

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

Introduction

67 years back in 1954 a long journey started with the initiative of an organization called All India Women's Central Food Council which was then spearheaded by Late Mrs.Lilawati Munshi alongwith other likeminded persons including Late Mrs. Homi Taleyarkhan and Late Mrs.Leela Jog. The Council was well supported by the husband of Mrs.Lilawati Munshi Late K.M.Munshi who was Union Minister for Food and Agriculture from 1950-1952 and Governor of Uttar Pradesh from 1952-1957 and also the founder of the world famous Bhartiya Vidya Bhawan which he established in 1938. AIWCFC, with an objective of changing the food habits of our people established Annapoorna outlets all over the country which served non-cereal, nutritive, wholesome food at low prices. This gave rise to the establishment of the College of Catering & Institutional Management later named Institute of Hotel Management, Catering Technology & Applied Nutrition, first of its kind in South East Asia at Andheri in the army barracks. Mrs.Lilawati Munshi influenced and managed to get United Nations Food & Agriculture Organisation assistance in the form of equipment and expertise. Mr.Cyril Belfield Smith, FAO Expert and Advisor to the Government of India from 1955 to 1972, was instrumental in growth of the Institute as Principal. Padmashree Ms.Thangam E.Philip took over the reins and through her dynamic leadership as Principal for 23 years brought the Institute International recognition.

Today IHM, Mumbai is reckoned to be the number ONE Institute in Hospitality Education in the country. Institute has the honour of being awarded several times the Award of Excellence for the Best Tourism Educational Institute from the Ministry of Tourism, Government of India.

Since ages India has been eye-catching centre for the widely travelled people and hotels have been instrumental not only to facilitate their stay but also to spread our rich culture and heritage. At present there is an increase in the influx of tourists on national and international level and the facilities and amenities provided to them in the hotels are also changing. Hotels form the nucleus of the Tourism Industry and have helped to make India's presence felt in the global tourist market. The Government of India is doing its maximum to boost this industry, as it is the best way to earn foreign exchange. In order to provide trained manpower to the hotel industry, Government of India has established Institutes of Hotel Management, Catering Technology and Applied Nutrition in major cities of India.

Institute of Hotel Management, Catering Technology & Applied Nutrition, Mumbai, was the first in the country to start Diploma in Hotel Management course. In August 1979, it was taken over by Government of India, Ministry of Tourism as an autonomous body. It now conducts a Three Year's Degree in Hospitality & Hotel Administration course and various Craft Courses. The entire expenses were borne in the past by the Government of India; however, the Institute is now self-reliant.

i) Aims & Objectives

The aims and objectives of the Institute are to conduct various courses and training programmes not only to provide suitable manpower to Hotel Industry to fill in its various posts but also to equip the trainees with adequate practical knowledge of the trade so as to enable them to start their own business according to their capacity.

The main objectives as stated in the Memorandum of Association of the Society are as follows:

1. To provide instructions 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;
2. To impart instruction and training in modern and scientific techniques of management of modern hotels and hostels

In this way, the Institute plays a significant role in providing job opportunities to the trainees. To fulfill the aforesaid aims and objectives, the Institute runs Degree and Craft Courses thereby meeting the qualitative and quantitative requirements of man-power in various sectors of Hotel Industry and equip the trainees with adequate expertise to enable them to make an earning through self-employment, if they so desire. To cater to the needs of tourism industry and other organizations requiring high standard or operations and services, the Institute conducts all level service training programmes. In this way, the Institute besides providing trained personnel to the Hotel Industry plays a vital role in eradicating unemployment.

ii) Facilities

Campus is located in heart of the city, very close to Shivaji Park and Siddhi Vinayak temple over an area of approx three acres (location map on http://www.ihmctan.edu/contact_us.html) and has three building blocks with enough parking place, Institute has all the modern facilities which are prominently displayed in our website http://www.ihmctan.edu/our_campus.html and includes International hostel, training hotel, well equipped laboratories, classrooms, locker rooms etc.

iii. Management

Present Board of Governors Constitution

The Institute is an autonomous body registered under Societies Registration Act, 1860 managed by the Board of Governors and an Executive Committee. The day-to-day administration of the Institute is vested with the Principal who is assisted by a team of qualified and experienced members of the faculty and administrative staff. The present composition of the Board of Governors is as under:

Board of Governors	Department	Under Rule/Order
Secretary (Tourism) CHAIRPERSON	Government of Maharashtra	4(i) (a) of Memorandum of Association (vide order No.1(5)/95-HMC dated 04.12.2003)
Two Representatives of Government of Maharashtra	1. Director Technical Education 2. Deputy Secretary, Higher & Technical Education Department	4(i) (b) of Memorandum of Association (vide order No.WBP 1095/(6071)/VE.5 dated 23.11.1995)
Four Representatives of Central Government	1. Financial Advisor 2. Economic Advisor GOI, MOT, New Delhi 3. Regional Director, (W & C) India Tourism, Mumbai 4. Director (A&F), NCHMCT, Noida	4(i) (c) of Memorandum of Association 1. (vide order No.1(5)/99-HMC dated 09.12.2003) 2. (vide order No.1(5)/99-HMC dated 12.12.2004) 3. (vide order No.1(5)/95-HMC dated 18.01.2008) 4. (vide order No.1(5)/99-HMC dated 02.02.2000)
One Catering Expert	Ramesh Takulia Consultant, Learning & Development, Taj group of Hotels, Resorts Safaris	4(i) (d) of Memorandum of Association (vide order No.1(5)/99-HMC dated 10.12.2003)
Two persons from Industry	1. Mr. Sanjeev Shekhar, General Manager, Hotel Marine Plaza Sarovar Group of Hotels Mumbai 2. Post Vacant	4(i) (e) of Memorandum of Association (vide order No.4(1)/2001-HMC dated 14.11.2005)
Member/ Secretary	Principal, IHM, Mumbai	4(i) (g) of Memorandum of Association

Present Executive Committee Constitution

Regional Director (Tourism), Western India	Convener
Ramesh Takulia, Consultant, Learning & Development, Taj Hotels Palaces, Resorts Safaris	Member
Director (Administration & Finance) NCHMCT, Noida	Member
Director (Technical Education), Government of Maharashtra	Member
Principal, IHM, Mumbai	Member/Secretary

Present Staff Strength 31st March, 2022

Sr. No.	Post	In Place
1.	Principal	-
2.	H.O.D.	4
3.	Sr. Lecturer	7
4.	Lecturer	10
5.	Assistant Lecturer – Regular/Contract	6
6.	A.O.	1
7.	O.S.	1
8.	Accountant	-
9.	UDC	6
10.	LDC	3
11.	Librarian	1
12.	PA to Principal	-
13.	Steno	-
14.	Foreman	-
17.	Attendant	15
	Total Staff	54

iv) Courses offered

The Institute conducts a number of regular courses and trains over a thousand young people every year. The courses vary from a Three-Year Degree Course in Hospitality and Hotel Administration of NCHMCT in affiliation with IGNOU. We also conduct the Diploma course in Food Production of one and half-year duration.

A. REGULAR COURSES : (INTAKE)

1. **B.Sc.** in Hospitality and Hotel Administration – (453) Three Year duration
2. Diploma Course in **Food Production** – Not conducted due to pandemic

B. SKILL DEVELOPMENT/SKILL CERTIFICATION COURSES

No HSRT and Skill Testing and Certification programmes were conducted by the Institute in the financial year 2021-2022, an amount of Rs. 124.00 lacs is still pending with the Ministry of Tourism.

Institute is not in position to undertake any further programme without getting reimbursement for already spent amount.

Grant Position:

(Expenditure as on 31st March 2022)

SR. NO.	HEAD	OPENING BALANCE	GRANT RECEIVED	GRANT UTILISED	BALANCE
1	HSR – Institute	-14,33,455	NIL	45,05,304 Revised norms	-59,38,759
2	Skill Cert	-21,58,119	NIL	11,31,688	-32,89,807
3	HSR - Hotels	8,55,677	NIL	41,20,664	-32,64,987
	Total	-27,35,897	NIL	97,57,656	(-)1,24,93,553

Therefore No programme was conducted due to non-availability of fund

C. OTHER SHORT TERM CUSTOMISED COURSES

In addition to the full time NCHMCT courses, we also conduct short term Certificate course in Cookery and Bakery which are of three months duration. Certificates are awarded by the Institute for the three months part time courses in Cookery and Bakery. Entire expenditure incurred on these courses is met through the fees collection but in the financial year 2021 – 2022 due to pandemic courses did not conducted.

v) **Admission procedure:**

The National Council for Hotel Management & Catering Technology, the apex body advertises in various leading newspapers in India for the B.Sc. in Hospitality and Hotel Administration course admissions. Required qualification for the B.Sc. course is 10+2 or equivalent and maximum age 25years with relaxation in age for reserved category as per rules. After which there is an entrance exam on an All India basis. In the financial year 2021 – 2022 online entrance exam was conducted. Once the results of the entrance exams are out, the selected candidates have to attend an online counseling session. After this is done, the candidates are allotted an Institute, depending on the rank they have secured at the entrance exam and their choice of Institute.

For other Craftmanship courses the admissions are done by the Institute in accordance with the procedure laid down by National Council for Hotel Management & Catering Technology.

For Hunar Se Rozgar/Skill Certification courses, the admission is granted on first-come-first served basis but due to pandemic course did not conducted. Destination programme under skill development certificate course admission was given to local people residing in that areas on first-come-first served basis

vi) Degree / Diploma / Certificates awarded

IGNOU Degree is awarded to students of B.Sc. in Hospitality and Hotel Administration after completing the three year programme. This is jointly conducted by National Council for Hotel Management and Indira Gandhi National Open University.

For Craft level course i.e. Diploma in Food Production, students are awarded a Certificate on completion of the course by the National Council for Hotel Management & Catering Technology.

vii) Examinations/Academic Results/Achievements

All the regular courses from 1 to 2 are affiliated to National Council for Hotel Management & Catering Technology under Ministry of Tourism, Government of India.

viii) Reservations:

The reservation quota as per Government of India rules for all courses is as follows: ST – 7.5%, SC – 15%, OBC – 27%, 5% seats in each category are reserved for persons with Disabilities (PWD) and one seat is for Kashmiri Migrants, 10% - Economically Weaker section (EWS).

ix) Results – Year 2021-22

<u>Name of the course</u>	<u>Appeared</u>	<u>Passed</u>	<u>Pass %</u>
First Year B.Sc. in H&HA	453	450	99.33%
Second Year B.Sc. in H&HA	440	437	99.31%
Third Year B.Sc. in H&HA	332	332	100%
Diploma Course in Food Production	Course not conducted due to pandemic		

x) **Placements:**

PLACEMENTS DETAIL 2021-22			
S.NO	COMPANY	NOS	SALARY P.M.
1	Mc Donald's	27	30000
2	The Oberoi - OCLD	10	26000
3	The Oberoi - OCER	28	18000
4	BOOKEVENTZ	12	26000
5	THE PARK	6	30000
6	MICE KART	8	26000
7	PEAR TECHNOLOGY	9	30000
8	TAJ	6	26000
9	STARBUCKS	15	35000
10	JIO world Drive	12	22000
11	RELIANCE BRAND LTD	12	30000
12	MAHINDRA HOLIDAYS	4	26000
13	GROWISTO	8	36000
14	DOMINOS	15	28000
15	EVOLVE BACK	3	25000
16	AMRITARA RESORTS	21	27000
17	ITC	6	24000
18	HALDIRAM	2	35000
19	QATAR AIRLINES - LOUNGE	25	45000
20	FORTUNE -ITC	12	25000
21	HAWKINS	8	45000
22	KFC	12	26000
23	LENSKART	6	24000
24	HMS HOST	16	26000
25	AWFIS	8	25000
26	GROWTH MAXIMIZER	7	30000
27	REVENOMIX	9	35000
28	JIO WORLD CENTRE	16	20000
29	TRAVEL FOOD SERVICES	10	30000
30	HYATT	4	32000
31	CLEAR TRIP	4	26000
32	HILTON	7	22000
33	IHG	11	20000
34	GUSTO WINES	5	28000
35	LAVAZZA	8	22000

S NO	COMPANY	NOS	SALARY PM
36	SMOKE HOUSE DELI	10	26000
37	BLUE FOODS	6	22000
38	MONIKA GROUP COMPANIES	9	24000
39	TRIP NAVIGATOR	9	24000
40	TACOBELL	4	20000
41	RADISSON	12	26000
42	CAFÉ COFFE DAY	11	23000
43	SPRINKLERS	2	120000

xi) Scholarships:

HRA-WI awarded scholarships of Rs.20,000/- each to 20 of our students . 45 scholarships offered by Maharashtra Government, 10 by Top Class Scholarship for SC offered by ministry of social justice, National fellowship scheme for ST offered by ministry of tribal affairs is 03, Top Class Scholarship for students with Disabilities offered by ministry of social justice is 01 and 29 scholarships offered by other organizations and state governments.

xii) Research / Consultancy / Training:

As a part of the syllabus students of the final year B.Sc. in Hospitality and Hotel Administration are required to do a Research project. More than 100 Research Projects were undertaken by the students of this course.

xiii) Faculty/staff training and development:

Staff/faculty attended following webinars/seminars:

1. Ms.Albina Ger participated in webinar for PFMS on 28th April 2021.
2. Mr.Abhishek Chowdhury, participated in AICTE Training and Learning (ATAL)Academy online elementary FDP on " Bringing the gap between Academy and Industry through advanced pedagogical Techniques at Center for management studies from 08th June 2021 to 12th June 2021.

3. Mr. Abhishek Chowdhury, participated in AICTE Training and Learning (ATAL) Academy program on "Harrassing potential of online Learning in Higher Education from 02nd August 2021 to 06th August 2021.
4. Ms. Pramila Shetty attended webinar workshop on "Gender sensitization and prevention of sexual harrassment of women at workplace" from National Academy of Human Resourse Development from 12th August 2021 to 13th August 2021.
5. Mr. Abhishek Chowdhury, participated in AICTE Training and Learning (ATAL) Academy online elementary FDP on "Research Methodology" at GZS Campus CET MRSPTU, Bhinda from 23rd August 2021 to 27th August 2021.
6. Mr. Abhishek Chowdhury, participated in FDP on "Publication and Research Ethics" from ATAL from 07th September 2021 to 11th September 2021.
7. Mr. Abhishek Chowdhury, participated in FDP on Data Analytics: Tools and Technoques" from ATAL from 20th September 2021 to 24th September 2021.
8. Ms. Sneha Kambli and Mr. Aniket Sawant attended training program on CCS-Conduct Rules by INGAF ON 26th November 2021.
9. Ms. Rithu M K attended training program on CCS-Conduct Rules by INGAF ON 26th November 2021. from 23rd December 2021 to 24th December 2022
10. Mr. Nanadkumar Gaikwad participated in workshop on F&B Manangement at IHM, Kolkata from 09th February 2022 to 11th February 2022.
11. Mr. Abhishek Chowdhury participated in session by Dr. David Aakar in International Level Entrepreneurship Summit 'AVLOKAN 2022' organised by center for management studies on 22nd January 2022.
12. Mr. Abhishek Chowdhury participated in International Entrepreneurship Summit 'AVLOKAN 2.0 2022 titles " "Beyond sustainabilty- Trend in Regencrative, Socially Responsible, Community Ventures. on 20th January 2022.
13. Dr. Francis Thomas, Mr. Asit Mishra, Ms. Mugdha Khare, Mr. Vivekanand, Ms. Prachi Singh, Ms Pramila Shetty, Mr. Rakesh Kumar, Mr. Ramesh shigvan, Ms. Rithu M. K. , Ms. Sneha Kambli, Ms. Albina Ger, Mr. Aniket Sawant, Mr. Sandip Garad participated in Online Training on "Rajbhasha Karyanvay mein Hindi E-Tools ka Prayog" on 15th March 2022

xiv) **Events & Activities**

1. Swachhta Pakhwada 2022: Following activities were organized for the year 2021-2022

1. Webinar on “Evolution in Accommodation Operations in the Pandemic Era” by Mr.Mandar More, Executive Housekeeper, Hilton Mumbai International Airport. 50 students attended the webinar.
2. Webinar on “Rethinking and Repurposing Food Waste” by Mr.Jerson Fernandes, Executive Chef, Novotel Mumbai Juhu Beach. 50 students attended the webinar.
3. Institute had organized an online Mask decorating competition. Theme – Swachh Bharat, Swasth Bharat. 4 students participated in the competition.
4. Institute had organised an online competition – Reutilising Electronic Waste. Theme – E-Waste se Raksha. 1 student participated in the competition.
5. Cleanliness and hygiene campaign was organised for the institute employees. To encourage employees to follow Covid protocols self sanistization kits were distributed among the employees of the institute.
6. Cleaning and organisation of employees workspace.

2. Ek Bharat Shreshtha Bharat: To celebrate the unity in diversity of our nation and to promote the spirit of national integration through engagement between all Indian states and showcase the rich heritage and culture. According to the instruction of Ministry of Tourism, Government of India this event took place in IHM Mumbai. Following are the events:-

Sr.No.	Date	Activities/ Programme conducted
1	June 2021	Lecture on Cuisine of Odisha.
2	July 2021	Online Quiz on Desserts of Odisha
3	August 2021	Online quiz on Freedom fighters of Maharashtra & Odisha.
4	September 2021	Dissemination of importance of EBSB activities & Pledge taking by Faculty and administrative staff.
5	October 2021	Online awareness on the Culture of Odisha and the Tribes of Odisha. Showcasing Short film on Odiya Tribes.
6	November 2021	Learning the language of the Paired State.
7	December 2021	Dissemination of information about Folk dances of Odisha.
8	January 2021	Cultural activity- Folk dance performance.
9	February 2021	Dissemination information on Temples of Odisha.
10	March 2021	Dissemination of information on Holi festivities of Odisha & Maharashtra.

xv) Measures taken / System in place to prevent ragging

Suitable measures have been taken to prevent ragging. No ragging cases have been reported.

xvi) Status relating to court cases

1. PIL filed by Mr.Sai Shivprasad Vengurlekar – Disposed off by Hon. Bombay High Court
2. Writ Petition filed by Mr.Sai Shivprasad Vengurlekar- Disposed off by Hon. Bombay High Court

xvii) Implementation of Right to information Act, 2005

The system has been put in place and is displayed prominently on the website of the institute. The authorities under the act are:

1. Public Information Officer – Administrative Officer Tel. no 022-24457241/2
Extn 215 E-mail: admin@ihmctan.edu
2. Assistant Public Information Officer – Ms. Sneha Kambli - Establishment
Department Tel.no.022-24457241/2 Extn 257 E-mail : sneha@ihmctan.edu
3. Number of applications received : 36
4. Number of appeals received : 02

xviii) Status of Audit Paras

Para-wise reply was sent to the PAO for all the paras.

xix) Progressive use of Hindi

Institute has made efforts to ensure maximum use of Hindi in its official formats, signatures and day - to - day work wherever possible. Hindi reports are also being sent online regularly.

Staff are also being sent for Hindi Translation training programs held by Rajbhasha Department, Ministry of Tourism, Government of India.

