



India's Only Hotel School



AAMBY VALLEY CITY
created for the love of life

SAHARA STAR
A Step Ahead

**In a world of traditional hospitality schools,
A-Star Academy is a revolution.**

**A hotel hosting a hospitality academy to train
future industry professionals.**

CONTENTS

• From the Executive Director's Desk	4
• Curated by Industry Professionals for Future Leaders	5
• Mission, Vision & Values	6
• Our Campuses	8
• Your First Day at A-Star Academy	9
• Orientation at A-Star Academy	10
• Council of Distinguished Advisors	12
• The A-Star Academic Board	16
• Custodians of Our Unique Pedagogy	17
• Professors of Practice	18
• Meet Our Mentors	20
• Aamby Valley City	22
• Hotel Sahara Star	24
• A-Star Academy Workshops	27
• Our Course Offerings	28
• Be a Step Ahead	30

From the Executive Director's Desk

Romie Dutt

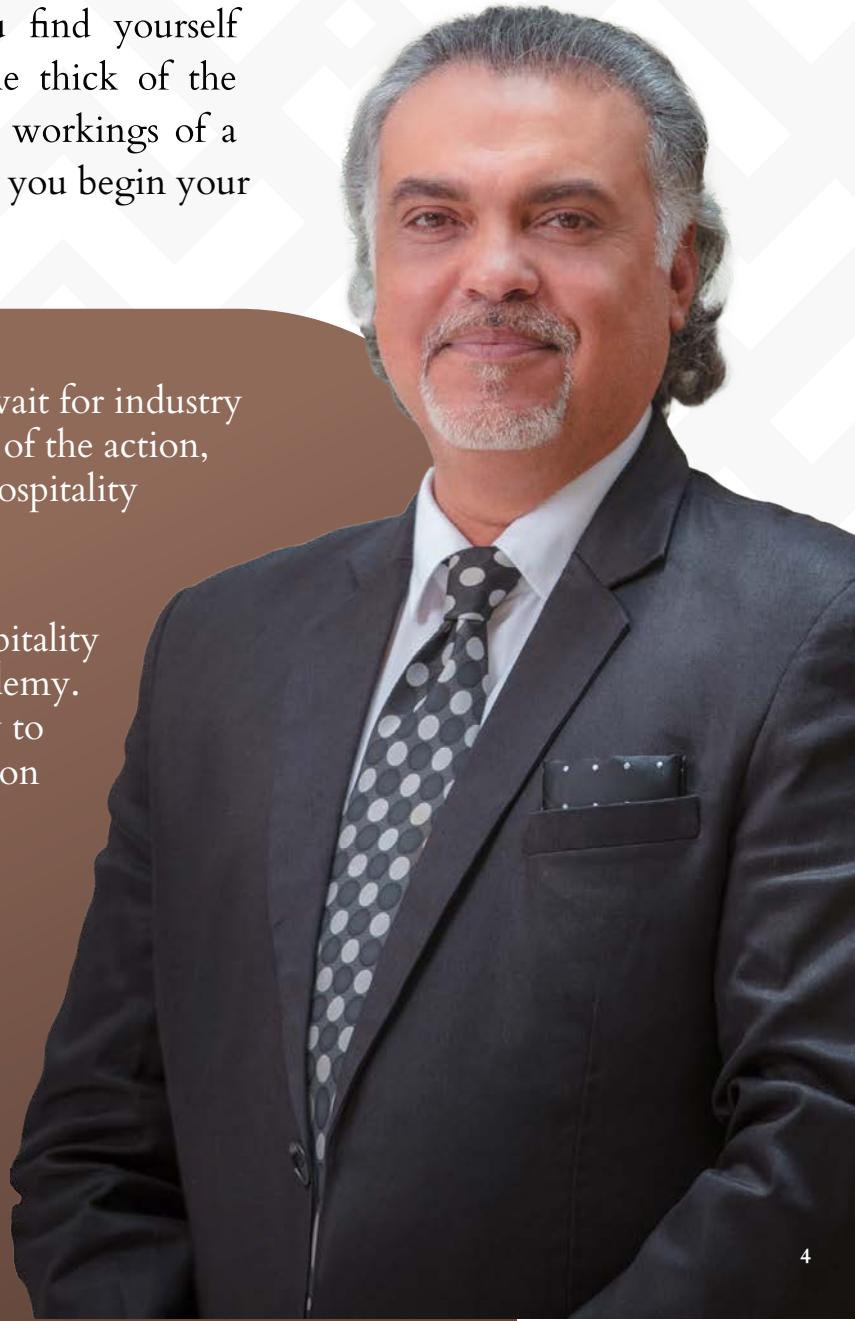
Executive Director, Aamby Valley City & Hotel Sahara Star

Let me paint you a picture. Imagine it's your first day at A-Star Academy. You spend the morning in a classroom, learning the theoretical aspects of global hospitality. By the afternoon, you find yourself standing in a five-star hotel, in the thick of the action, experiencing the real-world workings of a hotel. From day one at the academy, you begin your life as a hotelier.

A-Star Academy students need not wait for industry experience. We put you in the heart of the action, offering practical insights into the Hospitality Industry.

The future talent that will shape hospitality practices will be born at A-Star Academy. Experiential learning is the only way to teach the dedication and determination needed to be a top hotelier.

“It All Begins Here”



Curated by Industry Professionals for Future Leaders

A-Star Academy is the only hotel school where a pool of hospitality professionals come together to curate courses with a sharp focus on creating leaders for the industry.

Each module is designed with the key skills and knowledge required by professionals working in a real luxury five-star hotel. As a result, A-Star Academy students confidently enter the industry with their heads held high, equipped with everything needed to be an employer's perfect pick





Mission, Vision and Values

To empower aspiring hospitality professionals with the knowledge, skills, and experience they need to excel in the dynamic industry. We strive to create a nurturing environment where students can learn from industry experts, gain practical experience, and develop a passion for hospitality.



With imbibed values from the parent hospitality icons, Aamby Valley City and Hotel Sahara Star, our students interact with seasoned hoteliers, giving them a chance to learn the core value sets first hand.



Integrity:

Upholding honesty and ethical standards in all our actions.



Collaboration:

Working together to achieve shared goals and mutual success



Student-Centric:

Prioritising student needs and experiences for their holistic development



Excellence:

Striving for outstanding performance and quality in every endeavour.



Innovation:

Embracing creativity to pioneer new solutions in hotel management.

Our Campuses



Nestled near Mumbai's bustling airport, Hotel Sahara Star stands as a beacon of luxury and elegance. The architectural marvel of the hotel is accentuated by its grandiose atrium, a breathtaking space that exudes a sense of serenity amidst the city's vibrant energy.



Our Aamby Valley City Campus offers a unique learning experience. With the support of the pristine planned hill city Aamby Valley City, our students are introduced to the plush world of hospitality on the very first day.



Your First Day at A-Star Academy



- 9.** Meet your industry-leading faculty



- 7.** Exclusive look into the backend working of the hotel



- 8.** Introduction to the extra-curricular activities on campus



- 6.** Introduction to front office processes



- 5.** A deep look into the nuances of hotel engineering



- 4.** Tour of the luxurious rooms and suites



- 2.** Orientation in a state of the art learning center



- 3.** Visit the fine-dine restaurants of a luxury 5-star hotel



- 1.** Arrive at your iconic campus

A blockbuster beginning to kickstart your journey in the mesmerising world of hospitality!

Orientation at A-Star Academy

Experience the vibrant world of hospitality firsthand at A-Star Academy. Gain invaluable insights into the industry and unlock your potential for success.



Students are introduced to the expansive campuses that host guests from around the world. They gain hands-on experience in various departments, including F&B, Front Office, Food Production, Hotel Engineering, Housekeeping, and more. This in-depth campus tour will immerse students in real-world operations.



A-Star Academy

“Where hospitality success
is the destination and
knowledge is the journey”

Council of Distinguished Advisors



**Chef
SatishArora**

A culinary luminary, Chef Satish Arora boasts a career spanning five decades, punctuated by his meteoric rise as the world's youngest Executive Chef of a five-star kitchen at a mere 26 years of age. An inspirational figure within the industry, Chef Arora has not only garnered accolades but has also served as a beacon of guidance for aspiring chefs. His journey is marked by a constellation of awards and the privilege of catering to royalty, heads of state, celebrities, and luminaries.

Chef Manjit Singh Gill is a revered figure in the gastronomic world. Embracing a philosophy of discovery and constant innovation, Chef Manjit commands respect among the industry's elite. He currently serves as the President of the Indian Federation of Culinary Associations and has previously led the kitchens of ITC Hotels as Corporate Chef. Recognized with the Escoffier Medal, Chef Manjit is also an accomplished author, with notable works including "Eating Wisely & Well" by Penguin and the "Secrets of Indian Gastronomy" series, which comprises "Fire," "Water," "Earth," "Air," and "Ether."



**Chef Manjit
Singh Gill**



**Chef
Sabyasachi Gorai**

Chef Sabyasachi Gorai is a multifaceted culinary virtuoso revered as an Indian celebrity chef. With roles ranging from educator and hospitality consultant to television show host and food-show judge, Chef Saby's passion for food and cooking shines through. Armed with specialized culinary training from esteemed institutions such as Pastry School in Paris, Culinary School in the USA, and Pasta Academy in Italy, Chef Saby has amassed a plethora of achievements and accolades, culminating in his recognition as 'India's Best Chef' by the President of India.

An alumnus of IHM Mumbai 1991 batch, Salil Fadnis began his career with Oberoi hotels joining the prestigious OCLD. Salil spent a major part of his career in the kitchen and about 15 years as an Executive Chef. His professional voyage encompasses stints across various national and international hotel chains. Over the past 30+ years he has worked in and out of the country having had the opportunity to open hotels in India and overseas. He is a founder member of The Western India Culinary Association (WICA), a networking and collaborating platform for chefs & is the current President at WICA.



Mr. Salil Fadnis



**Prof.
Nimit Chowdhary**

Prof. Nimit Chowdhary brings over 30 years of academic experience, having served as a Professor at the Indian Institute of Tourism and Travel Management across various locations. A passionate leader with a knack for innovation, he thrives on experimenting with teaching methods and shaping learning environments. Beyond his research record of 245+ publications, he boasts a global perspective gained through extensive travel across 40+ countries, further enriched by prestigious awards like the Eminent Engineer distinction.



Dr. Prashant Kumar Gautam is a highly accomplished Professor of Tourism at Panjab University with extensive leadership experience. He currently holds positions as a Nominated Fellow to the Senate, Executive Council member at HPU Shimla and Nagaland University, and member of the AICTE All India Board for Tourism and Hospitality. His impressive record includes completing research projects valued at Rs 2.5 crores, guiding 8 doctoral students, and publishing 15 books and 80 research papers, solidifying his expertise in the field.

**Dr. Prashant
Kumar Gautam**

Prof. U. N. Shukla, a tourism education leader with 29+ years, director of Dr. Bhimrao Ambedkar University's Institute of Tourism and Hotel Management. He's also Dean of the Faculty of Management. With published research in over 28 journals and experience guiding scholars, his expertise is undeniable.



Prof. U. N. Shukla



Dr. Norel Peter Marpuri Illo is the Master in Hospitality Management Program Chair and Assistant Professor IV at Camarines Sur Polytechnic Colleges, Nabua, Camarines Sur, Philippines. With extensive experience in the food service industry, including pastry, baking, and food and beverage services, he is known for his leadership, organizational skills, and commitment to continuous improvement. Norel has also served as OIC Dean, College Instructor, and Distinguished Reviewer for Global Professional Advancement, showcasing his ability to connect with diverse individuals and build strong relationships.

**Dr. Norel Peter
Marpuri Illo**



This is where the
hospitality leaders
of tomorrow are born.

The A-Star Academic Board



**Dr. Rajeev R
Mishra**
Director
26 Years of Experience



**Mr. Vishwanath
Revankar**
Dean (F&B Service)
23 Years of Experience



**Mr. Blession
Jacob**
Assistant Professor
18 Years of Experience



**Ms. Apurva C.A.
Kulshrestha**
Assistant Professor
8 Years of Experience



**Ms. Merle
Almeida**
Assistant Professor
21 Years of Experience



**Ms. Srusti
Singh**
Teaching Assistant
3 Years of Experience



**Ms. Diana
D'Souza**
Manager - Counsellor & Enrollments
15 Years of Experience

Custodians of Our Unique Pedagogy

At A-Star Academy, our Professors of Practice are not just instructors; they are seasoned professionals who bring a wealth of industry experience into the classroom. Imagine learning the art of hospitality not just from textbooks, but from those who have lived it, breathed it, and excelled in it.

Our professors engage in dynamic, real-time interactions with students, offering insights that go beyond theory. They expose students to the realities of the hospitality world, sharing case studies and scenarios that mirror what they'll encounter in their careers.

What sets A-Star Academy apart is this unique blend of practical knowledge and academic rigor. Our Professors of Practice provide a direct line to industry standards, equipping students with the tools they need to succeed from day one.

It's not just about learning; it's about becoming a hotelier from the moment you step into the industry.

At A-Star Academy, education is not a rehearsal; it's the real deal.

Our approach ensures that when our students graduate, they are not just prepared—they are poised for success.



Professors of Practice



Ms. Shelly Mathur
Assistant Director
Sahara Hospitality Limited
22 Years of Experience



Sumeet Kumar
Vice President Hospitality
Aamby Valley City
25+ Years of Experience



Ranjan Ranjani
Director Food & Beverage
Sahara Star
24 Years of Experience



Mohammed Shaikh
HR Manager
Sahara Star
25 Years of Experience



Karishma Raghuvanshi
Consultant-HR- Training & Recruitment
Sahara Star
17 Years of Experience



Deepali Rambade
Front Office Manager
Sahara Star
21 Years of Experience



Manpreet Kaur
Customer Excellence
Aamby Valley City
20+ Years of Experience

Professors of Practice



Vishal Singh
Head Chef
Indian Heritage
35 Years of Experience



Vinod Rana
Executive Sous-chef
Indian Breads
35 Years of Experience



Rupesh Khandekar
Executive Sous-chef
Continental Cuisine
24 Years of Experience



Jihad Shami
Chef De Cuisine (Head Chef - Mabruk)
Lebansese Cuisine
33 Years of Experience



Vikas Rane
Chef De Partie
Oriental Cuisine
18 Years of Experience



Prashant Lad
Jr. Sous-chef
Italian Cuisine
15 Years of Experience



Yashwant Singh
Jr. Sous-chef
Indian Curries
16 Years of Experience

Meet Our Mentors



Bharat Singh Rawat
Jr Sous-chef
Cold appetizer
26 Years of Experience



Savar Singh
Chef De partie
Indian Breads
13 Years of Experience



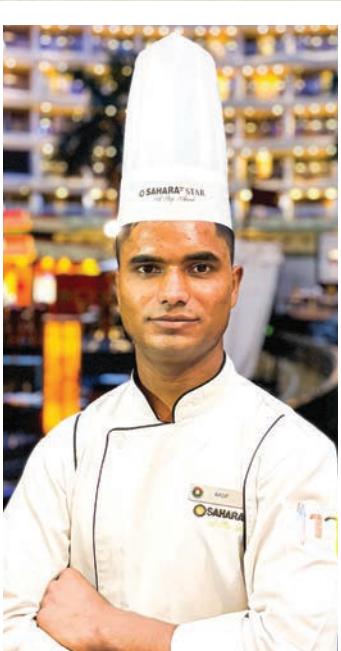
Guddu Singh
Chef De Partie
Kebabs
12 Years of Experience



Bimal Gurung
Chef De Partie
Dim Sum
13 Years of Experience



Lohare Singh
Demi Chef De Partie
Halwai
16 Years of Experience



Mohammad Aasif
Demi Chef De Partie
Patisserie
11 Years of Experience



Who says hoteliers can't be entrepreneurs?

Learn the business of hospitality
from day one at India's only hotel school.



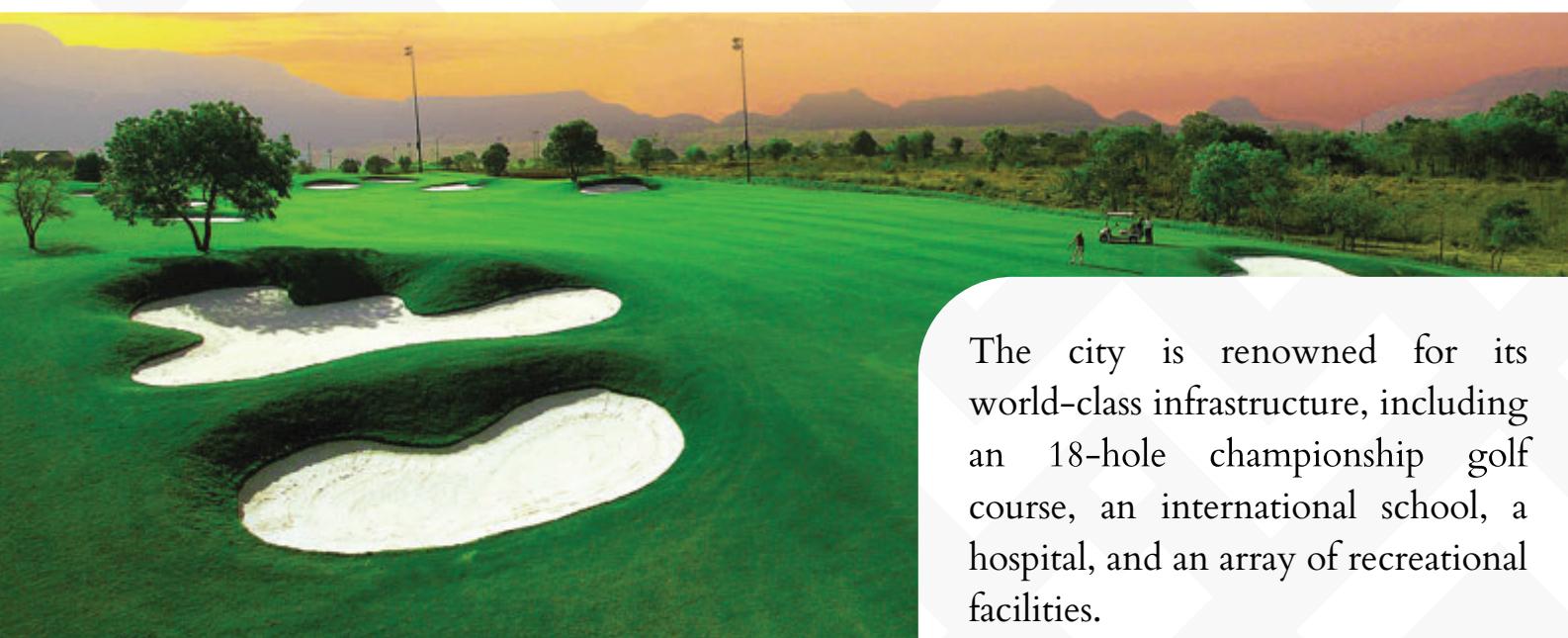
AAMBY VALLEY CITY

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Your Residential Campus, Aamby Valley City

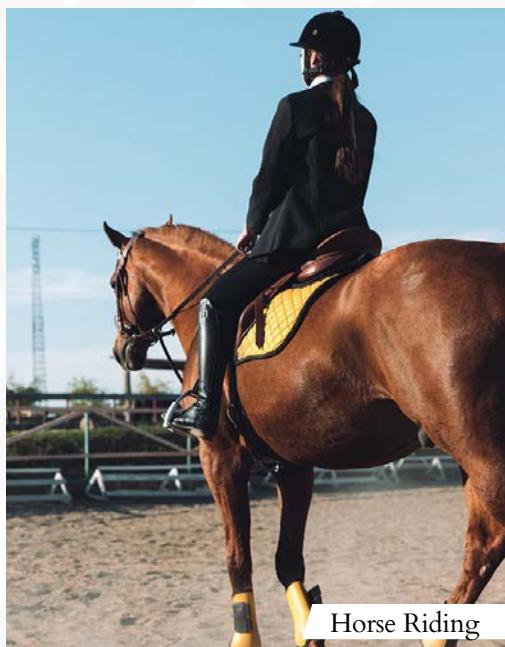
Spread over 10,000 acres, this self-sustained township offers a perfect blend of natural beauty and modern amenities. Designed to provide a lavish lifestyle, Aamby Valley City features a range of premium residential options, from opulent villas to cozy chalets, each offering stunning views and unparalleled comfort.



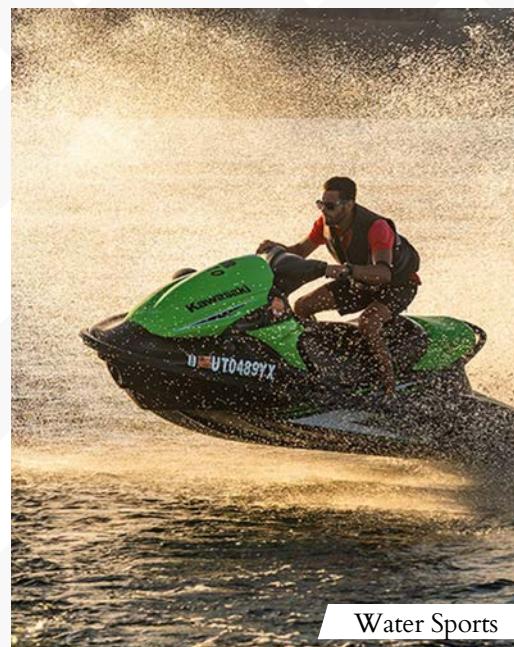
The city is renowned for its world-class infrastructure, including an 18-hole championship golf course, an international school, a hospital, and an array of recreational facilities.



Adventure Sports



Horse Riding



Water Sports



SAHARA STAR

A Step Ahead



Your Mumbai Campus, Hotel Sahara Star



Hotel Sahara Star is one of Mumbai's most iconic luxury hotels, renowned for its opulent design, over 350 luxury rooms, and exceptional hospitality. Located near Mumbai's domestic airport, it boasts 1.1 million sq. ft of grandeur, a unique blend of contemporary architecture and rich cultural heritage.

The hotel features an impressive central dome, which houses the world's largest pillar-less clear-to-sky dome which spans across 55,000 sq. ft along with an extensive collection of meticulously designed rooms and suites.



Private Preview Theater



Fitness & Gym



Padel Court



Culinary mastery, A-Star style. Experts-led workshops delving into the secrets of gourmet cooking.

Chocolate Workshop | Advance Lebanese Workshop

Sushi Workshop | Buddha Bowls Workshop

Mexican Meal Workshop | Thai Cuisine Workshop

Mexican Special Workshop | Tikkas and Kebabs Worshop

Home Made Pasta & More Workshop

Couples Workshop (Grazing Platter) | Sushi Special
and more

A-Star Academy Workshops

Our workshops are meticulously designed to offer you a comprehensive and engaging culinary experience. With state-of-the-art classroom setups, modern technology, and expert instruction, we ensure optimal learning and an unforgettable journey into the world of culinary arts.

Our vision is to create a dynamic learning environment where participants from all backgrounds can come together to explore the art of culinary creation.

While becoming a Master Chef requires years of dedicated practice and precision, our workshops are designed to instil confidence, reassuring you that you can replicate, if not surpass, professional dishes and cocktails at home.

What Awaits You

- Hands-On Learning
- World-Class Instructors
- State-of-the-Art Facilities
- Diverse Offerings
- Completion Certificate



Our Diploma Course Offerings

Affiliated By: 



Professional Diploma in Food Production & Patisserie

Duration: 9 months
(6 months learning + 3 months Internship)

- 1. Food Safety & Hygiene
- 2. Breads
- 3. Viennoserie
- 4. Tarts And Torts
- 5. Modern French Pastry
- 6. Plated Dessert
- 7. Chocolate & Praline
- 8. Travel Cake
- 9. Frozen Dessert



Diploma in Hospitality Management

Duration: 6 months
(5 months learning + 1 month Internship)

- 1. Introduction to the hotel and hospitality
- 2. Basic F&B service operations
- 3. Basic housekeeping operations
- 4. Basic F&B production operations
- 5. Guest service
- 6. Basics of food, sanitisation health and safety
- 7. Business communication skills



Advanced Diploma in Bakery, Patisserie & Entrepreneurship

Duration: 9 months
(6 months learning + 3 months Internship)

- 1. Food Safety
- 2. Entremets
- 3. Sanitation
- 4. Fondant Wedding Cake
- 5. Science And Arte Of Baking
- 6. Chocolate
- 7. Menu Planning & Budgeting
- 8. Viennosiers
- 9. Confection Connection
- 10. Chocolate Display
- 11. Basic Desserts
- 12. Sustainable food
- 13. Cookies & Travel Cake
- 14. Cheese Making
- 15. Tarts & Pies
- 16. Food Photography
- 17. Basic Sponge & Buttercream
- 18. Microgreens
- 19. Breads
- 20. Micro Flowers Edible Flower
- 21. Classic French Pastries
- 22. Plating Techniques



Elite Bartending: Cocktail Specialization

Duration: 2 months
(1 month learning + 1 month internship)

1. The use & cleaning of equipment
2. How to prepare the bar for service
3. Cocktail-making techniques
4. Cocktail recipes
5. Beer, wine & spirits service
6. Responsible serving of alcohol



Professional Diploma in Culinary Arts & Entrepreneurship

Duration: 9 months
(6 months learning + 3 months internship)

1. Introduction to kitchen & cooking
2. Practical knowledge of stocks, saucepan & soup
3. Variety of appetizers, salad & sandwiches
4. Vegetable and egg cookery
5. Selection & preparation of poultry & meat
6. Selection and preparation of seafood
7. Preparation of dessert
8. Plating techniques
9. Food costing
10. Menu planning & designing



Certified Courses

These courses are meticulously designed to bridge the gap between theory and practice. With these, we help you acquire industry-ready skills and gain a competitive edge in the dynamic hospitality sector.

Certificate Program in Art & Skill of Tandoor Cooking

Duration: 9 months
(6 months learning + 3 months Internship)

1. Types of establishments
2. Classical kitchen brigade (English) for a five star & three star hotel
3. Scope of tandoor
4. Hierarchy of tandoor chef introduction to tandoor
5. History of tandoor types of equipment
6. Techniques of tandoor according to culture
7. Types of coal maintenance of tandoor
8. Precautions while using a tandoor

Certificate Program in Art of Heritage Cuisine

Duration: 9 months
(6 months learning + 3 months Internship)

1. Basic understanding of FSSAI
2. Understanding of kitchen utensils
3. Basic gravy
4. Basic paste
5. History of biryani
6. Types of rice
7. Understanding biryani marination
8. Understanding the colour on plate
9. Food styling and plating



Be a step ahead!

As you successfully complete your course from A-Star Academy, you don't just receive a marksheets; you are awarded a coveted experience certificate for all the hours spent working in a luxury five-star hotel. This places you on par with seasoned hoteliers in the industry, giving you a head start in your hospitality career.



A perfect blend of theory and practical training.

Diplomas in:

Food Production & Patisserie | Hospitality Management
Bakery, Patisserie & Entrepreneurship | Cocktail Specialization | Culinary Arts & Entrepreneurship
Art & Skill of Tandoor Cooking | Art of Heritage Cuisine

Affiliated By: 



Scan to know more



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