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Incredible India



INSTITUTE OF HOTEL MANAGEMENT, CATERING & NUTRITION

होटल मैनेजमेंट खानपान एवं पोषाहार संस्थान

(AN AUTONOMOUS BODY UNDER MINISTRY OF TOURISM, GOVERNMENT OF INDIA)
(पर्यटन मंत्रालय, भारत सरकार के तहत एक स्वायत्त संस्थान)

LIBRARY AVENUE, PUSA, NEW DELHI - 110012
लाइब्रेरी एवेन्यू, पूसा, नई दिल्ली-110012

Information Brochure/ सूचना विवरणिका 2023-24

PG Diploma in Hotel Consultancy

Cost of the application form:-
GEN/OBC:- Rs. 800/-
SC/ST/EWS/PWD:- Rs. 400/-

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INSTITUTE OF HOTEL MANAGEMENT, PUSA – AN OVERVIEW



The Institute of Hotel Management, Catering & Nutrition, Pusa, New Delhi is one of the premier hospitality Institutes of India providing quality hospitality education at Master's, Undergraduate and Diploma levels. The institute comes under the aegis of the Ministry of Tourism, Government of India.

Situated in the lush green areas of Pusa, the campus had been established in the year 1962 and is standing tall and strong. The institute has been awarded as the best hotel management institute in the country consecutively by all leading magazine of India.

MISSION AND VISION OF THE INSTITUTE

- Enroll the right talent and hone it by offering unparalleled learning opportunities.
- Attract and retain the most competent educators and nurture them to consistently benchmark hospitality education.
- To engage with the alumni to steer the institution towards newer heights.
- To catalyze useful research in the hospitality industry by facilitating the synergy between the industry and the academia

CORE VALUES OF THE INSTITUTE

- Respect for one and all
- Learning organization
- Practice before preaching
- Entrepreneurial mindset
- Academic rigour
- TRAS (THINK RESPONSIBLE AND ACT SUSTAINABLE)
- Diversity and teamwork

BRIEF HISTORY

The Institute of Hotel Management, Catering & Nutrition, Pusa, New Delhi is an autonomous registered society that was set up in 1962. It is one of the premier institutes set up by the Central Government. The Institute made a humble start in a small building in 1962. It shifted to the existing campus consisting of the academic blocks, hostels, and staff flats in 1967-68. Additional academic blocks and residential units for the staff were added in 1986-87. Eco-friendly measures are into practice in the institute like growing organic vegetables & fruits, recycling of paper, kitchen techniques, food & beverage service practices etc.

CONTRIBUTION

The Institute has, over the years, turned thousands of trained personnel, many of whom are leading lights in the hospitality industry and training Institutes. The Institute imparts education and training to over 1000 students every year. Students from various developing and neighbouring countries enroll at the Institute. Institute provide opportunities to student and faculty to have international exposure through various competitions, webinars & other related programs.

IHM PUSA TEAM

Name	Designation
Mr. Kamal Kant Pant	Principal
Ms. Meenakshi Sumbly	Head of Department
Mr. Anil Kumar Goyal	Head of Department
Dr. Anshu Singh	Head of Department
Ms. Mamta Bist	Senior Lecturer
Ms. Arti Ghai	Senior Lecturer
Mr. Ashish Sharma	Senior Lecturer
Mr. Vipul	Senior Lecturer
Dr. Shewta Misra	Senior Lecturer
Mr. Anand Kumar	Senior Lecturer
Ms. Shraddha Sharma	Senior Lecturer
Ms. Divya Bose	Senior Lecturer
Mr. Tonggoumong Haokip	Lecturer
Ms. Sakshi Sharma	Lecturer
Mr. Raunak Arora	Lecturer
Mr. Devender Singh	Lecturer
Mr. Prayag Narayan Rathor	Lecturer
Ms. Tanushri Sharma	Assistant Lecturer
Mr. Vineet Sheemar	Assistant Lecturer
Mr. Sharad Kumar	Assistant Lecturer
Ms. Arena Guliya	Assistant Lecturer
Mr. Aman Singh Rathoud	Assistant Lecturer
Mr. Rohit Rai	Assistant Lecturer
Mr. Sarthak Kumar	Assistant Lecturer
Mr. GauravJuneja	Teaching Associate (Contractual)

Ms. Meenu Dua	Faculty (HSR)
Mr. Hare Krishna Chaudhary	Faculty (HSR)

AWARDS AND ACHIEVEMENTS

The conquest of nurturing excellence in aspiring minds by the Institute of Hotel Management, Pusa, New Delhi is approbated time and again by the Ministry of Tourism, Government of India in past. Also all leading magazine have ranked IHM Pusa No. 1 in the field of Hospitality Education.

1. **INDIA TODAY** ranked the Institute of Hotel Management, Pusa, New Delhi as the Number 1 Institute of Hotel Management in their annual ranking of various Institutes and colleges in the country from the year 2016 till date.
2. **THE WEEK** ranked the Institute of Hotel Management, Pusa, New Delhi as the number 1 Institute of Hotel Management in their annual ranking of various institutes and colleges of the country since the year 2011 till date.
3. **THE OUTLOOK** ranked the Institute of Hotel Management, Pusa, New Delhi as the Best Professional College since 2013 among Hotel Management Institute across India.
4. **GHRDC** magazine consecutively for the last 5 years since 2018 ranked IHM Pusa, as number one in the annual ranking of Hotel Management Institutes across India.
5. **HVS – HOPE** – Institute of Hotel Management, Catering & Nutrition, Pusa, won the first ever HVS FLAGSHIP award at the recently concluded HVS ANAROCK HOPE 2023.

FLAGSHIP or the ‘Future Leaders Annual Group Submission Hospitality Industry Project’ is a program designed by HVS, where students from a select group of esteemed Hospitality Schools around the world were invited to present their vision and creative expression on the trending industry topic of- “Foresight Challenge: The journey of an Upscale Hotel Guest in 2033”. In the first stage of the evaluation, conducted by a distinguished jury from all across the world, the top two finalists were Institute of Hotel Management, Catering & Nutrition, Pusa, New Delhi and Boston University School of Hospitality Administration. IHM Pusa team won Seven Thousand and Five Hundred US Dollars in this competition.

6. **Marriott International APEC - College Virtual Career Fair**, organized by Marriott International - (Asia Pacific Excluding Greater China). IHM, Pusa students won 2 global positions among top 10 globally only the top ten students among the thousands of participants globally.

INTERNATIONAL EXPOSURE

- **KOREAN CUISINE WORKSHOP** - The academic session of 2019-20, 2021-22 and 2022-23 witnessed two months of training of culinary students for Korean Cuisine organized with the Korean Food Promotion Institute. The valuable exposure led to the

enhancement of Southeast Asian food knowledge and skills of our students. IHM PUSA also published Korean recipe books. IHM, Pusa along with Korean Cultural Centre organized the HANSIK food festival competition at IHM Pusa premises. The first two positions were grabbed by IHM, Pusa students.

- **MEDITERRANEAN DIET-** The Street Food Festivals and Mediterranean Diet workshop was organized with ALMA, Italy.
- **WORLD SKILL COMPETITION** - Six students of the Institute have participated in the “**World Skills Olympics**” in London (U.K.) in 2011, Leipzig (Germany) in 2013, Abu Dhabi, the United Arab Emirates in 2017, and Kazan (Russia) in 2019. The faculty represented the country as experts and jury members in these Olympics in their respective skills. The student won Medallion in Restaurant Service Skill in the year 2017.
- **GLOBAL SKILL CHALLENGE COMPETITION-** Two students and faculty participated in the **Global Skill Challenge – Australia** held in Perth and Melbourne Australia. The student and faculty represented the country as participants and jury members.
- **LE CLUB DES CHEFS-** The delegation of “Le Club Des Chefs” (the world’s most exclusive gastronomic society) consisting of 17 personal chefs’ heads of state and board members visited the Institute. The club announced a scholarship to the topper of Food Production of the 2017 batch of the Institute. The scholarship entitles the students to 03 months of training in various personal kitchens of Kings / Prime Minister / President in Europe with all boarding and lodging facilities
- **INTERNATIONAL TRAINING PROGRAMME** - The Principal and faculty members visited and were trained by Ecole Hotelier Lausanne, Switzerland. Faculty members were trained as Qualified Learning Facilitators.
- **INTERNATIONAL TRAINING IMPARTED** - Faculty conducted training sessions and demonstrations of Indian Cuisine in Vatel, France, Salone del Gusto, Italy, Seoul, South Korea, and SUSTA, USA. The faculty had exposure in Switzerland, the United State of America, the United Kingdom, France, Italy, Qatar, Thailand, Malaysia, Singapore, China, South Korea, West Africa, Sweden, Denmark, Indonesia, Norway, etc. They have conducted training sessions and demonstrations of Indian Cuisine across the globe.
- **INTERNATIONAL EDUCATIONAL TOUR-** The Institute also organized its first International Education tour to Sri Lanka in January 2017.
- **INTERNATIONAL INDUSTRIAL TRAINING** –Few Students of IHM Pusa have done their Industrial Training at the International platform.

PUBLICATION

PUSA JOURNAL OF HOSPITALITY AND APPLIED SCIENCES- The first Institute of Hotel Management in the country publishes Journal with International Standard Serial Number (ISSN). This Journal covers research work applicable to Hospitality & Tourism Industry. Eight volumes of the Journal have been published. The journal is now published bi-annually from this year. The Journal is having E-ISSN too.

COOKBOOK ON CULINARY HERITAGE OF THE HIMALAYAS- IHM Pusa has launched its first cook book which covered 168 recipes from 7 provinces of the Majestic Himalayas namely Ladakh, Kashmir, Jammu, Himachal Pradesh, Uttarakhand, Sikkim, and Arunachal Pradesh. All the recipes featured in the book were prepared at the institute by a team of dedicated faculty chefs and students and were covered by a professional photographer. The book not only highlights the authentic dishes but also gives an insight into their nutritive values. The cookbook will not only serve as a resource for learning Himalayan cuisine by students and hoteliers but will also help industry experts, dietitians, and epicureans to explore more about the untouched recipes.

ANNUAL COLLEGE MAGAZINE- "The Abhivyakti" is the College's official annual publication distributed to Sponsors, Staff, Students, other IHM and Alumni. It offers interesting, illustrated articles and Momentum of Memory by attaching pictures of all outgoing batches.

ALUMNI NETWORKING

An alumnus is a strong brand ambassador for an educational institute. The Institute alumni are working across the globe. Alumni networks provide long-term value to an educational institution by giving alumni the chance to stay in contact and continue to learn from each other. Institute was set up Pusa Institute of Hotel Management Alumni Association (PIHMAA) in the year 2003 with the objectives

- To knit all Pusaites (IHM Pusa Alumni) into a cohesive fraternity.
- To create, maintain and utilize the collective Knowledge Bank of the Alumni.
- To strengthen a sense of pride and faith in the alma mater, the Institute.
- To provide support and guidance present students.
- To develop a fellow feeling and brotherhood between the old students and the present student body.
- To promote Hospitality Education.

ACTIVITIES

The following are the prominent webinars and events conducted by the institute to bridge the gap between textbook learning and the practical world. Eminent personalities from the industry were invited to interact with the students. It also included the various competitions and extra-curricular activities organized for the students.

1. Three Faculty members invited by IGNOU Electronic Media Production Center under school of Tourism of Hospitality Service Management on various relevant topics on hospitality

2. IHM Pusa through various events organized enchanting Sikkim and promote tourism in Sikkim.
3. Millet Culinary Carnival at Delhi Haat, INA organized along with IIMR.
4. IHM Pusa celebrated 75th Independence Day Azadi Ka Amrit Mohatsav.
5. 2nd International Conference on Hospitality and Tourism – Revival strategies Organized by IHM Pusa
6. Three days Induction Program B.Sc. (HHA) batch 2022 -2025. Various guest speakers were invited to guide our students.
7. IHM, Pusa student's organised Teacher's Day Celebrations.
8. Various activities under Cyber Jagrookta Diwas were organised by IHM Pusa Tourism Club
9. One month workshop on Korean Cuisine – A way forward as an International Cuisine by Chef Yeonsuk Ko Selma was conducted for students of various courses.
10. Hindi Pakhwada was organised by the institute. Students, Staff and Faculty participated in the same.
11. Swatchta Pakhwada was organised by the institute. Students, Staff and Faculty participated in the same.
12. Diamond Jubilee book of IHM Pusa @60 Essence of Hospitality & Life Skills, ISSN 9788195401338 was released during Diamond Jubilee celebration
13. IHM Pusa Celebrated Diamond Jubilee of IHM, Pusa.
14. Various Guest Lectures, Panel Discussions and workshops were organised for students by eminent speakers.
15. Rashtriya Poshan Maah Theme: My Delicious Traditional Millet Recipe contest was organised by Institute of Home Economics Delhi University. Our students won the 1st two positions.
16. Faculty and students attended National Tourism award 2018-19 at Vigyan Bhawan.
17. Faculty attended Third ORC Gopalan Memorial Webinar “Health Action Plan to Mitigate Climate Change Associated Health and Nutrition Problems”.
18. Faculty and students attended an Interactive Session on Plant Proteins by Dr. Ganjyal Associate Professor and Interim Director, School of Food Science. Washington, State University, USA.
19. Faculty and students attended Indian Culinary Forum in Association with GD Goenka University, the 10th Knowledge Summit.
20. Faculty attended BIS 4th Meeting Accommodation Service.
21. Faculty attended NCHMCT Workshop NEP-2020 – SSC for various subjects
22. Faculty and staff took Vigilance Awareness Week Pledge.
23. Faculty of IHM Pusa spent time in the Engineering department at ITC Maurya, A Luxury Collection Hotel, New Delhi
24. Professional Housekeeper Association (PHA YUVA) organized the Pan India Competition in Housekeeping. Mr. Pulkit Maurya (2nd Year Student) won Bronze Medal and Trophy in the Competition.
25. IHM Pusa and Embassy of Japan in India hosted WASHOKU DAY 2022 having Lecture and Demonstration by Japanese Sushi Master Mr. TEZUKA Yoshinori.
26. IHM Pusa organised Virtual Chess competition for students.
27. The Diploma students organized The Winter tide Potluck in IHM Pusa.

28. Workshop for Diploma students was organised in the Institute on International Plated Desserts
29. Institute organised A Wine Apperception session for students in Coordination with Sula.
30. Students attended Food for thought Fest at GMR Square Aerocity.
31. Students attended Release of White Paper on Board Tourism at Samrat Hotel.
32. Sensitization of conduct and rules to prevent sexual harassment was organized for students and Faculty.
33. IHM PusaYuva Tourism Club Organised Rangoli Competition, Handwriting Competition, Patrotic Song Competition on the Occasion of National Tourism Day.
34. Republic day was celebrated in the institute.
35. Bharat Parv was organised by our students and faculty members. Food Stall, Food Demonstrations were also organized at Red Fort Lawns, New Delhi.
36. Faculty wrote an article on Flavours to Remember /Rare Germs. Pearl Millet Thin Crust Pizza (Bajra Thin Crust Pizza) which was published in AATITHYAM Magazine March 2022.
37. Students and Faculty attended International Conference on Pulses: Smart Crops for Agricultural Sustainability and Nutritional Security ICAR-IIPR-ISPRD celebrations of world pulses day.
38. Student and Faculty participated in IFCA in 9th International Chef Conference 2023.
39. Student participated in Shyam Lal College, Delhi University organized University Chef Edition Six Culinary Competition. Our students won 1st and 2nd position during competition.
40. NCHM and JNU signed MOU at IHM Pusa for coming years for all courses.
41. IHM Pusa organised Five day Master Classes on Cocktails and Mocktails along with Monin Syrups and Flavour India for students
42. Annual Sports Day was organised at CWG Stadium.
43. Student and Faculty participated in the workshop on PALATE DISCOVERY & SENSORY APPRECIATION.
44. Reunion of batch 1973 – 76 was organised for Alumini
45. Hindi Raj Bhasha Training Workshop along with Sikkim Them Lunch was organised by IHM, Pusa. Participants from various organization attended this workshop.
46. Sankalp for Urja Arpan Organized by Tata Power Limited with students with students of IHM, Pusa.
47. Student and Faculty participated in Global Millets (Shree Anna) Conference. Stall and Food Demonstrations were organized.
48. Faculty participated in International Conference on Blended Learning Ecosystem for Higher education in Agriculture.
49. Student and Faculty participated in World Water Day Quiz.
50. Drinking Safari's CEO Mr. Kama K.M conducted Master Classes on Cocktails and Mocktails for our students.
51. IHM Pusa organized Fresher's Party for students of all courses.
52. IHM Pusa Annual day was celebrated at NASC, ICAR, New Delhi.
53. IHM Pusa organized Farewell for students of all courses.
54. Institute of Hotel Management, Catering & Nutrition, Pusa, won the first ever HVS FLAGSHIP award at the recently concluded HVS ANAROCK HOPE 2023.FLAGSHIP or the 'Future

Leaders Annual Group Submission Hospitality Industry Project' is a program designed by HVS, where students from a select group of esteemed Hospitality Schools around the world were invited to present their vision and creative expression on the trending industry topic of "Foresight Challenge: The journey of an Upscale Hotel Guest in 2033". In the first stage of the evaluation, conducted by a distinguished jury from all across the world, the top two finalists were Institute of Hotel Management, Catering & Nutrition, Pusa, New Delhi and Boston University School of Hospitality Administration. IHM Pusa team won Seven Thousand and Five Hundred US Dollars

55. Marriott International APEC - College Virtual Career Fair. Organised by: Marriott International - (Asia Pacific Excluding Greater China). Two of IHM, Pusa students were ranked 2 positions among top global ranks.
56. On the occasion of Earth Day, Mr. K.K. Pant, Principal, IHM, Pusa was invited as a panelist on the topic 'Youth for sustainability'. The panel discussion was part of 1st Urja Arpan Conclave - creating a movement for social and behavioral change, Life by TATA POWER- DDL.
57. IHM, Pusa hosted Exposure Visit Program organized by CBSE collaboration with HEIs.

PLACEMENT&TRAINING

The Institute has the tradition of placement for the undergraduate students. In the previous academic session, the B.Sc. (HHA) students were offered more than 30% positions at management and executive levels only in hotels. The following is the list of hotels and retail chains that offered placement to the student for the academic session 2022-23.

S. No	NAME OF HOTELS & RETAILS SECTORS
1.	CCD
2.	Pyramid
3.	ABFRL Pan India
4.	ABFRL Pantaloons
5.	Trav Clan
6.	Arvind Lifestyle
7.	Oberoi
8.	Marriott
9.	Starbucks
10.	Max Fashion
11.	McD
12.	Park Hotel
13.	Roseate
14.	Pret A Manger
15.	PVH Arvind
16.	Hilton
17.	IHCL

18.	ITC
19.	HMS Host
20.	National Westminster Bank
21.	Paradise
22.	PUMA
23.	ASPRI Spirits
24.	Eazy Diner
25.	Diversey
26.	IHG
27.	Third Wave
28.	Growisto
29.	Grasim
30.	BCG
31.	PYT
32.	Walsons
33.	LemonTree
34.	Hyatt
35.	Bloom
36.	Taj SATS
37.	Planet Spark
38.	Club Mahindra
39.	Raheja Developers
40.	Studio Mosaic
41.	Quale Infotech
42.	Accor Hotels
43.	AI SATS
44.	Cafe Delhi Heights
45.	Apparel Group
46.	The Square
47.	Zun Pulse
48.	UNIQLO – India
49.	Indigo Airlines
50.	Meyer India

STUDY PROGRAMMES OFFERED

S. No	COURSE	ELIGIBILITY			
		Qualification	Age	Duration	SEATS
1	Post Graduate Diploma in Hotel Consultancy (PGDHC)*	Graduate of Hospitality / Culinary Art OR General Graduates having experience of 2 years at Hotel Industry OR Graduate with Hospitality Trade Diploma of minimum one year OR PG Diploma in any Hospitality Trade OR Master in Hospitality / Hotel Management	No Age Bar	1 Year	30

* Nine Months at the institute along with 03 Months Corporate Internship.

Please Note:–

- Reservation for SC, ST, PD, EWS & OBC seats as per the Government Norms.
- Application forms filled incorrectly will be rejected.

PROCEDURE FOR SUBMITTING APPLICATION FORM FOR ADMISSION

The students are advised to follow the below-mentioned process for downloading and filling applications for **POST GRADUATE DIPLOMA IN HOTEL CONSULTANCY**.

- Download the application form for Post Graduate Diploma in Hotel Consultancy course from Institute's website.
- Fill out the application form in Capital Letters.
- Pay the application form fee online through the Institute website link “Pay Fee Online”. The amount of the application form is Rs.800/- for Gen/OBC and Rs. 400/- for SC/ST/EWS/PWD.
- Send the hardcopy of the application form along with the 10th mark sheet, 12th mark sheet, graduation mark sheet, category certificate, E.W.S certificate, physically handicap certificate and receipt of application form payment (paid through the institute website link “Pay Fee Online”) at the Institute of Hotel Management, Catering & Nutrition, Library Avenue, Pusa, New Delhi-110012.

AFFILIATION

The Institute is affiliated with National Council for Hotel Management & Catering Technology (NCHMCT), Noida. The completion certificate and mark sheet for Post Graduate Diploma in Hotel Consultancy course will be awarded by National Council for Hotel Management & Catering Technology (NCHMCT), Noida, Uttar Pradesh.

GUIDELINES FOR FILLING UP THE APPLICATION FORM

The candidates are advised to go through the Admission Brochure carefully and acquaint themselves with all requirements in respect to filling up the OFF-LINE Application Form.

It will be the sole responsibility of the candidate to make sure that he/she is eligible and fulfils all the conditions prescribed for admission.

If ineligibility of a candidate is detected at any stage before or after the declaration of merit or during any stage of the programme, his/her candidature/admission will be cancelled without any notice, and disciplinary action will be taken against him/her and entire fee will also be forfeited.

Example:

A	J	A	Y		S	H	A	R	M	A
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The candidate is solely responsible for filling up of application form, clearly, legibly and in block letters of English.

An incomplete Application Form will be summarily rejected, and no request will be entertained in this regard.

Candidate should write his/her name in **CAPITAL LETTERS (IN ENGLISH)** as given in Class X or equivalent certificate. Write a single letter in a box. Do not leave any blank box

within any word of your name. Leave only one blank box between consecutive words of your name. If your name has several initials, leave one blank after each of them.

Name of Mother/Father: Write the name of your Mother or Father exactly as in your Class X or equivalent certificate. Leave one and only one blank box between consecutive words of your mother's / father's name.

Example

R	A	V	I		S	H	A	R	M	A
---	---	---	---	--	---	---	---	---	---	---

Date of birth: Enter the date, month and year of your birth as per the English Calendar and as recorded in your School/Board (Class-X) Pre-University examination certificate. Use numerals 01 to 31 for Date, JAN to DEC for Month and four digits for the year of birth. For example, if born on 16th August 1996, the date should be entered as follows: 16.08.1996.

Example

Date		Month		Year			
1	6	0	8	1	9	9	6

Category: Tick the appropriate box for your categories- General (GEN), Scheduled Caste (SC), Scheduled Tribe (ST), Other Backward Classes (OBC-Non-Creamy Layer), Economically Weaker Section (EWS) and subcategories such as Person with Disability (PWD). Categories once declared by the candidate, cannot be changed later. If no category is specified, you would be considered as falling under the 'General' category only. No claim whatsoever shall be entertained thereafter. If a candidate falls in more than one category, he/she can tick more than one category, e.g., if a candidate falls in ST & Person with Disability categories then he/she should tick both for ST and PWD categories.

Gender: Tick the appropriate box indicated for 'Male', 'Female' or Other.

Nationality: If your nationality is Indian write "INDIAN" and if your nationality is not Indian; write "OTHERS" in the application form.

Mailing Address: Write your name and complete mailing address IN CAPITAL LETTERS including the PIN CODE.

IMPORTANT INFORMATION

Information Brochure - Information Brochure, admission form, formats and affidavit can be downloaded from the websites (www.ihmpusa.net). The cost of submitting the APPLICATION FORM is Rs.800/- for UR/OBC Category and Rs. 400/- for SC/ST/EWS/PWD category. The payment may be made through Institute online portal payment link "**Fee Pay Online**"

Admission List- The selection list is displayed on the Notice Board and website of the Institute i.e., www.ihmpusa.net (Refer important date in the information brochure). Selected candidates are required to pay the fee and complete all formalities as per the schedule displayed on the merit list, failing which their candidature stands cancelled and admission will be offered to the next candidate on the next merit list.

Documents – After the appearance of the name on the merit list, the following documents need to be submitted to the Institute at the time of document verification (Kindly see important dates of Information Brochure):

- Three Affidavits – format of affidavit of Rs. 20/- may be downloaded from the Institute's website i.e. www.ihmpusa.net (students section –Affidavits)

- a. Anti-ragging by students.
- b. Anti-ragging by parents.
- c. Attendance
- THIMS undertaking
- Medical Certificate (In the Prescribed Format to be downloaded).

Reservation (for all courses)- Reservation in all courses will be as per the Central Government Norms.

Physically Disabled Candidates - Person with Disability (PWD) (including leprosy cured) as specified by the Government of India. Except for their admissible level of disability, such candidates should otherwise be fit to pursue the course.

Orthopedically Handicapped Candidates- Orthopedically Handicapped candidates who have locomotion disability or cerebral palsy with locomotion impairment of a minimum of 40% and a maximum of 75% and fall in the following categories are eligible to apply.

- **B.L.** - Both legs were affected but not the arms
- **P.A.** - One arm affected (R or L)/ Impaired reach/ Weakness of grip/ Ataxia
- **O.L.** - One leg affected (R or L)
- **M.W.** - Muscular weakness and limited physical endurance.

Visually Handicapped Candidates: Visually handicapped candidates who suffer from any one of the following conditions are eligible to apply.

- Visual acuity not exceeding 6/60 or 20/200 (swollen) in the better eye with correcting lenses.
- Limitation of the field of vision subtending an angle of 20 or worse

Hearing Impaired candidates- Hearing impaired candidates having disabilities between 40% to 75% shall be eligible.

Mentally retarded persons are not covered under the above reservations- At the time of submission of application, Physically Handicapped candidates will be required to necessarily attach a copy of the Physically Handicapped Certificate issued by the Chief Medical Officer (CMO) Central Government/ State Government/ Municipal Corporation-run Hospitals. Such candidates are required to produce the original Medical Certificate at the time of admission to the Institute.

Refund of fee – A candidate who has been allotted a seat in the respective course and withdraws till the commencement of classes is eligible to get a refund of 50% of the fee and caution money. No Refund is applicable (except caution money) after commencement of classes whether he/ she attended the classes or not. Caution Fee will be forfeited if not claimed within one year from the date of passing or leaving the course.

BE CAREFUL WHILE FILLING OF APPLICATION FORM- No request for change/correction/modification in the particulars of the Application Form will be entertained once it is submitted.

RULES AND REGULATIONS

Attendance Requirements- Being a professional Institute, the courses offered to enhance the skills of the students. Industry checks the punctuality and attendance of students at the time of recruitment; it inspires the students to attend the classes regularly. Students will be notified about their attendance through the notice board/THIMS. The students must maintain 100%. However, to appear in the semester

term-end examination 75% attendance in aggregate is required. They will be detained as per the NCHMCT rules (Rule No. 4.1.3). It is the student's responsibility to keep track of his/her attendance from the attendance cell as well as the attendance portal from which each student will be provided with the user ID.

Absenteeism and Leave- Absence without leave will be considered a breach of discipline. Absence due to illness should be notified to the Institute followed by a certificate from a registered MBBS doctor within one week from the date of resuming classes. Leave shall not be granted for reasons other than illness.

Discipline- Students are required to maintain discipline on campus. Smoking and consumption of alcohol or drugs are strictly prohibited, and violators shall be liable for expulsion from the Institute.

Uniform- Uniform is prescribed for attending practical and theory classes. The institute in this regard shall make details available at the time of induction and in respective practical classes.

Detained/ Failed Student- Students failing in the annual examination or term-end examination will have to appear in the subsequent annual examination/term-end examination next year. They may rejoin the institute as a regular student on payment of full fees or appear in the subsequent annual examination as an external candidate on payment of examination fee only. Detained students will have to take admission again next year.

Ragging - Ragging is banned in the Institute. Students indulging in ragging will be dealt with strictly as per instructions and directions of the Hon'ble Supreme Court of India.

For any query and information:

Helpline No. 011-2584 1411 or send e-mail at ihmpusa@rediffmail.com or may visit Institute between 10:00 A.M. to 04:00 P.M. (Lunch Time: 01:00 to 02:00 P.M.).

WEBSITE <https://ihmpusa.net/>

Facebook <https://www.facebook.com/PUSA.IHM>

Instagram https://instagram.com/ihmpusaofficial?utm_medium=copy_link

Virtual Tour of Evolution of IHM Pusa- <https://youtu.be/xfdod3hHiHw>





IMPORTANT DATES

POST GRADUATE DIPLOMA IN HOTEL CONSULTANCY

Starting date of application	: 28th August 2023 (Monday)
Last Date for submission of downloaded Application form	: 8th September 2023 (Friday)
Publication of Merit List on Institute website	: 12th September 2023 (Tuesday)
Online Fee payment	: 12th Sept. to 14th Sept. 2023
Document Verification with fee submission at Institute	: 12th Sept. to 14th Sept. 2023
Waiting List, if any	: 15th September 2023
Commencement of Academic Session	: 4th October 2023 (Wednesday)

Principal