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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. Our State-of-the-Art Campuses in Kolkata, Delhi, Pune, Bangalore, Hyderabad, Ahmedabad, Jaipur, Goa, Bangkok, Uzbekistan and Singapore (opening soon) welcome you to visit them to pursue a BSc(Hons) in International Hospitality Management.

IIHM is a truly global institute where students from India and abroad learn the Art and Commerce of Hospitality. The Alumni of IIHM, the true torch bearers, spread all across the continents of the world. Embracing the Hybrid Delivery of Online and Physical teaching, and campuses attached to fully functional Hotels, IIHM is reckoned as one of the Best Hotel Schools in the World.

As you take a leap of faith into this world of Hospitality, let me share what makes the 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. The International Curriculum is designed as a 360° learning arc and our Teachers and Faculties make learning fun.

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. 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 lives 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.

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



**INTERNATIONAL  
INSTITUTE OF  
HOTEL  
MANAGEMENT**  
"ONE OF THE WORLD'S  
BEST HOTEL SCHOOLS"  
HAILED BY OVER 50 COUNTRIES



# IHM – a centre of excellence

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**Chef Sanjeev Kapoor**  
Principal Judge YCO

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

WHATSAPP : 98310 50000



**Chef Ranveer Brar**  
Celebrity Chef IIHM Brand Ambassador

- ▶ IHM was founded in 1994 in collaboration with University of West London, UK. It offers a Globally Recognized 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, Singapore, 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 Hotels - Indismart, Woodburne Resort & Chocolat House” make 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.



INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT  
"ONE OF THE WORLD'S BEST HOTEL SCHOOLS"

## 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**



The philosophy of IHM is truly remarkable for its focus on students making the world accessible through YCO. The level of experience this young chef is gaining from the competition is truly remarkable.

**Gareth Wynn Owen, British Deputy High Commissioner, Hyderabad**



“It's a representation of the high quality that IHM provides as far as an education to the future servers of the world and the future customer service people”

**Melinda Pavek, Consul General at U.S.Consulate General, Kolkata, India**

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

**Bruce Bucknell, 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**

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.

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 2018-22 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.

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

**John Wood, Michelin Starred Chef and YCO Judge**



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

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



**Dr Pramod Sawant, Chief Minister, GOA**

I am delighted that Goa is one of the venues for the 9th IIHM International Young Chef Olympiad 2023. On behalf of the Goa government and people of Goa, I welcome and wish all the participants of the world's largest culinary Olympiad for young chefs.

**News 18 Bangla\_Durga puja 2022**

**ASSOCHAM Educational Excellence Award 2023**

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



IIHM Young Chef Olympiad 2023 on the front page of The Telegraph's February 4 edition.

**Dr. Suborno Bose was awarded ET Now, Business Leader Of The Year (Education) 2020**



My experience at #YCO2023 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, Regional Catering Manager at Emirates Airlines**



**Top Hotel Management Institute in India 2013-22 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, Hotel Manager, Hyatt Centric Jumeirah Dubai**







National Education Excellence Awards 2016

SNU Udaan, Dare to Dream 24 ghanta

Wow! Just wonderful to see the baton of culinary excellence in safe and eligible hands. These young bloods compete for excellence with so much maturity and energy in the kitchen. Congratulations to IIHM and IHC for putting up this enormous show.

**Chef Henry Brasi, Executive Chef at the Lansdowne Club**



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**



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**



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

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



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**



**Chef Sarah Hartnett, Pastry Chef and Chocolate Consultant, Creator – Hartnett Artisan Chocolate**

On my first visit to India, I am spellbound to see the all young talented chef students here. YCO 2023 team is astonishing; the range of the work is thorough with a great supervision and determination. So proud to be a part of this amazing competition.

India's Most Prominent Education Awards 2017

Education Service Excellence Awards 2019



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

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



I would like to congratulate International Institute of Hotel Management (IIHM) and Young Chef Olympiad for organizing the World's biggest culinary competition "The 9th International IIHM Young Chef Olympiad"

**Shri Narendra Tomar, Hon'ble Minister of Agriculture and Farmer Welfare**

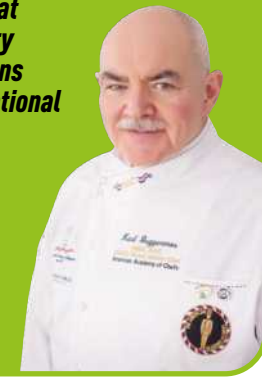
IIHM's YCO is a perfect platform to provide learning and experience for young chefs to sharpen their culinary skills and exchange their opinions and ideas in international language which will facilitate culture, exchange skill and friendship.

**Boris Leung, Chief Instructor at International Culinary**



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

**Karl Guggenmos, Owner at Culinary Solutions International**



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

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







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

**John Crockett**, YCO Judge, Senior Lecturer  
 - 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 2024 and beyond.

**Abhijit Saha**, Founder and MD ACE Hospitality and consulting



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,

I never experienced something myself like the YCO. And to see the energy and the passion, that drive IIHM has, is great.

**Chef Mario Perera**,  
 Executive Chef at The Dorchester, London



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

**Rupy Aujla**, Founder,  
 The Doctor's Kitchen



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AWARDED BY FORUM OF GREATERS



I was pretty excited about my first visit to India and IIHM; as India has the most diverse food and culture, very different from my own. IIHM must be so proud to have these wonderful students who themselves are so lucky to be with IIHM.



**Chef Russell Bateman**,  
 Head Chef at The Falcon Hotel, Castle Ashby



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

**Shaun Kenworthy**,  
 Celebrity Chef and Culinary Director, IIHM



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



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 Guleff**,  
 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**



**HINDUSTAN KI BAAT**  
**Dr Suborno Bose,**  
 Founder & Mentor, IIHM.  
 Zee Hindusthan 2021

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 & East), ITC Hotels and General Manager, ITC Maratha Mumbai**



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, Area Vice President - South Asia, Marriott International**



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, Area Director – Taj Maldives and Sri Lanka & General Manager, Taj Samudra, Colombo**



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, Sheraton Colombo**



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

**Most Influential Personality Award**  
*The Economic Times*  
 2023



IIHM has established and expanded a wonderful platform where students from different countries meet in one place and compete with each other. But that is not just the way, it is about enriching each other or learning about each other. And that is a great tourism promotion event. That is why, IIHM is doing its best to make India more known in Azerbaijan.

**H.E. Mr. Ashraf Shikhaliyev,**  
 Hon'ble Ambassador of Azerbaijan to India



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

Everything at IIHM is very professional. The attention to detail, the service is a cut above the rest.

**Nick Low,**  
 British Deputy High Commissioner, Kolkata



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

**Pramode Bhandari,**  
 Area General Manager at The Park Hotels



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**

**Education Excellence Award Zee24 Ghanta, 2020**

**Great Indian Institute Forbes India, 2018-21**



IIHM YCO is fantastic. All the Logistics, the Care and Organization of the event are very well taken care of.

**Chef Manjunath Mural, Michelin Star Chef, Director of Cuisine, Adda Restaurant, Singapore**







This is 6th time we are participating in YCO & everytime India surprises me.

**Arbi Gharakhani,**  
Mentor, Yerevan Craftsmans State School No 6., Armenia

I am very impressed with the energy and passion of IIM faculty and students. Superb facilities and well planned organised YCO2023. Thank you for making our visit memorable.

**Satish Madaan, Mentor,**  
At-Sunrice GlobalChef Academy, Singapore



This yco competition is really really fun and exciting, I really learned a lot and I am grateful I have this opportunity

**Willy Linardy, Contestant,**  
NHI Tourism Polytechnic Bandung, Indonesia

Really nice Service, I am really happy and glad to be accompanied by the Students. They were all really nice and very attentive. Keep up the great work

**Timothée Goedert,**  
Contestant, Hotel School Luxembourg, Luxembourg



It was a great experience in Bangalore. The students made us feel very welcome and were always polite and professional.

**Alain Hostert, Mentor,**  
Hotel School Luxembourg, Luxembourg



IIM's YCO presents a great opportunity for all the students. We are a part of YCO since 2015 and it makes us really happy.

**Francois Jean Georges Moulin,**  
Mentor, Albert De Mun Hotel and Catering School, France

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



IIM's YCO made us feel at home. The hospitality has been very good.

**Yap Zhen Jie ( Jack), Contestant,**  
Taylor's University, Malaysia



I loved the sights and flavours of India, it was a very good experience.

**Benjamin David Stephen Newcombe, Contestant,**  
Cardiff & Vale College, Wales



IIM has established and is expanding a wonderful platform where cuisines from different countries meet in one place

**Emil Zeynalzade, Contestant,**  
Culinary Arts Center of Azerbaijan, CASA, Azerbaijan



**Christopher Richard Burton, Mentor,**  
Boma International Hospitality College, Kenya

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

YCO was a great experience. The students made us feel very welcome and were always polite and professional.

I feel this is a very good background for all the mentors and contestants around the world with more than 50 countries participating. So it's not just a competition here as YCO unites all countries together, and enhances networking and sharing experience, along with sharing different cultures. Food is an art. This is a very good platform for all the chefs and the mentors sharing their experiences, the food and the culture. Uniting the countries together is an experience in itself.



**Chong Heng Ho, Mentor,**  
Culinary Arts Center of Azerbaijan, CASA, Azerbaijan



YCO experience is extremely good & I am surprised by the Hospitality provided by your academy and all the arrangements done by students. Proud to be part of YCO 2023

**Chong Jia De, Contestant,**  
At-Sunrice GlobalChef Academy, Singapore



IIM's YCO is a great exposure to the culinary world. It has been amazing

**Amy Christina Fox Martin, Contestant,**  
PrueLeith Culinary Academy, South Africa



# GLOBAL CONNECT ►► #YCO2023 TRULY INTERNATIONAL

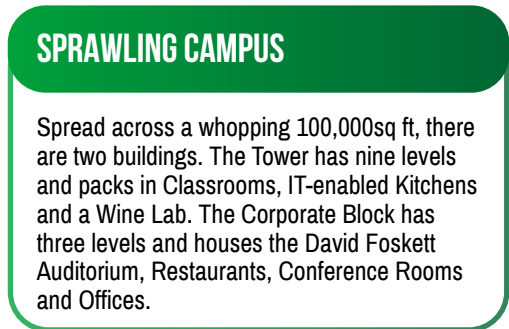
The 9th edition of YCO—held in a physical format after a gap of two years when it had to be conducted virtually owing to the COVID-19 pandemic—saw some of the world’s most talented young chefs compete with each other to be awarded the Best Young Chef in the World. A day before—on 3 February, 2023—in a nail-biting finish, the Top 10 finalists of YCO 2023 had been selected in the Grand Finale held at the IIHM Global Campus in Sector V, Salt Lake, Kolkata. The Top 10 Finalists were: Azerbaijan, England, France, India, Malaysia, Netherlands, New Zealand, Singapore, Thailand and the USA.

“Organized by sheer determination, the Young Chef Olympiad is not about winning or losing,” said Dr Suborno Bose, the visionary and hospitality education pioneer behind YCO, “It is about friendship, camaraderie, bonding, and about making friends for life. Yes, it’s a competition but it’s also the place where the world meets the world. It’s the place where you make memories for life” At the grand Closing Ceremony, all the 53 participating countries—young chefs and their mentors—who had travelled across the world to participate in YCO were called on stage and introduced to the audience. This must have been the biggest congregation of Young Chefs anywhere in the world.



IIHM GLOBAL STUDIO

IIHM Global Campus in Kolkata 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, IIHM 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.



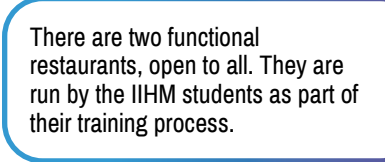
STUDENT-RUN RESTAURANTS



DAVID FOSKETT AUDITORIUM



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



There are two functional restaurants, open to all. They are run by the IIHM students as part of their training process.



IT-ENABLED CLASSROOMS & KITCHEN LABS



LOCATED IN BENGAL'S IT HUB

IIHM Global Campus is located at the centre of West Bengal's IT hub and redefines 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.



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 can guarantee you brilliance on behalf of IIHM”

— Ranveer Brar,  
Celebrity Chef and TV Show Host







**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**

**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 2023.

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.



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



Chef George Smith from Ireland Interacting with our students Virtually on St Patrick Day



# Campus on Cloud

Through quick technological advancements and learning, IIHM has been able to create a nexus for leading Hospitality professionals to share their experiential wisdom and insights with the students on virtual platforms. Be it Subject Matter Experts like Celebrity Chefs, Masters of Wine and Spirits, Directors of Revenue, Sales and Marketing and others, or Founders, Owners, Promoters, Investors and others who handle the business of Hospitality. Chefs Sanjeev Kapoor, Ranveer Brar give their inputs to the students of IIHM. Wine Guru Keith Edgar from Canada and MW Peter Honigh mentor the students in the fields of Vinology.

IIHM has developed a big databank of knowledge sharing videos from the biggest names of the industry globally.

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

# IHM 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 YouTube Channel, which will take its students and all those who wish to join the kitchens of the world, on a virtual culinary journey. Students can learn from the culinary masters by observing their recipes and the methods of cooking. 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 2022**



**BEST HOSPITALITY INSTITUTE BRAND BY ECONOMIC TIMES, 2018, 2019, 2020, 2021 & 2022**



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



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



**IIHM IS GREAT PLACE TO STUDY 2022 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 **E**xplore **E**nhance **E**nlighten



## COURSES AT IHM

- 📖 BSc (Hons) in International Hospitality Management from University of West London, UK.
- 📖 Bachelors in Tourism Studies from IGNOU
- 📖 Advanced Programme in International Hospitality Administration Supported by THSC-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

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

— **Keith Edgar**, CSW Sommelier & Director of Wine Education, IHM

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, compering, 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.



LET HOSPITALITY LIGHT THE WORLD

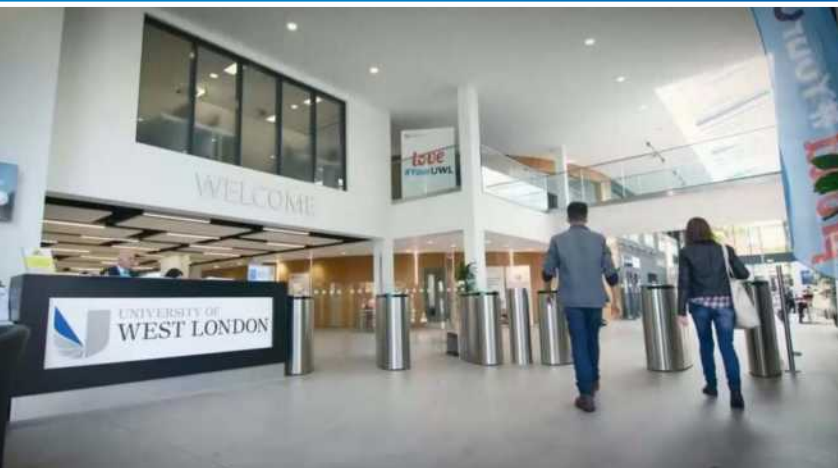
## IHM INTERNATIONAL COLLEGE OF DISTINGUISHED FELLOWS

### LEARN HOSPITALITY FROM 200 OF HOSPITALITY'S BEST



# INTERNATIONAL STUDIES

Opportunities for Pursuing Studies in Universities across the Globe



**Blue Mountains International Hotel Management School @ Torrens University, Australia Programmes**  
 Master of International Hotel Management (2 Years)  
 (Placement assistance and gateway to a career in Australia)

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



**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)

**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)

**At-Sunrice GlobalChef Academy Programme**  
 Culinary & patisserie Programme (Opportunity to work in Singapore 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:

**Mohammed Samiuddin**



Pursuing MA Extended Luxury Hospitality Management in University of West London. (IIHM Hyderabad 2019-22)

**Syeda Lubna**



Pursuing BA Hons in International Hospitality Management from University of West London. (IIHM Hyderabad, Batch 2020-23)

**Sanya Dang**



Pursuing Hospitality and Tourism Operations Management at Toronto (IIHM Delhi, Batch 2019-22)

**NOERITA MAHMOOD FARIN**



Pursuing masters in UWL, UK (IIHM Kolkata Alumni)



# 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 keys 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 in 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...

**Chef George Smith**, Professor, culinary arts lecture at TUDublin University



**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**, CSW Sommelier & Director of Wine Education, 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!

Domaine De Ramonjuan, France <b>Ankit Singh: 2021-2024</b> 	Hotel Les Voyageurs La Coquille, France <b>Nida Khan: 2021- 2024</b> 	Le Petit Palais d Agle, France <b>Akanksha khele: 2021-2024</b> 	Maritim Resorts & Spa , Balaclava, Mauritius <b>Ranjeet Singh: 2021-2024</b> 
La Cherette Du Blue Michelin, France <b>Prathamesh Kamble: 2021-2024</b> 	Le Pre Galoffre, France <b>Uma Das : 2021-2024</b> 	Château de Pizay, France <b>Justin Babu: 2020 - 2023</b> 	Hyatt Regency Oryx, Doha (Qatar) <b>Deepesh Sharma: 2020-2023</b> 
L'edgar , Port Lesney, France <b>Payal Shahane : 2021- 2024</b> 	Chateau de Villars and Hotel, France Charbonnel France <b>Sharath Chandra : 2021 - 2024</b> 	Hotel Riu Atoll and Hotel Riu Palace, Maldives <b>Parth Patel: 2020- 2023</b> 	Hyatt Regency Oryx, Doha (Qatar) <b>Shubham Agarwal: 2020-2023</b> 
Maritim Crystals Beach Hotel, Mauritius <b>Sarthak Salunke: 2021- 2024</b> 	Chateau Reuitrout, France <b>Durgesh : 2021-2024</b> 	Shanti Maurice Resort And Spa, Mauritius <b>Sadguru : 2020- 2023</b> 	Royal Mougins, France <b>Sagnik Banerjee: 2021 - 2024</b> 
Shangri - La Le Touessrok, Mauritius <b>Grishma Makhija: 2021-2024</b> 	le petit palais d'aglaé Gordes, France <b>Aayushi Dupare: 2021-2024</b> 	St. Regis Doha, Qatar <b>Sharmistha Dwivedi: 2021-2024</b> 	Le Lac, France <b>Sanchita Das: 2021 - 2024</b> 
The Westin, Langkawi Resort and Spa, Malaysia <b>Rose Pereira: 2021- 2024</b> 	Hotel la Rivière, France <b>Moinuddin Khan: 2021 - 2024</b> 	St. Regis Doha, Qatar <b>Dilpreet Singh: 2021-2024</b> 	Le Clos St Pierre, France <b>Sanjana Patra: 2021 - 2024</b> 

Park Royal Penang, Malaysia <b>Aarav Gragya: 2021-2024</b> 	Maritim Resort & Spa, Mauritius <b>Sarthak Bhalla: 2021-2024</b> 	Le Parc Hotel Obernai, France <b>Ashutosh Bhaisorra: 2021-2024</b> 	Grand Excelsior Hotel, Dubai <b>Bhavya Raj Saini: 2021-2024</b> 
Westin, Kuala Lumpur <b>Ashwani Gupta: 2021-2024</b> 	Shangri La , Mauritius <b>Aman Raj : 2021-2024</b> 	Chateau Hochberg, France <b>Akansa Gupta: 2021-2024</b> 	Grand Serre Chevallier, France <b>Anish Saha: 2021-2024</b> 
Chateau De Perigny, France <b>Arjun: 2021-2024</b> 	Auberge Du Barrez, France <b>Leeroy : 2021-2024</b> 	Grand Hotel Montespan Talleyrand, France <b>Piyush Shashank: 2021 - 2024</b> 	Hôtel A l'Ami Fritz, France <b>Tejas Patil: 2021-2024</b> 
Grand Hotel Montespan Talleyrand, France <b>Pranav Bagirthi: 2021-2024</b> 	Soeur de Best Ancey Country, France <b>Koustab Jana : 2021-2024</b> 	Le Claire de la Plume, France <b>Shivam C: 2021-2024</b> 	Château Les Carrasses, France <b>Mohammed Nizam Uddin: 2021-2024</b> 
Hotel lac de Madine, France <b>Priyanka : 2021-2024</b> 	IBIS Montelimar Nord, France <b>Adnan Ejaz: 2021-2024</b> 	Hôtel Ermitage de l'Oasis - Cannes Mandelieu, France <b>Yash Bhansali: 2021-2024</b> 	Hotel Les Voyageurs La Coquille, France <b>Zehra Fatima: 2021-2024</b> 

**Get Placed Anywhere from United States to United Arab Emirates**  
**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



**MOHAMMED SAMI UDDIN**  
(IIHM HYDERABAD, 2019-2022 BATCH)  
Pursuing MA Extended Luxury Hospitality Management in University of West London



**JEFERY WALTER LISLLE GERALD**  
(IIHM HYDERABAD, 2018-2021 BATCH)  
Pursuing MSc International Hospitality Business Management in BHMS, Switzerland



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



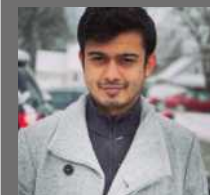
**AFSHA ANJUM**  
(IIHM KOLKATA, 2015-18 BATCH)  
Pursued Her post graduation in International Hospitality & Tourism from Niagara College Canada



**SAMARTH PAREKH**  
(IIHM AHMEDABAD, 2019 - 2022 BATCH)  
MFP Business Pathway in Birkbeck University



**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



**SYEDA LUBNA**  
(IIHM HYDERABAD, 2020 - 2023 BATCH)  
Pursuing BA Hons in International Hospitality Management from University of West London



**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



**ANGAD PAL SINGH**  
(IIHM DELHI, 2020 - 23 BATCH)  
Pursuing Masters in University of West London



**NOERITA MAHMOOD FARIN**  
(IIHM KOLKATA, 2017-20 BATCH)  
Pursuing Masters in University of West London



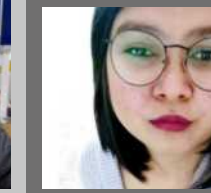
**RAHUL DAHIYA**  
(IIHM DELHI, 2020 - 23 BATCH)  
Pursuing Masters in University of West London



**DOLLAR THAKAR**  
(IIHM AHMEDABAD, 2017-20 BATCH)  
Pursuing Advanced Diploma in Culinary in Niagara College, Canada



**RAHUL MOTWANI**  
(IIHM AHMEDABAD, 2018 - 21 BATCH)  
Master's in Hotel and Tourism at Bond University, Australia



**TORSHA**  
(IIHM BANGALORE, 2013-16 BATCH)  
Masters in Wine Culture and Communication, Università di Pollenzo 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 2025
- 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 2025, according to a report by the World Travel and Tourism Council (WTTC)
- The sector has been growing at a cumulative annual rate of 20% 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.

**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.

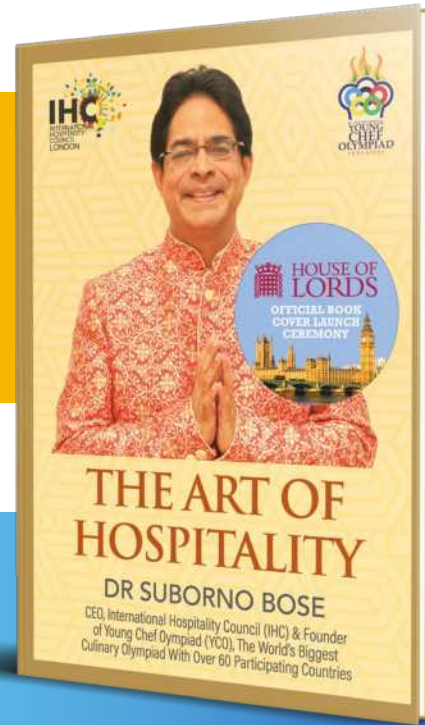


“Hotel Management creates all-rounders, like Kapil Dev. The training that you go through develops all types of skills which is very important. It taught me discipline, time management and leading from the front,” says **Rana Dasgupta**.



# 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.



**Dr Pramod Sawant,**  
Chief Minister,  
Goa



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



**Ms Melinda Pavak,**  
Consul General  
(East) of USA



**Vijay Dewan,**  
Managing Director  
at The Park  
Hotels



**Mr Puneet Chhatwal,**  
MD & CEO at Indian  
Hotels Company  
Limited Hotels

# 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** 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."

## Professor David Foskett, MBE CMA FIH BEd HONS

- 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.





# 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 a 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 is the only institute in Asia having over 200 Hospitality Icons as Fellows of IIHM - IIHM International College of Distinguished Fellows

Great Indian Institute Forbes



## INDISMART HOTEL

Indismart Hotel is Featuring a 77-room ultra chic business hotel with State-of-the-Art Banquet facilities. Indismart Hotel in Electronics Complex Kolkata is a centrally located hotel catering to all business needs of the guests. It is also a live training ground for IIHM students, so that they can get practical exposure of a business hotel operations.



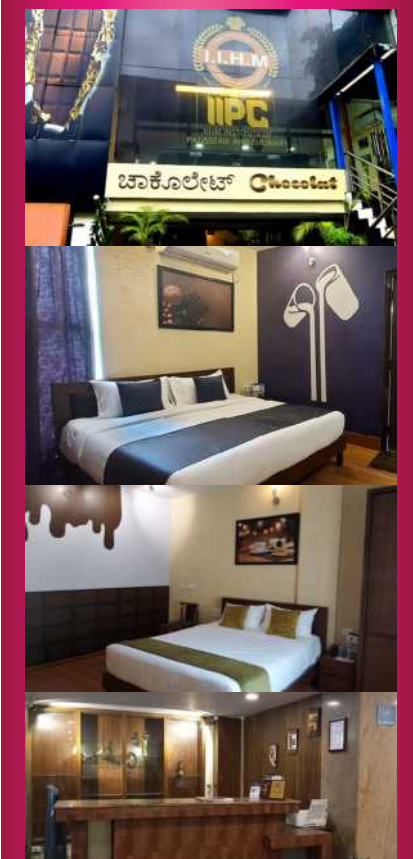
## INDISMART WOODBOURNE RESORT GOA ON A HILL

Woodbourne Resort has Spread over 20 acres of serene hillside, Indismart Woodbourne Goa is as picturesque as it is fresh. The resort has 30 rooms and villas to inspire leisure travellers. It is also a live training ground for IIHM students, so that they can get practical exposure of resort hotel operations.



## Chocolat

Located in the central business district of Bangalore, India's first Chocolate-themed hotel, **Chocolat House**, provides a sweet stay option for business and leisure travellers alike. With 25 guest rooms, it is also a live training ground for IIHM students, so that they can get practical exposure of thematic hotel operations.







# 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

## 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.

## 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 faculties are a creative mix of industry stalwarts and academicians.

# 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



South Block



North Block



Flower Arrangement Practical



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



## STUDENT LIFE

- Bi-annual 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.





# BENGALURU

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

Established in 2011

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

— Director, I.I.H.M. Bengaluru

Classroom Environment



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

## PLACEMENT

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

## 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.

## STUDENT LIFE

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



# HYDERABAD

Cyber Edifice 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, I.I.H.M. Hyderabad

## HOSTEL

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

## FACULTY

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

## PLACEMENT

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

## STUDENT LIFE

- The campus has a brilliant “Golden Army” 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.



Chefs in the Making

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



Learning Environment

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





# JAIPUR

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

**Established in 2011**

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

— Director, IIHM Jaipur

## 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.



Classroom Environment



Housekeeping Lab

## STUDENT LIFE

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

# 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.



Batch 2018-2021 #IIHMBest3Years



Work Made on in the Kitchen



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

## FACULTY

The faculties are 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.





# 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 Romklao Road Minburi Bangkok — 10510. The campus is around 20 minutes from the airport.**

**Established in 2011**

KBU 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, KBU Bangkok**

## COURSES

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

## PLACEMENT

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

## HOSTEL

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

## MEALS

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



Kasem Bundit University which hosts KBU 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



KBU 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



**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 Abdulkhakimov 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.





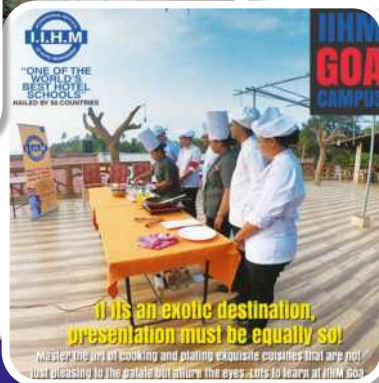
# GOA

Indismart Woodbourne Resort, Gonvoly, 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. Come to learn at IIHM Goa

IIHM 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, IIHM Goa

IIHM Goa has an attached **Training Luxury Hotel!** From Day One, students have the chance to experience on-the-job learning. That, too, on this paradise campus with sun, surf n' seafood!

## 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

IIHM 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

IIHM 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.



9TH INTERNATIONAL IIHM YOUNG CHEF OLYMPIAD

# WORLD'S BIGGEST OLYMPIAD FOR CULINARY STUDENTS

JAN 29 – FEB 4 | INDIA 2023

KOLKATA | DELHI | HYDERABAD | BANGALORE | GOA | PUNE  
JAIPUR | AHMEDABAD | SAMARKAND | BANGKOK | 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 IIHM. It's a huge initiative from IIHM that will raise the profile of the Hospitality Industry."

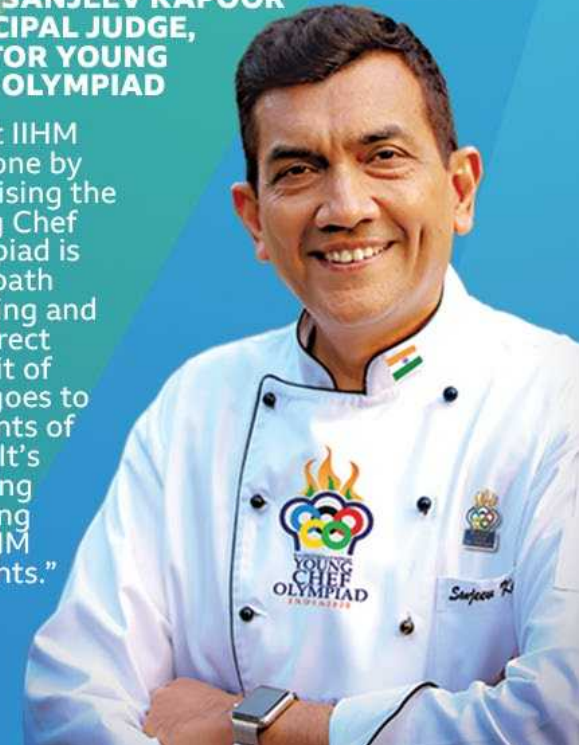


CHEF CHRIS GALVIN, Michelin Star Chef, Chef Patron at Galvin Restaurants, YCO Senior Judge

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



THIS IS THE ONE...





**Emil Zeynalzad from AZERBAIJAN bagged Gold at YCO 2023**

## 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 to 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.



2022: Matteo Cignetti (Italy)



2020: Chen Khai Loong (Malaysia)



2019: Cyrene Randrianasolo (France)



2021: Lee Maan Ki (Hong Kong)



2018: Lai Jia Yi (Malaysia)



2017: Tham Jiajun Mathew (Singapore)



2016: Daniella Germond (Canada)



2015: Ashwin Nicholas Don (Malaysia)

No. of participating countries: **60-plus** | Prize money: **10,000 USD** | Total no. of rounds: **3**

Number of editions: **9** | Number of judges: **40-plus** | I.I.H.M Digital Army: **1,200**

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

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

**2. Andreas Muller,** *Programme Director, International Culinary Institute, Hong Kong*

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

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

**5. Mario Perera,** *Executive Chef of Dorchester Hotel London*

**6. Avijit Ghosh,** *Chef Consultant and Brand Ambassador, Callebaut*

**7. Stephen Carter,** *Executive chef of the Boodle's club in London*

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

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

**10. John Wood,** *MD and Founder at Kitchen CUT*



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**



IHM represents the pulse of the youth and the pulse of the young chef and an event like YCO total-ly 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.

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

**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**

- 1. Chris Galvin,** Michelin Star Chef, Chef Patron, Galvin Restaurants
- 2. Russell Bateman,** Head Chef at The Falcon Hotel, Castle Ashby
- 3. Sarah Hartnett,** Pastry Chef and Chocolate Consultant, Creator of HartnettsArtisanChocolate
- 4. Steve Munkley,** Consultant Chef at Steve Munkley Consultancy
- 5. John Crockett,** Senior Chef lecturer Cardiff & Vale College BA Hons Education & Training
- 6. Peter Jones MBE Dean,** eHotelier Academy
- 7. Rahul Akerkar,** Indian chef, restaurateur and the founder of Indigo
- 8. Manjunath Mural,** Michelin Star Chef, Chef & Director of Cusine, The Song Of India Pte Ltd
- 9. Chalapathi Rao,** Managing Partner, Simply South Restaurants & Judge Master Chef Telugu
- 10. Rakesh Sethi,** Corporate Executive chef of Radisson Hotel Group
- 11. Abhijit Saha,** Chef Entrepreneur, Hospitality & Food Services Consultant and Author
- 12. Shaun Kemworthy,** Celebrity Chef, Culinary Director, IHM

**Dr Bose Association with Hospitality Giants**



Dr Suborno Bose with Mr Gaurav Singh Market Vice President, South & East India, Bangladesh and Sri Lanka at Marriott International



Dr Suborno Bose with Mr Diwan Gautam Anand Founding Trustee at Cuisineindiafoundation.com



Dr Suborno Bose with Sri Kishan Reddy Honorable Minister for Tourism, Government of India



Dr Suborno Bose with Mr KB Kachru Chairman Emeritus & Principal Advisor, South Asia at Radisson Hotel Group



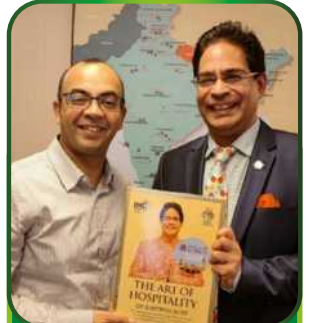
Dr Suborno Bose with Mr Puneet Chhatwal MD & CEO, Indian Hotels Company Ltd



Dr Suborno Bose with Mr Puneet Dhawan Sr Vice President of Operations - India & South Asia at Accor



Dr Suborno Bose with Mr Zubin Saxena Managing Director and Senior Area VP, South Asia at Radisson Hotel Group



Dr Suborno Bose with Mr Anuraag Bhatnagar Chief Operating Officer at The Leela Palaces, Hotels and Resorts



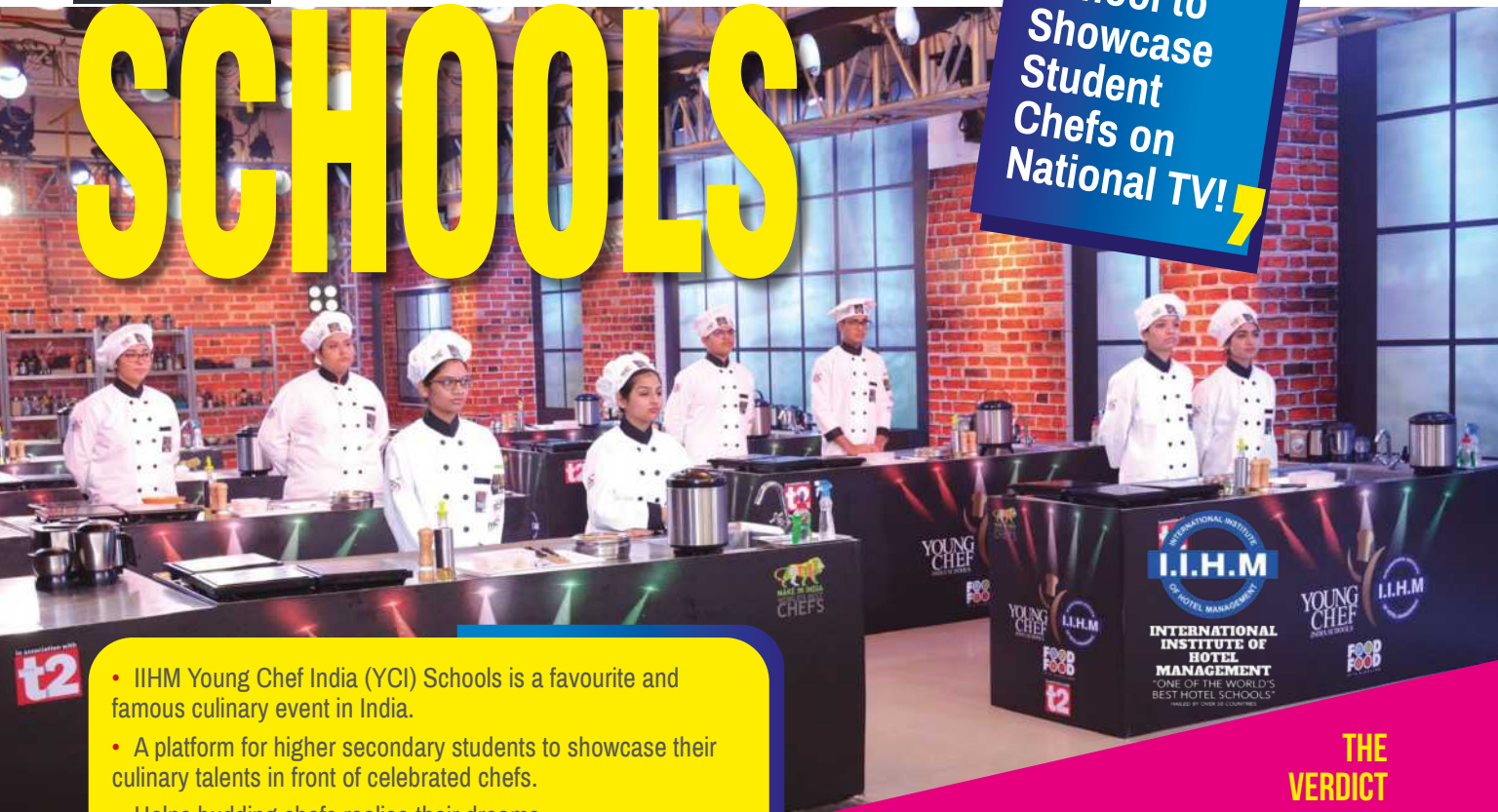
Dr Suborno Bose with Mr Sunjae Sharma Managing Director - India & Southwest Asia at Hyatt Hotels Corporation





# YOUNG CHEF INDIA

# SCHOOLS



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

- IIHM Young Chef India (YCI) Schools is a favourite and famous culinary event in India.
- A platform for higher secondary students to showcase their culinary talents in front of celebrated chefs.
- Helps budding chefs realise their dreams.
- Incepted in 2011, YCI had over 60,000 students from 4,000 schools participate in 2022 & 2023.
- Chef Ranveer Brar, 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



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, IIHM!

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



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

**Garima Poddar**, winner of Young Chef India 2014

## Judge Speak

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



**Shaun Kenworthy**, Celebrity Chef and IIHM Culinary Director





# YOUNG CHEF INDIA

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

# JUNIOR

## THE ROUNDS

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

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

## JUDGE'S CHECKLIST

The participants are judged on the following criteria:

- ✦ 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.





# 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 I.I.H.M 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.

## I.I.H.M & ERASMUS

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

## PURPOSE OF ERASMUS

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



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, I.I.H.M Bangkok



I.I.H.M 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, I.I.H.M 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**

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

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.







# IIHM Student Scot Malt Whisky Tour

A first-of-a-kind initiative among hospitality institutes in India, the Scotch Tour (October 30-November 5) 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! #IIHMScotMaltTour @IIHMHOTELSCHOOL #HospitalityRocks



**Amar Krishna**  
Bengaluru



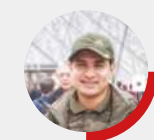
One of my personal wow experiences was when we visited Champagne Pommery, which is one of the largest champagne houses in Reims. We were guided down 101 steps carved to the depth of 40m from ground level and ranging 18km long champagne cellars stocked with almost 25 million bottles. The moldy chalky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

**Kalyan Korepu**  
Hyderabad



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

**Tarun Acharya**  
Delhi



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

**Jayson Ritchson**  
Bangkok



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



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



**Ronald Scott FIH**  
Whiskey Connoisseur,  
Operations Director,  
APIU Global Ltd.,  
International Director,  
Indismart Group





## IIHM Euro Wine Tour 2022



## PARIS, MILAN, TURIN, LYON & BURGUNDY



### IIHM EURO WINE TOUR 2022

The annual IIHM EURO Wine Tour 2022 was a splendid opportunity for IIHM Students for 13 selected students to experience both traditional methods of making wines in Italy and France and to understand the terroir of the famous wine producing regions. Their journey begins from Milan in Italy, where along with Mr. Keith Edgar the corporate wine sommelier of IIHM they start the journey. On day 1 in Italy first they visited Mirabella winery and Cad'el Bosco Winery at Franciacorta. Then to Calvisius caviar farm and move to Alba for a visit to Mirabella winery. Next day they visited the Vietti Azienda Agricola winery and Micheal Chiarlo winery.

Then they visited a boutique winery called Eraldo Viberti and visited a grappa distillery Marolo. The journey in Italy ends when all students visit Fondazione Turistica Italian Hospitality school, Michelin star restaurants, and cheese warehouse visit. Then everyone moves from Dijon to Beaune by train. All continue the journey from Beaune in France at George Duboeuf winery followed by a wine museum. Next day all students cycled from Meursault to Pommard between the vineyards. Then visit Tonnellerie Francois Frere, Barrel Manufacturer, then visit Domain L. Jeun winery at Pommard. Next day all departed from the hotel to visit Bichot and JCB winery. Finally, the learning ends with a memorable visit to the Eiffel Tower with group pics and visited the French Hospitality school to understand the learning procedures.



## 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>Chef Shaun Kenworthy,</b> culinary director of IIHM and Chef Mona Das, senior culinary faculty, spearheaded the trip		 <b>Raikar Sohni Pradosh,</b> IIHM Goa	 <b>Sai Siddhant Panda,</b> IIHM Delhi	 <b>Siddhant Jaiswal,</b> IIHM Kolkata





# 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.



My regards to Dr Bose for creating such a unique community of amazing students who are entrepreneurially minded

— Avelo Roy,  
Managing Director,  
Kolkata Ventures



# Dining in Paradise

## 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.

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.



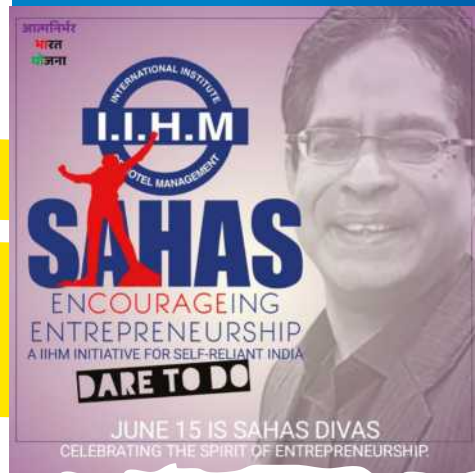
— Sanjay Kak, Director of  
Culinary Arts, IIHM

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*

## MAKING STUDENTS INDUSTRY-READY

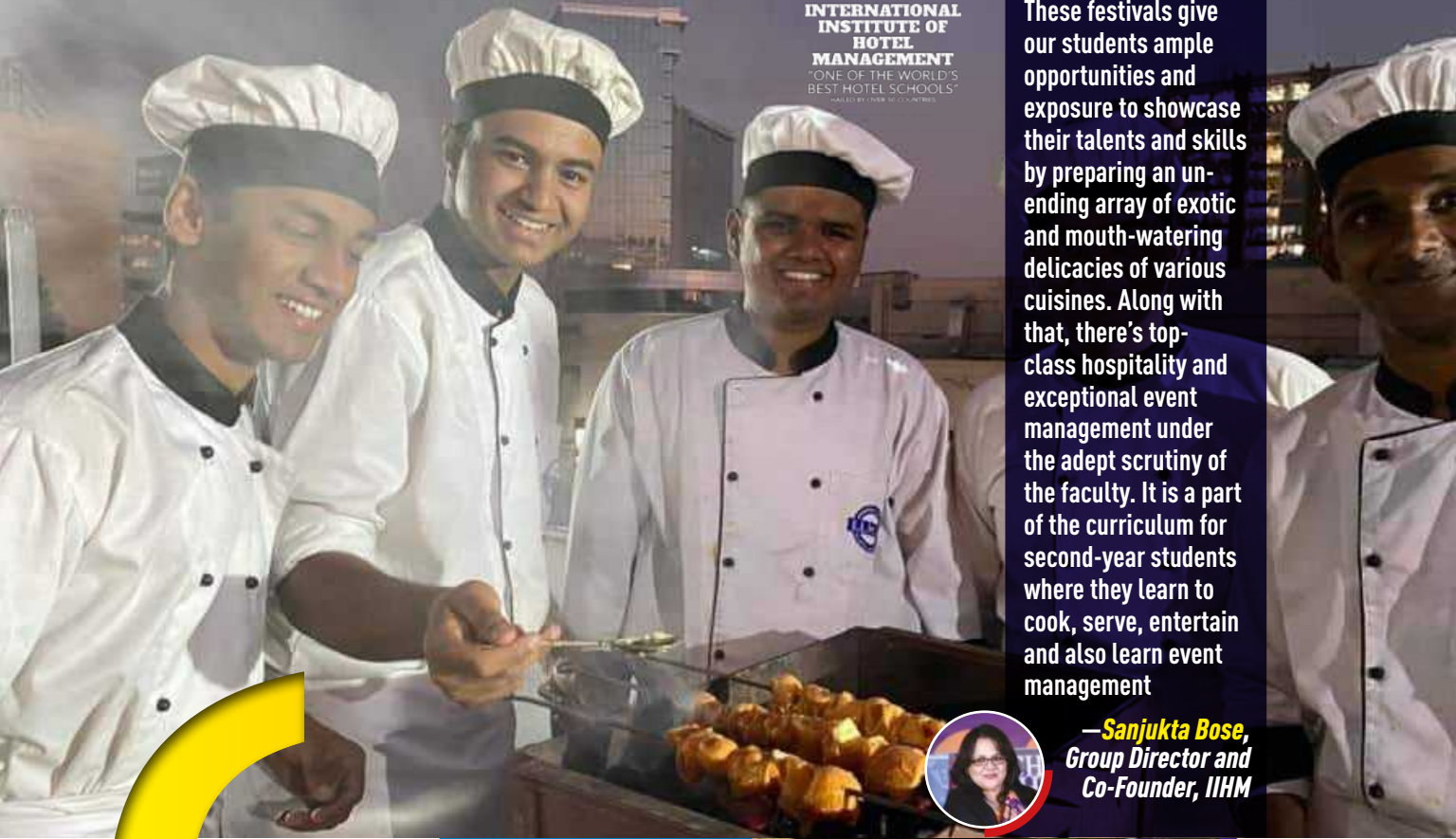
Every IIHM campus organises four annual food festivals, which are completely managed by their students. Months before the fest, the students decide the theme and name. They're also charged with the marketing and social media, besides kitchen duties, exposing the students to the several facets of the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







INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT  
"ONE OF THE WORLD'S BEST HOTEL SCHOOLS"  
RAISED BY OVER 100 COUNTRIES



These festivals give our students ample opportunities and exposure to showcase their talents and skills by preparing an un-ending 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



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



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







# International HOSPITALITY DAY

**APRIL 24**

## IIHM — THE GLOBAL LEADER OF HOSPITALITY

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

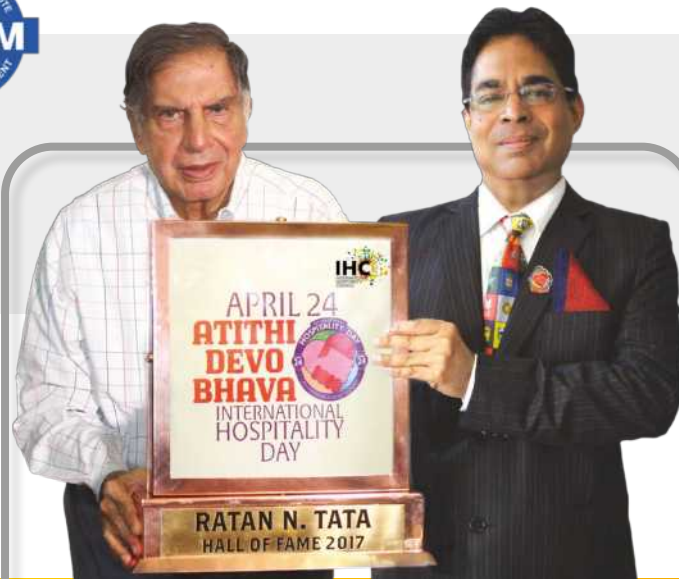
It's a day to celebrate the unsung heroes of Hospitality; from the valet who parks the car to the doorman who welcomes you with a warm smile to the housekeeper who makes your bed and fluffs the pillows.

### MARK THE CALENDAR

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

### AIM OF INTERNATIONAL HOSPITALITY DAY

- Celebrate Hospitality
- Promote Hospitality
- Educate Hospitality



Ratan Tata was inducted into the Hall of Fame in the year 2017

**Lord Karan Bilimoria CBE, DL, FCA**, British Indian Businessman, life peer in the UK House of Lords, and a University chancellor, was given The Lifetime Achievement Award in 2022



**Sanjeev Kapoor**, Padma Shri and Celebrity Chef, was inducted into the IHC Hall of Fame in the year



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



**Chef Satish Arora**, Chef Extraordinaire, Former Director Food Production, Taj Hotels, Resorts and Palaces, was given The Lifetime Achievement Award in 2022



**Mr. Nakul Anand**, Executive Director of ITC Limited was inducted into the IHC Hall of Fame in the year 2023



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 Art of Sustainable Hospitality Book Cover Page in IHC-IIHM International Hospitality Day 2023 Global Convention



The IHC headquarters stationed at Westminster Kingsway College, Vincent Square, Westminster, London.



Hospitality develops you not only as a professional but also as a complete human being!

— **Samrat Datta**, Taj Maldives and Sri Lanka & General Manager, Taj Samudra, Colombo

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

— **Atul Bhalla**, Area Director (West & East), ITC Hotels and General Manager, ITC Maratha Mumbai

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

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

I have won many awards in my 50 years journey with the Taj Group, but this IHC-IIHM awards is the icing on the cake.

— **Chef Satish Arora**, Chef Extraordinaire, Former Director Food Production, Taj Hotels, Resorts and Palaces

A Hospitality Education is the perfect finishing school that skills you to excel in any profession. Dr Suborno Bose and IIHM are true visionaries

— **Sonal Holland**, Master of wine & wine professional

Thank you so much Dr. Bose & the whole IIHM fraternity. Immensely grateful for the encouragement you give all of us when you bestow these awards on us. The students of IIHM have a very bright future ahead

— **Sanjay Sethi**, CEO and Managing Director Chalet Hotels Ltd

Thank you Dr. Bose, IHC & IIHM for this great honor. It was very important for me to be a part of this event today. It's a great pleasure indeed to be a part of such a big event. Hospitality Industry is truly a blessed industry and always provides great opportunities

— **Puneet Dhawan**, Sr Vice President of Operations - India & South Asia at Accor





**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."**



**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.





KUN.UZ

### 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 Vandici la Olimpiada Tinerilor Bucătar din India

Tâmplă bucatărilor studenți Bogdan Vandici (22 de ani), membru de Chef Paul Olympiamp, Chef Adrian Lucian Șigheanu și Pastry Chef Mircea Căta, a participat în concurs ca membri ai echipei ICEF HOTEL SCHOOL - Oradea.

"Nu fost o zi incredibilă, m-am simțit extraordinar, oamenii de aici sunt extrem de calzi și ospitalieri și m-au făcut să mă simțeam ca acasă din primul moment. Am făcut foarte mulți prieteni, studenți din toată lumea și fantastici pe care îi recomand cu încredere viitorilor participanți!" - a declarat Bogdan Vandici.

Bogdan a sosit în eveniment 10 zile înainte de competiție, fiecare grupă fiind antrenată în marea finală și intrat echipele: Franța, Anglia, Suedia, Spania, Statele Unite și România. Aursul a fost câștigat de Franța, argintul - de România, iar medalia de bronz - de Anglia.

"Din 55 de participanți noi am luat argintul. Este un rezultat extraordinar și sunt foarte mândru de munca noastră și de echipa noastră!"

hi hospitality ireland

### 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 succeeded in earning himself two 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.

Day.Az

### CASA - da təhsil almış azərbaycanlı gənc aşpaz Emil Zeynalzadə "Beynəlxalq Gənc Aşpazlar Olimpiadası 2023" - ün qalibi oldu - PHOTO

Published on Feb 12 2019 12:56 PM in Features tagged: Emil Zeynalzadə



Emil Zeynalzadə, Azərbaycanın İstanbulda keçirilən 50 ölkədən təmsilçiləri ilə birlikdə iştirak etdiyi "Beynəlxalq Gənc Aşpazlar Olimpiadası 2023" yarışmada qalibi oldu. Yarışmada iştirak edən bütün iştirakçılara sertifikatlar təqdim edildi. Yarışmanın qalibi Emil Zeynalzadədir. Yarışmanın qalibi Emil Zeynalzadədir. Yarışmanın qalibi Emil Zeynalzadədir.

my KOLKATA

### Chefstants showcase their mettle at IHM YCO 2023 Grand Finale

The top 50 contestants of preliminary round were qualifiers for grand finale round of the competition



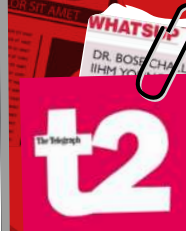
Head Chef, IHM Kolkata, general manager of Iy Bengal, welcomed the judges at the host for special lunch during the day in Kolkata

Starting last month, the International Institute of Hotel Management (IHM) hosted its annual week-long global culinary competition. IHM presents Young Chef Olympiad in association with The Telegraph. The top 50 contestants of the preliminary round were the qualifiers for the grand finale round held at IHM's Kolkata campus on February 3.

I.I.H.M

INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT "ONE OF THE WORLD'S BEST HOTEL SCHOOLS"

### DR. BOSS CHALLENGE AT THE NINTH EDITION OF THE YOUNG CHEF OLYMPIAD SAW CHEFSTANTS COMPETE WITH GRIT



The ninth edition of the Young Chef Olympiad, an annual week-long global culinary competition, is currently underway at the IHM Kolkata campus. The competition is organized by the International Institute of Hotel Management (IHM) in association with The Telegraph. The top 50 contestants of the preliminary round were the qualifiers for the grand finale round held at IHM's Kolkata campus on February 3.

### The Telegraph

### 20-YEAR-OLD INCHES CLOSER TO FULFILLING HER DREAM Young chef from city shines in olympiad



Calcutta: A young woman from the city whose mother would like her to be an IAS officer has found her calling in the kitchen and is inching closer to her dream of becoming a chef. Navneen Shukla, 20, won the bronze trophy in the Young Chef Olympiad competition. Navneen's culinary interest started when she was in Class VIII and she had her first experience in the kitchen when she was in Class X. Navneen's mother said she is proud of her daughter's achievement and she is supporting her to pursue her dream. Navneen is currently studying in Class XII and she is planning to take up a diploma in hotel management after her school admission in a reputed college. Navneen's mother said she is proud of her daughter's achievement and she is supporting her to pursue her dream. Navneen is currently studying in Class XII and she is planning to take up a diploma in hotel management after her school admission in a reputed college.

### Ninth Young Chef Olympiad (YCO) organised by IHC and IIBM



Posted on 02 Feb 2019 11:00 PM

edugraph

I.I.H.M

INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT "ONE OF THE WORLD'S BEST HOTEL SCHOOLS"

HABER HER DAKIKA

### Gizem Öznacar, 'En Genç Şef' Seçildi!

KIBRIS 04 Şubat 2019 Pazartesi 13:33 113 Zeynep



GURURLANDIRAN BAŞARI

Published on Feb 12 2019 12:56 PM in Features tagged: Gizem Öznacar

SOUTH ASIANS NEWS PORTAL



### Tshering Zangmo represents Bhutan at Young Chef Olympiad - KuenselOnline



Published on Feb 12 2019 12:56 PM in Features tagged: Tshering Zangmo





**Vikramjit Roy**  
53 mutual friends including Subhag Ghosh and Divyayan Banerjee

Cook, Bartender, Waiter, Dishwasher, Sweeper, Cranky, Obnoxious, Emotional, Crazy guy in disguise...

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

Studied at IIHM, International Institute of Hotel Management

**Kowshik Bhattacharjee**  
48 mutual friends including Nisar Ahmed and Karika Saha

General manager at Apollo Hospital

Former Manager, Business Excellence at Taj Hotels Resorts and Palaces

Studied at International Institute of Hotel Management

Went to Chinmaya Vidyalaya, Therubali

Lives in Chennai, India

**Amit Dash**  
13 mutual friends including Abhijeet Panigrahi and Ajay Singh

Former Executive Chef at Courtyard by Marriott Gurgaon Downtown

Former Executive Sous Chef at Marriott International

Studied at IIHM, International Institute of Hotel Management

Studied at Queen Margaret University

**Sachin Talwar**  
8 mutual friends including Shaile K. Chatterjee and Arun Kataria

Executive Chef at ITC My Fortune

Former Executive Chef at Lemon Tree Hotels

Worked at Lemon Tree Hotel Company

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

**Tarushree Singh Gautam**

Director of Sales at Carlson Residor Hotel Group.

Lives in Pune, Maharashtra

Studied at IIHM, International Institute of Hotel Management

**Abhishek Gupta**

Passionate Cook & Self believer...I say "Dont ask god to be a miracle...be a miracle your self..."

Executive Sous Chef at The Leela Ambience Gurugram Hotel & Residences

Studied at IIHM, International Institute of Hotel Management

Former Chef de Cuisine at Hyatt Regency Gurgaon

**Afzal Khan**  
10 mutual friends including Sandeep Raghav and Rishi Mondal

Works at Taj Hotels Resorts and Palaces

Studied at IIHM

Lives in Kolkata

Married

**Amit Kumar Singh**

Events Service Manager at Hyatt Regency Ahmedabad

Former Assistant Restaurant Manager at J.w. Marriott

Studied at IIHM, International Institute of Hotel Management

Worked at The Oberoi Grand



IIHM 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, IIHM 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.



**Chetan Kapur**

Chef at Waterfront @ Jumeirah Beach Hotel

Former Chef at Villa Beach @ Jumeirah Beach Hotel

Former Chef at Carnevale

Former Chef at Zanotta Italian Restaurant @ The Leela

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

Studied Hotel Management at IIHM KOLKATA

**Daypal Chandolia**  
41 mutual friends, including Vikramjit Roy and Mona Das

Works at Four Seasons Hotels and Resorts

Works at Park Hyatt

Worked at Blue Duck Tavern

Studied at IIHM, International Institute of Hotel Management

**Rahul Mehta**  
53 mutual friends, including Rajender Khurana and Aksh Singh

Associate Director of Events at Park Hyatt Hyderabad

Former Senior Sales Manager at Park Hyatt Hyderabad

Former Sales Manager at The LaLi Suri Hospitality Group

Worked at LMIPHIL

Studied at IIHM, International Institute of Hotel Management

**Mohit Gupta (Mohit V Gupta)**

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

Director of Sales and Marketing at Westin Hotels & Resorts

Studied at IIHM, International Institute of Hotel Management

Former Director of Sales at Marriott Hotels

Former Associate Director of Sales at Hyatt

**Abhijeet Panda**

Training Manager at Roseate House New Delhi

Studied at IIHM, International Institute of Hotel Management

Went to Army Public School Kolkata

From Kolkata

Joined on February 2010

**Sushant Saha**

Chef at Anantara The Palm Dubai Resort

Chef at Waterfront @ Jumeirah Beach Hotel

Chef at Jumeirah Beach Hotel

Worked at Save Organic India Living LLP

Former Chef at Villa Beach @ Jumeirah Beach Hotel

**Abhirup Bhattacharya**

Sr. Customer Service Executive at Spice Jet

Former Trainee at The Peerless Inn

Studied BA (Hons) International Hospitality Business Management

Studies at Edinburgh Napier University

**Jeff Hussain**

Internship at The Oberoi New Delhi

Food and Beverage Manager at Hilton Hotels & Resorts

Former Assistant Manager of Outlets & Banquets at Chateau Elan

Worked at IIHM, International Institute of Hotel Management

Former Trainee at The Park Hotels

Former Trainee at Most Benary

**Ambarish Sarkar**

Development Chef (NPD Team) SSP UK

Executive Chef at State Street Bank

Former Executive Chef at Sea chefs - Jobs auf Kreuzfahrtschiffen

Former Head Chef at Benugo

Worked at Benugo People

Studied Hotel Management at IIHM CALCUTTA

**Achal Khanna**  
Tomorrow is his birthday

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

Hotel General Manager at Howard Johnson Winnipeg

Group Managing Director at Indians In Winnipeg

Event Planner at Bollywood Winnipeg

Owner at STAR Events

Former Food and Beverage Manager at Courtyard by Marriott

Former General Manager at Hotel Royal Plaza

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

**Awinash Kumar**

C & B Operation Manager at The Principal Edinburgh Charlotte

Worked at Macdonald Hotels, Roxburghe.

Worked at Murrayfield Stadium

Studied at Queen Margaret University, Edinburgh

Studied at Dav hehal

Studied at QMUC

Studied at IIHM, International Institute of Hotel Management

Went to Sakin School Durdia

**Master Chef Garry (chef Gagandeep Singh)**

Chef de partie at James Cook Hotel Grand Chancellor

Former Chef de partie at Travelodge Hotel Wellington

Former Chef at CQ Hotels Wellington

Former Commis/ Demi-chef at Bravo Hospitality Recruitment



**Minjae Kim (MJ)**

37 mutual friends, including Jasvi Bindra and Sujan Sarkar

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

**Nitin Bajaj**

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

**Subir Das**

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

**Joel Basumatari**

62 mutual friends, including Shaun Kenworthy and Rupinder Khurana

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

**Kunal Katoch**

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

**Abhinav Dwivedi (RecOrd BrEaker)**

27 mutual friends, including Kunal Koyal and Akarsh Pradeep Keserwani

Works at Atlantis The Palm  
Former Internship at The Ritz-Carlton, Bangalore  
Former Internship at The Ritz-Carlton, Doha  
Studied at IIHM, International Institute of Hotel Management

**Manali Gupta**

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

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

**Aveek Burman**

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

**Prithish Dua**

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

**Anubha Jha**

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

**Mansi Kotecha**

When your Vibe attracts your Tribe

Wine Ambassador at JW Marriott Hotel Pune  
Former Intern at JW Marriott Hotel Pune  
Former Intern at Hyatt Ahmedabad  
Studied at IIHM, International Institute of Hotel Management

**Anchal Shively (Dimpy)**

Pisces#Foodie#hotelier#Travelling#books.

Assistant Manager at ITC Windsor, A Luxury Collection Hotel,  
Studied at IIHM, International Institute of Hotel Management  
Followed by 182 people

This is the one....

This is the one....

**Abhay Pande**

ISA at Commonwealth Bank  
Investment Analyst at Aviva Investors

**Abhay Patel**

95 mutual friends, including Aman Kasera and Sangeta Bhattacharjee

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

**Abdul Faisal**

7 mutual friends, including Anshib Ghazal and Lunal Koyal

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

**Shitij Mahajan (शितिज महजन)**

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

**Ajit Fernandez**

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

**Aditi Pal**

Former Associate Director, Sales at Radisson Blu Plaza Hotel  
Worked at IIHM, International Institute of Hotel Management  
Lives in Bangalore, India  
Single  
From Bhilai

**Amit Kapoor**

18 mutual friends, including Anshu Dash and Dayajal Chandola

General Manager at Unplugged Courtyard  
Self-employed  
AGM - Operations at Hangover, Punjab By Nature  
Worked at IIHM, International Institute of Hotel Management  
Studied at IIHM

**Alok Dixit**

36 mutual friends, including Debjani Paul and Shitij Mahajan

South West Cluster Director of Sales at Marriott Hotels  
Former General Manager at Courtyard by Marriott Aberdeen  
Former General Manager at Swansea Marriott Hotel  
Worked at Kings Manor Hotel  
Worked at Holiday Inn  
Studied at IIHM, International Institute of Hotel Management

**Debjani Paul**

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

**Manu Rastogi**

94 mutual friends, including Sangeta Bhattacharjee and Rupinder Khurana

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

**Mayukh Maddy Dewan**

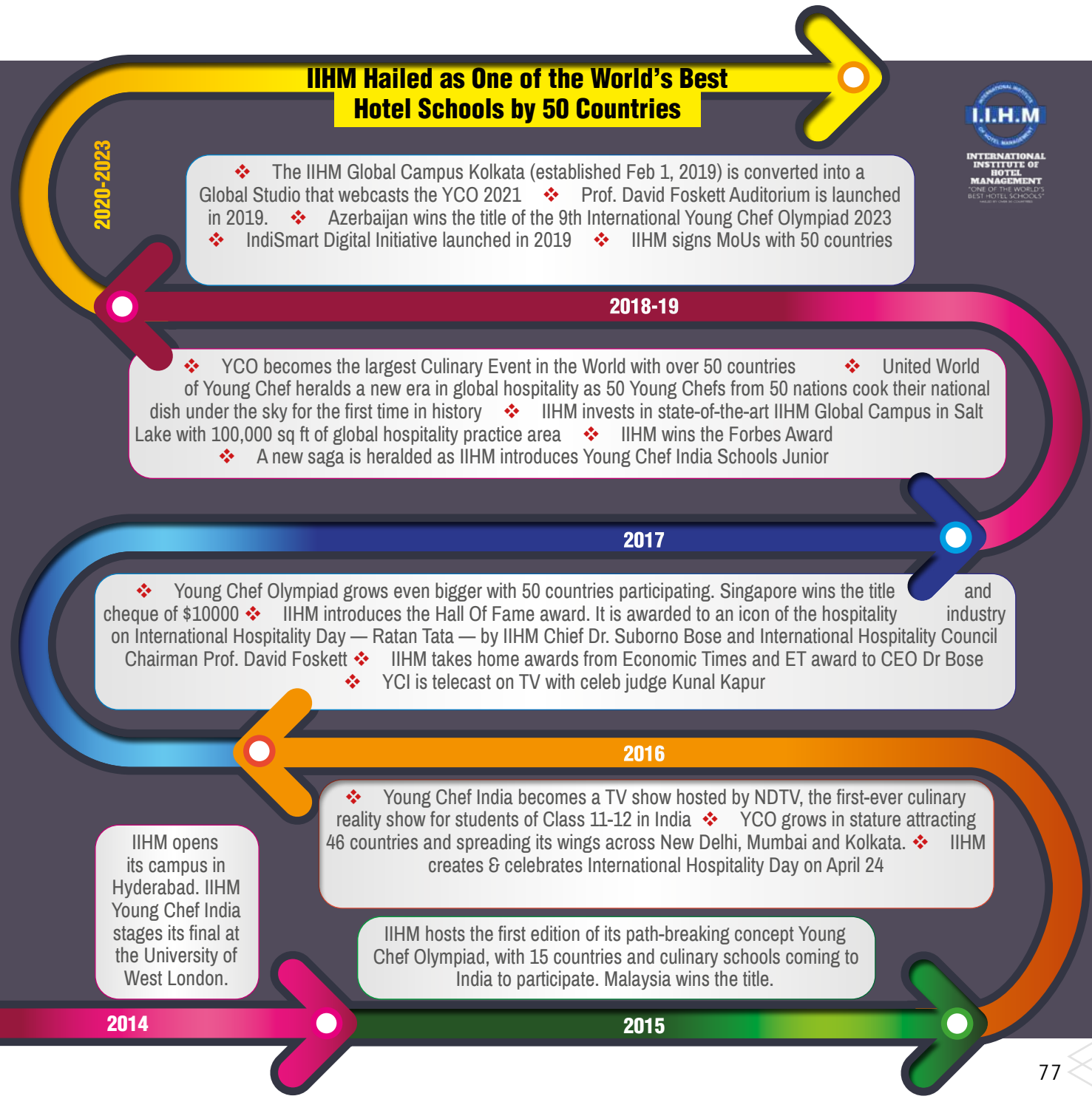
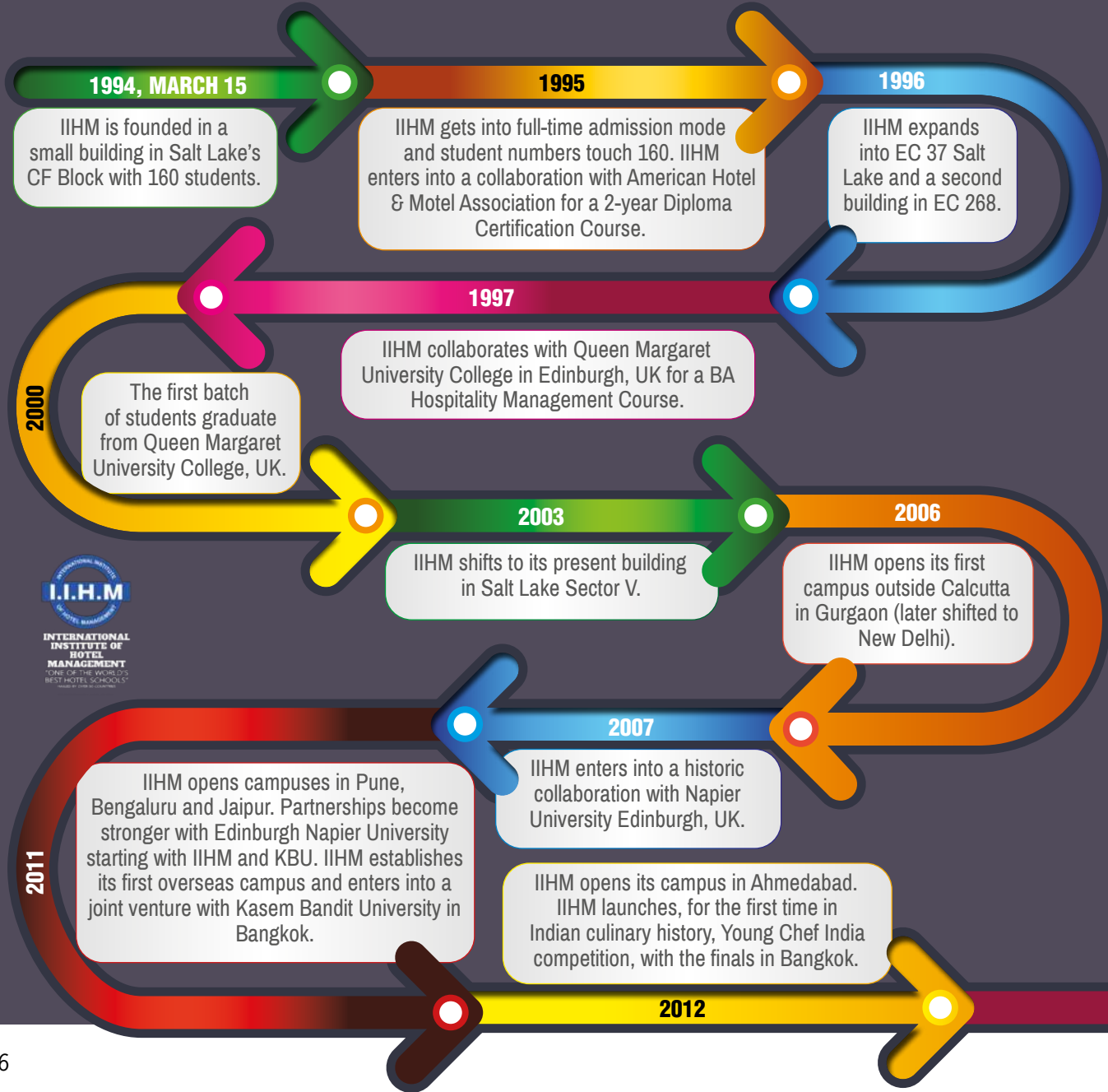
Studied at University of Toulouse, France  
Studied at IIHM, International Institute of Hotel Management  
Studies at Taylor's University  
Studied International Hospitality Management at Queen Margaret University

**Mizan Uddin**

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



# MILESTONES OF IIHM





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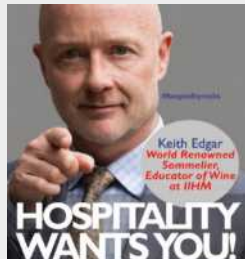


I have spent 5 years with I IHM so, I have spent more time with I IHM than at my own college and that gives me the license to guarantee you brilliance on behalf of I IHM.

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



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



Q. How can I apply to I IHM?

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

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) in International Hospitality Management from University of West London, UK.
- ii) Bachelors in Tourism Studies from IGNOU
- iii) Advanced Programme in International Hospitality Administration Supported by NSDC-THSC
- iv) BSc in Hospitality Administration from MAKAUT
- v) Diploma in Hospitality Studies from YCMOU

Q. Will I get hostel accommodation?

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

For more information, you can:  
Visit: [www.iihm.ac.in](http://www.iihm.ac.in)  
Call on toll-free number: 1800 103 8586  
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# #I IHM Best 3 Years

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



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Mobile: 98312594 / 13 / 14 / 16 / 17 / 18

### KOLKATA CAMPUS

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Mobile: 8420200579 / 578 | Email: admin@iihm.ac.in

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### PUNE CAMPUS

Kalptaru Arcade, S.No. 206/3, Plot No. 16, Viman Nagar, Pune: 411014 (Near Neco Garden & Behind Phoenix Market City Mall)  
Mobile: 86001 47345 / 86009 95713 / 12 / 8956714907 | Phone: (020) 67296200 / 211 | Email: admin.pune@iihm.ac.in

### BANGALORE CAMPUS

SSK Chambers, 874/A, Krishna Temple Road, BM Kaval, HAL 2nd Stage, Indira Nagar, Bangalore - 38  
Mobile: 88928 64965 / 99028 85522 / 95910 00011 | Phone : (080) 4152 0275 / 76, 4206 8114 | Email: admin.bangalore@iihm.ac.in

### JAIPUR CAMPUS

30, Durga Vihar Durgapura Behind Mahindra Towers, Tonk Road, Dalda Factory Road - Jaipur 302018  
Mobile: 97853 23334 / 97850 14005 | Phone: (0141) 2722497 / 2721497 / 2720497 | Email: admin.jaipur@iihm.ac.in

### AHMEDABAD CAMPUS

Opp. Hotel Fortune Landmark, Near Usmanpura Cross Roads, Ashram Road, Ahmedabad, Gujarat - 380013  
Mobile: 81286 47013 / 81550 12124 / 9328068505 | Phone: (079) 2756 2100 | Email: admin.ahmedabad@iihm.ac.in

### HYDERABAD CAMPUS

Cyber Edifice Building, Plot Nos C1, C2, 142, Syno 6/1, Gachibowli Village (Adjacent To Gachibowli Flyover) Serilingampally Mandal, Hyderabad - 500032  
Mobile: 76010 13974 / 89190 57055 | Phone: (040) 4222 9305 / 06

### GOA CAMPUS

IIHM International Campus, Indismart Woodbourne Resort, Gonvoloy, Nuvem, Salcete, Goa - 403 604.  
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### BANGKOK CAMPUS

60 Romklao Road Minburi Bangkok-10510

### UZBEKISTAN CAMPUS

9 AMIR TEMUR STREET, SAMARKAND 14010

### SINGAPORE CAMPUS

 X-1, 8/3, BLOCK-EP, SECTOR-V, SALT LAKE ELECTRONICS COMPLEX, KOLKATA - 700091, INDIA. M : +91(0)9903859423  
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