



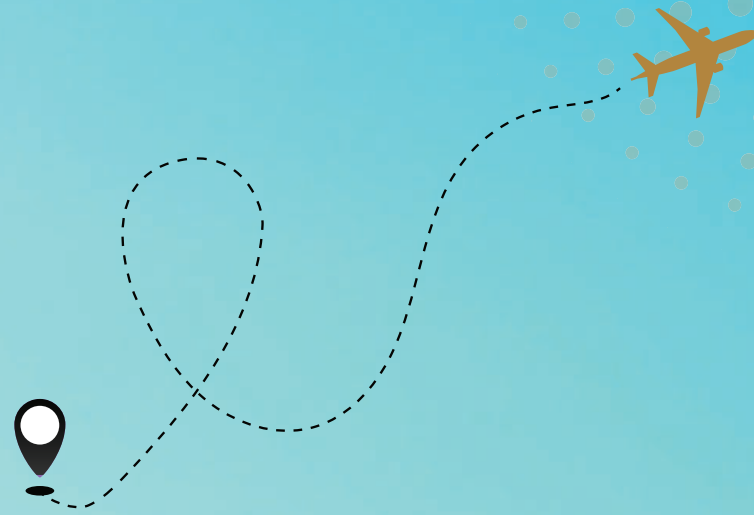
ITM Institute of
Hotel Management
ITM SKILLS UNIVERSITY



YOUR GLOBAL
HOSPITALITY  **RUNWAY**

Planning to Go Abroad?

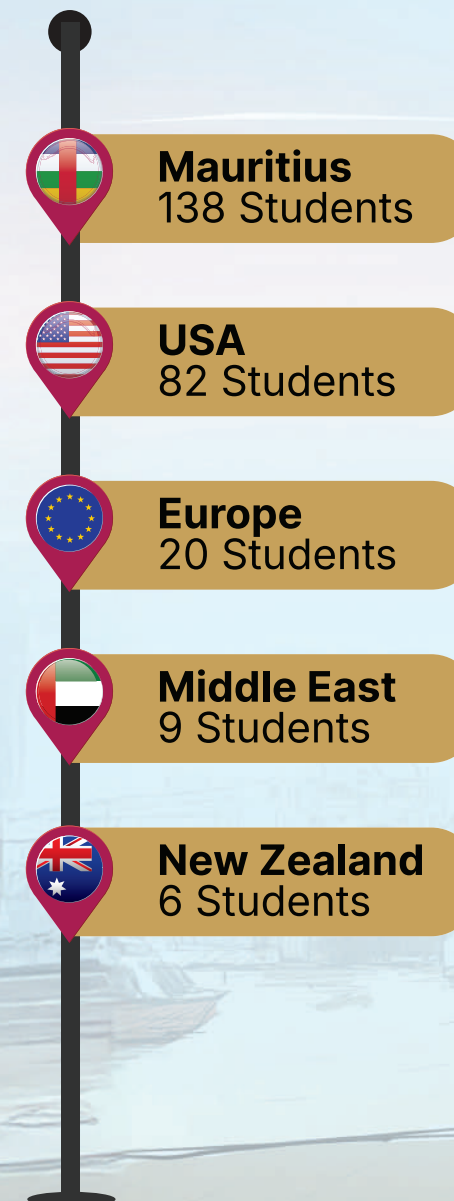
Pack your bags because we have what you're looking for right here, within close proximity.



Welcome to ITM Institute of Hotel Management

It's true when we say "Going Global Isn't a Dream It's Your Future With ITM IHM"

ITM Students Who Flew Internationally! Numbers are growing...



INTERNATIONAL INTERNSHIPS & PLACEMENTS

Working abroad is a dream for many - and when it's built into your curriculum, it's an even bigger opportunity. At ITM IHM, we offer a launchpad for education, hands-on training, and success in the hospitality industry. Our goal is to help every student build a fulfilling life and career, both in India and overseas. All we ask is your dedication and eagerness to learn. We'll take care of the rest, guiding you at every step.



LEARN FROM EXPERTS, STUDY ABROAD

 In destinations like the UK and Switzerland. 

Transform your future with ITM Institute of Hotel Management

Study Abroad	Work with Leading Brands
Study in UK, Switzerland	Le Meridien, Paradise Cove, JW Marriott, Grand Hyatt
Top-Tier Institutions	Luxury Hotels & Resorts
 	 

Global Locations	High-Earning Potential
Mauritius, USA, France, New Zealand	Earn up to ₹1 Lakh/Monthly
Luxury Hospitality Destinations	Global Career Opportunities
  	

YOUR PARTNERS IN GROWTH

- High-Paying Internships & Global Placements at Leading 5-star hotels in **Mauritius, USA, France,** and **New Zealand.**
- Earn up to **₹1,00,000 per month** in Hong Kong and up to **4000 USD monthly** (yes, there's more!) In destinations like the UK and Switzerland.

TOP PROPERTIES

Mauritius

Earning CTC of up to 1,20,000 MUR (2,16,140 INR)

- 
- Zilwa Attitude
 - The Oberoi Beach Resort
 - Le Meridien Ile Maurice
 - The St. Regis Le Morne Beach Resort
 - Shangri-La Hotel
 - Paradise Cove Boutique Hotel
 - The Westin Turtle Bay Resort & Spa

USA

Earning CTC of up to 38,400 USD (₹32,64,842)

- 
- AC Hotel Dayton
 - Fontainebleau Miami Beach
 - JW Marriott Austin
 - Gaylord Opryland Resort & Convention
 - Grand Hyatt Washington D.C.
 - Sun Valley Resort Idaho
 - Stratton Mountain Resort, Vermont
 - The Ritz Carlton Dove Mountain
 - Silverado Resort, California
 - Thompson Nashville

France

Earning CTC of up to 3,600 EUR (₹3,18,240)

- 
- AC Hotel Dayton
 - Moulin de Poustagnacq
 - SAS Biarritz Hotelier
 - Auberge de la Source
 - Domaine de Baulieu
 - Restaurant Matafan
 - Grand Tonic Hotel & Spa

UAE

Earning CTC of up to 14,400 AED (₹3,25,000)

- 
- Avatara Restaurant
 - BM Beach Hotel, Ras Al Khaimah
 - Jumeirah Al Naseem
 - Khalidia Palace Hotel
 - Atlantis - The Palm

New Zealand

Earning CTC of up to 22,665 NZD (₹10,86,712)

- 
- JW Marriott Auckland
 - Sudima Auckland City
 - Sudima Hotel, Canterbury Region
 - Rainforest Retreat, Franz Josef Glacier

Bahrain

Earning CTC of up to 300 BHD (₹6a5,000)

- 
- The Art Hotel & Resort, Amwaj Island

Kuwait

Earning CTC of up to 3,000 KWD (₹8,27,591)

- 
- Millennium Hotel & Convention Centre
 - Convection Centre

PROGRAM HIGHLIGHTS



01

Global Internships & Placements

Experience global exposure with ITM IHM through partnerships with leading international hospitality brands. Get hands-on industry insights via internships, professional visits, and placements in top destinations like the USA, Mauritius, Hong Kong, France, and New Zealand.

02

5 Programs Offered

At ITM IHM, we offer specialized programs that equip students with the skills and knowledge to excel in hospitality, culinary, bakery, and tourism. Our modern curriculum, combined with innovative learning methods, ensures you are industry-ready and prepared for a successful career.

03

Diverse Specialization

Explore a wide range of specializations tailored to the hospitality and tourism industries. With industry-recognized certifications, students build expertise across diverse domains of the global hospitality sector.

04

Dynamic & Modern Curriculum

ITM IHM's industry-driven curriculum is crafted by hospitality leaders to keep education current and relevant. Blending strong theoretical knowledge with extensive hands-on training, it equips students with the skills to meet the fast-evolving demands of the global hospitality and tourism industry.

05

Industry Internship

Gain practical experience through guaranteed paid internships. Students complete a 5-month internship followed by 6 months of On-the-Job Training (OJT) with leading hospitality brands such as Taj, Marriott, Accor, and Oberoi - ensuring a seamless transition from campus to career.

06

Experiential Learning

Step outside the classroom with guided visits to wineries, distilleries, food plants, and leading tourist destinations. These real-world experiences give you firsthand exposure to hospitality and tourism operations, strengthening your practical knowledge and industry readiness.

07

Soft Skills & Professional Development

At ITM IHM, we emphasize holistic growth through expert-led sessions, grooming workshops, and professional development resources. Our focus on soft skills ensures students are not only industry-ready but also equipped with the confidence, leadership qualities, and life skills needed for long-term success.

08

Entrepreneurship Skills

For aspiring entrepreneurs, ITM IHM's Entrepreneurship Cell provides mentorship, resources, and platforms to turn ideas into reality. Students gain the knowledge and skills needed to launch and grow their ventures in the booming hospitality, culinary, and tourism industries.

09

World-Class Campus & Facilities

Our campuses are thoughtfully designed to provide students with practical, hands-on learning experiences. Equipped with modern classrooms and specialized training labs, every facility is built to support an industry-focused approach, ensuring students gain the skills and confidence needed to excel in the hospitality field.

GLOBAL CONNECTIONS ENDLESS OPPORTUNITIES

Our Academic Collaborations & Affiliations

Global Collaborations

Queen Margaret University, UK

Through our partnership with Queen Margaret University, UK - an international leader in hospitality and nutrition education - students can pursue degrees in International Hospitality & Tourism or Culinary Arts, unlocking worldwide career opportunities.



University College, Birmingham

In collaboration with University College Birmingham, UK - a renowned institution for hospitality, tourism, and business management - students gain access to globally recognized programs, practical industry training, and international exposure, preparing them for successful global careers in hospitality and related sectors.



HTMi Switzerland

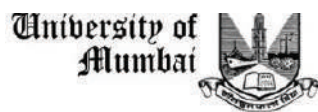
Our collaboration with HTMi Switzerland connects students to global hospitality networks and exclusive recruitment opportunities, opening doors in one of the world's fastest-growing industries.



Affiliations

University of Mumbai

As an affiliated institution of the University of Mumbai, ITM IHM offers degrees backed by one of India's most respected and historic universities. This strong foundation prepares students to lead with confidence in the global hospitality industry.



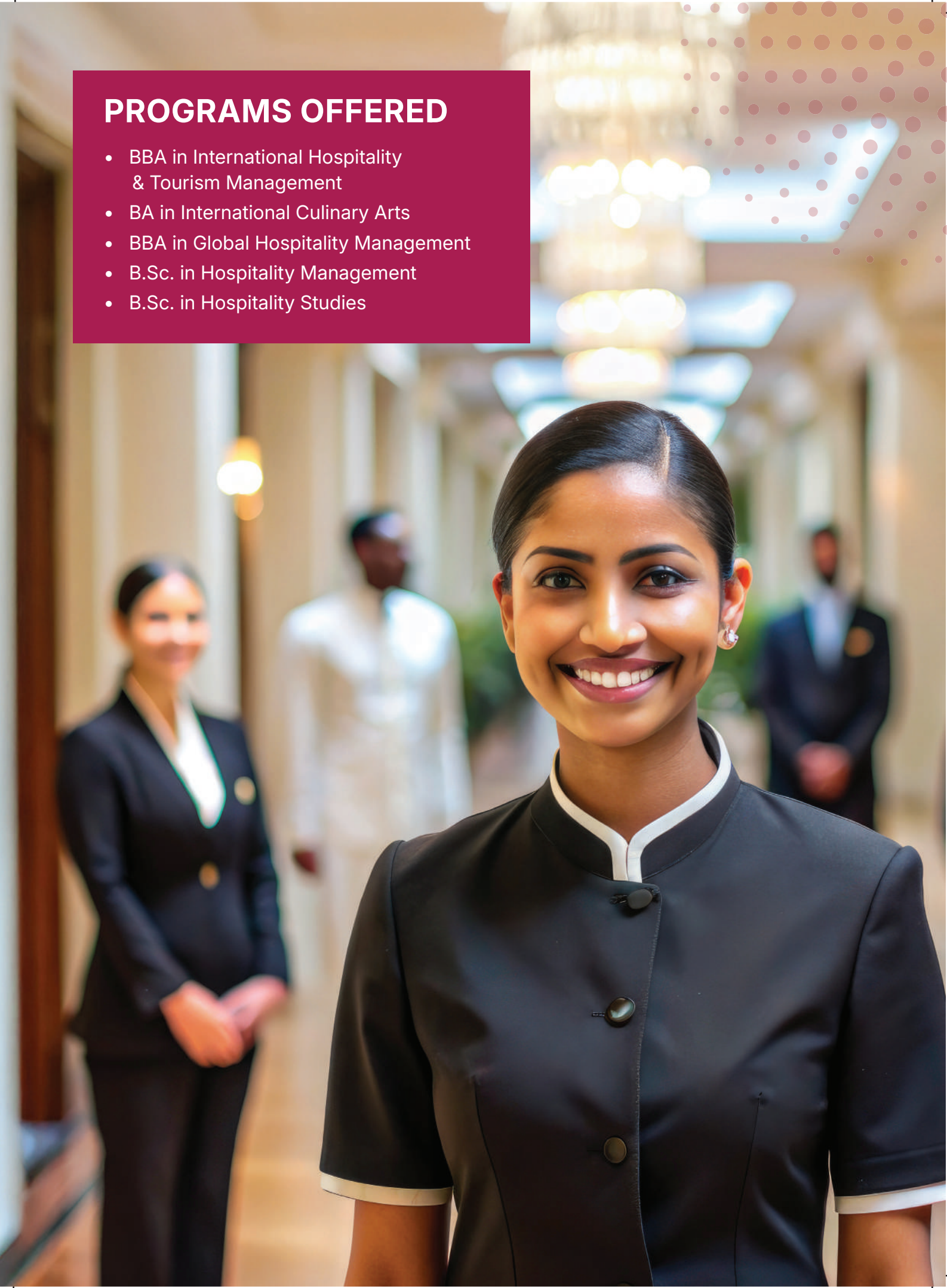
ITM Skills University

ITM IHM is a part of ISU (ITM Skills University), a UGC-approved university that emphasizes skill-based, industry-aligned education. With ISU's academic excellence and future-focused approach, every student graduates with a degree that combines credibility, innovation, and real-world value in the global hospitality industry.



PROGRAMS OFFERED

- BBA in International Hospitality & Tourism Management
- BA in International Culinary Arts
- BBA in Global Hospitality Management
- B.Sc. in Hospitality Management
- B.Sc. in Hospitality Studies



BBA IN INTERNATIONAL HOSPITALITY & TOURISM MANAGEMENT

A BBA in International Hospitality & Tourism Management is a 3-year, full-time program designed to prepare students for diverse roles in the hospitality industry. The curriculum offers in-depth knowledge of global hospitality and tourism, tour planning, business operations, retail management, and the essentials of culinary and pastry arts.

Along with personal branding and communication skills, the program blends theory with hands-on training, ensuring graduates are ready to thrive in today's fast-paced and dynamic hospitality sector.

Value-Added Professional Certifications

- International Language - Spanish
- Luxury Brand Management
- Research Paper Writing

Indicative Job Roles on Program Completion

- Food and Beverage Supervisors
- Front Office Executives
- Management Trainees
- Guest Relations Executives
- Airport Ground Services
- Retail Chain Executives
- Travel Executive

PROGRAM STRUCTURE

Semester I

- Fundamentals of Culinary I
- Fundamentals of Food & Beverage Service I
- Fundamental of Housekeeping I
- Fundamental of Front Office I
- Retail Operations I
- Effective English Skills I
- Hospitality Ethics & Values
- Fundamentals of Indian Tourism Industry
- General Knowledge & Current Affairs I
- Value Addition: International Language I - Spanish

Semester II

- Fundamentals of Culinary II
- Fundamentals of Food & Beverage Service II
- Fundamentals of Housekeeping II
- Fundamental of Front Office II
- Tourism Product and Services
- Hospitality Information System
- Retail Operations II
- Effective English Skills II
- Sustainable Tourism Practices
- General Knowledge & Current Affairs II
- Value addition: International Language II - Spanish

Semester III

- Travel & Tourism Management I
- Professional Food & Beverage Management I
- Guest Service Management I
- Personal Branding & Image Building
- Retail Sales and Marketing
- Startup Dynamics in Hospitality
- Business English
- Culture & Community Tour - Project
- Interview Skills I
- Value Addition: Luxury Brand Management

Semester IV

- Industrial Training

Semester V

- Travel & Tourism Management II
- Professional Food & Beverage Management II
- Guest Service Management II
- Hospitality and Tourism Dynamics
- Sustainable Business Practices
- Corporate Communication Skills
- Interview Skills II
- Educational Tour Planning & Operations
- Live Event Management
- Value Addition: Research Paper Writing

Semester VI

- On the Job Training

Queen Margaret University, UK

- Organisational Behaviour
- Operations Management
- New Enterprise Creation

BA IN INTERNATIONAL CULINARY ARTS

A BA in International Culinary Arts is a 3-year, full-time degree that takes students on a journey through global cuisines, from France and Italy to Japan, India, and beyond. It provides a deep understanding of diverse food cultures while preparing students for rewarding careers in the culinary arts, both in India and abroad.

The curriculum covers everything from foundational culinary and hospitality courses to specialized areas like bakery fundamentals, food service operations, and business communication.

Value-Added Professional Certifications

- International Language - Spanish
- Luxury Brand Management
- Research Paper Writing

Indicative Job Roles on Program Completion

- Specialty Chefs
- Specialty Bakers
- Pastry Professionals
- Food Photographer
- Concept Developer
- Food Blogger
- Chef Manager
- Food Entrepreneur
- Kitchen Designer

PROGRAM STRUCTURE

Semester I

- Foundation Course in Culinary
- Foundation Course in Bakery
- Food Service Operations
- Fundamental Food Styling
- Effective English Skills I
- Hospitality Ethics & Values
- Essential Indian Commodities
- General Knowledge & Current Affairs I
- Value Addition: International Language I - Spanish

Semester II

- Intermediate Culinary Arts
- Intermediate Bakery & Patisserie
- Contemporary Beverages Studies
- Food Plating & Presentation
- Culinary Tourism and Practices
- Hospitality Information System
- Effective English Skills II
- Sustainable Tourism Practices
- General Knowledge & Current Affairs II
- Value Addition: International Language II - Spanish

Semester III

- Professional Culinary Arts I
- Professional Bakery Arts I
- Personal Branding & Image Building
- Food Safety & Hygiene
- Startup Dynamics in Hospitality
- Business English
- Culture & Community Tour - Project
- Interview Skills I
- Value Addition: Luxury Brand Management

Semester IV

- Industrial Training

Semester V

- Professional Culinary Arts II
- Professional Bakery Arts II
- Live Event Management
- Food and Culture
- Managing Food System
- Corporate Communication Skills
- Interview Skills II
- Educational Tour Planning & Operations
- Value Addition: Research Paper Writing

Semester VI

- On the Job Training

Queen Margaret University, UK

- New Enterprise Creation
- Principles of Food and Communication
- Culinary Concept Development and Production



BBA IN GLOBAL HOSPITALITY MANAGEMENT

A BBA in Global Hospitality Management is a 3-year, full-time program crafted to develop future-ready leaders for the international hospitality industry. The course combines classroom learning with practical projects and industry-driven training, building a solid professional foundation.

Students further gain an edge through a paid internship in the USA, offering global exposure and hands-on experience in real-world hospitality operations.

Value-Added Professional Certifications

- International Language - Spanish
- Luxury Brand Management
- Research Paper Writing

Indicative Job Roles on Program Completion

- Restaurant Manager
- Beverage Manager
- Sous Chef
- Bakery Chef
- Accommodation Manager
- Catering Manager
- Speciality Cuisine Chef
- Conference Center Manager
- Events Manager
- Banquets Manager

Note: ITM IHM is not responsible for the visa application or approval process.



PROGRAM STRUCTURE

Semester I

- Foundation Program in Culinary Concepts
- Foundation Program Restaurant Operations
- Food Safety and Hygiene
- Hospitality Information System
- Food & Beverage Skills I
- Effective English Skills I
- Hospitality Ethics & Values
- Fundamentals of Indian Tourism Industry
- General Knowledge & Current Affairs I
- Value Addition: International Language I - Spanish

Semester II

- Global Cuisines
- Food & Beverage Skills II
- Global Tourism Practices
- Guest Relationship Management
- Effective English Skills II
- General Knowledge & Current Affairs II
- Hotel Operational Internship
- Vocational Industry Training
- Value Addition: International Language II - Spanish

Semester III

- Indian Regional Cuisine
- Food & Beverage Operations I
- Personal Branding & Image Building
- Food Plating and Presentation
- Business English I
- Interview Skills I
- Culture and Community Project
- Entrepreneurship Management
- Value addition: Luxury Brand Management

Semester IV

- Culinary Concept Development
- Food & Beverage Operations II
- Digital Marketing in Hospitality
- Global Travel Regulations
- Cross Culture Management
- Business English II
- Interview Skills II
- Startup Dynamics in Hospitality

Semester V

- On Job Training (International)

Semester VI

- On Job Training (International)

B.Sc IN HOSPITALITY MANAGEMENT

The B.Sc. in Hospitality Management is a 3-year bachelor's program that spans six semesters, focusing on developing managerial and leadership capabilities for the hospitality sector. The curriculum emphasizes hotel operations, service management, business strategy, and guest relations, blending classroom learning with practical training.

Graduates are prepared to take on supervisory and managerial roles in hotels, resorts, and tourism enterprises, both in India and abroad.

Indicative Job Roles on Program Completion

- Front Office Manager
- Guest Relations Manager
- Event & Banquet Manager
- Hospitality Consultant
- Resort Operations Executive
- Travel & Tourism Coordinator

PROGRAM STRUCTURE

Semester I

- Principles of Hospitality
- Fundamental Culinary Skills
- Essential Service Skills
- Grooming and Etiquette Lab
- Soft Skills
- English Language Lab
- Fundamentals of Indian Tourism

Semester II

- Guest Service Operations
- Continental Culinary Techniques
- Food Service Operations
- Accommodation Operations
- Core People Skills
- English Language Lab
- Skill Studio -1
- Events and Outdoor Project

Semester III (20 Weeks)

- Industry Internship

Semester IV

- Beverage Studies
- Indian Regional Cuisine
- Customer Relationship Management
- Sustainable & Responsible Hospitality
- Interior Concepts and Application
- Personal Branding & Image Building
- Skill Studio -2

Semester V

- Digital Marketing and Media Management
- Hospitality Technology and Future Trends
- HR Trends in Hospitality
- Tourism Destination Management
- General Knowledge & Current Affairs
- Interview Preparation
- Skill Studio - 3

Semester VI - (24 Weeks) - (On-Job Training)

- On the Job Training



B.Sc IN HOSPITALITY STUDIES

The B.Sc. in Hospitality Studies is a 3-year bachelor's program, affiliated with the University of Mumbai, and is spread across six semesters. It equips students with the core knowledge and practical skills required to excel in diverse areas of hospitality, from culinary arts to hotel operations.

With its strong blend of academic learning and hands-on training, the program prepares graduates for rewarding careers in the rapidly growing hospitality industry.

Indicative Job Roles on Program Completion

- Hotel Manager
- Guest Service Associates
- Chef
- Kitchen Managers
- Sous Chef
- Operations Manager
- Event Manager
- Banquet Manager
- Restaurant Manager

PROGRAM STRUCTURE

Semester I

- Fundamentals of Hospitality
- Restaurants Skills Practical
- Basic Rooms Division (FO)
- Basic Rooms Division (HK)
- Essential Bakery and Confectionery
- Information Technology
- Fundamental of People's Skills
- Business Communication Skills I
- Indian Knowledge System
- Sports

Semester II

- Accommodation Operations I, II & III
- Basic Food Production & Service
- Tourism Management
- Food Safety & Nutrition
- Basic Food Production
- Basic F&B Service
- Hindi
- Foundation of Behavioural Skills
- Sports

Semester III

- Industry Internship

Semester IV, V, VI

- As per University of Mumbai Guidelines



WHY CHOOSE ITM IHM?

Particulars	ITM IHM	Other Hotel Management Institutes
Study Abroad Opportunities - UK / Switzerland	✓	✗
Paid International Internships	✓	✗
100% Placement Assurance	✓	✗
Contemporary Curriculum Created by Industry Leaders	✓	✗
Industry-Specific Specializations	✓	✗
Industry-Preferred Value-Added Professional Certifications	✓	✗
*Dual Degree Option	✓	✗
Global Language Proficiency Certificates (Arabic or Spanish)	✓	✗
Cambridge English Language Certification	✓	✗
Medical Insurance Facility	✓	✗
International Teaching Techniques	✓	✗
*Educational Tours	✓	✓
*Industrial Visits	✓	✗
Outbound Training Programs	✓	✗
Soft Skills Training	✓	✗
Expert-Led Lectures	✓	✗
Grooming and Professional Development Kits	✓	✗
Academic Journals	✓	✓
Bus Facility from Station to Campus	✓	✗

*Note: Please see program details for more information.



SPECIALIZED
CERTIFICATION PROGRAMS
AT ITM INSTITUTE OF HOTEL MANAGEMENT

Take your career to the next level with ITM Institute of Hotel Management's specialized certification programs. Far from ordinary, these industry-recognized courses strengthen your portfolio and resume with credentials that matter.

Tailored for aspiring professionals, they offer practical training, expert guidance, and globally valued certifications to help you stand out in today's competitive hospitality and tourism industry.



Foundation
Course in Travel
& Tourism

This 6-month program is designed for those looking to build a strong foundation in the travel and tourism industry. The course provides an in-depth understanding of tourism operations, customer service, travel documentation, and industry trends. It also offers a pathway to appear for the globally recognized IATA certification examination. Please note that the IATA exam is optional and incurs an additional cost.



Brew & Bar
Certificate
Program

Over the course of six months, this hands-on program trains participants in the core skills of mixology and barista techniques. It focuses on practical, real-world training in beverage preparation, bar setup, customer interaction, and industry best practices. Ideal for aspiring bartenders and coffee professionals, the program is crafted to prepare learners for immediate entry into the hospitality and beverage industry.



Culinary Craft
Certificate
Program

This 6-month certificate course offers practical training in the fundamentals of culinary arts and bakery concepts. Designed for aspiring chefs and food enthusiasts, it covers essential kitchen techniques, food preparation methods, and baking skills. The program emphasizes hands-on learning, giving students the confidence and competence to begin a career in culinary and bakery operation

ABOUT ITM INSTITUTE OF HOTEL MANAGEMENT

ITM Institute of Hotel Management is dedicated to shaping the next generation of leaders in hospitality. With campuses in Oshiwara (Mumbai) and Nerul (Navi Mumbai), ITM IHM delivers a powerful combination of hands-on training, advanced learning technologies, and industry-recognized certifications. Our mission goes beyond classroom teaching - we focus on developing professionals who excel in customer service, operational excellence, and problem-solving.

What truly sets us apart? Unlike many hotel management schools, ITM IHM prioritizes global exposure, offering international internships and placements that open doors to unmatched career opportunities worldwide.



Global Exposure

Train with leading hospitality brands like Marriott, Taj, and Hilton in destinations such as the USA, Mauritius, and Hong Kong.



Paid Internships

Earn while you learn through paid internships at prestigious hotels & global hospitality companies.



Dynamic Environments

Build adaptability and confidence by working in diverse cultural and professional settings worldwide



Career Ready

Graduate equipped with practical skills, industry insights, and international connections to excel from day one.

Ranked among India's Top 10 Institutes for Hotel Management, ITM IHM provides a collaborative and supportive learning environment where students engage directly with industry experts. From soft skills development to immersive, real-world experiences, we prepare our students to lead, innovate, and thrive in the fast-paced hospitality industry.

At ITM IHM, we don't just teach hospitality - we live it.



LAND YOUR DREAM JOB WITH LEADING HOSPITALITY BRANDS

Join the elite ranks of **JW Marriott, The Oberoi hotels & resorts, Grand Hyatt, Sofitel** and more.



AWARDS & RECOGNITIONS

- Top 10 Amongst**
India's Most
Promising Hotel
Management
Institutes
- Top Hotel
Management
Institute awarded**
by Times Education
Icon 2022
- Quality Education,
Outstanding Administration,
and Leading Infrastructure**
by Education Excellence
Awards and
Conference 2021
- Acknowledged for
Outstanding
Performance**
in Virtual Knowledge
Delivery During
Pandemic 2021

DIVERSE CAREER SECTORS AWAIT YOU

At ITM IHM, our students are placed across a wide spectrum of industries - from luxury hotels, resorts, and fine dining to aviation, healthcare, event management, and even food media. With such vast opportunities, every graduate finds the perfect pathway to build a successful and fulfilling career in hospitality and allied sectors. Below are some of the key sectors our students are placed in:

- Food Industry**
 - Food Media
 - Food Retail Operations
 - Food Bloggers/ Social Media Influencers
 - Speciality Bakeries
 - Cloud Kitchen Operations
 - Research and Development Chefs
 - Dietary & Nutrition Management
 - Convention Centres
- Corporate Industry**
 - Facility Management
 - Speciality Health care & Hospitals
 - Theme Parks
 - Event Management
 - Hospitality Sales and Marketing
 - Corporate Front Office Management
 - Industrial Catering Services
 - Tour Operators
 - Online Travel Agencies
- Restaurant Industry**
 - Resort Hotels
 - Fine-Dine Restaurants
 - Quick Service Restaurants
 - Cafes
 - Cruise Liners
 - Speciality Bakeries
 - Cloud Kitchen Operations
- Airline Industry**
 - Airport Lounges
 - Airline Catering Services



*No one is born as a great chef,
one can only learn, improve
and strive to be the best.*

- Sanjeev Kapoor

ELIGIBILITY AND HOW TO APPLY

Eligibility

To apply for the ITM IHM Bachelor's degree programs, candidates must have successfully completed their 12th from a recognized board/university.

Steps to Apply

- Step 1 - Register online through the provided link: www.itm.edu/ihm/form
- Step 2 - Complete the registration by verifying the Email ID and Contact Number via OTP.
- Step 3 - Fill in the required details and complete the Application Form.
- Step 4 - Pay Rs. 500 application fee online and submit.

(Please note: After submitting the form, download the PDF copy for records)

After submitting the application form, students will receive a call from our counselor, who will explain the next steps.

Selection Criteria

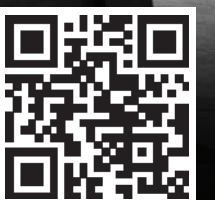
Candidates will undergo an interview session that evaluates their overall performance. They will be assessed based on their overall skills, including academic performance, grooming, general awareness, and involvement in co-curricular activities.

Result

The selection process results will be communicated to candidates and their parents on the day of the personal interview round.



CAMPUS LIFE



SCAN TO
EXPERIENCE

WHERE CAN YOU FIND US?



ITM Institute of
Hotel Management
ITM SKILLS UNIVERSITY

Oshiwara (Mumbai)

ITM Institute of Hotel Management
HVPS Educational Complex, 6th floor,
Next to Raj Rani Junior College,
New Link Road, Oshiwara,
Andheri (West) Mumbai - 400 053.
Maharashtra. India.

Nerul (Navi Mumbai)

ITM Institute of Hotel Management
Plot No.D-222/28,
ABB & Airtel Lane MIDC,
Shirvane, Nerul,
Navi Mumbai - 400 706.
Maharashtra. India.

Toll Free No.: 01865754 7925

Follow us on  [itmihmofficial](https://www.instagram.com/itmihmofficial)



Scan & Apply Now

