

SCHOOL OF HOTEL MANAGEMENT CATERING & TOURISM

POPULAR INDIAN SWEETS



STARTING FROM- 24TH APRIL 2023
TIMING - 2:30 TO 4:30



SOHMCT

ADVANCED FOOD PRODUCTION LAB, BLOCK-'F', IIMT UNIVERSITY, MEERUT

STUDENT TRAINING PROGRAMME

To develop basic culinary skills to prepare Indian Sweets

The School of Hotel Management Catering & Tourism is organizing a 30-hour contact Student Training Program for students of Hotel Management on Indian Sweet Making. The selection of products is based on the gaps that are not covered in their course curriculum. Some products require specific skills to make. After completion of this program, students will be confident in working in the confectionery section of a hotel kitchen. Upon successful completion, with attendance of more than 80%, students will be awarded a certificate.

HON'BLE PATRONS

Shri Yogesh Mohanji Gupta,
Chancellor, IIMT University.

Dr. Mayank Agarwal,
Pro-Chancellor, IIMT University.

PATRON

Dr. Deepa Sharma,
Vice Chancellor

Dr. S.D. Sharma,
Pro- Vice Chancellor

ADVISOR

Dr. Masood Aslam,
Dean (SOHMCT)

Mr. Nirbhay Kumar
Dy. Dean (SOHMCT)

COORDINATOR

Chef Sukanta Pramanik
(9832169833)

Chef Naveen
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REGISTRATION FEE- 200/-



ONLY FOR SOHMCT STUDENTS