

Recognised by:



BHARAT SEVAK SAMAJ,
MINISTRY OF HRD, GOVT. OF INDIA



SJVT PALAI



ST. JOSEPH'S
INSTITUTE *of*
VOCATIONAL
TRAINING, *Palai*

Crafting a Mindful Future

A Sister Concern of:



NAAC ACCREDITED HOTEL MANAGEMENT COLLEGE



ST. JOSEPH'S INSTITUTE
of HOTEL MANAGEMENT &
CATERING TECHNOLOGY, PALAI



Crafting a Mindful Future



The Most Promising Courses to Build an Amazing Career!

About Us:

Established in 2022 as a sister institution of St. Joseph's Institute of Hotel Management & Catering Technology, Palai, **St. Joseph's Institute of Vocational Training (SJVT)** is a leading provider of vocational education in the hospitality, aviation, and tourism sector. Recognized by Bharat Sevaka Samaj under the Planning Commission of India, we offer a dynamic learning environment with an emphasis on practical experience, strong industry connections, and dedicated faculty. Our alumni network and industry partnerships provide excellent employment opportunities in:

- Star Hotels
- Cruise Liners
- Airlines
- Railways
- Event Management (National & International)
- Multinational Companies
- Hospitals
- Airports

Our Courses:

We are pleased to offer one-year Diploma programs across key areas in hospitality, aviation and tourism management. These programs are designed for students meeting with following eligibility criteria as specified:

1. Diploma in Aviation & Airport Management (1 Year)

Eligibility: A pass in Plus 2 or equivalent

St. Joseph's Institute of Vocational Training is thrilled to introduce the One-Year Diploma in Aviation & Airport Management. This exclusive course is designed for aspiring professionals eager to enter the dynamic world of aviation.

Specialised Areas

- 1.1 Airport Ground Handling Service
- 1.2 Cabin Crew
- 1.3 Air Cargo Management

Why Choose Aviation & Airport Management at SJVT?

Comprehensive Curriculum: Gain in-depth knowledge of airport operations, ground handling, cargo management, airline ticketing, and customer service.

Practical Training: Hands-on exposure to real-world scenarios, including airport simulations and case studies.

Industry-Experienced Faculty: Learn from aviation professionals with years of experience in leading airlines and airports.

Soft Skills Development: Master communication, problem-solving, adaptability, teamwork, leadership,

cultural awareness and interpersonal skills critical for excelling in aviation roles.

Global Career Opportunities: The course equips you to work in airports, airlines, cargo services, and travel agencies worldwide.

Course Highlights

Airport Operations Management:

Learn about passenger handling, check-in procedures, security protocols, and boarding operations.

Ground Services and Cargo Management:

Understand the logistics of cargo handling, baggage services, and ground support systems.

Airline Ticketing and Reservations:

Get trained in the latest airline ticketing software and booking systems.

Customer Service Excellence & Cabin Crew:

Develop skills to provide exceptional service, resolve passenger concerns, and ensure satisfaction.

Emergency Procedures and Safety:

Gain knowledge of safety protocols, first aid, and emergency response in an airport setting.

Soft Skills and Grooming:

Focus on professional grooming, interview preparation, and effective communication in English and other languages.

Special Features

Flexible Learning Options:

- **Regular & Evening Batches:** Perfect for students pursuing other courses or working professionals.
- **Customized Schedules:** Study at your own pace with flexible timings.
- **Experienced Faculty:** Learn from seasoned industry experts.
- **Comprehensive Curriculum:** Combines in-depth theoretical knowledge with practical, hands-on training.

Admission Details

Eligibility:

Open to all passionate about hospitality and tourism.

Duration:

The course duration is one year.

Batch Timing:

Flexible, with options for school students and working professionals.

International Candidates:

Special batches available.

2. Diploma in Hospitality Management (1 Year)

Eligibility: A pass in SSLC or equivalent & attained 18 years or above

2.1 - Food Production

Master culinary techniques across multiple cuisines, including Indian, South Indian, Continental, Italian, and German. Focus on kitchen management, menu planning, and food presentation.

2.2 - Bakery & Confectionery

Specialized training in baking cakes, pastries, bread, and confectionery. Learn both traditional and modern techniques with a focus on creativity and precision.

2.3 - Food & Beverage Service

Learn the art of food and beverage service, including garnishing, mocktail and cocktail preparation, and customer interaction. Develop skills in managing dining room operations.

2.4 - Housekeeping Operations

Gain skills in floor arrangement, interior decoration, cleaning machinery, and hygiene standards, along with organizing housekeeping operations.

2.5 - Front office Operations

Develop customer service and communication skills (English, Italian, and German). Learn reservation management, guest relations, and prepare for IELTS for career advancement.



Additional Special Programs

Dining Etiquette & Grooming:

Learn proper use of cutlery, dressing, and grooming standards.

Fireless Cooking for School Students:

Prepare smoothies, parfaits, no-bake cakes, crisps, and fresh salads without heat.

Hospitality Club Collaborations:

Partnering with school hospitality clubs to offer vocational classes.

Table Manners:

Guidance on proper table manners for various occasions.

Towel Arts:

Learn the art of folding towels into beautiful shapes for hospitality purposes.

Food Processing Methods:

Introduction to food preservation techniques such as curing and pickling.

Who Can Apply?

- Students, working professionals, homemakers, and specialized applicants like bank employees or MBA graduates.



Consultancy Services & Training Programmes

SJIVT also offers consultancy services and Training programmes for:

- Restaurants & Hotels
- Bakeries & Cafes
- Travel & Tourism Businesses
- Resorts & Hospitality Ventures

Specialised areas:

- Recipe Modification & Yield Management
- Revenue Optimization in Food & Beverage
- Classification of Hotels & Resorts - Standards & Procedures
- Skill Development in Food Production & Bakery
- Corporate Housekeeping & Institutional Housekeeping operations
- Dining etiquette & Manners
- Customer Service Excellence

Gain practical exposure and expert guidance to elevate your business.

Contact Us

St. Joseph's Institute of Vocational Training, Palai, DB4, SJIHMCT Campus, Choondacherry P.O. Pala, Kerala - Pin 686579

Phone: 8593967676 • 8521727657 • 6282714622

www.sjihmct.ac.in