



Greetings to all aspiring students aiming to build a career in the dynamic Hotel and Tourism sector! I am delighted to introduce Guru Nanak Institute of Hotel Management (GNIHM), Kolkata — a premier institution offering Diploma, UG, and PG programs in Hotel, Hospitality, and Tourism Management.

At GNIHM, we emphasize holistic, industry-ready education, nurturing both managerial competencies and intellectual growth. Our dedicated faculty fosters an encouraging environment that promotes independent learning and personal development.

We take pride in our achievements but continually strive for improvement to uphold our academic excellence. The world of hospitality is vibrant and full of opportunities, and we encourage you to choose the path that aligns with your passion and career goals.

On behalf of GNIHM, I warmly welcome you to join us and explore your potential in a world of creativity, learning, and limitless possibilities.

Dr. Pralay Ganguly
Principal, GNIHM



Dear Students,

Welcome to the Guru Nanak Institute of Hotel Management (GNIHM), Kolkata family!

GNIHM is a premier center of excellence in hospitality education, attracting aspiring students and faculty from across the country. We aim to provide the right learning environment to develop your knowledge, stamina, and skills, grooming you into industry-ready professionals who will contribute to the growth of the global hospitality sector.

The hospitality industry spans diverse fields — Hotels, Airlines, Cruise Lines, Hospitals, and Industrial Catering — offering vast career opportunities. As one of the fastest-growing industries worldwide, it promises both personal and professional fulfillment.

At GNIHM, we strive to produce proficient experts for all sectors of this dynamic field through our comprehensive degree and diploma programs in Hotel, Hospitality, and Tourism Management.

Join us on this exciting journey into the world of hospitality and pave your way to a successful and rewarding career.

Wishing you all the best,

Prof. (Dr.) Jayanta Ghosh
Vice-Principal, GNIHM





VISION & MISSION OF GNIHM

VISION

To produce best, ambitious, aspiring and highly competent professionals with strong commitment in hospitality, culinary and tourism industry who are capable of extending their knowledge and skills far beyond the global boundaries and to stand tall in par with international professional standards.

MISSION

To create a strong learning ground for the future hospitality and global professionals who possess strong skills, through a robust curriculum and practical training to spread their professional wings with confidence as innovators, leaders, career architects or influencers of the current or future hospitality, tourism or culinary arena.



Hospitality is not just about serving; it's about creating experiences that last a lifetime. At GNIHM, we don't just teach hospitality—we inspire future leaders to redefine it

WELCOME TO GURU NANAK INSTITUTE OF HOTEL MANAGEMENT

Established in 2005, Guru Nanak Institute of Hotel Management is a leading private institute in India affiliated with the National Council for Hotel Management and Catering Technology and MAKAUT approved by the All India Council for Technical Education. Renowned for its top-notch infrastructure GNIHM holds the title of the top Hotel Management college in eastern India. GNIHM offers various International and National courses on Hospitality and Management. GNIHM provides top courses on Hotel Management. Our courses are designed in such a way that one student will find a top-class internship and placement at the end of the course easily. Our courses include various subjects like International culinary arts, front office department, Housekeeping department, Food and Beverage service department, Hospitality management, Human resource management, accounts, International Tourism, Healthcare, Financial management, business communication, International languages, entrepreneurship management, Food Science, Nutrition, computer, etc. Apart from theory classes, students will be given various practical classes for a better understanding of the subjects. Our courses are approved by UGC & AICTE. The syllabus of all the courses is modern and with international standards. Courses in GNIHM are unique and multidimensional. It will give a holistic approach to learning for all the students.

OUR MENTOR



THE ART OF HOSPITALITY MANAGEMENT

Students at all Guru Nanak Institute of Hotel Management will be benefitted from a wealth of advantages that make them the ultimate choice for students seeking an excellent career in Hotel & Hospitality management.

*** Our GNIHM is approved by UGC and AICTE.**

*** Get the Global Alumni Network of JIS group**

WHY GNIHM?

1. GNIHM is one of the best Colleges in Asia. It will be a unique choice of top quality academic programmes, accredited by world class international standard countries.
2. Guru Nanak IHM is tied up with American Hospitality Academy, USA, London School of Business and Finance, Singapore and leading Universities in the UK (University of Lincoln, University college Birmingham, University of Sunderland), Canada (Niagara college), B.H.M.S Switzerland etc. Also GNIHM is tied up with UK,USA, France, Singapore, Austira, Cannada, Australia for the Dual Degree and Higher Diploma courses.
3. Students of Guru Nanak IHM will get 100% International Exposure.
4. Tied up with all the sectors of the Hospitality Industry in about 100 countries across the globe. Tied up with the star organizations in the USA, the UK, Germany, France, Poland, Dubai, Malaysia, Singapore, Canada, Australia, New Zealand, Saudi Arabia, Kuwait, Qatar, Maldives, Indonesia, Thailand, etc.
5. Organizer of World Food Competition, Amalgam-Food Festival, Amanthran-International conference, and many more national and international events. Participating in these competitions will give an extra edge to the students of GNIHM.
6. Perfect balance between practical and academic studies.
7. A pool of internationally recognized lecturers offering vast academic expertise, like Master Chef Sanjeev Kapoor, Michelin star chef Vikas Khanna, Master Chef Kunal Kapur, Master Chef Ajay Chopra, Lida Siddons (U.K.), David Christopher (UK), Ananchai Suttison(Thailand), Karl Gujonmos(Germany),
8. Exceptional quality of life, including social and sporting activities locally and internationally
9. JIS group Global Alumni network uniting over 5 lakhs+ graduates worldwide.
10. JIS group, the largest education group in Asia.
11. Passed out student getting a pay package of Rs.3.5 lakh to 36 lacs per annum.
12. Tie up with all the largest 5-star organizations with top management for the internship and placement for the students.
13. Broad cultural diversity with an international student body
14. Exposure to significant partnerships with key business players.
15. Extensive internship and career opportunities through JIS University

Our GNIHM is approved by UGC and AICTE.
Get the Global Alumni Network of JIS group

OUR INTERNATIONAL COURSES ARE FOR ANY STREAM OF ARTS / COMMERCE / SCIENCE HUMANITIES

BA in International Hospitality and Tourism Management. @ Duration- 3 years

1st semester – Campus study (Theory & Practical), 2nd semester Campus study (Theory & practical). 3rd & 4th semester – International Training – Available countries- USA, France, Singapore, Dubai, Malaysia, Poland, Mauritius, Thailand, Qatar, Australia, New Zealand, Maldives + 50 Countries. 5th semester – Campus study and campus drive. 6th Semester – campus study and campus drive. Final placement will be given in abroad or in India (students' choice). 150 Companies across the world will be coming for the campus drive including, Taj Group, Oberoi Group, Marriott Hotels, Hilton, ITC group, The Park, Novotel, Indigo, Air India, Amazon, Emirates flight catering, Thai Airways, Aditya Birla Group, Apollo Hospitals, Qatar Airways to name a few.

B.Sc in Hospitality and Hotel Administration @ Duration- 3 years

1st semester– Campus study (Theory & Practical), 2nd semester Campus study (Theory & practical). 3rd Semester–International/National Training – Available countries- USA, France, India, Singapore, Dubai, Malaysia, Poland, Mauritius, Thailand, Qatar, Australia, New Zealand, Maldives + 50 Countries. th 4th semester- Campus study. 5th semester – Campus study and campus drive. 6 Semester – campus study and campus drive. The final placement and internship will be as written above.

BA in International Culinary Arts. @ Duration – 3 years.

1st semester – Campus study (Theory & Practical), 2nd semester Campus study (Theory & practical). 3rd Semester – Campus Study (Theory and practical), 4th semester -International/National Training in Culinary Department– Available countries- USA, France, India Singapore, Dubai, Malaysia, Poland, Mauritius, Thailand, Qatar, Australia, New Zealand, Maldives + 50 Countries. 5th semester – Campus study and campus drive. 6th Semester – campus study and campus drive. The final placement and internship will be as written above.

- American Hospitality Academy – USA
- Technological University Dublin – Ireland
- University of Greenwich – UK
- University of Sunderland – UK
- University of Birmingham – UK
- London School of Business and Finance – Singapore
- Salford College – Australia ?Niagara College – Canada
- Synergy University – Dubai ?Tourismusschule Klessheim – Austria
- Turismo De Portugal – Portugal
- Food and beverage Institute – South Africa
- Russian International Academy for Tourism – Russia
- B.H.M.S – Switzerland

BBA in Aviation Management @ Duration- 3 years

1st semester – Campus study (Theory & Practical), 2nd semester Campus study (Theory & practical). 3rd & 4th semester – International Training – Available countries- USA, France, Singapore, Dubai, Malaysia, Poland, Mauritius, Thailand, Qatar, Australia, New Zealand, Maldives + 50 Countries. 5th semester – Campus study and campus drive. 6th Semester – campus study and campus drive. Final placement will be given in abroad or in India (students' choice). 150 Companies across the world will be coming for the campus drive including, Taj Group, Oberoi Group, Marriott Hotels, Hilton, ITC group, The Park, Novotel, Indigo, Air India, Amazon, Emirates flight catering, Thai Airways, Aditya Birla Group, Apollo Hospitals, Qatar Airways to name a few.

Bachelor's degree in Hotel Management and Catering Technology. @ Duration – 4 years

1st semester – Campus study (Theory & Practical), 2nd semester Campus study (Theory & practical). 3rd Semester – Campus Study (Theory and practical), 4th semester – Campus study (Theory & Practical), 5th semester – International/National Internship-, 6th semester- Campus study (Theory & practical). 7th Semester – Campus Study (Theory and practical) and Campus drive, 8th Semester – Campus Study (Theory and practical) and Campus Drive. The final placement and internship will be as written above.

MBA in Hospitality and Hotel Administration. @ Duration- 2 years

1st semester – Campus study (Theory & Practical), 2nd semester Campus study (Theory & practical). 3rd Semester– International/National Training – Available countries- USA, France, Singapore, India, Dubai, Malaysia, Poland, Mauritius, Thailand, Qatar, Australia, New Zealand, Maldives + 50 Countries. 4th semester – Campus study and campus drive. Final placement will be given in abroad or in India (students' choice). 150 Companies across the world will be coming for the campus drive including, Taj Group, Oberoi Group, Marriott Hotels, Hilton, The Park, Novotel, Indigo, Air India, Amazon, Emirates, Thai Airways, Aditya Birla Group, Apollo Hospitals, Qatar Airways to name a few.

- * Study and work options and then PR visa
- * American Hospitality Academy- USA
- * Technological University Dublin- Ireland
- * University of Greenwich- UK
- * University of Sunderland- UK
- * London School of Business and Finance- Singapore
- * Salford College – Australia ?Niagara College- Canada
- * Synergy University- Dubai.
- * Tourismsschule Klessheim – Austria

+ 20 more countries to choose from.

Certificate in Hospitality / Hotel Management @ Duration- 2 years

1st semester – Campus study (Theory & Practical), 2nd semester Campus study (Theory & Practical). 3rd Semester– International/National Training – Available countries- USA, France, Singapore, India, Dubai, Malaysia, Poland, Mauritius, Thailand, Qatar, Australia, New Zealand, Maldives + 50 Countries. 4th semester – Campus study and campus drive. Final placement will be given in abroad or in India (students' choice). 150 Companies across the world will be coming for the campus drive including, Taj Group, Oberoi Group, Marriott Hotels, Hilton, The Park, Novotel, Indigo, Air India, Amazon, Emirates, Thai Airways, Aditya Birla Group, Apollo Hospitals, Qatar Airways to name a few.

Certificate in Food Production and Bakery @ Duration- 18 months

1st semester – Campus study (Theory & Practical), 2nd semester Campus study (Theory & practical). 3 Semester– International/National Training – Available countries- USA, France, Singapore, India, Dubai, Malaysia, Poland, Mauritius, Thailand, Qatar, Australia, New Zealand, Maldives + 50 Countries.

Certificate in Food and Beverage Service. @ Duration- 18 months

1st semester – Campus study (Theory & Practical), 2nd semester Campus study (Theory & practical). 3rd Semester– International / National Training – Available countries- USA, France, Singapore, India, Dubai, Malaysia, Poland, Mauritius, Thailand, Qatar, Australia, New Zealand, Maldives + 50 Countries.

We have 100% International Training and Placement and an International Degree.

Till now 1500 students are working in Dubai, and above 1000 students have done training from Malaysia. A lot of students from Guru Nanak IHM are working in Australia, New Zealand, Kuwait, Qatar, Singapore, and Europe. etc.

Join Guru Nanak IHM to get the best International placement.

World Food Competition

Guru Nanak Institute of Hotel Management (GNIHM) inaugurated the 9th edition of the World Food Competition, a grand three day celebration of global cuisines and culinary talent. Over 160 chefs from 40 countries competed in Culinary, Fruit Carving, Cake Icing, and Mixology categories.

The event was inaugurated by Principal Dr. Pralay Ganguly, Vice Principal Mr. Jayanta Ghosh, and Advisor Mr. Xavier Gomes, featuring a vibrant student rally and cultural performances. Esteemed chefs Sanjeev Kapoor, Kunal Kapur, Ajay Chopra, and Dr. Chef Parvinder Singh Bali graced the occasion as judges.

The competition once again showcased GNIHM's global commitment to culinary excellence.



AMALGAM: Flavors & Folk Dances of India

Guru Nanak Institute of Hotel Management proudly hosted its Annual Food Festival, AMALGAM, celebrating excellence in hospitality and providing students a platform to showcase their creativity and skills. The event was graced by eminent personalities including Actor Parambrata Chatterjee, Actress Mimi Chakraborty, Master Chef Kunal Kapur, RJ Somak, RJ Kaushik, singer Kanchanmoy Bhattacharya, along with school principals, hoteliers, alumni, and education officials. Guests enjoyed a wide variety of vegetarian and non-vegetarian dishes, desserts, beverages, and starters from across India. School students participated in culinary contests judged by Chef Kunal Kapur, as well as extempore and quiz competitions, with winners felicitated on stage. Distinguished alumni were also honoured for their contributions, and several books were launched in the presence of dignitaries, making the evening a vibrant celebration of food, talent, and hospitality.

AMALGAM serves as a celebration of diversity, creativity, and unity, bringing together individuals from diverse backgrounds to revel in the joy of good food and cultural extravaganzas, including Jhumur dance, Chou Dance, in line with the theme of this year- FLAVOURS AND FOLK DANCES OF INDIA.



AMANTHRAN

Advances in Hospitality, Tourism Management & Regional Development

Guru Nanak Institute of Hotel Management (GNIHM) successfully conducted its 2nd International Conference, themed "Advances in Hospitality, Tourism Management & Regional Development", on 24th and 25th April 2025. The event brought together global experts, industry leaders, academics, and researchers to discuss innovations, challenges, and prospects in the hospitality and tourism sectors.

The conference featured five major tracks covering sustainable development, technology, regional growth, and manpower development. It hosted three renowned international speakers, ten national speakers, and saw presentations from 30 national and 3 international researchers. Distinguished personalities, including Mr. Ram Krishna Jaiswal (Hon. Consulate of the Republic of Maldives), Prof. Dr. Satish Chandra Bagri (Member, INCCU), and Mr. Pranav Prakash (Regional Director, India Tourism, Ministry of Tourism, Govt. of India), delivered impactful keynote addresses. Adding a cultural dimension, the Yuva Tourism Club organized a special Heritage Walk to Annapurna Temple and Gandhi Ghat in Barrackpore.

The event served as an exceptional platform for knowledge exchange, networking, and academic collaboration, reinforcing GNIHM's commitment to shaping global hospitality and tourism education.



INDO-RUSSIA Student Exchange Program

Guru Nanak Institute of Hotel Management (GNIHM) successfully conducted the Indo-Russian Student Exchange Program, offering students a life-changing international learning experience from 30th June to 10th July 2025. As the only hospitality college in India to participate in such a collaboration with Russia, GNIHM continues to reinforce its commitment to world-class education. During the visit, students took part in academic seminars, interactive classes, and cultural exchange sessions, gaining valuable insights into global hospitality practices and international management trends. A key highlight of the program was the opportunity to connect with Russian students, creating bonds through shared learning and cultural dialogue. Adding to the enriching experience, GNIHM students witnessed a grand graduation ceremony at the host college, offering them a motivating glimpse into international academic success. The entire journey was filled with learning, inspiration, and unforgettable memories. This exchange program perfectly reflects GNIHM's mission of holistic development—preparing students not only for national success but also for global excellence in the hospitality industry.



A visit to Sula Vineyards

Students of GNIHM visited Sula Vineyards, India's leading wine destination, for an immersive educational tour guided by faculty members Mr. Jatinder Pal Singh Chadha and Mr. Kaustav Dutta. From exploring lush vineyards and understanding grape cultivation to learning the intricacies of winemaking, fermentation, and bottling, students gained hands-on insights into the world of wine. The tour also featured interactive sessions with industry experts, along with wine tasting and food pairing experiences that enhanced their understanding of global wine appreciation. This experiential learning trip perfectly reflected GNIHM's commitment to practical education, offering students a valuable glimpse into the professional wine industry.



Educational Tour: Exploring Hospitality Excellence in Dubai

GNIHM has a prestigious tie-up with the Emirates Academy of Hospitality Management (EAHM), Dubai, under the Jumeirah Group. Through this collaboration, students visited leading five-star hotels in Dubai, gaining hands-on exposure to front office, food & beverage, culinary, and housekeeping operations.



Students of GNIHM with the General Manager of Accor Group of Hotels in Dubai



Students of GNIHM with the House Keeping Manager at Radisson Blu Hotel in Dubai.



Students of GNIHM in Jumeirah Palm Resort in Dubai



Students of GNIHM at Sheraton Group of Hotels in Dubai.



Students of GNIHM at Mercure Gold Hotel in Dubai

Master Classes by National & International Master Chefs

GNIHM had the privilege of hosting two internationally acclaimed culinary experts Chef Stanley Eugene Kinyeki from Boma International Hospitality College, Kenya, and Chef Matthias Meyer from B.H.M.S. Business & Hotel Management School, Switzerland, who conducted exclusive masterclasses for our students, offering global insights into diverse culinary techniques. Chef Kinyeki showcased innovative African cooking styles, while Chef Meyer shared advanced European methods and industry knowledge. Alongside them, Indian culinary legends Dr. Chef Parvinder Singh Bali, Chef Ajay Chopra, Chef Anil Rohira, Chef Vicky Ratnani, Chef Kunal Kapur, and Chef Suvir Saran have also conducted inspiring masterclasses at GNIHM, enriching students with world-class culinary learning experiences.



Merry Mixing Ceremony

On 26th November GNIHM organized the traditional cake mixing ceremony, at the GNIHM premises in presence of celebrity Chef Kunal Kapur and other eminent dignitaries. The age old cake mixing ceremony marks the beginning of the festive season. During the ceremony, dry fruits - Almonds, raisins, orange peel, lemon peel, dates, dried apricots, figs, walnuts, cashew and pistachio are soaked in a combination of liquor, one month prior to the Festival and left to ferment, so the students and faculties both are ready on time to bake the Christmas plum cakes. The Students, Faculty and Staff members all came together and ushered the spirit of Christmas.



Ranking of The India's Best Colleges 2025



All India Rank



East India Zone(P)



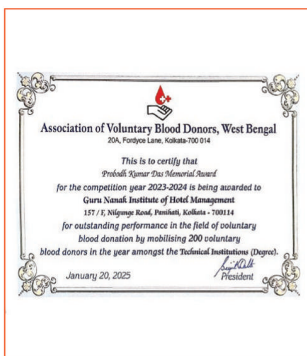
All India Rank(P)

Outlook



All India Rank

Awards & Accolades of GNIIM



indiatourism_kolkata

1/7

indiatourism_kolkata India Tourism Kolkata and Guru Nanak Institution of Hotel Management Host Grand Food Festival – Amalgam 2025

On February 7, 2025, India Tourism Kolkata, in collaboration with the Guru Nanak Institution of Hotel Management, Kolkata, organized a vibrant food festival at the college premises under the banner of Amalgam. The event brought together esteemed members of the hotel industry alongside officials from the Ministry of Tourism (MoT), creating a dynamic platform to celebrate India's rich cultural and culinary heritage. The festival showcased an array of traditional cuisines from multiple regions, offering visitors an opportunity to experience the authentic flavors and deep-rooted gastronomic traditions of India. With a perfect blend of heritage and innovation, the event successfully highlighted the essence of food culture, reinforcing its significance in India's diverse culinary landscape.

18 GOODLIFE FOOD THE TELEGRAPH SATURDAY 1 JUNE 2024

BUDDING CHEFS AND MIXOLOGISTS FOUGHT IT OUT AT THE WORLD FOOD COMPETITION 2024, WITH t2

The World Food Competition 2024 in association with 42 hosted at the Guru Nanak Institute of Hotel Management in Kolkata, was an exhilarating showcase of culinary skill, mixology talent and cultural diversity. The three-day event brought together top chefs and mixologists along with aspiring culinary talents from across the globe to celebrate the art and richness of world cuisine. The program not only showcased the scheduled layers of competition but also incorporated live cooking demonstration and masterclasses by culinary professionals, offering valuable insights and wisdom to both students and participants. The sessions not only proved to be educational but also served as an opportunity for the participants to interact with and learn from some of the best culinary minds. Students of standards IX to XII of different schools along with their respective teachers were present at the event. Snapshots from the day...

The event kicked off with an opening ceremony that highlighted the diverse cultural backgrounds of the participants along with felicitating the judges and eminent hospitality personalities and professionals. Chefs, students, and food enthusiasts from the countries paraded in their traditional attires, showcasing the vibrant tapestry of global culinary heritage. It was a striking display of unity in diversity, as the participants came together to celebrate their passion for aspects of culinary and mixology.

The judging panel comprised a distinguished lineup of culinary experts, including Ramesh Kapoor, Sanjeev Kapoor, Ajay Chopra and Purninder S. Bahl.

Un pictured Pawan Singh won the World Culinary Competition 2024. The closing ceremony saw the winners being honored with trophies and mementoes for their outstanding performance. The atmosphere was filled with joy and camaraderie as participants, judges, and spectators came together to applaud the accomplishments of the talented individuals who had showcased their culinary prowess.

Chief Ajay Chopra was spotted interacting with a participant.

Matava Farid from Uganda won the World Mixology Competition.

Placement Highlights

Success Stories

GNIHM **JIS GROUP** **Educational Initiatives**

Congratulations

GNIHM congratulates all of you for your Placement in Dubai

Suvooree Ghosh, Meghanjali Porel, Arpita Patra, Sudheer Panda, Rahul SK, Shajesh Linda

GNIHM **JIS GROUP** **THE Lalit** **Educational Initiatives**

CONGRATULATIONS

To All of You For Your Selection In The M.T Program (2025-2026) by **The Lalit Suri Hospitality Group**

MD Raghil Islam Abdi, Mehrab Haider, Chahongnao Reishap

GNIHM **JIS GROUP** **TAJ** **Educational Initiatives**

GNIHM CONGRATULATES ALL OF YOU FOR SELECTION IN THE TAJ GROUP OF HOTELS IN MT AND HOT PROGRAMS

Gunreet Singh, Jyoti Jha, Aheli Mukherjee, Madhuri Thalla, Mancy Bhushan, Yashi Chourasia, Dipa Debnath, Saswata Bhattacharya, POULAMI TARAFDER, Ishika Wahi, Hrishav Chakraborty

GNIHM **JIS GROUP** **Educational Initiatives**

Congratulations And Best Wishes For Your Bright Future

Sneha Bardhan
Get Placed in a **Michelin Star Restaurant At DUBAI**

+91 98361 06964 +91 93309 06150 info@gnihm.ac.in

GNIHM **JIS GROUP** **MAYFAIR** **Educational Initiatives**

CONGRATULATIONS

To All of You For Your Selection In The M.T Program (2025-2027) by **The Mayfair Hotels & Resorts**

Raageewari Dhar, Pawan Singh, Tanisha Mandha, Sumanwar Chakraborty, Diya Paul, Chitrangji Ray, Farheen Naz, Chirag Kumar Chakraborty

GNIHM **JIS GROUP** **Educational Initiatives**

Congratulations For your placement at Google

Ashutosh Barman
Selected by Compass at Google, Bangalore, India

GNIHM **JIS GROUP** **Educational Initiatives**

WORKING AT

DEBJIT CHAKRABORTY
AIRPORT LOUNGE MANAGER AT:- RAJIV GANDHI INTERNATIONAL AIRPORT - HYDERABAD

GNIHM **JIS GROUP** **Educational Initiatives**

Congratulations!

Ms. Juabanlak Sumer
For your Selection in Management Training Program by **The Taj SATS, Mumbai.**

GNIHM **JIS GROUP** **Educational Initiatives**

Congratulations!

Sunanda Chakraborty
For your placement at **Dubai World Trade Center**

GNIHM **JIS GROUP** **TAJ** **Educational Initiatives**

Congratulations!

For Your Placement In **The Taj Group of Hotels**

Chahongnao Reishap
Selected In HOMT- Culinary Department

GNIHM **JIS GROUP** **TAJ** **Educational Initiatives**

Congratulations!

For Your Placement In **The Taj Group of Hotels**

Pawan Singh
Selected In HOMT- Culinary Department

Placement Summary 2025

92%

Placement Rate

296

Students Successfully Placed

315

Total Offers Generated

80

Total International Offer

Rs. 48.4 LPA

Highest Package

Rs. 6 LPA

Average Package





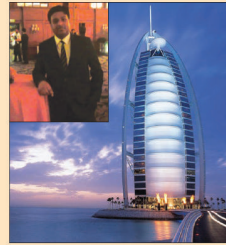
Shankar Thakur
Gateway USA

Hi. Dear students, this is Shankar Thakur from Guru Nanak Institute of Hotel Management, Kolkata. I am doing my internship training in the USA in a top five star resort. GNIHM has given me this opportunity. I am getting international exposure here. Thanks GNIHM for giving me this opportunity.



Somsubhra Biswas
World Class hotel, Dubai

Hi, this is Somsubhra Biswas from Guru Nanak Institute of Hotel Management, Kolkata. I am doing my internship training in a world class hotel in Dubai. Believe me the property where I am doing training is of very high standard. Guru Nanak IHM has given me this opportunity and I am thankful to the college I cracked the interview because of the knowledge and skill I mastered in my class. Without the support of GNIHM, this was not possible. GNIHM is an excellent Hotel Management college.



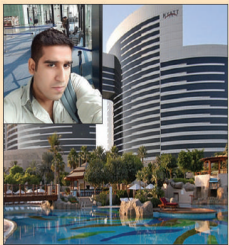
Santa Prasad Hati
World Class hotel, Dubai

Hi, this is Santa Prasad Hati, from Guru Nanak Institute of Hotel Management, Kolkata. I am doing my internship training in a world class hotel in Dubai. Believe me the property where I am doing training is of very high standard. GNIHM has given me this opportunity and I am thankful to the college I cracked the interview because of the knowledge and skill I mastered in my class. Without the support of



Abhijit Bandyopadhyay
World Class hotel, Dubai

Hi, this is Abhijit Bandyopadhyay from Guru Nanak Institute of Hotel Management, Kolkata. I am doing my internship training in a famous hotel in Dubai. I cracked the interview because of the knowledge and skill I acquired from my teachers. Without the support of GNIHM, this was not possible. GNIHM is one of the best Hotel Management College of India.



Avishek Banerjee
famous hotel, Dubai

Hi, this is Avishek Banerjee from Guru Nanak Institute of Hotel Management, Kolkata. I am doing my internship training in a famous hotel in Dubai. GNIHM has given me this opportunity and I am thankful to the college. I cracked the interview because of the knowledge and skill I mastered in my class. Without the support of GNIHM, this was not possible. GNIHM is one of the best Hotel Management College in India.



Birendra Kishore Roy
highly reputed hotel, Kuwait

Hi, this is Birendra Kishore Roy from Guru Nanak Institute of Hotel Management, Kolkata. I am doing my internship training in a very high standard hotel in Kuwait. GNIHM has given me this opportunity and I am thankful to the college. I cracked the interview because of the knowledge and skill my teachers imparted. Without the support of GNIHM, this was not possible. GNIHM is an excellent Hotel



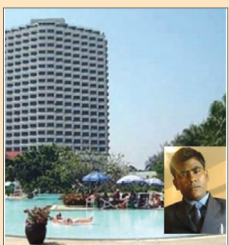
Surajit Chanda
highly reputed hotel, Dubai

Hi, this is Surajit Chanda from Guru Nanak Institute of Hotel Management, Kolkata. I am doing my internship training in a highly reputed hotel in Dubai. I cracked the interview because of the knowledge and skill I acquired from my teachers. Without the support of GNIHM, this was not possible. GNIHM is an excellent Hotel Management College.



Sudipta Bala
Renowned hotel, Dubai

Hi, this is Sudipta Bala from Guru Nanak Institute of Hotel Management, Kolkata. I am doing my internship training in a renowned hotel in Dubai. Without the support of GNIHM, this was not possible. I am getting international Industrial exposure in Dubai. GNIHM is one of the best Hotel Management College of India.



Sudip Gharai
highly reputed hotel, Dubai

Hi, this is Sudip Gharai from Guru Nanak Institute of Hotel Management, Kolkata. GNIHM has given me placement in a very reputed hotel in Dubai. I am earning a handsome salary here. Apart from food, accommodation and medical are free. I would like to thank GNIHM, Kolkata for providing this opportunity to me.



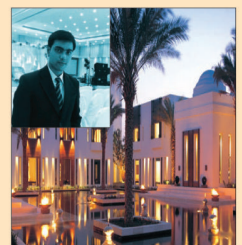
Aftab Ali
World Class hotel, Dubai

Hi, this is Aftab Ali from Guru Nanak Institute of Hotel Management, Kolkata. GNIHM has given me placement in this famous hotel in Dubai. I am earning a very good salary here. Apart from food, accommodation and medical are free. I would like to thank GNIHM, Kolkata for this opportunity given to me.



Prasant Singh
Marriott Hotel, Dubai

Hi, this is Prasant Singh, from Guru Nanak Institute of Hotel Management, Kolkata. GNIHM has given me placement in this reputed hotel in Dubai. I am earning a very good salary here. Apart from food, accommodation and medical are free. I would like to thank GNIHM, Kolkata for this opportunity given to me.



Souvik Bhattacharjee
famous hotel, Oman

Hi, this is Souvik Bhattacharjee, from Guru Nanak Institute of Hotel Management, Kolkata. GNIHM has given me placement in this reputed hotel in Oman. I am earning a good salary here. Apart from food, accommodation and medical are free. I would like to thank GNIHM, Kolkata for this opportunity given to me.



Abdul Ohab Mondal
famous hotel, Oman

Hi, this is Abdul Ohab Mondal, from Guru Nanak Institute of Hotel Management; Kolkata. GNIHM has given me placement in this famous hotel in Oman. I am earning a good salary here. Apart from food, accommodation and medical are free. I would like to thank GNIHM, Kolkata for this opportunity given to me.



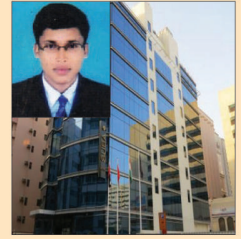
Md. Samiullah
prestigious hotel Japan

Hi, this is Md. Samiullah, from Guru Nanak Institute of Hotel Management; Kolkata. GNIHM has given me placement in this prestigious hotel in Japan. I am earning a very handsome salary here. Apart from food, accommodation and medical are free. Thanks GNIHM, Kolkata, for this opportunity given to me.



Partha Pratim Seal
Carnival Cruise, USA

Hi, this is Partha Pratim Seal from Guru Nanak Institute of Hotel Management; Kolkata. I got placement in Carnival Cruise (USA). I am earning a handsome salary and enjoying every bit of my job. Apart from food, accommodation, and medical are free. Thanks GNIHM, Kolkata for my placement.



Amir Ali Khan
World Class Hotel, Dubai

Hi, this is Amir Ali Khan from Guru Nanak Institute of Hotel Management; Kolkata. GNIHM has given me placement in this reputed hotel in Dubai. I am earning a good salary here. Apart from food, accommodation and medical are free. I would like to thank GNIHM, Kolkata, for my placement.



Md. Asif Khan
World Class hotel, Dubai

Hi, this is Md. Asif Khan from Guru Nanak Institute of Hotel Management; Kolkata. GNIHM has given me placement in this reputed hotel in Dubai. I am earning a very good salary here. Apart from food, accommodation and medical are free. I would like to thank GNIHM, Kolkata for this opportunity given to me.



Ravi Kumar
Carnival Cruise USA

Hi, this is Ravi Kumar from Guru Nanak Institute of Hotel Management, Kolkata. I got placement in Carnival Cruise (USA). I am earning a handsome salary and enjoying every bit of my job. Apart from food, accommodation, and medical are free. Thanks GNIHM, Kolkata for my placement.



Suvojeet Kundu
reputed hotel, Dubai

Hi, this is Suvojeet Kundu from Guru Nanak Institute of Hotel Management, Kolkata. GNIHM has given me placement in this reputed hotel in Dubai. I am earning a good salary here. Apart from food, accommodation and medical are free. I would like to thank GNIHM, Kolkata, for my placement.



Md. Kamaluddin Khan
Star Hotel, Kuwait

Hi, this is Md. Kamaluddin Khan from Guru Nanak Institute of Hotel Management, Kolkata. GNIHM has given me placement in this renowned hotel in Kuwait. I am earning a good salary here. Apart from food, accommodation and medical are free. I would like to thank GNIHM, Kolkata, for my placement.



Gurpreet Singh Anand
Star Hotel, Kuwait

Hi, this is Gurpreet Singh Anand from Guru Nanak Institute of Hotel Management, Kolkata. GNIHM has given me placement in this famous hotel in Kuwait. I am earning a good salary here. Apart from food, accommodation and medical are free. I would like to thank GNIHM, Kolkata, for providing me this opportunity.



Sheikh Mirajuddin
Reputed Hotel, Dubai

Hi, this is Sheikh Mirajuddin from Guru Nanak Institute of Hotel Management, Kolkata. GNIHM has given me placement in this famous hotel in Dubai. I am earning a very good salary here. Apart from food, accommodation and medical are free. I would like to thank GNIHM, Kolkata, for providing me this opportunity.



Dibyendu Bhattacharjee
Muscat, Oman

Hi, all this is Dibyendu, Working in Muscat, Oman, I am from Guru Nanak Institute of Hotel Management, Kolkata. Thanks GNIHM for your excellent support.



Amritendu Uttasahni
Star Hotel, Kuwait

Hi, this is Amritendu Uttasahni from Guru Nanak Institute of Hotel Management, Kolkata. GNIHM has given me placement in this renowned hotel in Kuwait. I am earning a good salary here. Apart from food, accommodation and medical are free. I would like to thank GNIHM, Kolkata, for my placement.

GNIHM has International Tie ups & MoU with different abroad organizations, Universities, and colleges for the students exchange program, Internship, and placements . These tie ups will help the students immensely for their future studies, exchange programs, etc.

We have International tie ups with the countries mentioned below :-

London School of Business and Finance

(Singapore, London, Canada, USA, Australia). Guru Nanak Institute of Hotel Management has signed a MoU with LSBF , Singapore, A gateway for the internship, Placement and study in Singapore, Canada, Australia, and the USA. Website- www.lsbf.edu.sg

As the recipient of the Excellence in Curriculum and Assessment award at the EducationInvestor Asia Awards 2018, LSBF in Singapore provides a focused, industry based education to more than 10,000 undergraduate and graduate students from more than 20 countries.

As a global institution, our focus is on providing a great student learning experience – in and out of the classroom. With the support of LSBF in the UK and the royal patron, His Royal Highness Prince Michael of Kent GCVO, we equip our students with the requisite knowledge and skills through 6 unique learning entities – School of Professional Education, School of Business, School of Hospitality, School of English, Chinese Business Department as well as Executive Development & Online Unit.

In 2016, LSBF in Singapore was ranked as the Best Private School in Accountancy and the Best Private School in Hospitality & Tourism in Singapore. As a recipient of the Asia Enterprise Brand Award, our footprint is cemented in Asia. With two campuses in the heart of Singapore's dynamic Central Business District, we are well-positioned to present our students to great quality education and skills necessary to succeed in a career.



Technological University Dublin (Ireland)

Ireland College of art and Tourism - <http://www.dit.ie/cat/>

Technological University Dublin (Ireland) is recognised as a pioneer in technological and professional higher education over the last one hundred and twenty years. The Institute has a record of responding to the changing needs of industry, the professions and society; embracing diversity, encouraging entrepreneurialism and providing opportunities for progression for students at different stages of their careers.

The schools in the College of Arts and Tourism have been leading development in some of the newer professions such as communications, creative digital media, design, journalism and tourism; while continuing to reframe disciplines such as culinary arts, drama, fine art, languages, law, social sciences and music. Today, the College has the largest student population of the Institute pursuing a wide range of certificate, degree, masters, doctoral and post-doctoral programmes. Professional practice has always been at the core of the College's activities with research and scholarly activity playing a key role – including hosting the Graduate School for Creative Arts and Media (GradCAM). There is also a vibrant policy for professional and industrial engagement, and linking with communities to enhance access to education.

The College is leading DIT's relocation to its new city centre campus at Grangegorman with staff and students from art, design, photography and social sciences commencing their study here in September 2014. We will be joined by the rest of the College in a purpose designed and built Centre for Creative and Cultural Industries along with purpose built culinary arts and hospitality facilities in 2020.



Guru Nanak Institute of Hotel Management has tied up with Technological University Ireland

Confederation of Tourism & Hospitality

London, France, Switzerland- www.cthawards.com

At the Confederation of Tourism & Hospitality (CTH), our core mission is to provide the highest standard of hospitality, tourism and culinary qualifications. CTH achieves this through robust monitoring supported by industry, universities and the UK government regulator, Ofqual. CTH has partnerships with major international employers and academic institutions. CTH is a member of the Federation of Awarding Bodies.

GTMC, Virgin Atlantic, and Star Alliance work with CTH on our Career Skills programmes while our Management programmes lead to final year undergraduate and Masters degrees with many British and international universities.

CTH is also closely partnered with the renowned Institute of Hospitality and offers a variety of [Institute of Hospitality qualifications](#) developed incorporating their unique industry knowledge.

The Confederation of Tourism and Hospitality (CTH) is the UK's leading specialist professional awarding body for qualifications in the growing hospitality and tourism sector.

Over the last 30 years, CTH has focused on developing and adding value to careers globally in the Hospitality, Culinary & Tourism industries. Established in 1982 as a specialist professional awarding body, our mission is to focus on the training needs of new entrants and existing industry professionals. We now have a network of over two hundred [Approved Teaching Centres](#) worldwide delivering industry-relevant CTH qualifications to thousands of new students each year.

Australian internships

Comprehensive Internship Programs with highest quality of service

At Australian Internships, we offer internship programs in almost all academic disciplines. Internships offer highly structured training in the workplace, benefiting both young professionals and host organisations. Australian Internships programs offer innovative work experience focused on offering interns 'hands on' training through real world experience. Australian Internships individually selects suitable host companies for each and every applicant. Each program is negotiated on a case by case basis to ensure that it is tailor matched to candidates - their educational background and professional objectives. The primary focus of the internship program is training and getting firsthand knowledge and exposure into the real working environment. We are well recognized as the market leader in career development programs for international candidates. The programs are customised to meet students' and graduates academic and professional needs. The program includes the following services: career advice, CV & Cover Letter writing guidance, interview skills training including mock interviews, close monitoring of progression throughout the program and much more. Each candidate that is admitted into our program is allocated an Internship Program Supervisor – this person counsels, assists and supports the intern throughout the entire program to ensure they have a valuable experience.

Malaysia internship & placement

The Hospitality industry comprises several sectors, including food services, beverage services, accommodations, recreation, and customer service and leading to career aspirations in the Airlines & Cruise Industry. The hospitality sector thrives on the availability of leisure time and disposable income of consumers as well as the needs of business travelers. A hospitality provider such as a restaurant or a hotel requires skilled people for operating and managing facilities in various ways, including maintenance, administration/management, marketing, service, and human resources. A candidate with hard work and a customer-service-centered attitude can find a fulfilling career in this industry. Hospitality internships in particular train candidates in social skills, event coordination, and business operations. Internships and summer jobs can help you in finding your desired place in this industry.

ADVANTAGES OF COMPLETING A HOSPITALITY INTERNSHIP IN MALYASIA THROUGH [hospitality INTERNSHIPS](#) INCLUDE:

- Internationalize your resume
- Gain valuable experience in your academic field
- Obtain credit for your existing studies
- Develop workplace English skills
- Form alliances with international companies
- Gain recognition within your profession
- Improve your career options
- Develop an appreciation of the Malaysia & Aseana work ethic and labour procedures Apart from that Guru Nanak institute of Hotel Management has tie up with various countries for the students internship and placements like, Kuwait, Saudi Arabia, Indonesia, Maldives, Oman, Qatar, Seychelles, Bahrain, China, Bangkok, Hong Kong, Malta, France, New Zealand, Nepal, Bhutan, etc. Above all Guru Nanak IHM is making students career internationalized for better prospect of the students.

ADMISSIONS OPEN AT **Limited Seats**

Guru Nanak Institute of Hotel Management



CREATING FUTURE LEADERS IN THE HOSPITALITY INDUSTRY



Accreditations, Affiliations & Approvals (as applicable)



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033 2523 1246
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JET Entrance Examination

Our courses

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- BA in International Hospitality & Tourism Management
- B.Sc in Hospitality and Hotel Administration
- BBA in Aviation Management
- Bachelor in Hotel Management & Catering Technology
- MBA/M.Sc in Hospitality and Hotel Administration
- Diploma in Hotel/Hospitality/Aviation Cruise line Management
- Certificate in Food Production & Bakery
- Certificate in Food & Beverage Service

Guaranteed abroad Internship & Placements.

Students from any stream can apply

GNIHM Students are placed at:

Aviation / Hotels / Hospitals / Cruise / MNCS / Railways



and over 60+ more ...

Mentors of Guru Nanak IHM :



Masterchef Sanjeev Kapoor
Mentor

Masterchef Vikas Khanna
Mentor

Masterchef Kunal Kapoor
(Mentor & Brand Ambassador)

Masterchef Damodharan K.
Mentor

Masterchef Ajay Chopra
Mentor

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GNIHM Provides Internship & Placement Opportunities in:

- India USA Australia Dubai France
- Kuwait Germany Bangkok Cayman Island
- Malaysia China Mauritius Maldives
- Singapore and over 60+ more ...

Airline tie-ups:

Emirates Airlines, Indigo Airlines, Air India, Vistara Airlines, Spice jet Airlines, etc

GNIHM organises different world-class international level competitions like international chef competitions, cake baking and mocktail competitions, international fruit carving competitions etc. and seminars on various topics. These competitions and seminars in turn provide great international exposure to the GNIHM students.

Campus Address: 157/F, Nilgunj Road, Panihati, Kolkata - 700 114, West Bengal



www.facebook.com/GNIHM



www.instagram.com/Gurunanakihm1



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Why GNIHM?



1. GNIHM is one of the best Colleges in Asia. It will be a unique choice of top-quality academic programs, accredited by international standard countries.
2. Guru Nanak IHM is tied up with American Hospitality Academy, USA, London School of Business and Finance, Singapore, and leading Universities in the UK (University of Lincoln, University College Birmingham, University of Sunderland), Canada(Niagara College), B.H.M.S Switzerland, etc. for the Dual Degree and Higher Diploma courses.
3. Students of Guru Nanak IHM will get 100% International Exposure.
4. Tied up with all the sectors of the Hospitality Industry with about 60 countries across the globe. Tied up with 5-star organizations in the USA, the UK, Germany, France, Poland, Dubai, Malaysia, Singapore, Canada, Australia, New Zealand, Saudi Arabia, Kuwait, Qatar, Maldives, Indonesia, Thailand, etc.
5. Organizer of World Food Competition – International Chef Competition, International Mocktail Competition, International fruit carving competition, International cake icing competition, International level bed making Competition. Participating in these competitions will give an extra edge to the students of GNIHM.
6. Perfect balance between practical and academic studies.
7. A pool of internationally recognized lecturers offering vast academic expertise like master chef Sanjeev Kapoor, Michelin star chef Vikas Khanna, Master chef Kunal Kapur, Master chef Ajay Chopra, Lida Siddons (U.K), David Christopher (UK), Ananchai Suttison (Thailand), Karl Gujonmos (Germany),
8. The exceptional quality of life, including social and sporting activities, locally and internationally.
9. JIS group Global Alumni network uniting over 5 lakhs + graduates worldwide.
10. JIS group is the largest education group in Asia.
11. Passed-out students are getting a pay package of Rs. 3.5 lakh to 36 lacs per annum.
12. Tie-ups with all the largest 5-star organizations with top management for the internship and placement of the students.
13. Broad cultural diversity, with an international student body.
14. Exposure to significant partnerships with key business players.
15. Extensive Internship and career opportunities through JIS University.

Placements, Competitions & Masterclasses



World Food Competition

60 countries | 160 participants
4 international competition

Masterclass by National and International MasterChefs

100%
NATIONAL AND INTERNATIONAL PLACEMENTS

