

Distinguished Alumni

IHM Ahmedabad

Mr. Pankaj Sampat

Alumni : IHM Ahmedabad

Batch of: 1993

Mr. Pankaj Sampat, Area Director – Hyderabad and General Manager, Taj Krishna, is a distinguished IHM Ahmedabad alumnus (1990–1993). Beginning his career at the Taj Mahal Palace, Mumbai, he quickly rose through IHCL with strong operational expertise and a customer-first approach. He led India’s largest F&B operation, headed Vivanta by Taj – President, Mumbai with award-winning performance, and launched Taj Santacruz while guiding IHCL’s F&B Centre of Excellence. As Area Director for TAL and TSL, he oversaw hotels across South Asia and served on multiple IHCL boards. A sports enthusiast and believer in “Athithi Devo Bhava,” he continues to drive excellence in hospitality.



Mr. Samir MC

Alumni : IHM Ahmedabad Batch of: 1995

Current Designation - Mr. Samir MC, is the Chief Executive Officer of Tamara Leisure Experiences.

Over the past three decades, he has evolved into an accomplished, globally experienced hospitality leader with extensive experience across India, South East Asia, and Korea and an MBA from the University of Southern Queensland. A significant milestone in his career was his tenure as Director of Operations Support, South East Asia & Korea at the InterContinental Hotels Group (IHG), based in Bangkok. In this regional leadership role, he was responsible for the performance metrics of ~60 hotels across nine countries. Samir has also served as Managing Director & CEO of Fortune Park Hotels Ltd., a subsidiary of ITC Ltd overseeing 90 Properties.



Mr. Ketan Parmar

Alumni : IHM Ahmedabad
Batch of: 1995

Current Designation - Cluster General Manager
 Current Organization - Sarovar Hotels Pvt Ltd in Mumbai

Ketan Parmar is a customer-oriented hospitality leader with 28 years of experience, currently serving as Cluster General Manager at Sarovar Hotels Pvt Ltd in Mumbai. He oversees strategic management and operations for multiple properties, building on his prior role as General Manager where he managed key institutional facilities. His career highlights include leading several hotel pre-openings and earning accolades such as GM of the Year 2023. Parmar excels in leadership, financial budgeting, client relations, and problem-solving, with proven skills in hospitality trends and multitasking under pressure.



Ms. Reena Kakkar

Alma mater : IHM Ahmedabad

Pass out batch : 1987

- Ms. Reena Kakkar is a distinguished Chefpreneur and Curator of Culinary Cultures, whose career spans decades of influence and innovation. Since graduating in 1987, she has cultivated a deep and lasting impact across the gastronomic landscape, moving seamlessly between the high-pressure environment of the professional kitchen and the lecture hall. As the Owner of Indulgence, Ms Reena Kakkar leads the organization's mission to shape future food trends while honoring traditional techniques. Beyond restaurant ownership, their expertise is highly sought after as a leading Lecturer, Trainer, and Consultant. This extensive experience allows her to not only create exceptional dining experiences but also to architect culinary programs, mentor the next generation of chefs, and advise businesses on operational and creative excellence. Her profile is defined by an enduring commitment to quality, a passion for cultural exploration through food, and the proven ability to turn culinary vision into successful enterprise.

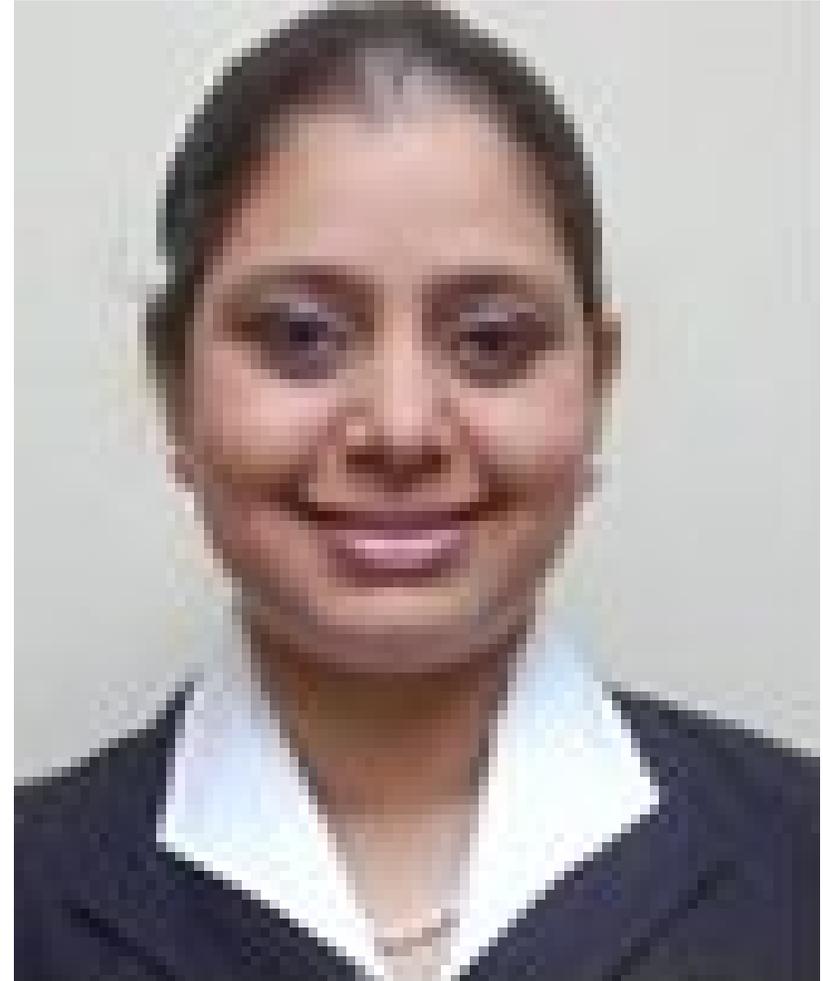


Ms. Soni Raje Kamthan

Alma mater : IHM Ahmedabad

Pass out batch : 1995

- A Certified Hospitality Educator from American Hotels and Lodging Educational Institute with 18 years of experience in Learning and Development with Hospitality Industry. She has served as the 'Learning Services Manager' with ITC Hotels and Sarovar Park Plaza Hotels. The experience includes setting up and branding of the Learning Services Department and Creating a Learning Environment in the Hotels.
- *Awardee - Golden Peacock National Training Award (GPNTA) 2012 by IOD -Indian Organization Of Directors & Golden Star Best Learning and Development Centre Award 2012*
- Her forte is in training for 'Service Culture', 'Behavioural', 'Personality Development', 'Skill based', 'Basics of E.H.S' and 'Train the Trainer' workshops.



Mr. Dhawal Ajmera

Alma mater : IHM Ahmedabad

Pass out batch : 2005

- Dhawal Ajmera is a distinguished Executive Chef with over two decades of experience across foodservice, hospitality, culinary innovation, and large-scale F&B; operations. Known for blending creative excellence with meticulous execution, he has built a reputation for designing future-ready culinary ecosystems and leading high-performing teams across India’s most respected hospitality brands. In his current role as Executive Chef at Nestlé Professional, Dhawal plays a strategic role in developing solution-led B2B culinary programs, strengthening industry partnerships, and building scalable operational and sales frameworks. His work bridges culinary expertise with strategic thinking, technology adoption, and customer-focused innovation—elevating the chef’s role in commercial environments. Previously, Dhawal held several leadership positions at ITC Hotels, where he successfully operationalized 14 hotel kitchens and 45+ specialty restaurants. He led R&D; for multiple pre-opening luxury hotel projects, established brand standards, and executed end-to-end concept design, menu engineering, and operational strategy. His experience also includes managing some of India’s most prestigious events, such as the G20-2023 Presidential dinner, IPL seasons, and state banquets for leading dignitaries and celebrities. A certified food safety expert and Six Sigma Green Belt, he has championed data-driven optimization and sustainability initiatives that strengthened efficiency and operational resilience across large hotel networks. With 100+ media interactions and strong industry influence, he continues to shape dialogues within the culinary community. From January 2026 onward, Dhawal begins his entrepreneurial journey—launching his own café chain, establishing an F&B; consulting practice, and mentoring young chefs to build the next wave of culinary leadership in India.



Mr. Manan Bagai

**Alumni : IHM Ahmedabad
Batch of: 2004**

Current Designation: Vice President
Current Organization: Deutsche Bank

"The recipes you studied were just the beginning of your culinary language. Today, you speak through flavors that nourish bodies and delight souls."



Mr. Oshin Nandeshwar

**Alumni : IHM Ahmedabad
Batch of: 2010**

Current Organization - Qatar Airways

With a foundation in hotel management from IHM Ahmedabad, he has built an 11-year career in aviation, progressing through roles at SpiceJet and Jet Airways before his sustained tenure at Qatar Airways. This international experience has refined his skills in cross-cultural service and adaptive leadership. Now, he aims to leverage this global background to transition back into hospitality, with the goal of becoming a successful hotelier and entrepreneur.



Mr. Mayank Shree

**Alumni : IHM Ahmedabad
Batch of:1999**

Current Designation: Assistant Vice President

Current Organization: Tata Capital

"From learning about hospitality to living it daily, you've mastered the art of creating 'home' for travelers. Your career proves that luxury isn't just in amenities—it's in attention."



Mr. Mufaddal Dahodwala

**Alumni : IHM Ahmedabad
Batch of: 1998**

Current Designation: Co-founder & Director
Current Organization: Cuisine Lab Culinary Solutions

"From kitchen experiments to restaurant revolutions, your culinary journey shows how flavors tell stories. Each dish you create carries the legacy of both tradition and innovation."



Mr. Taufeeq Ahmed Sheik

Alumni : IHM Ahmedabad Batch of: 2007

Current Designation: Broadcaster, Storyteller, Actor.
Current Organization: Media Arts and Entertainment.

"From kitchen experiments to restaurant revolutions, your culinary journey shows how flavors tell stories. Each dish you create carries the legacy of both tradition and innovation."



Mr. J'son D'souza

**Alumni : IHM Ahmedabad
Batch of: 1999**

Current Designation:- Tatau Tattoo studio
Current Organization: Tatau Tattoo studio

"The years between then and now measure not just time passed, but wisdom gained, challenges overcome, and impact made. Your journey continues to unfold."



Mr. Ankur Bhatnagar

**Alumni : IHM Ahmedabad
Batch of: 2000**

Current Designation: Vice President
Current Organization: Citibank

"The theories you mastered now shape your industry's practice. Your career embodies the beautiful continuum between academic learning and professional impact."



Mr. Himanshu Dev

**Alumni : IHM Ahmedabad
Batch of: 2002**

Current Designation: Founder & CEO

Current Organization: HD EduAssociates

"Distance from campus doesn't diminish connection to community. Your professional journey remains part of our institution's living history."



Mr. Salil Kopal

**Alumni : IHM Ahmedabad
Batch of: 2004**

Current Designation: Head - Business Development, Sales & Marketing

Current Organization: Encalm Hospitality Pvt. Ltd.

"Time has transformed the student into the mentor, the learner into the leader. Your evolution inspires those who walk the halls you once did."



Mr. Shweta Hinduja

**Alumni : IHM Ahmedabad
Batch of: 2004**

Current Designation: Cluster Director of Human Resources
Current Organization: Sheraton Hyderabad Hotel - Marriott International

"The campus years were just the first chapter of your remarkable story. Today, you're authoring success that inspires the next generation."



Mr. Vineet Saluja

**Alumni : IHM Ahmedabad
Batch of: 1999**

Current Designation: Director of Finance and Accounting
Current Organization: Marriott International Ltd.

"You've transformed buildings into destinations and rooms into sanctuaries. In hospitality, you're not just managing properties—you're curating escapes from the ordinary."



Mr. Reet Rajpurohit

**Alumni : IHM Ahmedabad
Batch of: 2019**

Current Designation: Business owner

Current Organization: Vaidehi The Astrologer

"You've transformed raw ingredients into memorable experiences, proving that food isn't just sustenance—it's connection, culture, and creativity on a plate."



Ms. Nishu kumari

**Alumni : IHM Ahmedabad
Batch of: 2023**

Current Designation: Cabin crew

Current Organization: Air india express

"You've curated exclusivity into an art form, where discretion meets distinction. In luxury hospitality, you understand that true opulence isn't announced—it's discovered in perfect silence."

