UNLOCK YOUR POTENTIAL

...AND CREATE A SUCCESSFUL FUTURE YOU DESIRE.

SUN INTERNATIONAL BUSINESS COLLEGE
SUN INTERNATIONAL HOTEL MANAGEMENT ACADEMY

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INTERNATIONAL INSTITUTE FOR TECHNOLOGY & MANAGEMENT

VISAKHAPATNAM ★ HYDERABAD
Welcome to... **SUN**
International

Businesses are globalizing rapidly. Management practices are finding universal acceptability and the working environment is integrated to a market environment. Changing political and economic systems, access to new markets, advanced logistics, physical distribution systems and information & telecommunication evolution have set the pace for globalization of Indian economy.

The young career aspirants of today who wish to achieve their objectives of becoming successful global players, need to welcome, visualize, understand and meet these challenges thrown by the new world, rather than escaping from them.

This has naturally necessitated a change in the approach of our education systems and methodologies and the recent years have witnessed a tremendous proliferation and growth of alternative systems of education. In the forefront of this effort, to bring about change in education at higher levels, SUN offers the industry to integrated graduates and post graduates in two major cities of the country i.e. Hyderabad and Visakhapatnam.

Industry integrated methodology allows our young aspirants to experience hands on real industrial environment, while pursuing their degree courses. This innovative education system helps our young aspirants to build up the required skills like, in-depth understanding of contemporary market dynamics, ability of collecting information, financial places of volatility in markets, strengthening the core areas of operations.

This industry integrated methodology not only offers quality education in Business administration and Hospitality Management but also gives a unique opportunity to the students to work and learn in the industry and gain invaluable experience during their academic programme.
Dear parents,

The real voyage of learning consists not in seeking new things but in seeing with a new bent of mind. In every student a stream of talent surges inherently.

“It is the stomach where courage is said to rest”  
“It is the mind where dreams are manufactured.”

At SUN, we encourage students to dream. To dream big, to think big. Because today's dreams are the foundation on which students can build tomorrow's goals. As the excellent words given by the Former President of India, Dr. Abdul Kalam, “Dream is not that what you see in sleep. Dream is the thing which does not allow you to sleep.”

Here the difference is between the desire and burning desire within a professional. The Industry Integrated Programmes have been launched in India on the principle as stated by Dr. Abdul Kalam, “Employment and Education must be interlinked.”

Goals which they are sure to achieve as they are their own dreams. Once they start believing there is nothing to stop them from achieving what they want. We try to give students a chance to pursue their dreams and equip them with the necessary set skills to become successful in their destiny. Every year we groom students and fill their heads with new ideas, fill their hearts with a passion to succeed not only in the field of management but also in life.

With best regards...

Srikanth Jasti  
CMD

Chairmans Message ...
HYDERABAD
City of Opportunities

Visakhapatnam
City of Destiny

Hyderabad
City of Opportunities
VANI M KOKILA,  Director

Vani obtained an MBA from New Hampshire University, and has also specialized in Human Resource Management and UG in Psychology, IRPM.

Vani is the Director of the SUNHyderabad wing with 12 years of experience in manufacturing and IT industries as HR manager. Her specialization in Psychology made it easier to become a certified trainer for Thomas International Psychometry personal profiling analysis in London, U.K. Some of the important assignments she held before assuming charge as Director, SUN are given below.

She has worked for 10 years in various information technology companies starting her career as HR executive level and developed to become part of Senior Management. Various levels in HR Department always kept her in touch with the skills available that were falling behind the industry demands. It is her experience which made her understand the gap between the industrial expectations and students capabilities. Her aspiration is to prepare the students on essentials for a successful career which includes Communication Skills, Business Ethics, Etiquettes, Personality development, Corporate culture etc. that make SUn management students to outclass in the organizations. As a Veteran in building alliances with information technology companies, at the macro level, Vani is the executive decision maker for the overall corporate development, strategy and company operations.

She also defines and maintains effective and innovative strategies for SUN.

ASHA JASTI,  Executive Director

Asha Jasti is awarded with an MBA in Human Resource Management and Finance from Andhra University, which is well renowned in the country. Since the inception of SUN in 2004, as the Director, Asha has contributed to the evolution of SUN from an ambitious start to a leading organization.

In short she was given the responsibility of managing the various departments within SUN to ensure management synchronization. Among her other responsibilities, she also determines the staffing requirements and resource allocation across the firm.

She has helped to facilitate SUN’s dramatic expansion and played leading role in making it one of the leading Educational houses. She has handled, with great insight and direction, the complete ownership of customer (parents, students and vendors...) relationship.

She was instrumental in the development and growth of numerous customer engagements.

At SUN, Asha is handling some existing key accounts and is responsible for taking these relationships to the next level. In addition to this, Asha contributes to strategic planning and business development. She has helped SUN in transforming itself from being a small institution to a mid-size institution by embracing new and emerging technologies at early stages and honing the existing technical expertise.
A VOW OF COMMITMENT

Prof. D. Panduranga Rao started his academic career in 1970 in the department of Commerce and Management studies, Andhra University and became a professor in 1980 at the young age of 31 years. Currently, he is professor with 28 years of experience. In Andhra University he served several positions like head, Chairman P.G. Board of Studies, Co-ordinator U.G.C. SAP Programme. The other positions held includes Asst. Principal, Chief Warden of Arts, Commerce & Law Hostels, Principal, University colleges of Arts, Commerce, Head of The Department of IRPM & Principal of IASE & Director School of Distance Education.

He was the President of Association of Indian Management Schools and also awarded Ravi J Mathai Fellowship for his distinguished contribution Management Education in the country. He was task force member of AICTE, UGC and Planning Commission. He was a member of All India Board of Management Studies, National Board of AICTE. He has written and edited about sixteen books and some books are under publication. He guided successfully 21 candidates for Ph. D and M. Phil. Degrees.

As founder Director of Institute of Transport Management he executed research projects for AICTE, UGC, Planning Commission, Ministry of External Affairs (SAARC Division), ISRO, Police Department, Municipalities worth over Rs 10 million. He visited 12 countries and organised several International, National, Regional and Local conferences and seminars. He was the president of Visakha Air User Association, British Scholars Association (Vizag Chapter) and Department of Commerce and Management Studies Alumni Association. He was invited to work as Director XIME, Bangalore for 2 Academic years on lien from Andhra University and joined Andhra University in April 2008.
Your time at SUN will be profoundly transformative and engaging. The SUN experience exposes you to an interdisciplinary Hotel Management core, a rigorous A Level program, a culture of technological innovation, and a distinguished faculty. It engenders an ethos of inquiry, critical thinking, and self-awareness. We encourage you to consider how you will fit into and contribute to our dynamic community here at SUN.

Our excellence

- International Training
- International Study Tour
- International Internship
- International Placement
- International Certification
- International Management Trainee Programme

Our achievements

- Stood 1st in Accor worldwide Takeoff Competition.
- Highest number of students selected for Oberoi’s Ocer (Management Trainee Programme) for South India.
- Only college selected for Management-trainee Programme for “The Park Group”.
- Marked a Highest Record in placing 2000 students at International level for the well reputed properties like Burj Khalifa, Palm Jumeirah, Starwood, Accor, Hilton, Clarks Group etc.,
- Students also working for International Airlines like Qatar Airways, Lufthansa, Cathay Pacific, Indigo, Jet etc.,
- Students are also working for cruise lines like Disney, Royal Caribbean, Princess, Celebrity cruise etc.,
- Set a benchmark record in placing Management Students in reputed MNC’s like Dell, Deloitte, TCS, IGate, WIPRO, Accenture, Goldman sach etc.,

MISSION

At SUN, our mission is to combine a strong commitment to fundamentals with a constant eye to the ever-changing requirements for employment. SUN is dedicated to offer curricula in the field of hospitality management, business management education demanded by the market within the surrounding and nationwide. It endeavours to:

- Focus on careers in high demands in order to provide students with an intensive education in the field of hospitality and its related fields.
- Upgrading existing job skills for eventual career advancement
- To assist students in career planning and development

OBJECTIVES

To enable students to develop specific professional competencies appropriate to their specific career objectives.

- To establish a theoretical and practical framework for analyzing hospitality, tourism and the entertainment industry systems which relate to existing organizational structures, decision-making processes, quantitative skills and implementation procedures.
- To provide first-hand exposure to practical considerations involved in performing managerial tasks through course assignments relating to industrial needs and to the students career objectives.
- To provide courses, workshops and international experiences that will maximize curriculum quality.

CODE OF ETHICS

A professional Management College is expected to act in accordance with a basic code of ethics:

- Clearly identify the needs and expectations of students, parents and industry and aim to fulfill or exceed them.
- Notify the students, parents if there is a mismatch between the needs and expectations and the means to achieve them.
- Keep abreast of their subject and contribute to its development.
- Help others to reach professional fulfillment as well as promote wider public understanding of value management and the success it can achieve for the students.
MBA
Master of Business Administration

Traditional Master of Business Administration programme was just classroom teaching and very limited to the industry requirement. As change becomes constant in every sector of business Nationally and Internationally, one should not confine only to classroom sessions. The real dynamism comes when an enthusiastic aspirant comes out of his boundary and implements the infused knowledge by the teacher in the industry. He critically analyses himself where he stands and where he wants to move. At this point of time industry creates a storm in his mind and sends him back again to the classroom for necessary home work to meet the next day’s application.

This programme blends industry exposure with academic knowledge. In this programme students need to undergo in house training, on the job training and industrial training. After completion of the programme a student will transform himself in terms of knowledge, skill and behaviour to become a successful manager.

<table>
<thead>
<tr>
<th>Course offered</th>
<th>BBA</th>
<th>Sales and Marketing</th>
<th>Financial Service &amp; Banking</th>
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<tbody>
<tr>
<td></td>
<td></td>
<td>Retail Management</td>
<td>Information Technology</td>
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Duration: The duration of this programme is two years spread over four semesters.
Certification: On successful completion of all the semesters, the students will be awarded with the MBA degree from a renowned University of the Country.
Eligibility: A Bachelors degree in any discipline from a University recognized by UGC.
Fee Schedule:
- 1st term: At the time of admission 2015
- 2nd term: On are before 1st Jan 2016
- 3rd term: On are before 1st June 2016
- 4th term: On are before 1st Jan 2017

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BBA
Bachelor of Business Administration

* Dual Specialisation

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<tr>
<th>MBA (Industry Integrated)</th>
<th>Sales &amp; Marketing*</th>
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<tr>
<td>MBA (Industry Integrated)</td>
<td>Financial Services &amp; Banking*</td>
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<tr>
<td>MBA (Industry Integrated)</td>
<td>Human Resources Management*</td>
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</tbody>
</table>

Duration: The duration of this programme is three years spread over six semesters.
Certification: On successful completion of all the semesters, the students will be awarded with the BBA degree from a renowned University of the Country.
Eligibility: 10+2 or equivalent.
Fee Schedule:
- 1st term: At the time of admission 2015
- 2nd term: On are before 1st Jan 2016
- 3rd term: On are before 1st June 2016
- 4th term: On are before 1st Jan 2017
- 5th term: On are before 1st June 2017

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Course offered:
- BBA: Sales and Marketing, Financial Service & Banking
- Master of Business Administration
- Bachelor of Business Administration
Bachelor of Business Administration (BBA) is a program which prepares the undergraduate students for employability as well as higher education in Business Administration and Commerce. This program focuses upon foundation concepts of Management, Business, Industry and Commerce. It includes development of Business and Industry Knowledge as well as inculcate skills needed for higher education as well as employability such as Communication Skills, Presentation Skills, Competence Skills and Analytical Skills.

The duration of this program is six semesters (3 years). Each semester consists of 6 months including examination. On the successful completion of the course the student will be awarded with 3 years regular BBA.

Master of Business Administration (MBA) is not just a post graduate degree in business administration, rather it is an extension of the traditional MBA programme in the sense that it involves highly interactive teaching sessions and diversified work experience. In each class room session of MBA programme more application oriented and provides practical exposure to the students with classroom theoretical knowledge of business and industry.

The program methodology significantly differs from the traditional course method. The program blends 'Industry Exposure' with 'Academic Knowledge'. Through the program the student undergoes On-the-Job Training from 3rd semester to 4th semester for 4-5 days a week. By the end of the programme the student gets a regular management degree as well as industry exposure / experience. On successful completion of Industry Integrated program, students will be awarded with regular MBA Degree.
Hospitality Management is one of the fastest growing careers in today's world. Earlier Hotel management graduates had a very limited scope to get employment in hotels, cruiselines and airlines. Due to the rapid growth of other industries hospitality industry has become the supporting service center for all the business sectors. This has created new entries for hotel Management graduates in all service sectors. Now you can name any industry where you will find Hotel Management professionals holding front line positions to meet the business and customers at a single point.

Currently there are 214 million jobs abroad. By the end of 2013, it is predicted to reach 250 million by World Travel & Tourism Council - 2004-05. This industry leads the second level and believe it or not, it is expected to reach number one in another 10 years.

Looking at the tremendous growth and globalization SUN introduced industry integrated programmes for Hotel Management courses. Students undergoing this courses are not only confined to the classroom teaching but also to undergo in house training, on the job training, industrial training and project work.

**BHM**
Bachelor of Hotel Management

*Duration*: The duration of this programme is three years spread over six semesters.

*Certification*: On successful completion of all the semesters, the students will be awarded with the BHM degree from a renowned University of the Country.

*Eligibility*: 10+2 or equivalent.

*Fee Schedule*: 1st term - At the time of admission 2015, 2nd term - On are before 1st Jan 2016, 3rd term - On are before 1st June 2016, 4th term - On are before 1st Jan 2017, 5th term - On are before 1st June 2017.

**DHM**
Diploma in Hotel Management

*Duration*: The duration of this programme is two years spread over four semesters.

*Certification*: On successful completion of all the semesters, the students will be awarded with the diploma from a renowned University of the Country.

*Eligibility*: 10/ 10+2/ Degree or equivalent.

*Fee Schedule*: 1st term - At the time of admission 2015, 2nd term - On are before 1st Jan 2016, 3rd term - On are before 1st June 2016.
### Bachelor of Hotel Management and Catering Technology - BHM

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<td>Paper II - House Keeping Management</td>
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<td>Particals House Keeping Management</td>
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### Diploma in Hotel Management and Catering Technology - DHM

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<td>Practical I</td>
<td>Fundamentals Of Food Production</td>
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### BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

The Hospitality Industry is growing at an increasing pace and contributes a significant amount to the economy of India. This dynamism is going to be on the rise for years to come and that is why students are viewing this industry as a gold mine. A degree in hotel management will be able to provide you with lucrative career opportunities for a long time to come. Thanks to the prosperity of this industry, there is a lot of demand for professionals who are well qualified and thus suit for this particular field.

This Bachelor degree in Hotel Management is spread over 3years, which gives an opportunity to the students to get full fledged knowledge through classroom training as well as from paid internships from the local reputed hotels. An International Tour to Singapore, Malaysia is an added advantage for the students pursuing this course.

**Duration : 3 Years**
**Eligibility : 10+2 / Degree**

### DIPLOMA IN HOTEL MANAGEMENT

The advent of liberal economic policy has ushered in significant socio-economic changes in the Indian society. This has undoubtedly resulted in the boom of tourist traffic providing better avenues for the growth of the Hotel and Catering industry in India. Hence there is a dire need and scope for trained personnel. This being a service industry would require the staff have specific skills and competencies to manage the Hotel to international standards. Diploma in Hotel Management and Catering Technology has always been a the most fascinating course as it provides you with wide opportunities in a very short span of time. It is spread over two years, involving highly professional teaching sessions by experienced faculty, who carry a vast experience from the industry.

This diploma helps you know the hotel management keenly by giving you a chance to explore the industry right from the beginning, where you are given a chance to attend paid outdoor caterings.

**Duration : 2 Years**
**Eligibility : 10/10+2 / Degree**
This 2 year MBA Degree is a program which is specifically designed for graduates holding Bachelor Degrees in service or non-service specializations who are aiming to join the global tourism industry or the service sector. The program comprises one and half year of In-house training and followed by 6 months paid Industrial Training in Reputed 5star properties.

Students are exposed to business management subjects that include accounting, sales and marketing as well as human resource management. It aims to provide students with a broad understanding of the operational aspects of the hotel industry and knowledge of the underlying principles involved.

The MBA in Hotel Management and Tourism program provides the students with an academic qualification that is attractive to potential employers, the skills and ability to enter the working world, and a ‘tool box’ that can be applied to a range of careers in the hospitality industry. Graduates may become accomplished managers, capable of working across a range of public and private enterprises including leisure facilities, hotels, theme parks, conferences, exhibitions and event management. The program uses a range of teaching methods to facilitate learning. Core knowledge is covered by lectures and tutorials, supported by guided reading and additional materials. Particular care is taken to use the most effective teaching and assessment methods for developing the knowledge of students from a normal graduate to a master graduate.

**Duration**: 2 Years  
**Certification**: This is a Two year program spread over IV Semesters. I, II & III Semesters will be In- House Training and in IV semester student will be sent to renowned 5star Deluxe Hotels for training. On completion of training student will be awarded with a Master’s Degree from a renowned university.  
**Eligibility**: Degree or equivalent.  
**Fee Schedule**:  
- **1st term**: At the time of admission 2015,  
- **2nd term**: On are before 1st Jan 2016,  
- **3rd term**: On are before 1st June 2016,  
- **4th term**: On are before 1st Jan 2017

**Duration**: 1 1/2 Years  
**Certification**: This is a One and Half year program spread over III Semesters. II Semesters will be In- House Training and in III semester student will be sent to renowned 5 star Deluxe Hotels for training. On completion of training student will be awarded with a Master’s Degree from a renowned university.  
**Eligibility**: Degree or equivalent.  
**Fee Schedule**:  
- **1st term**: At the time of admission 2015,  
- **2nd term**: On are before 1st Jan 2016.
## Hotel Management & Tourism

### MBA

#### Semester - I
- Management Principles and Practice
- Organizational Behaviors
- Managerial Economics
- Financial and Management Accounting
- Quantitative Methods for Management
- Corporate Communication
- Computer Applications in Management using SAP*

#### Semester - II
- Operations Management
- Marketing Management
- Financial Management
- Human Resource Management
- Quantitative Techniques
- Research Methods for Management
- Computer Applications in Management using SAP*

#### Semester - III
- Business Ethics and Global Business Environment
- Management Information System
- Hospitality Management
- Tourism planning and marketing
- Eco-Tourism
- International Hospitality Law
- Summer Placement Project Report & Viva

#### Semester - IV
- Strategic Management - Indian Global Context
- International Business
- International tourism management
- Tourism Business Environment
- Tourism Products

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## PG Diploma In Hotel Management

### PGDHM

#### Semester - I
- Food production
- Food & beverage management
- Nutrition & hygiene
- Basic operations kitchen - practicals
- F & B service-practicals

#### Semester - II
- Front office management
- Accommodation management
- Hotel administration
- Front office - practical
- Accommodation operation - practical
- I.E.T.&VIVA voce

#### Semester - III
- Project Report And Viva

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### Post Graduation Diploma in Hotel Management (PGDHM)

**Duration**: 1½ Year  
**Certification**: This is a One and Half year program spread over III Semesters. II Semesters will be In-House Training and in III semester student will be sent to renowned 5-star Deluxe Hotels for training. On completion of training student will be awarded with a Master’s Degree from a renowned university.  
**Eligibility**: Degree or equivalent.
Hospitality Industry is one of the largest revenue generating industry; it employs equally high number of people to provide services in some form or the other. Hotels, Restaurants, Resorts, Clubs, Airlines, Cruise lines, travels agencies, Cab services & Hospitality are few names which form a part of the Hospitality industry. The job opportunities for hospitality professionals are plenty. Any student armed with the right qualification has all possible opportunities to make it large here, particularly in the hotel industry.

The demand for manpower to provide these services is increasing day by day, and so are the jobs to be filled in to provide these services. This ever increasing gap in the number of jobs available and trained manpower can be filled in by students.

On completion of the course, students can find jobs in hotels and a fulfilling career. They are offered many chances of career growth.

### 5years Integrated Course in Hotel Management

This 5 years Integrated Course in Hotel Management is spread over 5 years, which gives an opportunity to the students to get full-fledged knowledge through Classroom Training as well as paid internships from the local reputed hotels. An International Tour to Singapore, Malaysia is an added advantage for the students pursuing this course. Upfront with this experience students are provided with the on job training in five star deluxe hotels anywhere over the country for one year, thereby helping you in get placed not only in the best five star hotels of the country but also, Cruise Lines, Restaurant Management, Air line Catering, Institutional an Industrial Catering, Tourism Departments, Self employment, Managing Family Business, Retail sector, Hospitals, Industrial Canteens, Banking and MNC’s.

### WHY SUN

If you are serious about your professional life and want others to know your qualifications, and if you work in one of the many service related areas, then consider you should educate yourself at SUN.

SUN can help you meet your goals if:

- You want to move up the career ladder.
- Your accomplishments, capabilities and professionalism are important to you.
- You want your qualifications to be recognized by customers and specifiers.
- You want to be recognized by your peers as being among the best.
- You want to enhance the stature of your profession.
- You want a credential that is portable.

College will provide the content outlines, text books, training resources, in house activities and references that can be useful in setting and pursuing career goals. The activities within the campus that bring an individual to a level of capability that meets these standards are the same kinds of activities that will build your professional value to employers, customers, peers and yourself.

### Fee Schedule

<table>
<thead>
<tr>
<th>Term</th>
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<tbody>
<tr>
<td>1st</td>
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<td>On are before 1st June 2016</td>
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<td>4th</td>
<td>On are before 1st Jan 2017</td>
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<td>5th</td>
<td>On are before 1st June 2017</td>
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<td>6th</td>
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<tr>
<td>SEMESTER - I</td>
<td>SEMESTER - II</td>
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The College is situated in the heart of the city and is well connected to the Air Port, Railway Station and Central Bus Station. Most of the Hotels and companies are within the surroundings of 2 K.M. from major hotels of the city.

This facilitates students for real time exposure cum interaction with hotel professionals as and when required.

The college has excellent infrastructure, state-of-art Technology such as Computer Lab, fully equipped kitchens, Mock-Bar, Training Guest Room, Training Restaurants, Library and Seminar Hall.

CLASSROOMS: All the classrooms are air conditioned with latest classroom furniture with latest equipment i.e. OHP, LCD Projectors. Class rooms are Equiped with Wi-Fi Technology The Rooms are well furnished with all the Teaching aids and methods that would enable the students to grasp and analyse better.

LIBRARY: Library is having good collection of books generally required for management and hospitality professionals. Most of the academic books will be provided by the college to the students however only reference books will be available in the library.

INTERNET: Our college provides an advanced Wi-Fi Campus to the students to facilitate The project work, data collection during the Exams, Preparation of Notes PPT & Presentations

COMPUTER LAB: The Computer Lab is well equipped with the latest systems in which advanced software is loaded. Students can make use of the opportunity to update themselves with the current trend in the industry. The students are divided in batches and are allotted individual time to work on the computer. Extra computer times as required are also offered.

BASIC KITCHEN: (BTK) the freshers are given an in-depth theoretical and practical knowledge. In the basic training kitchen, 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.
QUANTITY KITCHEN: The quantity training kitchen prepares and moulds the students to face the challenges of cooking for large groups and catering to a wide variety of people representing different culinary zones of the country. As the college is attached to a hotel, students are undergoing their bulk preparation in the hotel kitchen itself on a rotation basis.

ADVANCED KITCHEN: The advanced training kitchen is where the Budding professionals are finely polished to prove their mettle in the industry. Here students are given training in planning and preparation of Indian, Oriental and Western Cuisines.

TRAINING RESTAURANT & MOCK BAR: Cooking with wine, flaming with brandy and rum are no more an incident but a regular happening here. Getting ready for various occasions from presidential gatherings to marriage and fast food service to spirits, champagne and cocktails are part of the daily routine to make the student perfect and smoothen out the rough edges to make them perfect professionals.

HOUSEKEEPING LAB: Housekeeping is the backbone of the hotel industry. The range of skills required of a housekeeper is so extensive that it can be mastered only after years of on-the-job training. So, the students are subjected to practical training in the Institute “Mock-up Room” (Model Guest Room). It is a major department which accounts for the revenue of the Hotel. This department makes the guest feel “A home away from home”.

COMMUNICATION LAB: This lab is basically to improve the communication skill of each student. Special care has been taken for the weak students to improve their writing skill, reading skill, spoken English and business English.

IN HOUSE TRAINING: As the College is attached to a Hotel of 20 guest rooms and a multicuisine restaurant, students are getting in house training on a Rota basis to have real time exposure well before they go for industrial training.
SUN has a placement cell to look after students Industrial Training, Placement / Campus Interview etc. functioning with the following objectives:

1. To keep track of the current status of our ex-students and to record and maintain their needs and comments.
2. To create and maintain a data-bank on profiles of our present students.
3. To build and maintain good relations with the industry, inviting hotel groups for campus interviews, getting feedback on our student's performance etc.
4. To keep track of all advertisements related to the Industry and communicating them to the concerned students.
5. To organize personality development programs, inviting industry experts for visiting the campus etc.
6. To assist our students in getting vocational training and our outgoing students in placement.

The Oberoi, Bangalore
Grand Ashoka, Bangalore
Windsor Manor Sheraton, Bangalore
The Trident, Bhubaneswar
ITC Park Sheraton, Chennai
G R T Radisson, Chennai
Le Royal Meridien, Chennai
Ista, Hyderabad
Novotel, Hyderabad
Le Meridien, Jaipur
Clarks Amer, Jaipur
Cidade De Goa, Goa
Ambassador Ajanta, Aurangabad
Le Meridien, Kochi
The Gateway hotel, Visakhapatnam
Clark Apts, Cochin
Grand Ashoka, Bangalore
Le Meridien, Jaipur
Katriya Hotel and Towers, Hyderabad
Mansingh Palace, Jaipur
Pride Hotel, Chennai
Le Meridien, Bangalore
Best Western Group, Hyderabad
Trident Hilton, Bhubaneswar
HSBC, Visakhapatnam
RKHS, Hyderabad
Greenpark, Hyderabad
Royal Orchid, Bangalore
Park Hyatt, Goa
Radisson Plaza, Udaipur
Fortune Group of Hotels, Bangalore
GRT Grand, Chennai
Ramada Hotel, Jaipur
TGI Fridays, Bangalore
ITC Mughal Agra, Agra
Vodafone, Visakhapatnam
Le Meridien, Chennai
Airtel, Visakhapatnam
Jaypee Palace, Agra
Angel Broking, Cochin
Leela Palace, Bangalore
Unior, Visakhapatnam
Ramada Caravela Resort, Goa
The Marriott Viceroy, Hyd
Le Meridien, Ahmadabad
Helson Hotel, Hyd
Welcome hotel Grand Bay, Vsp
Majorca Beach Resort, Goa
Club Mahindra, Goa
The Accor
AP Tourism
South India Global Services
Jaypee Residency Manor, Mussoorie
Le-Meridien, Cochin
Taj, Ermakulam
The Park, Bangalore
Hotel Taj Krishna, Hyd
Hotel Aditya Park Inn
Hotel Manohar, Hyd
Hamshire Plaza, Hyd
Trident Hilton, Chennai
Sodexo
ABN Amro bank ltd.
ACC Cements Company
Aditya Birla Group
Aegon Religare Life Insurance
Company Air India
Ansal API (P) Ltd
Apollo Tyres Ltd
Axis Bank Ltd.
Bajaj Allianz
Bharti Airtel Ltd.
Bharti Axa Life Insurance Co. Ltd.
Big Bazaar.
Cadila Pharma Ltd.
Cafe Coffee Day
Cipla Ltd
Cisco System
Citi Bank Ltd
Coca Cola
Dell India Pvt. Ltd
DHL Express India Pvt. Ltd
Engineers India Ltd.
Ericsson India Pvt. Ltd.
Ernst and young Pvt Ltd
Escorts Ltd.
Eureka Forbes Ltd.
GMR Aviation Pvt. Ltd
Godrej Hi Care Ltd
Grisim Industries Ltd
Hair Home Appliances Pvt. Ltd
Havells India Ltd
HCL
Hero Motors Ltd
Hewlett Packard
Hindustan Unilever Ltd
HSBC Bank Ltd
Hyundai
IBM
ICICI
IDBI Bank Ltd
ITC LTD
Jaypee Group
Johnson & Nicholson
Karvy Securities Ltd
Kotak Mahindra
L&T Ltd
Lenovo India Pvt. Ltd
Mahindra & Mahindra Ltd
Maruti Suzuki Ltd
Max Health Care
Max Newyork Life Insurance Ltd
Moser Baer India Ltd
NIIT Ltd
Nokia
Pantaloon Retail (India) Ltd
Pepsi Beverages Ltd
PVR Cinema Pvt. Ltd
Reebok
Reliance
Religare
Samsung India Electronics Pvt. Ltd
Shoppers Stop Ltd
Sony India Ltd
Standard Chartered Bank
TATA teleservices Ltd
TVS
Videocon industries Ltd
Vodafone Essar Ltd
Wipro Limited
Wood Land
Yamaha Motors Pvt. Ltd
Cruise & Arilines like
Kingfisher, Jet Airways, Spice Jet etc,
SUN International
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3 Consecutive Years