

2020 READY



ECOLE HOTELIERE
with the academic certification of Ecole hôtelière de Lausanne
AT LAVASA



Future Proofed

The world is changing and the hospitality industry is no exception, traditional business models are under attack, technology now invades almost every aspect of our lives and consequently the experiences of both guests and staff, while social media enables global scrutiny of each and every action or reaction.

Yet according to research the WOW factor is still a must and remains the key differentiator of the hospitality industry. In this almost contradictory environment, how can the industry find new entrants who will be prepared and equipped to face these ever accelerating challenges?

How can they be prepared for a world that is both 'high tech and high touch' to quote John Naisbitt – Megatrends? A market in which Airbnb added more rooms last year than all the major chains combined, and Uber in its sixth year commands over seventeen per cent of the \$100 billion taxi market!

The challenges are sadly compounded by the archaic educational model still followed by most hospitality schools in India, where for example social media has entered the classroom on the students phone but still doesn't figure in the curriculum. There is an almost head in the sand mentality, that perhaps the 'storm' will blow over if ignored long enough.

At Ecole Hoteliere at Lavasa we see these challenges as opportunities. Opportunities instead for a much wider range of student to look at the industry than before. No longer just limited to service, the industry now also needs and welcomes technology geeks, fitness buffs and inveterate snap chatters.

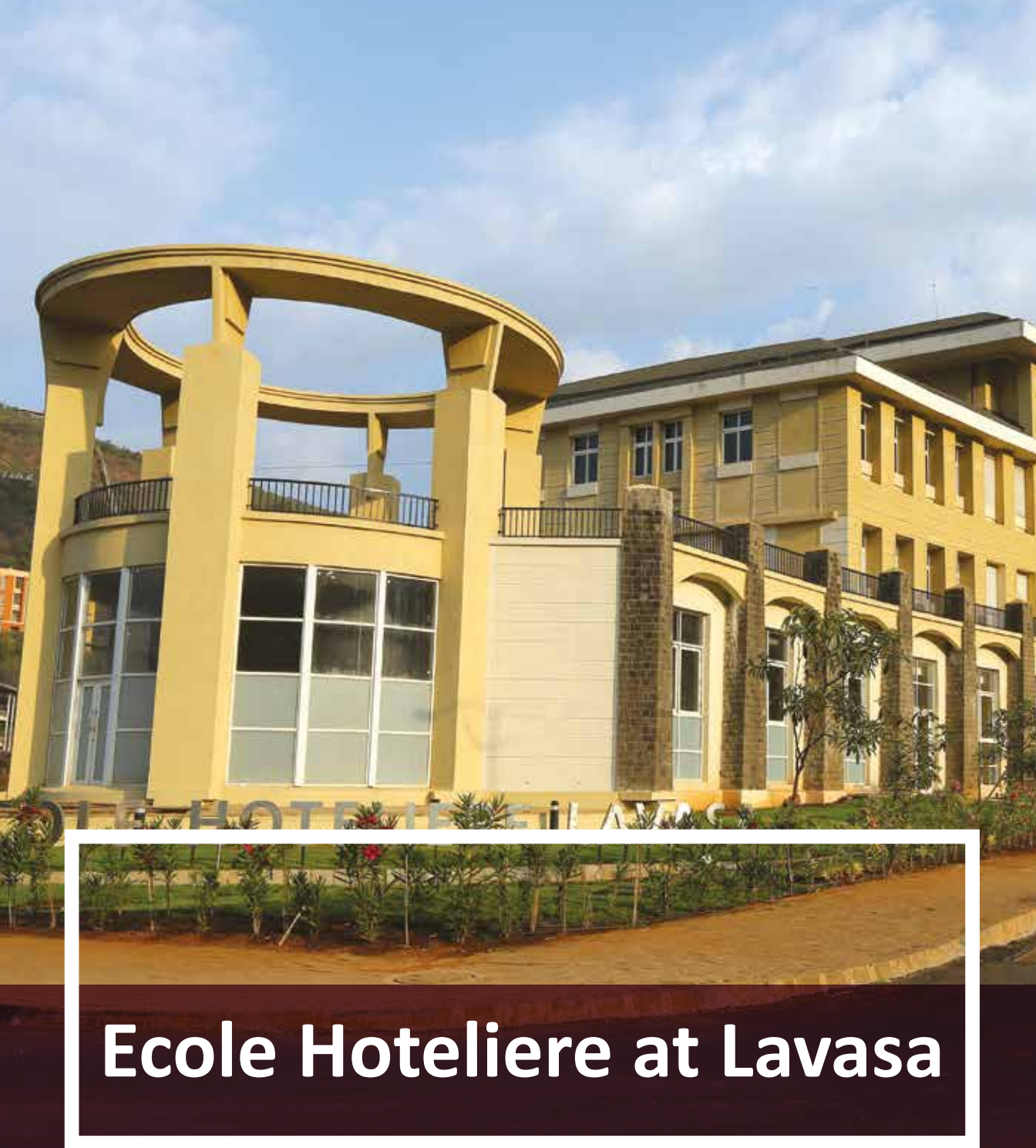
Listening closely and actively to both the industry and Gen Y, Ecole Hoteliere at Lavasa has developed a relevant, contemporary curriculum and program that uniquely in India prepares its alumni to hit the ground running as executives and managers in some of the best hotels around the world.

Yet while all the time remembering the words of Aldo Gucci in 1938 "that the story and experience is remembered long after the price is forgotten". The WOW is still the WOW at Ecole Hotelier at Lavasa!

Growing globally in scale and scope

- Travel and tourism encompass 266 million jobs and contribute 9.5% of GDP globally, with a 3.5% forecasted growth for 2015
- US\$54.5 billion was invested in 2014 and global pipeline of approximately 1.3 million rooms is in place.
- Capital flows into India climbed, with a half year total of US\$1.8 billion representing a 37% increase year –over- year.





Approximately nine years ago as the new city Lavasa began to take shape, the realisation dawned that given just the planned hospitality development in Lavasa alone there was a severe dearth of qualified leadership. Consequently, it was felt that the only way to meet this gap was to set up an institute that truly groomed industry ready management.

This led to a global search with the assistance of Deloitte and the eventual signing of a collaborative agreement with the famed École hôtelière de Lausanne to develop the first sister school in India. Over the past eight years, three batches have now graduated and gone on to take their place with pride in the industry both within India and abroad.

Not only do students learn in what is unequivocally the best facility in the country, they learn to learn using the unique pedagogy and androgogy of École hôtelière de Lausanne (EHL). This creates independent thought and the ability to think holistically when faced with a challenge. The Facilitators are all EHL Qualified Learning Facilitators, and the entire process and learning experience is regularly audited by EHL as part of the certification process.

ACADEMIC FACILITIES

Spread over four and half acres, and in the heart of idyllic Lavasa, the Ecole Hoteliere at Lavasa campus provides a wonderful learning ambience. Far enough from the noise, pollution and distractions of a city and yet close enough to Pune to be easily accessible by road, rail or air and for some R&R if needed.

Some unique features are:

- Wine tasting Lab where students can taste and learn the finer nuances of Oenology.
- Four fully equipped Harvard style classrooms.
- A demo kitchen fit for a master chef, combining state-of-the-art audio visual facilities with culinary nirvana. Coupled with training kitchens that include all the traditional sections along with a Chocolate Room.
- A housekeeping lab and Internationally branded and designed five star guest room.
- Food and Beverage outlets include :
 - **The Buffet Restaurant**
 - Serving breakfast, lunch and dinner, with a range of hot and cold items and with a global array of cuisines.
 - **The Delicatessen**
 - All day port of call for both students and visitors. The deli offers a range of snacks, pastries and beverages.
 - **Rue 82**
 - A Parisian café, redolent with the aroma of pure Arabica coffee and freshly baked patisserie.
 - **Aioli**
 - Simply the best restaurant in town. With an eclectic modern continental menu in luxurious surroundings.

VARIETY OF BUSINESS

At Ecole Hoteliere at Lavasa, you have easy access to all the various hospitality formats including four 3 star hotels, serviced apartments, one of only two International Convention Centres in the country, Town and Country Club and all formats of dining.

NETWORKING OPPORTUNITIES

The presence of the Expat Centre of Excellence provides an ongoing engagement with luminaries from across all walks of life and interaction with global institutions of stature.

RESIDENTIAL FACILITIES

Students have access to fully furnished air conditioned hostel facilities on a twin share basis. Each room is ensuite and each floor has a common room with a kitchen, dining and lounging spaces.

MEDICAL FACILITIES

Apollo Hospital at Lavasa provides primary health care facilities and routine check-ups.

EXTRA-CURRICULAR ACTIVITIES AND LEISURE

The Institute considers extra-curricular activities as an essential part of its students’ personality development. They can choose activities from an array of unique creative or sports pursuits such as water sports, mountaineering and trekking, gym, yoga and social service, fine arts and more.

For leisure, students have access to the Dasvino Town and Country Club with popular indoor games such as table tennis, pool, as well as outdoor sports.

For more active leisure, Lakeshore Water Sports offers boat rides on the lake along with exhilarating water scooter rides. X-Thrill Adventure Sports lets students rough it out and go rock climbing, rappelling or trekking in the mountains. The waterfront promenade provides many dining options, formal and informal, and is ideal for a relaxing break. Apart from this, there are nature trails where students can go bird watching, indulge in some photography or just take in the rich flora and fauna.

ECOLE HOTELIERE AT LAVASA PHILOSOPHY

VISION

To be the premiere hospitality management education centre for the future leaders of the hospitality industry.

MISSION

To develop future hospitality leaders by providing quality international hospitality education and training and development, using state-of-the-art facilities, entrepreneurial pedagogy, qualified learning facilitators and global certification.

CORE VALUES

We create learning through the fusion of the heart, mind and hands
We value leadership in whatever we do and shall generate those opportunities to create future leaders
We value entrepreneurship. Our students and staff are empowered to think for themselves and manage their business
We create change through continuous improvement, adoption of best practices and will create new dimensions in hospitality through research.

EDUCATION PHILOSOPHY

<p>Quality of Life: Fully Residential Campus Savoir être “How to be” Savoir vivre “How to live” Service & Business Protocol</p>	<p>Work Culture: Balance of Theory & Practice Self-learning Acquire the Knowledge, Skills, Attitudes & Competencies of Hospitality Leadership Development</p>
<p>Learning Curve: Pedagogy : Faculty Facilitate Learning Andragogy : Self-learning Epistemology : Individual and Team Projects</p>	<p>Life-Work Balance: Have fun while learning Mistakes are part of Learning & Entrepreneurship Extra-curricular activities promote Teamwork & Management</p>

PURPOSE STATEMENT

To be the preferred choice for students and the industry when seeking leadership ready hospitality education in India.



ACCREDITATION & ACADEMIC PARTNERS

Ecole Hoteliere at Lavasa is certified by École hôtelière de EHL. What this means is that the curriculum being offered is framed keeping the Lausanne curriculum in mind.

The ethos of instruction seeks to emulate that of Lausanne, where the focus is on the art and science of hospitality and treating each student as a responsible adult. Faculty must be certified as 'Qualified Learning Facilitators' and classroom practice is audited by Lausanne on a regular basis.

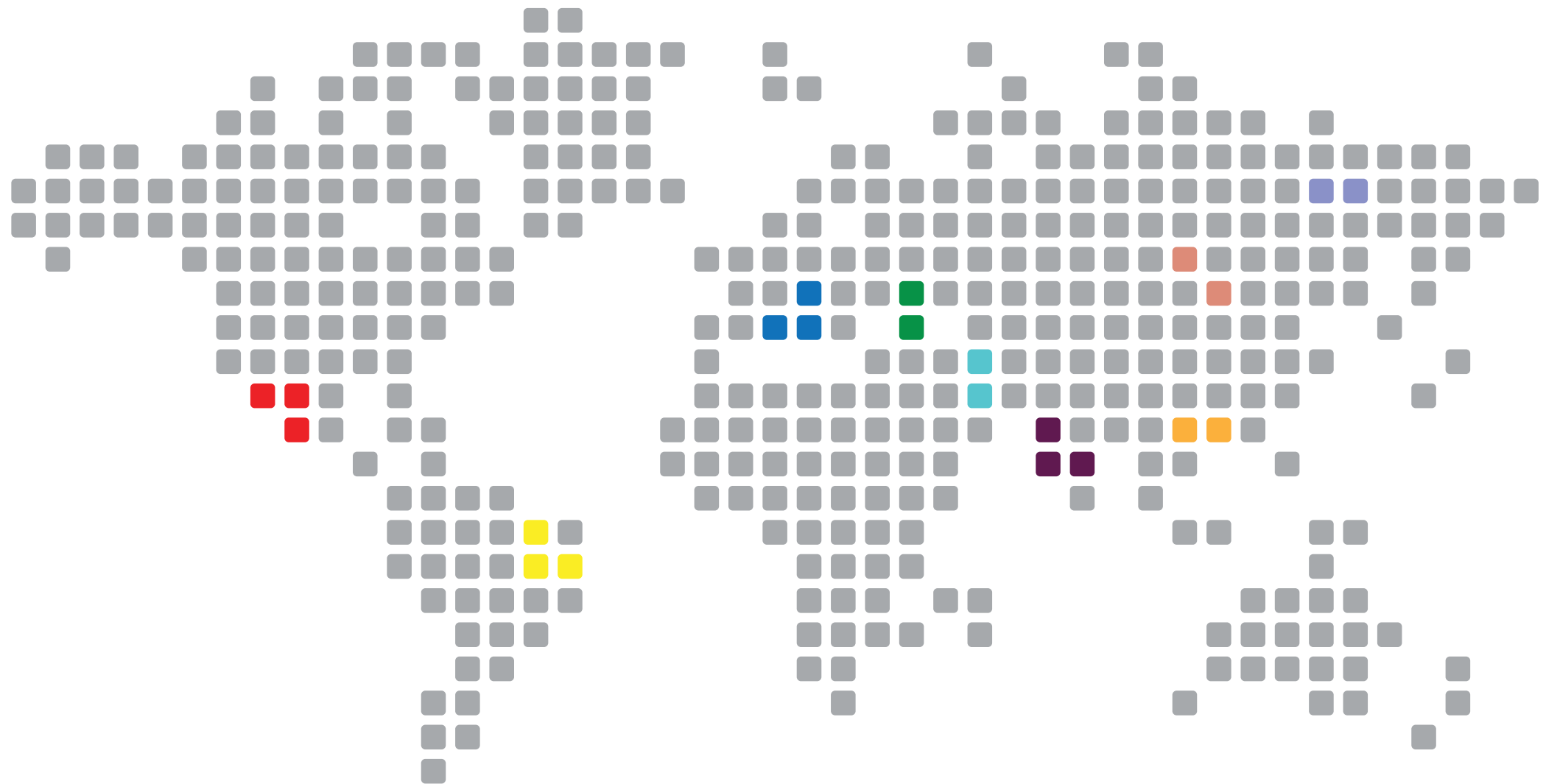
We have recently signed an MOU with International University of Applied Sciences Bad Honnef-Bonn, Germany, where students at LEH on completion of their four year certification programme are able to spend one more year at IUBH, Germany and earn a second degree in hospitality and tourism management.

Students at LEH are encouraged to register and complement their certification from EHL with a Bachelor's Degree in Tourism Studies from IGNOU. The students are advised and assisted throughout the process, however complying with all the academic requirements outlined by IGNOU is the sole responsibility of the students.




École hôtelière de Lausanne


Founded in 1893, EHL is the world's first hospitality management school, which strives to meet stringent Swiss and International higher education standards.




 **Ecole hôtelière de Lausanne (EHL), Switzerland**


 **Ecole Hoteliere at Lavasa (LEH), India**

 **Mexico Centro de Estudios Superiores de San Ángel (CESSA), Mexico**

 **The UAE Emirates Academy of Hospitality Management (EAHM), UAE**

 **Brazil Universidad Estácio de Sá, Sao Paulo and Rio de Janeiro, Brazil**

 **Lebanon Université La Sagesse, Faculty of Hospitality Management, Lebanon**

 **Beijing Hospitality Institute (BHI), China**

 **Thailand- Dusit Thani College, Bangkok, Thailand**

 **Hanyang University Hospitality Academy, Seoul, South Korea**



FOUR YEAR HOSPITALITY MANAGEMENT PROGRAMME

YEAR - I

The first step is discovering the exciting world of hospitality.

YEAR - II

Focuses on mastering the core business skills and the knowledge required to manage revenues and costs.

YEAR - III

Students will be exposed to the workings of the other operating departments of a hotel.

YEAR - IV

Time to select an area of specialisation based on the knowledge, experience and expertise gained through the three years of extensive learning and business internships.

The Final Year allows students to consolidate their learning through a business project which will serve as a blueprint for their own entrepreneurial vision. Two business internships ensure that students are exposed to the real world while cementing the information and knowledge already assimilated by them. Unique to any institute across the globe, students at Ecole Hoteliere at Lavasa have access to a wide range of different hospitality formats from budget to deluxe hotels, with best of brands in each category right at their doorstep.



CURRICULUM



COURSE NAME	SEMESTER I	CREDITS
● Food Production Theory		2
● Food Production Application I		3
● Food & Beverage Service Theory		3
● Food & Beverage Service Theory Application I		3
● Beverage Knowledge I		2
● Accommodation Theory I – Front Office & Housekeeping Operations		3
● Communication I – Intra & Interpersonal Communication		2
● Applied Communication I – Written Communication		2
● Computer Application I – Advanced Word & PowerPoint		2
● Co-curricular Activities I		1
TOTAL		23

COURSE NAME	SEMESTER II	CREDITS
● Food Production Application II		2
● Food & Beverage Service Application II		2
● Beverage Knowledge II – Wines		2
● Accommodation Theory II – Front Office & Housekeeping Operations – PMS & Laundry		3
● Service Protocol I – Service Excellence		1
● Sales & Marketing I – Direct Sales		3
● Human Resource Management I – Organizational Behaviour		3
● Communication II – Teamwork & Diversity		2
● Applied Communication II – Verbal & Non-Verbal Communication		2
● Computer Application II – Advanced Excel, Database & Mail Merge		2
● Co-Curricular Activities II		1
TOTAL		23

COURSE NAME	SEMESTER III	CREDITS
● Business Internship I – 24 Weeks		6

COURSE NAME	SEMESTER IV	CREDITS
● Food Production Application III		2
● Food & Beverage Service Application III		2
● Food & Beverage Management I – Cost Control		3
● Accommodation Theory III – Revenue Management		3
● Service Protocol II – Business Protocol		1
● Sales & Marketing II – Marketing Mix		3
● Human Resource Management II – Staffing & Compensation		3
● Management Accounting I – Uniform System of Accounting		3
● Foreign Language I		2
● Co-curricular Activities III		1
TOTAL		23

COURSE NAME	SEMESTER V	CREDITS
● Food & Beverage Management II – Menu Engineering		2
● Other Operating Departments		2
● Facilities Management		1
● Crisis & Security Management		1
● Tourism I – Sustainability		1
● Sales & Marketing III – CRM		3
● Human Resource Management III – Compensation & Relations		3
● Management Accounting II – Budgeting		3
● Management Information System		2
● Statistics		2
● Foreign Language II		2
● Co-curricular Activities IV		1
TOTAL		23

COURSE NAME	SEMESTER VI	CREDITS
● Business Internship II – 24 Weeks		6

COURSE NAME	SEMESTER VII	CREDITS
• Meetings, Incentives, Conferences & Exhibitions		2
• Tourism II – Destination Management		2
• Sales & Marketing IV – eMarketing & Strategy		3
• Human Resource Management IV – Development		3
• Finance I – Corporate Finance		3
• Economics I – Microeconomics		3
• Foreign Language III		2
• Methods of Research		1
• Co-curricular Activities V		1
• Feasibility Study – Business Plan		2
• Dissertation I		-
• Specialisation Module I		1
• Specialisation Module II		1
TOTAL		23

COURSE NAME	SEMESTER VIII	CREDITS
• Resort Management		2
• Strategic Management		3
• Finance II – Real Estate Management		3
• Economics II – Macroeconomics		3
• Law & Ethics		1
• Co-curricular Activities VI		1
• Hospitality Business Project		3
• Dissertation II		5
• Specialisation Module III		1
• Specialisation Module IV		1
TOTAL		23



Wine and Spirit Education Trust UK (WSET)

Ecole Hoteliere at Lavasa has collaborated with the Institute of Wine + Beverage Studies (IWBS) to bring an in-depth learning experience in the subject of wines. IWBS is an approved provider of WINE & SPIRIT EDUCATION TRUST (WSET), LONDON Courses in India. The students of Ecole Hoteliere at Lavasa are provided with an opportunity to strengthen their wine quotient and skills through these courses. The WSET program consists of three modules and attending each successive module is contingent on successfully completing the earlier module and passing the test administered by WSET. At the successful end of module 3 the student would be an internationally qualified sommelier.

Ecole Hoteliere at Lavasa, Great Place To Study

On 19 November 2015, Ecole Hoteliere at Lavasa was Certified a Global League Institute by the Great Place To Study Research Institute (GTPS) at the House of Commons, UK, for the second consecutive year.



IT & ACADEMIC SUPPORT

This committee comprises of our students who are guided and supervised by our IT team. These students assist the faculty with cloud based issues, oversee the Library and study space management. They are responsible for collating the data base of the new batches and the ones that have graduated.

FACILITY MANAGEMENT

This committee helps our students to gain a hands-on practical experience of co-ordinating with third party vendors. This enhances their leadership skills and also teaches them to cope better in a crisis situation. They are responsible for the maintenance and housekeeping of both the LEH campus and the residential facilities. This committee, like all others, is faculty supervised and student led.

EVENT MANAGEMENT

This committee works in close proximity with the Admissions and Marketing department supporting them throughout the year with the development and execution of event schedules. The students also support other committees before and during events through Marketing, Financial management and operations.

FOOD & BEVERAGE

This committee is responsible for handling a revenue unit which works in collaboration with the culinary committee. The functions handled by this committee include areas such as setting up revenue centres like Coffee Bar, Pastry shops amongst others and manage the front area of the restaurant. Like the culinary committee they too are responsible for multiple HR roles like manpower handling and resource management. The documentation and record keeping is also an important function of the committee. Similar to the culinary committee, the F&B committee is also responsible for sharing industry trends and insights with the other committees and students.



STUDENTS' LIFE

In line with the learning philosophy at LEH, Student committees are entrusted to assist the operational team with the day to day operational business at LEH. There are currently six committees each with a distinct set of responsibilities and roles through which the students at LEH put what they have learnt into practice. Further, such activities also help students gain credits.

CULINARY

The student committee responsible for this department actively participates and manages the financial, HR and administration functions. Setting up of cost centers at various kitchens and monitoring them, planning and delivering outlet menus and even catering to event planning and delivery are a few of the functions which the students undertake. Each department is considered as an individual business unit and the students are responsible for making this business unit profitable and keeping it operational. Beyond the financial aspect of this business unit, the students also handle the manpower and resource allocation, scheduling and other HR based functions which are essential to run any business. The documentation and record keeping, which is an essential back office function, is also handled by the students. Each department is responsible for sharing their vertical trends and insights with the other committees which promotes sharing of experiential learning and coordination.

SOCIAL CLUB

- Zoom Club

A photograph can speak a thousand words. Lavasa, set in the mountainous terrain of the magnificent Sahyadri's is the perfect destination for a photography enthusiast or for an amateur to take up photography as a hobby. It provides an ideal landscape to explore the creative side.

- Trekking Club

The trekking club of LEH creates the spirit of adventure, provides an opportunity to be close to nature, channelizes your energy in the right direction and builds your character by sharing a good camaraderie. It enhances team spirit and therein creates leaders.

- Art and Drama

Art is the medium of human expression and encompasses the five senses. It gives a deeper understanding and allows the human mind to portray tangibility to itself. At Ecole Hoteliere at Lavasa, you are encouraged to bring out your latent talents. Painting, sculpting, cartooning, drama and dance are some of the avenues continuously explored. Each one of you is encouraged to come up with creative ideas and maintain a portfolio of your work to be showcased at the end of the academic year.

MARCOMM & PR

This committee is the face of Ecole Hoteliere at Lavasa as it represents the institute at various fairs and PR events. They are the LEH brand ambassadors who speak to various internal and external stakeholders on multiple online and offline forums. They also support the student admissions team through the Marketing and Admissions process.



BUSINESS INTERNSHIP

STUDENT INTERNSHIPS TILL DATE :

The two internships in Semesters III and VI form an integral part of the learning process and helps the students join the dots with industry, as well as find out for themselves their respective areas of interests and strengths.

Feedback from various training managers confirm that LEH students stand head and shoulders above their peers from other hospitality schools and are uniquely positioned to take independent responsibility even at this early stage.

Hotels where our students are currently interning :

Four Seasons
Hyatt Hotels
ITC Luxury Collection
Leela Hotels
Marriott
Oberoi Hotels
Ritz Carlton
Taj Hotels



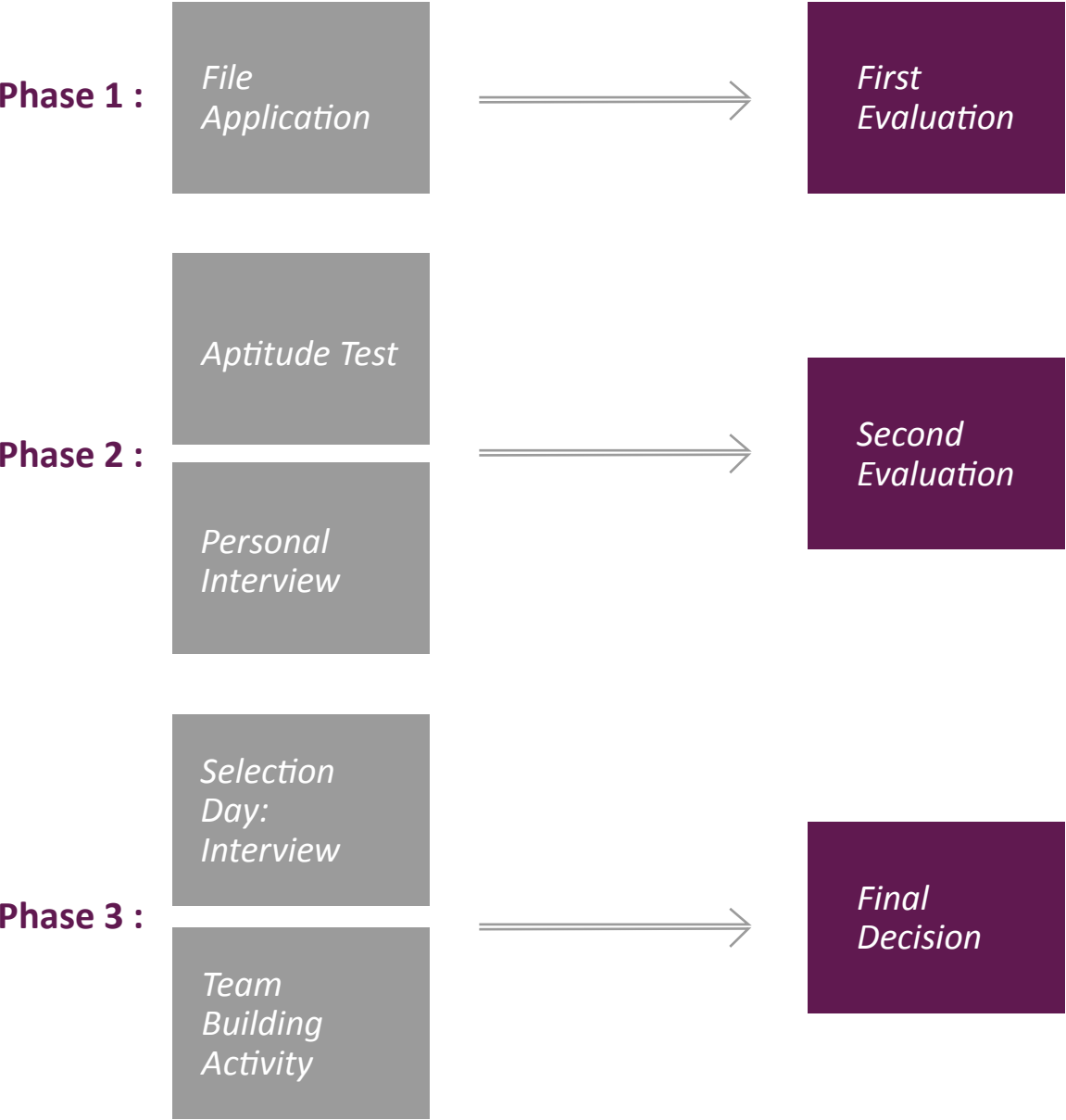
SELECTION CRITERIA

“Our core aim is to hand pick passionate young talent and educate them to become future leaders of the hospitality industry.”

- Academic Potential
- Leadership Potential
- Interpersonal Skills
- Motivation for Hospitality
- Motivation for Ecole Hoteliere at Lavasa

In order to be eligible for admission, the candidate should have successfully completed his/her class 12 examination or junior college, as applicable. The acceptable qualifications include: Indian School Certificate, Intermediate Certificate, Higher School Certificate, Higher Secondary Certificate, All India Senior School Certificate, International Baccalaureate Programme or its equivalent.

SELECTION PROCESS



FEES

ACADEMIC YEAR 2016-2017

ACADEMIC FEES

Term Fees	: INR 80,000/-	(payable bi-annually in July and December)
Tuition Fees	: INR 2,00,000/-	(payable quarterly in July, September, December and March)
Kitchen Lab Fees	: INR 60,000/-	(payable at the start of each year)
Library Fees	: INR 12,000/-	(payable at the start of each year)
Total (per annum)	: INR 3,52,000/-	

OPTIONAL FEES

Hostel Fees	: INR 11,000/- per month
Meals	: Students can select from a variety of meal plans, on a monthly basis

CERTIFICATION FEES

CHF 600 is payable annually to Lausanne Hospitality Consultancy, a division of École hôtelière de Lausanne.

REGISTRATION FEES

Upon acceptance at Ecole Hoteliere at Lavasa, a registration fee (non-refundable) of INR 45,000/- is to be paid to confirm the student's enrolment. This will be adjusted in the Term Fee of the first semester of the academic year.

REFUNDABLE DEPOSIT

INR 50,000/- towards Security & Caution Deposit is a one-time refundable deposit. The deposit or its remaining amount will be refunded without interest upon completion of studies or withdrawal from Ecole Hoteliere at Lavasa.

MODES OF PAYMENT

Cheque / DD paid in favour of Expat Educational Institute
NEFT / RTGS – Details are as follows:

Account Name	- Expat Educational Institute
Bank Name	- Axis Bank
Account Number	- 915020056449407
IFSC Code	- UTIB0000009
Branch	- MG ROAD, BENGALURU
Branch Code(MICR)	- 560211002
Swift Code	- AXISINBB009



TEAM ECOLE





An alumni of the Said Business School, Oxford University and the Oberoi School, Nathan Andrews, the former President of Lavasa was instrumental in setting up Ecole Hoteliere at Lavasa. With over thirty five years of experience across three continents, Nathan Andrews set up the training offices for Oberoi Hotels in Egypt and Iraq, opened the Regent in Mumbai and was the opening CEO of Crossroads, India's first shopping mall.

Director – *Nathan Andrews MRICS*

An aviation and education specialist, Kunal Vasudeva has worked with two of India's most prestigious airlines - Jet Airways and Kingfisher Airlines. Reporting directly to the Board of Directors, Kunal Vasudeva was responsible for developing a national footprint for Kingfisher Training and Aviation Services Limited, before moving on to become the CEO of The Chopras, India's largest and most successful global education company



Chief Operating Officer – *Kunal Vasudeva*



Rajiv Cowasjee, Dean – Academics, Ecole Hoteliere at Lavasa, is from the Oberoi School of Management (OSM) and an alumnus of the University of British Columbia (UBC). He has worked in luxury hotels and resorts across India, the Middle East, Ireland and Canada. Having assumed his new responsibility at LEH, he is currently overseeing the curriculum development and design at Ecole Hoteliere at Lavasa.

Dean Academics – *Rajiv Cowasjee*

A hotelier with 20 years of operational and academic experience, with expertise in strategic planning and marketing, his primary focus has been Rooms Management. His passion to mould individuals into highly committed, result-oriented hospitality professionals led to his move into academics. He is also a Certified Hospitality Educator (CHE) from AH & LA, Michigan USA.



Assistant Dean Academics – *Ajay Kumar*



Rajendra Nabar is a Diploma Holder and a Graduate in Hotel Management with 23 years of Operational experience supported with 8 years academic instruction. He specializes in Food and Beverage operationally and administratively in Contract Catering and Club Management. Another one of his specialties is mobilization of star graded motels.

**Senior Qualified Learning Facilitator
Food and Beverage Service – *Rajendra Nabar***

Chef Amit brings with him more than 13 years of experience in Confectionery and Bakery across various segments like Hotel, Retail and Industrial Production. His strengths also extend to developing new products, planning and developing kitchen infrastructure, associate training & quality assurance.



**Qualified Learning Facilitator
Pastry and Confectionary – *Chef Amit Vohra***



An alumni of Le Cordon Blue, Chef Farooqui brings to his work a passion for avant garde French cuisine and molecular gastronomy. Returning to India after stints at the Kym Machin at Urbane, Brian Grunewald at Chefs, Moreton Bay Island, and Kenny McHardy at Great Barrier Reef. Chef Farooqui has been sharing his skills with students for over 10 years.

**Qualified Learning Facilitator
Continental Kitchen – *Chef Mohib Farooqui***

Shankar Kumar hails from a hospitality background and has worked with hospitality chains like the ITC Group, Taj Hotels before venturing into academics. He has completed his Masters In Business Administration and is a Qualified Learning Facilitator certified from Ecole Hoteliere de Lausanne, Switzerland. He brings to LEH a learner centric teaching method which allows the students to explore beyond classroom learning.



**Qualified Learning Facilitator
Indian Kitchen – *Chef Shankar Kumar***



A graduate from IHM Trivandrum and a post graduate in Tourism Management. Before he joined Ecole Hoteliere at Lavasa in 2012, he worked as an Asst. Professor in Accommodation Operations and Tourism Management at IHM Aurangabad. He carries a rich experience of 17 years with him. A passionate trainer, Subhasis believes in constantly innovating the process of knowledge delivery to maintain an enriched learning experience for students.

Qualified Learning Facilitator
Housekeeping – *Subhasis Mandal*

Himanshu Gokhale is a graduate of Ecole Hotelier Glion. With 13 years of experience working in India and in the Caribbean Islands, Himanshu now shares his experience and learnings of Food & Beverage with our students at LEH.



Qualified Learning Facilitator
Food and Beverage Service – *Himanshu Gokhale*



A versatile professional with over 12 years' experience in Strategic Planning, Marketing, Market Research, and Business Development. Her expertise lie in charting out marketing strategies and contributing towards enhancing business volumes & growth and achieving profitability norms. She is an MBA in Management from Metropolitan College of New York and has won various awards and accolades in the genre of marketing, market research and brand development.

Assitant Dean Admissions – *Dhruti Patel*

Visiting Faculty

Dr. Gibson Vedamani PhD

Dr. Vedamani earned his Doctorate in Retail from Symbiosis International University. The Founder CEO of the Retail Association of India, he continues to advise the industry through this august association. In addition to being part of the founding team at Shoppers Stop and opening Piramyd, Dr. Vedamani has literally written the text book for retail. His book 'Retail Management - Functional Principles and Practices' is required reading wherever retail management is taught.

Ram Vittal Rao

Ram Vittal Rao belongs to the "now" generation of highly qualified and sought after Hotel Design Consultants. A Sciences graduate from Mysore University and an Oberoi School of Hotel Management alumnus, he has had the opportunity to do high quality and innovative hospitality designing. Having worked with the Oberoi Hotels group for over two decades, he has to his credit designed over two hundred hotels, restaurants and flight catering projects. He is the only Indian Consultant to have designed the Rastrapathi Bhawan (The residence of the President of India) Facilities as a Hotel Design Consultant. He has to his credit ongoing projects in India, U.A.E., Uzbekistan, Kazakhstan, Qatar, Bhutan and Mauritius. He teaches Hospitality Design at the Ecole Hoteliere at Lavasa, Institute of Hotel Management - Pusa, New Delhi and at the Taj Group of Hotels - Centre Of Excellence.

Seema Ahluwalia CHHE

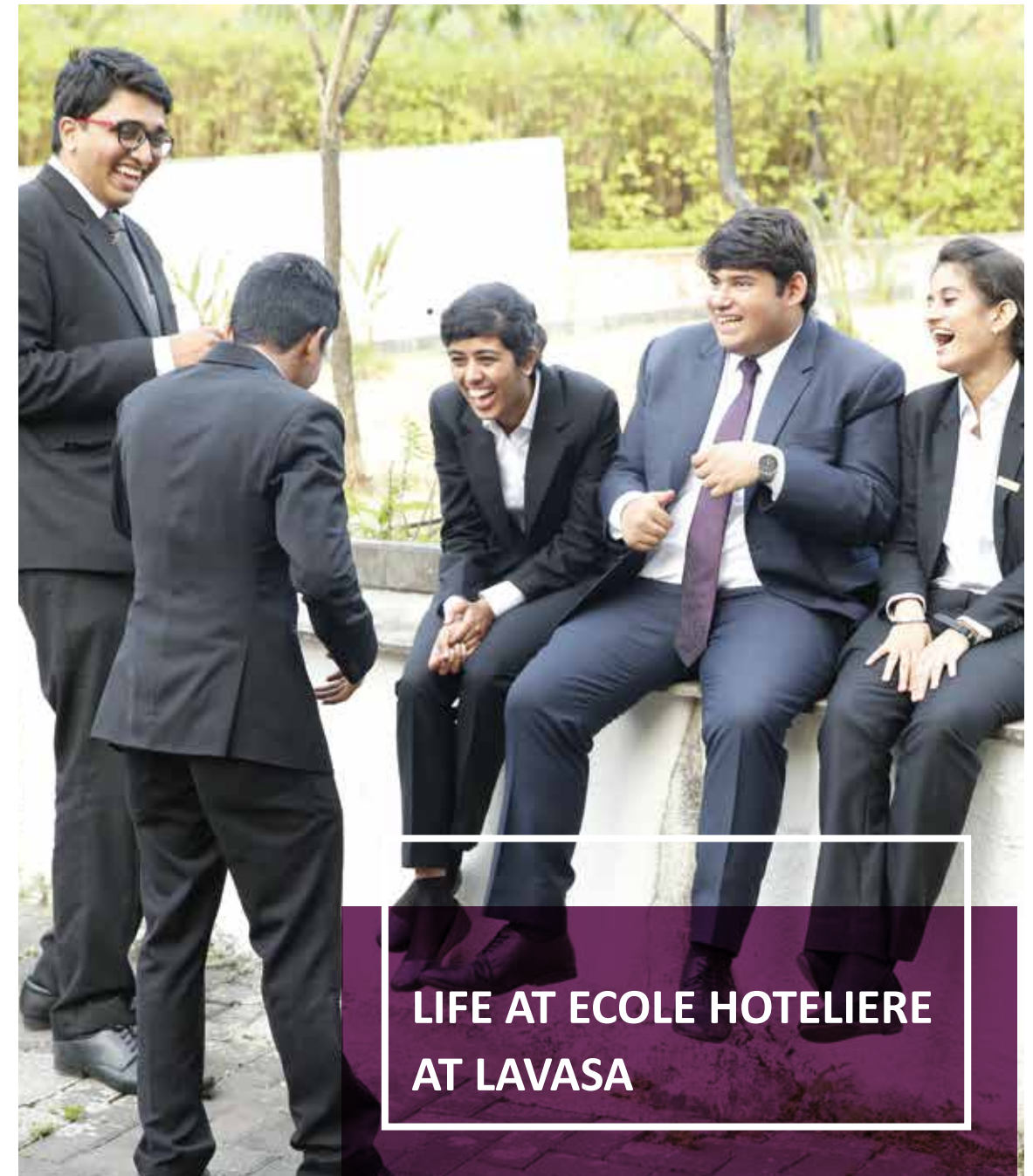
With over thirty five years of experience in India and the United States, Seema Ahluwalia was most recently Corporate Executive Housekeeper for ITC Hotels Luxury Collection. In this role she also oversaw the accreditation of ITC Hotels as the first fully LEED Platinum Certified Hotel Chain, as well as the operations of all the spas within the Chain. An alumnus of the Oberoi School, Seema has worked with the Oberoi Group, Hyatt, Starwood and Hilton Hotels.

Arjun Madan

A post-graduate in Law and Management and a Doctorate in Economics, Arjun Madan offers services in Coaching and Behavioural Skills Training. He has been teaching for over 14 years and has extensive experience in teaching, coaching, and training. He is also a Master Practitioner of NLP (Neuro-Linguistic Programming) and conducts his training programmes based on this powerful technology. His workshops on 'Economics Reforms', 'Corporate Governance' and 'Cracking the ET' are particularly popular with the students.

Dr. Prof. Macario (Mac) Fernandes

Dr. Prof. Macario Fernandes has exemplary academic achievements having completed his BSc(Hons) (Mathematics/Statistics); MSc (Applied Mathematics); Dual MA (Economics & Sociology); 3 MBAs (Operations Research for Management, Finance, Marketing); PhD (Integrated Management); and Hons. Grad. in Leadership Management. Mac Fernandes has 38 years of corporate experience of which 23 years were across 4 continents of Asia, Africa, Europe, America and the remaining 15 years in Senior Managerial & Leadership positions in India. Since 2013 he has been certified as "Premium Educator" by Harvard Business Publishing and LEH is proud to have him as a part of our value inculcators.



**LIFE AT ECOLE HOTELIERE
AT LAVASA**



STUDENT PROFILES AND TESTIMONIALS

Ecole Hoteliere at Lavasa takes pride in shaping some of the most promising young talent; who have gone on to build illustrious careers in the field of hospitality. We take this opportunity to share some of the success stories of our Ecolians.



Chaitanya Adgaonkar

“Ecole Hoteliere at Lavasa (LEH) has played a tremendous role in my professional and personal development. At LEH, there is a perfect symbiosis of academics and hands-on learning and it has equipped me to handle the challenges of the dynamic hospitality industry. Working with the latest equipment, new methods of learning and student driven course work provides the students of LEH a big edge. LEH above all, instills great values in its students so they become responsible leaders of the future.”



Luvin Paryani

“I would definitely recommend students to train at LEH. Whatever I am today, I owe most of it to the four years I spent there. I am a very practical and hands-on person. I like doing things and like getting my hands dirty and LEH is all about the hands-on experiences. I always aspired to own a chocolate factory. I went about my career path in the same way. At LEH I obtained a holistic view of the food manufacturing business where I learnt all about operations, accounting, financial management, human resources, etc.”



Ayesha Kutar

“I will never forget my time at Ecole Hoteliere at Lavasa. I have such fond memories that will last forever. The bridge at night where I would watch the stars and all my friends with whom I studied and with whom I grew as a person and as a professional. Every one of them is a lasting memory and every one of them I will treasure for the rest of my life. I now work at the Royal Retreat in Udaipur and I thank all at LEH for helping me in my journey to become a true hospitality professional. I have successfully set up a thriving Sales and Marketing Department at the Royal Retreat and am grateful to Ecole Hoteliere at Lavasa in setting me up for bright and beautiful future career.”



Nirmitee Mehta

“Studying at Ecole Hoteliere at Lavasa was the best decision I could have made. It set me up perfectly to join my thriving family business - a restaurant chain called 'Little Italy' - where I am now in charge of the marketing function. My studies at LEH gave me the perfect combination of a solid academic foundation as well as practical experience that I feel has set me up for life. It gave me the appetite not only to work hard but also to study hard; and I now plan to work in the family business for a year before following my next dream which is to pursue a Masters degree. One of my most memorable experiences as a student was my trip to Switzerland where I represented LEH and was part of the winning team, at the Young Hoteliers Summit which took place at École hôtelière de Lausanne. I was also the Valedictorian for the batch of 2015 which was an absolute honour and a memory that I will always treasure. Thank you to LEH for making my dreams come true.”






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