



LAKSHAY COLLEGE OF HOTEL MANAGEMENT

Approved by AICTE & Affiliated to Kurukshetra University, Kurukshetra



About LCHM

The Lakshay College of Hotel Management was started in 2009, with the primary objective to inculcate hospitality knowledge and skills among aspirants and to contribute to the hotel industry. Hospitality Management is one of the fastest growing professional courses in the world. The demand for qualified, competent and responsible professional is on the increase especially with the phenomenal growth of travel and tourism industry and the ever expanding hospitality industry. LCHM has a sprawling campus with lush-green lawns & state-of-art infrastructure. It is one of the largest Institutions in Delhi-NCR, conceptualized & developed to prepare students for a promising hospitality career, based on the latest trends & technologies followed in the leading Hotels across the world. With our world-class



Message

Lakshay College of Hotel Management was established to continue the patina of Hospitality which outstands amongst the best performing industries in the world. Hospitality implies interacting with people, serving guests, communicating in different languages & travelling the world,

thus combining the excitement of exploring different cultures & their elements for



BHMCT

(Bachelor's in Hotel Management & Catering Technology)

The Institute offers a four year degree program "Bachelor's in Hotel Management & Catering Technology (BHM & CT)" approved by All India Council for Technical Education, Ministry of HRD, Government of India and affiliated to Kurukshetra University, Kurukshetra, Accredited 'A' Grade University by "NAAC".

ELIGIBILITY & ADMISSION GUIDELINES

The Institute takes admission as per the guidelines of directorate Technical Board of Education, Haryana & Kurukshetra University. The Institute welcomes both boys and girls who have passed 10+2 with English from any stream (Arts, Science, Commerce) with minimum 45% marks for General Category or 40% marks for SC/ST.

The Application form for admission enclosed in this prospectus must be submitted to the Institute on or before the specified date mentioned in the form.

Applications must be accompanied by:

- Attested photocopies of mark sheets of secondary (O level) and Higher Secondary (A Level) Examination from a recognized Board.
- A general character and conduct certificate from the School last attended.
- Migration Certificate from the board of Higher Secondary (A Level) Examination
- Proof of date of Birth.
- Medical Certificate of fitness from a registered medical practitioner.



Practical Labs

BASIC TRAINING KITCHEN

The fresher are Given an in depth theoretical and practical knowledge. In the BTk the first year students learn the basic culinary art and gear up for further challenges, which they have to face in this field. Continental cuisines are practiced by the students and thus they get to learn international cooking traits and art.

ADVANCED TRAINING KITCHEN

The ATK is where the budding professionals are fine polished to prove their mettle in the industry. Here students are given training in planning and preparation of Indian, Oriental and Western cuisines.

QUANTITY TRAINING KITCHEN

The QTK prepares and moulds the students to face the challenges of cooking for large groups and catering the wide variety of people representing different culinary zones of India. In the QTK the students are put to an arduous journey on the Indian spice trail so that justice is done to the various preparation methods of a variety of delicacies.

AUDIO VISUAL HALL

The Audio Visual Hall provides the computer and audio visual equipment services for faculty, staff, and instructors. The Audio Visual can accommodate upto one hundred of students comfortably. The hall is having fixed LCD and projectors for video lecture and presentations.



Practical Labs

BAKERY AND CONFECTIONERY

The Bakery & Confectionery department trains the student in the art of making various types of breads, confectioneries like pudding, cakes, ice creams etc. to make them adept in this field.

RESTAURANT & MOCK BAR

The Air-conditioned - Training Restaurant helps to enhance style serving techniques. It operates 24 covers and also has a Training Bar to facilitate practical experience to the students. It is well equipped with silverware, glassware, tableware, guerdon trolley and other sophisticated equipment required for quality service.

FRONT OFFICE LAB

The Front Office department in a Hotel is responsible for the sale of hotel rooms. Students specialize in customer handling, communication skills, Hospitality service and guest satisfaction. These skills are being taught in Front Office Department.

HOUSEKEEPING LAB

The House Keeping Laboratory consists of a guest room with well- designed interiors. The Mock - House Keeping Laboratory and the Laundry equipped with washing machines, dryer, and a wash area enable students to get the right feel of the department.

AUDITORIUM

The fully air-conditioned auditorium with state-of-the-art multimedia system. It is frequently used for presentations, seminars, fests, events of the college. The College Auditorium has a fixed stage and can accommodate upto three hundred of audience comfortably.

TRAINING & PLACEMENTS

- Le Meriden, New Delhi
- The Oberoi, Shimla
- The Leela Kempinsky, Gurugaoon
- J.W.Marriott, Chandigarh
- The Leela Palace, Mumbai
- The Oberoi Maidens, New Delhi
- The Grand, New Delhi
- Vivanta by Taj, Hyderabad
- Hyatt, Chennai
- The Leela Palace, New Delhi
- Taj Tashi, Thimphu, Bhutan
- Taj Exotica, Goa
- Jardin Enchante, Singapore
- Peach Garden, Singapore
- Westin, Gurgaon
- Novotel, Ahmedabad
- Orange County Resort, Coorg
- Namgay Heritage Hotel, Thimphu, Bhutan
- Taj, Srinagar
- The Lalit, Chandigarh
- Amankora, Thimphu, Bhutan



EVENTS & ACHIEVEMENTS

- The students effectively participate as Hospitality Team Members in the Common Wealth Games 2010, New Delhi.
- Participated in Culinary competition at Institute of Tourism and Hotel Management, Bundelkhand University, Jhansi.
- Participated in First All Haryana Hospitality Ensemble at Institute of Hotel Management, Kurukshetra.
- 2nd Position in all India Chef Competition at IHM, Kurukshetra.
- Italian Food Nivdia 2011
- Students Participated in IPL 2010 & IPL 2011
- Students Participated in ICC World Cup, 2011
- Organized Fresher's Party "ABHINADAN" at Campus
- Students Participated in ICC World Cup 20-20, 2016.
- Students Participated in Kurukshetra University Youth Festival 2015.
- Organized Convocation Ceremony for the Batch 2009-13.

INTERNATIONAL INTERNSHIP



In the light of globalization, LCHM assists students with internship / placements in hotels and restaurants in India, Singapore, Malaysia and other parts of the world. Students will be under contractual obligation with their employers, which will entitle them to receive fixed salary / stipend during the training period. It gives you the opportunity to:

- Acquire Real-life Professional Experience
- Gain Hands on Practical Skills
- Develop Global and Cultural Savvy
- Creative and critical thinking
- Developing Self-esteem and self-confidence
- Marketing skills



LCHM Student Pradeep Giri at Singapore Hotel

