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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 JAIPUR HYDERABAD  
AHMEDABAD GOA SAMARKAND BANGKOK SINGAPORE



@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 7th International Young Chef Olympiad came to a close in February 2021, we were swamped with messages from cheftestants, mentors, Hospitality icons and chefs from 50 countries. Everyone was especially impressed by how smoothly the International Young Chef Olympiad adapted to a virtual avatar this year, the theme of which was HOPE.

A big Congratulations to all of you. For keeping that HOPE alive in what has been a challenging year for so many of us.

As you take a leap of faith into this world of Hospitality, let me share what makes International Institute of Hotel Management (IIHM) one of the World’s Best Hotel Schools.

The flexibility and technological knowhow to adapt to changing times as we did during the pandemic. This was possible largely due to our investment in technology even before we needed it. In 2019, we established the world’s First IT-enabled Hospitality Platform Connecting over 50 Countries. There is IIHM’s Global Connect, which connects IIHM with 50 Countries and Culinary Schools. We also have India’s only In-house Training Hotel — IndiSmart. The International Curriculum is designed as a 360° learning arc and our Teachers and Faculty make learning fun. Our Worldwide Alumni Network holds top positions in the World’s Best Hotel Brands. And finally, there is IIHM’s Commitment to Education and Hospitality.

As you flip through the pages of this book that traces IIHM’s journey since 1995, we are sure that you will be convinced that Hospitality is the right career for you. And if you think Hospitality, you think IIHM. We hope the valuable messages from renowned executive chefs, general managers, educators, alumni and Hospitality icons, who have dedicated several decades of their life to this industry, 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.

*Suborno Bose*

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



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“ONE OF THE  
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# IHM – a centre of excellence

iihm.ac.in



**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, Goa, KBU Bangkok and Samarkand, Uzbekistan.
- ▶ 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 & flexibility to study at the University of West London, UK, BHMS Switzerland, or IU International University of Applied Sciences, Germany, at different stages during their education at IHM campuses in India. It has also collaborated with various other colleges in the globe for post-graduate opportunities. IHM students can avail various benefits offered by these colleges.



“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**



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**



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

**Damiano Francovich, Former Italian Consul-General in Kolkata**

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, Former 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 2018-19**  
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.



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

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

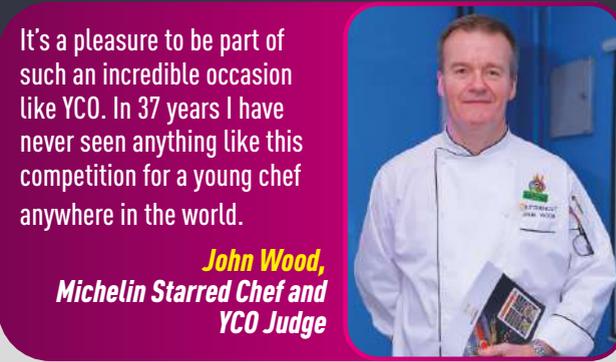


**Andreas Muller, Programme Director, International Culinary Institute, Hong Kong and YCO Judge**



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**



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**

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.

**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 was awarded ET Now, Business Leader Of The Year (Education) 2020**



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**



This Global Learning concept is a massive initiative by IIHM. This is the first platform for so many of the World's Young Chefs and Colleges.

**Udo Leick, Executive Chef, Emirates Flight Catering**

**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, Millennium Central Downtown, UAE**



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



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 IIMH 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**, Former Executive Head Chef, Oxford and Cambridge Club in London

I am honoured to witness the signing of IIMH'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 IIMH'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 of young talent. I applaud IIMH for this undertaking.

**Garth Stroebel**, Founder of South African Chefs Academy



IIMH 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 IIMH.

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

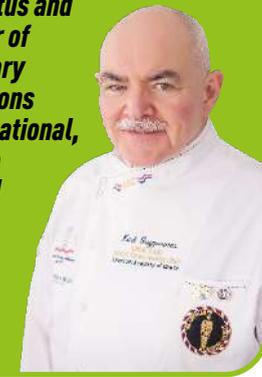
IIMH's YCO is a perfect platform to provide learning and experience for young chefs to sharpen their culinary skills and exchange their opinions and ideas in international language which will facilitate culture, exchange skill and friendship.

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



Training at IIMH 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 IIMH set-up. The students and staff continue to amaze me.

**Liam Steevenson**, Master of Wine and Educator of Wine at IIMH



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, Chef Entrepreneur, Hospitality & Food Services Consultant and Author**



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, Vocational Educational & Higher Education Consultant**



"ONE OF THE WORLD'S BEST HOTEL SCHOOLS"  
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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 Magdala, 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, 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.

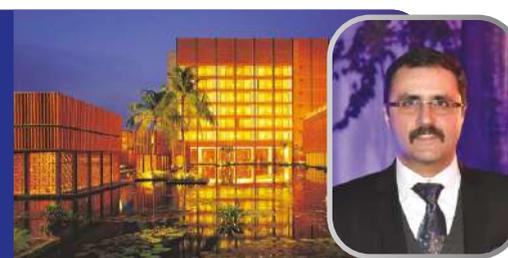
**Birgit Holm, Former General Manager, Hyatt Regency Kolkata**



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, Area Director (west), ITC Hotels and General Manager, ITC Maratha Sheraton**



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, Market Vice President, Marriott International, West India**



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 Exotica Resort and Spa, Maldives**



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

**Subhrajit Bardhan, General Manager, DoubleTree by Hilton, Ahmedabad**

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, Marriott Jaipur**



I support IIHM's endeavours in positioning Indian Hospitality on the world map. The YCO is a great platform for young chefs.

**Gaurav Singh, Market Vice-President, South East India, Bangladesh and Sri Lanka**



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, CEO, 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, Former 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, Chef Consultant and Brand Ambassador, Callebaut**





**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,**  
Cheftestant, 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 IIHM to the Chef Association of Ghana for training there. I will also inform our Tourism Authority to partner with IIHM.

**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 IIHM 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**



**Mootosamy  
Annabelle, Mentor,**  
Ecole Hoteliere  
Sir Gaetan Duval,  
Mauritius

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!

# #YCO2022 TRULY INTERNATIONAL

The 8th International IIHM Young Chef Olympiad was a technological marvel. The World's Biggest Virtual Culinary Battle for Hope was organised on the virtual platform connecting 50+ countries, 7 days, 6 continents and 24 time zones. 176 cameras, 200 iconic chef judges, 150 hospitality stalwarts, 40 world's finest young chefs - IIHM YCO22 Leads the Way for Hospitality Education & Collaboration through the YCO Global Studio stationed at IIHM Kolkata, Global Campus. YCO 2022, organised by IIHM and the International Hospitality Council (IHC) London, spread hope and positivity in the post-pandemic world. The world's most famed chefs and culinary experts, including Sanjeev Kapoor and Ranveer Brar, joined the virtual platform. The judges' panel included eminent chefs like Chris Galvin, Enzo Oliveri, John Wood, Brian Turner (CBE) and many others. They were led by Professor David Foskett, the Chairman of the Jury.





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

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



I IHM GLOBAL STUDIO

I IHM Global Campus in Kolkata has turned into a Global Studio from where the International Young Chef Olympiad 2021 was webcast across the world. With a strong technical team and with the help of advanced technology, I IHM has successfully conducted large and important events like YCO 2021 on the virtual platform. The Global Studio is the control room that is a well-equipped studio connecting to every part of the world at the click of a button.

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. They are run by the I IHM students as part of their training process.

DAVID FOSKETT AUDITORIUM



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

LOCATED IN BENGAL'S IT HUB

I 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.

IT-ENABLED CLASSROOMS & KITCHEN LABS



The classrooms are equipped with the latest technology and supported by two large IT-enabled kitchens, complete with audio-visual facilities for live video workshops by chefs from across the world.

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

— Ranveer Brar, Celebrity Chef and TV Show Host



See what the experts say!

**“** I IHM is one of the best Hotel Schools in the World. The new I IHM Global Campus is the panacea of world hospitality education & world class excellence. It's a center of innovation, creativity, leadership that helps make future leaders!**”**

**David Foskett, MBE**  
Chairman, International Hospitality Council



**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 conduct workshops and classes at IHM Global Campus.

**WINE LAB**



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

**TWIN CAMPUS ADVANTAGE**

The new IT-enabled IHM Global Campus is minutes away from IHM'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 IHM students can book for group studies and in-depth training till 10pm daily.

**NERVE CENTRE OF INTERNATIONAL ACTIVITIES**

- International conferences, seminars and TEDx-like events.
- 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 IHM AS 50 COUNTRIES SIGN THE IT GLOBAL CONNECT MANIFESTO**



Chef Sanjay Kak, Culinary Director of IHM, talks about IHM 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, IHM Bengaluru goes #Live with At-Sunrice GlobalChef Academy, Singapore, in October 2018.

**IHM SIGNS MOUs WITH 50 COUNTRIES**

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

In the impressive Central Hall of the campus, cheered on by hundreds of IHM students, 50 of the World's Finest Culinary Colleges reiterated their commitment to IHM'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.





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## Campus on Cloud

IIHM was one of the first institutions that kept the light of education burning despite all odds of the COVID-19 pandemic and consequent lockdown. Online Hospitality and culinary classes for IIHM students were held by celebrity chefs, culinary experts and sommeliers.

Prof David Foskett and Ron Scott took online classes on various subjects. Celebrity chefs Ranveer Brar and Kunal Kapur gave practical cookery lessons through the online platform while wine sommelier Keith Edgar and Master of Wine, Peter Honigh, also taught students about wine through the virtual medium.

Teachers were equipped to conduct lessons on the virtual platform and the entire campus of IIHM in every city was converted from a real to a virtual campus on cloud.



Online classes by chefs Ranveer Brar and Kunal Kapur, Prof David Foskett, Ron Scott, Keith Edgar and Peter Honigh MW



## IIHM Channel 'Live World Education' Food Demos across 24 Time Zones

No mess, no fuss, just some good cooking and a whole lot of fun! Taking the YCO virtual platform forward, IIHM has introduced a Live Channel, which will take its students and all those who wish to join the kitchens of the world, on a virtual culinary journey. Following how YCO 2021 successfully took the judges into the kitchens of the participants, the 'Live World Education' programme will connect students from other countries to the IIHM campuses where students can witness food demos from across 24 time zones.



## Awards for Hospitality Education



**BRAND EXCELLENCE  
AWARD IN HOSPITALITY  
EDUCATION  
(ABP NEWS)**



**IIHM IS BEST  
HOSPITALITY EDUCATION  
BRAND IN INDIA  
AWARDED BY ZEE  
EDUCATION EXCELLENCE  
2021**



**BEST HOSPITALITY  
INSTITUTE BRAND  
BY ECONOMIC TIMES,  
2018, 2019, 2020 &  
2021**



**IIHM RANKED No. 1  
HOTEL MANAGEMENT  
INSTITUTE IN EAST &  
CENTRAL INDIA  
(CSR SURVEY)**



**IIHM IS WORLDS'  
GREATEST BRANDS  
2020-21 BY THE  
WORLD'S GREATEST  
BRANDS AND LEADERS**



**IIHM IS GREAT  
PLACE TO STUDY  
2021  
AWARDED BY  
FORBES INDIA**



**IIHM ASIA'S 100  
FASTEST GROWING  
PRIVATE EDUCATION  
INSTITUTION  
(CERTIFIED BY KPMG)**



**BEST PLACEMENT  
TEAM FOR  
EXCELLENCE IN  
MARKETING,  
NETWORKING &  
MANAGEMENT  
BY ASSOCHAM INDIA**

# IHM COURSES AT IHM Explore Enhance Enlighten



## COURSES AT IHM

- 📖 BSc (Hons) International Hospitality Management from University for West London, UK
- 📖 Bachelors in Tourism Studies from IGNOU
- 📖 Advanced Programme in International Hospitality Administration Supported by NSDC
- 📖 BSc in Hospitality Administration from MAKAUT
- 📖 Diploma in Hospitality Studies from YCMOU



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.

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**, Eminent Professor in Food and Beverage, Fellow of Institute of Hospitality London & Director APIU Global UK

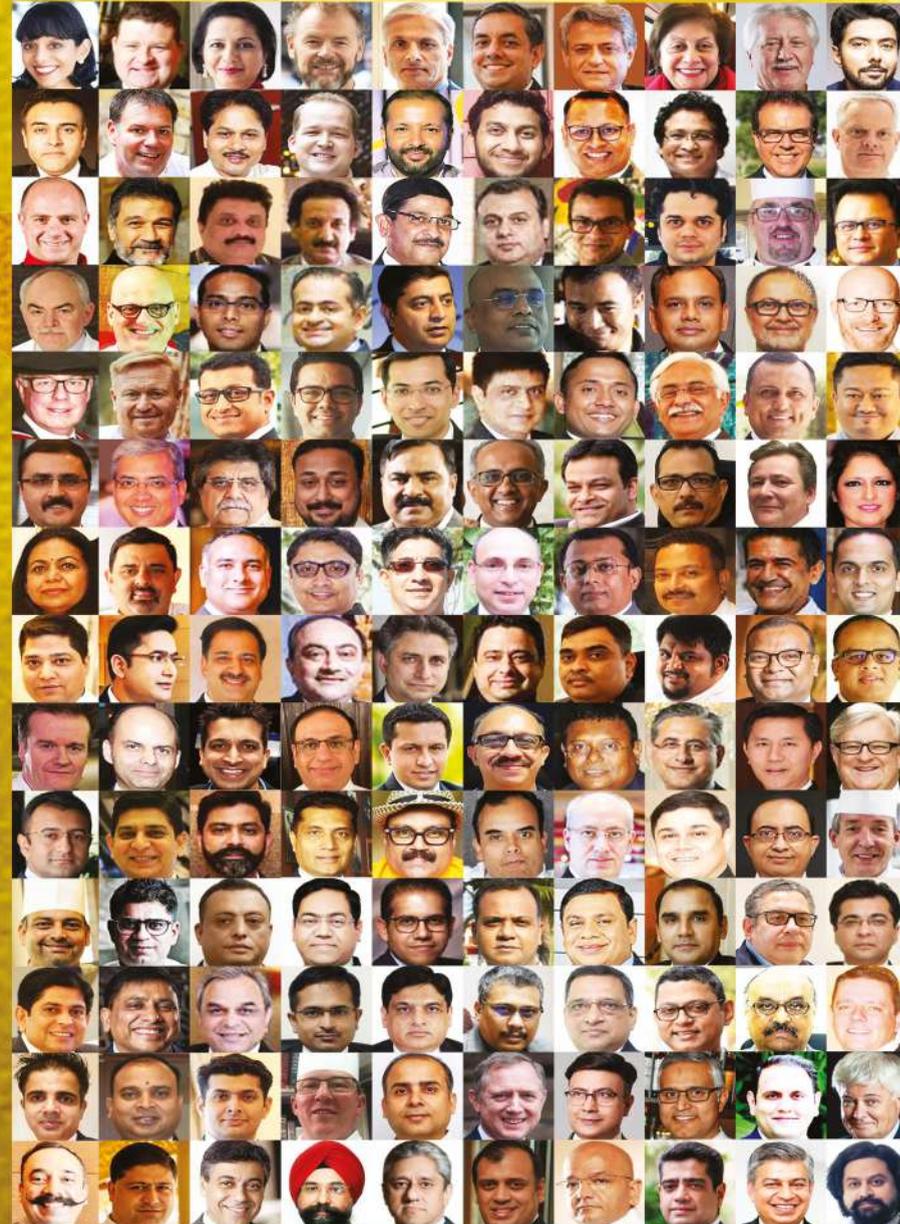
In Year 1, the students are exposed to international case studies, essay writing and presentation skills with emphasis on citation, referencing and bibliography.

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.

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



LET HOSPITALITY LIGHT THE WORLD

## IHM INTERNATIONAL COLLEGE OF DISTINGUISHED FELLOWS

# LEARN HOSPITALITY FROM 200 OF HOSPITALITY'S BEST

# INTERNATIONAL STUDIES

Opportunities for Pursuing Studies in Universities across the Globe



### University of West London, UK Programmes

1. Extended Masters in Luxury Hospitality Management
2. Extended Masters in Food Business Management (2-year work visa on completion of studies)

### IU International University of Applied Sciences, Germany Programme:

Masters in International Management (Specialisation - Hospitality) (18-month stay-back visa on completion of studies)

### Intrecci School, Italy Programmes

1. Professional Food & Beverage Service Attendant
2. Professional Sommelier Service Attendant (Placement assistance and gateway to a career in Europe)

### Albert de Mun Paris, France Programmes available in Hospitality and Culinary



### George Brown College, Canada Programme

1. Programme in Culinary and Patisserie (2-year work visa on completion of 1 year of studies and 3-year work visa on completion of 2 years of studies)

### Campus Etoile Academy, Italy Programmes

1. Italian Professional Chefs Diploma in Italian Culinary Skills
2. Italian Professional Chefs Diploma in Italian Patisserie Skills (Placement assistance and gateway to a career in Europe)

### SHG Lyon (Swiss Hospitality Group), France Programme

Hospitality and Culinary Programme (Opportunity to work in France for 2 years)

### BHMS (Business and Hotel Management School), Switzerland Programmes

1. MSc International Hospitality Business Management
2. MSc Global Business Management [On completion of MSc, students may continue at BHMS for another 3 months of study to top up an MBA (3 specialisations), validated and awarded by York St John University, UK, and BHMS, with international work placement assistance]



### Niagara College, Canada Programmes

1. Hospitality & Tourism Management
2. International Business Management
3. Beverage Business Management (3-year work visa after completion of 2 years / 1-year work visa after completion of 1 year)

## PATHWAYS COURSE DETAILS

After completing 2 years IiHM Advanced Programme in any of IiHM campuses, students can complete their graduation in the following universities.

- Bachelor in Business Administration in Hospitality (Niagara College, Canada - 2+2 Programme)
- BA in Hospitality Management (IU International Universities & Applied Sciences, Germany - 2+1 Programme)
- BSc International Hospitality Business Management, BSc International Hotel Management, BSc International Business Management Culinary Arts (Sheffield Hallam University, UK - 2+1 Programme)
- BA Hospitality Management (University of West London, UK - 2+2 Programme)
- BA Hotel & Hospitality Management (BHMS, Switzerland - 2+1 Programme)



## MEET SOME IiHM STUDENTS STUDYING ABROAD:

### Rakshita Saini

Pursuing Masters in IU International University, Germany (IiHM Delhi, Batch 2016-19)



### Varun Tej Reddy

Pursuing Masters in BHMS, Switzerland (IiHM Hyderabad, Batch 2017-20)



### Dollar Thakar

Pursuing Hospitality Programme in Niagara College, Canada (IiHM Ahmedabad, Batch 2017-20)



### Mayank Arora

Completed graduation in UWL, UK (IiHM Delhi, Batch 2016-19)



# Training & Placement

**IIHM truly offers its students a taste of the world!**

Lessons from culinary masters from across the world, campuses in international locations, internship and placement opportunities around the globe — IIHM truly offers its students a taste of the world!

Exposure and insight are key to success in the Hospitality industry. The Hospitality industry is global, and what better way to prepare for hosting and serving the people of the world than to get out there in it? Students can opt to attend final-year classes on an international campus and may be picked for internship opportunities at star hotels in London, Mauritius, Bangkok, Singapore, Dubai and the US. Around 50-60 internationally acclaimed chefs come to India to teach students. With classes going online during the pandemic, the international faculty, too, has been logging in from their homes in various corners of the world.



John Wood, former executive chef of Burj Khalifa is 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



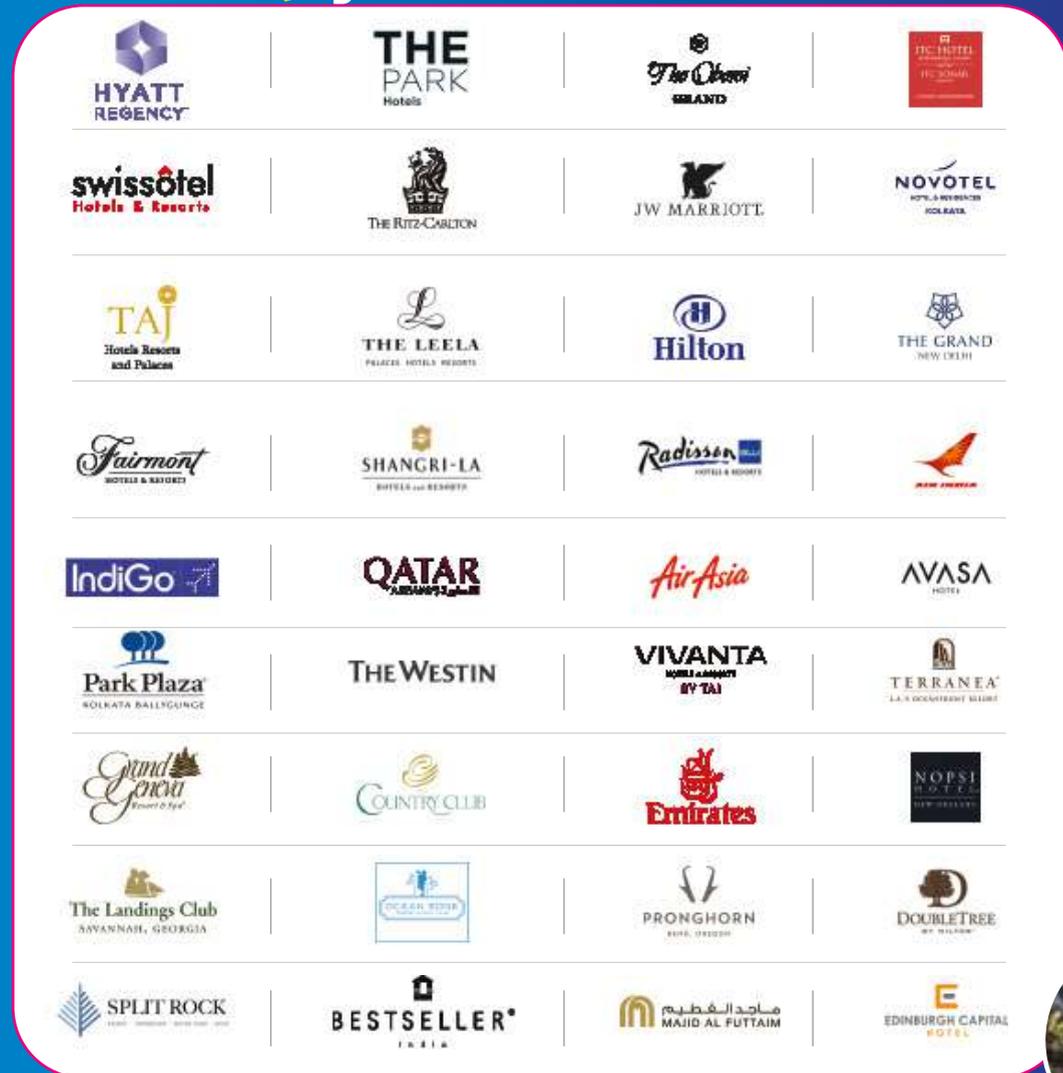
**Enzo Oliveri**, Celebrity Chef and Owner of six restaurants in Italy and London



**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, Millennium Central Downtown, UAE**



# No one gives you International Internships like IIM does!

LUX Tamassa Resorts, Mauritius Aditya Nigam: 2018-2021 	Double Tree by Hilton, Malaysia Ajoy Podder: 2018-2021 	Hotel Holiday International, UAE Akib Khan: 2018-2021 	Double Tree by Hilton, Malaysia Ayushman Rajawat: 2018-2021 
Double Tree by Hilton, Malaysia Divyansh Rathore: 2018-2021 	Hotel Bayview Langkawi, Malaysia Chandan Kumar: 2014-2017 	Westgate Branson Woods Resort, USA Nikhil Bhatia: 2015-2018 	Sofitel, Malaysia Divit Sabharwal: 2018-2021 
Hotel Holiday International, UAE Rajesh Kumar Singh: 2018-2021 	St. Regis Resort, Mauritius Rashi Agarwal: 2018-2021 	LUX Tamassa Resort's, Mauritius Saumiya Jain: 2018-2021 	Thistle Port Dickson, Malaysia Shivam Bhatia: 2018-2021 
W Kuala Lumpur, Malaysia Sourabh Mahendra: 2018-2021 	Hotel Bayview Langkawi, Malaysia Vivek Jaiswal: 2014-2017 	Holiday International & Marbella Resort, UAE Yash Devtale: 2018-2021 	Grand Excelsior Hotel, UAE Vinay Kumar: 2018-2021 
Excelsior Hotel, UAE Aditya Shasank: 2018-2021 	Riu Hotels & Resorts, Mauritius Bachu Manikanta: 2018-2021 	Hennessy Park Hotel, Mauritius Rakesh Reddy: 2018-2021 	Riu Hotels & Resorts, Mauritius Komal Vinay: 2018-2021 
Zados- Les Becchi, France Syed Ibrahim: 2018-2021 	Waldorf Astoria Monarch Beach, USA Shri Paravi: 2016-2019 	Le Meridien Al Aqah Beach Resort, Dubai Tabrez Khureshi: 2019-2022 	Thistle Port Dickson, Malaysia Elmer Pinto: 2018-2021 

Al Baroon Hotel & Residence, Dubai Neha Parth: 2017-2020 	Carlin Hotel, Penang, Malaysia Haya Chandel: 2017-2020 	Sofitel, Malaysia Shreya Polam: 2017-2020 	Chateau Golf & SPA d'Angers, France Vishal Gadhwa: 2018-2021 
Hotel Le Parc, France Ankita Bhatia: 2018-2021 	Le Village d'Alain, France Kunal Chhabra: 2017-2020 	Best Western Lyon, France Arjun Ray: 2018-2021 	Le Manoir De Lyon, France Anurag Chhabra: 2018-2021 
Address Beach Resort, UAE Rishi Mishra: 2018-2022 	Relax and Chateau Thera, France Mayank Jais: 2018-2021 	Address Beach Resort, UAE Vishal Pandey: 2019-2022 	Emerald Steamboat Resort, USA Nishita Chohan: 2018-2021 
Best Western, France Sarthi Tiwari: 2018-2018 	Grand Hotel, Marlinar Island, USA Ananya Chatterjee: 2014-2017 	The Ritz - Carlton, Dubai Vikas Kumar: 2018-2018 	Americk Mass Woods National Park, USA Rahul Malhotra: 2017-2020 

## Get placed anywhere from the United States to China!

### Want a future that's both stable and spectacular?

Then IIM is the place to be. Graduates from IIM 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 IIM 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 retail brands like Aditya Birla Group and Reliance (to name a few!) come for campus interviews.

# OUR STUDENTS ARE ALL OVER THE WORLD



**AQIB PRADHAN**  
(IIHM AHMEDABAD, 2014-2017 BATCH)  
Diploma in Culinary management Integrated, George Brown, Canada



**CHITRANG DESAI**  
(IIHM AHMEDABAD, 2016-2019 BATCH)  
Diploma in Culinary management Integrated, George Brown, Canada



**TANVI PRAJAPAT**  
(IIHM JAIPUR, 2013-16 BATCH)  
Post Graduate Program in International Business Management, Niagara College Canada



**AFSHA ANJUM**  
(IIHM KOLKATA, 2015-18 BATCH)  
Pursued Her post graduation in International Hospitality & Tourism from Niagara College Canada



**MADHURA PATHARE**  
(IIHM PUNE, 2014-2017 BATCH)  
MBA in International Hotel Management, Wine & Spirit, Vatel, France



**YASH SOLANKI**  
(IIHM PUNE, 2015-18 BATCH)  
Pursuing PGD at Conestoga College Canada



**MUKUL GATHA,**  
(IIHM PUNE, 2015-2018 BATCH)  
Pursuing PGD in Hospitality Management from Lambton College, Canada



**DEVIKA KANAHE**  
(IIHM PUNE, 2012-2015 BATCH)  
Masters in International Hospitality Management, Le Cordon Bleu, Australia



**CHIRAG NANNAIAH**  
(IIHM BANGALORE, 2017-2020 BATCH)  
MSc in luxury management and guest experience from Glion institute, Switzerland



**LOHIT BANERJEE**  
(IIHM KOLKATA)  
Pursued Masters in Hospitality Management from Niagara College Canada



**MAYANK ARORA**  
(IIHM DELHI, 2016-19 BATCH)

Completed Graduation in UWL, UK



**VARUN TEJ REDDY**  
(IIHM HYDERABAD, 2017-20 BATCH)

Pursuing Masters in BHMS, Switzerland



**RAKSHITA SAINI**  
(IIHM DELHI, 2016-19 BATCH)

Pursuing Masters in IU International University, Germany



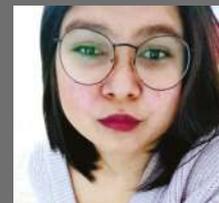
**DOLLAR THAKAR**  
(IIHM AHMEDABAD, 2017-20 BATCH)

Pursuing Degree in Niagara College, Canada



**NEIL KAPADIA**  
(IIHM HYDERABAD, 2016-19 BATCH)

Graduate Diploma in Viticulture and Enology, Lincoln University New Zealand



**TORSHA**  
(IIHM BANGALORE, 2013-16 BATCH)

Masters in Wine Culture and Communication, Università di Scienze Gastronomiche di Pollenzo (University of Gastronomic Sciences of Pollenzo, Italy)

## 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 2022
- The Tourism and Hospitality sector market size in India will touch over US \$600 billion by 2024
- The sector will employ close to seven million people by 2022, according to a report by the World Travel and Tourism Council (WTTC)
- The sector has been growing at a cumulative annual rate of 14% every year.
- Travel & tourism may be up as global levels of wealth increase, but there are fewer qualified Hospitality workers across the industry and the ever-evolving market dynamics are leading to the creation of brand-new types of jobs in the sector.



## JOBS GALORE

### 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.

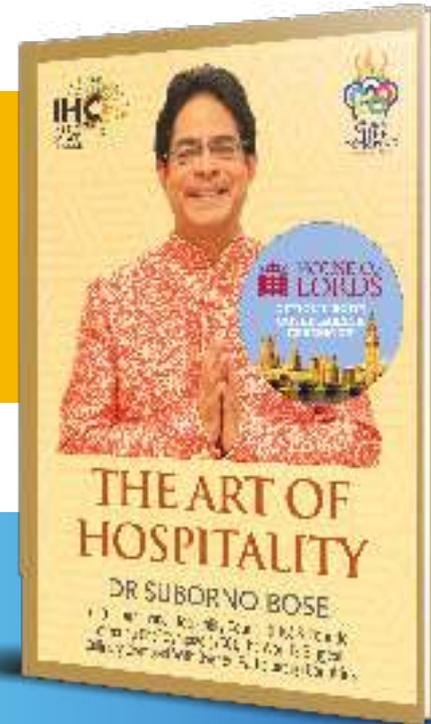
### Hospitality Beyond Hotels

**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**.



# The Art of Hospitality book launch in House of Lords

Dr Suborno Bose's pathbreaking book on hospitality, *The Art of Hospitality*, was given a deserving launch at the House of Lords in London in November 2019. The book was launched on the occasion of the official draw of YCO 2020, in the presence of celebrity chefs, barons and baronesses of the House of Lords. The book was jointly launched by Prof David Foskett, Ron Scott and Baron Bhikhu Chotalal Parekh. *The Art of Hospitality* is a comprehensive compilation of all of Dr Bose's experiences in the Hospitality industry and is an important and excellent resource handbook for people across all industries and professions.



A regal start to YCO2020. Baron Bhikhu Parekh, Member of House of Lords, London receives the YCO Book from Dr Suborno Bose, CEO and Founder of the Young Chef Olympiad Committee



A prelude to the story! Book Cover Launch of Dr Suborno Bose 'Art of Hospitality' an upcoming masterpiece on Hospitality. Present at the launch Ceremony at the House of Lords were Prof David Foskett, Chairman, Young Chef Olympiad Committee, Ron Scott, Chief Adjudicator and Baron Bhikhu Parekh.



Dr Suborno Bose addresses the august gathering of iconic chefs, hospitality personalities and Members of the House of Lords on the special occasion of the Official Draw and launch of YCO2020

# Practical Cookery The Culinary Bible for Chef Students



Learn from the author of *Practical Cookery* only at I.I.H.M. 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 I.I.H.M you get to learn from the author himself. Join I.I.H.M and learn from the best in the industry!



## Professor David Foskett, MBE

- Chair of jury for I.I.H.M 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 & Food Food Channel 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 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, Former General Manager, Hyatt Regency Kolkata**

### 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 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.



# KOLKATA

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

**IIHM Kolkata has a Twin Campus Advantage!**

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



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 2006**

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



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

# BENGALURU

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

Established in 2011

IIHM 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, IIHM Bengaluru

Classroom Environment



Chefs at Work in IIHM Bengaluru

## 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.

## 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.

## MOTTO

Dare to Do!

## 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.

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



# HYDERABAD

Cyber Edifice Building, Plot Nos C1,C2,1&2, Sy.No 6/1, Gachibowli Village, Serilingampally Mandal, 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, IIHM 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.



Chefs in the Making

Dragons Feast, a food fest organised by IIHM Hyderabad students in 2018



Learning Environment



IIHM Hyderabad has a 'Golden Army' of students for Digital Marketing

## 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" of students from all years for digital marketing.
- Food festivals like Dragons Feast & Global Fiesta and participation in Cyclothon and Marathon organised by Govt of Tourism Telangana.
- Participation in city events like Culinary Workshop by MasterChef Australia Winner Diana Chan & Cocktail Workshop by Novotel.
- Personality Development & Business Communication Classes.
- Student participation in intra-college activities like Jangle, Sherlock Homies online quiz, The Kitchen Cinema.
- WiFi-enabled campus and access to online books, magazines and e-learning courses.



# 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

**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.



**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.

# 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.

**HOSTEL**

Accommodation assistance is facilitated.



**FACULTY**

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

**STUDENT LIFE**

- A WiFi 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.





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



# AHMEDABAD

**IIHM Hotel School, opp Hotel Fortune Landmark, near Usmanpura Crossroads, Ashram Road, Ahmedabad — 380013**

**Established in 2012**

**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 Romklat 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.

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



Kasem Bundit University which hosts IIHM Bangkok



His Excellency Chutintorn Gongsakdi, Ambassador of Thailand to India, addressed 50 nations at the Opening Ceremony of #YC02019



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.



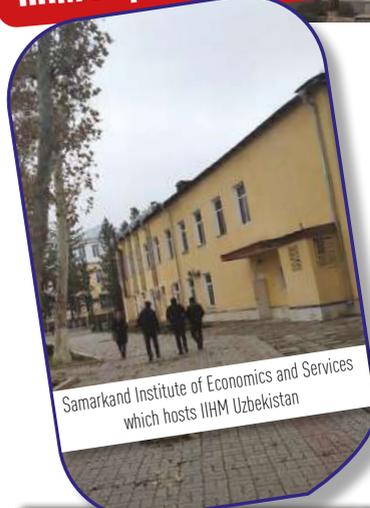
# UZBEKISTAN

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!**



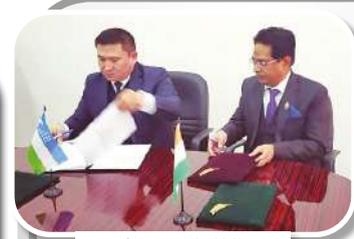
Samarkand Institute of Economics and Services which hosts IIHM Uzbekistan



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.



INTERNATIONAL INSTITUTE  
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OF HOTEL MANAGEMENT  
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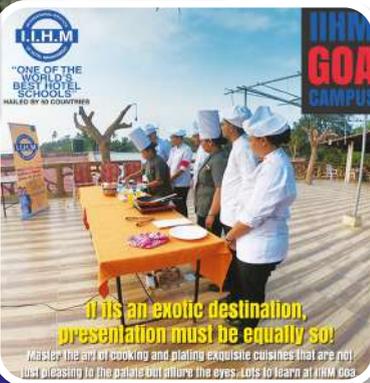
## GOA

Indismart Woodbourne Resort, Gonvoloy, Nuvem, Salcete, Goa — 403604

Established in 2004



Work Hard, Party Hard!



It is an exotic destination, presentation must be equally so! Master the art of cooking and plating exquisite cuisines that are not just pleasing to the palate but allure the eyes. Lots to learn at I.I.H.M. Goa

I.I.H.M. Goa is the most stunning property of the IndiSmart Group with its sprawling campus along with a fully commercial Training Luxury Hotel. Goa, being a popular tourist destination, has a healthy growth of hotels in all categories. International brands like Novotel, Marriott, ITC, Leela and The Lalit have opened their doors, as have Hard Rock, Planet Hollywood and W Hotels. The students get the opportunity to learn and work in an international environment.

— Director, I.I.H.M. Goa



## 8th International Young Chef Olympiad WORLD'S BIGGEST OLYMPIAD FOR CULINARY STUDENTS

JAN 30 - FEB 5 | INDIA 2022

NEW DELHI | PUNE | BANGALORE | GOA | KOLKATA | HYDERABAD | AHMEDABAD | JAIPUR | BANGKOK | SAMARKAND | SINGAPORE



PROF. DAVID FOSKETT  
Chairman, International  
Hospitality Council, UK

"For all Teachers & Institutions, this is probably the first time that an opportunity of this scale to Learn, Teach and Network from each other has been given by I.I.H.M. It's a huge initiative from I.I.H.M. that will raise the profile of the Hospitality Industry."



CHEF CHRIS GALVIN, Michelin  
Star Chef, Chef Patron at Galvin  
Restaurants. YCO Senior Judge

"I would readily employ I.I.H.M. students in a flash of an eye because as an institute they pay attention to detail."

CHEF SANJEEV KAPOOR  
Principal Judge,  
Mentor Young Chef Olympiad

"What I.I.H.M. has done by organising the Young Chef Olympiad is truly path breaking and the direct benefit of YCO goes to students of I.I.H.M. It's amazing learning for I.I.H.M. students."



### PLACEMENT

We offer globally-recognised curriculum with 100% placement opportunities. We are the only institute to offer a Dual Degree programme in the state. Some of the brands our students are placed with include Novotel, Jet Airways, Taj, Radisson, The Oberoi, Grand Hyatt, Marriott and Four Seasons.

### HOSTEL

Separate gated hostel facility for girls and boys is available with 24x7 security. Monthly twin-sharing rates start at Rs 8,000, triple-sharing at Rs 6,500 (with breakfast and dinner).

### FACILITIES

I.I.H.M. is situated alongside some of the best resorts in South Goa. The campus boasts of a state-of-the-art academic learning centre with swimming pool, library, games room, AC conference hall, outdoor event hall, hostel, cafeteria, gym and other facilities.

### COURSES

Apart from long-term courses similar to other campuses, there are shorter courses like Advanced Certificate in Culinary Skills and Patisserie, Advanced Certificate in Hospitality Operations (both 6 months + 6 months internship) and Advanced Certificate in Bar & Beverage Management (6 months).

### STUDENT LIFE

I.I.H.M. Goa has an attached Training Luxury Hotel to engage students. Apart from classroom learning, we conduct events like YCO, YCI, Wine Appreciation Sessions with London-based wine consultant Peter Csizmadia-Honigh, International Food Festival — Goa, Sports Day, Foundation Day, Hotel Orientation Visits and Culinary Trips to spice plantations and vineyards.



**Matteo Cignetti from Italy bagged Gold at YCO 2022**

## Biggest global platform for student chefs

A one-of-a-kind platform for young students, YCO began its journey in 2015 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.



2021: Lee Maan Ki (Hong Kong)



2020: Chen Khai Loong (Malaysia)



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: **7** | Number of judges: **40-plus** | I.I.H.M Digital Army: **1,200**

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

**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**, Chef Consultant and Brand Ambassador, Callebaut

**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

**Anton Edelmann**, Renowned Chef and Writer

**Henri Brosi**, Former Executive Chef of Dorchester Hotel London



Judges Brian Turner and Sanjeev Kapoor and (right) Judges Stephen Carter and Chris Galvin

# 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



YCO turned out to be one of the highlights of my life. I am especially pleased that this competition underlines the importance of sustainability.

— **Brian Turner**, Michelin-starred chef and President of Royal Academy of Culinary Arts



The scale and attention to detail delivered by I.I.H.M 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

I.I.H.M. 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

**Stephen Carter**, executive chef of the Boodle's club in London

**Stefan Hogan**, Executive Chef, Corinthia Palace Hotel & Spa in Malta

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

**Abhijit Saha**, Chef Entrepreneur, Hospitality & Food Services Consultant and Author

**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**, President, Singapore Chefs' Association

**Saurabh Shahi**, Executive Pastry Chef, Waldorf Astoria Maldives

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

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

**Sanjay Kak**, Culinary Director, I.I.H.M.

**Michele Prevedello**, Executive Chef, Grand Hyatt Al Khobar, Saudi Arabia

I.I.H.M. is the World's First Hotel School to Showcase Student Chefs on National TV!

# YOUNG CHEF INDIA



# SCHOOLS



- I.I.H.M. 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 40,000 students from 3,000 schools participate in 2020 & 2021.
- Chef Ranveer Brar, 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](http://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.

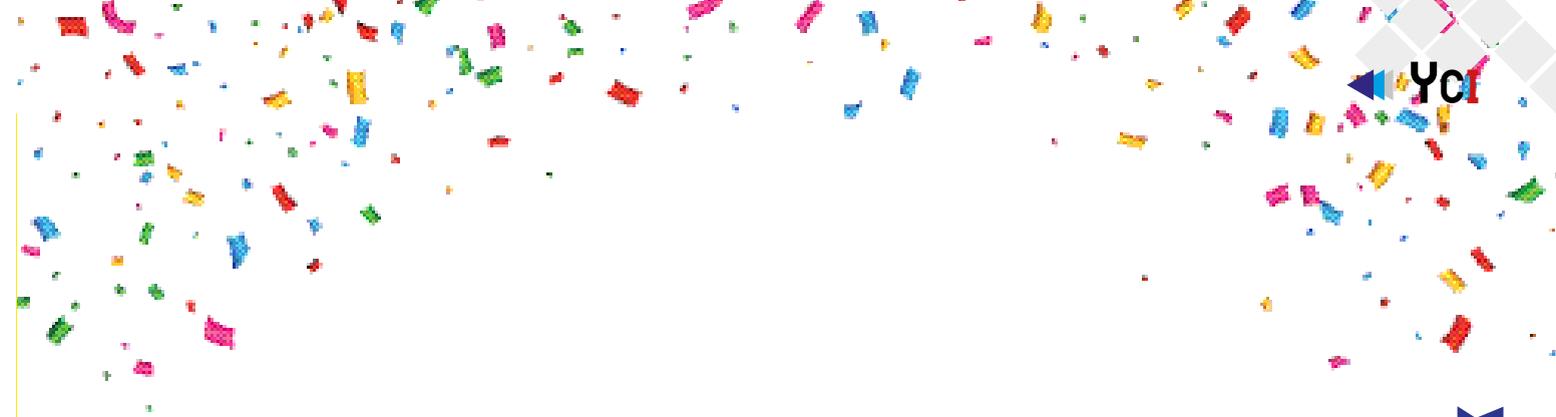
### GUESS THE INGREDIENTS

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.



It's a wonderful feeling to have reached this stage and I am excited, nervous and satisfied at the same time. The competition was tough because everyone was good. I just kept calm while cooking and focused on completing my dish and plating it before the judges within one hour. I feel satisfied that I could do it. It's something I will cherish all through my life.

**Aanishka Sarpal**, St Felix High School & Junior College Pune, Winner of Young Chef India 2019



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

Winner Speak

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 JUNIOR

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.

## 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:

- ✦ Organisation of the station
- ✦ Composition of the menu
- ✦ Presentation of the dish
- ✦ Taste and flavour
- ✦ Texture
- ✦ Knowledge about the dish
- ✦ Difficulty level



Hasvika Sridharan from Harvest International School, winner of the IIHM Young Chef India Junior 2019, seen here with Dr Suborno Bose, Founder & CEO, IIHM, Ms Sanchari Chowdhury, Director, IIHM Bangalore, and her proud parents

## 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

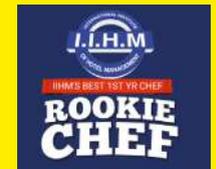
Hats off to the junior chefs for their in-depth knowledge of food. I remember one child prepared 'desi spaghetti' and even knew all the names of the sauces.



**Garima Poddar**, IIHM Young Chef India Schools 2014 winner

## ROOKIE CHEF & SUPER CHEF

IIHM students always look forward to some event or the other through their course of study. Students of Food Production at IIHM enjoy their course as they get various opportunities to prove themselves and their talent. The Rookie Chef competition is held among the first-year students to show their talent in cooking. The Super Chef competition is held among final-year students who demonstrate what they have learnt in the course.



SAKSHI SHYAM MARWADE, IIHM GOA



SOURAV VALENTINE GOMES, IIHM KOLKATA

# 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 concluded with the students' visit to Paris in 2019.



The three IIM 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.

## IHM & ERASMUS

The Erasmus project sponsored by the European Union which IIM 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 (IIM) is a partner in the Erasmus project and all the IIM 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.

## 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.



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.

## Faculty Speak

**Bitan Bose**

Faculty, IIM Bangkok



IIM 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, IIM Hyderabad

This 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.

## Student Speak

**Vaibhav Bhargava**

IIM 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 IIM and Dr. Suborno Bose for giving me this golden opportunity to represent Team India in Turkey.



# 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



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

**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



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

## IIHM Euro Wine Tour 2019



## Italy - Tuscany, Venice & Rome Valley



### IIHM EURO WINE TOUR 2019

The annual IIHM Euro Wine Tour of 2019 was a splendid opportunity for 10 selected students to experience both traditional and modern methods of wine making in Italy. Their trip started from the famous Veneto Wine Region. Students visited the Dal Cera winery, Masi in Valpolicella and the cellars of the Bisol Prosecco wines. They also visited the Parma region where they learnt about Parmesan Cheese, Balsamic vinegar and ham from where they were off to Tuscany to visit more family wineries. Their guide and mentor on the trip was sommelier Keith Edgar.



IIHM makes it possible for students to specialise in Wines and Spirits. Alongside sommeliers like Keith Edgar and Peter Honigh MW, who conduct online classes for the students, IIHM students are also eligible to appear for the Wine & Spirit Education Trust (WSET) examinations. Students from IIHM in the past have appeared for Level 1 and 2 of the WSET examination. This certifies that the students have completed the course in wines and spirits and can consider specialising in this area.



## IIHM Culinary Tour de France

IIHM is at the forefront of imparting world-class Hospitality education. The education is not limited to classrooms, it is a holistic four-pronged education that imparts practical knowledge by travelling to destinations. In keeping with this ethos, IIHM organises for its students a plethora of educational tours in India and abroad.

The first ever culinary tour was organised by IIHM in 2019 to France. As part of the Global Connect programme, which connects IIHM to more than 50 foreign institutions, this trip was hosted by Lycee Albert de Mun, Paris, which is a premier Hospitality and Culinary Arts University in France. The subject specialist coordinator from ADM was Ms. Odile Renaud who curated and planned the trip.

One third-year student from each IIHM campus was shortlisted. The 12-day all-expenses-paid tour covered an apple cider factory, a cheese factory, a lamb producer, a copper producer in France and several prestigious Michelin-starred restaurants, too.



 <b>Gopal Karthik,</b> IIHM Bangalore	 <b>Anshul Sharma,</b> IIHM Jaipur	 <b>Ira Pareek,</b> IIHM Pune	 <b>Keval Chauhan,</b> IIHM Ahmedabad	 <b>Payal Rinait,</b> IIHM Hyderabad
 <b>Raikar Sohni Pradosh,</b> IIHM Goa	 <b>Sai Siddhant Panda,</b> IIHM Delhi	 <b>Siddhant Jaiswal,</b> IIHM Kolkata		



**Chef Shaun Kenworthy,** culinary director of IIHM and Chef Mona Das, senior culinary faculty, spearheaded the trip



# SAHAS ENTREPRENEURSHIP CELL

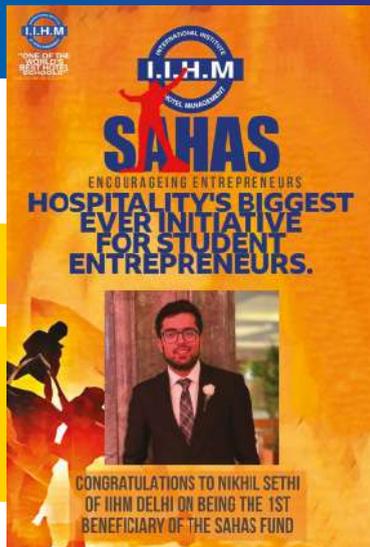
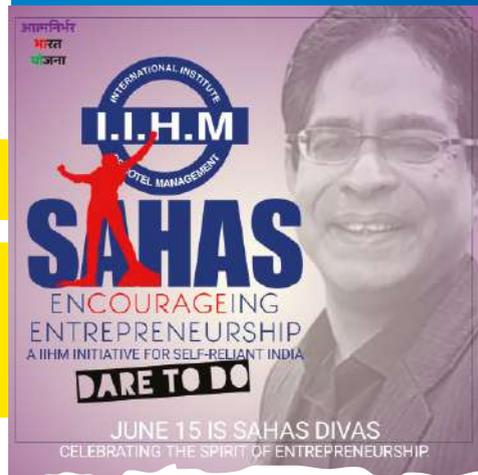
Entrepreneurship is the key word today. In yet another fresh and unique effort by the International Institute of Hotel Management (IIHM) and Dr Suborno Bose, the Chairman and Chief Mentor of IIHM, a proactive entrepreneurship cell has been launched.

The entrepreneurship cell, SAHAS, will encourage and guide students to become entrepreneurs, instead of looking out for jobs in the market.

SAHAS is a corpus fund of Rs 25 crore and students will be encouraged and motivated to start their own enterprise. Students who require capital for their start-ups will be supported through SAHAS. Dr Bose dedicated June 15, his birthday, as the 'SAHAS DAY' and allocated this corpus as a return gift to the entire IIHM student community.

"We will help any student who needs a seed capital from this fund that will be available from all IIHM campuses. They will also be guided on how to approach a venture capitalist for loans for their start-ups. Gradually this fund amount will increase in future," said Dr Suborno Bose.

The SAHAS Cell will be available at all 10 IIHM campuses across India. It will be mentored by a panel of experts including successful businesspersons from the Hospitality sector of each city. They will be invited to discuss ideas, guide and motivate students of IIHM on entrepreneurship.



# Dining in Paradise



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

## FLEDGLINGS TO FOODPRENEURS

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

Ideation to implementation, cooking to catering, social media to sponsorship, marketing to management, IIHM'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.

The IIHM 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*

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, IIHM*

## MAKING STUDENTS INDUSTRY-READY

Every IIHM 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.



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, IIHM



“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**, Former Italian  
Consul-General at Monsoon Food & Drink  
Festival Kolkata



“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 IIHM food festivals. They're very reasonably priced, considering the variety they provide

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



# 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



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



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



Sanjeev Kapoor, Padma Shri and Celebrity Chef, was given the IHC Hall of Fame Award in 2019



Chef Raymond Blanc was inducted into the IHC's esteemed Hall of Fame for the year 2020



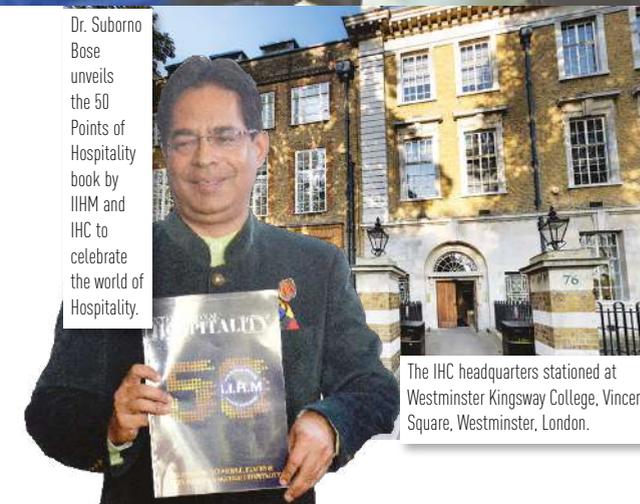
This is a tribute to the unsung heroes of the Hospitality industry. Those who work behind the scenes and sometimes, in front... they are the people who make a good Hotel a great Hotel. International Hospitality Day has managed to create awareness among the general public about Hospitality as one of the 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 Westminster Kingsway College, Vincent Square, Westminster, London.



IIHM has set a new benchmark in Hospitality on International Hospitality Day.  
— **Sanjeev Kapoor**, Principal Chef, IIHM

Hospitality develops you not only as a professional but also as a complete human being!  
— **Samrat Datta**, General Manager, Taj Exotica Resort and Spa, Maldives

The Hospitality Day is a momentous day; I congratulate everyone who has contributed to this industry.  
— **Pramode Bhandari**, Area General Manager, The Park

I am pleased that IIHM in coordination with the IHC, London has initiated this International Hospitality Day on 24th of April.  
— **Ranju Alex Jha**, Market Vice President, Marriott International, West India

Hospitality is not a job, it is a lifestyle. Looking forward to welcoming all the young students into the industry.  
— **Birgit Holm**, Former General Manager, Hyatt Regency Kolkata

The mammoth growth in this industry creates a foundation for the young and mature Hospitality professionals alike.  
— **Atul Bhalla**, Area Director (west), ITC Hotels and General Manager, ITC Maratha Sheraton

I am delighted to see that this initiative by IHC and IIHM is taking place.  
— **Bruce Bucknell**, Former British Deputy High Commissioner



**ZURAB POLOLIKASHVILI**  
UNWTO Secretary-General

Zurab Pololikashvili, Secretary-General of the UNWTO

**World Tourism Day, Sept 27**

**"INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT HAS EMERGED AS A TRUE LEADER IN THE TOURISM SECTOR."**



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



**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.



**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.



**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.



**IIHM Celebrated International Hospitality Day**

On 24th April 2016, Dr Subarno Bose, the Chief Mentor of IIHM, in association with the International Hospitality Council (IHC), instituted the International Hospitality Day as a unique initiative for recognizing, promoting and educating the best of hospitality. Today International Hospitality Day is celebrated by over 50 countries and the world's premier hospitality institutions to recognize the hospitality industry and its people, whose untiring efforts over the years have created memories for millions.



**The Telegraph**



**Young Chef Olympiad to begin on January 28, winner gets \$10,000**

The five-day long contest will be held across Delhi, Pune, Bengaluru and Kolkata. A total of 50 contestants from across the world have participated in the Olympiad. India will be represented by Madhumitha K.P.

NEWS

KUN.UZ

HORECA INSIGHT

hi hospitality ireland

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

10:50 / 11.02.2019 194 SPORT

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.



Argint pentru România obținut de Bogdan Vădică la Olimpiada Tinerilor Bucătari din India

Tinerii bucătari studenți Bogdan Vădică (22 de ani), membru de Chef Pașă Opreașcamp, Chef Adrian Lăpuș Ștefan și Iulian Ștefan Ștefan, au participat în concursul de selecție al școlii ICHM HOTEL SCHOOL din România.

Pe lângă faptul că este un concurs foarte important, acesta oferă o oportunitate de a interacționa cu colegii din alte țări și de a învăța din experiențele lor. Acesta este un moment foarte important pentru ei, deoarece este o oportunitate de a se cunoaște și de a învăța din experiențele lor.



Discuții în jurul unei mese: 1. O discuție care are în vedere să se discute despre competiția de la început până la sfârșit, în ceea ce privește pregătirea, prezentarea, gustul, tehnica, starea de spirit și prezentarea. 2. Discuții despre experiențele din România, dar și despre cele din țările participante. 3. Discuții despre experiențele din România, dar și despre cele din țările participante.

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

Published on Feb 12 2019 12:56 PM in Features tagged: Ryan 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 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.

**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 I.I.H.M 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 2:00 PM

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

I.I.H.M. International Institute of Hotel Management  
Suborno Bose Ranveer Brar

599 6 Comments 9 Shares

**Testing Slightly UK Enzo's Kitchen** February 9 at 4:31 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. <http://www.tastingslightly.com>

India welcomes You to I.I.H.M. YOUNG CHEF OLYMPIAD 2019

**SOUTH ASIANS NEWS PORTAL**

Tshering Zangmo represents Bhutan at Young Chef Olympiad – KuenselOnline

17

**HABER HABER DAIRI**

Gizem Öznacar, 'En Genç Şef' Seçildi!

GURURLANDIRAN BAŞARI

**Sanchari Chowdhury** February 13 at 9:09 PM

Our glittering #I.I.H.M Global campus at Kolkata.. Our pride 🇮🇳 #I.I.H.MROCKS Suborno Bose Abdullah Ahmed Sanjukta Bose

+4

**BHMS is feeling excited at Delhi** January 26 at 4:40 PM

The opening ceremony of the 5th International Young Chef Olympiad took place in Delhi India. BHMS are 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 @izent! #I.I.H.M. #I.I.H.MDelhi

+2

**New Zealand School of Food and Wine** is with Ceta Hey and Eden Frank. February 9 at 12:27 PM

Congratulations to Eden Frank representing New Zealand and selected in the final cut of 10 students at the Young Chef Olympiad 2019. The finalists are from USA, Ireland, England, Philippines, Sweden, France, Singapore, Jordan, Romania. The final is tomorrow.

#yco2019 #chef

**Vikramjit Roy**  
 Chief Executive Officer of The Park Hotels & Resorts, Cochin, Kerala, India. Cochin is a beautiful city with a rich history and culture.

**Kowshik Bhattacharjee**  
 Director of Operations at The Park Hotels & Resorts, Cochin, Kerala, India. Cochin is a beautiful city with a rich history and culture.

**Amit Dash**  
 Former Executive Chef at The Park Hotels & Resorts, Cochin, Kerala, India. Cochin is a beautiful city with a rich history and culture.

**Sachin Talwar**  
 Executive Chef at The Park Hotels & Resorts, Cochin, Kerala, India. Cochin is a beautiful city with a rich history and culture.

**Tarushree Singh Gautam**  
 Director of Operations at The Park Hotels & Resorts, Cochin, Kerala, India. Cochin is a beautiful city with a rich history and culture.

**Abhishek Gupta**  
 Director of Operations at The Park Hotels & Resorts, Cochin, Kerala, India. Cochin is a beautiful city with a rich history and culture.



I.I.H.M alumni are spread across the world, many of them holding respectable and responsible positions in prestigious hotels and organisations across all fields of Hospitality and service industries. To bring them together and connect with them, I.I.H.M has an exclusive website for the alumni. The website [www.alumni.iihm.ac.in](http://www.alumni.iihm.ac.in) is an excellent place to find former students of the institutions who are now notable personalities in their field of work and have achieved success in the Hospitality industry.

**Afzal Khan**  
 Director of Operations at The Park Hotels & Resorts, Cochin, Kerala, India. Cochin is a beautiful city with a rich history and culture.

**Amit Kumar Singh**  
 Director of Operations at The Park Hotels & Resorts, Cochin, Kerala, India. Cochin is a beautiful city with a rich history and culture.

This is the one....

This is the one....

**Chetan Kapur**  
 Chief of Waterfront @ Jumeirah Beach Hotel  
 Chief of Jumeirah Beach Hotel  
 Member of Save Organic India Living LLP  
 Former Chef at Villa Beach @ Jumeirah Beach Hotel  
 Former Chef at Oberoi  
 Former Chef at Zoya's Indian Restaurant @ The Leela  
 Former Training D.C.P. (Level 1) at The Leela Hotel  
 Studied Hotel Management at I.I.H.M. KOLKATA

**Dayapal Chandolia**  
 Chief of Waterfront @ Jumeirah Beach Hotel  
 Chief of Jumeirah Beach Hotel  
 Member of Save Organic India Living LLP  
 Former Chef at Villa Beach @ Jumeirah Beach Hotel  
 Former Chef at Oberoi  
 Former Chef at Zoya's Indian Restaurant @ The Leela  
 Former Training D.C.P. (Level 1) at The Leela Hotel  
 Studied Hotel Management at I.I.H.M. KOLKATA

**Rahul Mehta**  
 Associate Director of Events at Park Hyatt Hyderabad  
 Former Senior Sales Manager at Park Hyatt Hyderabad  
 Former Senior Manager at The Leela Beach Hospitality Group  
 Worked at I.I.H.M.

**Mohit Gupta (Mohit V Gupta)**  
 Director of Sales and Marketing at Westin Hotels & Resorts  
 Former Director of Sales at Marriott Hotels  
 Former Associate Director of Sales at Hyatt

**Abhijeet Panda**  
 Training Manager of Resolute House, New Delhi  
 Division at I.I.H.M., International Institute of Hotel Management  
 Worked at Army Public School, Kolkata  
 From Kolkata  
 Joined in February 2010

**Sushant Saha**  
 Chief of Anamika The Palm Jumeirah  
 Chief of Waterfront @ Jumeirah Beach Hotel  
 Chief of 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 Park Hotels & Resorts  
 Studied at I.I.H.M., International Institute of Hotel Management  
 Studied at Edinburgh Napier University

**Jeff Hussain**  
 Director of Operations at The Park Hotels & Resorts  
 Former Assistant Manager of Outlets & Restaurants at Clarion Hotel  
 Worked at I.I.H.M., International Institute of Hotel Management  
 Former Trainee at The Park Hotels & Resorts

**Ambarish Sarkar**  
 Development Chef (Mumbai) at I.I.H.M.  
 Executive Chef at Hotel Street View  
 Former Executive Chef at The Leela - Jumeirah Beach Hotel  
 Former Head Chef at Oberoi  
 Worked at Oberoi Group  
 Studied Hotel Management at I.I.H.M. CALCUTTA

**Achal Khanna**  
 Chief of Waterfront @ Jumeirah Beach Hotel  
 Chief of Jumeirah Beach Hotel  
 Member of Save Organic India Living LLP  
 Former Chef at Villa Beach @ Jumeirah Beach Hotel  
 Former Chef at Oberoi  
 Former Chef at Zoya's Indian Restaurant @ The Leela  
 Former Training D.C.P. (Level 1) at The Leela Hotel  
 Studied Hotel Management at I.I.H.M. KOLKATA

**Awinash Kumar**  
 C & B Operations Manager at The Park Hotels & Resorts  
 Worked at International Hotels, Newbury  
 Worked at Marriott Hotels, Newbury  
 Studied at I.I.H.M., International Institute of Hotel Management  
 Studied at I.I.H.M., International Institute of Hotel Management

**Master Chef Gary (chef Gagandeep Singh)**  
 Chef de partie at The Park Hotels & Resorts  
 Former Chef de partie at The Park Hotels & Resorts  
 Former Chef de partie at The Park Hotels & Resorts

I.I.H.M SUPER ALUMNI

**Minjae Kim (M.J.)**  
 Former F&B at Plaza Hill  
 Former Reception & Bar Captain at The Ritz-Carlton, Dubai  
 Former Internship Trainee at Ritz-Carlton  
 Studied Hospitality Management at Edinburgh Napier University  
 Studied at IHM, International Institute of Hotel Management

**Nitin Bajaj**  
 Former Junior Sous Chef at Hilton Bangalore Embassy Suites  
 Worked at Pullman New Delhi Aerocity  
 Former General Chef de Partie at Taj Mahal Hotel, New Delhi  
 Worked at Mocha by Odeon Interiors  
 Former Chef de Partie at The Westin Hotel, Woodstock  
 Studied at IHM, International Institute of Hotel Management  
 Studied at IIM, International Institute of Management

**Subir Das**  
 Business Development Head (Operations) at Parkview Group  
 CEO at award Group  
 Former Deputy General Manager (DGM) at The Forum  
 Former F&B Manager at New Sandhurst Hotel  
 Studied at IHM, International Institute of Hotel Management

**Joel Basumatari**  
 works at Smokey Joe's Restaurant & Grill  
 Went to Holy Cross School  
 Worked at IHM, International Institute of Hotel Management  
 Studied at IHM, International Institute of Hotel Management

**Kunal Katoch**  
 General Manager at Anson Hotels Group  
 Former General Manager Operations & Development at Sageit  
 Former Front Office Manager at Starwood Hotels & Resorts  
 Studied at IHM, International Institute of Hotel Management

**Abhinav Dwivedi (RecOrd BrEactor)**  
 Works at Atlanta The India  
 Worked at The Ritz-Carlton, Bangalore  
 Former Internship at The Ritz-Carlton, Delhi  
 Studied at IHM, International Institute of Hotel Management

**Manali Gupta**  
 Secured a seat for entrance for west the world 1 star go to school  
 Asst. Front Office Manager at Hyatt  
 Former Manager duty at The Leela Palaces Hotels and Resorts  
 Studied at IHM, International Institute of Hotel Management

**Aveek Burman**  
 Former Culinary Intern at Raffles Royal Hotel  
 Studied at IHM, International Institute of Hotel Management  
 Studied Hospitality Management at Edinburgh Napier University  
 Studied at IHM, International Institute of Hotel Management

**Pritish Dua**  
 General Manager at Kempinski Hotels  
 Former Executive Chef at Hilton Al Hassan Beach & Golf Resort  
 Former Trainee at ITC Grand Marathi  
 Studied at IHM, International Institute of Hotel Management

**Anubha Jha**  
 Former SOA Leader at Swireline by Hilton Resort & Spa Majan  
 Former Hotel Front Desk Agent of Swireline by Hilton Resort & Spa  
 Former Trainee at JW Marriott Pune  
 Former Hotel Front Desk at The Westin  
 Studied at IHM, 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 Ambassador  
 Studied at IHM, International Institute of Hotel Management

**Anchal Shively (Dimpy)**  
 Assistant Manager of F&B Window, A Leisure Collective Hotel.  
 Studied at IHM, International Institute of Hotel Management  
 Followed by 182 people

This is the one....

**Abhay Pande**  
 ICA of Commonwealth Bank  
 Investment Analyst at Axis Investors  
 Studied at IHM, International Institute of Hotel Management

**Abhay Patel**  
 CEO at The Star Sydney  
 Former ownership of Taj Leash, Mumbai  
 Studied at IHM, International Institute of Hotel Management  
 Worked at Hilton Garden Inn, Australia  
 Host to Howard Stern

**Abdul Faisal**  
 Works at Airport Hotel & Marina  
 Studied at International Institute of Hotel Management  
 Worked at, Thomas' Day School  
 Lives in Hong Kong, Hkade Island

**Shitij Mahajan (Shitij Mahajan)**  
 Former Senior Chef at Hawthorn Drive Historic Country Estate  
 Studied at International Institute of Hotel Management  
 Studied at IIMD  
 Studied at IHM, International Institute of Hotel Management

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 South Asian Cluster Director of Sofitel at Marriott Hotels  
 Former General Manager at Marriott Aberdeen  
 Former General Manager at Sheraton Marriott Hotel  
 Worked at Kings Island  
 Studied at IHM, International Institute of Hotel Management

**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 Parkay Group of Hotels  
 Studied at IHM, International Institute of Hotel Management

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 Single  
 Post Single

**Amit Kapoor**  
 General Manager at Unplugged Courtyard  
 Self-employed  
 AUSA Association of Singapore, Punjab by Nature  
 Worked at IHM, International Institute of Hotel Management  
 Studied at IHM

**Debjani Paul**  
 F&B and Regional Head at Zee Network  
 Studied at IHM  
 Studied at International Institute of Hotel Management, Kolkata  
 Studied at Queen Margaret University  
 Went to school in Kolkata  
 Lives in Kolkata

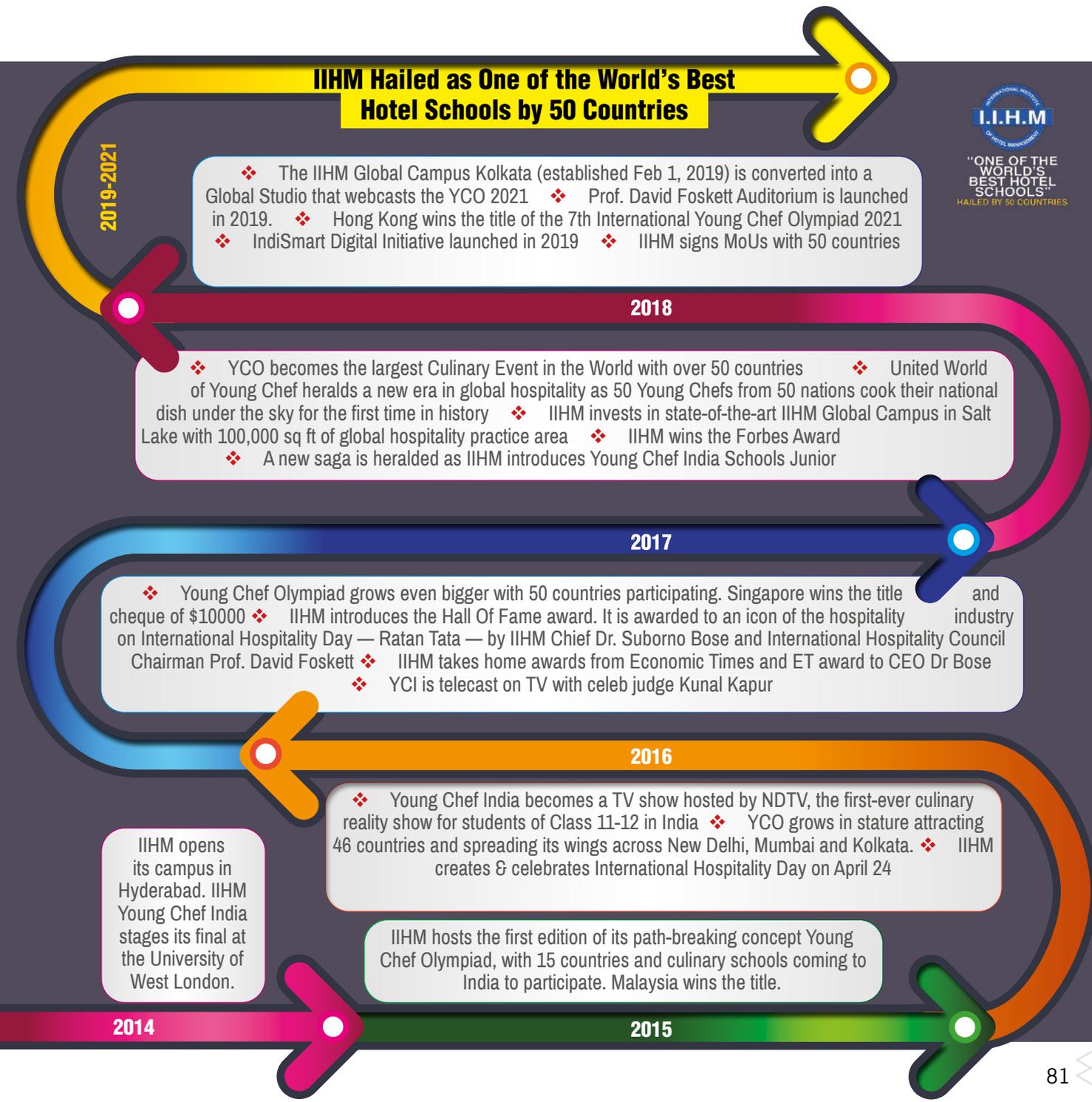
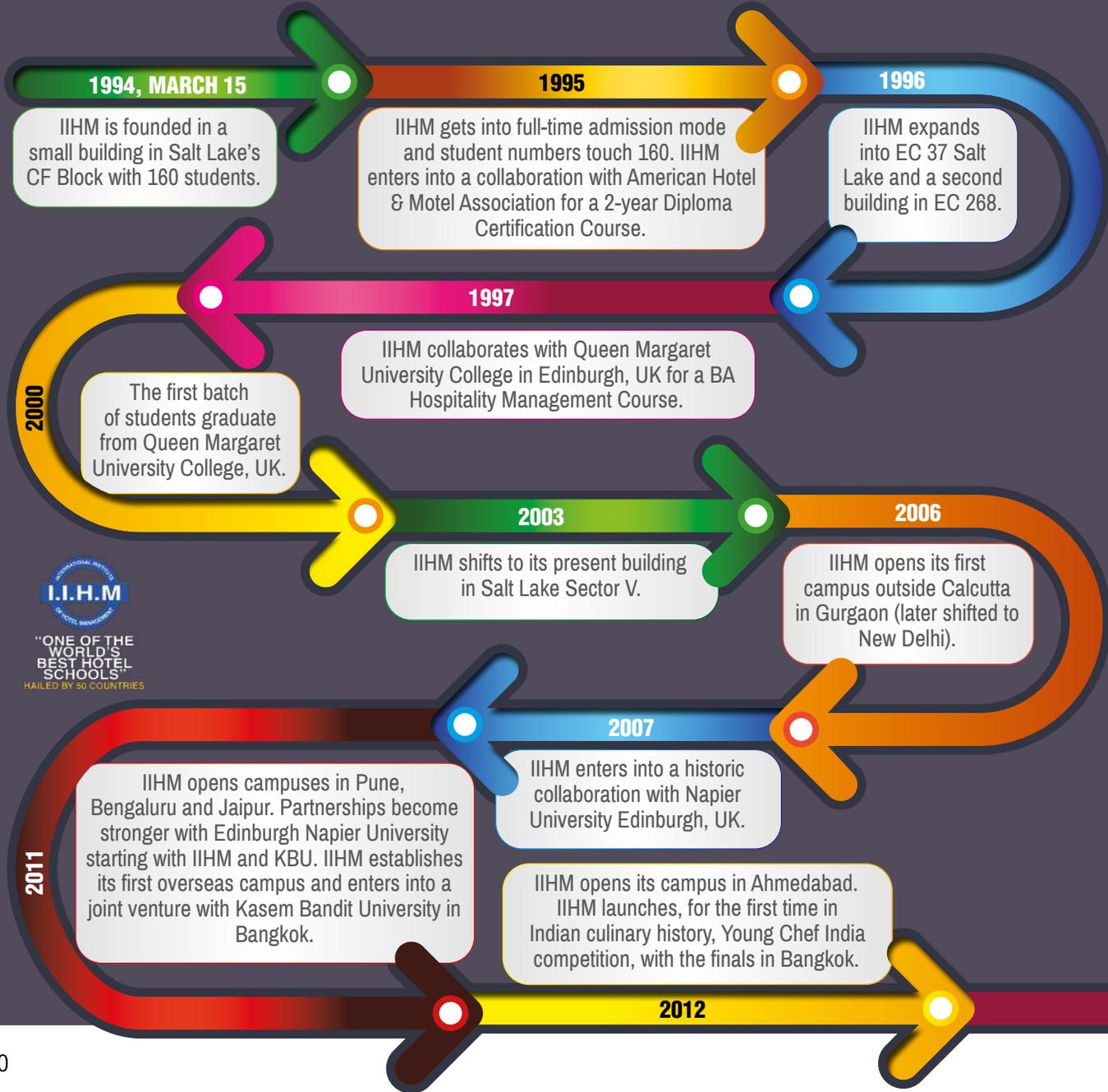
**Manu Rastogi**  
 Head of Operations- HR & New Product Development at SOLNICE  
 Former Finance Manager at McDonald's  
 Studied at IHM, International Institute of Hotel Management

**Mayukh Maddy Dewan**  
 Studied at University of Toulouse, France  
 Studied at IHM, International Institute of Hotel Management  
 Studied at Taylor's University  
 Studied International Hospitality Management at Queen Margaret University

**Mizan Uddin**  
 Former Quality Control Supervisor at Accor Hotels  
 Former General Manager of Sheraton at Sheraton  
 Former Front Manager at Sheraton Sheraton Hotel  
 Studied at International Institute of Hotel Management  
 Studied in Kolkata at Hospitality Management at Queen Margaret University

This is the one....

# MILESTONES OF IIHM



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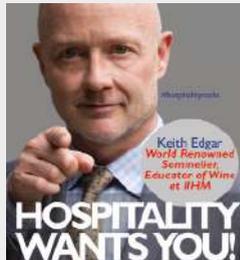


IIHM makes every student a mini CEO! They groom the students so well from F&B to marketing to production. IIHM is a great place for any Hotel Management student to begin his or her career.

— Ranveer Brar,   
Celebrity Chef and TV Show Host



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



Q. How can I apply to IIHM?

A. Download the application form from [www.iihm.ac.in](http://www.iihm.ac.in) or collect the prospectus and application form from any IIHM 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 IIHM?

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.

Q. What are the courses on offer?

- i) BSc (Hons) International Hospitality Management from University for West London, UK
- ii) Bachelors in Tourism Studies from IGNOU
- iii) Advanced Programme in International Hospitality Administration Supported by NSDC
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Q. Will I get hostel accommodation?

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

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# #IIHMBest3Years

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