



SAKSHAM

HOTEL MANAGEMENT TRAINING INSTITUTE

POWERED BY

S.E.M.T

PROSPECTUS

SAKSHAM



ABOUT US

if you enjoy cooking or wish to work in the Food Service Industry, our Culinary Skills - Chef Training Program will be a positive step in a long lasting professional and rewarding career, Culinary Arts is a growing industry, alive with action, excitement, and people.

A hotel management course provides comprehensive training in the principles and practices of managing hospitality establishments. Students learn about hotel operations, guest services, food and beverage management, marketing, and financial aspects of the industry. It equips individuals with the skills needed to excel in various roles within the dynamic field of hotel management.

The food industry is a leader in creating new jobs, generating more revenue, paying out more salaries, and offering great opportunities! As a student of SAKSHAM, you'll study under those who have worked at the best restaurants, hotels, and resorts.

Contact Us:

01899-225761, 78887-32982



DIPLOMA IN HOTEL MANAGEMENT-ONE YEAR

Semester Subjects Semester-1

Hotel Operations
Food Production and Culinary Skills
Front Office Management
Housekeeping Operations
Food and Beverage Service
Communication Skills
Basic Accounting and Finance



Food Production - Advanced Techniques Semester-2

Front Office Operations
Housekeeping Management
Food and Beverage Management
Marketing and Sales in Hospitality
Human Resource Management
Hospitality Law and Ethics
Projects



HERE ARE SOME PROJECT IDEAS IN HOTEL MANAGEMENT

- (1). Menu Planning and Development
- (2). Event Planning and Management
- (3). Food and Beverage Cost Control
- (4). Marketing Campaign for a Hotel
- (5). Customer Satisfaction Analysis
- (6). Sustainable Practices in Hospitality
- (7). Revenue Management Strategies
- (8). Front Office Automation
- (9). Culinary Competition
- (10). Concept Development for a New Restaurant



BEST COOKING CLASSES IN CHAMBA

Culinary arts and professional cooking is a highly competitive field to break into. To build the skills required for the student, we have created courses that cover majority of techniques and cuisines required to pursue the career.

Complete Course Duration: 3 Months Fee : ₹35,000/-

INDIAN CURRIES



Duration: 3 Weeks
Fee: ₹15,000/-

TANDOOR



Duration: 3 Weeks
Fee: ₹15,000/-

CONTINENTAL



Duration: 3 Weeks
Fee: ₹15,000/-

CHINESE



Duration: 4 Weeks
Fee: ₹15,000/-



INDIAN CURRIES **Duration: 3 Weeks** **Fee: ₹ 15,000/-**

Get to learn classic as well as modern approach as our skillful chefs take you through distinctive regional cuisines with educational classes and workshops.

Curries originated in India but can be found worldwide with different ingredients and flavours. It is composed with ground spices (masalas) and gravy. It is popular among people because of its magical flavours and spices which do not allow its qualities to be shared. With its blend of condiments and spices, Indian curries allows to get creative and adventurous as it uses different approach for different dishes.

COURSE DETAILS :

KNIFE SKILLS & CHOPPING:

Learn the correct type of Cutting Technique as per the Cuisine.

MASTER GRAVIES:

Learn to make the 3 main Master Gravies with which you can create almost any dish. Use the Master Gravies to now make various kinds of Indian curries, ranging from Lababdaar to Butter Chicken.

DISHES TO BE COVERED :

Dal Makhni
Dal Tadka
Tawa Mushroom Masala
Chana Masala
Rajma Masala
Paneer Lababdaar

Kadhai Chicken
Butter Chicken
Chicken Curry
Mutton Rogan Josh
Hakka Noodles
Manchurian



CONTINENTAL Duration: 3 Weeks Fee: ₹ 15,000/-

Our professional chefs with intensive knowledge in continental will serve as guide to the in-depth insights related to world of continental cuisines. Training will cover, knife handling to mastering foreign cuisines.

Products such as milk, eggs, cheese are the main ingredients of continental food. Fresh herbs and very minimal amount of spices and chillies are preferred for it. Baking, grilling, stewing and roasting steps are involved in it which prepare food with low fat and calories.

COURSE DETAILS :

KNIFE SKILLS & CHOPPING:

Learn the basic of how to handle a knife, how to do basic chopping and most important How not to chop off your fingers !

Learn the right way to use different kinds of knives and how to sharpen your knife.

Learn the correct type of Cutting Techniques as per the Cuisine.

DISHES TO BE COVERED :

Sandwiches

Paneer Tikka, Chicken Tikka, Coleslaw, Spinach & Corn

Burgers

Chicken Patty Burger & Veggie Patty Burger

Pizzas

Paneer Tikka Pizza & Chicken Sausage Pizza

Soups

Cream of Mushroom, Tomato and Basil, Chicken Sweet Corn & Hot and Sour

Pasta

Alfredo, Arrabbiata, Pink & Pesto



TANDOOR MODULE **Duration: 3 Weeks** **Fee: ₹ 15,000/-**

Our qualified and experienced professionals focuses at aspiring chefs who want to establish them self in haute cuisine by guiding them to learn various styles of meritnation and preparation.

Tandoori cooking originated in ancient India. It is used to make certain types of vegetarian and non-vegetarian dishes. Charcoal adds the smoky flavour in cooked food which not only gives it a natural dye. It ensures negligible loss of nutrients while cooking vegetables and meat.

► The course also covers Tandoori Roti / Bread which is the other version of roti as it is crispy and becomes heavier when dough is baked in tandoor. Mostly milk or yogurt is blend with dough to make bread soft and chewy. There are lots of varieties can be find in tandoori roti from simple to stuffed naans or to lachha paratha.

COURSE DETAILS :

BUTCHERY & KNIFE SKILLS :

Learn about different styles of butchery with different kinds of meats like, chicken breast, broiler, lamb, fish etc.

MARINATIONS & PREPERATIONS :

Learn about the various types of Basic Marinations and Preparations used in the Tandoor like, Tandoori Masala, Shashlik, Malai, Mustard, Peri-Peri etc.

PREPARATION OF DOUGH

Learn about different kinds of doughs which are prepared like Atta based, Maida based dough.



DISHES TO BE COVERED :

VEGETARIAN SNACKS

Tandoori Mushroom Tikka
Hari Chutney Soya Chaap
Malai Broccoli
Peri-Peri Paneer Tikka
Dahi Kebab

NON - VEG SNACKS

Murg Malai Tikka
Tandoori Chicken
Lemon Chicken Tikka
Ajwaini Fish Tikka
Mutton Tikka

BREADS

Tandoori Roti
Roomali Roti
Lachha Paratha
Garlic Naan
Malabari Parantha
Amritsari Kulcha



CHINESE MODULE

Duration: 4 Weeks Fee: ₹ 20,000/-

Our professional chefs with intensive knowledge will serve as your guide to the in-depth insights related to world of Chinese Cuisine. Training will cover, knife handling to mastering the most popular dishes.

Chinese Cuisine is very popular in India and it is served from roadside stalls to the most luxurious restaurants. It is one of the oldest and most diverse cuisines in the world. Just as in Indian cuisines, Chinese also always serves multiple dishes per meal. In this course you'll get to learn various Soups, snacks like Dimsums (momos), spring rolls as well as Main Course.

COURSE DETAILS :

KNIFE SKILLS & CHOPPING:

Learn the correct type of Cutting Technique as per the Cuisine.

DISHES TO BE COVERED :

Soups :

- ▶ Veg Noodles
- ▶ Chicken Noodles
- ▶ Veg Hakka Noodles
- ▶ Chicken Hakka Noodles
- ▶ Chilli Garlic Noodles

Dimsumsb (Momos) :

- ▶ Veg Dimsums
- ▶ Chicken Dimsums

Spring Rolls :

- ▶ Veg Spring Roll
- ▶ Chicken Spring Roll

Main Course :

- ▶ Veg Manchurian
- ▶ Chicken Manchurian
- ▶ Chilli Paneer
- ▶ Chilli Chicken
- ▶ Honey Chilli Cauliflower
- ▶ Honey Chilli Potato
- ▶ Chicken Lollipop
- ▶ Veg Fried Rice
- ▶ Chicken Fried Rice
- ▶ Manchow Soup
- ▶ Hot & Sour Soup
- ▶ Sweet Corn Soup
- ▶ Lemon Coriander Soup

BEST BAKERY CLASSES

IN CHAMBA

The art of baking takes on many different forms, from baking breads to cookies, creating various types of cakes/pastries and other snacks. These courses can benefit everyone from school children to working professionals. One can even start his/her own business or can work as bakery chef after getting some experience in same line.

BREADS & COOKIES



Duration: 5 Weeks
Fee: ₹35,000/-

CAKES & ICING



Duration: 5 Weeks
Fee: ₹35,000/-

Advanced CAKES & ICING



Duration: 5 Weeks
Fee: ₹55,000/-



BREAD & COOKIES **Duration: 5 Weeks** **Fee: ₹ 35,000/-**

Baking Envy !!

We love to be inspired by baking recipes that take just that extra level of skill. We will give you the in-depth knowledge to professionally bake a wide range of fresh breads. Learn the science of baking and creating products like buns and hot dogs.

This course will also introduce you to Baking Cookies. Learn how to create a cookie dough and then you can add ingredients of your choice and creativity to create any combination.

BREAD MAKING :

Learning to make White Bread Dough.
Hand and Mould Moulding.
Creating Shapes & Understanding
Baking technique.
Brown Bread Dough Making

COOKIES :

Cookie Dough Making.
Piping & Cutting.
Creating Shapes.
Baking Cookies.

ITEMS TO BE COVERED :



- ▶ White Bread
- ▶ Brown Bread
- ▶ Multigrain Bread
- ▶ Pav Buns
- ▶ Burger Buns
- ▶ Hot Dogs Bread

- ▶ Plain Cookies
- ▶ Butter Cookies
- ▶ Salted Cookies
- ▶ Choco-Chip Co
- ▶ Oats Cookies



ITEMS TO BE COVERED :

Cakes :

- ▶ The Perfect Sponge Cake:
Egg less
- ▶ Flavours Of The Sponge Cake:
Vanilla And Chocolate
- ▶ Torting, Soaking, Layering & Filling
- ▶ Hands On Practice With Fresh Cream
Using Assorted Nozzles
- ▶ Decoration Of Cakes: Any 2
Fresh Cream, Fruit Cake, Truffle Chocolate, Butterscotch
- ▶ How to Create Variations:
Pineapple, Strawberry, Mango, Litchi, Kiwi, Mixed Fruit, Black Forest, Butterscotch, Blueberry
- ▶ Professional Guidance In Sourcing the Right Products, Storing And Marketing

Eggless Brownie :

In this Master Sessions at CICA for Brownies we make a humble Brownie layered with flavours and texture

- ▶ Plain Brownies
- ▶ Chocolate Topping
- ▶ Walnut Brownie

Also Learn :

- ▶ The art to cut the cake and make pastries.
- ▶ Create layering and techniques to make professional cakes.
- ▶ Understand the baking techniques & practice the same.
- ▶ Master the Gel Cakes to create variety of fruit cakes.



CAKES & ICING **Duration: 5 Weeks** **Fee: ₹ 35,000/-**

Take Back a Cake Completely Made by You...

Cakes are the first love of every baker. We at CICA make a student learn about basic techniques and skills required to make a cake and make you practice till you start making one yourself. Our courses are carefully planned and executed, so you can learn the nuances of baking. The curriculum gives you a thorough introduction to the confectionary & art of baking so that you can acquire the relevant skills. Beside cakes we cover Brownies, Cupcakes, Muffins and Pound Cakes.

CAKES & ICING

Duration: 5 Weeks Fee: ₹ 35,000/-

ITEMS TO BE COVERED :

Tea Time Cakes, Muffins & Cupcakes (Eggless)

We at CICA are dedicated to the art of good baking and making your tea time much more fun.

- ▶ Baking Muffins - Creating Variety: **Chocolate, Vanilla & Blueberry**
- ▶ Creating Cupcakes: **Vanilla, Chocolate & Red Velvet**
- ▶ Tea Time Cakes or Pound Cakes: Understanding **Vanilla Dry Cake** and Variations in **Vanilla & Chocolate**

Understanding the **Art of using Premixes for Commercial Use.**



CAKES & ICING **Advanced** **Duration: 5 Weeks** **Fee: ₹ 55,000/-**

*** This course is only for the students who have successfully completed the first Cakes and Icing course.**

Intensive hands-on course covers the advanced skills required to achieve the wonders of art of confectionary. Learn how to garnish your cakes with cream flowers and chocolate garnish. We make you understand the use of fondant so you can learn and create fondant cakes. By the end of the course we leave to the world of unending variety that you can learn and create with the skills you have learnt. Along with this, you get to learn how to make cheese cake, lava and puddings.

ITEMS TO BE COVERED :

Fondant :

Fondant is an icing used to decorate or sculpt cakes and pastries. It is made from sugar, water, gelatin, vegetable fat or shortening, and glycerol.

- ▶ Understanding the Technique of Fondant
- ▶ Use & Application of Fondant
- ▶ Fondant Cake Layering
- ▶ Creating Colours
- ▶ Fondant Flowers

Other Items :

- ▶ Chocolate Garnishes for Cakes
- ▶ Advance use of Cream:
Cream Flowers
- ▶ Cheesecake
- ▶ Lava Cake (with Premix)
- ▶ 2 Dessert Puddings

Advance Understanding of Hygiene and Sanitation standards.



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Saksham Edutech & Management Tec...



ADDRESS : Near Mahajan Guest House, Dogra Bazar Chamba
Near College Road Sultanpur Chamba

BRANCH : VPO Mangla, Khajjiar Road, Tehsil & Distt.
Chamba, H.P.

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