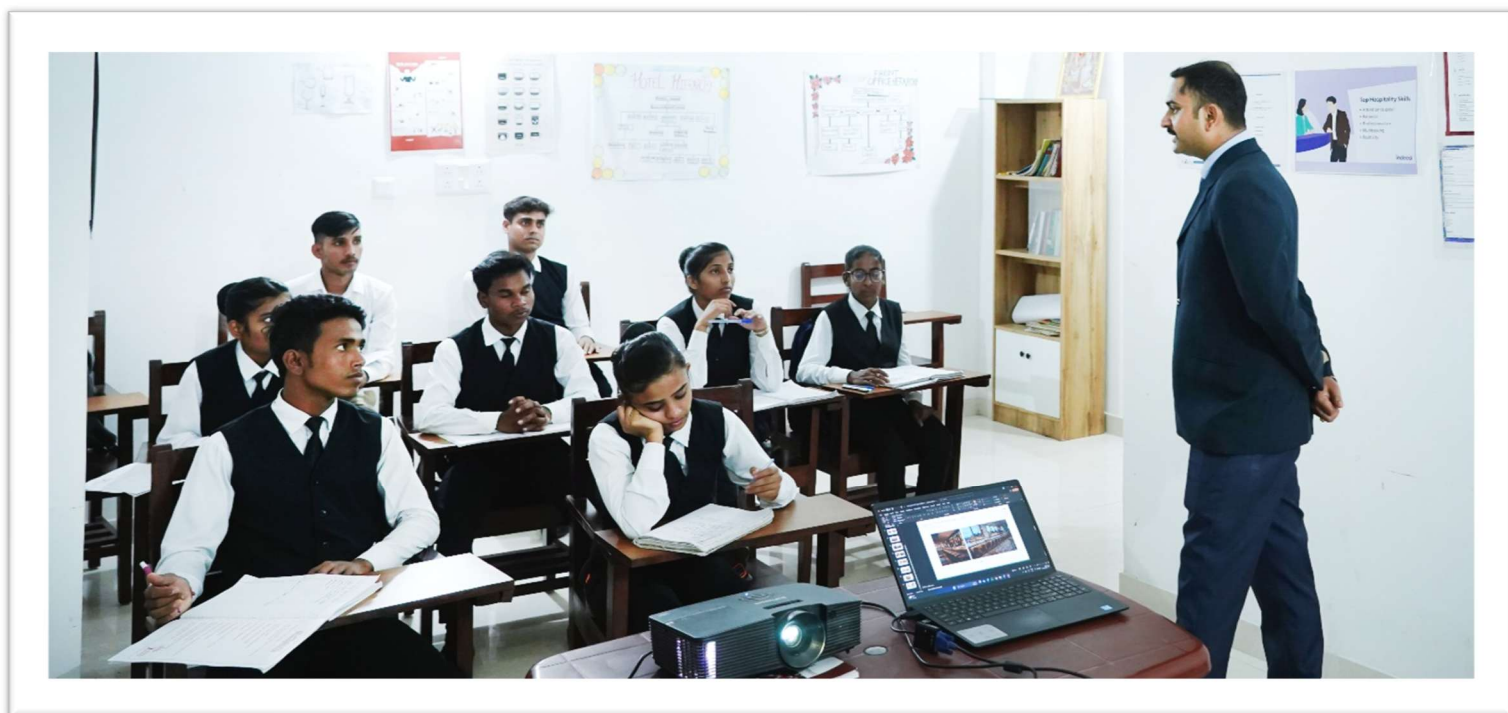




A social project of
Aragami India

Admission Prospectus 2026 - 2027



THE BODHGAYA HOTEL SCHOOL

Katorava road, behind 80 ft Lord Buddha Statue, Bodhgaya 824231, Gaya, Bihar.

Phone no. +91 631 2200044 mobile & whatsapp: +91-9973084617 email: info@thebodhgayahotelschool.com

websites: www.thebodhgayahotelschool.com www.agragami.org.in

From Here to Anywhere: our Alumni in Action



Ashish Kumar
Batch of 2017-18
Housekeeping Supervisor
Hyatt Regency
Dehradun



Aniket Aakash
Batch of 2018-19
Demi Chef de Partie
Carnival Cruise
USA



Mohammad Shahbaz
Batch of 2018-19
Front Office Supervisor
Marasa Sarovar Premier
Bodhgaya



Mukesh Kumar
Batch of 2019-20
Chef de Partie
Four Seasons Resort
Seychelles



Amardeep Kumar
Batch of 2019-20
Commis I Chef
Regenta Resort
Soma Vine Village, Nasik



Chandan Kumar
Batch of 2022-23
Housekeeping Associate
ITC
Bodhgaya



Deepu Kumar
Batch of 2023-24
Commis III Chef
Hyatt Place
Bodhgaya



Gautam Verma
Batch of 2023-24
Commis III Chef
Hyatt Place
Hampi



Dayashankar Kumar
Batch of 2023-24
Commis II Chef
Le Meridien (Marriot)
Hyderabad



Chandu Kumar
Batch of 2024-25
Front Office Associate
Lemon Tree
Patna



Mahima Lakra
Batch of 2024-25
Housekeeping Associate
ITC
Bodhgaya



Vishal Kumar
Batch of 2024-25
Bakery Chef
Holiday Inn
Lucknow



Karishma Kumari
Batch of 2024-25
F & B Service Associate
Sayaji Hotel
Indore



Santosh Kumar
Batch of 2025-26
Intern – Food Production
The Altruist
Bangalore



Rani Bharti
Batch of 2025-26
Intern – Front Office
Marriot
Ranchi



Arjun Kumar
Batch of 2025-26
Intern – Housekeeping
Fern Hotel
Gandhinagar

About Us

The Bodhgaya Hotel School (TBHS) was set up in 2017. It is the result of collaboration between two countries that carry hospitality deep within their culture: India and Switzerland. Agrabami India, together with two Swiss foundations, The International Foundation for Population and Development (IFPD) and EHLsmile Association, a non-profit organization of EHL Hospitality Business School in Lausanne, which is one of the world's leading hospitality schools. TBHS provides youth with high-quality vocational training that prepares them for a career in the hospitality industry.

Concept of The Hotel School

What is unique about TBHS is that the school is embedded in a fully operating hotel. The focus of the TBHS program is on practical skill development of students through working in the hotel. Qualified instructors, with experience in excellent hospitality institutions, guide students to correctly execute hotel operating processes. Twenty-five percent of student time is devoted to theoretical class-room work, and 75% to skill development. From day one, students are exposed to the guests of the hotel. They take ownership of hotel operations and are given the responsibility of helping to manage the business and ensure guest satisfaction. In the time spent at TBHS, students gradually master their work, becoming confident and independent. Upon graduation, students have a thorough understanding of various hotel departments, have learned to be hard-working, and are able to provide high-quality services. TBHS' on-the-job learning approach is highly valued by future employers.

Programs Offered

TBHS offers two programs for students to choose from:

- **Diploma in Food Production:** In this twelve-month program, students learn about cooking techniques, food preparation, and equipment handling. They acquire skills in national and international cuisine and gain knowledge in every aspect of the food production cycle from purchasing material and products, to planning the menu, and stewarding of equipment.
- **Diploma in Hotel Operations:** This is a twelve-month program. It imparts know-how of the three main operational departments - Front Office, Food and Beverage Service, and Housekeeping. Students learn about the duties within rooms division, as well as how to provide a high-class service experience to guests of a food and beverage outlet.

Schedule of Study:

Students have a six-day-week and enjoy a day off each week. They are divided into 2 groups. One group attends from 6.00 am to 3.00 pm, the other from 12.00 pm to 9.00 pm. Groups are rotated from one time slot to another on a regular basis.

Practical Skill Development

Students of the **food production program** develop practical skills by rotating through the hotel's cold and hot kitchen, and stewarding.

Students of the **hotel operations program** rotate within three sections of the hotel - Front Office, Food and Beverage Service, and Housekeeping.

In all programs, students work under guided expert supervision. As the student becomes more comfortable with the work, more and more responsibilities are given till she/he is able to work independently and to high standards.

Theory Classes

The theory lessons are set out to put the practical skills into context and to give an understanding of the overall hotel industry. Additionally, subjects such as *Hospitality English*, *Professional and Life Skills*, and *Hygiene* promote professional behaviour and develop the mind-set expected of a professional. During self-study hours, students have time to review learning materials and prepare themselves for upcoming assessments.

Common Courses

There are 5 common courses which all students must study.

- Hospitality English
- Professional and life skills
- Hygiene in hospitality
- Menu planning, basic food production and service techniques
- Basic computer training

Food Production Course

- Food knowledge
- Kitchen techniques
- Bakery and pastry
- Food costing



Hotel Operations Course



Front Office Operations



Food and Beverage Service Techniques



Wine, Bar & Beverage Service



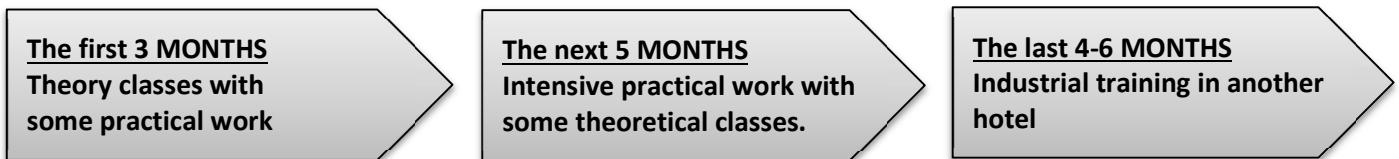
Housekeeping Techniques

Housekeeping Techniques Course

- Housekeeping equipment
- Knowledge and use of cleaning agents
- Cleaning principles and SOPs
- Inventory management
- Guest room types and setup
- Linen room operations
- Laundry techniques
- Minibar management
- Lost and found procedures

Course Structure:

Both the Diploma in Food Production, and the Diploma in Hotel Operations are 12-month programs:



Fee Structure

The total fee and payment installments for the two courses are as follows:

Name of Course	Total Fee ₹	Payment of Installments*		
		On or before 20 July 2026	On or before 31 October 2026	On or before 31 January 2027
Food Production	30,000	12,000	12,000	6,000
Hotel Operations	30,000	12,000	12,000	6,000

* Fee paid is non-refundable.

The fee covers tuition, uniforms, study materials, and all meals. There is no extra fee for examinations, except if a student has to retake an examination (see paragraphs on Student Assessment below).

Accommodation: Fee does not cover accommodation. If students require accommodation, TBHS can arrange shared lodging close to the school. A room shared by three students costs approximately Rs. 15,000 per head for the course. Payment has to be made in 3 installments – Rs. 5,000 before 20 July 2026, Rs. 5,000 by 31 October 2026 and Rs. 5,000 by 31 January 2027.

Please note that lodging is not supervised. Students are responsible for cooperating with the rules set by the landlord and for behaving safely and responsibly at all times.

Stipend during Industrial Training

In the last 4-6 months of the course, during industrial training, students earn a small stipend.

Admission: Requirements and process

A student seeking admission to TBHS must:

- Have a passion for the hospitality industry and for serving people
- Be 17 years old or over on 1 August 2026
- Have passed class 10

The academic year 2026 - 2027 begins on 1 August 2026.

The time-line for admissions is as follows:

Step 1: Prepare application documents	<ul style="list-style-type: none">• Evidence of having passed class 10• Marks sheet• Proof of age• Completed application form (attached at the end of this document)
Step 2: Send application Documents to TBHS	<ul style="list-style-type: none">• Documents must reach TBHS before 30 June• Post the application to: The Bodhgaya Hotel School, Katorva Rd Behind 80 ft Lord Buddha Statue, Bodhgaya-824231, Gaya, Bihar• If submitting by email send to: info@thebodhgayahotelschool.com or by WhatsApp: +91-9973084617
Step 3: Pre-selection	<ul style="list-style-type: none">• Applications are reviewed and if requirements are met, applicants will be invited to appear for an interview and assessment on 15 July.
Step 4: Assessment and interview	<ul style="list-style-type: none">• The assessment tests basic numerical and English communication skills. Students will be interviewed on their motivation to work in the hospitality industry and their general attitude.• Applicants from outside Bodhgaya will be interviewed and assessed on-line.
Step 5: Acceptance or Refusal	<ul style="list-style-type: none">• If the results of the assessment and interview are satisfactory, the applicant will receive a confirmation call and letter by email. In order to secure the student's spot, guardians are required to sign the admission consent form and pay the fee for the first semester before 20 July.• If the results of the interview and assessment are not satisfactory, the applicant will be notified accordingly.

Every Saturday till 30 June, TBHS hosts an information session at 2.00 p.m. at the school. If you are interested in a personal tour of the school, or wish to meet and talk to its representatives, please do visit. Please respect the busy schedule of our faculty and students and come by at the stated time only.

Job Outlook and Placement

Upon completion of the one-year course – including 4 to 6 months of industrial training - students would acquire the necessary foundation to enter the hospitality industry either directly in entry-level jobs or as on-the-job trainees who are confirmed as employees after 6 months. From this point, they can develop and grow within the industry. Besides various opportunities within hotels, graduates will be equipped with the skills needed to work for high- quality service providers, such as restaurateurs and caterers. Entry level salaries range from Rs. 15,000 to 23,000 pm and over the next 3 to 4 years salaries generally double.

Students will be assisted in placement to ensure a successful start to their careers.

Student Assessment

Student Assessment at TBHS is a continuing process and students are expected to use the feedback received for steady performance improvement.

Assessment of Personal Conduct and Grooming:

Students will receive inputs to develop good grooming, posture, behaviour, good manners, attendance, punctuality, reliability, work-ethic, manner of communication, interpersonal skills and team-work. They will be continuously observed and graded on these qualities.

Assessment of Skills:

Assessment of skills will comprise measurement of how well the students follow the standard operating procedures when they execute practical work in the school's hotel. In addition to continuous assessment of performance of each SOP, twice a year, in November and in March, a formal test will be administered in any one SOP.

Theoretical Knowledge:

Assessment of theoretical knowledge will measure how much the student has absorbed of the subject taught in the theoretical classes. Assessments of theory will be done through a combination of quizzes and examinations in November and in March. Quizzes as well as examinations will mostly be of the objective type in English.

The system of assessment is summarized in the table below:

System of Assessment						
Subject of Assessment		Method of Assessment	Continuing Assessment	November Tests	March Tests	Total
			Maximum Marks			
A	Personal Grooming and Conduct	Observation	100	None	None	100
B	Practical skills	Observation of performance against SOPs	40	30	30	100
C	Theoretical knowledge	Quizzes	40	20	40	100
Grand Total						300

For the 5 common courses only the theoretical knowledge of the student will be measured. In all other courses, students will be assessed on both practical skills and theoretical knowledge.

To pass in a course, students must score at least 60% in practical skills and 60% in theoretical knowledge. To pass with distinction, it is necessary to score an average of 75% in all courses taken together.

For each course in which the student receives a grade less than 60%, she/he will be permitted no more than 2 re-take examinations, at a payment of Rs. 250 per examination. Each re-take will be held 2 weeks after the examination in which the student failed. The student will need to score 60% in the re-take examination to pass the course.

Should the student fail the second re-take examination, he/she will not be awarded the Diploma and may re-apply to start the program again.

If a student is unable to take a semester test due to authorized absence (absence with permission), he/she will be administered a make-up examination free of cost.

Award of Diploma:

To obtain the Diploma, the student must:

- pass in all subjects
- have 90% attendance (excluding the weekly off-days, 15 fixed vacation days, 3 national holidays, and 12 discretionary holidays that the student is entitled to- see article 3 of Rules and Regulations below)
- complete industrial training of 4 to 6 months with a good report from the hotel to which he/she is assigned.

Rules and Regulations

The following section lists the rules and regulations to be followed by students. Upon their enrolment, the student and his/her guardian will be required to sign an agreement to conform to these regulations.

1. Respecting TBHS values

TBHS does not tolerate any disrespectful behaviour towards team members, staff, or guests. Students are required to follow and live by the TBHS values at all times. Should a team member fail to do so, disciplinary action will be taken. This could include grade deduction, suspension, or in serious cases expulsion from school. In the last case, no refund of already paid fees will be given.

2. Vacation, Holidays and Off-Days

Throughout the 7 months, students get one weekly off day, national and festival holidays, and 7 vacation days (either for Diwali or Chhatt).

3. Attendance requirement

Apart from these vacations, holidays and off days, the student must be present on all other days. If the student is absent without the permission of his faculty member, the student's leave account will be debited 2 days for each day of such absence.

4. Punctuality

Students are graded on their punctuality. Tardiness results in grade deductions on their practical assessment as well as reduction of holidays and vacation days:

5. Grooming standards

To succeed in the hospitality industry, it is of great importance to comply with high personal grooming standards. If a student fails to follow grooming standards, the supervisor may send the student home and mark him/her as late or absent without permission. The grooming standards are listed below:

- a. Uniforms: freshly washed and ironed and all pieces worn properly.
- b. Hair: clean, trimmed and neatly combed or arranged.
- c. Facial hair (men only): freshly shaved, moustache or beard neatly trimmed.
- d. Fingernails: clean and trimmed, plain or natural colors only (for women)
- e. Body: freshly showered and a non-intrusive deodorant.
- f. Make-up (women only): use sparingly and be natural looking.
- g. Perfumes: use sparingly or none at all. Your scent should not linger after you leave.
- h. The uses of cell phones are prohibited unless authorized by the instructor or manager. Family members may call the reception if a student needs to be reached.



Application Form: The Bodhgaya Hotel School

Katorava Rd, behind 80 ft Lord Buddha statue, Bodhgaya - 824231,

Bihar **Last date for application submission: 30 June 2026**

Date.....



1. In which stream do you want admission? Write 1 for your first choice and 2 for your second choice.

Food Production Program Hotel Operations Program

2. Applicant details

2.1 First name:..... Surname:.....

2.2 Sex: Female Male

2.3 Date of birth: YearMonth.....Day.....

2.4 Contact details for communication:

Mobile number: Email.....

2.5 Current address:

.....District.....

.....State.....Pin.....

2.6 Permanent address.....District.....

.....State.....Pin.....

2.7 Nationality:

2.8 Name of legal guardian:.....

Relationship of guardian with applicant:

Mother Father Other (specify):.....

3. Education

Course of Study	Board/ University	Duration	Year of Passing	% Marks	Medium of Instruction

4. Work experience

Employer	Work Done	Place of Work	Duration of Employment	Monthly Earnings

Please attach:

1. Evidence of having passed class 10.
2. Marks sheet
3. Proof of age

Give brief details of your family in the table below:

Information about your father:			
Name	Age	Occupation	Number of days of paid work per annum
Information about your Mother:			
Name	Age	Occupation	Number of days of paid work per annum
Information about your brothers & sisters:			
Total number of brothers & sisters	Number of brothers & sisters studying	Number of brothers & sisters in paid work	

5. Declaration

I declare that I am responsible for the truth and accuracy of the information given in this form. If it is found that I have willfully given wrong information I may be dropped from this course.

I have read the prospectus and rules and regulations of The Bodhgaya Hotel School and accept to respect and follow them.

Signature of applicant

.....

.....

Date and place of signature

Signature of guardian

Please note that:

1. Your application should reach the address below by 30 June 2026.
2. Post your application to: Prakash Singh, Faculty Member, The Bodhgaya Hotel School, Katorava Rd behind 80 ft Lord Buddha Statue, Bodhgaya 824231, Gaya, Bihar
3. Or email your application to info@thebodhgayahotelschool.com