

STATE INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY & APPLIED NUTRITION (GOVERNED BY UTTARAKHAND TOURISM DEVELOPMENT BOARD) (GOVT. OF UTTARAKHAND)

A CONSTITUENT INSTITUTE OF VEER MADHO SINGH BHADARI UTTARAKHAND TECHNOLOGICAL
UNIVERSITY (An All INDIA COUNCIL FOR TECHNICAL EDUCATION Approved Institute)

**STATE
GOVERNMENT
INSTITUTE**

ADMISSIONS OPEN 2022-23

COURSES OFFERED

- **MHMCT**
(Masters in Hotel Management)
- **BHMCT**
(Bachelors in Hotel Management
& Catering Technology)

Eligibility Criteria

BHMCT- As per University norms
MHMCT- As per University norms

INSTITUTE HIGHLIGHT

- AICTE Approved Faculty
- Well Equipped Laboratories
- Smart classroom & fully WI-FI enabled campus
- Hostel facility (only for 30 Students)
(As per Govt. norms)
- Regular Industrial visits, seminars, Webinars
- Frequent Expert Lectures
- E-Library, Library with additional resources, AISHE.
- Placement through campus



**Contact us at:-State Institute of Hotel Management Catering Technology & Applied
Nutrition 3M&L Block, Near GGHS High School Moldhar, New Tehri, Tehri Garhwal
Uttarakhand-249001,    Contact No. - 01376-232196, 232197
Website- www.ihmtehri.org +91-7668026784**



**STATE GOVERNMENT
INSTITUTE**

STATE INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY & APPLIED NUTRITION

(GOVERNED BY UTTARAKHAND TOURISM DEVELOPMENT BOARD, GOVERNMENT OF UTTARAKHAND)

(AFFILIATED WITH VEER MADHO SINGH BHANDARI UTTARAKHAND
TECHNOLOGICAL UNIVERSITY, DEHRADUN)(An All India Council for
Technical Education Approved, Government Institute)

Information Brochure

Session 2022-23





सोसाइटी के नवीनीकरण का प्रमाण पत्र

नवीनीकरण संख्या : RENEW062020001774

एतद्वारा प्रमाणित किया जाता है कि स्टेट इन्स्टीट्यूट ऑफ़ होटल मैनेजमेन्ट कैटरिंग टेक्नोलॉजी एण्ड एप्लाइड न्यूट्रीशन नई टिहरी, DISTRICT TOURISM DEVELOPMENT OFFICER, BAURARI, NEW TEHRI, Tehri Garhwal, Uttarakhand, PIN-249001 को दिये गये रजिस्ट्रीकरण प्रमाण-पत्र संख्या UK05903032020003618, दिनांक 16-MAR-2015 को दिनांक 14-Mar-2020 से 13-Mar-2025 तक के लिए नवीकृत किया गया है।

रु. 4000/- की नवीनीकरण फीस सम्यक रूप से प्राप्त हो गयी है।

दिनांक 08-Jul-2020.

[Signature]

सोसाइटी-रजिस्ट्रार
उत्तराखण्ड

Note- Unsigned Photocopy or Scanned-Copy of this Certificate is not valid for any kind of Legal/Government/Non-Government/Official purpose.

विशेष सूचना
(धारा-4)

कृपया पत्राचार करते समय पत्रावली संख्या एवं ऑनलाइन पंजीकरण संख्या दोनों का उल्लेख अवश्य करें।

इतिहास संख्या के धारा-4 के उपर प्रत्येक समिति को सूची, आप जय बोर, वार्षिक अधिवेशन की प्रति तथा पुनर्-अवस्था की प्रति वरि प्रस्तुत हो इन कार्यालय में जमा करना अनिवार्य है जिन्हें जमा करने - -



UTTARAKHAND TECHNICAL UNIVERSITY, DEHRADUN

उत्तराखण्ड तकनीकी विश्वविद्यालय, देहरादून

कार्यालय पता: राजकीय महिला पॉलिटेक्निक परिसर, सुद्धोवाला, पो0ओ0-चंदनवाड़ी
प्रेमनगर, चकराता रोड, देहरादून, उत्तराखण्ड-248007, वेबसाइट: www.uktech.ac.in

पत्रांक: 672/यू0टी0यू0/2019-20

दिनांक: 18.04.2019

शुद्धि पत्र

सेवा में,

निदेशक,

स्टेट इंस्टीट्यूट ऑफ होटल मैनेजमेण्ट एवं,
कैटरिंग टेक्नोलॉजी एण्ड एप्लाइड न्यूट्रीशन,
नई टिहरी।

विषय:—स्टेट इंस्टीट्यूट ऑफ होटल मैनेजमेण्ट एवं कैटरिंग टेक्नोलॉजी एण्ड एप्लाइड न्यूट्रीशन, नई टिहरी को आगामी शैक्षिक सत्र 2019-20 हेतु उत्तराखण्ड तकनीकी विश्वविद्यालय के संघटक के रूप में 01 वर्ष हेतु संचालित किये जाने विषयक।

महोदय,

कृपया उपरोक्त विषयक संस्थान के पत्र संख्या-967/2018-19, दिनांक 08 मार्च, 2019 के अनुरोध के क्रम में उत्तराखण्ड तकनीकी विश्वविद्यालय द्वारा पूर्व में जारी पत्र संख्या-625/यू0टी0यू0/2018-19, दिनांक 08 अप्रैल, 2019 में आगामी शैक्षिक सत्र 2018-19 के स्थान पर शैक्षिक सत्र 2019-20 पढ़ा जाये। आगामी शैक्षिक सत्र 2019-20 हेतु स्टेट इंस्टीट्यूट ऑफ होटल मैनेजमेण्ट एवं कैटरिंग टेक्नोलॉजी एण्ड एप्लाइड न्यूट्रीशन, नई टिहरी को संघटक संस्थान के रूप में 01 वर्ष हेतु मा0 कुलपति महोदय के द्वारा सहर्ष स्वीकृति प्रदान की जाती है।

कृपया उपरोक्तानुसार अवगत होने का कष्ट करें।

भवदीया

(डॉ० अनिता रावत)
कुलसचिव

प्रतिलिपि:—निम्नलिखित को सूचनार्थ एवं आवश्यक कार्यवाही हेतु प्रेषित।

1. संयुक्त सचिव, पर्यटन अनुभाग, उत्तराखण्ड शासन, देहरादून।
2. अपर मुख्य कार्यकारी अधिकारी, उत्तराखण्ड पर्यटन विकास परिषद, देहरादून।
3. निजी सचिव, मा0 कुलपति को कुलपति महोदय के सादर सूचनार्थ प्रेषित।

(डॉ० अनिता रावत)
कुलसचिव

All India Council for Technical Education

(A Statutory body under Ministry of Education, Govt. of India)

Nelson Mandela Marg, Vasant Kunj, New Delhi-110070 Website: www.aicte-india.org



APPROVAL PROCESS 2021-22

Extension of Approval (EoA)

F.No. Northern/1-9327097581/2021/EOA

Date: 25-Jun-2021

To,

The Secretary(Technical Education)
Govt. of Uttarakhand, Dehradun Sectt.,
4 Subhash Road, Dehradun-248001

Sub: Extension of Approval for the Academic Year 2021-22

Ref: Application of the Institution for Extension of Approval for the Academic Year 2021-22

Sir/Madam,

In terms of the provisions under the All India Council for Technical Education (Grant of Approvals for Technical Institutions) Regulations, 2021 Notified on 4th February, 2020 and amended on 24th February 2021 and norms standards, procedures and conditions prescribed by the Council from time to time, I am directed to convey the approval to:

Permanent Id	1-7377620421	Application Id	1-9327097581
Name of the Institution /University	STATE INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY AND APPLIED NUTRITION	Name of the Society/Trust	STATE INSTITUTE OF HOTEL MANAGEMENT NEW TEHRI
Institution /University Address	3M AND 3L BLOCK NEAR JUNIOR GIRLS HIGH SCHOOL MOLDHAR NEW TEHRI, NEW TEHRI, TEHRI GARHWAL, Uttarakhand, 249001	Society/Trust Address	3M AND 3L BLOCK NEAR JUNIOR GIRLS HIGH SCHOOL MOLDHAR, NEW TEHRI, TEHRI GARHWAL, Uttarakhand, 249001
Institution /University Type	Government	Region	Northern

To conduct following Programs / Courses with the Intake indicated below for the Academic Year 2021-22

Program	Level	Course	Affiliating Body (University /Body)	Intake Approved for 2020-21	Intake Approved for 2021-22	NRI Approval Status	FN / Gulf quota/ OCI/ Approval Status
HOTEL MANAGEMENT AND CATERING	UNDER GRADUATE	BACHELOR OF HOTEL MANAGEMENT	Uttarakhand Technical University, Dehradun	60	60	NA	NA

It is mandatory to comply with all the essential requirements as given in APH 2021-22 (Appendix 6)

The Institution/ University is having the following deficiencies as per the online application submitted to AICTE (self-disclosure based) and the same shall be complied within Six Months from the date of issue of this EoA

Application No:1-9327097581

ALL INDIA COUNCIL FOR TECHNICAL EDUCATION

Page 1 of 3

Note: This is a Computer generated Report. No signature is required.

Printed By : aict14365

Letter Printed On:5 July 2021

From The Desk of Secretary – Tourism

Government of Uttarakhand



Dilip Jawalkar IAS
Chief Executive Officer



Uttarakhand Tourism Development Board
Pt. Deendayal Upadhyaya Paryatan Bhawan,
Near ONGC Haipad, Garhi Cantt., Dehradun-248001
Phone : +91-135 2559900, 2559987, 2559980
Fax : +91-135-2559988
ceo_tourism_uk@gmail.com
website : www.uttarakhandtourism.gov.in

Latter No-SUB/SIM/CEO/2017

Date : 20th December, 2017

Message

State Institute of Hotel Management, Catering Technology & Applied Nutrition (SIHMCT&AN), New Tehri was established in the year 2015. The institute offers a unique opportunity to learn the art of hospitality management that meets the demand of an evolving & dynamic industry. It is a constituent institute of Uttarakhand Technical University, offering 4 year degree in Hotel Management & Catering Technology. The institute has qualified & experienced faculty with well equipped laboratories, library, classrooms, seminar hall and hostel as per All India Council for Technical Education.

I extend my heartiest wishes to the entire team of SIHMCT&AN, New Tehri for the good endeavour in the noble cause of disseminating quality education.

With best regards,

(Dilip Jawalkar) IAS
Secretary Tourism/ CEO UTDB

From the Director's desk



State Institute of Hotel Management Catering Technology and applied nutrition, New Tehri since its Inception in 2015 has come a long way imparting technical education and much needed skills with great perseverance to guide the students in pursuit of successful careers in the hospitality industry. We at SIHM, New Tehri, we believe in making classroom learning a better way to extend knowledge that will make the young learners not only leaders in their field but better human beings.

The idea of innovative learning and exploring new possibilities in this world of infinite opportunities SIHM, New Tehri has made every possible way to improve the academic learning procedures so that a student is not bound to just the written knowledge but the practical skills, the professional world demands for. Making the best possible way for a student to grasp on every single opportunity perceiving and expanding their knowledge we proposed interesting and new learning possibilities such as webinars, industrial visits, interaction with members of the industry, practical analysis, and mentor oriented sessions. Holding this Institution together I am extremely elated and proud to pronounce every faculty member, the staff and all my dear students as a family all together. With a serene campus in the laps of heaven itself, our institution has some of the best infrastructural facilities available in Hotel Management Institutions across Uttarakhand, which helps students to vast the learning environment even better. SIHM houses resident students living in our Hostel facility, situated in the lush green mountains of New Tehri.

Learning at SIHM, New Tehri becomes even more interesting with well-equipped laboratories and well stacked libraries with resources available online for our students.

Everybody needs change and change is the very constant, at SIHM we make sure that this change advances the students towards achieving their goal with ease and guidance especially during these trying times. It is a sad reality that we were hard hit by the pandemic but the sun always shines and when it shines it shines bright and we believe in that. That is how as a team we pulled it across and now we have come back to the normal learning with even more and better opportunities in hand.

The students must be given the site of success with hard work and experience so that when they implement this in their life it becomes even more realistic than before. We believe in making Mentors for the future World and when we say that we start from now. It gives me immense pride to have one of the best faculty members with great minds extreme knowledge and experiences from different areas of the industry, with which, education becomes easy and innovative for the students.

I on behalf of my team extend a warm welcome to all the students who are going to be prospective hoteliers and leaders in this potential world of power.

I assure you these four years of growing together will be full of knowledge and opportunities. May you have a marvelous time exploring life at SIHM, New Tehri.

Dr. Yashpal Singh Negi
Director/Principal, SIHM

About the Institute

State Institute of Hotel management, Catering Technology & Applied Nutrition (SIHMCT&AN) was established by Uttarakhand Tourism Development Board (UTDB), Govt. of Uttarakhand in 2015 at New Tehri, Uttarakhand. The institute is running under registered State Government Society no. 162/2014-2015, started its first session from July, 2015. The society comprises Secretary-Tourism, Govt. of Uttarakhand as a Chairperson, Principal-SIHMCT&AN, New Tehri as a Member Secretary and 10 other members. SIHMCT&AN is a constituent institute of Uttarakhand Technical University, Dehradun. The institute is awarding 04 year bachelor degree.

02 year masters degree in Hotel Management & Catering Technology, and Research in Hotel Management and Hospitality. The institute is 110 km far from Dehradun and 94.5 km from Haridwar. It is located in 3M & 3L Block, Near Govt. Girls High School, Moldhar, New Tehri - 249001.

State Institute of Hotel Management, Catering Technology & Applied Nutrition provides a unique environment for erudition. The institute is proud to accommodate students from different parts of Uttarakhand and India. The institute promises to provide learning conveniences for the students to help them in achieving the prerequisite skills. The institute is fully equipped with appropriate laboratories, library and class rooms to acquire necessary skills in response to the demands of industry and changing requirements in hospitality sector. The institute is fully integrated with CCTV and Wi-Fi facility.

Our Vision:

“To be a leading educational institution by providing world class hospitality training in all levels to the students who can become future leaders of the hospitality industry”

Our Mission:

State Institute of Hotel Management, New Tehri is dedicated to impart quality Technical education & training in the field of hospitality management and to prepare globally competitive professionals for hospitality industry.

Infrastructure

FOOD PRODUCTION DEPARTMENT



Food production is one of the core departments of the hotel. This deals with the preparation & presentation of food items. We at SIHMCT, are fully equipped to impart the necessary knowledge to the students. We have created the following kitchens for the skill development of the students. Basic training kitchen This kitchen is geared to deliver practical knowledge to the first year students who are relatively fresher to the programme. The kitchen is so designed that each student gets an opportunity to actually cook the dishes under the guidance of faculties.



QUANTITY TRAINING KITCHEN

Bulk cooking is a specialized art and in order to develop the entrepreneurial skills in the hospitality professionals and to give them the confidence to meet the challenges of the competitive world we have a Quantity Training Kitchen in place at our institute which does the needful. Well equipped with heavy duty equipments, like Pulvarizer,

Grinder, Potato peeler, Tilting Boiler, Braising Pan, Dosa Plate, etc. we have everything that needs to bring out the entrepreneur in our students.



ADVANCE TRAINING KITCHEN

Such kitchen is created to train the senior students who have already acquired the basic knowledge of the culinary during their previous years. Advance training kitchen involves imparting necessary skills required for the preparation of international and Indian cuisines.

BAKERY



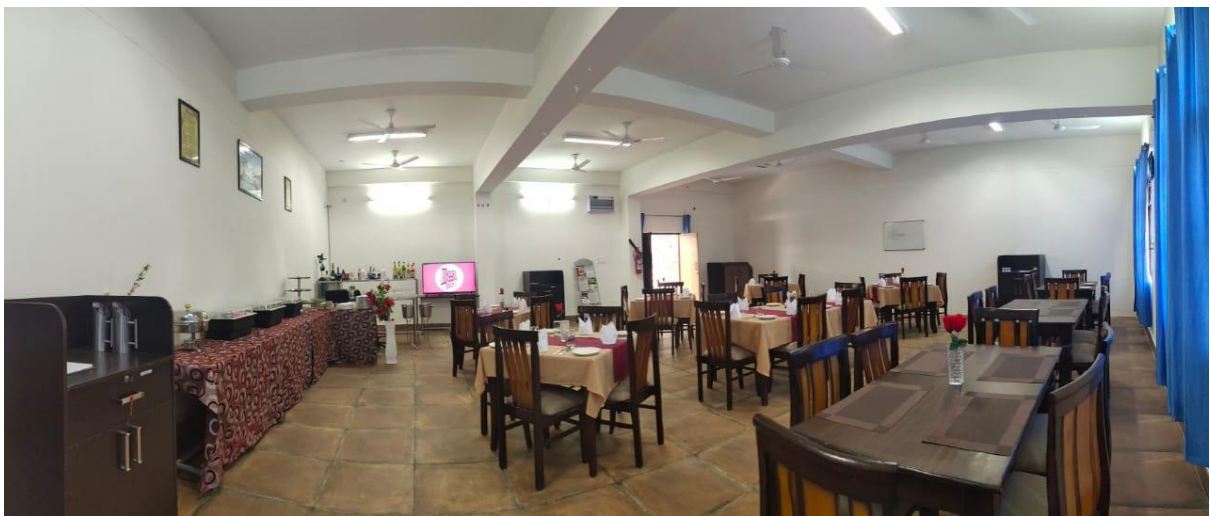
In this section students are given the practical training in bakery & confectionery. Students learn cake preparations, bakery products etc. Well equipped with equipments, like Planetary Mixer, Double Deck Oven, Single Deck Oven, Proving Chamber, Double Door Refrigerator, etc. we have everything that needs to bring out the entrepreneur in our students.

FOOD & BEVERAGE SERVICE DEPARTMENT

This department offers an opportunity to the student to learn the different service styles of Food & Beverages. This also includes traditional classroom lectures and demonstrations. Students are given the knowledge of wines and liquors of different countries. The students are trained that how to interact with the guests in a restaurant. The department comprise of the following.



TRAINING RESTAURANT



This restaurant has been established to impart hands on training to the students in the food & beverage service area. The interior, décor of the restaurant have been carefully designed to create an ambience of a five star hotel's fine dining. The restaurant has 40 covers which make ideal ground for the students to acquire the expertise to serve the needs of the guests.



MOCK BAR

This comprises a well laid out display of alcoholic beverages (mock) fitted with the accessories & equipments. Here students can practice the making of cocktails and mock tails.



ROOM DIVISION DEPARTMENT

The accommodation department comprises of two core departments which are front office and housekeeping. They need to be coordinate with each other for effective & efficient working. Front office department involves with guest room reservation, check-in, check-out, guest billing, services during stay and other facilities. The students need to be groomed all the way as they reflect the image of the establishment.

Housekeeping department is responsible for the aesthetic upkeep, cleanliness and maintenance of the hotel in order to provide safe & comfortable stay to the guest. To create a virtual feel of the department, we are equipped with the following labs.



HOUSEKEEPING LAB

Good housekeeping in laboratories reduces risks, protects the integrity of biological experiments. And provides work areas free of significant sources of contamination. Laboratory personnel are responsible for cleaning laboratory benches, equipment and areas that require specialized technical knowledge. Here various housekeeping activities like, floor cleaning, bed making, upkeep of uniform, flower arrangement, laundry and other support services are taught to the students.



FRONT OFFICE LAB

In this lab simulation of real hotel situations related to front office are created for the exposure of the students. The lab is equipped with a front desk and other relevant equipments to give a feel of the department.



COMPUTER LAB

The computer lab with comfortable seating of 40 students has high speed computers with internet access. Printing, photocopying & scanning facilities are also available.



LIBRARY

The institute has a rich, well equipped, modern & professional library. The aim of the library is to serve the needs of the faculty, staffs and students. It is an ocean of knowledge where every student loves to swim by the powerful waves of wisdom. The library has good stock of books on different valuable subjects like Food production, F&B Service, Housekeeping, Front office, French, Human Resource, Hospitality Marketing, Computer application, Management and finance etc. Students are encouraged to utilize the resources and benefit from them.

TRAINING AND PLACEMENT CELL

Campus Placement

To meet the requirements of hospitality industry our institution focuses on holistic development of our students which aims in recruiting them to premium Hotel organizations in pursuit of higher goals and impeccable success. The institute provides placement assistance to all the students through inviting reputed hotel brands in campus placement drives offering them access in hotel industry with excellent pay packages.

Industrial Training

State IHM, New tehri maintains a cordial relationship between the industry and the students by helping them in their Industrial training where we open the gates of hotel industry for our students by placing them in various reputed hotel brands for their Industrial training.

Our Recruiters

- Holiday Inn
- Taj Hotels & Resorts
- Oberoi Hotels & Resorts
- Ramada Resorts & spa
- Radisson Hotels
- Jaypee Hotels & Resorts
- Hyatt Hotels
- ITC Hotels
- Vivanta by TAJ
- JW Marriott
- RE:GEN:TA LP VILLAS
- Lemon Tree Hotels

State IHM, New Tehri CAMPUS PLACEMENT— Batch (2015-2019)



Ashish Sajwan,
Taj Gateway
Hotel, Nasik
(F&B Service)/
SkyGourmet
Flight Catering,
Hyderabad
(Food Production)



Deepak Singh
Taj Gateway Hotel,
Nashik /
Ramada Gurgaon
Central
(F&B Service)



Gautam Kumar
Ramada, Udaipur,
(Front Office)
Regenta LP Vilas,
Dehradun
(Front Office)



Ashish Sariyal
Radisson Blu,
Amritsar
(Housekeeping)/
Radisson Blu,
Faridabad
(Housekeeping)



Ajay Thapliyal
Taj Gateway, Nasik
(Food Production)
/ Ramada Gurgaon
Central
(Housekeeping)



Manjeet Panwar
Ramada Gurgaon
Central
(Housekeeping) /
SkyGourmet
Flight Catering,
Hyderabad
(Food Production)



Ankit Rangarh
SkyGourmet
Flight Catering,
Hyderabad
(Kitchen)



Atul Punetha
Meuse Business &
Luxury Hotel,
Nasik
(Front Office)



Mukul Singh
Ramada Gurgaon
Central
(Housekeeping)/
Meuse Business &
Luxury Hotel,
Nasik /
SkyGourmet
Flight Catering,
Hyderabad
(Food Production)



Nariom Singh
Ramada Gurgaon
Central
(F&B Service)/
SkyGourmet
Flight Catering,
Hyderabad
(Food Production)



**Pradeep
Mishrawan**
Meuse Business &
Luxury Hotel,
Nasik
(Food Production)/
SkyGourmet
Flight Catering,
Hyderabad
(Food Production)



Deepak Joshi
Meuse Business &
Luxury Hotel,
Nasik
(Housekeeping)/
Radisson Blu,
Amritsar
(Housekeeping)



Anand Nautiyal
Taj Hotel & Resort,
Rishikesh
(Housekeeping)/
SkyGourmet
Flight Catering,
Hyderabad
(Food Production)



Manjeet Rana
Meuse Business &
Luxury Hotel, Nasik
(Housekeeping) /
SkyGourmet
Flight Catering,
Hyderabad
(Food Production)



Vinay Negi
Taj Gateway,
Nasik
(Kitchen)



Jitendra Singh
Taj Hotel &
Resort, Rishikesh
(F&B Service)

State IHM, New Tehri CAMPUS PLACEMENT— Batch (2016-2020)



Akarsh Rawat,
Entrepreneur



Anujeet Chauhan
Radisson Blu,
Ladakh
(Food Production)



Gaurav Rana
The Mountain,
Mussoorie
(F&B Service)



Rohit Bhadri
Elbee Hotel,
Rishikesh (Food
Production) /
Radisson Blu,
Udaipur
(Food Production)



Manmohan Lingwal
Elbee Hotel,
Rishikesh (Food
Production)
/ Upper Crust,
Ahmedabad (Food
Production)



Saurabh Dobhal
Hotel Evolve Back,
Karnataka



Sumit Bisht
Elbee Hotel,
Rishikesh (Food
Production) /
Upper Crust,
Ahmedabad (Food
Production)



Vivek Chamoli
Elbee Hotel,
Rishikesh (Food
Production) /
Hotel Evolve
Back,
Karnataka


























Sanjay Negi
Pursuing MHM
From
State IHM,
New Tehri






Saurav Negi
Pursuing MHM
From
State IHM,
New Tehri

State IHM, New Tehri

INDUSTRIAL TRAINING — Batch (2019-2023)

	Aakash Rawat Radisson, Mussoorie		Abhishek Chauhan JW Marriott, Mussoorie		Aditya Semwal Radisson, Mussoorie		Arian Rawat Claridges, Delhi
	Ashish Chauhan JW Marriott, Mussoorie		Harish Singh Radisson, Haridwar		Mohit Ramola Lemon Tree, Rishikesh		Naveen Negi Radisson, Mussoorie
	Naveen Singh Radisson, Mussoorie		Neeraj Negi The Savoy, Mussoorie		Nirmal Sajwan JW Marriott, Mussoorie		Pankaj Kairwan Taj, Rishikesh
	Rajat Bhatt Lemon Tree, Rishikesh		Rohit Kothiyal Taj, Rishikesh		Rohit Uniyal The Savoy, Mussoorie		Sachin Gusain Radisson, Mussoorie
	Shekhar Ranawat The Savoy, Mussoorie		Shreyansh Rawat Radisson, Mussoorie		Shubham Negi Four Points, Dehradun		Sumit Rawat Lemon Tree, Rishikesh
	Sumit Semwal The Savoy, Mussoorie		Vikas Jirwan Lemon Tree, Rishikesh		Rahul Petwal The Savoy, Mussoorie		

STATE INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY AND APPLIED NUTRITION, NEW TEHRI ON JOB TRAINING BATCH (2018-2022)

							
Ajay Singh Ellbee Resorts Mussoorie	Priyanshu Ramola Ellbee Mussoorie Hills	Humer Khan Ellbee Mussoorie Hills	Deepak Panwar Best Western Plus Jalandhar	Atul Rana Ellbee Resorts Rishikesh	Ashish Nakoti Ellbee Resorts Rishikesh	Arun Negi Ellbee Mussoorie Hills	
							
Anuj Rawat Hyatt Regency Dehradun	Anish Nakoti ITC Welcom (New Delhi)	Aman Khan Ellbee Resorts (Rishikesh)	Sumit Raturi Ananda spa Narendra Nagar	Shankar Chauhan Ananda spa Narendra Nagar	Saurabh Rawat Best Western Plus Jalandhar	Saurabh Gusain IBIS Aerocity New Delhi	

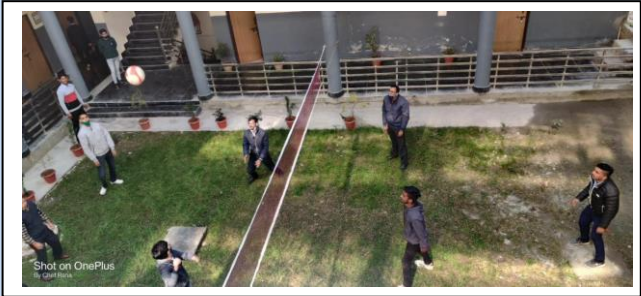
Teaching Methodology

Under the aegis of All India council for Technical Education & University, identification & development of critical managerial qualities of the students are a primary focus of the faculty members. Innovative teaching methods are adopted in order to clarify concepts and theories. Conventional classroom lectures with case studies, assignments, group projects, seminars, debates, elocution, role playing and psychoanalysis help in further developments of the students. Field work and guest lectures are arranged to give practical exposure. The idea behind the whole academic exercise is not only to make students exam oriented but business inclined. The ability to ask questions & challenge the established norms can only come through such an Endeavour.



Here are some glimpses

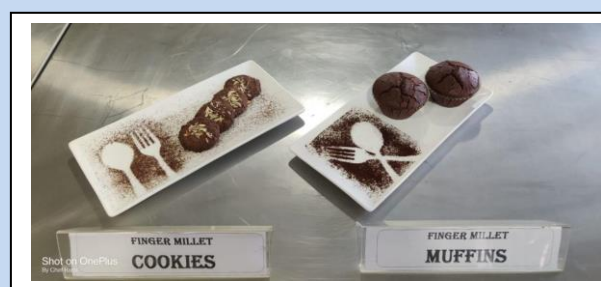
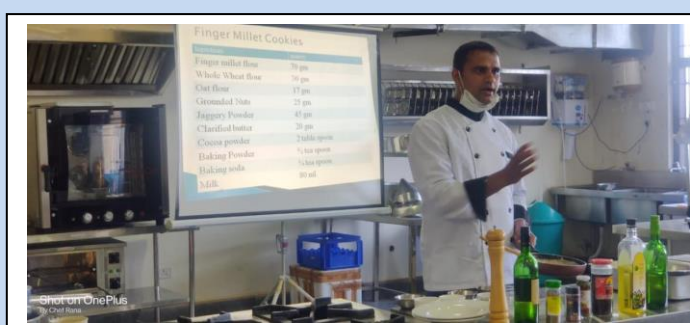
Guest Lectures



Pasta Workshop



Bakery Workshop



Pizza Workshop



Workshop on Towel art and Flower Arrangement



Workshop on French Cuisine



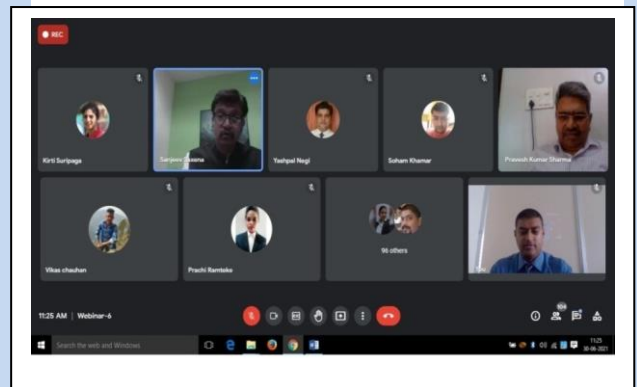
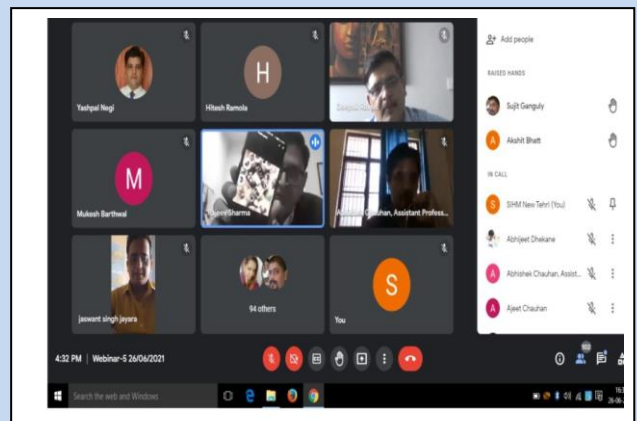
Workshop on Cocktail & Mocktails



Holi Brunch Festival



Webinar Series 2021



Front Office workshop on Forms & Formats



Workshop on International Salad



Workshop on Thai Cuisine



Courses Offered

State Institute of Hotel management, Catering Technology & Applied Nutrition (SIHMCT&AN) New Tehri conducts courses on Masters in Hotel Management and Bachelor in Hotel Management, Catering Technology (BHMCT) with affiliation from Uttarakhand Technical University, Dehradun (Recognized by UGC, Govt. of India) and approved by Govt. of Uttarakhand.

COURSE TITLE	COURSE DURATION	ELIGIBILITY
PhD. in Hotel Management & Hospitality	As per AICTE/ University norms.	As per AICTE/ University norms.
Master`s Degree in Hotel Management (MHM)	02 Years (04 Semester)	Degree/ 03 Year Relevant Diploma in Hotel Management
Bachelor`s Degree in Hotel Management & Catering Technology (BHMCT)	04 Years (08 Semester)	10+2 in any stream from Recognized Govt. Board with English as a subject.

Admission Procedure:

Eligibility for Bachelor`s Degree in Hotel Management & Catering Technology (BHMCT)

As per Veer Madho Singh Bhandari Technological University and All India Council for Technical education norms students who have cleared 10+2 or equivalent examination in any stream with English as a subject from any Govt. approved council/ board are Eligible for the admission through entrance examination.

Eligibility for Master Degree in Hotel Management

As per Veer Madho Singh Bhandari Technological University and All India Council for Technical education norms students who have a Degree/ 03 Year Relevant Diploma in Hotel Management are eligible for the admission in Master`s degree programme through entrance examination.

Eligibility for PhD. in Hotel Management & Hospitality

As per Veer Madho Singh Bhandari Technological University and All India Council for Technical education norms.

Following documents are required

- Colour passport photographs
- Xerox copy of self attested 10th mark sheet & 10th certificate (2 copies each).
- Xerox copy of self attested 12th mark sheet & 12th certificate (2 copies each).
- Self attested Xerox copies of Graduation degree/ 3 year diploma (2 copies each) in the case of master`s degree programme.
- Migration/ transfer certificate in original.
- Rs 20,000 as bank draft as an admission fees which will be adjusted in course fees.
- Students seeking admission in hostel the fee is Rs. 8000/- per semester to made as a Bank draft.
- All fee drafts are to be made in favour of **“Director SIHMCT&AN, payable at New Tehri”**.

Syllabus Structure for BHMCT

First Year (Semester -I)

Sem	Subject Name
I	Food Production Foundation –I
	Food Production Foundation – I Practical
	Food & Beverage Service Foundation- I
	Food & Beverage Service Foundation- I Practical
	Room Division Foundation- I
	Room Division Foundation- I Practical
	Communication Skills- I
	Hygiene & Sanitation

Elective 1 - Any One

BHMT 111 – Computer Application

BHMT 112 – Basic French

BHMT 113 – Tourism Operations

First Year (Semester -II)

Sem	Subject Name
II	Food Production Foundation –II
	Food Production Foundation – II Practical
	Food & Beverage Service Foundation- II
	Food & Beverage Service Foundation- II Practical
	Room Division Foundation- II
	Room Division Foundation- II Practical
	Environmental Science
	Hotel Engineering & Main

Elective 2 - Any One

BHMT 221 – Communication Skills- II

BHMT 221 – Food Science

BHMT 223 – Basic Accounts

Second Year (Semester -III)

Sem	Subject Name
III	Introduction to Indian Cuisine
	Introduction to Indian Cuisine
	Practical Food & Beverage Service
	Operations- I
	Food & Beverage Service Operations- I Practical
	Front Office Operations- I
	Front Office Operations- I Practical
	Accommodation Operations – I
	Accommodation Operations – I Practical
	Fundamentals of Management
	Personality Development Skills -I

Elective 3 - Any One

BHMT 331 – Facility Planning

BHMT 332 – Hotel Accounting

BHMT 333 – Nutrition & Diet Planning

Second Year (Semester -IV)

Sem	Subject Name
IV	Food Production Operations
	Food Production Operations Practical
	Food & Beverage Service Operations- II
	Food & Beverage Service Operations- II Practical
	Front Office Operations- II
	Front Office Operations- II Practical
	Accommodation Operations- II
	Accommodation Operations- II Practical
	Writing Skills in Hospitality

Elective 4 - Any One

BHMT 441 – F & B Controls

BHMT 442 – Event Management

BHMT 443 – Laundry Management

Third Year (Semester -V)

Sem	Subject Name
V	Industrial Training – 22 weeks
	IT Report, Presentation & Viva-voce

Third Year (Semester -VI)

Sem	Subject Name
VI	Introduction to international cuisine
	Introduction to international cuisine practical
	Food & beverage management- I
	Food & beverage management practical -I
	Room division management-I
	Room division management practical -I
	Hotel information system
	Personality development skills- II
	Entrepreneurship in small business
	Human resource management
	Financial management

Fourth Year (Semester -VII)

Sem	Subject Name
VII	Research methodology
	Consumer relationship management
	Culinary management
	Food & beverage service management II
	Room division management-II
	Retail Management
	Professional Elective Practical-I(A,B&CELECTIVEGROUP)
	Safety security & travel documentation
	Total quality management

Fourth Year (Semester - VIII)

Sem	Subject Name
VIII	Industrial exposure - On job training

Syllabus Structure For MHMCT**First Year (Semester -I)**

Sem	Subject Name
I	Hospitality & Tourism Business
	F & B Service Operation & Management-I
	F & B Service Operation & Management-I Practical
	Front Office Operation & Management-I
	Front Office Operation & Management-I Practical
	Accommodation Operation & Management-I
	Accommodation Operation & Management-I Practical
	Food of India
	Research in Hospitality Industry
	Properties Development & Planning
	Workshop on soft skills

First Year (Semester -II)

Sem	Subject Name
II	Food Production Operation & Management-I
	Food Production Operation & Management-I Practical
	F & B Service Operation & Management-II
	F & B Service Operation & Management-II
	Accommodation Operation & Management-II
	Accommodation Operation & Management-II Practical
	Hotel Information System
	Hotel workforce Management
	F & B Management
	Case Studies in Hospitality Industry
	Business Communication

Semester -III

Sem	Subject Name
III	Food Production Operation & Management-II
	Food Production Operation & Management-II Practical
	Front Office Operation & Management-II
	Front Office Operation & Management-II Practical
	Hospitality Sales & Marketing
	Business Environment
	Principles & Practice of Management
	Customer Relationship Management
	Advance Culinary Skills
	Advance Culinary Skills- Practical
	Advance F & B Service Operation & Management
	Advance F & B Service Operation & Management
	Advance Front office Operation & Management
	Advance Front office Operation & Management
	Advance Accommodation Operation & Management
	Advance Accommodation Operation & Management

(Students have to choose any one course from MHMT-307A/B/C/D with their practical)

Semester- IV (Industry Integrated Practical Module)

IV	Specialized Training Report & Viva-Voce
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Cleaning drive on the occasion of National Voters day and National Tourism Day



Fresher's Party 2021



STATE INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY & APPLIED NUTRITION

Faculty Details

<i>Name of faculty</i>	<i>Designation</i>	<i>Education Qualification</i>
<i>Mr. Pradeep Negi</i>	<i>Assistant Professor</i>	<i>Masters in Hotel Management Bachelor's in Hotel Management</i>
<i>Mr. Kuldeep Singh</i>	<i>Assistant Professor</i>	<i>Masters in Hotel Management Bachelor's in Hotel Management UGC-NET</i>
<i>Mr. Abhishek Chauhan</i>	<i>Assistant Professor</i>	<i>Masters in Hotel Management Bachelor's in Hotel Management PhD</i>
<i>Mr. Jaswant Jayara</i>	<i>Assistant Professor</i>	<i>Masters in Hotel Management Bachelor's in Hotel Management UGC-NET</i>
<i>Mr. Hitesh Ramola</i>	<i>Assistant Professor</i>	<i>Masters in Hotel Management Bachelor's in Hotel Management</i>
<i>Mr. Deepak Rawat</i>	<i>Assistant Professor</i>	<i>Masters in Hotel Management Bachelor's in Hotel Management</i>
<i>Mr. Naveen Rana</i>	<i>Assistant Professor</i>	<i>Masters in Hotel Management Bachelor's in Hotel Management PhD*</i>
<i>Mr. Mukesh Barthwal</i>	<i>Assistant Professor</i>	<i>Masters in Hotel Management Bachelor's in Hotel Management</i>
<i>Mr. Anil Tamta</i>	<i>Assistant Professor</i>	<i>Masters in Hotel Management Bachelor's in Hotel Management</i>
<i>Mr. Gaurav Mamgain</i>	<i>Assistant Professor</i>	<i>Masters in Hotel Management Bachelor's in Hotel Management PhD*</i>
<i>Mr. Rajesh Panwar</i>	<i>Assistant Professor</i>	<i>Masters in Hotel Management Bachelor's in Hotel Management</i>

SIHM TEAM



Dr. Yashpal Negi

Ph.D. (Doctor of Philosophy)

**Member of Executive Council, Uttarakhand Technical University.
Guided/Guiding of research scholars in the field of hospitality industry.**

Nodal officer for ADF scheme from AICTE.

With 25years Academic/Industry Experience.

Publications: 3 text book on Human Resource Development in Hospitality Management.

16 International Journal Publications

02 National Journal Publications

Life member of Indian Hospitality Congress

Life member of Indian Tourism Congress

Life member of Indian Culinary Forum

SIHM FACULTY



Mr. Pradeep Negi



Mr. Abhishek Chauhan



Mr. Kuldeep Singh



Mr. Jaswant Jayara



Mr. Hitesh Ramola



Mr. Deepak Rawat



Mr. Anil Tamta



Mr. Naveen Rana



Mr. Mukesh Barthwal



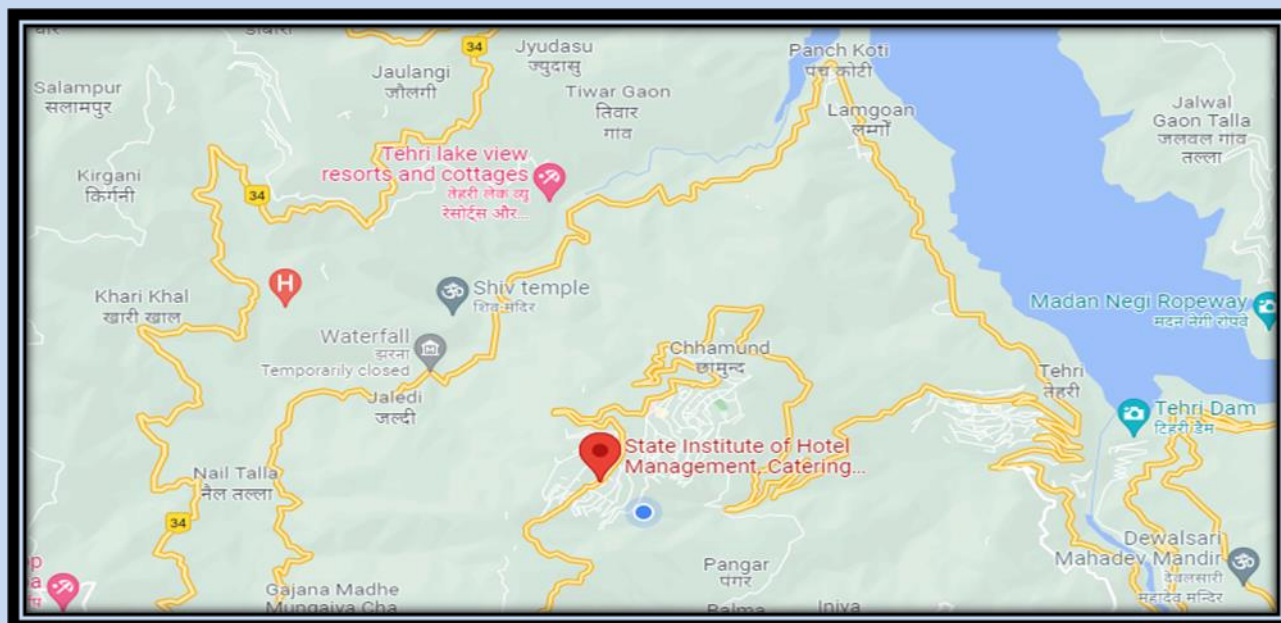
Mr. Gaurav Mangain



Mr. Rajesh Panwar



CONTACT INFORMATION
STATE INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY AND APPLIED
NUTRITION (SIHMCT & AN)
Moldhar, New Tehri, Tehri Garhwal
Ph. No. - [01376-232196](tel:01376-232196); [+91-7668026784](tel:+91-7668026784)
Sihmnewtehri@gmail.com



Latitude 30.371085953883345

Longitude 78.43622690824229

How to reach State IHM New Tehri

By Air: Jolly Grant Airport is the nearest Airport to Tehri situated at a distance of 93kms. Taxis are easily available from Jolly Grant Airport to Tehri. Jolly Grant Airport is well connected to Delhi with daily flights. Tehri is well connected by motor able roads with Jolly Grant Airport.

By Rail: The nearest railway station to Tehri Garhwal is situated in Rishikesh which is 73 kms. Rishikesh is well connected by railway networks with major destinations of India. Trains to Rishikesh Railway station are frequent. Tehri Garhwal is well connected by motor able roads with Rishikesh. Taxis and buses are easily available from Rishikesh to Tehri.

By Road: Tehri is well connected by motor able roads with major destinations of Uttarakhand and northern states of India. Luxury and normal Buses to Tehri are available from ISBT Kashmiri Gate which is 303 kms. Buses and Taxis to Tehri are easily available from major destinations of Uttarakhand like Dehradun which is 101 Kms.

Road Distance Chart to New Tehri

Following is the driving distance chart to New Tehri from various cities and towns in Uttarakhand and from Delhi NCR Region (New Delhi, Ghaziabad, Noida, Gurgaon, Faridabad).

Delhi to New Tehri: 301 kms
Ghaziabad to New Tehri: 280 kms
Noida to New Tehri: 303 kms
Gurgaon to New Tehri: 335 kms
Meerut to New Tehri: 234 kms
Modinagar to New Tehri: 257 kms
Moradabad to New Tehri: 252 kms
Chandigarh to New Tehri: 276 kms
Bareilly to New Tehri: 361 kms
Kanpur to New Tehri: 634 kms
Lucknow to New Tehri: 612 kms
Shimla to New Tehri: 337 kms
Jaipur to New Tehri: 574 kms



Road Distance Chart from New Tehri to State IHM Campus



STATE INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY AND APPLIED NUTRITION (AICTE approved)

Governed by Uttarakhand Tourism Development Board (Govt. of Uttarakhand) (Affiliated to Veer

Madho Singh Bhandari Uttarakhand Technological University, Dehradun)

3M & L Block, Near Govt. Girls High School, Moldhar, New Tehri, Uttarakhand

www.ihmttehri.org

Contact-01376-232196, 232097

GENERAL INFORMATION FORM

1.	Name (in Capital Letters):		
2.	Father's/Guardian Name:		
3.	Mobile No. of Father / Guardian:		
4.	Address Mobile No.		
5.	Age	D.O. B	Year
6.	Category to which you belong		
7.	Do you have any information about the Hotel Industry		
8.	Whether interested in Hotel Industry or not		
9.	Interested in which sector after pursuing 12 th		
10.	Aim in life		

(Signature of the Applicant)

Name-

Mobile/ Contact no.-

Email address-