

Top 11 reasons to choose Guru Nanak college for your bright future in the hospitality industry

**For ready reference please watch our YouTube channel -
<https://www.youtube.com/@gurunanakinstituteofhotelm4141/videos>**

1. Organizer of World Food competition where 4 international level completions were organized in 2024.

International World Food Competition

International Mixology Competition

International Cake Icing Competition

International Fruit Carving Competition

A total of 160 participants from 40 countries and all our students participated in the competitions and got hands-on learning experiences from the abroad students.

Please find the links below to watch it

2. Master class organized with the Michelin star chefs and master chefs with

Master chef Kunal Kapur

Master chef Sanjeev Kapoor

Mischelin star chef Suvir saran

Master chef Vikash Khanna

Master Chef Ajay Chopra

Masterchef and Dr. Chef provider Singh Bali

Mischlin star chef Leolard from Switzerland

Master chef Karl Gujenmos from the USA

No other colleges in the world have given so much Exposure to the students as GNIHM did.

3. GNIHM organized 5 international seminars with Managers from the Hospitality industry from 40 companies who came and delivered lectures to the students of GNIHM.

No other organizations conducted such a huge seminar for the students where students get real insights into the hospitality industry.

4. Tied up and signed an MoU with a huge number of foreign universities for higher studies and internship and abroad placement opportunities.

A. American Hospitality Academy- USA

B. Technological University Dublin- Ireland

C. University of Greenwich- UK

D. University of Sunderland- UK

- E. London School of Business and Finance- Singapore
- F. Salford College - Australia
- G. Niagara College- Canada
- H. Synergy University- Dubai
- H. Tourismusschule Klessheim – Austria
- I. College De France – France
- J. University of Canberra
- K. Salt College – Canada
- L. Georgian College - Canada

5. Industry visit to Sula Wine Vinyard for the real experience of wine preparation
Wine class with wine sommelier Monin.

6. We have tied up with five-star hotels in 60 countries for internship opportunities.

A total of 100 students opted for the USA Internship. 25 students opted for the internship in France. 20 students opted for Malaysia. 50 students opted for the internship in Mauritius. 30 students are doing internships in Dubai. A good number of students are doing internships in Malta, Thailand, Australia, New Zealand, and Maldives to name a few. All are paid with a high stipend and free food and accommodation.

7. Cake Icing practical class with Master Chef Kunal Kapur.

8. Art of the plate learning from Master Chef Kunal Kapur.

9. Campus drive- Till now 70 Companies conducted campus drives. Find the details

Five-star hotels- 30 (Taj, Oberoi, Marriott, ITC, Hyatt, Hilton, Accor, and The Park to name a few)

Multinational Companies- 10 (CCD, Amazon, Jio World Trade Centre, CCD to name a few)

Aviation Industry – 10 (Emirates, Indigo, Vistara, Air Asia to name a few)

Retail sector – 10. (Aditya Birla Group, Future Group, Dominos, Reliance retails and trends to name a few)

Hospital – 5 (Apollo, AMRI, Disun to name a few)

Travel & Tourism industry – 5 (Make my trip.com. Thomas cook, Booking.com to name a few)

Cruise line – Star Cruise, and Royal Caribbean Cruise to name a few.

10. Lash Green campus with three Cricket grounds, One basketball ground, a Table tennis board, a Football ground, a volleyball ground, along multi gym.

11. Modern smart induction-based kitchen with a capacity of 60 students can do practicals at a time.

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