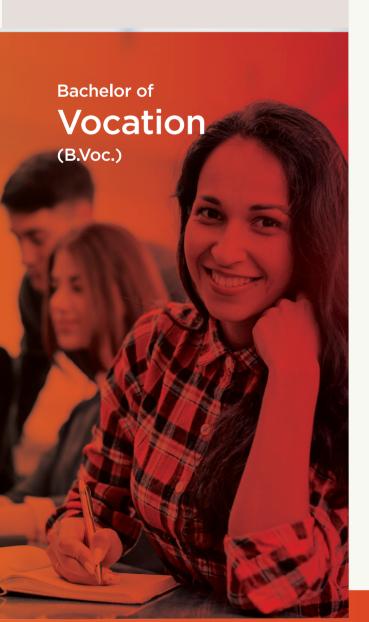


Programme Highlights

- Designed to develop skills, attitudes, work habits for productive career progression
- · Eligibility-PUC, ITI, Diploma holders
- Multiple entry and exit after completing each year
- More than 60% practical education
- State of the art workshops and laboratory facilities
- Strong emphasis on domain specific skills, employable skills and entrepreneurial skills
- Collaboration with industries and training partners for skill development, internships/On the Job training
- Full time programme commencing in Aug/Sept every year
- All privileges of any other degree like going for post-graduation and taking UPSC, Bank Exams, Railway Exams where basic degree is a requirement



B.Voc.

(Culinary Operations)

Course Objective:

- To impart knowledge on general education including Food Science and Nutrition, General Science, Basic French and fundamentals of computers
- 2. To procure, store and process ingredients for the preparation of varied menus
- 3. To prepare and present popular cuisines creatively with efficient use of material
- 4. To create an awareness on evolving technologies and trends in operating profitable catering establishments
- 5. To impart knowledge on managerial aspects of managing a culinary operation with subjects like Principles of Managements, Accountancy, Personality Development, Communication for Chefs, Food & Beverage Marketing
- 6. To empower students to be entrepreneurs in the culinary domain

Eligibility: PUC, 10 +2 | Industry Partner: Pride Hotel

Job Opportunities: Restaurants and Hotels

Placement Details: Lemon Tree Hotels | Reliance Retail | Costa Cruises |
Entrepreneurship | Charlie Chaplin LeVegano | Labonel Fine Baking | Club
Cabana | McDonalds | Cheer Cookie Co | Blue for Business in Food Stuff

B.Voc.

(Product Design and Modelling)

Course Objective:

- To impart knowledge on general education including material science, mechanics, electrical and electronics, computer applications and project management
- To impart training on effective application of the elements of design to build forms and structures to communicate ideas of products and systems
- 3. To use appropriate materials to realize intended design ideas
- 4. To impart training on physical and virtual tools to accurately model and build a design concept to meet client requirements
- 5. To impart knowledge on managerial subjects and general subjects like principles of management, accountancy, customer relationship, behavioral skills, communication skills, for successful operation of product model making business

Eligibility: PUC, 10 +2

Lateral Entry Admission to 2nd Year: Recognised Diploma or NSQF 5
Certificate

NSDC Training Partner: Nettur Technical Training Foundation (NTTF)

Job Opportunities: Product Design Companies

Placement Details: Creative Synergies | SPM India Ltd | CNC India Tools and Services Pvt Ltd | Tekzo | SEONICS Electronics | System Controls Pvt Ltd



B.Voc.

(Mechatronics)

Course Objective:

- 1. To impart knowledge on general education including physics, mathematics, electrical, electronics, sensor applications, control systems, robotics and industrial automation
- 2. To accord the knowledge on modelling, controlling and testing of the different Mechatronic system applications.
- 3. To correlate the knowledge of designing, modelling, analyzing and testing of the robotic Systems for Industry Specific applications
- 4. To develop geometric models, simulate and analyze various mechatronics systems/assemblies for their kinematic and dynamic behavior
- 5. To impart knowledge on managerial subjects like communication skills, Labor laws, Occupational Health, Safety and Environment, Project Management, Principles of Management and Organizational Behavior
- 6. To impart the knowledge on Industry 4.0, Internet Of Things and Future Manufacturing Technologies to create work force in industries

Eligibility: PUC, 10 +2

Lateral Entry Admission to 2nd Year: Recognised Diploma or NSQF 5 Certificate

NSDC Training Partner: Nettur Technical Training Foundation (NTTF)

Job Opportunities: Electronics Industry and Automation

Placement Details: Creative Synergies | SPM India Ltd | CNC India Tools and Services Pvt Ltd | Tekzo | SEONICS Electronics | System

Controls Pvt Ltd

B.Voc.

(Post Harvest Technology)

Course Objective:

- 1. To impart knowledge on general education including physics, mathematics, electrical, electronics and computer applications
- 2. To impart knowledge on fundamentals and advancements in food/grain processing technologies, machines and equipment's.
- 3. To repair and maintain various types of machines used in food / grain processing industry
- 4. To impart knowledge on working in dynamic situations in project sites, interaction with stake holders, managing people and projects, servicing aspects of the food / grain processing plants / machines
- 5. To create awareness on new technologies and trends in food/grain processing industry
- 6. This course is open to students who will be employed with Buhler India and must be deputed to the course through Buhler.

 Decision on admission to the course will be taken up by Buhler India

Eligibility: PUC, 10 +2, ITI

Industry Partner: Buhler India Pvt Ltd

Job Opportunities: Food Processing Machinery Industry

Placement Details: Buhler India Pvt Ltd

