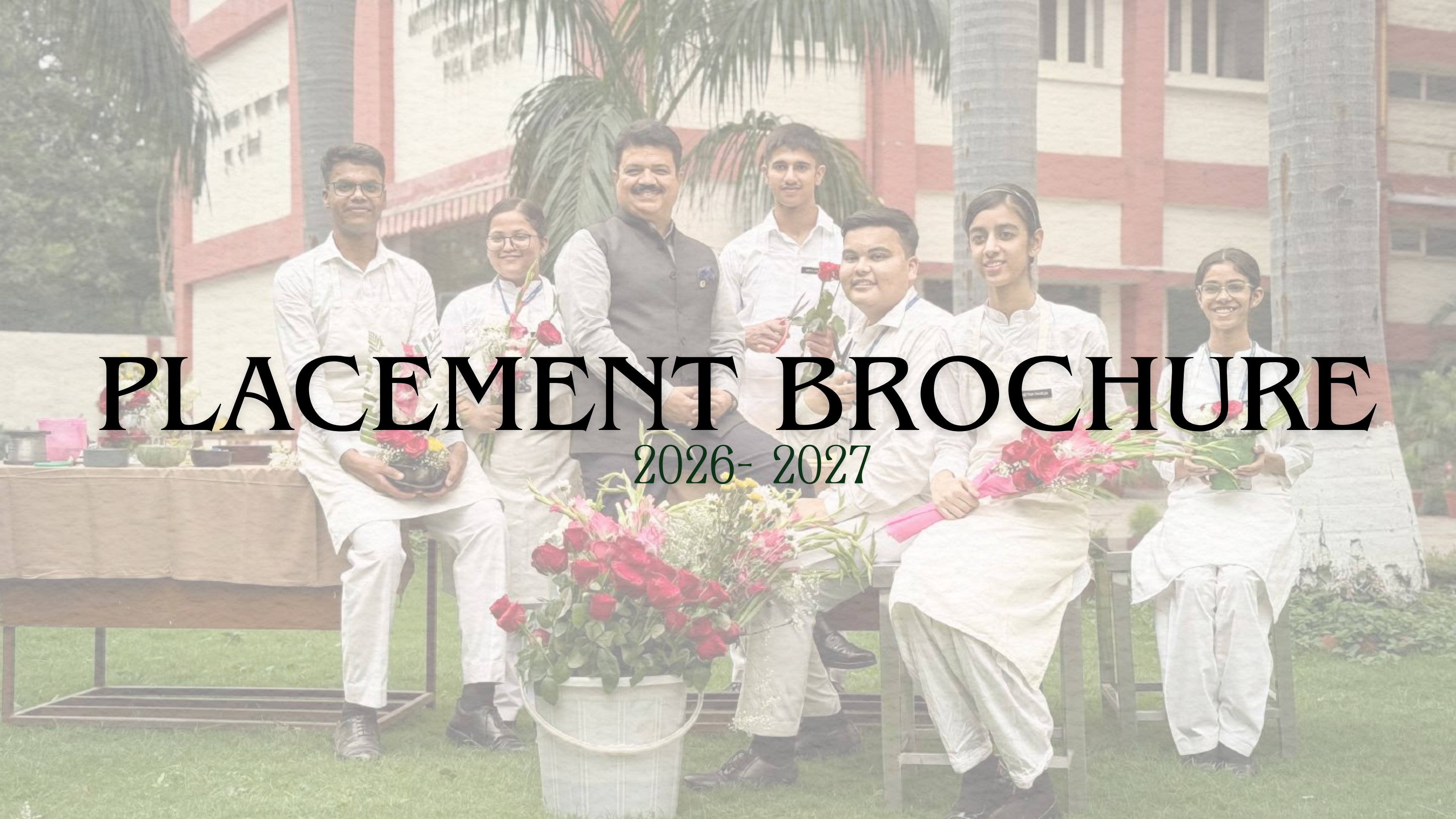




# PLACEMENT BROCHURE

2026- 2027

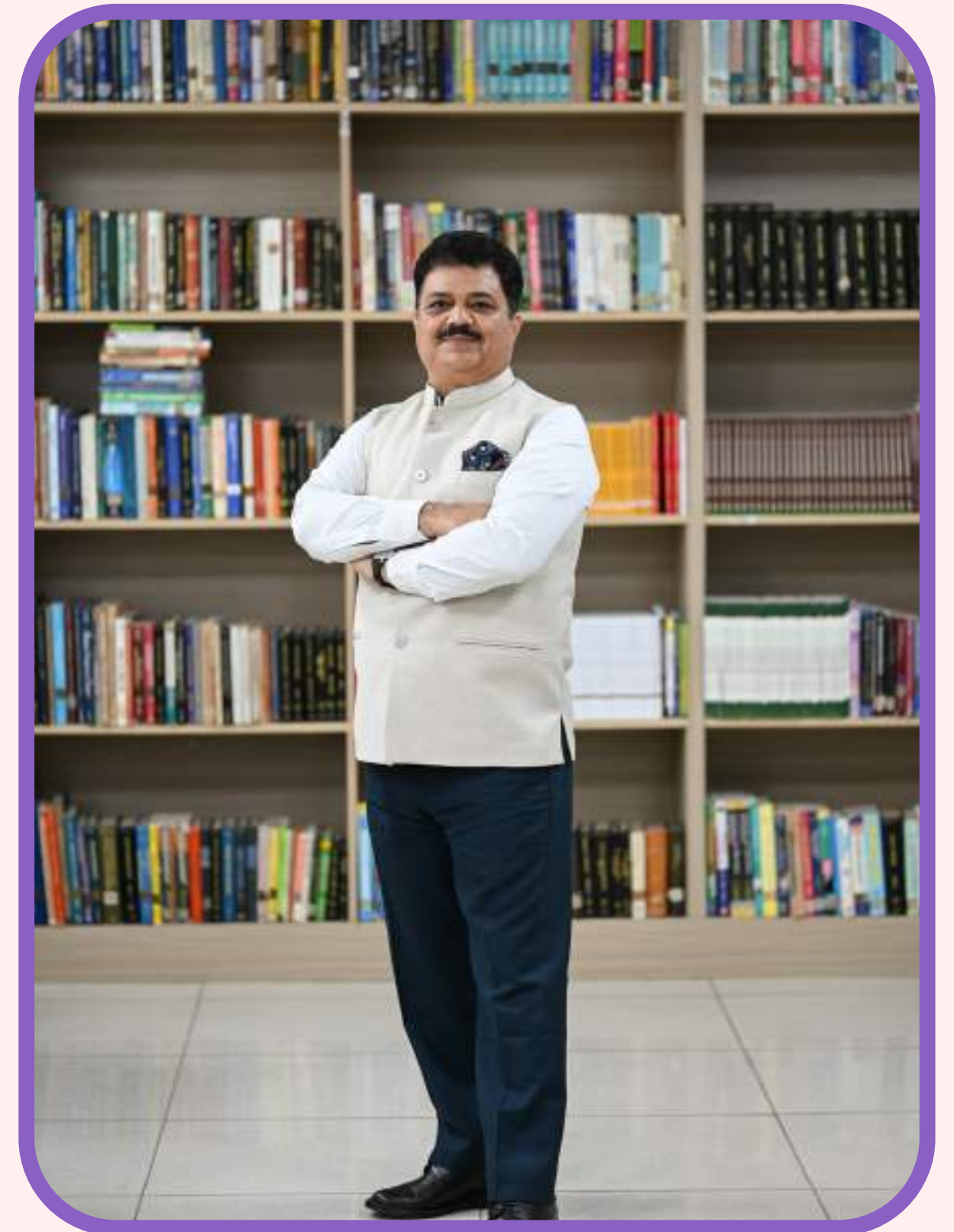
# WORDS FROM

**KAMAL KANT PANT**  
**(Principal, IHM Pusa)**

“Placement is one of the most critical milestones in a student’s professional journey. This is the best time for the hospitality graduates to kick start their career as the opportunities abound like never before much beyond the hotels and restaurants. One must thoroughly research the companies which are visiting the campus.

Please remember that a thousand-mile journey also starts with a single step. Likewise, placement marks the very first step in a remarkable career path, which demands patience, focus, and resilience. Much like a seedling growing into a tree, our students are in the process of transforming into strong and capable individuals ready to make their mark.

Placement of students is also the acid test for the institution. No wonder the institutes focus on one person – one job principle and implement the placement guidelines to achieve that goal.”



# WHAT IS OUR PLACEMENT PROCEDURE ?

1

INVITATIONS AND THE PLACEMENT BROCHURE ARE EMAILED TO COMPANIES WITH ESSENTIAL INSTITUTE DETAILS.

2

COMPANIES SHARE THEIR PROFILE, JOB DETAILS, SALARIES, AND PREFERRED INTERVIEW DATE/MODE.

3

COMPANY AND JOB PROFILE INFORMATIONS ARE SHARED WITH THE STUDENTS.

4

STUDENTS SEND THEIR RESUMES TO THE PLACEMENT CELL FOR FORWARDING TO THE COMPANY.

5

COMPANY CONDUCTS THE SELECTION ROUNDS FOR THE SHORTLISTED CANDIDATES ON/OFF CAMPUS.

6

THE COMPANY ANNOUNCES THE FINAL LIST OF SELECTED STUDENTS.

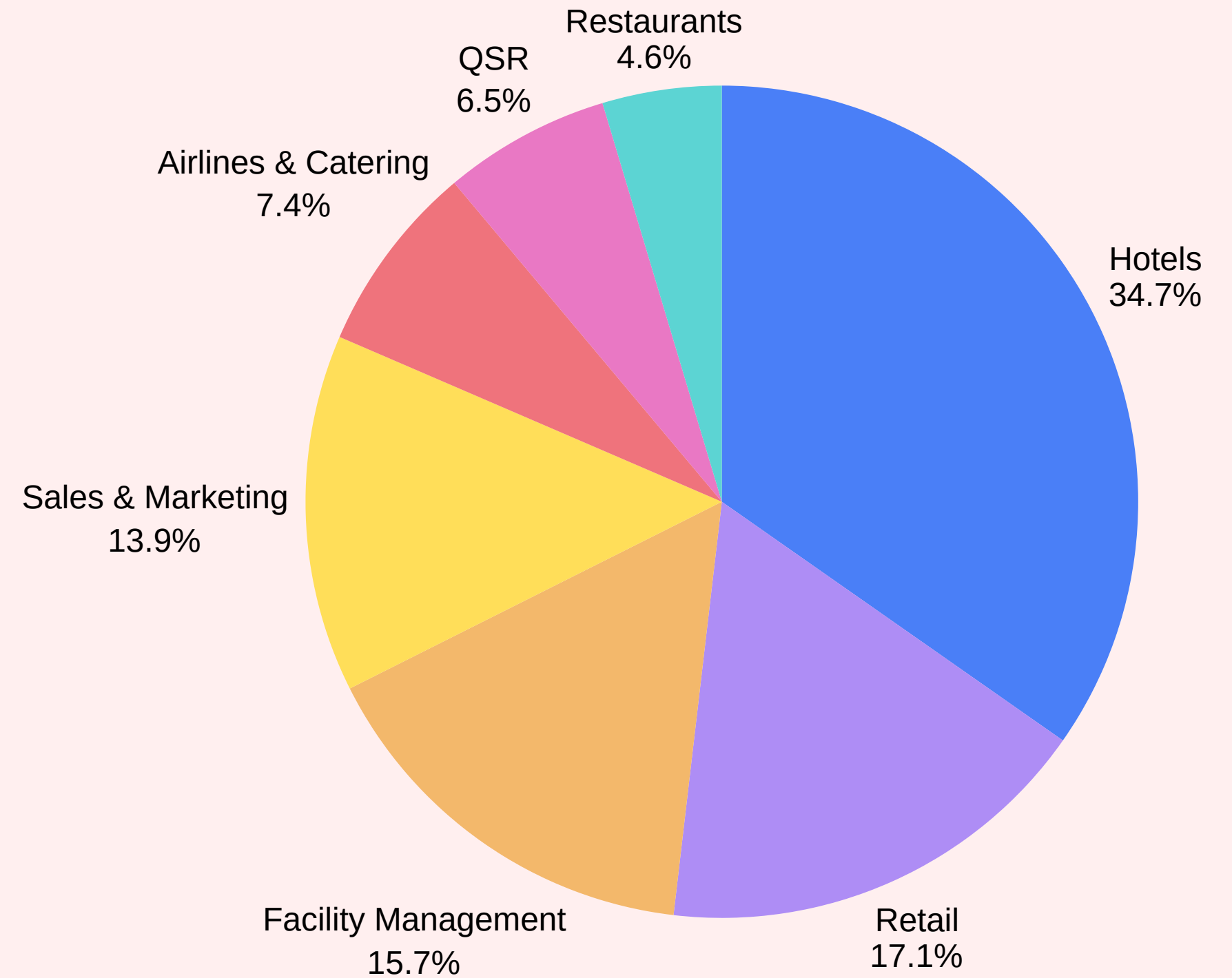
# WHO ARE OUR RECRUITERS ?

Top companies and brands visit our esteemed institution for placement opportunities, ensuring our students have access to premier career pathways.



# OUR ALUMNI POSITIONED IN VARIOUS SECTORS 2025-26

Our alumni excel in diverse sectors ranging from hospitality and tourism to entrepreneurship and more.



INSTITUTE OF HOTEL MANAGEMENT,  
CATERING & NUTRITION  
PUSA, NEW DELHI

# OUR ALUMNI

“EMPOWERED BY IHM PUSA, SHAPING THE FUTURE OF  
HOSPITALITY” & “NURTURED BY EXCELLENCE, DRIVEN BY  
PASSION”



## DR. CHEF MANJIT GILL

He has transformed Indian cuisine globally. As IFCA President and founder of Bukhara and Dum Pukht, his legacy in authentic North Indian dining and traditional cooking methods endures.



## MR. PUNEET CHHATWAL

He is the CEO of Indian Hotels Company Limited (IHCL). His leadership has expanded IHCL's global presence, making it a leader in luxury hospitality. Mr. Chhatwal's journey highlights his dedication and industry influence.



## MS. MEENU TOGNATTA

She is currently designated as the President of Housekeeping operations at Ernst & Young. She is a seasoned hospitality management professional with 42+ years of enriched and varied experience.



## CHEF SANJEEV KAPOOR

He is famous for his iconic television show "Khana Khazana" and his restaurant chain "The Yellow Chilli. " His contributions earned him the National Award for 'Best Chef of India' and the Padma Shri in 2017.



## MR. GAURAV POKHRIYAL

He is currently designated as the Chief Operating Officer – Traditional Businesses at The Indian Hotels Company Limited (IHCL). An industry veteran, he brings to the table over three decades of prolific hands-on experience and an in-depth understanding of hotel operations, business strategy, and people processes.



## MR. KSHITIJ GANDHI

He is currently designated as Assistant Vice President (Business analytics and strategy) at Leela Palaces Hotels and Resorts. He is also the winner of “The Next General Manager of India”, awarded by Les Roches Global Hospitality Education and IHCL.

# Placement Team



**Mr. Tonggoumang Haokip**



**Dr. Anshu Singh**



**Dr. Arena Gulia**