



INSTITUTE OF HOTEL MANAGEMENT - GCC

Government Recognized

WHERE PASSION MEETS PROFESSION...!



**BECOME A HOTELIER
ON DAY ONE**



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WELCOME TO I.H.M – GCC

Institute of Hotel Management – GCC (IHM – GCC) is government recognized institute that offers various skill based hospitality programs to train students and prepare them for the hospitality industry.

Unlike other hotel management colleges, IHM – GCC prepares the students from day one for the hospitality industry. The curriculum is enriched with live practical understanding of hotel functioning blended with both on-job and in-classroom learning simultaneously.

What's more? IHM – GCC focuses on personality development, soft skills and overall comprehensive learning experience.

IHM – GCC has exclusively partnered with the prestigious GCC Group (leading hospitality group in Thane) for on-job training, internships and placements.

And the cherry on top? We believe in empowering our students with 'Earn and Learn Program' which enables them to achieve academic, financial and professional success.



Exclusive Benefits

- ✓ Accredited and Globally Recognition
- ✓ State-of-art infrastructure
- ✓ Air conditioned campus
- ✓ Hand on Industry Experience
- ✓ Live Hotel functioning from Day One
- ✓ Earn While Learn Program with upto ₹5000 to ₹7000 Monthly Stipend Earnings
- ✓ Lectures from industry experts
- ✓ Training & Placement assistance
- ✓ Accommodation facility for Outstation Students
- ✓ Industries Focus Curriculum

OUR TRAINING PARTNERS



Star Classified Hotels of Mira Bhayandar

ABOUT US

IHM GCC, under the esteemed Bal Vidya Education Trust, offers a diverse array of programs that cater to every facet of the hospitality industry. Situated within the iconic Hotel GCC and Club, students are immersed in a dynamic environment where they can gain practical, real-world experience from day one. Our curriculum is crafted to seamlessly blend comprehensive theoretical knowledge with hands-on skills, ensuring that students are not only well-versed in hospitality concepts but also equipped to thrive in the industry. This unique approach ensures our graduates are job-ready and capable of excelling in all areas of hospitality, from guest services to operations management.

ABOUT MANGALYATAN UNIVERSITY

Manglayatan University is a private university established in 2006, recognised by University Grants Commission. Mangalayatan University was founded in 2006 and has graduated over 7000+ students. Nearly 3500+ students from India and abroad are currently studying on campus. The main motto of this university is 'Learn today to lead tomorrow'. Mangalayatan University vision is to give students from all kinds of background, a quality educational experience leading to legitimately rewarding career opportunities.

OBJECTIVE

Emerging as a premier institution of excellence in hospitality education and innovation, we are committed to equipping our students with the technical expertise, practical skills, and managerial competence needed to meet the dynamic and evolving demands of the hospitality industry.

PRINCIPAL'S MESSAGE



Mr. Neeraj Bhoir

At IHM-GCC, we are committed to providing education and training that prepare you for success in the hospitality industry. Our approach extends beyond the classroom, combining practical experience with professional knowledge, giving you the opportunity to work at Hotel GCC from day one. This hands-on experience equips you with real-world skills that complement your academic learning.

As Institute Incharge, my focus is on guiding and supporting you to develop the skills essential for a prosperous future. Together with our dedicated team, we are committed to cultivating an environment in hospitality that encourages collaboration, drives achievement, promotes well-being, and upholds excellence. We also prioritize continuous professional development to ensure we stay at the forefront of the hospitality industry. On behalf of everyone at IHM-GCC, we wish you great success as you begin your academic journey with us and beyond.

DEGREE COURSES

B. Voc in Culinary Arts

Duration: 03 Year

Eligibility: 12 Pass

About B. Voc Culinary Arts

Culinary arts forms the foundation for a successful career by concentrating on food production, presentation, and refining key skills in planning, organization, training, and leadership within a dynamic and competitive industry.

Course Highlights

- Culinary Education
- International & Indian Cuisines
- Grade Manger
- Bakery & Patisserie
- Hotel Operations
- Ingredients & Techniques
- Event Management
- Food Gastronomy
- Basic French
- Catering Science
- Kitchen Tools Use
- Expert Lectures
- On-job Training in Hotel
- Industrial Visit
- Research Methodology



B. VOC DEGREE in Culinary Arts



Affiliated to Mangalayatan University
Affiliation No. - MU/ALI/VTP/2024-25/2023961

OUR SYLLABUS & FEE STRUCTURE



FIRST YEAR

SEMESTER – I

- 1.Culinary Principles-I-Theory&Practical
- 2.Indian Regional Cuisine-I -TH&PR
- 3.Bakery &Patisserie- I-TH&PR
- 4.Food & Beverage service operations – I
- 5.Hotel Operations
- 6.Hygiene & First Aid
- 7.Business communication

SEMESTER – II

- 1.Culinary Principles-II-TH&PR
- 2.Indian Regional Cuisine-II-TH&PR
- 3.Bakery &Patisserie- II-TH&PR
- 4.Hotel Front Office
- 5.Health & Nutrition
- 6.Environmental Studies
- 7.Basic French

TOTAL FEES ₹ 60,000 EARN BACK UP TO ₹ 40,000 FROM INDUSTRIAL TRAINING

SECOND YEAR

SEMESTER – III

- 1.International Cuisines-I-TH&PR
- 2.Grade Manger – TH & PR
- 3.Menu Planning
- 4.Hotel House Keeping
- 5.Food Engineering
- 6.Entrepreneurship Development
- 7.Human Resource Management
- 8.Gastronomy

SEMESTER – IV

- Industrial Training Evaluation of Training on:
1. Log Book and Certificate
 2. Training Report
 3. Appraisals
 4. Viva

TOTAL FEES ₹ 72,000 EARN BACK UP TO ₹ 66,000 FROM ON JOB TRAINING AS A COMMIE – II

THIRD YEAR

SEMESTER – V

- 1.International Cuisines-I-TH&PR
- 2.Grade Manger – TH & PR
- 3.Menu Planning
- 4.Hotel House Keeping
- 5.Food Engineering
- 6.Entrepreneurship Development
- 7.Human Resource Management
- 8.Gastronomy

SEMESTER – VI (ON - THE -JOB TRAINING)

- Industrial Training Evaluation of Training on
1. LogBook and Certificate
 - 2.Appraisals
 - 3.Viva
- Project Report

TOTAL FEES ₹ 84,000 EARN BACK UP TO ₹ 77,000 FROM ON JOB TRAINING AS A COMMIE – I

IHM GCC



MSBVE CERTIFICATE COURSES

Academic Session - January / June



➤ **Basic Food Production** Duration: 06 Months

Eligibility - 08 Pass

The program teaches kitchen operations, cooking techniques, and global cuisines, preparing students for success in the culinary field through hands-on training

Course Highlights

- Culinary Education
- Cuisine Mastery
- Ingredients & Techniques
- Kitchen Departments knowledge
- Kitchen Tools use
- On Job Training
- Expert Lectures
- Food Safety & Hygiene
- Menu Planning
- Kitchen Operation
- Career Development

TOTAL FEES ₹ 35,000 EARN BACK UP TO ₹ 30,000 FROM INDUSTRIAL TRAINING

➤ **Food and Beverage Service** Duration: 06 Months

Eligibility - 10 Pass

The program teaches food and beverage operations, menu types, service techniques, and equipment use, along with effective serving and pairing of alcoholic and non-alcoholic beverages.

Course Highlights

- Industry Insight
- Types of Service
- Menu Familiarity
- Mise-en-place
- Beverage Basics
- Equipment use
- Table Setup
- Hospitality Etiquette
- Costumer Relation Management
- Restaurant Operation
- Career Development

TOTAL FEES ₹ 35,000 EARN BACK UP TO ₹ 30,000 FROM INDUSTRIAL TRAINING

➤ **Food and Beverage Service & Bar Tendering** Duration: 08 Months

Eligibility - 10 Pass

The program teaches food and beverage operations, menu types, service techniques, and equipment use, along with effective serving and pairing of alcoholic and non-alcoholic beverages.

Course Highlights

- Cocktails & Mocktails
- Bar Management
- Bar Skills
- Garnishes & Glassware
- Beverage Details
- Equipment Use
- Bar Setup
- Mixology Skills
- Costumer Relation Management
- Bar Operation
- 3 Months Industrial Training as a Trainee Barman

TOTAL FEES ₹ 45,000 EARN BACK UP TO ₹ 40,000 FROM INDUSTRIAL TRAINING

State-of-Art Infrastructure



Air Conditioned Classroom



Fine Dining Luxury Restaurant



Well Equipped Kitchen



Live Demo Bar



Workshop at IHM GCC

CAREER OPPORTUNITIES

- Hotels & Resorts
- Restaurants
- Cloud Kitchen
- Cruise Line
- Railways & Airlines
- Foodpreneur
- Operation Manager
- Flight Catering
- Entrepreneurship
- Event Coordinator



Take the first step towards a rewarding career in hospitality. Enroll in IHM - GCC and become a hotelier on day one.



BE A PART OF THE GROWING HOSPITALITY FAMILY AT IHM - GCC

visit our website



5th & 6th floor New GCC Club,
Off Mira Bhayandar Road,
Mira Road (East), Thane - 401107

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