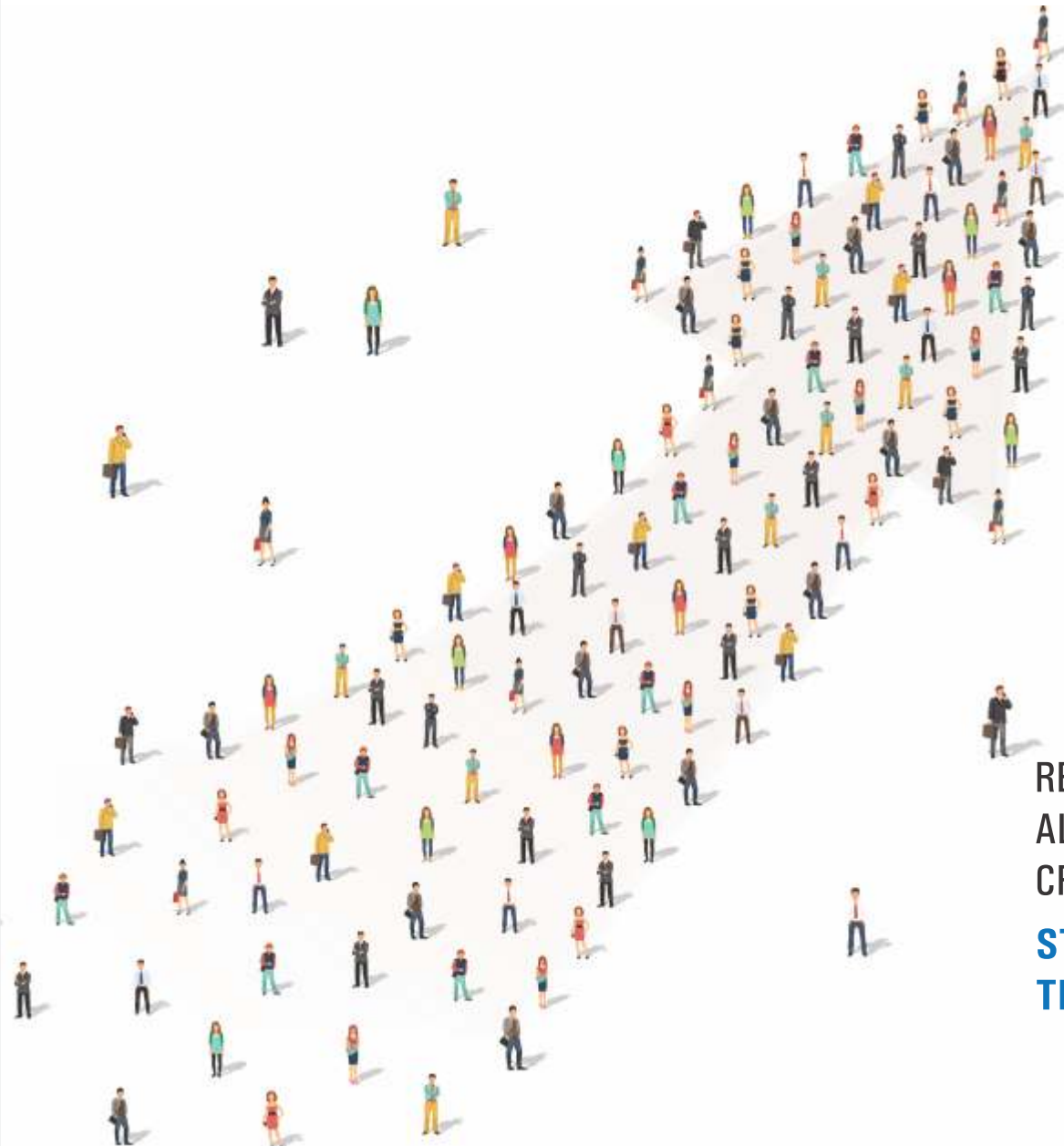




BELGAUM INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY



REMEMBER YOU ARE
ALSO A PART OF THE
CROWD.

**STAND OUT FROM
THE REST.**



Rahul Kalpatri
Director

From the Desk.

Directors Message.

We are stepping into the new academic year, with renewed hopes and aspirations. This should be the year of academic transformation. I am sure all the new students will have a memorable academic experience in this institution, a vibrant college with opportunities and challenges for everyone.

VISION

To Build progressive educational environment enriching the lives of students, employees & our society.

MISSION

Building a team of professionals to impart the knowledge of culinary and hospitality sector to deserving aspirants

ABOUT US

We the team of professionals have a ample experience in education segment specifically in hospitality industry.

In these entire activities one thing which always came within is desire to do something different and unique and keep a benchmark for others.

OUR AIM

- To provide a better future for youngsters.
- Make them self sufficient.
- Reduce unemployment level.
- Better society to live-in
- Uplift hospitality sector.

PROSPECTUS

Call: 0831- 4810285, 8296921285

NEED OF THE DAY

In today’s world earning money is not the only principle what we business enterprise should focus, we believe something should be returned back to the society in terms of our social responsibility. Taking this to the next level we BIHM have initiated many social welfare program wherein every single citizen in our radius should be benefitted.



WHY BIHM?

We offer 18 months course where students will be trained in all possible culinary and hospitality concepts (12 months theory + practical & 6 months industrial training).

Trained faculties with minimum of 5 years of practical experience in the culinary & hospitality industry.

INFRASTRUCTURE FACILITIES

- ◇ Spacious Classrooms.
- ◇ Highly Equipped Practical Labs.
- ◇ Industry Skill, Soft Skill & Social Skill Development Program.
- ◇ Distinguished & Excellent Faculty.
- ◇ Placement Opportunities In Star Hotels, Restaurants, Aviation & Cruise Ships.
- ◇ Wi-fi Connectivity
- ◇ Library Facility
- ◇ Hostel Facility



DIPLOMA IN HOTEL MANAGEMENT & CATERING TECHNOLOGY

| | |
|----------------------|---|
| Duration: | The course is of 18 months. |
| Qualification | A minimum pass in SSLC examination or PUC and its equivalent. |
| Seats | We intake min 60 seats per batch. |
| Key Features | <p>Exposure to star category hotels</p> <p>Live catering experience</p> <p>Industrial tour</p> <p>Training program in well-known properties</p> <p>Industry experienced faculties</p> <p>Specific subject specialization (production, service, front office, housekeeping).</p> <p>WI-FI connected campus</p> |



| SPECIAL PLACEMENT FEATURES:

- 6 MONTHS INTERNSHIP PROGRAM.
- POINT OF SALE TRAINING & PLACEMENT.
- INVENTORY MANAGEMENT TRAINING & PLACEMENT

PLACEMENT & TRAINING

OUR STUDENTS ARE PURSUING THEIR ON JOB TRAINING AT VARIOUS REPUTED HOTELS.



ADMISSION OPEN FOR 2018 BATCH



DIPLOMA IN HOTEL MANAGEMENT & CATERING TECHNOLOGY

Duration : 1.5 years

Eligibility : Min SSLC Passed or PUC



**BELGAUM INSTITUTE OF HOTEL MANAGEMENT
& CATERING TECHNOLOGY**

Address: Plot No 756, Mulla Building, near Shree Nagar Garden, Belagavi 590016

Contact: Rahul Kalpatri 0831- 4810285, 8296921285

Email: bihmbelgaum@gmail.com | www.bihmcareer.com | Follow us on Facebook 