

A Career in Hotel Management

An Initiative of Global Institute of Hotel Management, Hyderabad.



Andhra Pradesh TOURISM
everything's possible!



Global Institute of Hotel Management has been awarded "THE BEST INSTITUTE OF HOTEL MANAGEMENT", Hyderabad by the Department of Tourism, A.P.

"Our Goal is to make your ambitions happen"



The true essence of education is achieved when you attain recognition with all the support from the team members and everybody associated in proving the best.

I take pride in announcing that Global Institute of Hotel Management has been awarded "the best institute of hotel management", Hyderabad by the Department of Tourism, A.P.

HOTEL MANAGEMENT as a career is a door that opens to a world of happiness, smiles, tastes of various cuisines, socializing, its a world to explore and challenges to accept - welcome to the glamorous, beautiful, challenging industry.

To make a career in hotel industry – BHM&CT is the right choice. Bachelor in Hotel management and Catering Technology is an ideal course offered by Osmania University. With a wide and fastest growing industry of tourism and hotel, opportunities have opened up for students across the world with various career options like front office, kitchen, events, airlines, etc

GIHM has always welcomed reputed hoteliers who have guided students and updated them with the latest trends. Students are well groomed and trained as per the needs of the industry. Improving language, communication skills, building confidence has been the foresight to create an exciting future for every student.

I welcome all the budding professionals and wish them the best for their future endeavours in the beautiful world of hotel, travel & tourism sector.

E. Chetan Reddy, Director, GIHM.



Career Opportunities in HOTEL MANAGEMENT



Hotel industry in India is booming as the country is managing to promote itself as the best tourist destination. The country is highlighting its different culture and heritage to attract tourists from across the globe. The industry is noticing a growth of almost 20%-30% each year. This is encouraging more students to become part of this growing industry and reap the benefits.

There are multiple job profiles in hotel management and depending upon the candidates' education, work experience, the positions are offered. However, in order to work in top level or middle-level management candidates must have a degree in hotel management.

Candidates can do degree course in hotel management soon after 10+2 which are offered by various hotel management institutes. Students looking for a career in hotel management should have strong communication skills, reasoning skills, numerical aptitude and pleasing personality

Osmania University is affiliating many reputed hotel management institutes to offer best education to students. Among them, Global Institute of Hotel Management is the best institute. It has well qualified and dedicated teachers to train the students. The Institute has track record of 100% placement from its inception. I am happy to note that Global Institute of Hotel Management has been awarded the Award for Excellence - 2013 as the "Best Hotel Management Institution" of Andhra Pradesh, awarded by the Department of Tourism – Andhra Pradesh, on the occasion of World Tourism Day 2013.

I would also take this opportunity to congratulate GIHM for the excellent performance and for providing the best education in the field of Hotel Management and producing good quality professionals.

I wish the Management and Students of GIHM all the best in their endeavour.

Dr. V Venkata Basava Rao, M.Tech, PhD (IIT-Kgp)
Professor in Chemical Engineering, Dean, Faculty of Technology, OU.

Labs and Infrastructure



Salient Features

G.I.H.M. is known for its excellent infrastructure, having the building constructed as per the specification with a total of 18,000 sq.ft. in 5 floors.

The main features are:

- 1) Well spacious production labs like Basic Training Kitchen, Advanced Training Kitchen, Quantity Kitchen and a Bakery.
- 2) A well designed Training Bar & Restaurant with attached Q.T.K. as per the industry standards.
- 3) House-Keeping Lab with attached Model Guest Room.
- 4) A well spacious Library with around 1000 volumes.
- 5) Well ventilated Class rooms with latest teaching aids having a capacity of 80 seating.
- 6) A model front office look alike of a hotel.
- 7) A 200 seating multipurpose A.C. Banquet hall.
- 8) A well furnished Computer Lab at a 1:1 ratio



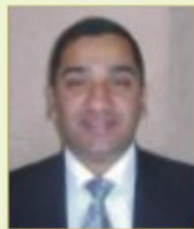
Activities 2013-14

1. Cake Mixing Ceremony
2. Work shop on Bar Management.
3. Blood Donation Camp on World Blood Donor Day on 05-07-2014
4. Our chefs participating in workshop on the occasion of Chefs Day
5. Our Faculty & Students Participating in Cycle Rally at necklace road on 19oct'13
6. Picnic time at Alankrita Resort
7. Students Participating in the Cultural Activities.
8. Cultural events were conducted to inculcate the need of fun with education to the students.
9. Sports
10. Kerala setup-- part of course curriculum
11. Student Honouring Faculty on Teachers Day Celebrations
12. Various theme setups



Career options in the Hotel

Scope Of Front Office



The front office of a hotel is the most visible department of the hotel. Guests have the most interaction with staff at the front office. This is where guests check in and receive their room keys and pick up mail and messages. Front office departments include reception, concierge and bell service. The "Front Office Department" is the major department in a hotel and is involved in allotting the rooms of the

hotels after registration and hand over key to the guest.

It is the back bone as well as the "Nerve Center" of a hotel from where all the information and messages are communicated to the different department or personnel. Revenue collected from the selling of rooms contributes more than 50% of the hotel total sale. Thus, the functions of the front office department is to allocate rooms to the guest and acts as a continuous source of information to the guest staying at the hotel. Other major functions of this department includes settlement of guest account, providing guest service, preparation of guest history card, luggage handling, airport, pick-up etc.

The front office department develops and maintains up to date record on guest information, guest service and ensure guest's satisfaction. The front office is also responsible for welcoming the guests, greeting the guest and handling the guest complaints. Hence, the staff working in the department performs as an actor on the stage. The front office may be divided into more than one section, each of which carry out one or more duties. Career options in front office department can be a secure job at Reception, Information, Cashier, Reservation, Telephone operation and Bell desk depending upon the size, capacity and standard of the hotel establishment.

Puneet Sharma, Front Office Manager,
Taj Krishna, Road No.1, Banjara Hills, Hyd.

House Keeping



The housekeeping industry is affluent and has hundreds of options for professionals. There is a great buzz in the market about the ample amount of opportunities this field offers to its aspirants. If you are interested in a career in the housekeeping industry, there are lots of reasons you should choose this field. Below are the reasons:

1. it's a Varied Department: The Housekeeping industry can be said to be one of the most varied fields available for career aspirants. It has a wide range of options, and students can choose per their interest. The Housekeeping business includes resorts, hotels, spas, restaurants, the tourism industry and more. Thus, it's easier to get a job in this department compared to others. Due to globalization, the hospitality industry is moving at a great pace. Career aspirants are absorbed immediately after they finish their graduation. They don't have to wait too long to find a good job.

2. Growth and Prospects: Housekeeping Department has many sections and it's a fast growing department as per study held by U.S. Bureau of Labour Statistics in 2006-2007. Even when the recession was ruling the world, Housekeeping industry has experienced the growth. When people are on trip like business or leisure they are always in need of accommodation, Housekeeping industry is there to fulfil those needs. If the demand of hospitality industry is increasing, that means the demand of hotel workers will also increase.

3. Great Entry Level Openings: In the Housekeeping industry, there are great entry level openings. There are many opportunities available in the hotel Housekeeping department and the pay is good for starters. Fresh graduates who are keen on starting their jobs and making a good profile find this the perfect industry. There are jobs available for executives, Supervisor, Room Attendants and more.

Ms.Nalini, Manager-House Keeping,
Marigold by Green Park, Begumpet, Hyd.

Food & Beverage Service



Food and beverage service is a self-motivated and energetic activity covering a wide range of job roles in different levels from waiter to head waiters, Mixologists and sommeliers; it is a career with many opportunities for development. A positive attitude and smart work will always lead to great things for hospitality career.

Food and Beverage service activity is an engaging, friendly working environment, with career opportunities everywhere not only in Hotels, restaurants, nightclubs and bars, in modern world this industry team members are welcomed in every establishments that make up the exciting profession.

Updated knowledge regarding food and beverage with innovative ideas and proper presentation, training guides help industry students and employees better understanding regarding the operation and proper care of the services offered to guest.

A perfect training program can aid productivity with better communication, presence of mind and transform customer service and progress work based skills.

Wish you all good luck and all the best at GIHM.
Wishing the best for your career.

Arya Mohinta, Asst. Manager F&B,
The Golkonda Hotel, Hyd.

WHY BE A CHEF



Cooking is an artistic science. Every chef is expected to be creative and precise in the same breath. He should know the exact temperature at which his meat cooks and create poetry with his presentation on the plate.

A few years back Chefs would start their careers in the kitchen and retire from the kitchen. But in today's life and time, the scope for a good chef is unlimited. Aspirations and diligence of chefs have taken them to heights unheard of in the past. Chefs like Marco Peirre, Thomas Keller, Charlie Trotter, Auguste Escoffier, Paul Bocuse, Gordon Ramsay have created a niche for themselves worldwide. The best part is no one competing among themselves. They are unchallenged masters in their fields and the best in what they do.

Not only in restaurants, chefs today have opportunities in retail chains managing food products like Metro cash and carry, Hyper city, Reliance foods, etc. The scope and demand for a progressive chef in the Research and development field is huge. Large food corporations like Nestle, Hindustan Lever, ITC foods, PepsiCo, Kraft, General mills, etc. are scouting for chefs with scientific acumen and creativity for their future business growth plans.

Chefs are leading as entrepreneurs in the food industry. They not only comprise of the owners of world best restaurants but also get into associate businesses like supply chain of ingredients. Who knows more than a chef what would another chef wants.

Facility planning and setting up of small and large institutions with catering is another field in which Chefs excel. They are the best candidates to lead the team to manage food courts and malls catering to 1000s of people every meal.

Today TV and internet has helped recognition of Chefs around the world. They cook great; they talk smart and write popular books. They travel the world, do road shows, demos, research, innovate the list is endless.

Money and fame will come if you develop your capabilities to the extent of your unique aptitude. But the respect and adulation you earn along the journey of Chefs life will stay until your last breath.

So gentlemen and ladies cook away your apprehensions and plunge yourself into the vast ocean of opportunities in the culinary field to showcase your individual brilliance and talent.

Chef Sudhir Nair- Executive Chef
Hotel Avasa.

Language and Guest Engagement

an extract from the Taj Internal News Letter



In our drive to enhance the quality of guest experiences, we sometimes overlook the impact that great communication and the imaginative use of language, can have on guests.

1. The Outcome(s)
2. The Communication – How items were written and described on the menu, the language used by the order taker and the conversation with the steward when the food was delivered. (Communication is all about using language, effectively).

If you look closely, the guest engagement initiatives are focused almost entirely on outcomes. The measurement of guest engagement is based on what we do for guests; celebrating the guest's birthday with a surprise cake, searching diligently for something that the guest has lost, creating a special menu for the guest. All of these are outcomes.

There is a great untapped opportunity to use language as a guest engagement lever. Every interaction with our guests can be converted into a guest engagement moment. Unlike outcomes that are based on a few specific events during the guest's stay, language can flow throughout the guest's stay, (almost like the fragrance that travels through the air in hotels) making every interaction truly special.

HMV Murthy, Manager-Human Resources,
Vivanta by Taj-Begumpet, Hyd

To appreciate this better, let's break service down into different dimensions. What we are then left with is:

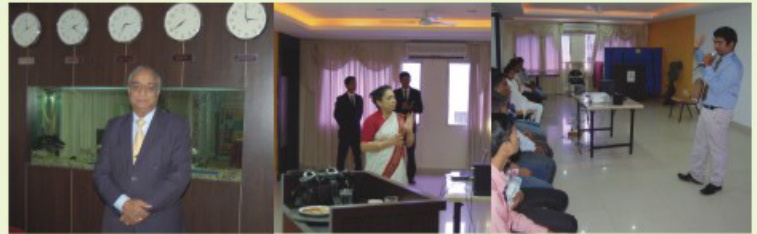
1. The outcome(s)
2. The Communication

Sounds strange to take something as evocative as service, and then reduce it to two very dry terms such as outcome and communication. So let me illustrate this with an example:

Guest orders a meal from in-room dining:

1. The Outcome(s) – Meal reached the room on time, the food tasted great and the table setup was attractive. (outcomes usually take the form of actions and deliverables and the attractive visual packaging that usually surrounds the deliverables).

Orientation Programme 2013



Recipe-Lamb Chops

Almond & Pine Nuts Crusted Lamb Chops with Rosemary Roast Baby Potatoes & Fava, Paysenne Veggies, Merlot Roast Gravy (Serves 1portion)

Chef Tejeshwar Rao, Sous-Chef--Vivanta by Taj

Ingredients:

- Lamb Chops - 4pcs
- Almond flakes - 10gms
- Toasted Pine Nuts - 10gms
- White Bread Crumbs - 20gms
- Soft Yellow Butter - 25gm
- Worcester Sauce - 10ml
- Crushed garlic - 5 cloves
- Rosemary sprigs - 4nos
- Boiled baby Potatoes - 10pcs
- Overnight Soaked & Boiled Fava Beans - 10gms
- Paysenne Veggies (Asparagus, Sweet Red Peppers, Cherry Tomatoes, Enoki Mushrooms) - as required
- Salt - to taste
- Black Pepper Crushed - 5gms
- Chop parsley - 4 sprigs
- Olive oil - 15ml
- Pommery or Dijon Mustard Paste - 5gms



Procedure (For lamb Chops):

- ★ Marinate the lamb chops with olive oil, Worcester sauce, garlic, mustard paste, 2 no rosemary sprigs, salt & pepper powder. Place them in refrigerator.
- ★ Mix together soft yellow butter, white bread crumbs, seasonings, roughly crushed almond and pine nuts.
- ★ Sear cook the lamb chops on a hot plate to desired doneness.
- ★ Now mount the butter and nuts mixture on top of cooked lamb chops and gratinate them under salamander on low heat.
- ★ Meanwhile toss the baby potatoes, Fava beans and vegetables in butter, season with salt & Pepper powder. Sprinkle some chop parsley.
- ★ Arrange as required on a pre heated plate along with all accompaniments & Merlot gravy, serve hot. BON APPETIT.



Merlot Roast Gravy Ingredients:

- ★ Lamb Bones - 200 gms
- ★ Mire Poix (Onion, Celery&Carrots) - 250 gms
- ★ Bouquet Garni (Bay leaves, Rosemary, thyme & Black Peppercorns) - 20 gms
- ★ Water - 4 ltrs
- ★ Tomato Paste - 40gms
- ★ Yellow Butter - 20 gms
- ★ White Flour - 25gms
- ★ Oil or Lamb Fat - 25 gms
- ★ Salt & Pepper Powder - to taste



Procedure (For Gravy):

- ★ Rinse the lamb bones under running cold water.
- ★ Lay them on a roasting pan along with 50% of bouquet garni & 50% of mire poix, roast them at 250°C for 30minutes.
- ★ Heat a heavy bottom vessel. Add the lamb fat or oil wait for the fumes to raise, add the bones followed by the rest 50% mire poix, bouquet garni and tomato paste. Allow them to roast for 2-3mnts, keep mixing so that they don't stick to the bottom of the pan.
- ★ Leave it on a high flame, when it boils simmer it for 3-4 hrs, occasionally remove the scum.
- ★ Now add the butter & flour and whisk them together to form a blonde roux (Half white in colour).
- ★ After simmering strain the Lamb stock, now add the blonde roux and keep whisking so that the entire roux emulsifies leaving no lumps to form gravy. Season with salt & pepper.
- ★ Now Reduce merlot wine to 20 percent then add it to the gravy.

Guest is God



A well satisfied guest is always a repetitive guests and one day becomes an asset to your hotel! – A Privileged guest!

How do I retain a guest?

How should I respond to their queries?

What do you think are guest emergencies?

Will the guest like my hotel food?

What best can I do to protect my guest and satisfy his needs?

Should I make a special dish for my guest?

Is everything safe for my guest at the time of his stay?

Am I giving the right services – am I following the hotel rules – will I keep up the standards?

How to perform various tasks safely and efficiently?

A guest is satisfied when he achieves everything more than his expectations, for the time and money that he spends.

For all such questions the answer is "GLOBAL INSTITUTE OF HOTEL MANAGEMENT". The right place where the students will be groomed and trained for the highest level of the requirement of the hospitality industry through well experienced teachers and trainers. The course curriculum is not limited only to hotel management education, but also gives them knowledge and skill development as per the requirement of the industry to make them better managers.

Reference to information available on the public domain there are only 52,000 trained people available against the hospitality industry's need for 583,000 professionals, which will go up to 754,000 over the next four years. The shortage of skilled manpower looms as a large threat to large hotel companies that are planning to add a total of some 10,000 rooms within the next five years. Similarly, international companies are planning to open more than 50 hotels in the same period.

We ensure to train the budding professionals in all the ways as per the hotel and tourism needs and I am proud to announce that the Govt. of Tourism, Andhra Pradesh has awarded GIHM, "The Best Hotel Management Institute" for Hyderabad Region for the year 2013. This is in recognition to the efforts we have put in for the last decade and successful placements of our students in the industry.

C. Prabhakar Reddy, Principal, GIHM
B.Sc, DHMCT (IHM-BOM),
DPM, MBA(HR), M.Phil(Mngt.)

ACROSS

- (1) The fruits have seeds on top of their skin.
- (2) A red coloured fruit, which is most often mistaken to be a vegetable.
- (3) A hydrating vegetable which consists of 96% water.
- (4) The world's costliest mushroom priced at a 1000USD per 250 gms.
- (5) World's most expensive wool priced at 1800-3000 USD per yard
- (6) A famous fruit from New Zealand, also known as 'Chinese Gooseberry'
- (7) A restaurant in hotel Taj Mahal Palace – Mumbai, rated as the best restaurant in India.
- (8) World's costliest Champagne priced at 2,75,000 USD.
- (9) The best wine in India.

DOWN

- (1) A deep sea animal without a brain.
- (2) where is the heart of a Prawn located?
- (3) The most expensive hotel in the world which is located in Abu Dhabi
- (4) The world's most expensive flower from Sri Lanka, priced at 950 USD per flower.
- (5) The egg of the Sturgeon fish, which happens to be the most expensive egg in the world.
- (6) A modern day accompaniment with burgers, which was also used as a cure for vomitings and diarrhoea in the 1800's.

ANSWERS:

ACROSS: (1) Strawberry (2) Tomato (3) Cucumber (4) Matsutake (5) Vucana (6) Kiwi (7) Wasabi (8) Shipwreck (9) Sula Rielsing

DOWN: (1) Starfish (2) Head (3) Emirates Palace (4) Kadapul (5) Caviar (6) Ketchup



Crossword Puzzle

Industrial Exposure Training (2013-14)

The following are the 2nd year BHMCT students who have been selected in various 5 star & 4 Star hotels across the country to undergo their training (20 weeks) as a part of their course curriculum in 2nd semester.

Sl.No.	Name of the Student	Hotel Name	Location
1.	Koyada Praveen	Marriott Hotel	Hyderabad
2.	Nimmala Vikranth Reddy	Marigold by Green Park	Hyderabad
3.	Md. Aslam	Marriott Hotel	Hyderabad
4.	Golla Arun Kumar	Marriott Hotel	Hyderabad
5.	Volluri Sai Pranay	Marigold by Green Park	Hyderabad
6.	Sandra Selvin Krupakar	Marigold by Green Park	Hyderabad
7.	Mamoolla Nagaraju	Royal Orchid	Bangalore
8.	Setti Raju	Marriott Hotel	Hyderabad
9.	Palika Thirupathi	Marriott Hotel	Hyderabad
10.	S. Maninder Singh	Taj Banjara	Hyderabad
11.	D. Krishna Reddy	Marriott Hotel	Hyderabad
12.	Jillala Sravan	Novotel Airport	Hyderabad
13.	Jillala Madhu	Marriott Hotel	Hyderabad
14.	Chitluri Sai	Marriott Hotel	Hyderabad
15.	Karangula Hari Prasad Reddy	Royal Orchid	Bangalore
16.	Chouhan Thirupathi	Novotel Airport	Hyderabad
17.	Toom Vivek Reddy	Novotel Airport	Hyderabad
18.	B.Chandrakanth	Royal Orchid	Bangalore
19.	Mula Saikumar	Novotel Airport	Hyderabad
20.	Koppala Ramu	Royal Orchid	Bangalore
21.	N. Raghavendar	Marigold by Green Park	Hyderabad
22.	Dadigela Venkatesh	Sheraton	Bangalore
23.	Vangala Raanjith Kumar	Radisson Blu	Hyderabad
24.	Pittala Satya Sai	Marriott Hotel	Hyderabad
25.	Sunkari Madhu	Marriott Hotel	Hyderabad
26.	Gajavelly Akhil Kumar	Novotel Airport	Hyderabad
27.	D. Ramesh	Marriott Hotel	Hyderabad
28.	Namani Nikhil Kumar	Vivanta by Taj	Hyderabad
29.	P.Chaitanya Verma	Taj Banjara	Hyderabad
30.	Lingam Sandeep	Marriott Hotel	Hyderabad
31.	B.Rajender Goud	Marriott Hotel	Hyderabad
32.	S. Abhilash	Novotel Airport	Hyderabad
33.	Rangu Sravan Goud	Vivanta by Taj	Hyderabad
34.	Battina Shanathi	Marriott Hotel	Hyderabad
35.	Dhanavath Ashok	Marriott Hotel	Hyderabad
36.	Nigel Adrean D Cruze	Marriott Hotel	Hyderabad
37.	M.Manindhar	Novotel Airport	Hyderabad
38.	Pitla Srikanth	Novotel Airport	Hyderabad
39.	Lokineni Abhilash Rao	Vivanta By Taj	Hyderabad
40.	Rasakatta Sai Krishna	Royal Orchid	Bangalore
41.	Konka Manoj Vamshi	Vivanta By Taj	Hyderabad
42.	Sumit Kumar Singh	Vivanta By Taj	Hyderabad
43.	Thumma Bharath	Novotel Airport	Hyderabad
44.	V. Akshith Reddy	Taj Deccan	Hyderabad
45.	Sunkari Srikanth	Leela Palace	Bangalore
46.	Inderjeet Dawar	Marriott Hotel	Hyderabad
47.	Nagelli Vamshi	Royal Orchid	Bangalore
48.	Polemoni Sai Kumar	Taj Krishna	Hyderabad
49.	Ramudu	Marriott Hotel	Hyderabad
50.	T. Dinesh Kumar	Novotel Airport	Hyderabad
51.	Dasari Srinivas	Vivanta by Taj	Hyderabad
52.	G. Sachin Kumar	Novotel Airport	Hyderabad
53.	K. Jeevan Reddy	Royal Orchid	Bangalore
54.	Somarapeta Raju	Novotel Airport	Hyderabad
55.	V. Mohan Goud	Vivanta by Taj	Hyderabad
56.	M.Balakrishna Goud	Sheraton	Bangalore
57.	Sanga Ashok	Marriott Hotel	Hyderabad
58.	R.Mithun Reddy	Marriott Hotel	Hyderabad
59.	Taher Ahmed Khan	Marriott Hotel	Hyderabad
60.	B. Sandeep Goud	Royal Orchid	Bangalore
61.	A.Raju	Royal Orchid	Bangalore
62.	Gurram Vikram	Marigold by Green Park	Hyderabad
63.	Burraveni Srinivas	Novotel-HICC-Hitech city	Hyderabad
64.	Yenuganti Suraj	Royal Orchid	Bangalore
65.	Salupala Sunil	Novotel Airport	Hyderabad
66.	A.Vikram	Novotel-HICC-Hitech city	Hyderabad
67.	Sivva Sai charan	Taj Deccan	Hyderabad
68.	Gagalapally Parameshwar	Royal Orchid	Bangalore
69.	K.M.Raghavendra Reddy	Marigold by Green Park	Hyderabad
70.	Manglaram Swaran	Novotel-HICC-Hitech city	Hyderabad
71.	Dudi Bala Padmini	Marriott Hotel	Hyderabad
72.	Kasaram Chandrakanth	Royal Orchid	Bangalore
73.	Baina Adithya	Royal Orchid	Bangalore
74.	Ashila Sunil	Marigold by Green Park	Hyderabad
75.	Gummadi Sravan Kumar	Novotel Airport	Hyderabad
76.	G. Sharath Chandra	Royal Orchid	Bangalore
77.	M.Ramchandra Reddy	Royal Orchid	Bangalore
78.	Nomula Vinod Kumar	Novotel-HICC-Hitech city	Hyderabad
79.	Thota Rajeshwar	Marigold by Green Park	Hyderabad

Achievements Year 2013-14



- 1st prize** : Mr. M.Swaraj (BHMCT-3rd Year) for Flower Arrangement competitions conducted by ACP-Hyd.
- 1st prize** : Mr. Shivanjan Reddy (BHMCT - 3rd Year) & Mr. Taher Ahmed (BHMCT -2nd Year) for California Prunes (Bakery) - Conducted by BCIIHMCT - New Delhi.
- 1st Prize** : Mr. Y. Sai Prasad (BHMCT - 3rd Year) for Fruit & Veg. Carving Competitions - Conducted by BCIIHMCT - New Delhi.
- 2nd Prize** : Mr. Thumma Bharat (BHMCT - 2nd Year) for Floral Decorations - Conducted by BCIIHMCT - New Delhi.
- 3rd prize** : Ms. Bala Padmini (BHMCT-2nd Year) for South Indian cookery conducted by ACP-Hyd.
- 3rd Prize** : Mr. Sai Prasad (BHMCT - 3rd Year) for Continental Cookery conducted by ACP-Hyd.
- Consolation Prize** : Mr. Ramchandra Reddy (BHMCT - 2nd Year) for North Indian Cookery Competitions Conducted by ACP-Hyd.
- Consolation Prize** : Mr. G. Rajesh (BHMCT - 3rd Year) for Ikebana Flower Decoration Competitions Conducted by ACP-Hyd.
- Consolation Prize** : Mr. Inderjeet (BHMCT - 2nd Year) in quiz competiions Conducted by ACP-Hyd.
- Consolation Prize** : Mr. Sumit Singh (BHMCT - 2nd Year) for Gateau(Bakery) Conducted by ACP-Hyd.
- Consolation Prize** : Mr.K.Praveen (BHMCT-2nd Year) for Table Laying competitions Conducted by ACP-Hyd.
- Consolation Prize** : Mr. Vivek Reddy (BHMCT-2nd Year) for North Indian Cookery Conducted by ACP-Hyd.
- Consolation Prize** : Ms. Bala Padmini (BHMCT-2nd Year) for Table Set up Conducted by ACP-Hyd.



Campus Placements 2014

The college is proud to announce a 100% job placement record for (Batch 2011-14) in various star hotels through the campus interviews held in Jan-Feb 2014.

BATCH 2011-2014 PLACED IN THE INDUSTRY

Rahul Kumar The Park	Md.Abrar Hussain The Park	D.Shivakumar Narsaiah The Oberoi Grand	A Shivanjan Reddy Marriott	Y. G.Shiva Kumar The Atria	M.Aravind Reddy Marriott	P. Santhosh The Atria
Y. Sai Prasad Marriott	B. Sagar The Atria	P Praveen Reddy Mc Donalds	K.Ranjith The Atria	V. Ramu The Park	P.Naresh Reddy The Atria	G Rajesh Marriott
V. Venkatesh The Atria	K.Manoj Kumar Café Coffee Day	H Manoj Kumar The Park	R Nikhil Kumar Reddy Café Coffee Day	K. Srikanth Le meridien	Raj Gopal G ITC Kakatiya	D. Raneel The Atria
Md. Mujahid Ahmed The Park	J Mahesh The Park	G. Arjun kumar The Park	D Naveen ITC Kakatiya	K. Vinayak Kumar Marriott	C. Chandrashekar Reddy Raddison Blu	J. Srikanth Reddy The Atria

Courses Offered

Degree

3 Years Bachelor in Hotel Management & Catering Technology (Affiliated to O. U.)

Eligibility : 10+2 / Equivalent

Short Term Course

1 1/2 year Craft Certificate Course in Food Production (S.B.T.E.T)

Eligibility : S.S.C / Equivalent



Global Institute of Hotel Management
(Affiliated to Osmania University)

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