

Transforming Hospitality Education: A Comprehensive Training Program for HSHM Students

In a dedicated effort to elevate hospitality education and promote consistent growth among future industry leaders, a three-day hospitality training programme was successfully conducted for students of the Hotel and Restaurant Management (HSHM) at the prestigious Pearl-Continental Hotel, Bhurban.

The program provided an extensive curriculum designed to equip students with essential skills in various aspects of Hospitality Management. Participants engaged in hands-on training covering critical areas such as Housekeeping, Rooms Division, Food & Beverage, Guest Services, and Kitchen Practicals. Live cooking demonstrations were also held, offering faculty members an interactive learning experience across all five kitchens of the hotel.

In addition to practical training, our Learning and Development team conducted a rigorous Hazard Analysis Critical Control Point (HACCP) training session. Upon successful completion, all participants received certificates, further enhancing their professional credentials.

The programme featured insightful sessions led by our Heads of Departments, offering students a holistic understanding of the hospitality industry and its diverse operational components. The collaborative approach aimed not only to educate but to inspire the next generation of hospitality professionals.

This initiative underscores our commitment to premium education and the continuous development of industry-ready talent. We believe that equipping students with practical skills and theoretical knowledge will empower them to excel in their future careers.