



# Institute of Hotel Management Ahmedabad @ Gandhinagar



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

**Gujarat's Only Central Government Institute**



## SUMMER CAMP 2026



# 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 like Diploma in Food Production, F&B Service, Craftsmanship Certificate course in Food Production and Patisserie and F&B Service.

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

## Skill Enrichment Programs



Sl.No.	TYPE OF THE PROGRAM	DURATION	PROPOSED DATES		COST / CANDIDATE
A-1	MOCKTAIL MAKING & BAKERY CLASSES	10 AM -01 PM	25.5.26 - 29.5.26 (04 days) 27.5.26 -Holiday	01.6.26 - 4.6.26 (04 days)	2000/-
A-2	COOKERY & BAKERY	10 AM -01 PM	25.5.26- 29.5.26 (04 days) 27.5.26 -Holiday	01.6.26 - 4.6.26 (04 days)	2000/-

## Who can apply?

Everyone is welcome!

No experience needed — just bring your interest and enthusiasm!

## Admission process

Interested candidates can apply in either of the following ways:

- **Contact the Institute directly at Mobile: 9974034078** for guidance and assistance.
- **Download the application form** from the official website: [www.ihmahmedabad.com](http://www.ihmahmedabad.com)



# SYLLABUS

## Bakery + Hospitality Course (A-1)

Day	DURATION	Syllabus
1	10 AM TO 1 PM	<ul style="list-style-type: none"><li>• Mocktail Making</li></ul>
2	10 AM TO 1 PM	<ul style="list-style-type: none"><li>• Pizzza (Veg/Paneer/Mushroom)</li><li>• Fruit Bun</li></ul>
3	10 AM TO 1 PM	<ul style="list-style-type: none"><li>• Cheese patties</li><li>• Doughnut/Chocolate Doughnut</li></ul>
4	10 AM TO 1 PM	<ul style="list-style-type: none"><li>• Brownie</li><li>• Paneer schezwan roll</li></ul>

## Cookery + Bakery (A-2)

Day	Hrs/ day	Syllabus
1	10 AM TO 1 PM	<ul style="list-style-type: none"><li>• Fancy vegetable /Fruit Carvings</li><li>• Chilly Paneer</li></ul>
2	10 AM TO 1 PM	<ul style="list-style-type: none"><li>• Pizzza (Veg/Paneer/Mushroom)</li><li>• Fruit Bun</li></ul>
3	10 AM TO 1 PM	<ul style="list-style-type: none"><li>• Cheese patties</li><li>• Doughnut/Chocolate Doughnut</li></ul>
4	10 AM TO 1 PM	<ul style="list-style-type: none"><li>• Brownie</li><li>• Paneer Schezwan Roll</li></ul>

**For more details**

**[www.ihmahmedabad.com](http://www.ihmahmedabad.com)**

**Or reach out to us**

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***Institute of Hotel Management Ahmedabad***

*Between Koba Circle & Infocity Road,*

*Bhaijipura Patia, P.O. Koba.*

*Gandhinagar – 382426. Gujarat. India.*

**+Mob.: +91 9974034078**

*Mail: [info@ihmahmedabad.com](mailto:info@ihmahmedabad.com); [academic@ihmahmedabad.com](mailto:academic@ihmahmedabad.com)*

***Institute Visiting Timings***

*Monday to Friday*

*09.00 am to 5.00 pm*

*(Excluding Public Holidays)*