansal – Founder Director, Lords Institute of Management

Mrs. Bansal is a post graduate from Rajasthan University and carries more than a decade of experience in operations of hotels in USA. She was associated with Best Western and Howard Johnson. She serves as the Director of Lords Hotels & Resorts and hence, she is well exposed to the challenges of the hospitality industry.

She has ventured into hospitality education with the aim of creating skilled manpower for the industry. The institute will also serve as a learning and career development center for employees of Lords Hotels & Resorts and their family members. The aim of the institute is to provide quality and job oriented training at minimal fees.



Mr. Pushpendra Bansal



Mr. Rakesh Mathur



Mr. Sudhir Kumar Jena



Mr. Vikas Suri



CA. Pradeep Jain

Mr. Pushpendra Bansal - COO, Lords Group of Companies

Mr. Bansal, an engineer by profession, ventured into his family business of construction in India at the age of 20 after completing his education. In the span of 25 years, he executed jobs for reputed companies like L&T, ONGC, Essar, Food Corporation of India, Indian Railways and many more. In 1990s, he diversified into hospitality and set up two hotel project, in Surat and Mumbai. He moved to USA in 2003 and acquired Hotels, Motels and Service Stations in addition to pursuing construction activities. He has substantial experience and he is one of the pillars of strength at Lords Group. His vision is to create skilled, educated task force for hotel industry and at the same time give back to society.

Mr. Rakesh Mathur - Director and Principal Advisor to the Lords Hotels and Resorts Group.

He is a Hospitality Industry professional with over forty five years of leadership experience in highly-acclaimed Indian and Global hotel groups. After Schooling in Shimla and Graduation in Economics Honours from SRCC, Delhi University, He joined Oberoi Hotels in 1973 as a Management Trainee and grew in the Industry and worked with Global and Multinational Hotel Organizations. Apart from his professional affiliations, Mr. Mathur is Associated with several Industry and Philanthropic activities. He is Co-Founder & Hon. Secretary of Ecotourism Society of India, Co-Founder & Advisor FAITH & NIT, on Executive Committees of IHHA, INTACH, AURO UNIVERSITY, ITRHD, Hon. President of Save The Children India and Chairman HI-AIM.

Mr. Sudhir Kumar Jena - “Vice President - Associate” Lords Hotels and Resorts

Mr. Jena is an accomplished Hospitality professional with 34 (Thirty-Four) + years of experience, and is a graduate holding Bachelor of Commerce, Osmania University, Hyderabad. He has done Front Office Management & Food Production course from IHM, Bhubaneswar and has also successfully done Honours in Managing Services in food & Beverage Operations through American Hotel & Motel Association.

Mr. Vikas Suri - Vice President Operations & Development, Lords Hotels & Resorts

As a Vice President, Vikas Suri looks after the Group's Hotel Operations. He also closely handles new hotel development in his region. With an experience of over two decades in hospitality industry with job assignment in various luxury hotels as well as on world largest premium cruise liner and Indian School of Business. His core competencies include overall hotel management, food and beverage operations, sales strategy and implementation. He is an alumnus of IHM - Lucknow.

CA. Pradeep Jain - CFO - Finance, Lords Hotels & Resorts

CA. Pradeep Jain is a FCA and Commerce Graduate from Rajasthan University, having more than two decades of experience in Hotel Industry. He started his career as Merchant Banker and joined Lords group in 1996. Under his able guidance the group has secured funds both in debt as well as equity, to expand the group in to fastest growing hotel chain. He witnesses the birth and growth of the Lords Group.



Message from Principal



Prof. Prosenjit Choudhary

Dear Hospitality Ambassador,

In an era of globalization and rapid economic growth, the industry has to cope with many radical changes and challenges in business, technology, manpower, economic policy, and global turmoil. Our country is emerging as a major power house and a robust participant in businesses across geographies. A business can align to all the changes except meeting the challenge of employing the right kind of skilled manpower. In this regard, organizations generally prefer fishing and not farming. Lords Institute of Management is aiming to cater the needs of the ever expanding hospitality industry by providing trained manpower.

Our institute provides a congenial atmosphere for skill development. Students are trained under the guidance of experienced faculties to provide an admirable career in hospitality industry and develop them as future leaders & ambassadors of the industry.

I wish you a great and rewarding career ahead!

Faculty Profile



Prof. Akshay Talekar



Mr. Dharmesh Prajapati



Chef Frank Shah



Chef Princy Gangadiya



Miss. Khushi Chavda



Ms. Niharika Patel



Mrs. Sheela Menon

Prof. Akshay Talekar is has completed Post Graduate Diploma in Hospitality and Leadership Management from Ealing Hammersmith and West London College, London, United Kingdom, and Bachelors in Hotel and Tourism Management. He has numerous years of experience in hospitality industry with brands like Holiday Inn, Best Western, Taj Gateway and Hilton hotels in various departments, and expertise in Housekeeping and Food & Beverage Service Management.

Mr. Dharmesh Prajapati is has completed Master in social Welfare - HR from Sardar Vallabh bhai Patel University, and Bachelors of Commerce from Gujarat University. Human resources, Digital Marketing and skill development are their strengths. He enjoys sharing his skill and knowledge with young aspiring students.

Chef Frank Shah has completed Bachelor of Arts from Veer Narmad south Gujarat University. He has completed diploma course DMTMP. He has completed international certificate course in Food Production principles from Lords Institute of Management Surat. He has experience of working in many well known brands. He has very good culinary skill. He has own restaurant set up experience.

Chef Princy Gangadiya has Completed Bachelor in Hospitality Management from VANITA Vishram college Surat. She Had Worked With The Hotel TAJ, The Grand Bhagwati In Bakery Department. Also Had Worked as a Visiting Faculty at Vanita Vishram College. She Has Expertise In Bakery Department.

Miss. Khushi Chavda has Completed Her Diploma In Front Office Department from Lords institute of management, Surat. She has worked experience in 5 star properties like TGB [THE GRAND BHAGWATI] , ITC Fortune Park Galaxy, Regenta Central. She Is Specialized In Front Office Department.

Ms. Niharika Patel has completed bachelors of commerce from Veer Narmad South Gujarat University, Surat . She has 15 years of experience as Accountant & Treasure. She has expertise in Tally & Excel. She is very brave, co-operative & helpful.

Mrs. Sheela Menon has graduated in Literature from Madras University and Management from Madras Christian College Chennai, has decades of experience in Management Training Data Software Exports, Pharmaceutical, Engineering, Organizing International Exhibition (PlastIndia) FMCG Industry and in Education. She has a proven record of increasing revenues, streamlining workflow and creating a team work environment to enhance top to bottom line in Management and implementing a standardized process of the Organization.

About Us:

Lords Institute of Management (LIM), initiated by Lords Hotels & Resorts, is a state of the art Hotel Management Institute for career development situated in the heart of Surat. We have conceptualized to develop students for a promising career in hotel management.



Institute of Management

Features:

- ✦ Offering International Course in Association with American Hotel & Lodging Educational Institute, USA and Asian International University.
- ✦ Globally recognized courses ✦ Associated with Lords Group of Hotels & Resorts ✦ World Class Infrastructure ✦ Fully automated library with a vast collection of books, journals and magazines ✦ State-of-the-art IT centre & air conditioned campus ✦ On the job training during the course ✦ Offering 100 % guaranteed placement on successful completion of the course ✦ Student can join as Hotel Operation Trainee Program and start as an executive in any of the hotel operation department ✦ Provides scholarship opportunities for deserving candidate from economically weaker section ✦ Lords Group has 60 properties in various parts of India, Nepal, USA and 19 opening soon. This makes us the fastest growing group in India, for hiring & training hospitality personnel.



The Symbol of Global Hospitality

The first account of the pineapple was given by Christopher Columbus and his men, who landed on the island now known as Guadeloupe on their second voyage of discovery. Columbus brought the succulent fruit back to Europe in 1493.

To the Carib, the pineapple symbolized hospitality, and the Spaniards soon learned they were welcome if a pineapple was placed by the entrance to a village. This symbolism spread to Europe, then to Colonial North America, where it became the custom to carve the shape of a pineapple into the columns at the entrance of a plantation.

During early Colonial days in the United States, families would set a fresh pineapple in the center of the table as a colorful centerpiece of the festive meal, especially when visitors joined them in celebration. This symbolized the utmost in welcome and hospitality to the visitor, and the fruit would be served as a special dessert after the meal. Often when the visitor spent the night, he was given the bedroom which had the pineapples carved on the bedposts or headboard.

Signs of this universal symbol of hospitality are seen painted on the front doors of homes and the towns welcome sign, carved in fanciful finials and Christmas decorations, atop gate-posts and roof-tops, carved into bedposts and head-boards, and found in a variety of table centerpieces. Other carved items found around southern homes include serving trays and wooden bowls.

The pineapple has been recognised as the princess of fruits & universal symbol of hospitality and welcome for many centuries all over the world.

To learn more about, The Symbol of Global Hospitality
www.lim.edu.in



Our Affiliation

American Hotel & Lodging Educational Institute was established in 1953, the Educational Institute, one of the finest nonprofit member benefits of the American Hotel & Lodging Association, is the premier source for delivering quality hospitality education, training and professional certification that serves the needs of hospitality schools and industries worldwide.

The Educational Institute continues to meet and exceed its education and training mission by providing materials for all levels of hospitality personnel via: courses, videos, seminars, textbooks, and study guides. Professional certification from the Educational Institute is the ultimate distinction of professional excellence for the hospitality industry. The Educational Institute certifies and validates competencies in conjunction with academia and industry experts for over 35 positions in the hospitality industry; designations from front-line to general manager, including the prestigious CHA - the Certified Hotel Administrator.

The Educational Institute extends its reputation around the globe to serve the needs of learning institutions and hotel organizations through more than 90 licensed affiliates in 54 countries. The Educational Institute also has an official office located in India, and holds exclusive Hospitality Education Program (HEP) license agreements in 45 countries connecting the Educational Institute's research and expertise to hospitality operations throughout Europe, Asia, the Middle East, Africa, and Latin America. EI's 2010 audited financial statements and 2009 FORM 990, "Return of Organization Exempt from Income Tax," provides details of its operations and financial positions.





Our Affiliation

AIU Means Asian International University. AIU is established under the act 05 of 2021 made and promulgated on 20th Day of Feb, 2021 by Hon'ble Governor of Manipur State. AIU has a sprawling 32-acre campus in the lush and verdant environs of Manipur.

Asian International University a name tagged to enhance the strength of Indian higher education while offering the quality and nurtureful education in almost every theme of major disciplines. Asian International University being as a top ranking university of India commits to bring the student with bright future.

Asian International University one of the prominent segments of the higher education in India; served with top rated education and study environment. On being getting accredited by the State government and UGC Act 1956, the Asian International University is well versed with quality education and higher study programs of international standard. Latest course curriculum, wide area of degree programs and updated study material are the concerned attributes of the same university.

Being as a part of top higher universities of India, it introduces several types of graduate and post graduate degree programs for the students apply from different themes. It is always being seeing that students really face complexity and confusion while selecting the favorable and worthy courses where our career experts and student orientation experts would make them guide about the courses that reflects their interest, capabilities and help them in career growth.

The principal objective of the courses offered here is to provide a solid foundation for the students' future, keeping in mind the constantly growing needs and challenges of the industry and society. The programs offered here, are not just static set of directives for the present, but a dynamic framework of analytical skills and intellectual tools that will be as valuable twenty years hence, as they are, immediately after graduation.



A **ASIAN**
I **INTERNATIONAL**
U **UNIVERSITY**

ESTABLISHED UNDER SECTION 2(F) OF UGC ACT, 1956.

Best Tourism Institute of Gujarat



Once Again
LORDS INSTITUTE OF MANAGEMENT
Surat has Proved Itself as
Best Tourism Institute of Gujarat.
(Tourism Awards, Supported by Gujarat Tourism)



2022, 2020 & 2019



10th Floor, Belgium Square, Near Lords Plaza Hotel,
Ring Road, Surat - 395 003

Mob.: 93765 78787 | Web.: www.lim.edu.in | Email : info@lim.edu.in

Food Production Principles



Students master the basics of food production, learn many creative ideas, and understand not only how to use ingredients and processes, but why they are used. The course provides essential knowledge for understanding professional culinary preparation, including hot food preparation, cold food preparation (garde manger), and baking. Sanitation, proper storage and handling of food, and creative presentation of food are also discussed.



Eligibility : 10th Pass or Fail and equivalent.

Intake : 60 seats.

Duration : 1 year (6 months classroom teaching + 6 months training).

Batch : Full Time.

Course Includes:



Stipend as per the industry



Study Material



Tuition Fee



AHLEI Fee



Examination Fee



Guest Lectures



Identity Card



Library



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Management of Food & Beverage Operations



This course will give students a basic understanding of the management process in food and beverage operations. All aspects of food and beverage operations are covered, including organization, marketing, menus, costs and pricing, production, service, safety, and finances.



Eligibility : 10th Pass or Fail and equivalent.
Intake : 60 seats.
Duration : 1 year (6 months classroom teaching + 6 months training).
Batch : Full Time.

Course Includes:

-  Stipend as per the industry
-  Study Material
-  Tuition Fee
-  AHLEI Fee
-  Examination Fee
-  Guest Lectures
-  Identity Card
-  Library



Follow us on
     



Managing Front Office Operations



This course presents a systematic approach to front office procedures by detailing the flow of business through a hotel, from the reservations process to check-out and account settlement. The course also examines the various elements of effective front office management, paying particular attention to the planning and evaluation of front office operations and to human resources management. Front office procedures and management are placed within the context of the overall operation of a hotel.



Eligibility : 10th Pass or Fail and equivalent.
Intake : 60 seats.
Duration : 1 year (6 months classroom teaching + 6 months training).
Batch : Full Time.

Course Includes:

-  Stipend as per the industry
-  Study Material
-  Tuition Fee
-  AHLEI Fee
-  Examination Fee
-  Guest Lectures
-  Identity Card
-  Library



Managing Housekeeping Operations



This course is designed to provide students with the principles of housekeeping management as they apply specifically to the hospitality industry. Accommodation in hotels tend to be the largest part of the hotel, it is the most revenue generating department, the housekeeping department takes care of all rooms is often largest department in hotels. The rooms in hotels are offered as accommodation to travelers/ guest as individual units of bedroom.



Eligibility : 10th Pass or Fail and equivalent.
Intake : 60 seats.
Duration : 1 year (6 months classroom teaching + 6 months training).
Batch : Full Time.

Course Includes:

-  Stipend as per the industry
-  Study Material
-  Tuition Fee
-  AHLEI Fee
-  Examination Fee
-  Guest Lectures
-  Identity Card
-  Library



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Course approved by:
 American
Hotel & Lodging
Educational Institute

B.sc (Honours) Hotel Management



To serve is to live. To live is to conquer. This is the motto that defines the hospitality industry. The realm of Hospitality has grown beyond leaps and bounds and traversed remarkable avenues which have not only broadened the industry but made it one of the major employment generating sectors of the world. With the increase in travel and tourism, emergence of global tourism- the dynamics of hospitality have changed and generated employment opportunities of diverse nature.

If one nurtures a passion for cooking or baking or loves to interact with people, if one loves to bring a smile on people's faces – this industry is made for you. The three year undergraduate degree program offers a perfect blend of subjects that train the students in core areas of hospitality operations- Food Production, Food and Beverage Service, Front Office Operations and Accommodations Management. The curriculum of each year is designed by keeping in mind the requirements of the industry, emergent trends in the core areas and competency in terms of employment generation.

Eligibility : 10 + 2 Pass or equivalent.

Intake : 30 seats.

Batch : Full Time

Duration : 3 Years (30 months classroom teaching and Practical + 6 months training)

Course Structure

Semester - 1

Business communication
Food microbiology & Nutrition
Basics of computer
Foundation course in food Production - I
Foundation course in food & Beverage service - I
Foundation Course In accommodation operations - I
Foundation course in front Office - I
Foundation course in food production - I Lab
Foundation course in food & Beverage service- I Lab
Foundation Course In accommodation operations- I Lab
Foundation course in front Office - I Lab
Basics of computer Lab

Semester - 2

Environmental sciences
Hygiene & Sanitation
Accounting for managers
Foundation course in food Production-II
Foundation course in food & Beverage service-II
Foundation Course In accommodation operations-II
Foundation course in front Office-II
Foundation course in food production –II Lab
Foundation course in food & Beverage service-II Lab
Foundation Course In accommodation operations-II Lab
Foundation course in front Office –II Lab

Semester - 3

Industrial training Report
Industrial training Log-Book
Presentation & Viva- Voce

Semester - 4

Food production operations
Food & Beverage operations
Human values and professional ethics
Accommodation operations
Food & Beverage control
Front office operations
Food production operations- Lab
Food & Beverage operations- Lab
Accommodation operations- Lab

Semester - 5

Advanced food production operations
Advanced food & Beverage operations
Front office management
Accommodation management
Food & Beverage control
Hotel engineering
Tourism concepts
Management Practices and organisational behaviour
Resort management
Advanced Food production operations- Lab
Advanced Food & Beverage operations- Lab
Front office management- Lab
Accommodation management- Lab

Semester - 6

Advanced Food production operations-II
Advanced food & Beverage operations - II
Front office Management-II
Accommodation Management-II
Food & Beverage management
Facility planning
Financial management
Marketing management
Food Photography And food journalism
Advanced Food production operations-II lab
Advanced Food & Beverage operations-II lab
Front office Management-II lab
Accommodation Management-II lab

LORDS HOTELS & RESORTS



Lords
SK
ECO INN
Exhilarating Hospitality
Ahmedabad

42, Sardar Patel Nagar,
B/h Telephone Exchange,
Chimanlal Girdharlal Rd,
Navrangpura,
Ahmedabad, Gujarat.
Ph. : 6356021777
Email : gmskleia@lordshotels.com



Lords
Angel
ECO INN
Exhilarating Hospitality
Amreli

APMC, Old, Market Yard Rd,
Amreli, Gujarat.
Ph. : 63588 71201
Email : crs@lordshotels.com



Lords
PLAZA
Exhilarating Hospitality
Ankleshwar

C4/6, GIDC,
Old National Highway No. 8,
Ankleshwar, Gujarat
Ph. : 02646-239444
Email : gmlpa@lordshotels.com



Lords
Rang
INN
Exhilarating Hospitality
Bharuch

Near ABC Square Bholav
Bharuch Gujarat India
Ph. : 7574000361
Email : fomrlib@lordshotels.com



Lords
Top3
RESORT
Exhilarating Hospitality
Bhavnagar

Plot No.1&2,
Budhel - Vertej Cross Road,
Near BPCL Petrol Pump
Bhavnagar,
Budhel, Gujarat.
Ph. : 0278 2883071
Email : gmtrlb@lordshotels.com



Lords
RESORT
Exhilarating Hospitality
Chotila

Rajkot - Ahmedabad
N/H 8 - A 8Km From Chotila,
Chotila (Magharikhada),
Gujarat India
Ph. : 912751 262601
Email : gmlrc@lordshotels.com



Lords
ECO INN
Exhilarating Hospitality
Dahej

Taluka Vagra,
Near Railway Crossing,
Chokdi, Dahej, Gujarat.
Ph. : 932 7511 751
Email : fomleid@lordshotels.com



Lords
ECO INN
Exhilarating Hospitality
Dwarka

Near Gayatri Temple,
Dwarka beach Sea front,
near Shree Dwarikadhish
Temple, Dwarka, Gujarat
Ph. : 9375336209
Email : gmdleid@lordshotels.com



Lords
ECO INN
Exhilarating Hospitality
Gandhidham

Near Madan Singh Chowk,
beside Vinay Cinema,
Adipur, Gandhidham,
Gujarat
Ph. : 2836263500
Email : gmleig@lordshotels.com



Lords
Vishal
INN
Exhilarating Hospitality
Gir Forest

Madhuvanti Dam,
Gujarat State Highway 26,
Malanka, Gujarat
Ph. : 072111 43311
Email : gmvligt@lordshotels.com



Lords
INN
Exhilarating Hospitality
Jamnagar

Plot No 3,
Jamnagar - Khambhalia,
Highway, Motikhavdi,
Gujarat
Ph. : 98566 11111
Email : gmljmk@lordshotels.com



Lords
ECO INN
Exhilarating Hospitality
Jamnagar

Plot number 3001
Apple Gate 1, GIDC Phase III,
Dared, Jamnagar, Gujarat
Ph. : 8758741777
Email : crs@lordshotels.com



Lords
ECO INN
Exhilarating Hospitality
Mehi

Jetpar Pipli Road
Bela Village, Gujarat
Ph. : 063596 01777
Email : gmleim@lordshotels.com



Lords
ECO INN
Exhilarating Hospitality
Porbandar

near Circuit House Chaupati,
GEB Colony, Porbandar,
Gujarat
Ph. : 093750 63205
Email : saleslip@lordshotels.com



Lords
ECO INN
Exhilarating Hospitality
Rajkot

3rd Floor Sapphire Tower,
NH-8B, Chowk, Gondal Rd,
Shapar, Gujarat
Ph. : 18008912912
Email : fomleisr@lordshotels.com

L O R D S H O T E L



150 feet Ring Road,
AYODHYA CHOWK BRTS STOP,
Rajkot, Gujarat
Ph. : 281 2991111
Email : gmlir@lordshotels.com



Jafrabad Road,
Rajula, Gujarat
Ph. : 6359616712
Email : fomlir@lordshotels.com



Nasik Road Toll Booth,
Saputara - Nasik Rd,
Saputara, Gujarat
Ph. : 090992 98888
Email : gmalis@lordshotels.com



Somnath,
Somnath By-Pass Road,
Prabhash Patan,
Veraval, Gujarat
Ph. : 9375642777
Email : gmlis@lordshotels.com



Ring Road, Delhi Gate,
Delhi Gate, Surat, Gujarat
Ph. : 0261 -2418300
Email : reslps@lordshotels.com



Near University Road,
near Kala Ghoda Circle,
Sayajiganj, Vadodra, Gujarat
Ph. : 2652793545
Email: gmrevival@lordshotels.com



Opp. SMS Hospital,
Sawai Ram Singh Rd,
Near Jaipur, Suchna Kendra,
Jaipur, Rajasthan
Ph. : +91 7665000895
Email : fomljp@lordshotels.com



A-2, A-3, Mahalaxmi Nagar,
Behind World Trade Park,
Malviya Nagar,
JLN Marg Jaipur Rajasthan
Ph. : +91 7791098852
Email : info@lordshotels.com



A-7, A-16, Metal Colony,
Sikar Road, Ambabari,
Jaipur, Rajasthan
Ph. : +91 141-6627777
Email :
reservationslij@lordshotels.com



Plot No 1 C,
PWD Circle,
High Court Colony Road,
Jodhpur, Rajasthan
Ph. : +91 9166025777
Email : saleslij@lordshotels.com



Adjacent to Shrinathji Temple,
Moti Mahal entrance,
NH 162 Ext, Nathdwara,
Rajasthan
Ph. : +91 72300 44975
Email : gmvlpn@lordshotels.com



Plot No.1, Transport Nagar,
Goverdhan Vilas,
Ahmedabad, Road,
Udaipur, Rajasthan
Ph. : +91 2942940940
Email : gmliu@lordshotels.com



Near, CTS No 4823/A/13,
Kolhapur Circle, Belagavi,
Karnataka
Ph. : +91 8951265777
Email : gmleib@lordshotels.com

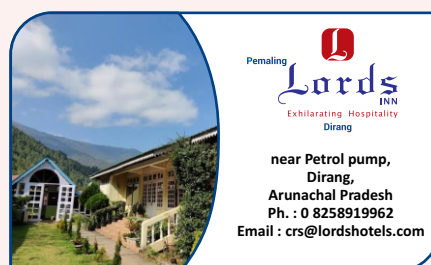


157,158 10th A Main Road
Jaya Nagar 1st Block,
Jaya Nagar East, Jayanagar,
Bengaluru, Karnataka
Ph. : +91 7377734777
Email : fomleijb@lordshotels.com



B C Road, near Bus Stand,
Jammu, Jammu and Kashmir
Ph. : 0191 257 5777
Email :
gmglpjj@lordshotels.com

S & RESORTS



Upcoming Hotels

Ahmedabad-Motera, Ambaji - Gujarat, Chintpurni Himachal, Dehradun-UK, Gangtok-Sikkim, Hreem Akshara Lords Resort Basara, Jagannath Puri, Jaipur-Sikar Road, Khatmandu Nepal, Mudube Shimoga, Navsari-Gujarat, Nexus Club Gandhidham (Kutch), Pokhra (Nepal), Rajkot-Garden Inn, Rajkot - Mahadev Chokdi, Shikrapur (Maharashtra), Siliguri - West Bengal, Vrindavan, Vyara.

Career Opportunities:



 Hotels



 Motels



 In Flight Catering



 Airport Ground Staff



 Flight Kitchens



 Indian Railways Catering & Tourism Corporation



 Resorts



The opportunities in the hospitality industry are abundant for the qualified candidates in India and Abroad in various segments as follows:



 Outdoor Catering & Banquet Halls



 Fast Food Outlets



 Multiplexes, Malls and Entertainment Outlets



 Clubs



 Industrial Canteens



 Retail Outlets



 Floatels/Cruise Ships

College Activities



Organiser FIT India Plogging Movement



Teacher's Day Celebration



Participated in FIT India Plogging Movement



Alumni Certificate and Gifts Distribution



Participated in FIT India Plogging Movement



Master Chef Shivani Mehta visited at Lords Institute of Management



Participated in World Tourism Day Celebration



Guest Lecture On Career Development
(By Mr. P.K.Vaid GM of Lion Lords INN, Rajula)

Awards & Competition



🏆 Cooking Competition Winner



🏆 Participated in World Skill India Competition



🏆 Winner in Aroma Food Competition



🏆 Participated in Aroma Food Competition



🏆 Participated in World Tourism Day Celebration



🏆 Academic Award



🏆 Winner in Aroma Food Competition



🏆 World Tourism Day Celebration Participation Certificate

Industrial Visit - Grover Zampa



 Paradise Tent Resorts



 Grapes Farm Visit at Grover Zampa



 Group Photo at Grover Zampa Vineyard



 Grover Zampa



 Grover Zampa Grapes



 Grover Zampa Vineyard Visit



 Grover Zampa



 Wine Factory Visit at Grover Zampa

Industrial Visit - Red Grapes



 Group Photo at Lords Aakar, Saputara



 Hotel Visit at Lords Aakar, Saputara



 Lunch at Lords Aakar, Saputara



 Red Grapes (Vinchur, Nashik)



 Bonfire



 Grapes Stomping at Red Grapes



 Wine Factory visit at Red Grapes



 Grapes Farm Visit at Vinchur, Nashik



 Certificate Collection at Red Grapes
(Wine Information Center, Vinchur, Nashik)

Students Success



Journey start with Lords Institute of Management
Congratulation to Mr. Vidya Sagar Pandey
Mr. Vidya Sagar Pandey is our student
Currently he is working with
SRE Group Jodhpur for the post of General Manager.
We wish him for best future.



Journey start with Lords Institute of Management
Congratulation to Mr. Santosh Bhatt
Mr. Santosh Bhatt is our student
Currently he is working with Lords Plaza, Surat
For the post of Sr. Executive Housekeeper.
We wish him for best future.



Journey start with Lords Institute of Management
Congratulation to Mr. Shubham Choudhary
Mr. Shubham Choudhary is our student
Currently he is working with
P & O Comes under Carnival
Cruise Line for the post of Housekeeping Supervisor.
We wish him for best future.



Journey start with Lords Institute of Management
Congratulation to Mr. Swarup Nirmal
Mr. Swarup Nirmal is our student
Currently he is working with P & O Comes under
Carnival Cruise Line for the post of Housekeeping Supervisor.
We wish him for best future.



Journey start with Lords Institute of Management
Congratulation to Mr. Zulfekarahmed Ansari
Mr. Zulfekarahmed Ansari is our student
Currently he is at Hilton Dubai Jumeirah for Industrial Training.
We wish him for best future.



Journey start with Lords Institute of Management
Congratulation to Ms. Chahat Tyagi
Ms. Chahat Tyagi is our student
Currently she is working with Grand Hyatt Goa for the
post of Housekeeping Attendant.
We wish her for best future.



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Students Success



Journey start with Lords Institute of Management
Congratulation to Mr. Jeet Sheth
Mr. Jeet Sheth is our student
Currently he is working with Marriott Ahmedabad for the
post of Assistant Front Office Manager.
We wish him for best future.



Journey start with Lords Institute of Management
Congratulation to Mr. Dhruv Mehta for
opening one day picnic place "DAJI NI WADI".
Mr. Dhruv Mehta is our student
We wish him for best future.



Journey start with Lords Institute of Management
Congratulation to Mr. Brijesh Parekh
for opening "Brick's Kitchen"
Mr. Brijesh Parekh is our student
We wish him for best future.



Journey start with Lords Institute of Management
Congratulation to Mr. Kinjal Jinwala for
opening "NareshBhai Bhelwala"
Mr. Kinjal Jinwala is our student
We wish him for best future.



Journey start with Lords Institute of Management
Congratulation to Ms. Rajeshwari Dharia
Ms. Rajeshwari Dharia is our student
Currently she is working with Cinnamon Dhonveli Maldives
for the post of Commie - I.
We wish her for best future.



Journey start with Lords Institute of Management
Congratulation to Mr. Adam Jacob Mr. Adam Jacob is
our student Currently he is working with
McDonald's Poland
for the post of Area Manager.
We wish him for best future.



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Lords Institute of management Group Photos

Lords Institute of Management
Food & Beverage Service
& Front Office Management
Batch-1 2023-24

Seating from left to right: Ms. Niharika Patel – Accounts Executive, Miss. Khushi Chavda – Academic Counselor, Miss Princy Gangadiya – Bakery Chef, Prof. Akshay Talekar – Faculty & Academic Coordinator, Mr. Shiladitya Mukherjee – Associate Vice President, Lords Hotels & Resorts, CA Pradeep Jain – CFO, Lords Hotels & Resorts, Mr. Prosenjit Chowdhury – Vice Principal, Mrs. Sheela Menon – Visiting Faculty, Mr. Dhrmesh Prajapati – H.R & Marketing Executive, Chef Frank Shah – Faculty

1st row - left to right: Aliasgar Lohiya, Sheril Vaghela, Dhruvitsinh Rathod, Sahilhasan Shaikh, Chahat Tyagi, Mansi Jariwala, Harpreetkaur Batra, Minakshi Yadav, Shruti Hajra, Zain Patel, Yuvraj Kadam, Afif Malek, Yasin Multani, Dharmik Virani

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Lords Institute of Management
Food Production Principles
Batch-1 2023-24

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1st row - left to right: Pawan Bardalia, Pruthviraj Choudhary, Prince Solanki, Hamza Shaikh, Harshitkumar Patel, Guruinder Singh, Murtaza Blyawra, Faiz Khan, Hamza Vaizie, Vijay Choudhary, Muhammadfajan Kureshi, Iramsaba Vaizie, Swati Modi, Ravindra Prajapati, Akash Roy, Jaspreet Singh, Smarak Rathod, Yug Rana, Kushal Bishwakarma, Mahendra kumar

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B.Sc. Hospitality Studies

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1st row - left to right: Dev Patel, Darshan Jayani, Dipesh Konkani, Moksh Patel, Harshit Malhotra, Om Patel, Tejal Gavli, Hardika Charaniya, Riyanshi Sawarn, Zili Bhadani, Payal Gupta, Shruti Soni, Kastur Charraborty, Vraj Kumar Solanki, Ayush Patel, Harshit Patel, Mihir Mistry, Dhyye Soni

2nd row - left to right: Anas Jamadar, Sagar Mali, Tarun Soni, Mohamad Jaid, Shyamkumar Chevli, Prince Pal, Shubham Patel, Somnath Ghondage, Meet Pansuriya, Manan Bhatia, Malay Patel, Kuldeep Raj Purohit, Shivamkumar Singh, Aamir Alam Shaikh, Dhruv Patel, Prerak Dave

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Avadh Utopia
Surat



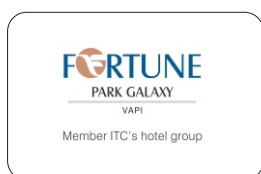
Courtyard by Marriott
Surat



Crowne Plaza
Ahmedabad City Centre



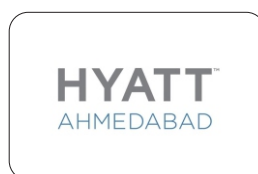
The Deltin
Daman



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Vapi



Gajner Palace
Bikaner, Rajasthan



HYATT
Ahmedabad



Indana Palace
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Marriott Hotel
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The Fern An Ecotel Hotel
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**HOSTEL
FACILITY
AVAILABLE**

INFRASTRUCTURE



 Classroom



 Library



 Training Guestroom



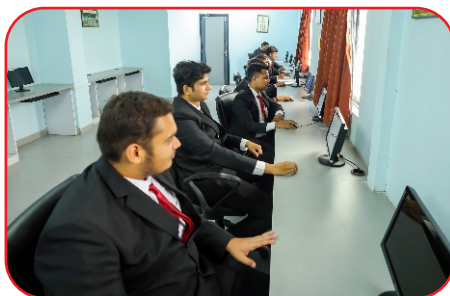
 Training Restaurant



 Training Kitchen



 Training Front Office



 Computer Lab



 Auditorium