

# HOSPITALITY Career

An Initiative of Global Institute of Hotel Management, Hyderabad.

## Hotel Management Education



**H**ospitality is becoming a serious career path for many young upcoming Professionals in India. With the Hotel Industry growing at a tremendous pace across the Globe and more so in India - the demand for Hospitality Professionals is growing in the same manner.

There are approximately 1, 20,000 rooms available in the "Star Category" Hotels across India - while these many rooms are available in some single Cities around the world. Keeping the current growths in GDP in mind, in the next 15 years there will be an addition of approximately 30 to 40 thousand more rooms in our Country, still leaving India short of Global Standards. This shows the demand that there will be for Hospitality Professionals in the coming years.

I must congratulate all the students who have chosen this path to become Hotel Professionals.

Colleges are striving hard to aim towards a common mission of "Hospitality Leadership Through Learning" with increased commitment to excellence in teaching, research and industry collaboration. Most are including Faculty who are experts in Hospitality Management and from the Industry. Keeping current trends in mind they are adding a broad scope of undergraduate, graduate and professional learning programmes which will enable them to generate the next generation of leaders for the world's most dynamic industry.

Research and personal commitment to Students will make Institutes stand out. Faculties should explore critical trends - producing research that shapes our industry's strategic, managerial and operating practices. This research should come alive in the Institute's classrooms which should give their students a competitive edge in whatever field they pursue.

Indian Hotel Management Institutes must strengthen the Alumni Bodies that will play a fundamental role in the Institutes educational mission.

*I would also take this opportunity to congratulate Global Institute of Hotel Management for the excellent work they are doing in the field of Hospitality Management and producing some fine quality Professionals.*

*I wish the Students and the Management the very best.*

**Ram Misra**

Area General Manager - Fortune Park Hotels Ltd - AP  
President Hotels & Restaurants Association of Andhra Pradesh  
Member Governing Board NITHM Hyderabad  
EC Member SKAL International Hyderabad

## Director's Message



Global Institute of Hotel Management strongly believes in its mission statement - "Our goal is to make your ambitions happen" ever since we started in the year 2000. We strongly believe that the students success is our success, and believes in making the ambitions of students come true. We have been imparting knowledge with a positive learning environment brought about by our motivated students and highly trained and qualified staff. Our teaching and training methods adopts a practical hands on approach which means our students are accustomed to all the operations in any hotel and hospitality industry. GIHM has been continuously improving all the facilities and infrastructure as per the industry to meet the students need in making the student a complete **hotelier**.

The college campus is well established with all the classrooms and lab like a restaurant, house keeping lab and guest rooms, front office lab, various kitchens to handle all kinds of cuisines and bakery products. The college also has a well established library and seminar hall along with facilities for sports activities.

To day, with an immense growth in the tourism, hotel, food and other hospitality industries, there is a wide range of opportunity to every individual willing to make a career in this path.

*I welcome you to join Global Institute of Hotel Management and make a step ahead in your future.*

**Chetan Reddy Earla**  
Director, GIHM



## You can't argue with tradition!



**H**yderabad is steeped in a tradition of hospitality that dates back to the 17th century, nestled high in the Deccan Plateau, the region offers the best of everything, a safe and cool lifestyle, excellent local cuisine and an unparalleled international milieu.

Hospitality is the largest & biggest industry in the world and the main source of income for many countries. It is one of the world's fast growing, job-creating profession, that employs one in ten people worldwide.

You may want to start your own business, manage a hotel whatever your talents are, the hospitality industry offers variety and opportunity. One of the many wonderful and vibrant aspects of this industry is the flexibility and choice it offers, you can start working in Hotels and if that doesn't suit, you can change to human resources in the banking sector or use your experience to go into marketing for a multinational organization or even manage a resort or setup your own entrepreneurial business.

Remember as global the opportunities, equal is the competition, to be a top level manager, you would need an education which supports you through the career ladder. A formal education in hospitality fills in any gaps that practical experience can't provide and provides an international recognition, endorsement of your skills and technical knowhow! Our courses combine theory and skill development with an emphasis on practical work experience.

Osmania University has started the 3 year Bachelor courses in Hotel Management & Catering Technology (BHMCT) and Culinary Arts (BCTCA) in affiliated colleges in the year 1994 in Hyderabad. Now we are having full fledged 23 colleges in twin cities. Recently under the able stewardship of our esteemed Vice-Chancellor Prof. T. Tirupati Rao, a Bachelor's, 3 year degree course in Hospitality, Aviation and Tourism Management (BHA TM) and one year diploma course in Food Preparation, Hotel Management and Advanced Hotel Management has been introduced with International Standards, having MOU with UEI, Global - school of services management, A Berggrun Edu. Pvt. Ltd UK - New Delhi. All these new degree and diploma courses are run through Out-reach centers of Osmania University under distance education mode.

Our goal is to create an environment where students learn how to tackle difficult, complex problems by probing, discussing and integrating, working together towards understanding, much deeper than ever could be achieved on their own.

Our students have become a part of a powerful Global Network of Alumni, who remain connected by the enduring bonds of friendship and respect and are amongst the most accomplished youngest people. If you think we match your aspirations, I request you to enroll in Osmania University, Hospitality, Job-oriented, Professional and Potential courses.

**Dr. K.S.K. RAO PATNAIK**

Professor of Chemical Engg &  
Chairman, Board of Studies, HM & CT  
University College of Technology (A),  
Osmania University.

**Think Positive!  
Dream Green!!**



Principal, GIHM Mrs. Prajeeda Reddy with Corporate Executive Chef O.P. Khantwal, ITC - Fortune Park Hotels Ltd.



Principal, GIHM receiving a recognition certificate at the National Culinary Congress 2009.



## Six Sigma - A Culture Change in the Hotel Industry

Change is the only constant thing in the world and businesses are no exception to this universal principle. It is the most important element of successful business management today. To remain competitive in increasingly aggressive markets, organizations have to adopt a positive attitude of change. The aim of change is to bring about continuous improvement in the competitive world, through which businesses hope to surpass their competitors so as to meet customer needs better. Change management teaches managers how to be one step ahead of competitors, set trends and lead in order to survive.

There was a sweeping 'culture change' which occurred during 80's in some of the manufacturing sectors. Impact of that change was huge and it entirely changed the business management strategy across global organizations. It was the 'Six Sigma' concept, that originated from Motorola, USA, which now enjoys widespread application in many sectors of the Industry as 'a way of life', not just as a mere practice.

Six Sigma originated as a set of practices designed to improve manufacturing processes and eliminate defects, but its application was subsequently extended to other types of business processes as well. This concept was heavily inspired by the other quality improvement methodologies such as TQM, Quality Control and Zero Defects. Six Sigma is a comprehensive and flexible system for achieving, sustaining and maximizing business success. It is uniquely driven by close understanding of customer needs, disciplined use of facts, data and statistical analysis and diligent attention to managing, improving and reinventing business processes. It is a goal of near perfection in meeting customer requirements.

The term 'Six Sigma' refers to a statistically derived performance target of operating with

opportunities. (A defect is defined as any process output that does not meet customer specifications, as per Six Sigma terminology). This methodology has saved businesses around the world, billions in dollars due to its low defect output. For instance, since 1986, Motorola has stated that the Six Sigma system has saved them \$17 billion dollars!

The Six Sigma system strives to reduce variances (variations) in both business and manufacturing and in order to do so; these processes must be measured, analyzed, controlled and improved upon. So here is DMAIC, which is a basic component of the Six Sigma methodology - a way to improve work processes by eliminating defects. The five phases of DMAIC methodology are: *Define* the problem - The project goal, *Measure* key aspects - collect relevant data for a comparison and analysis, *Analyze* the data to investigate and verify root cause and effect relationships, *Improve* the current process to ensure that the defects are lowered and processes are streamlined and *Control* ensures that any variances stand out and are corrected before they can influence a process negatively causing defects.

In an industry where customer interactions occur on an hourly basis, each customer touch point is critical for building personalized service credibility and developing customer affinity. Successful implementation of this methodology will sustain and build new

new technologies, prepare for the challenges of constant change, provide critical focus on the customer and help deliver a dramatic improvement in the bottom line. It helps an organization realize breakthrough achievements to do things faster, better and cheaper and most importantly aims at achieving and exceeding customer expectations. The bouquet of tools that are offered coupled with its approach makes it different from the other methodologies that have been existing for some time. To put it in simple terms, it is a metric that indicates how well a process is performing. The higher the Sigma value, the better.



**Jay Nair**  
Manager,  
Learning Services  
ITC Hotel The Kakatiya,  
The Luxury Collection  
Hyderabad

Throughout the hotel industry, the gospel of excellence is the key ingredient to success. Six Sigma has been successfully deployed by many organizations in Hospitality Industry across

the globe such as Starwood Hotels, ITC Hotels, Ritz-Carlton etc. The beauty of Six Sigma implementation lies in the fact that it can be integrated well with accepted management approaches in all industries, be it ISO 9001, ISO 14001, HACCP etc. Starwood Hotels & Resorts is the first hospitality company in the world to embrace Six Sigma in 2001 and extended this best practice to all properties worldwide. Six Sigma at Starwood has helped to improve the financial performance of the group by ushering the quality and consistency of the customer experiences. Six Sigma has also provided the guidelines and tools to create a consistently superior Guest experience and

simultaneously improve the bottom line. Starwood has run over 3000 projects worldwide to date in areas such as productivity, menu design e mail marketing, and concierge service.

Following are some of the areas where Six Sigma can create positive changes for the business excellence:

### Front Office

Reduce wait time during peak check-in time, Reduce wait time during peak check-out time, Eliminate billing errors and improve accuracy, Reduce No Shows, Increase occupancy, Optimal utilization of the current product mix (rooms) to increase revenue, Increase customer delight, Reduce/eliminate loss calls, Accuracy of information etc.

### F&B service/Production

To maintain optimal inventory, Minimize wastage/pilferage, Standardized output of Food and Beverage, Reduce time taken for service, optimal usage of current product mix (F&B/Outlets) to increase revenue etc.

### Housekeeping

Reduce the turn around time of making /turning down a room, Standardization of cleanliness across areas, Wise distribution of Guest Amenities, Special treatments etc.

### Human Resources

Accuracy of payroll, Documentation Mgt, Reduce turn around time of recruitment, Reduce turn around time of relieving, Increase Employee Satisfaction Rate etc.

The call of the hour is to welcome Six Sigma in this industry and utilize the skill to enhance employee efficiency and customer satisfaction. Increasing competition from other organizations and intensive work reaffirms the above hypothesis. Above all it is termed as an enabler of a culture change.

## 4th National Culinary Congress - 2009

GLOBAL INSTITUTE OF HOTEL MANAGEMENT has been felicitated and given award of appreciation at "The Fourth Indian Federation of Culinary Association (IFCA) National Culinary Congress" 2009-Hyderabad. The award was jointly given by the IFCA Board and Chef John Sloane, WACS (World Association of Chefs Societies) Continental Director, Asia Region.



### Chefs Message

Chefs, as you move forward with your 1st publication may I wish you all every success. I was very impressed with my visit to Hyderabad last year for the IFCA Conference. I could see the enthusiasm of young chefs which were so engaging. GIHM taking on the task to make a publication is

a great step forward to reach out and give communication and a medium to learn and network from.

May 2010 be a great year for you all.

On this note I leave a few notes on WACS what is dose for you when you connect with it via your Chefs Association.

Culinary Regards

*John Sloane*

Proud Member of the World Association of Chefs Societies  
**Cuisine Hospitality Education Food**



### What WACS does for us

A board of management operates WACS; we work through the Continental directors to assist the member countries. The President of the World Association Ferdinand Metz makes himself available to each and every member of the associations through his Continental directors. I have listed below a number of points that WACS has either initiated or is the major player. Remember you have a voice your concerns are our concerns help us to help your association move forward

- Forums to have your members recognized Globally for their efforts (WACS Honorary life members)
- Created a tender process for the operation of a congress Global certification of Chefs
- A culinary committee to assist in standardizing and operating competitions
- Create the opportunity to have your Culinary events recognized globally which in turn assists you with participation and funding Regional forums
- Provided a forum for you to be heard globally example Asia Pacific Forum
- Provides a global opportunity for us to regularly network Web site
- Continued Education (train the trainer)
- Humanitarian fund
- Global Chef competition
- Total food knowledge resource
- Created International Chef day
- Industry information updates
- International exchange programs

**Students views who have attended the congress: GOWTHAM :** It was a great knowledge sharing experience and an opportunity to meet great chefs from all over the world.

**AMARNATH :** It was a learning experience and feel lucky to be seated among one of the well known chefs. It was indeed a great time of my life.

**J.SINDHURA :** The time spent during the National Culinary Congress has inspired me to go ahead in my life and making my ambition come true to become a great chef. It was a platform where one could feel proud and be a part of the chefs team.

**MINHAJUDDIN SAQUIB:** It was a dream come true to see and meet so many chefs in one place at one time. 3 days that I spent at the IFCA, National Culinary Congress has not only inspired me to become a chef but made my goal even more stronger to become a great chef like one of them. I know it is hard but will try my best.

**P. VASU :** Have a chance, never leave it. This experience what I gained by attending the culinary congress has shown me the hardships what is needed to become a good chef. I got an opportunity to mingle with the chefs and they also guided us in various fields of kitchen and hotel industry.

**KAVITHA :** The only opportunity to meet so many chefs and I couldn't miss it. I had the best time possible for I was sure that this was the only place to be if you want to know and learn from different chefs at one place at one time. It was the best knowledge sharing experience what I had.



Thanks to all the members of WACS / IFCA members and every other person involved in allowing us to be a part of the Culinary congress.



Chef Soundararajan, General Secretary, IFCA & Corporate Executive Chef, Mahindra Holidays & Resorts, India, with GIHM team.



Principal and students with Mr. Vir Sanghvi - India's leading Print & TV Journalist



Chef & Managing Director of the Hotel and Training centre (HCTC), Mauritius - Chef Mougam Pareetumbee along with Principal & students



Executive Chef Srinivas Srirangam of Novotel Hyd, Airport with students of GIHM



GIHM team with Chef Vijay Nagpal, Executive Chef, ITC Maurya, Delhi



Principal & Students with South Carolina Master Barbecue Champion Chef JT Handy



# Bon Appetite!



**Chef Nambi Arooran**

Chef Nambi Arooran is an expertise in Continental & South Indian Cuisine and has worked in Taj group for 2 years & has been with ITC for the past 26 years and presently is an Executive Chef for ITC Kakatiya, Hyderabad.

Name of the dish : **Burhani Gosht**  
Tools : Handi, Palta

## Ingredients

- 1.Oil
- 2.Cardamom
- 3.Sliced Onion
- 4.Ginger Garlic Paste
- 5.Red Chilly Paste (seedless)
- 6.Lamb Curry Cut
- 7.Salt
- 8.Garam Masala
- 9.Lamb Stock

## Wt./Measure

- 500ml
- 20 gms
- 3.2 kgs
- 200 gms
- 350 gms
- 6 kgs
- To taste
- 30 gms
- 2 ltrs

## Procedure

1. Heat oil in a handi and add card amom, once the oil is really hot
2. Strain the cardamom after it loses color.
3. Add sliced onion in oil and fry till golden brown.
4. Add ginger garlic paste and cook well.
5. Add lamb curry cut and bhunao well till all the water evaporates and the lamb leaves all color and turns reddish brown.
6. Add salt and cover the meat with water, just enough to cover the meat.
7. Put the handi on very slow flame and seal well.
8. Once the lamb is 90% cooked, add stock and cook further.
9. Once done sprinkle garam masala on top and adjust seasoning.

Garnish: chopped coriander, garlic flavored hung yoghurt.



## A True Thought

In the past, nobody had a watch,  
but everyone had time.  
now, everyone has a watch,  
but nobody has time.



## New Hotels in Pipeline

1. Uppal Group plans to develop seven luxury hotels by 2010
2. Marriott to add 24 hotels by 2011
3. Panoramic Universal to launch new hotels in India
4. Ten New Hotels to dot the city of Hyderabad
5. Accord Group has plans to set up 200 hotels in India
6. Appu Hotels Plans to open 10 new hotels across Tamil Nadu
7. Kempinski and Leela Palaces & Resorts bring a chain of hotels
8. Larsen and Turbo's new venture in Bangalore
9. Starwood and Vatika set for the Westin New Delhi Hotel & Residences
10. Mahima Real Estate Pvt Ltd plans hotel in Jaipur
11. Hyatt plans to launch 15 five star and deluxe hotels and resorts in India
12. South India Hotels & Restaurants Association proposes a launch of 51 hotels in South India
13. Chandigarh- hot target for hotel construction
14. Shangri-La to check into Bangalore
15. ITDC to build two hotels
16. Oberoi Group's New Venture
17. Le Meridian plans to launch 10 more Hotels in India
18. Royal Orchid's New Launch
19. Accor Launches first new hotel in India
20. Lemon Tree Hotels on major expansion spree

## Importance of English Communication

A constantly changing work environment due to customer-driven markets, an information-based economy and globalization has significantly increased the demand for effective English communication in the current job market.

Thanks to globalization and outsourcing, English has emerged as the language of international commerce. In order to understand and be understood by the rest of the world, we must be able to effectively communicate in English. Probably, it is our most important bridge to the rest of the world. With the world transforming into a global village, English is fast emerging as a de-facto standard for every form of communication. Even countries like China, Japan & Germany have realised that there lack of English skill is crippling their global ambitions. That is why, Countries like China & Singapore have already launched their "Speak Good English" campaign.

Yes, English is fast becoming the language of power without which India may miss the globalization bus. No doubt, the present job market essentially require proficiency in English communication. We need to wake up to the ground realities and prepare ourselves to face the emerging challenges.

**N.G. Palit, Faculty**

## Healthy Diet



A healthy diet is one that helps maintain or improve health. It is important for the prevention of many chronic health risks such as obesity, heart ailments, diabetes and cancer.

A healthy diet involves consuming appropriate amounts of all nutrients and an adequate amount of water.

Nutrients can be obtained from many different food, so there are a wide variety of diets that may be considered healthy diets.

WHO makes the following 5 recommendations with respect to both population and individuals.

- i. Achieve an energy balance and a healthy weight
- ii. Limit energy intake from total fats and shift fat consumption away from

- iii. saturated fats to unsaturated fats and towards the elimination of trans fatty acids.
- iii. Increase consumption of fruits and vegetables, legumes, whole grains and nuts.
- iv. Limit the intake of simple sugars.
- v. Limit salt/sodium consumption from all sources and ensure that salt is iodized.

## Laugh a Little

A Sardar was writing the passive voice of "I made a mistake", guess what did he write?

He wrote 'I was made by a mistake'

Sardar was getting down at every station, buying ticket to the next station

Man:- Why you are doing so?

Sardar:- Doctor told me to avoid long journey.

Sardar:- I lost my cheque book

Manager:- Where did you lose?

Sardar:- I don't know

Manager:- Search it, or else any one will sign on it

Sardarji:- Aare, hawale, nalayak, I have already signed on it!

Doctor:-Look here! Don't you know my office hours are from "five to eight" in the evening.

Patient:- "Yes, I know. But the dog that bit me didn't know."

**by V. Ravi Kanth**

1st year, BHM & CT

**by Mrs. Nataasha Sevela**  
Hygiene and Sanitation Faculty.

## Stronger than the strongest

Strength is life & weakness is death. There is no joy in the life of a person who is bereft of strength

Strength can shed light when there is darkness

There are three types of strengths physical strength, intellectual or mental strength & spiritual strength

We have problems in life nobody can be free from problems but we want is strength to face the problems & challenges

It is not a gift of god or an inborn quality

One has to develop it by constant effort

Any thing that makes you weak physically, mentally, intellectually & spiritually reject like a poison

**by Pankaj kumar**

Faculty.

## Batch Photographs of GIHM



Principal and faculty with 3rd Year BHM & CT Students



Principal and faculty with 2nd Year BHM & CT Students



Principal and faculty with 1st Year BHM & CT Students



Principal and faculty with Post Diploma students



Principal and faculty with CCFP students

## Facts

1. Half of the world's population live on a staple diet of rice
2. During a lifetime the average person eats about 35 tonnes of food
3. "An apple a day keeps the doctor away" is spread all over the world and it is not far from the truth. Apples are perfect hosts for vitamins C and B, antioxidants and very important phenol compounds.
4. The top banana producer is India with 23% of the worldwide crop, followed by Brazil and China.
5. China is the largest carrot producer in the world, followed by Russia and United States, while Holtville, California, is known as the "Carrot Capital of the World"
6. The jackfruit (Artocarpus heterophyllus) is the largest tree borne fruit in the world.
7. The average person consumes about 129 gallons of fluid per year. This includes water, milk, colas, beer, wine, etc.
8. Food slows down the absorption rate of alcohol; you will not feel the effects as quickly as you would on an empty stomach.

## Views on GIHM



Having spent an evening with the enthusiastic young college chefs at GIHM while judging an internal chef competition I was overwhelmed by the kind of participation & passion the students exhibited & from my conversation with Principal Ms. Prajeeda, I could feel the passion & hands on approach trickling down from herself & faculty to the students of the collage.

With growing demand for skills in hospitality its great to see GIHM in educating & grooming young minds in to developing as hospitality professionals which otherwise is not a very popular career option in India.

**Srinivas Srirangam**

Executive Chef, Novotel Hyderabad Airport



I wish GIHM all the very best in nurturing future hospitality professionals & creating an innovative mind set amongst them. I am confident that by maintaining constant attention to detail & adapting to latest academic & industrial advancements, GIHM would move forward to be a strong partner for the hospitality industry in Hyderabad. Best wishes! - Arijit

**Arijit Chatterjee**

Training Manager, Novotel Hyderabad Airport

## invitation



We request the pleasure of your gracious presence on the marriage of

**MASALA DOSA**  
(Son of set Dosa and Plain Dosa)

weds

**PANI PURI**  
(Daughter of Bhel Puri and Dahi Puri)

on Sunday, 30.02.10 at 12:00 am

**Venue:**

Dahi wada hall, Samosa Buiding, Chapathi Road, (opp Noodle Theatre)  
Rasagulla nagar, Biryani Post, Pulao Taluk, Holua Dist.

With best compliments from: Semiya Payasam & Gulab Jamun

by Ravi Kanth, 1st year BHMCT



# Campus Corner



## Introduction

Global Institute of Hotel Management, established in the year 2000 is one of the well known establishments offering various Hospitality related course in the field of Hotel management and Catering Technology. It has been dedicating itself to impart the best of theoretical and practical including technical knowledge to the students for giving the best to the industry from its conception.



## Why GIHM

In asking the question "Why GIHM?" the answer is very simple because it is ... The Right Career...The Right Place to Be...The Right Place to Study...The Right Facilities...The Right Qualifications...The Right Courses...The Right Training...and The Right Future...It is simply The Right Decision!

Here are some very good reasons...

- ▶ GIHM has been operating since 2000 and has built a strong track record of success and achievement
- ▶ GIHM is located in the heart of the city and close to all amenities
- ▶ GIHM is an officially registered educational institution and affiliated to O.U
- ▶ GIHM campus and teaching facilities are world class
- ▶ GIHM stimulated hospitality environment ensures a GIHM student is learning what it is to be hospitality professional from their first day on campus
- ▶ Students of GIHM have hands on experience in operating live restaurant & Banquets while pursuing their course
- ▶ Leading hospitality industry employers come to the GIHM'S campus during the semester to recruit students reflecting the quality of the GIHM training experience
- ▶ GIHMS partners with other international hotel management colleges for our students further overseas study
- ▶ The success of the hundreds of GIHMS graduates working in the industry in senior positions throughout the world is Testimony that GIHMS work!

## Activities



- ▶ Students have actively participated in the 4<sup>th</sup> National Culinary Congress conducted by IFCA (Indian Federation of Culinary Congress) where they have been an active participant and also volunteered as a team member for making the same a grand success.
- ▶ Chefs day competition
- ▶ GIHM students have participated in Intra College Fruit Fest '09 competitions conducted in the college and Chef Srinivas from Hotel Novotel -Shamshabad awarded the student participants and winners.
- ▶ Students have participated in the competitions held by Association of Catering Professionals, Hyderabad and given their best effort.
- ▶ Various indoor and outdoor sports and games have been held to keep the sportive spirits of the students all through the year for various festivals and occasions.
- ▶ Every year our students have been participating in the competitions held by Banarasidas Chandiwalla Competitions, New Delhi and have made a mark by achieving great success.
- ▶ Christmas was also eventfully celebrated in the college and "GINGER BREAD HOUSE" was the highlight for the celebration.

## Courses Offered

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

Eligibility : 10+2 / Equivalent

## Short Term Courses

1 ½ year Craft Course in Food Production (S.B.T.E.T) Eligibility : S.S.C. / Equivalent



College Campus

## Achievements



- ▶ 1st Prize in National Level Floral Arrangement competition held by Banarasidas Chandiwalla Institute of Hotel Management, at New Delhi in Oct'06.
- ▶ 1st Prize in National Level Vegetable and fruit carving competition held by Banarasidas Chandiwalla Institute of Hotel Management, at New Delhi in Oct'06.
- ▶ 2nd Prize in ACP Quiz competition held by Association of Catering Professionals at Country Club held in Aug'06, Hyderabad.
- ▶ 3rd Prize in ACP Cookery competition - Catering -Indian Cookery conducted by Association of catering Professionals, at Country Club held in Aug'06, Hyd.
- ▶ 1st Prize in Fruit & Vegetable Carving at Hotel & Restaurant fair Apr'07 held by Metro.
- ▶ 3rd Prize in Fruit & Vegetable carving held at Green Park Hotel, Hyderabad Jan'08.
- ▶ 1st Prize in "Remington Fruit & Vegetable carving 2008"
- ▶ 2nd Prize for Flower decoration
- ▶ 2nd for "Susta Culinary Wizard 2008" cookery competition
- ▶ 3rd Prize in Indian Cookery ACP competition 2008
- ▶ Best Flower Arrangement Award ACP competition 2008
- ▶ Best Cocktail Presentation Award ACP competition 2008

## Year 2009/2010



- ▶ 1<sup>st</sup> Prize in National Level Floral Arrangement competition held by Banarasidas Chandiwalla Institute of Hotel Management, New Delhi in October'09.
- ▶ 1<sup>st</sup> Prize in National Level Susta Culinary Wizard competition held by Banarasidas Chandiwalla Institute of Hotel Management, New Delhi in Oct'09.
- ▶ 2<sup>nd</sup> Prize in National Level Real Culinary Art Trophy competition held by Banarasidas Chandiwalla Institute of Hotel Management, New Delhi in Oct'09.
- ▶ 2<sup>nd</sup> Prize in Culinary competitions held by CATCH P held by PIHM'2009.
- ▶ 2<sup>nd</sup> Prize in Caroms held at SSCHM Sports Meet-2010.



## Students Placed

 L. Deepak Kumar (KFC) Mgmt.Trainee	 J. Jayachander (Self Establishment) Mgmt.Trainee	 J. Santhosh (Hotel Golkonda) Trainee Captain	 N. Gopal Reddy (KFC) Associate Manager	 P. Harish Kumar (Katriya Towers) Trainee Captain	 Narendar Reddy (Katriya Towers) Comm-III
 K. Deepchand (Hotel Westin) F&B Supervisor	 K. Uday Kumar (KFC) Mgmt.Trainee	 K. H. Prasad (KFC) Mgmt.Trainee	 D. Sandeep (Dominos) Associate Manager	 B. Nagi Reddy (Hotel Marriott) F&B Supervisor	 Abdul Lateef (KFC) Mgmt.Trainee
 K. Tarun Kumar (OHRIS) Captain	 G. Ramakanth (KFC) Mgmt.Trainee	 M. Aparna (Hotel Golkonda) Desk Assistant	 S. Ranjith Reddy (TGI) F&B Supervisor	 S. R. Reddy (Dominos) Associate Manager	 P. Santhosh Reddy (Hotel Golkonda) H.K. Supervisor
 S. Mahesh (TGI) F&B Supervisor	 Syed Abrar Mehdi A. (Abroad)	 Devendar Reddy (Hotel Westin) Comm-I	 V. Aravind (Self Establishment) Trainee Manager	 T. Joseph Ravi (Microsoft) Trainee Manager	 G. Chinnapu Reddy (Hotel Golkonda) F&B Supervisor



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