Introduction

Our Institute, the first of its kind in Asia was founded on June 27, 1954 by the All India Women's Central Food Council under the leadership of Smt. Lilavati Munshi who was the wife of the then food minister, Mr. KM Munshi.

"Necessity is the mother of All Invention"
It has its humble beginnings in an old army barrack of Bhavans college campus, Versova. Its main aim back then was to provide nutritious food to the common people at economical rates due to a drought the country was facing. To serve this purpose, a chain of Annapoornas (restaurants) was setup throughout the country, primarily in the metropolitan cities by Smt. Lilavati Munshi, with a group of like minded women which included Smt. Homi J H Taleyarkhan and Smt. Leela N Jog. This led to the formation of the All India Women's Central Food Council The critical factor however was to find trained personnel who could cater to nutrition as well as run these Annapoornas on a self-financing basis. Hence the necessity of having a training institute emerged.

Hotel management & catering technology was still a young discipline in those days even in the West, in fact, the school of Hotel Administration of Cornell University bifurcated from the Department of Home Economics as a separate faculty only in 1954. There was no technical knowhow in our country too, regarding this field. The ministry of Food & Agriculture was tasked with training professionals. There were six students when classes commenced in 1954 at Bhavan's College Campus, Andheri. Shri P. C. Rajpal deputed from Tea Board of India, after undergoing a study tour of Europe and U.K. under the sponsorship of Food & Agriculture Organisation was the first Principal of the Institute.

At the request of Smt. Lilavati Munshi through the Ministry of Food and Agriculture, Department of food, Mr. Belfield Smith of U.K.,one of the founder members of Hotel Catering and Institutional Management Association, U.K. was assigned as an expert to India by Food and Agricultural Organization of the United Nations. In March 1956, Mr. C. Belfield Smith took over as the Principal of the Institute. Since then there has been no looking back.

In 1958 the Three Year Diploma Programme in Hotel Management & Catering Technology was started, recognized by the Directorate of Technical Education, Maharashtra State. Keeping pace with the continuing growth, the Institute shifted to its own separate campus in Dadar built on the land leased by the State Government. It was fondly called Dadar Catering College in those days and was a landmark in its day. With Miss. Thangam E. Philip as its Principal, the growth of the Institute was spectacular with funds coming from the State Government and the Central Government. Other such trainig institutes were also established across the country, the first Food Craft Institute being opened in Kalamassery IN 1967. Most Food Craft Institutes were upgraded in 1982-83.

In 1979 the Central Government took over the total financial responsibility of the Institute. National Council for Hotel Management and Catering Technology (Society) was set up in the

year 1982 by Govt. of India as an autonomous body for coordinated growth and development of hospitality management education in the country. The Council today, under the Ministry of Tourism, regulates academics in the field of Hospitality Education & training that is imparted at the 21 (twenty one) Central Govt. sponsored Institutes of Hotel Management, 26 (twenty six) State Govt. sponsored IHMs offering Degree level/Diploma/Craft Certificate level programs, 1 (one) PSU owned Institute, 26 (twenty six) private Institutes and 14 (fourteen) Food Craft Institutes that function in different parts of the country. Through the Council, these institutes offer 11 (eleven) different professional programs leading to award of Certificate, Diploma, Post Graduate Diploma, Bachelor and Master Degree. (The last two programs are in collaboration with Jawaharlal Nehru University).

From meager number of 6 students in 1954 the number of graduates emerging from the Institutes today amount to about 13000, representing seven decades of Catering Education in India.

The course curriculum undergoes continuous revision and restructuring over the years keeping pace with the ever-changing industry. In fact, today's students are trained to keep pace with the ever changing field of Hospitality. In order to compete on an international stage in the field of Hospitality Education - modern equipment, up-to-date curriculum and dedicated faculty is essential and imperative to attain and maintain global standards.

The Vision

A rooted in a tradition and driven by excellence, IHM Mumbai strives to empower students with the skills, ethics, and vision required to redefine the standards of global hospitality and culinary arts.

The Mission

To provide world class hospitality education through a rigorous blend of academic theory and practical expertise, ensuring our graduates at the preferred choice of global hospitality industry leaders.

Aims and Objectives

i. To establish and to carry on the administration and management of the Institute of Hotel Management, Catering Technology & Applied Nutrition hereinafter called the 'Institute' whose function shall be:-

a. i. to provide instruction and training in all the crafts and skills, all the branches of knowledge both theoretical and applied, and all the organizational and management techniques, which are required for the efficient functioning of hotel and catering establishments of all kinds, as well as institutional feeding programmes in schools, industrial establishment and similar organizations;

ii to impart instruction and training in modern and scientific techniques of management of modern hotels and hostels; b. to undertake and to associate itself with nutritional extension and developmental

work;

c. to propogate economy in the handling and utilization of foodstuffs;

d. to assist in and associate itself with the efforts of the Central and State Governments to popularize wholesome non cereal foods, particularly protective foods, with a view to the diversification of the ordinary Indian diet and the enrichment of its nutritional content;

e. to assist in and associate itself with the attempts of food research institutions, food scientists and food technologists to find effective and acceptable means of presenting their nutritional ideas through the development of suitable recipes and the planning of menus;

f. In accordance with the general policy laid down by the Central Government, to prescribe courses of instructions, hold examinations and grant certificates, diplomas and other awards to persons;

g. to fix and demand such fees and other charges as may be laid down in the byelaws

h. to establish, maintain and manage halls and hostels for the residence of students and members of the staff; i. to supervise and control the residence, to regulate the discipline of students of the Institute and to make arrangements for promoting their health, general welfare and cultural and co-operate life;

j. to institute teaching, administrative, technical, ministerial land such other posts as may be necessary and to make appointments thereto in accordance with rules, bye-laws and any instructions/orders and guidelines issued by the Central Government, from time to time.

k. to institute and award fellowships, scholarships, exhibitions, loans, monetary assistance, prizes and medals in accordance with the rules and bye-laws; and

l. within the broad framework of the policy laid down by the Central Government, to seek affiliation with universities or other appropriate academic or governmental bodies or institutions and obtain the recognition of its courses of instruction, its examinations, its diplomas, certificates and other awards by the appropriate educational authorities.

ii. to make rules and bye-laws for the conduct of the affairs of the Institute and Society and to add to, amend, vary or rescind them from time to time.

iii. to give pensions, gratuities or charitable aid to the teachers, staff and other employees or ex-employees of the Society or to their wives, children or other dependants; subject to orders/instructions issued by the Central Government in this regard from time to time.

iv. to make payments towards insurance and form and contribute to provident and benefit funds for the benefit of any person employed by the Society or of the wives, children or other relatives or dependants of such persons;

v. to acquire, hold and dispose of property in any manner whatsoever provided that the prior approval of the Central Government is obtained in the case of acquisition or disposal of immovable property;

vi. to deal with any property belonging to or vested in the Society in such manner as the Society may deem fit for advancing the functions of the Institute;

vii. to borrow and raise moneys with or without security or on the security of any Mortgage, Charge or Hypothecation or pledge over all or any of the immovable properties belonging to the Society or in any other manner whatever; subject in the approval of the Central Government;

viii. to build, construct and maintain houses, hostels, schools or other buildings, and alter, extend, improve, repair, enlarge or modify the same including any existing building and to provide and equip the same with light, water, drainage, furniture, fittings, instruments, apparatus and appliances and other things for the use to which such buildings is to be put up or held

ix. to construct or otherwise acquire, layout, repair, extend, alter, enlarge, improve and use any land, recreation or playgrounds, parks and any other immovable property belonging to or held by the Society;

x. to start, conduct, print, publish and exhibit any magazines, periodicals, newspapers, books, pamphlets or posters that may be considered desirable for the promotion of the objects of the Society;

xi. To maintain a fund to which shall be credited a. all moneys provided by the Central Government; b. all fees and other charges received by the Society; c. all moneys received by the Society by way of grants, gifts, donations, benefactions, bequests or transfers; and d. all moneys received by the Society in any other manner or from any other sources;

xii. to deposit all moneys credited to the Fund in such banks or to invest them in such manner as the Society may, with the approval of the Central Government decides;

xiii. to draw, make, accept, endorse and discount cheques, notes or other negotiable instruments and for these purposes to sign, execute and deliver such assurances and deeds as may be necessary.

xiv. To pay out of the funds, belonging to the Society or out of any particular part of such funds the expenses incurred by the Society from time to time including all expenses incidental to the formation of the Society and management and administration of any of the foregoing subjects including all rent, rates, taxes, outgoings and the salaries of the employees;

xv. To maintain proper accounts and other relevant records and prepare an annual statement of accounts including the balance sheet in such form as may be prescribed by the Central Government.

xvi. To have the accounts of the Society audited in such manner as the Central Government may direct and to forward annually to the Central Government the accounts duly certified by the auditors together with the audit report thereon;

xvii. To constitute such committees or sub-committees as it may deem fit.

xviii. To delegate all or any of its powers to the Board of Governors of the Institute or to the Executive Committee or to any of the committees or sub-committees constituted by the Society or the Board, or to any one or more members of its bodies or its officers;

xix To do all such lawful acts, deeds or things as may be necessary, incidental or conducive to the attainment of all or any of the objects of the Society.