



AAMBY VALLEY CITY
created for the love of life

SAHARA STAR
A Step Ahead



A STAR
ACADEMY

India's Only
Hotel School

Where You Become a Hotelier on Day One

Our Academic Offerings

Advance Diploma in Hospitality Operations

Duration: 2 Years

(The first 18 months of the program comprises of periodic tutorials and practical classes followed by 6 months of paid internship)

Eligibility: 12th | Age: 17.5 years

The curriculum is meticulously crafted to cover a wide spectrum of subjects, ensuring that students acquire a holistic understanding of the hotel and hospitality management landscape.

1. Overview of Hospitality / Tourism Industry
2. Accommodation Management
3. F&B Management
4. Culinary Arts
5. Hospitality Marketing
6. Food Science & Nutrition
7. Hospitality Law & Ethics
8. Financial Management
9. Principles of Management
10. Operations Management
11. Interview Skills
12. Human Resource Management
13. Communication Skills
14. Personality Development
15. Bar Tending/ Flaring and Mixology Skills
16. Information Technology – PMS, POS
17. Entrepreneurship Development
18. Guest Handling
19. Crisis Management – Fire Fighting & Safety
20. First Aid
21. Food Safety and Handling
22. Financial Management
23. Principles of Management

Professional Diploma in Culinary Arts & Entrepreneurship

Duration: 2 Years

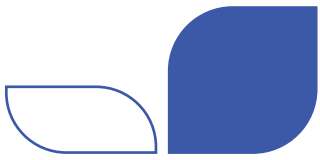
(The first 6 months include foundation training in an institute lab and a 5-star hotel kitchen, followed by 6 months of specialization in Indian, Oriental, or Lebanese cuisine, and a 12-month paid on-the-job training in a 5-star hotel kitchen.)

Eligibility: 12th | Age: 17.5 years

The Professional Diploma in Culinary Arts and Entrepreneurship is a dynamic program designed for individuals passionate about mastering the art of cooking while developing the entrepreneurial skills necessary to build a thriving career in the hospitality industry.

This program combines world-class culinary training with practical business acumen to prepare students for leadership roles in restaurants, catering, food innovation, and more.

1. Introduction to Culinary Arts
2. Culinary Techniques & Principles
3. Global Cuisines
4. Practical Knowledge of Elements of Cooking
5. Advanced Culinary Skills
6. Menu Planning & Development
7. Kitchen Operations & Management
8. Food & Beverage Pairing
9. Plating Styles
10. Customer Service Excellence
11. Food Safety & Handling
12. Entrepreneurship Development
13. Overview of Hospitality/Tourism Industry
14. Communication Skills
15. Personality Development
16. Financial Management



Advanced Diploma in Bakery, Patisserie & Entrepreneurship

Duration: 9 Months

(The first 6 months of the program comprises of periodic tutorials and practical classes followed by 3 months of paid internship)

Eligibility: 12th | Age: 17.5 years

The Advanced Diploma in Bakery, Patisserie, and Entrepreneurship is a comprehensive program designed to equip aspiring professionals with advanced technical skills, creative knowledge, and entrepreneurial expertise to excel in the dynamic world of bakery and patisserie.

This program blends hands-on training in modern baking techniques with essential business acumen, fostering a balance of culinary artistry and entrepreneurial insight.

1. Advanced Confectionary Art
2. Mastering Bread Making Skills
3. Creative Dessert Presentation
4. Various Pastries & Cake Making Fundamentals
5. Characteristics of Ingredients used in Baking
6. Recipe Development & Innovations
7. Chocolate & Cocoa Applications
8. Customer Relationship & Retail Management in Bakery & Patisserie
9. Food Science in Bakery & Patisserie
10. Sustainable Practices in Baking
11. Food Safety & Handling
12. Entrepreneurship Development
13. Overview of Hospitality/Tourism Industry
14. Communication Skills
15. Personality Development
16. Financial Management

Certificate Course in Tandoor & Curries

Duration: 1 Year

(The first 6 months of the program comprises of periodic tutorials and practical classes followed by 6 months of paid internship)

Eligibility: 10th | Age: 17.5 years

The demand for specialization has increased in the culinary world. Our Certificate Course in Tandoor & Curries is a specialized course for candidates to gain extensive knowledge about Indian food preparation techniques.

The course also includes the ancient technique of Tandoor cooking and the great variety of Indian curries. The course has been designed for aspiring chefs who want to establish themselves in Tandoori cuisine by guiding them to learn various styles of marinating and preparations.

1. Introduction to Tandoor & Indian Heritage Cuisine
2. Fundamentals of Tandoor
3. History of Tandoor, Gravies & Biryani
4. Equipment Familiarization
5. Traditional Tandoori marinades, Blends & Masala
6. Signature Heritage Curries & Gravies
7. Traditional / Heritage Indian Breads from Tandoor
8. Conventional Methods of Making Biryani
9. Food Styling & Menu Planning

Certificate Course in Accommodation Operations & Management

Duration: 1 year

(The first 6 months of the program comprises of periodic tutorials and practical classes followed by 6 months of paid internship)

Eligibility: 10th | Age: 17.5 years

The one year Certificate Course in Accommodation Operations & Management is a highly specialized course that provides students with in-depth knowledge on how the housekeeping and accommodation operations and managed in a hotel or any related establishment. The course imparts theoretical knowledge as well as practical skills to make a student an effective manager of a hospitality establishment.

1. Introduction to Tourism & Hospitality Industry
2. Classification of hotels
3. Introduction to the Front Office and House Keeping Department & their Functions
4. Front Office and House Keeping departmental sections
5. Role of Housekeeping in Guest Satisfaction and Repeat Business
6. Types of Rooms
7. Front Office and House Keeping Organization
8. Tariff Structure Rates
9. Guest Cycle
10. Room Selling Techniques
11. Front Office Co-ordination With Other Departments
12. Computer Application in Front Office Operation
13. Front Office Accounting Formulas and Revenue Management
14. Front Office & Guest Safety and Security
15. Latest Trends in Front Office Department
16. Sales & Marketing
17. Principles of cleaning, hygiene and safety factors in cleaning
18. Cleaning agents and Equipment – Types, their Uses, Dilution of Chemicals and Storage
19. Composition, care and cleaning of different surfaces
20. Floor and Floor Finishes
21. Pest Control
22. Inventory and Inventory Control

Certificate Course in F & B Service

Duration: 1 year

(The first 6 months of the program comprises of periodic tutorials and practical classes followed by 6 months of paid internship)

Eligibility: 10th | Age: 17.5 years

The Certificate Course in F&B Service is a specialized program designed to equip students with the essential knowledge and skills required for a successful career in the Food & Beverage Industry.

This course provides a comprehensive understanding of F&B operations, customer service, and industry best practices.

1. Overview of Hospitality/Tourism Industry
2. The F&B Service department
3. Classification and use of F&B Equipment
4. Preparation for service
5. Menu and courses
6. Forms of service
7. Breakfast Service
8. Kitchen Stewarding
9. Function Catering
10. Specialised F&B Catering
11. Non-alcoholic beverages
12. Alcoholic beverages – Wines, Spirits, Liqueurs, Cocktails, Beer, Liquor
13. Bar
14. Food & Wine harmony
15. Retail Beverage outlets
16. Cost & Sales Concept
17. Control Process
18. Control Cycle
19. Menu Engineering & Analysis
20. Controlling Food Sales
21. Beverage Control
22. Labour Control
23. HACCP
24. FSSAI

Elite Bartending: Cocktail Specialization

Duration: 6 Months

(The first 2 months of the program comprises of periodic tutorials and practical classes followed by 4 months of paid internship)

Eligibility: 12th | Age: 21 years

The Elite Bartending: Cocktail Specialization program is a focused and immersive course designed for aspiring bartenders and beverage enthusiasts looking to master the art of mixology and cocktail creation.

This program combines technical bartending skills, creativity, and an understanding of global beverage trends to prepare students for elite roles in the hospitality industry.

1. Introduction to Bartending
2. Fundamentals of Mixology
3. Spirits & Alcoholic Beverages
4. Classic & Contemporary Cocktails
5. Mastery of Mixology
6. Understanding Ingredients
7. Garnishing & Presentation
8. Bar Management and Operations
9. Pairing Cocktails & Food
10. Legal & Responsible Bartending





You complete your course from A-Star Academy with not just a Marksheet but also a precious Work Experience Certificate & ***100% Guaranteed Placement.**

A Unique Pedagogy:
Mornings in class | Evenings inside a 5-Star Hotel

THE A-STAR ADVANTAGE

Our programs are designed to equip you with the skills and knowledge needed to thrive in the dynamic hospitality industry.

- Real-world learning Inside a 5-star Hotel
 - Taught by 5-Star Chefs & Hospitality Leaders
 - Courses Designed by Those Who Hire in the Industry
 - 100% Job Guarantee & Internship
- Earn While You Learn – Stipend Included
 - Soft Skills Training for Industry Success
 - Scholarship Offered
 - Education Loan Assistance

Council of Distinguished Advisors



Chef Satish Arora
Celebrity Chef



Chef Manjit Singh Gill
Celebrity Chef



Chef Sabyasachi Gorai
Celebrity Chef



Mr. Salil Fadnis
GM Sahara Star



Dr. Prashant Kumar Gautam
Professor - University
Institute of Hotel &
Tourism Management,
Panjab University



Dr. Norel Peter Marpuri Illo
Masters in Hospitality
Management Program
Chair, Camarines Sur
Polytechnic Colleges,
Philippines



Prof. Nimit Chowdhary
Professor & Head
Department of
Tourism & Hospitality
Management, Jamia
Millia Islamia



Dr. U.N. Shukla
Director - Institute
of Tourism & Hotel
Management,
Dr. Bhimrao Ambedkar
University, Agra

*only for 2 year diploma courses

Our Academic Board Members



Dr. Rajeev R Mishra

Director
26 Years of Experience



Mr. Vishwanat Revankar

Dean (F&B Service)
23 Years of Experience



Ms. Diana D'Souza

Manager - Counsellor & Enrollments
15 Years of Experience



Ms. Merle Almeida

Assistant Professor
21 Years of Experience



Mr. Blesson Jacob

Assistant Professor
18 Years of Experience



Ms. Apurva C.A. Kulshrestha

Assistant Professor
8 Years of Experience



Ms. Srusti Singh

Teaching Assistant
3 Years of Experience



Are you ready to stay ahead of the curve?



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Mumbai Campus Address:
Hotel Sahara Star, Opp. Domestic Airport,
Mumbai 400099, Maharashtra.

Lonavala Campus Address:
Aamby Valley City, Post - Ambavane,
District: Pune 410401, Maharashtra.



Your Future Starts Here

Limited Seats Available

ADMISSIONS OPEN

