

Creating Culinary Competence



Indian Institute of Hotel Management & Culinary Arts
Affiliated to Osmania University

*Approved by Telangana State Council of Higher Education
Accredited to Educational Institute of American Hotel and Lodging Association, USA*

India's Premier Culinary Institute

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 **www.iihmca.org**

Location : 7-91/5, Nagendra Nagar, Habsiguda X Roads, Hyderabad - 500007

Scenes of a Chef



“Step into the kitchen, clad in your pristine chef’s coat and tall hat, ready to unleash your culinary prowess.”



“Carve a magnificent Statue of Liberty structure from a block of butter, its form shining under the kitchen lights.”



“Transform a watermelon into a seaworthy vessel, brimming with a bounty of vibrant fruits for a refreshing salad.”



“Infuse fresh mint leaves into a savory sauce, the perfect accompaniment to a succulent rack of lamb.”



“With deft precision, slice an array of colorful vegetables, creating a visually stunning medley.”



“Approach a block of ice as master craftsman and sculpt a crystal stallion galloping on a sparkling trail.”



“Plate your culinary creations with artistic finesse, each dish a masterpiece of flavor and presentation.”



“Take a moment to savor the satisfaction of a job well done as guests delight in your culinary craftsmanship.”

Over 25 Years

OF CRAFTING HOSPITALITY LEADERS

*Join us in our legacy, where we craft future
leaders in the world of hospitality.*

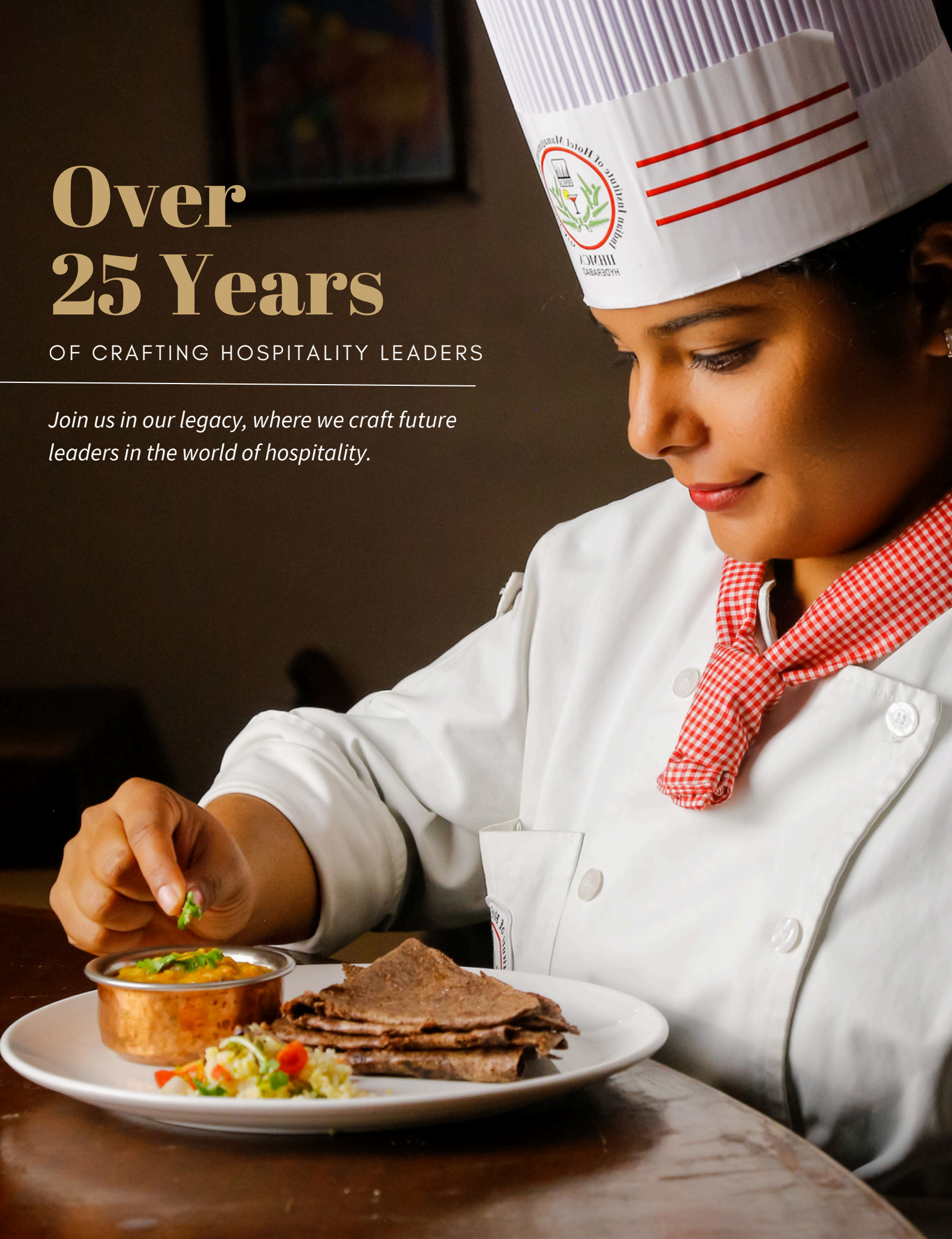




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MISSION

The IIHMCA is committed to provide its students with theoretical information and practical experience that will give them strong foundation in culinary fundamentals and hands-on skills. This enables them to obtain employment in the industry and to meet or exceed the expectations of employers.



THE PHILOSOPHY

At IIHMCA, our faculty members adhere to a teaching philosophy rooted in a three-step process.

First, comprehensive instruction provides the foundational understanding of the "why" behind processes, fostering experimentation and creativity.

Second, through demonstration and application, qualified chefs & core subject experts leverage their extensive experience to guide students through practical techniques, ensuring hands-on learning under attentive supervision.

Finally, mastery is achieved through dedicated practice and personalized guidance from our instructors, ensuring consistent excellence in hospitality skills.

Our intensive and rigorous curriculum guarantees that upon graduation, students possess the skills, knowledge, and work ethic essential for lifelong success and advancement in the competitive hospitality industry.

OUR PROMOTERS



Chef Gowtham Kumar Karingi

Celebrity Chef of U.K. and founder of Agni, Indian Restaurant, U.K.

Chef Gowtham was the former Master Chef of Zaika Restaurant, London and Executive Chef of Utsav Restaurant, London. He has hosted series of CookeryShows on Sony Entertainment Television



Chef Suraj Puli

Former Management Trainee at IHG group with notable roles at Crown Plaza Bangalore and Holiday Inn, Mumbai.

Successfully headed Restaurant and Banquet facilities independently in Hyderabad, showcasing strong leadership, guest service excellence, and operational acumen. Internship at Taj Mahal Palace, Mumbai (2016)



Chef Kishore Reddy

Former Master Chef of the Lanka Oberoi, Sri Lanka and Oberoi Hotels, Mumbai, Chef Kishore Reddy is the author of the renowned book "Regional Indian Food." He heads multiple companies as Managing Director in Sri Lanka and holds leadership roles in the Sri Lanka India Society and Indian CEO Forum. Advising the BOI, he fosters business and cultural ties between Sri Lanka and India. Additionally, he mentors young professionals, and organizes events with the Indian High Commission to bolster bilateral relations.



Prakash Nag Ivaturi

Advisor to the Board and Mentor to IIHMCA students, Prakash began his hotel industry career as a gold medalist in the MT Program, quickly rising to General Manager and Regional Trainer. With expertise in leadership, customer service, and operational excellence, he now advises on soft skills and etiquette, guiding businesses toward sustainable success. Based in Dubai, Prakash focuses on strategic growth, market expansion, and operates across international markets. He is also an actor and podcast host.



STUDENT TO FACULTY RATIO

A low student-to-faculty ratio is crucial for personalized education. Each student is assigned a faculty advisor who provides individual guidance, assesses performance, and offers one-on-one instruction. With a ratio of **approximately 20:1**, our faculties can dedicate quality attention to each student, enhancing the quality of education and supporting career decisions effectively.

THE IIHMCA EDUCATION

When you visit IIHMCA, you will immediately recognise the distinction of our program compared to other standard Hotel Management Courses. The exceptional quality and rigor of our curriculum are evident, from our state-of-the-art kitchens to our experienced faculty, with extensive knowledge in the required field and the caliber of content delivered in classrooms and practical sessions. This unparalleled level of excellence is a testament to the dedication of our faculty and staff, as per the curriculum required by Osmania University in Hyderabad. IIHMCA upholds the high standards of education mandated by Osmania University, ensuring a superior learning experience for our students.

LOCATION

The institute is conveniently situated in the heart of Hyderabad city, just a **5-minute walking distance from Habsiguda Metro Station** and half a kilometer away from the Osmania University Campus. Additionally, it is merely 5 kilometers from the Secunderabad Railway Station. Occupying a spacious campus spanning **45,000 sq.ft.** of built-up area, the institute is easily accessible via Metro Rail, buses, and other modes of transport across the city. With comprehensive security measures in place, along with ample parking facilities for private vehicles, it offers a self-contained educational environment for students.

COUNSELLING

At our campus, dedicated counselors provide students with support for addressing both personal and academic concerns. Our approach involves exploring challenges students may encounter and assist them in making informed decisions that align with their needs and goals.



International Placements

REDEFINING CAREERS WORLDWIDE

CRUISE LINERS AND 5 STAR HOTELS



Our well organised Placement Cell coordinates with reputed hotels and premier hospitality organisations, including renowned 5-star hotels and cruise lines across the globe to identify attractive job opportunities for our students. In the final year of the course, students benefit from on-campus interviews conducted by major hotel chains and other industry leaders.

With a consistent track record of achieving a 100% placement rate, IIMCA stands proud of its excellent history in shaping successful careers over the years.

PAST 5 YEAR PLACEMENT RECORD

	INTERNATIONAL	NATIONAL
2022-2023	27 students	34 students
2021-2022	47 students	28 students
2020-2021	41 students	20 students
2019-2020	54 students	24 students
2018-2019	52 students	40 students

OUR PROUD PARTNERS



1. Costa Cruises, Italy
2. P & O Cruises, UK
3. Princess Cruises, UK
4. MSC Cruises, Switzerland
5. Movenpick Hotels, Dubai
6. The Jumeirah Beach Hotel, Dubai
7. Atlantis the Palm, Dubai
8. Fairmont the Palm, Dubai
9. Marriott Group of Hotels
10. Leela Group of Hotels
11. Hyatt Group of Hotels
12. Fairmont Group of Hotels
13. Accor Group of Hotels
14. ITC Group of Hotels
15. Taj Group of Hotels
16. Radisson Goup of Hotels
17. Unison Group of Hotels
18. Club Mahindra Holidays
19. Old World Hospitality Pvt.Ltd
20. Park Group of Hotels
21. Lalit Group of Hotels
22. Green park Group of Hotels
23. Royal Orchid Group of Hotels
24. Apeejay Group of Hotels

BCT & CA

Bachelor's Degree in Catering Technology & Culinary Arts



Timings
9 AM to 5 PM



Eligibility
10+2 / equivalent



Duration
3 years

Bachelor's Degree in Catering Technology & Culinary Arts

The Culinary Arts program, housed within our esteemed Food Production department, caters to the aspiring chefs looking to hone their craft. Through specialized training and hands-on experience, students immerse themselves in the artistry of food preparation and culinary innovation.

From mastering cooking techniques to exploring flavor profiles, our curriculum is designed to equip future chefs with the skills and expertise needed to excel in the culinary world. Whether it's crafting gourmet dishes or overseeing kitchen operations, our program provides a comprehensive foundation for those passionate about pursuing a career in the culinary arts.

	THEORY	PRACTICAL
SEMESTER 1	Fundamentals of Cooking and Baking - I Food & Beverage Service – I Introduction to Catering & Culinary Industry Hotel French –I Hygiene, Safe Food Practices	Fundamentals of Food Production Food & Beverages Service-I House Keeping Operations-I Front Office Operations-I Communicative English-I
SEMESTER 2	Fundamentals of Cooking & Baking-II Food & Beverage Service-II Hotel French-II HACCP & Safety Environmental Studies	Culinary Skills Development House Keeping Operations-II Front Office Operations-II Communicative English-II
SEMESTER 3	Traditional Indian Gastronomy Intermediate Pastry & Baking Food Science Basic Accountancy Elective – I (Commodities, Nutrition & dietics, Food Photography & Food Design) Principles & Practice of Management	Indian & Continental Buffet Classical Baking & Dessert plate Composition Butchery Food & Beverage Service Skills
SEMESTER 4	Industrial Exposure Training in 5 STAR Hotels	Industrial Exposure Training in 5 STAR Hotels
SEMESTER 5	Advanced Garde Manger & Culinary Arts Advanced Baking & European Confectionery Food & Beverage Management & Controls Stores Management & Controls Elective – II Restaurant & Food Service Operations, Brewery & Bar Operations, Viticulture / Viniculture	Professional Garde Manger Skills Art and Food Sculpture Fundamentals Artistic Plated Desserts, Classical Cakes & Pastries Traditional Indian Sweets Indian Street Food & Savouries
SEMESTER 6	International Cuisine Artisan Breads & Bread Art Emerging Cuisines of the World Elective - III Food Production Facilities Planning & Kitchen Designing, Packed Foods, Entrepreneurship in Catering and Culinary Industry	Pièce Montée Three Dimensional Visual Confectionery Artistry & Centre Pieces Exclusive Hot Food Plating Bread Sculpting & Artisan Breads Pan Asian Cooking

BHM&CT

Bachelor's Degree in Hotel Management & Catering Technology



Timings
9 AM to 5 PM



Eligibility
10+2 / equivalent



Duration
3 years

Bachelor's Degree in Hotel Management & Catering Technology

The hotel industry stands as one of the fastest-growing sectors globally. Our students undergo rigorous training in hospitality, cultivating adept decision-making skills and refining interpersonal abilities. The curriculum meticulously explores the various aspects of successful hotel and food service management, covering front office procedures, housekeeping, food and beverage service, food production and kitchen management.

The distinctive strength of our program lies in seamlessly merging business management principles with culinary appreciation, elevating the overall competency of our students in the dynamic hotel industry.

	THEORY	PRACTICAL
SEMESTER 1	Fundamentals of Food Production - I Introduction to Food & Beverage Service Room Division Operations - I Communicative English Hygiene, Sanitation & HACCP	Basic Training Kitchen Food & Beverage Operations Accommodation Operations Front Office Communicative Skills
SEMESTER 2	Fundamentals of Food Production-II Fundamentals in Food & Beverage Operations Room Division Operations - II Hotel French Environmental Studies	Basic Training Kitchen Food & Beverage Operations Accommodation Operations Front Office Personality Development & Soft Skills
SEMESTER 3	Indian Regional Cuisine Beverages Service Linen & Laundry Operations Front Office Operations Elective I (Discipline Specific Elective) Food & Beverage Management	Quantity Training Kitchen Beverage Service Laundry Operations Front Office Operations
SEMESTER 4	Industrial Exposure Training in 5 STAR Hotels	Industrial Exposure Training in 5 STAR Hotels
SEMESTER 5	Advanced Food Production Advanced Food & Beverage Service Interior Design & Flower Arrangements Front Office Accounting Management ELECTIVE -II (Intra Discipline) Hotel A/c & Financial Mgt.	Advanced Training Kitchen Advanced Food & Beverage Services Interior Design & Flower Arrangements Front Office Accounting Management
SEMESTER 6	Larder & Kitchen Management Food & Beverage Service Management Accommodation Operations Management Front Office Management ELECTIVE -III (Open Elective) Hotel Facility Planning.	Larder Kitchen Banqueting & Cold Buffet Project Report

F.P.P

Certificate Course in Food Production Principles & Practices

IHMCA
HYDERABAD



Timings
9 AM to 4 PM



Eligibility
S.S.C/ 10th or equivalent



Duration
1 year

Certificate Course in Food Production Principles & Practices

*Affiliated to State Board of Technical Education and Training, Telangana

Dive into the art of culinary craftsmanship with our one and a half year Food Production and Patisserie Course, accredited by the Telangana State Board of Technical Education and Training.

Designed to offer comprehensive training in food production and patisserie, students delve into theory and practical sessions covering fundamentals of cooking, baking techniques, and exploration of Indian and international cuisines. From mastering the art of fruit and vegetable carving to sculpting ice, our program equips students with diverse culinary skills. Upon completion, diploma holders enter the industry in supervisory and other leadership roles.

	THEORY	PRACTICAL
1 YEAR	BASIC CULINARY SKILLS HOT KITCHEN –I (Indian & continental cookery) BASIC CULINARY SKILLS PASTRY & BAKERY-II (Pastry & bakery) SAFETY, HYGIENE & SANITATION (Safe food handling procedures)	BASIC CULINARY SKILLS HOT KITCHEN –I (Indian & continental cookery) BASIC CULINARY SKILLS PASTRY & BAKERY-II COMMUNICATION PROJECT
6 MONTHS	INDUSTRIAL TRAINING	

Advanced International Diploma in Bakery & Patisserie Arts



Timings
9 AM to 4 PM



Eligibility
S.S.C/ 10th or equivalent



Duration
1 year

Advanced International Diploma in Bakery & Patisserie Arts

*Affiliated to City & Guilds, London

The Advanced International Diploma in Bakery & Patisserie Arts, offered jointly by The Patisserie Corp and the Indian Institute of Hotel Management & Culinary Arts in collaboration with City & Guilds, London, is an integrated Level 2 & Level 3 course. With 920 hours of hands-on practical training and theory, this program prepares students to excel as bakery and patisserie professionals. The course comprises of three parts: Practical, Theory, and Industrial Exposure Training. With 75% of the curriculum dedicated to practical training, students gain valuable hands-on experience. Theory is taught in classrooms, focusing on Bakery & Patisserie Arts fundamentals.

Modules integrate academic studies with practical baking training. Students learn baking techniques, food science, and sensory perception. Topics include temperature control, bread baking, pastry techniques, and recipe development, emphasizing cakes, gateaux, tortes, desserts, and breads from worldwide.

MODULE	
Module 1	INTRODUCTION TO BAKERY & PATISSERIE, TEMPERATURES, WEIGHTS & MEASURES
Module 2	BAKING AND PASTRY INGREDIENTS ROLE & FUNCTIONS.
Module 3	FLOUR-DOUGH AND BATTER
Module 4	OTHER IMPORTANT INGREDIENTS OF PASTRY AND BAKERY
Module 5	EGG COOKERY , CAKE MAKING METHODS
Module 6	TYPES OF PASTRY, FRENCH DOUGHS AND BREADS
Module 7	ART OF SUGAR, CHOCOLATE CONFECTIONERY & PLATING DESSERTS
Module 8	COOKIES, BREAKFAST ROLLS & ICINGS
Module 9	PLATING FRENCH CLASSICAL DESSERTS, ENTREMETS & PETIT FOURS
Module 10	MENU PLANNING, STORE MANAGEMENT, BUDGETING & COSTING
Module 11	SAFETY AND HYGIENE
Module 12	ENTREPRENEURSHIP & FEASIBILITY

State-of-the-Art Facilities



INTERNATIONAL BAKERY

Here, students will explore a world of diverse baking techniques of bread making, comparative study of traditional, classical and rustic breads of French, Italian, German, Russian, American Cuisines etc. The focus is on three broad areas for the students to work on, namely international breads, visual and decorative breads and also mass production of bakery products.



TRAINING RESTAURANT

The Restaurant enables the students to learn various aspects of food and beverage service including dining table layout, table setting, order taking and serving. Students gain hands on experience in food and beverage service etiquettes, in a simulated practical situation.

CRUISE GALLEY KITCHEN

To meet the raising demand for skilled chefs in the cruise industry, our institute has set up a simulated Galley Kitchen fabricated with 304-Grade steel to ensure that the highest standards of Hygiene is maintained and to learn the functioning of Galley Kitchen on cruise lines. The kitchen is well equipped with imported equipments like Rational Combi-Ovens, Bratt Pans, Planetary Mixers, Blenders, Deep Fat Fryers, Hot Griddle, Under counter Refrigerators, Pick Up Counters, Baine-marie etc.





GARDE MANGER KITCHEN

Garde Manger kitchen is a cutting-edge facility for aspiring chefs, focusing on cold food preparation and presentation. Students get acquainted with preparation and presentation of Gallantines, Roulades, Terrines, Timbales, Classic Horsd'oeuvres, Appetizers. Special emphasis is given on Cold Gala Buffet, Vegetable and Fruit Engraving and Carving Skills, Aspic and Chaudfroid decorating techniques.



BARTENDING LAB

Bartending Lab is a premier facility for hotel management students, offering hands-on training in mixology and beverage service. Students learn cocktail crafting, flare bartending, and customer interaction under expert guidance. This bartending training LAB at IIMCA provides a dynamic learning environment, with practical skills and industry insights tailored for careers in bartending and mixology within the hospitality industry.

BASIC TRAINING KITCHEN

The Basic Training Kitchen is a facility for hotel management students, providing hands-on experience in culinary fundamentals and cooking techniques. With modern equipment and expert guidance, students learn to make skilful knife cuts and prepare stocks and soups such as perfectly clear consommés, creamy seafood bisques etc.





QUANTITY TRAINING KITCHEN

To provide hands on practical training in quantity cooking emphasizing on the mixing & combining of ingredients in right proportions for large quantities, rectification of errors during cooking to avoid wastage and to introduce the students to Indian Regional Cuisines with special emphasis on authenticity, ethnicity and cultural linkages.



MODEL GUEST BEDROOM

Our meticulously designed Model Guest Bedroom, is crafted to provide students with practical insights into hotel housekeeping operations. Here, students learn essential skills such as bed-making and room preparation, as well as the strategic placement of guest supplies. Through hands-on experience in this simulated environment, students gain valuable knowledge and expertise that prepare them for real-world challenges in the hospitality industry.

ADVANCE BAKERY

Students immerse themselves in the artistry of pastry and confectionery. Here, students cultivate their creative talents and develop an artistic approach to crafting elaborate showpieces, desserts, and sculptures using various mediums such as butter, tallow, and chocolate. Through hands-on training in this advanced facility, students hone their skills and unleash their creativity in the world of pastry arts.





ADVANCED QUANTITY TRAINING KITCHEN

The Advanced Quantity Training Kitchen is a cutting-edge facility for hotel management and culinary arts students. Designed to simulate high-volume culinary operations, it equips students with skills in large-scale food production, menu development, and kitchen management. This kitchen fosters a dynamic learning environment focused on excellence in quantity cooking, essential for success in the hospitality industry.



A LA CARTE KITCHEN

The A la Carte Kitchen is a premier facility for hotel management and culinary arts students, specializing in personalized dining experiences and gourmet cuisine. Equipped with state-of-the-art appliances and expert guidance, students master à la carte cooking, menu planning, and presentation. Here, hands-on experience ensures dishes meet the highest culinary standards, emphasizing creativity and precision for success in the hospitality industry.

LIBRARY

The Library is a treasure trove of knowledge tailored to the needs of our students. Stocked with a vast collection of books and journals, it offers valuable insights into hospitality management, culinary arts, and industry trends. The serene environment provides a conducive space for study, research, and academic growth. With access to diverse materials, students can deepen their understanding and stay updated with the latest developments in the field.





COMPUTER LAB

Our goal is to introduce students to basic computer applications and relevant software for hotel operations. Specifically, students will explore basic computer applications tailored for the food service industry, enabling them to efficiently manage tasks such as accounting, purchasing, inventory, and recipe management. Students gain proficiency in leveraging high technology to enhance workplace efficiency and productivity.



ADVANCED TRAINING KITCHEN

Experience our Advanced Training Kitchen equipped with cutting-edge appliances that meet international standards. Here, students receive comprehensive training in a wide range of international cuisines and are exposed to the latest trends in food preparation and presentation.

AUDIO VISUAL HALL

Explore our state-of-the-art Audio Visual Hall which is WiFi enabled, fully equipped with advanced teaching aids such as pointers, LCD projectors and a public addressing system etc., ideal for dynamic presentations, this facility enhances the learning experience and facilitates interactive sessions for students.





CHOCOLATE ROOM

Experience the art of chocolate crafting in our exquisite Chocolate Room. Here, students learn the intricate techniques of tempering, molding, and sculpting chocolate into delicious creations. From handcrafted truffles to intricate sculptures, indulge in the sweet delights of our culinary innovation. Join us on a journey of chocolate mastery and innovation.



CLASS ROOM

Experience our state-of-the-art classrooms, designed for immersive learning and exploration. Equipped with modern amenities, our classrooms facilitate theoretical lectures, interactive discussions, and practical demonstrations. Here, students receive expert guidance and engage in hands-on experiences preparing them for success in the culinary world. Join us as we nurture the next generation of culinary leaders and innovators.

CAFETERIA

To alleviate the strain of ongoing training, students are afforded access to a spacious cafeteria for dining purposes.





HOSTEL

The Institute provides hostel accommodation on a multiple sharing basis for the boys in the institutes campus. Each room is well-ventilated and equipped with essential furnishings, including beds, study tables, T.V., storage spaces etc. House keeping and 24 hours security are other features contributing to the safety and comfort of hostel inmates. Needless to mention the hostel residents are required to maintain decorum and comply with the hostel rules.



"24/7 security ensuring safety across the campus."



Awards & Achievements

ELEVATING STANDARDS, ONE ACHIEVEMENT AT A TIME.



- Winners of the Champions Trophy at the National Level Hospitality Competition held at New Delhi in the year 2023
- Winners of Gold in Artistic Bakery Show Piece and Silver in Pastry Show Piece Competition conducted by India Bakery & Pastry Challenge in the year 2022.
- Winners of the National Level Over All Champions Trophy at Cate - Fete 2020 - National Over All Championship at Army Institute of Hotel Management, Bangalore.
- Winners of the State Level Over all Championship Trophy at Association of Catering Professionals, Hyderabad in the year 2019.
- Winners of National level Over all championship 2018 at Ramaiah University in the year 2018.
- Runners up in National Level Quiz Competition conducted by Welcome group Graduate School of Hotel Administration in the year 2017.
- Stood Second in the country by winning National Level MDH Challenger Trophy at Banarsidas Chandiwala Institute of Hotel Management, New Delhi.
- Won One Gold Medal and 3 Silver Medals at Taj National Level Competition at Christ College, Bangalore.
- Won the Best Presentation Award at the National Level competition held at Bangalore.
- Won Winners Trophy in Bakery and Confectionery and Runners-up Trophy in Continental Cuisine
- In Regional Level Chef Competition conducted by Association of Catering Professionals at Hyderabad.
- Won Fastest Chef Award at Remington Fastest Chef Competition at New Delhi.
- Won Third Prize in Continental Cuisine in Regional Level Chef Competition conducted by ACP at Hyderabad.
- Won Culinary Arts Award at Taj Mahotsav, Agra.
- Won First Prize, Second Prize and a Third Prize in Lotus Chocolate Wonders Competition conducted IHM,

Admission & Selection Process

ADMISSION REQUIREMENTS

- 01 Complete the online application form on www.iihmca.org providing personal information, contact details, and academic history.

Submit transcripts from the most recent school attended, including report cards and standardized test scores.

- 02 Pay the non-refundable application fee of Rs. 500, which can be done online.

Selection Process



Step 1
Academic
Evaluation

All applicants undergo a thorough academic evaluation. This includes a review of their transcripts, GPA/ test scores, and any advanced coursework or classes taken.



Step 2
Common
Entrance Exam
(CEE)

Students have to qualify in the Common Entrance Exam, which may include assessments in General Knowledge, General English, Test of Reasoning and Numerical Ability conducted at the campus or Online.



Step 3
Interview

Shortlisted candidates are invited for a one-on-one interview with a faculty member or admissions counselor. The interview assesses the student's interpersonal skills, interests, and alignment with the school's values.



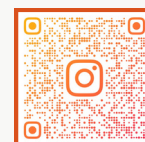
Step 4
Final Review
and
Selection

The admissions committee conducts a final review of all application materials, considering academic performance, test scores, interview results, and the essay. Admissions decisions are made based on this holistic evaluation.

*** Mere qualifying in the Entrance Examination does not entail the student for admission into the course.



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CELEBRATING 25+ Years

OF EXCELLENCE IN HOSPITALITY EDUCATION



LOCATION

7-91/5, Street No. 2, X Roads,
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Landmark: Metro Pillar No.C980

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SCAN FOR LOCATION

