



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 growing rapidly and at an incredible speed today. It is one of the most promising sectors for students opting to be in this industry. Students pursuing HOTEL MANAGEMENT course have an amazing world of opportunities to choose from and students trained at GLOBAL INSTITUTE OF HOTEL MANAGEMENT have proved themselves by joining and creating a niche in this Hotel and Tourism industry. One can find them in various Hotels, Restaurants, MNC's, Hotels abroad and various other hospitality related areas.

Academics, Education, Extra –Curricular activities, Sports, Intra and Inter college competitions have always been on roll for every student to make the course more interactive. We, at GIHM are dedicated in teaching and training the students to become future hospitality professionals. Students are assisted and provided with the latest updates, that cover a wide range of information from all ends. This information provided are from industry experts, experienced professionals and professors. We are delighted to welcome you as a student and wish you enjoy your journey with us. Wishing you good luck and hope you will have a challenging and rewarding experience.



CHEF JITENDAR

Experienced Baker Pastry Chef with over 10 Years Creating and serving wondrous Pastry Treats in a array of Culinary Environment

Adept at adapting to regional task and various diets, Hold a certificate of handling food and talents.

Headlined cookery programme on TELUGU TELEVISION "BAKE THE BEST" aiming to demystify the complexities of Pastry & Bakery in ETV ABHIRUCHI.



CHEF GOVARDHAN

A skilled Culinary Professional, recognized for a comprehensive knowledge of Indian & International cuisine and an innovative approach to setting the stage for a customized dining experience. Over 15 years of progressive experience managing the provision of fine dining for Luxury Hotels & Culinary connoisseur refining the art of cooking; developing impressive menus; and preparing culinary dishes influenced by culturally diverse regions around the globe. Culinary Artist, apt in Fruit, Vegetable & Styrofoam Carving, Aired 150 Episodes on Maa Vooori Vanta, Maa Television.



*Our
Goal is to
make your
Ambitions
Happen*

From the Principal's Desk



"Providing knowledge and building a career for every single student has been my aim from the beginning. I have always ensured that every student of mine has been successfully placed in the choice of his or her department and has carved a very lucrative career for themselves."

Pursuing a 3 year Bachelors in Hotel Management and Catering Technology course from GLOBAL INSTITUTE OF HOTEL MANAGEMENT ensures that the student is placed in one of the world's most dynamic industries. The hospitality industry continues to grow year after year, providing a vast options for jobs for suitable and qualified professionals.

TEAM GIHM has well-qualified hospitality experts teaching students the finesse of hotel and hospitality management. Students follow an exciting curriculum comprising of academic and practicals. Each subject taught at the institute provides knowledge and skills critical to students future career in the hospitality industry. During the second year of study the students gain real-life practical experience by training themselves in of the hotels anywhere in India. With a change in the curriculum, the students are trained under CBCS (Choice Based Credit System), which will guide and strengthen their knowledge in the chosen department. At , GIHM students will learn supervisory, managerial and technical aspects of the hospitality business and will develop a working knowledge of food and beverages and traditional front of house and housekeeping skills and also learns how to effectively manage resources. Being a Principal at GIHM, I am always committed to keep up the academic standards of the college and provide students with everything needed to achieve the best of their potential. I welcome you on behalf of GIHM and look forward to meet you.

Achievements 2016-17

- The Association of Catering Professionals-Hyderabad conducted Inter college competitions during Aug-Sept 2016. The Competitions were conducted under various categories and our students have actively participated in Cocktail making competition and the following students won Consolation prizes
 - Mr. Sumukh Kesari 3rd year BHMCT
 - Mr. K.Abhinav 3rd year BHMCT
- On the occasion of WORLD TOURISM DAY-2016 celebrations, various competitions were conducted by NITHM for all the Hotel Management colleges in Hyderabad and our students have actively participated and in which the following students have Won 2nd Prize in Flower Arrangement
 - Mr. Nagaraj 3rd year BHMCT
 - Mr. Dheeraj Yadav 3rd year BHMCT.
- National level competitions were conducted by Banarasidas Chandiwala Institute of Hotel Management, New Delhi in October 2016. The students have once again proved themselves by displaying their talents and have won prizes in following categories
 - 1st Prize in Flower Arrangement—Mr. M.Manikanta 3rd year BHMCT
Mr. T.Venu 2nd year BHMCT
 - 1st Runner up position in Fruit & Vegetable Carving – Mr. P.Sairam 3rd year BHMCT.
 - 2nd runner up position in Dress the Cake – Mr. P. Sairam 3rd year BHMCT.
- NITHM conducted national level competitions in various categories in the month of February 2017. Our students have participated in various categories and have won the following prizes.
 - Runner up in Flower Arrangement – Mr. E.Praveen & Mr. G.Ranjith Kumar (1st Year)
 - Runner up in Fruits & Vegetable Carving—Mr. Ch.Saketh & Mr. P.Sai Ram(3rd Year)
 - Runner up in Rangoli –Ms. Sushmitha & Mr. D.Murali (3rd year)
- Indian Institute of Hotel Management conducted Flower Arrangement Competition in Feb 2017. Our students have participated in the competitions and Mr. E.Praveen of 1st year BHMCT won 1st Prize in Free style.



Salient Features

GIHM 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.

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



Campus Placements 2016

GIHM is proud to announce a 100% placement record for batch 2013-16 in various star hotels through campus interviews.

 Sheraton - Hyderabad F&B Service	 Sheraton - Hyderabad House-Keeping	 Sheraton - Hyderabad F&B Service	 Park Hyatt Abu Dhabi Production- Commis Chef	 Trident - Hyderabad Production- Commis Chef	 Sheraton - Hyderabad Front Office	 Vivanta by Taj-Hyd. F&B Service	 Sheraton - Hyderabad F&B Service	 Sheraton - Hyderabad F&B Service	 Oberoi - Mumbai Production- Commis Chef	 Sheraton - Hyderabad F&B Service	 Sheraton - Hyderabad Production- Commis Chef	 Avasa - Hyderabad F&B Service	 Trident - Hyderabad F&B Service
 Sheraton - Hyderabad House-Keeping	 The Park - Hyderabad House-Keeping	 Oberoi Group Production- Commis Chef	 Marriott-Hyderabad Front Office	 Trident-Hyderabad House-Keeping	 Marriott-Hyderabad Production- Commis Chef	 Marriott - Hyderabad Production- Commis Chef	 The Park - Hyderabad F&B Service	 Golkonda-Hyderabad F&B Service	 The Park - Hyderabad House-Keeping	 The Park - Hyderabad F&B Service	 Avasa-Hyderabad F&B Service	 Marriott - Hyderabad Front Office	 Sheraton - Hyderabad F&B Service
 The Park - Hyderabad House-Keeping	 The Park - Hyderabad House-Keeping	 The Park - Hyderabad House-Keeping	 The Park - Hyderabad House-Keeping	 The Park - Hyderabad House-Keeping	 The Park - Hyderabad House-Keeping	 Marriott-Hyderabad F&B Service	 The Park - Hyderabad F&B Service	 Soleh Gardens Residences, Oman Production- Commis II	 The Park - Hyderabad Front Office	 Ideal Events-Hyd Event Co-Ordinator	 Radisson Blu-Oman F&B Service	 Radisson-Gachibowli-Hyd House-Keeping	 Merasa Holding LLC-Dubai Production- Commis
 Mc Donalds Hyderabad	 Hotel Mercure - Hyd. F&B Service	 J.W.Marriott - Pune Culinary Associate	 J.W.Marriott - Pune Culinary Associate	 The Park - Hyderabad F&B Service	 The Park - Hyderabad House-Keeping	 Marriott-Hyderabad Front Office	 Oberoi - Mumbai Production- Commis Chef	 Radisson-Gachibowli-Hyd House-Keeping	 Marriott - Hyderabad Production- Commis Chef	 The Park - Hyderabad House-Keeping	 The Park-Hyderabad. Housekeeping	 The Park-Hyderabad. Housekeeping	 Department of Protocol, Public Gardens Hyd. Butler/Assistant Chef.
 Radisson-Gachibowli-Hyd Front Office	 Sheraton - Hyderabad Production- Commis Chef	 Department of Protocol, Public Gardens-Hyd. Butler/Assistant Chef.	 Sheraton - Sharjah F&B Service	 MIDDLE EAST	 MIDDLE EAST	 MARRIOTT HYDERABAD	 SELF EMPLOYED	 MIDDLE EAST	 MIDDLE EAST	 FURTHER STUDIES	 FURTHER STUDIES	 MIDDLE EAST	 MIDDLE EAST
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Director, Principal, Faculty with 1st year BHMCT Students



Principal, Faculty with 2nd year BHMCT Students



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



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(Affiliated to Osmania University)

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