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Institute of Hotel Management, Pusa - An Overview



The Institute...

The Institute of Hotel Management, Catering & Nutrition, Pusa, New-Delhi is one of the premier hospitality Institutes of India providing quality hospitality education at undergraduate, graduate, and post-graduate levels. The Institute comes under the purview of Ministry of Tourism, Government of India and offers these Programmes through National Council for Hotel Management & Catering Technology, Noida and Indira Gandhi National Open University, New Delhi.

Brief History

The Institute of Hotel Management, Catering & Nutrition, Pusa, New Delhi is an autonomous registered Society which 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 academic block, hostels and staff flats in 1967-68. Additional academic block and residential units for the staff were added in 1986-87. Eco-friendly measures are adopted in the Institute like Solar Water Heaters, Sewage Treatment Plant, Underground Water Tank and Water Harvesting Facilities.

Contribution

The Institute has, over the years, turned thousands of trained personnel, many of whom are leading lights of hospitality industry and training Institutes. The Institute imparts education and training to over 900 students every year. Students from various developing and neighboring countries enroll at the Institute. The Institute has also trained in the field of management, key faculty and hotel executives from Russia, Kazakhstan, Mauritius, Maldives, Kyrgyzstan, Tajikistan and Republic of Syria under ITEC programme of Ministry of External Affairs. Having attained credibility on International platform, the Institute is poised for leadership in Southeast and Central Asia in the Field of Hospitality Education.

IHM Pusa Team

Name	Designation
Mr. Kamal Kant Pant	Principal
Mr. Balram Gautam	Head of Department
Dr. Raj Kumar Gupta	Head of Department
Ms. Anita Sharma	Head of Department
Mr. Naresh Popli	Senior Lecturer
Ms. Meenakshi Sumbly	Senior Lecturer
Ms. Nimisha Seth	Senior Lecturer
Mr. Anil Kumar Goyal	Senior Lecturer
Dr. Anshu Singh	Senior Lecturer
Ms. Mamta Bist	Senior Lecturer
Ms. Arti Ghai	Lecturer
Mr. Ashish Sharma	Lecturer
Mr. Vipul	Lecturer
Dr. Shewta Misra	Lecturer
Mr. Anand Kumar	Lecturer
Ms. Shraddha Sharma	Lecturer
Ms. Divya Bose	Lecturer
Mr. Tonggoumong Haokip	Lecturer
Ms. Sakshi Sharma	Assistant Lecturer
Mr. Raunak Arora	Assistant Lecturer
Ms. Rashmi Marathe	Lecturer (Contractual)
Mr. Anup Kumar	Assistant Lecturer (Contractual)
Ms. Vandita Mathur	Assistant Lecturer (Contractual)
Mr. Jawahar Singh Rithoriya	HSR Faculty (Contractual)
Mr. Yashveer Bhardwaj	HSR Faculty (Contractual)
Ms. Aishwarya Srivastav	HSR Faculty (Contractual)
Mr. Kunal Sain	Teaching Associate (Contractual)
Mr. Prayag Narayan Rathore	Teaching Associate (Contractual)
Mr. Yogesh Nagar	Teaching Associate (Contractual)

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 Ministry of Tourism, Government of India when they bestowed many awards to the Institute, Teachers & Students in the National Awards for Excellence (Hospitality Education) functions year after year.

National Awards of Excellence

A. Institutional Awards

1. The Best Institute for All Round Performance (2012-13)
2. The Best Institute for Academic Performance (2012-13)
3. The Best Institute for Placement (Special Award) (2012-13)
4. The Best Institute for Operational Performance (Special Award) (2012-13)
5. The Best Institute for CBSP Performance (Special Award) (2012-13)
6. The Best Institute of Hotel Management (2011-12)
7. The Best Institute for Academic Performance (2011-12)
8. The Best Institute for Operational Performance (Special Award) (2011-12)
9. The Best Institute for CBSP performance (Special Award) (2011-12)
10. The Best Institute of Hotel Management (2010-11)
11. The Best Institute for Academic Performance (2010-11)
12. The Best Institute of Hotel Management (2009-10)
13. The Best Institute for Implementing Central Scheme (2009-10)
14. The Best Institute for Academic Performance (Special Award) (2009-10)
15. The Best Institute of Hotel Management (2008-09)
16. The Best Institute for Implementing Central Scheme (2008-09)
17. The Best Institute for Skill Certification Programme (2008-09)
18. The Best Institute of Hotel Management (2007-08)
19. The Best Institute for Placement (2007-08)
20. The Best Institute for Academic Performance (Special Award) (2007-08)

B. The Best Teachers Awards

Ministry of Tourism, Government of India and National Council for Hotel Management & Catering Technology, Noida have constituted National Awards for Excellence for the Best Teachers from the session 2008-09.

National Award of Excellence for the Best Teacher winners for the session 2012-13 were:-

- | | |
|-------------------------|--------------------|
| 1. Mr. Sudeep Bose | Head of Department |
| 2. Mr. Anil Kumar Goyal | Senior Lecturer |
| 3. Ms. Mamta Bist | Lecturer |

National Award of Excellence for the Best Teacher winners for the session 2011-12 were:-

- | | |
|-------------------------|-----------------|
| 1. Ms. Meenakshi Sumbly | Senior Lecturer |
| 2. Mr. Sudeep Bose | Senior Lecturer |
| 3. Ms. Arti Ghai | Lecturer |

National Award of Excellence for the Best Teacher winners for the session 2010-11 were:-

- | | |
|-------------------------|-----------------|
| 1. Mr. Raj Kumar Gupta | Senior Lecturer |
| 2. Ms. Nimisha Seth | Lecturer |
| 3. Ms. Anita Sharma | Senior Lecturer |
| 4. Mr. Anil Kumar Goyal | Lecturer |
| 5. Ms. Meenakshi Sumbly | Lecturer |

National Award of Excellence for the Best Teacher winners for the session 2009-10 were:-

- | | |
|------------------------|-----------------|
| 1. Mr. Raj Kumar Gupta | Senior Lecturer |
| 2. Mr. Sudeep Bose | Senior Lecturer |
| 3. Ms. Anita Sharma | Senior Lecturer |
| 4. Ms. Nimisha Seth | Lecturer |

C. Students Academic Awards

- 9 All India Toppers positions 2012-13
- 9 All India Toppers positions 2011-12
- 9 All India Toppers positions 2010-11
- 9 All India Toppers positions 2009-10
- 10 All India Toppers positions 2008-09
- 10 All India Toppers positions 2007-08

“The Most Preferred Institute of Hotel Management 2012” award by Indian Restaurant Congress.

THE WEEK ranked Institute of Hotel Management, Pusa, New Delhi as Number 1 Institute of Hotel Management in their annual ranking of various institutes and colleges in the country since year 2011 to till date.

THE OUTLOOK - Since 2013 - till date

Ranked Institute of Hotel Management, Pusa, New Delhi as Best Professional College since 2013 among Hotel Management Institute across India.

INDIA TODAY ranked the Institute of Hotel Management, Pusa, New Delhi as Number 1 Institute of Hotel Management in their annual ranking of various Institutes and colleges in the country for the year since 2016 to till date.

GHRDC - 2018 and 2019 ranked IHM Pusa, as Number 1 in the annual ranking of Hotel Management Institutes across India.

Only HACCP Certified Institute

The first and only Institute of Hotel Management in the country which is HACCP (Hazard Analysis & Critical Control Points) certified by BSI Management System.

Pusa Journal of Hospitality and Applied Sciences

The first and only Institute of Hotel Management in the country which has published Journal of research paper with International Standard Serial Number (ISSN). This Journal covers research work applicable to Hospitality Industry. Five volumes of the Journal have been published.

TRAS - Think Responsible Act Sustainable

IHM Pusa won second prize under the Leadearthship program by TERI and Genpact. Under this campaign IHM, Pusa initiated TRAS (Think Responsible Act Sustainable) and will year after year continue creating awareness amongst youth for sustainable consumption of essential resources like food, energy, water and finance. On same lines IHM, Pusa is currently participating in Feed the Planet Challenge organized by WACS.

International Conference

IHM Pusa became the First IHM under NCHMCT to organize the First International Conference on "Development of Economies through Innovation & Sustainable Growth: Vision 2020" in Oct. 2016. Eight countries participated in the International Conference. Around 70 International and National research papers in the field of Sustainability and Management were presented in this conference.

Kayakalp Scheme

The Institute also worked in collaboration with Ministry of Health, to create the national level guidelines for outsourced companies for hospital housekeeping.

Cultural Society

Our Institute has Music Society "ASAVARI", Dance Society "PUNCH TATVA" and Nukkad Natak Society "Kaladhar" which participates in various Delhi University and other Universities Inter College Fest and has won accolades to the Institute. There are creative other club societies existing in Institute for various field.

Amaranth - 2014 - A Pan India Fest of Hospitality Education.

Amaranth 2014 - A Pan India Fest of Hospitality Education. The Institute organized one of its kind of National Festival of Hospitality Education. The fest created history by registering 25 Government Hotel Management Institutes covering 20 states of the country. The fest included competitions like Eureka, Tray Gardening, Quick Chef, Enigma, Business Block Buster, Synergy, Foot Loose, Gym-Pack, Cover Shot and Creativity Personified.

INTERNATIONAL EXPOSURE

Six students of the Institute have participated in "World Skills Olympics" at London (U.K.) in 2011, Leipzig (Germany) 2013 and Abu Dhabi, United Arab Emirates 2017. The faculty represented the country as experts and jury members in these Olympics in their

respective skills. Our student won Medallion in Restaurant Service Skill in the history of IHMs.

Students of IHM Pusa have started their Industrial Training at International platform also.

The Institute also organized its first International Education tour to Sri Lanka in January 2017.

Delegation of "Le Club Des Chefs" (the world's most exclusive gastronomic society) consisting of 17 personal chefs heads of states and board members visited the Institute. The club announced scholarship to the topper of Food Production of 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 facility.

The Principal and faculty members visited and were trained by Ecole Hotelier Lusanne, Switzerland. Faculty were trained as Qualified Learning Facilitator.

The faculty members were trained by NCHMCT, Noida by the Master Trainers of Ecole Hotelier Lusanne, Switzerland. Fiteen faculty members were trained as Certified Learner Facilitators.

In the "Trade in Global Challenge - Australia held at Perth, Australia, the student and faculty represented country as participant and jury member. The faculty had exposure in Switzerland, The USA, The UK, 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.

Faculty conducted training sessions and demonstrations of Indian Cuisine in Vatel, France, Salone del Gusto, Italy, Bakery & Confectionery, South Korea and Indian Cuisine for SUSTA, USA.

A student of final year of B.Sc. (HHA) at the Institute has won the **OISHII Japan Recipe Contest** organized by Maido Enterprises, Japan in association with BBC Good Food India and Japan Embassy. **He has won a trip to Japan as the 1st prize.** The second prize was also won by the another final year student. The contest was held in October, 2013 in which more than 100 contestants participated across the country.

Our faculty has been exposed to 36 countries Internationally like USA, UK, France, Italy, Qatar, Thailand, Malaysia, Singapore, China, South Korea, Norway, Sweden, Denmark, West Africa and Indonesia and 170 places nationally.

The Culinary School of Italy to enhance culinary relations between two countries. Any activities were organized during the week. The faculty and students of the Institute participated in Global Challenges, Australia.

IHM, Pusa along with Korean Cultural Centre organized HANSIK festival competition at IHM Pusa premises. The first two position was grabbed by IHM, Pusa students. IHM, Pusa signed Parchment document with ALMA, culinary Institute, Italy. Street food festival, Meditarrean Diet workshop was also organized with ALMA, Italy.

Research work undertaken / publication

1. Conducted National Survey of all Resorts/ Hotels/ Lodges/ Camps in and around Corbett National Park, Uttarakhand for Ministry of Tourism, Government of India. The Report of the survey was presented to Ministry of Tourism.

The Institute was nominated WWF-PATA Vanya Jeev Mitra Award 2010 by Ministry of Tourism, Government of India.

The Survey was replicated and co-ordinated by the faculty in Kaziranga National Park, Assam, Kanha National Park & Bandhavgarh National Park, Madhya Pradesh and Mudumalai Wild Life Sanctuary, Karnataka.

2. Conducted the survey and re-survey of all Guest Houses/ Hotels in Delhi for the use of Commonwealth Games-2010 with Licensing Branch, Delhi Police for Ministry of Tourism, Government of India.
3. IHM Pusa is the first Institute to publish Annual Magazine named "Sparkle N Spice". The 14th edition was completely published in Hindi. It was named as "Abhiyakti".
4. Total number of research papers published by the faculty in last 5 years in national journals are 75, the largest for any IHM.

Placement

The Institute has the tradition of 100% placement of the students for so many years. In this session the B.Sc. (HHA) students were offered more than 100 positions at management and executive levels, as more than 36 companies visited the institute for campus recruitment at the following levels. Campus placements are also organized for PG Diploma, Diploma and Certificate Courses.

All the students of M.Sc. programme are placed in various organizations related to industry and allied corporates.

IHG	The Starbucks
The Oberoi Hotels & Resorts	Carlson Rezidor
The Park	Suit up India
Zone by the Park	Fortune Hotels
Accor Hotels	The Square
The Lalit Suri Hospitality Group	Wrapd
ITC	Domino's
Oyo Rooms	Burger King
Hyatt	Reliance
Ash Plan	Cinapolis
Indo Spirit	Mc Donald's
Bata India Pvt. Ltd.	Ramada
Marriot	Kingsbridge

Taj
Lemon Tree
CCD
Tommy Hilfiger
H&M
Coffee Day Beverage

Welcome Hotel Dwarka
Shopper's Stop
Cargill India
Eazy Diner
Bristol, Gurugram

Activities (Session 2018-19)

- The IHM Pusa got the Rank 1 at All India College Ranking of Hotel Management Institutes by renowned magazines like India Today, The Week, The Outlook, The Global Human Development Center (GHRDC) and Career 360.
- The Hansik Competition (Korean Cooking Competition) was organized by the Korean Cultural Center at the IHM Pusa supported by the Republic of Korea. The vegetarian Korean cooking competition was organized for the professional chefs and the students of IHM Pusa in which students of IHM Pusa won the first and second position.
- The Hindi Pakhwara was organized in the Institute from 1st to 15th September 2018.
- The Swatchta Pakhwara was organized from 1st to 15th Sept. 2018.
- Institute participated in the programme "Gateway of India" organized by the Ministry of Tourism, Govt. of India on 17.09.2018.
- The Institute organized in the CII - SKA Asia quiz on Food Safety - Asia Quiz from 27th to 28th Sept. 2018. Around ten countries of the world participated in the quiz.
- The Institute celebrated the World Tourism Day on 27.09.2018.
- Students of IHM Pusa won prize in Photography event of SRMHM, Chennai held on 27th Sept. 2018.
- The Institute participated in the Poster Making Competition for the students on 03.10.2018. The theme of the competition was "Zero Hunger".
- The students of the Institute participated in the Event organized by Rajguru College of Applied Science for women, University of Delhi on 11.10.2018 and won the prizes.
- Faculty and students of IHM Pusa were part of Rajya Sabha TV Show - Sarokar on the topic of Food Adulteration on 17-10-2018.
- Faculty contributed Research Papers in Today National Level Seminar held at IHM Chennai on 20th and 30th Oct. 2018.

- Consultancy was done by the Institute for the Air Alliance at Hyderabad and New Delhi, Oct. 2018.
- Faculty and Staff of the Institute attended the workshop on Prevention of “Sexual Harassment of Women at Workplace” and “Administrative Issue” from 23.10.2018 to 24.10.2018 being organized by NAHRD at New Delhi.
- The faculty of the Institute participated in the Ningbo Young Chef Competition, China held on 23rd to 28th Oct. 2018 and won the Bronze and Silver Medals.
- The Institute participated in the Regional Food Festival Competition organized by Institute of Home Economics on 25.10.2018. The students won first prize in the competition.
- The faculty members of the Institute participated in the CLF training programme organized by the NCHMCT, Noida.
- The students of the Institute participated in the Korean Food Promotion event i.e. the NANTA Show held in Oct. 2018. The event was organized by the Korean Food Promotion Institute and Embassy of Republic, Korea.
- Faculty and Students of IHM Pusa attended Ramachandran Memorial Lecture and Symposium at NAMS, New Delhi held on 27th Nov. 2018.
- Farewell party was organized for Ex-Secretary, Ministry of Tourism, Government of India Smt. Rashmi Verma on 29th Nov. 2018.
- The faculty and students of the Institute attended the various workshops on Italian Food Gelato and also participated Sorrento Young Chef’s Competition, A Parchment signature was signed by IHM Pusa and ALMA Culinary School, Italy.
- IDA and Kellogs organized conference on Power of Grains on 07.12.2018.
- The faculty of the Institute was awarded FSSAI and AFSTI Award for the field of Food Safety at International Food Convention, Mysore, Karnataka on 12.12.2018.
- The Institute organized the Swatchhta Action Plan at various locations of Delhi. During this plan Nukkad Natak, Poster Making Competition, Slogan Writing Competition, and Cleanliness Drive were organized.
- ICF workshop by Sabi Gaziani on Art of Food Plating on 19.12.2018.
- Hotelier India presented Excellence in Hospitality Education Award at Aerocity, New Delhi on 20th Dec. 2018.
- Training programme for W-06 and W-05 IRCTC Supervisors was organized by IHM Pusa from Jan. to March 2019.

- Faculty and students of IHM Pusa participated at CNE on Obesity Management at Gangaram Hospital, New Delhi.
- Institute organized workshop on Hindi on 11th Jan. 2019.
- Faculty and Students of IHM Pusa attended seminar on Celiac Diseases at India Habitat Centre, New Delhi on 12th and 13th Jan. 2019.
- Faculty and students participated at Vaibhav 2019 at IHM Gwalior from 14-17 Jan. 2019 and won prize in Towel Art.
- Faculty and Students of IHM Pusa participated at International Conference at NCHMCT, Noida on 8th and 9th Feb. 2019.
- Institute organized Assam Theme Lunch under Ek Bharat Shreshth Bharat on 16th Jan. 2019.
- Institute organized Assam Theme Lunch under Ek Bharat Shreshth Bharat on 17th Jan. 2019 along with Reunion of 1968 Batch of IHM Pusa.
- Institute organized Sikkim Theme Lunch under Ek Bharat Shreshth Bharat on 18th Jan. 2019.
- Faculty and Students of IHM Pusa participated at CIHM Chandigarh from 12-14th Feb. 2019 for Bakery and Patisseries Competition and won prizes.
- Institute organized briefing of School Teachers of Delhi & NCR on Prospects of Hotel Management on 13th Feb. 2019.
- Institute is supplying Breakfast for Train - 18 Vande Bharat from 16th Feb. 2019 to till date.

PIHMAA

Pusa Institute of Hotel Management Alumni Association (PIHMAA), an integral part of the Institute was set up in year 2003 with the objectives -

- ✓ To encourage the members to take active interest in the activities and progress of the Alma Matter.
- ✓ To award scholarship and aid to the needy students of the institute.
- ✓ To provide assistance and facilities for all round development of the Institute.
- ✓ To promote and encourage friendly relations among all the members of the association.
- ✓ To keep the alumni informed about the Alma Matter.
- ✓ To promote and support technology and planning, research and development.
- ✓ To promote career guidance, interaction with the hotel industry and continuing education.

STUDY PROGRAMMES OFFERED

Applications are invited from Indian Nationals for Admission to the following courses: -

S. No	COURSE	ELIGIBILITY				Last date of downloading the online application form	Last date for Submission of Application Form with DD at the Institute
		Qualification	Upper Age Limit (as on 01.07.2019)	Duration	SEATS		
1	Post Graduate Diploma in Dietetics & Hospital Food Service (PGDDHFS)#	Graduate in Home Science or Graduate with Nutrition as a major subject or B.Sc. in Bio Medical Science / Biological Sciences / Biochemistry / Food Technology / Micro-Biology / Applied Life Sciences / Applied Sciences / Life Sciences / Physical Education & Sports Sciences / Food Science & Technology / BHMS / BAMS / Nursing or MBBS or B.Sc. Hospitality & Hotel Administration (Students with science in 12 th Standard).	No age limit	1 Year 3 Months	36	20.07.2019	25.07.2019
2	Diploma in Food & Beverage Service (DF&BS)*	Class XII of 10+2 system or equivalent <u>with English as a compulsory subject.</u>	25 yrs	1½ Years	70	01.07.2019	05.07.2019
3	Diploma in Bakery & Confectionery (DB&C)*	Class XII of 10+2 system or equivalent <u>with English as a compulsory subject.</u>	25 yrs	1½ Years	141	01.07.2019	05.07.2019
4	Craftsmanship Course in Food Production & Patisserie (CCFPP)*	Class X of 10+2 system or equivalent <u>with English as a compulsory subject.</u>	25 yrs	1½ Years	141	01.07.2019	05.07.2019

one year at the Institute + 12 weeks internship.

* one year at the institute + 6 months industrial training.

Please Note:-

1. Reservation for SC, ST, PH, EWS, KM & OBC seats as per the Government Norms.
2. Upper age limit as on 01.07.2019. For Scheduled Caste and Scheduled Tribe candidates upper age limit is relaxable upto 3 years.
3. Download the filled application form and along with the DD in favour of "Principal, Institute of Hotel Management, Catering & Nutrition, Pusa, New Delhi" and submitted along with the self attested photocopies of your mark sheets, age proof and category certificate or any other certificates must be sent by speed post to "Principal, Institute of Hotel Management, Catering & Nutrition, Library Avenue, Pusa, New Delhi - 110012". Kindly mark the course name on top of the envelope.
4. Amount of the application form Rs. 800/- for Gen./OBC and Rs. 400/- for SC/ST categories.
5. Application form filled incorrectly will be rejected.

ADMISSION PROCEDURE

- (a) For admission in all courses, the criteria for calculation of merit will be overall percentage is considered with English as a compulsory subject of 10th/12th/Graduation:
- (b) Post Graduate Diploma in Dietetics & Hospital Food Service – For this course overall percentage is considered of all three years.

Affiliation

The Institute is affiliated to National Council for Hotel Management & Catering Technology (NCHMCT), Noida and IGNOU. Post Graduate Diploma, Diploma and Craftmanship courses certificates are awarded by NCHMCT for all other courses.

Other Courses

M.Sc.(HA) & B.Sc.(HHA) courses are also being offered and admission process is through NCHMCT, Noida.

S. No	COURSE	ELIGIBILITY			
		Qualification	Upper Age Limit (as on 01.07.2019)	Duration	Seat
1	M.Sc. Hospitality Administration (HA)	B.Sc. Hospitality & Hotel Administration.	No age limit	2 Years	50
2	B.Sc. Hospitality & Hotel Administration (HHA)	Class XII of 10+2 system or equivalent with English as a compulsory subject.	25 yrs.	3 Years	246

1. PROGRAMME MODULES

P.G. Diploma in Dietetics and Hospital Food Service

Semester - 1

S. No.	Subject Code	Subject	Teaching hour per week	
			Theory	Practical
1	DHFS 11	Human Physiology	2	-
2	DHFS 12	Bio-Chemistry	2	2
3	DHFS 13	Therapeutic Dietetics-I	4	4
4	DHFS 14	Nutritional Perspective in Community - I	2	2
5	DHFS 15	Nutrition Industry Management - I	2	3
6	DHFS 16	Food Safety in Food Service Establishment	2	2
Total			14	13
Total hours per week			27	

Semester - 2

S. No.	Subject Code	Subject	Teaching hour per week	
			Theory	Practical
1	DHFS 23	Therapeutic Dietetics-II	4	4
2	DHFS 24	Nutritional Perspective in Community - II	4	2
3	DHFS 25	Nutrition Industry Management - II	2	3
4	DHFS 27	Sports Nutrition	4	-
5	DHFS 28	New Product Development Research	-	6

Total	14	15
Total hours per week	29	

* Each Semester marks will comprise 30% Mid Term and 70% Term End Examination

S.No.	Subject Code	Subject	Duration	Marks
1	DHFS 29	3 rd Semester - Internship	12 weeks X 6 days	100

Diploma in Food & Beverage Service

S. No.	Subject Code	Subject	Teaching hour per week	
			Theory	Practical
1		Food & Beverage Service-1	6	10
2		Food & Beverage Service-2	6	8
3		Hygiene & Sanitation	2	-
4		Business Communication	2	-
5		Computer Awareness	-	1
Total			16	19
Total hours per week			35	

* 3rd Semester - 24 weeks Industrial Training

Diploma in Bakery & Confectionery

S. No.	Subject Code	Subject	Teaching hour per week	
			Theory	Practical
1		Bakery	4	12
2		Confectionery	4	12
3		Hygiene & Sanitation	1	-
4		Business Communication	1	-
5		Computer Awareness	-	1
Total			10	25
Total hours per week			35	

* 3rd Semester - 24 weeks Industrial Training

Craftsmanship Course in Food Production & Patisserie

Semester - 1

S. No.	Subject Code	Subject	Teaching hour per week	
			Theory	Practical
1	CFP 11	Cookery & Larder Theory - I	02	-
2	CFP 12	Cookery Practical - I	-	12
3	CFP 13	Larder Practical - I	-	06
4	CFP 14	Bakery & Patisserie Theory - I	01	-
5	CFP 15	Bakery & Patisserie Practical - I	-	10
6	CFP 16	Hygiene	02	-
7	CFP 17	Equipment Maintenance	02	-
Total			07	28
Total hours per week			35	

* 4 week Industrial Training

Semester - 2

S. No.	Subject Code	Subject	Teaching hour per week	
			Theory	Practical
1	CFP 21	Cookery & Larder Theory - II	03	-
2	CFP 22	Cookery Practical - II	-	12
3	CFP 23	Larder Practical - II	-	06

4	CFP 24	Bakery & Patisserie Theory - II	01	-
5	CFP 25	Bakery & Patisserie Practical - II	-	10
6	CFP 26	Costing	03	-
Total			07	28
Total hours per week			35	

* 3rd Semester - 16 weeks Industrial Training

Rules and Regulations

Attendance Requirements

Being a professional Institute, the courses offered 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 have to maintain minimum 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____). 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

1. Absence without leave will be considered as breach of discipline.
2. 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.
3. Leave shall not be granted for reasons other than illness.

Discipline

Students are required to maintain strict discipline in campus, smoking or consumption of alcohol or drugs, is 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 and Failed Student

Student failing in 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 regular student on payment of full fees, at the discretion of the Principal, or appear in the subsequent annual examination as external candidate on payment of examination fee only. Detained students will have to take admission again next year.

Ragging

Ragging is absolutely banned in the Institute. Students indulging in ragging will be dealt strictly as per instructions and directions of Honourable Supreme Court of India.

Information Brochure

Information Brochure can be downloaded from the websites (www.ihmpusa.net or www.thims.gov.in). The cost of submitting ONLINE APPLICATION is Rs.800/- for UR/OBC/PWD Category and Rs. 400/- for SC/ST category by way of Demand Draft in favour of "Principal, Institute of Hotel Management, Catering & Nutrition, Pusa, New Delhi".

Guidelines for filling up the Online Application Form

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

o 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.

o If ineligibility of a candidate is detected at any stage before or after declaration of merit or during any stage of the programme, his/her candidature/admission will be cancelled without any notice, 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
---	---	---	---	--	---	---	---	---	---	---

o The candidate solely responsible for filling up of on-line application form , clearly, legibly and in block letters of English.

o Incomplete Application Form will be summarily rejected and no request will be entertained in this regard.

o 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.

o **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
---	---	---	---	--	---	---	---	---	---	---

o **Date of birth:** Enter the date, month and year of your birth as per 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 year of birth. For example, if born on 16th August, 1996, the date should be entered as follows: 16.08.1996.

Example

D	D	M	M	Y	Y	Y	Y
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o **Category:** Tick the appropriate ovals for your categories- General(GEN), Scheduled Caste(SC),Scheduled Tribe(ST), Other Backward Classes(OBC (Non Creamy Layer), and sub category such as Physically Disabled(PD). Categories once declared by the candidate, cannot be changed at a later date. If no category is specified, you would be considered as falling under 'General' category only. And, 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 & Physically Disabled categories then he/she should tick the both for ST and PD Categories.

o **Gender:** Tick the appropriate oval indicated for 'Male' , 'Female' or Other.

o **Qualifying Exam:** Tick the oval titled "Passed" if you have already passed the 10+2 or any other specified qualifying examination.

o **Nationality:** If your nationality is Indian, tick the oval indicated for "INDIAN". If your nationality is not Indian; tick the oval indicated for "OTHERS".

o **Mailing Address:** Write your name and complete mailing address IN CAPITAL LETTERS including the PIN CODE along with Telephone/ Mobile numbers with relevant STD Code at which the communication is to be sent.

o **Photograph of the candidate:** The candidate should affix his/her recent colour photograph with white background (without attestation) taken not more than three months old. The photograph should be upload as per the instruction available on the website. **size less than 200kb.**

o **Verification :** While filing up of the on-line application form, the candidate must verify the correctness of all the particulars furnished by him/her. In case any candidate is found to have concealed any material information in his/her application, he/she will be debarred from admission. Further, such a candidate shall also be liable for punishment.

o **Signatures of the candidate:** While filing up of the on-line application form, the candidate must upload his/her signature at the appropriate space provided for the purpose in the application form. **size less than 100kb.**

o BE CAREFUL WHILE HANDLING OF APPLICATION FORM

o **No request for change/correction/modification in the particulars of Application Form will be entertained once it is submitted.**

Note: Candidates may note in their own interest that there is no provision of relaxation in respect of age or qualification, so candidates may check their eligibility before submission of application form.

LAST DATE FOR FILLING UP OF ON- APPLICATION FORM FOR ADMISSION

The last date for filling up of on-line application form for Diploma in Bakery & Confectionery, Diploma in Food & Beverage Service & Craftsmanship Course in Food Production is 01.07.2019 and for Post Graduate Diploma in Dietetics & Hospital Food Service is 20.07.2019.

Kindly download the complete submitted application form for Diploma Bakery & Confectionery, Diploma in Food & Beverage Service & Craftsmanship Course in Food Production and send to the Institute before the last date i.e. 05.07.2019 along with demand draft through speed post kindly mentioned the course name at the top of the envelope at the following address:

INSTITUTE OF HOTEL MANAGEMENT, CATERING & NUTRITION, LIBRARY AVENUE, PUSA, NEW DELHI-110012.

Kindly download the complete submitted application form for Post Graduate Diploma in Dietetics & Hospital Food Service and send to the Institute before the last date i.e. 20.07.2019 along with demand draft through speed post kindly mentioned the course name at the top of the envelope at the following address:

INSTITUTE OF HOTEL MANAGEMENT, CATERING & NUTRITION, LIBRARY AVENUE, PUSA, NEW DELHI-110012.

Admission List

The selection list is displayed on the Notice Board and website of the Institute i.e. www.ihmpusa.net in the month of July (refer important date in the information brochure). Selected candidates are required to pay fee and complete all formalities as per schedule displayed

on merit list, failing which their candidature stands cancelled and admission will be offered to the next candidate in the next merit list.

Reservation (for all courses)

Reservation in all courses will be as per the Central Government Norms.

Physically Handicapped Candidates

For physically handicapped candidates (PH) (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.

Orthopaedically Handicapped Candidates

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

B.L. - Both legs affected but not arms

P.A. - One arm affected (R or L)

a. Impaired reach, b. Weakness or grip, c. Ataxia

O.L. - One leg affected (R or L)

M.W. - Muscular weakness and limited physical endurance.

Visually Handicapped Candidates:

Only those visually handicapped candidates who suffer from any one of the following conditions are eligible to apply.

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

Hearing Impaired candidates

Only those Hearing impaired candidates having disability between 40% to 75% shall be eligible.

Mentally retarded persons are not covered under above reservations.

At the time of submission of application, Physically Handicapped candidates will be required to necessarily attach the copy of Physically Handicapped Certificate issued by 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 at the Institute.

Important Note: - Candidates, in their own interest, should visit to the Institute.

Documents – After appearance of name in the merit list following documents need to submitted:

1. Educational documents.
2. Caste certificate
3. Date of birth proof.
4. Four Affidavits – format of affidavit of Rs. 10/- may be downloaded from the Institute's website i.e. www.ihmpusa.net (students column –Affidavits)
 - a. Anti-ragging by student.
 - b. Anti-ragging by parents.
 - c. Attendance
 - d. THIMS
5. Medical Certificate (In the Prescribed Format to be downloaded).

AFTER VERIFICATION OF ALL THE DOCUMENTS THE COURSE FEE WILL BE PAID ON-LINE ONLY.

IMPORTANT DATE

Starting Date of Online Application	:	_____
Closing Date of Online Application for DB&C, DF&B & CCFP is	:	01.07.2019 till 5.00pm
Closing Date of Online Application for PGDHFS is	:	20.07.2019 till 5.00pm
Last Date for submission of downloaded Application form along with DD for DB&C, DF&B & CCFP is	:	05.07.2019 till 5.00pm
Last Date for submission of downloaded Application form along with DD for PGDHFS is	:	20.07.2019 till 5.00pm
1 st Merit List of DB&C, DF&B & CCFP	:	10.07.2019 at 2.00pm
1 st Merit List of PGDHFS	:	26.07.2019 at 2.00pm
Commencement of Academic Session for DB&C & DF&B	:	29.07.2019
Commencement of Academic Session for PGDHFS & CCFP	:	05.08.2019

For any query :

Helpline No. 011-2584 1411, 2584 0147 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.).

Institute of Hotel Management, Catering & Nutrition

(An Autonomous Body under Ministry of Tourism, Government of India)

Library Avenue, Pusa, New Delhi - 110012

Tel No. - 011-25841411, 25840147, 25842429

Website: - www.ihmpusa.net, e-mail: - ihmpusa@rediffmail.com

Cost of Prospectus

For General/OBC/PH - Rs.800/-

For SC/ST - Rs.400/-

FEE STRUCTURE IS GIVEN BELOW:

Post Graduate Diploma, Diploma and Craftmanship Courses
ADMISSION SESSION 2019–2020
FEES STRUCTURE

PARTICULARS	Craftmanship Course in Food Production		Diploma in Food & Beverage Service		Diploma in Bakery & Confectionery		Post Graduate Diploma in Dietetics & Hospital Food Service	
	1 Term	2 Term	1 Term	2 Term	1 Term	2 Term	1 Term	2 Term
Admission Fee	1000	-	1000	-	1000	-	1000	-
Registration/Enrollment fee (NCHM)	900	-	900	-	900	-	900	-
Caution Fee (Refundable)*	2000	-	2000	-	2000	-	2000	-
Tuition Fee	11000	11000	11000	11000	10000	10000	11000	11000
Cookery Training Fee/ Lab Material fee	8500	8500	-	-	8000	8000	8000	8000
Operational Fee	2000	2000	6000	6000	2000	2000	5000	5000
Student Activities Fee	1000	-	1000	-	1000	-	1000	-
Mid-Term/ Assessment Examination Fee	1500	-	1500	-	1500	-	1500	-
Identity Card	200	-	200	-	200	-	200	-
Locker Rent	750	-	750	-	750	-	750	-
Magazine Fee	500	-	500	-	500	-	500	-
Lunch Charges	-	-	5000	5000	5000	5000	5000	5000
Internet, Handouts, Doctor facilities	1550	-	1550	-	1550	-	1550	-
Semester Examination Fee	2500	*5000	-	*5000	-	*5000	2500	*5000
TOTAL	33400	26500	31400	27000	34400	30000	40900	34000

* Semester examination Fee including 3rd semester fee.

Note:-Fee is subject to yearly revision.

Fee to be deposited ON-LINE only.

Rules for refund of fee:-

1. 50 % fee is refundable to the candidates who withdraw admission within one month from the date of admission in the course.
2. After one month only caution fee will be refunded as per the rules.
3. **Caution Fee** will be forfeited if not claimed within 1 year from the date of passing or leaving the course.

B.Sc. (Hospitality & Hotel Administration)
ADMISSION SESSION 2019–2020
FEES STRUCTURE

S. No	Particulars	First Year		Second Year		Third Year	
		(2019-2020)		(2020-2021)		(2021-2022)	
		1 st Sem	2 nd Sem	3 rd Sem	4 th Sem	5 th Sem	6 th Sem
1	Admission Fee	1500	-	-	-	-	-
2	Tuition Fee	49625	49625	40600	40600	46600	46600
3	Terminal Exam Fee	1000	-	1000	-	1000	-
4	IGNOU Fee	12700	-	12700	-	12700	-
5	IGNOU Term End Exam fee	-	120	-	360	-	120
6	Students Activity Fee	1500	-	1500	-	1500	-
7	Magazine, Identity card, Name Badge	1500	-	1500	-	1500	-
8	NCHMCT Examination Fee	2500	2500	2500	2500	2500	2500
9	Locker Rent, Internet & Doctor	1500	-	1500	-	1500	-
10	NCHM Enrollment Fee (One time)	1800	-	-	-	-	-
11	Caution Fee	6500	-	-	-	-	-
TOTAL		80125	52245	61300	43460	67300	49220

M.Sc. (Hospitality Administration)
ADMISSION SESSION 2019–2020
FEES STRUCTURE

S. No.	Particulars	Previous Year		Final Year	
		(2019-2020)		(2020-2021)	
		First Semester	Second Semester	Third Semester	Fourth Semester
1	Enrollment Fee (NCHM)	1000	-	-	-
2	Tuition Fee	40000	35000	40000	35000
3	IGNOU Fee	10000	10000	10000	10000
4	NCHM Exam Fee	2000	2000	2000	2000
6	Students Activity Fee	1000	-	1000	-
7	Magazine fee	500	-	500	-
8	Identity card & Library card.	200		200	
9	Locker rent	750		750	
10	Internet, Handouts Doctor facility	1550	-	1550	-
11	Lunch charges	5000	5000	5000	5000
12	Caution Fee (refundable)	6500	-	-	-
TOTAL		68500	52000	61000	52000