



Infrastructure

- **Basic Training Kitchen**

A basic training kitchen is fully equipped with modern kitchen appliances, this kitchen is used primarily to introduce the art of cookery to the students & it is launching pad for the new comers. Familiarity with the art & science of cooking is indeed is an essential part of hospitality operations.



• Advance Training Kitchen

Having mastered with the basic, the students moves on to specialization in the art of cooking. These kitchens which boost of state of art equipment & hotel kitchen simulation. Elobarate dishes are prepared here. The cuisines under consideration are Japanese, Thai, and Mexican & Chimes. A well designed, well equipped and beautifully laid out infrastructure to cater to the international standards of the hospitality industry this Advance Training Kitchen is specially designed to meet the needs of Japanese, Mexican, Thai and Chinese cuisine. Advanced equipments, required for the international preparations and the requirements of plating and showcasing the talent of food display are very well taught in this kitchen. This kitchen is meant for the final year students who are going to pass out and face the challenges of the hospitality world.



• Culinary Training Kitchen

Bulk cooking is a specialized art and in order to develop the entrepreneurial skills in the hospitality professionals and to give them the confidence to meet the challenges of the competitive world we have a Quantity Kitchen in place at the School of Hospitality & Tourism Studies which does the needful. Well equipped with heavy duty equipments, like pulverizer, meat mincer, grinder, potato peeler, tilting pan etc we have everything that needs to bring out the entrepreneur in our students.



• Bakery

There is a mystery in the way that simple ingredients – flour, water, yeast, salt, sugar – are transformed into bread or cake. But the process need not be mystifying. It is easy when you understand why. Revealing the ‘why’ and ‘how’ of bakery and confectionery and giving a hands-on experience, is the essence of this course.

It engages beginners, enthusiasts and culinary professionals alike in a fascinating journey of culinary delights. Its uniqueness lies in the hands-on experience it offers to the student to excel in the different avenues of this exciting world of baking. We welcome you to embark on this delightful and savoury culinary journey.



• Front Office Lab

Front office lab with well decorated lobby reception areas & lounge is the first line of contact with the guest. In this lab the students are trained for receiving information, billing, and guest registration & guest relations. In addition, emphasis is on communication skills, social skills, oratory skills, & handling different types of situation.



- **Housekeeping Lab**

The housekeeping lab is equipped with the most modern equipments & guest supplies, chemicals, adhesives, Linens etc required for accommodation for up keeping & other related jobs. The institute accommodation being comprises of ten model guest room & three suites which students hand on experience on operation & management of guest rooms.



- **Computer Labs:**

The Computer center at SOHTS has the state-of-art facilities. It is fully equipped with latest softwares. It has more than 120 computers with latest configuration. It has internet connection with speed of 100 MBPS. The LCD projectors and printers are also made available for students and faculties.



• Knowledge Resource Centre

The library is a place for self-learning, team collaborations, where students and faculty meet to discuss projects and debate ideas. A well-equipped library with more books in catering and related subjects make our students well informed keeping in pace with the explosion of knowledge. DYPU School of Hospitality and Tourism Studies have a well maintained Library. The library is ever expanding with books on diverse subjects related to Hospitality Industry. Since Library serves as the main source of information for various class assignments, projects and research, it has an excellent and recent collection of Books, Journals, Reference Books, and Magazines. Students have also access to digital library to browse through various hotel management books for all subjects and topics. Digital books or e books are available for free downloads.



