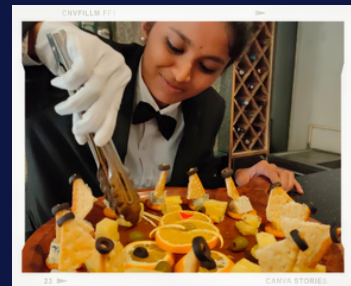




Indian Institute of Hotel Management and Culinary Arts

(Affiliated to Osmania University)

Creating Culinary Competence



Courses offered

★ **Bachelors Degree in Catering Technology
&
Culinary Arts**

★ **Bachelors Degree in Hotel Management
&
Catering Technology**



www.iihmca.org

9000777722 / 9030181100

Affiliated to



Osmania University

University with Potential for Excellence (UPE)

ABOUT US

Indian Institute of Hotel Management and Culinary Arts is a personification of the endeavors of a hard core group of hospitality professionals with years of extensive exposure to some of the finest hotels in England, India, Srilanka and Cruise liners from Europe and America. **IIHMCA** is one of the Top Hotel Management Colleges in Hyderabad , India and is to provide world class training to its students and provide them with excellent career opportunities in the hospitality industry across the country and the globe. The institute is housed in a spacious Campus of 40,000 Sqft of built-up area with state of Art Kitchens and infrastructure comparable to International Standards.



TEAM PROFILE

Chef Gowtham Kumar Karingi

Celebrity Chef of U.K. Chef Gowtham was the former Master Chef of Zaika Restaurant, London and Executive Chef of Utsav Restaurant, London and he has hosted series of Cookery Shows on Sony Entertainment Television.



Chef Kishore Reddy

Former Master Chef of the Lanka Oberoi, Sri Lanka, author of the renowned book “Regional Indian Food”, promoted by the Oberoi Hotels, Chef Kishore Reddy was also Master Chef of the Oberoi Hotels, Mumbai.



Courses Offered

- **Bachelors Degree in Catering Technology and Culinary Art**
(As a Specialization in Hotel Management)
- **Bachelors Degree in Hotel Management and Catering Technology**
- **1½ year Certificate Course in Food Production and Patisserie (F.P.P)**

Affiliation

The institute is affiliated to **Osmania University** for offering the **Bachelors Degree in Catering Technology and Culinary Arts (BCT&CA)** and **Bachelors Degree in Hotel Management and Catering Technology**. With this affiliation the institute has become the Second Institute in India to offer Culinary Arts as a full-fledged Degree Program. The institute is approved by the Andhra Pradesh State Council for Higher Education and State Board of Technical Education and Training, Hyderabad.

Eligibility

For the Degree Programme:
10+2 or equivalent Passed Candidates.

For the Certificate Course:
S.S.C or equivalent Passed Candidates.

Selection Procedure

The student has to Qualify in the Common Entrance Examination (CEE) which consists of General Knowledge, General English Test of Reasoning and Numerical ability conducted in the Campus and other selected Cities by giving admission notification in leading News Papers.



Bachelors Degree in Catering Technology and Culinary Arts

First Year Curriculum

Practicals

- Basic Training Kitchen
- Food & Beverage Service
- Accommodation Operations
- Front Office
- Basic Computer Applications

Theory

- Fundamentals of Food Production
- Food & Beverage Service
- Room Division Operations
- French
- Communicative English
- Hygiene & Sanitation
- Environmental Science

Second Year Curriculum

Practicals

- Indian Regional Bulk Cooking
- Contemporary Cakes, Desserts & Breads
- Food & Beverage Matching – I
- Computer Applications – I

Theory

- Principles of Indian Gastronomy
- Baking Principles & Patisserie
- Food & Beverage Matching – I
- Culinary French
- Basic Accountancy
- Nutrition & Food Service
- Introduction to Management

Industrial Exposure Training

17 Weeks of Internship in all leading Five Star Hotels across India particularly in the kitchen department i.e Coffee shop Kitchen, Garde Manger, Bakery&Pastry, Butchery,Lounge.etc

Third Year Curriculum

Practicals

- Visual Foods and Garde Manger
- Indian Confectionery
- Pastry & Confectionery Arts
- Food & Beverage Matching – II
- Advanced Edible Sculptures & Culinary Arts
- International Visual Confectionery
- Bread Art
- Far Eastern & Oriental Cuisine

Theory

- Culinary Arts & Concepts
- European Confectionery
- Fundamentals of Art & Sculpture
- Food & Beverage Matching – II
- Labour Legislation & Hotel Law
- International Baking
- Material Management
- Sales and Marketing Management
- Cuisine Facility Planning & Design
- Food & Beverage Costing

First Year Curriculum

Practicals

- Basic Training Kitchen
- Food & Beverage Service
- Accommodation Operations
- Front Office
- Basic Computer Applications

Theory

- Fundamentals of Food Production
- Food & Beverage Service
- Accommodation Operations
- Front Office Operations
- French
- Communicative English
- Hygiene & Sanitation, HACCP

Second Year Curriculum

Practicals

- Quantity Training Kitchen
- Food & Beverage Service
- Laundry Operations
- Front Office Operations

Theory

- Indian Regional Cuisine
- Front Office Operations
- Food & Beverage Service
- Linen and Laundry Operations
- Principles of Management

Industrial Exposure Training

20 Weeks of Internship in all leading Five Star Hotels across India in all the 4 core areas i.e Kitchen, Housekeeping, Front Office and Food & Beverage Service.

Third Year Curriculum

Practicals

- Advanced Training Kitchen
- Advanced Food & Beverage Service
- Accommodation Operations and Interior design
- Front Office Operations

Theory

- Advance Food Production Operations
- Advance Food and Beverage Service
- Accommodation Operations III
- Front Office Accounting Management
- Financial Management

Infrastructure

Indian Institute of Hotel Management & Culinary Arts Hyderabad has a state-of-the-art Campus with modern facilities for the students, wherein the focus is on building students' experience and ability to get hands-on practical experience. The Classrooms and Training Kitchens are equipped to match global standards with the aim to impart the quality education for students to develop their skills and become efficient, competent, productive and creative.



Cruise Galley Kitchen



Training Restaurant



Chocolatiers Room



Advance Bakery and Patisserie



Class Rooms



Housekeeping Lab



Advance Training Kitchen



Front Office Lab

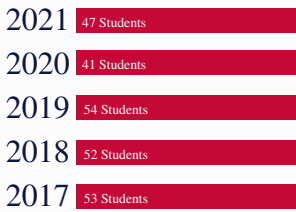
Training

Industrial Training is an important phase in the Hotel Management Course/Curriculum, where students can learn professional and managerial culture. Students learn to manage a team, a budget and a department. Industrial training is also expected to provide the students the basis to identify their key operational area of interest. A trainee is required to understand the overall operations of the hotel management, while specializing in one or two areas. Hotel management Students have to work closely with front desk managers, culinary department, general managers, convention and event planner, housekeeping department, and learn from them.

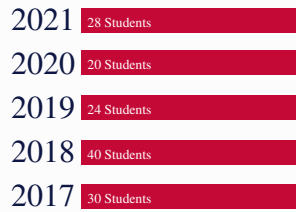
Placements

A well organized placement cell coordinates with reputed hotels and other hospitality organizations in the country, to identify attractive job opportunities. Campus interviews from major chain of Hotels and others are arranged in the final year of the course. The institute has achieved hundred percent placement record. The institute has excellent placement record track record over the years.

INTERNATIONAL PLACEMENTS



NATIONAL PLACEMENTS





Some of the Awards Won by students of IIHMCA over the years

Sl. No	Year	Name of the Award	Competition Venue
1	2020	National Level Over All Champions	Cate-Fete 2020- National Over all Championship Army Institute of Hotel Management, Bengaluru).
2	2019	State Level Over All Champions	Association of Catering Professionals – Hyderabad Chapter – State Level
3	2019	National Level Over All Championship	MS Ramaiah College – Bengaluru - National Level Competition (Non-Culinary)
4	2018	1st Prize – Plated Desserts	GICC (Great Indian Culinary Challenge) – Mumbai
5	2018	National Level Over All Champions	MS Ramaiah College – Bengaluru - National Level Competition
6	2017	First Prize Second Prize	Indian Dessert Cookery – WGSMA – Manipal (National Level) Cocktail Making (National Level)
7	2017	First Prize	Flower Arrangement – Conducted by Banarasidas Chandiwala college of Hotel Management – Delhi (National Level)