

MIHM

MITTAL'S INSTITUTE
OF HOSPITALITY MANAGEMENT



Hospitality Industry is one of the **fastest-growing** sectors of the economy of our time today

www.mittalsinstituteofhospitality.com



About **The Institute**

Mittal's Institute of Hospitality Management, Bathinda, Punjab is promoted and owned by India's fastest growing company Ganapati Township Ltd. Group based in Bathinda, Punjab and is part of the Mittal Group. The Company has grown tremendously in the field of Real Estate and Hospitality across North India.

Adding to the current portfolio, The Group is all set to launch India's finest Hospitality & Culinary Institute in Bathinda with international affiliated courses. The institute is attached to the city's best luxury Hotel – Comfort Inn Tulip Heights, situated in the center of the city. The institute will be operated by eminent experts supported by industry expert faculties. Students of the institute will be benefitted from practical live exposure training which will add on a great learning experience to them. Our Board of Advisors comprises of Culinary and Hospitality mentors from across the globe.



Our Vision

Promoting International Understanding through Quality Education.

Our Mission

- To contribute towards knowledge generation and dissemination
- To promote ethical and value-based learning
- To inculcate cross cultural sensitization
- To develop global competencies amongst students
- To nurture creativity and encourage entrepreneurship
- To enhance employability and contribute to human resource development
- To promote health and wellness amongst students, staff and community
- To instil sensitivity amongst the youth towards the community and environment
- To produce thought-provoking leaders for the society

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*Perfection is achieved,
not when there is nothing
more to add, but when
there is nothing left to
take away.*



Our Directors



Sunita Mittal

Director, MIHM



Col. M S Gaur (Retd)

Director, MIHM

Our Advisor



D. Thyagin Menon

Advisor

Hospitality Professional with three & half-decade in-depth experience in Luxury Hotel & Resort Operations, Administration, Sales, Marketing, Training, Mentoring, Talent hiring, Teaching & Campus recruitment.



Dear Hospitality Aspirants,

We Believe in Right Education and Exposure, enabling the youth of the nation and empowering the hospitality professionals. We at Mittal's Institute of Hospitality Management aim to provide a variety of courses in the field of Hospitality, Culinary and Tourism to the youth of the nation.

Our Vision is to touch and transform human lives by providing opportunities for growth in the hospitality sector. It always endeavors to acknowledge the efforts of young hospitality professionals to live the essence of hospitality.

I welcome you to Mittal's Institute of Hospitality Management.

Rahul Ahuja
C.E.O (Chief Education Officer)

Industry Advisory Board Members

Ian Robert James Larmour

CEO of Swiss Hospitality Group International ;
CEO of HTMi, Hotel and Tourism Management
Institute Switzerland

Ian Robert James Larmour has a career spanning 35 years, and is now CEO of SHGI, Swiss Hospitality Group International; CEO of HTMi, Hotel and Tourism Management Institute, Switzerland with now 10 campuses globally and 2000 students per year; CEO of Swisstouches Hotels and Resorts, with a current pipeline of more than 10,000 rooms open and to be opened by 2023; and Chairman of IPDC, International Project Development Consortium for real estate projects in China. During Ian's early career, he was European Development Director for Scottish and Newcastle Retail (UK) looking after various bars, restaurants and hotel brand developments. Ian is an MBA graduate of Bath University, UK.



Chef Vineet Manocha

Senior Vice President, Culinary at Lite Bite Foods Pvt. Ltd.

Vineet Manocha, Senior Vice President – Culinary at Lite Bite Foods Pvt. Ltd., has tapped his global experience to make signature dining a reality in all his endeavors. His interests and achievements go beyond simply a chef's normal kitchen profile.

An alumnus of IHM Pusa, Vineet's experience of over 28 years includes management tenures at renowned hotel chains like Oberoi, Hyatt and Radisson; Flight Kitchens and Restaurant Companies. Besides Delhi, he has also worked in Bahrain, Goa, Mumbai, Liverpool-UK, Philippines, Jeddah and Daman.

Chef Vineet is also an avid trainer, F&B strategist and team builder. A HACCP trained internal auditor, he has been a core team member for 5 ISO certifications in his career. He has several media articles to his credit and has recently been conferred the "Rashtriya Gaurav Award – 2017" for outstanding services, achievements, and contributions to Culinary.



Rishabh Tandon

Area Director, Human Resources (North India)
with Intercontinental Hotels Group

Rishabh Tandon is the Area Director - Human Resources (North India) with Intercontinental Hotels Group. He passionately drives people strategy for 11 IHG hotels in North India. Rishabh has grown with IHG and handled multiple roles in L&D, HR and Social Media (Employer Branding). He has received multiple accolades for his leadership including the Forbes India Top 100 People Manager 2019, Best Hospitality Personality Award and HR Team of the Year. IHG hotel brands in India include Holiday Inn, Crowne Plaza, Intercontinental and Holiday Inn Expresses.

Academic Advisory **Board Members**

Dr. Manveen Sandhu

Academic Advisory Board Member

A wide range of experiences and qualifications shape her as an academician, thinker and philosopher. Having done her Honours and Post-graduation in English Literature, she acquired an in-depth understanding of the teaching-learning process by doing a Ph.D. in Education. After years of learning this methodology of teaching, she continues to work on her post-doctoral studies with guidance from a world-class institute in the USA. As an administrator with the Mount Litera Zee Group, she has a good understanding of academic procedures, curriculum development and academic regulations of the International Baccalaureate Programme.



Anuradha Chawla

Academic Advisory Board Member

Anuradha is a published author and her book has made its mark in the Amazon bestseller arena. She has also co-authored several books and currently writing a book on happiness.

She is a certified life coach and an international speaker. Her passion is to help people understand their true potential and making them their best version. She is a mentor with Start-up Punjab and Start-up Accelerator Chamber of Commerce- SACC, India.

Culinary Advisory Board Members



Chef Sanjeev Verma

Culinary Advisory Board Member

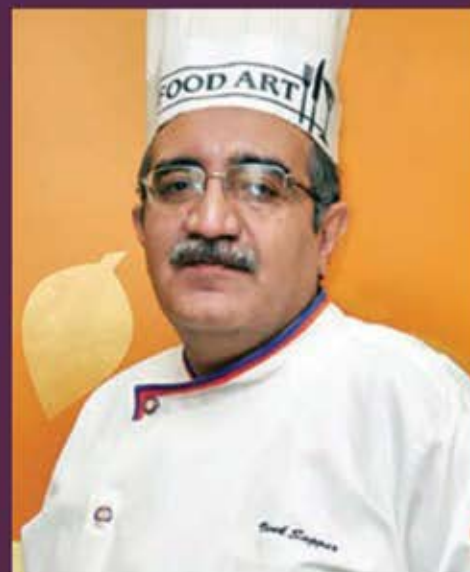
With an overall experience of around 29 years in the Hotel and Restaurant Industry, presently running his restaurant in a partnership called PASHTUN as chef cum Managing Partner in Chandigarh. He was a food weekly columnist for the leading newspaper - Hindustan Times, Food columnist for Daily Post Newspaper. Chef Verma was a visiting lecturer for 2 years of Cookery at Dr. Ambedkar's Institute of Hotel Management, Chandigarh. Chef Verma has served as Principal cum HOD Culinary with Chitkara Institute of Hospitality.

Chef Verma was a Founder member of Chefs Alliance - Slow Food, India, Vice President of Chefs Association of Five Rivers and a lifetime member of the INDIAN CULINARY FORUM (ICF). Moreover, he's also a lifetime member of the WORLD ASSOCIATION OF CHEFS SOCIETY (WACS) and INDIAN FEDERATION OF CULINARY ASSOCIATION (IFCA).

Chef Vivek Saggar

General Secretary, Indian Culinary Forum

A Hotel Management Graduate from IHM Ahmedabad, the chef's passion for creativity in the culinary space has resulted in his contribution in the field of Food education, Nutrition guidance and Culinary refinement for over decades. Chef Saggar is presently General Secretary of the Indian Culinary Forum. Chef guides and support our students to nurture their culinary talents.



Chef Vikas Chawla

Entrepreneur & Celebrity Chef

Chef Vikas Chawla started his career with Dominos Pizza Chandigarh, after completing Hotel Management from CIHM Chandigarh in 1996. Post Dominos, Vikas worked as General Manager with major brands like Haveli and Haldirams. Apart from North Indian cuisine, he specializes in Italian, Spanish, Continental and the closest to his heart- Lebanese cuisine. He has ongoing projects in more than 30 cities in India and also has successful overseas projects up his sleeves. Recently, he visited Madrid, Spain, as part of Chef Manjit Gill's team of Indian delegates for the world-famous Madrid fusion event. In 2020, Chef Vikas started his dream project of a culinary studio in Chandigarh in the name of Cuisineart Culinary Studio. It's a platform where anyone can learn Indian and International cooking skills.



Our Faculty



Mahabir Singh
Front office



Prem Singh Mehta
F&B Service



Chef Sadhan Singh Rana
Food Production



Sanjeev Rathore
F&B Service



Ajit Kumar Rai
F&B Service



Shiv Raj Singh
Housekeeping



Dinesh Singh Negi
F&B Service



Chef Kuldeep Singh
Food Production



Sandeep Kumar
Information Technology



Chef Vettum Perumal
Food Production



I.D.Sharma
F&B Controls



Chef Dipendra Singh
Food Production



Jagdeep Garg
Accounts



Arun Gautam
Human Resources



Manjeet Singh
Engineering



Sukhdarshan Kumar
Purchase



Parmod Sharma
Sales and Marketing



International Pathway Programs to

Switzerland, Singapore and Australia



International Hotel and Tourism Management
from Hotel and Tourism Management Institute (HTMi), Switzerland

Certificate Courses

Diploma Courses



Undergraduate Courses Pathway

Applicants must be 17+ years old. HTMI will recognize all international 10+2 Pass certificates as entry to year One. Also, HTMI requires students to reach their required English level by interview/HTMI test or have TOEFL 450 or IELTS - 5 or equivalent HTMI English Placement Test Score. Applicants must be sincerely interested and committed to a career in the International Hotel and Tourism Industry.

Year One with MIHM, India

Certificate in International Hotel and Tourism Operations

Academic Study (20 weeks)

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Work Placement / Internship (20-24 weeks)

Year Two with MIHM, India

Diploma in International Hotel and Tourism Management

Academic Study (20 weeks)

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Work Placement / Internship (20-24 weeks)

Year Three at HTMi

Higher Diploma in International Hotel and Tourism Management
(Plus Diploma in Management Training)

(for direct entries to Higher Diploma, HTMi may require a work placement of 20-24 weeks)

Year Four at HTMi

Bachelor, BSc (honours) Degree in International Hospitality Management

Ulster University UUBS

UUBS Hospitality & Tourism Department ranking is:

2020 UK University Guide Hospitality Tourism and Leisure, Ulster is No. 1

No. 1 UK Degree in Switzerland

OUR ACADEMIC PARTNER



HTMI
*Hotel and Tourism
Management Institute
Switzerland*

■ Certificate in

International Hotel and Tourism Operations, from Hotel and Tourism Management Institute (HTMI), Switzerland

■ Diploma in

International Hotel and Tourism Management, from Hotel and Tourism Management Institute (HTMI), Switzerland

Certificate In International Hotel And Tourism Operations

Course Modules
Food and Beverage Service (Theory and Practical)
Culinary (Theory and Practical)
Introduction to Hospitality Management
Hospitality Enterprise Project 1
English for Academic Purposes 1
Tourism Studies
German Language 1
Information Technology

Diploma In International Hotel And Tourism Management

Course Modules
Beverage and Wine Studies
Rooms Division Operations
Hotel and Resort Business Enterprise
German Language 2
Introduction to Event Management
Food and Beverage Management
English for Academic Purposes 2
Introduction to Marketing
Hospitality Enterprise Product 2

MiHM

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CAST Alimenti -Italian School of Culinary Arts, Italy

GASMA- Gastronomy & Culinary Management Campus, Spain

Intrecci Academy, Italy





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Do something today that your
future self will thank you for

Mittal's City Mall, Goniana Road, Opp. Rose Garden Complex,
Bathinda, Punjab (151001)

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