

# Hotel Management

An Initiative of Global Institute of Hotel Management, Hyderabad.

## "Bachelors Degree in Hotel Management & Catering Technology – Internationally Recognized Professional Course Offered by Osmania University-- A Prospective Career"

According to the World Travel and Tourism Council, travel and tourism accounts for 8% of the world's jobs and has the highest potential for growth of any industry. International travel alone accounts for more than 840 million tourists annually. The economic, social and environmental impact of tourism is significant and vital to create sustainable jobs and quality of life.



**Prof. V. Kishan Rao**  
Registrar  
Osmania University

Hospitality and tourism represents a broad range of career opportunities in industries that include:

- ▶ hotels and resorts
- ▶ restaurants and commercial food service
- ▶ meeting and event planning
- ▶ tourism destinations and attractions
- ▶ leisure, recreation and sports management
- ▶ airlines, cruises and other transportation
- ▶ environmentally sustainable and cultural tourism development
- ▶ spa and wellness management

As a vast, dynamic and growing industry, hospitality and tourism provides tremendous opportunity for ambitious students who enjoy working with people. The hospitality and tourism industry operates in a highly competitive environment. It is important that those seeking careers as successful professionals develop a strong business foundation and customer service skills. Graduates of hospitality and tourism management programs are well rounded with a combination of business and life skills that are in high demand with employers.

While hospitality and tourism has traditionally been an industry that emphasized hands-on experience, the competitive nature of the business now requires a combination of experience and higher education to build a successful management career. To meet the needs of the

### Associate Yourself with Confidence to Select Hotel Management as a Career



Welcome to the Hospitality Industry, a fast growing industry in the global market. By associating yourself with GLOBAL INSTITUTE OF HOTEL MANAGEMENT you have actually stepped into a professional milieu that will make your dreams come true.

Since its inception, I have seen it maturing from day to day. Having begun cautiously, we are in a position today, where others recognise. Our past experience, our association with the industry and the name we have established have helped us in facing the world with our heads held high and pride in our hearts.

We believe in all round development. Our expertise prepares students to tackle the most complicated situations. Our students are our assets and we have left no stone unturned in giving them a refined and sophisticated training. We believe in change and hence constantly keep updating ourselves to match international standards. Together, let's enter the new millennium with confidence and proficiency."

We are clear that it is our responsibility to help our students realize their goals in an increasingly competitive world. We have consistently produced excellent results and GIHM alumni can be found at premier organizations in India and overseas. From academic excellence to leadership qualities, a nurturing environment to cutting-edge infrastructure, GIHM offers everything you need to succeed"

*The Institute has the objective of providing educational programs of the highest quality by keeping the current and future needs of India in mind. Global Institute of Hotel Management is committed in pursuing excellence and bringing quality education to its students by a team of qualified, experienced, dedicated and caring professionals. Our mission is "an overall personality development of our students through good discipline and decent placement of every student to make them economically independent and self-reliant" with an underlying humble effort for our mission statement, "Our goal is to make your ambitions happen".*

**E. Chetan Reddy, Director, GIHM**



As a hotel professional who has over 35 years under my belt, I often encounter this query from various quarters - anxious parents, young students, fellow professionals - "what are the prospects beyond a course in Hotel Management?" and my instant answer has always been: "most rewarding!" That is true - but one must be prepared to make it so by working towards it.

To begin with, one has to do reasonably well at the Hotel Management course level - and that can be achieved with no great amount of burying one's nose in the books! Once that is put behind you, the real tests begin - getting a job of choice. With the tourism and hospitality industry really opening up now in India, the opportunities abound in the multitudes. It is only a matter of listening to your heart and deciding upon the area and space you would like to play in.

Once that is decided - be it the hotel industry, or the airlines or the customer care angle of various service industries or the teaching profession or some other aspect of this vast overall arena of the tourism spectrum - once you are into the job, as they say, then passion will drive you, needs to drive you and a couple of more practical down to earth requirements will also be required to be called into play - discipline, hard work and an ability to always have a smile deep within you, a smile that constantly plays on your face. That is because to succeed in this industry one needs to win over 'the customer, the guest' and the only constant way to do so is with the help of 'The Smile!'

So yes, hotel management is certainly a great prospect. GO FOR IT!!!

**P.K.Nair,**  
General Manager,  
Hotel Atria, Bangalore



**Prof. V. Kishan Rao, Registrar, OU Distributing Job Offer Letters (2011)**

industry, hospitality and tourism programs offered by colleges and universities have grown rapidly in the India. Today programs are offered by a variety of vocational schools, community colleges and both public and private universities. Options range from short-term skills-oriented certificates to post-graduate degree programs.

The hospitality and tourism industry offers abundant opportunity for students seeking careers in a dynamic, international industry. If you possess strong communication skills and a desire to provide excellent service to others this fast-paced industry may be for you.

With so many choices available, how do you choose the right school and the right program?

A three years BACHELOR DEGREE IN HOTEL MANAGEMENT & CATERING TECHNOLOGY (B.H.M. & C.T) program offered by OSMANIA UNIVERSITY is an internationally recognized professional degree, will provide a well-rounded education with a specific industry focus designed to prepare students for management-level careers.

I am happy that GLOBAL INSTITUTE OF HOTEL MANAGEMENT affiliated to OSMANIA UNIVERSITY is doing well in grooming the students for the industry needs and showing the students **MAXIMUM PLACEMENTS**.

All the best in their endeavour.

*V. Kishan Rao*  
27/2/12

## Why opt for Hotel Management?



Welcome to the  
**GLOBAL INSTITUTE OF HOTEL MANAGEMENT.**

The course at G.I.H.M. would be rewarding and transforming. It is a good place "to be" in many ways. An excellent & dynamic environment committed and experienced faculty with the blend of Industry experience and Academic excellence.

Our goal is to create an environment where students learn how to tackle difficult, complex problems --- by probing, discussing, and integrating, working together towards an understanding, much deeper than ever could be achieved on their own. Students learn what it feels like to exercise judgment, make decisions, and take responsibility. In doing so, they must sharpen their skills of effective communication and be able to persuade, synthesize, and adapt.

Our Procedure for Campus recruitment.

- ▶ Our Campus recruitment program starts by the beginning of the Final semester.
- ▶ The On Campus / Off-Campus recruitment program keeps continuing till the end of their final semester.
- ▶ We do not encourage the students, those who are placed through campus selection in a company to attend the further campus interviews.
- ▶ The students those who have the plan to proceed for Higher Study will not be allowed to appear for the Campus Recruitments.
- ▶ G.I.H.M. ensures that every student is placed..

Our students become 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 young people.

If you think we match your aspirations I suggest you ENROLL with us  
Be sure YOU are never the same again.

Finally

Why opt for Hotel Management?

Answer: Simple - It is one of the largest, Most dynamic & Powerful sectors and a source of many promising jobs.

**C. Prabhakar Reddy, Principal, GIHM**

B.Sc, DHMCT (IHM-BOM), DPM, MBA(HR), M.Phil(Mngt.)



Principal receiving participation certificate on the occasion of World Tourism Day from Mr. Jayesh Ranjan Secretary, Tourism Dept., A.P.

## Job prospects and career options in Front Office department



Students having completed the BHMCT course have vast growth in the Front Office Department provided they have a cheerful countenance, Good Communication skills and eagerness to help

and assist, presence of mind to handle difficult situations as and when they arise and an enthusiasm to learn are some of the key attributes needed for front office staff. An Innate attitude to bring a smile on a guest's face is very crucial. As the saying goes –“Aspire to wow a Customer” is the right mantra followed by the Front Office Staff

### Growth in the Front Office Department:

Prospects may depend on the size of the organization where the student joins as Front Office Asst . and with the right skills it is possible to be promoted to **front office manager** over a period of short time.

Larger employers are more likely to have a career structure that may lead to promotions such as

F.O Supervisor

Duty Manager

Asst. Manager

Hence if you have the right attitude with good Communication and zeal to work hard then Front Office is the right place for you to make a career.

**Mrs. Meenal**

Front Office Faculty  
Global Institute of Hotel Management

## A career in house-keeping Department



While there is tremendous growth in hospitality sector, the importance of the House-keeping department in industry is in well demand. With all the passion & care for the guest and keeping the organization always sparkling results in heavy demand of human resource with right

qualification. As I have experienced in the industry in brief I like to put forward the growth in Housekeeping profession.

### Growth in Housekeeping:

1. Demand for female housekeeper in the industry.
2. Demand for Housekeeping Supervisor in the industry.
3. Opportunity given for the passed out students as Operational Trainee and after a rigorous training for 1 year, they are been posted as Supervisor.
4. A Supervisor is able to become an Assistant Manager within two years of time in the industry if he/she proves themselves to fit the position.
5. Opportunity given for the passed out students as Management Trainees and after a rigorous training for 1 ½ years, they are been posted as Assistant Manager.
6. An Assistant manager is able to become a Housekeeping Manager within two years of time in the industry if he/she proves themselves to fit the position.
7. Annual income for an Assistant Manager or Manager in the hotel industries is in par with the IT companies for the right person.
8. Housekeeping Manager can grow as Rooms Division Manager and gradually as a Resident Manager and General Manager with his/her proven ability.

**S. Murali Kumar**

(Manager Housekeeping)  
ACCOR-HITECH CITY

## Seasons greeting to all the faculty & students at the gihm.



While we are surging high with growth in hospitality sector & the industry is swelling in to various zones, I would ask here; are we ready to manage this growing industry with all the passion & care which is very labor intensive & can be termed as people business, with the kind of human resource we have.

I will share with you all, a very brief experience of mine while I was living in

Bermuda.

We were patrons of little bar on this beautiful island where a visibly old lady probably in her fifties used to be the bar tender. Her service & hospitality was something that people would cherish for long time & guess everyone enjoyed the place & would love to be there for unwinding & catching up. Over the time the bar evolved as an automatic choice for many & everyone had this amazingly charismatic woman enthralled them with her service. Her passion to serve & being proud of what she does & who she is, drew people to the bar. Her colleagues around her would always say wittingly -she is the owner & we are her co-owners. At some point of time after a good long break when I went back to visit this place with my friends, I discovered that the place is irregular with its opening timings & that people who flocked there were not too keen on revisiting & spending time there. The Jolly old lady -bar tender had gone away for good & people who were now there are supposedly employees & physically work there for certain hours. The location never changed nor the settings but what changed were the people who were serving the patrons & the energy filled good old bartending lady who always called herself & her colleagues “the owners”. The conclusion –It’s the people who make the difference, not the contents & materials.

Many young aspiring hotel school graduates step out of to the world of hospitality, visualizing –‘building a happy & glamour filled career’. Here it is important to understand that whatever you do & want to be, you need to put lot of passion & enjoy what you do. Food & beverage business is that part of the hospitality where the guests have their attention drawn all the time & people look for something that touches them through their taste buds. Delighting customers through culinary & bartending skills is an art. I would say you need to enjoy being with people & serving them.

The evolution of food & beverage business in India itself has now created many opportunities for fresh graduates to look beyond working for hotels & restaurants but also explore being food managers, entrepreneurs, self employers & food critics. My advice to all young aspirants is that put all your energy & passion in developing the various skills required to be good f&b professional or a chef , then use your imaginative & creative juices to look for newer avenues in taking those skills to newer heights. Be proud & enjoy whatever you do.

Cheers!

**Srinivas Sringam,**  
Director F&B,  
Novotel Hyderabad Airport

## Spa Cuisine



**Chef Rakesh Upadhyay**  
Executive Chef Westin, Hyd.

India has always been associated with Vedic food, yoga, relaxation and rejuvenation of the body, mind and soul. Health was always most important in our way of life. The very thought gave birth to sattvic food, food that heals, herb and spices that cure, and food that keeps you healthy; a good blend of macronutrients, minerals and vitamins also known as Spa food. With spa cuisine, the natural elements in food are taken into account, to assist the body in its bodily functions.

At The Westin Hyderabad Mindspace we offer spa menu that focus on energizing the body and stimulating the mind by de-stressing, detoxification and purifying the system. We are spreading this concept to all our guests and it's also interesting that majority spa hotel and tours are creating awareness about spa menus due to which the cuisine is getting popular. But the biggest credit goes to creative chefs who have made it appetizing and appealing for guests to try it again and again rather than finding it boring and insipid.

What factors do you keep in mind when preparing a dish in the spa menu?

- ▶ **Method of cooking** : The method of cooking that applies at The Westin Hyderabad Mindspace spa menu is mostly steamed, poached and grilled rather than fried.
- ▶ **Processing of ingredients** : We at The Westin Hyderabad Mindspace, in our spa menu we try and use ingredients that are natural and fresh, rather than processed ingredients, such as extra virgin olive oil, fresh fruits and vegetables.
- ▶ **Seasonal ingredients** : The use of seasonal ingredients avoids much of storage and chemical used in processing and storage systems. Lean meats, unrefined products and healthy oils including olive oil, sunflower and canola oils are key ingredients. Most of the elements are rich in antioxidants and phytonutrients. They are colorful and inviting as well. This aspect of using colorful vegetables not only ensures that the food is rich in nutritive value but also makes it visually appetizing.
- ▶ **Balanced recipes** : It's a good blend of macronutrients such as protein, carbohydrates and fats. These recipes also take care of essential nutrients for satiating appetite. Guests should have desire to relish it once again. Creative desserts such as blueberry cheesecake are good example.

The ingredients that are preferred to use for Spa cuisine would be broccoli, orange, kiwi, blueberry, onions, garlic, tomatoes, salmon, cinnamon, avocado, apples, beans, dark chocolate, dried fruits, honey, low fat yogurt, oats, pomegranates, pumpkin, soy, spinach, tea, turkey, walnuts, olive oil, rock salt and natural stein sugar that is low on glycemic index are used.

## A Word from the Training Manager



**Sabir Shah,**  
Manager- Training & Development,  
Cidade de Goa.

Training in Hotels is essential for Hotel Management students as it acts as a deciding factor in the careers of these students. It is during these training months that a student decides which area/department he/she wants to specialize in. Hotels play an important role in the careers of the students as only a successful completion of Industrial Training

will enhance the career and future goals of these aspiring students.

During training a student learns everything, right from Front Office to Housekeeping to Food & Beverage. Besides developing operational skills, the attitude of these students are also developed as they learn a lot from the managers and supervisors they report too during their training period. Lastly I would say it is upto Hotels/Colleges to develop these young talents into individuals we hoteliers would want to hire.

**Sabir Shah,**  
Manager- Training & Development,  
Cidade de Goa.

## Salient Features

G.I.H.M. is known for excellent infrastructure having the building constructed for the specification of the college 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) The 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 1:2 ratio



## AAM PAPAD DAHI KA KEBAB, DHANIA ANJEER KI CHUTNEY



**Chef Nitin Mathur**  
Executive Chef  
Taj Krishna, Hyd.

Ingredients	Quantity in Grams
Hung curd	450
Roasted channa powder	60
Refined oil	60
Green chilli chop	40
Ginger chopped	25
Chopped coriander	40
Green Cardamom powder	10
Aam papad chopped	50
Sev Oil for frying	50

### For chutney

Coriander leaves	100
Green chilli	5
Garlic	8
Salt	To TASTE
Lemon juice	20 ml
Black salt	To taste
Anjeer	50

### Method of preparation:

1. Heat the oil in a heavy bottom pan add the roasted channa powder and cook for 2 minutes
2. Add hung curd and cook till the mixture homogenizes
3. Add chopped green chilli ,chopped ginger, cardamom powder and chopped coriander
4. Transfer the mixture to a cool pan
5. Once the mixture has cooled down add the aam papad mix well
6. Make gallets with the mixture and crumb them with sev and deep fry

### Method of preparation for chutney:

1. Blend the coriander leaves, green chilli , garlic to a smooth paste
2. Add salt, black salt, lemon juice and chopped Anjeer to the paste
3. Dhania Anjeer ka chutney is ready to serve



## Activities 2011-12



Minister for Tourism Mr. V. Vasanth Kumar  
Watching our students carving at the stall on WTD



Cake mixing ceremony on 11-11-11



Ms. Vasuki Miss Universe India  
lighting the lamp at our stall on WTD



Blood donation camp



Celebrating Onam Festival



Chefs Day celebrations

1. Celebrated Teachers Day on 5<sup>th</sup> September where Students honoured the faculty of the college.
2. Celebrated Onam festival on 8<sup>th</sup> September
3. Participated in Celebrations of World Tourism Day conducted by Tourism Department, Govt. Of A.P. on 23<sup>rd</sup> September, 2011.
4. Celebrated International Chef's Day on 25<sup>th</sup> October, 2011—3 executive chefs of Taj Family were felicitated.
5. Celebrating Cake mixing Ceremony – Faculties along with Director on 11/11/2011
6. Conducted Blood Donation Camp at College by Lions Club Of Hyderabad Greater Anand on 18/11/2011 – 70 Students Donated the blood for the Good Social Cause.

## Batch Photographs 2011-12



Director, Principal, Faculty with Final year BHMCT students



Director, Principal, Faculty with 2nd year BHMCT Students



Director, Principal, Faculty with 1st year BHMCT Students



Director, Principal, Faculty with 1st year B.H.M. Students



Director, Principal, Faculty with CCCFP Students

## NEVER SAY NO IN HOSPITALITY INDUSTRY



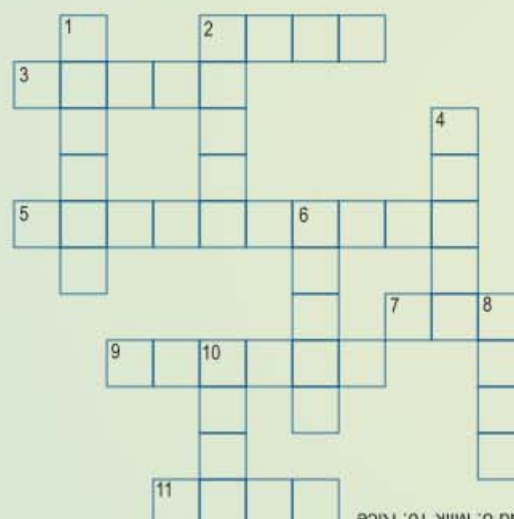
Hospitality Industry is a very glamorous and known for the quality service and the right attitude people around the globe. Especially Hoteliers are known for their commitment, sincerity and most importantly **"NEVER SAY NO"** Attitude that they carry always as the most important success ingredient with them as their shadow. It's a very basic principle thought in hospitality industry that we should always be a **"YES MAN"** and **"NEVER SAY NO"**. But for those budding students who want to choose Hospitality

Industry as their Career option and want to make a name in this glamorous Industry should always be a YES MAN. I have learnt the hard way as one of my senior told me never say No to your superiors.

Finally I would like to sum up my thoughts that I very strongly believe and have been following it personally from the time I have been a part of the great Hospitality family by a famous Quote

**"Never say no when a client asks for something, even if it is the moon. You can always try, and anyhow there is plenty of time afterwards to explain that it was not possible."**  
- Richard M. Nixon

**Uma Maheswari,**  
Food Production Faculty.



### Food Crossword Puzzle

#### Across:

- 2) Found in rivers and seas
- 3) Sweetens food
- 5) Potatoes, carrots, for example
- 7) Made from fruit and sugar
- 9) Eaten for Breakfast
- 11) Source of proteins, red or white

#### Down:

- 1) You can spread it on bread
- 2) Often grows on trees
- 4) Popular in Italy
- 6) Needed for sandwiches
- 8) Babies drink a lot of this
- 10) Eaten a lot in Asia

Answers: Across: 2. Fruit 3. Sugar 4. Pasta 5. Vegetables 6. Bread 7. Jam 8. Milk 9. Cereal 10. Meat  
Down: 1. Butter 2. Fish 3. Sugar 4. Fruit 5. Potatoes 6. Bread 7. Jam 8. Milk 9. Cereal 10. Meat

## Achievements Year 2011-12



♦ Best presentation in Fruit & Vegetable carving competition 2012 Conducted by ACP - Mr. Amarnath BHMCT Final Year.

♦ 2<sup>nd</sup> Prize in National Level Vegetable & Fruit carving culinary competitions held by Banarasidas Chandiwala Institute of Hotel Management, New Delhi, October 2011 - Mr. Irfan BHMCT Final Year.



♦ 2<sup>nd</sup> Prize in National Level Cremica (Continental Cuisine) culinary competitions held by Banarasidas Chandiwala Institute of Hotel Management, New Delhi in October 2011 - Mr. Jaideep & Mr. Ravi Teja, BHM & CT 2<sup>nd</sup> Year.



♦ Consolation Prize in state Level Flower Arrangement Competitions - Student Category, held by ACP at Hyderabad, September 2011 - Mr. Shiva Mallesh.



♦ 2<sup>nd</sup> Prize in State level Flower Arrangement Competitions - Professional category, held by ACP at Hyderabad, September 2011 - Faculty Mr. Jitender.



♦ College Excellence award by BCIHMCT, New Delhi, October 2011



♦ 1<sup>st</sup> Prize in Best Theme presentation in inter college budding chef competitions conducted by CATCH-P, Hyderabad, October 2011 - Mr. D. Shiva Kumar & Mr. M. Aravind Reddy.

♦ 3<sup>rd</sup> Prize in Inter Catering Colleges Flower Arrangement Competitions held at IHM-Hyderabad, Feb 2012 - Mr. Irfan, BHMCT Final Year.

## Industrial Exposure Training 2011-12

The following are the 2<sup>nd</sup> year BHMCT programme 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 2<sup>nd</sup> semester.

Sl.No.	Name of the Student	Hotel Name	Location
1.	A. Ajit Bharadwaj	Taj Krishna	Hyderabad
2.	K. Mohan	Marriott	Hyderabad
3.	B. Kalyan	Cidade-de-Goa	Goa
4.	B. Madhusudhan	Cidade-de-Goa	Goa
5.	K. Venkata Srikar	Novotel - Hitech city	Hyderabad
6.	K. Bhanu Kiran	Taj Deccan	Hyderabad
7.	D. Diwakara Reddy	Atria	Bangalore
8.	K. Vishnu Chandar Reddy	Novotel - Hitech city	Hyderabad
9.	Ala Venkatesh	Atria	Bangalore
10.	Kallu Dinesh	Marriott	Hyderabad
11.	Guruma Bhaskar	Green Park	Hyderabad
12.	Minukoor Naveen	Sheraton	Bangalore
13.	Thumma Sripal	Green Park	Hyderabad
14.	Vuppulapu Sai Krishna	Fortune Select Manohar	Hyderabad
15.	Merimidi. Sridhar	Green Park	Hyderabad
16.	R. Raghavender	Cidade-de-Goa	Goa
17.	S. Lavan	Cidade-de-Goa	Goa
18.	Gandhi Samuel Paul	Novotel - Airport	Hyderabad
19.	Ananthu Kranthi Kumar	Fortune Select Manohar	Hyderabad
20.	T. Sheetal Kumar	Cidade-de-Goa	Goa
21.	Dudekula Siddaiah	Atria	Bangalore
22.	Kalyanapu Surender	Novotel-Mercure	Hyderabad
23.	P. Shashidhar Reddy	Cidade-de-Goa	Goa
24.	Adulla. Prashanth Reddy	Fortune Select Manohar	Hyderabad
25.	J. Sandeep Reddy	Cidade-de-Goa	Goa
26.	K. Govardhan	Fortune Select Manohar	Hyderabad
27.	Sharath T	Atria	Bangalore
28.	V. Ravi Teja	Taj Banjara	Hyderabad
29.	Rajashekar Reddy S	Fortune Select Manohar	Hyderabad
30.	Srikanth G	Cidade-de-Goa	Goa
31.	N. Manoj Kumar	Green Park	Hyderabad
32.	M. Jaideep	Ista - Gachibowli	Hyderabad
33.	V. Naveen	Cidade-de-Goa	Goa
34.	K. Rakesh	Fortune Select Manohar	Hyderabad
35.	A. Sai Kumar	Fortune Select Manohar	Hyderabad
36.	Mid Salman Ali	Novotel - Airport	Hyderabad
37.	P. Sravan Kumar	Green Park	Hyderabad
38.	B. Naveen	Atria	Bangalore
39.	Udaya Gokul A	Taj Deccan	Hyderabad
40.	M. Ravi Kumar Reddy	Taj Deccan	Hyderabad
41.	B. Bhagath Kumar Goud	Novotel-Mercure	Hyderabad
42.	A. Siddhartha Reddy	Novotel - Airport	Hyderabad
43.	B. Aditya	Marriott	Hyderabad
44.	K. Dileep Kumar	Novotel - Hitech city	Hyderabad
45.	KS S. Gowtham	Ista - Gachibowli	Hyderabad
46.	B. Vinay Kumar	The Park	Hyderabad
47.	D. Naveen Kumar Reddy	Taj Banjara	Hyderabad
48.	J. Shiva Kumar	Cidade-de-Goa	Goa
49.	P. Santhosh Reddy	Sheraton - Bangalore	Bangalore
50.	A. Kiran Kumar	Novotel - Hitech city	Hyderabad
51.	Mohd. Muddasir	Fortune Select Manohar	Hyderabad
52.	V. Satish Kumar	Fortune Select Manohar	Hyderabad
53.	G. Sunil	Green Park	Hyderabad
54.	Sai Kiran P	Novotel - Airport	Hyderabad
55.	D. Durga Prasad	Taj Krishna	Hyderabad
56.	Ch. Ravi Teja	Fortune Select Manohar	Hyderabad
57.	A. Rajender	Marriott	Hyderabad
58.	Naharal Ravi	Taj Deccan	Hyderabad



## Congratulations

### Campus Placements 2012

The college is proud to announce a 100% job placement record for (Batch 2009-12) in various star hotels through the campus interviews held in Jan-Feb 2012.

### BATCH 2008-2011 PLACED IN THE INDUSTRY



CH Vikas HMS Host, Racherla Narendar The Park, G. Sandeep THE Park, K. Srikanth Hotel park, Amarnath Kumar Royal Orchid, Irfan Khan Royal Orchid



Srikanth Reddy The Park, E. Shivakanth Reddy HMS HOST, K. Srikanth THE PARK, D. Chandra Shekar Quality Inn Pearl, G. Abhishek Reddy HMS HOST, MD Easa HMS HOST



S. Bhanu Prakash HMS HOST, BNV Phalgun Kumar The Park, CH Gowtham Dominos, Sandeep Chowdary MC Donald, Boddu Ramakrishna The Park, V. Ravikanth HMS HOST



A. Shanmukha Reddy Fortune Global, J. Srikanth Hotel Manohar, Praveen Kaushal Green Park ISB, T. Praneeth Quality Inn Pearl, Y. Kartheek Taj Krishna, S. Babitha Oberoi Grand



K. Aniketh HMS HOST, Hari Jeevan Goud HMS Host, Rashmi Sinha Royal Orchid, Kashinath U Cafe Coffee day, K. Raj Kiran Taj Krishna, Minhajuddin Saquib Royal Orchid



RS Kavitha Oberoi Grand, B. Naresh Dominos, J. Naveen Kumar The Park, C. Shiva Mallaiah Quality Inn Pearl, K. Raghavendra Quality Inn Pearl, Ravipati Suresh Quality Inn Pearl



Chiluveru Ramesh HMS Host, E. Vijay Kumar Cafe Coffee Day, T. Hanumanth Rao HMS HOST, B. Manij Kumar Reddy Mc Donald, B. Satish Quality Inn Pearl, Imran Green Park, ISB

## Courses Offered

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

**Short term Courses** 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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