



# 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 MANAGEMENT .... A TRUE AND ASPIRING CAREER IN THE WORLD OF TOURISM AND HOSPITALITY

HOTEL, TOURISM and HOSPITALITY industry is a world of opportunities for beginners at various segments with unlimited options. This is one place where the mind and heart co ordinate to provide happiness and comfort to the guests. From receiving the guests to providing a colourful and balanced appetite, here is where life is at full swing in its own way.

HOTEL MANAGEMENT course acts as a career option to all those who have the urge to be in the fast moving and fast growing industry, where one's growth depends upon one's own talent and a desire to learn and improve everyday. This is one place where a student needs to give 100% of time and presence of mind to keep in pace with the existing style and need of the industry.

A Bachelor's course in Hotel Management and Catering Technology provides opportunity to students opting to work and make a career in this flourishing and promising industry. A student who has completed a course in HOTEL MANAGEMENT will learn and experience the working of a hotel and its various sections. They get a chance to explore the various sections and then decide to make a career in their choice or area of interest. Students who enjoy cooking are exposed to various different forms and styles of the culinary world and have a chance to make a niche in the culinary field. Bar tending and food styling creates an option for students interested in food and beverage industry and provides job opportunities in restaurants, pubs, and other service related areas. Offering services and providing comfort to guests by maintaining aesthetics and beautiful atmosphere in hotel comes to those interested in front office and accommodation services.

**Graduates in Hotel Management** are in a great demand for the operations in the Hotel and are always awaited with options to choose from. With an enormous range of options, this is one career oriented course where one can look forward to travel places, meet new people and also allows rapid career development. After the completion of the course it helps as a direct career option, providing campus placements to all the students in their choice of department.

A right path to achieve one's own goal in the most happening world of business and hospitality awaits to welcome you!

We wish you good luck and a most rewarding career ....



**CHEF GOVARDHAN**  
(A skilled Culinary Professional )  
Participated in EMIRATES CULINARY GUILD, DUBAI 2018 in Practical Fruit & Vegetable Carving and achieved MERIT AWARD

## Achievements 2016-17

- 1) “Paryatan Parv” – A Cultural Tourism Fest was conducted on the occasion of WORLD TOURISM DAY-25th October 2017 where our students have actively participated and received appreciation under various categories of events.
- 2) **National Budding Chef Competition-2018** were conducted by Auro University, Surat, Gujarat. The students have participated and displayed their talents and received appreciation certificates for participation.
- 3) Indian Institute of Hotel Management, Hyderabad conducted **Flower Arrangement Competitions** & other competitions in the month of January 2018. Students of BHMCT 1st year **Mr. S. Rishith** and **Mr. G. Balram** have won 3rd Prize in Free Style Arrangements.
- 4) AISSMS'S College of Hotel Management & Catering Technology, Pune has conducted Competitions –**ATITHYA 2018-A Reflection of Hospitality**, February 2018. The competitions were conducted in various categories where students have participated and received appreciation certificates for participation.
- 5) **National Online Culinary Competition 2018** was conducted by CAI-Hyd. **Mr. Pranay Goud** of BHMCT 3<sup>rd</sup> Year actively participated and won a consolation prize for the online culinary photography contest.

Welcome to OSMANIA UNIVERSITY

### Enroll in HOTEL MANAGEMENT—A professional Course



**Dr. E. Nagabhushan**  
Professor & Dean, M.Tech, Ph D  
Faculty of Technology,  
Osmania University Hyd.

Osmania University is one of the leading higher education provider in the country today recognized all over the world, offering many professional courses through recognized and affiliated institution and one among them being HOTEL MANAGEMENT under the faculty of Technology.

The students can enroll themselves in Bachelors Degree in Hotel Management offered by the University. After the completion of the course the students can opt for lucrative careers in various departments in Hotel, Tourism and other hospitality sectors.

GLOBAL INSTITUTE OF HOTEL MANAGEMENT located at Barkatpura, Hyderabad is one of the affiliated institutes under the university and has been creating professionals every year to the tourism and hotel sector. The institute has been constantly engaged in developing the student right from the beginning to providing placements in various disciplines of Hospitality Industry. The students are well trained and groomed for the hotel and tourism industry where they are in a position to face the challenges and develop them to become a true professional and a committed hotelier.

GIHM has a good infrastructure, well experienced faculty for every subject, a well stocked library, and practical labs with the latest equipments for the need of students. Here the student is assessed through internal and external examinations during the course period with an internship of one semester before awarding the degree which provides the student hands on experience about the hotel activities and student is in a position to choose the department to make a right career decision.

The syllabus framed for BHMCT is internationally accepted where in the student graduated is eligible for employment anywhere across the globe.

With a desire to learn and be a part of this competitive industry the student needs to have strong communication skills, develop a pleasing personality and a capability to mould oneself for this fast paced industry. The opportunities here are never ending and the student has an option to choose a career in hotels, airlines, tourism and other hospitality sectors.

Finally my advice to the aspirants of Hotel Management course is to ensure that they take a right and well thought decision for admission and choose the right college for an excellent future.

I wish All the Best to GLOBAL INSTITUTE OF HOTEL MANAGEMENT and I am sure that GIHM would continue their efforts in training and placing the students around the world.

## From the Principal's Desk



*My experience as a mentor has only taught me to identify and sculpt a niche for every aspirant to help them achieve their goal and be a winner in themselves. A true and dedicated student will surely follow the guidelines framed and would look forward to the mentor who can help and guide achieve the same and become a true hotelier !*

Global Institute of Hotel Management is proud to be associated and affiliated to Osmania University offering 3 years Bachelors in Hotel Management and Catering Technology.

My aim at GIHM has always been to guide and support every student to attain his/her goal with required guidance and support at all times. My motive always has been to build the students confidence, expose them to the industry during the course and help them learn the concepts and subjects in all innovative ways possible. Experienced faculty and my TEAM GIHM constantly work on improving the students and incorporating knowledge into them to make them a part of the hotel and hospitality industry. We aim to train the students keeping in mind the potential interest of the student and the existing industry trends. The curriculum is designed by a panel of experts ensuring that the student is exposed enough to the industry requirements right from the beginning of the academics. It includes all theoretical and practical subjects with real time experience in the second year enabling the student to understand and decide the career option and specialize in the final year. The course is well balanced with various other extra curricular activities and both intra and inter college competitions to keep up the students sportsmanship.

GIHM is connected both personally and professionally with all the Hotels and Tourism sectors to keep up with the industry requirements and help train the students by providing maximum exposure. Students are allowed to interact with these trainers by providing them on the job training as well as providing guest lectures and industrial visits during the course.

I wish best of luck to every aspirant of hotel management and look forward to welcome you!



## 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.

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| 1) Well spacious labs for Basic Training Kitchen, Advanced Training Kitchen, Quantity Training Kitchen and Bakery. | 5) Well ventilated classroom with latest teaching aids. |
| 2) A well designed Training Bar & Restaurant as per the industry standards.  | 6) A model Front Office lab as per industry standards.  |
| 3) House-Keeping Lab attached Model Guest Room.  | 7) A 200 seating multipurpose A.C. Banquet Hall.        |
| 4) A well spacious Library with around 1000 volumes.   | 8) A well furnished Computer Lab.                       |



**OUR GOAL IS TO MAKE YOUR AMBITIONS HAPPEN**

# Campus Placements 2018

GIHM is proud to announce a 100% placement record for batch 2015-18 in various star hotels through campus interviews.



 <b>A. AJAY</b> F&B SERVICE NOVOTEL, HYD	 <b>A. NISHITH</b> F&B SERVICE THE PARK, HYD	 <b>A. RAKESH</b> F&B SERVICE AVASA, HYD	 <b>A. SAMPATH</b> F&B SERVICE WESTIN, HYD	 <b>B. ARAVIND</b> HMS HOST RETAIL OUTLET	 <b>B. PRASHANTH</b> F&B SERVICE LEELA PALACE, CHENNAI	 <b>B. RAGHU BABU</b> HOUSE - KEEPING LEELA PALACE, CHENNAI	 <b>B. SWAMY</b> HOUSE - KEEPING MARRIOTT, HYD	 <b>C. ASHOK REDDY</b> HOUSE - KEEPING THE PARK, HYD	 <b>C. SATHISH KUMAR</b> F&B SERVICE NOVOTEL, HICC	 <b>CH. SAI KUMAR</b> HOUSE - KEEPING TAJ FALUKNAMA, HYD	 <b>CH. SATHISH</b> F&B SERVICE NOVOTEL, AIR PORT, HYD
 <b>CH. VAMSHI</b> HMS HOST RETAIL OUTLET	 <b>D. RAKESH</b> HOUSE - KEEPING LEELA PALACE, CHENNAI	 <b>D. SAI</b> HOUSE - KEEPING NOVOTEL HITECH CITY, HYD	 <b>D. SATEESH</b> HOUSE - KEEPING MARRIOTT, HYD	 <b>E. KARNUKAR</b> HOUSE - KEEPING NOVOTEL HITECH CITY, HYD	 <b>G. AKHIL</b> HOUSE - KEEPING MARRIOTT, HYD	 <b>G. PRASHANTH</b> HOUSE - KEEPING MARRIOTT, HYD	 <b>G. YELLAPPA</b> HOUSE - KEEPING TAJ FALAKNUMA, HYD	 <b>H. GOPAL</b> F&B SERVICE SHERATON, HYD	 <b>H. SWANAKAR</b> F&B SERVICE NOVOTEL HICC, HYD	 <b>J. RANJITH</b> F&B SERVICE AVASA, HYD	 <b>K. VINEETH</b> HMS HOST RETAIL OUTLET
 <b>K. NARSA REDDY</b> HMS HOST RETAIL OUTLET	 <b>K. RAKESH</b> F&B SERVICE MARRIOTT, HYD	 <b>K. SAI SUSHANTH</b> FRONT OFFICE AVASA, HYD	 <b>K. THILAK</b> HMS HOST RETAIL OUTLET	 <b>M. BHARATH</b> TRAINEE MANAGER MC DONALD	 <b>M. CHARAN</b> F&B SERVICE SHERATON, HYD	 <b>M. MAHESH</b> F&B SERVICE SHERATON, HYD	 <b>M. RAJ KUMAR</b> F&B SERVICE LEELA PALACE, CHENNAI	 <b>M. RAJESH</b> F&B SERVICE WESTIN, HYD	 <b>M. SRIKANTH</b> HMS HOST RETAIL OUTLET	 <b>M. VISHAL</b> F&B SERVICE AVASA, HYD	 <b>MD. AQUIB</b> HOUSE - KEEPING NOVOTEL, HYD
 <b>MD. KHADEER BABA</b> HOUSE - KEEPING WESTIN, HYD	 <b>MD. MUNEEB</b> TEAM MEMBER MC DONALD	 <b>MIRZA ANWAR</b> FRONT OFFICE THE PARK	 <b>N. NARESH GOUD</b> F&B SERVICE MARRIOTT, HYD	 <b>N. PRAVEEN</b> HMS HOST RETAIL OUTLET	 <b>NEHA DEOKAR</b> FRONT OFFICE THE PARK, HYD	 <b>P. SURESH</b> HOUSE - KEEPING RADDISON BLU, HYD	 <b>P. AVNISH</b> HMS HOST RETAIL OUTLET	 <b>P. SAR KRISHNA</b> F&B SERVICE NOVOTEL HICC, HYD	 <b>P. SAIRATNAM</b> F&B SERVICE AVASA, HYD	 <b>P. SHARATH</b> HMS HOST RETAIL OUTLET	 <b>P. VINEETH</b> TEAM MEMBER MC DONALD
 <b>S. MOHAN</b> F&B SERVICE RADDISON BLU, HYD	 <b>S. NIKHIL GOUD</b> F&B SERVICE AVASA HYD	 <b>S. RAKESH</b> HMS HOST RETAIL OUTLET	 <b>S. VISHNAV</b> PRODUCTION B DUBBS RETAIL OUTLET	 <b>SK. SALMAN</b> HOUSE - KEEPING WESTIN, HYD	 <b>T. ANKUSH</b> HMS HOST RETAIL OUTLET	 <b>T. VENU</b> F&B SERVICE MARRIOTT, HYD	 <b>V. SRIDHAR</b> F&B SERVICE AVASA, HYD	 <b>Y. RAJENDHAR</b> HMS HOST RETAIL OUTLET	 <b>Y. NIKHIL REDDY</b> F&B SERVICE LEELA PALACE, CHENNAI		



Director, Principal, Faculty with 1st year BHMCT Students



Director Principal, Faculty with 2nd year BHMCT Students



Director, Principal, Faculty with 3rd year BHMCT Students

## Courses Offered

Degree:

**Bachelor in Hotel Management & Catering Technology**

(Affiliated to Osmania University)

**Duration: 3 Years**

**Eligibility: 10+2 Equivalent**

**Short Term Course:**

**Craft Certificate Course in Food Production**

(Recognised by S.B.T.E.T)

**Duration: 1½ Years**

**Eligibility: S.S.C / Equivalent**



## Global Institute of Hotel Management

(Affiliated to Osmania University)

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