A Career in

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An Initiative of Global Institute of Hotel Management, Hyderabad.



THE SAGA OF SUCCESS GIHM

welcome to droom institute or noter invalingment. Choosing a career in Hotel Management itself introduces you to a whole world of fun, knowledge and keeps oneself updated with the latest trends in this hotel and hospitality sector.

Global Institute of Hotel Management has been in this HOTEL AND TOURISM industry for a period of 15 years now, extending its contribution towards education in the field of culinary, hotel and hospitality. Established in the year 2000, GIHM offers a Bachelors Degree in Hotel Management – BHM&CT recognized by Osmania University. During this tenure, GIHM has also been awarded "The Best Institute of Hotel

Management", Hyderabad by the department of tourism. Students overall development with professionalism being focused, building confidence, and creating leaders have always been the core values at GIHM. Academic with extra curricular

activities , focus on specific skills and general knowledge and guiding them to grow in the profession that one choses has always been the criteria here. It is the right path for somebody interested to make an exciting career

All the team member and faculty at GIHM are well experienced tutors who have also won various laurels in this sector and are focused only in overall student development and guiding them towards the right path, as our vision statement says "Our goal is to make your ambition happen." We believe every student is unique, coming from different academic, cultural and social backgrounds and hence the team dedicates itself to reach to the need of the students with complete support for individual students success.

Wishing the best to all the aspirants!

E. Chetan Reddy, Director, GIHM.

The most DYNAMIC industry



Hotel and tourism industry is one of the most dynamic industries and for suitably qualified professionals. GIHM offers BHM&CT, a degree programme which is designed by experts of the hotel and culinary industry and by the end of the course the student is in a position to decide the right career path. It includes all the sections like frontoffice, food and beverage service, culinary art and other areas

GIHM is a well established institution offering this course with well equipped classrooms and concerned department labs for the students. The facilities at GIHM

are designed to have hands on experience to ensure that graduates have higher chances of employability. With an intensive training and internship programme, graduates of GIHM are successfully placed to make a bright career.

I have always been there at GIHM and seen them grow and nurture every time. The management is completely involved in everyday activities of the institution with personal and individual concentration towards every student as a part of the routine activities. Internal developments with latest techniques and teaching methods are of prior importance at GIHM.

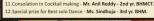
vish the Team of Global Institute of Hotel Management the very best and I am sure joining

Wishing success to all the prospective students!

Chandrasekhar Potdar, Deputy Registrar (Academic) B.Com, L.L.B, Osmania University.

ACHIEVEMENTS 2014-15 🝙

- New Delhi. Students proved their skills by displaying their talents and winning the following laurels
- 1st Prize in Fruit & Vegetable Carving Mr. Setti Raju, 3rd yr. BHMCT.
 - 2nd Prize in Bakery Young Chef Contest Mr.A. Naresh & Mr. Ch.Vinay Kumar, 2nd yr. BHMCT.
 2nd Prize in Maggi Coconut milk powder Culinary Challenge Mr. B.Rajender Goud & Mr.
- G. Akhil Kumar, 3rd yr. BHMCT
- 3rd Place in Facility Planning Contest Mr. Nigel Adrean Dcruze 3rd yr BHMCT &
- Mr. Ch.Vinay Kumar, 2nd yr. BHMCT.
 Best Chef of the year Faculty Pastry & Confectionary award to Chef Jitendai
- Inter college competitions 2014 were conducted by The Association of Catering Professional unde various categories, where our students have participated and won the following prizes:
- 1st Prize in Table Laying Ms. Sindhura 2nd yr BHMCT. 2nd prize in Best Student Barman of the year - Mr. Nigel Adrean Dcruze-3rd yr BHMCT.
- 3rd prize in Outstanding plated Dessert Ms. Nazia Fatima 2nd vr.BHMCT.
- 3rd prize in Best cake of the year Mr.A.Naresh-2nd yr. BHMCT.
- Best Presentation in Table Laying Mr.K.Praveen 3rd yr. BHMCT.
- Consolation in Cookery Continental Mr. B. Chandrakanth 3rd yr. BHMCT.
- Consolation in Cookery North Indian Mr. Ch.Rajesh 2nd yr. BHMCT.
- Consolation in Cookery South Indian Mr. Ashwin 2nd yr. BHMCT.
- Consolation in Quiz 2 Prizes Mr. Ranjith Kumar & Mr. Ramudu 3rd yr. BHMCT.
- 10.Consolation in Flower Arrangement Mr. Upender 2nd yr. BHMCT.





Salient Features

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

- 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
- 3) House-Keeping Lab with attached Model Guest Ro
- Well ventilated Class rooms with latest teaching aids having a capacity of 80 seating A model front office look alike of a hotel.
- A 200 seating multipurpose A.C. Banquet hall.
 A well furnished Computer Lab at a 1:1 ratio



orientation



Events & Activities 2014-15



Industrial Exposure Training (2014-15)

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



Employment opportunities ith HOTEL MANAGEM



raised employment opportunities with career advancement in a number of areas, and especially the stream of Hotel Management. To work in hotel and tourism industry, one needs to have excellent interpersonal skills and a sharp understanding of marketing and public relations. Hotel management studies provides a focus on management of hospitality operations in the various departments of a hotel, customer relation scenarios, restaurants, convention centres, clubs and related industries.

The hospitality industry continues to grow globally and always requires qualified people. Pursuing a course in Hotel Management will give you the necessary background for a large range of careers in a competitive market. It provides students to learn the latest insights and the students get an opportunity to have an exposure in the form of industrial training with hotels as

Practical management skills and enhanced employability are the core skills that the student will pick up and this provides the student the best possible chance of securing a dream position. Carers after the completion of the course exist in hotels, tourism consultancy, and event management, operations management, marketing management or setting up one's own

On behalf of the entire GIHM team, I would like to wish you every success in your goal of applying and pursuing this course.

Dr. C. Prabhakar Reddy, Principal



















Campus Placements 2015

The college is proud to announce placement record for (Batch 2012-15) in various star hotels through the campus interviews held in Jan-Feb 2014 and still going on

BATCH 2011-2014 PLACED IN THE INDUSTRY





































Courses Offered

Degree

3 Years Bachelor in Hotel Management & Catering Technology (Affiliated to O. U.) Eligibility: 10+2 / Equivalent

Short Term Course

Food Production (S.B.T.E.T) Eligibility: S.S.C / Equivalent





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