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RAJADHANI INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Approved by AICTE, New Delhi and Affiliated to APJ Abdul Kalam Technological University, Government of Kerala.



PROSPECTUS



RAJADHANI INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

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Nagaroor, Nedumparambu, Attingal,
Thiruvananthapuram - 695102
Helpline : **+91 75609 77773**
www.rihmct.in

We Teach the **Essence of Hospitality**

GET READY FOR A
FLAVOURSOME CAREER



RAJADHANI
Group of Institutions

The horizons of the Indian hospitality industry continue to expand dynamically. Today the hospitality industry contributes invaluable to the Indian economy by creating employment, entrepreneurial opportunities and by being one of the highest grosser's of foreign exchange for the national treasury. Rajadhani group an established group in the capital city of God's own country owning fourteen star classified hotels in and around Trivandrum had ventured into the field of education. The first of its education Institution is Rajadhani Institute of Hotel Management (RIHM) established in 2007 under Indira Charitable Trust. Rajadhani Group of institutions comprises of Rajadhani Institute of Hotel Management(RIHM). RIET (Rajadhani Institute of Engineering & Technology), Rajadhani Business school (RBS), Rajadhani Institute of Hotel Management & Catering Technology(RIHMCT). The college has been provided with world class infrastructure and amenities, well qualified and experienced teachers, efficient supporting technical staff, comfortable and convenient conveyance facilities and most congenial environment for teaching, which is a learning process.

At RIET, RBS and RIHMCT besides learning theoretical concepts, the emphasis is more on its application in real life. The institute offers accurately focused short and long duration courses designed to provide employment and entrepreneurial opportunities in India and abroad.

"A dream becomes a goal when action is taken towards its achievement"

And we are committed in taking constructive and purposeful actions to produce optimistic, independent, compassionate, life-long learners and leaders who will bring glory to the campus, state and the nation.

YOUR STAR STUDDED FUTURE



RAJADHANI INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Rajadhani group's years of expertise in the catering and hospitality domain helps to enrich this academic course with skills that the industry is keenly waiting for. Moreover, if you know how to manage the guest with experience in the professional way you will always be in demand.

Rajadhani Institute of Hotel Management & Catering Technology (RIHMCT) is approved by AICTE and affiliated to APJ Abdul Kalam Technological University (KTU), Govt. of Kerala, located in Thiruvananthapuram, RIHMCT is situated in Rajadhani Group of Institutions campus. With the help of our renowned faculty members you will discover some of the well-kept secrets of the culinary art and hospitality.

We nurture our students with a passion to evolve and excel in culinary art with dedication. RIHMCT is an environment which reflects the professional hospitality, catering industry and its trends.

Get ready to be part of the exciting, yet challenging world of hospitality. You have a lifetime purpose to enhance the industry further.



FROM THE CHAIRMAN

I would like to extend my good wishes to all the students on a new journey of success with right career choices in the field of Hospitality Management. Making the right career choice is more difficult than actually pursuing it. When the career is chosen with passion the entire course duration and your future seems to be in the right path. This passion will help you throughout to reach heights of success. The aim of establishing this College is and will be always to transform the students into young professionals. Rajadhani Institute of Hotel Management and Catering Technology (RIHMCT) grooms the youth to be self disciplined and self motivated and serve the society in its best manner. We provide the necessary infrastructure along with a team of qualified and experienced faculty to teach and make them good hospitality professionals.

RIHMCT staffs are experienced and trained to ensure that the students are given every possible support in all their endeavours and academics. Our institution ensures that the students have ready access to a wide range of academic training with the latest advanced technology. We lend a guiding hand so that our students grow recognising their interpersonal skills. Students are encouraged to widen their knowledge base and study beyond the syllabus to be genuine.

Hospitality is a rapidly growing industry that requires trained professionals. However, in order to be successful in this profession you need to have relevant training and industry specific skills. RIHMCT has an advantage as it exposes the students to its hotels to impart practical training through innovative methodologies. We provide job ready competencies for immediate employment by giving them a mix of theory and practice. Getting ready for the future, we have adequate grooming to withstand change. All our campuses have state-of-the-art infrastructure and an environment conducive for learning.

On that note, let me encourage you on choosing hospitality management as a career.

Wishing you all the best.

Dr. BIJU RAMESH
Chairman



FROM THE PRINCIPAL

Dear students,

It gives me immense pleasure in inviting you to begin a career in Hotel industry with endless employment opportunities. We focus on overall development of the individual which is attained through perfect teaching methodologies adopted by the faculty members of RIHMCT. We at RIHMCT are committed to create the future leaders in the industry by providing the best quality education and infrastructure. The college always proposes a lot of activities to encourage the hidden talent of the students and supports the faculty to do research in their related areas.

As per the world Travel & Tourism council, India ranks 7th globally in Travel & Tourism's contribution to the country's GDP. The institute has been focusing on producing highly qualified professional individuals through our systematic academic program on tourism management. The institute has state of art infrastructure and experienced faculty to train the youth for employability and for entrepreneurship. Learning is an intense process which spreads from an individual to the society. It does not stop at one level but keeps improving wider and faster.

MAHESH KRISHNA
Principal, RIHMCT



APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY

APJ Abdul Kalam Technological University (Initially Kerala Technological University), a State Government University has come into existence on May 21, 2014 with an aim to provide leadership to the technology related policy formulation and engineering planning for the state. It also emphasizes to improve the academic standards of the graduate, post graduate and research programmes in engineering science, technology and management and regulate the academic standards of all colleges affiliated to the University. The main thrust areas of the University are Research, Development and Innovation.

EVIDENCE, REASON AND PRACTICE

VISION

To be innovative thinkers in science and technology and endeavor to be one among the best Universities pursuing research and education to produce leaders of tomorrow. To impart knowledge, develop skills and enhance attitude to meet the evolving challenges of the hospitality industry by continually improving the effectiveness of our quality management system.

MISSION

KTU will build schools of learning and research which will pursue as much of excellence as possible and as much relevance as is required. At the same time, it will guide its affiliated colleges to be centers of teaching and practice of highest relevance without compromising on excellence. It will follow its core values such that the cycle of evidence and reason will lead to better practice and in turn lessons from practice will be the new evidence to continue this virtuous cycle.



ADMISSION PROCEDURE

COURSE DURATION

The duration of the degree programme shall be 8 semesters spanning over four academic years (including Industrial Exposure training)

ADMISSION DETAILS

- Admission is strictly based on merit. The admission rank list for Hotel Management courses will be prepared from the marks obtained in the Qualifying Examination.
- Any student who have passed in 10+2 examination, Higher Secondary Examination, Vocational Higher Secondary Examination, Government of Kerala or Examination recognised equivalent thereto, obtained at least 45% marks (40% in the case of candidate belonging to reserved category) in the qualifying examination.
- If any tie occurs during the admission process regarding the scoring, weightage will be given to the marks scored in English.

HOW TO APPLY

- The prospectus along with the application form can be obtained from the Head Office - RIET, RBS and RIHMCT, Nedumparambu P.O., Nagaroor, Attingal and from RIHMCT Administrative Office, Rajadhani Buildings, East Fort, Trivandrum on payment of Rs.500/- (Rupees five hundred only) in person.
- Applications can be sent by post by sending Rs.550/- by M.O or DD. to the Principal, RIHMCT. Application forms can also be downloaded from the website www.rihmct.in. Such applications have to be submitted along with a Demand Draft of Rs.500/- drawn in favour of the Principal, RIHMCT, Administrative office, Rajadhani Buildings from any Nationalised Bank payable at Thiruvananthapuram.
- Applications submitted to the Principal, RIHMCT should be complete in all respects. The candidate shall fill in all items in the application form in his/her own handwriting.
- Self attested copies of the following certificates/documents are to be submitted along with the application.

- o 10th /12th Pass Certificate or equivalent.
- o Mark list of qualifying examination (12th Std.)
- o Certificate of conduct from the institution last attended issued within six months from the date of application.
- Applications which are not accompanied by required documents in proof of claims made therein will not be considered. Documents/ Certificates furnished after submission of the application will not be entertained. No opportunity will be given to incorporate any details or documents after the submission of the application. Late and incomplete application will not be accepted. The candidates at their own interest are advised to send the application by Registered post. RIHMCT will not be responsible for non-receipt or late receipt of applications.



COURSE SUMMARY

SEMESTER 1(Theory)

- Foundation Course in Food Production-I
- Foundation Course in Food & Beverage Service-I
- Foundation Course in Accommodation Operations
- Foundation Course in Front Office Operations
- Application of Computers
- Communication

SEMESTER 1(Practical)

- Food Production Practice –I
- Food & Beverage Service Practice-I
- Accommodation Operations Practice –Ia
- Front Office Operation Practice –I
- Computer Application Lab

SEMESTER 2(Theory)

- Foundation Course in Food Production-II
- Foundation Course in Food & Beverage Service-II
- Accommodation Operations-I
- Front Office Operations-I
- Food Science & Nutrition
- Business Communication

SEMESTER 2(Practical)

- Food Production Practice –II
- Food & Beverage Service Practice-II
- Accommodation Operations Practice –II
- Front Office Operation Practice –II

SEMESTER 3(Theory)

- Food Production Operations-I
- Food & Beverage Service Operations-I
- Accommodation Operations-I
- Front Office Operations-I
- Hotel Accounting
- Food & Beverage Management and Control

SEMESTER 3(Practical)

- Food Production Practice –III
- Bakery & Confectionery Practice -I
- Food & Beverage Service Practice-III
- Accommodation Operations Practice -III
- Front Office Operations Practice -III

SEMESTER 4 (Theory)

- Food Production Operations-II
- Food & Beverage Service Operations- II
- Accommodation Operations-III
- Front Office Operations-III
- Principles of Management & Organizational Behaviour
- Food & Beverage Management and Control-II

SEMESTER 4(Practical)

- Food Production Practice -IV
- Bakery & Confectionery Practice -II
- Food & Beverage Service Practice-IV
- Accommodation Operations Practice -IV
- Front Office Operations Practice -IV

SEMESTER 5(Theory)

- Food Production Operations-III
- Food & Beverage Service Operations-III
- Accommodation Operations Management-I
- Front Office Management-I
- Food Safety Management Systems
- Human Resource Management

SEMESTER 5(Practical)

- Food Production Practice -V
- Bakery & Confectionery Practice -V
- Food & Beverage Service Practice-V
- Accommodation Operations Management Practice-I
- Front Office Management Practice -I

SEMESTER 6 (Theory)

- Food Production Operations-IV
- Food & Beverage Service Operations-IV
- Accommodation Operations Management-II
- Front Office Management-II
- Research: Design & Methodology
- Environment Sustainability

SEMESTER 6(Practical)

- Food Production Practice -VI
- Food & Beverage Service Practice-VI
- Accommodation Operations Management Practice- II
- Front Office Management Practice-II
- Personality Development

SEMESTER 7(Theory)

- Business Law & Corporate Governance
- Disaster Management
- Entrepreneurship Development
- Professional Elective
- Open Elective

SEMESTER 7(Practical)

- Professional Elective Project
- Open Elective Project (Seminar)

SEMESTER 8

- Industrial Exposure Training

ACADEMIC FACILITIES

TRAINING KITCHEN

Each student is provided with an individual cooking range, a full set of advanced cooking utensils and traditional ware, where students learn all relevant aspects of cooking hygiene & management of food & utensils. Individual attention is given to students who are gently & patiently motivated to become experts & confident cooks till they can easily dish out an inviting spread within the limited prescribed time. Time management is given importance in the hospitality industry.



BASIC TRAINING KITCHEN

Basics of practical cookery with special emphasis on multi-cuisine is taught to the students. Students are required to practice individual cooking and to familiarize it to master the art. It equips the students with the basic skill of menu planning in quality cooking and also teaches about the principles of continental cookery.



QUANTITY TRAINING KITCHEN

With an emphasis on Indian cuisine, bulk cooking and catering is taught. Students are



given an exposure in planning, organizing, leading and controlling of institutional, industrial and function catering.

ADVANCE TRAINING KITCHEN

International cooking is taught in this lab. Modern techniques of cooking and presentation of food coupled with knowledge in hygiene, nutrition and cost control are imparted here. Demonstrations and practicals are carried out with the help of advanced and sophisticated equipments.



BAKERY & CONFECTIONARY LAB

Basics of bakery & confectionery is taught along with blending methods of dough, pastries and custard. Students learn to make different types of bread, cakes, pastries, cookies, ice cream, mousses, sugar and chocolate works.



TRAINING RESTAURANT

The training restaurant enables the students to learn various aspects of food and beverage service, including table-setting styles, order taking & serving. A practical session at the restaurant located in the premises provides experience in food and beverage services.



FRONT OFFICE

Hands on training is given for welcoming guests, accommodating them, assisting their entire



needs cashiering, computerized booking, billing & arranging tour packages. The guests are seen off in the best hospitality tradition making the guests feel well cared for and content. Creating & maintaining the comfort zone for the guest is an important aspect of our hospitality training.



HOUSE KEEPING

The basic of house keeping is taught to the students with practical sessions. Training to prepare guest rooms according to international standards; skill development in interior decoration, flower arrangement and cleaning exercise is the part of their study. Moreover training to upkeep and decoration of corporate houses and hotels is included.



LIBRARY & DIGITAL RESOURCE CENTER

Information and knowledge is the lifeline for learning be it the student or the faculty. RIET has one of the best Resource Centres designed to provide support to all engineering departments. The Central Technical library has over 25000 books, journals, volumes related to all branches of science, engineering and management. The students have access to International and national journals in addition to handbooks, standard manuals, technical reports, conference proceedings etc. The Digital Library in the campus provides access to archives, collection of e-books, e-Journals, CD-ROMs, text images and other online collections to scholars and learners.



Library automation is done using Smart Campus software which facilitates all

in-house operations of the library. Bar code based circulation system is used in the library. All the books are bar-coded & bar code laser scanners are used in the circulation counter for book transaction. Students can make use of their Smart card to borrow

- Circulation Section • Reference Section Seating Capacity : 150 • Library Automation facility • Computers with internet access • E- Journal Access
- DELNET online service is available • Subscription to most dailies and weeklies
- Separate reading area for News papers & Magazines • Photocopying & Computer Printout Facility.

Library Timing : Monday to Saturday 8.30am to 4.20 pm

SEMINAR HALL

The college has a well equipped seminar hall with a seating capacity of 500 pax.



NON ACADEMIC FACILITIES

CAMPUS & LOCATION

The campus is nestled among the pristine hillocks of Nagaroor, about 30 Kms from the capital city of Thiruvananthapuram. The serene and natural habitat is one of the most suited locations, setting the right tone and mood for learning. The journey to RIET twists and turns through the greenery and overlooks a valley of dense trees and granite rocks of unimaginable splendor.

The main block of the institute is an architectural marvel and stands high merging with the natural topography. The buildings blend with the natural surrounding and the Institute is conceived as an eco- friendly, energy efficient green campus. The design of campus in the natural backdrop is sure to get imprinted into the minds of the visitors and students. The main block has class rooms, seminar halls, labs, library & administrative office. This block further leads to the sprawling food court, flanked by separate dining areas for boys and girls and having access to respective hostels. The well separated hostel blocks are equipped with fitness centres and facilities for recreation. The coffee shop caters to the students and visitors.

While the scenic beauty is captivating, the RIET campus also enjoys close proximity to the global Technology hub of Technopark (15 Kms) and the upcoming Technocity (10 Kms), both home to many Multi National Companies like Allianz Cornhill, UST, IBS, TCS, INFOSYS etc.



The campus is easily accessible from the state capital and Kollam, with the nearest Railway station being Varkala (10 Kms) and the nearest International Airport being Thiruvananthapuram.

THE INIMITABLE RIHMCT EXPERIENCE

The Institute propagates the RIHMCT culture where members learn to accept each other's strengths and weaknesses, and thereby support and groom its members to be agile & stable, to live, learn and lead. The strong spirit of community among the students and faculty is built up not only by the interaction in the class rooms but also through the effective beyond the class room activities of various mentor groups/staff advisors, student associations & clubs, soft skill development programmes Industry interface sessions, mini projects, technofests,

TRANSPORTATION

The college shuttles an exclusive fleet of air-conditioned luxury buses for its students, taking into account the convenience of students who depend on it. Routes can be realigned on request if such alignments are viable and / or convenient to students concerned with the particular route.

FOOD COURT & SNACK BAR

The canteen is situated in 5th floor and consists of a massive and hygienic kitchen and a dining area which can accommodate up to 500 persons at a time, serves north Indian, south Indian and Chinese cuisines. The food served here is priced affordable.



Hostel mess is attached to the hostels for ease of access. We have separate dining hall for girls and boys. The food served here is according to the pre prescribed menu and timings. The girls and boys dining hall can accommodate up to 300 students at a time.

HOSTEL

Separate Hostel for boys and girls (AC & Non AC rooms) are available at RIHMCT. The hostel facilities are of highest standards.

- Most modern Facilities
- Multi Gym for boys & girls hostel
- Television with satellite connection
- Computers with internet access in boys & girls hostel
- Tasty and hygienic food
- Guest Rooms (AC & Non AC rooms) available for parents & guardians visiting their wards
- Round the clock security guards

STUDENTS COUNSELLING CENTRE

The Students in a professional education institution hail from different educational, social and financial backgrounds. Hence the institutional atmosphere often raises for them a lot of emotional problems that may affect their interpersonal relations, academic pursuits and career development. To help them out of this situation, a counselling center has been set up in all the departments with the concerned HOD's as Chairman and staff advisors as members of the committee.

LAUNDRY & LINEN ROOM

The institute has a linen room where students are acquainted with pieces of hotel linen and



varied aspects of laundry and maintenance of all types of textures from woolens to chiffons.

RECREATIONAL FACILITIES

The campus is having an indoor stadium

UNIFORMS

- Chef Coat
- Waist Coat
- Scarf
- Bow
- Half Apron
- Tie
- Chef Cap
- Shirt (Full sleeve)
- Blazer
- Shirt
- Chef pants
- Shoes
- Socks

CAREER PROSPECTUS

Hotel management Professionals have exciting job opportunities with the increasing competition in the hotel industry in the following sectors.

- Air line catering (Flight Kitchen), Cabin crew, Air Hostess, Stewards
- Cruise liners
- Hospital Administration & Catering
- Hotel & Tourism sector
- Hospitality services in Indian Navy
- Hospitality services in MNC's
- Kitchen Management (in hotels or running canteens in college, schools, companies)
- Catering departments of railways, armed forces, shipping companies
- Hotel & catering institutions (as management trainee/ marketing /sales executives) Beyond the Curriculum.



GENERAL INSTRUCTION & GUIDELINES:

GROOMING & HYGIENE

Dress and hygiene should combine to produce a professional appearance. Pride in appearance reinforces efficiency. A scrupulous attention to grooming is the trademark of a truly professional hotelier.

- A daily shower is a must.
- Use a deodorant.
- Hair should be shampooed at least once or twice a week.
- Clothes should be changed daily especially under wear and socks.
- Decontaminate hand frequently.
- Keep nails short & clean.
- Uniforms must be clean and pressed properly.
- Uniforms should be worn neatly.
- Shoes should be polished everyday and in good condition.
- Shoes should be aired regularly.
- Boys should keep their hair short and trim.
- Boys should not sport beard or side burns.
- Boys should shave regularly and trim their moustache.
- Boys are not allowed to wear any jewellery.
- Girls with long hair should knot it up neatly.



- Girls should wear light make up.
- Girls should keep the use of jewellery to the minimum.

CODE OF PRACTICE AND RULES FOR INDUSTRIAL RELEASE

THE STUDENTS

1. Must understand the aims and objectives of the work.
 - a. To develop individual maturity, self awareness and confidence.
 - b. To provide a structural practical experience of the industry, its customers and staff.
 - c. To consolidate skills learnt during studies and appreciate industrial standards and level of performance.
2. Must perform to the standards identified by the hotel.
3. Should maintain constant contact with the faculty co-ordinator of the institute.
4. Shall work for 6 days a week and is not eligible for any leave during this period except in case of illness.
5. Shall be eligible for monthly stipend.
6. Should maintain a log book signed weekly by the supervisor.
7. Must submit records as per the guidelines given by the faculty co-ordinator.

The students performance will be rated in the specific areas by the concerned Head of the Department with regard to attendance, punctuality, grooming, discipline, relation with guests, colleagues and supervisors, efficiency, performance, learning progress, overall suitability areas for improvement etc.

ATTENDANCE AND PUNCTUALITY

1. Each student must be punctual for daily assembly theory classes, practical classes, submission of journals, assignments projects etc. and attend to any other duties assigned, with wholehearted commitment.
2. Late comers will not be permitted except in case of unforeseen eventualities.

In such situation students will be permitted to attend classes after meeting the Principal/HOD as the case may be. Habitual late comers will be dealt with severely.

3. If a student is absent for the assembly or at the beginning of any class, he or she will be marked absent for the whole day.
4. Each student is required to have 90% attendance, in each individual subject, failing which he/she will not be permitted to appear for the qualifying examination.
5. For eligibility to appear for the National Council examinations, a student must have attended not less than 70% of theory and practical classes (taken separately). During the session last attended, and a minimum of 75% attendance for all lecture classes, practicals etc. in the aggregate. However the institute's expectation is that the students must attain 100% attendance and should refrain from taking leave unless in case of emergency or serious illness. Attendance shall be counted from the date of resuming classes after the summer vacation.

LEAVE AND ABSENTEISM

1. Absence without leave is considered a breach of discipline. Any leave taken without proper sanction will be liable for disciplinary action and the levying of fines.
2. Prior permission for all the leave must be obtained in writing in the Hand Book, duly authorized by parent/ local guardian and the counselor. The hand book must be collected back from the office (if leave is sanctioned) during the lunch break.
3. Submission of leave application does not imply granting leave. Leave can be taken only if it has been sanctioned by the concerned authority. Leave will be granted depending on the merit of the case.
4. Absence due to ill – health should be noted to the office as soon as possible and a doctor's certificate produced on return. If it is not complied with, the absence will be treated leave without permission and will attract indisciplinary action/fines.
5. Students will not be permitted to leave the institute's premises during working hours without written permission from the Principal. This will be

granted only in case of emergencies or illness. Breach of this rule could result in the suspension of the student concerned.

CONDUCT

The student must, both within and outside the campus, conduct themselves in manner that will uphold and enhance the prestige and reputation of the Institute. Courtesy is an essential quality of the student of the hospitality as well as hospitality professional. It is therefore imperative that they deal with faculty, guests and colleagues in an extremely polite manner. Wishing people and talking in soft tones should become a habit.

1. Students are required to conform to the grooming standards of the institute with respect to the uniforms, personal grooming, hygiene etc.
2. Every student on admission, must obtain an identity card with photo and the student hand – book from the office, on payment of the prescribed fee (Photograph to be provided by the student)
3. The identity card and hand-book must be carried at all times and produced on demand.
4. Conduct of the student within the classroom and within the premises must be satisfactory. Any serious misconduct may warrant immediate expulsion from the Institute along with forfeiture of the fees.
5. Indulgence in any of violence will be considered a breach of discipline that warrants immediate expulsion.
6. Ragging is viewed as an unhealthy practice and is strictly prohibited. If any case of ragging is presorted, severe disciplinary action will be taken against those involved.
7. Student's should take care of the institute's property and help to keep the institute premises clean and tidy at all times.
8. Any property damage due to negligence of the students will be repaired/ replaced at the concerned student's expense.
9. Any willful damage to the Institute's property will be viewed as serious offence and the students responsible will be dealt with seriously
10. All fees and dues payable must be remitted to the office on or before the stipulated dates, failing which fines will be levied and the concerned student may not be permitted to attend classes or appear for examinations. Fees once paid is not refundable.

11. Smoking will not be permitted within the Institute's premises
12. No society / club/ association will be formed in the Institute without the Principal's permission.
13. Outsiders are not to be invited to address the students of the Institute without prior permission from the Institute authorities.
14. Students shall not take part in politics or political campaigning.
15. Any debate/meeting should have the prior permission of the Principal.
16. No student should communicate any information, or write about matters relating to the Institute to the press
17. Students will not be permitted within the Institute building after office hours without permission, except in the Library, if the librarian is available.
18. Lockers will be issued to students far away from the Institute, on the basis of availability
19. The hosteliars are required to abide by the rules and regulations of the hostel
20. The medium of instruction and examinations will be ENGLISH



RAJADHANI INSTITUTE OF ENGINEERING AND TECHNOLOGY

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Engineering and technology is demystified at RIET through a scientific approach of teaching and learning. There are six departments, each having emphasis on learning and research. State-of-the art laboratories furnished with latest equipment and experienced faculty ensure an enriching learning culture.

B.Tech

- | CIVIL ENGINEERING
- | MECHANICAL ENGINEERING
- | AERONAUTICAL ENGINEERING
- | ELECTRICAL & ELECTRONICS ENGINEERING
- | ELECTRONICS & COMMUNICATION ENGINEERING
- | COMPUTER SCIENCE & ENGINEERING

M.Tech

- | APPLIED ELECTRONICS & INSTRUMENTATION (ECE)
- | THERMAL ENGINEERING (MECHANICAL / AERONAUTICAL)
- | GEO. TECHNICAL ENGINEERING (CIVIL)
- | COMPUTER SCIENCE & ENGINEERING (CSE)

HELPLINE:

98470 77773, 70255 77773

www.riet.edu.in



RAJADHANI Business School

Rajadhani Business School (RBS) came into being in 2013 as the latest offshoot of Indra Charitable Trust. Presently, RBS shares the campus with Rajadhani Institute of Engineering & Technology (RIET), Nagaroor, within Chirayinkeezhu Taluk of Trivandrum District.

MBA PROGRAMMES

- | HUMAN RESOURCE MANAGEMENT
- | MARKETING MANAGEMENT
- | OPERATIONS MANAGEMENT
- | FINANCIAL MANAGEMENT
- | SYSTEMS MANAGEMENT

HELPLINE:

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