



Established in 1954

ENTER TO LEARN
GO FORTH TO SERVE

INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY & APPLIED NUTRITION - MUMBAI

अतुल्य भारत
होटल प्रबंध, खान-पान प्रौद्योगिकी एवं अनुप्रयुक्त
पर्यटन मंत्रालय, भारत सरकार
INSTITUTE OF HOTEL MANAGEMENT
CATERING TECHNOLOGY AND APPLIED NUTRITION
MINISTRY OF TOURISM, GOVT. OF INDIA

BROCHURE



Affiliated To



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पर्यटन मंत्रालय
MINISTRY OF
TOURISM

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पर्यटन मंत्रालय
MINISTRY OF
TOURISM

Incredible India
www.incredibleindia.org

THE FOUNDERS



PRINCIPAL'S MESSAGE

PAST



Ms. Leelavati Munshi

Ms. Leelavati Munshi established a chain of Annapoornas throughout the country to improve the nutritional status and provide a balance diet to all. To run these Annapoornas she required trained personnel and hence the birth of the Institute



Mr. Cyril Belfield Smith

Mr. Cyril Belfield Smith one of the Founder Members of the Hotel Catering & Institutional Management Association (HCIMA) UK was assigned as an expert to India by Food & Agricultural Organization of the United Nation. He took over as the Principal of the Institute and since then there has been no looking back



Ms. Thangam E. Philip

Ms. Thangam Elizabeth Philip was an Indian nutritionist & a pioneer of hospitality education in India. She was the Principal Emeritus of the Institute of Hotel Management, Mumbai & was the author of several books on cookery. A recipient of the FAO Ceres Medal and the Knighthood of the Order of Cordon Bleu Du Sant Esprit of France. Ms. Philip was awarded the fourth highest Indian civilian award of PADMA SHRI by the Government of India in 1976.

PRESENT



Vision

To nurture budding hospitality professionals for the benefit of the industry and nation.

Mission

The institute places a strong emphasis on discipline, grooming and overall development of students. It's goal is to create hospitality enthusiasts who will contribute to the advancement and growth of the country.



WELCOME TO THE INSTITUTE OF HOTEL MANAGEMENT MUMBAI.

We are a student-centric institute offering undergraduate & postgraduate programs. We nurture your talent and create vibrant personalities who can adapt and accept the changes in the industry. **SO KEEP LEARNING & GROWING GOD BLESS**

**-Mr. Nisheeth Srivastava
PRINCIPAL**

ABOUT US



The Institute of Hotel Management Catering Technology and Applied Nutrition was established on 27th June 1954

A highly experienced professional Mr. Cyril Belfield Smith was the First Principal of the Institute.

Later, Ms Thangam Philip a renowned Nutritionist became the Principal

Thereafter, Mr. K.V. Simon, Mr. S.L. Dhargalkar, Mr. R.K. Saxena & Mr. A.K. Singh carried forward the legacy of the Institute

Currently Mr. Nisheeth Srivastava is the Principal of the Institute of Hotel Management Mumbai

The National Council for Hotel Management and Catering Technology was set up in the year 1982 and subsequently it was transferred to the Ministry of Tourism Government of India in the year 1984. The Council regulates academics in the field of Hospitality Education and has been the pioneer in the growth and development of Management Education in the country. It offers 11 different Professional programs leading to the award of Certificate, Diploma, Post Graduate Diploma, Bachelor and Master Degree Programs.

AWARDS & RECOGNITION



National Award for Excellence
BY
GOVERNMENT OF INDIA

FOR 12 CONSECUTIVE YEARS
AS THE
BEST TOURISM EDUCATION INSTITUTE,
BEST ACADEMIC PERFORMANCE
BEST ADMINISTRATIVE PERFORMANCE,
BEST AWARD FOR PLACEMENT PERFORMANCE
SPECIAL AWARD FOR OPERATIONAL PERFORMANCE



Ranked No. 1
As the
Top Hotel Management Institute
IN
2021
BY
TIMES EDUCATION ICONS



Certificate of Recognition
By
MUNZER - Bharat Private Limited

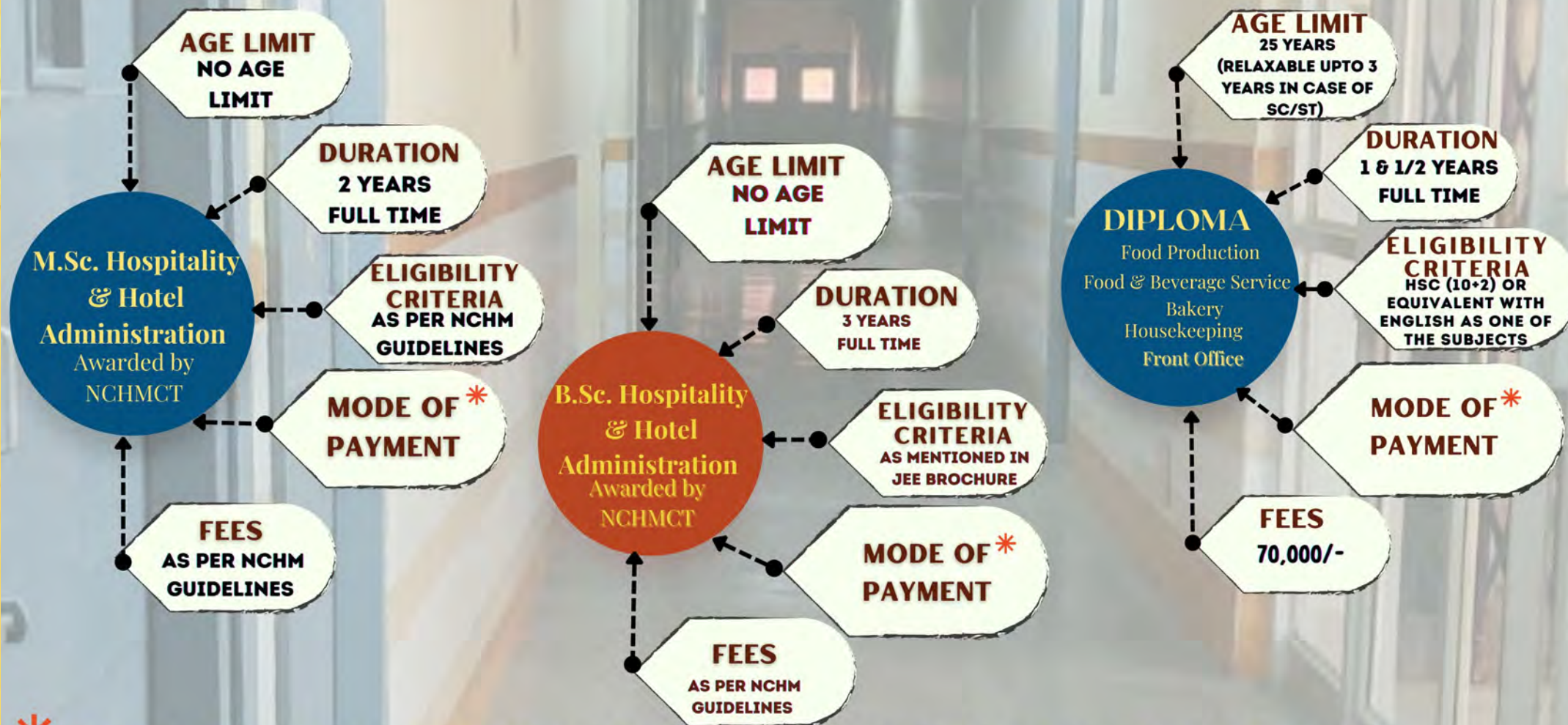
FOR
NATIONAL USED COOKING OIL
COLLECTION MISSION FOR INDIA
AS PIONEER PARTNER IN ACTIVELY
CONTRIBUTING TO CO2 EMISSIONS
& TO A
CLEAN INDIA CAMPAIGN

PROGRAMMES OFFERED



Are you passionate about the hospitality industry and ready to start a rewarding career in hotels? Look no further... Our comprehensive programs are designed to provide students with the skills and knowledge they need to succeed in the fast-paced and dynamic world of hospitality.

Our program includes a mix of classroom instruction, hands-on training, and real-world experience through internships and industry placements. Students will learn from experienced professionals and have the opportunity to learn from industry experts through guest lectures and workshops.



*NEFT, RTGS, NET BANKING, DEBIT CARD, CREDIT CARD, UPI PAYMENT

EXTRA CURRICULAR ACTIVITIES



CLUBS



EKLAVYA
Sports Club

NEETI
Merchandise

INKEDIN
Literary Club

RANGREZ
Performing Arts

KALAKRITI
Creative Club

CLIQBAIT
Social Media

CLICARC
Photography Club

MUSAFIR
Tourism Club

INTERNSHIPS & PLACEMENTS



THE LEELA
PALACES HOTELS RESORTS



FOUR SEASONS

WYNDHAM
HOTELS & RESORTS



SOFITEL
HOTELS & RESORTS



Ms. Kanika Hasrat (BATCH OF 1994)

IHM Mumbai was truly the best steppingstone I could have had at the cusp of my journey into the hospitality industry. I joined college at the age of 17 and it was all my parents could have asked for! Discipline, learning, a smart dress code and the pride of an institute that was Ms. Thangam Philip's passion. For me what stands out the most was the teachers - they were tough, but kind and learning was indeed fun. The values they taught, the deep dive into technical and the discipline they inculcated are the bed rock of my career and its successes today.

From an era when Facebook and WhatsApp were unknown; my classmates and I share a special bond - because of shared stories of mis-adventures, small wins and the pride of this legendary institute. I am proud to be an alumnus of this Institute where discipline, learning, dress code matter. Thank you to the Institute of Hotel Management, Mumbai and "thank you" to the countless people who have made this Institute a legend.

**Area Director - Uttar Pradesh, MP & Uttarakhand and
General Manager - Taj Lakefront Bhopal**

**Ms. Trupti Mahajan Laghate (BATCH OF 1997)**

I completed my Diploma in Accommodation Operations which has a very well designed curriculum. The good infrastructure, experience and knowledgeable faculty is the strength of the institute. All these helped me gain the technical as well as professional knowledge which groomed me to be where I am today.

-Head of Department

Rizvi College of Hotel Management

**Chef. Amit Rao (BATCH OF 1998)**

I had been a student of the Diploma in Food Production Course which gave me the insights of how a kitchen operates in hotels. These increased my passion and enthusiasm for the hotel industry and moulded me into what I am today. Good mentors and teachers have been an important part of my journey.

- Culinary Executive Chef

Virgin Voyages, Cruises, Miami

**Mr. Kunal Gujral (BATCH OF 2001)**

I graduated from IHMCT&AN, Mumbai in the year 2001. It was indeed, my dream Institute to graduate from. The academics at the Institute equipped me with the requisite Industry knowledge, which aided me in my professional and personal journey. Over the years, I have gained experience across F&B, Sales & Marketing & Revenue. I currently hold the position of Secretary General with The Hotel & Restaurant Association of Western India (HRAWI) which is an interface between the Hospitality Industry, Political Leadership, Academics, International Associations and other Stake Holders.

**-Secretary General
HRAWI**

**Ms. Asmita Thosar Desai (BATCH OF 2007)**

I was keen on taking up hotel management & was specifically interested in housekeeping as the curriculum is very well designed in educating the students with the basic theoretical topics & also gives hand on experience during practical. I strongly recommend aspirants to enrol for this program as it will be a stepping stone to enter the hospitality industry.

- Chief Manager Learning & Development

TATA AIG



CAMPUS DESIGN



DOCTOR'S CHAMBER



HOUSE KEEPING LAB



RESTAURANT



FRONT OFFICE LAB

COMPUTER LAB



CLASS ROOM



GUESTROOM



KITCHEN



BAKERY



GYM

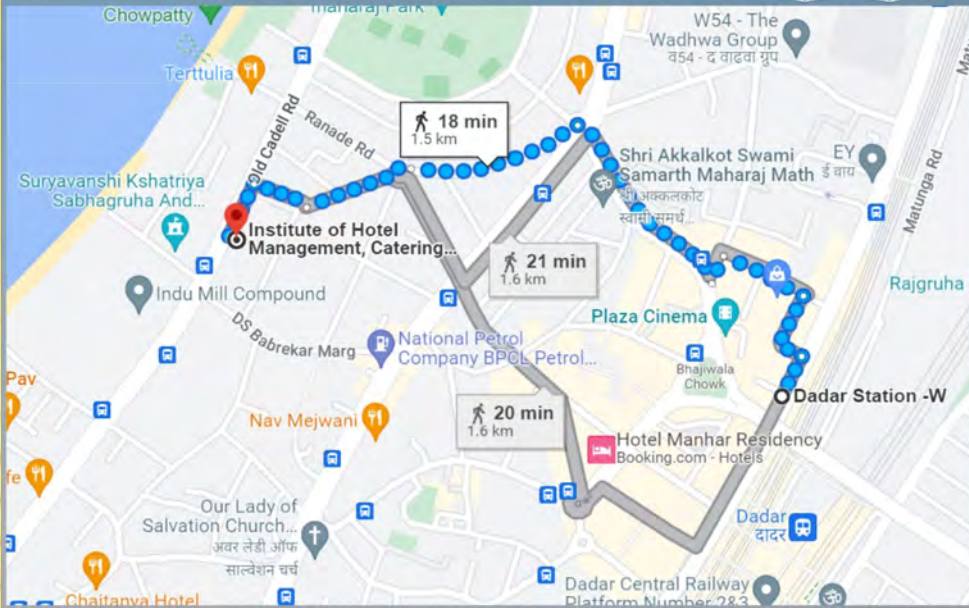
CAFETERIA



LIBRARY





HOW TO REACH



BY BUS

Please check the **CHALO** App for available bus routes

BY RAILWAY


The nearest Railway station to reach the institute is Dadar and is well connected by trains from :
Central line, Western line, Harbour Line
You can check any Trains for Timetable on  App and Indian Railway Official App 
From Dadar station the distance is about 1.5 km on foot or by local cab.


BY AIR

The nearest Airport to reach Dadar is Chhatrapati Shivaji Maharaj International Airport, located in Andheri. From the airport the Distance to reach the institute by taxi is approximately 10-12 km.


CONTACT US



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