



ITM Institute of
Hotel Management
ITM SKILLS UNIVERSITY

Crafting The Next-Gen **HOSPITALITY** **LEADERS**

Since 22 iconic years



Campus: Nerul, Navi Mumbai | Oshiwara, Andheri (w)

VISION & MISSION



ITM IHM aims to help its students develop professional skills and career perspectives. In addition, we aim to encourage our students to achieve their potential and make them future-ready. Imparting Graduates with International Perspective of Hospitality, Tourism and Service Industry turning them into life-long learners and global citizens are part of our vision and mission.



CHAIRMAN'S *Message*

In 2002, when we embarked on the journey to develop and deliver programs in Hospitality education at ITM Institute of Hotel Management, we realized that this endeavor would present immense challenges to the ITM Group. There are literally thousands of Hospitality Schools in India, with little or no distinguishing factors between their program offerings. With the establishment of ITM Institute of Hotel Management, our challenge was to create an offering that would distinguish itself from the crowd and gain the acceptance of the industry as a school of choice for hospitality professionals. Our founding collaborator, Queen Margaret University in Edinburgh, UK has helped us to overcome that challenge. ITM IHM has imbibed the scholarly culture and world-class processes of QMU and has emerged as a true provider of 'hospitality management' education.

We've built on our strong foundations as a top business school to deliver hospitality programs which provide a comprehensive blend of management know-how and technical skills to our students. Through our association with QMU and other reputed universities around the world, our students have access to opportunities to study and work abroad, while those who choose to pursue their careers in India, find their training and qualification in high demand. In 2006, ITM IHM received affiliation to the University of Mumbai to conduct the BSc. Hospitality Studies.

The University's reputation as a centre of excellence is evident in the design and curriculum of this program and has been well received by students and the industry. Whatever your goals for the future may be, rest assured that ITM Institute of Hotel Management will live up to your expectations and support your endeavors for years to come.

Dr. P. V. Ramana

Chairperson, ITM Group of Institutions

ABOUT ITM GROUP

32 Years of
excellence in
education

ITM Group of Institutions was established in 1991. Today, we offer professional higher and technical education at our Institutions and Universities across India, in various streams including Engineering, Management, Health Sciences, Hotel Management, Culinary Arts, Design, and more.

A significant milestone in our 32-year pursuit of excellence in higher education and professional development! We are proud and privileged to launch the ITM Skills University (Established under Government Maharashtra Act No. X of 2023) ITM Skills University is ITM Group's third university after the successful launch of ITM universities in Raipur, Chattisgarh, and Vadodara, Gujarat.

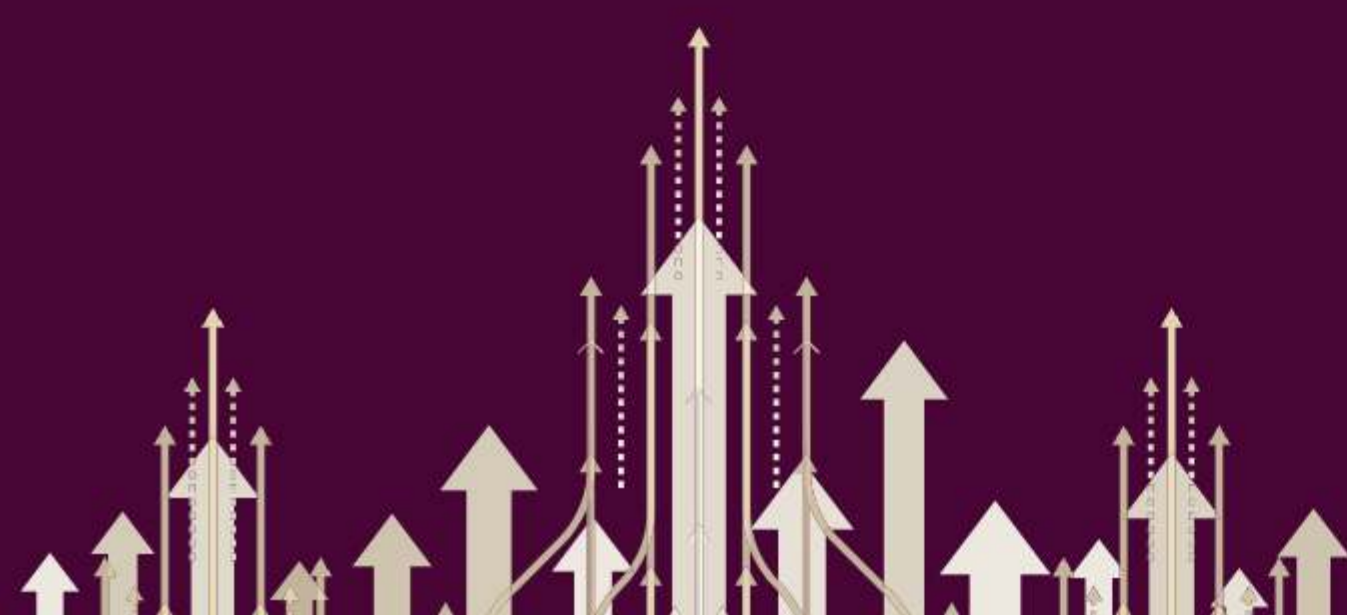
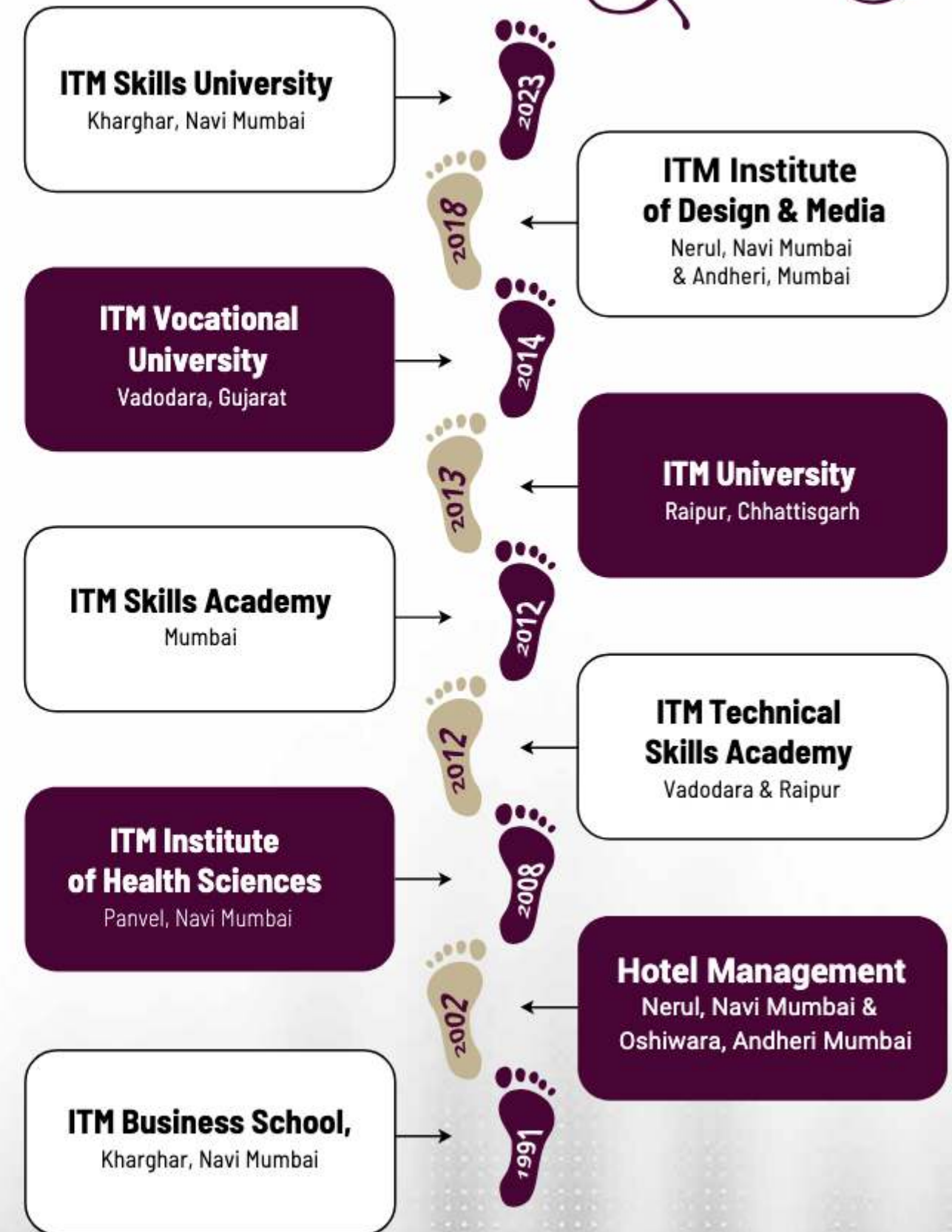
The ITM group has :

- ITM Business School, the oldest and flagship institution ranked amongst the Top 20 B-Schools in India, offers a UGC Approved MBA iConnect program,
- Two renowned Institutes of Hospitality Management and Culinary Arts in Mumbai, ranked among India's Top 10 private Hospitality Institutions.
- ITM Institute of Design and Media, a new-age digital design school focusing on VFX & Animation, Fashion, Interior, and Communication Design streams.
- ITM Institute of Health Sciences, a pioneering Institution, working closely with the health industry to offer programs in allied health professions.
- ITM Universities in Raipur, Chhattisgarh, and Vadodara, Gujarat are UGC-recognized and offer a range of undergraduate and postgraduate programs in Engineering, Life sciences, Law, Design, Hospitality and Management.
- The ITM Pathways Academy stands as a beacon of support to guide students on their global career journey and ensures successful placements in the industry.

Furthermore, ITM Group has associations with renowned universities worldwide, such as Manchester Metropolitan University UK, Griffith University AU, University of Reading UK, and many more for student transfer, pathways, and joint certification.

In 32 years, ITM Group has grown in reputation and size, with over 15,000 students currently enrolled in our campuses across India.

We are
Growing

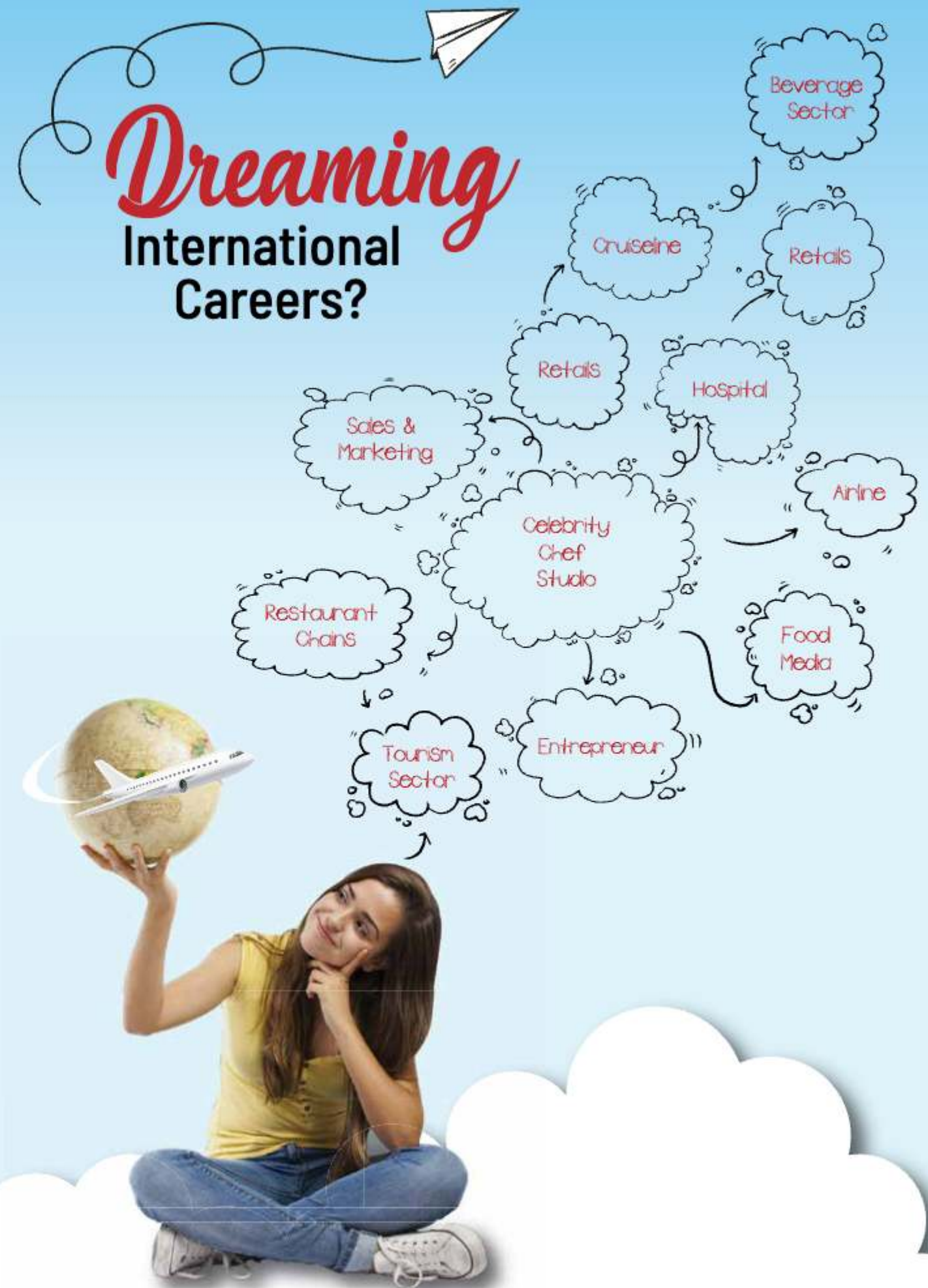


WHY HOSPITALITY & TOURISM INDUSTRY



The global hospitality and tourism industry is growing exponentially and is among the key drivers of growth in the global economy. The industry that is valued at \$3486.77 billion in 2020 is projected to grow to more than \$6700 billion in 2026.

Internships in the hospitality industry provide the experience and qualifications that employers now-a-days look for. They look for people with social adeptness, flexibility, communication skills and so much more that an international internship offers. This industry offers various benefits for students interning internationally to get a job abroad.



WHY ITM IHM



Established in 2002, ITM Institute of Hospitality Management is, without doubt, one of India's Premier Institutes for Hotel Management, Culinary Arts and Tourism Management. With two campuses located ideally in Western Mumbai and Navi Mumbai, we are the top choice for students aspiring to careers in Global Hospitality and Tourism.

ITM IHM offers a wide range of Degree and Diploma courses to suit the needs of a diverse student body. Our flagship 3 year undergraduate Hospitality Management courses have graduated thousands of students into careers with top Global Hotel and Restaurant Companies.

ITM IHM has long-standing partnerships with all the major Indian and international hotel and restaurant chains, and we place over 90% of our graduates direct from campus. We also place a large number of our students for international internships and full-time jobs in the Asia-Pacific and Middle East regions.

100%
Global
Placement
Assistance

**Industry
Internship**
with Global
Opportunities

45,000+
Worldwide
Alumni
Network

100000+
sq.ft
State-of-the-art
infra with
Training Area



Dignified with Rankings





Affiliations

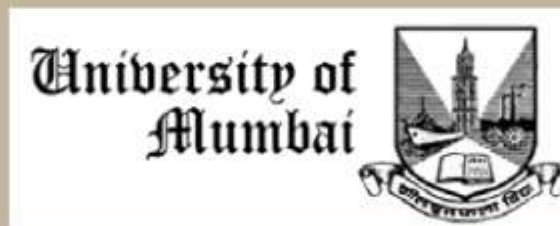


ITM IHM has an academic collaboration with Queen Margaret University

To offer BA in International Hospitality and Tourism Management and BA in International Culinary Arts. QMU was founded in 1834 as the Edinburgh School of Cookery, with the aim to create educational and career opportunities for women and to do something to address the problems of inadequate diet and under nourishment of the urban poor, QMU is one of the leading universities in the United Kingdom and is a pioneer in the fields of Domestic Sciences, Nutrition and Hospitality.



Affiliations



The University of Mumbai

Is one of the oldest and premier Universities in India. It was established in 1857 consequent upon "Wood's Education Dispatch", and it is one amongst the first three Universities in India. As a sequel to the change in the name of the city from Bombay to Mumbai, the name of the University has been changed from "University of Bombay" to "University of Mumbai", vide notification issued by the Government of Maharashtra and published in the Government Gazette dated 4th September, 1996.

GLOBAL PLACEMENTS



Raj Patil
Jr. Asst. Cook,
Oceania Cruise
Package: 8,760 USD PA



Mohd Hamdan Qureshi
Jr. Asst. Cook,
Oceania Cruise
Package: 8,760 USD PA



Rushikesh Yewale
Jr. Asst. Cook,
Oceania Cruise
Package: 8,760 USD PA



Vinay Bandekar
Jr. Asst. Cook,
Oceania Cruise
Package: 8,760 USD PA



Shalan Pawar
Jr. Asst. Cook,
Oceania Cruise
Package: 8,760 USD PA



Siddhant Gothankar
Jr. Asst. Cook,
Oceania Cruise
Package: 8,760 USD PA



Devyani Patinge
Jr. Asst. Cook,
Oceania Cruise
Package: 8,760 USD PA



Ayush Jadhav
Jr. Asst. Cook,
Oceania Cruise
Package: 8,760 USD PA



Jatin Gidwani
Jr. Asst. Cook,
Oceania Cruise
Package: 8,760 USD PA



Mujaffar Mujawar
Jr. Asst. Cook,
Oceania Cruise
Package: 8,760 USD PA



Ganesh Mudaliyar
Jr. Asst. Cook,
Oceania Cruise
Package: 8,760 USD PA



Vasundhara Katke
Jr. Asst. Cook,
Oceania Cruise
Package: 8,760 USD PA



Chirag Gupta
Line Chef
**Cape Rey Carlsbad Beach, A
Resort & Spa by Hilton, USA**
Package: 29,184 USD PA



Shubh Kandolkar
Chef II
**The Sagamore,
New York, USA**
Package: 18,000 USD PA



Savanna Gomes
Chef III
**Loews Royal Pacific
Resort, Florida, USA**
Package: 18,000 USD PA

ESTEEMED RECRUITERS



NIEGEL D'SOUZA


Server
South Carolina

F & B Supervisor
Key Biscayne, Miami




General Manager
Beach Brewsky's Inc,
South Carolina

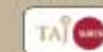
F & B Manager
Indianapolis



RAHUL KARVE


Management Trainee
Mumbai

CDP Sous Chef
Mumbai




Sous Chef
Pune

Exe Sous Chef
Pan India Role



DOMESTIC PLACEMENTS



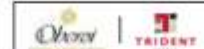
Abhishek Lagade
Food & Beverage Associate,
Mumbai



Package: 3,50,000 PA



Ayush Kadam
Asisstant, Food & Beverage
Mumbai



Package: 2,76,000 PA



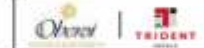
Gaurav Sawant
Food & Beverage Associate,
Mumbai



Package: 2,50,000 PA



Isha Patel
Asisstant, Front Office,
Mumbai



Package: 2,76,000 PA



Shubham More
Guest Service Associate,
Mumbai



Package: 2,32,548 PA



Junaid Velani
Guest Service Associat,
Mumbai



Package: 2,28,000 PA



Kamlesh Choudhary
Associate, Food & Beverage
Mumbai



Package: 2,22,228 PA



Sonali Warkad
Guest Service Associate,
Mumbai,



Package: 2,28,000 PA



Gaurav Sharma
Guest Service Associate,



International Airport
Mumbai
Package: 2,21,339 PA



Hitaishi Thakkar
commi 3, Jaipur



Package: 2,20,000 PA

GLOBAL INTERNSHIPS



Ankur kshatriya
Le Royal Meridien Beach
Resort & Spa, Dubai



Omkar Bhandare
The Iron Horse Hotel 500W,
Florida st, Milwaukee, Wisconsin



Asawari Pawar
Le Royal Meridien Beach
Resort & Spa, Dubai



Sushmita More The
The Grosvenor House,
Dubai



Bhaskar Das
Le Royal Meridien Beach
Resort & Spa, Dubai



Jay Sardara
Auberge Du Lion D'or,
France



Bhanushali Umang
Le Royal Meridien Beach
Resort & Spa, Dubai



Aryan Pal
The Grosvenor House,
Dubai



Meet Pandey
The Grosvenor House,
Dubai



Atharva Gurva
Le Royal Meridien Beach
Resort & Spa, Dubai



STATE OF THE ART INFRASTRUCTURE



Advance Training Kitchen



Industrial Oven



Front Desk Lab



Quantity Training Kitchen



Guest Room



Bakery



IT Lab



Auditorium



Classroom



Basic Training Kitchen



Advance Training Restaurant



Library



Indoor Game

PATHWAY TO STUDY ABROAD



STUDY 2 YEARS
IN **India**



OPTION TO COMPLETE
3RD YEAR IN
United Kingdom



HITESH SINGH
(2008-2011 BATCH)



**Bachelor of Arts In International
Hospitality & Tourism Management**

“

I'm an alumnus of the ITM BAIHTM course. In my third year, I received an opportunity to study at Queen Margaret University, UK. Presently, I'm the General Manager of a massive group of restaurant chains like the Farzi Cafe, Younion, Masala Library and Papaya.

At ITM, I learnt various things that developed my skills. I owe all my endeavours to the ITM faculty for how they groomed and trained me in the etiquette required in the hospitality industry.

ITM is the stepping stone, the podium and the chance to raise your bright career.

ITM teaches you to work hard and achieve those goals in your life.

”



BA in International Hospitality Tourism & Event Management

Affiliated to ITM Skills University in collaboration with Queen Margaret University (UK)

Duration: 3 Years (Full-Time)

Eligibility:

- Candidates who are 10+2 pass, with a minimum of 40% aggregate marks.
- Aptitude for the Hospitality / Service industry as demonstrated through a personal interview.

Fees: 690000/- + 1000 GBP

About Program:

The comprehensive nature of the course gives students the opportunity to pursue careers across the Hospitality Industry in a variety of job roles and functions.

USPs:

- International Degree with a pathway to study in UK in the final year.
- Students adapt to Global teaching learning methodology
- Graduates are highly sought after by International tourism & hospitality organisations.
- Graduates have a range of generic transferable attributes enabling them to communicate effectively, work individually and in teams to deadlines, be innovative and adaptable to change, to be entrepreneurial in their approach, to manage and reflect on their own learning to contribute and respond effectively to the demands of their chosen profession.



Semester I

Core Course

- Foundation Course in Hospitality
- Culinary and Patisserie Fundamentals - I
- Dining Services Planning
- Rooms Division Operations
- Fundamentals of Travel Industry
- Communication Skills - I
- Fundamentals of Retail Operations

Semester II

Core Course

- Culinary and Patisserie Fundamentals - II
- Quick Service Restaurant Management
- Guest Relationship Management
- Accommodation Management
- Tour Planning and Operations
- Communication Skills - II
- Retail Management
- International Language - Arabic / Spanish

Semester III

- Industrial Training

Semester IV

- Modern Indian Cuisine
- Wines and Spirits
- Guest Services Management
- Business Communication
- Revenue Management
- Personal Branding & Image Building
- Retail Sales & Digital Marketing
- Value added program (Mixology / Barista)

Semester V

Elective Subjects (Any One)

- Professional Culinary Arts - I
- Professional Food & Beverage Management - I
- Customer Relationship Management - I
- Facility Management - I

Compulsory Subjects

- Strategic Human Resource Management
- Advanced Communication Skills
- Financial Management

Modules

- Hospitality, Tourism and Events for Economic and Social Change
- Operations Management
- New Enterprise Creation

Semester VI

Elective Subjects (Any One)

- Country Cuisine and Culture - II
- Contemporary Food Services Operations - II
- Customer Relationship Management - II
- Facility Management - II

Compulsory Subjects

- Tourism Destination Management
- Educational Tour Planning & Operations
- AI in Hospitality Business

Modules

- People, Planet, Purpose
- Organisational Behaviour
- Project Managing a Live Event

Value added Certificates

BA in International Culinary Arts

Affiliated to ITM Skills University in collaboration with Queen Margaret University (UK)

Duration: 3 Years (Full-Time)

Eligibility:

- Candidates who are 10+2 pass, with a minimum of 40% aggregate marks.
- Aptitude for the Hospitality / Service industry as demonstrated through a personal interview.

Fees: 690000/- + 1100 GBP

About Program:

Provides a high-quality learning experience that develops in learners a systematic understanding of knowledge related to Culinary Arts.

USPs:

- International Culinary Arts Degree to develop high quality learning experience that develops in learners a systematic understanding of knowledge related to Culinary Arts.
- Global teaching learning, analysing study pattern and course design.
- Gives students a long-term perspective with regard to kitchen management, debating, and decision-making, developing an excellent portfolio of practical and academic culinary arts kitchen management skills.
- Develops entrepreneurial skills to launch your own food business.



Semester I

Core Course

- Foundation Course in Hospitality
- Foundation course in Culinary
- Foundation course in Bakery
- Food Service Operations
- Commodities
- Communication Skills - I
- Food Plating & Presentation

Semester II

Core Course

- Professional Culinary Arts
- Professional Bakery & Patisserie
- Wines and Beverages Studies
- Food Safety & Nutrition
- Food Styling
- Communication Skills - II
- Culinary Tourism
- International Language - Arabic/ Spanish

Semester III

- Indian Food History
- Confectionary
- Larder Kitchen Operations
- Culinary Revenue Management
- Personal Branding & Image Building
- Business Communication
- Contemporary Cuisine - QSR
- Value added program (Barista)

Semester IV

- Industrial Training

Semester V

Elective Subjects (Any One)

- Professional Culinary Arts I
- Professional Bakery and Patisserie I

Compulsory Subjects

- Cloud Kitchen Operation
- Food Waste Management
- Advanced Communication Skills

Modules

- Food Systems
- Food Culture and Society
- New Enterprise Creation

Semester VI

Elective Subjects (Any One)

- Professional Culinary Arts II
- Professional Bakery and Patisserie II

Compulsory Subjects

- Cruise Culinary Operation
- Educational Tour Planning & Operations
- Food & Health

Modules

- Food and Communication
- Project Managing a Live Event
- Culinary Concept Development and Production

Value added Certificates

B.Sc. Hospitality Studies

Affiliated to University of Mumbai

Duration: 3 Years (Full-Time)

Eligibility:

- Candidates who are 12th pass, with a minimum of 45% aggregate marks.
- Aptitude for the Hospitality / Service industry as demonstrated through a personal interview.

Fees: 690000/-

About Program:

A highly popular course, especially for students who aspire to work in the Hotel Industry, the 3 years program includes extensive field practical experience with partner Hotels that gives 100% on-job-training experience to students.

USPs:

- Industry-Institute Interface
- A perfect blend of practical & theoretical knowledge
- Technical skills in the departments of food production, Food & Beverage Service, Housekeeping & Front office.
- Soft Skills Workshops



Semester I

- Basic Food Production & Patisserie - I
- Basic Food & Beverage Service - I
- Basic Front Office - I
- Basic Housekeeping - I
- Communication Skill I (English & French)
- Information Technology
- Food Safety & Nutrition

Semester II

- Basic Food Production & Patisserie - II
- Basic Food & Beverage Service - II
- Basic Front Office - II
- Basic Housekeeping - II
- Communication Skill II (English & French)
- Principles of Hotel Accountancy
- Principles of Management

Semester III

- Food Production & Patisserie III
- Food & Beverage Service III
- Front Office III
- Housekeeping III
- Hotel Accountancy & Cost Control
- Hospitality Law & Human Resource Management
- Management Information System in Hospitality Industry

Semester IV

Industrial Training

Semester V

- Food Production & Patisserie
- Food & Beverage Operations
- Management Front Office
- Housekeeping
- Corporate English
- Environmental & Sustainable Tourism

Semester VI

- Organisational Behaviour
- Revenue Management
- Events Planning
- Strategic Management
- Service Marketing
- Advanced Food Production
- Advanced Bakery & Confectionery
- Advanced Food & Beverage Operation Management
- Advanced Front Office Advanced Housekeeping

Bachelor in Culinary Arts

Affiliated to University of Mumbai

Duration: 3 Years (Full-Time)

Eligibility:

- Candidates who are 10+2 pass, with a minimum of 40% aggregate marks.
- Aptitude for the Hospitality / Service industry as demonstrated through a personal interview.

Fees: 690000/-

About Program:

A program geared specifically towards student interested in Careers in Kitchen Management and Restaurant Entrepreneurship.

USPs:

- Technical Skills In The Departments Of Food Production, Knife Skills, Tasting Skills, Plate Presentation, Cost Controlling, Kitchen Management, Food Safety & Sanitation, Innovating New Recipes
- Importance Of Kitchen Math
- Develop your entrepreneurial skills to launch your own food business



Semester I

Core Course

- Principles of Food Production - I
- Essential Culinary Arts - Indian - I
- Essential Culinary Arts - International
- Essential Bakery & Confectionery
- Fundamentals of Food & Beverage Service
- Restaurant & Food Service Operations
- Food Safety & Hygiene
- Introduction to the Hospitality Industry
- Product Knowledge

Compulsory Course

- Communication Skills - English & French

Semester II

Core Course

- Principles of Food Production - I
- Essential Culinary Arts - Indian - I
- Essential Culinary Arts - International
- Essential Bakery & Confectionery
- Food & Beverage Studies
- Food & Beverage Guest Servicench
- Culinary Math Business Communications
- Fundamentals of Information Technology

Compulsory Course

- Environmental Science

Semester III

Core Course

- Indian and International Ethnic Cuisines
- Beverage Studies
- Indian Ethnic Culinary Arts (Quantity)
- Intermediate Culinary Arts - International
- Intermediate Bakery & Confectionery

Skill Enhancement Course

- Nutrition & Food Science
- Food Cost Control
- Principles of Management
- Applied InformationTechnology
- The Practice of Business Communication

Semester IV

Core Course

- Regional Indian Cuisine & Larder
- Function Catering Operations
- Intermediate Culinary Arts -Indian
- Larder & Short Order Cookery
- Intermediate Bakery & Confectionery

Skill Enhancement Course

- Menu Development & Function Catering
- Gastronomy
- Hospitality Information System
- Hospitality Financial Accounting
- Human Assets Management

Semester V

Skill Enhancement Course

- Event Planning & Management
- Advanced Culinary Arts- Indian
- Advanced Food Production
- Advanced Pastry Arts
- Food Legislation
- Food Styling & Presentation
- Personality Development and Executive Soft Skills

Discipline Specific Elective (Any 2)

- Indian Culture & Traditions
- Strategic Management
- Hotel Engineering and Maintenance Management
- Security and safety in catering\ establishment
- Generic Elective (Any 1)
- Organizational Development & Behavior
- Hospitality Services Marketing

Semester VI

Elective Subjects (Any Two)

- Advanced Food Production - II
- Advanced Bakery & Confectionery - II
- Advanced Food & Beverage Service - II
- Advanced Front Office - II
- Advanced Housekeeping - II

Compulsory Subjects

- Event Planning
- Modules
- Tourism & Developing Economics
- Organisational Behaviour
- People Planet Profit

Bachelor of Arts in Global Hospitality Management

Discover a World of Opportunities in Hospitality Excellence!

Duration: 3 Years (Full-Time)

Eligibility:

- Candidates who are 10+2 pass, with a minimum of 40% aggregate marks.
- Aptitude for the Hospitality / Service industry as demonstrated through a personal interview.

Fees: 400000/- per year

About Program:

Explore a 3-year adventure crafting leaders in global hospitality. Experience academic excellence in Year 1, an exclusive paid international internship to USA in Year 2, and reflective integration in Year 3. Open to 12th-pass students with Practical skills, global insight, and certifications awaiting. Shape your future in hospitality leadership with the best of academia and international experience!

USPs:

- Internationally focused program with a paid internship in Year 2 in USA.
- Rigorous training in the first year for a strong academic foundation.
- Value-Added Certifications for Spanish Language and Mixology/Barista.
- Apply knowledge in real-world scenarios during the international internship.
- Dedicated third year for reflection and experience integration.
- Exposure to diverse cultures and industry trends.
- Learn from industry experts and dedicated educators.
- Comprehensive guidance, internships, and placement assistance.
- Connect with a diverse community of students and professionals.



Diploma in Patisserie and Confectionery

Duration: 1 Year (Part Time)

Eligibility:

Candidate should have passed 10th standard Examination of any state Board/University for Higher Secondary Education or its equivalent

Fees: 1,33,350

About Program:

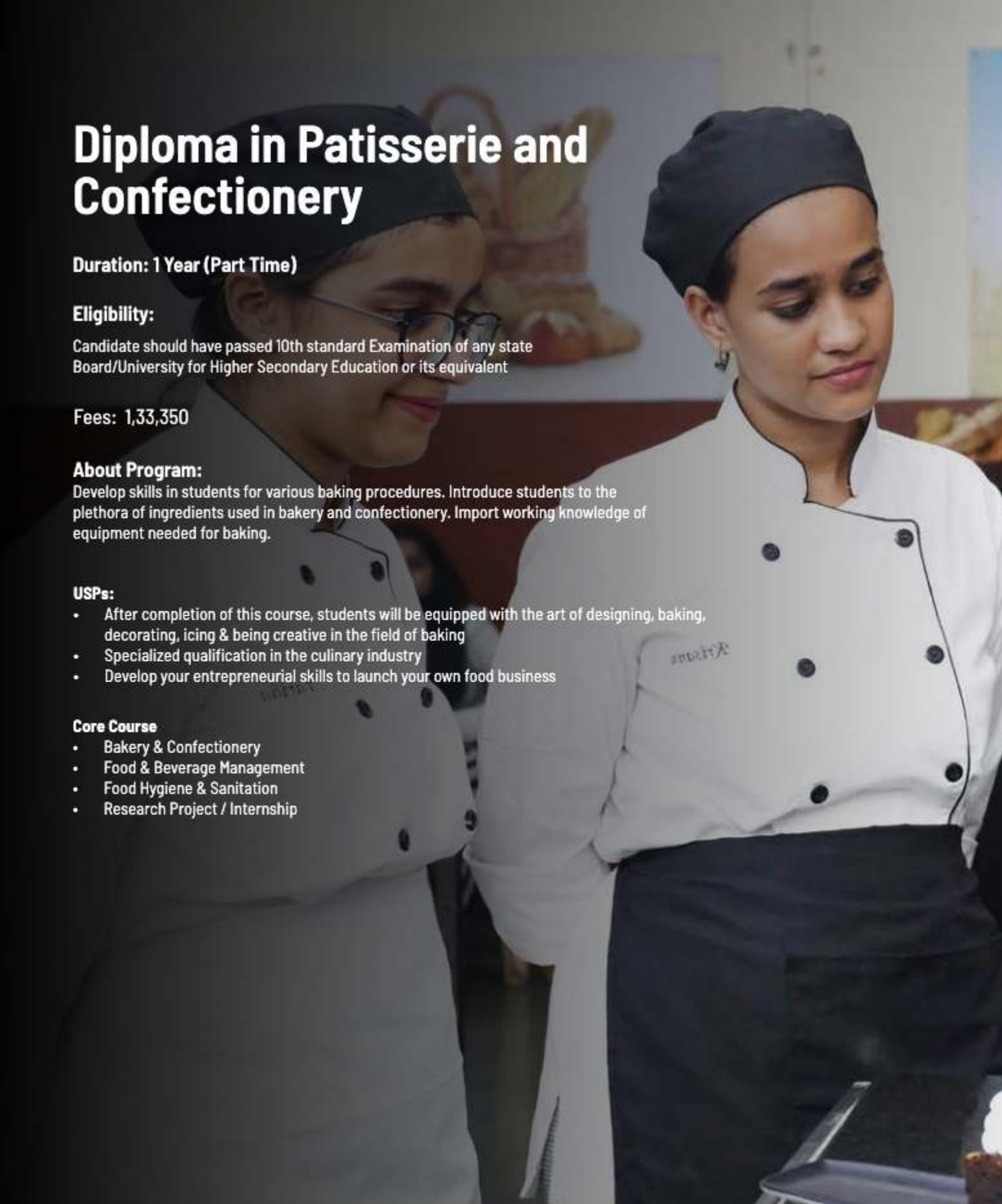
Develop skills in students for various baking procedures. Introduce students to the plethora of ingredients used in bakery and confectionery. Import working knowledge of equipment needed for baking.

USPs:

- After completion of this course, students will be equipped with the art of designing, baking, decorating, icing & being creative in the field of baking
- Specialized qualification in the culinary industry
- Develop your entrepreneurial skills to launch your own food business

Core Course

- Bakery & Confectionery
- Food & Beverage Management
- Food Hygiene & Sanitation
- Research Project / Internship





Certificate Program in Mixology

Duration: 3 Months

Eligibility:

Candidate should have passed 10th standard Examination of any state Board/University for Higher Secondary Education or its equivalent

About Program:

Begin a journey of flavour, creativity, and professional growth with our Mixology Program. Gain hands-on experience in crafting a diverse range of cocktails and beverages. Learn about the various spirits, techniques, and flavors that define the world of mixology.

USPs:

- Craft cocktails like a pro with hands-on expertise from seasoned mixologists.
- Explore a sensory journey, mastering the art of flavour and aroma in mixology.
- Tailored curriculum designed for real-world success in the dynamic hospitality industry.
- Network with industry leaders, attend exclusive events and build valuable connections.
- Gain practical experience through internships, setting the stage for a thriving mixology career.



Certificate Program in Barista Operations

Duration: 3 Months

Eligibility:

Candidate should have passed 10th standard Examination of any state Board/University for Higher Secondary Education or its equivalent

About Program:

Whether you aspire to become a skilled barista, manage a coffee shop, or launch your coffee-related business, our Barista Program equips you with the skills and knowledge needed to thrive in this exciting and ever-evolving field.

USPs:

- Master the intricate art of coffee making, from brewing techniques to exquisite latte art.
- Explore the diverse world of coffee beans, understanding their origins and flavors.
- Elevate your skills in creating memorable coffee experiences for patrons.
- Apply theoretical knowledge in real-world settings through workshops and live demonstrations.
- Acquire a unique qualification for diverse career opportunities in the coffee and hospitality industry.



VALUE ADDED COURSES

CERTIFIED MIXOLOGIST COURSE

A complete mixology and flair bartending Certification
(Included in the program)



FOREIGN LANGUAGE CERTIFICATION

Arabic | Spanish | German
(Included in the program)



CERTIFIED BARISTA COURSE

A complete Coffee Barista certification
(Included in the program)



IELTS PREPARATION

Intensive training to help you achieve a high score in the IELTS exam
(Included in the program)



IATA GLOBAL CERTIFICATION

ITM is an Authorized Training Partner of IATA Canada
(Additional Certification)



EARN WHILE YOU LEARN*

Opt for high-pay International Internship with top-tier Hotels. ITM IHM has tied-up with International Hotel Chains & Placement Agencies to provide this opportunity for our students.
(*Conditions apply)



STUDY ABROAD WITH ITM IHM*

Students can opt to transfer to our partner, Queen Margaret University UK, in the 3rd year and complete their degree in the UK.
(*Conditions apply)



Purva P. Tawade

Director, ITM IHM Navi Mumbai & Oshiwara



ITM believes in the culture of excellence in all aspects of education. True education is training of both, the head and the heart. Thus, we strive to prepare students not only in academics but for life, without losing their area of specialization and competence.



Mr. Yogesh Amin
Associate Dean ITM IHM
Navi Mumbai & Oshiwara



Mr. Sagar Chitre
Principal ITM IHM
(Nerul, Navi Mumbai)



Mr. Nitin Poddar
Principal ITM IHM
(Oshiwara, Mumbai)

SOFT SKILL TRAINING BY CORPORATE TRAINERS



- "TALEWIND" department covers all the soft skills essential to bridge the gap between campus to an industry.
- The course curriculum ranges from verbal & written communication, public speaking, assertiveness, empathy, presentation skills, life skills enhancement and career management.
- The faculty members are certified and equipped with soft skills; assured focused attention, conduct remedial sessions as well as mentor every student for their internship and final placement.
- Students are well trained in presentation skills, etiquette, grooming, body language, group discussion & personal interview.
- TALEWIND is a holistic program meant to transform & equip students for the hospitality industry and bag quality job placements.

Grooming



Public Speaking



Resume Writing



Interview Skill



Group Discussion



Presentation Skill



STUDENT AWARD & COMPETITIONS



Vedant Amberkar & Tanmay
Winner of the India's biggest culinary competition
"EVEREST BETTER KITCHEN CULINARY CHALLENGE 2021-22" Season
3- Mumbai Region.



Satyen Tawde & Hamdan Qureshi
Won Silver Medals in Mystery Basket Challenge
(Live Cooking) at Incredible Chef Challenge
(ICC 2022)



Apurva Gosar & Atharva Shirole
won Second prize in a "AURA CHEF 2K22"
held by K.M.Kamath Institute of Catering Technology
and Event Management.



Mohammed Hamdan Qureshi
won Second prize in a XPRESSIONS 2022
Forgotten Recipe Challenge (Fulkari Bari)
held at Bhartividya peeth Insititute of Hotel Management

INTERACTION WITH INTERNATIONAL PARTNERS

Prof. Margaret Lang Cunningham, a faculty from Queen Margaret University came to take a lecture and contribute her knowledge to the students.



GUEST WORKSHOP



Flower Arrangement Workshop by Ms. Priyanka Khandekar



Mixology Workshop by Akshay Saini and Sagar Singh.



Mixology Workshop by Shatbi Basu

Dr. Theresa Cronin, a faculty from Queen Margaret University came to take a lecture and contribute her knowledge to the students.



INDUSTRIAL VISIT



RECRUITER SPEAK



Hotel Management Institutes have been a great support to hospitality and other related service industries. I've been associated with the hospitality industry for more than a decade. I've been visiting many institutes for Campus, Chat with students, key speakers, but I've to admit that ITM Institute has been the benchmark to the next level. We've seen an innovative, energetic and enthusiastic team of professionals leading a fleet of future leaders of hospitality. The Institute brought Hoteliers, Educators and Developers together to brainstorm the future of industry, expectation from all verticals and students perspective was addressed. We'll surely like to work with ITM Institutes to further strengthen the bond with Accor hotels and continue the sustainable collaboration.

Mr. Salil Desai

Accor Group Of Hotels
Director, Talent & Culture at Sofitel Mumbai BKC.

I have been working as the Assistant HR Manager in the Oberoi Group with 7 years of experience. ITM Institute of Hotel Management students are instilled with quality knowledge of the hospitality sector. The faculties have groomed the students to what they are today and have given them experiences for the world outside.

Ms. Indu Tanwar

Assistant Manager-Human Resources
The Bay Club (Managed by The Oberoi Group)





PARENTS SPEAK

Daughter Choosing ITM college for her further studies that is the best choice she made for her career. The way she was and the way she is right now is totally different, in personality ways and overall. All thanks to ITM-IHM for the opportunity given to her and also for the best placement given.

Happy to see her on convocation day holding the degree, 3 years of her achievement. Thank you soo much ITM IHM.

Arumanayagam Victoria

PARENTS SPEAK

It is a great privilege and a proud moment for us as parents and my daughter who successfully passed out. When a Student does her best under guidance of their professors and get their recognition globally then credit goes to Professors; who made their students competitive, aspiring with immense growth and confidence. It is said that a Good Teacher and a Leader can only take students at their highest level. At ITM-IHM Navi Mumbai at every stage we have experienced with our child motivations and a guide by Respective Professors and Staff. We as Parents found ITMI IHM Navi Mumbai a Structured Institute with Experienced Professionals having Global Experience and reputations in their respective field.

Jitin Bhatt



ALUMNI SPEAK



I enrolled for a Bachelor of Arts in International Hospitality and Tourism Management in ITM-IHM, Nerul. The faculty was so amazing and there was always something new and interesting to watch and learn. With the help of the ITM training and placement team, I had the opportunity to complete my internship at Taj Lands End. I became more confident because of the Personality Development training. QMU's Style of Research and Modules made us all improve our research-based studies. I achieved the Dean's Award. Pre-opening hotel - Ibis Mumbai Vikhroli as a Guest Service Associate in the Front Office Department.

**Pavneet Bhatia
(BAIHTM)
Batch 2018 - 2021**



I completed my graduation from ITM IHM Nerul. I pursued the BA-IHTM course. I joined this course, and it was so beneficial. We had to research some topics, and exploring several components has helped grow knowledge. I gained knowledge about the basics of the hospitality industry as well as advanced techniques used nowadays for smoother operations in hospitality. The faculties were amazing. ITM helped me to get my placements as well. And throughout the process, the Training and Placement department coordinated with me so that my joining process would be smooth. And now I'm happily working as an FNB ASSOCIATE - BAR at St Regis, Mumbai.

**Om Kale
(BAIHTM)
Batch 2019 - 2022**



My journey with ITM started in 2017. I took admission in ITM-IHM, Nerul to follow my hobby and passion of cooking. The organized and structured program made me understand the entire culinary concepts. My first year covered the entire basic knowledge of culinary arts. The kick start awakened my inner spirits to make and achieve life goals. I completed my internship from TajSATS. ITM not only teaches what's in the book, but they guide and improve your personality with their extracurricular courses. QMU modules and research work made us industry ready. I'm working with ADNH-Compass, UAE and have been promoted to Commii 2. I thank ITM and all the faculties for shaping my career in this way.

**Simran Wawa
(BAICA)
Batch 2017 - 2020**

ALUMNI SPEAK



I had a keen interest in the Bachelor's in International Culinary Arts. ITM-IHM and their faculties brought some big life moment changes. I didn't know about culinary, but this program was beautifully organized and structured at ITM. The Placement team motivated me to get into The Taj group of hotels and achieve the Green Card for the Management Trainee. The best part was the QMU's Style of Research and Modules. I got an opportunity to work with many celebrities and Masterchefs. ITM helped me become a member of Masterchef India season 5. QMU awarded me the Dean's Award. I got selected by ADNH-Compass, UAE. Today I'm a Chef De Partie with the hope of reaching toward becoming an Executive Chef.

**Chef Ramneek Bhatia
(BAICA)
Batch 2015 - 2018**



I believe ITM-IHM was the best place for me to develop academically and as a young adult. It challenged me to be independent and helped me settle into the international environment. It also shaped my leadership skills that I cherish and use to this day in my work life.

**Farhat Ratani
(BAIHTM)
Batch 2012 - 2015**



I would like to thank my professors at ITM for constantly guiding, supporting, grooming and preparing for the upcoming challenges in your career. The hands-on experience and realistic practicals help you familiarize real-world standards. I was working as a Front office management trainee by Taj Hotels & Resorts through campus interview. I moved back to Mumbai and joined as a Sales Executive at JW Marriott Juhu. I joined The National Sales Team at Concept Hospitality as an Assistant Sales Manager. I worked with concept hospitality for 2 years and later moved to Dubai in 2021, joining my current job at the Zak Exhibitions and Conferences as Sales & Operations Manager for Middle East and Africa.

Zeeshan Kazi

NERUL FACULTY



Chef Vini Vijay Shivkar
Associate Professor
Food Production



Mr. Vinay Anant Rane
Manager
Training & Placements



Mr. Somnath Gurlingappa
Associate Professor
Tourism & IATA



Ms. Divya Rane
Associate Professor,
Housekeeping



Chef Saroj Budke
Assistant Professor,
Food Production &
Patisserie



Ms. Aditi Deshbhartar
Assistant Professor,
Housekeeping



Ms. Meenakshi Nadar
Assistant Professor, General
Management



Ms. Rashmi Rajan Varier
Assistant Professor,
General Management



Ms. Sarita Rajan
Assistant Professor,
Communication Skills in
English and French, Revenue
Management



Mr. Stephen Nazareth
Assistant Professor
Front Office



Chef Janhavi Deodhar
Assistant Professor,
Food & Beverage Service



Ms. Suparna Mukherjee
Assistant Professor,
IT & MIS



Mr. Sumeet Sunil Ambade
Assistant Professor
Food & Beverage Service



Chef Shivani Khapre
Lecturer
Bakery & Patisserie



Chef Snehal Jadhav
Lecturer
Bakery & Patisserie



Chef Trupti Lokhande
Lecturer
Food Production



Chef Apoorva Kulshrestha
Lecturer
Food Production



Ms. Snehal Mahadik
Lecturer
Food Production



Chef Swapnil Harle
Lecturer
Food Production

OSHIWARA FACULTY



Chef Sanket Gore
Vice Principal
Food Production Department



Ms. Nikita Dasgupta
Associate Professor
General Manager- Academics
Front Office



Ms. Rekha Miranda
Associate Professor,
General Management



Chef Yatin Tambe
Associate Professor
General Manager Culinary



Ms. Nanda Parghi
Associate Professor
Rooms Division Management



Ms. Bhakti Kudalkar
Assistant Professor,
Bakery Department



Mr. Aaron D'Silva
Associate Professor,
General Management
Food and Beverage Service



Chef Avinash Bamania
Program leader
Associate Professor
Food Production



Ms. Caroline Pereira
Manager
Training & Placement



Mr. Sushant Bijlani
Assistant Professor,
General Management



Chef Varsha Boricha
Assistant Professor,
Food Production



Mr. Osden Ferreira
Assistant Professor,
General Management



Mr. Dhiraj Patil
Assistant Professor,
Food & Beverage Service



Chef Anishka Fernandes
Assistant Professor,
Bakery Department



Mr. Sandeep Waingankar
Assistant Professor
General Management



Mr. Ratan Nazareth
Assistant Professor,
Food & Beverage Service



Mr. Bilal Khan
Lecturer
Food Production



Ms. Priyanka Mishra
Trainer
Talewind



Sports & Games



Team Lunch



Cultural Event



Workshops

Campus Life





ITM Institute of Hotel Management

ITM SKILLS UNIVERSITY

Campus: Oshiwara, Andheri (W) | Nerul, Navi Mumbai

Oshiwara, Andheri (W), Mumbai

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