

HOTEL MANAGEMENT AND CATERING SCIENCE LAB

Hotel Management and Catering Science Lab is an integral part of the curriculum, exclusively designed to provide students with hands-on-experience in food preparation, cooking, and service, allowing them to develop the skills they need to succeed in the hospitality industry. The lab is staffed by experienced instructors who have extensive experience in this industry. It provides comprehensive support to students in various areas, such as culinary, front office, carving, and housekeeping.

- The lab is equipped with necessary tools including hot kitchen, commercial-grade ovens, individual kitchen-table with sink, demo table, stovetops, grills, fryers and refrigeration units.
- The lab also has a wide range of kitchenware and utensils, including pots, pans, cutlery, and cutting boards, to ensure that students have everything they need to create culinary masterpieces.
- In addition to our cooking facilities, we have a fully equipped service area that includes tables, chairs, linens and all the necessary equipment for students to learn about dining service, buffet setup and event planning.
- Students are educated in the preparation of bread, cakes, chocolates, pastries, desserts, and hot kitchen dishes, as well as the art of exquisite plating and vegetable and fruit carving.
- The lab also hosts a variety of events throughout the year, including cooking competitions, guest chef demonstrations and community dinners. These events provide students with the opportunity to showcase their skills and gain exposure to the industry.

