



A Career in

Hotel Management

An Initiative of Global Institute of Hotel Management, Hyderabad.

Under The New Global Educational Society



THE SAGA OF SUCCESS

Director's message

The most DYNAMIC industry



Welcome to Global Institute of Hotel Management. 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 chooses 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 student success.

Wishing the best to all the aspirants!

E. Chetan Reddy, Director, GIHM.



Hotel and tourism industry is one of the most dynamic industries and is constantly growing every year providing various options or careers for suitably qualified professionals. GIHM offers BHM&CT, a degree programme which is designed by experts of the hotel and culinary educators. It focuses on all the aspects and departments of the hotel 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 front-office, 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.

I wish the Team of Global Institute of Hotel Management the very best and I am sure joining GIHM would be the first step towards building a career in Hotel Management.

Wishing success to all the prospective students!

Chandrasekar Potdar, Deputy Registrar (Academic).
B.Com, LL.B, Osmania University.

ACHIEVEMENTS 2014-15



a) National level competitions 2014 were conducted by Banarasidas Chandiwala Institute of hotel mgmt, New Delhi. Students proved their skills by displaying their talents and winning the following laurels.

1. 1st Prize in Japanese Culinary Challenge - Mr. B.Rajender Goud & Mr. Setti Raju, 3rd yr. BHMCT.

2. 1st Prize in Fruit & Vegetable Carving - Mr. Setti Raju, 3rd yr. BHMCT.

3. 2nd Prize in Bakery Young Chef Contest - Mr.A.Naresh & Mr. Ch.Vinay Kumar, 2nd yr. BHMCT.

4. 2nd Prize in Maggi Coconut milk powder Culinary Challenge - Mr. B.Rajender Goud & Mr. G. Akhil Kumar, 3rd yr. BHMCT.

5. 3rd Place in Faculty Planning Contest - Mr. Nigel Adrean Dcruze - 3rd yr BHMCT & Mr. Ch.Vinay Kumar, 2nd yr. BHMCT.

6. Best Chef of the year Faculty - Pastry & Confectionary award to Chef Jitendar.

c) Inter college competitions 2014 were conducted by The Association of Catering Professional under various categories, where our students have participated and won the following prizes:

1. 1st Prize in Table Laying - Ms. Sindhura - 2nd yr. BHMCT.

2. 2nd prize in Best Student Barman of the year - Mr. Nigel Adrean Dcruze-3rd yr BHMCT.

3. 3rd prize in Outstanding plated Dessert - Ms. Nazia Fatima - 2nd yr. BHMCT.

4. 3rd prize in Best cake of the year - Mr.A.Naresh-2nd yr. BHMCT.

5. Best Presentation in Table Laying - Mr.K.Praveen - 3rd yr. BHMCT.

6. Consolation in Cookery - Continental - Mr. B. Chandrakanth - 3rd yr. BHMCT.

7. Consolation in Cookery - North Indian - Mr. Ch. Rajesh - 2nd yr. BHMCT.

8. Consolation in Cookery - South Indian - Mr. Ashwin - 2nd yr. BHMCT.

9. Consolation in Quiz - 2 Prizes - Mr. Ranjith Kumar & Mr. Ramudu - 3rd yr. BHMCT.

10. Consolation in Flower Arrangement - Mr. Upender - 2nd yr. BHMCT.

11. Consolation in Cocktail making - Mr. Anil Reddy - 2nd yr. BHMCT.

12. Special prize for Best solo Dance - Ms. Sindhuja - 3rd yr. BHM.

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 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 seater multipurpose A.C. Banquet hall.
- 8) A well furnished Computer Lab at a 1:1 ratio

Labs and Infrastructure



orientation



Events & Activities 2014-15



- a) Orientation programme for the freshers was held in the month of July & August 2014, where in different speakers from the hotel industry and personality development trainers were invited to make the students aware about the industry and improving their personality.
- b) The students have shown their gratitude towards teachers by honoring them on Teachers Day on 4th September 2014.
- c) Senior students gave a hearty welcome to their juniors by giving them a gala freshers party.
- d) All the important occasions and festivals have been given equal importance and happiness was spread by celebrating every important day like Independence Day, Ramzan, Ganesh Chaturthi and more.
- e) "Halloweens Day" on 31st October 2014 was a celebration of its own with special lunch and with the concept of Halloweens Day, students showed up to the maximum joy.
- f) An important occasion and closing of the year with a Cake Mixing Ceremony on 15/12/14, in our college has always been an important part. We were honoured to have the chief guest, Chef Arjun, Executive Chef Vionta by Taj to be a part of this event and make it a successful one.
- g) "Christmas" celebrations were a full swing and all staff and students of the college enjoyed the sumptuous cake made in the college.

Industrial Exposure Training (2014-15)

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.

Hyderabad	Radisson Blu	Bangalore
Marriott Roll No. Name of the student 16681300001 G. Navneet Kumar Reddy 16681300010 N. Manjaja 16681300013 N. Dileep 16681300015 P. Praveen 16681300019 S. Chaitanya Yadav 16681300020 G. Sakravan 16681300021 M. Naranga Rao 16681300020 K. Rakshak Reddy 16681300041 K. Raju 16681300045 S.R. Imrayazhin 16681300046 M. Ramu 16681300052 V. Anuraag Rao 16681300054 P. Namritha Reddy 16681300056 G. Venkatesh Reddy 16681300072 K. Chandu Deepak 16681300070 A. Prathap 16681300085 M. Anand Kumar 16681300088 B. Ramesh Kumar 16681300088 G. Divendhar 16681300097 K. Ravikiran Goud 16681300101 S. Sravan Kumar	16681300021 N. Raju 16681300047 R. Vijay Goud 16681300060 D. Vijay 16681300074 M. Vinod 16681300082 K. Saravesh Reddy 16681300084 T. Manish 16681300092 M. Sudesh Kumar 16681300093 R. Chiranjeev Kumar 16681300094 M. Nishith 16681300098 C. Rajesh 16681300102 Nishu Fatima 16681300103 B. Eether Prathiba Latha 16681300011 B. Sarath 16681300063 P. Prashanth 16681300064 J. Arjun 16681300076 P. Sujjan Kumar 16681300022 B. Navneet Kumar Reddy 16681300024 P. Ajithdar 16681300071 M. Sush Kumar 16681300073 K. Sa Kumar 16681300095 T. Manish Kumar 16681300002 J. Ujjendar 16681300050 B. Srinath 16681300025 V. Anand Kumar 16681300083 S. Srinivas Reddy 16681300007 C. Anand Kumar 16681300008 P. Rajeshwar 16681300048 P. Bharathraj 16681300058 S. S. Anand Kumar 16681300090 P. Srinath 16681300096 P. Brahma Reddy	Crowne Plaza 16681300006 A. Naresh 16681300012 K. Srinivasa Chary 16681300018 M. Rajeevendar 16681300019 K. Jayaprakash 16681300043 R. Ajay Kumar 16681300058 Vinod Manu 16681300073 G. Vinod Kumar 16681300075 N. Ramaregaya 16681300086 Anil Kumar C 16681300084 B. Sekhar Atria 16681300017 D. suraj 16681300017 P. Sathish Kumar 16681300027 B. Shivraj 16681300031 K. Saravesh Kumar 16681300054 B. Sekhar Goa 16681300007 G. Ramakrishna Reddy 16681300028 E. Anup Kumar 16681300050 T. Rajender 16681300055 A. Chaitanya 16681300050 S. sadashah 16681300078 M. Reddy 16681300081 S. Manu Reddy 16681300091 D. Ujjwal 16681300104 C. Chandrabhar Vivanta By Taj 16681300008 K. Raj Kumar 16681300020 G. Naresh 16681300096 A. Adithya The Park-Goa 16681300026 K. Mahesh 16681300049 K. Vinod 16681300089 Jagann Binny 16681300100 M. Sathish Goud 16681300105 A. Rajender

Employment opportunities with HOTEL MANAGEMENT



The immense growth of hotel, tourism and hospitality industry has 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 centers, 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 a part of their course.

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. Careers after the completion of the course exist in hotels, tourism consultancy, and event management, operations management, marketing management or setting up one's own business.

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.
 B.Sc, DHMCT (H.M-BOM), DPM, MBA(HR), M.Phil (Mngt.), P. h. D.,
 Member, Board of Studies (Hotel Management and Catering Technology) Osmania University.



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

						It may be YOU	

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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Director,
 Principal &
 Faculty
 with
 BHMCT
 Students

