



**ITM** Institute of  
Hotel Management  
ITM SKILLS UNIVERSITY

# Crafting The Next-Gen HOSPITALITY LEADERS

Since 22 iconic years



Campus: Nerul, Navi Mumbai | Oshiwara, Andheri (w)

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# ABOUT ITM GROUP

**32** Years of  
excellence in  
education

ITM Group of Institutions was established in 1991. Today, we offer professional higher and technical education at our Institutions and Universities across India, in various streams including Engineering, Management, Health Sciences, Hotel Management, Culinary Arts, Design, and more.

A significant milestone in our 32-year pursuit of excellence in higher education and professional development! We are proud and privileged to launch the ITM Skills University (Established under Government 'Maharashtra Act No. X of 2023) ITM Skills University is ITM Group's third university after the successful launch of ITM universities in Raipur, Chattisgarh, and Vadodara, Gujarat.

## **The ITM group has :**

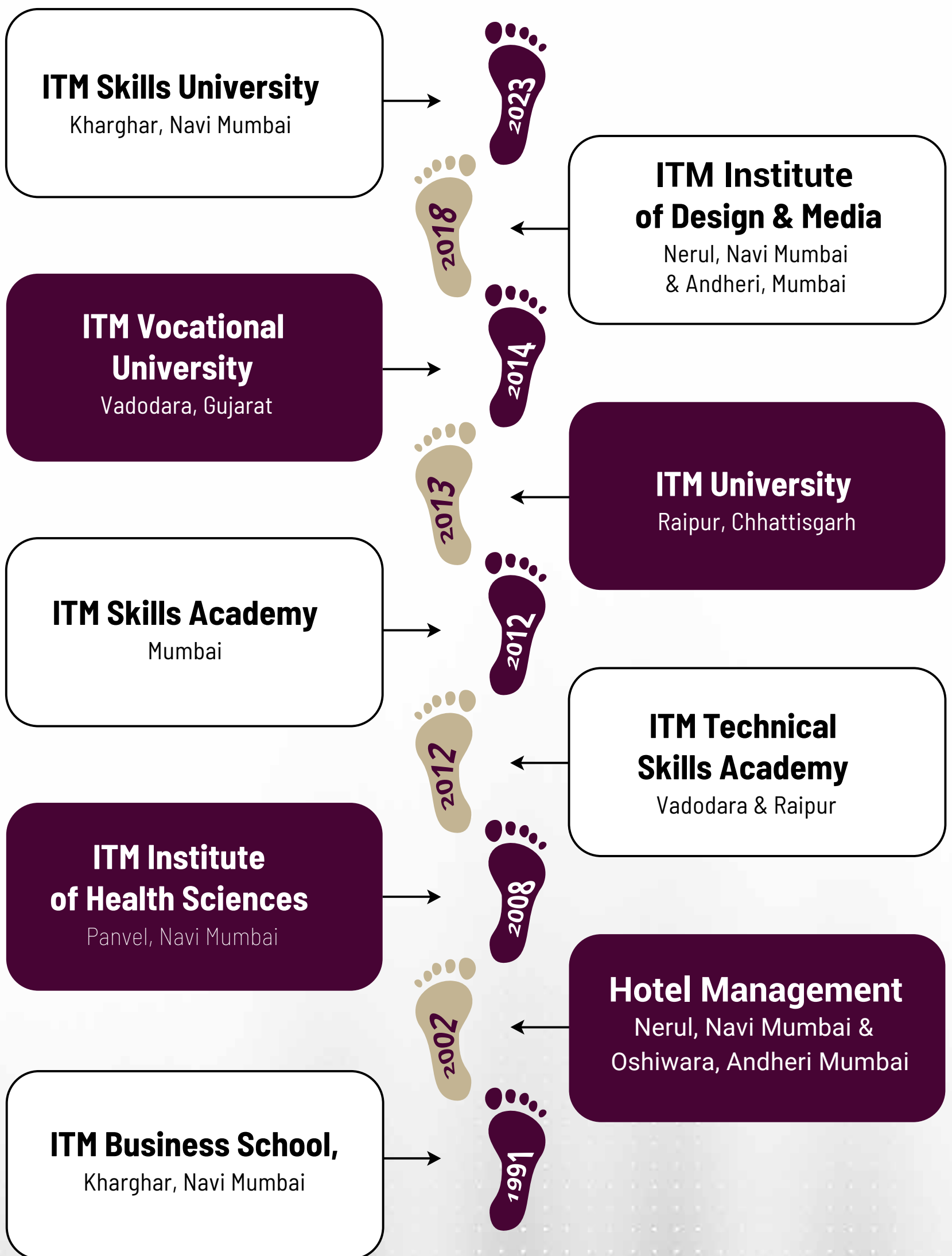
- ITM Business School, the oldest and flagship institution ranked amongst the Top 20 B-Schools in India, offers a UGC Approved MBA iConnect program,
- Two renowned Institutes of Hospitality Management and Culinary Arts in Mumbai, ranked among India's Top 10 private Hospitality Institutions.
- ITM Institute of Design and Media, a new-age digital design school focusing on VFX & Animation, Fashion, Interior, and Communication Design streams.
- ITM Institute of Health Sciences, a pioneering Institution, working closely with the health industry to offer programs in allied health professions.
- ITM Universities in Raipur, Chhattisgarh, and Vadodara, Gujarat are UGC-recognized and offer a range of undergraduate and postgraduate programs in Engineering, Life sciences, Law, Design, Hospitality and Management.
- The ITM Pathways Academy stands as a beacon of support to guide students on their global.
- Career journey and ensures successful placements in the industry.

Furthermore, ITM Group has associations with renowned universities worldwide, such as Manchester Metropolitan University UK, Griffith University AU, University of Reading UK, and many more for student transfer, pathways, and joint certification.

In 32 years, ITM Group has grown in reputation and size, with over 15,000 students currently enrolled in our campuses across India.



# We are *Growing*



# WHY HOSPITALITY & TOURISM INDUSTRY



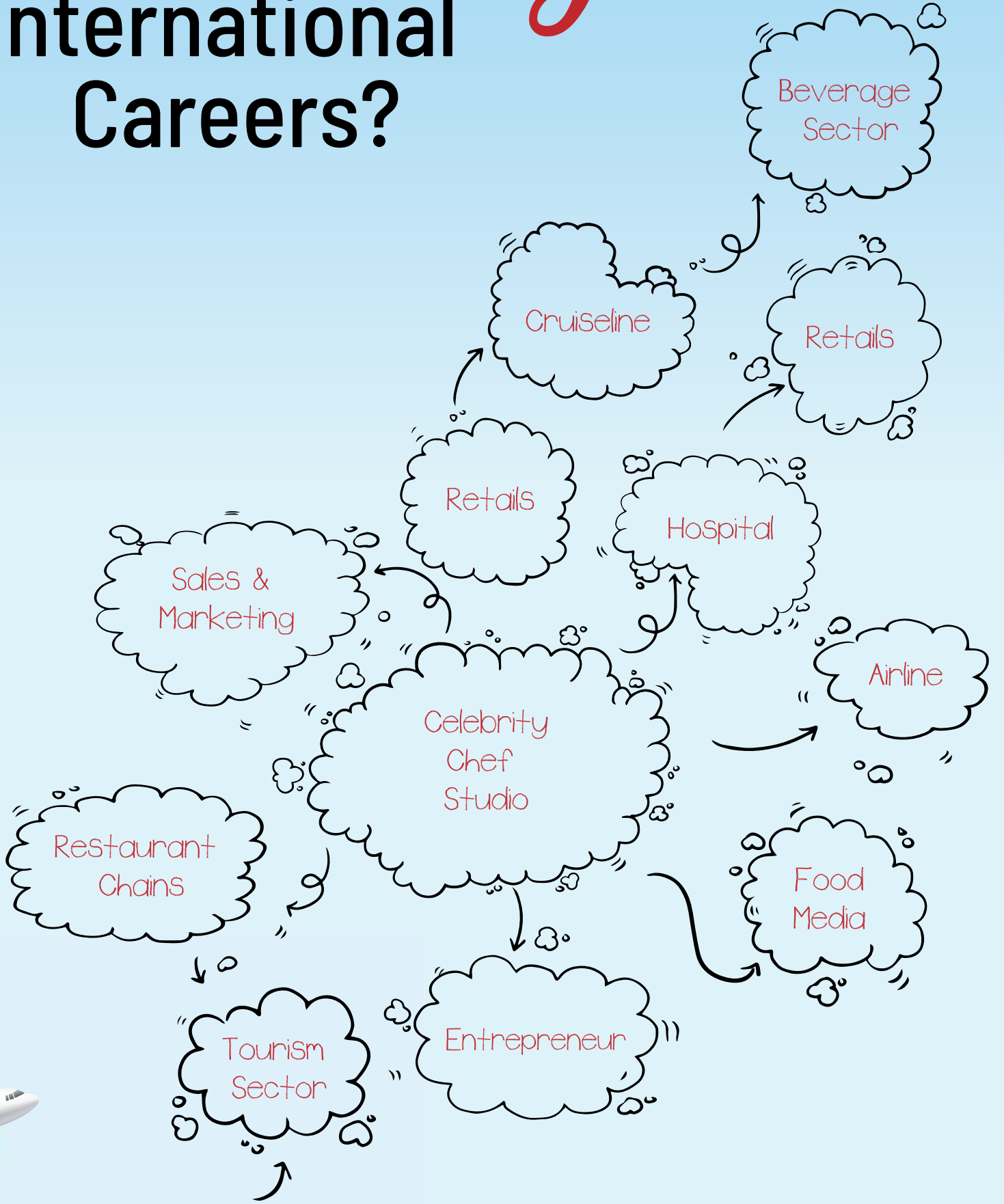
The global hospitality and tourism industry is growing exponentially and is among the key drivers of growth in the global economy. The industry that is valued at \$3486.77 billion in 2020 is projected to grow to more than \$6700 billion in 2026.

Internships in the hospitality industry provide the experience and qualifications that employers now-a-days look for. They look for people with social adeptness, flexibility, communication skills and so much more that an international internship offers. This industry offers various benefits for students interning internationally to get a job abroad.





# Dreaming International Careers?



# WHY ITM IHM



Established in 2002, ITM Institute of Hospitality Management is, without doubt, one of India's Premier Institutes for Hotel Management, Culinary Arts and Tourism Management. With two campuses located ideally in Western Mumbai and Navi Mumbai, we are the top choice for students aspiring to careers in Global Hospitality and Tourism.

ITM IHM offers a wide range of Degree and Diploma courses to suit the needs of a diverse student body. Our flagship 3 year undergraduate Hospitality Management courses have graduated thousands of students into careers with top Global Hotel and Restaurant Companies.

ITM IHM has long-standing partnerships with all the major Indian and international hotel and restaurant chains, and we place over 90% of our graduates direct from campus. We also place a large number of our students for international internships and full-time jobs in the Asia-Pacific and Middle East regions.

**100%**  
Global  
Placement  
Assistance

**Industry  
Internship**  
with Global  
Opportunities

**45,000+**  
Worldwide  
Alumni  
Network

**100000+**  
sq.ft  
State-of-the-art  
infra with  
Training Area



# Dignified with Rankings





## Affiliations

### ITM IHM has an academic collaboration with Queen Margaret University

To offer BA in International Hospitality and Tourism Management and BA in International Culinary Arts. QMU was founded in 1834 as the Edinburgh School of Cookery, with the aim to create educational and career opportunities for women and to do something to address the problems of inadequate diet and under nourishment of the urban poor, QMU is one of the leading universities in the United Kingdom and is a pioneer in the fields of Domestic Sciences, Nutrition and Hospitality.

University of  
Mumbai



## Affiliations

### The University of Mumbai

Is one of the oldest and premier Universities in India. It was established in 1857 consequent upon "Wood's Education Dispatch", and it is one amongst the first three Universities in India. As a sequel to the change in the name of the city from Bombay to Mumbai, the name of the University has been changed from "University of Bombay" to "University of Mumbai", vide notification issued by the Government of Maharashtra and published in the Government Gazette dated 4th September, 1996.



# GLOBAL PLACEMENTS



**Raj Patil**  
Jr. Asst. Cook,  
**Oceania Cruise**  
Package: 8,760 USD PA



**Mohd Hamdan Qureshi**  
Jr. Asst. Cook,  
**Oceania Cruise**  
Package: 8,760 USD PA



**Rushikesh Yewale**  
Jr. Asst. Cook,  
**Oceania Cruise**  
Package: 8,760 USD PA



**Vinay Bandekar**  
Jr. Asst. Cook,  
**Oceania Cruise**  
Package: 8,760 USD PA



**Devyani Patinge**  
Jr. Asst. Cook,  
**Oceania Cruise**  
Package: 8,760 USD PA



**Shalan Pawar**  
Jr. Asst. Cook,  
**Oceania Cruise**  
Package: 8,760 USD PA



**Siddhant Gothankar**  
Jr. Asst. Cook,  
**Oceania Cruise**  
Package: 8,760 USD PA



**Ayush Jadhav**  
Jr. Asst. Cook,  
**Oceania Cruise**  
Package: 8,760 USD PA



**Jatin Gidwani**  
Jr. Asst. Cook,  
**Oceania Cruise**  
Package: 8,760 USD PA



**Mujaffar Mujawar**  
Jr. Asst. Cook,  
**Oceania Cruise**  
Package: 8,760 USD PA



**Ganesh Mudaliyar**  
Jr. Asst. Cook,  
**Oceania Cruise**  
Package: 8,760 USD PA



**Vasundhara Katke**  
Jr. Asst. Cook,  
**Oceania Cruise**  
Package: 8,760 USD PA



**Chirag Gupta**  
Line Chef  
**Cape Rey Carlsbad Beach, A  
Resort & Spa by Hilton, USA**  
Package: 29,184 USD PA



**Shubh Kandolkar**  
Chef II  
**The Sagamore,  
New York, USA**  
Package: 18,000 USD PA



**Savanna Gomes**  
Chef III  
**Loews Royal Pacific  
Resort, Florida, USA**  
Package: 18,000 USD PA

## ESTEEMED RECRUITERS



NIEGEL D'SOUZA

Server  
South Carolina

F & B Supervisor  
Key Biscayne, Miami

General Manager  
Beach Brewsky's Inc,  
South Carolina

F & B Manager  
Indianapolis



RAHUL KARVE

Management Trainee  
Mumbai

CDP Sous Chef  
Mumbai

Sous Chef  
Pune

Exe Sous Chef  
Pan India Role

# DOMESTIC PLACEMENTS



**Abhishek Lagade**  
Food & Beverage Associate,  
Mumbai



Package: 3,50,000 PA



**Ayush Kadam**  
Assistant, Food & Beverage  
Mumbai



Package: 2,76,000 PA



**Gaurav Sawant**  
Food & Beverage Associate,  
Mumbai



Package: 2,50,000 PA



**Isha Patel**  
Assistant, Front Office,  
Mumbai



Package: 2,76,000 PA



**Shubham More**  
Guest Service Associate,  
Mumbai



Package: 2,32,548 PA



**Junaid Velani**  
Guest Service Associate,  
Mumbai



Package: 2,28,000 PA



**Kamlesh Choudhary**  
Associate, Food & Beverage  
Mumbai



Package: 2,22,228 PA



**Sonali Warkad**  
Guest Service Associate,  
Mumbai,



Package: 2,28,000 PA



**Gaurav Sharma**  
Guest Service Associate,



International Airport  
Mumbai  
Package: 2,21,339 PA



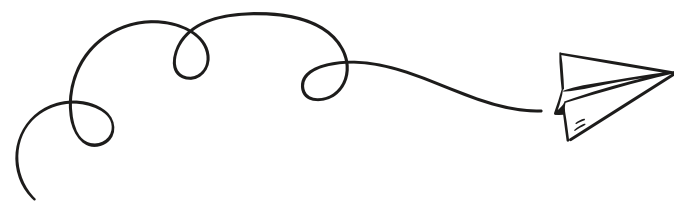
**Hitaishi Thakkar**  
commi 3, Jaipur



Package: 2,20,000 PA



# GLOBAL INTERNSHIPS



**Ankur kshatriya**  
Le Royal Meridien Beach  
Resort & Spa, Dubai



**Omkar Bhandare**  
The Iron Horse Hotel 500W,  
Florida st, Milwaukee, Wisconsin



**Asawari Pawar**  
Le Royal Meridien Beach  
Resort & Spa, Dubai



**Sushmita More** The  
The Grosvenor House,  
Dubai



**Vedant Hariyan**  
Hyatt coconut point,  
Florida, USA



**Jay Sardara**  
Auberge Du Lion D'or,  
France



**Bhanushali Umang**  
Le Royal Meridien Beach  
Resort & Spa, Dubai



**Aryan Pal**  
The Grosvenor House,  
Dubai



**Meet Pandey**  
The Grosvenor House,  
Dubai



**Atharva Gurva**  
Le Royal Meridien Beach  
Resort & Spa, Dubai



# STATE OF THE ART INFRASTRUCTURE



**Advance Training Kitchen**



**Industrial Oven**



**Bakery**



**IT Lab**



**Basic Training Kitchen**



**Advance Training Restaurant**



**Front Desk Lab**



**Quantity Training Kitchen**



**Guest Room**



# PATHWAY TO STUDY ABROAD

STUDY 2 YEARS  
IN **India**



OPTION TO COMPLETE  
3RD YEAR IN  
**United Kingdom**



# BA in International Hospitality Tourism & Event Management

Affiliated to  
ITM Skills University in collaboration  
with Queen Margaret University (UK)

**Duration:** 3 Years (Full-Time)

**Fees:** 690000/- + 1000 GBP



## Eligibility:

- Candidates who are 10+2 pass, with a minimum of 40% aggregate marks.
- Aptitude for the Hospitality / Service industry as demonstrated through a personal interview.

## About Program:

The comprehensive nature of the course gives students the opportunity to pursue careers across the Hospitality Industry in a variety of job roles and functions.

## USPs:

- International Degree with a pathway to study in UK in the final year.
- Students adapt to Global teaching learning methodology
- Graduates are highly sought after by International tourism & hospitality organisations.
- Graduates have a range of generic transferable attributes enabling them to communicate effectively, work individually and in teams to deadlines, be innovative and adaptable to change, to be entrepreneurial in their approach, to manage and reflect on their own learning to contribute and respond effectively to the demands of their chosen profession.

### Semester I

#### Core Course

- Foundation Course in Hospitality
- Culinary and Patisserie Fundamentals - I
- Dining Services Planning
- Rooms Division Operations
- Fundamentals of Travel Industry
- Communication Skills - I
- Fundamentals of Retail Operations

### Semester IV

- Modern Indian Cuisine
- Wines and Spirits
- Guest Services Management
- Business Communication
- Revenue Management
- Personal Branding & Image Building
- Retail Sales & Digital Marketing
- Value added program  
( Mixology / Barista )

### Semester II

#### Core Course

- Culinary and Patisserie Fundamentals - II
- Quick Service Restaurant Management
- Guest Relationship Management
- Accommodation Management
- Tour Planning and Operations
- Communication Skills - II
- Retail Management
- International Language - Arabic / Spanish

### Semester V

#### Elective Subjects (Any One)

- Professional Culinary Arts - I
- Professional Food & Beverage Management - I
- Customer Relationship Management - I
- Facility Management - I

#### Compulsory Subjects

- Strategic Human Resource Management
- Advanced Communication Skills
- Financial Management

#### Modules

Hospitality, Tourism and Events for  
Economic and Social Change

- Operations Management
- New Enterprise Creation

### Semester III

- Industrial Training

### Semester VI

#### Elective Subjects (Any One)

- Country Cuisine and Culture - II
- Contemporary Food Services  
Operations - II
- Customer Relationship Management - II
- Facility Management - II

#### Compulsory Subjects

- Tourism Destination Management
- Educational Tour Planning & Operations
- AI in Hospitality Business

#### Modules

- People, Planet, Purpose
- Organisational Behaviour
- Project Managing a Live Event

#### Value added Certificates



# BA in International Culinary Arts

Affiliated to  
ITM Skills University in collaboration  
with Queen Margaret University (UK)

**Duration:** 3 Years (Full-Time)

**Fees:** 690000/- + 1100 GBP



## Eligibility:

- Candidates who are 10+2 pass, with a minimum of 40% aggregate marks.
- Aptitude for the Hospitality / Service industry as demonstrated through a personal interview.

## About Program:

Provides a high-quality learning experience that develops in learners a systematic understanding of knowledge related to Culinary Arts.

## USPs:

- International Culinary Arts Degree to develop high quality learning experience that develops in learners a systematic understanding of knowledge related to Culinary Arts.
- Global teaching learning, analysing study pattern and course design.
- Gives students a long-term perspective with regard to kitchen management, debating, and decision-making, developing an excellent portfolio of practical and academic culinary arts kitchen management skills.
- Develops entrepreneurial skills to launch your own food business.

### Semester I

#### Core Course

- Foundation Course in Hospitality
- Foundation course in Culinary
- Foundation course in Bakery
- Food Service Operations
- Commodities
- Communication Skills - I
- Food Plating & Presentation

### Semester II

#### Core Course

- Professional Culinary Arts
- Professional Bakery & Patisserie
- Wines and Beverages Studies
- Food Safety & Nutrition
- Food Styling
- Communication Skills - II
- Culinary Tourism
- International Language - Arabic/ Spanish

### Semester III

- Indian Food History
- Confectionary
- Larder Kitchen Operations
- Culinary Revenue Management
- Personal Branding & Image Building
- Business Communication
- Contemporary Cuisine - QSR
- Value added program (Barista )

### Semester IV

- Industrial Training

### Semester V

#### Elective Subjects (Any One)

- Professional Culinary Arts I
- Professional Bakery and Patisserie I

#### Compulsory Subjects

- Cloud Kitchen Operation
- Food Waste Management
- Advanced Communication Skills

#### Modules

- Food Systems
- Food Culture and Society
- New Enterprise Creation

### Semester VI

#### Elective Subjects (Any One)

- Professional Culinary Arts II
- Professional Bakery and Patisserie II

#### Compulsory Subjects

- Cruise Culinary Operation
- Educational Tour Planning & Operations
- Food & Health

#### Modules

- Food and Communication
- Project Managing a Live Event
- Culinary Concept Development and Production

#### Value added Certificates



# B.Sc. Hospitality Studies

Affiliated to  
University of Mumbai

**Duration:** 3 Years (Full-Time)

**Fees:** 690000/-



## Eligibility:

- Candidates who are 12th pass, with a minimum of 45% aggregate marks.
- Aptitude for the Hospitality / Service industry as demonstrated through a personal interview.

## About Program:

A highly popular course, especially for students who aspire to work in the Hotel Industry, the 3 years program includes extensive field practical experience with partner Hotels that gives 100% on-job-training experience to students.

## USPs:

- Industry-Institute Interface
- A perfect blend of practical & theoretical knowledge
- Technical skills in the departments of food production, Food & Beverage Service, House keeping & Front office.
- Soft Skills Workshops

### Semester I

- Basic Food Production & Patisserie - I
- Basic Food & Beverage Service - I
- Basic Front Office - I
- Basic Housekeeping - I
- Communication Skill I (English & French)
- Information Technology
- Food Safety & Nutrition

### Semester II

- Basic Food Production & Patisserie - II
- Basic Food & Beverage Service - II
- Basic Front Office - II
- Basic Housekeeping - II
- Communication Skill II (English & French)
- Principles of Hotel Accountancy
- Principles of Management

### Semester III

- Food Production & Patisserie III
- Food & Beverage Service III
- Front Office III
- Housekeeping III
- Hotel Accountancy & Cost Control
- Hospitality Law & Human Resource Management
- Management Information System in Hospitality Industry

### Semester IV

- Industrial Training

### Semester V

- Food Production & Patisserie
- Food & Beverage Operations
- Management Front Office
- Housekeeping
- Corporate English
- Environmental & Sustainable Tourism

### Semester VI

- Organisational Behaviour
- Revenue Management
- Events Planning
- Strategic Management
- Service Marketing
- Advanced Food Production
- Advanced Bakery & Confectionery
- Advanced Food & Beverage Operation Management
- Advanced Front Office Advanced Houskeeping



# Bachelor in Culinary Arts

Affiliated to  
University of Mumbai

**Duration:** 3 Years (Full-Time)

**Fees:** 690000/-



## Eligibility:

- Candidates who are 10+2 pass, with a minimum of 40% aggregate marks.
- Aptitude for the Hospitality / Service industry as demonstrated through a personal interview.

## About Program:

A program geared specifically towards student interested in Careers in Kitchen Management and Restaurant Entrepreneurship.

## USPs:

- Technical Skills In The Departments Of Food Production, Knife Skills, Tasting Skills, Plate Presentation, Cost Controlling, Kitchen Management, Food Safety & Sanitation, Innovating New Recipes
- Importance Of Kitchen Math
- Develop your entrepreneurial skills to launch your own food business

### Semester I

#### Core Course

- Principles of Food Production - I
- Essential Culinary Arts - Indian - I
- Essential Culinary Arts - International
- Essential Bakery & Confectionery
- Fundamentals of Food & Beverage Service
- Restaurant & Food Service Operations
- Food Safety & Hygiene
- Introduction to the Hospitality Industry
- Product Knowledge

#### Compulsory Course

- II Communication Skills - English & French

### Semester II

#### Core Course

- Principles of Food Production - I
- Essential Culinary Arts - Indian - I
- Essential Culinary Arts - International
- Essential Bakery & Confectionery
- Food & Beverage Studies
- Food & Beverage Guest Servicenchn
- Culinary Math Business Communications
- Fundamentals of Information Technology

#### Compulsory Course

- Environmental Science

### Semester III

#### Core Course

- Indian and International Ethnic Cuisines
- Beverage Studies
- Indian Ethnic Culinary Arts (Quantity)
- Intermediate Culinary Arts - International
- Intermediate Bakery & Confectionery

#### Skill Enhancement Course

- Nutrition & Food Science
- Food Cost Control
- Principles of Management
- Applied Information Technology
- The Practice of Business Communication

### Semester IV

#### Core Course

- Regional Indian Cuisine & Larder
- Function Catering Operations
- Intermediate Culinary Arts - Indian
- Larder & Short Order Cookery
- Intermediate Bakery & Confectionery

#### Skill Enhancement Course

- Menu Development & Function Catering
- Gastronomy
- Hospitality Information System
- Hospitality Financial Accounting
- Human Assets Management

### Semester V

#### Skill Enhancement Course

- Event Planning & Management
- Advanced Culinary Arts- Indian
- Advanced Food Production
- Advanced Pastry Arts
- Food Legislation
- Food Styling & Presentation
- Personality Development and Executive Soft Skills

#### Discipline Specific Elective (Any 2) •

- Indian Culture & Traditions
- Strategic Management
- Hotel Engineering and Maintenance Management
- Security and safety in catering\ establishment
- Generic Elective (Any 1)
- Organizational Development & Behavior
- Hospitality Services Marketing

### Semester VI

#### Compulsory Subjects

- Advanced Culinary Arts Indian
- Advanced Culinary Arts International
- Chocolaterie
- Project Research
- Experimental and Innovative Cuisine

#### Elective Subjects (Any Two)

- Advanced Culinary Arts
- Food Tourism
- Indian Snacks
- Entrepreneurship and Restaurant Startup
- Introduction to Maritime Hospitality





## Bachelor of Arts in Global Hospitality Management

Discover a World of Opportunities in Hospitality Excellence!

**Duration:** 3 Years (Full-Time)

### Eligibility:

- Candidates who are 10+2 pass, with a minimum of 40% aggregate marks.
- Aptitude for the Hospitality / Service industry as demonstrated through a personal interview.

**Fees:** 400000/- per year

### About Program:

Explore a 3-year adventure crafting leaders in global hospitality. Experience academic excellence in Year 1, an exclusive paid international internship to USA in Year 2, and reflective integration in Year 3. Open to 12th-pass students with Practical skills, global insight, and certifications awaiting. Shape your future in hospitality leadership with the best of academia and international experience!

### USPs:

- Internationally focused program with a paid internship in Year 2 in USA.
- Rigorous training in the first year for a strong academic foundation.
- Value-Added Certifications for Spanish Language and Mixology/Barista.
- Apply knowledge in real-world scenarios during the international internship.
- Dedicated third year for reflection and experience integration.
- Exposure to diverse cultures and industry trends.
- Learn from industry experts and dedicated educators.
- Comprehensive guidance, internships, and placement assistance.
- Connect with a diverse community of students and professionals.





## Diploma in Patisserie and Confectionery

### Eligibility:

Candidate should have passed 10th standard Examination of any state Board/ University for Higher Secondary Education or its equivalent

### Duration: 1 Year (Part Time)

**Fees:** 1,33,350

### USPs:

- After completion of this course, students will be equipped with the art of designing, baking, decorating, icing & being creative in the field of baking
- Specialized qualification in the culinary industry
- Develop your entrepreneurial skills to launch your own food business

### About Program:

Develop skills in students for various baking procedures. Introduce students to the plethora of ingredients used in bakery and confectionery. Import working knowledge of equipment needed for baking.

### Core Course

- Bakery & Confectionery
- Food & Beverage Management
- Food Hygiene & Sanitation
- Research Project / Internship





## Certificate Program in Mixology

**Duration:** 3 Months

**Eligibility:**

Candidate should have passed 10th standard Examination of any state Board/University for Higher Secondary Education or its equivalent

**About Program:**

Begin a journey of flavour, creativity, and professional growth with our Mixology Program. Gain hands-on experience in crafting a diverse range of cocktails and beverages. Learn about the various spirits, techniques, and flavors that define the world of mixology.

**USPs:**

- Craft cocktails like a pro with hands-on expertise from seasoned mixologists.
- Explore a sensory journey, mastering the art of flavour and aroma in mixology.
- Tailored curriculum designed for real-world success in the dynamic hospitality industry.
- Network with industry leaders, attend exclusive events and build valuable connections.
- Gain practical experience through internships, setting the stage for a thriving mixology career.





## Certificate Program in Barista Operations

**Duration:** 3 Months

**Eligibility:**

Candidate should have passed 10th standard Examination of any state Board/ University for Higher Secondary Education or its equivalent

**About Program:**

Whether you aspire to become a skilled barista, manage a coffee shop, or launch your coffee-related business, our Barista Program equips you with the skills and knowledge needed to thrive in this exciting and ever-evolving field.

**USPs:**

- Master the intricate art of coffee making, from brewing techniques to exquisite latte art.
- Explore the diverse world of coffee beans, understanding their origins and flavors.
- Elevate your skills in creating memorable coffee experiences for patrons.
- Apply theoretical knowledge in real-world settings through workshops and live demonstrations.
- Acquire a unique qualification for diverse career opportunities in the coffee and hospitality industry.





# VALUE ADDED COURSES

## CERTIFIED MIXOLOGIST COURSE

A complete mixology and flair bartending Certification  
(Included in the program)



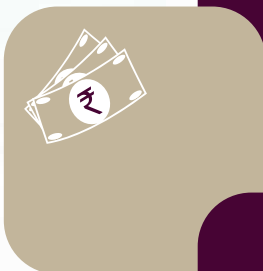
## IELTS PREPARATION

Intensive training to help you achieve a high score in the IELTS exam  
(Included in the program)



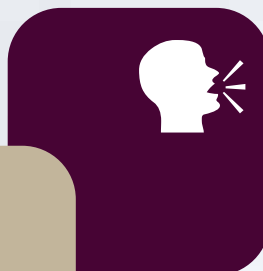
## EARN WHILE YOU LEARN\*

Opt for high-pay International Internship with top-tier Hotels. ITM IHM has tied-up with International Hotel Chains & Placement Agencies to provide this opportunity for our students.  
(\*Conditions apply)



## FOREIGN LANGUAGE CERTIFICATION

Arabic | Spanish | German  
(Included in the program)



## CERTIFIED BARISTA COURSE

A complete Coffee Barista certification  
(Included in the program)



## IATA GLOBAL CERTIFICATION

ITM is an Authorized Training Partner of IATA Canada  
(Additional Certification)



## STUDY ABROAD WITH ITM IHM\*

Students can opt to transfer to our partner, Queen Margaret University UK, in the 3rd year and complete their degree in the UK.  
(\*Conditions apply)



# SOFT SKILL TRAINING BY CORPORATE TRAINERS

- "TALEWIND" department covers all the soft skills essential to bridge the gap between campus to an industry.
- The course curriculum ranges from verbal & written communication , public speaking, assertiveness, empathy, presentation skills, life skills enhancement and career management.
- The faculty members are certified and equipped with soft skills; assured focused attention, conduct remedial sessions as well as mentor every student for their internship and final placement.
- Students are well trained in presentation skills, etiquette, grooming, body language, group discussion & personal interview.
- TALEWIND is a holistic program meant to transform & equip students for the hospitality industry and bag quality job placements.

## Grooming



## Public Speaking



## Resume Writing



## Interview Skill



## Group Discussion



## Presentation Skill



# STUDENT AWARD & COMPETITIONS



**Vedant Amberkar & Tanmay**

Winner of the India's biggest culinary competition

"EVEREST BETTER KITCHEN CULINARY CHALLENGE 2021-22" Season 3- Mumbai Region.



**Satyen Tawde & Hamdan Qureshi**

Won Silver Medals in Mystery Basket Challenge (Live Cooking) at Incredible Chef Challenge (ICC 2022)



**Apurva Gosar & Atharva Shirole**

won Second prize in a "AURA CHEF 2K22" held by K.M.Kamath Institute of Catering Technology and Event Management.



**Mohammed Hamdan Qureshi**

won Second prize in a XPRESSIONS 2022 Forgotten Recipe Challenge (Fulkari Bari) held at Bhartividya peeth Insitute of Hotel Management



# INDUSTRIAL VISIT



# NERUL FACULTY



**Chef Vini Vijay Shivkar**  
Associate Professor  
Food Production



**Mr. Vinay Anant Rane**  
Manager  
Training & Placements



**Mr. Somnath Gurlingappa**  
Associate Professor  
Tourism & IATA



**Ms. Divya Rane**  
Associate Professor,  
Housekeeping



**Chef Saroj Budke**  
Assistant Professor,  
Food Production &  
Patisserie



**Ms. Aditi Deshbhartar**  
Assistant Professor,  
Housekeeping



**Ms. Meenakshi Nadar**  
Assistant Professor, General  
Management



**Ms. Rashmi Rajan Varier**  
Assistant Professor,  
General Management



**Ms. Sarita Rajan**  
Assistant Professor,  
Communication Skills in  
English and French, Revenue  
Management



**Mr. Stephen Nazareth**  
Assistant Professor  
Front Office



**Chef Janhavi Deodhar**  
Assistant Professor,  
Food & Beverage Service



**Ms. Suparna Mukherjee**  
Assistant Professor,  
IT & MIS



**Mr. Sumeet Sunil Ambade**  
Assistant Professor  
Food & Beverage Service



**Chef Shivani Khapre**  
Lecturer  
Bakery & Patisserie



**Chef Snehal Jadhav**  
Lecturer  
Bakery & Patisserie



**Chef Trupti Lokhande**  
Assistant Professor,  
Food Production



**Chef Apoorva Kulshrestha**  
Lecturer  
Food Production



**Ms. Snehal Mahadik**  
Deputy Manager  
Talewind



**Chef Swapnil Harle**  
Lecturer  
Food Production



# OSHIWARA FACULTY



**Chef Sanket Gore**  
Vice Principal  
Food Production Department



**Ms. Nikita Dasgupta**  
Associate Professor  
General Manager- Academics  
Front Office



**Ms. Rekha Miranda**  
Associate Professor,  
General Management



**Chef Yatin Tambe**  
Associate Professor  
General Manager Culinary



**Ms. Nanda Parghi**  
Associate Professor  
Rooms Division Management



**Ms. Bhakti Kudalkar**  
Assistant Professor,  
Bakery Department



**Mr. Aaron D'Silva**  
Associate Professor,  
General Management  
Food and Beverage Service



**Chef Avinash Bamania**  
Program leader  
Associate Professor  
Food Production



**Ms. Caroline Pereira**  
Manager  
Training & Placement



**Mr. Sushant Bijlani**  
Assistant Professor,  
General Management



**Chef Varsha Boricha**  
Assistant Professor,  
Food Production



**Mr. Osden Ferreira**  
Assistant Professor,  
General Management



**Mr. Dhiraj Patil**  
Assistant Professor,  
Food & Beverage Service



**Chef Anishka Fernandes**  
Assistant Professor,  
Bakery Department



**Mr. Sandeep Waingankar**  
Assistant Professor  
General Management



**Mr. Ratan Nazareth**  
Assistant Professor,  
Food & Beverage Service

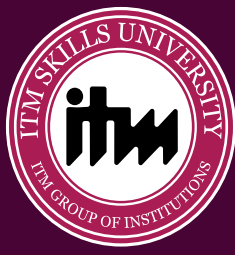


**Mr. Bilal Khan**  
Lecturer  
Food Production



**Ms. Priyanka Mishra**  
Trainer  
Talewind





# ITM Institute of Hotel Management

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ITM SKILLS UNIVERSITY

**Campus: Oshiwara, Andheri (W) | Nerul, Navi Mumbai**

## **Oshiwara, Andheri (W), Mumbai**

ITM - Institute of Hotel Management,  
HVPS Hall, 6th floor, Beside Goenka International  
School, Income Tax Quarter lane, Oshiwara  
Andheri west, Mumbai - 400053.

Tel: (022) 6286 4000  
For further details contact:  
+91 8828 111084 | +91 73049 57533 | +91 73045 00344

## **Nerul, Navi Mumbai**

ITM Edutech, Plot D- 222/28, ABB and Airtel  
Lane, MIDC, Shirvane- Nerul,  
Navi Mumbai - 4000 706

Tel: (022) 4914 7200  
For future details contact:  
+91 89767 68462 | +91 93202 18007  
+91 84520 94579

**You can connect with us on:**

