KMCT.org
GROUP OF INSTITUTIONS

KMCT COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY



Become a Leader in the Global Hospitality Industry

Dr APJ Abdul Kalam Technological University (KTU)
All India Council For Technical Education (AICTE)

ABOUT US

KMCT GROUP OF INSTITUTIONS

KUNHITHARUVAI MEMORIAL CHARITABLE TRUST

The Kunhitharuvai Memorial Charitable Trust, known as KMCT, stands as a leading and prominent educational network in Kerala, India, specializing in professional and technical programs. Founded in 1993 by Dr. K. Moidu, a pioneering medical professional and educationist, it has grown into a major hub for medicine, engineering, law, pharmacy, nursing, and related fields. The trust initially functionalized its operations in the serene mounds of Mukkam, situated 25 km from Kozhikode, Kerala. Beyond Mukkam, it currently administers to function across multiple regions in Kerala which includes as Mampara (6.7 km from Kuttippuram), Mundodu (19 km from Kasaragod), Maniyur (12.7 km from Vadakara) and Valamboor (8.4 km from Perinthalmanna). The trust has always focused in imparting quality education in atmosphere that promotes relaxation and serenity.



Vision

To be a Centre of Excellence in quality hotel management education and training in Kerala, creating global hospitality leaders committed to professional excellence.

Mission

To create global hospitality leaders with the right knowledge, skills, and attitude in a conducive environment for constructive learning, supported by a world-class, industry-relevant curriculum, a commitment to excellence in teaching and learning, and strong industry-academia collaboration.

Values

- Commitment to Professionalism
- Integrity and Ethics
- Excellence in Academic Culture
- Sense of Ownership and Accountability
- Innovation and Agility for Managing Change



KMCT BOARD OF DIRECTORS



The hospitality and hotel industry is witnessing remarkable growth today, unlike in earlier times, creating vast opportunities for passionate individuals who aspire to build successful global careers in this dynamic field. With increasing demand for skilled professionals, the industry now offers competitive pay packages and diverse international career pathways for those who are well-trained and industry-ready. In Kerala, despite the rising career prospects in hospitality and hotel management, there remains a gap in institutions that consistently deliver programs aligned with current and future industry requirements.

It is in this context that KMCT College of Hotel Management and Catering Technology, located at Kuttippuram, stands as a leading and highly sought-after institution. The college offers a Bachelor of Hotel Management and Catering Technology as well as Diploma programs in Multi-Cuisine Cook, carefully designed to prepare students for the ever-evolving and exciting world of hospitality.

The college aim to equip aspiring professionals with the right blend of knowledge, skills and practical exposure so they can excel in the global hospitality industry with confidence and competence.

Wishing aspiring students a bright and successful future in the hospitality industry through the KMCT College of Hotel Management and Catering Technology.

Dr. K. Moidu
Founder Chairman
KMCT Group of Institutions



CHAIRMAN'S MESSAGE

Welcome to KMCT College of Hotel Management and Catering Technology.

Since its inception in 2021, KMCT Hotel Management & Catering Technology has been committed to nurturing young minds and transforming them into competent professionals ready to lead the Hospitality Industry. Our alumni are making significant contributions not only in top Hotel Chains but also in sectors like Retail, Aviation, Education, Entrepreneurship, and beyond.

The Indian hospitality industry stands at a critical inflection point. Employing nearly 37 million people, it remains one of the largest contributors to the nation's economy. Yet, only 1% of this vast workforce is formally skilled—an alarming gap that needs to be addressed to ensure progress towards the government's ambitious $3 trillion tourism and hospitality vision for 2047.

KMCT College of Hotel Management and Catering Technology situated at Kuttippuram Campus Campus always inspires students to take action and encourage them to do something positive by changing the way they look at things. We put in continuous efforts in programming minds of students for future success.

India's hospitality growth story will depend not only on global chains but also on people, skills, and authentic experiences that reflect the true spirit of Indian hospitality.

I believe that the students completing Hospitality and Culinary courses will not only have ample job opportunities in India and aboard but can also look forward to becoming entrepreneurs & researchers.

I extend a hearty & warm welcome to you to KMCT College of Hotel Management and Catering Technology which will definitely shape your mind & character.

Wishing you all the best.

Dr. Navas K. M
Chairman



EXECUTIVE TRUSTEE & DIRECTOR'S MESSAGE

Dear Students,

Welcome to KMCT College of Hotel Management and Catering Technology.

Tourism is one of the fastest-growing sectors in the world and is considered one of the major contributors to the economies of various nations. In this context, the hospitality industry has tremendous growth potential.

At KMCT College of Hotel Management and Catering Technology, we are committed to excellence in hospitality education by ensuring the highest quality of faculty, resources, and infrastructure. Our focus on academic excellence and the holistic development of students helps create highly skilled and committed professionals capable of meeting the growing demands of the global hospitality industry.

To meet the global challenges of an ever-changing and demanding educational environment in the new century, KMCT College of Hotel Management and Catering Technology is moving forward with a clear vision for the all-round development of students.

I look forward to welcoming you to the world of hospitality. Wishing you all the best for your academic pursuits and future career.

Dr. Ayisha Nazreen
Executive Trustee & Director



PRINCIPAL'S MESSAGE

"Welcome budding hoteliers"

Welcome to KMCT College of Hotel Management and Catering Technology where hoteliering is not just a profession but a lifestyle; where we transform students to become a showman, a dynamic professionals with intelligence, wisdom, and a positive attitude.

KMCT College of Hotel Management and Catering Technology always inspires students to take action and encourage them to do something positive by changing the way they look at things. We put in continuous efforts in programming minds of students for future success.

With the rapid expansion and transformation of the global hospitality industry, the Hotel Management Program has gained fabulous acceptance worldwide. The hospitality industry encompasses certain, or total operations of multiple domains like Hotels, Resorts, Airlines, Cruise Lines, Hospitals, BPOs, Banks, Facility Management Companies, IT Companies, Clubs, Industrial Canteen, Universities, Convention Centers, and other numerous arenas, where Food & Beverage and Accommodation facilities are served with a pleasant smile.

As you commence your educational journey with us, know that you are not alone. We are committed to your success and offer a nurturing and supportive environment that will help you to develop personally and professionally.

I thus welcome the student fraternity on board to this fascinating temple of learning, which is proud of its right blend of experienced faculties and comprehensive facilities of international standards, enabling you to reach the epitome of your career in the domain of Global Hospitality Business.

Dr. Shankar Srinivasan
Principal
KMCT College of Hotel Management and Catering Technology



ABOUT THE COLLEGE

KMCT College of Hotel Management and Catering Technology, established in 2021 under KMCT Group of Institutions, is one of the leading hotel and hospitality management colleges located in Kuttippuram, Malappuram.

The college offers a Bachelor's degree in Hotel Management and Catering Technology, along with a six-month Diploma course in Multi-Cuisine Cook, helping aspiring students pursue successful careers in the hospitality industry by following their passion.

The college is affiliated with APJ Abdul Kalam Technological University and approved by All India Council for Technical Education. Along with providing excellence in education through expert faculty and state-of-the-art facilities, the college is committed to serving humanity and instilling strong moral values in students.

ABOUT THE DEPARTMENTS



FRONT OFFICE DEPARTMENT

As the name suggests, this department deals with the first interaction that guests have with hotel staff upon arrival. Staff who are disciplined and polite, yet warm and friendly can immediately make a guest feel at home. This department delves into room reservations, advance bookings, walk-in guests, etc. This department gives the organization its highest share of revenue.

Students are given hands-on training in all aspects of accommodation management. Purple Key, a property management system that is used worldwide, is used for teaching to enable students to keep pace with the changing patterns of property management.



ADVANCED TRAINING KITCHEN (ATK)

State-of-the-art hospitality and catering academy feature a professional training kitchen with the very latest industry-standard equipment. You are guided by experienced tutors, and dedicated, skilled professionals who are passionate about passing on their knowledge and skills.

As the name suggests, the Advanced Training Kitchen (ATK) is designed to train students in modern and international cuisines. Students with basic food production skills are introduced to advanced culinary techniques through a well-designed and fully equipped infrastructure that meets international hospitality standards. The training menu includes French, Chinese, Mediterranean, Spanish, Italian, German, Scottish, and various other international cuisines.

The primary objective is to build students' confidence and enhance their knowledge of global culinary delicacies.

The carefully designed menus help students develop fundamental cooking skills while focusing on the aesthetic presentation of food and creating memorable dining experiences. Students also gain hands-on experience in the sophisticated use of international ingredients and are encouraged to prepare innovative and delectable recipes.

The laboratories are designed to support a wide range of cooking styles and contemporary culinary practices followed in the global hospitality industry



BASIC TRAINING RESTAURANT
(FOOD AND BEVERAGE SERVICE)

This department trains students in the techniques and art of serving and selling food and beverages.

Waiting skills, supervisory skills and managerial skills are taught in the first, second and third years respectively. Menu and the maxims of menu-planning, wine pairing, tools and equipment usage, restaurant layouts, tabletop arrangement for foods from various cuisines, and buffets and banquet service are some of the skills which students will master by the end of their degrees owing to knowledge gained in both theory and practical classes.

This department also deals with intricate techniques related to food & beverage control and management through which students develop the capacity to successfully and profitably manage and operate a food outlet.

Cost control, budgetary implications, inventory management, purchase systems, etc. are integral components of the syllabus.

BASIC TRAINING KITCHEN (BTK)

The BTK is where students begin their culinary journey by learning fundamental cooking techniques such as chopping, slicing, dicing, sautéing, boiling, and baking. Instructors guide students through these basics, emphasizing proper knife skills, food safety, and kitchen hygiene.

Kitchen Equipment Familiarization: The BTK introduces students to common kitchen equipment and utensils, such as stoves, ovens, knives, pots, pans, and kitchen gadgets. They learn how to operate and maintain these tools safely and efficiently. Safety and Sanitation: The BTK reinforces principles of kitchen safety and sanitation, including proper handling of hot surfaces, prevention of cross-contamination, sanitation of work surfaces, and personal hygiene practices. This instills habits of cleanliness and food safety that are essential in professional kitchens.

QUANTITY TRAINING KITCHEN (QTK)

The Quantity Training Kitchen (QTK) is designed to prepare students to meet the challenges of cooking for large groups and catering to people from diverse culinary backgrounds across India. Quantity food production encompasses the preparation of large quantity of food items ranging from appetizers to curries, roasts, snacks, salads and sweets according to the nutritional value.

The primary function of a QTK is to provide students with hands-on experience in preparing and producing food in bulk quantities. This includes learning about recipe scaling, portion control, batch cooking, and efficient use of equipment and ingredients.





COLD STORAGE

The store should be close to the preparation area. Basic aim is a smooth flow from stores to preparation, to cooking, All the groceries and other food ingredients are stored in the Dry store

The functions of the stores are to receive, check, store correctly, issue goods as required against requisition properly authorized.

DRY STORAGE ROOM

Perishable items are stored in cold rooms, freezers etc. The ideal dry store temperature range is 15C to 18C

Refrigerators for perishable foods are maintained at 1C to 4C.

Proper records are maintained to track the stock of each commodity received, issued, and available in storage, along with the dates of receipt and issue. This enables the management to verify the accuracy of inventory records at any time.

BOARD ROOM

We prepare our students to actively participate in the group discussion and we train our students grooming, communication skills, clarity of thought, leadership skills.

We also train our students soft skills and campus placement mock interviews here in this board room







MOCK GUEST ROOMS

KMCT College of Hotel Management and Catering Technology features a state-of-the-art Housekeeping Lab designed to provide hands-on experience in every aspect of hotel operations. From housekeeping techniques to industry-standard cleaning practices in our two guest mock rooms, students will gain the practical skills needed to excel in the hospitality world.

The Housekeeping lab at the KMCT College of Hotel Management and Catering Technology comprises of a modern suite room as well as a twin room where the students are taken through the housekeeping procedures such as bed making, turndown service, and laundry.

ALUMNI PLACEMENT HIGHLIGHTS



Mr. SWARAJ E S

Reg No. KHMCT21HMCT018

ELIYAPRA, VATTAMKULAM P O
MALAPPURAM

Email : swarajvkm@gmail.com

- Attended summer training at The Lalit Ashok Bangalore
- Completed On-the-Job Training sponsored by Hyatt Centric Goa
- Currently Working at TAJ MALABAR WELLINGTON ISLAND COCHIN



Mr. SHANAVAS K

Reg No. KHMCT21HMCT017

KARIPPALLIL HOUSE,
BIYYAM P O
MALAPPURAM - 679576

Email : nnavasbiyyam@gmail.com

- Attended summer training at The Lalit Ashok Bangalore
- Completed On-the-Job Training sponsored by Hyatt Centric Goa
- Currently Working at TIARA HOTEL BY MPS



Mr. MOHAMMED MURSHID O

Reg No. KHMCT21HMCT009

ODAYAPPURATH HOUSE
KUNDAMPIDAVU
RANDATHANI, MALAPPURAM – 676510

Email : murshidmunawer@gmail.com

- Attended summer training at Hyatt Centric Candolim Goa
- Completed On-the-Job Training sponsored by Grand Hyatt Palace Bolgatty Cochin
- Currently Working at TAJ WAYANAD RESORTS WAYAND



Mr. MOHAMMED SAMEEH M K

Reg No. KHMCT21HMCT010

MUSLIMVEETTIL, PERUVALLOOR
MULLASSERY, THRISSUR - 680508

Email : : mohammedsameeh1@gmail.com

- Attended summer training at The Lalit Ashok Hotel Bangalore
- Completed On-the-Job Training sponsored by Hyatt Centric Candolim Goa
- Currently Working at FOUR POINTS SHERATON DUBAI UAE



Mr. AHAMMED JASIM M V

Reg .No. KHMCT21HMCT002

MOYYALATH VALAPPIL,
POTHANUR, PONPAKKARA (PO),
MALAPPURAM

Email : jasimaj97451313@gmail.com

- Attended summer training at The Lalit Ashok Hotel Bangalore
- Completed On-the-Job Training sponsored by Hyatt Centric Goa
- Currently Working at Al Bahar Hotel & Resort , Fujairah UAE



Mr. ABDUL NAFIH P P

Reg No. KHMCT21HMCT001

PUTHUPPARAMBIL, KARATHUR,
CODACAL P O,
MALAPPURAM - 676108

Email : nnafiih7654@gmail.com

- Attended summer training at The Lalit Ashok Hotel Bangalore
- Completed On-the-Job Training sponsored by Hyatt Centric Goa
- Currently Working at TIARA HOTEL BY MPS CALICUT



Mr. AMARJEET TS

Reg No. KHMCT21HMCT006

THEKKAN HOUSE
PUZHAMBARAM BIYYAM P O,
MALAPPURAM - 679576

Email : amarjeettsubramanian@gmail.com

- Attended summer training at The Lalit Ashok Hotel Bangalore
- Completed On-the-Job Training sponsored by Grand Hyatt Palace Bolgatty Cochin
- Currently Working at GRAND HYATT PALACE BOLGATTY



Mr. AL AMAN

Reg No. KHMCT21HMCT003

ANSARI MANZIL
PAZHAKULAM P O,
PATHANAMTHITTA - 691554

Email : amanboosiri007@gmail.com

- Attended summer training at The Lalit Ashok Hotel Bangalore
- Completed On-the-Job Training sponsored by Hyatt Centric Goa
- Currently Working at TAJ Wayanad



Ms. HASNA THASNI

Reg No. KHMCT21HMCT006

AYANIKKUNDAN, KURUPPINPADI
CHAPPANANGADI P O,
MALAPPURAM - 676503

Email : hasnathasni482@gmail.com

- Attended summer training at Hyatt Kachiowl Hyderabad
- Completed On-the-Job Training sponsored by Grand Hyatt Palace Bolgatty Cochin
- Currently Working at ITC GRAND CHOLA SHERATON



Mr. ASHIK K

Reg No. KHMCT21HMCT005

KANDANATH VELIMUKKU
VELIMUKKU SOUTH P O
MALAPPURAM- 676317

Email : ashikk7736@gmail.com

- Attended summer training at The LALIT ASHOK Hotel Bangalore
- Completed On-the-Job Training sponsored by Hyatt Centric Goa
- Currently Working at TIARA HOTEL BY MPS CALICUT



Mr. MOHAMMED AJMAL K R

Reg No. KHMCT21HMCT008

KOMALATH HOUSE
MAMMIYOOR, GURUVAYOOR P O,
THRISSUR-680101

Email : xxajuu@gmail.com

- Attended summer training at The Lalit Ashok Hotel Bangalore
- Completed On-the-Job Training sponsored by Hyatt Centric Goa
- Currently Working at at Al Bahar Hotel & Resort , Fujairah UAE



Mr. MOHAMED AFNAN P

Reg .No. KHMCT21HMCT007

PARAVAKKAL HOUSE ,
PUTHUR P.O KOTTAKKAL ,
MALAPPURAM- 676503,

Email : afiafnan45@gmail.com

- Attended summer training at The Lalit Ashok Hotel Bangalore
- Completed On-the-Job Training sponsored by Hyatt Centric Goa
- Currently Working at TAJ MALABAR WELLINGTON ISLAND COCHIN



Mr. MUHAMMED FARHAN K V

Reg No . KHMCT21HMCT012

KOLLATTUVALAPPIL,
ANAKKARA P O, MALAPPURAM
679551

Email : farhusaban@gmail.com

- Attended summer training at Hyatt Centric Candolim Goa
- Completed On-the-Job Training sponsored by Hyatt Centric Goa
- Currently Working in HYATT CENTRIC CANDOLIM, GOA



Mr. MOHAMMED SHAMIL M

Reg No. KHMCT21HMCT011

MANAKKADAVATH
POLPAKKARA P O
MALAPPURAM - 679576

Email : shamilsac@gmail.com

- Attended summer training at The Lalit Ashok Hotel Bangalore
- Completed On-the-Job Training sponsored by Hyatt Centric Goa
- Currently Working in HYATT CENTRIC CANDOLIM, GOA



Mr. MUHAMMED SAJIR T P

Reg No. KHMCT21HMCT014

MALAYIL HOUSE,
KUZHIMANNA P O,
MALAPPURAM – 673641

Email : sajirtp5000@gmail.com

- Attended summer training at The Lalit Ashok Hotel Bangalore
- Completed On-the-Job Training sponsored by Hyatt Centric Goa
- Currently Working in HYATT CENTRIC CANDOLIM, GOA



Mr. MUHAMMED SAFEEL K P

Reg No. KHMCT21HMCT013

KUNNATH PARAMBIL POOKKAAYIL P O,
MALAPPURAM -676107

Email : shafeelshaz360@gmail.com

- Attended summer training at Hyatt Centric Candolim Goa
- Completed On-the-Job Training sponsored by Hyatt Centric Candolim Goa
- Currently Working at TAJ WAYANAD, RESORTS WAYANAD



Mr. SHAMS AHSAN K

Reg No. KHMCT21HMCT016

KARUMARAKKAL, CODACAL PO,
THIRUNNAVAYA ,MALAPPURAM.
PIN 676108

Email : ahsanshams655@gmail.com

- Attended summer training at The Lalit Ashok Hotel Bangalore
- Completed On-the-Job Training sponsored by Hyatt Centric Goa
- Currently Working at TIARA HOTEL BY MPS CALICUT



Mr. SAFVAN A V

Reg No KHMCT21HMCT015

AZHUVALAPPIL, SWAGATHAMAD,
CHERUSHOLA P O, MALAPPURAM

Email : sav296041@gmail.com

- Attended summer training at Hyatt Centric Candolim Goa
- Completed On-the-Job Training sponsored by Hyatt Centric Candolim Goa
- Currently Working at NESTO HYPERMARKET DUBAI UAE









INDUSTRIAL VISITS















TEDˣ KMCT

















KALEIDO KMCT











CONVERGE











COURSES OFFERED :

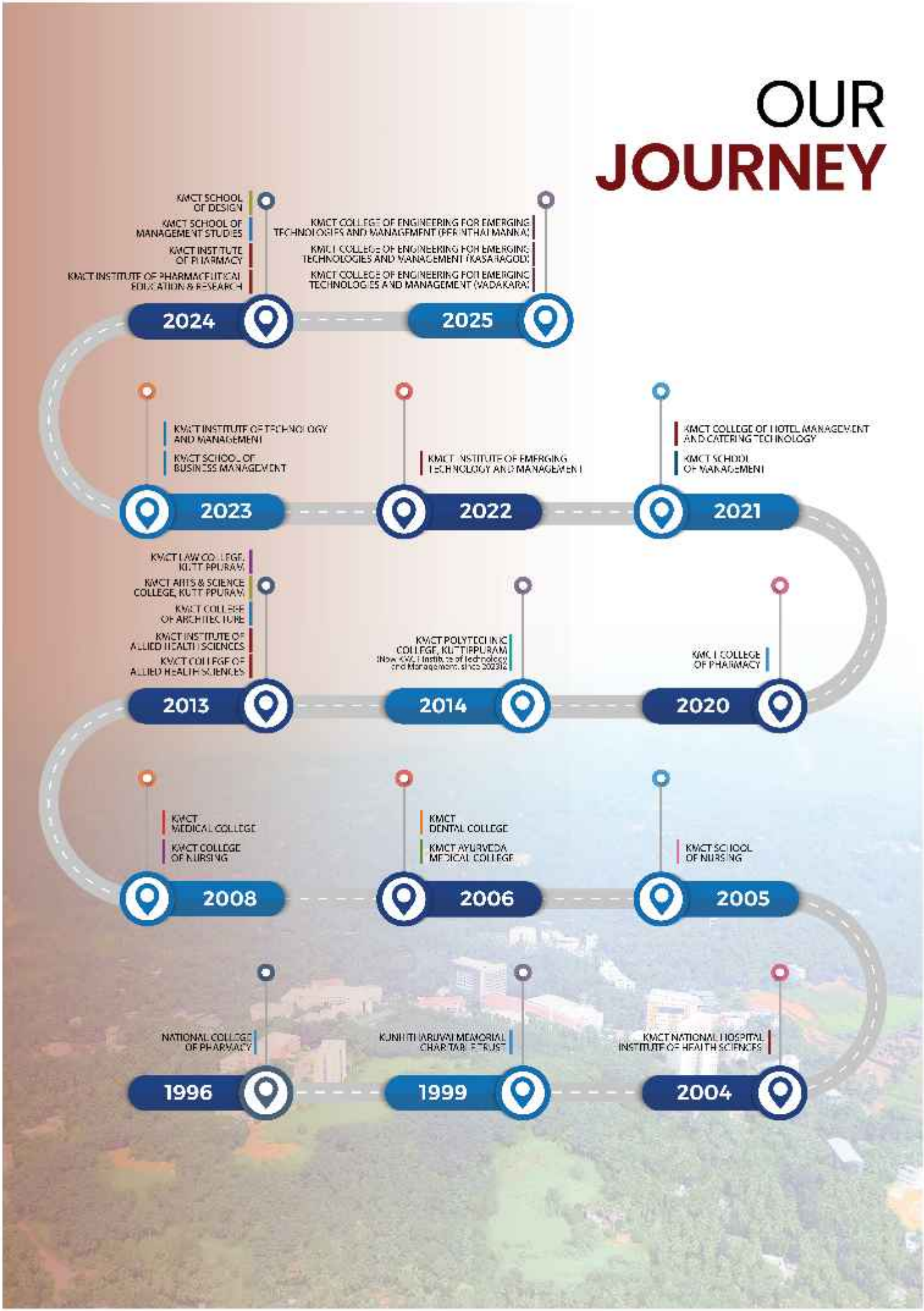
BHMCT - 4 YEARS

- BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

DMC - 6 MONTHS

- DIPLOMA IN MULTICUISINE COOK

OUR JOURNEY


KMCT SCHOOL OF DESIGN
KMCT SCHOOL OF MANAGEMENT STUDIES
KMCT INSTITUTE OF PHARMACY
KMCT INSTITUTE OF PHARMACEUTICAL EDUCATION & RESEARCH
2024
KMCT COLLEGE OF ENGINEERING FOR EMERGING TECHNOLOGIES AND MANAGEMENT (PERINTHALMANNA)
KMCT COLLEGE OF ENGINEERING FOR EMERGING TECHNOLOGIES AND MANAGEMENT (KASARAGOD)
KMCT COLLEGE OF ENGINEERING FOR EMERGING TECHNOLOGIES AND MANAGEMENT (VADAKARA)
2025
KMCT INSTITUTE OF TECHNOLOGY AND MANAGEMENT
KMCT SCHOOL OF BUSINESS MANAGEMENT
2023
KMCT INSTITUTE OF EMERGING TECHNOLOGY AND MANAGEMENT
2022
KMCT COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
KMCT SCHOOL OF MANAGEMENT
2021
KMCT LAW COLLEGE, KUTTIPPURAM
KMCT ARTS & SCIENCE COLLEGE, KUTTIPPURAM
KMCT COLLEGE OF ARCHITECTURE
KMCT INSTITUTE OF ALLIED HEALTH SCIENCES
KMCT COLLEGE OF ALLIED HEALTH SCIENCES
2013
KMCT POLYTECHNIC COLLEGE, KUTTIPPURAM (Now KMCT Institute of Technology and Management, since 2023)
2014
KMCT COLLEGE OF PHARMACY
2020
KMCT MEDICAL COLLEGE
KMCT COLLEGE OF NURSING
2008
KMCT DENTAL COLLEGE
KMCT AYURVEDA MEDICAL COLLEGE
2006
KMCT SCHOOL OF NURSING
2005
NATIONAL COLLEGE OF PHARMACY
1996
KUNHITHARUVAI MEMORIAL CHARITABLE TRUST
1999
KMCT NATIONAL HOSPITAL INSTITUTE OF HEALTH SCIENCES
2004



Facebook

Instagram

For Admission

KMCT COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
Mampara, Pazhur P.O,
679571, Kuttippuram,
Malappuram, Kerala
hmct@kmct.org | www.kmcthmct.org

For More Details
96 91 000 000
81 39 888 404