

# INSTITUTE OF HOTEL MANAGEMENT

**"TAKE YOUR FIRST STEP  
FOR A PROFESSIONAL  
HOSPITALITY CAREER WITH  
MGM IHM."**



**INSTITUTE OF HOTEL MANAGEMENT**



[www.mgm-ihmct.org](http://www.mgm-ihmct.org)

## MGM UNIVERSITY

MGM University in Chh. Sambhajnagar, established by the revered Mahatma Gandhi Mission Trust, a pioneer with 37 years of excellence in education, research and service, is now a self-financed State University, approved by Government of Maharashtra with the passing of MGM University Act 2019 by Maharashtra Legislative Assembly and Legislative Council.

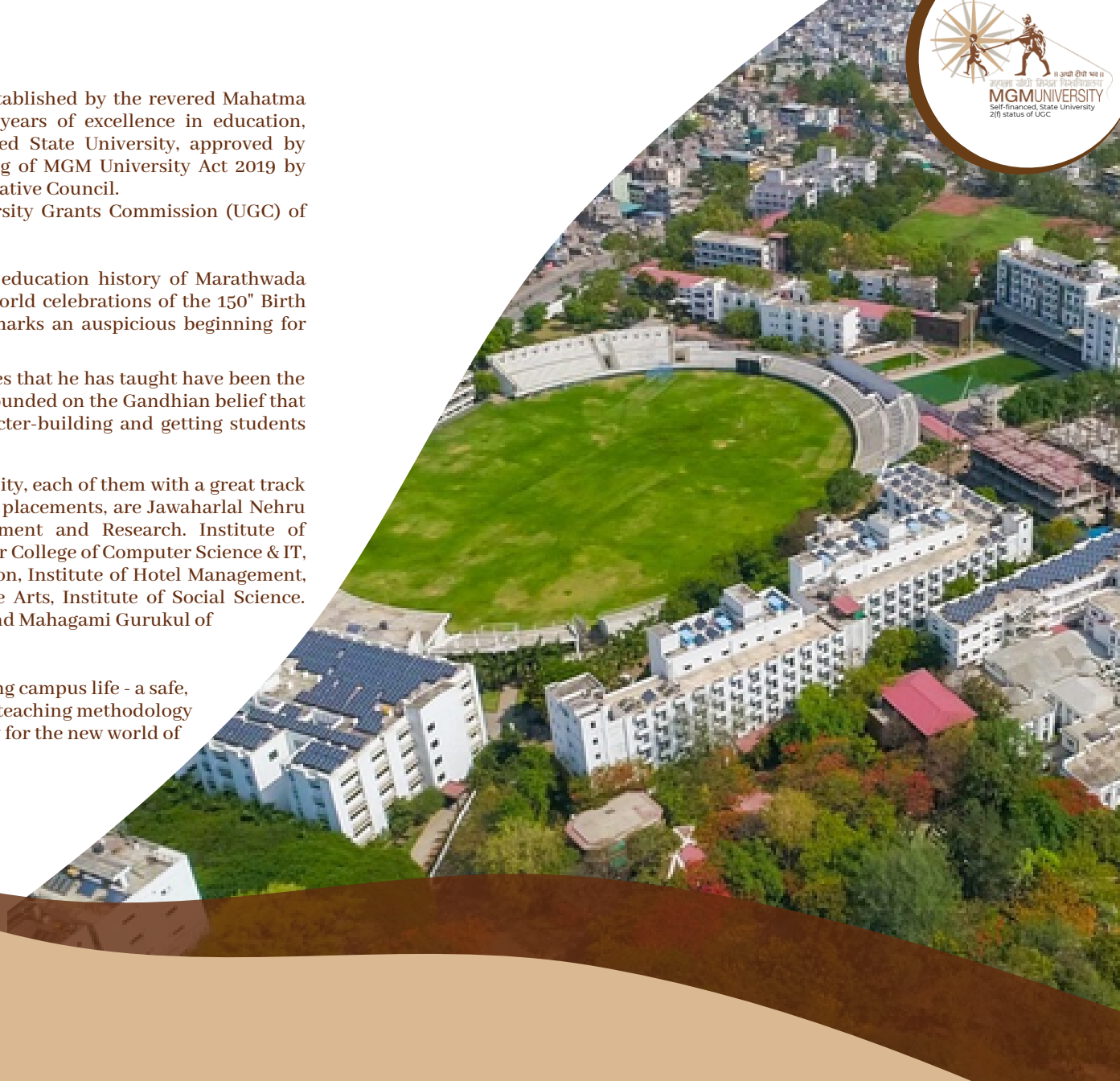
It has the 2(f) status granted by the University Grants Commission (UGC) of India.

Setting a glowing milestone in the higher education history of Marathwada region of Maharashtra, its birth amid the world celebrations of the 150<sup>th</sup> Birth Anniversary of Mahatma Gandhi in 2019, marks an auspicious beginning for MGM University.

Gandhiji's philosophy and the timeless values that he has taught have been the ever inspiring force of MGM University. Its founded on the Gandhian belief that education is for all-and at its core is character-building and getting students future-ready.

The constituent institutions of MGM University, each of them with a great track record of academic excellence and industry placements, are Jawaharlal Nehru Engineering College. Institute of Management and Research. Institute of Biosciences and Technology, Dr.G.Y.Pathrikar College of Computer Science & IT, College of Journalism & Mass Communication, Institute of Hotel Management, Institute of Fashion Design. College of Fine Arts, Institute of Social Science. Institute of Indian and Foreign Languages, and Mahagami Gurukul of Performing Arts.

MGM University assures you of an exhilarating campus life - a safe, vibrant, green campus - with an experiential teaching methodology adopted for all the programs to get you ready for the new world of careers and entrepreneurial opportunities.



## ABOUT INSTITUTE

MGM Institute of Hotel Management (IHM) is one of the leading Institutes in the region and since its inception, it has been a pioneer, engraving a position for itself in the hospitality industry. The Institute prouds itself for the work ethics and objectives which it has inherited from the parent organization of MGM.

It's a Constituent Institute of MGM University, Chh. Sambhajinagar and provides degree programs in the field of Hospitality. Travel & Tourism and Aviation Management, apart from this, the institute runs Diploma and Certificate programs. These programs help an individual to get an easy entry into the hospitality field. MGMU-IHM has taken a lead in the area of developing the required skills and confidence in the chosen career. Our institute offers excellent academic teaching and practical skills with an edge to make the student a true professional.

### Vision

Our vision is to be one of the leading institutes with a reputation for not only in academics, but also for developing professionals with hospitality skills, exposure to the hotel operations, strategic and managerial skills and multicultural ethics.

### Mission

To foster meaningful learning by increasing rigor and student engagement through classroom learning, hands on training and industrial exposure, our students will bloom into leading hospitality professionals with successful lives.



**Student's Practical by Celebrity Chef Vishnu Manohar  
Emeritus Professor - MGMU IHM**





# ACADEMIC YEAR 2023-2024

## PG PROGRAM

Sr.No.	Program Name	Eligibility	Duration
1	M.Sc. (Hotel Operations and Catering Services)	Graduate Hotel Management/ Hotel Operations/ Hospitality Studies or Equivalent Degree	2 Years

## UG PROGRAMS

Sr.No.	Program Name	Eligibility	Duration
1	B.Sc. Culinary Arts	HSC Passed (Any Stream)	3 Years
2	B.Sc. (Hotel Operations and Catering Services)	HSC Passed (Any Stream)	3 Years
3	BBA in Aviation, Hospitality and Travel & Tourism Studies	HSC Passed (Any Stream)	3 Years

## DIPLOMA PROGRAMS

Sr.No.	Program Name	Eligibility	Duration
1	Diploma Program in Professional Bartending	HSC Passed (Any Stream)	06 Month
2	Diploma Program in Bakery and Patisserie	HSC Passed (Any Stream)	1 Year
3	Diploma Program in Food & Beverage Services	HSC Passed (Any Stream)	1 Year
4	Diploma Program in Hotel Operations	HSC Passed (Any Stream)	1 Year
5	Post Degree Diploma Program in Hotel Operations	Graduate (Any Stream)	1 Year



## INFRASTRUCTURE FACILITIES

While choosing a career in a hotel management institute, it is of immense importance to be aware of how the infrastructure of the campus is placed. where one can get full hands-on practical training. Our state-of-the-art campus is endowed with all the facilities one needs to complete the courses at our campus. With all the facilities available at our infrastructure, we stand tall among others and proud ourselves for offering all the basic amenities a student should have.

We have a spacious building spanning an area of 2000 sq. meters to prop up our objectives and attain the desired results for the students. We care to provide all the necessary facilities not only to our students but to our staff members also.



## FRONT OFFICE LAB

It is said that the first impression lasts forever and we live up to our customers' and students' expectations. When you take the first few steps of our building, you will get the exclusive feel and warm welcome of IHM.

Our students are our representatives and they inherit the hospitality from MGM and are trained to take guest check-in, check-out, handling reservations, travel desk, concierge service, etc with due care and respect, thereby training them to suitably deal with all kinds of guest request through our state-of-the-art facilities. Hands-on practical classes are held in the Front Office, where the students are trained to face various mock-situations put forth by the trained lecturers.



## HOUSEKEEPING LAB

It is said that "Caution is not cowardly. Carelessness is not courage". An efficient housekeeping helps eliminate some workplace hazards and aids to get a job done safely. Housekeeping is a lot more than just cleanliness. Our students are taught about the various methods of maintaining the aesthetic upkeep of the hospitality environment with the aid from the latest tools and techniques.



## RESTAURANT LAB

Our students learn to offer a seamless dining experience through the serving techniques of different kinds of food and beverages in the utmost hygienic conditions. Our restaurant has all the facilities available for the students to make their learning experience lively and handy. We also have a well equipped bar associated with the prolific restaurant which enables the students to know the beverage associated recipes and their presentation techniques.





## Food Production Labs

The students' gets hand on training in the food production department in different kitchen laboratories:

### Basic Training Kitchen

It is our prime responsibility to teach the novice cooks the basic cookery techniques and to introduce them to the world of culinary. Once they learn how to handle these fundamental techniques, they will be able to prepare the delicacies of various regions. We believe that cooking is all about how to use ingredients to make them taste worth appreciating.

### Quantity Kitchen

It does not take a simple multiplication to cook something for a large quantity of people. It's a ground for the students to make various regional and national delicacies and they are trained under the guidance of the expert chefs who offer their expert advice to cater any volume of banquets. The Quantity Training Kitchen is mainly the training ground for the 2nd year students.

### Advanced Training Kitchen

From quality cooking accessories to full kitchen installations, we carry a full line of kitchen equipments where our students are prepared to cook authentic international cuisines and delicacies which they specialize on.

### Bakery Training Kitchen

This unit enables the students to develop the skills of making bakery and confectionery products.



**Basic Training  
Kitchen**



**Quantity  
Kitchen**



**Advance Training  
Kitchen**

## Library, Reading Room & E-Library

We have a vast collection of printed and multimedia materials. In addition, the Library's knowledgeable and dedicated staff is at your service, ready to help you achieve your educational and research needs. We have a well-stocked library with the variety of books ranging from Cookery to Cocktail and Mocktail recipes, Fiction to Autobiography, and Body Language to Etiquettes, and all the course oriented books of authors from across the globe. The library subscribes to numerous periodical magazines. Journals on the Hospitality Industry and all major newspapers. The library has a seating area with capacity of 60 seats, along with e-library with a seating capacity of 24 seats.





## EVENTS & ACTIVITIES

The institute organizes various events and co-curricular activities where the student gets ample of hands on training and exposure to the current trends of the industry.

### Awards and Achievements

India Book of Records - Prepared and Displayed 72 types of Lassis in 44.37 Min.

### Food Festivals / Theme Dinners

As an imperative part of the curriculum, food festivals/theme dinners are organized in every academic year. This enables the students to get hands-on training experience. Some of the food festivals organized were:

- Goan Carnival Food Fiesta
- Arabian Nights Food Festival
- Hyderabadi Biryani Food Festival
- Awadhi Food Festival
- Punjabi Food Festival
- Oriental Food Festival
- Italian Cornett Food Festival

### Industrial Visits

Every year the institute conducts several industrial visits as these keep students updated with the latest information and technologies. These visits also compliment with the learning where the lecturers plan and conduct the visits according to the demand of the subject.

- Vineyard visit
- Cheese Farm/ Factory visit
- 5 Star Rated Hotels visits
- Visit to a fine dine restaurant over a dinner
- Visit to Distilleries and Breweries
- Visit to Quick Service Restaurants like McDonalds
- And many other visits

### Excursion Tours

The local and excursion tours are conducted every year for the students as it provides a change from the regular routine and balances the study with fun. Moreov these tours help in team building and improve the management skills of the students as the entire tour is planned and executed by them under the supervision of the staff members.



Food Festivals



Industrial Visits



Excursion Tours

### Business Presentations

Faculty members give a presentation to the students on a pre-selected topic which could be from the industry, legal, sports, personality or any other which makes the students aware of many aspects related to these, and are important in their day to day lives.

### Guest Lectures

Guest lectures are organized where the speaker is invited from the industry to share their experience, views, and thoughts with the students which help them to know the working scenario of the industry and the current challenges which they may face as a fresher.

### Extra Curricular Activities

Apart from all the co-curricular activities the institute ensures that the students participate in the extracurricular activities which are very important in over all development of an individual. Every Saturday three hours are given to the sports and on the basis of the same competitive matches are organized once in every month. The students have the common facility of:

- Cricket ground, swimming pool, rifle shooting, lawn tennis, basket ball, badminton courts and many other such facilities are provided.
- Apart from these students have the facility of yoga and meditation centre.



## Sports Club & Stadium

A well maintained stadium with all the amenities required in sports and games is situated at our University to organize various indoor, outdoor sports activities and events.



# Admission Process

## Eligibility

### Step 1: Enquiry

Candidates to visit college between 10 am to 5 pm from Monday to Saturday for a comprehensive college tour.

To make an enquiry or schedule an appointment:

Email: [mgmihm@mgmu.ac.in](mailto:mgmihm@mgmu.ac.in)

Telephone: +91 8793047544

+91 8446547555

### Step 2 Admission Process

#### Application for MGMU-CET 2023

To seek admission in UG First Year or PG First Year Programs

1. Apply online at [www.mgmu.ac.in](http://www.mgmu.ac.in) or [www.mgm-ihmct.org](http://www.mgm-ihmct.org).
2. Fill the required information and pay the application fee.
3. Upload the required documents at the portal (Mark sheet of qualifying examination, transfer/ leaving certificate, Aadhar card copy, medical certificate, SSC mark sheet, passing certificates)
4. Conduct of MGMU – CET exam as follows: 16TH, 17th & 19 May 2023
5. Visit the institute, submit the original documents and confirm the admission.
6. Pay the program fee.



**MGMUNIVERSITY**  
CHHATRAPATI SAMBHAJINAGAR

**MGMU-CET**  
**2023**

**16<sup>th</sup>, 17<sup>th</sup> & 19<sup>th</sup> May 2023**

Admission Entrance Test    Apply Online

Visit us : [www.mgmu.ac.in](http://www.mgmu.ac.in)

Call: 9067612000, 0240-6481111

## PLACEMENTS

The institute has tie-ups with leading star properties across the country where the students are willingly accepted for their industrial trainings and job placements viz. Taj Group of Hotels. Marriott Hotels. Accor Hotels. Hyatt Hotels. Conrad by Hilton. Starwood Hotels, Radisson Blu Hotels and also with retail sector which forms an important part of the service industry.

### HOTELS & RETAILS

### AIRLINES

### TOURISM





## Director's Message

Hospitality Industry has a tremendous need for professionally trained youngsters who are well-matched to cater present and future needs of the Hotel, Aviation and Tourism industry worldwide, as a number of new hotels and airlines are in the offering and ever- increasing significantly.

The underlying idea of MGMU IHM is to concentrate substantial resources on those exceptional individuals – students and teachers – who have the potential to transform society. When provided with a world-class education, exceptional students from any background can achieve their significant potential and in so doing improve their lives, the lives of their families, their communities, their country and the world.

Our curriculum ensures a global standard of educational excellence. The courses offered are ideally suited to take up a career in the Hotels, Airlines, Cruise and all major fields of the hospitality industry. The students of our college are already achieving exceptional results in the hospitality industry. And our alumni, many of whom are currently working with top hospitality brands around the world, are demonstrating a deep sense of social responsibility and a commitment to return to serve their home countries.

Our campus is set in a beautiful landscape with a spectacular view of Chh. Sambhajinagar, also known as the city of gates and Aurangabad Caves comprise ancient, rock-cut Buddhist shrines with greatest opportunities in Tourism sector. Our distinguished faculty, with extensive ties with leading hotels, retail sectors, facility management companies, airlines, railways and other corporate sectors etc are the hallmark of this institute. Industry experts and hotel managers as guest speakers, distinguished visiting professors, and rich alumni resources are the great backbone for the ongoing batch of students..

We at MGMU - IHM are committed to excel in the field of hospitality education by ensuring the highest quality of faculty, resources and infrastructure. Our focus on academic excellence and holistic development of our students will result in highly skilled and committed professionals to meet the increasing needs of the Global Hospitality Industry Especially, with the roll out of the New Education Policy of the country.

I invite you to explore our website further to learn more about the Mahatma Gandhi Mission University's Institute of Hotel Management and the unique and innovative programme we offer.

I look forward to welcoming you to the world of Hospitality. Wishing you all the best for your career and academic pursuits.

With Warm Wishes,  
Prof. Kapilesh Mangal  
Director - MGMU IHM

## FACULTY



**Kapilesh Mangal**  
Director / HOD  
Food & Beverage Service



**Pushpa Gore**  
Asst. Professor  
HOD Front Office



**Rupesh Bhavsar**  
Asst. Professor  
HOD Food Production



**Aarohi Deshpande**  
Asst. Professor  
HOD Housekeeping



**Syed Rana Safiuddin**  
Asst. Professor  
Front Office



**Vaibhav Joshi**  
Asst. Professor  
Food Production



**Amit Pawar**  
Asst. Professor  
Food Production



**Bidisha Roy**  
Asst. Professor  
Food & Beverage Service



**Abhishek Srivastava**  
Head Accountant



**Sindhu Sangule**  
Asst. Administrator



**Bhagyashri Mathdewaru**  
Librarian





MGM students under the close guidance and mentoring of experienced faculty, learn to widen their perspectives about a changing world.

Based on Nayi Taleem with Gandhian values and philosophy, students get an opportunity to enrich their minds, inculcate a societal view, while they acquire a deep subject-area knowledge to advance in life and get ready for emerging careers.

### Contact Us:

☎ 8793047544, 8446547555, 0240-6481110

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✉ [mgmihm@mgmu.ac.in](mailto:mgmihm@mgmu.ac.in)

📍 MGM Campus, N-6, Cidco, Chh. Sambhajinagar - 431003