



A Career in Hotel Management

An Initiative of Global Institute of Hotel Management, Hyderabad.

Under The New Global Educational Society



A Message from the Director

Hotel and Tourism sector is one of the extensively spread employment sectors. With the clock ticking 24 hours, all the 365 days, this industry is growing and creating opportunities.

Established in the year 2000, GIHM offers a Bachelors Degree in Hotel Management affiliated to Osmania University. Our TEAM at Global Institute of Hotel Management ensures every single effort taken by the student is much appreciated and are guided in the right direction.

This is an apt course for students who want to go ahead, enjoy every moment of life and are ready to tackle any kind of situation with presence of mind. Every day is a new situation and learning is an experience in itself for those pursuing hotel management. Come! Learn with us at GIHM.



"I believe hard work and commitment is the key to SUCCESS!"

— E. Chetan Reddy, Director.

To become a successful professional is not a surprise- all that one requires is commitment, punctuality, and willingness to learn. "You learn, you prove and the world is waiting for you."

"Fragrance of flowers all around, a hearty welcome received by beautiful smiling faces, aromas from the kitchen, to elite services in the restaurant, - that's the truth of the hotel and tourism industry.

Choose your destination and be ready for a journey of knowledge and fun.

Wishing you success in your career!



From the Principal's Desk

Opportunities in one of the leading employment sectors: HOTEL AND TOURISM

Located in the city of Hyderabad, Global Institute of Hotel Management offers a 3 year Bachelors Degree in Hotel Management and Catering Technology. The course curriculum is designed which allows the students to get familiar with the various subjects in First year, gives a practical exposure in the Second year and build a career in the Final year. The students are well exposed to all the hotels during their course to have an experience and understand the industry better.

Discover the opportunities in the world of hospitality. It's a world of fun, frolic and enjoyment. Choose what you want to become and be a part of this professional and promising industry.

You choose your department and we will help you learn and grow to achieve your goals. Take the right path and achieve a lucrative career in the Hotel and Tourism sector.

"We give education where a student develops oneself, has a strong mind, becomes responsible and a socially accepted citizen."

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



GIHM won Rolling Trophy at State level Competitions 2015 -16

Achievements Year 2015-16

A) The Association of Catering Professionals – Hyderabad, conducted Inter college competitions during AUG-SEPT 2015. The competitions were conducted under various categories and students of GIHM have actively participated and won various prizes:

- 1st Prize in Gateaux Making, professional category - Chef Jitender (Faculty)
- 1st Prize in Table Layout, French cuisine - Mr. Niraj Solanki (3rd Yr. BHMCT)
- 1st Prize in cookery competition - Gateaux Making - Mr.Ch. Vinay (3rd Yr. BHMCT)
- 1st Prize in Ikebana Flower Arrangement - Mr.G. Sai Kiran (3rd Yr. BHMCT)
- 2nd Prize in cookery competition - Awadhi cuisine - Mr. Sridhar Reddy (2nd Yr. BHMCT)
- 3rd Prize in cookery competition - Cold plated dessert - Mr. Venkat Ram Reddy (3rd Yr. BHMCT)
- A jury special prize was awarded to Moroccan Style Table setup - T. Avinash Reddy (3rd Yr. BHMCT)
- Consolation Prize in cookery competition - Italian cuisine - Mr.K. Sanjay Babu (3rd Yr. BHMCT)
- Consolation Prize in cookery competition - Malabar cuisine - Mr.J. Pradeep (2nd Yr. BHMCT)
- Consolation Prize - Cocktail Making - Mr.Manikanta (2nd Yr. BHMCT)

B) National Level Competitions 2015 were conducted by Banarasidas Chandiwala Institute of Hotel Management, New Delhi. Students have once again proved themselves by displaying their talents and winning various prizes:

- 1st Prize in Bakery Young Chef Contest 2015 - Mr. Ch.Vinay & Mr. A. Naresh (3rd Yr. BHMCT)
- 2nd Prize in Fruit and Vegetable Carving 2015 - Mr. B.Ranjith
- 2nd Prize in Rice Culinary Contest 2015 - Mr. Ch.Vinay & Mr. D.Vijay (3rd Yr. BHMCT)
- 3rd Prize in Taiga Japanese Culinary Challenge 2015 - Mr.D.Vijay & Mr.B.Ranjith (3rd Yr. BHMCT)

c) Inter Collegiate Flower Arrangement competitions conducted in Hyderabad.

1. Best Colourful Arrangement – A. Naresh (3rd Yr. BHMCT)
2. Best Accessories in the Floral Arrangement – R. Dinesh (3rd Yr. BHMCT)
3. 3rd Prize in Ikebana Flower Arrangement – D. Vijay (3rd Yr. BHMCT)



Salient Features

GIHM 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.

- 1) Well spacious labs for Basic Training Kitchen, Advanced Training Kitchen, Quantity Training Kitchen and Bakery.
- 2) A well designed Training Bar & Restaurant 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 lab as per industry standards,
- 7) A 200 seating multipurpose A.C. Banquet hall.
- 8) A well furnished Computer Lab.



Labs and Infrastructure



Activities 2015-16

1. Personality development programmes were conducted by eminent trainers and professionals to create awareness about the hotel industry. It was a knowledge sharing session for students.
2. Orientation programmes were held for the new batch of students with the guidance of hotel professionals.
3. Importance of mental and physical fitness was exhibited by a yoga instructor who provided tips on healthy living.
4. Teacher's day was celebrated by the students by honoring the teachers and showing their gratitude.
5. A fresher's party is always a part of the institution, where seniors and juniors break the gap between them and come together to become a team and be a part of the GIHM family.
6. Every festival has been celebrated with joy and happiness giving the essence of the festival and developing the culture of fun along with education.
7. Cake mixing ceremony was conducted in the presence of Chef Kumar Sambhav, Corporate chef - Lemon Tree Hotels, Hyderabad. Chef shared his views about the event and spent time with students giving them tips on planning their future.
8. Intra college competitions were held under various categories and active participation was seen from all the students.
9. GIHM actively participated in programmes organized during International Chefs Day on the guidelines made by IFCA 2015 along with Hands in Hospitality.
10. Christmas and New Year celebrations, cultural events and competitions were on all through the season along with lovely cakes being baked in the college.
11. Blood Donation camp was conducted in the campus, contributing towards a good cause for the society.



Campus Placements 2014-15

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 2015.

 MARRIOTT HYDERABAD	 K. PRAVEEN GOUD	 J. SHRAVAN	 K. MANOJ YAMSHI	 BALA PADMINI	 G. SRAVAN KUMAR	 G. AKHIL	 B. RAJENDER GOUD	 V. AKSHIT REDDY	 P. TIRUPATHI	 THE PARK HYD.	 M. NAGARAJU	 D. VENKATESH		
 V. RANJITH	 L. SANDEEP	 B. SHANTI	 G. VIKRAM	 M. BALAKRISHNA	 SUMIT KUMAR SINGH	 INDERJIT DAWAR	 T. DINESH	 MARIGOLD	 D. SRINIVAS	 G. PARAMESHWAR	 P. SAI KUMAR	 CH TIRUPATHI	 CH SAI	
 TAJ GROUP OF HOTELS	 D. ASHOK	 NIGEL D'CRUZE	 P. CHAITANYA	 T. BHARATH	 A. RAJU	 THE GOLKONDA HYD.	 MD. ASLAM	 J. MADHU	 HARI PRASAD	 B. SRINIVAS				
 Domino's	 T. VIVEK REDDY	 D. RAMESH	 L. ABHILASH RAD	 S. SAI CHARAN	 A. VIKRAM	 Other Hotels	 P. SRIKANTH	 B. ADITHYA	 R. RAMCHANDER	 V. MOHAN GOUD	 S. MANINDER SINGH	 RAMUDU	 A. SUNIL	 M. SWARAN
 KFC	 NOVOTEL AIRPORT	 TRIDENT DELHI	 HILTON PUNE	 WESTIN HYD	 RADISSON BLU	 TS SECRETARIAT	 CHILLIES HYD	 AMRUTHA CASTLE						
 MIDDLE EAST	 B. CHANDRAKANTH	 N. RAGHAVENDER	 SUNKARI MADHU	 R. SAI KRISHNA	 G. SACHIN	 K. JEEVAN REDDY	 TAHER AHMED	 B. SANDEEP GOUD	 Y. SURAJ	 K. CHANDRAKANTH	 G. SHARATH CHANDRA	 D. KRISHNA REDDY		
 Higher Education	 N. VIKRANTH	 G. ARUN KUMAR	 SETTI RAJU	 SELVIN KRUPAKAR	 M. SAI KUMAR	 V. SAI PRANAY	 N. NIKHIL	 K. RAMU	 SATYA SAI	 S. ABHILASH	 M. MANINDER	 N. VAMSHI		
 S. SRIKANTH	 N. VINOD	 S. SUNIL	 R. MITHUN REDDY	 S. ASHOK	 S. RAJU	 R. SHRAVAN GOUD	 TEAM GIHM							

Batch Photographs



BHMCT 3rd Year



BHMCT 2nd Year



BHMCT 1st Year

Courses Offered

Degree

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

Eligibility : 10+2 / Equivalent

Short Term Course

1 ½ 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)

3-4-519/1, Barkatpura, Hyd - 500 027.

Tel: 040-66366423, 66686423, 66686425

e-mail: gihm@gihm.co.in www.gihm.co.in

Cell: 9394477007, 9394488007.