



LANDMARK FOUNDATION

INSTITUTE OF MANAGEMENT & TECHNOLOGY

Under the aegis of LAXMI EDUCATIONAL TRUST

Affiliated to Shri Dev Suman Uttarakhand University – A State Government University

LMF Introduction

Our **Vision** at LMF is to develop human capital to respond to the knowledge based society of the present world, by series of lectures, guest lectures, seminars, workshops, excursions, company visits to give the students best of skill, experience, exposure and attitude.

Our **Mission** is to ensure each child that comes to us for studies goes ahead in life to make a career and name for himself and for us.

LMF Introduction

Landmark Foundation is on a 5 acre plot with breathtaking views and updated infrastructure to ensure all educational, boarding and lodging needs of the students are met.

We claim to be the only institute that houses its own vegetable garden, grows its herbs & spices & has an orchard with trees of Mango, Jackfruits, Guvava, Peach & Avocado. The students, hence, learn the value of sustainability, the freshness of the produce and also the art of cultivation.

Our institute has a dynamic staff. They are highly educated with years of experience. The staff is carefully chosen so as to be able to interact with today's youth proactively in lively debate and knowledge sharing. Even so, we have taken great strides in the educational field and also in placing our graduates. We are affiliated to the prestigious Sri Dev Suman Uttarakhand University – a state government University for our Diploma in HM programme. We at LAXMI Educational Trust believe in

providing quality education to the youth, aimed at helping them become professionals and have a firm understanding of the field chosen as a career.

LOCATION

We are located in Shigally Village, 11 kms from Clock Tower, LMF is nestled between Dehradun and Mussoorie. As we are a new and modern institute, we are accordingly housed in an Wi-Fi enabled Campus. Of course Dehra Dun has all advantages of the lovely weather, hill stations and religious towns close by. The student is in a stress free, pollution free place in the town and yet in verdant surroundings.

LMF is housed so conveniently in Dehra Dun, that it can be easily reached by road, train or air.

Highlights of Campus !

- Five acre green campus. !
- Separate hostel facilities for boys and girls. !
- Kitchen - Basic, Advanced, Bakery, Chinese station. !
- House Keeping Labs - Single occupancy, Double occupancy !
- Twin sharing, Suite. All labs are en-suites. (Proposed) !



Why LMF?

TEACHING METHOD - INDUSTRY LINKED CURRICULUM

At LMF we expect our students to be job ready. Here we focus on practical's which go beyond the curriculum. These are followed by industrial visits, training with the top brands. We also invite foremost guest lecturers/speakers who are prominent names in the industry.

ALUMNI – OUR GLOBAL CONNECT

Placed all across the globe, LMF's alumni are always

ready to support and guide their juniors.

CO – CURRICULAR

Sports, games, indoor and outdoor gym's, clubs and cultural events makes LMF a second home for our students.

FOCUS ON FOREIGN LANGUAGES, PDP, GROOMING



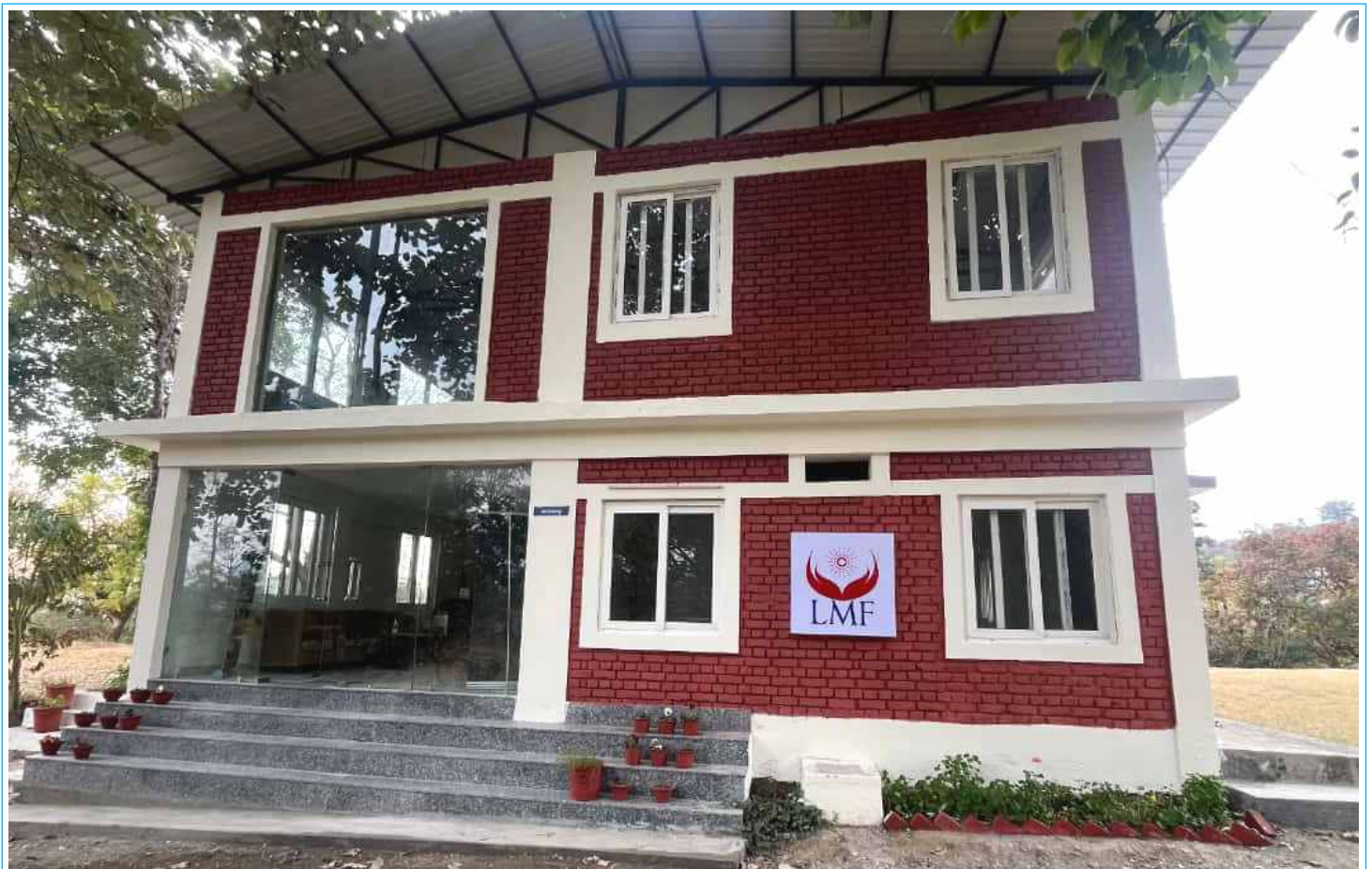
AFFILIATION & RECOGNITION

Sri Dev Suman Uttarakhand University
Desh Bhagat University

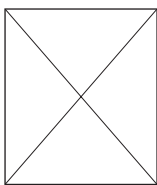


RANKING & AWARDS

A++ category B-School awarded by 'Just Careers' Magazine
Commendation from Indian Military Academy



Messages



Dear Students,

A warm welcome to LMF group of Institutions, Dehradun. Nestled between Dehradun and Mussoorie on a 5 acre plot, LMF is always at the forefront of bringing new technology to the field of education. We not only educate, we also train the bodies and minds of our students.

With frequent up gradation to the autonomous curriculum, infrastructure, laboratories, sports facilities and a special focus on English speaking and writing, PDP and grooming our students have an edge when it comes to placements.

Join LMF and be a part of the alumni that is scattered all over the world.

Manav Kapoor

Managing Director
Landmark Foundation Institute



Dear Students,

Moments like these are few and moments like these are meant to be cherished and treasured forever and ever. What began as a dream few years back is now turning into a reality as I see this college moving on to the ladder of academic success and prosperity.

LMF, has been slowly and gradually turning a new leaf in the pursuits of educational endeavors. Our prime focus has always been on instilling utmost confidence in our students and making them learn new things through various academic activities like seminars, conferences, workshops etc. Framing the young minds and imbibing in them the confidence that they can perform their very best has been our main motto. At times, life can present many challenges which a student has to confront. In such instances, LMF has been at the forefront of providing a multitude of specialist support services to help and assist the students in choosing the right academic path. Apart from this, we have been working on a consistent level to help our students attain their career goals and thereby have been working laboriously on improving their hard skills and soft skills through our Placement and Training Cell. The cell has been acting as a lodestar in shaping the personality of the young students.

Indubitably, we have been striving hard to make our institute as one of the leading institutions in the sphere of Hotel Management and we also plan to move ahead in other educational streams too in the near future.

In the end, I would like to express my deepest gratitude to all those young budding minds who have chosen our institution as the knowledge beacon. I assure you all that you will not be let down and emerge as true winners in the times to come.

Md Sarfaraz Ahmed

Head Admissions
Landmark Foundation Institute

Advisors to College @ LMF



I, Anshul Parmar, run the ALESSIOS CAFÉ in Dehradun. With a LEVEL 5 DIPLOMA from New Zealand in hotel, hospitality and management and another in professional cookery, my café specializes in pizzas, sandwiches, breads and coffee's.

As an advisor to LMF's COLLEGE OF HOTEL MANAGEMENT my aim is to ensure that the institute is up to date with the current trends in the industry. The institute procures and uses the latest techniques and machinery. We also integrate world foods and ingredients to our practical's.

Mr. ANSHUL PARMAR

HEAD CHEF AND PROMOTER – ALESSIOS CAFÉ



As an advisor to the College of Paramedical Studies and College of Nursing and Ayurveda, we have brought for our students the latest programs which are the need of the hour. Our labs will have the latest equipment's and faculty will be trained to integrate industry and academia.

Dr. Faijan Ali (pt)

MPT, BPT (Neurology & Neurosurgery)

Infrastructure & Resources

At LMF we provide best infrastructure to our students. We are committed to producing outstanding professionals, who are prepared to succeed in a dynamic and internationally competitive market of the modern world.

Campus

LMF campus has spacious and well-designed classrooms & Computer Labs with latest teaching aids and integrated faculty offices. It has a well-stocked Library, Reading Rooms, Canteen, Conference Rooms, Audio-Visual Rooms and Administrative Offices.

Library

LMF has a library enriched with a selection of latest books on related courses. It lays emphasis on quality books. It also subscribes to a number of national journals on various subjects. More additions of books and journals are being made available to develop it into a reference and research library. The library is constantly updated and expanded to meet the specified needs of various topics. Newspapers and other periodicals are added on a daily basis to develop an archive for future use. The library houses reading areas, coupled with tables, reading lights, internet connectivity, where students can do self-study, group study and assignment completion.



Computer Centre

The institute's Computer Centre is well equipped with modern hardware and software and staffed with qualified personnel.

Students are encouraged to make extensive use of computers and its 24x7 wi-fi facility in any subject that lends itself to data analysis.

Audio Visual Room

For an interactive approach the institute has a dedicated AV room. The AV room can be used for group study.

For an interactive approach the institute has a dedicated AV room. The AV room can be used for group study.

The room is equipped with projector systems, sound system and internet connectivity. The students can use the room to present their projects. They can access videos from the virtual library for their projects and research.



Life @ LMF

HOSTEL FACILITY

The institution has made arrangements for out-station students in separate hostels for boys and girls. The candidates can choose single, double, or triple occupancy. The candidate has to fill a request form at the time of admission.

GAMES & SPORTS

LMF has many outdoor sporting facilities for students. These include FOOTBALL, CRICKET, VOLLEYBALL among others. We have just developed an outdoor gym and a running track for our students.

Sports help in reducing stress and keeping the mind fresh & agile. We have also tied up with various gymnasiums in the vicinity. Students can use the facility at discounted rates.

CAFETERIA

The cafeteria @ LMF is conveniently located so our students can have their 'me time'. The cafeteria serves tasty and nutritious foods and the environment is hygienic and safe for the students to reboot.

TRANSPORTATION

College transport is available from various points of the city for easy and economical commute. Students can also use public transport.

STUDENTS SECURITY

The institute has surveillance cameras which have been strategically placed to monitor all activities of the campus.

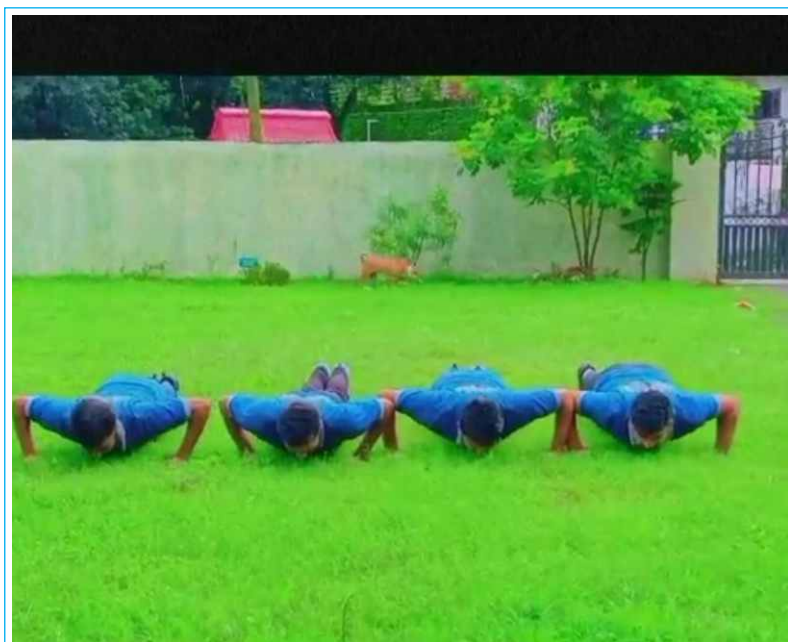
DISCIPLINE ON CAMPUS

The institute follows a zero anti ragging policy. Students should adhere to the dress code and overall decorum is expected from all students.

CULTURAL & TECHNICAL ACTIVITIES

Cultural activities and workshops are a regular feature at the institute. Activities like Fresher's & Farewell Party, Teacher's Day & Children's Day celebrations along with cultural festivals are organised on a periodic basis.

The HM department holds an annual Cook Out. Here students are grouped into teams. They, along with help from the HM faculty cook a lunch and have a picnic day.



The IT department organises workshops like... !

- PHY MYSQL !
- Website Development !
- Ethics & Best Practice.

These workshops help students associate their theory with actual world and industry methods and bring them closer to the work environment.

To strengthen training and character building, we have a tie up with the prestigious Indian Military Academy. Our students work tirelessly during the passing out parade of the IMA as stewards to ensure all 'End of Term' dinners at the academy are a success. We have received letters of commendation for the same.

CSR Activities

We at LMF understand the value of education for the under privileged. We tied up with DRT 51 for a special screening of Spectre (a James Bond movie) in aid of Devanyanshi School, Nainbagh. Blood donation camps are also organised on a routine basis. This is a voluntary activity. These are some of the activities we undertake to ensure overall development of our students.



Faculty

Our faculty consists of teachers and counsellors from premier institutions with years of teaching and industry experience. Our teachers not only teach, but are your parental guide when you are with us.

NAME	DESIGNATION	DEPARTMENT	QUALIFICATION	EXPERIENCE
Mr Anshul Parmar	Advisor & guest lecturer	Hotel Management	Professional Cookery & Diploma in Hotel Management - Level 5	09 years
Mr Rajat Raturi	Associate Professor	Hotel Management	MHM, BHM	18 Years
Dr Shivika Dutt	Associate Professor	Management Studies	PhD in Clinical Physiology	18 years
Mrs Anupama Chaudhary	Associate Professor	Management Studies	MPhil, MLisc, BLisc, BA	15 years
Mrs Jubilee Goyal	Assistant Professor	Management Studies	UGC NET, MBA, BBA	11 years
Mr Mahender Singh	Assistant Professor	Management Studies	MALLB	22 years
Mr Pradeep Chauhan	Assistant Professor (Guest Lecturer)	Management Studies	Pursuing CA Final, CA (Intermediate) Bcom	10 years
Mr Manav Kapoor	Assistant Professor Laboratory	Management Studies	MSc International Marketing, BBA	14 years
Mr Saurabh Bhasin	Associate Professor	Management Studies	MBA, MA, BBA	08 years
Mr Amit Sharma	Assistant Professor	Information Technology	MCA, BCA	12 years
Dr Faijan Ali	Advisor & Guest lecturer	Paramedical	MPT, BPT (neurology and Neurosurgery)	9 Years
Miss Zaka	Assistant Professor	Paramedical	MBA	8 Years
Mr Sandeep Mahar	Practicals- Panchkarma Therapy Instructor	Ayurveda	BNYS	

Testimonials



Manoj Mehra

I was a student of landmark foundation institute dehradun from 2012 to 2015. My journey started with aman bagh followed by Ahilyakot Bishangarh, J.W marriot and now I am working with Shangri la. Hotel industry is a good industry to be in and landmark foundation institute is great college and I am proud to be a student of landmark foundation institute.



Ritik Pal

I am from prataogarh ,U.P. I chose landmark foundation institute as I found it the best because of the management and other facilities like proper practicsls library fscilities and good hostel life. Join LMF today.



Deepak Saklani

I am from pauri garhwal. I came to dehradun to do hotel management course and chose landmark foundation institute, dehradun. The college has updated labs library compuer lab and other facilities like hostel. The environment here is nice and the faculty are good.i want to tell you that if you want to do course in HM do ion landmark foundation institute, dehradun. thank you



Sandeep Rawat

I did my bhm course from session 2017 to 2020 and now I am at hotel softel, dubai this was make possible because of my studies at landmark foundation institute dehradun. Thank you



Rohit

I am from Uttarkashi district. I came to dehradun for hotel management and I chose landmark foundation institute. the faculty here is excellent and all the labs a very very good the teachers teach and explain very well and I want to say that if you want to do hm come to landmark foundation isntitue dehradun .thankyou



Shahrukh

I am from dehradun I am working as on F&B manager base only my graduation and work exeprince .i achieve all this in few years . I was a student landmark foundation institute dehradun. I have completed BHM 2016. Being a student it has been great exeperince their landmark foundation institute provide to us advance education system. Lots of things their not an only academic even other activities also. Biggest credit goes to management and faculty also landmatk foundation institute for my success and my college journey more confident self depend challenging taking and motivate person to face all the situation.

Placements & Career Services

Job Opportunities

We offer **100% assistance** in providing training, internship and job opportunities. We invite the foremost hotels, hospitals and diagnostic centers for providing best training and placements for our students.

Career Counselling

Career Counselling helps students clarify their career goals

and aptitudes. Our career counselors take great pains to make student understand what he want to be in near future.

The counsellors also assist students to choose the right specialization programme. The career counsellor assists them to prepare their resume, interview skills also tell them about the industry trends and specific organisation information.

Our Partners in Growth

Joining Letters

Grid of logos for partner hotels and resorts including Radisson, AMAN, BARBEQUE NATION, FORTUNE, FOUR POINTS, TAJ, HYATT REGENCY, GRAND HYATT, JAYPEE GROUP, JW MARRIOTT, lemon tree HOTELS, SAROVAR, SHANGRI-LA, THE Lalit, VIJAN BUSINESS HOTEL, Capgemini, SAYAJI, and VIVANTA.

Two sample joining letters. The first is from Trident Hotel, dated October 25, 2018, addressed to Mr. Karan Bhatia. The second is from Barbeque Nation, dated 28-June-17, addressed to Mr. Mohan Singh. Both letters detail employment terms, training, and required documents.

Placement & Industrial Training

 <p>Chandigarh</p> <p>SANDEEP RAHUL RANA</p>	 <p>Dehradun</p> <p>FAISAL</p>	 <p>Delhi</p> <p>ATUL SEMWAL</p>	 <p>Jaipur</p> <p>KARAN BISHT</p>
 <p>Mumbai</p> <p>DEEPAK KHADKA</p>	 <p>Lucknow</p> <p>RAVI KANUJIA VIPIN</p>	 <p>Member ITC's hotel group</p> <p>Indore (M.P.)</p> <p>PRADEEP SINGH</p>	 <p>Dehradun</p> <p>ARCHANA</p>
 <p>Udaipur</p> <p>ANIL SINGH PRADEEP</p>	 <p>Mumbai</p> <p>UMESH SINGH BARGALI</p>	 <p>Rajasthan</p> <p>KM. NEELAM</p>	 <p>Haridwar</p> <p>KM. NEELAM</p>
<p>Kisanbhawani</p> <p>Dehradun</p> <p>VIVEK SINGH RANA</p>	 <p>Delhi</p> <p>PRATAP SINGH BORA</p>	 <p>Jaipur</p> <p>KARAN BISHT</p>	 <p>Noida</p> <p>RAFSAN AAMIR</p>



Jodhpur

NITIN
PARVEEN PURSODA
ABHISHEK KOHLI



New Delhi

MANOJ CHANDRA
MAHRA



Dehradun

SHARUKH KHAN



Gurgaon

RAMESH SINGH



Mumbai

POOJA NEGI
SAGAR SHARMA
ASHISH BHATT
KULDEEP SINGH
HARISH SINGH
MOHD. SHADAB
BALJEET SINGH
MUKESH



Mussorie

HASEEN AHMAD
MOHD. ARSHAD
SANJAY GUSSAIN
GAURAV KUKRETI



Indore (M.P.)

RAJPAL
ROHIT
PREETAM
KAMAL ARYA
SHIVAM SHARMA



Jaipur City Plaza

ROHIT KUMAR
RAJESH BISHT
UMESH BARGALI
PREETAM BISHT
MAHENDRA SINGH
BHUPENDRA SINGH





College of Hotel Management

BVoc, Diploma & Certificate Programmes

Hotel Management is the art and science of professionals organizing and operating a facility of providing boarding, lodging, food and services to its guests. It is a way of achieving one's career objective by providing hospitality to its guests. Hotel and Hospitality is a fast growing sector contributing to a large chunk of GDP worldwide, thus ensuring voluminous job opportunities.

LMF's HM department has modern state-of-the-art infrastructure facilities, labs and qualified faculty to provide its students with technical knowledge & develop the behavioral pattern at par with the industry. Associating with LMF will provide a platform to excel in one's career with LMF's benchmark training facility and taking benefits of its professional network. Our trainers & recruiters are the biggest names in the Hospitality industry which makes our students the top choice for recruiters.

Our ALUMNI are working all over the world and as a community we take pride in this fact.

Infrastructure

TRAINING KITCHEN - The Basic Training Kitchen at LMF is a fully stainless steel facility which can accommodate 30 students at a time. The kitchen has been designed to ensure easy flow of raw materials, water supply and washing area. It has all equipment including low heat burner, high heat burner, deep freezer, sandwich griller, dosa griller etc. to ensure accurate training of all cuisines is administered.

TRAINING RESTAURANT & BAR - Our 24 cover restaurant and a bar is used for food & beverage training which has all spirits, glasses relevant to spirits, complete table setting to teach serving

styles & settings.

HOUSEKEEPING LAB - The housekeeping lab is a fully functional en-suite where students are taught bed making, cleaning used materials, room layout used in modern hotels etc.

FRONT OFFICE LAB - The first department which comes in guest contact and the last department when the guest leaves is the FO department. Our FO lab is so designed that it is equipped to perform various functions like reservation, reception, registration, room assignment and bills settlement of the guest. Other Facilities !

- Well-equipped computer labs !
- Foreign language trainer !
- Industrial visits !
- Industrial associations !
- Workshop seminars from experts !
- Video sessions and guest lectures.

Why HM @ LMF ?

- To create qualified & skilled professionals who can excel in the field of hospitality and tourism !
- To promote and enrich hospitality and tourism education !
- To learn fundamental principles, technical concepts and prevalent practices in hospitality and tourism management !
- Attain the required skills, knowledge and in-depth understanding in a particular area of interest within the hospitality and tourism sector !
- To train an individual to function well in hospitality industry and inculcate a behavioural pattern in him / her to meet the day-today challenges of operations !

- Educate individuals to be a part of global workforce and adopt and compliment the varying demand of the hospitality worldwide !
- Developing enterprising mindset of the individual !
- To maximise their potential while preparing them for the next step in their career.

Programme Outcome of pursuing HM

At the completion of the course from LMF, students get a clear insight about the core hospitality areas like Food Production, Food and Beverage Service, Front Office and Housekeeping. Students also demonstrate the adequate wealth of skills to advance their career. These qualifications will ensure respect and credibility with any future employer and progression routes for students who wish pursue further studies.

Alumni will have an ability to perform tasks in his / her domain !
An ability to function effectively in discharging his / her responsibility !

Recognise correct action to be taken in specific situations and an ability to lead from the front.

BHM Voc (BACHELOR OF HOTEL MANAGEMENT – VOCATIONAL)

3 years, semester based full time under graduate program

ELIGIBILITY: 10+ 2 in any discipline with min 45% marks and English as a subject.

ADMISSION PROCESS: Merit will be prepared based on class 12th marks

BVoc HM is a 3 year degree programme that imparts skills which are required to manage the core department of the hotel like FRONT OFFICE, HOUSEKEEPING, FOOD PRODUCTION and FOOD & Beverage Service. BVoc bridges the gap between academic learning and real world application. BVoc places a strong emphasis on practical training and the programme is industry relevant.

FEATURES OF THE PROGRAMME

Strong practical skills development
High employability due to industry-focused curriculum
Hands-on experience through internships
Exposure to real-world hospitality operations
Ability to earn while learning through paid internships

CURRICULUM

Food Production, F & B service, Housekeeping, Front Office
Business management, marketing management, marketing concepts and strategies, organisation behavior
Revenue management
Hospitality law
Developing communication and personality skills

DIPLOMA PROGRAM IN HOTEL MANAGEMENT

Diploma in Hotel Management (DHM)

1 year, semester based full time program

ELIGIBILITY: 10+ 2 in any discipline with min 45% marks and English as a subject.

ADMISSION PROCESS: Merit will be prepared based on class 12th marks.

LMF's one year diploma programme is affiliated to the state university and follows the syllabus laid down by them. The programme is best suited to students who want to save a year, however, they still want to learn the nuances of the industry and not just focus on cooking/ restaurant services.

Features of the program

- The program combines theoretical and practical learning.
- It includes on-the-job experience to help students develop practical skills.
- The program uses an industry-driven curriculum.
- Students who meet high standards of education receive industry-recognized certificates.

Curriculum

- The program includes core courses, elective courses, ability enhancement courses, and skill enhancement courses.
- The program covers topics such as hotel administration, accounts, advertising, housekeeping, food and beverage management, catering, and upkeep.

CERTIFICATE PROGRAM IN HOTEL MANAGEMENT

Certificate course in Hotel Management (CHM)

1 year, semester based full time skill based program

ELIGIBILITY: 10th in any discipline with min 45% marks.

ADMISSION PROCESS: Merit will be prepared based on class 10th marks

LMF'S 1 year certificate programme in Hotel Management covers Food Production, F&B Services as its main modules. The course also covers computer basics and English language. The year is divided into two semesters- six month class room training & six month training at our partner hotels. We cover 24 Food Production practicals. The students are taught about kitchen equipments, various cooking techniques, identifying ingredients and the arts of cooking. Students who wish to peruse F&B service are taught service styles, identifying crockery, cutlery, stemware, etc. This programme helps the students in sharpening their skills & get immediate jobs. In addition to the above programme, the student can take International cooking, Indian cooking, bar tending as add-on certificates. !

CURRICULUM

- Basics of food service industry !
- Food service, facilities, procedure !
- Menu planning & merchandise !
- Alcoholic beverages !
- Introduction to cookery, cookery methods, aims and objectives.
- Kitchen safety and hygiene !
- Kitchen organization & staffing !
- Kitchen design, layout.

CERTIFICATE COURSE IN INTERNATIONAL

(CONTINENTAL) CUISINE

6 months. Full time skill based programme. Can be done separately or as an ADD ON.

ELIGIBILITY: 10th in any discipline with min 45% marks.

ADMISSION PROCESS: Open to all including enrolled students.

The international Cooking programme is a 06 month module. This course will provide the students with the necessary knowledge and techniques to prepare traditional and modern dishes from five different areas of the world - America, Italy, France, Mexico and Asia (India and China).

CURRICULUM

The course will also cover additional topics such as Menu Research and Planning, Kitchen Layout and Evolving New Recipes.

- Identify the major stations in a modern kitchen !
- Organize and work at all kitchen stations proficiently !
- Prepare soups ! Prepare hot and cold appetizers !
- Prepare and serve a selection of side dishes and salads !
- Identify cuts/market forms of beef, veal, pork, lamb, poultry, fish and shell fish. Differentiate the cooking methods for each !
- Describe the major bone structure in beef, veal, pork, lamb, poultry, and fish in relation to carving/deboning.

CERTIFICATE PROGRAMME IN INDIAN CUISINE

6 months. Full time skill based programme. Can be done separately or as an ADD ON.

ELIGIBILITY: 10th in any discipline with min 45% marks.

ADMISSION PROCESS: Open to all including enrolled students.

A six month programme which focuses on regional pallets, cooking techniques, spice mix, culture and tradition of this vast nation – INDIA

CURRICULUM

- Provide an introduction to core ingredients and spices !
- Enable students to identify regional specialties !
- Teach students how to create workstations for Indian cooking !
- Produce basic Indian meals and snack.

CERTIFICATE COURSE IN BARTENDING

6 months. Full time skill based programme. Can be done separately or as an ADD ON.

ELIGIBILITY: 10th in any discipline with min 45% marks.

ADMISSION PROCESS: Open to all including enrolled students.

As India is developing and the bar culture is rampant even in tire 2& 3 cities, a good bartender can be a distinguisher between a great and an average bar/ club/ restaurant.

CURRICULUM

- Introducing Beverage commodities and basics of liqueurs and liquors !
- Mixology and cocktail making methods !
- Bar flaring practice (step by step) !
- Training session in hospitality personality grooming (workshop) !
- Emerging trend in trade and auxiliary operations of business !
- Workshops and hands on training experience.



Our Training Partners



College of Paramedical Nursing & Ayurveda

As the population rises and economy of India blooms, the HEALTHCARE INDUSTRY is leaping forward to the forefront.

Hospitals and Diagnostic Centres are becoming more professional. Branded Hospitals and Diagnostic Centres are opening and operating professional centres across the country and hence the need for Certified Professionals is increasing.

All professional Healthcare companies are looking for EDUCATED, YOUNG minds to lead from the front and are ready to pay SUBSTANCIAL SALARIES to HIRE and RETAIN the best staff.

The college of Paramedical Studies (CPS) & the college of Ayurveda & Nursing (CAN) offer its students a brilliant opportunity to enhance their expertise in their chosen area of study.

The vision of CPS and CAN is to be a Center of Excellence where the synergies of TECHNOLOGY & the HUMAN TOUCH blend to serve the challenges of new age diseases which are creating havoc around the world.

Here, at the college, we not only strive for academic excellence but also pay equal importance to the holistic development of the students so that they excel in all spheres of professional life.

The college offers a wide range of DIPLOMA and CERTIFICATE programs which reflect the need of the present day HEALTHCARE INDUSTRY and to enable its students face the

challenges of modern medicine and the corporate culture of the industry.

Infrastructure

MLT LAB – The MLT lab consists of machines like microscopes, all glassware including test tubes, slides, pipettes, all pigments salts and chemicals, blood group kit among others.

RADIOLOGY LAB – The radiology lab is like a minor OT which consists of an X Ray machine. Students are taught how to use the machine and generate images.

PANCHKARMA LAB – The panchkarma lab has a patient centric layout with proper ventilation and lighting. All necessary oils and herbal medicines are neatly stored. There are separate massage therapy zones to conduct practicals.

Why Paramedical, Nursing & Ayurveda @ LMF?

India is becoming a healthcare hub, with a lot of patients travelling to India from African and other nations. A well groomed, well spoken, highly trained professional is, hence, always well sought after.

We at LMF are committed to making our students **educated and highly trained** so they are the best in the industry.

The courses are characterized by a highly relevant contemporary curriculum and advanced innovative and

instructive methods making the students highly competitive and industry ready.

It takes the onus to prepare a breed of healthcare professionals who have the courage, skills and resilience to excel in the industry.

The courses are designed to improve a generation of skilled manpower. It applies its resources through teaching, research and extension for the wellbeing of the immediate community and the country at large.

The college runs with facilities like **state of the art labs, a full-fledged library, computer labs, wi-fi** connectivity and above all a team of dedicated faculty.

The performance of the students is monitored regularly using teaching methods like PRESENTATIONS, ASSIGNMENTS, and SESSIONAL EXAMINATIONS AND TRAINING AT HOSPITALS. Students have regular interactions with personalities from academia and industry.

Along with studies and training we ensure GROOMING CLASSES, ENGLISH CLASSES, PDP, etc so students have an edge above the others.

Program Outcome of pursuing Paramedical, Nursing and Ayurveda studies

At the completion of the program, which includes classes at LMF along with industry relevant practical's at our state of the art labs followed up with training and internships at prominent hospitals and diagnostic centers of the city,

1. Alumni establishes themselves as effective professionals by working on real life cases and learn to work in teams. They also excel in effective communication and critical thinking.
2. Alumni will develop professional skills that make them ready for employment and for life – long learning in advanced areas of healthcare.
3. Alumni is provided with an education foundation that prepares them for future roles along with focused career goals and active participation needed for a successful career.

DIPLOMA AND CERTIFICATE PROGRAMMES - PARAMEDICAL

Students have a wide range of DIPLOMA and CERTIFICATE courses to choose from. Our programs will make them industry ready and help them kick start their career in the healthcare industry.

In addition, the students are groomed in the English language, PDP and overall physical appearance and presence which is the need of the hour in today's corporate healthcare industry.

Medical Lab Technician (MLT) Programme

Medical Lab Technology is a healthcare profession involving the analysis of body fluids, tissues, and other specimens to diagnose diseases and monitor patient health.

MLT course involves training in clinical laboratory tests to diagnose, prevent, and treat diseases.

MLT is an Essential part of the healthcare industry- First step in the diagnostic process.

Why chose the MLT course?

- Medical Laboratory Technology (MLT) is a part of the healthcare system that plays an essential role in diagnosing and treating ailments.
- Though medical Laboratory Technologists/ Technicians work behind the scenes, they play an important role in the health care systems.
- With the rise of new diseases, there has been overall development in the healthcare system, and choosing the DMLT/CMLT course will provide ample opportunities in medical science.
- Healthcare professionals, including MLTs, enjoy a high level of job security, even during challenging times such as pandemics or recession.

DIPLOMA IN MLT (DMLT)

2.5 years, semester based full time under graduate program

ELIGIBILITY: 10+ 2 in PCB with min 45% marks,

ADMISSION PROCESS: Merit will be prepared based on class 12th marks

JOB OPPORTUNITIES

1. Lab Technician Role
2. Patient sample and collection & basic blood test.
3. Basic Laboratory Test

CERTIFICATE IN MLT (CMLT)

1 year, semester based full time skill based program

ELIGIBILITY: 10th pass with min 45% marks.

ADMISSION PROCESS: Merit will be prepared based on class 10th marks

JOB OPPORTUNITIES

1. Phlebotomist & junior lab technician roles
2. Patient sample and collection & basic blood test.

RADIOLOGY & IMAGING TECHNIQUES (RIT) PROGRAMME

Radiology Technology, also known as Radiography, is the science of taking images of the internal and hidden portions of the human body for the purpose of diagnosing diseases and ailments and ensuring that they get proper medical attention.

Radiology Technician course is a career-oriented course which trains the students to **produce high quality images to assist in the diagnosis of disease and injury**. The curriculum of Radiology Technician programme provides aspirants with **clinical as well as administrative skills and qualifications**. The course will train the students in the methods of conducting X-Rays, other radiographic tests and diagnostic investigations with the help of electromagnetic radiations.

Why choose RIT course?

In this program, the candidates learn to perform tests that aid in the diagnosis and treatment of diseases. This program also equips candidates with the knowledge and skills required to handle advanced lab equipment and perform accurate laboratory tests. With the advances in imaging technology for different tissues comprising various organ systems in the human body such as X-rays, sonography, CT-scanning, Ultrasound, PET-scanning, MRI etc. there is an extensive demand for imaging technologists.

DIPLOMA IN RADIOLOGY & IMAGING TECHNIQUES (DRIT)

2.5 years, semester based full time under graduate program

ELIGIBILITY: 10+ 2 in PCB with min 45% marks.

ADMISSION PROCESS: Merit will be prepared based on class 12th marks

CERTIFICATE IN RADIOLOGY & IMAGING TECHNIQUES (CRIT)

1 year, semester based full time skill based program

ELIGIBILITY: 10th pass with min 45% marks

ADMISSION PROCESS: Merit will be prepared based on class 10th marks

JOB OPPORTUNITIES

1. X-Ray Technician
2. CT Scan Technician
3. Application Specialist
4. Faculty in Radiography program.
5. Radiographer
6. MRI Technician
7. Radiology Technician

OPERATION THEATRE TECHNICIAN (OTT) PROGRAMME

Operation Theatre Technology involves the study and application of principles, techniques, and equipment used in surgical procedures within operating theatres.

A Diploma/Certificate in Operation Theatre Technology is concerned with the diagnosis, treatment, and prevention of diseases and ailments through the use of clinical laboratory tests.

Why choose OT Technician course?

The program trains students in various aspects of operating theatre management, surgical procedures, sterilization techniques, and handling of surgical instruments and equipment.

This program prepares aspirants to work in the operation theatre as competent reliable technologists among the other team members of a healthcare department, under the supervision and guidance of senior doctors and Technical persons in their delivery of patient care.

Training also concentrates on the knowledge and skills of monitoring infection control policy and procedures in the operation theatre.

DIPLOMA COURSE IN OTT (DOTT)

2.5 years, semester based full time under graduate program

ELIGIBILITY: 10+ 2 in PCB/MATHS with min 45% marks.

ADMISSION PROCESS: Merit will be prepared based on class 12th marks

JOB OPPORTUNITIES

1. OT Technician Role
2. Preparing OT & Pre /post-operative care
3. Assisting basic surgical procedures

CERTIFICATE PROGRAM IN OTT (COTT)

1 year, semester based full time skill based program

ELIGIBILITY: 10th pass with min 45% marks

ADMISSION PROCESS: Merit will be prepared based on class 10th marks

JOB OPPORTUNITIES

1. Junior OT Technician Role
2. Preparing OT & Pre /post-operative care

ANESTHESIA TECHNOLOGY

Recent advances in critical care medicine have enabled major surgeries to be performed on very sick patients. These surgeries require skilled anesthesia professionals. It has now been recognized that anesthesiologists require trained help to handle these procedures. In recognition of this, the Indian Society of Anesthetists plan to implement "minimum standards for patient care," which makes it mandatory for an anesthetist to have a skilled assistant for at least the start and end of every anesthetic procedure. These skilled assistants need to be trained.

Why choose Anesthesia Technology course?

A Diploma in Anesthesia Technology is a specialized program that trains individuals to assist anesthesiologists and other medical professionals in administering anesthesia to patients before, during, and after surgical procedures.

DIPLOMA IN ANESTHESIA TECHNOLOGY (DAT)

2.5 years, semester based full time under graduate program

ELIGIBILITY: 10+ 2 in PCB/MATHS with min 45% marks.

ADMISSION PROCESS: Merit is prepared based on class 12th marks.

JOB OPPORTUNITIES

Graduates can work as anesthesia technologists in hospitals, surgical centers, and clinics. They assist anesthesiologists during surgeries, manage anesthesia equipment, and monitor patients' vital signs during procedures.

Assistance at the start and end of every anesthetic procedure.

DIPLOMA AND CERTIFICATE COURSE – NURSING & AYURVEDA

HOME CARE PROVIDER

Care giving means providing care for the physical and emotional needs of a family member or a friend at home. Care giving may involve: assisting with meals, personal care and transportation and also helping with medical procedures and therapy.

The course helps the healthcare professional in learning the skills and techniques about managing the daily activities of an old and bed ridden patient.

Why choose Home Care Provider course?

Fundamental of Care Giving: Introduction to person-centered

care, basic communication, overcoming challenges, the professional caregiver, mandatory reporting and preventing mistreatment, breaking the chain of infection, safely assist with walking and transfers, falls and prevention, body care.

Infection Nutrition & Food Safety: Nutrition, healthy eating, the healthy eating habits, guidelines of good nutrition, planning, shopping, and preparing meals, safe food handling, foodborne illness, preventing foodborne illness.

DIPLOMA IN HOME CARE PROVIDER

1 year, semester based full time skill based program

ELIGIBILITY: 10th pass with min 45% marks

ADMISSION PROCESS: Merit will be prepared based on class 10th marks.

JOB OPPORTUNITIES

1. Private Home Care Provider
2. Can be associated with hospitals

COMMUNITY CARE PROVIDER

Community Health Care course is a ONE year programme designed to develop skilled Mid – level health care providers in the field of essential health care and public health services.

Why choose Community Care Provider Course?

This course follows the same principal as HOME CARE PROVIDER with the major difference being that this course enhances the skills for better delivery of health care services for a wider health coverage program.

DIPLOMA IN COMMUNITY CARE PROVIDER

1 year, semester based

Full time skill based program

ENTRY: 10th pass with min 45% marks

ADMISSION PROCESS: Merit will be prepared based on class 10th marks.

JOB OPPORTUNITIES

1. Care giver at hospitals.
2. Care giver at Clinics
3. Care giver at Community Health centers

PANCHAKARMA TECHNICIAN & PANCHAKARMA ASSISTANT

The significance of Ayurveda is tremendous and it is without a

doubt the main practice with regards to alternate forms of medicine.

The most eminent branch of Ayurveda is Panchakarma. The name Panchakarma literally means "Five Actions" which is well-suited given the fact that this technique relies upon five distinctive basic activities that control the body namely Vomiting, Purgation, Niruham, Anuvaasan, and Nasyam. In other words, Panchakarma healing technique is a pillar on which majority of Ayurvedic techniques stand.

Panchakarma works best with the utilization of medicated oils that helps in eliminating the impurities from the human body.

Why choose Panchkarma Assistant/ Technician Course?

diploma/certificate in panchakarma is intended to educate and prepare professional ayurvedic beauty care workers to ensure accurate care of patients.

The main aim of this is to train the "Panchakarma" to fulfil the requirement in various sectors of Ayurveda.

DIPLOMA IN PANCHKARMA ASSISTANT

1 year, semester based

Full time skill based program

ELIGIBILITY: 10+ 2 any stream with min 45% marks

ADMISSION PROCESS: Merit will be prepared based on class 12th marks

CERTIFICATE IN PANCHKARMA TECHNICIAN

6 months. Full time skill based programme. Can be done separately or as an ADD ON.

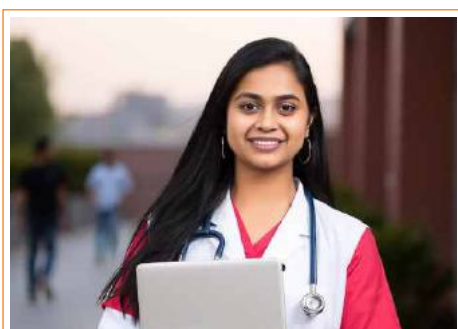
ELIGIBILITY: 10th in any discipline with min 45% marks.

ADMISSION PROCESS: Merit will be prepared based on class 10th marks

JOB OPPORTUNITIES

After completing certificate in Panchkarma course candidates can work as panchkarma therapist in ayurvedic clinics, Hospitals wellness centers, and spas.

Job opportunities can also be found as an Ayurveda Technicians or equivalent in the Ayurveda Pharmacies, Herb Collection Centers, Ayurveda Hospitals, Panchakarma Units and Therapist Centre numerous individual Vaidya's.



Scholarship

Defence

- 15% For ward of widows.
- 15% For ward of Defence and Police personal.
- 15% For ward of all center and state government employees.
- 25% For Domicile of Uttarakhand .
- 30% For Domicile of Dehradun .
- 25% For State level athletes.
- 50% For National level athletes.

College

Merit Based Scholarship- class 12th marks

- | | | |
|-------------------|-----|---------------------|
| • 75% - 80% | 20% | For First Year Only |
| • Above 80% - 85% | 25% | For First Year Only |
| • Above 85% - 90% | 30% | For First Year Only |
| • Above 90% - 95% | 50% | For First Year Only |
| • Above 95% | 90% | For First Year Only |

Discounts

- 15% For ward of widows.
- 15% For ward of Defence and Police personal.
- 15% For ward of all center and state government employees.
- 25% For Domicile of Uttarakhand .
- 30% For Domicile of Dehradun .
- 25% For State level athletes.
- 50% For National level athletes.

Scholarship Norms

- College scholarship is granted under the sole prerogative of the College.
- Scholarship seats are first-come-first-served basis.
- A candidate shall be entitled to only one of the College scholarships based solely on fulfillment of eligibility.
- The scholarship shall be withdrawn in case a student violates any of the College rules, Ordinances and Policies for Students as laid down by the management. In such cases the student shall be liable to pay back the scholarship amount to the College.
- The College reserves the right to alter/withdraw the scholarship without any prior notice.
- Candidates eligible for Scholarships, as above, are required to submit an application form to the Office of the Registrar with all relevant documents within the dates as announced by the College. In the absence of relevant mark sheets, admission and scholarship applications will not be considered.
- The decision of the management on any matter relating to the College Scholarship policy shall be final and binding.



Admission Procedure

- Visit the college website www.lmfdoon.com to know the fee and other details, or get in touch with our Admission Office for assistance.
- Select and shortlist the programme of your choice.
- Check the programme details, its eligibility criteria, and career prospects.
- On the website, Click on the 'Apply Now' Tab.
- Fill up the application form.
- Register yourself by paying ₹1,000 registration fee online on the college website.
- Once your registration is complete our Admission Office who will assist you further.
- On Successfully meeting the eligibility criteria successful candidates will be inform and final admission letter will be issued.

Students can also visit the campus and register offline.

Students appearing for class XII/final year examinations can also apply based on their marks in the previous qualifying exam.

Congratulations!

ATUL SEMWAL - selected for
INTERNAL MANAGEMENT TRAINEE PROGRAM



LMF Alumni - Worldwide



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INSTITUTE OF MANAGEMENT & TECHNOLOGY

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Ahead of Abhimanyu Cricket Academy
Dehra Dun - 248 001 (Uttarakhand)
Phones +91.75003 35000, 75003 36000
Email: info@lmfdoon.com, admission@lmfdoon.com

Prospective students & guardians can request free pickup & drop facility to the campus, from any location in Dehradun for campus visit & admission.



www.lmfdoon.com

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