



**MOUNT OLIVE
CULINARY AND
HOSPITALITY
MANAGEMENT**



PROSPECTUS

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ABOUT US:

EDNER HILLS ASSOCIATION:

We at EDNER Hills Association are passionate in the empowerment of the youth... to inspire and nurture future leaders. It is this profound belief that drives our efforts in creating opportunities where aspiring minds are shown and led along the path to excellence. Through the exquisite blend of experiences in the fields of Hospitality, international cuisine, aviation and other professional disciplines, EDNER Hills Association offers the ideal launch pad engineered to propel the hopes and dreams of the aspiring youth and to make their mark in the global professional arena. Our diverse programs incorporate theoretical and practical education with career-focused strategies to ensure our students are well equipped to tackle today's extremely competitive job market with the skill sets fully compliant to organizational demands.

ABOUT US:

MOCAHM:

Mount Olive Culinary And Hospitality Management which is a part of the initiatives launched under EDNER Hills Association, is located in Shillong, the Scotland of the East, with lush landscapes and breath taking scenery, MOCAHM sits at the heart of the Shillong with state of the art facilities such as smart classrooms, F&B lab, hostel facilities for female students, hotel and restaurant, in house convenient stores.

We at MOCAHM take pride in our spontaneous and innovative business and education methodologies which has elevated us above the conventional professional environment. Our courses have been specially designed in co-ordinance with industrial demands and our experienced and highly motivated academic and hospitality partners from the industry ensure the practical applicability of skills and competencies taught and coached in the classroom allowing our aspirants to enter the professional environment with confidence.

COURSES

We
OFFER:



DEGREE COURSES

Bachelor in
Hospitality
Management

Eligibility: Class 12 (Any stream)
Duration: 3 years and internship

**UGC
APPROVED**

Bachelor in
Culinary Arts

Eligibility: Class 12 (Any stream)
Duration: 3 years and internship

DIPLOMA PROGRAMMES

Diploma in Aviation
Hospitality and Tourism

Eligibility: Class 12 (Any stream)
Duration: 1 year

Advance Diploma
in Culinary Arts

Eligibility: Class 12 (Any stream)
Duration: 2 years

Diploma in Bakery
and Confectionery

Eligibility: Class 12 (Any stream)
Duration: 1 year

CERTIFICATE COURSES

HouseKeeping

Eligibility: Class 10 (Any stream)
Duration: 1 month

Front Office

Eligibility: Class 12 (Any stream)
Duration: 1 month

CERTIFICATE COURSES

Foundations of Food Production

Eligibility: Class 10
Duration: 3 months

Food & Beverages Service

Eligibility: Class 10
Duration: 3 months

Restaurant and Home Stay Management

Eligibility: Class 12
Duration: 3 months

Hospitality and Tourism

Eligibility: Class 12
Duration: 3 months

Bakery

Eligibility: Class 10
Duration: 3 months

Flight Attendant/ Air Hostess

Eligibility: Class 12
Duration: 3 months

Certification from:



ADVISORY**Board****CHIEF MENTOR**

*Chef Javvaji
Senior Executive Chef
(Canada)*

-With over four and a half decades of experience in the F&B hospitality and international culinary field, Chef Ramesh B Javvaji brings a wealth of knowledge accumulated through the years of experience in global hospitality arena in North America (Canada/USA), Doha Sheraton Qatar, UAE & Zurich and Switzerland.

ADVISORS

*Chef Bruce Rynjah
Sous chef
(Canada)*

- Chef Bruce Rynjah is a highly experienced chef and a certified culinary management graduate from Niagra College, Canada with expertise in international cuisine and associated with a number of renowned restaurants.



*Mr. S. Kumar
Director Annamal
Group(Chennai)*

- Mr Kumaraswamy S brings forth his experiences and expertise in the field of administration and is currently working as Director in Annamal Group of Institutions from 2014.



*Mr. Nishit B Hegde
Hotel management
Bangalore University*

- Mr Nishit is a well versed professional in the field of Hospitality Administration and training and offers a rich knowledge background in his field of expertise

ADVISORS



Mrs. Lalitha
Vice Principal SRM
Hotel Management
(Chennai)

-Mrs. Lalitha brings to us her expertise in the fields of training. Her knowledge in the fields of Hospitality Management and Aviation Hospitality



Mr. K. Chai
Zonal General
Manager
(North Eastern region)

- Mr. K Chai is one of our premier and experienced members with vast expertise in the fields of Hotel Management for more than a decade.



Mr. I. Dutta
Professor Hotel
Management
(Guwahati)

- Mr. Indrajit Dutta, a highly trained and motivated hospitality professional and brings with him an experience of more than 20 years in the field.



Mr. Sachin Yadav
General Manager
Stardom(Jaipur)

- Mr. Sachin Yadav has a lot to offer with his vast expertise in the field of hospitality management and administrative skills accumulated through years of experiences.

WHY MOCAHM?

Specially designed curriculum by renowned academicians and industry professionals: The typical hospitality curriculum is centered around outdated learning models which are no longer effective when in comparison with the industry today. Our strategically designed curriculum is focused on the combination of multi discipline competencies through high impact training session by qualified and highly experienced instructors towards the ultimate goal of professional empowerment.

State of the art infrastructure: We believe in the efficient implementation of modern and state of the art learning techniques and aids to ensure effective learner experience. To do so, we have invested immensely in the use of high tech IT infrastructure as well as fully equipped lab facilities and hotel rooftop restaurant.



OUR VISION

To be a global center for excellence in the field of hospitality education required to shape tomorrow's professionals.

OUR MISSION

To locate, inspire and shape the youth through industry oriented education initiatives.

WHY SHILLONG

Shillong has been the hub for quality in hospitality and fine arts training. Over the years, the state has hosted a number of reputed institutions owing to its rich culture and nurturing society and the amalgamation of multiple cultures from across the region. Shillong has emerged as a gastronomical center as well with the population, particularly the youth ever ready to venture into new territories without fear. Our 'Scotland of the East' is a perfect fit for the promising future of MOCAHM.



PLACEMENTS

MOCAHM is dedicated to the empowerment of the youth in preparation to enter the competitive job market. To do so, we have an excellent and fully functional placement cell through which our expertise brings you easy entry to the professional arena. Our collaboration with prestigious hotels and multi cuisine restaurants around the country allow our aspiring professionals to put into practice, their creativity and to further build their skills.

We also have a fantastic opportunity for our students where our facilities are open to them to simultaneously experience the practical aspect of their education without the need to sacrifice the theory aspect through our Earn while u learn policy. This helps in broadening the creativity and enhancing their subject comprehension capability.

ADMISSIONS

Our range of programmes offer insight into the world of hospitality, aviation and tourism management. Enroll now and be a part of the revolution.

**“Education is not the learning of facts,
but the training of the mind to think.”**

-Albert Einstein-



Shillong City Office

☎ 9362704992
9362704993

📍 Hundredfold Academy
Building, Malki,
Nongmalki Road, Shillong

Other Offices

📍 Guwahati	📍 Pasighat - Arunachal
☎ 9365218421	☎ 9612982292
📍 Udalguri	📍 J.P Nagar - Bangaluru
☎ 8099001422	☎ 7019986312