



MASTER THE ART OF SERVICE

# ADVANCED DIPLOMA IN HOSPITALITY OPERATIONS

Your comprehensive pathway to global excellence across Food Production, Accommodation, Front Office, and Tourism Management.

 **NCVET Recognized**

 **Industry Aligned**

 **Job Ready**

ESTABLISHED 2018

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# Servo *Hospitality School*

A beacon of excellence delivering the **Advanced Diploma** in partnership with THSC. Shaping the next generation of global hospitality leaders.

🌟 GLOBAL ACCREDITATIONS

 **CTH**  
UNITED KINGDOM

 **OTHM**  
UNITED KINGDOM

 **THSC**  
INDIA

 **NSDC**  
INDIA

## Award-Winning Excellence

Recognized globally for quality and placement success



  
**THSC AWARD**  
Best International Placements  
2024

  
**KNOWLEDGE REVIEW**  
Finest HM Institute  
2023

  
**NSDC**  
Best Training of Trainers  
2022



National Council for Vocational Education

# National Council for Vocational Education & Training

The apex regulatory body under the Ministry of Skill Development & Entrepreneurship (MSDE), Government of India, setting standards for vocational education.



MINISTRY OF SKILL DEVELOPMENT & ENTREPRENEURSHIP

## ACCREDITATION & QUALITY

# NCVET Recognition



### Valid Certification 01

Receive a qualification that is recognized across India, ensuring your skills are validated and respected by employers nationwide.



### Quality Training 02

Training delivered according to standardized National Skills Qualifications Framework (NSQF) levels, guaranteeing high-quality education.



### Government Eligibility 03

Unlock eligibility for various government schemes, apprenticeships, and public sector opportunities reserved for certified professionals.



### Employability 04

Stand out in the job market with a credential that signals industry-ready competence and adherence to national skill standards.

COMPREHENSIVE CURRICULUM

# Program Overview

THSC's Advanced Diploma in Hospitality Operations bridges the gap between academic theory and practical industry demands through an immersive, multi-disciplinary approach.

## One Course, Many Skills

Master 5 critical operational sectors in a single integrated program, maximizing your employability across the global hospitality landscape.

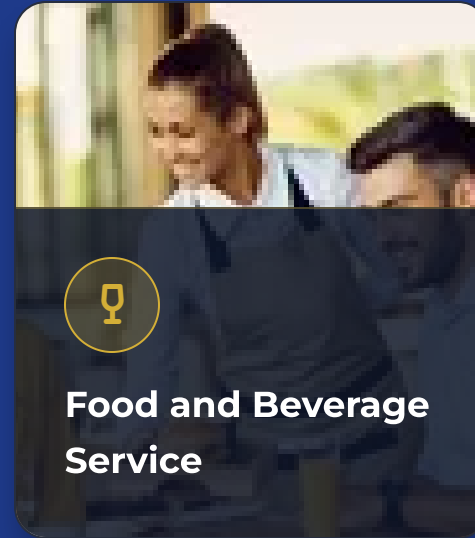
✓ Hands-on Labs

✓ Expert Faculty

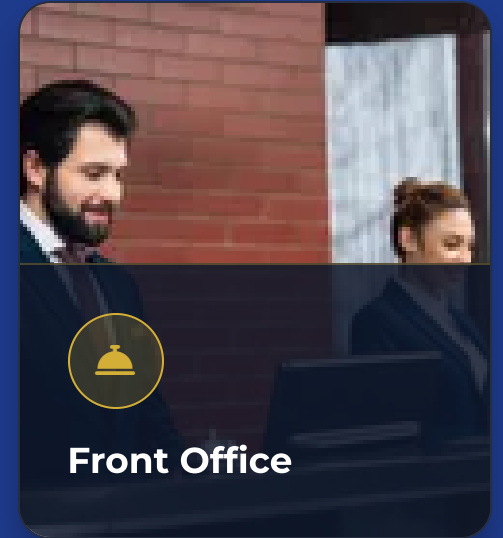


### Culinary Arts

Food Production Excellence



### Food and Beverage Service



### Front Office



### Housekeeping

# Key Benefits

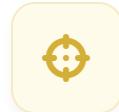
WHY CHOOSE THIS ADVANCED DIPLOMA?

● THSC & Servo Hospitality School



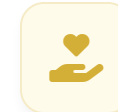
## Comprehensive Industry Training

Gain in-depth knowledge and hands-on skills in Food Production, F&B, Accommodation, Front Office, and Tourism, covering all essential operational areas.



## Industry-Aligned Curriculum

The program is meticulously tailored to meet current demands of the hospitality sector, ensuring students are prepared for real-world challenges from day one.



## Practical Training & Experience

Focuses heavily on practical application, providing learners with valuable experience through structured internships and live industry projects.



## Enhanced Employability

Graduates are strategically positioned for high-demand roles in hotels, resorts, airlines, and travel agencies, both within India and internationally.



## Versatile Career Pathways

Prepares learners for diverse roles such as Hotel Manager, Event Coordinator, Front Office Manager, Executive Chef, and Tourism Consultant.



## Recognition & Accreditation

The diploma is officially recognized by NCVET, ensuring national credibility, standardization, and wide acceptance across the hospitality industry.

# Program Structure

2-YEAR PROFESSIONAL LEARNING PATHWAY

ACADEMIC YEAR  
2026 - 2028



YEAR 01



## Foundation Course in Hospitality Operations

Build your core competencies in service operations, culinary basics, and guest relations.

Communication

Grooming

Digital Skills

Employability

Entrepreneurship

NCVET RECOGNIZED PROGRAM

YEAR 02



## Advanced Diploma in Hospitality Operations

Master advanced management techniques and gain real-world industry experience.

60

ACADEMIC CREDITS  
Theory: Semesters 1, 2 & 3

20

PRACTICAL CREDITS  
On-Job Training: Semester 4

# Contact & Partners

Start Your Career in Hospitality

• ADMISSIONS OPEN 2026



## Servo Hospitality School



### CAMPUS

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Uttarakhand, India



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### WEBSITE

www.servoihm.com

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### INDUSTRY PARTNERS (THSC)

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HOTELS & RESORTS



TAJ

ITC HOTELS  
RESPONSIBLE LUXURY

ACCOR

Emirates

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