

INSTITUTE OF HOTEL MANAGEMENT : GWALIOR

ANNUAL REPORT 2015-2016

i) Introduction

The Institute of Hotel Management, Gwalior was initially started as a Food Craft Institute in 1986 under the, Ministry of Tourism, Govt. of India and was subsequently upgraded to Institute of Hotel Management in 1992. The Institute is fully financed and administered by Ministry of Tourism, Govt. of India. IHM, Gwalior is one of the 21 Central Institutes of Hotel Management, Catering Technology & Applied Nutrition functioning in India.

The National Council for Hotel Management & Catering Technology, Noida, an autonomous body under the Ministry of Tourism, Govt. of India awards Certificates, Diplomas and B.Sc Degree in Hospitality & Hotel Administration in collaboration with Indira Gandhi National Open University (IGNOU), New Delhi.

ii) Aim and Objectives.

The aim of the institute is to provide the right learning environment and input to the students to acquire knowledge skills and abilities in order to meet the ever rising challenges of the global hospitality Industry.

The Institute is a Central Autonomous Body (CAB) registered under the M.P. Societies Registration Act, 1973 (year 1973 Serial No.44.) The Board of Governors of the Institute consists of the representatives of the Central Government, the Govt. of Madhya Pradesh and representative of the Hotel Industry. All the Rules and Regulations are comparable to Central Govt. Departments at Gwalior.

iii) Facilities

The Institute is located at the Airport Road, Maharjapura, Gwalior in a rapidly growing suburb of Gwalior city, which is home to some of the largest educational Institutes in Gwalior and the I.A.F base. It is one of the most spacious and beautiful campuses among all the I.H.M.s in the country. The historic city of Gwalior falls on the Mumbai and South India bound railway line. Most of the trains stop at Gwalior. It is a 2 hours Journey from the city of Taj, Agra and National Capital is Just 5 hours away. It is connected by air with Delhi, Mumbai, Bhopal, Jabalpur and Indore.

The Institute is built on 11 Acres of land, and has 11 Labs (06 Food Production Labs, 01 House Keeping Lab, 01 Front Office Dept. 02 Restaurant, 01 Computer Lab) for the hands on practice by the students. A well-furnished Conference Room, an e-class room and an auditorium with 250 seating capacity is available in the institute. 20 rooms attached hotel is going to be operational shortly for the practices of the students.

The Institute provide 186 Bedded Boys Hostel and 92 Bedded Girls Hostel with Television in Dining halls, internet connectivity and sports and recreational facilities.

iv) Management

The overall control of the Institute rests with the Board of Governors. The Board frames the policies, budgets and general guidelines under which the Institute has to function. It is empowered to make suggestions to the Govt. of India about new programs to be run, expansion of infrastructure of the Institute. The BOG meets generally meets up to twice a year.

Executive Committee is a subcommittee of the BOG with expertise in the area of Hospitality subject's education and tourism. It assists the board by deliberating on certain issues referred to it by the BOG or prepares the matters with adequate research to be put up to the board for consideration. This committee generally meets once every quarter.

Day to day Administration of the Institute is vested with the Principal of the institute who is assisted by an Administrative Officer, Heads of the Department, and a team of qualified members of faculty, operational and Administrative Staff.

v) Meetings of BOG and Executive Committee

Board of Governors Meeting held - (1) 05-02-2016

Executive Meeting held - (1) 24-04-2015

(2) 27-11-2015

vi) Course offered.

S. No.	Name of the Course	Duration	Sanctioned Intake
1.	B.Sc in Hospitality and Hotel Administration	03 Years	184
2	Diploma in House Keeping	01 Year and 06 Months Industrial Training	25
3	Craftsmanship Course in Food Production	01 Year and 05 Months Industrial Training	50
4	Craftsmanship Course in Food & Beverage Service	24 Weeks and 01 Month Industrial Training	25

vii) Admission procedure:

S. No.	Name of the Course	Age	Qualification	Admission Procedure
1.	B.Sc. in Hospitality and Hotel Administration	Upper Age limit 22 years which is relaxable up to 25 years in case of SC /ST candidates.	10+2 system in equivalent examination in any academic stream with English as a compulsory subject.	Joint Entrance Examination followed by Counseling conducted by National Council for Hotel Management Noida.
2	Diploma in House Keeping	Upper Age limit 25 years which is relaxable up to 28 years in case of SC /ST candidates.	10+2 system in equivalent examination in with English as a compulsory subject	On the basis of Merit and Personnel Interview.
3	Food Production	Upper Age limit 25 years which is relaxable up to 28 years in case of SC /ST candidates.	10 th of the 10+2 system in equivalent examination in with English as a compulsory subject	---- do ----
4	Food & Beverage Service	---- do ----	--- do ---	---- do --

viii) Degree / Diploma / Certificates Awarded.

B.Sc. in Hospitality and Hotel Administration Certificate Awarded by National Council For Hotel Management and Catering Technology, Noida in collaboration with IGNOU, New Delhi
 Craft Course Certificate is awarded by National Council for Hotel Management Catering Technology, Noida.

