

FORTY-FIRST ANNUAL REPORT 2023-24

Institute of Hotel Management
Catering Technology & Applied Nutrition
D. D. Colony, Vidyanagar,
Hyderabad – 500 007.

BOARD OF GOVERNORS

CHAIRMAN:

1. Secretary (Tourism),
Government of Telangana,
Secretariat,
Hyderabad.

MEMBERS:

CENTRAL GOVERNMENT:

2. The Senior Economic Advisor &
CEO-NCHMCT,
Ministry of Tourism,
Government of India,
Room No.3, 8th Floor, Chanderlok Building,
36, Janpath Road,
New Delhi – 110 001.
3. The Director (A&F),
National Council for Hotel Management and
Catering Technology,
Plot No.A-34, Sector 62
Institutional Area
NOIDA (UP)-201 309
4. The Regional Director(South),
India Tourism, Chennai
Government of India,
154 Anna Salai,
Chennai – 600 002

STATE GOVERNMENT OF TELANGANA:

5. The Commissioner of Technical Education,
Government of Telangana,
Vidya Bhavan, II Floor, Nampally,
Hyderabad – 500 001.
6. The Commissioner of Employment & Training,
Government of Telangana,
B.R.R. Govt. Bldg. Complex,
Tankbund Road,
Hyderabad.

7. The Commissioner of Tourism,
3-5-891, Tourism House,
Himayatnagar, Govt.of Telangana,
Hyderabad – 500 021.

EXPERT ON CATERING EDUCATION:

8. Mr D.V.S.Somaraju
Executive Director
Katriya Hotel
Hyderabad

HOTEL INDUSTRY:

9. Mr Pankaj Sampath
Area Director-Operations & General Manager,
Taj Krishna
Hyderabad
10. Vacant

SECRETARY:

11. The Principal,
Institute of Hotel Management Catering Technology &
Applied Nutrition,
'F' Row, D.D. Colony, Vidyanagar,
Hyderabad-500 007.

PART – I
(As per new pattern)

INTRODUCTION:

In 1972, the Institute was established as a registered Society under the Andhra Pradesh (Telangana Area) Public Societies Act, 1350 Fasli (Act I of 1350F) with the name "Food Craft Institute (Hyderabad) Society" in Hyderabad. The Government of India, Department of Tourism, New Delhi, upgraded the Institute in 1984 by introducing a 3-year Diploma in Hotel Management and Catering Technology. As a result of this upgrade, the Institute's name was changed to "Institute of Hotel Management Catering Technology and Applied Nutrition." The Institute operates under the academic jurisdiction of the National Council for Hotel Management and Catering Technology, Noida, which is an Apex Body established by the Department of Tourism, Government of India.

Prior to the upgrade, the Institute offered Craft Certificate Courses with durations of six months to one year in various trades, including Cookery, Bakery and Confectionery, Canning and Food Preservation, Restaurant and Counter Service, Hotel Reception and Book-keeping, and Housekeeping. Additionally, they had a Post Graduate Diploma Course in Tourism and Travel. The examinations for these courses were conducted by the State Board of Technical Education and Training, Government of Andhra Pradesh, Hyderabad, and the certificates were awarded by them. However, with the present courses, the examinations are conducted on an all-India basis by the National Council for Hotel Management and Catering Technology, Noida, and the certificates are directly awarded by the Council.

Since the Academic Year 2002-03, the 3-Year Diploma in Hotel Management & Catering Technology has been transformed into a 3-Year Bachelor of Science Programme in Hospitality & Hotel Administration (B.Sc. – HHA), and the graduating students receive certificates from the Indira Gandhi National Open University (IGNOU), New Delhi.

In 2006-07, the Institute initiated the 'Hunar Se Rozgar Tak' program, sponsored by the Government of India, Ministry of Tourism (HRD), as part of the Capacity Building for Service Providers. The main objective of this program was to equip unemployed youth with employable skills, and it currently offers four courses:

- (a) Multi Cuisine Cook
- (b) Food and Beverage Service
- (c) Room Attendant and
- (d) Baker.

A Stipend of Rs.2000/- and Rs.1500/- is paid on attaining an attendance of 90%. Placement assistance is also provided to the candidates to get employment in various organizations.

II. AIMS AND OBJECTIVES

1. **Education and Training:** The primary aim of IHM Hyderabad is to provide high-quality education and practical training to aspiring hotel management professionals. This includes

equipping students with the necessary knowledge, skills, and competencies required to excel in various roles within the hospitality sector.

2. **Industry-Relevant Curriculum:** Developing a curriculum that is up-to-date and aligned with the latest industry trends and standards. The institute should aim to offer courses that cover diverse aspects of hotel management
3. **Practical Experience:** Ensuring that students gain hands-on experience through internships, industrial training, and practical assignments. This objective aims to bridge the gap between theoretical knowledge and real-world applications, preparing students for the challenges of the industry.
4. **Soft Skills Development:** Fostering the development of soft skills, such as communication, leadership, problem-solving, teamwork, and customer service. These skills are crucial in the hospitality industry, where interactions with guests and colleagues play a significant role in delivering exceptional service.
5. **Placement Assistance:** Assisting students in finding suitable job placements and internships upon completion of their courses.
6. **Research and Innovation:** Encouraging faculty and students to engage in research and innovation in the field of hotel management. This objective aims to contribute to the advancement of knowledge within the industry and promote new ideas and best practices.
7. **Ethical and Responsible Practices:** Instilling a sense of ethics, professionalism, and responsible management practices in students. This includes promoting sustainability and environmental consciousness within the hospitality industry.
8. **Continuous Improvement:** Striving for continuous improvement in all aspects of the institute, including teaching methodologies, facilities, and faculty development. This ensures that the institute remains relevant and delivers a high standard of education.
9. **Industry Partnerships:** Establishing strong partnerships and collaborations with hotels, resorts, restaurants, and other hospitality establishments. These partnerships can facilitate guest lectures, workshops, and industrial exposure for students.
10. **Alumni Engagement:** Fostering a strong alumni network and encouraging alumni to contribute back to the institute by sharing their experiences, providing mentorship, or participating in recruitment drives.

III. FACILITIES

IHM-H is situated in proximity to Osmania University, just 5 kilometers away from Secunderabad Railway Station and 10 kilometres from Hyderabad Railway Station. The institute offers top-notch facilities, including excellent labs, classrooms, and comfortable living spaces for the students. The campus provides a world-class ambience, featuring a well-designed Front Office Lab, a modern and fully equipped Lab Kitchen, a Training Restaurant, multimedia-equipped computers, a Model-Guest Room, and a vast Library with an extensive collection of reference books.

The curriculum is delivered with utmost precision, incorporating live demonstrations of Bartending and even lessons in flower arrangement. For accommodation, the institute offers well-appointed hostels for both boys and girls, and the spacious student dining hall ensures pleasant meal times.

IV. MANAGEMENT

The Institute continues to function as an Autonomous Body and is managed by the Board of Governors – the Chairman and Members being from the Central and State Governments and also from the Hotel Industry.

i) Provisions of Memorandum of Association/Rules

The Institute functions as a Society, adhering to the objectives and policies set by the Ministry of Tourism, Government of India. It operates under the rules, Bye-Laws, and any relevant instructions, orders, and guidelines issued by the authorities.

ii) Constitution of the Board, incumbents on 31st March 2024

As of 31st March, 2024, the Board of Governors managing the Institute comprises ex-officio members from the Central and State Governments, along with individuals from the Hotel Industry who are nominated by the Central Government through India Tourism

iii) Constitution of the Executive Committee and incumbents on 31st March 2024

The Executive Committee was formed by the Institute's Board of Governors and includes ex-officio members such as the Regional Director (South) from the Government of India, a representative from the State Government, the Institute's Principal, and an appointed expert nominated by the Board of Governors.

iv) Position of Faculty and staff as of 31st March 2024

STAFFING PATTERN IN OPERATION

(FACULTY / OPERATION / ADMINISTRATION)

The Institute has the following strength on rolls.

a) Principal	..	01
b) HOD and HOD/A.O.i/c	..	03
c) Faculty	..	21 (incl. 4 on contract)
d) Administration / Operation	..	12 (incl. 3 on contract)
e) Supporting Staff	..	23
Total		60

V. MEETINGS OF THE BOARD AND EXECUTIVE COMMITTEE

1. 82nd Board of Governors meeting held on 29-08-2023
2. 83rd Board of Governors meeting held on 28-03-2024

VI. COURSES OFFERED:

S.No.	Course	Duration	Sanctioned Intake
1	M.Sc. in Hospitality Administration	2-Year	30
2	B.Sc. in Hospitality & Hotel Administration a) I year b) II year c) Final year	3 Year	285
3	P.G. Diploma in Accommodation Operation & Management	1 ½ Year	30
4	Craftsmanship Course in Food Production	1 ½ Year	120
5	Craftsmanship Course in Food & Beverage Service	6 months	30
6	Certificate Course in Professional Bartending	6 months	30
7	HSRT Govt. sponsored Skill Development Course	2 / 3 ½ months	HSRT – 90 Skill Testing – 60 Entrepreneurship – 90 <u>Destination Based:</u> Nil

VII. ADMISSION PROCEDURE:

The admissions for the M.Sc. in HA and B.Sc. in Hospitality & Hotel Administration are done by the National Council for Hotel Management and Catering Technology, Noida, through a common Joint Entrance Examination followed by counselling on an all-India basis. For other courses, admissions are done by the Institute itself as per the norms of the Council which are mentioned below:

For S.S.C. / X Pass candidates:

CRAFTSMANSHIP COURSE IN FOOD PRODUCTION & PATTISIERIE

(Duration: One & half year – full time)

CRAFTSMANSHIP COURSE IN FOOD & BEVERAGE SERVICE

(Duration: 24 weeks full time)

Standard of Admission for both courses: S.S.C. / 10th of 10 + 2 pattern or equivalent (pass in one attempt) with English as one of the subjects in the final of the school examination.

CERTIFICATE COURSE IN PROFESSIONAL BARTENDING

(Duration 24 weeks full time)

Senior Secondary (10+2) or equivalent

For Graduates:

iii) POST GRADUATE DIPLOMA IN ACCOMMODATION OPERATIONS

AND MANAGEMENT

(Duration: One & half years – 2 Semesters) – The course relates to the Hospitality Industry with training inputs in Housekeeping and Front Office.

Standard of Admission: GRADUATE in any stream from a recognized University passed in one

attempt. Candidates who appeared for Final Year Examination and awaiting results or Mark sheets can also submit the application form.

Age: No upper age limit.

VIII. DEGREE/DIPLOMAS/CERTIFICATES AWARDED

The following courses were conducted during the Academic Year 2023-24-:

1. 2-Year M.Sc. in Hospitality Administration
2. 3-Year B.Sc. in Hospitality & Hotel Administration
3. 1 ½ year Craftsmanship Course in Food Production & Patisserie

IX. EXAMINATIONS

The details of No. of students who appeared for the examinations during the Academic Year 2023-24 are mentioned below:

B.Sc., ODD SEM END TERM RESULTS 2023-24			
	APPEARED	PASS	RE-APPEAR
SEM – I	259	253	6
SEM – III	121	97	24
SEM – V	245	196	49

B.Sc., EVEN SEM END TERM RESULTS 2023-24			
SEM – II	AWAITED		
SEM – IV	124	103	21
SEM – VI	249	182	67

CRAFT END TERM RESULTS 2023-24			
	APPEARED	PASS	RE-APPEAR
SEM - I	71	62	9
SEM - II	AWAITED		

M.Sc., ODD SEM END TERM RESULTS 2023-24

	APPEARED	PASS	RE-APPEAR
SEM - I - MSc	4	4	0

M.Sc., EVEN SEM END TERM RESULTS 2023-24			
	APPEARED	PASS	RE-APPEAR
SEM - II	AWAITED		

X. RESERVATIONS:

As per G.O.I. norms reservations criteria are followed by observing 27% for OBC students, 10% for Gen-EWS, 15% for SC & 7 ½% for ST and seats were filled accordingly. Students admitted into I-year M.Sc., I-year B.Sc. and 1 ½ year Craftmanship Course in Food Production are mentioned below:

I Year M.Sc. in HA ... 05
Gen –4 OBC-1

I Year B.Sc. in H & HA ... 266
Gen –108 General-EWS-26 OBC-80 SC-36 ST-14 GEN-PWD – 2

1 ½ year Craftmanship Course in Food Production - 75
Gen – 17 OBC-41 SC-12 ST-05

XI. DEGREE COURSE - THE PASS OUTS:

180 students appeared (58 students having backlogs) – 122 passed.

XII. PLACEMENTS: 2023-24

S.No	Council No.	Name	Company	Status
1	2141112001	Mr.ABHISEK PANDA	Neeman's	
2	2141112002	Mr.ABHISHEK KUMAR GUPTA		Higher Education
3	2141112003	Mr.ABHISHEK KUMAR MANDAL	Starbucks	
4	2141112004	Mr.ADARSH		Higher Education
5	2141112005	Mr.ADITYA Bhole	Lemon Tree Hotels	
6	2141112006	Mr.ADITYA KAUSHIK	Pyramid Consulting	
7	2141112007	Mr.ADITYA KUMAR SINGH		Higher Education
8	2141112009	Mr.ADITYA SHARMA	Apparel Group	
9	2141112010	Mr.ADITYA VIJAY PRATAP SINGH RAWAT	Jio World Centre	
10	2141112011	Mr.AJAY RAJ GUPTA	Aditya Birla	

11	2141112012	Mr.AKARSH RAJ	Radisson Pune	
12	2141112013	Mr.AKASH GUPTA	Trance Hotels	
13	2141112014	Mr.AKSHAY KUMAR		Higher Education
14	2141112015	Ms.AKULA POOJITHA	Bata	
15	2141112016	Mr.ALOK PATEL	Novotel Goa	
16	2141112017	Mr.AMAN RAJ	Radisson Pune	
17	2141112018	Mr.AMIR BISMI	Radisson Pune	
18	2141112019	Mr.ANKIT KUMAR TIWARI		Higher Education
19	2141112020	Mr.ANKIT YADAV	TOMCOM,JAPAN	International Placement
20	2141112021	Mr.ANMOL AGARWAL	Pyramid Consulting	
21	2141112022	Ms.ANSHIKA VERMA	Mariott	
22	2141112023	Mr.APSINGE DHIRAJ DHANANJAY	Pret-A-Manger	
23	2141112024	Mr.ARCHIT GUPPTA		Higher Education
24	2141112025	Mr.ARJUN KUMAR SRIVASTAVA	Radisson Pune	
25	2141112026	Mr.ARSH JAVED	Hyatt Regency,USA	International Placement
26	2141112027	Mr.ARYAN JANGIR		Higher Education
27	2141112028	Ms.ASFIYA JAVED		Entrepreneurship
28	2141112029	Mr.ASHISH VERMA	Radisson Pune	
29	2141112030	Ms.ASHLESHA RAJESH KARANDE	Compass Group	
30	2141112031	Mr.ASHWINI SINHA	Radisson Pune	
31	2141112032	Mr.ATHARVA SUSHIL JAWALE	Radisson Pune	
32	2141112033	Mr.AVIRAL SHARMA	Trance Hotels	
33	2141112034	Mr.AYUSH JAISWAL	Novotel Goa	
34	2141112035	Mr.AYUSH KUMAR		Higher Education
35	2141112036	Mr.AYUSH PADAP	Aditya Birla	
36	2141112038	Mr.B AYUSH	Radisson Pune	
37	2141112039	Mr.BAJJURI RISHI SATWIK		Higher Education
38	2141112040	Mr.BALLA VEERA NIKHIL		Higher Education
39	2141112041	Mr.BALODIYA KUNAL	The Mark,USA	International Placement
40	2141112044	Ms.BEAUTY RANI	Rare Rabbit	
41	2141112045	Ms.BHAVIKA SUNIL MEHAR	Apparel Group	
42	2141112046	Mr.BHUTHALE PRAVEEN KUMAR	Mercure Goa	
43	2141112047	Ms.BLISS MARIA CLIO GOES	Oberoi Hotels	

44	2141112048	Mr.BORADO GANESH		Higher Education
45	2141112049	Mr.BUTTE SHUBHAM SANJAY	Hyatt Regency,USA	International Placement
46	2141112050	Mr.CHANDAN KUMAR	Radisson Pune	
47	2141112052	Ms.CHAPPA JYOTHSNA	Apparel Group	
48	2141112053	Mr.CHINCHOLE KETAN PRALHADRAO	Apparel Group	
49	2141112054	Mr.CHUKKALA SENJEETH		Higher Education
50	2141112055	Ms.DEEPIKA SAHU	Trance Hotels	
51	2141112056	Mr.DEV GARG	Novotel Goa	
52	2141112057	Mr.DEVANSH KUMAR VARMA	Pyramid Consulting	
53	2141112058	Ms.DHIWAR PALAK SACHIN	The Park Hotels	
54	2141112059	Ms.DHOBLE SHWETA INDRAJEET		Higher Education
55	2141112060	Mr.DIDBHAI SHREYASH KRANTIKUMAR	Apparel Group	
56	2141112061	Mr.DONGARDIVE PRAFUL ARUN		Higher Education
57	2141112062	Mr.DUBEY ROUNAK MANOJ KUMAR	Jio World Centre	
58	2141112064	Ms.DUPPELLI VIGNA SRI	GRT Hotels	
59	2141112066	Mr.EKANSH RAJ		Higher Education
60	2141112067	Mr.EKANSH SHUKLA	Apparel Group	
61	2141112068	Mr.EPARI SANKET KUMAR	GRT Hotels	
62	2141112069	Mr.FARAZ YAWAR	Compass Group	
63	2141112070	Mr.GADARI NITHIN		Higher Education
64	2141112071	Mr.GAGARE YASH BHARAT		Higher Education
65	2141112072	Ms.GARGADE MITALI ATUL	The Park Hotels	
66	2141112074	Mr.GAURAV KHULBE	HMS HOST	
67	2141112075	Mr.GAURAV SINGH	Aditya Birla	
68	2141112076	Ms.GAURAVI BAJAJ	Lemon Tree Hotels	
69	2141112077	Mr.GHAGARMALE AKASH BHARAT		Higher Education
70	2141112078	Mr.GLADWIN J A	Apparel Group	
71	2141112081	Mr.HANUMANT MISHRA		Higher Education
72	2141112082	Mr.HARSH KUMAR VERMA		Higher Education
73	2141112083	Mr.HARSH PUNIA		Higher Education
74	2141112084	Mr.HARSH RAJU PATEL		Entrepreneurship

75	2141112085	Mr.HARSH RANGWAN		Higher Education
76	2141112086	Ms.HEMLATA KUMARI	Compass Group	
77	2141112087	Mr.INAMDAR OMKAR MAHESH		Higher Education
78	2141112088	Mr.INDRAPALLY EMMANUEL		Not placed
79	2141112089	Mr.JAGREET SINGH		Higher Education
80	2141112090	Ms.JANHAVI SHARMA	Oberoi Hotels	
81	2141112091	Mr.JATIN KUMAR	Rare Rabbit	
82	2141112092	Mr.JITHIN P PHILIP	The Park Hotels	
83	2141112093	Mr.JOGDAND ADESH RAJESH		Higher Education
84	2141112094	Mr.JOISAR NAIMISH SANDIP	Accor Hotels	
85	2141112095	Ms.KAJOL VERMA	ITC Hotels	
86	2141112097	Mr.KANDESAR ROHIT	Pyramid Consulting	
87	2141112098	Ms.KANISHKA MISHRA	Starbucks	
88	2141112099	Mr.KARAN KUMAR SINGH		Not placed
89	2141112100	Ms.KAREENA LAKHMANI	Mariott	
90	2141112101	Ms.KHADIZA	Rare Rabbit	
91	2141112102	Mr.KHETHAVATH ANIL KUMAR		Higher Education
92	2141112103	Mr.KHILLARE ANAND RAMESH		Higher Education
93	2141112104	Mr.KHOPDE SARTHAK DATTATRAY		Higher Education
94	2141112106	Ms.KHUSHI KANT	Pyramid Consulting	
95	2141112107	Mr.KHUSHI MOHD	Jio Retail	
96	2141112108	Ms.KHUSHI SINHA		Higher Education
97	2141112109	Ms.KOMAL KASERA	Radisson Pune	
98	2141112111	Mr.KOT TANMAY GANESH		Higher Education
99	2141112112	Mr.KOTA AKSHAY	HMS HOST	
100	2141112113	Mr.KOTIAN AMISH ANIL		Higher Education
101	2141112114	Mr.KOTTE UDAYTEJA		Higher Education
102	2141112115	Mr.KRISHNA OJHA	Hyatt Regency	
103	2141112116	Ms.KULKARNI ISHITA SACHIN	ITC Hotels	
104	2141112117	Mr.KUMAR ABHINAV		Higher Education
105	2141112118	Mr.KUMBHALWAR PALAK DURGADAS	Apparel Group	
106	2141112119	Ms.KUNNAPPADA KRISHNA SANTHOSH	Mercure Goa	

107	2141112120	Mr.KUSHAGRA GUPTA		Higher Education
108	2141112121	Ms.LAAVANYA	Compass Group	
109	2141112122	Mr.LAKHTARIYA AARYA JAYPRAKASH	HMS HOST	
110	2141112123	Mr.LAKSHAY BAKSHI	Mariott	
111	2141112124	Mr.LAVUDYA RAKESH NAYAK	Keswick, USA	International Placement
112	2141112125	Mr.LAY KUMAR	Cinepolis	
113	2141112126	Mr.M NIKHIL ROHAN	Pret-A-Manger	
114	2141112127	Mr.MACHHA PRITISH RAJ		Higher Education
115	2141112128	Ms.MANGU KARTHIKA SUHAA	HMS HOST	
116	2141112129	Mr.MANISH	Rare Rabbit	
117	2141112130	Ms.MANISHA KUMARI	Starbucks	
118	2141112131	Mr.MANOJ KUMAR PATEL	Trance Hotels	
119	2141112132	Ms.MANVI PURWAR	Compass Group	
120	2141112133	Mr.MAREGUDE ADITYA GURUPADAPPA		Higher Education
121	2141112134	Mr.MD ADIL PARWEZ	Trance Hotels	
122	2141112137	Ms.MEENAKSHI R MURUKESH	Mariott,USA	International Placement
123	2141112138	Ms.MITALI RANI	Aditya Birla	
124	2141112139	Mr.MOHD AVLEEN		Higher Education
125	2141112140	Mr.MOHID AHAMED M ASLAM		Entrepreneurship
126	2141112141	Mr.MORE VEDANT SHIVAJI	Novotel Goa	
127	2141112142	Mr.MOUTHUKUPALLI VEDA VYAS		Higher Education
128	2141112143	Mr.MRIDUL GAUTAM	The Hotel,USA	International Placement
129	2141112144	Mr.MUTHAIAH CANPUR DINESH		Higher Education
130	2141112145	Mr.NAGAVI JINESHWAR ANANTRAO		Higher Education
131	2141112146	Mr.NAKKA DINESH KUMAR	Cinepolis	
132	2141112147	Ms.NAKSHATRAM SHRADHASAI		Higher Education
133	2141112148	Mr.NAMAN RAI	ITC Hotels	
134	2141112149	Mr.NENAVATH NAVEEN KUMAR	The Park Hotels	

135	2141112150	Mr.NEWASKAR PRANAV CHANDRASHEKAR	Oberoi Hotels	
136	2141112151	Ms.NIDHI SUHAS TATTITALI	Hyatt Hotels	
137	2141112152	Ms.NIHARIKA GUPTA	The Park Hotels	
138	2141112153	Mr.NIKHIL DISODIA		Higher Education
139	2141112154	Mr.NIKHIL M	The Hotel,USA	International Placement
140	2141112155	Mr.NISHIT MALAKAR		Entrepreneurship
141	2141112157	Mr.OAM KULKARNI	The Park Hotels	
142	2141112158	Mr.PAL SURAJ KAPILDEV	Radisson Pune	
143	2141112159	Ms.PALAK BOHRA	Four Seasons	
144	2141112161	Mr.PANDEY ASHUTOSH RAMVILAS	Greenr Café	
145	2141112162	Mr.PANUGANTI DHANUSH	Atlantic Fish Co,USA	International Placement
146	2141112164	Mr.PEERZADA ARSLAN	Radisson Pune	
147	2141112165	Ms.PRACHI KASHYAP	Humsafar weddings	
148	2141112166	Mr.PRANAV DHAR	Taj Hotels	
149	2141112167	Mr.PRASANK NADA	HMS HOST	
150	2141112168	Mr.PRATHAM LALWANI	Novotel Goa	
151	2141112169	Mr.PRATHAM VARIDANI	Soho House,USA	International Placement
152	2141112170	Mr.PRATHAMESH RAMESH SHINDE		Higher Education
153	2141112171	Ms.PRATHYUSHA C	Compass Group	
154	2141112172	Mr.PRATIK SAHA	Compass Group	
155	2141112173	Ms.PRAVALLIKA PATIVADA	Compass Group	
156	2141112174	Ms.PRAVY ARORA	ITC Hotels	
157	2141112175	Mr.PRINCE KUMAR SINGH	Novotel Goa	
158	2141112176	Mr.PRITAM SOOR	Pyramid Consulting	
159	2141112177	Ms.PRITIKA UCHIL		Higher Education
160	2141112178	Ms.PRIYANKA SINGH	Starbucks	
161	2141112179	Mr.PRIYANSHU SONI	Trance Hotels	
162	2141112180	Mr.PUNEET KUMAR CHIRANIYA		Entrepreneurship
163	2141112181	Ms.R SONIA		Entrepreneurship
164	2141112182	Mr.RAKESH KUMAR SINGH		Higher Education
165	2141112183	Mr.RAMAVATH MOHITH	Jio Retail	
166	2141112184	Ms.RASLEEN KAUR	Compass Group	

167	2141112185	Mr.RAYAPARTHI NITHIN	Gibson Hotels,USA	International Placement
168	2141112186	Mr.RISHAV KUMAR	GRT Hotels	
169	2141112188	Mr.RITIK KUMAR SINGH	Radisson Pune	
170	2141112189	Mr.RITIK MISHRA	HMS HOST	
171	2141112190	Ms.RITIKA BORSE	Radisson Pune	
172	2141112191	Mr.ROHAN GOWDA A M	CHROMA,USA	International Placement
173	2141112192	Mr.ROHAN RAJ	GINGER Hotels	
174	2141112193	Mr.SAAHIL PARDESHI	GRT Hotels	
175	2141112194	Mr.SAATWIK JHA	Jio World Centre	
176	2141112195	Mr.SAHIL SHARMA	Oberoi Hotels	
177	2141112197	Ms.SAKSHI RAJESH KHOLE	Compass Group	
178	2141112198	Mr.SAMEER MANSURI	Taj Hotels	
179	2141112200	Mr.SAMIK PATAWARI	ITC Hotels	
180	2141112201	Mr.SAMRUTWAR ANIKET ROSHAN	Radisson Pune	
181	2141112202	Mr.SANKALP KUMAR PALI	Cinepolis	
182	2141112203	Mr.SANKET KUMAR CHOUDHARY		Higher Education
183	2141112204	Mr.SARTHAK BISEN	Novotel Goa	
184	2141112205	Mr.SARTHAK SHARMA	Novotel Goa	
185	2141112206	Mr.SATTU SANJAY	Apparel Group	
186	2141112207	Ms.SAVARNIKA KALA		Higher Education
187	2141112208	Ms.SAVDEKAR DURVA HEMANT	GRT Hotels	
188	2141112209	Ms.SHAGUN AGARWAL	Pyramid Consulting	
189	2141112210	Mr.SHAHNAWAZ HUSSAIN	St.Regis,Dubai	International Placement
190	2141112211	Mr.SHAIKH SALMAN RAGIB AHMAD	Novotel Goa	
191	2141112212	Ms.SHAMBHARKAR TANISHKA DEEPAK	Novotel Goa	
192	2141112213	Ms.SHAMBHAWI SINGH DEV	Mariott	
193	2141112214	Mr.SHARMA DIGAMBHARDWAJ DILIPKUMAR	Pyramid Consulting	
194	2141112215	Mr.SHENDE ARYAN KISHOR	Trance Hotels	
195	2141112216	Mr.SHIVAM KUMAR	HMS HOST	
196	2141112217	Mr.SHIVANSH MALIK	Trance Hotels	

197	2141112218	Mr.SHIVANSHU SAXENA	Neeman's	
198	2141112219	Mr.SHREAY VERMA	Mariott	
199	2141112220	Ms.SHREYA ANAND PAHADE		Higher Education
200	2141112221	Mr.SHREYASH NIMJE	HMS HOST	
201	2141112222	Ms.SHRISHTI VERMA	Bata	
202	2141112223	Mr.SIDDHANT EKLARE	Aditya Birla	
203	2141112224	Mr.SIDDHARTH NANDIKOLLA	Starbucks	
204	2141112226	Mr.SIDDHARTH YADAV	Aditya Birla	
205	2141112227	Ms.SONAL AGRAWAL	Westin	
206	2141112228	Ms.SONDAWLE SAMPADA ARVIND	Pyramid Consulting	
207	2141112231	Mr.SOURABH KUMAR SAHU		Not placed
208	2141112232	Mr.SOURAV SINGH	HMS HOST	
209	2141112233	Mr.SOURAVDEEP SINGH		Higher Education
210	2141112234	Mr.SOUVIK ROY	HMS HOST	
211	2141112235	Ms.SUCHANA ROY	Radisson Pune	
212	2141112236	Mr.SUDHANSHU SURESH WAWARKAR	Pyramid Consulting	
213	2141112237	Ms.SUPEKAR GARGI PRAVEEN	HMS HOST	
214	2141112238	Mr.SURDE SARTHAK NILESH	Radisson Pune	
215	2141112239	Mr.SURJYA DEY	HMS HOST	
216	2141112240	Mr.SUSHIL KUMAR	Novotel Goa	
217	2141112241	Ms.SUSRITA GHOSH	Mercure Goa	
218	2141112242	Ms.SWAIN SUBHA LAXMI	The Origin Hotel,USA	International Placement
219	2141112243	Mr.SYED ANAS HUSSAIN	Aditya Birla	
220	2141112244	Mr.SYED TANVIR HUSSAIN RIZVI		Higher Education
221	2141112245	Ms.TANISHKA SACHIN DADPE	Oberoi Hotels	
222	2141112246	Mr.TANISQUE AGARWAL	HMS HOST	
223	2141112247	Mr.TAUNK VEDANT MANISH	Taj Hotels	
224	2141112248	Mr.TEJAS TUKARAM BUDHWANT	Novotel Goa	
225	2141112249	Mr.THOMBRE YASH DEVENDRA		Entrepreneurship
226	2141112251	Mr.TUSHAR ANEJA	Lemon Tree Hotels	

227	2141112252	Mr.UDHAYDEV SINGH	Oberoi Hotels	
228	2141112253	Mr.UNDRU NITIN		Higher Education
229	2141112254	Ms.UNNATI YADAV	The Mark,USA	International Placement
230	2141112255	Ms.VAGISHA SADHNA	Novotel Goa	
231	2141112257	Mr.VAPUSHMAN PANDEY		Higher Education
232	2141112258	Mr.VARUN KAPOOR	Radisson Pune	
233	2141112260	Mr.VIKASH DUBEY	Trance Hotels	
234	2141112261	Mr.VIKASH KUMAR	Gibson Hotels	
235	2141112262	Mr.VIKRAM SINGH RATHORE	The Mark,USA	International Placement
236	2141112263	Ms.VISHAKHA JANORIA	ITC Hotels	
237	2141112264	Mr.VISHNU KUMAR	Pyramid Consulting	
238	2141112265	Mr.VISHWANALA ANUSH RAMESH		Higher Education
239	2141112266	Mr.VIVEK MUSKAN	Gibson Hotels,USA	International Placement
240	2141112267	Ms.VYSHNAVI BUSIREDDY	ITC Hotels	
241	2141112268	Mr.WASIM AKRAM		
242	1941112084	Mr.HARSHIT ANAND		Not placed
243	2041112136	Mr.MOHAMMAD TABREJ ANSARI	Pret-A-Manger	
244	2041112230	Mr.SHINDE NIKHIL MADHUKAR		Higher Education
245	2041112078	Mr. DUBEY SAATVIK VIKAS	Mc'Donalds	
246	2041112101	Mr. JAIVARDHAN BISHT		Not placed
247	2041112159	Mr. PADALA AKSHANTH		Not placed
248	2041112264	Mr. THAMMALA SHIVA KUMAR		Not placed

Placement Analysis 2023-24	
Total no. of Students	248
No. of students opting for campus recruitment	187
No. of students placed	180
No. of Management Trainees	115
No. of Operational Trainees	31
No. of students opting for higher education	54
No. of students opting for entrepreneurship	7
No. of students not placed	7
International placements	17

Highest Salary Domestic	713347
Highest Salary International	Tomcom, Japan:15,00,000/Annum
	Placement International J1 program: \$26/hr
Total Recruiters	30
Total percentage	96%

Our Institute had a series of Placement Interview sessions during the year 2023-24, with visits from the following list of recruiters:

Oberoi Hotels & Resorts

ITC Hotels

Taj Hotels

Marriott Hotels

Hyatt Hotels

The Park Hotels

Green Park Hotels

The Lalit Hotels

Pyramid consulting

Starbucks India

Pret A Manger

Aditya Birla Fashion & Retail

Compass India

Alcon Victor

Lemon Tree Hotels

Rare Rabbit

Cinepolis

Awfis

HMS Host

Accor Hotels

Trance Hotels

Bata

Reliance Retail

Neeman's

Diversey

NuTaste

WhiteCrow, Reliance Retail

Inch & Brick Reality

Mcdonald's

Placement International

XIII. SHORT DURATION CRAFT COURSES/CUSTOMIZED TRAININGS

<u>S.No.</u>	<u>Party Name</u>	<u>Amount</u>
1	Suketa Social Venture	50000

2	Suketa Social Venture	50000
3	AANDE	24000

XIV. Research/Seminars/ Workshops/Training conducted FY 2023-24

S.No.	Party Name	Amount
1	Executive Development Center	11200
2	Margret Singh(Course for Hostel Management)	3000
3	Master Koach	50000
4	Master Koach (Training Programme for Staff and Faculty	5000
5	Carving Classes by Mr.Raju	5000
6	Master Koach	53000
7	Hindi Workshop for Staff	3000
8	Vineyard (Bhola Kumar)	5450
9	CPR Programme (Dr Vijay Kumar)	7000
10	Hindi Workshop for Staff	3000

(A) DETAILS OF WORKSHOPS, TRAINING PROGRAMME & CONFERENCES ATTENDED BY FACULTY DURING THE YEAR 01-04-2023 TO 31-03-2024

S.No.	Name of Faculty /staff	No. of Days & Area	Name of the Hotel/Organization
1	Mr.Puneet Razdan Mr.Bhola Kumar	09-07-2023, TOLIC-2 Hindi Technical Workshop	ICAR-NRC, Chengicherla, Hyderabad
2	Faculty	29-08-2023 PHA meet	Professional Housekeepers Association
3	Staff	08-09-2023 on POSH	On POSH by Ms.Girija Devi
4	Mr.Suman Kumar & Mr.Sarat Kumar Khandai	14 to 15-09-2023, Hindi Diwas Samaroh	Shiv Chhatrapathi Sports Complex, Pune
5	Mr.Shantanu Jain	26 & 27-10-2023 (2 days), International Conference on Socio Economic and Gender inclusiveness in Tourism & Hosp.Industry	NCHMCT, Noida
6	Staff & students	17-11-2023 (1 day), Ikebana conference	HICC, Hyderabad
7	Mr.Sanjay Thakur	21-01-2024 (1 day), Skill Development Session & HSRT Promotion	ATI campus
8	Mr.G.S.Vivekanand	27-02-2024 (1day) Social Alienation	Organized by Ministry of Social Justice & Empowerment
9	Mr.Suman Kumar	23-02-2024 (1 day) Overview of Restaurant Technology by Posist Technologies	IHM-Hyderabad
10	Mr. Bhola Kumar	23-02-2024 (1 day) Overview of Restaurant Technology by Posist Technologies	IHM-Hyderabad
11	Mr.Padala Padma Rao	09 th to 13 th Oct 2023 (5 days) Master Class	Chef Himanshu Sahoo
12	Mr.Padala Padma Rao	23 rd Feb 2024 (1 day) Overview of Restaurant Technology	Restroworks Academy @ IHM-Hyderabad

(B) Details of Faculty Development Programs

S.No.	Name of the Faculty	No. of days & Area	Name of the Hotel / Org.
1	Ms.Rachna Agashe Mr.L.Rajesh	24 th to 28 th Jul 2023 (5 days)-Content Development Program	NCHMCT, Noida
2	Mr.Padala Padma Rao	26 th Aug to 03 rd Sept 2023 (8 days)-Faculty Exchange Programme	IHM-Bhubaneswar
3	Mr.Swamynath Gotte	20 th to 25 th Nov 2023 (6 days), CLF	NCHMCT, Noida
4	Ms.Karishma Verma	28 & 29 th Nov 2023 (2 days), Employability Skills	NCHMCT, Noida
5	Mr.L.Rajesh	30 th Nov & 01 st Dec 2023 (2 days), Employability Skills	NCHMCT, Noida
6	Ms.Kajal Verma	04 th & 05 th March 2024 (2 days), Hotel Security	NCHMCT, Noida
7	Ms.Kajal Verma	07 th & 08 th March 2024 (2 days), Sustainable Tourism	NCHMCT, Noida
8	Ms.Kajal Verma	11 th to 16 th March 2024 (6 days), CLF	NCHMCT, Noida
9	Mr.P.Suresh	27 th to 29 th Apr 2023 (3 days), Rethinking Hospitality Education: Industry Academia Interface (FDP)	IHMCS College, Jaipur
10	Mr.P.Suresh & Mr.Shantanu Jain	10 th to 14 th Jul 2023 (5 days), Research Method, Creativity, Innovation in Academia & Hospitality Industry	Amity School of Hospitality

C). DETAILS OF INDUSTRY EXPOSURE TRAINING PROGRAM

S.No.	Name of Faculty /staff Members	No. of Days & Area	Name of Hotel/Organization
1	Mr.J.Dileep Kumar	12-06-2023 to 25-06-2023 (14 days) Housekeeping	Taj Krishna, Hyderabad
2	Ms.Kajal Verma	05-06-2023 to 18-06-2023 (14 days) Housekeeping	Taj Krishna, Hyderabad
3	Ms.Karishma Verma	05-06-2023 to 18-06-2023 (14 days) F & B Service	Taj Krishna, Hyderabad
4	Ms. K.C.Meenakshi	15-05-2023 to 26-05-2023 (12 days) Accommodation Operations	Taj Krishna, Hyderabad
5	Mr. Shantanu Jain	05-06-2023 to 18-06-2023 (14 days) Front Office	Radisson Hotel, Bhopal
6	Mr. Bhola Kumar	21-05-2023 to 05-06-2023 (15 days)	Lemon Tree Hotel, Patna
7	Mr.P.Suresh Mr.Padala Padma Rao Mr.Arpan Roy Mr.K.Vamshi Naidu	03-07-2023 to 14-07-2023 (12 days)	Hyatt Place, Hyderabad
8	Mr.Shubham Srivastava	19-06-2023 to 01-07-2023 (13 days)	Marigold, Hyderabad
9	Ms.Kajal Verma	01-01-2024 to 06-01-2024 (6 days)	Amer Greens Hotel, Bhopal

(D) DETAILS OF WORKSHOPS AND TRAINING PROGRAMMES ATTENDED BY ADMIN STAFF DURING THE YEAR 01-04-2023 TO 31-03-2024

S.No.	Name staff Members	No. of Days & Area	Name of Hotel/Organization
1	Admn. Staff & Hindi Committee	03-05-2023 (1 day) Development of Hindi at workplace	IHM-Hyderabad
2	Admn. Staff & Hindi Committee	15-09-2023 (1 day), Use of Technology for Hindi Translation	IHM-Hyderabad
3	Admn. Staff & Hindi Committee	13-12-2023 (1 day) Implementation of Hindi	IHM-Hyderabad
4	Admn.staff & Hindi Committee	15-03-2024 (1 day) Pronouns & case ending	IHM-Hyderabad

XV. INNOVATIONS/GOOD PRACTICES

IHM-Hyderabad follows several good practices to enhance its offerings and support its students and staff by:

1. Providing residential accommodation to outstation students admitted under the CBSP scheme for short courses in Multi Cuisine Cook, F & b Service-Steward, Room Attendant, Front Office Associate, and Craft Baker. This initiative aims to attract rural candidates and has been commended by the Ministry of Tourism, Govt. of India, with other IHMs encouraged to follow suit.
2. Extending the Hunar Se Rozgar Tak program to include Persons with Disabilities (PWD) deputed by the Vocational Rehabilitation Centre for Physically Handicapped, Ministry of Labour, Govt. of India, Hyderabad. These students were successfully placed in various Hotels.
3. Employing a psychological counsellor on campus to support the mental well-being of students.
4. Implementing Weekly and Daily Duty Reports for faculty and staff to ensure efficient control and management.
5. Creating a knowledge corridor and launching an E-Library. The institute is now a member of the British Library, providing access to its facilities for faculty, staff, and students.
6. Offering recreational facilities such as Basketball, Table Tennis, Gym, and a Students' Coffee shop.
7. Establishing a Rotaract Club to foster leadership skills and social responsibility among students.
8. Introducing Hotel Management Software and an English Language Lab to enhance skill development.
9. Adopting a Go-green concept and creating a Garbage room for proper waste management.
10. Notable improvement in the percentage of students scoring Distinction in Semester examinations.
11. Achieving 100% job placement through campus interviews for interested students.
12. Obtaining ISO 9001-2015 certification for IHM-Hyderabad, demonstrating quality standards.
13. Attaining HACCP Certification (ISO 22000:2018) and being FSSAI Certified for food safety.
14. Establishing a startup IHM to promote Entrepreneurship, a first-of-its-kind initiative among IHMs.
15. Providing WIFI facilities on the entire campus to enhance connectivity.
16. Conducting regular Yoga classes for physical fitness among staff and students.
17. Supporting the Indian Millets Association in promoting millets worldwide.
18. Having a Music Studio for creative expression and talent development.
19. Implementing Wet Garbage composting for kitchen waste management.
20. Maintaining a Quarantine Room for emergencies.
21. Offering medical facilities with visiting doctors on campus.
22. Providing Library facilities in collaboration with the British Council.
23. Ensuring hostel safety through round-the-clock CCTV surveillance.
24. Signing Memoranda of Understanding with various organizations for collaborative efforts, including hotels, colleges, hospitals, yoga centres, and more.
- 25.** Inaugurating Kebab-e-Friday incubation at IHM-Hyderabad.

XVI. ART OF LIVING CLASSES;

IHM-Hyderabad partnered with the "YES" (Youth Empowerment Service) organization to instill positive living habits and encourage a shift in lifestyle. The Art of Living Foundation facilitated an initial session that centered around the mental health and overall well-being of the students.

XVII. EVENTS AND ACTIVITIES:

Culinary Committee



14-07-2023

THE ROLE OF FOOD PACKAGING AND LABELING



A special session on “The Role of Food Packaging and Labelling” was organized by the budding chefs of the college. The session was conducted by the guest speaker, Mr. Surendranath Sood. The session helped the students in understanding what labels and packaging are and the requirements for a proper label and packaging. A part of the talk on barcodes, included the structure and numbers of a barcode, departments that approve a barcode, and the importance of barcodes and QR codes. The speaker explained the importance of various codes for different ingredients and various additives before the session concluded.

19-07-2023

PRINCIPAL’S INTERACTION WITH THE BUDDING CHEFS OF THE FINAL YEAR



The interaction between the Principal and the students of the final year who are interested to make a career in the kitchen was called for with an intention to inform the students on how working as a chef would come along with various specific duties, responsibilities and the dedication which a student need to understand before facing their interviews. The Importance of making right decisions, maintaining consistent energy levels, mesmerizing the crowd and various such topics were stressed upon for the students to succeed in their careers.

The students were introduced to the book “The Biryani Leader” by Chef Harpal Singh Sokhi. A copy was handed over to each student with an intention that the students get an insight about the work in a kitchen, develop their management skills and learn some important factors which would help them in running a restaurant/kitchen. The Principal shared his relation with the author and narrated a story on how the author’s has grown to be a successful individual. The students were also encouraged to send their valuable feedback about the book to the author personally through the social media handles of the author himself.

04-08-2023

FRESHER’S DAY



The College fresher’s day event held at IHM, Hyderabad was a vibrant and exciting occasion that marked the welcoming of the new batch of students, who were also accompanied by their parents to the college. The event took place on 04/08/2023 and was organized by the enthusiastic efforts of the Management, Faculty members and students of various committees. The students were assigned to their respective classes where their respective Counsellors, the HOD and the Principal addressed the students. The campus was introduced to the students by the third year students and the Culinary team of IHM, Hyderabad welcomed the new batch of

students by preparing delectable dishes during lunch. The dedicated team began their preparations from the morning hours and the commitment could be seen throughout the day till the Dinner was served to all the students at IHM, Hyderabad. The lunch was followed by an induction ceremony at MICE.

During the induction ceremony, the students of the Culinary Committee introduced the new batch of students to the Committee, various wings and the events organized by the committee. The dinner which served a special menu portraying the culinary aesthetics of the city of Hyderabad such as the iconic Hyderabadi Biryani (Vegetarian & Non-Vegetarian) with salan and raita, the Double Ka Meetha and ice cream through a buffet style of service marked the end of the Fresher's Day.

DATE: 25/08/2023

ICE BREAKING COMPETITION



The Culinary Committee at IHM, Hyderabad conducted the Ice Breaking Competition for the new batch of students who had a culinary spark in them. The Ice breaking competition is held to encourage interaction, build teamwork and create a positive atmosphere in a fun way. The competition was based on the theme of "Fatless & Fireless cooking". The event saw a great number of students from the first year and students from the craft-course, who were present to show-off their culinary skills in terms of techniques, skills, flavour pairing and presentation.

The Winners of the Ice Breaking Competition, 2023 were:

1. KABIR BAKSHI
2. MIDHUNA MURALI & HRITIK RAJE SHIRKE
3. MRINAL TIWARI

DATE: 29/08/23

ONAM CELEBRATION



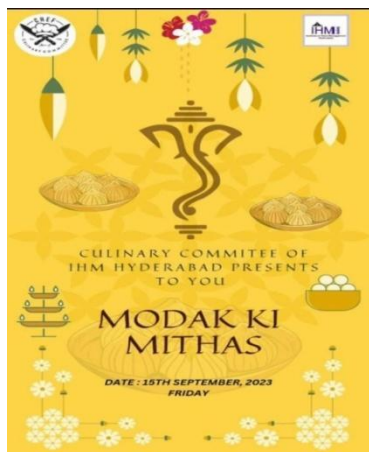
The Onam Celebration at IHM, Hyderabad showcased a time of joy, togetherness and cultural richness of the campus. The campus witnessed the vibrant decorations, Flower Rangoli (Pookalam), cultural performances and the grand feast “Onam Sadhya” being served to the faculty members, non- teaching staff and all the students in the campus. The preparation of Sadhya began with a briefing given by Chef Arpan to the students of the second year on the previous day regarding the menu and plan of action for the same. The extensive list of dishes of Sadhya were being prepared in the QTK1. As the preparation of the dishes concluded, Onam Sadhya was served to all the students in buffet style of service and a portion of the total yield was taken to ATK1 where Sadhya was pre-plated under the guidance of Chef Sam and Chef Arpan to be served to the teaching and non-teaching staffs of IHM Hyderabad.

The menu for Onam Sadhya, 2023, at IHM, Hyderabad:

Inji Curry
Pumpkin Erissery
SarkaraVaratti
NarangaAchar
Choru
Upperi
Manga Curry
Parippu Curry
Pal Payasam
Pineapple Pachidi
Sambar
Ada Pradhaman
Beetroot Pachadi
Pulisherry
Mixed Veg Thoran
Rasam
Avial
Pazham Pori
Kootu curry
Pappadam

DATE: 15/09/23

MODAK MAKING COMPETITION



Duration: 1½ hours

The Culinary Committee of Institute of Hotel Management (IHM) Hyderabad organized a Modak Making Competition on September 15, 2023. The competition aimed to celebrate the festive spirit of Ganesh Chaturthi while promoting the use of millets in culinary creations. It saw enthusiastic participation from students, showcasing their culinary skills and creativity.

A total of 34 participants from various batches and years participated in the competition. Each participant was tasked with crafting unique and delicious modaks using millets. The judging criteria for the competition were based on four essential aspects a. Presentation: b. Taste: c. Innovation: d. Hygiene

The competition was intense, with participants demonstrating remarkable culinary skills. After careful evaluation, the following winners were declared:

1st Place: N. Manisha (CFPP)

2nd Place: Navya Sharma (2nd Year)

3rd Place: Mrinal Tiwari (1st Year)

The Modak Making Competition provided a platform for students to showcase their culinary prowess, with an emphasis on promoting millet-based recipes. The competition not only celebrated the spirit of Ganesh Chaturthi but also highlighted the importance of innovation and hygiene in culinary arts.

DATE: 15/09/23

RECORD-BREAKING ENDEAVOR: CRAFTING THE LARGEST MILLET LADOO



On September 15th, 2023, an ambitious attempt was made to secure a coveted place in the Limca Book of Records by creating the largest Millet Ladoo ever. The event, saw enthusiastic participation from the faculty members, final year students, and craft course students, all joining forces to accomplish this extraordinary feat.

The event kicked off with great excitement as the first batch of the Ladoo mixture was prepared. The process involved meticulously measuring and combining various ingredients in enormous quantities. Kilos of essential components were skillfully mixed, and the ladoos were crafted in multiple batches, meticulously layered atop one another to create the colossal final product.

The key ingredients used in this record-breaking endeavor included Ragi Flour, Flax Seed Powder, Ghee, Jaggery, Dry Fruits, Cardamom Powder and Silver Waraq

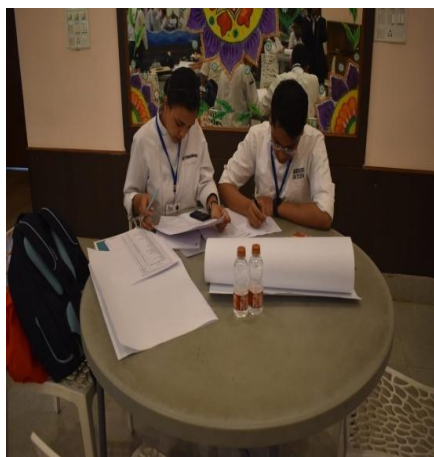
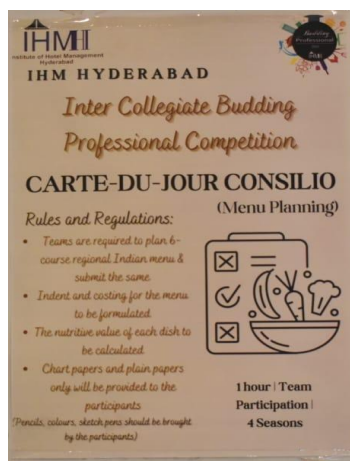
After hours of dedicated effort and cooperation among the participants, the moment of truth arrived. The final ladoo, a monumental creation, weighed an astonishing 400 kilograms, outweighing the previous record being held at 50 kilograms. This remarkable achievement stood as a testament to the teamwork, dedication, and culinary prowess of all involved.

DATE: 21/09/23 – 23/09/23

2ND INTER-COLLEGIATE BUDDING PROFESSIONAL COMPETITION

The “Budding Professionals” inter-college competition was a hospitality event that brought together aspiring students from various institutes. THE CULINARY segment featured three challenging and engaging kitchen events that tested the participants’ culinary skills, creativity, and planning abilities. The competition aimed to nurture and showcase the talents of the future professionals in the culinary and hospitality industry.

CARTE-DU-JOUR CONSILIO – MENU PLANNING (Duration: 1 Hour)



Participants were evaluated based on the following criteria: Authenticity of the Menu, Time Management, Ability to Plan the Menu, Costing.

Teams were tasked with planning a 6-course regional Indian menu and submitting it. They had to create an indent and costing for the menu and nutritive value of each dish had to be calculated.

CULINARY TEKTON – KITCHEN LAYOUT (Duration: 2 Hours)



Participants were evaluated based on the Feasibility of the Layout, Workflow Efficiency and the Space Utilization of their layout.

Participants were required to plan a kitchen layout for a 60-cover Multi Cuisine Restaurant. The layout had to consider aspects like ventilation, lighting, entry, exit, water, drainage, and fire safety.

INNOVATION – BASKET COOKERY CHALLENGE (Duration: 4 Hours)



Participants were evaluated based on innovation in Cooking, creative usage of ingredients, presentation, hygiene and workflow.

Individual participation was required. Teams had to plan and prepare a 3-course Continental/European menu using ingredients provided in a basket. Two identical portions of each course were to be prepared: one for tasting and one for presentation. Participants brought their chef's kits and props if needed. Cooking utensils, crockery, and tableware were provided. Participants had to be in full kitchen uniform with concealed institute logos for unbiased judgment

The "Budding Professionals" inter-college competition proved to be a platform for young culinary and hospitality enthusiasts to showcase their skills and creativity. The events challenged participants to think on their feet, plan meticulously, and execute tasks with precision. It was a testament to the talent and potential of the next generation of professionals in the industry. Congratulations to all participants and winners for their outstanding contributions to this exciting culinary event.

DATE: 24/09/23 – 27/09/23

CULINARY EXPERIENCE AT KANHA SHANTI VANAM



From September 24th to September 27th, 2023, an unforgettable culinary experience took place at Kanha Shanti Vanam. This special event was led by renowned Chef Vijay Sadhu and featured the culinary team of 3rd-year students accompanied by Chef Sam Nirmal and Chef Padma Rao. The focus was on Awadhi cuisine, prepared using traditional woodfire cooking methods. Additionally, on the last day, participants had the opportunity to tour the beautiful Kanha Shanti Vanam.

Chef Vijay Sadhu, curated a remarkable culinary experience. His guidance and culinary wisdom allowed participants to explore the rich flavors of Awadhi cuisine. The use of woodfire added an authentic touch to the dishes, enhancing their taste and aroma.

The students of the 3rd-year Culinary Committee played a pivotal role in the event. They showcased their culinary skills by preparing and serving the Awadhi cuisine under Chef Vijay Sadhu's mentorship. Their dedication and passion were evident in every dish they presented.

On the last day of the event, participants had the opportunity to explore the serene surroundings of Kanha Shanti Vanam. This added a unique dimension to the culinary experience, allowing participants to connect with nature and unwind.

The culinary event at Kanha Shanti Vanam was a delightful fusion of culinary excellence and natural beauty. Chef Vijay Sadhu's expertise, combined with the skills of the 3rd-year culinary committee, brought Awadhi cuisine to life. The woodfire cooking method added an authentic touch to the dishes.

OCTOBER

MASTER CLASS BY CHEF HIMANSHU SAHOO

DATE: 09/10/23 – 13/10/23



Chef Himanshu Sahoo is a distinguished figure in the culinary industry, with a notable background at Oberoi Hotels and Resorts and his current role as the Director of the Bhakti Institute of Culinary Arts. His extensive experience and expertise make him an invaluable resource for culinary enthusiasts.

During the morning sessions, Chef Himanshu Sahoo shared his culinary journey, experiences, and vast knowledge with the participants. This segment provided valuable insights into the culinary world, emphasizing Chef Sahoo's achievements and the challenges he has overcome in his career. Attendees had the opportunity to learn from his extensive experience.

After a delectable lunch, participants engaged in a hands-on practical session guided by Chef Himanshu Sahoo. This session provided an opportunity for attendees to apply the culinary knowledge gained earlier in the day. Chef Sahoo's expertise and guidance ensured a valuable and immersive learning experience.

The "Master Class by Chef Himanshu Sahoo" was a remarkable opportunity for culinary enthusiasts to learn from one of the industry's most experienced and respected figures. Chef Himanshu Sahoo's insights, shared experiences, and practical guidance left a lasting impact on all participants, fostering a deeper appreciation for the culinary arts.

DATE: 16/10/23

INTRA-COLLEGE BUDDING CHEF'S COMPETITION



The Intra-College Budding Chefs Competition was held at IHM Hyderabad to assess and select third-year students for participation in inter-college culinary competitions. This event aimed to showcase the culinary talents and skills of our students and identify the most promising chefs who would represent our college in external culinary contests.

In this competition, participants were required to prepare a three course Continental meal of their choice with the ingredients provided within a set time limit. They also had one student from second year each as runners to assist them in the preparations. A panel of faculty members served as judges for the competition. They assessed each dish based on taste, presentation, creativity, use of ingredients, time management, hygiene and safety.

After a rigorous evaluation process, the judges selected the top 3 students who displayed exceptional culinary skills and creativity.

Winners

Tushar Aneja

Soumyajeet Goutam

Nakshathram Shraddha Sai

NATIONAL BUDDING CHEF COMPETITION 2023

DATE: 18/10/23 – 20/10/23



The “Budding Chefs Competition” held at the Institute of Hotel Management, Hyderabad, from October 18th to October 20th, 2023, was a remarkable event that showcased culinary skills, creativity, and cultural experiences. This national-level inter-college competition brought together talented students from various institutions across the country.

The competition began with an inspiring inauguration ceremony, setting the tone for the culinary challenges to come. Dignitaries, faculty, and participants were present to mark the occasion. Following the inauguration, participants enjoyed a delightful hi-tea. The registration process ensured the seamless participation of all contestants.

The highlight of the second day was the Regional Authentic Indian Cookery competition. Participants demonstrated their culinary expertise by preparing traditional Indian dishes. After which, a kitchen design competition took place, showcasing innovation and functionality in culinary workspace design. After the competitions, students were treated to a fascinating show-around of the iconic TajFalaknuma Palace, providing a glimpse into the rich cultural heritage of Hyderabad. The day concluded with a memorable Alfresco Dinner, complemented by a vibrant Garba performance and the performance by the Flute of IHM Hyderabad’s Culture Committee, celebrating the diverse cultures of India.

The final day featured the International Surprise Basket Cookery competition, challenging participants to think on their feet and create culinary masterpieces with surprise ingredients. Followed by the “Millet Mania” event which highlighted the significance of millets in snacks.

The competition concluded with a grand valedictory ceremony, where the winners were recognized and awarded for their culinary prowess. The event wrapped up with a sumptuous Chowki Dinner, allowing participants and guests to savour a range of delectable dishes in the traditional Hyderabadi setup.

WINNERS

Authentic Regional Cuisine

Consolation – IHM Thiruvananthapuram

First runner up – CIHM Chandigarh

Winner – SIHM Raipur

Designing a kitchen with sustainable and eco friendly elements

Consolation – IHM Bhopal

First runner up – CIHM Chandigarh
Winner – IHM Mumbai
Surprise Basket Cookery
Consolation – IHM Mumbai
First runner up – Culinary Academy of India
Winner – ICI Tirupati

Millet Mania

Consolation – IIHM – CA Habsiguda
First runner up – Regency College Of Hotel Management
Winner – IHM Bhubaneswar

OVER ALL WINNER – IHM MUMBAI

NOVEMBER

FRUIT MIXING CEREMONY

DATE: 10/11/23



The Institute of Hotel Management, Hyderabad, celebrated the Christmas Fruit Mixing Ceremony on November 10, 2023, with great enthusiasm and festive spirit. The event brought together students, faculty, and staff in a delightful gathering to kick-start the Christmas season.

The ceremony witnessed active participation from students and faculty members. The diverse community coming together showcased the spirit of unity and festivity. The collaborative effort symbolized unity and togetherness, enhancing the sense of community within the IHM Hyderabad family. The mixing area displayed an array of colourful and aromatic ingredients, including dry fruits, nuts, spices, and spirits. The assortment of ingredients reflected the traditional and modern influences in Christmas cake recipes.

The event incorporated cultural elements with Christmas carols playing in the background and decorations reflecting the multicultural spirit of the institute. It was a delightful blend of customs and traditions. The venue was adorned with Christmas-themed decorations, creating a warm and welcoming atmosphere. The visually appealing setup added to the festive ambience, enhancing the overall experience.

CHRISTMAS GALA DINNER

DATE: 22/12/23



The Christmas Gala Dinner held at the Institute of Hotel Management, Hyderabad on December 22nd was a festive extravaganza that brought together students, faculty, and guests to celebrate the joyous occasion of Christmas.

The campus was transformed into a winter wonderland, adorned with enchanting Christmas decorations. The venue sparkled with lights, festive ornaments, and themed elements, creating a magical ambience that set the stage for a memorable evening.

The culinary team at IHM showcased their culinary prowess with a special Christmas menu. Attendees were treated to a sumptuous spread of traditional festive dishes, from roasted meats to decadent desserts, reflecting the institute's commitment to excellence in hospitality.

The evening was filled with lively entertainment, including live music performances, carol singing, and engaging activities that captured the spirit of Christmas. The carefully curated program ensured that attendees were immersed in the joyous atmosphere throughout the event.

The Christmas Gala Dinner at IHM Hyderabad on December 22nd was a resounding success, blending festive décor, culinary delights, entertaining activities, and a sense of community engagement. The event not only celebrated the joy of Christmas but also showcased the institute's dedication to creating memorable experiences for its community.

JANUARY

FOOD FEST – IHM UTSAV “TIRANGA”

DATE: 26/01/24 – 28/01/24



IHM Hyderabad hosted a vibrant and diverse food fest from January 26 to January 28, 2024, themed “Tiranga” to celebrate the rich culinary heritage of India. The event showcased an array of stalls offering diverse cuisines, highlighting the cultural tapestry of the nation.

The fest commenced with a grand inauguration by Smt.RakhiKankaria , Founder Director, Rachnoutsav Events Pvt. Ltd., who brought her passion for culinary arts to set the tone for the festivities.

The fest’s theme, “Tiranga,” aimed to pay homage to the tricolour of India, symbolizing unity in diversity. This theme was ingeniously reflected in the variety of cuisines presented, representing the diverse flavours across the country.

The stalls featured a delightful array of cuisines, including Japanese, Indian, seafood, and more. Each stall was meticulously curated to showcase the unique flavors and traditions associated with the respective cuisines. The fest provided an excellent opportunity for attendees to savor and appreciate the rich gastronomic heritage.

Complementing the culinary extravaganza, the fest featured cultural performances, traditional dances, music, and art added a vibrant touch, creating a holistic experience for attendees.

The fest witnessed enthusiastic participation from both students and the general public. Visitors engaged with students, faculty members, chefs, explored various cuisines, and actively participated in interactive sessions, making it an immersive experience for all.

The event leveraged social media platforms to create a buzz and share highlights. Attendees, chefs, and food enthusiasts actively shared their experiences, contributing to the fest’s online presence.

The "Tiranga" Food Fest at IHM Hyderabad successfully blended culinary diversity with cultural richness. It not only provided a gastronomic delight but also served as a platform to promote unity through the shared love for food. The fest left a lasting impression on attendees, reinforcing the significance of celebrating India's culinary heritage.

CHOCOLATE WORKSHOP BY SWISS CULINARY ACADEMY

DATE: 27/01/24



IHM Hyderabad hosted a captivating Chocolate Workshop conducted by the esteemed Swiss Culinary Academy, providing students with an immersive experience in the world of chocolate. The workshop aimed to introduce participants to the art and science of chocolate-making.

The workshop commenced with a presentation by representatives from the Swiss Culinary Academy, offering insights into the rich tradition and expertise of Swiss chocolate craftsmanship. Students gained valuable knowledge about the history, techniques, and quality standards associated with Swiss chocolate.

A highlight of the workshop was the hands-on chocolate tasting session. Students were provided with a diverse selection of Swiss chocolates, each showcasing unique flavours, textures, and compositions. The tasting experience served as an interactive lesson, allowing participants to discern the nuances of various chocolate varieties.

Feedback from students indicated a heightened appreciation for the artistry and craftsmanship behind Swiss chocolate. The workshop left a lasting impact on participants, sparking a newfound interest in the world of confectionery.

The Swiss Culinary Academy Chocolate Workshop at IHM Hyderabad was a resounding success, combining education and indulgence. It not only expanded the students' knowledge of chocolate but also showcased the global excellence associated with Swiss culinary traditions. This collaborative initiative exemplified IHM's dedication to providing a holistic culinary education.

FEBRUARY

WORKSHOP BY CHEF PIERRE SCHUTZ – PLACEMENT INTERNATIONAL

DATE: 22/02/24



The workshop conducted by Placement International at IHM Hyderabad provided an enriching experience for culinary students, featuring a demonstration by renowned Pierre Schutz, Executive Chef of The Mark Restaurant by Jean-Georges. The event aimed to enhance culinary skills and provide insights into international culinary trends and opportunities.

Chef Pierre Schutz demonstrated the preparation of two exquisite dishes:

Prawn Salad with Truffle Vinaigrette: Chef Schutz showcased the meticulous preparation of a refreshing prawn salad, accentuated with a delicate Truffle vinaigrette, emphasizing the importance of balance and presentation in culinary artistry.

Choco Lava Cake: The demonstration also featured the creation of a decadent choco lava cake, revealing the intricacies of achieving the perfect balance of moist cake and molten chocolate in centre.

Following the culinary demonstration, Placement International engaged in an interactive session with the students of IHM Hyderabad. The session focused on opportunities for culinary placements abroad, providing valuable insights into global culinary markets, industry trends, and career prospects. The workshop provided a platform for students to network with Chef Pierre Schutz and Placement International representatives, fostering connections and opening doors to potential international career pathways in the culinary field.

The workshop conducted by Placement International featuring Chef Pierre Schutz's demonstration proved to be a resounding success, offering invaluable experiences, knowledge, and opportunities for aspiring culinary professionals at IHM Hyderabad.

MARCH

RASHTRIYA SANSKRITI MAHOTSAV

DATE: 02/03/24 – 08/03/24



The Rashtriya Sanskriti Mahotsav Food Fest, hosted by the Ministry of Tourism, Government of India, took place at People's Plaza, Hyderabad, from March 2 to March 8, 2024. This fest aimed to celebrate the diverse traditions of India and promote cultural exchange.

The Institutes of Hotel Management from Thiruvananthapuram, Bengaluru, Tirupati, Chennai, and Hyderabad actively participated in the fest. Each institute showcased dishes from their respective states, contributing to the rich tapestry of Indian cuisine. IHM Hyderabad took

the opportunity to promote Nizami cuisine, a rich culinary tradition known for its royal heritage and exquisite flavours.

In an exemplary display of collaboration, IHM Hyderabad provided facilities and ingredients to other participating institutes, enabling them to showcase their regional specialties. This cooperative spirit not only facilitated the smooth functioning of the fest but also fostered a sense of unity among the participating institutions.

Beyond merely indulging in delicious food, the Rashtriya Sanskriti Mahotsav Food Fest provided a platform for cultural exchange. Visitors had the opportunity to explore the diverse culinary traditions of India.

The Rashtriya Sanskriti Mahotsav was a resounding success, thanks to the collective efforts of the Ministry of Tourism, Government of India, IHMs, and other stakeholders. By celebrating India's culinary diversity and promoting cultural exchange, the fest not only delighted the taste buds but also enriched the cultural fabric of the nation.

VRAT KA KHAANA (FASTING FOOD COMPETITIONS)

DATE: 07/03/24



The “Vrat ka Khana” Fasting Food Competition was held at the Institute of Hotel Management (IHM), Hyderabad, on March 7th. This event coincided with the auspicious occasion of Shivratri, offering culinary enthusiasts a platform to showcase their talents in preparing fasting-friendly dishes. The primary objective of the competition was to encourage students to explore and innovate within the realm of fasting food, which holds cultural and religious significance in India, particularly during festivals like Shivratri.

Culinary interested students from IHM Hyderabad enthusiastically participated in the competition, bringing forth their creativity and culinary skills to craft delicious and nutritious fasting-friendly dishes. The competition saw a diverse range of dishes, including traditional recipes with a modern twist and innovative fusion creations. A panel of experienced chefs and faculty members evaluated the dishes based on various criteria such as taste, presentation, creativity, and adherence to fasting food guidelines. Special emphasis was placed on the use of ingredients traditionally associated with fasting and the incorporation of innovative cooking techniques.

The "Vrat ka Khana" Fasting Food Competition served as a platform to promote and nurture culinary talent among students. It encouraged them to experiment with traditional recipes, explore new flavours, and showcase their culinary expertise in preparing fasting-friendly dishes. The winners of the competition were:

1. SUSHREE TAMANNA (1ST YEAR)
2. EPARI SNEHA SAGAR (1ST YEAR)
3. PONNOJI HEMANTH CHARY (1ST YEAR)

TELANGANA SKILLS COMPETITION

DATE: 12/03/24



The “Telangana Skills Competition” Culinary Edition was a highly anticipated event hosted by the Institute of Hotel Management (IHM), Hyderabad, in collaboration with the Tourism and Hospitality Skill Council (THSC). Organized under the Skill India initiative, supported by the Ministry of Tourism, Government of India, and the National Council for Hotel Management and Catering Technology, this competition aimed to showcase the culinary talents of participants in the Telangana region.

The culinary competition featured three main categories: Hot Kitchen, Bakery, and Patisserie. Participants were given a duration of 2 hours to demonstrate their skills, creativity, and expertise in their chosen category. Under the watchful eyes of judges and industry experts, competitors showcased their culinary prowess by preparing a variety of dishes, pastries, and baked goods. Culinary enthusiasts from across Telangana enthusiastically participated in the competition, showcasing their culinary skills and passion for the art of cooking and baking. From savoury delights in the hot kitchen to intricate pastries in the patisserie section, participants displayed a wide range of culinary techniques and creativity.

The collaboration between IHM Hyderabad and THSC exemplified the commitment of both institutions to promote skill development and excellence in the culinary arts. By providing a platform for participants to showcase their talents and compete in a professional setting, the event contributed to the overall objectives of the Skill India initiative and the National Skill Development Corporation.

The "Telangana Skills Competition" Culinary Edition hosted by IHM Hyderabad and organized by THSC was a remarkable showcase of culinary talent and expertise in the Telangana region. By providing a platform for participants to demonstrate their skills and compete in a competitive environment, the event played a crucial role in promoting skill development and excellence in the culinary arts. Such initiatives not only inspire aspiring chefs and bakers but also contribute to the growth and advancement of the hospitality industry as a whole.

VEGETABLE AND FRUIT CARVING WORKSHOP

DATE: 15, 16, 22 & 23/03/24



An enlightening guest lecture-cum-demonstration on Fruit & Vegetable Carving was conducted for the 1st-year students of IHM, Hyderabad . Renowned Chef Ramakrishna Raju, known for his expertise in culinary arts and his appearances on ETV Abhiruchi, graced the occasion as the guest speaker. Chef Raju, a proud alumnus of our esteemed institute, brought his wealth of knowledge and experience to inspire and educate the budding culinary enthusiasts.

Chef Raju shared valuable insights into the art of fruit and vegetable carving, drawing from his extensive experience in the culinary industry. He emphasized the importance of precision, creativity, and patience in mastering this intricate skill. The highlight of the session was a captivating live demonstration by Chef Raju, where he showcased various carving techniques and tricks. From simple designs to intricate patterns, students were mesmerized as they witnessed the transformation of ordinary fruits and vegetables into stunning works of art.

The guest lecture-cum-demonstration on Fruit & Vegetable Carving by Chef Ramakrishna Raju was a resounding success, leaving a lasting impression on the 1st-year students of IHM, Hyderabad. Through his expertise, guidance, and mentorship, Chef Raju not only imparted valuable knowledge but also ignited a newfound enthusiasm and appreciation for the art of culinary carving. The event served as a testament to the institute's commitment to providing holistic education and nurturing the talents of its students in the field of culinary arts.

F&B COMMITTEE:

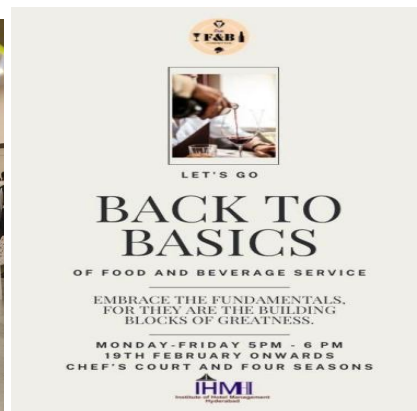
The Food and Beverage (F&B) Committee of IHM-H has been instrumental in orchestrating a myriad of engaging and enriching activities. With creativity as its cornerstone and passion as its driving force, the F&B Committee has not only satisfied appetites but also sowed the seeds of curiosity amongst students. In this report, we delve into the diverse array of activities conducted by the F&B Committee.

F&B Triathlon



The F&B Triathlon offered our students a thrilling challenge, blending F&B skills, mixology, and barista expertise. Competitors showcased their talents across three dynamic disciplines, embodying teamwork, creativity, and precision in the realm of food and beverage.

Back to Basics Sessions



The senior members of the F&B Committee, under the tutelage of faculty members, presented an exclusive session tailored for first-year students, designed to delve into the fundamental principles of food and beverage service. From culinary essentials to dining etiquette, these sessions promised to equip the participants with the foundational knowledge needed to thrive in the hospitality industry.

Infusion Mystery



The F&B Committee also orchestrated the captivating "Infusion Mystery" event, showcasing a blend of mixology prowess and enigmatic experiences. This event seamlessly captivated the audience with its unique fusion of flavours and suspense.

Workshop on 'Exploring Innovative Restro-Tech Education'



Restroworks Academy hosted an interactive workshop in close collaboration with the F&B Committee at IHM Hyderabad titled 'Exploring Innovative Restro-Tech Education'. Mr. Lalit Pandey, General Manager of Key Accounts Management, and Ms. Shambhavi Pandey, User Researcher at POSIST, led the engaging session.

Water-tasting session



The institute organised a session on water-tasting for its faculty and the F&B Committee members. The event was conducted by Mr. Ganesh Iyer, India's first certified Water Sommelier.

WEAT workshop



The WEAT (Wine Education, Appreciation & Tasting)-Scholar Course, sponsored by the Karnataka Wine Board and meticulously organised at IHM Hyderabad, promised an immersive and enlightening experience for the students and faculty members alike. The workshop was conducted by Master Trainer Gaurav Thapar.

Mixology Workshop



Mr. Anirban Kundu, the then Beverage Manager at Park Hyatt Hyderabad, conducted a workshop on Mixology. Known for his expertise in crafting innovative and exquisite drinks, Mr. Kundu brings creativity and passion to every cocktail he creates, making him a sought-after authority in the beverage sector.

Food & Wine Pairing Workshop



IHM Hyderabad hosted Mr. Suryaveer Singh, Executive Director of Trance Hotels, for an engaging guest session on 'Wine & Food Pairing.' This insightful event provided attendees with valuable expertise in the art of complementing wine with culinary delights.

CULTURAL ACTIVITIES:

AUGUST 2023

I - EVENT NAME – TREASURE HUNT

DATE – 25TH AUGUST 2023

MODE – OFFLINE

(For the ice breaking session treasure hunt was organized for first year students)

II – EVENT NAME – RAKSHA BANDHAN AND ONAM CELEBRATION

DATE – 28TH AUGUST 2023

MODE – OFFLINE

On the occasion of Raksha bandhan, cultural committee has organized (rakhi making, arti thali making, gift wrapping, rangoli making)

SEPTEMBER 2023

I – EVENT NAME – GANESH CHATURTHI COMPETITION

DATE – 15TH SEPTEMBER 2023

MODE – OFFLINE

On the occasion of Ganesh Chaturthi cultural committee has organized (DIY paper ganesha, clay ganesha, lentil ganesha art

II – EVENT NAME – FLORESQUE (BUDDING PROFESSIONAL COMPETITION)

DATE – 28TH SEPTEMBER 2023

MODE – OFFLINE

IHM Hyderabad has organized budding professional competitions where colleges has participated

I – EVENT NAME – FOOD FEST

DATE – 26TH TO 28TH JANUARY 2024

MODE – OFFLINE

Competition Organized –

Dance

Singing

Photography

Sketching

Karaoke

Media Coverage done for the event.

I – EVENT NAME – INTER-COLLIGIATE FLOWER ARRANGEMENT COMPETITION

DATE – 27TH FEBRUARY 2024

MODE – OFFLINE

IHM Hyderabad has organized Inter Collegiate flower arrangement competition, and a total 8 colleges participated.

Chennai's Amirta

CAI

IHM Shri Shakti

Regency

IIHM

IHMH

NITHM

WESTIN

Theme Decoration and Ambience set-up done for the following occasion:

Ram Mandir

Holi

Christmas Gala Dinner

Onam

Ugadi

Annual Awards

Food Fest

And Placements

Swachhta Action Plan (SAP) 2023-24 Activity

Activity – I (Tourists Awareness)

Particulars (Details) of Activity	No. of Participants	Place/ Destination	Date
Visit to Purani Haweli followed by cleanliness drive	45	Purani Haweli Hyderabad	21.10.23
			
Cleanliness Drive @ Purani Haweli, Hyderabad			
Visit to Salarjung Museum	42	Salarjung Museum, Hyderabad	21.10.23



Visit to Salarjung Museum and created awareness

Visit to Mint Museum	45	Mint Museum, Hyderabad	04.11.23
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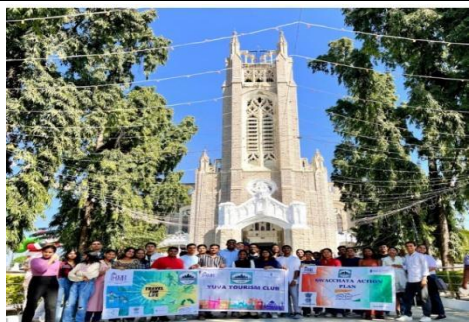
Visit to Mint Museum and created awareness

Visit to Keesaragutta Temple and created awareness through Nukkad Natak	45	Keesaragutta Temple	04.11.23
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Visited Keesaragutta Temple and created awareness through Nukkad Natak

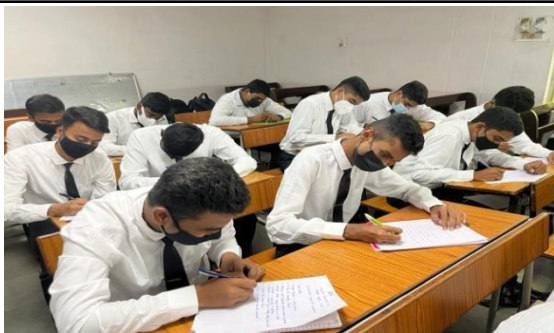
Visit to Medak Fort & Church	45	Medak Fort & Church	22.12.23
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Visited to Medak Fort & Church

Activity – II (Students Awareness)

Particulars (Details) of Activity	No. of Participants	Place/ Destination	Date
Debate on air pollution	62	IHM Hyderabad	08.09.23
 Organised Debate on air pollution			
Poster designing	100	IHM Hyderabad	24.09.23
 Organised Poster making competition for the students			
Essay Writing	62	IHM Hyderabad	09.11.23



Organised Essay Writing Competition

Activity – III (Stakeholders Awareness)

Particulars (Details) of Activity	No. of Participants	Place/ Destination	Date
Panel Discussion on creating better civic amenities for tourists	100	IHM Hyderabad	06.12.23



Panel Discussion on creating better civic amenities for tourists

Workshop on relation between cleanliness and better tourism	70	IHM Hyderabad	07.12.23
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Workshop on relation between cleanliness and better tourism

ROTARACT EVENTS 2023-24

Letter head exchange – The Rotaract Club of IHM Hyderabad had done various letterhead exchanges in 2023-24 with clubs from all over India like RAC Coastal Andhra (Tuni), RAC PSCMRCE, RAC Ingenious Minds, RAC Ahmedabad Elpros, RAC Ahmedabad Midtown, RAC Palanpur Youth Town, RAC Pune Pristine Paradise, Rac Pune Mid-East.

12th June 2023



Harmony – RAC IHM Hyderabad threw a treat to members of the club as the tenure was near to end wherein the members had amazing food and spent some quality time.

12th June 2023



Afforestation drive – “ Planting the seeds of a greener future. “ Proudly joining hands with RAC Hyderabad Centennial for an impactful afforestation project. Members actively participated in planting trees, filling their hearts with gratitude and contentment.

18th July 2023



Doodle Your Mind – welcoming the new members of the club, Doodle Your Mind was an interactive activity organized to unleash creativity, imagination, and emotions through the way of doodling. The new members doodled their hearts out and learned the ways to express themselves.

19th August 2023



Happy Tails – Celebrating International Dog Day, RAC IHM Hyderabad tried spreading love to our furry friends around the campus by feeding them and sharing heartwarming moments. Some of us created new bonds while others cherished their bonds with these little creatures.

26th August 2023



04th November 2023

Samavayam – The biggest gathering with interactions, networking, fellowship, and club project showcase by the Rotaract District Organization hosted by the Rotaract Club of IHM Hyderabad.

UPHAR Old Age Home Visit – The club got an opportunity to celebrate Diwali with the blessings of our elders. We visited an old age home and organized a heartwarming lunch. Felt grateful for the moments of shared happiness.

DATE – 11th November 2023



Blood Donation Camp – RAC IHM Hyderabad organized a blood donation camp which turned out to be a tremendous success. The event served as a powerful reminder of the compassion and generosity that exists within our network.

25th November 2023



Rights Revolution – Empowering ammas and annas of IHM Hyderabad through the Rights Revolution. The club poured some light on legal and general aspects of human rights in a language that resonates.

09th December 2023



Egg Bank 4.0 –Egg Bank is an event organized this year as well, upon the success of last year. It is an initiative to bring nutrition together with happiness, wherein the club members visit orphanages and distribute eggs along with some treats to bring a smile to little faces.

02nd December 2023



Blanket Donation –Wrapping the community in warmth and kindness. The blanket donation brought comfort to those facing chilly nights. RAC donated blankets in the rural regions around Hyderabad.

17th December 2023



Solemates – The club organized a fantastic walkathon, promoting community engagement and fitness awareness. From stretching to bodyweight exercises like push-ups and pull-ups, we kept the energy high and the muscles moving. We spiced things up with a friendly game of dodgeball, fostering teamwork and laughter.

25th December 2023



Til Gud Ghya God God Bola – Reflecting on the delightful Makar Sankranti and New Year celebration inspired by Indian culture and orchestrated by the Rotaract Club of IHM Hyderabad. From the meticulous crafting of til laddoos to the exchange of smiles, the event exuded warmth, laughter and a sense of community.

15th January 2024



(XVIII) Measures taken/System in place to prevent ragging

The campus administration accorded the highest importance to upholding discipline, establishing several committees for this purpose. Moreover, to combat ragging both within and outside the campus, the 'Anti-Ragging Committee' and 'Flying Squads' were constituted, comprising senior faculty, supporting staff, and experienced students. These measures ensured a safe and disciplined environment on campus throughout the year, facilitating the seamless conduct of academic and extracurricular activities.

(XIX) Utilization of Central Assistance:

Grants have been received from MoT, Govt. of India during the year towards the following work as stated below:

Funds Position for FY 2023-24

S.No.	Particulars	Grants Received Year 2023-24	Expenditure Incurred in Rs.	Due from Ministry	Remarks
1	Assistance to Central IHM's towards the purchase of Classroom furniture	4000000	0	0	Spent in Current FY 2024-25
Grand Total		4000000	0	0	

All the funds mentioned above were utilized for the purpose it was sanctioned.

(XX) Status related to Court Cases:

- 1) Court case filed by the civil contractor against the principal secretary, Transport Roads and Buildings, Govt. of A.P and the Principal, Institute of Hotel Management, Hyderabad on the building occupied was pending with the civil court. (vide O.S No. 196 of 2006) This suit is

decreed with costs on 30.6.2015 for the total amount of Rs. 32,74,040 + Rs. 1,35,659 + interest @ 18% over the decretal amount by the city civil court Hyderabad.

Counter filed at the Hon'ble High Court of Hyderabad to avail cross-objections in the CCCASR No. 1529 of 2017 and the Hon'ble high court ordered notice in the above case and posted the matter for hearing in the last week of July 2017.

The case is still pending at court

- 2) 27462 of 2019 – Institute planned to put the gate 5 feet wide.

The case is still pending at court

XXI. Implementation of Right to Information Act, 2005

S.No	Quarters	No of Applications Received	Amount of fees received	Replied
1	Q1	2	50	Yes
2	Q2	1	10	Yes
3	Q3	2	20	Yes
4	Q4	1	40	Yes
TOTAL		6	120	

XXII. Status of Audit Paras Financial Year 2023-24:

S. No	Particular	No of Audit Paras	Remarks
1	Ministry of Civil Aviation and Tourism Principal Accounts Office	04	Under Process

XXIII. Progressive use of Hindi:

The Rajbhasha Committee of IHM-Hyderabad is proactively promoting the use of Hindi by encouraging students to participate in literary and cultural competitions involving essays, songs, and activities like "Word of the day" and "Thought for the day." They also observe events like "Sadbhavna Diwas" and "Hindi Saptah" and conduct workshops in Hindi. Additionally, they provide Hindi training and conduct workshops for staff members and facilitate their participation in Hindi typing classes.

XXIV. SCHOLARSHIPS AND AWARDS ETC.:

During the Academic Year 2023-24, the following students were sanctioned scholarships by their respective States and various other Trustees / Organisations as mentioned against their names:

S NO	NAME	COUR SE/YEA R	AMOUNT SANCTIONE D	SCHOLARSHIP SANCTIONED BY
1	ANDOL BALRAJ GIRIRAJ ROHANRAJ	BSc.	35,000	UNDER THE SCHEME OF SOCIAL WELFARE DEPARTMENT OF TELANGANA HIGHER EDUCATION
2	EMIJALA SAIKALYAN	BSc.	35,000	UNDER THE SCHEME OF SOCIAL WELFARE DEPARTMENT OF TELANGANA HIGHER EDUCATION
3	SHASA NIKHIL	BSc.	35,000	UNDER THE SCHEME OF SOCIAL WELFARE DEPARTMENT OF TELANGANA HIGHER EDUCATION
4	CIRRA TARUN	BSc.	35,000	UNDER THE SCHEME OF SOCIAL WELFARE DEPARTMENT OF TELANGANA HIGHER EDUCATION
5	PRIYANKA KISHORE	BSc.	35,000	UNDER THE SCHEME OF SOCIAL WELFARE DEPARTMENT OF TELANGANA HIGHER EDUCATION
6	MUDUSU SHASHIKANT H	BSc.	35,000	UNDER THE SCHEME OF SOCIAL WELFARE DEPARTMENT OF

				TELANGANA HIGHER EDUCATION
7	POILA RAHUL	BSc.	35,000	UNDER THE SCHEME OF SOCIAL WELFARE DEPARTMENT OF TELANGANA HIGHER EDUCATION
8	VELMALA VINESH	BSc.	35,000	UNDER THE SCHEME OF SOCIAL WELFARE DEPARTMENT OF TELANGANA HIGHER EDUCATION
9	JUMIDI CHAITHANYA	BSc.	35,000	UNDER THE SCHEME OF SOCIAL WELFARE DEPARTMENT OF TELANGANA HIGHER EDUCATION
10	AKASH NINNEKAR	BSc.	35,000	UNDER THE SCHEME OF SOCIAL WELFARE DEPARTMENT OF TELANGANA HIGHER EDUCATION
11	KODI SAI SRUTHI	BSc.	35,000	UNDER THE SCHEME OF SOCIAL WELFARE DEPARTMENT OF TELANGANA HIGHER EDUCATION
12	DANDU SAI GANESH	BSc.	35,000	UNDER THE SCHEME OF SOCIAL WELFARE DEPARTMENT OF TELANGANA HIGHER EDUCATION
13	KETHAVATH ANIL KUMAR	BSc.	1,14,200	UNDER THE SCHEME OF NATIONAL FELLOWSHIP AND SCHOLARSHIP

				FOR HIGHER EDUCATION
14	LAVUDYA RAKESH NAYAK	BSc.	1,14,200	UNDER THE SCHEME OF NATIONAL FELLOWSHIP AND SCHOLARSHIP FOR HIGHER EDUCATION
15	BHUKYA GANESH	BSc.	1,13,750	UNDER THE SCHEME OF NATIONAL FELLOWSHIP AND SCHOLARSHIP FOR HIGHER EDUCATION
16	AMGOTHU SRAVANTH	BSc.	1,29,200	UNDER THE SCHEME OF NATIONAL FELLOWSHIP AND SCHOLARSHIP FOR HIGHER EDUCATION
17	BALLA VEERA NIKHIL	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT-R TF SCHORSHIP
18	BANDELA ABHISHEK	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT-R TF SCHORSHIP
19	BASAI RAJESH	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT-R TF SCHORSHIP
20	BHUTHALE PRAVEEN KUMAR	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT-R TF SCHORSHIP
21	DURGAM ADARSH	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT-R TF SCHORSHIP
22	GADARI NITHIN	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT-R TF SCHORSHIP
23	INDRAPALL Y EMMANUEL	BSc.	35,000	UNDER THE SCHEME OF SC

				DEVELOPMENT-R TF SCHORSHIP
24	KOTTE UDAY TEJA	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT-R TF SCHORSHIP
25	MOTHUKUP ALLI VEDAVYAS	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT-R TF SCHORSHIP
26	MUTHAIAH CANPUR DINESH	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT-R TF SCHORSHIP
27	AKASH NINNEKAR	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT (FOR SC DEVELOPMENT REIMBURSEMENT OF TUTION FEE RENEWAL).
28	ANDOLE BALRAJ GIRIRAJ ROHAN RAJ	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT (FOR SC DEVELOPMENT REIMBURSEMENT OF TUTION FEE RENEWAL).
29	CIRRA TARUN	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT (FOR SC DEVELOPMENT REIMBURSEMENT OF TUTION FEE RENEWAL).
30	EMIJALA SAI KALYAN	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT (FOR SC DEVELOPMENT REIMBURSEMENT OF TUTION FEE RENEWAL).
31	JUMIDI CHAITHANYA	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT (FOR SC

				DEVELOPMENT REIMBURSEMENT OF TUTION FEE RENEWAL).
32	K SHIVANI	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT (FOR SC DEVELOPMENT REIMBURSEMENT OF TUTION FEE RENEWAL).
33	MUDUSU SHASHIKANT H	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT (FOR SC DEVELOPMENT REIMBURSEMENT OF TUTION FEE RENEWAL).
34	POILA RAHUL	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT (FOR SC DEVELOPMENT REIMBURSEMENT OF TUTION FEE RENEWAL).
35	PRIYANKA KISHORE	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT (FOR SC DEVELOPMENT REIMBURSEMENT OF TUTION FEE RENEWAL).
36	SHASA NIKHIL	BSc.	35,000	UNDER THE SCHEME OF SC DEVELOPMENT (FOR SC DEVELOPMENT REIMBURSEMENT OF TUTION FEE RENEWAL).
37	CHAHUNG SHIMTHARAN GAM	BSc.	1,13,450	UNDER THE SCHEME OF NATIONAL FELLOWSHIP AND SCHOLARSHIP FOR HIGHER

				EDUCATION FOR ST STUDENTS
38	RAMAVATH MOHAN BABU	BSc.	1,30,700	UNDER THE SCHEME OF NATIONAL FELLOWSHIP AND SCHOLARSHIP FOR HIGHER EDUCATION FOR ST STUDENTS
39	SODI VENKATESH WARLU	BSc.	1,13,450	UNDER THE SCHEME OF NATIONAL FELLOWSHIP AND SCHOLARSHIP FOR HIGHER EDUCATION FOR ST STUDENTS
40	RAMAVATH PRAVEEN	BSc.	1,13,450	UNDER THE SCHEME OF NATIONAL FELLOWSHIP AND SCHOLARSHIP FOR HIGHER EDUCATION FOR ST STUDENTS
41	MEGAVATH KALYAN	BSc.	1,30,700	UNDER THE SCHEME OF NATIONAL FELLOWSHIP AND SCHOLARSHIP FOR HIGHER EDUCATION FOR ST STUDENTS
42	JARPULA RAHUL	BSc.	1,13,450	UNDER THE SCHEME OF NATIONAL FELLOWSHIP AND SCHOLARSHIP FOR HIGHER EDUCATION FOR ST STUDENTS
43	ARKA REENA	BSc.	1,30,700	UNDER THE SCHEME OF NATIONAL FELLOWSHIP AND SCHOLARSHIP FOR HIGHER EDUCATION FOR ST STUDENTS

44	NAMDER SRI HARI PRASAD	BSc.	1,30,700	UNDER THE SCHEME OF NATIONAL FELLOWSHIP AND SCHOLARSHIP FOR HIGHER EDUCATION FOR ST STUDENTS
45	JUMIDI CHAITHANYA	BSc.	35,000	UNDER SCHEME OF SC DEVELOPMENT (REIMBURSEMENT OF TUTION FEE)
46	DANDU SAI GANESH	BSc.	35,000	UNDER SCHEME OF SC DEVELOPMENT (REIMBURSEMENT OF TUTION FEE)
47	MESHACH HAZIEL	BSc.	35,000	UNDER THE SCHEME OF MINORITY REIMBURSEMENT OF TUTION FEE
48	YARIKAL RAKSHITH	BSc.	35,000	UNDER THE SCHEME OF MINORITY REIMBURSEMENT OF TUTION FEE
49	GUGGILLA AJAY	BSc.	7000	UNDER SC WELFARE DEPARTMENT MAINTENANCE FEE FOR SC STUDENTS
50	BETHEPU DILEEP	BSc.	7000	UNDER SC WELFARE DEPARTMENT MAINTENANCE FEE FOR SC STUDENTS

XXV. AWARDS 2023-24

- On 4th Anniversary event of Telangana Chefs Association received award from Nestle at Hotel Trident on 05-06-2023
- Rotaract Club of IHM-Hyderabad won 2 awards in the Annual District 3150 RODA awards during July 2023.
- Best Institute of Hotel Management & Catering Technology of the year award received on 11-09-2023 by Hybiz TV Education Excellence Awards 2023 at HICC-Novotel, Hyderabad.

- On 27-09-2023 World Tourism Day celebrations, received “Best Institute Award” at Shilpakalavedika.
- Novotel Hyderabad Airport presented a Memento for being an integral part of the success story on the occasion of the 15th Anniversary Celebrations during November 2023.
- Our student won the ‘Best Batsman Award’ of the match AP & Telangana Chapter on 11-02-2024

XXVI. ACHIEVEMENTS:

- The Institute implemented several measures to enhance control and efficiency, including the introduction of Weekly and Daily Duty Reports for faculty and staff. Notably, there was a significant improvement in job placements compared to previous years, with 34 companies visiting the college for student recruitment.
- To enrich the learning experience, a Knowledge Corridor was established, and an E-Library was launched. Furthermore, the Institute became a member of the prestigious British Library, providing faculty, staff, and students access to its facilities.
- In terms of infrastructure, various facilities were added, such as Basketball, Table Tennis, a Gym, and a Students' Coffee shop. The Institute also promoted social responsibility and leadership skills by establishing the Rotaract Club.
- To enhance academic offerings, Hotel Management Software and an English Language Lab were introduced. The Institute's commitment to environmental responsibility was demonstrated by the implementation of the "Go green" concept and the creation of a Garbage Room.
- The noticeable shift in the attitudes of faculty, staff, and students towards Hotel Management had a remarkable impact on their performance. This positive change was evident when two students secured the second rank in India during the Semester Examinations conducted by the National Council for Hotel Management & Catering Technology, Noida. Additionally, there was a significant rise in the percentage of students achieving Distinction in these Semester examinations.
- The Institute's efforts in securing job placements for students were commendable, with 100% of desiring students finding employment through campus placements.
- Recognition and certifications also came in, as the Institute received the ISO 9001-2015 certification, and HACCP Certification – ISO 22000:2018.
- To foster entrepreneurship among students, the Institute established a startup, the first of its kind in IHMs.
- In terms of infrastructure, the entire campus was equipped with WIFI facility, and essential services like a Medical Room with visiting Doctor.
- The Institute's focus on the overall well-being of staff and students was evident through the regular Yoga classes.
- Notable additions included an Ice-Cream Parlour, a Music Studio, and an Organic Store at IHM-Hyderabad.
- Overall, these efforts led to a remarkable improvement in the Institute's financial status, making it a notable success in various aspects of academic, infrastructural, and extracurricular development.

XXVII. GUEST LECTURES/SPEAKERS:

S.No.	DATE	SPEAKER'S NAME	INSTITUTE/HOTEL	TOPIC	YEAR
1	04-10-2023	Mr.Shakul Pant, Hotel Manager	Oakwood Hotel	Sales & Marketing	Final Year B.Sc.

WORKSHOPS / FDP PROGRAMMES CONDUCTED DURING THE YEAR 2023-24

S. No	Date	Participants	Venue	Topic
1	03-04-2023	Craft FPP students	@ IHM-Hyd	Rational Oven workshop
2	05-04-2023	Faculty & Students	@ IHM-Hyd	Mixology Workshop by Mr.Kundu, Beverage Manager, Park Hyatt, Hyderabad
3	13-04-2023	M.Sc. Students	@ IHM-Hyd	Mentorship session by Mr.Nishant Peddagopu, Scientist , Osmania Tech.& Business Incubator
4	14-07-2023	Staff & Students	@ IHM-Hyd	Toast masters International Orientation by Mr.Sunil & Mr.Kanak
5	14-07-2023	Faculty & Students	@ IHM-Hyd	Food Labelling by Mr.Surender Sood a Research Professor
6	21-07-2023	Sanjay Thakur, Principal	NCHMCT, Noida	Innovative Practices, Social Media campaign
7	09-08-2023	02 nd & Final Year students	@ IHM-Hyd	Opportunities for Internship & Jobs by UDAAN Management Academy
8	11 & 12-08-2023	Students	@ IHM-Hyd	Mastering the Art of Public speaking workshop for Hospitality Professionals by Mr. Kanak Sharma
9	15-08-2023	Faculty & Staff	@ IHM-Hyd	Chat GPT, LMS etc. session by Mr.Kanak Sharma, Master Koach
10	18-08-2023	Final year students	@ IHM-Hyd	Shared on knowledge on Sommelier training & Challenges by Mr. Harnil Mathur
11	18-08-2023	02 nd & Final years	@ IHM-Hyd	Anti Ragging session organized by Police Dept.
12	24-08-2023	Students	@ IHM-Hyd	Back to Basics session by F & B Committee
13	08-09-2023	Students	@ IHM-Hyd	On POSH by Ms.Girija Devi

14	15-09-2023	Faculty & Students	@ IHM-Hyd	Mixology workshop by Avasa team Mr.K.Singh & Ms.Namrata, HR
15	26-09-2023	Faculty & Students	@ IHM-Hyd	Coffee making & tasting workshop by Star Bucks
16	04-10-2023	Final year B.Sc	@ IHM-Hyd	Placement International conducted session on job opportunities in abroad
17	09 to 13-10-2023	II-Year B.Sc	@ IHM-Hyd	WEAT session conducted by Mr.Gaurav Thapar, Master Trainer
18	09 to 13-10-2023	Faculty & Students	@ IHM-Hyd	Master Class by Chef Himanshu Sahoo, Former Executive Chef, Oberoi Group of Hotels
19	11-10-2023	II-Year B.Sc.	@ IHM-Hyd	Ikebana workshop by Ms.Vineetha Sunil Kumar & PHA Yuva formation celebrations by Ms.Suchitra Naidu, Consultant
20	12-01-2024	Students	@ IHM-Hyd	Session on Menstrual Hygiene by Konnet
21	27-01-2024	Faculty & Students	@ IHM-Hyd	Choclate workshop conducted by Swiss Education Group by Mr.Suryapratap & Chef Christian
22	29-01-2024	Faculty & Students	online	PM Modi session on Pariksha Pe Charcha
23	05-02-2024	Staff & Rotaract committee	St. Ann's College	RYLA 2024 : Theme: Entrepreneurship
24	12-02-2024	Staff & students	@ IHM-Hyd	Water Sommelier – Interactive Master class on water tasting by Veen
25	23-02-2024	Faculty & students	@ IHM-Hyd	POSIST Technologies workshop on POS System
26	13-03-2024	Students	@ IHM-Hyd	Sustainable Tourism session by Mr,Rohit Joshi, L&D Manager, ITC Hotels

XXVIII. VISITORS - List of Important Visitors 2023-24

S.No	Guest Name	Organisation / Hotel Name	Purpose of Visit
1	Sri Karanbir Singh G	General Manager, Hote Avasa, New Delhi	
2	Smt.Vidyavathi, IAS & Telangana Tourism Officials	Secretary Tourism	Site visit of Hussain sagar Lake and Osmania University
3	Ms.Nitisha	Culinary Arts Academy, Switzerland	Future events
4	Team	Swiss Education Group	Talk on Education
5	Ms.Tanushree Paul Mr.Shivam Chouksey	Virinchi Hospitals, Lifestyle Group Malta	Interaction with students interested in F&B
6	Representative	University College Birmingham	Course offerings
7	Messrs.Novaha,HR-Head & Mahesh, HR-Manager	Reliance Retail	Placement opportunities
8	Mr.Vamsi	Astrono	Foreign Placement talk

XXIX. ADMISSIONS:

1. Counseling was held at this Institute for admission for first year B.Sc., Hospitality in Hotel Administration admissions-2023-24 academic year. In all, 257+9 (direct admission) enrolled in I-Year B.Sc., (HHA) – 2023-24.

XXX. MIGRATIONS: Not Applicable

XXXI. CO & EXTRACURRICULAR ACTIVITIES ETC.:

COMMITTEES:

The following committees were formed during the year under report:

- | | |
|---|----------------------------|
| 1. Catering Committee | 09. Rajbasha Committee |
| 2. Cultural Committee | 10. Training |
| 3. Literary Committee | 11. Placement |
| 4. Discipline Committee | 12. ODC |
| 5. Sports Committee | 13. Rotaract Club |
| 6. Environment, Health & Safety Committee | 14. Repairs & Maintenance |
| 7. F & B Committee | 15. Anti-Ragging Committee |
| 8. NEN | 16. Homotel Committee |
| | 17. IT Committee |

XXXII. COMPETITIONS:

The following competitions were held during the year 2023-24

1. 25-08-2023 – Ice Breaking competition for I-years
2. 28-08-2023 – Rangoli competition, Rakhi Making & Gift wrapping
3. 21 to 23-09-2023 – Budding Professional Competition @ IHM-H
4. 25 to 27-09-2023 - Participated in World Tourism Celebrations & Cultural events at Shilpakala Vedika organized by Telangana Tourism

5. 01-10-2023 – Participated in Swachhta Hi Seva campaign organized in DD.Colony Hon'ble Minister Shri Kishan Reddy & other Dignitaries participated
6. 18,19 & 20-10-2023 – National Budding Chef Competition
7. 27-10-2023 to 04-11-2023 – Intra College sports events organized at IHM-Hyd.
8. 04-11-2023 – Intra College Cricket Tournament
9. 23-11-2023 – Unsung Tribal heroes and the Tribal communities quiz competition
10. 26 to 28-01-2024 – Little India - IHM Utsav Food Fest organized & 75th Republic Day Celebrations.
11. 27-02-2024 – Inter Collegiate Flower arrangement competition
12. 02 to 08-03-2024 – Staff & students participated in RSM event at People's Plaza
13. 16-03-2024 – Decathlon play competition

There was a wonderful response from all the students who participated in the events which portrayed the love of students for literature, and entertainment as well.

XXXIII. AUDITING:

Statutory and Tax Audit by M/s.Ratnakar & Co. Chartered Accounts, Hyderabad was done for the year 2023-24.

XXXIV. SPORTS:

BGMI TOURNAMENT-

18th September 2023

Sports Committee conduct a BGMI tournament for students of all three year. We had participation from students of all three years competing to show case their skills.

We had one match organized and winners were selected on the basis of elimination.

1.AnugrahReji



WINNERS NAME-



[IHM-Hyderabad] [date:27/10/2023]



Report on Inter-College Chess Competition Introduction:

The Inter-College Chess Competition was held on [27 of October] at [GAZIBO]. The event brought together talented chess players, creating an atmosphere of friendly competition and sportsmanship.

Event Highlights:

Participation: A total of [15] students participated in the competition, with both male and female students taking part. This demonstrated a significant interest in chess among the youth.

Skill Levels: Players show a wide range of skill levels, from beginners to seasoned players, providing a platform for learning and growth in the sport.

Winners and Prizes: At the end of the competition, winners were announced, and they were awarded with certificates. This recognition motivated the participants and encouraged them to continue their involvement in chess.

Winners:

1st-C.BALANARSAIAH

2nd-AYUSH ROZWAL

3rd-KANISHK

The Inter-College Chess Competition was a resounding success. It not only provided a platform for young chess enthusiasts to showcase their skills but also promoted a spirit of healthy competition and camaraderie among the participants. This event encourages the growth of chess as a sport in our region and serves as a testament to the dedication and passion of the players and organizers.

We look forward to the next edition of this competition, which will undoubtedly continue to foster a love for chess and the values of sportsmanship among the student community.



Report on Inter-College Carrom Competition Introduction:

The Inter-College Carrom Competition was held on [27 of October] at [GAZIBO]. The event brought together talented carrom players, creating an atmosphere of friendly competition and sportsmanship.

Event Highlights:

Participation: A total of [23] students participated in the competition, with both male and female students taking part. This demonstrated a significant interest in carrom among the youth.

Skill Levels: Players show a wide range of skill levels, from beginners to seasoned players, providing a platform for learning and growth in the sport.

Winners and Prizes: At the end of the competition, winners were announced, and they were awarded with certificates. This recognition motivated the participants and encouraged them to continue their involvement in carrom.

Winners:

1st-ANIL

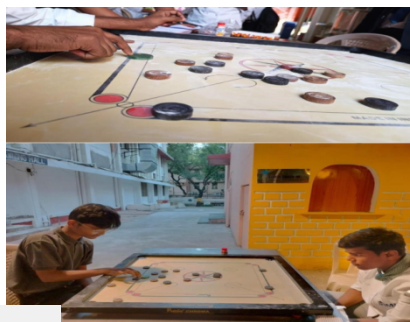
2nd-TANISHKKHOBRADE

3rd-SAJIDJAVAIDSHAIKH

The Inter-College Carrom Competition was a resounding success. It not only provided a platform for young carrom enthusiasts to showcase their skills but also promoted a spirit of healthy competition and camaraderie among the participants. This event encourages the growth of carrom as a sport in our region and serves as a testament to the dedication and passion of the players and organizers.

We look forward to the next edition of this competition, which will undoubtedly continue to foster a love for carrom and the values of sportsmanship among the student community.

TABLE TENNIS



Intra college Table Tennis Tournament has been conducted by IHM Hyderabad on 28/10/2023.

The Winners are as follows:



On a pleasant November day at HGround, six enthusiastic college cricket teams clashed in a thrilling encounter, creating an unforgettable cricketing spectacle. Let's delve into the exciting details of the match esplayed.

Tournament Format:

1st match: Hyderabad ustad vs IHM cricket team 2nd match: Shadow vs Mafia

3rd match: IHM cricket team vs IHMCT 4th match: CCFP vs Shadow warrior 5th match: IHMHCT vs Hyderabad ustad 6th match: Mafiavs CCFP

Winners:

3rd years IHM Hyderabad cricket team Runner up:

1st years shadow worries

Overall, the college cricket tournament at H Ground on 4th November 2023 showcased exceptional talent and sportsmanship from all the participating teams, making it a day to remember in the history of college cricket.

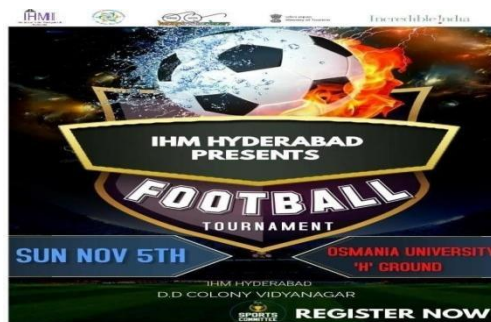


Winners:

Runner up:

Date: 05th Nov 2023

College Football Tournament Report



The tournament organized by IHM-Hyderabad unfolded on a day filled with sporting fervor and fierce competition, with three spirited teams, each representing different years, battling for glory. The tournament format ensured intense matches and thrilling moments. Let's delve into the exciting details of the matches played.

****Tournament Format:**** 1st Team: 1st Years

2ndTeam:3rdyears

3rdTeam: 2nd Years (including1styears)

****Match Schedule:****

The tournament began with a face-off between the:

Match-1stYearsvs3rdYears

Match-2ndYearsvs1st years

Finalmatch -3rdyearvs 2ndyear

****Game Details:****

Each half consisted of 25 minutes, making for a total game duration of 50 minutes. A 10-minute half time break allowed players to catch their breath and strategize for the second half. No draws were allowed, and the possibility of a penalty shootout in the final added an extra layer of excitement.

****Winners:****

1st match winner is 3rd years. 2nd match winner is 2nd years. Finalmatchwinneris3rdyears.

The final match of the tournament determined the ultimate champions, as the best teams from earlier matches clashed for the title.

The tournament showcased the passion and dedication of the college footballers, with a strong desire to claim the championship.

Winners



****Introduction:****

This report aims to provide detailed information about all the events conducted in the month of December 2023. The following events are:

****Tug-of-War Competition:****

****Event:****The tug-of-war competition

****Date:****16-12-2023

****Venue:****Poarch area

****Objective:****

The objective of organizing the tug-of-war competition in the college was to foster a sense of camaraderie

Among students, promote physical fitness, and provide an engaging platform for healthy competition, there by enhancing the overall sports culture within the college community.

****Process of the event/summary:****

There were 4 teams of boys and 2 teams of girls.

Selection of the team members by the team leaders.

- Team captains were:

Boys:

-A.Prashanth

-B.Arnab

-C.Aravan

-D.AliRazakhan

Girls:

-A.Bhakti

-B.Aadya

****Boys Competition:****

****Competition 1:****Team D vs.Team C

Three rounds were conducted to determine the winner. Team Demerged as the overall winner.

****Competition2:****Team A vs.Team B

Similar to the first competition, three rounds were held to decide the winner. Team A secured the victory.

****Final Showdown:****Team A vs.Team D

A conclusive match took place between Team A and Team D to determine the ultimate winner. The final winner was "Team D."

****Girls Competition:****

****Competition:****Team A vs. Team B

Three rounds were conducted to determine the winner. Team B secured the win.



Sports committee 2023–ABVP



Introduction:

This report aims to write detailed information about all the event which is conducted in the month of January 2024

The following events are:-

Inter-school competition

Cricket

Kabaddi Event:

Kabaddi Date:18-01-2024

The objective of inter- school competition is to develop physical talents to their maximum potential. Engage in competitive activities, while promoting sound health, safety, and physical fitness, there by enhancing the overall sports culture within and outside the college community.

Process of the event/summary:

There were 8 teams from different colleges

KMIM college

Railway Degree College

Anubellar College

IHM Hyderabad

Holymary College

HMV College

(badgapet) College



KMCLcollege

Boys-

Competition:Team 1 vs.Team 2 Team2 won it

Competition:Team 3 vs.Team 4 Team 4 won it

Competition:Team 5 vs.Team 6 Team 5 won it

Competition:Team 7 vs.Team 8 Team 8 won it

Now in Quarter finals

Competition:Team 1 vs.Team 4 Team 1 won it

Competition:Team 4 vs.Team5 Team 4 won it

Final Showdown:Team 1vs.Team 4 Team 1 won it

A conclusive match took place between Team1 and Team4 to determine the ultimate winner.The final winner was "Team 1."(Railway degree college)

Event:Cricket

Venue: GHMC Grounds



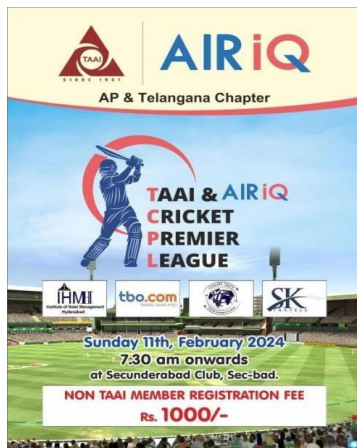


IHM Hyderabad

Date: 11th February, 2024

Venue: Secundrabad Club, Sec-bad.

AIRIQ Cricket Premier League



IHM Hyderabad
Date: 17th February, 2024
Venue: IHM-Hyderabad,

BADMINTON TOURNAMENT



Winner and Runner– Singles
Winners and Runners–Doubles

Sameer Mansuri
Parag

WINNERS

Sameer Mansuri
Parag



Runners

Tushar Aneja
Varun



The following events were conducted:
Hotel Management Inter-college Sports Tournament2024
Badminton

DECATHLON

Table tennis

Chess

Carrom

Cricket

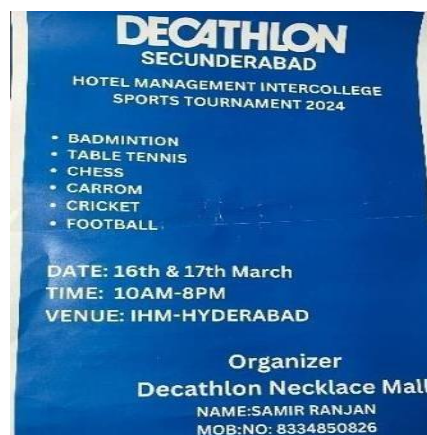
Football

There were 2 colleges which took part in this

IHM-Hyderabad

IHM Shri Shakti

The objective of Hotel Management inter- college sports tournament is to develop physical talents to their maximum potential to engage in competitive activities, while promoting sound health, safety, and physical fitness, thereby enhancing the overall sports culture within and outside the college community.



Event: Table tennis

Date: 16-03-2024

Venue: Courtyard, IHM-Hyderabad



Process of the event/summary:

There were total 8 member took part in this game

1st prize won by Robin Thomas 2nd prize won by varun Kapoor 3rd prize won by Aadya Gupta

Event: **CHESS**

Date: 16-03-2024

Venue: Courtyard, IHM-Hyderabad

Process of the event:

There were a total of 12 members took part in the game 1st prize - Bala
2nd prize- Ashwini Sinha



Event: **CARROM**

Date: 16-03-2024

Venue: Courtyard IHM-Hyderabad

Process of event:

There were total 7 teams took part in the game 1st prize – Aniket thankur, anuj chowdary
2nd prize– Shivam Kumar, aadya Gupta



Event: **BADMINTON**

Date: 16-03-2024

Venue: Porch area, IHM-Hyderabad

Process of the event:

There were a total of 14 teams took part in the game 1st prize: Varun Kapoor, Sameer Mansuri
2nd prize: Ashutosh, Prashant Yadav



Event:**CRICKET**

Date:17-03-2024

Venue:Praxis Fitness Hub Process of the event:

There were a total of 6 teams took part in the game 1st prize: Nishit and team (3rd year)

2nd prize: Amandeep and team(2ndyear)



Event:**FOOTBALL**

Date:17-03-2024

Venue:Praxis Fitness Club

Process of the event:

There were a total of 6 teams took part in the game 1st prize: Atharva and team (3rd year)

2nd prize:Shim and team(3rdyear)



XXXV. CBSP PROGRAMME:

As part of the 'Hunar Se Rozgar and Skill Certification Programme', the Ministry of Tourism, Govt. of India, is implementing the Scheme of Capacity Building for Service Providers. This scheme aims to assist unemployed youth aged 18 years and above by conducting short-term courses, such as an eight-week course in Food Production and Bakery, and a six-week course in F&B Service, House-Keeping, and Event Facilitation.

The following no. of candidates were trained up to 31-3-2024 in various such courses as shown below:-

Year	Hunar Se Rozgaar (Skill Development)					Skill Testing & Certification			
	Food Production (Cooks)	Bakery & Patisserie	F & B Service (Waiters)	House-keeping Utility	Event Facilitators	Cooks	Waiters	House-men	Street Vendors
2009-10	206	-	27	-	-	325	678	-	-
2010-11	240	-	180	-	-	550	1050	-	-
2011-12	180	80	105	20	-	575	875	-	-
2012-13	175	-	163	30	-	400	573	-	-
Sept. / Oct., 2012	Apart from the above, 850 candidates trained in Shilparamam under CBSP scheme for Bio-diversity Convention								
2013-14	182	59	89	23	-	426	450	75	-
2014-15	156	30	139	79	28	191	411	379	87
2014-15 6 months	28	8	-	-	-	-	-	-	-
2015-16	160	18	163	177	-	154	421	537	221
2015-16 6 months	36	-	36	-	-	-	-	-	-
2016-17	77	25	208	165	21	263	686	352	-
2016-17 6months	30	-	38	-	-	-	-	-	-
	Multi Cuisine Cook	Baker	F & B S	Room Attdt.	F.O Assoc.	Cooks	Waiter	Room Attdt.	Baker
2017-18	22	-	62	32	11	436	788	55	106
2018-19	45	-	209	59	-	205	775	485	134
2019-20	70	-	261	-	-	26	125	50	

2020-21	74 (still on)	Entrepreneurship – (Baker)28	48 (24 yet to appear for the exam) 120 (still on)	-	-	144	152	29	-
2021-22	102	31	201	-	-	-	90	40	-
2022-23	Multi Cuisine Cook	Cooks Tandoor	Barman	Waiter	H/K Utility				
HSRT-120	125	-	-	-	-				
Entrepreneurship-60	-	30	30	-	-				
2023-24	Multi Cuisine Cook	Room Attendant	F&B Service Steward	Cook Tandoor					
HSRT-90	30	30	30	--					
Entrepreneurship-90	--	--	--	60					

2023-24	House-keeping	Waiters				
Skill Testing Certification-60	31	34				

Apart from the above, we are also conducting Destination Based Skill Development Training Programme in the following Trades:

2021-22	Multi Cuisine Cook	Barman	F & B S	Room Attdt.	F.O Asso c.	Cooks	Waiter	Room Attdt.	Baker
Ramappa, Warangal	100	30	-	-	-	-	30	-	-
Yadagirigutta Nalgonda	30	-	50	-	-	-	-	-	-
2022-23	Destination Based HSRT-180			Entrepreneur ship-60		Skill Testing Cert. -60		Tourism Awareness Prog.-80	
Golconda	Multi Cuisine Cook	90 completed		Cook Tan door	30 not comple ted	Cooks	30 comple ted	40	pending
Ramappa	Multi Cuisine Cook	90 completed		Cook Tan door	30 comple ted	Cooks	30 comple ted	40	pending
2023-24	NIL								

XXXVI. RETIREMENTS & RESIGNATIONS DURING 01-04-2023 to 31-03-2024

1. Ms.C.R.Prameela, Office Superintendant retired on superannuation on 31-08-2023(AN)

XXXVII. ANY OTHER ASPECTS:

YOGA & PHYSICAL CLASSES;

Yoga and Physical exercises have been introduced for Hostel Residents (both girls and boys) on a daily basis, with the assistance of part-time coaches. This initiative has yielded positive outcomes, significantly benefiting the students' physical and mental fitness.

ART OF LIVING CLASSES;

IHM-Hyderabad collaborated with the "YES" (Youth Empowerment Service) organization to foster positive lifestyle changes and promote healthy living habits.

XXXVIII. VIGILANCE ACTIVITIES AND ACHIEVEMENTS:

During the period under report, preventive vigilance measures were implemented to streamline procedures and conduct regular inspections of sensitive areas and records such as store supplies,

purchases, repairs, imprest cash, advances, TA/DA, LTC claims, medical claims, etc. As a result of these efforts, no instances of misappropriation were found in the aforementioned areas.

XXXIX: ACTIVITIES UNDERTAKEN FOR THE BENEFIT OF PERSONS WITH DISABILITIES (DIVYANGJAN) DURING 2019-20

- ☐ Yes
- ☐ Identifying candidates through the HSRT scheme
- ☐ Tie-up with a restaurant management group runs the restaurant with the help of PwD candidates
- ☐ Constructed ramp for movement
- ☐ Separate toilet facility
- ☐ Wheel chair for PwD.

(1) दिनांक 03.05.2023 को संस्थान के बोर्ड रूम में दोपहर 2.30 बजे से 4.30 बजे तक हिंदी कार्यशाला का आयोजन श्रीसंतोष कुमार, सहायक निदेशक, केन्द्रीय हिंदी प्रशिक्षण उप संस्थान, कवाड़ीकुड़ा, सिकंदराबाद द्वारा : “हिंदी का विकास” विषय पर कार्यशाला का आयोजन किया गया। जिसमें उन्होंने हिंदी शब्द की परिभाषा, इसकी संरचना, इसके विकास को विभिन्न चरणों में समझाया गया। क्यों हिंदी भाषा को संविधान में दर्जा मिला इस पर भी बताया गया। उन्होंने मातृभाषा, राजभाषा, राष्ट्रभाषा एवं संपर्क भाषा में अंतर को विस्तार से समझाया गया। इस कार्यशाला में संस्थान के प्रशासनिक एवं व्याख्याताओं ने बढ़ चढ़कर भाग लिया।

इस कार्यशाला का शुभारंभ संस्थान के प्रधानाचार्य, श्री संजय के ठाकुर के अर्शिवचनों द्वारा किया गया। इस कार्यशाला का आयोजन श्रीमती डी माधवी, अनुवादक (अनुबंध) द्वारा किया गया। अंत में धन्यवाद प्रस्ताव श्री सुमन कुमार, व्याख्याता सह प्रशिक्षक द्वारा दिया गया।



(2) नगर राजभाषा कार्यान्वयन समिति केन्द्रीय सरकार कार्यालय 2 हैदराबाद के तत्वाधान में राष्ट्रीय मांस अनुसंधान संस्थान, चेंगिचेर्ला, हैदराबाद कार्यालय द्वारा दिनांक 7 जुलाई 2023 को हिंदी कार्यालय का आयोजन किया गया। इस कार्यशाला में श्री पुनीतराजदान वरिष्ठ व्याख्याता एवं श्री भोला कुमार, व्याख्याता ने भाग लिया।

(3) नगर राजभाषा कार्यान्वयन समिति केन्द्रीय सरकार कार्यालय 2 हैदराबाद के तत्वाधान में 24 अगस्त 2023 को आईसीएआर- आईआईओआर – राजेन्द्रनगर में तकनीकी हिंदी कार्यशाला का

आयोजन किया गया । जिसमें संस्थान के श्री प्रेम कुमार, उच्च श्रेणी लिपिक एवं श्री पूसा प्रदीप कुमार , उच्च श्रेणी लिपिक ने भाग लिया ।

(4) दिनांक 14-15 सितंबर, 2023 को पुणे (महाराष्ट्र) में हिंदी दिवस, तृतीय अखिल भारतीय राजभाषा सम्मेलन एवं वर्ष 2023 के हिंदी पखवाड़ा का आयोजन किया गया । उक्त सम्मेलन में संस्थान के श्रीसुमनकुमार, व्याख्याता और श्रीशरत कुमार खंडाई, अवर श्रेणी लिपिक ने भाग लिया ।

(5) दिनांक 15.09.2023 को संस्थान के चाणक्य में दोपहर 2.30 बजे से 4.30 बजे तक हिंदी कार्यशाला का आयोजन श्रीजय शंकर तिवारी, सहायक निदेशक सेवानिवृत्त, केन्द्रीय हिंदी प्रशिक्षण उप संस्थान, कवाड़ीकुड़ा, सिकंदराबाद द्वारा “अनुवाद के लिए, कंप्यूटर पर उपलब्ध साफ्टवेयर” विषय पर कार्यशाला का आयोजन किया गया । इस कार्यशाला में संस्थान के प्रशासनिक एवं व्याख्याताओं ने बढ़ चढ़कर भाग लिया ।

इस कार्यशाला का शुभारंभ संस्थान के प्रधानाचार्य, श्री संजय के. ठाकुर के अर्शिवचनों द्वारा किया गया । इस कार्यशाला का आयोजन एवं धन्यवाद प्रस्ताव श्रीमती डी माधवी, अनुवादक (अनुबंध) द्वारा किया गया ।



(6) निम्नलिखित स्टाफ ने दिनांक 26-09-202 को दोपहर 03.00 बजे कार्यालय सामाजिक विकास केन्द्र, (CSD, Near NIRDPR Gate) राजेन्द्रनगर, हैदराबाद – 500 030 में आयोजित की जाने वाली नगर राजभाषा कार्यान्वयन समिति की बैठक में भाग लिया ।

श्री आर नरेश कुमार, उच्च श्रेणी लिपिक

श्रीमती डी माधवी, हिंदी अनुवादक (अनुबंध)



(7) निम्नलिखित स्टाफ को दिनांक 04अक्टूबर 2023 को प्रातः 09.00बजे कार्यालय कुक्कुट अनुसंधान निदेशालय, (Directorate of Poultry Research, Hyderabad (DPR) राजेन्द्रनगर, हैदराबाद - 500 030 में आयोजित की जाने वाली तकनीकी हिन्दी कार्यशाला में भाग लिया ।

1.श्रीबी.वी.वी. शिवा रेड्डी, निम्न श्रेणी लिपिक

2.श्रीमती डी माधवी, हिंदी अनुवादक (अनुबंध)

(8)दिनांक13.12.2023 कोसंस्थानकेबोर्ड रूममें दोपहर 2.30 बजे से 4.30 बजे तक हिंदी कार्यशाला का आयोजन श्रीकमालुद्दीन, सहायक निदेशक, केन्द्रीय हिंदी प्रशिक्षण उप संस्थान, कवाड़ीकुड़ा, सिकंदराबाद द्वारा“वर्तनी की त्रुटियाँ और समाधान” विषयपर कार्यशाला का आयोजन किया गया । इस कार्यशाला में संस्थान के प्रशासनिक एवं व्याख्याताओं ने बढ़ चढ़कर भाग लिया ।

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(9) दिनांक15.03.2024 कोसंस्थानकेबोर्ड रूममें दोपहर 2.30 बजे से 4.30 बजे तक हिंदी कार्यशाला का आयोजन श्रीकमालुद्दीन, सहायक निदेशक, केन्द्रीय हिंदी प्रशिक्षण उप संस्थान, कवाड़ीकुड़ा, सिकंदराबाद द्वारा“सर्वनाम और विभक्तियाँ” विषयपर कार्यशाला का आयोजन किया गया । इस कार्यशाला में संस्थान के प्रशासनिक एवं व्याख्याताओं ने बढ़ चढ़कर भाग लिया ।

इस कार्यशाला का शुभारंभ संस्थान के प्रधानाचार्य, श्री संजय के. ठाकुर के अर्शिवचनों द्वारा किया गया । इस कार्यशाला का आयोजन एवं धन्यवाद प्रस्तावश्रीमती डी माधवी,अनुवादक (अनुबंध) द्वारा किया गया।

