रेफ़रल पॉइन्ट
Referral Point / Newsletter

Institute of Hotel Management Hyderabad

VOL - 10 | Pages : 24 | 2026

Editorial

Welcome to the 2026 edition of Referral Point, the official newsletter of IHM Hyderabad.

As artificial intelligence and automation reshape global hospitality, the heart of our industry remains the human connection. At IHM Hyderabad, we are actively bridging this gap - equipping students with cutting-edge technological acumen while nurturing the timeless ethos of Atithi Devo Bhava (The Guest is God).

This year, our focus has pivoted heavily toward sustainable operations and tech-driven guest experiences. Inside this issue, you will find alumni success stories from Michelin-starred kitchens, student insights on the rise of experiential travel, and a recap of the culinary fests that make our campus a hub of innovation.

To our students: empathy remains your greatest professional asset in a digital world. To our faculty and alumni: your dedication continues to make IHM Hyderabad a premier institution of excellence.

Welcome to a brilliant and hospitable 2026. Enjoy the read.

Referral Point, IHM Hyderabad

Special Mention: Jefin Joy, First Year B.Sc.

सम्पादकीय

आईएचएम हैदराबाद के आधिकारिक न्यूज़लेटर, 'रेफरल पॉइंट' के २०२६ संस्करण में आपका स्वागत है।

हालांकि आर्टिफिशियल इंटलिजेंस और ऑटोमेशन वैश्विक हॉस्पिटैलिटी को नया आकार दे रहे हैं, लेकिन हमारे उद्योग का मुख्य आधार मानवीय जुड़ाव ही है। आईएचएम हैदराबाद में, हम इस अंतर को सक्रिय रूप से पाट रहे हैं - छात्रों को अत्याधुनिक तकनीक कौशल से लैस करने के साथ-साथ 'अतिथि देवो भवः की शाश्वत भावना को भी पोषित कर रहे हैं। इस वर्ष, हमारा ध्यान मुख्य रूप से टिकाऊ (सस्टेनेबल) संचालन और तकनीक-संचालित अतिथि अनुभवों पर केंद्रित रहा है।

इस अंक में, आपको मिशेलिन-स्टार रसोई से हमारे पूर्व छात्रों की सफलता की कहानियां, अनुभवात्मक यात्रा के उदर पर छात्रों के विचार, हमारे परिसर को नवाचार का केंद्र बनाने वाले पाक-कला उत्सवों की झलक मिलेगी। हमारे छात्रों के लिए संदेशः इस डिजिटल दुनिया में, सहानुभूति ही आपकी सबसे बड़ी पेशेवर संपत्ति है। हमारे शिक्षकों और पूर्व छात्रों के लिए, आपका समर्पण आईएचएम हैदराबाद को उत्कृष्टता का एक प्रमुख संस्थान बनाए रखता है।

एक शानदार और मेहमाननवाजी से भरे २०२६ में आपका स्वागत है। पढ़ने का आनंद लें।

विशेष उल्लेख : जेफिन जॉय, प्रथम वर्ष बी.एससी



IHMH Executive Education
Institute of Hotel Management Hyderabad

Spring Onion
A Chinese Food Station

Excellence

Buy The Way
"a pastry shop"

INCUBATION CENTRE
STARTUP @IHMH
Where Budding Entrepreneurs are Nurtured
Institute of Hotel Management Hyderabad

Budding Competition - Season 2026



Institute of Hotel Management, Hyderabad (IHM-Hyderabad), hosted the 5th Season of the Budding Events, comprising of National Budding Professional Competition (Manager) and National Budding Chef Competition. The four-day mega event witnessed the participation of 16 teams in the Budding Professional and 16 teams in the Budding Chef from leading IHMs, SIHMs, and private hospitality institutes across India and Hyderabad.

Inaugural Program

The grand inaugural ceremony was graced by:

- Mr. Sanjay Thakur- Principal/ Member Secretary, IHM-Hyderabad
- Ms. Rachna Agashe, HoD, IHM-Hyderabad
- Mr. Puneet Razdan, HoD (F&B Service), IHM-Hyderabad

The inaugural also set the tone for the competitions with inspiring addresses and enthusiastic participation from students across the country.

National Budding Professional (Manager) 2026 – Competitions

Participants in the Budding Professional (Manager) category competed across diverse and industry-relevant events, testing their problem-solving, creativity, and operational skills. Categories included:

- Online Test
- Front Desk Showdown- Service Recovery Skills
- Revenue Rumble-Deciphering Room Metrics
- Sell Me This Pen- Selling Tactics
- TAKEOFF- A Hotel Marketing Challenge
- Curated Cuisine Combat-F&B Menu Planning
- Potion Playoff-Cocktail making competition
- Beyond Blueprint-Digital Suite Designing
- Floresque- Ikebana Competition

Based on cumulative scores from these events, the prestigious titles of Mr. Budding Professional (Manager) and Ms. Budding Professional (Manager) were awarded to the most deserving candidates.

National Budding Chef 2026 – Competitions & Awards

The Budding Chef Competition featured intense rounds across multiple cuisines and themes, bringing out the best of India's culinary student talent:

- Regional Indian Authentic Cookery
- International Surprise Basket
- Cake Decoration Competition

The rigorous competitions tested participants' culinary creativity, technical precision, and ability to work under pressure, culminating in the announcement of the **National Budding Chef 2026 Champion Team**

Valedictory Ceremony of National Budding Events 2025.

The closing ceremony was attended by eminent industry stalwarts:

- **Celebrity Chef Rahul Wali**– Guest of Honour
- **Mr. Arun Gupta,** Area Director (Operations), Lemon tree Hotels, Hyderabad, Alumnus IHM-Hyderabad
- **Mr. Arnab Gupta,** General Manager, Taj Deccan, Hyderabad
- **Mr. Ashwin Vaidya** General Manager, Marriott Executive Apartments, Hyderabad
- **Mr. Jitendra Nakhwa**, General Manager, Green Park Hyderabad
- **Mr. S.V. Satyam,** Director of People & Culture, Novotel HICC, Hyderabad
- **Mr. Sanjay Thakur,** Principal/ Member Secretary, IHM-Hyderabad.

A series of vibrant cultural performances, including the recitations mantras, Ganesh Vandana and a thought-provoking Nukkad Natak on the theme of Swachhata added grandeur and depth to the evening, blending tradition, culture, and social awareness.

AWARDS & FELICITATIONS

During the Valedictory Ceremony, the following awards were given to winners across competitions

<u>National Budding Professional (Manager) 2026, Awards</u>

PRIMARY AWARDS

- Mr. Budding Professional (Winner): Mr. Gautham Anand, Regency college, HYD

- Mr. Budding Professional (Runner-up): Mr. Giridhar Sidhant, IHM Bhubaneswar
- Ms. Budding Professional (Winner): Ms. Pratishtha Singh, IHM Goa
- Ms. Budding Professional (Runner-up): Ms. Kirttiparnna Swain, IHM Chennai
- Topper (FO): Mr. Dodla Pravruth Ram, IIHMCA HYD
- Topper (HK): Ms. Soumya Bolloji, Regency HYD
- Topper (F&B): Mr. Sabrish S., IHM Chennai
- Topper (Sales & Marketing): Ms. Punnya Teresa Joseph, CAI HYD

PERSONALITY AWARDS

- SMILE - Ms. Ajmiya Ismail (IIHMCA, HYD)
- DEMEANOUR - Mr. Rudransh Singh Rajput (SIHM Jabalpur)
- PERSONALITY - Mr. Syed Ghouse Mohiuddin (CAI HYD)

National Budding Chef 2026, Awards

PRIMARY AWARDS

Overall Champion: Chrislin Rose, Katta Nitin Srinivasarao (IHM GOA)

- International Surprise Basket
  - ⋆ Winner: Mandadi Venkata Harishwar, Naeem Ansari (IIHMCA HYD)
  - ⋆ Runner-up: Mohammed Hyder Ali, Manthan Gangadhar Bahadure (CAI HYD)
  - ⋆ 2nd Runner-up: Veer Parashar, Sarvesh Bhingare (IHM Mumbai)
- Regional Authentic Indian Cookery
  - ⋆ Winner: Chrislin Rose, Katta Nitin Srinivasarao (IHM Goa)
  - ⋆ Runner: Laxmi Naik, Ashuman Bhoi (SIHM Balangir)
  - ⋆ 2nd Runner-up: Aniket Pal, Abhisek Giri (IHM Bhubaneswar)
- Let The Cake Tell Your Story
  - ⋆ Winner: Chrislin Rose, Katta Nitin Srinivasarao (IHM Goa)
  - ⋆ Runner: Rukaiya Khatun, Shiny Angela D. (IHM Chennai)
  - ⋆ 2nd Runner-up: Bhumika Singh Rathore, Ankit Kumar Tandon (SIHM Raipur)

PERSONALITY AWARDS

- SMILE - Mr. Mohit Sharma, IHM Shimla
- DEMEANOUR - Ms. Rukaiya Khatun, IHM Chennai
- PERSONALITY - Mr. Anshuman Bhoi, SIHM Balangir

The event concluded with resounding applause, celebrating not just the winners but also the spirit of learning, collaboration, and hospitality excellence that IHM-Hyderabad proudly fosters.

Testimonials

I have learned a lot from this event, and it was truly a wonderful and enriching experience. The hospitality and facilities provided made us feel as if we were staying in a professional hotel. The students demonstrated great professionalism in every department, which made the entire event even more impressive.

What I loved most was the friendly and welcoming atmosphere. It never felt like a competition; instead, it felt as though we had known each other for a long time. The event gave us a great opportunity to learn, connect, and create memorable experiences.

Overall, it was an excellent experience, and I am truly grateful for the amazing hospitality and support provided. Thank you for making this event so special and memorable!

- Rudransh Singh Rajput, SIHM Jabalpur

Budding Events Season V was a valuable learning experience that went beyond competition. It strengthened my understanding of planning, time management, teamwork, presentation, and performing under pressure. Working alongside students and interacting with faculty members from different institutes provided valuable exposure to diverse approaches, ideas, and professional practices. It also reinforced the importance of attention to detail, adaptability, discipline, and effective mentorship in achieving excellence. Most importantly, the experience reminded me that competitions are not only about winning—they are about learning, sharing knowledge, building confidence, creating meaningful connections, and continuously striving to improve. I am taking back valuable memories, new perspectives, and greater motivation to nurture and prepare our students for bigger opportunities ahead.

- Sahil Sahu, Faculty, SIHM Balangir

It was a wonderful learning experience, and I gained valuable insights from this event. Keep up the great work!

- Ruby Patel, IIHMCA Hyderabad

Skill Training Program





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Spring Onion A Chinese Food Station
Excellence
Buy The Way "a pastry shop"
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A successful 2-Day Skill Training Program was conducted for the Mess Helpers & Cooks of Jawahar Navodaya Vidyalaya by Institute of Hotel Management Hyderabad. The training focused on: Modern cooking practices, Hygiene & food safety standards. Nutrition awareness, Efficient kitchen & service operations

This initiative aimed at enhancing professional skills and ensuring better quality food service for students.

India-EU Cooperation Workshop

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TELANGANA RISING GLOBAL SUMMIT

TELANGANA OVERSEAS MANPOWER COMPANY LTD.

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EU-INDIA COOPERATION AND DIALOGUE ON MIGRATION AND MOBILITY-PHASE II

International Labour Organization

ICMPD
International Centre for Migration Policy Development

Indian Council of World Affairs

Ms. A. Rachna, HoD, and K. Vamshi, Lecturer, participated in the State Engagement Workshop organised under the India–EU Cooperation and Dialogue on Migration and Mobility (CDMM) Project – Phase II. The workshop was jointly organised by the Ministry of External Affairs, Government of Telangana, International Labour Organisation, International Centre for Migration Policy Development and Indian Council of World Affairs. The engagement provided valuable insights into global mobility, migration frameworks, skill ecosystems, and international cooperation, further strengthening academic and industry perspectives in hospitality education. Such participation reflects our institute's continued commitment towards professional development, global engagement, and meaningful policy dialogue.

Meet and Greet



Mr Dharaniswar Das, Director of People & Culture, and Ms Rupal Mohite, Learning & Development Manager from Novotel Hyderabad Airport to the Institute for a special meet-and-greet interaction.

The visit provided an excellent opportunity for meaningful discussions with the Principal, HoD, and faculty members on industry expectations, talent development, hospitality education, and future collaborations. Their valuable insights and experiences greatly inspired both faculty and students alike.

Skill Enhancement Training for JNV Cooks & Mess Helpers





A successful 2-Day Skill Training Program was conducted for the Mess Helpers & Cooks of Jawahar Navodaya Vidyalaya by the Institute of Hotel Management Hyderabad.

The training focused on: Modern cooking practices, Hygiene & food safety standards, nutritional awareness, and efficient kitchen & service operations

This initiative aimed at enhancing professional skills and ensuring better quality food service for students.

A Culinary Win!



A proud and inspiring moment for the IHM Hyderabad family!

Aadya Gupta, our esteemed alumna, on securing First Place in the SICA Live Cooking Competition while proudly representing Radisson Blu Atria, Bengaluru.

Faculty Development Programme : Tech-Driven Hospitality



Mr. Puneet Razdan, Head of the Department of Food & Beverage Service, participated in the NITHM–99 Days Praja Palana Action Plan Programme.

Faculty Development & Leadership Excellence





Our Head of Department, Ms. Rachna Agashe, and Senior Lecturer, Mr. Samnirmal S., Mr. B Kamble, Mr. A Suresh, Mrs. K C Meenakshi and Mr. P Suresh successfully attended the Faculty Development Workshop on “Nurturing Future Leadership” at the Indian Institute of Management, Bodh Gaya.

The workshop provided valuable insights into leadership development, effective mentoring, strategic thinking, and fostering future-ready professionals. Such learning opportunities empower educators to enhance academic excellence and cultivate the next generation of leaders in the hospitality industry.

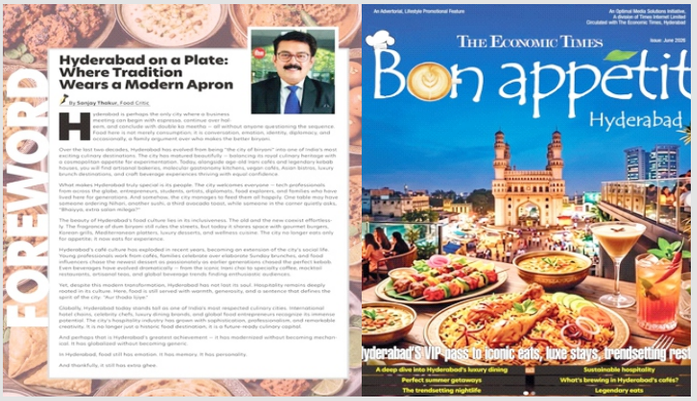
FHRAI Excellence Award



Nalla Bipinteja, an alumnus of Batch 2026, was honoured with the FHRAI Excellence Award at the 56th FHRAI Annual Convention, held in Varanasi.

The award recognised him as the Academic Topper of the institute in the B.Sc. in Hospitality and Hotel Administration program for the Batch 2023-2026.

A Proud Feature in The Economic Times



Our Principal, Mr. Sanjay Thakur, an acclaimed food critic and hospitality professional, has been featured in the June 2026 edition of The Economic Times – Bon Appétit Hyderabad with his insightful article:

'Hyderabad on a Plate: Where Tradition Wears a Modern Apron.'

Special Guest Sessions for Final-Year Students

At IHM Hyderabad, we believe that meaningful interactions with industry professionals play a vital role in shaping future hospitality leaders.

Day 1









The first day of our special guest sessions featured accomplished experts who shared valuable insights on career growth, industry expectations, and best practices:

- Dr. Sood, Food Science & Nutrition Expert, spoke on The Importance of Food Safety in Catering Establishments, highlighting the significance of maintaining the highest standards in hospitality operations.
- Mr. Aman Kumar, an alumnus of IHM Hyderabad and Deputy Manager of Human Resources at Golkonda Hotel, interacted with students on Preparing for Hotel Careers: Key Skills & Industry Expectations, offering practical guidance for a successful professional journey.
- Mr. Ibrahim, Assistant Manager – F&B Service, Trident Hyderabad, delivered an engaging session on career opportunities in the F&B industry.

Day 2



Continuing our commitment to bridging classroom learning with industry perspectives, IHM Hyderabad hosted another enriching day of Special Guest Sessions for our final-year students.

We were honoured to welcome the following distinguished professionals:

- Chef Debraj Bhaumik, Managing Director, 25 Eleven Hospitality; CCO, Big Cup; Executive Board Member, IFCA; and Jury President, Bocuse d'Or India, inspired aspiring chefs with his session on Preparing for a Career in the Culinary Industry, sharing practical advice and industry expectations.

- Mr. Abhilash Chittaboina, Executive Housekeeper, ITC Kohenur, spoke on Career Opportunities in Rooms Division Operations, offering students a comprehensive understanding of career pathways in housekeeping and hotel operations.
- Mr. Rohit Prabhune, Restaurant Manager, Trident Hyderabad and Alumnus of IHM Hyderabad, delivered an insightful session on Modern Trends in F&B Operations, highlighting the evolving landscape of food and beverage service.

Day 3






We were privileged to welcome accomplished professionals from the hospitality industry:

- Mr. Sadan Arshi, Regional Café Operations Head, Blue Tokai Coffee Roasters, delivered an insightful session on "The Evolution of Coffee Culture in India," exploring the remarkable transformation of India's specialty coffee landscape and emerging consumer trends.
- Mr. Mervin Mathew, Director – Sales, Le Méridien Hyderabad, spoke on "The Role and Importance of the Sales Department in Hotels," highlighting the strategic role of sales in driving business growth and guest engagement.
- Chef Somnath Deb, Executive Chef, Le Méridien Hyderabad, shared his expertise on "Managing Professional Kitchens for Efficiency & Quality," emphasizing leadership, operational excellence, and maintaining the highest culinary standards.

A special note of appreciation to Mr. Modem Vivek, Sales Manager at Le Méridien Hyderabad and an esteemed alumnus of IHM Hyderabad, for facilitating this enriching industry interaction and strengthening the bond between our institute and the hospitality fraternity.

Day 4







Another enriching day of learning as our final-year students interacted with experienced hospitality professionals.

- Mr. Anirban Kundu, F&B Manager, Taj Deccan Hyderabad – Cracking Hotel Jobs: Essential F&B Skills and Competencies
- Chef Pritha Majumder, Executive Chef Manager, Sodexo India & Alumna, IHM Hyderabad – Career Opportunities in the Corporate Catering Industry

A heartfelt thank you to our esteemed speakers for sharing their expertise, industry insights, and practical guidance, empowering our students to confidently prepare for diverse careers in hospitality.

Day 5















The fifth day of learning with unfolded with industry leaders, exploring hygiene, technology, and entrepreneurship in hospitality.

- Mr. Puneet Singh Sekhawat, Senior Territory Manager, Ecolab India – Professional Cleaning & Hygiene Management in Hospitality Operations
- Mr. Shiwank, Lead – Field Sales, Recaho POS & Alumnus, IHM Hyderabad – Use of Technology in the F&B Industry
- Chef Sonam, CEO & Co-Founder, Flourish Foods & Alumna, IHM Hyderabad – Entrepreneurship in the Food Industry

Biryani Innovation, A Winning Creation!



IHM Hyderabad proudly congratulates our final-year students, Arvind and Vishwaroop, on receiving the Certificate of Merit in the Innovative Biryani Making category at the CATA Competition. This achievement highlights their culinary creativity, technical skills, and passion for innovation. We are proud to see our students showcase their talent and bring recognition to the institute.

Industry Insights: Preparing Future Culinary Professionals



Our Culinary Committee students had the opportunity to attend an insightful session by Chef Somnath Deb, focused on placement readiness and industry expectations. The session offered valuable practical knowledge, career guidance, and motivation, helping students gain a clearer understanding of the skills and professionalism required to build a successful career in the hospitality industry.

Bronze Glory at CATA



A proud moment for our institution! Congratulations to Ms. Swathi Sai and Mr. Sayan Das for securing the Bronze Medal (2nd Runner-Up) at the CATA Competition. Their dedication, hard work, and determination have brought pride to our college.

Empowering Women in Hospitality



Our HOD, Rachna Agashe, represented our institution as a distinguished guest speaker at the CATA event. Her insightful session on Women in the Hospitality Industry offered valuable perspectives on leadership, growth, resilience, and the evolving opportunities for women in the sector.

Building Safer Kitchens, One Training at a Time



Over the course of two days, Mr. Swamynath, faculty of IHM Hyderabad had the privilege of conducting a comprehensive training programme at MCR HRD Institute on Kitchen Hygiene, Safe Cooking Practices, and Hygienic Food Service for the Special Officers of KGBV, Telangana.

The programme witnessed the enthusiastic participation of 495 Special Officers, reinforcing the shared commitment towards ensuring food safety, hygiene, and quality in institutional kitchens.

A Guiding Star in Culinary Excellence



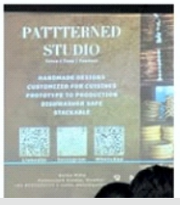
IHM Hyderabad proudly congratulates Chef Kamble Babla, Senior Lecturer, on being honoured with the prestigious "Culinary Guiding Star" Award by the Telangana Chefs Association during its 7th Anniversary Celebrations. Held under the theme "Safe Food – Safe Nation," the event recognised excellence and dedication in the culinary profession. This achievement is a testament to Chef Babla's commitment to culinary education, professional excellence, and inspiring the next generation of culinary professionals.

Design Meets Hospitality at IHM Hyderabad











The Institute had the privilege of hosting Ms Astha Malu, Founder of Pattterned Studio, a design studio renowned for creating bespoke handcrafted ceramic tableware and glassware for premium hospitality brands.

With over a decade of experience as a ceramic and glass designer, Ms Malu conducted an engaging and interactive session, offering students valuable insights into contemporary design, craftsmanship, plating aesthetics, dining experiences, and innovation in the hospitality industry.

India Skills Assessment Partnership Launch





Mr Puneet Razdan, HoD – F&B Service, and Mr G. Swaminath, Lecturer, represented IHM Hyderabad at the India Skills Assessment Partnership Launch, organised by William Angliss Institute and Skill Australia at Taj Krishna, Hyderabad.

The seminar highlighted opportunities for international collaboration in hospitality education, student mobility, industry engagement, graduate outcomes, and Australian skills assessment frameworks, bringing together leading hospitality educators and industry professionals.

The Art of Pastry & Chocolate Mastery



IHM Hyderabad was delighted to host Chef Yann Muriset, Pastry Program Leader, Senior Pastry Instructor, and Swiss Pastry & Chocolate Arts Specialist, for an exclusive masterclass.

From mastering intricate pastry techniques to exploring the art of chocolate craftsmanship, the session offered students valuable hands-on experience, industry insights, and creative inspiration, enriching their culinary journey.

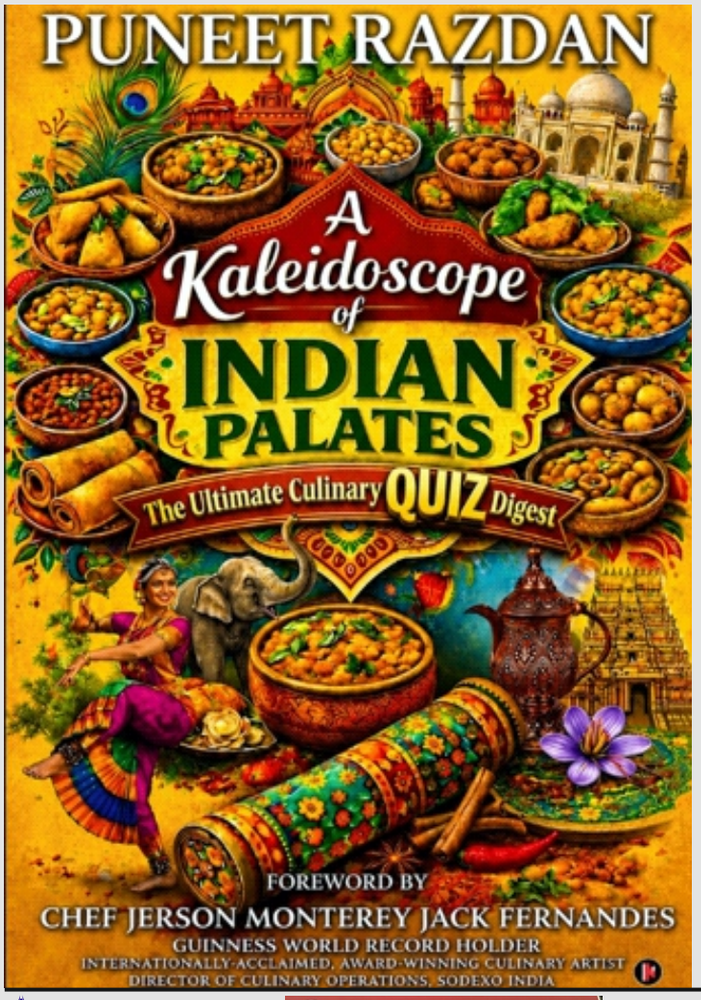
Forest & Fire: A Culinary Exploration



Our students had the privilege of attending the "Forest and Fire" workshop by Chef Harshita, hosted at Novotel HICC.

The session offered valuable insights into contemporary culinary techniques, creativity, and innovation, providing our aspiring chefs with an enriching hands-on learning experience.

A Bestseller Celebrating India's Culinary Heritage



An Amazon Best Seller, A Kaleidoscope of Indian Palates: The Ultimate Culinary Quiz Digest is the latest book by Mr. Puneet Razdan, HoD - F&B.

Celebrating India's rich and diverse culinary heritage, the quiz book features engaging questions, fascinating trivia, and regional food stories, inviting readers to explore the flavours of India while testing their culinary knowledge. The book also carries a foreword by Chef Jerson Monterey Jack Fernandes, a Guinness World Record holder serving as Director of Culinary Operations at Sodexo India and an esteemed alumnus of IHM Hyderabad.

IHM Hyderabad at TOLIC-5 Meeting



The Institute of Hotel Management, Hyderabad, actively participated in the Half-Yearly Meeting of the Town Official Language Implementation Committee (TOLIC-5) held on 17 July 2026 at the Swami Vivekananda Auditorium, CSIR-IICT, Hyderabad.

Representing the institute were:

- Mr. Puneet Razdan - Head of Department, F&B Service
- Mr. P. Santosh Kumar – Administrative & Accounts Officer
- Mrs. D. Madhavi – Hindi Translator

Food Is Memory: Celebrating India's Culinary Heritage



Our Principal, Mr. Sanjay Thakur, was a distinguished panelist in the insightful session "Food is Memory," moderated by Chef Thomas Zacharias, Founder of The Locavore. The discussion brought together renowned culinary leaders to explore how India's rich culinary heritage can be preserved and leveraged as a powerful driver of tourism, destination identity, and local economic growth.

The session featured eminent industry experts including Chef Manjit Gill, Chef Madhu W. Krishnan, Mr. Rubin Cherian, and our Principal, Mr. Sanjay Thakur, who shared valuable perspectives on preserving regional cuisines, promoting responsible culinary tourism, and strengthening collaborations between local producers, hospitality businesses, and travellers.

A Warm Welcome to New Beginnings



The Orientation Programme for our newly inducted first-year batch was a memorable start to an exciting academic journey.

The event began with a warm welcome and introductory address by our Heads of Department, Ms. Rachna Agashe and Mr. Puneet Razdan, followed by an inspiring session from our Principal, Mr. Sanjay Thakur, who motivated students to embrace the opportunities ahead.

Industrial Exposure













As part of Industrial Exposure Day, our first-year students visited Hotels across Hyderabad for an enriching industry experience.

Hotels included – Trident Hyderabad
The Westin Hyderabad Mindspace
The Leela Hyderabad
Park Hyatt Hyderabad
ITC Kohenur
Taj Krishna & Taj Deccan

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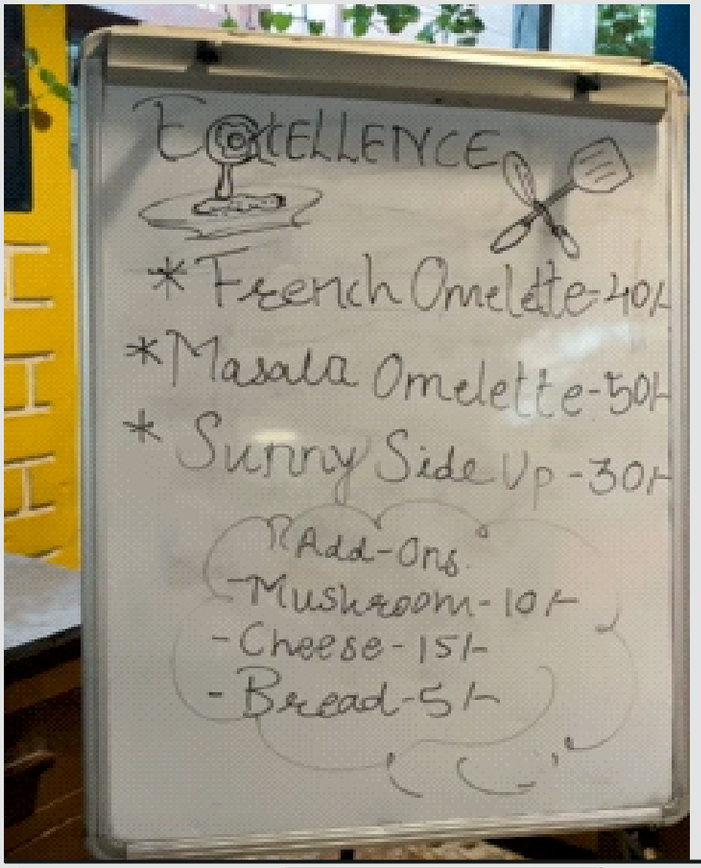
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A Fresh Start in Culinary Arts



IHM Hyderabad welcomed its new batch of aspiring culinary professionals at the Induction Programme for the Craftsmanship Certificate Course in Food Production & Patisserie. The programme marked the beginning of an exciting journey filled with learning, creativity, and hands-on culinary experiences, inspiring students to hone their skills and take their first steps towards a rewarding career in the culinary arts.

From Classroom to Café – Learning Beyond the Kitchen



At IHM Hyderabad, we believe that the best learning happens through real-world experiences.

Inspired by the exceptional culinary skills demonstrated by our final-year students, the Institute is proud to introduce the "Excellence – Earn While You Learn Café"—a student-run initiative designed to bridge the gap between classroom learning and entrepreneurship.

The Mix-Off: Shaking Up Creativity





The F&B Committee of IHM Hyderabad proudly organised The Mix-Off – Mocktail Making Competition, an engaging ice-breaking event for first-year students. The competition provided a vibrant platform for budding hospitality professionals to unleash their creativity, experiment with flavours, showcase their presentation skills, and explore the art of mixology. Blending innovation with friendly competition, the event encouraged teamwork, confidence, and camaraderie among students.

From Dreams to Reality: A Hospitality Career Workshop







The Institute successfully hosted the 2-day workshop for 2nd-year students, inspired by the award-winning book "Hospitality Jobs: Dreams to Reality," authored by our Principal, Mr Sanjay Thakur, and Mr Kanak Madhavpeddi.

In collaboration with @masterkoach , this activity-based workshop offered immersive, real-world learning experiences and invaluable career insights!

Winning the Pitch at the IHE Housekeepers' Conclave 5.0



Heartiest congratulations to our final-year students, Abhishek Verma and Pranav Gawande, for securing Second Prize in the IHE Housekeepers' Conclave 5.0 – Sales Pitch Competition.

A Tribal Culinary Triumph



Heartiest congratulations to our final-year student, Shriish Supratik, for securing First Prize in the Tribal Cookery Contest at the Jharkhand Cookery League – Season 8, organised by IHM Ranchi.

The competition celebrated the rich culinary heritage of Tribal India through creativity, authenticity, and culinary excellence.

Grace, Gratitude and the Glory of Bonalu



Celebrating the vibrant spirit of Telangana! Bonalu is a beautiful expression of devotion, gratitude, and cultural heritage, bringing communities together through traditional rituals, colourful festivities, and heartfelt prayers.

Intra-Collegiate Cookery Competition





From time-honoured recipes to authentic cooking techniques, every dish reflected the diverse flavours, traditions, and cultural legacy of Indian cuisine. Armed with a mystery basket of ingredients, participants showcased exceptional creativity, technical expertise, and time management to craft globally inspired dishes.

The challenge tested their adaptability, culinary knowledge, and ability to transform unexpected ingredients into restaurant-quality creations.

Pledge for a Drug-Free India



As part of the 'Nasha Mukt Yuva for Viksit Bharat Sankalp Abhiyan,' organised by MY Bharat, Ministry of Youth Affairs & Sports, with the vision of creating a Drug-Free India (Nasha Mukt Bharat), the institute hosted representatives from Brahma Kumaris for an Addiction-Free India Pledge.

Industry Insights: A Journey to Hospitality Leadership



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IHM-H organised a session with Mr. Rajneesh Kumar, alumnus. With over two decades of experience in the hospitality industry, he has built an inspiring career through leadership roles with some of the industry's leading international hotel brands. From beginning his journey to taking on the role of General Manager, his professional journey stands as a testament to perseverance, continuous learning, and excellence in hospitality leadership.

Har Ghar Tiranga 2026: Marching with Pride



Our students, along with members of the D.D. Colony Welfare Association, participated in a Tiranga March as part of the Har Ghar Tiranga 2026 campaign, responding to the call of Hon'ble Prime Minister Shri Narendra Modi.

Independence Day Celebrations

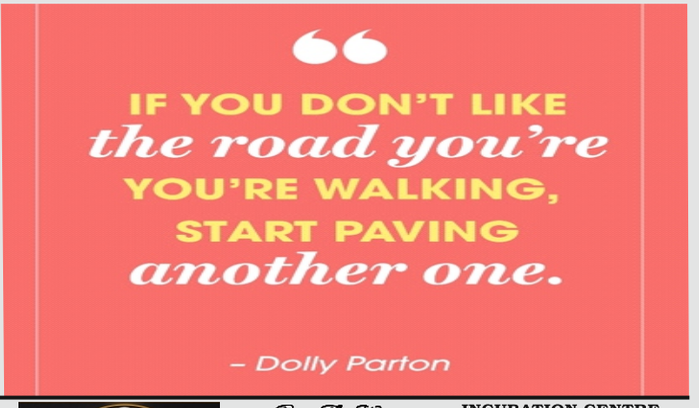


The institute proudly celebrated the spirit of freedom, unity, and patriotism on Independence Day. The occasion served as a tribute to the sacrifices of our freedom fighters, a celebration of our nation's achievements, and a renewed commitment to building a brighter future for India.

Tug of War



The Sports Committee of IHM Hyderabad organised an exciting Tug of War Competition, bringing students together in a spirit of teamwork, strength, and sportsmanship. The event witnessed enthusiastic participation, energetic team performances, and friendly competition, fostering unity, camaraderie, and a healthy sporting spirit among students.



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Exploring the Art of Thai Cuisine



Thai Culinary Training & Cooking Demonstration Programme at Suan Dusit International Culinary School was an enriching and inspiring experience for Chef G. Swaminath, Lecturer, IHM Hyderabad.

The programme offered valuable insights into the rich culinary heritage of Thailand, with a focus on authentic Thai ingredients, traditional cooking methods, professional culinary techniques, and the distinctive flavours that define Thai cuisine.

Oberoi Hotels' Recruitment Drive



The Institute successfully hosted its first campus recruitment drive of the season with Oberoi Hotels & Resorts, marking a promising beginning to another exciting placement season.

Partners in Progress









As part of IHM Hyderabad's commitment to strengthening industry–academia collaboration, the Memorandum of Understanding (MoU) with The Park, Hyderabad, has paved the way for meaningful knowledge exchange and professional development initiatives. As part of this collaboration, our faculty members conducted leadership development sessions for the senior staff members of The Park, Hyderabad, focusing on enhancing leadership capabilities, strengthening managerial skills, and fostering professional growth. This initiative reflects our shared commitment to continuous learning, leadership excellence, and the advancement of the hospitality industry.

A.P.S. Bolarum visits IHM Hyderabad



IHM Hyderabad was delighted to welcome enthusiastic students of Classes XI and XII from Army Public School,Bolaram for an engaging and insightful institutional visit.

Welcoming Our New Student Leaders



We are pleased to announce the appointment of Shlok as our new College Manager, along with Sattwikee Ray and Shruti as Assistant College Managers. We wish them success as they take on their new leadership roles and responsibilities.

A New Chapter of Leadership & Service



The Rotaract Club of IHM Hyderabad proudly celebrated its 12th Installation Ceremony, marking a new chapter of leadership, service, and commitment. The occasion honoured the spirit of community engagement while welcoming a new team of leaders dedicated to making a meaningful difference and carrying forward the club's legacy of service and excellence.

Kick, Compete, Conquer



The Sports Committee of IHM Hyderabad organised an exciting Intra-College Football Competition, bringing together students to showcase their athletic skills, team spirit, and competitive determination. The event was filled with thrilling moments, enthusiastic participation, and a spirit of healthy competition, promoting sportsmanship, teamwork, and camaraderie among students.

Kebab-e-Friday



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Kebab-e-Friday is an exciting initiative by the culinary enthusiasts of IHM Hyderabad, where students showcase their culinary creativity by preparing and selling a variety of delicious kebabs. The initiative provides a hands-on learning experience, helping students develop entrepreneurial skills, understand food production and sales, and gain practical insights into customer engagement and business management. It is a perfect blend of culinary passion, innovation, and entrepreneurship.

Shaping Future Hoteliers





The Institute was delighted to welcome the esteemed team from ITC Hotels for an insightful pre-placement session.

We were privileged to have with us:

Mr. Jitendra Taak - General Manager, ITC Kohenur

Mr. Arunit Banerjee - Human Resources Manager, ITC Kohenur

Mr. Albert Michael - Learning & Development Manager, ITC Kohenur

Designed for our final-year students, the session provided valuable insights into 'ITC Hotels' prestigious recruitment programs, selection process, career opportunities, and growth pathways. The interaction equipped our students with greater clarity, confidence, and motivation as they prepare to step into the placement season.

Luxury Service Training at ITC Kohenur





Ms. Kajal Verma and Ms. Karishma Verma, Assistant Lecturers at IHM Hyderabad, conducted immersive training sessions on Concierge and Luxury Butler Services for the butlers and concierges at ITC Kohenur, Hyderabad. The session focused on enhancing service excellence, refining professional skills, and strengthening the understanding of luxury hospitality standards, reinforcing the importance of personalised guest experiences in the hospitality industry.

Cooking Up Success



IHM Hyderabad had the pleasure of hosting Chef Manpreet Singh Malik, Executive Chef at Taj Deccan, for an insightful guest lecture on Kitchen Etiquette and Campus Placement Preparedness. The session provided students with valuable industry insights, emphasising professional kitchen conduct, workplace discipline, and essential skills to confidently navigate the campus placement process.

Onam Celebrations



Our campus came alive with the vibrant spirit of Onam as the IHM Hyderabad family came together to celebrate Kerala's beloved harvest festival. Filled with colourful traditions, festive cheer, and a spirit of unity, the celebration beautifully reflected the richness of Kerala's cultural heritage and the joy of togetherness.

A Literary Milestone at IHM Hyderabad



We are delighted to celebrate the launch of two remarkable books authored by our distinguished Principal and HoD!

"The Language Buffet: A Feast of Food and Drink Idioms and Phrases" by Mr. Sanjay Thakur, Principal, IHM Hyderabad, explores the fascinating world of language through food and beverage expressions.

"A Kaleidoscope of Indian Palates: The Ultimate Culinary Quiz Digest" by Mr. Puneet Razdan, Head of Department – Food & Beverage Service, celebrates the richness and diversity of India's culinary heritage through an engaging quiz format.

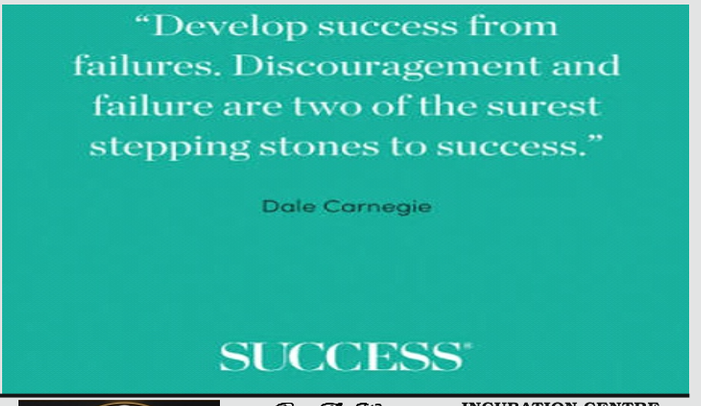
These publications reflect our faculty's passion for knowledge, creativity, and continuous learning, contributing valuable resources to the fields of language and culinary arts.

Board of Governors Meeting





IHM Hyderabad convened its Board of Governors Meeting, bringing together distinguished members to discuss key institutional initiatives, academic progress, and strategic priorities. The meeting served as a platform to review achievements, deliberate on future goals, and strengthen the institute's commitment to academic excellence, quality education, and the continuous development of future hospitality professionals.



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TAAI Utsav at IHM Hyderabad



As part of TAAI's 75-year journey celebrations, IHM Hyderabad had the privilege of hosting the **TAAI Utsav – AP & Telangana Chapter Workshop** on "Travel, Tourism, Hospitality: Opportunities Beyond Imagination."

The workshop brought together industry insights and emerging perspectives, highlighting the vast career opportunities and evolving possibilities across the travel, tourism, and hospitality sectors. The event provided an enriching platform for knowledge exchange, industry interaction, and inspiration for aspiring hospitality professionals.

The session brought together an incredible panel of industry leaders:

Mr. Rubin Cherian, GM, Novotel

Mr. Vishal Shrivastav, GM, Taj Vivanta Hyderabad

Mr. Debabrata Banerjee - GM, Marigold Hotel

Mr. Sanjay Thakur, Principal, IHM Hyderabad

Mr. Sunil Kumar, President, TAAI

Mr. Nagesh Pampati, Chairman, TAAI

Inspiring Future Hoteliers



IHM Hyderabad welcomed students from ZPHS Wargal, Telangana, for an educational exposure visit to the world of tourism and hospitality. The visit offered students an opportunity to explore the institute's facilities, gain insights into various aspects of hospitality education, and learn about the diverse career opportunities in the tourism and hospitality industry.

The Collective Recruitment Drive

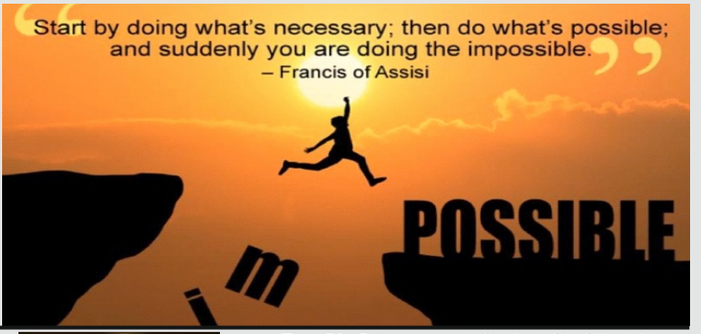


IHM Hyderabad hosted The Collective, India's luxury multi-brand retail concept, for a campus placement drive, marking the first retail company to participate in the placement season this year.

A taste of Hyderabad's Nizami heritage



The second-year students of IHM Hyderabad brought tradition to the table as they hosted a Nizami-style Chowki Lunch, an immersive learning experience where culinary heritage met the standards of modern hospitality.



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डी माधवी, हिंदी सलाहकार

''राजभाषा हिंदी, विज्ञान, संचार एवं प्रौद्योगिकी''

राजभाषा हिंदी की भूमिका : भारत एक विकासशील देश है । जहां विभिन्न भाषा-भाषाई के लोग बसते हैं । स्वतंत्रता से पहले अंग्रेज और अंग्रेजी हम पर राज करते रहे हैं । परतंत्रता में हमारे पास कोई चारा भी न था जबरन स्वीकार करने के सिवाय । आजादी के बाद का ८० साल का सफर हम भारतीयों की मेहनत, नवोन्मेष, उद्यम का प्रतिबिंब है । देश हो या विदेश हम भारतीयों ने अपनी मेहनत से खुद को साबित किया है । हमें अपने संविधान पर गर्व है । हमें अपनी लोकतांत्रिक परंपराओं पर गर्व है । लोकतंत्र की जननी भारत आज भी लोकतंत्र को मजबूत कर आगे बढ़ रहा है । ज्ञान अैर विज्ञान से समृद्ध भारत मंगल से चंद्रमा पर अपनी छाप छोड़ रहा है । किन्तु देश के ८० वर्षों के आजादी के बाद भी कई समस्याएं हमारा पीछा कर रही है । इनमें से कुछ प्रमुख प्रांतीय भाषाई झगड़े हैं । इंसान से बढ़कर राष्ट्र होता है । राष्ट्र के उत्थान के लिए संविधान बना । भारत के संविधान के अधीन सभी भारतवासियों को कार्य करना होता है ।

देश को आजादी १५ अगस्त १९४७ को मिली । स्वतंत्रता आंदोलन के इतिहास को देखे तो हमें मालूम पड़ता है कि इस आंदोलन में कई लोगों ने अपने जान गंवाई । तब जाकर हमें आज़ादी मिली ।

देश के नेताओं ने गँवाई अपनी जान है ।
स्वतंत्रता संग्राम में इनका बड़ा योगदान है ।
आत्मनिर्भर भारत की हिंदी बनी पहचान है ।
सबको एक सूत्र मं बाँधे, इसकी यही शान है ।

हम सब जानते हैं कि स्वतंत्रता संग्राम में हिंदी का योगदान किसी तरह भारतवासियों को जोड़कर रखा । इसीलिए कहा गया है कि - ''पराधीन सपने हुँ सुख नाहीं'' वास्तव में, स्वालम्बन या आत्मनिर्भरता ही मनुष्य को स्वाधीन बनने की प्रेरणा देती है । आत्मनिर्भरता की स्थिति में मनुष्य अपनी इच्छाओं को अमल करने में सफलता प्राप्त करता है । मनुष्य एक सामाजिक प्राणी है । समाज में रहना हैं और आगे बढ़ना है तो भाषा की भूमिका अहम हो जाती है ।

भाषा एक सभ्यता है, एक संस्कृति है और देश को अग्रसर करने की एक संवाहिका है, जो मनुष्य को मनुष्य से, देश को देश से और राष्ट्र को राष्ट्र से जोड़ती है । एक अलग पहचान बनाती है सर्वसहमति से संविधान सभा ने १४ सितंबर, १९४९ को हिंदी कोराजभाषा के रूप में अंगीकार किया और तब से ही इसदिवस की स्मृति में प्रतिवर्ष १४ सितंबर को हिंदी दिवस के रूप में मनाया जाता है । हिंदी को संघ की राजभाषा बनाने में कई नेताओं और संविधान सभा के सदस्यों की महत्वपूर्ण भूमिका रही है । इनमें प्रमुख नाम एवं उनके विचार एवं कार्य हिंदी के प्रति इस प्रकार से है :

महात्मा गांधी - हिंदी - हिंदुस्तानी को जनसंपर्क और राष्ट्रीय एकता की भाषा के रूप में बढ़ावा दिया ।

पुरुषोत्तम दास टंडन - संविधान सभा में हिंदी को राजभाषा बनाने के प्रबल समर्थ थे ।

गोपालस्वामी अय्यंगार- राजभाषा संबंधी समझौते और संवैधानिक प्रावधान तैयार करने में महत्वपूर्ण भूमिका निभाई ।

के. एम. मुंशी - हिंदी को राजभाषा बनाने संबंधी समझौते में प्रमुख भूमिका निभाई ।

डॉ. राजेंद्र प्रसाद - संविधान सभा के अध्यक्ष के रूप में महत्वपूर्ण भूमिका निभाई ।

पं. जवाहरलाल नेहरू - हिंदी के विकास और सरकारी कामकाज में इसके प्रयोग के समर्थक थे ।

डॉ. भीमराव आंबेडकर - संविधान निर्माण की प्रक्रिया में महत्वपूर्ण भूमिका निभाई, वे प्रारूप समिति के अध्यक्ष थे । हिंदी को राजभाषा हिंदी के रूप में क्यों चुना । इसका कारण, हम सभी जानते हैं कि भारत के अधिक प्रांतों में हिंदी बोली, समझी व लिखी जाती है । जैसे के क्षेत्र में उत्तर प्रदेश, मध्य प्रदेश, उत्तराखंड, हिमाचल प्रदेश, हरियाणा, राजस्थान, छत्तीसगढ़, बिहार, झारखंड, दिल्ली चंडीगढ़ अंडमान और निकोबार द्वीप समूह है । इन क्षेत्रों में जहां हिंदी प्राथमिक भाषा है और व्यापक रूप से बोली जाती है । ख क्षेत्र पंजाब, गुजरात, महाराष्ट्र, चंढीगढ़, दमन और दीव तथा दादरा और नगर हवेली इन क्षेत्रों में ने इलाके शामिल है जहाँ लोग हिंदी का उपयोग करते हैं और इसे समझते है लेकिन यह मुख्य स्थानीय भाषा नहीं है । ''ग क्षेत्र में (क और ख क्षेत्र को छोड़कर)'' इन क्षेत्रों में भारत के अन्य सभी राज्य और केंद्रशासित प्रदेश शामिल हैं जहाँ हिंदी का उपयोग बहुत कम किया जाता है । इसमें मुख्य रूप से दक्षिणी और पूर्वोत्तर राज्य आते हैं । ''जैसे - तमिलनाडु, केरल, कर्नाटक, तेलंगाना, आंध्र प्रदेश, पश्चिम बंगाल, ओडिशा, असम आदि । कुल मिलाकर पूरा नजरिया देख जाय तो हिंदी का प्रतिशत कहीं ज्यादा तो नहीं कम नजर आता है । राजभाषा हिंदी क्यों बनी, इन ही परिस्थितियों से पूरे भारतवर्ष में ही हिंदी के प्रभाव का अंदाजा लगाया जा सकता है ।

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हिंदी भाषा संपर्क भाषा के रूप में भारत के सभी प्रांतों में संचार का माध्यम भी बनती जा रही है। विभिन्न प्रांतों में बोली जानेवाली सभी प्रांतीय भाषाएं एक व्यक्ति को आना जरुरी नहीं है। भारतीय संविधान की आठवीं अनुसूची में २२ भाषाएँ हैं। इन सभी भाषाओं को सीखना भी मुश्किल है। ऐसे समय में मातृभाषा और राजभाषा हिंदी से हमारा काम आसान हो सकता है।

राजभाषा हिंदी और विज्ञान :- वैज्ञानिक विषयों को हिंदी में सहज एवं सरल भाषा में पढ़ाने एवं बोलने से सभी को समझने में आसानी होती है। शब्दों का चयन स्थिति एवं परिस्थितियों के हिसाब से किया

जाना चाहिए। वैज्ञानिक एवं तकनीकी, प्रचलित एवं आम शब्दों का प्रयोग किया जाना चाहिए ताकि हिंदी के माध्यम से विज्ञान की जानकारी अधिक से अधिक लोगों तक पहुंच सकती है। क्योंकि भारत की अधिकांश जनता हिंदी समझती है। हिंदी माध्यम के विद्यार्थी भी विज्ञान के विषयों को अपनी मातृभाषा में आसानी से समझ सकते हैं। हिंदी माध्यम से विज्ञान की पढ़ाई आत्मविश्वास को जगाती है। दो पंक्तियाँ इसी संदर्भ में -

तू आया चुपके से, पसर कर बैठ गया,
तेरे झूठे प्यार ने मुझे दीवाना बना दिया।
मैं अपनी भाषा भूली, तेरेरंग में रंग गई,
तू फिरंगी था, अपनी छाप छोड़कर चला गया।
न मैं इधर की रही, न उधर की रही,
मैं अपने आप से लड़ती रही -
ये मेरी था या तेरी, ये पहचान खोती रही।
सपने जब टूटकर बिखर गए,
तब जाकर जाना -
मेरी भी एक जुबान है,
मेरी भी एक नई पहचान है।

संचार और प्रौद्योगिकी - राजभाषा हिंदी संचार और प्रौद्योगिकी के क्षेत्र में काफी तेज़ी से विस्तार कर रही है - हिंदी सिनेमा राष्ट्रीय और अंतरराष्ट्रीय स्तर पर करोड़ो रुपये का कारोबार कर रहा है। कई प्रांतीय भाषाओं में डबिंगकिया जा रहा है। यह रोजगार के भी काफी अच्छे अवसर प्रदान कर रही है। आज कल हम देखते है कि हिंदी का प्रभाव किस तरह कंप्युटर, मोबाइल, एआई, इंटरनेट, डिजिटल शिक्षा, सोशल मीडिया, कृत्रिम बुद्धिमत्ता, मशीन अनुवाद आदि में हिंदी का प्रयोग काफी आसानी से किया जा रहा है। आज विज्ञान और प्रौद्योगिकी हमारे जीवन के प्रत्येक क्षेत्र को प्रभावित कररहे हैं। ऐसे समय में यदि वैज्ञानिक एवं तकनीकी ज्ञान केवल सीमित भाषाओं तक रहता है, तो समाज का एक बड़ा वर्ग उससे वंचित रह सकता है। हिंदी करोड़ों लोगों तक ज्ञान पहुँचाने का प्रभावी माध्यम बन सकती है।

समस्याएं एवं समाधान -

समस्याएँ और समाधान साथ-साथ चलते हैं।
कभी समस्याएँ कम होती हैं, तो कभी अधिक,
लेकिन समय के साथ हर समस्या का कोई न कोई
समाधान अवश्य निकल आता है।
आखिर हम मनुष्य हैं -
समस्याओं से घबराना नहीं,
बल्कि उनका सामना करना और समाधान खोजना ही हमारी पहचान है।

// जय हिन्द //



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Printed at Vamshi Graphics : 9397302796
Published by : Institute of Hotel Management, Hyderabad. Phone No : 27427569, email : ihmhyd.principal@gmail.com / www.ihmhyd.org