



Institute of Hotel Management Ahmedabad @ Gandhinagar



(An Autonomous body under Ministry of Tourism, Govt. of India)

Gujarat's Only Central Government Institute



Admission Brochure 2025 For Degree, Diploma & Certificate Courses



About Us



The Institute was registered in 1972 in the name and style of Food Craft Institute (Ahmedabad) Society, which was upgraded to INSTITUTE OF HOTEL MANAGEMENT CATERING AND NUTRITION (Ahmedabad) Society in 1984 by Ministry of Tourism, Government of India.

With due transformation from Craft Course to Three Year Diploma Course by National Council for Hotel Management, the institute has advanced steadily. In furtherance, the Three Year Diploma has been upgraded to Three Year Degree Course (Awarded by JNU, New Delhi) - B.SC. IN HOSPITALITY AND HOTEL ADMINISTRATION with an intake of 335 (including Vegetarian Cuisine) students.

The institute also offers Short Term Courses.

The Institute offers

- Environmental friendly and earthquake resistant building
- State-of-the-art infrastructure – Classrooms, Labs, Auditorium
- Internationally Qualified Learning Facilitators and Teaching Methodology
- Pioneer in starting the Vegetarian Cuisine Option (Degree course) from 2016-17

About NCHMCT



National Council for Hotel Management & Catering Technology, Noida has been set up in 1982 as an Autonomous Body under the Ministry of Tourism, to centrally run and regulate academics for B.Sc. Hospitality & Hotel Administration and ten other structured courses of study that are imparted at the affiliated 21 Central Institutes of Hotel Management, 32 State Government Institutes of Hotel Management, 01 Public Sector Undertaking and 35 Private Institutes of Hotel Management.

The Institutes run/controlled/regulated/affiliated to NCHMCT follow standardized course curricula prescribed by it for different professional programs. Quality of education and training provided by the Institutes help students to emerge as professionally qualified personnel for hospitality and other allied service sectors. The Council has till date trained more than one lakh Hospitality Managers, Executives and other operational personnel. Its alumni from affiliated Institutes occupy key positions in the hospitality industry as well as in allied industry both in India and abroad for coordinated growth and development of hospitality management education in the country.

Courses offered

- **B.Sc. (Hospitality & Hotel Administration) – Generic & Vegetarian-**
- **Diploma in Food Production**
- **Diploma in Food & Beverage Service**
- **Craftsmanship Course in Food Production & Patisserie**
- **Craftsmanship Course in Food & Beverage Service**



B.Sc. (Hospitality & Hotel Administration)

Generic & Vegetarian Option

This is a 3 years Degree Course

The Bachelor of Science program in Hospitality and Hotel Administration is offered by the National Council for Hotel Management and recognized by Jawaharlal Nehru University, New Delhi which is ranked #1088 in Best Global Universities and ranked #2nd by NIRF in the university category in India. The Three-Year (Six Semester) course equips the students with all the required skills, knowledge and attitude to efficiently discharge supervisory responsibilities in the Hospitality sector. The program involves in-depth laboratory work for students to acquire required knowledge and skill standards in the operational areas of Food Production, Food & Beverage Service, Front Office Operation and House Keeping. It also provides managerial inputs in Hotel Accountancy, Food Safety & Quality, Human Resource Management, Facility Planning, Financial Management, Strategic Management, and Food Science & Nutrition. The vegetarian option of B.Sc. (HHA) program is available.

Who can apply?

Any student who has cleared 12th Standard or equivalent exam from any stream with English as a compulsory subject. **THERE IS NO UPPER AGE LIMIT TO APPLY.**

Admission process

The Candidate may reach out the Institute for AMIDSSION RELATED QUERY OR may contact Mo: 9974034078.

Approx. Fees for Course: ₹ 4,00,000/- for 3 years.

Please note that Hostel Charges will be extra.

Hostel Facility is available.

Craftsmanship Course in Food Production & Patisserie

Generic & Vegetarian Option

This is a 1 & ½ years course (3 Semesters program)

As per surveys conducted to assess requirement of trained manpower for the hospitality sector, it has been established there is greater demand for skilled manpower rather than for managers. All the hospitality organizations be it a hotel, restaurant, fast food outlet, resort, railways, airlines, cruise liners and other allied industries, all require trained personnel to man their operations. The National Council for Hotel Management offers the short 1½ year craft certificate program in the specialized trade of Food Production and equip the students with basic skills required in the kitchens. Successful students after training have guaranteed jobs in the hospitality industry immediately on completion, mainly at entry level as cooks, commis, kitchen assistants, etc.

The course is divided into two semesters of seventeen weeks each followed by **twenty weeks of Industrial Training**. Classes are conducted at the institute involving theory input and practical laboratory teaching. The subjects covered are Cookery and Larder, Bakery and Patisserie, Hygiene, Equipment Maintenance as well as Costing. Students are tested through internal assessment tests and term end examinations. Students are trained in different types of service, knowledge of menus, ingredients, preparation and accompanying garnishes.

Who can apply?

Any candidate who has cleared 10th Standard.

THERE IS NO UPPER AGE LIMIT TO APPLY.

Admission Process

Interested candidates can fill up the form attached in this brochure and submit it to the academic department of the institute with ₹ 200/- application fees. The admission will be on First Come First Serve basis.

Selection procedure: Merit in 10th examination

Min. Batch Strength: 20

For more details of Course Curriculum, visit our website www.ihmahmedabad.com

Approx. Fees for Course: ₹ 82,000/-. This fee is subject to change.

Hostel Facility is available with separate charges.

Craftsmanship Course in Food & Beverage Service

Generic & Vegetarian Option

This is a 06 months course (01 Semester program)

As per surveys conducted to assess requirement of trained manpower for the hospitality sector, it has been established there is greater demand for skilled manpower rather than for managers. All the hospitality organisations be it a hotel, restaurant, fast food outlet, resort, railways, airlines, cruise liners and other allied industries, all require trained personnel to man their operations. The National Council for Hotel Management offers the short six months craft certificate program to equip students with basic skills required in the service of food and beverages. Successful students after training are guaranteed jobs in the hospitality industry immediately on completion mainly at entry level as waiters, bar tenders, etc.

The course involves **seventeen weeks of teaching** followed by **four weeks of Industrial Training**. Classes are conducted at the institute involving theory input and practical laboratory teaching. The subjects covered are Food Service, Beverage Service, Communication and Pantry Operations. Students are trained in different types of service, knowledge of menus, ingredients, preparation and accompanying garnishes.

Who can apply?

Any candidate who has cleared 10th Standard.

THERE IS NO UPPER AGE LIMIT TO APPLY.

Admission Process

Interested candidates can fill up the form attached in this brochure and submit it to the academic department of the institute with ₹ 200/- application fees. The admission will be on First Come First Serve basis.

Selection procedure: Merit in 10th examination

Min. Batch Strength: 20

For more details of Course Curriculum, visit our website www.ihmahmedabad.com

Approx. Fees for Course: ₹ 32,000/-. This fee is subject to change.

Hostel Facility is available with separate charges.

Diploma in Food Production

Generic & Vegetarian Option

This is a 1 & ½ years course (3 Semesters program)

As per surveys conducted to assess requirement of trained manpower for the hospitality sector, it has been established there is greater demand for skilled manpower rather than for managers. All the hospitality organizations be it a hotel, restaurant, fast food outlet, resort, railways, airlines, cruise liners and other allied industries, all require trained personnel to man their operations. The National Council for Hotel Management offers the short 1½ year Diploma program in the specialized trade of Food Production and equip the students with basic skills required in the kitchens. Successful students after training have guaranteed jobs in the hospitality industry immediately on completion, mainly at entry level as cooks, commis, kitchen assistants, etc.

The course is divided into two semesters of seventeen weeks each followed by **twenty-four weeks of Industrial Training**. Classes are conducted at the institute involving theory input and practical laboratory teaching. The subjects covered are Cookery and Larder, Bakery and Patisserie, Hygiene, Equipment Maintenance as well as Costing. Students are tested through internal assessment tests and term end examinations. Students are trained in different types of service, knowledge of menus, ingredients, preparation and accompanying garnishes.

Who can apply?

Any candidate who has cleared 12th Standard or equivalent exam.

THERE IS NO UPPER AGE LIMIT TO APPLY.

Admission Process

Interested candidates can fill up the form attached in this brochure and submit it to the academic department of the institute with ₹ 200/- application fees. The admission will be on First Come First Serve basis.

Selection procedure: Merit in 12th examination

Min. Batch Strength: 20

For more details of Course Curriculum, visit our website www.ihmahmedabad.com

Approx. Fees for Course: ₹ 82,000/-. This fee is subject to change.

Hostel Facility is available with separate charges.

Diploma in Food & Beverage Service

This is a 1 & ½ years course (3 Semesters program)

As per surveys conducted to assess requirement of trained manpower for the hospitality sector, it has been established there is greater demand for skilled manpower rather than for managers. All the hospitality organizations be it a hotel, restaurant, fast food outlet, resort, railways, airlines, cruise liners and other allied industries, all require trained personnel to man their operations. The National Council for Hotel Management offers five different trade diplomas to cater to the needs of such establishments which are popular with the student community as it guarantees them jobs in the hospitality industry immediately on completion.

The course is divided into two semesters of seventeen weeks each followed by **twenty-four weeks of Industrial Training**. Classes are conducted at the institute involving theory input and practical laboratory teaching. The subjects covered are Food Service, Beverage Service, Food & Beverage control, Hygiene and Sanitation. Students are tested through internal assessment tests and term end examinations. Students are trained in different types of service, knowledge of menus, ingredients, preparation and accompanying garnishes.

Who can apply?

Any candidate who has cleared 12th Standard or equivalent exam.

THERE IS NO UPPER AGE LIMIT TO APPLY.

Admission Process

Interested candidates can fill up the form attached in this brochure and submit it to the academic department of the institute with ₹ 200/- application fees. The admission will be on First Come First Serve basis.

Selection procedure: Merit in 12th examination

Min. Batch Strength: 20

For more details of Course Curriculum, visit our website www.ihmahmedabad.com

Approx. Fees for Course: ₹ 80,000/-. This fee is subject to change.

Hostel Facility is available with separate charges.

Career Opportunities

Global growth and development of tourism have opened up innumerable openings. As a result, the graduating students can look forward to career opportunities in/as

- ❖ Management Trainee in Hotel and allied hospitality industry
- ❖ Kitchen Management/Housekeeping Management positions in Hotels after initial stint as trainee
- ❖ Flight Kitchens and on-board flight services
- ❖ Indian Navy Hospitality services
- ❖ Guest/Customer Relation Executive in Hotel and other Service Sectors
- ❖ Management Trainee/Executive in international and national fast-food chains
- ❖ Hospital and Institutional Catering
- ❖ Faculty in Hotel Management/Food Craft Institutes
- ❖ Railway Hospitality and Catering Services
- ❖ State Tourism Development Corporations
- ❖ Shipping and Cruise lines; Resort Management
- ❖ Amusement Parks; Club Houses
- ❖ Health Care sectors; Retail Chains
- ❖ On-line marketing companies and integrators
- ❖ Self-employment through entrepreneurship and
- ❖ Multinational companies for their hospitality services.

About 95% of the graduates are employed by Hospitality and other service sectors through on-campus and off-campus recruitment processes.



For more details
www.ihmahmedabad.com

Or reach out to us

Institute of Hotel Management Ahmedabad

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Gandhinagar – 382426. Gujarat. India.

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Mail: info@ihmahmedabad.com; academic@ihmahmedabad.com

Institute Visiting Timings

Monday to Friday

10.00 am to 4.00 pm

(Excluding Public Holidays)

Admission Officers to contact

<i>Dr. Jaya Sharma, Senior Lecturer</i>	<i>: +91 9426366644</i>
<i>Dr. Salla Vijay Kumar, Senior Lecturer</i>	<i>: +91 8200665311</i>
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