



# THE LALIT SURI HOSPITALITY SCHOOL



# Content

---

About Us

---

Vision

---

Green Campus

---

Know Your Campus

---

Learning at TLSHS

---

Affiliation

---

Courses

---

Admissions

---

Campus Life

---

Workshops At TLSHS

---

Additional Program

---

Inclusive Learning

---

DEI initiatives

---

Scholarship

---

Placements





## About Us

---

The Lalit Suri Hospitality School (TLSHS) is a premier institute of hospitality education with world class infrastructure and facilities. TLSHS adopts with a holistic approach towards education, TLSHS believes in imparting hands-on learning to individuals aspiring to make a profession in the hospitality industry.

The Lalit Suri Hospitality School, a maiden venture of the Lalit Suri Hospitality Group áas been offering Bachelor's Degree in Hotel Management since 2013. This combines academic rigour with real-world professional experience.

The Lalit Suri Hospitality School is under the coveted affiliation from the National Council for Hotel Management and Catering Technology (NCHMCT), which is the apex body in the country in the field of Hospitality Education and Training.

# Vision

---

To develop professionals for the hospitality industry equipped with requisite skills, managerial competency, strategic outlook and operational excellence.



# Green Campus Sustainability at its Core

Where conscious design meets hospitality education



The Lalit Suri Hospitality School stands as a proud symbol of sustainable architecture and innovation in design. A GRIHA-certified campus, it has been honoured with several prestigious awards for its eco-conscious planning and architectural excellence. Crafted by renowned architecture firm Morphogenesis, the campus integrates climate-responsive strategies that minimise environmental impact while offering a serene and inspiring learning environment. From solar orientation and natural ventilation to rainwater harvesting and shaded courtyards, every element of the campus has been designed with purpose. Using locally sourced materials, passive cooling techniques, and intelligent massing to reduce dependence on artificial energy, the school operates as a living example of how educational spaces can lead the way in sustainability. With green zones, energy-efficient structures, and a deep respect for nature, the campus champions a future-ready model for hospitality education in India.

## Awards



## Publications





# Know Your Campus

---

The Lalit Suri Hospitality School offers a state-of-the-art learning environment with top-tier facilities designed for hands-on training and holistic development.

## Dining & Culinary

- **3 Restaurants:** Real-time service training in fully operational dining spaces
- **5 Kitchens:** A comprehensive setup with
  - 1 Quantity Kitchen for large-scale food production
  - 2 Basic Training Kitchens for foundational culinary skills
  - 1 Advanced Training Kitchen for gourmet techniques
  - 1 Bakery Kitchen for pastry and confectionery expertise
- **2 Demo Kitchens:** 1 Bakery Demo Kitchen & 1 Hot Demo Kitchen for live culinary sessions

## Specialised Labs & Learning Spaces

- **Front Office Training IT Lab:** Hands-on experience with industry software
- **Housekeeping Training Flower Room:** Practical exposure to hospitality aesthetics
- **Library:** A vast collection of 2,500+ books on hospitality and management
- **15 Smart Classrooms:** Technology-enabled spaces for interactive learning

## Recreation & Student Well-Being

- **Sports Facilities:** Basketball, Volleyball, Badminton Court, and a Gym for fitness and leisure
- **Yoga & Meditation Zone:** A dedicated space for relaxation and mindfulness
- **Amphitheatre (Upcoming):** A vibrant venue for cultural events and performances

## Accommodation & Career Support

- **100 On-Campus Hostel Rooms:** Comfortable living for 200 students with modern amenities
- **Internship & Placement Support Office:** Ensuring career growth through industry tie-ups

## Sustainability Initiatives

- **Waste Management & Recycling Units:** Promoting eco-friendly practices
- **Organic Kitchen Garden:** A farm-to-table experience for fresh ingredients



# Learning at TLSHS

Where industry-ready professionals are shaped

---

At The Lalit Suri Hospitality School (TLSHS), we go beyond traditional hospitality education. Our immersive learning model blends classroom instruction with practical training, ensuring that students are industry-ready from day one. The curriculum spans the full spectrum of hospitality operations—from culinary arts to guest services and hotel management—preparing graduates to thrive in diverse hospitality roles.

## Knowledge

- **Comprehensive understanding of hotel operations**, including front office, housekeeping, food & beverage and event management.
- **Insights into guest behaviour and expectations** across domestic and international markets.
- **Fundamentals of hospitality finance and revenue management**, including cost control, budgeting, and profit optimisation.
- **Knowledge of sustainability practices** in hospitality operations- from energy-efficient systems to zero-waste initiatives.
- **Understanding hospitality technology**, such as property management systems OPERA, digital check-ins, and online reputation tools.
- **Regulatory frameworks and compliance** in hospitality - covering safety, hygiene, and legal protocols.

## Skills

- Culinary mastery: classical techniques, baking, and recipe innovation.
- Guest interaction and service excellence at reception and front desk.
- Room operations: cleaning protocols, turndown service, and linen management.
- Revenue generation and upselling skills across hotel touchpoints.

## Professional Development

- Problem-solving in real-world hospitality scenarios.
- Training in guest relations, conflict resolution, and service recovery.
- Industry exposure through FAM trips, internships, and live simulations.
- Digital skills: property management systems, CRM software, and event planning tools.

## Assessment & Certification

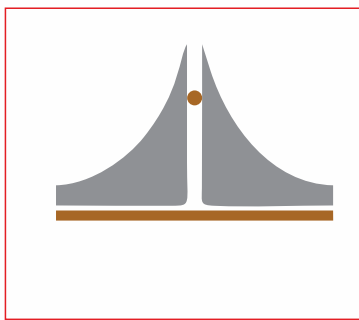
- Evaluated through hands-on modules in kitchen, housekeeping, and guest handling.
- Performance-based assessments across operations, planning, and execution.
- Certification aligned with national and global hospitality standards.





# Affiliation

A global approach to education and excellence

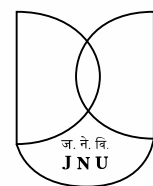


## National Council for Management & Catering Technology

NCHMCT is an autonomous body under the Ministry of Tourism, Government of India. The Council centrally regulates academics for B.Sc. Hospitality and Hotel Administration, along with 11 other structured courses. All institutes affiliated with NCHMCT follow standardized course curriculum prescribed by the Council for different professional programs.

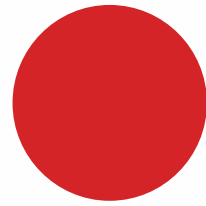
## Jawahar Lal Nehru University (JNU), New Delhi

The 3 Years B.Sc. H&HA and 4 Years B.Sc. H&HA (Honours) Degree programs under NCHMCT is awarded under its association with Jawahar Lal Nehru University (JNU).



## The Lalit Hotels, Palaces & Resorts

The Lalit Suri Hospitality Group is one of the leading privately-owned domestic hotel brands in India, engaged in the business of operating and managing hotels, palaces, and resorts, with a focus on the luxury segment. The Group operates 12 luxury hotels, palaces and resorts under The LaLiT brand and two mid-segment hotels under The LaLiT Traveller brand across India's key business and leisure travel destinations, offering 2,261 rooms.



# Courses

3 Years B. Sc. In Hospitality &  
Hotel Administration Degree

---

Diploma In Food Production

---

Diploma In Bakery & Patisserie

# 3 Years B.Sc. In Hospitality & Hotel Administration Degree

---

The B.Sc. (Hospitality & Hotel Administration) program at The Lalit Suri Hospitality School is affiliated with the National Council for Hotel Management and Catering technology (NCHMCT) and recognized by Jawaharlal Nehru University (JNU). This three-year (six-semester) course is designed to develop well-rounded professionals, equipping them with the skills, knowledge and leadership qualities essential for supervisory roles in the hospitality and service industry.

In accordance with the National Education Policy (NEP) 2020, students may have the option to pursue a fourth year to earn an Honors Degree, providing them with an advanced academic and professional edge.

The program offers a blend of theoretical learning and practical training in key operational areas, including:

**Food Production • Food & Beverage Service • Rooms Division Management • Research**

Additionally the program incorporates managerial and strategic learning in:

**Hospitality Marketing • Financial Management • Human Resource Management  
Revenue Management • Facility Planning and Operations**

The program prepares students to excel in diverse hospitality sectors, from luxury hotels and resorts to event management, cruise lines and entrepreneurship. Graduates will be well-equipped to navigate the dynamic global hospitality industry, with opportunities for national and international career advancement.



3 years full time



6 months internships



100% Placement





# Diploma in Food Production

---

The Diploma in Food Production is a comprehensive program designed for individuals passionate about culinary arts and seeking a career in professional kitchens. This one-and-a-half-year course, spread across three semesters, equips students with essential culinary skills, food safety knowledge, and an understanding of global cuisines.

## Key Highlights

- Hands-on training in state-of-the-art kitchens with modern culinary equipment.
- Exposure to classical and contemporary cooking techniques, including Indian, Continental, and Asian cuisines.
- Strong emphasis on kitchen management, food hygiene, and nutrition to meet global hospitality standards.
- Practical learning through workshops, live demonstrations, and industry internships with top hospitality brands.
- Career pathways include hotel kitchens, catering services, food entrepreneurship, and cruise lines.

This program prepares students to excel in the fast-paced food industry, ensuring they

 1.5 years full time

 6 months internships

 100% Placement

# Diploma in Bakery & Patisserie

The Diploma in Bakery & Patisserie is tailored for individuals passionate about the art of baking and confectionery. This structured course spans one-and-a-half years (three semesters) and provides specialized training in modern and traditional baking techniques.

## Key Highlights

- Training in bread-making, cakes, chocolates, viennoiserie, and plated desserts using international techniques.
- Dedicated bakery and patisserie kitchens with advanced equipment to ensure real-world learning.
- Focus on ingredient science, sugar artistry, and chocolate tempering to master precision baking.
- Live demonstrations, practical workshops, and industry internships for hands-on exposure.
- Career opportunities include roles in luxury hotels, boutique bakeries, patisseries, cruise liners, and entrepreneurial ventures.

This diploma ensures students gain the artistic, scientific, and technical skills needed to thrive in the dynamic world of bakery and patisserie.



1.5 years full time



6 months internships



100% Placement





**Admissions**



# Degree - B.Sc. Hospitality & Hotel Administration

---

## ELIGIBILITY

**Qualification:** Students declared pass in 10+2 system of Senior Secondary Examination or its equivalent from recognized boards in India and / or SAARC Countries with English as a subject of study (core/elective/functional).

**Age Limit:** No age limit for admission to the program.

## ADMISSION

**Direct Admission:** A student fulfilling the eligibility criteria may approach the institute directly with the required documents. After verification of documents and being found suitable as per eligibility conditions, the student needs to deposit first semester fee of the selected program for confirmation of admission to the program.

**JEE:** The student can appear for Joint Entrance Examination conducted by NTA in collaboration with NCHMCT and get selected for the desired program. The choice of institute is to be given at the time of counselling post the declaration of result for JEE and accordingly the preferred institute may be allocated to a student.

*\*Students appearing for 10+2 Examinations can also apply for admission of provisional basis.*

# Diploma Programs

---

**Eligibility:** Students passed in 10+2 system of Senior Secondary examination or its equivalent with English as one of the subjects. Candidate must have passed English as a subject of study (core/elective/functional) in the qualifying examination. Those appearing in 10+2 can also apply for admission on provisional basis.

**Upper Age Limit:** There is no age limit for admission to the programs.

# Documents

---

## Degree

Final Allotment Letter | Completed & Signed Admission Form | Xerox copies of 10/ 10+2 Certificate & Marsksheets | Xerox copy of Transfer Certificate / Migration Certificate | Xerox copy of Character Certificate | Medical Certificate in original | 8 Passport sized coloured photographs in formal dress | Xerox Copy Aadhar Card | Xerox Copy of Voter ID | Undertaking by student & parent | Anti Ragging Affidavit (Student & Parent) in original | Gap Certificate (If applicable)

---

## Diploma

Completed & Signed Admission Form | Xerox copies of S.L.C/ 10+2 / Vocational Certificate | Xerox copy Character Certificate | 8 Passport sized colored photographs in formal dress | Xerox Copy Aadhar Card | Xerox Copy of Voter ID | Anti Ragging Affidavit (Student & Parent) in original

---

## Fee Submission

The fee is payable in advance for each semester of study by Cash/ Cheque/ NEFT/ RTGS or Bank Demand Draft drawn in favour of “The Lalit Suri Educational & Charitable Trust” payable at New Delhi. Fee once paid shall be refundable only as per the guidelines of NCHMCT.

\* Account details for NEFT/ RTGS shall be shared with the detailed Fee Structure document.

---

## Note

All admission criteria will be as specified from the NCHMCT norms every year. For more information on Admission process click on to link <https://nchm.gov.in/node/244>

The offer of admission is subject to verification of original certificates/documents at the time of admission.

Provisional admission will stand cancelled if proof of having passed the qualifying examination (10+2 or its equivalent) is not submitted at the time of counseling or at the time of admission.





# Campus Life

---

At The Lalit Suri Hospitality School (TLSHS), we believe that a vibrant campus life is integral to holistic education. Beyond academic excellence, our students engage in a variety of extracurricular activities, workshops, and events that enrich their learning experience and foster personal growth.

**Cultural Festivals and Celebrations:** TLSHS hosts numerous events such as International Bread Day, Dessert Festivals, and International Tea Day, allowing students to explore global culinary traditions and showcase their creativity.

**Workshops and Seminars:** We regularly organize workshops, seminars, and guest lectures conducted by industry experts. These sessions provide insights into the latest hospitality trends and offer hands-on learning opportunities.

**Sports and Recreation:** Our campus boasts facilities like basketball and badminton courts, promoting physical well-being and teamwork among students.

**Student Clubs and Societies:** Various student-led clubs focus on areas such as culinary arts, event management, and community service, encouraging leadership and collaboration.

**Community Engagement:** TLSHS emphasizes social responsibility through initiatives that allow students to contribute positively to society, enhancing their empathy and organizational skills.

These diverse activities ensure that students at TLSHS enjoy a dynamic and fulfilling campus life, preparing them to excel in all facets of the hospitality industry.



# Workshops at TLSHS 2024-2025



**Master Class on Potato Sformatino and Saffron Seafood Risotto**  
*Chef Ritu Dalmia | October, 2024*



**Advanced Culinary Techniques in Bakery**  
*Dr. Chef Parvinder Bali | September, 2024*



**Progressive Indian and European  
Cuisine Workshop**  
*November, 2024 | Chef Nishant Chaubey*



**Wine appreciation session & WSET certification**  
*November, 2024 | Sovna Puri*



**Master class on cocktails & mocktails**  
*September, 2024 | Charles from The LaLiT New Delhi*



# Capstone California Certificate By Sovna Puri\_\_\_\_\_

## Event Overview

On 11th December 2024, The Lalit Suri Hospitality School, Faridabad, Conducted a Capstone California Wine Certificate Introductory level 1 session, featuring the renowned WSET Certified Educator Ms. Sovna Puri.

This session was based on the basic wine grapes and wine knowledge of California. The motive of session was to certified students with Capstone California Certification Level 1. The workshop commenced at 9:30 am with a warm welcome by Mr. Madhusudan Adhikari, then he introduced Ms. Sovna Puri to students. Ms. Sovna Puri began with an engaging overview of the session's objectives and the wine to be tasted.

## Workshop Highlights

- History of Californian Wine: Ms. Sovna gave a brief history of Californian wine firstly.
- Parts of Grape: Ms. Sovna educated students with different parts of grapes and its impact on wine.
- Presentation on Wine: She gave a brief presentation on wine classification, wine manufacturing and brands of wine in California.
- Wine aroma and Flavour: She taught the technique of wine tasting and to identify the aroma, flavour of white wine and Red wine.
- Wine Tasting: Wine tasting started with White wine first which included, Wente Chardonnay, followed by Red wine Wente Cabernet Sauvignon and Wente Zinfandel.
- Wine Harmony: Students learned the technique of food pairing with wine.
- Evaluation: The session was concluded with online evaluation and students received the certification and a Pin after qualifying the level 1 examination.

Total 37 students participated in the session, out of which 35 students qualified the examination, 2 students couldn't qualify due to some technical issues. The session was interactive, with students actively participating by asking questions and observing Ms. Sovna Puri's mastery.



## Progressive Indian and European Cuisine Workshop By Chef Nishant Choubey

---

On 18th November 2024, The Lalit Suri Hospitality School, Faridabad, hosted an exclusive culinary workshop titled Progressive Indian and European Cuisine Workshop, featuring the renowned Chef Nishant Chaubey.

This event offered a unique opportunity for students to delve into the art of blending Indian and European culinary techniques, showcasing the innovation behind modern gastronomy.

### **Workshop Highlights**

Chef Nishant demonstrated a fusion appetizer, balancing Indian spices with European techniques, followed by a vibrant main course, sharing expert insights on flavor profiles and plating. The session concluded with a dessert demonstration, focusing on textures, visual appeal, and creating a memorable dining experience.

The session was interactive, with students actively participating by asking questions and observing Chef Nishant's mastery. Following the demonstrations, Chef Nishant provided personalized feedback and answered queries during a Q&A session.



# Additional Programs



# European Culinary Excellence Program By Chef Ritu Dalmia

## Program Overview

The Culinary Excellence Program is a 10-week specialized course focusing on European and Italian cuisine. Designed to provide a structured and immersive learning experience, the program covers fundamental and advanced culinary techniques essential for professional and aspiring chefs.

## Course Structure

The program follows a modular learning approach, ensuring progressive skill-building through both theoretical and practical sessions.

## Key Details

- **Duration:** 10 weeks
- **Total Sessions:** 20 (19 instructional + 1 final assessment)
- **Learning Mode:** Theory-practice integration with hands-on training
- **Certification:** Joint certification from The Lalit Suri Hospitality School and Chef Ritu Dalmia



# ASI Certification 1 \_\_\_\_\_

The Lalit Suri Hospitality School recently hosted the prestigious ASI Certification 1 Exam, an internationally recognized qualification that assesses the competencies of aspiring sommeliers. This milestone event underscores our commitment to providing students with globally relevant expertise in hospitality and wine education. The certification program was facilitated by Mattia Antonio Cianca, a distinguished expert in the field.

The ASI Certification 1 evaluates candidates across key domains, ensuring they meet international standards in wine service and beverage expertise. The exam consisted of 100 multiple-choice questions, with a minimum passing score of 65%. The assessment covered:

- **Wine Knowledge (45%)**  
Comprehensive understanding of global wine-producing regions, appellations, and grape varieties.
- **Viticulture and Oenology (10%)**  
Key insights into terroir, vine cycles, winemaking processes, and wine maturation techniques.
- **Spirits (10%)**  
In-depth knowledge of distillation methods, spirit classifications, and essential cocktail preparation.
- **Sommelier Skills (25%)**  
Expertise in wine tasting, food pairing principles, service protocols, and customer management.
- **Other Beverages (10%)**  
Understanding of mineral water, coffee, tea, beer, sake, and cider production.

During the examination, our students demonstrated exceptional proficiency in international wine service standards, showcasing their ability to curate and enhance dining experiences. The ASI Certification aligns with the evolving demands of the sommelier profession, equipping our graduates with the skills needed to excel in the global hospitality industry.

We extend our heartfelt congratulations to all participants and express our sincere gratitude to Mattia Antonio Cianca for his invaluable guidance. We look forward to continuing our mission of shaping future industry leaders through excellence in education and professional certification programs.



# Inclusive Learning





# Inclusive Education, Infinite Possibilities

---

At The Lalit Suri Hospitality School, we believe that education should be a space where everyone belongs, where talent is nurtured, individuality is respected, and opportunities are available to all. Hospitality is about welcoming people, and that begins with how we welcome our students.

**We are committed to inclusivity and ensuring that students from all backgrounds, abilities, and identities** have the support they need to thrive. **Our approach includes adaptive teaching methods, personalized learning support for students with Special Educational Needs (SEN),** and a learning environment that builds confidence and encourages growth.

This dedication to equal opportunity has led to the creation of two meaningful scholarships, inspired by real stories of resilience and determination.

**The Aditya Nanda Scholarship** was founded in honor of **Mr. Aditya Nanda**, a hospitality enthusiast and a proud member of the LGBTQIA+ (Lesbian, Gay, Bisexual, Transgender, Queer, Intersex, Asexual, and other gender and sexual minorities) community. Aditya faced significant challenges but never let them stand in the way of his dreams. His story is one of perseverance and passion, and this scholarship carries forward his vision of creating a more inclusive industry for LGBTQIA+ students.

**The Apna Heera Scholarship**, introduced by **Pia Marwah** under **The Keshav Suri Foundation**, is designed to support **neurodivergent** individuals who have a passion for hospitality and aspire to build a career in the industry. Recognizing that different minds bring different strengths, this initiative ensures that students who think and learn differently receive the guidance and opportunities needed to excel. Through this scholarship, we reaffirm our belief that hospitality thrives when it embraces all forms of talent.

At The Lalit Suri Hospitality School, we do not just teach hospitality, we live it. We open our doors to diverse talents, different perspectives, and new possibilities. By embracing inclusivity, we create a community where every student can succeed and feel at home.

## Aditya Nanda Scholarship

### For LGBTQIA+ Students Pursuing Hospitality

Established in 2019 by The Keshav Suri Foundation, the Aditya Nanda Scholarship provides financial assistance and skill development opportunities to LGBTQIA+ students who aspire to build a career in the hospitality industry.

### Who Can Apply

- LGBTQIA+ individuals passionate about hospitality
- Students who have completed Class 12
- Those enrolling in the Degree in Hotel Management



## Apna Heera Scholarship

### For Neurodivergent Talent in Hospitality

Introduced by Pia Marwah under The Keshav Suri Foundation, the Apna Heera Scholarship supports neurodivergent students who are eager to pursue a career in hospitality.

### Who Can Apply

- Neurodivergent students with a keen interest in hospitality
- Those enrolling in the Degree in Hotel Management or Diploma in Food Production & Bakery at The Lalit Suri Hospitality School, Faridabad



## How to Apply

Interested candidates can send their CVs to:

[info@keshavsuri.foundation](mailto:info@keshavsuri.foundation) or [mohul.sharma@thelalit.com](mailto:mohul.sharma@thelalit.com)

For queries, contact **Mohul Sharma** at **+91 99718 44711**.

Application Deadline: **July 31, 2025**

# DEI Initiatives

---



*Session with Special Olympics Bharat & NGOs*



*Mr. Keshav Suri addressed the students at the school*



*A conversation on Pink Travel with queer travel influencer, Roxanne from Netherlands*



*Visit by High Commission of Sychelles*



*DEI Session at school with British Council*



*Conversation on Tourism & Travel Industry with Nicolas Godard, Deputy General Manager, Hotel Mercure, Paris & Iliane Dumas, Chief Diversity Officer at Accor Global with the students*



## **DEI Initiative Week: Facilitated By Nishtha Nishant**

- Facilitator-led discussions on inclusion, focusing on acid attack survivors, sexuality, and disability awareness.
- Interactive activities to help students understand challenges faced by marginalized communities.
- One-on-one feedback sessions with faculty to ensure inclusive teaching practices.
- Encouraging open dialogue and acceptance to make TLSHS a truly inclusive learning environment.

## **Shaurya Foundation Trust: Sensitization Session**

- Engaging activities to promote awareness and inclusion.
- Conducted for students, faculty, and housekeeping staff to foster understanding and empathy.
- Educating students and staff on DEI inclusion.
- Inspiring sessions on resilience, strength, and overcoming adversity.
- Addressing emotional well-being and support systems for an inclusive environment.
- Basic training to enhance communication with individuals with hearing impairments.

## **Personality Development & Communication Skills Training By Mr. Vishal Dudeja, Mr. Akshay Tyagi & Mr. Debarshi Dutta**

- Various aspects required for personality development
- Training to enhance all skills to improve all attributes of a good personality.



## **The Lalit Suri Hospitality Group DEI Skill Training Program**

- DEI trainees from The Lalit enhanced their work skills in different hospitality departments of F&B, housekeeping, and Front Office with Special educators and faculty members of TLSHS.
- Challenges faced by trainees were also addressed.

## **Sharing Career Building in the Hospitality Sector and about DEI by Ms. Aradhana Lal (Sr. VP Lemon Tree Hotel)**

- Ms. Aradhana Lal, Sr. VP of Lemon Tree Hotels, shared valuable perspectives on career growth in hospitality.
- Emphasized the importance of Diversity, Equity, and Inclusion (DEI) in the hospitality sector.
- Provided students with expert advice on building successful careers in the industry.
- Engaging discussions with students on opportunities, challenges and the evolving landscape of Lemon Tree Hotels in hospitality.

## **Visit by HDFC School SEN Students and their Parents along with the Teachers**

- Hosted SEN students from HDFC School along with their parents and teachers for an interactive visit.
- Provided hands-on learning opportunities and insights into the world of hospitality.
- Facilitated meaningful interactions with faculty and students to promote inclusivity and awareness.
- Introduced potential career opportunities in hospitality, encouraging students to explore their future in the industry.

# Apna Heera & Aditya Nanda

---

## Scholar Testimonials



*"I am pursuing a Diploma in Bakery, and I love baking cakes and cookies. Baking brings me joy, and I enjoy every moment in the kitchen. In my free time, I like listening to music and dancing, it's my way of expressing happiness."*

**Monarch Kapasi**  
(Diploma in Bakery)

*"I am currently pursuing a BSc HHA, a 3-year degree program. I have a helpful nature and always strive to contribute wherever I can. I enjoy participating in various activities and taking on new challenges. In my free time, I love listening to music and writing speeches, which allows me to*

**Shaurya**  
(Degree in BSc HHA)



# 100% Placements

The Lalit Suri Hospitality School has been a pioneer in introducing allied domains like Facilities Management, Retails Operations, Health Care & Hospitals, etc. as new avenues of exciting careers for the students.









# THE LALIT SURI HOSPITALITY SCHOOL

Badkal Pali Road, Sector 48, Faridabad 121001, Haryana, India |

☎ : +91 129 714 7777, +91 98103 49440, +91 88266 01199

admissions@tlshs.com, principal@tlshs.com | www.tlshs.com | www.thelalit.com

Scan QR Code  
to Apply

