INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY & APPLIED NUTRITION, BANGALORE - 560 001

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ANNUAL REPORT FOR THE YEAR 2021-22

a. Brief introduction, History and Objectives of the Institute:

The Institute of Hotel Management, Catering Technology & Applied Nutrition formerly called as Food Craft Institute was established in March 1969. The Institute is jointly sponsored by the Government of India and the Government of Karnataka.

The Institute is an autonomous body and is registered under the Mysore Societies Registration Act 1960. The Board of Governors comprises of representatives from the Central Government, State Government and the Industry.

The Institute was receiving grants from Central Government (Non Recurring) and the State Government Recurring till 1983, from 1984, the Institute has been receiving majority grants, Non Recurring, from Central Government.

The Institute is aimed to meet the requirements of trained personnel to be employed in the various fields of the Hospitality Industry. Due to the urbanization and industrialization, growth of catering industries and starred hotels has been on the increase. Large numbers of trained personnel are necessary to meet the growing manpower requirements in the Hospitality and Catering Industry.

b. Courses Duration: Intakes and Outputs: (separate for each course)

Degree in Hospitality and Hotel Administration.

SI.	Courses	Duration	Sanction Intake	Admitted	Output
1	I Semester B.Sc.	3 Years	285	281	270
2	II Semester B.Sc.	3 Years	285	281	267
3	III Semester B.Sc.	3 Years	230	277	267
4	IV Semester B.Sc.	3 Years			
5	V Semester B.Sc.	3 Years	230	216	213
6	VI Semester B.Sc.	3 Years	230	216	211
7	I Semester M.Sc.	2 Years	31	31	- 31
8	II Semester M.Sc	2 Years	31	29	29
9	III Semester M.Sc.	2 Years	25	19	19
10	IV Semester M.Sc	2 Years	25	19	19
11	I Sem Craftsmanship Course in Food Production	1 - 1/2 Years	40		
12	II Sem Craftsmanship Course in Food Production	1 - 1/2 Years	40	-	-
13	Diploma in Food Production	1 - 1/2 Years	40	16	16
14	Diploma in Bakery and Bakery & Confectionery Course	1 - 1/2 Years	40	-	-

c. Performance and Analysis:

The following number of students appeared for the Final Examinations held during 2021-2022.

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THE POSITIONS OF THE RESULTS OF B.Sc. AS ON 2021-22

PARTICULAR S	I SEM	%	II SEM	%	III & IV SEM	%	V SEM	%	VI SEM	%
Total No. of students on Roll	281	-	281	-	277	-	216	-	216	-
Detained / discontinued	-	-	-	-	-	-	-	-	-	7-
Total Appeared	281	-	281	-	277	-	216		216	-
Pass	246	87.54	218	77.58	218	78.70	191	88.42	185	85.64
Re-Appear	24	8.54	49	17.43	49	17.68	22	10.18	26	11.57
Fail	-	-	01	0.03	3	1.08	-70	-	-	-
Absent	11	3.92	13	4.63	7	2.52	03	1.38	05	2.31
M.P Case	-	-	-	-	-	-	-	-	-	-
Withheld	-		-	-	-	-	-	-	-	-
Debarred	-	-	-	-	-	-	-		-	-
Fotal Promoted	270	100	267	99.67	267	99.98	213	99.98	211	99.52

CBSP Programme Status for the year 2021-22						
Programs	Total Target	Total Enrolled	Total Trained			
CBSP Programme at Institue						
Hunar Se Rozgar Tak (HSR)	120		NIL			
Skill Testing & Certification (STC)	120	_	NIL			
Enterpreneurship Program (EP)	30	_	NIL			
TOTAL	270		NIL			
CBSP Programme under Destination Based Skill Development Programme						
Hunar Se Rozgar Tak (HSR)	130	92	69			
Skill Testing & Certification (STC)	90	40	36			
Enterpreneurship Program (EP)	110	101	87			
TOTAL	330	233	192			

d. Placement Position. i.e., Employment Pattern of the students trained up to the previous year(s):

All the leading Hotels / Catering Establishments all over the country are extending their co-operation by absorbing our students during their study in the institute for practical training.

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Campus Interviews by leading Hotels, Catering Industries and service related organizations are held at the Institute every year.

Overview				
Total No of Recruiters	37			
Total No of Jobs Offered	244			
Total No of Students on Roll	214			
Total No of Students Participating in Placements & placed	130			
Total No of Students Opted for Higher Studies	84			
Placement Percentage	100%			

The following Chains / Hotels conducted Campus Interview for the Final Year B.Sc. Students (2022 batch).

Campus Recruiter Details							
5 Star Hotels	Other Hotels	QSR	Retails	Facilities	Others		
Club Mahindra Evolve Back Green Park GRT Radisson Hyatt ITC Hotels Marriott Oberoi Grp Raintree Taj Group	ITC Fortune	AB Barbecue Burger King CCD Eazy Diner Haldirams HMS Host KFC McDonalds Starbucks	ABFRL Blue Stone Puma Rare Rabbit Reliance	The Executive Center	Clear Trip Ditto General Mills IRCTC Nat West Payed Pyramid IT Revnomix Zun Plus Zuri		

Campus Placement Details								
	5 Star	Hotels	QSR	Retail	Facilities	Other	Total	
MT and equivalent	23	5	77	7	0	10	122	
Supervisory And equivalent	39	0	3	29	1	28	100	
Skill Level	10	0	4	8	0	0	22	

e. Extra Curricular Activities including visits of V.I.Ps., etc., Consultancy Assignments participation in important programmes:

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Shri Arvind Singh, I.A.S., Secretary Tourism, Government of India and Shri Pankaj Kumar Pandey, I.A.S., Secretary Tourism, Government of Karnataka inspected the Institute and EDC, Bangalore on 6th December 2021 at 2.45 p.m.

Mr. Pramod Naick, HOD II gave a presentation and briefed the Officers. The Secretary Tourism, Government of India was keen on the golden years of IHM, Bangalore where the Institute of Hotel Management, Bangalore had won awards of Best Educational Institute in 2003, Best Placement Award in 2006 to 2008, and advised IHM, Bangalore to aim to get back to the golden years and become the best Institute in the Country.

On 12th February 2022, IHM, Bangalore was graced by the visit of Shri Gyan Bhushan, Economic Advisor, Ministry of Tourism, Government of India and CEO of NCHMCT to discuss on the various domains and sub topics related to Hunar Se Rozgar Tak (HSRT).

The Institute has been successfully conducting the flagship programs of the Ministry of Tourism, under Capacity Building for Service Providers since inception, during the year 2021-22.

The Institute is approached both by the Government and Private sector to assist them in the selection of personnel for their organizations and also to train them. Many Executive Development Programs were also held.

IHM, Bangalore compiled a success story on beneficiaries of various capacity building schemes / initiatives of Ministry of Tourism, Government of India and a short film on our Institute. A biopic of one of the beneficiary, Mr Naveen Kumar a student who underwent HSRT Programme at the Institute coming from a poor background with a vision to be a chef and then did a 3 year B.Sc. HHA degree from IHM, Bangalore and after experience in the industry became a trainer chef for HSRT destination based initiative of IHM, Bangalore at Shravanabelagola.

The short film on IHM, Bangalore and success story of Mr. Naveen Kumar was initiated. In the view of the film and story appreciation was received from Ministry of Tourism, Government of India.

The following is the list of activities of IHM, Bangalore conducted during the year 2021-22:

SL.NO	NAME OF THE EVENT	DATE	DETAILS / RESOURCE PERSON
	Resume writing skills		Md Omar Faruque Topu, Founder & CEO
1	enhancements-1	05-Jun-21	SelDev Academy
	Resume writing skills		Md Omar Faruque Topu, Founder & CEO
2	enhancements-2	06-Jun-21	SelDev Academy
	Shutters - Capturing		
3	memories	16-Jun-21	Photography competition
			Radhika Behal- Certified Yoga
4	Yoga session	21-Jun-21	Practitioner
			Mr. Joel Manning, Restaurant Incharge
5	Webinar on Cruise lines	27-Jun-21	Viking Cruises
6	Match Day	12-Jul-21	An all football quiz
	Revenue Management for		Nishant Anand, Senior Associate
7	hospitality industry-1	04-Aug-21	Revenue Optimization ,Ideas
	Revenue Management for		Nishant Ananad, Senior Associate
8	hospitality industry-2	18-Aug-21	Revenue Optimization ,Ideas
	Cooking Competition - from		0 11
9	streets of India	19-Aug-21	Gourmet Marshalls
			On Uttarakhandi Cuisine by Chef
10	Webinar	23-Aug-21	Jeetpal Bisht
	Revenue Management for	05 4 01	Nishant Anand, Senior Associate Revenue
11	hospitality industry-3	25-Aug-21	Optimisation ,Ideas
12	Take De Bait	25-Aug-21	Debate competition
			A Live Demo on Modern French Pastry
13	Supreme	27-Aug-21	by Chef Raghunandan
14	Pop Quiz	04-Sep-21	Conducted by Club Faces
15	Battle grounds	12-Sep-21	Mobile India Tournament
			Cleaning & revamping bedroom using
16	Revamp your Room	24/09/21	scrap available
	Standards of HK in Hotels		
17	Post-Covid *	25/09/21	Webinar
			Posting pictures of cleaning being done
18	My Social Responsibility	25/09/21	by students in private and public areas
19	Tour on the spot	26-Sep-21	Extempore competition
	Tour on the spar		Donation of Articles to an orphanage as
20	Clear, Share & Care	28/09/21	CSR
21	Green Challenge	29/09/21	Growing a kitchen garden
22	Fashion Frosting	07/10/21	Fashion show with an Ethnic theme
			Graffiti Art Competition
23	Rangreza	08/10/21	Rhea Uppal, Associate Vice President -
0.4	New Internship	10 Oct 01	
24	opportunities	10-Oct-21	Sales, Begig
25	Trivial little things	12-Oct-21	Debate competition
26	Aalekhya	15-Oct-21	Painting/sketching/drawing compettion
27	India's first Dog chef	19-Oct-21	Chef Ishmeet Chandiok
28	The Pint Tour	19-Oct-21	Uru Brewery Visit
			Sustainable & Healthy Eating for future
			Chef Jaspn De Souza & Chef Shubham
29	Webinar	21-Oct-21	Thakur Thakur
			Food wastage and its Prevention by Cher
30	Webinar	29-Oct-21	Food Wastage and its Prevention by Chef Jerson Fernandem

L	32	Fresher's Day	03/11/21	Welcoming batch of 21-22
			14/11/01	Chess Competition Conducted by Gharaunda Events
-	33	Checkmate!	14/11/21	
-	34	Talent hunt	15-Nov-21	Conducted by Club Faces
	25	jawaharlal nehru	19-Nov-21	Conducted by Club Faces
-	35	Planetarium visit		Xmas gifting involving staff and students
-	36	Secret Santa	20/12/21	Christmas Lunch
-	37	Carols and bells	22-Dec-21	
	38	Santa Hunt	22-Dec-21	Conducted by Bistromer Events
	39	Aikyam	15-Jan-22	Kite designing competition
	40	Open Mic - Patriotic songs	24-Jan-22	Unsung heroes of India
-	40	and poems		North Karnataka Food Festival at Hamp
	41	AKAM Food Festival	24-Jan-22	North Karnataka Food Festival at Halip
	40	Village Tourism AKAM Food Festival	24-Jan-22	Local Food Festival at Shravanabelagola
-	42	resuvai	24-0aii-22	Students Activities held for the year 21-
	43	Republic Day Celebration	26-Jan-22	22
	44	Flag De Maestro	19-Feb-22	Conducted by Club Faces
H	44	Flag De Maestro	13 1 05 22	Topic: Tourism destinations of
	45	Collage Making Contest	24/02/22	Uttarakhand & Karnataka
T				Mocktail making Competition for
	46	Virgin Soiree	24/02/22	students
	N. C.	Mango & Tender Coconut		
	47	Eggless Pet it Gateau Pastry	25/02/22	Chef Veena Anerao, Pastry Chef, APCA
			4th March	Carial Madia and Internet
-	48	Deabate competition	2022 4th to 6th	Social Media and Internet DBT, HSRT and IHM Course Awareness
	40	Travel and Tourism Fair	Mar 22	at Palace Ground
	49	Marvellous riddles quiz	Iviai 22	at latace Ground
	50	competition	07/03/22	Conducted by Gharaunda Club
	- 00	Women entrepreurship and	8th March	Ms Kanika Rathore- CEO andFounder of
	51	Mental Health	2022	Unknown Agency
1	evalue d	Inter College Event - St		
		Joseph's College of	9th & 10th	
	52	Commerce	Mar 22	
	53	Dumb Charada	09/03/22	Conducted by Gharaunda Club
	54	Craft Competition	10/03/22	Conducted by Gharaunda Club
	55	Hogwart's feast	11/03/22	Conducted by Gharaunda Club
		International Year of Millets		An Insight into benefits and use of
	56	2022-23	15/03/22	millets - Ms. Ameena Zarar
			16/00/00	Celebration of Ethnic day by students
_	57	Ethnic Day	16/03/22	and staff Card making competition using natural
	58	Greeting Card Competition	17/03/22	plant materials
-	58	Greeting Card Competition	17/03/22	Quizmaster Mr. Vinay Mudaliar for
	59	Alumni Quiz	26/03/22	IHMB Alumni Quiz
	- 07	manni qui	30th March	
	60	Soiree Enchantresse	2022	Prom an event by faces club
TE V	61	Farewell Day	31/03/22	Farewell to passing out of batch of 2022
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I Staffing Pattern:

1. Principal I/c	1
2. HOD	3 (01 on deputation)
3. Sr. Lecturer	6
4. Lecturer	8
5. Asst. Lecturer	-
II Operational Staff:	
1. Librarian	u u ii ii
2. Attendant	1
III Administrative Staff:	The second
1. Administrative Officer	1
2. Office Superintendent	1
2. Accountant	1
3. Stenographer	.1
4. U.D.C.	2
5. L.D.C.	4

COMPOSITION OF BOARD OF GOVERNORS

SI No.	Name & Designation	Nominating / Appointing Authority
01.	Secretary-Tourism Department, Government of Karnataka.& Chairman Institute of Hotel Management, S.J.P. Campus, Bangalore – 560 001	Chairman, BOG Nominated by Central Govt. of India
03	The Additional Secretary & Financial Advisor Ministry of Tourism Government of India New Delhi- 110 001.	Representative of Govt. of India
03.	Economic advisor (T) Ministry of Tourism Government of India New Delhi- 110 001.	Representative of Govt. of India
04	Director (S) National Council For Hotel Management And Catering Technology (NCHM&CT) A-34, Sector-62, Institution Area Noida-201 309.	Representative of Govt. of India
05	The Regional Director (S) India Tourism Ministry of Tourism Government of India Chennai -600 002	Representative of Govt. of India

06	Director Directorate of Technical Education In Karnataka	State Govt. Representative
	Palace Road	
	Bangalore - 560 001	
07	The Senior Vice President	Representative from Hotel
0,	Human Resources Taj Group	Industry
	Indian Hotel Company Limited	Tradition 5
	Oxford House, 15/17	
	N.S.Road, Colaba	
	Mumbai – 400 001	
	Shri Ramiah Daniels	Representative from Hotel
	Director	Industry
08.	Hospitality Paradigm	
	K-440, Brigade Courtyard	
	Jalahalli, HMT Township	
	Bangalore-560 022	
Tio .	Principal	Catering Expert
	Institute of Hotel Management	
09.	Catering Technology & Applied Nutrition	
	Hyderabad-560 007.	
	Additional Secretary to Govt. Karnataka	State Govt. Representative
	Administration & Co-Ordination	
10.	Finance Department	
	Government of Karnataka	
	2 nd Floor, Vidhan Soudha	
	Bangalore - 560 001	
		State Govt. Representative
	Deputy Secretary	•
11.	Higher Education and Universities	
	Education Department	
	Government of Karnataka	
	M.S. Building, Bangalore-560 001	
	Principal	Member / Secretary
12.	Institute of Hotel Management	
	S.J.P. Campus, Bangalore- 560 001	

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