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#IIHMBest3Years



INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT

"ONE OF THE WORLD'S BEST HOTEL SCHOOLS"

HAILED BY 50 COUNTRIES

KOLKATA DELHI BANGALORE PUNE HYDERABAD JAIPUR
AHMEDABAD BANGKOK GOA SAMARKAND



@iihmhotelschool





**“ONE OF THE
WORLD’S
BEST HOTEL
SCHOOLS”**
HAILED BY 50 COUNTRIES



“IIHM is one of the World’s Best Hotel Schools”



We aren’t saying this. Fifty Countries are saying this.

When the 5th International Young Chef Olympiad came to a close in February 2019, we were swamped with messages from cheftestants, mentors, Hospitality icons and chefs from across the world. They praised the initiative, remarked on how it’s grown in magnitude, thanked us for being able to contribute to it and expressed their excitement to return for the next edition.

A big thank you to all of you.

What makes International Institute of Hotel Management (IIHM) one of the World’s Best Hotel Schools?

The World’s First IT-enabled Hospitality Platform Connecting over 50 Countries.

India’s only In-house Training Hotel — IndiSmart.

Our Teachers and Faculty who make learning fun.

An International Curriculum designed as a 360° learning arc.

Placements and Internships from USA to China.

A Worldwide Alumni Network holding top positions in the World’s Best Hotel Brands.

IIHM’s Global Connect, which connects IIHM with 50 Countries and Culinary Schools.

And finally, IIHM’s Commitment to and Investment in Hospitality.

As you flip through the pages of this book that encapsulates IIHM’s journey through the last 25 years, we are sure that you will be convinced that Hospitality is the right career for you. And if you think Hospitality, you think IIHM. This book also shares valuable messages from renowned executive chefs, general managers, educators, alumni and Hospitality icons who have dedicated several decades of their life to this industry. We hope they will inspire you on your chosen path.

At IIHM, we Explore, Enhance and Enlighten.

At IIHM, you Learn, Connect and Grow.

Together, we will make it life’s #Best3Years.

Dr. Suborno Bose
Founder, IIHM & YCO
CEO, International Hospitality Council



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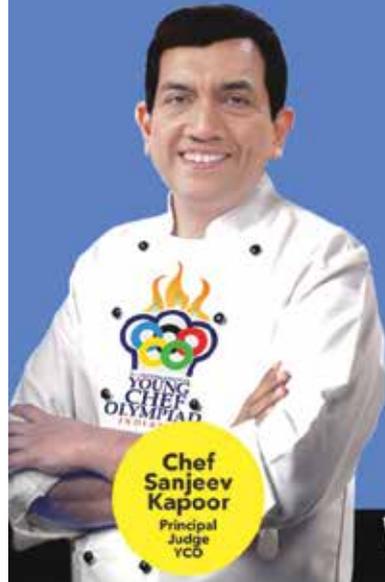
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IHM – a centre of excellence

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Chef Sanjeev Kapoor
Principal Judge YCO

“IHM IS THE NEW BENCHMARK IN HOSPITALITY EDUCATION...”

WHATSAPP : 98310 50000



Chef Ranveer Brar
Celebrity Chef IHM Brand Ambassador

- ▶ IHM was founded in 1994 in collaboration with University of West London, UK. It offers a Globally Recognised International Degree in Hospitality Management.
- ▶ IHM is the Largest Hotel School Chain in International Hospitality Management with campuses in Kolkata, Delhi, Pune, Bengaluru, Jaipur, Ahmedabad, Hyderabad and KBU Bangkok.
- ▶ IHM has a 10,000+ strong alumni network across the world working in some of the best Hotel Chains.
- ▶ IHM offers a multicultural environment, modern infrastructure and real-time environment. Students from different countries, a state-of-the-art campus and in-house Training Hotel IndiSmart makes IHM #1!
- ▶ Consequently, the students have the option and flexibility to study at George Brown College, Toronto, Canada or Niagara College at University of Central Queensland, Australia at different stages during their education at IHM campuses in India. Across the Atlantic, in the US, IHM has ties with Devry University and Johnson & Wales University.



“ONE OF THE WORLD'S BEST HOTEL SCHOOLS”
HAILED BY 50 COUNTRIES

IHM hailed as One of the Best Hotel Schools of the World by 50 Countries



IHM's YCO is truly path-breaking. The direct benefit of YCO goes to students of IHM. It's an amazing learning platform.

Sanjeev Kapoor, Padma Shri, Celebrity Chef and IHM YCO Principal Judge



I wish all the success to International Hospitality Day launched by IHM and International Hospitality Council (IHC). It's great to have 50 countries come together to celebrate this initiative.

Damiano Francovich, Italian Consul-General in Kolkata



You cannot miss any event like IHM YCO that has the 3 Fs — Food, Fun and the Future, which is you, the young people.

Chutintorn Gongsakdi, Ambassador of Thailand to India

Dr Bose, it's a delight to be working with your organisation. You are providing important skills in the Hospitality sector for people to get jobs and that's a really important thing for young people.

Bruce Bucknell, Hon'ble British Deputy High Commissioner in Kolkata



India opens its doors to the world of hospitality and culinary art. It brings together a wealth of young chef talent from around the world and celebrates what unites us all — food. YCO is a celebration of culinary arts, culture, creativity and innovation.



David Foksett, Emeritus Professor, London School of Hospitality and Tourism, University of West London



Ranveer Brar, Celebrity Chef and TV Show Host

As an industry, we are grateful to IIHM for organising the biggest ever Young Chef Olympiad in the world... it provides a platform for global learning.

Vikram Oberoi, Managing Director and CEO, The Oberoi Group



Best Education Brand 2017-18
Economic Times



Ritesh Agarwal, Founder of OYO Rooms

IIHM is an excellent institute and I'm grateful for their contribution to the Hospitality sector in India.

IIHM makes every student a mini CEO! They groom the students so well from F&B to marketing to production. IIHM is a great place for any Hotel Management student to begin their career.

It's a pleasure to be part of such an incredible occasion like YCO. In 37 years I have never seen anything like this competition for a young chef anywhere in the world.

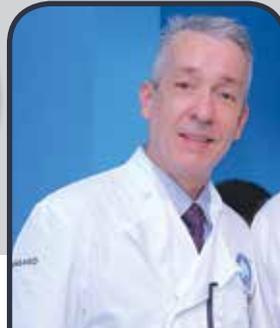
John Wood, Michelin Starred Chef and YCO Judge



I have judged many national and international competitions and IIHM's YCO is certainly up there as one of the most impressive. The calibre of judges is very high and carefully chosen. For me, the scale and attention to detail delivered by IIHM is world-class.

Chris Galvin, YCO Judge and Co-owner of Galvin Restaurants

World's Greatest Brands 2015-16 & 2016-17
PricewaterhouseCoopers



Andreas Muller, Programme Director, International Culinary Institute, Hong Kong and YCO Judge

The IIHM Global Campus is the world's first IT-enabled Hospitality platform. IIHM will embrace global communities through culinary education.

Top Hotel Management Institute in India 2013, 2014, 2015 and 2016
Competition Success Review magazine

The state-of-the-art facilities that were at one point missing in top Hotel Schools of India were provided by IIHM. I would like to once again not only congratulate Dr Bose and all his colleagues but also thank each one of you for living this dream and building this wonderful institution.



Britta Leick-Milde, General Manager, Hyatt Residences Doha West Bay



Global Human Resource Development Centre Hotel Management Survey Award 2015

Asia's Greatest Brands 2016
United Research Services 'URS Asia One'



IIHM Young Chef Olympiad 2019 on the front page of The Telegraph's February 3 edition.

Dr. Suborno Bose for Intellectual People Development Association-National Award for Best Hospitality



My experience at #YCO2019 was truly global. We met old friends and made new ones. Dr Bose and IIHM have done it again. The biggest thank you goes to the 'buddies' who looked after us so well. #YCO2019 was professional and passionate.

Enzo Oliveri, YCO Judge and owner of six restaurants in Italy and London



Congrats on your new IT building. That is the future! YCO is a great opportunity for students to focus on

developing skills and at the same time meeting young cooks and mentors. Our students from the Canadian Food & Wine Institute made life-long friends from around the globe.

Scott Baechler, Chef Professor at Canadian Food and Wine Institute and YCO Judge





Brand Excellence Award in Hospitality Sector (2016)
ABP News

National Education Achievers 2015 for Best Hotel Management, Delhi & Noida
Praxis Media

A big thank to every one of you — from Big Boss Suborno to all the IIHM alumni. Another YCO edition is over and I wait for the next one to have the opportunity and pleasure to meet you all once again. So... arrivederci.

Enrico Bricarello, member of the Italian Association of F&B Press of Milan



What a week — exhilaration, high drama, amazing organisation, peppered with humour and fun. High octane energy which masked the waves of tiredness I felt. Great to meet you all!



David Graham, Principal Lecturer / Subject Head, Hospitality Management, Sheffield Business School



Stuart Littlejohn, Executive Head Chef, Oxford and Cambridge Club in London

I am honoured to witness the signing of IIHM's Global Connect Manifesto which brings the culinary world closer.



The judges, the contestants, the staff, Abdullah (Ahmed), Dr (Suborno) Bose, Mrs (Sanjukta) Bose and the team have worked collectively to make the 5th Olympiad successful. Individual as well as collective action is the name of the game.

Zenobia Nadirshaw, YCO Adjudicator and Consultant Clinical Psychologist and Professor at UWL, London

YCO is truly a remarkable snapshot of the unifying power of the worldwide chef community. The aim to unite using food as a means to bridge divides is inspirational. This competition makes the world a better place.

Stefan Hogan, Executive Head Chef, Corinthia Palace Hotel Malta



Karen Anand, Founder of Farmers' Market by Karen Anand

It's not only a fantastic concept but really well executed and is getting better and better every year.

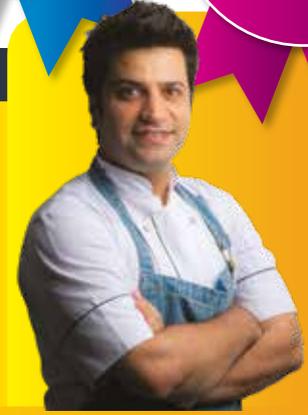
Global Human Resource Development Centre Hotel Management Institute Award 2016, Ranked 1st in Delhi & 2nd in the category of Excellence

Best Hotel Management Institute In Delhi and Karnataka India Education Awards 2017



Congrats on IIHM's new Global Campus that will place India at the forefront of the Hospitality industry worldwide. I believe that YCO goes a long way in the encouragement and upliftment of young talent. I applaud IIHM for this undertaking.

Garth Stroebel, Founder of South African Chefs Academy



IIHM has created the perfect platform for young budding chefs to showcase their talent to the world with Young Chef Olympiad. It's been a wonderful experience judging YCO at IIHM.

Kunal Kapur, Host & Judge of Masterchef India Season 1,2,3 & 5 and Host & Judge of YCI and YCO

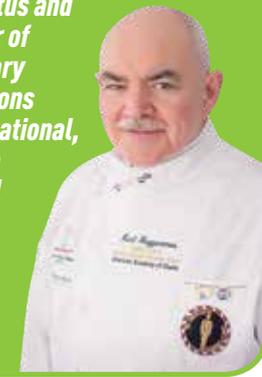
IIHM's YCO is a perfect platform to provide learning and experience for young chefs to sharpen their culinary skills and exchange their opinions and ideas in international language which will facilitate culture, exchange skill and friendship.

Boris Leung, Chief Instructor at International Culinary Institute (ICI), Hong Kong



Training at IIHM ensures you have a strong foundation. It also gives you a platform like Young Chef Olympiad which gives you a chance to learn as well as apply your training.

Karl Guggenmos, Dean Emeritus and Owner of Culinary Solutions International, Rhode Island



I feel privileged to be able to play a role in this wonderful IIHM set-up. The students and staff continue to amaze me.

Liam Steevenson, Master of Wine and Educator of Wine at IIHM



IIHM to me:
 I — Inspirational
 I — Innovative
 H — Heartwarming
 M — Motivational
 Amen... amen... amen....

John Crockett, Mentor, Cardiff and Vale College, Wales



The roller-coaster ride called YCO was fun, enriching and exhilarating. Now I only need to shed those few pounds that I have put on! Dr Bose, kudos to your vision, your team and students, who made this possible.

Parvinder Bali, Corporate Chef — Learning & Development, The Oberoi Centre of Learning and Development



We all came away energised by the industry that we work in, came back feeling that we were right all along, that the Hospitality sector is the place to be.

Kulsum Hussin, Director, WISH and Yumn Ltd., UK



YCO has definitely put India on the global culinary and education map, and I am very proud of my association with the competition since its inception. Looking forward to YCO 2020 and beyond.

Abhijit Saha, Co-founder, Director and Chef, Avant Garde Hospitality



I wanted to thank Dr Bose and all the teams involved in YCO 2019, for giving the opportunity to BHMS to participate in the event this year. The generous hospitality displayed was truly outstanding and it was such a pleasure to see all the IIHM students in action across the entire event in all its different parts.



Charles Hains, Head of Project Development, Business & Hotel Management School, Switzerland



"ONE OF THE WORLD'S BEST HOTEL SCHOOLS"
 HAILED BY 50 COUNTRIES



It was an exciting, momentous occasion to be part of the YCO.

Rupy Aujla, Founder, The Doctor's Kitchen



I was quite astonished as to how Dr. Bose has taken on such a big initiative like YCO, to actually take so much interest in students, not only from this country but from culinary federations and institutes around the world.

Vicky Ratnani, Culinary Director of Gourmet Investments



Hotel Management? Do it from IIHM, India's best.

Shaun Kenworthy, Celebrity Chef and Culinary Director, IIHM



Young Chef Olympiad is an amazing opportunity for any young chef to be involved with in what possibly could be a life-changing experience.

Andrew Bennett, Chairman, Craft Guild of Chefs



I fell in love with India and especially with Calcutta and the IIHM students for their enormous hospitality and kindness. It is with pleasure that I come for the YCO and see all my new friends and discover others. Once again, congratulations!

Caussimon Magdata, Mentor, Albert de Mun Hotel and Catering School, France



The concept of YCO is a fresh, fun and new take on a cooking contest. I am grateful to have been able to come to this beautiful land and experience the food, culture and passion of this Olympiad.

Logan Guteff, Winner of MasterChef Junior US, Season 2 and YCO Judge

Kudos to IIHM for this Global Learning initiative. Great chance for colleges and students to showcase, compete and see where they stand on the world's stage in skills and knowledge.

Eric Neo, Vice President, Singapore Chefs' Association





It's fantastic that IIHM has taken this initiative to connect their students to so many countries! I have worked in the US, Europe and now India, and I know that Hospitality is a truly "international" career with their new Global Campus.

Birgit Holm, General Manager, Hyatt Regency Kolkata



Awarded as one of Asia's 100 Best and Fastest Growing Private Education Institutes 2012-2013
KPMG

IIHM provides the best training facility with practical-based learning. Participating in grand events like YCO gives students hands-on experience. It is a global industry with endless growth opportunities.

Atul Bhalla, General Manager, ITC Sonar Kolkata



I think the students of IIHM are extremely lucky with the kind of exposure and respectability that they are getting in the industry.

Ranju Alex, Multi-Property Vice President, Bengaluru and Kochi and General Manager of Bengaluru Marriott Hotel Whitefield



Dr Bose and IIHM have brought Hospitality into the limelight. These students are lucky to have a hotel on campus and work hands-on... the institution gears you up for real life.

Samrat Datta, General Manager, Taj Palace, New Delhi



IIHM is helping bridge the gap between employer and employee with their training programmes.

Subhrajit Bardhan, General Manager, Swissotel Kolkata

Young Chef Olympiad is the new biggest international culinary competition for young chefs. It's a fantastic learning concept for young chefs and Hospitality students and takes the culinary standard of our country to a higher level.

Rahul Maini, General Manager, The Westin Kolkata



I support IIHM's endeavours in positioning Indian Hospitality on the world map. The new IIHM Global Campus and YCO are great platforms for young chefs.

Gaurav Singh, General Manager, JW Marriott Kolkata

Premier Hotel Management Institute of India 2017
CSR Award for Excellence 2017 & 2018

IIHM has taken the lead in Hospitality Management in India! It will be in a very strong position and recognised globally in the near future. I am honoured and privileged to be part of it.

Andy Varma, Celebrity Chef, London, UK and YCO Judge



IIHM teaches you communication and leadership along with decision-making skills. We have many youngsters at Apollo Group who have passed out of IIHM.

Rana Dasgupta, CEO, Apollo Gleneagles Hospitals



Training must be industry-based and that is exactly what IIHM is doing.

Kush Kapoor, Area General Manager, Roseate Hotels and Resorts



I would like to thank IIHM for giving us the chance to associate with United World of Young Chefs. The way to a Bengali's heart is through his stomach. We are very passionate about food!

Atri Bhattacharya, Tourism and Home Secretary, Government of India



IIHM Global Campus is undoubtedly one of the best in the world!

Pramode Bhandari, General Manager, The Park



IIHM students are trained to run the biggest Hotels and events. Any college would hire an event management firm to run YCO but they do it themselves.

Sharad Dewan, Regional Director, Food Production, The Park

Indian Achievers Award for Tourism Excellence
CSR Lifetime Achievement Award for Education Excellence 2012

National Education Achievers 2016 for Best Hotel Management College, Delhi & Noida
Praxis Media

Young Chef Olympiad organised by IIHM is one of the most prestigious platforms for young chefs from all over the world. Showcasing their culinary talents and skills helps them to firm up their career goals.

Avijit Ghosh, Corporate Pastry Chef, The Leela Palaces, Hotels & Resorts





Erryl Jeremiah Morel,
Mentor, Seychelles
Tourism Academy

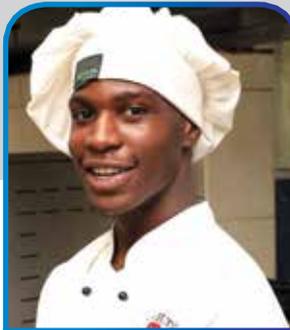
As Dr Bose said, "It's not only about the competition, it is about bringing the world together, the camaraderie and exchange of knowledge". On behalf of the Seychelles team I would like to thank the team for their hard work, commitment and devotion to making YCO 2019 memorable.

The Young Chef Olympiad is an excellent initiative not just for the next generation of chefs to compete, but for chefs and mentors to get to know like-minded people from around the world who they wouldn't otherwise get the opportunity to meet.

Andrew Robert Wasson, Mentor,
Belfast Metropolitan College,
Northern Ireland



Dr. Suborno Bose for Indian Achievers Award for Hospitality & Tourism

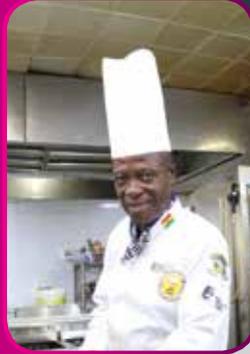


Tafadzwa Nigel Siyanga,
Chef/estant, S.A.H.T.C.
The Hospitality School

Thank you very much for this wonderful platform which has opened so many avenues in our lives.

It was my greatest pleasure to be a part of such a wonderful global relationship. I am really honoured. I have also recommended IIM to the Chef Association of Ghana for training there. I will also inform our Tourism Authority to partner with IIM.

Michael Quainoo, Mentor, Accra Technical University, Ghana



Thank you for having us as your guest at the 5th Young Chef Olympiad. The event was extremely well-organised and friendly and the staff and students at all IIM Campuses made our stay first-class. We certainly hope to meet again to keep the culinary challenge moving forward into the future!

Daniel Esposito, Mentor,
Canadore College, North Bay



Dr. Suborno Bose for All India Business and Community Foundation Award for Education Excellence



Thank You to your team for the great time we spent at YCO 2019. It was amazing to connect and talk to people sharing the same passion for food from 50 countries in a week! I can only say WELL DONE!

Mootoosamy Annabelle, Mentor,
Ecole Hoteliere
Sir Gaetan Duval,
Mauritius



#YCO2019 TRULY INTERNATIONAL





"ONE OF THE WORLD'S BEST HOTEL SCHOOLS" HAILED BY 50 COUNTRIES

The World's First IT-enabled Hospitality Platform Connecting Over 50 Countries

IHM Global Campus Kolkata: Plot 3 & 4, Block DM, Sector V, Salt Lake, West Bengal 700091



DAVID FOSKETT AUDITORIUM



The state-of-the-art auditorium done up in IHM's signature blue brand colour can accommodate up to 150 people.

SPRAWLING CAMPUS

Spread across a whopping 100,000sq ft, there are two buildings. The Tower has nine levels and packs in Classrooms, IT-enabled Kitchens and a Wine Lab. The Corporate Block has three levels and houses the David Foskett Auditorium, Restaurants, Conference Rooms and Offices.

STUDENT-RUN RESTAURANTS



There are two functional restaurants, open to all, and run by the IHM students to help in training.

LOCATED IN BENGAL'S IT HUB

IHM Global Campus is located at the centre of West Bengal's IT hub and will redefine hospitality education. Surrounding the state-of-the-art facility in Sector V, the IT Hub of Kolkata, are some of India's best IT companies like Wipro, PWC and IBM.

IHM makes every student a mini CEO! They groom the students so well from F&B to marketing to production. IHM is a great place for any Hotel Management student to begin their career.



— Ranveer Brar, Celebrity Chef and TV Show Host

IT-ENABLED CLASSROOMS & KITCHEN LABS



The classrooms are equipped with the latest technology and supported by two large IT-enabled kitchens. One kitchen fuels the bakery, confectionery and hot kitchen; the other is a studio kitchen. One of them is equipped with audio-visual facilities adapted for instant YouTube uploads. Expect live video workshops by chefs from across the world which the students can attend online.



ICONIC BRICKS

It is one of the most iconic buildings in Kolkata because of its location and distinctive architectural style.

DESTINATION FOR MASTERCHEF CLASSES



Chefs and Global Hospitality Icons will conduct workshops and classes at IIHM Global Campus.

WINE LAB



The IIHM Global Campus has a 32-station special lab dedicated to Wine Tasting and Whiskey Nosing.

TWIN CAMPUS ADVANTAGE

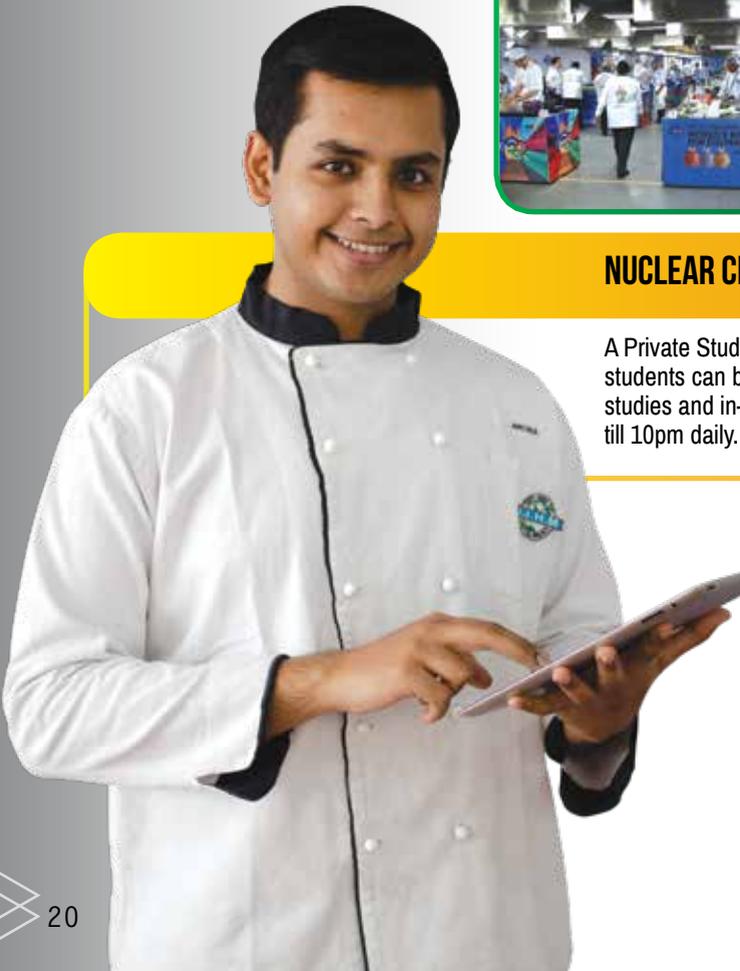
The new IT-enabled IIHM Global Campus is minutes away from IIHM's in-house luxury Training Hotel IndiSmart. Together the two campuses offer an unmatched platform of technology, training and education.

NUCLEAR CLASSES

A Private Study that IIHM students can book for group studies and in-depth training till 10pm daily.

NERVE CENTRE OF INTERNATIONAL ACTIVITIES

- Expect international conferences, seminars and TEDx-like events.
- Expect international activities like student exchange, staff exchange, ERASMUS, Global Connect and YCO.
- The campus has inter-institutional culinary demonstration and teaching-across-the-border facilities.



GLOBAL CONNECT MANIFESTO



A HISTORIC MOMENT FOR IIHM AS 50 COUNTRIES SIGN THE IT GLOBAL CONNECT MANIFESTO



Chef Sanjay Kak, Culinary Director of IIHM, talks about IIHM Global Connect as a great opportunity for students to get global exposure.

Global Partners Connect breakfast meeting at ICI Hong Kong and with Ms Winny, Principal of VTC, ICI, CCI – Hong Kong.



As a part of #GlobalConnect initiative, IIHM Bengaluru goes #Live with At-Sunrice GlobalChef Academy, Singapore, in October 2018.

IIHM SIGNS MOUs WITH 50 COUNTRIES

Young chefs from across the world got together with IIHM students in an amazing celebration of Global Unity, Diversity and Collaboration at the inauguration of IIHM Global Campus Kolkata in February 2019.

In the impressive Central Hall of the campus, cheered on by hundreds of IIHM students, 50 of the World's Finest Culinary Colleges reiterated their commitment to IIHM's Global Connect Manifesto to Learn, Network and Connect with each other.

The Global Memorandum is an agreement to exchange knowledge across the world. It envisages sharing of culinary skills, ideas, concepts and growing together, globally. All 50 mentors along with the participants were felicitated with certificates and medals.



E xplore E nhance E nlighten



COURSES AT IHM

- Advanced Program in International Hospitality Administration (3 years full-time course)
- Bachelors in Tourism Studies from IGNOU
- B.Sc. in Hospitality and Tourism Studies from YCMOU (Pune Campus)
- BA in Hospitality Management from UWL (UK) — London Campus



The international curriculum at IHM is designed as a 360° learning arc. The students are encouraged to learn through research, field trips, surveys and real-time practice in Hotels. Sharing of ideas with international guest lecturers promotes global perspective.

In Year 1, the students are exposed to international case studies, essay writing and presentation skills with emphasis on citation, referencing and bibliography.

In Year 1 and 2, they are regularly engaged in the Kitchen, Training Restaurant, Front Office Studio and are encouraged to assume responsibility.

In Year 3, the course includes field trips and surveys, F&B event planning and execution, comparing, debating established theories and attending lectures and workshops conducted by renowned speakers (from India and abroad). The student is required to spend at least 22 weeks on paid industrial placement/ internship. In much of Level 3, concepts are converted to practice.

I think hotel management is a great industry to be in. We tend to make lots of friends, meet lots of people along the way and it gives one an opportunity to travel the world.

— **Shaun Kenworthy**,
Culinary Director, IHM

Today the culinary and Hospitality industry is almost like the IT industry in terms of the presence of talented professionals from India.

— **Sanjay Kak**, Culinary Director, IHM

IHM produces some of the best student chefs in the culinary world.

— **Ron Scott**, former faculty member of Queen Margaret University in Edinburgh, who teaches at IHM

IHM gives students the chance to find the passion that they can pursue. And maybe wine will be a lifelong career!

— **Keith Edgar**, Wine and Spirit Consultant and Trainer at IHM



Join IHM



One of the Best Connected...



...and India's Top Hospitality Education Institute



CELEBRATING
HOTEL MANAGEMENT
IHM IS THE EDUCATIONAL PARTNER OF #OCTOBER

SHOOJIT SIRCAR'S
october



Training & Placement

Get placed anywhere from the United States to China!

Want a future that's both stable and spectacular? Then IIHM is the place to be. Graduates from IIHM enjoy an outstanding record with companies from Hotel, airlines, catering and luxury sectors offering placements. Raffles The Plaza (awarded as the "World's Top 100" Hotel by the Conde Nast Traveller, UK, Readers' Travel Agents) and Fullerton (400-room award-winning Hotel) invite the students of IIHM to experience international Hospitality Management operations, while others like Hyatt, ITC, Taj, Radisson, Leela Group and Marriott from the Hotel sector, McDonald's and Olive Bar & Kitchen from the Restaurant chains and retain brands like Aditya Birla Group and Reliance (to name a few!) come for campus interviews.



John Wood, former executive chef of Burj Khalifa is now a senior IIHM YCO Judge.

Burj Khalifa



Studying in IIHM was my advantage. My fundamentals were very strong and I quickly rose through the ranks and today I am the Executive Chef of Marriott, Jaipur.

— Pradipt Sinha, 1999 batch, IIHM Kolkata



LEARN FROM THE BEST...

Caussimon Magdala, Professor, Albert de Mun Hotel and Catering School, Paris



Gary Maclean, Multi-Award Winning Chef and Lecturer at City of Glasgow College, UK



Enzo Oliveri, Celebrity Chef and Owner of six restaurants in Italy and London



Keith Edgar, International Sommelier Wine and Beverage Consultant and Wine and Spirit Consultant and Trainer at IIHM



After IIHM, you will be in demand !

“The state-of-the-art facilities that were at one point missing in top Hotel Schools of India are provided by IIHM. I would like to once again not only congratulate Dr Bose and all his colleagues but also thank each one of you for living this dream and building this wonderful Institution.”

Britta Leick-Milde, General Manager, Hyatt Residences Doha West Bay





Careers in Hotel Management



CRUISE LINES TO AVIATION TO HOTELS

The world is your oyster — work anywhere from cruise lines and aviation to Hotels and hospitals.

HOTEL MANAGERS

Hotel managers ensure a smooth customer experience, they forward new instructions to the operation team including the chefs, front office executives, housekeeping staff, and catering department.



RETAIL SECTOR

Hotel management graduates have the option of pursuing their career in the retail sector. Some of the areas in the retail sector suitable for hotel management graduates include malls, reception, and back office.

TRAVEL AND TOURISM INDUSTRY

Use your domain knowledge to grab a government job in the Travel and Tourism Industry.

HOSPITALITY NUMBERS

- Hospitality is expected to emerge as the second-largest employer in the world in 2019
- The Tourism and Hospitality sector market size in India will touch over US\$ 418 billion by 2022
- The Hospitality and Tourism sector is expected to be the second-largest employer in the world. The sector will employ close to five million people by 2019, according to a report by the World Travel and Tourism Council (WTTC)
- In April 2000 and August 2014, this sector attracted US\$ 7,441 million of FDI
- The sector has been growing at a cumulative annual rate of 14% every year



CHEFS

Prepare mouth-watering delicacies for your guests at major Hotel Chains and restaurants or you can even set-up your own place!



TEACHER/PROFESSOR

Groom the next-gen of hoteliers with your knowledge of the industry as a full-time professor or part-time lecturer in Hotel Management colleges.



SOCIAL MEDIA EXECUTIVE

IIHM's social media handles are primarily run by students. The institute has a 1200-strong digital team of students who live-post everything from YCO to Erasmus.

HOSPITALITY WRITER/ ANCHOR

Use your knowledge of the industry to be a hospitality, travel or food journalist in print, digital, TV or OTT platform.



EVENT MANAGER

Students at IIHM are well-versed with the nuances of event management as they organise multiple food fests throughout the year where they handle everything from sponsorship to social media, marketing to management and even cooking to catering.

Hospitality Beyond Hotels

Rana Dasgupta, the CEO of Apollo Gleneagles is a Hotel Management graduate and is a shining example of how the scope of the course goes beyond just the realms of hotels and restaurants. "Hotel Management creates all-rounders, like Kapil Dev. The training that you go through develops all types of skills which is very important. It taught me discipline, time management and leading from the front," says **Dasgupta**.



Practical Cookery The Culinary Bible for Chef Students

Learn from the author of **Practical Cookery** only at IIHM. This series by **Professor David Foskett** is a must-have for all serious students of the culinary arts. It is a book that every aspiring chef reads in every part of the world. And at IIHM you get to learn from the author himself. Join IIHM and learn from the best in the industry!



Professor David Foskett, MBE

- Chair of jury for IIHM International Young Chef Olympiad and Chairman of International Hospitality Council.
- Emeritus Professor at the London School of Hospitality and Tourism, University of West London.
- Member of the Royal Academy of Culinary Arts, the Craft Guild of Chefs and Fellow of the Institute of Hospitality.
- Member of the education board at At-Sunrice GlobalChef Academy and the Hotel Future board.
- Consultant on Hospitality services, Hospitality education and a recognised external examiner in several universities and colleges.

Professor David Foskett has authored one of the world's most famous culinary teaching books called **Practical Cookery**. It is a legend in the culinary world and extremely useful for all student chefs.

Sanjeev Kapoor, Padma Shri, Celebrity Chef & YCO Principal Judge

Replete with information on advanced preparation, cooking, finishing techniques as well as tips one needs to get through an assessment, this book is what the young chef needs to succeed in the professional kitchen. The 13th edition of **Practical Cookery** has a foreword by Heston Blumenthal in which he writes that the book "provides you with all the classic recipes, as well as the basic skills, technique and knowledge you'll need when working in the professional kitchen. It will be a point of reference for you to return to time and again throughout your career as you hone your skills."



TOP 10 REASONS TO JOIN IIHM



Best Education Brand 2017-18
Economic Times



World's Greatest Brands 2015-16 & 2016-17
Pricewaterhouse Coopers

Why this is the ONE...

- ✔ IIHM is one of the World's Best Hotel Schools hailed by 50 Countries
- ✔ IIHM is Asia's Largest Hotel School Chain
- ✔ IIHM organises the World's Biggest Culinary Event every year called Young Chef Olympiad with participation from over 50 Countries
- ✔ IIHM is the World's Best-Connected Institution having signed an MoU with more than 50 of the world's top culinary institutes, students and Hospitality icons
- ✔ IIHM provides International Placement and Internship from USA to China
- ✔ IIHM has a 10,000-strong alumni network across the world holding top positions in some of the best Hotel brands
- ✔ IIHM has been ranked, awarded and featured by the world's top publications
- ✔ IIHM founded International Hospitality Day on April 24 which is a milestone in the industry and promotes Hospitality globally
- ✔ IIHM has an enviable industry connect with internationally-renowned Hospitality icons and chefs who teach at IIHM
- ✔ IIHM organises the biggest Indian competition for school students on NDTV Goodtimes titled Young Chef India Schools and Young Chef India Junior Schools. This promotes Hospitality among youngsters and creates the heroes of tomorrow

Great Indian Institute
Forbes



IndiSmart In-house Teaching Hotel



X1, 8/3, Block EP, Electronics Complex, Sector V, Kolkata 700091 (in Salt Lake's hi-tech IT park)

INDISMART – A TEACHING HOTEL

- ▶ Hosts campus visitors and visiting scholars from UK, USA and South East Asia and provides conferencing, banqueting and accommodation services to the discerning executives from the organisations situated around the property.
- ▶ As a 'Teaching Hotel', it gives the students real-time management skills as they work alongside the hotel's regular staff and interact with customers in the hotel's various departments such as F&B, Marketing, Stores & Purchase, Finance and even Maintenance.

IIHM is one of the few Hotel Schools in the country where students learn skills and apply knowledge in a 'Teaching Hotel' owned by IIHM. Branded as IndiSmart, the 'Teaching Hotels' are a chain of full-service, operational, luxury hotels.

FACILITIES

This full-service property houses a boardroom, 3 large conference halls, a Chinese specialty restaurant and a 24-hour restaurant, delicatessen and all other 24X7 luxury services.



IIHM has given Hyatt Regency Kolkata dedicated and valuable employees. The state-of-the-art facilities once missing in top Hotel Schools are provided by IIHM. We take a lot of industrial trainees and end up hiring most of them.



— Birgit Holm, General Manager, Hyatt Regency Kolkata



IIHM Kolkata has a Twin Campus Advantage!

IIHM Global Campus, Plot 3 & 4, Block DM, Sector V, Salt Lake, Kolkata 700091



KOLKATA

X1, Salt Lake Electronics Complex, 8/3, EP Block, Sector V, Kolkata 700091

Established in 1994

I would say that if one is seriously looking for an education that extends beyond the four walls of the classroom then IIHM IS THE ONE! We equip students with hands-on experience in highly-skilled areas of the hospitality industry and with qualifications accepted internationally.

— Director, IIHM Kolkata



Interiors of the Classroom



Front Desk



Kitchen Environment

HOSTEL



Available for both boys and girls, 2km away from college.

PLACEMENT



The placements cover various fields within the Hospitality industry be it airlines, process outsourcing, Hotels, catering or the retail sector.

FACULTY



All teaching staff have extensive industry experience. The faculty is a creative mix of industry stalwarts and academicians.

STUDENT LIFE



- International Food and Drink Festival, with a footfall of 3,000-plus, allows students to gain on-ground exposure and experience.
- Students of IIHM organise a two-day inter-college fest called Rigolo.
- One of the most effective ways to prepare students to be responsible leaders is by helping them engage with less privileged communities. They participate in social activities like serving food/ clothes and tree planting.
- Young Chef Olympiad, Young Chef India, Young Chef India Junior and Teacher Chef competitions.
- Hotel Visits, Wine Tour in Europe, Scotch Tour in Scotland, visits to nurseries, breweries, rice factories etc.



DELHI

B2/70, Mohan Cooperative Industrial Estate, Badarpur, New Delhi 110044 (near Badarpur Metro Station)

Established in 1994

SERVICE EXCELLENCE! Yes, that is exactly what we at IIHM teach every student. To go the extra mile to make a guest's stay or experience a memorable one. At IIHM, qualified, experienced and trained lecturers form the backbone of a learning and teaching environment.

— Director, IIHM Delhi

HOSTEL



Available for boys and girls, 1km away from college.

IN & AROUND



The three blocks of IIHM Delhi packs in restaurants, coffee shops, large conference hall, front office, main kitchen and satellite kitchens. The library is one of the best in Delhi for hospitality education.

PLACEMENT



100% in 5-star hotels.



Conference Hall equipped with Modern Communication Devices



Flower Arrangement Practical

STUDENT LIFE



- Biannual food fests and Symphony, the inter-college fest, are completely handled by students, giving them hands-on experience.
- Events like Young Chef Olympiad, Young Chef India, Young Chef India Junior, and Teacher Chef competitions give students the opportunity to handle large-scale events and interact with icons of the F&B industry.



South Block



North Block



Work Hard, Party Hard! A Group Outing to Lohagarh Farms





BENGALURU

874/A Krishna Temple Road, HAL 2nd Stage, Indiranagar, Bengaluru 560038

Established in 2011

I.I.H.M Bengaluru is the perfect blend of traditional and contemporary education; theoretical and practical knowledge. The cosmopolitan ambience of Bengaluru — the Silicon Valley of India, tech and education hub — holds a cauldron of opportunities and exposure for students.

— Director, I.I.H.M Bengaluru

Classroom Environment



Chefs at Work in I.I.H.M Bengaluru

PLACEMENT

We provide 100% placement assistance to our students and off/on campus interviews start as early as six months ahead of graduation month. Recruitment is driven by the top Hospitality players in the industry.

HOSTEL

Accommodation is provided for boys. For girls, we facilitate accommodation. Our hostels are within 1km of the campus and monitored by hostel superintendents.

FACULTY

A great mix of academicians and industry professionals. Top revenue managers, L&D experts, nutritionists, culinary artistes and digital marketing managers are invited to the campus to share their insights.

MOTTO

Dare to Do!

STUDENT LIFE

- Clubs like Literary Club, Cultural Club, Decor and Culinary Club. Our students are also encouraged to be a part of Young Skal International Bengaluru Chapter.
- Annual college fest Rubix – an amalgamation of talent from various colleges across Bengaluru.
- Den is our cafeteria for the students to unwind.
- Student band with instrumental and vocals that brings together melodies of various cultures. Plus, a bistro.
- Intra campus competitions like Rookie Chef to hone culinary skills in Year 1.

HYDERABAD



Cyber Edifice, Plot no C1, C2, C3, SY:6/1, Gachibowli, Ranga Reddy District (next to Quiet Lands), Hyderabad 500032

Established in 2014

This campus provides 70% of curriculum through practical learning and 30% through classroom instructions. In addition to regular academics, all students are provided with an international graduation degree of BA (Hospitality Management) offered by the University of West London in Year 3.

— Director, I.I.H.M Hyderabad



HOSTEL

Accommodation — separate for boys and girls — is franchised with a local hostel operator. Equipped with a mess, it is within 1.5km from the campus.

FACULTY

The faculty is armed with work experience in Hotel brands like Taj, Marriott, The Park and Corporates like Deloitte and HSBC Global Resourcing.

PLACEMENT

Campus opportunities are categorised into 2 parts; International J1 US and Management Training Programme (MT) and Hotel Operational Training (HOT) Programme offered by the leading Hotel Chains in the country.

STUDENT LIFE

- The campus has a brilliant “Golden Army”, a team of students from all years for digital marketing.
- Food festivals like Dragons Feast and participation in Kitchen India Expo (held at Novotel HICC) and ACP competition.
- Participation in events held in the city like Skal International Congress and Ivanka Trump at Taj Falaknuma Palace.
- Personality Development Classes.
- Sports like table tennis, carom, chess, cricket and volleyball.
- Access to online books, journals and magazines. Wi-Fi is provided.



Chefs in the Making



Dragons Feast, a food fest organised by I.I.H.M Hyderabad students in 2018



Learning Environment



I.I.H.M Hyderabad has a 'Golden Army' of students for Digital Marketing



JAIPUR

30 Durga Vihar, Durgapura, Tonk Road, Dalda Factory Road (behind Mahindra Towers), Jaipur 302018

Established in 2011

Jaipur or the Pink City is the capital of Rajasthan and the Educational Hub of India. IIHM Jaipur achieves a balanced integration of knowledge, skill and personal development. Learning takes place in state-of-the-art classrooms and students gain hands-on experience in every role across all departments of a hotel. IIHM believes in 'learning through doing' which explains the focus on practical activity. IIHM believes in making students technologically sound in sync with IndiSmart Digital Initiative.

— Director, IIHM Jaipur



Classroom Environment



Housekeeping Lab

STUDENT LIFE

- Foreign tours to France (Wine Tour), Turkey (Erasmus Exchange Programme), Bangkok (Super Chef and Rookie Chef) and Scotland (Scot Malt Tour).
- IIHM International Food Festival, UDDAN — The Cultural Festival, Street Food Festival, Bengali Food Festival, Young Chef India, Teacher Chef India and Young Chef India Junior.
- Chef competitions like Young Chef Olympiad where 50 countries come to India to participate, Rookie Chef and Super Chef.

PLACEMENT

100% in all the batches passed out till date. Top hotel companies like Oberoi, Taj, Marriott, Le Meridien, Hyatt, ITC, Crowne Plaza, Lemon Tree, The Lalit etc. have recruited students from the current batch. Many other 5-star Hotels, resorts, airlines and national and international restaurant chains are recruiting partners with IIHM.

HOSTEL

Available 500m away from campus. The residence has fully-furnished single and shared rooms which can accommodate 16 students. Amenities include a kitchen.

FACULTY

Mostly ex-hoteliers who have excelled in their field. We invite the general managers of top Hotels to address the students like The Lalit Suri Hospitality Group — Vipul Bhargav, Radisson Hotel Group — Ashwani Goela, Holiday Inn — Gagandeep Singh, The Lemon Tree Hotel Company — Nishi Kant Asthana, Oberoi Hotels & Resorts — Abhimanyu Lodha.

PUNE

Kalptaru Arcade, S. No. 206/3, Plot No. 16, Viman Nagar, Pune 411014. The Institute is located in a lane behind Pune's biggest mall, Phoenix Market City

Established in 2011



Pune city has witnessed a metamorphosis from a town of the retired to a true satellite city of Maharashtra. The city boasts of a large youth population, one of the highest in India. This new-age transformation has received considerable impetus from the hospitality sector.

— Director, IIHM Pune



PLACEMENT

Our students are placed in institutes like Oberoi Centre of Learning and Development (OCLD), Oberoi Central Employment Register (OCER) and leading Hotel brands like Taj, Marriott, Accor, The Lemon Tree, Reliance Retail, ITC, Hyatt and IHG Group. Internationally, students get career opportunities in countries like the USA, Middle East, Australia, Canada, Mauritius, Maldives, Malaysia and Thailand.

Accommodation assistance is facilitated.



Batch 2018-2021 #IIHMBest3Years



Work Made on in the Kitchen



Hilton Hotels & Resorts management trainee programme placements underway at IIHM Pune

FACULTY

The faculty is a mix of top revenue managers, L&D experts, nutritionists, culinary artistes and digital marketing experts.

STUDENT LIFE

- A Wi-Fi enabled area for students called the Den which also has games like table tennis and carom.
- College fests: IIHM Pune will be commencing a fest called Pulse.
- Culinary competitions like Super Chef for Year 3 students, Rookie Chef for Year 1 students, Young Chef Olympiad, Teacher's Chef Competition, Young Chef India Schools for students in Class 11-12 and Young Chef India Schools Junior.
- Freshers' Welcome, Educational Tours, Wine Tour/Scotch Tour.



AHMEDABAD

Mangalam House, near Usmanpura Crossroads, Opp. Hotel Fortune Landmark, Ashram Road, Ahmedabad 380013

Established in 2011

DARE TO DO! The students of IIHM Ahmedabad are known to break the paradigms of Hospitality business. Our style of education reflects the city's culture — fast-growing, dynamic and energetic.

— Director, IIHM Ahmedabad



IT Lab



F&B Lab



Food Production Lab



Reception Area

PLACEMENT

100% in the third year of education. Some of the top Hotel brands entertained at campus interviews include Oberoi, Taj, Marriott, Hyatt, IHG, The Park and Lemon Tree and food and retail brands like Havmor and Reliance Brands.

ACCOMMODATION

The institution can help outstation students get safe and reasonable paying guest accommodations in the vicinity of the campus.

FACULTY

The faculty members are a creative mix of industry stalwarts and academicians. Being affiliated with various Hotel brands in the past, such as Taj, Oberoi, Marriott and The Park, they give a holistic learning experience to the students.

STUDENT LIFE

By organising the biggest annual food festival in Ahmedabad, IIHM students have real-time exposure to Hospitality. They also host their own annual cultural fest. The students are honed to perform in collegiate competitions, like the Rookie Chef in Year 1 and Super Chef in Year 3, thereby helping them strive for excellence.

BANGKOK

Kasem Bundit University, 60 Romkloa Road Minburi Bangkok 10510. The campus is around 20 minutes from the airport.

Established in 2011

IIHM Bangkok is the first international college set up by founder Dr. Suborno Bose. Students from 41 countries study here so one gets to learn in a multicultural environment. Bangkok, as a city, has a rich Hospitality culture with over 850 hotels so students can observe and pick up world Hospitality trends.

— Director, IIHM Bangkok

COURSES

In addition to the courses offered in other IIHM campuses, students can opt for BA in Hotel Management, Kasem Bundit University, Bangkok.

PLACEMENT

Like all IIHM campuses, US internship is possible. However, due to visa issues, students must first crack interviews before they can get a work permit. Experience helps.

HOSTEL

Dormitories are available on campus. There are twin-sharing AC rooms for around Rs 4,000-5,000 per month.

MEALS

Within the campus, delicious Thai food is served. Vegetarian options are fewer, so students can cook in the room using induction ovens. Vegetables are available throughout the year in markets. There is good quality Halal food available for Muslims.



Kasem Bundit University which hosts IIHM Bangkok



His Excellency Chutintorn Gongsakdi, Ambassador of Thailand to India, addressed 50 nations at the Opening Ceremony of #YCO2019



Students participate in the AIS Futsal Thai League 2018



IIHM Bangkok students on a Hotel Tour of Amari Watergate Bangkok

STUDENT LIFE

College Fests, Sports Day in January, Food Fest in December, annual intra IIHM competitions like Rookie Chef and Super Chef keep students busy. Students can also join dance or music clubs, take part in quizzes, or sign up for badminton, table tennis, chess etc. The campus houses a gymnasium, swimming pool, football ground and tennis courts.



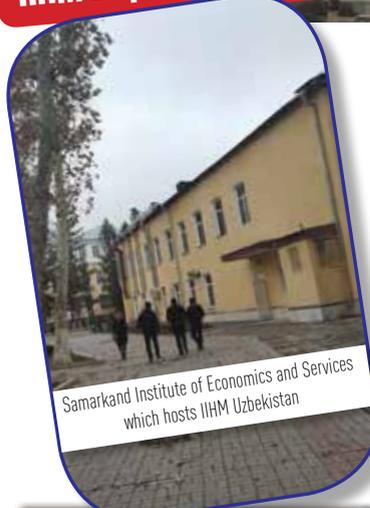
UZBEKISTAN

Samarkand Institute of Economics and Services,
9 Amir Temur Street, Samarkand 140100

Operations will start in September 2019



IIHM Represents India in the World — 2nd Campus Abroad!



Samarkand Institute of Economics and Services which hosts IIHM Uzbekistan



Dr Bose hands Deputy PM of Uzbekistan Mr Aziz Abdulkhakov a copy of The YCO Story in Samarkand

We are delighted to sign the MoU with one of the top educational institutes in Uzbekistan. We look forward to share a long-lasting and fruitful association with the institute, Samarkand and with the Government of Uzbekistan.

— **Dr. Suborno Bose, Founder IIHM & YCO and CEO, IHC**



Signing of the MoU

Tourism is important for Uzbekistan and training students in Hospitality will only help to increase tourism in the country. I see this association as a bright future for students who wish to take up the profession of Hospitality management in this part of the world.

— **Pulatov Mukhiddin Egamberdievich of Samarkand Institute of Economics and Services**

FACULTY

A mix of Indians and Uzbek. The core subjects will be taught by teachers from IIHM campuses across India, who will travel to Samarkand. Local professors will also be teaching at the institute.

MEDIUM OF INSTRUCTION

Though English will be the primary medium of instruction, assistance will be provided to students in the local languages Uzbek, Tajik and Russian.

UNIVERSITY OF WEST LONDON



International Degree with International Internship in London!



Professor Peter John, Vice Chancellor and Chief Executive Officer, UWL



IIHM gives you a Dual Degree from UWL, UK!



UWL — AHEAD OF THE REST

- University of West London is the #1 modern university in London
- #1 university in London for Hospitality & Tourism
- #1 modern university in London for Business & Management Studies
- Most improved modern university for student satisfaction in 2011's National Student Survey
- 98% of its graduates are in employment or further study within six months of graduation according to Employment Performance Indicators (EPI) 2018
- Ranked top in London for teaching quality and student experience by The Times and Sunday Times Good University Guide 2018

REAL-TIME EXPOSURE TO HOSPITALITY THROUGH COMPETITIONS

At IIHM you do not earn *only* a degree. You earn a globally-renowned international degree from the University of West London (UK) which opens up opportunities to work and study anywhere in the world. A student of IIHM who completes Year 2 in any IIHM India campus will automatically be offered the opportunity to study the final year of their BA Hospitality Management Degree taught by UWL.

EARN AND LEARN

University of West London is world-renowned for its BA (Hons) Hospitality Management programme and the BSc (Hons) Culinary Arts Course. Being a centre of excellence, the university is the most popular choice for a large number of international hotels in London to source Hospitality Management students. Alongside the studies, students are also allowed to work 20 hours per week.



10,600 followers on Twitter
3,188,461 likes on Facebook



4.8 star rating based on responses of 1,500 people on Facebook

23,100 followers on Instagram

1,200 students on the IIHM Social Media Team

9,600 posts per day during 5th Young Chef Olympiad

We encourage our students to use social media platforms like Facebook, Twitter, Instagram and LinkedIn on our campuses. In fact we have a 1,200-strong IIHM Digital Army of students.

— *Dr. Suborno Bose, Founder, IIHM & YCO and CEO, IHC*



YCO 2019 champ *Cyrene Randrianasolo* from France's Albert de Mun Hotel and Catering School receives the trophy from Dr. Suborno Bose and YCO judges.



Young Chef Olympiad The Culinary Olympics

As an industry, we are grateful for IIHM's initiative in organising the biggest Young Chef Olympiad in the world, which provides a platform for global learning.

— *Vikram Oberoi, Managing Director and CEO, The Oberoi Group*



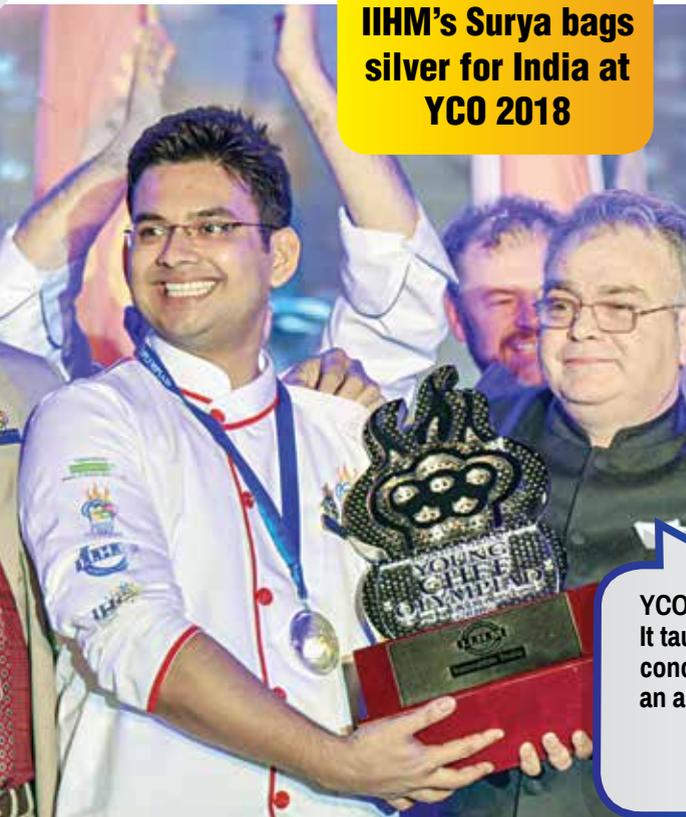
Young Chef Olympiad — Bringing the World to India and IIHM

Did you ever want to cook in a Masterchef-like environment? Or represent your country and college?

The Young Chef Olympiad lets you do both!

The Young Chef Olympiad is almost like a Culinary Olympics... except it's even bigger! The annual international cooking competition that was started by IIHM in 2015, now has participating colleges from over 60 countries ranging from Switzerland to Seychelles, Mexico to Myanmar, Armenia to Australia and Barbados to Belgium.

IIHM's Surya bags silver for India at YCO 2018



Biggest global platform for student chefs

A one-of-a-kind platform for young students, YCO began its journey in 2016 with 15 participating countries, before growing into the world's biggest culinary contest for students.

The competition helps future stars of the culinary world hone their skills in a real-life environment. The students are judged and guided by the A-listers of the culinary world like Padma Shri recipient Sanjeev Kapoor, celeb chef Ranveer Brar and Michelin-starred chefs Chris Galvin and John Wood.

The competition also allows young students to come together to connect, share ideas and innovate.... And of course, make new friends from all around the globe!

YCO taught me the value of every second. It taught me to steel my nerves in extreme conditions and how to be disciplined like an army personnel.

— **Surya Sekhar Roy Choudhury, 2018 runner-up, YCO**



2019: Cyrene Randrianasolo (France)



2018: Lai Jia Yi (Malaysia)



2017: Tham Jiajun Mathew (Singapore)



2016: Daniella Germond (Canada)



2015: Ashwin Nicholas Oon (Malaysia)

No. of participating countries: **70-plus** | Prize money: **10,000 USD** | Total no. of rounds: **3**

Number of editions: **5** | Number of judges: **40-plus** | IIHM Digital Army: **1,200**

Distance travelled by the furthest YCO contestant: **15,000km**



"ONE OF THE WORLD'S BEST HOTEL SCHOOLS" HALL OF FAME BY COUNTRIES



"ONE OF THE WORLD'S BEST HOTEL SCHOOLS" HALL OF FAME BY COUNTRIES

Dr. Zenobia Nadirshaw, Clinical Psychologist and Professor at the University of West London

Andreas Muller, Programme Director, International Culinary Institute, Hong Kong

Gary Hunter, Deputy Principal, Westminster Kingsway College, London

Karen Anand, Founder of Farmers' Markets

Rupy Aujla, Founder, the Doctor's Kitchen

Vicky Ratnani, Culinary Director of Gourmet Investments

Avijit Ghosh, Corporate Pastry Chef, The Leela Palaces, Hotels & Resorts

Garth Stroebel, Founder of South African Chefs Academy

Andrew Bennett, Chairman of the Craft Guild of Chefs

Stuart Littlejohn, Executive Head Chef, Oxford and Cambridge Club

LIST OF JUDGES



When we were studying, a platform like YCO didn't exist. I am happy that students today have that opportunity to experience something like YCO.
— **Sanjeev Kapoor, Padma Shri Recipient, Celebrity Chef and Principal Judge and Mentor, YCO**



The scale and attention to detail delivered by IIHM is world class. I have judged many national and international competitions and YCO is certainly up there as one of the most impressive.

— **Chris Galvin, Michelin-starred chef-patron of Galvin Restaurants**



Young Chef Olympiad does it brilliantly. There are a lot of competitions for senior chefs to enter — lots of them globally. When it comes to students and young chefs though... this is the biggest one!

— **John Wood, Director, KitchenCut, former Michelin-starred Executive Chef, Burj Khalifa, Dubai**

IIHM represents the pulse of the youth and the pulse of the young chef and an event like YCO totally encapsulates that pulse, the energy that today's young chefs have. It's the greatest initiative for student chefs on this planet... I am happy to be a part of it.

— **Ranveer Brar, Celebrity Chef and TV Show Host**



I think YCO is a stepping stone to culinary success. This is the perfect platform for young budding chefs to showcase their talent to the world. I feel good, and I feel lucky and excited to taste the food they make.

— **Kunal Kapur, YCO Judge, Masterchef India Season 1, 2, 3 & 5 Host and Judge**

UNITED WORLD OF YOUNG CHEFS

Spaghetti Carbonara from Italy, Chicken Satay from Malaysia, Ilish Paturi from Bangladesh, Roasted Chicken with Pita Bread from Palestine and more! Every year, before the International Young Chef Olympiad finals, the cheftestants and their mentors of 50 countries reach for their ladles and pans to cook their national dish. United World of Young Chefs is a one-of-a-kind initiative where 50 National Dishes are cooked on one platform under the open sky. #GlobalConnect



List of Judges

Kulsum Hussin, CEO, Welcome Skills International School of Hospitality (WISH), UK and Bangladesh

Abhijit Saha, Co-founder, Director and Chef of Avant Garde Hospitality

Andy Varma, Co-founder of Una, Vama and Chakra Restaurants, London

Udo Leick, Executive Chef, Emirates Flight Catering

Enzo Oliveri, Celebrity Chef and Owner of six restaurants in Italy and London

Enrico Bricarello, Chef-instructor at Institute of Hotel Restaurant Management in Turin, Italy

Scott Baechler, Instructor at Canadian Food and Wine Institute

Eric Neo, Executive Chef, Intercontinental Singapore

Saurabh Shahi, Executive Pastry Chef, Hilton Conrad, Pune

Karl Guggenmos, Dean Emeritus and Owner of Culinary Solutions International, Rhode Island

Shaun Kenworthy, Culinary Director, IIHM

Sanjay Kak, Culinary Director, IIHM

Michele Prevedello, Executive Chef, Park Hyatt, Hyderabad

IIHM is the World's First Hotel School to Showcase Student Chefs on National TV!

YOUNG CHEF INDIA



SCHOOLS



- IIHM Young Chef India (YCI) Schools is a favourite and famous culinary event in India.
- A platform for higher secondary students to showcase their culinary talents in front of celebrated chefs.
- Helps budding chefs realise their dreams.
- Incepted in 2011, YCI had over 30,000 students from 2,800 schools participate in 2018.
- Chefs Kunal Kapur, Shaun Kenworthy and Sanjay Kak are some of the noted names associated with this event.
- One of the most-watched shows on Food Food Channel.
- Prize money of Rs 2 lakh.

THE VERDICT

80% lies on the judges and 20% is thrown open to viewers who can vote before the season's finale at youngchefindia.com. They are judged as per:

- Taste and texture
- Method of work
- Health and hygiene
- Skill and technique — presentation

THE ROUNDS

Round 1: School students are asked to bring something they've cooked from home. School teachers do the food tasting and test the contestant's knowledge by asking questions. This round sees the maximum participation with numbers running into thousands.

Round 2: Three rounds of Zonal Cooking (North, South, East and West) are held at the home cities of the participants or at the nearest I.I.H.M. campus. 200 participants are selected from each region for an hour-long cooking session.

Round 3: 40 participants from the 200 are selected for the Semi-Finals.

Round 4: 10 students from each zone qualify for the Zonal Super-Finals. It is from this point that the competition is telecast.

Round 5: The top two from each zone contest at the Mega Finals.

FUN TASKS FOR YOUNG CHEFS



BASKET TEST

The contestants are asked to prepare dishes using ingredients in the basket. The ingredients are disclosed 48 hours before the competition.

RAPID FIRE

The contestants are asked quick questions to test their general knowledge about food.

GUESS THE INGREDIENTS

A pizza, which is made with 30 different ingredients, is placed before the contestants, who must try and guess the ingredients used in it.



RECIPE TEST

The contestants are shown the preparation of a recipe and are asked to replicate the dish. "It's interesting how one always comes up with something different," says chef-judge Shaun Kenworthy.



I was most thrilled when my school, Mallya Aditi International School Bengaluru, nominated me to take part in the I.I.H.M. Young Chef India cooking competition. I learnt the importance of time management, planning, teamwork and the need to improvise. I have learnt to express myself with confidence and have grown as an individual. My father has inspired me to cook and someday I would like to own and operate a modern Indian fusion restaurant. Thank you, I.I.H.M!

Zahan Gafoor, winner of Best Organised Chef award, YCI 2018

In the first round I told my teacher, 'Ma'am I doubt I will get through'. But guess what? We did it and that was just the beginning! I feel accomplished after having won Young Chef India 2018. This win genuinely made me realise my true potential. Thank you, I.I.H.M!

Guneev Sachdeva of Welham Girls' School, winner of #YoungChefIndia2018 title

I have always been fond of cooking but never thought of taking it up as a career... YCI made me see and think differently. Amongst other dishes, I had prepared Lemon Cheese Cake on a Gajar Ka Halwa base for the finals in London. The competition is increasing in strength and quality of the dishes and the techniques used. I was happy to see its journey from winner to judge.

Garima Poddar, winner of Young Chef India 2014

Judge Speak

The idea of the competition was born over a coffee discussion with Dr. Suborno Bose. We sat and spoke about doing a young chef competition and reaching out to the schools. We planned it in September 2011 and by December the competition was over. The first finals took place in Bangkok. Around 400 students participated in Year 1 and the numbers at last count were a whopping 30,000. The standard of participants keeps getting better every year.



Shaun Kenworthy, Celebrity Chef and I.I.H.M. Culinary Director



YOUNG CHEF INDIA

IIHM Young Chef India Junior is a pan-India annual competition open to students aged 9-13. The idea behind this competition is to promote cooking as a life skill. It scouts for young talent in schools and gives them a platform to highlight their culinary passion.

JUNIOR

THE ROUNDS

There are two Preliminary Rounds, Regional Semi-Final and a Mega Final.

- The Preliminary Rounds are held in the respective schools. Children can carry pre-prepared dishes from home or prepare them in the home science labs of the school.
- The Regional Semi-Final rounds have over 400 participants from across India and is held at the IIHM campus in that region. Here the children are asked to prepare one hot and one cold dish within a stipulated time of one hour.
- About 20 children are selected from each region. This leg of the competition onwards is recorded for television.
- About 2 finalists from each region reach the Mega Final from which the YCIJ winner is decided.

JUDGE'S CHECKLIST

The participants are judged on the following criteria:

1. Organisation of the station
2. Composition of the menu
3. Presentation of the dish
4. Taste and flavour
5. Texture
6. Knowledge about the dish
7. Difficulty level

SAFETY FIRST

- ✦ Knives are not allowed; the junior chefs are provided with pre-cut ingredients.
- ✦ Use of open fire is not permissible; the junior chefs are provided with induction cooktops and ovens.



HEY, BUDDY!

Each Young Chef Junior participant is assigned a 'buddy' who is a first-year student of IIHM. The primary tasks must be completed by the participant and the buddy can assist only.



Judges Speak

Young Chef India Junior is an extension of Young Chef India Schools. We initially thought that the children would prepare salads or sandwiches, but we were proved wrong. Their cooking was better than some of the contestants of Young Chef India Schools. Some of them were so tiny that they can barely reach the chef's table! Despite working in alien kitchens in unknown circumstances, they presented good dishes.

Chef Sanjay Kak, IIHM Culinary Director

Hats off to the junior chefs for their in-depth knowledge of food. I remember one child prepared 'desi spaghetti' and even knew all the names of the sauces.

Garima Poddar, IIHM Young Chef India Schools 2014 winner



Contestant Speak

Suhrita Samanta

Class VII, The BSS School



I am very fond of cooking. I cooked Lemon Chicken and Apple Salsa Salad in the first round and Carrot Curd Cake and Rajma Galauti in the second. I learn cooking from my mother and by watching YouTube. There is so much that one can learn from there.

Labhya

Class V, Sushila Birla Girls' School



This competition gave me an opportunity to showcase my passion. Thank you so much IIHM for this opportunity!

Mridula Bhaiya

Labhya's mother



My daughter Labhya has been experimenting with cooking for the last two years. She loves to prepare desserts because she has a sweet tooth. She is gradually becoming a popular cook in the family. Nowadays I allow her to cook in the kitchen under my supervision. At IIHM Young Chef Junior, she cooked Vegetable Risotto.

Erasmus Student Exchange Programme



WHAT IS IT?
Erasmus (short for European Community Action Scheme for the Mobility of University Students) is a European Union (EU) student exchange programme.



Onion Harvesting in Fields near Girmec

EXCHANGES

The first country visited was Sweden in 2017, followed by Turkey in 2018. India was the host country in November 2018 and the programme will conclude with the students' visit to Paris in 2019.

PURPOSE OF ERASMUS

- a. Helps students gain exposure as they travel and learn about the food culture and lifestyle of these countries.
- b. The students research on Sustainable Systems, how to minimise food waste and implement unique farming techniques. For example, the students learn how to grow crops in LED light basements in countries such as Norway and Oslo, which have fewer months of sunlight. This in turn reduces the import of certain vegetables.
- c. The students research on the 'Farm to Plate' method that helps bring the farm produce directly to the kitchen, thereby reducing the money spent on mediators. The money saved is reinvested by farmers on crops.
- d. In the long run, these exchange programmes help in strengthening international relationships.



"ONE OF THE WORLD'S BEST HOTEL SCHOOLS"
HAILED BY 50 COUNTRIES

IHM & ERASMUS

The Erasmus project sponsored by the European Union which IHM was part of is called Conscious Caterers Sustainable Systems. The project covers important areas such as what we eat and knowledge about food and waste management.

International Institute of Hotel Management (IHM) is a partner in the Erasmus project and all the IHM campuses in India are involved. Other countries participating are Turkey, France and Sweden.

STUDENT SELECTION

The students are selected after being sent for research. For example, students from Delhi were sent to a farm in Gurgaon that supplies geese and chicken directly to the hotels without mediators. A report was prepared on this visit followed by viva voce.



The students visit the home of locals in Nallihan village outside Ankara. The ladies prepare for winter by making fermented flat bread, home-made pasta strips, baklava, pickled vegetables in salt, and Tarhana, a spicy Turkish soup common throughout Anatolia.

MEET SOME OF THE ERASMUS STUDENTS...

In 2018, three students from different campuses put forward impressive projects and won a place on the exchange programme. The three students were Kamraan Sattar from IHM Hyderabad, Vaibhav Bhargava from IHM Jaipur, and Mayur Chhabria from IHM Ahmedabad. The faculty member accompanying the students was Dr. Kavitha Reddy from IHM Hyderabad campus.

The best part about Erasmus Student Exchange Programme? Students of all the IHM India campuses get a chance to participate!

FINAL REPORT

At the end of the exchange programme, a report is submitted to Erasmus. If approved, the EU may consider implementing it in hotels across Europe.

Student Speak



Vaibhav Bhargava

IHM Jaipur

My visit to Turkey for Erasmus was an astounding experience where I got to know about the tradition, culture and practices performed for environmental sustainability. Thank you IHM and Dr. Suborno Bose for giving me this golden opportunity to represent Team India in Turkey.



The three IHM students selected for the Erasmus Exchange programme (l-r) Vaibhav Bhargava from Jaipur Campus, Kamraan Sattar from Hyderabad campus and Mayur Chhabria from Ahmedabad campus.



Student Speak



Vikram Pandey

IIHM Delhi

I had the chance to accompany a group of students to Sweden to better understand the meaning of buy, cook, and consume responsibly. This student exchange programme, which majorly focuses on Conscious Cooking with Sustainable Environment Systems made us realise that the planet does not offer inexhaustible resources. During this programme, we were involved in culinary workshops, learnt about zero loss and waste in culinary production, realisation of compost, designing of a menu with the caught products, on-site exchange with fishermen and farmers of Kumla, Örebro County. We even stayed on an educational farm with a group of students, with no technological devices... just with the sounds of nature. It was an unforgettable experience. Thank You, IIHM!



Kamraan Sattar

IIHM Hyderabad

Not only did we learn more about Turkish social and cultural lifestyles but it also gave us an insight into the vital statistics of the world's top food and hospitality industries.



IIHM Euro Wine Tour 2018



Rhone Valley & Champagne

Faculty Speak

Bitan Bose

Faculty, IIHM Kolkata



Sweden is the most sustainable country in the world. Food is recycled whenever possible, through social and public participation projects. A lot of the local growth of vegetables happen in hydroponic farms, thus saving land and water and reducing carbon footprint. IIHM is proud to be a part of this prestigious project and is the only participant within the Big 3 — France, Sweden, Turkey — from the eastern part of the world.



Kavitha Reddy

Food Science Faculty, IIHM Hyderabad



The outcome of a programme such as the trip to Turkey for a student or faculty member goes way beyond anything that can be learnt from books or in college. We got to see glimpses of various aspects of Turkish life and gained a deep understanding about the food habits and waste management there.



The students gained knowledge about the food culture of Turkey through Erasmus.



SELECTION OF STUDENTS

The third-year students who wish to specialise in Food and Beverage as their subject were considered for this tour. Based on academic and attendance aggregate, the top five were shortlisted from each IIHM campus. The students wrote an exam paper set up by faculty members Keith Edgar and Kunal Kaul. It was followed by an essay on "Why do you want to be on the trip?" The students who scored the maximum marks and had the best overall performance throughout their 5 semesters were selected to be a part of the IIHM Euro Wine Tour 2018.

THE LEARNING EXPERIENCE

The wine tour was a great learning experience. From harvesting their own grapes in Châteauneuf-du-Pape to blending their own wines, from tasting and disgorging champagne bottles at Champagne Bourdaire-Gallois to taking a trip into one 18km long champagne cellar with almost 25 million bottles stored... it was an experience of a lifetime for IIHM students, one which is unparalleled by any other educational body in the country today. They even tasted many wines and discovered the difference based on terroir, quality and grape varietal.

PLACES VISITED

The students visited 13 different wineries and 11 vineyards. The places visited included:

- Domaine des Carabiniers, Tavel
- Domaine Grand Veneur, Châteauneuf-du-Pape
- Domaine De Durban, Muscat de Beaugues-de-Venise
- Domaine des Bernardins, Muscat de Beaugues-de-Venise
- Chateau de Saint Cosme, Gigondas
- Chapoutier, Hermitage
- Delas Winery
- Cave Yves Cuilleron, Condrieu
- Domaine E Guigal, Cote Rotie
- Champagne Henriot
- Champagne Pommery
- Champagne G.H. Mumm
- Champagne Bourdaire Gallois





IIHM Student Scot Malt Whisky Tour 2017

A first-of-a-kind initiative among hospitality institutes in India, the Scotch Tour (October 30-November 5, 2017) saw students from all the IIHM campuses participate.

SELECTION OF STUDENTS

The selection of eight students for the tour was made based on gruelling theoretical and practical tests. The trip was conceptualised as an incentive for these students to get first-hand knowledge of Scotch whisky and its age-old charm.

THE LEARNING EXPERIENCE

The students witnessed various stages of making Scotch whisky, right from malting to ageing and bottling. Students also went to Eden Mill Gin distillery to know about the rapid development of this beverage in the last five years.

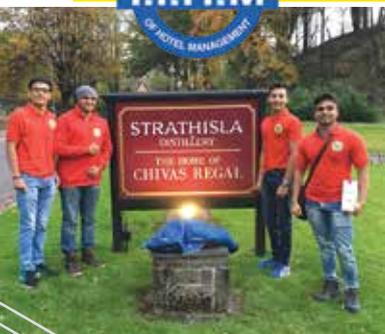
- At Speyside Cooperage they learnt how casks are made for the storage and maturing of whisky.
- The Balvenie Distillery, one of the very few distilleries in Scotland that still malts its own barley, was visited to see the malting process.
- At Cardhu Distillery, the group did a "blind" tasting of four different whiskies. They even took a tour of the surrounding area to gain better appreciation of the countryside that plays such an important role in the development of Speyside whiskies.
- At Dalwhinnie Distillery the students sampled local whiskies alongside the distillery's own specially selected chocolate.
- At Eden Mill Distillery, where both whisky and gin is produced, the visitors learnt about the very rapid development of gin and the creation of a range of unique flavours.
- Scotch Malt Whisky Society. Here the group had a private session where they learnt more about the Society and its special single malts.



PLACES VISITED

Students got the opportunity to visit distilleries in Balvenie, Glenfiddich, Cardhu, Strathisla, Aberlour, Dalwhinnie and Speyside cooperage. A day was reserved for them to go about the historic city of Edinburgh, the jewel of Scotland and marvel among its historic and rich cultural heritage.

Boys at Strathisla, the home of Chivas Regal! #IIHMScotMaltTour17 @IIHMHOTELSCHOOL #HospitalityRocks



Amar Krishna
Bengaluru



One of my personal wow experiences was when we visited Champagne Pommery, which is one of the largest champagne houses in Reims. We were guided down 101 steps carved to the depth of 40m from ground level and ranging 18km long champagne cellars stocked with almost 25 million bottles. The moldy chalky damp atmosphere really gave me goosebumps! The oldest bottle was a vintage 1874.

Kalyan Korepu
Hyderabad



Visiting France to explore the world-renowned wineries and vineyards of Europe was one of the best moments of my life. We visited the Domaine E. Guigal where we saw an old wine cellar that contained more than 40,000 French oak barrels. We found that Guigal has its own Cooperage that manufactures a minimum of five barrels of wine a day. Witnessing the great history of wine-making at Guigal was the most memorable experience in the IIHM Euro Wine Tour.

Tarun Acharya
Delhi



A great moment for me during our wine tour was when we saw our Indian flag in M Chapoutier, which they had hoisted to welcome us during our visit. It was an honour to meet Michel Chapoutier, who stopped for some time to interact with us.

Jayson Ritchson
Bangkok



Coming with no prior practical experience in the study of wines, this tour has certainly been a series of wow moments. My greatest moment was at Châteauneuf-du-Pape. I was a part of the lucky few who were invited to contribute in the last harvest.



At the Copper Still on Day 2 of #IIHMScotMaltTour17 — at Glenfarclas distillery

Kunal Kaul
Faculty



'Beer is made by men, but Wine was created by the Gods'. Though said partly in jest, nobody can deny the love, and almost sacred treatment, that a true connoisseur has for wine. IIHM Wine Tour is an attempt to give some of our keenest students a glimpse of the magnificent world of wine. It's a memory to cherish!

Dining in Paradise



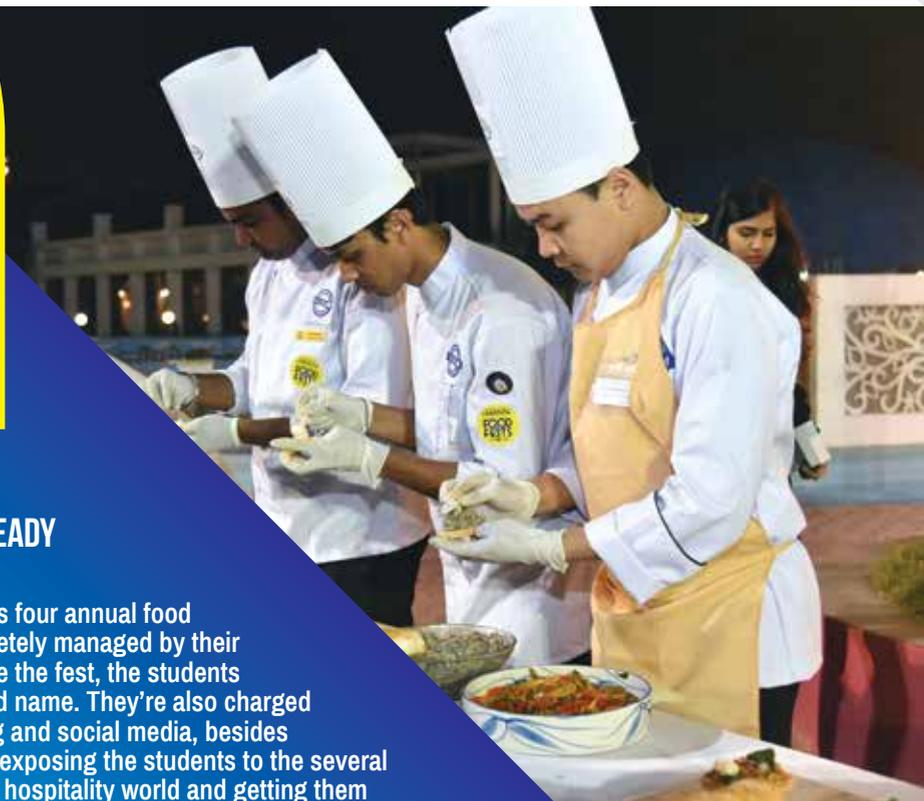
“ONE OF THE WORLD'S BEST HOTEL SCHOOLS”
HAILED BY 50 COUNTRIES



This event is focused on creating an environment which students can only get in the hospitality industry. It's a learning experience and helps instil professionalism.



— Sanjay Kak, Director of Culinary Arts, I.I.H.M



MAKING STUDENTS INDUSTRY-READY

Every I.I.H.M campus organises four annual food festivals, which are completely managed by their students. Months before the fest, the students decide the theme and name. They're also charged with the marketing and social media, besides kitchen duties, exposing the students to the several facets of the hospitality world and getting them ready to take on the industry.

FLEDGLINGS TO FOODPRENEURS

- Finger-licking food? ✓
- Heart-warming Hospitality? ✓
- Scintillating cultural shows? ✓

The I.I.H.M boys and girls are all learning the ropes of the hospitality industry and the festival was meant to be baptism by kitchen fire.

— The Times of India

Ideation to implementation, cooking to catering, social media to sponsorship, marketing to management, I.I.H.M's food festivals help transform young students into foodpreneurs. The food festivals don't just give a platform to students to cook on a large scale, but also to learn the ropes of organising a festival with around 3,000 guests.

Vibrant cultural performances are also on the menu! The students dance, sing and arrange fashion shows at the fest



“ The best part of the food festivals is that we get so many flavours in one room. We learn and enjoy at the same time. And we get to interact with people from different countries. ”

— Manmeet Singh, I.I.H.M alumni



“ONE OF THE WORLD'S BEST HOTEL SCHOOLS”
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These festivals give our students ample opportunities and exposure to showcase their talents and skills by preparing an unending array of exotic and mouth-watering delicacies of various cuisines. Along with that, there's top-class hospitality and exceptional event management under the adept scrutiny of the faculty. It is a part of the curriculum for second-year students where they learn to cook, serve, entertain and also learn event management



—**Sanjukta Bose**,
Group Director and
Co-Founder, I IHM



“ONE OF THE
WORLD'S
BEST HOTEL
SCHOOLS”
HAILED BY 50 COUNTRIES



It is amazing to see second-year students preparing so many dishes. There was a section dedicated to Italian food. It makes me so proud to see Italian food getting popular in Kolkata. Food builds bridges between countries!

— **Damiano Francovich**, Italian Consul-General
at Monsoon Food & Drink Festival Kolkata in 2017



“ONE OF THE
WORLD'S
BEST HOTEL
SCHOOLS”
HAILED BY 50 COUNTRIES



The food quality is always very good and the students manage it really well. My husband and I are foodies, so we usually don't miss the I IHM food festivals. They're very reasonably priced, considering the variety they provide

— **Debarati Bagchi** at the Spring
Food & Drink Festival Kolkata
in 2017



TOURISM FESTIVAL

PARYATAN PARV

IIHM's contribution to the Incredible India movement by the Ministry of Tourism, Government of India!

LEARNING GROUND FOR STUDENTS

● An opportunity for IIHM students across all campuses to learn on the job just four months into their courses. The first-year students organise it and are guided by third-year students.

● IIHM organises many food festivals. However, Paryatan Parv is a large-scale event that gives students huge exposure in Culinary Arts and the Food and Beverage Service.

● Helps to raise awareness about tourism initiatives and promotes tourist hotspots in the country.



First-year students of IIHM organise the event. They take up a theme related to tourism in India and present the stalls.

Dr. Suborno Bose with JP Shaw, regional director (east), Ministry Of Tourism.



In 2018, the theme was Street Food of India.



The students also organise a cultural show, debate and a quiz on monuments, festivals, cuisines and traditions of India.



We, at IIHM, are very proud to be a part of the Ministry of Tourism's initiative as we have so much beauty to marvel in our country India.



Dr. Suborno Bose, Founder, IIHM & YCO and CEO, IHC

Spreading awareness about our own country is important and we have included everyone, from cab drivers to tonga-pullers. Having students help in that is great.



J.P. Shaw, Regional Director (East), Ministry Of Tourism

This is a big learning experience for our students who plan, conceptualise and execute the food festival. It also introduces India and the important tourism hot spots to our students.



Chef Sanjay Kak, Culinary Director, IIHM

Our first-year IIHM students get a chance to handle a food festival of this magnitude and they do a fantastic job!



Smita Ganguli, Head, Young Chef Initiative (East)



The teachers came up on stage and shared stories of what it means to be a teacher. La Martiniere for Girls Principal **Rupkatha Sarkar** (centre) with awardee **Debjeni Rudra** (right), Head of the Nursery Department, and **Dr. Suborno Bose**



In 2018, teachers from over 90 schools from West Bengal and the neighbouring states of Jharkhand and Sikkim were felicitated by IIHM at Hyatt Regency Kolkata on September 7



Principal **Sr Sarita Menezes** of St. Agnes Higher Secondary School, Kharagpur, with awardee **Cedric Pereira**

Sanjukta Bose, Director, IIHM Kolkata, took the mic and threw the spotlight on teachers nominated for the award by their principals



IIHM

Teacher's Day



Awardee **Anubhab Bhattacharjee** (centre), a chemistry teacher, with Principal **Munmun Nath** (left) from Calcutta International School with IIHM director **Sanjukta Bose**

We at IIHM strongly believe in the fact that teachers change lives. We organise this event to recognise and appreciate the wonderful work that teachers do to create the leaders of tomorrow and help the country prosper. It's our way of saying 'thank you' to all the teachers of the country.

Dr. Suborno Bose, Founder, IIHM & YCO and CEO, IHC

Wonderful platform where teachers are not only recognised for their hard work but also given due respect.

Moitreyee Mukherjee, Principal, Army Public School Barrackpore

It's a great pleasure to be part of this excellently-organised programme that felicitates the teachers.

Sudeshna Ghoshal, Principal, Future Campus School



Teachers are special! Despite all the challenges that come with the profession, they make an impact on every student's life. A teacher is like a parent and shows the same care and sense of responsibility, helping students achieve success not only in academics but also in overall growth and development.

International Institute of Hotel Management dedicates one day of the year to honouring teachers and heads of institutions for their valuable contribution towards education.

IIHM provides education and trains students to join the Hospitality industry, which has wide job prospects. The first IIHM Teacher's Day was held in 2016. The celebration is held in order to honour and respect the contribution teachers make to society. The awardees are decided by the principals or the heads of the institutions.

International HOSPITALITY DAY

APRIL 24

IIHM — THE GLOBAL LEADER OF HOSPITALITY

Did you know? The Hospitality industry didn't even have a designated day to commemorate the sector till a few years ago! But up stepped International Institute of Hotel Management. They joined hands with International Hospitality Council, the apex body for global hospitality industry, to give birth to the International Hospitality Day on April 24, 2016.

It's a day to celebrate the unsung heroes of Hospitality; from the valet who parks the car to the doorman who welcomes you with a warm smile to the housekeeper who makes your bed and fluffs the pillows.

MARK THE CALENDAR

April 24. The inaugural International Hospitality Day in 2016 was celebrated in 10 Indian cities, and now, it's expanded to over 50 countries around the globe.

AIM OF INTERNATIONAL HOSPITALITY DAY

- Celebrate Hospitality
- Promote Hospitality
- Educate Hospitality



Ratan Tata was given the Hall of Fame Award in 2017

Anjan Chatterjee, chairman and MD of Speciality Restaurants, was the recipient of Hospitality Entrepreneur of the Year Award in 2017



Ritesh Agarwal, Founder of OYO Rooms, was awarded Entrepreneur of The Year in 2018



Rajen Bali, Editor of 'Windows On Travel' magazine, was presented the Award of Excellence in 2018



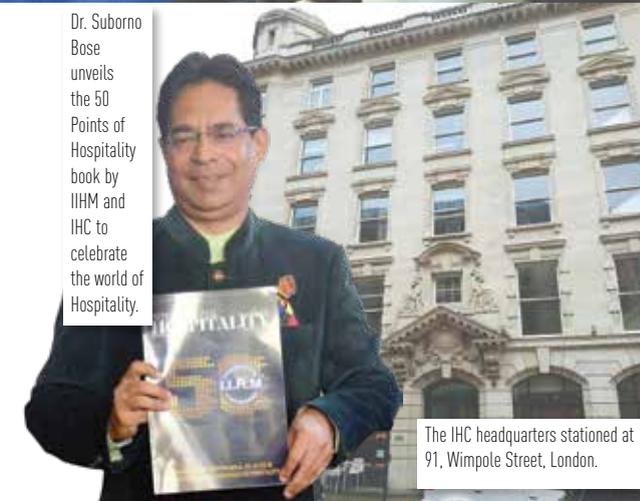
This is a tribute to the unsung heroes of the Hospitality industry. Those who work behind the scenes and sometimes, in front... they are the people who make a good Hotel a great Hotel. International Hospitality Day has managed to create awareness among the general public about Hospitality as one of the most exciting professions in the world. Our vision is to create an all-inclusive day for all the hospitality stakeholders throughout the world and to create a common umbrella under which all of us will coexist, prosper and support each other.

Dr. Suborno Bose, Founder, IIHM & YCO and CEO, International Hospitality Council, London



The historic International Hospitality Council meeting that formalised the International Hospitality Day.

Dr. Suborno Bose unveils the 50 Points of Hospitality book by IIHM and IHC to celebrate the world of Hospitality.



The IHC headquarters stationed at 91, Wimpole Street, London.



Dr. Suborno Bose with Kolkata's Hospitality honchos at the IHD 2018 celebrations.

IIHM has set a new benchmark in Hospitality on International Hospitality Day.

— **Sanjeev Kapoor**, Principal Chef, IIHM

I am pleased that IIHM in coordination with the IHC, London has initiated this International Hospitality Day on 24th of April.

— **Ranju Alex Jha**, Multi-Property Vice President, Bengaluru and Kochi and GM at Bengaluru Marriott Hotel Whitefield

Hospitality develops you not only as a professional but also as a complete human being. Wishing all the newcomers the very best!

— **Samrat Datta**, General Manager, Taj Palace, New Delhi

Hospitality is not a job, it is a lifestyle. Looking forward to welcoming all the young students into the industry.

— **Birgit Holm**, General Manager, Hyatt Regency Kolkata

The Hospitality Day is a momentous day; I congratulate everyone who has contributed to this industry.

— **Pramode Bhandari**, General Manager, The Park

The mammoth growth in this industry creates a foundation for the young and mature Hospitality professionals alike.

— **Atul Bhalla**, Area Manager East, ITC Hotels and General Manager, ITC Sonar

I am delighted to see that this initiative by IHC and IIHM is taking place.

— **Bruce Bucknell**, Hon'ble British Deputy High Commissioner

Hospitality Hour

Where: 91.9 Friends FM | **When:** Fridays, 9pm

Expect: Everything you need to know about the Hospitality world from the icons of the industry. The hour-long chat with RJ Jimmy Tangree has already seen some of the biggest Hospitality honchos speak about the grind and glamour of their world.



Dr Bose with RJ Jimmy at one of the Hospitality Hour sessions



Hospitality is no big nuclear science. It is about being good, treating people as your guest. Hospitality is not just about hotels anymore. It also includes restaurants, resorts, spas, hospitals, banking, financial service, retail, aviation, cruise lines, entertainment, event management, image consultants... there are now hundreds of career options for Hospitality students!



Dr. Suborno Bose, Founder, IIHM & YCO and CEO, IHC

I was studying Mathematics when I realised I wanted to do something creative. Back then being in the Hotel industry wasn't as glamorous as it is now but I joined because I loved cooking in the 1980s. It's amazing how IIHM students are fully trained to run the biggest hotels and events.

Sharad Dewan, Regional Director, Food Production, The Park



What differentiates IIHM from other institutes is the bottom-up and top-down approach. They take ideas from the bottom, it goes right up to the top, they structure the whole thing and then filter it down to the bottom. So it's important to take ideas from the base level people, the students. That is amazing.



Rana Dasgupta, CEO, Apollo Gleneagles Hospital Kolkata

If I wasn't an RJ or DJ, I would have been in hospitality. It's never a boring time.



Jimmy Tangree, Head, 91.9 Friends FM

IIHM's in-house Hotel School and on-the-job training makes IIHM students industry-ready from Day One... The students are keyed in and really know what's going on!



Birgit Holm, General Manager, Hyatt Regency Kolkata

I gave the Hotel Management entrance examination without telling my family because back then you could count the number of hotels in Indian cities but now the numbers are humongous and there are lots of opportunities. I congratulate Dr Bose for bringing the profession to the limelight, popularising it and giving it a celebrity factor!

Samrat Datta, General Manager, Taj Palace, New Delhi

Business Standard

France Wears IIHM's Young Chef Olympiad 2019 Crown

Feb 4, 2019: Six days, four cities and three thrilling rounds later, on the evening of 2nd February, 2019, France was crowned winner of the IIHM International Young Chef Olympiad 2019.

International Business Times

19-year-old girl from Bengaluru set to represent India at Young Chef Olympiad

Jan 27, 2019: Bengaluru is now on the culinary map after 19-year-old Madhumita Krishnasamy became the first representative from the city to take part in the prestigious Young Chef Olympiad.

When a Bengali feast was served at a Bengaluru campus

Sep 6, 2018: A variety of dishes prepared by students from authentic Bengal cuisine decorated the tables at A Taste of Bengal — the Bengali Food Fest at International Institute of Hotel Management (IIHM). The event gave them the platform to practically execute all that they learnt with regard to the culinary world in their classes.



MY WESTNIPISSINGNOW

STUDENT CHEF GUIDED BY MENTOR AS SHE SHOWS OFF HER SKILLS IN INDIA

Jan 31, 2019: Canadore College second-year culinary management student Elina Seguin is participating in the annual Young Chef Olympiad (YCO) in India this week.



Tshering Zangmo represents Bhutan at Young Chef Olympiad



Feb 4, 2019: Tshering Zangmo, a fourth-semester student of Royal Institute for Tourism and Hospitality in Thimphu represented Bhutan at the fifth Young Chef Olympiad in India. Tshering said that she was fortunate to be at the Olympiad. "This opportunity is a stepping stone in my career."

millenniumpost

Discussing the role of food bloggers

The panel discussion highlighted different emerging trends which influence everyone's eating and cooking lifestyle



THEWEEK

France Wears I.I.H.M.'s Young Chef Olympiad 2019 Crown

SOUS-CHEF, February 4, 2019 (TheWeek) - 50 days, four cities and three exciting rounds later, on the evening of 2nd February 2019, France was crowned winner of the 2019 International Young Chef Olympiad (IYO). The winners were announced at the end of a colorful and grand closing ceremony befitting the standard of the Young Chef Olympiad, held at Hilton Park in Kolkata. Cyrène Randrianasolo, a student of All Saint's Hotel and Catering School, East 47th Avenue and was declared winner of the 10th edition of the world's biggest culinary extravaganza. The year also the lucky day to wear the Golden Chef Cup given for the first time this year to the winner of YCO 2019. The olive trophy went to Bangladesh's English-Peoples High School of ICOP Dhaka School and the bronze went to England's Cole College from the University of Birmingham. Along with the trophy, Cyrène also bagged a gold medal and was handed over a cheque for 100,000.

Bangladesh Post

BD wins 'Welcome Skills Award' in Young Chef Olympiad in India



India to host global culinary competition for young chefs

Jan 26, 2019: Padma Shri Chef Sanjeev Kapoor has been roped in as the Principal Judge for YCO 2019. David Foskett, the author of Practical Cookery and Theory of Catering, and an Emeritus Professor at the London School of Hospitality and Tourism, will be the Chairperson of the Jury. The panel of judges this year include internationally acclaimed chefs such as John Wood, Ranveer Brar, Andreas Muller, Enzo Oliveri, Ron Scott, Abhijit Saha, Andy Varma, Enrico Bricarello, Parvinder Singh Bali and David Graham among many others.



Team of Uzbekistan wins a prize in the International Young Chef Olympiad

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For the first time, a team from Uzbekistan took part in the 5th International Young Chef Olympiad. The world's biggest culinary competition for student chefs from 50 participating countries was held in Delhi, India.



Alina pentru România, obiectiv de Boudan Vapirci la Olimpiada Tinerilor Bucatari din India

Irish Student Chef Wins Gold And Silver Medals At Young Chef Olympiad 2019

Published on Feb 12 2019 12:56 PM in Features | **Malone / Young Chef Olympiad**



The year may still be young, but 2019 has already proven to be momentous for prospective chef Ryan Malone, who accolades in earning himself two Olympiad medals at the 5th annual Young Chef Olympiad competition in January.

Currently in his final year of studying culinary arts at Dublin Institute of Technology, Malone's well-honed food preparation skills secured him a gold medal for "Young Chef Ambassador" at the event as well as a silver medal in the competition's "Cook Off" category.



Tshering Zangmo represents Bhutan at Young Chef Olympiad – KuenselOnline



Gizem Öznacar, 'En Genç Şef Seçildi!'

GURURLANDIRAN BAŞARI



I.I.H.M.
"ONE OF THE WORLD'S BEST HOTEL SCHOOLS"
HAILED BY 50 COUNTRIES

Suborno Bose
February 5 at 9:26 AM

The Global launch of IIHM Global Campus at Salt Lake Kolkata with 125 international guests and celebrities! Setting benchmark for finest hospitality education globally.

Like Share

257

Sanjeev Kapoor
February 4 at 7:58 PM

Congratulations to all the winners of Young Chef Olympiad. Good Luck and all the best for your future projects. More power to you!

Comments 9 Shares

Testing Svelly UK: Enzo's Kitchen
February 6 at 8:21 PM

And that's a wrap! Young Chef Olympiad was a humongous success, with Chef Enzo judging the competition the whole way along. Check out some of these snaps taken during the event from our lovely chef Enzo Oliveri!

Sanchari Chowdhury
February 13 at 9:09 PM

Our glittering IIHM Global campus at Kolkata. Our pride! IIHMROCKS Suborno Bose Abdullah Ahmed Sarjuka Bose

BHM in testing excited at Delhi.
February 1 at 12:27 PM

The opening ceremony of the 5th International Young Chef Olympiad took place in Delhi India. BHM is proud to have been selected to represent Switzerland in the competition, bringing together 50 of the world's best culinary institutions to represent their countries. Today the first round of competitions are set to get underway after the unveiling of this year's coveted trophy. We are very proud of you Chefs!

New Zealand School of Food and Wine with Celea Hay and
February 1 at 12:27 PM

Congratulations to Elen Frank representing New Zealand and selected in the final cut of 15 students at the Young Chef Olympiad 2019. The finalists are from USA, Ireland, England, Philippines, Sweden, France, Singapore, Jordan, Romania.



What's happening?

Albert de MunParis @albertdemun

Today, the triumphal welcome of Cyrene at the high school Albert de Mun. @ycolympiad @IHHHOTELSCHOOL

7:38 AM - 1 Feb 2019

24 Retweets 42 Likes

Bruce Bucknell @brucebucknell

Future star Brit chefs!

Caught up with @ycolympiad last night in #Kolkata to greet chieftestants.

Luke of @UCBofficial Eng Ben of @ibis_belfastmet Ni Jordan of @ColGCollege Sco & Jasmine of @CAVC Wal & their mentors

Really good learning experience for them! #FoodisGREAT

5:22 AM - 1 Feb 2019

Canada in India @CanadaIndia

#ICCD2019 will start in Delhi on Jan 30! We're excited to @CanadianChef's Bina Jagun & her mentor Chef Daniel Basso representing Canada at this year's #YoungChefOlympiad in India! 🇨🇦

11:00 AM - 1 Feb 2019

France in Kolkata @FranceinKolkata

Deputy Consul Olivier Cassin meets with Cyrène Randrianasolo, French winner of the Young Chef Olympiad, and her mentor, Magdala De Baulieu Caussimon, of Lycée Albert De Mun ! The French gastronomy has been very well represented by you! Bravo !

8:02 AM - 2 Feb 2019

11 Retweets 24 Likes

Gary Maclean @GMaclean

A brilliant afternoon talking to the brigades of two of Kolkata's best hotels #ITCSonar and @Marriottkolkata great to get a chance to inspire the next generation of chefs. #Chefontour @ycolympiad @ColGCollege @IHHHOTELSCHOOL

8:47 AM - 1 Feb 2019 from ITC Sonar, Kolkata

4 Retweets 24 Likes

Ranveer Bera @ranveerbera

An amazing night with so much talent in one place.. Kudos team France, and to all the participants.

6:28 PM - 2 Feb 2019

39 Retweets 50 Likes

Shantanu Raj @shantanuraj

Replying to @ranveerbera

@IHHHOTELSCHOOL adds a touch of class to the event's national pride as well as international pride

👏👏 2019 - indeed well with great people through out world

Web Sanku @websanku

Replying to @ranveerbera

Yes had an amazing experience and had a wonderful night and kudo to Team France, Romania and England!



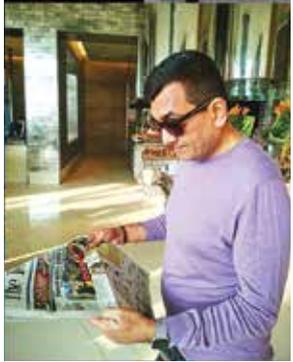
Instagram post showing a group of men, including chefs and organizers, smiling together.



Instagram post showing a man in a suit and sunglasses speaking to a group of people.



Instagram post showing a group of men, one holding a trophy, standing together.



Vikramjit Roy

3 mutual friends including Sahaj Singh and Swagata Banerjee

Cook, Bartender, Waiter, Dishwasher, Sweeper, Dranky, Obscious, Emotional, Crazy guy in disguise...

Former The Chef at ITC Maurya, A Luxury Collection Hotel, New Delhi

Studied at I.I.H.M., International Institute of Hotel Management

King Dey

1 mutual friend: Gurpreet Bawa

Studied at I.I.H.M. KOLKATA

Went to CMS

Lives in London, United Kingdom

Studied at I.I.H.M., International Institute of Hotel Management

Amit Dash

13 mutual friends including Adhish Prasad and Jyoti Singh

Former Executive Chef at Courtyard by Marriott Gurugram Downtown

Former Executive Sous Chef at Marriott International

Studied at I.I.H.M., International Institute of Hotel Management

Studied at Queen Margaret University

Sachin Talwar

2 mutual friends including Shashi K. Chatterjee and Anur Kataria

Executive Chef at ITC My Fortune

Former Executive Chef at Lemon Tree Hotels

Worked at Lemon Tree Hotel Company

Studied at International Institute of Hotel Management, Kolkata (Calcutta)

Tarushree Singh Gautam

Director of Sales at Carlson Residor Hotel Group.

Lives in Pune, Maharashtra

Studied at I.I.H.M., International Institute of Hotel Management

Abhishek Gupta

Passionate Cook & Self believes...I say "Don't ask god to be a miracle...be a miracle your self..."

Executive Sous Chef at The Leela Ambience Gangaram Hotel & Residences

Studied at I.I.H.M., International Institute of Hotel Management

Former Chef de Cuisine at Hyatt Regency Gurgaon

Victor Chen

Works at JW Marriott Mumbai Juhu

Studied at I.I.H.M., International Institute of Hotel Management

Kowshik Bhattacharjee

General manager at Apollo Hospital

Former Manager, Business Excellence at Taj Hotels Resorts and Palaces

Studied at International Institute of Hotel Management

Went to Chinmaya Vidyalaya, Thanebali

Lives in Chennai, India

Afzal Khan

Works at Taj Hotels Resorts and Palaces

Lives in Kolkata

Married

Alok Singh

Director of Operations at Santara Tours

Works at Balmoral Hotel Edinburgh (Rocco Forte Collection)

Studied at I.I.H.M., International Institute of Hotel Management

Lives in Glasgow, United Kingdom

From Varanasi, India

Amit Kumar Singh

Events Service Manager at Hyatt Regency Ahmedabad

Former Assistant Restaurant Manager at J.S. Marriot

Studied at I.I.H.M., International Institute of Hotel Management

Worked at The Oberoi Grand

Priyanka Singh

15 mutual friends including Amit Dash and Pooni Scott

Lives in Crawley

From Kolkata

Followed by 12 people

Studied at I.I.H.M., International Institute of Hotel Management

This is the one....

Chetan Kapur

Chef at Waterfront @ Jumeirah Beach Hotel

Worked at Save Organic India Living LLP

Former Chef at Villa Beach @ Jumeirah Beach Hotel

Former Chef at Carnevale

Former Chef at Zanotta Italian Restaurant @ The Leela

Former Training, D.C.D.P. (Demi Chef de Partie) at The Leela Hotel

Studied Hotel Management at I.I.H.M. KOLKATA

Daypal Chandolia

41 mutual friends including Vikramjit Roy and Mousa Das

Works at Four Seasons Hotels and Resorts

Works at Park Hyatt

Worked at Blue Duck Tavern

Studied at I.I.H.M., International Institute of Hotel Management

Rahul Mehta

53 mutual friends including Rishinder Khurana and Abhis Singh

Associate Director of Events at Park Hyatt Hyderabad

Former Senior Sales Manager at Park Hyatt Hyderabad

Former Sales Manager at The LaLiT Suri Hospitality Group

Worked at LMSPHL

Studied at I.I.H.M., International Institute of Hotel Management

Mohit Gupta (Mohit V Gupta)

101 words are bit too many - Family, Friends and Aspirations define ME

Director of Sales and Marketing at Westin Hotels & Resorts

Studied at I.I.H.M., International Institute of Hotel Management

Former Director of Sales at Marriott Hotels

Former Associate Director of Sales at Hyatt

Abhijeet Panda

Training Manager at Roseate House New Delhi

Studied at I.I.H.M., International Institute of Hotel Management

Went to Army Public School Kolkata

From Kolkata

Joined on February 2010

Sushant Saha

Chef at Anantara The Palm Dubai Resort

Chef at Waterfront @ Jumeirah Beach Hotel

Chef at Jumeirah Beach Hotel

Worked at Save Organic India Living LLP

Former Chef at Villa Beach @ Jumeirah Beach Hotel

Abhirup Bhattacharya

Sr. Customer Service Executive at Spice Jet

Former Trainee at The Peerless Inn

Studied BA (Hons) International Hospitality Business Management

Studies at Edinburgh Napier University

Jeff Hussain

Internship at The Oberoi New Delhi

Food and Beverage Manager at Hilton Hotels & Resorts

Former Assistant Manager of Outlets & Banquets at Chateau Elan

Worked at I.I.H.M., International Institute of Hotel Management

Former Trainee at The Park Hotels

Former Trainee at Marriott Resorts

This is the one....

Ambarish Sarkar

Development Chef (NPD Team) SSP-UK

Executive Chef at State Street Bank

Former Executive Chef at Sea chels - Jobs auf Kreuzfahrtschiffen

Former Head Chef at Benugo

Worked at Benugo People

Studied Hotel Management at I.I.H.M. CALCUTTA

Achal Khanna

Sagittarius by birth, A businessmen by heredity, Hotelier by learning, & an Event mgr for life.

Hotel General Manager at Howard Johnson Winnipeg

Group Managing Director at Indiens In Winnipeg

Event Planner at Bollywood Winnipeg

Owner at STAR Events

Former Food and Beverage Manager at Courtyard by Marriott

Former General Manager at Hotel Royal Plaza

Former Manager at Indus Indian & Herbal Cuisine - West Palm Beach

Awinash Kumar

C & B Operation Manager at The Principal Edinburgh Charlotte

Worked at Macdonald Hotels, Roxburghe.

Worked at Murrayfield Stadium

Studied at Queen Margaret University, Edinburgh

Studied at Dav hehal

Studied at QMUC

Studied at I.I.H.M., International Institute of Hotel Management

Went to Chhatrapati Shivaji Maharaj

Master Chef Garry (chef Gagandeep Singh)

Chef de partie at James Cook Hotel Grand Chancellor

Former Chef de partie at Travelodge Hotel Wellington

Former Chef at CQ Hotels Wellington

Former Commis/ Demi-chef at Bravo Hospitality Recruitment



Minjae Kim (M.J)

Former TM at Pizza Hut
Former Restaurant & Bar Captain at The Ritz-Carlton, Dubai
Former Internship Trainee at Ritz-Carlton
Studied Hospitality Management at Edinburgh Napier University
Studied at I.I.H.M, International Institute of Hotel Management

Nitin Bajaj

37 mutual friends, including Jassi Bhatia and Sujan Sarkar

Former Junior Sous Chef at Hilton Bangalore Embassy GolfLinks
Worked at Pullman New Delhi Aerocity
Former Senior Chef De Partie at Taj Mahal Hotel, New Delhi
Worked at Maze by Gordon Ramsay
Former Chef de partie at The Bear Hotel, Woodstock
Studied at I.I.H.M, International Institute of Hotel Management
Studied B.A.(Graduation) at Queen Margaret University

Subir Das

Business Development Head (Eastern India) at Future Group
C.O.O. at avani Group
Former Deputy General Manager (DGM) at The Forum
Former F&B Manager at New Kenilworth Hotel
Studied at I.I.H.M, International Institute of Hotel Management

Joel Basumatari

Works at Smokey Joe's Restaurant & Grill
Went to Holy Cross School
Went to I.I.H.M, International Institute of Hotel Management

Kunal Katoch

General Manager at AccorHotels Group
Former General Manager Operations & Development at Sayaji
Former Front Office Manager at Starwood Hotels & Resorts
Studied at I.I.H.M, International Institute of Hotel Management

Abhinav Dwivedi (RecOrd BrEaker)

Works at Atlantis The Palm
Former Internship at The Ritz-Carlton, Bangalore
Former Internship at The Ritz-Carlton, Doha
Studied at I.I.H.M, International Institute of Hotel Management

Manali Gupta

Sarcasm is not for everyone; for rest of the world I didn't go to school!

Assistant Front Office Manager at Hyatt
Former Manager on duty at The Leela Palaces Hotels and Resorts
Studied at I.I.H.M, International Institute of Hotel Management

Aveek Burman

Former Culinary Intern at Nassima Royal Hotel
Studies Kitchen Management at The Oberoi Centre of Learning and
Studied at I.I.H.M, International Institute of Hotel Management
Studied Hospitality Management at Edinburgh Napier University
Studied at I.I.H.M, International Institute of Hotel Management

Pritish Dua

demi chef d partie at Kempinski Hotels
Former Commis Chef at Hilton Al Hamra Beach & Golf Resort
Former Trainee at ITC Grand Maratha
Studied at I.I.H.M, International Institute of Hotel Management

Anubha Jha

Former Shift Leader at Doubletree by Hilton Resort & Spa Marjan
Former Hotel Front Desk Agent at Doubletree by Hilton Resort & Spa
Former Trainee at JW Marriott Pune
Former Vocational Trainee at The Imperial
Studied at I.I.H.M, International Institute of Hotel Management

Mansi Kotecha

Wine Ambassador at JW Marriott Hotel Pune
Former Intern at JW Marriott Hotel Pune
Former Intern at Hyatt Ahmedabad
Studied at I.I.H.M, International Institute of Hotel Management

Anchal Shively (Dimpy)

Assistant Manager at ITC Windsor, A Luxury Collection Hotel,
Studied at I.I.H.M, International Institute of Hotel Management
Followed by 182 people

This is the one....



This is the one....

Abhay Pande

ISA at Commonwealth Bank
Investment Analyst at Aviva Investors

Abhay Patel

Chef at The Star Sydney
Former Internship at Taj Lands End, Mumbai
Studied Culinary Arts at I.I.H.M International Institute of Hotel
Goes to Le Cordon Bleu Australia
Went to rewachand bhojwani

Abdul Faisal

Works at Newport Harbor Hotel & Marina
Studied at International Institute of hotel management
Went to St. Thomas' Day School
Lives in Newport, Rhode Island

Shitij Mahajan (शितिज महजन)

Former Senior Chef at Hawthorn Dene Historic Country Cafe
Studied at International Institute of hotel management
Studied at QMUC
Studied BA (Hons) International Hospitality Management at I.I.H.M

Ajit Fernandez

Director, Food and Beverage at Radisson Blu Hotel Amritsar
Worked at Starwood Hotels & Resorts Worldwide, Inc.
Worked at Taj Hotels Resorts and Palaces
Worked at Fariyas Group of Hotels
Studied at I.I.H.M, International Institute of Hotel Management

Aditi Pal

Former Associate Director, Sales at Radisson Blu Plaza Hotel
Worked at I.I.H.M, International Institute of Hotel Management
Lives in Bangalore, India
Single
From Bhalai

Amit Kapoor

General Manager at Unplugged Courtyard
Self-employed
ACM - Operations at Hangover, Punjab By Nature -
Worked at I.I.H.M, International Institute of Hotel Management
Studied at I.I.H.M

Alok Dixit

South West Cluster Director of Sales at Marriott Hotels
Former General Manager at Courtyard by Marriott Aberdeen
Former General Manager at Swanses Marriott Hotel
Worked at Kings Manor Hotel
Worked at Holiday Inn
Studied at I.I.H.M, International Institute of Hotel Management

Debjani Paul

DVP and Regional Head at Zee Network
Studied at I.I.H.M
Studied at International Institute of Hotel Management, Kolkata
Studied at Queen Margaret University
Went to welland goldsmith
Lives in Kolkata

Manu Rastogi

Head of Operations- HR & New Product Development at GOLDIEE
Former Restaurant Manager at McDonald's
Studied at I.I.H.M, International Institute of Hotel Management

Mayukh Maddy Dewan

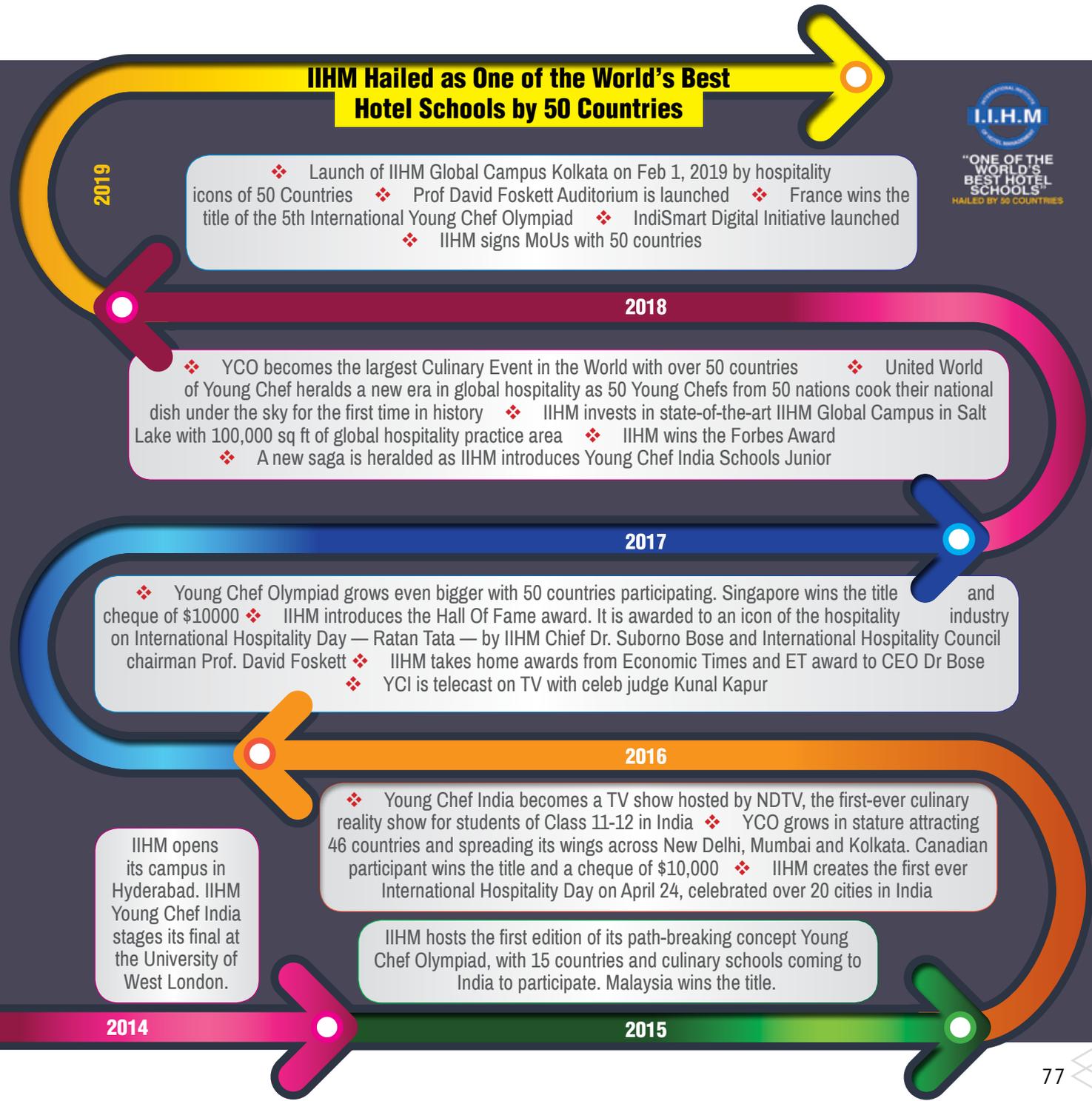
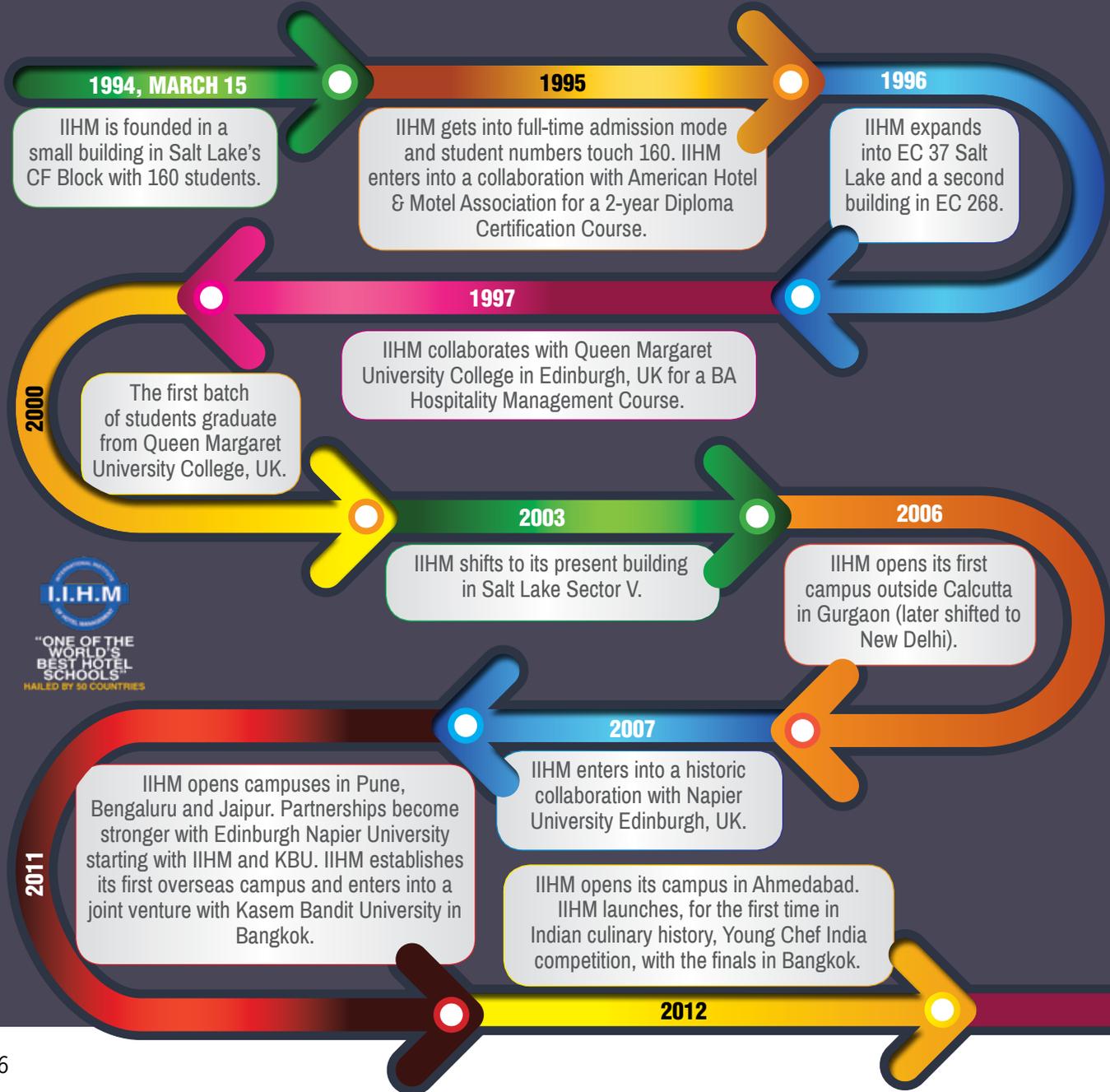
Studied at University of Toulouse, France
Studied at I.I.H.M, International Institute of Hotel Management
Studies at Taylor's University
Studied International Hospitality Management at Queen Margaret University

Mizan Uddin

Former Operations Manager at AccorHotels
Former Director of Rooms Division at AccorHotels
Former Events Manager at Radisson Blu Edwardian Hotels
Studied Customer Relationship Management at Syntexis College of Arts & Commerce
Studied International Hospitality Management at Queen Margaret University

I.I.H.M SUPER ALUMNI

MILESTONES OF IIHM



Now that you have made up your mind about joining IIM, here's all you need to know...

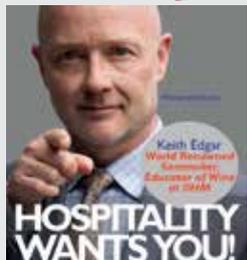


IIM makes every student a mini CEO! They groom the students so well from F&B to marketing to production. IIM is a great place for any Hotel Management student to begin his or her career.

— Ranveer Brar, Celebrity Chef and TV Show Host



An IIM Kolkata alumni, Mizan Uddin is the General Manager of Ibis Hotel, Kolkata. We at IIM are extremely proud of him!



Q. How can I apply to IIM?

A. Download the application form from www.iihm.ac.in or collect the prospectus and application form from any IIM Campus on cash payment of Rs 600/- or request by cheque/DD.

Q. Is there an admission test?

A: Yes! The Online E-CHAT (e-Common Hospitality Admission Test), which is an hour-long multiple choice question test, is held in all major cities of India. It is followed by a Group Discussion and Personal Interview. Dates of the E-CHAT, Group Discussion and Personal Interview will be released once finalised.

Q. What is the minimum academic qualification to study at IIM?

A. A student who has cleared the class 12 examination or its equivalent with English as one of the subjects or is awaiting results of the same.

Q. Is there an age restriction?

A. The applicant must be 22 years or less as on 1st July, 2019.

Q. What are the courses on offer?

- i) Advanced Program in International Hospitality Administration (3 years full-time course)
- ii) Bachelors in Tourism Studies from IGNOU
- iii) B.Sc. in Hospitality and Tourism Studies from YCMOU (Pune Campus)
- iv) BA in Hospitality Management from UWL (UK) – London Campus

Q. Will I get hostel accommodation?

A. Yes! There are separate hostels for girls and boys.

For more information, you can:

Visit: www.iihm.ac.in

Call on toll-free number: 1800 103 8586

Whatsapp on 98310 50000

#IIMBest3Years

International Institute of Hotel Management is part of the IndiSmart Group, a large conglomerate that operates the IndiSmart Hotels, and offers a wide range of services in the field of International Hospitality Management Education, Training and Consultancy in India and South East Asia.



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DELHI CAMPUS : B-2/70, MOHAN CO-OPERATIVE INDUSTRIAL ESTATE, MATHURA ROAD, NEAR BADARPUR METRO STATION,
NEW DELHI-110044, PHONE - 011 - 43204700/4701 MOBILE - 9999538238/9873156558, (011) 43204700/01

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PHONE: 8600147345 & 08600995713/14/15, (020) 67296200/211

JAIPUR CAMPUS : 30, DURGA VIHAR DURGAPURA BEHIND MAHINDRA TOWERS, TONK ROAD, DALDA FACTORY ROAD - JAIPUR 302018,
PHONE - (0141) 2722497 / 2721497 / 2720497, MOBILE - 09785323334, 9785014005,

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AHMEDABAD, GUJARAT, PIN-380013, PHONE : (079) 27562100, 08128647013, 09723453303

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TO QUIET LANDS (GACHIBOWLI FLYOVER), HYDERABAD, PIN - 500032, PHONES : 08790415472, 8341615104, 9959282465 (040) 42219306/05

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UZBEKISTAN CAMPUS : 9 AMIR TEMUR STREET, SAMARKAND 140100

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 **TOG - 91 WIMPOLE STREET, MARYLEBONE, LONDON W1G 0EF, UNITED KINGDOM. T :** (+44)02038712837, **M :** +44(0)7818853010

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