

ANNUAL REPORT FOR THE YEAR 2025-26

1. BRIEF HISTROY AND INTRODUCTION:

The Institute of Hotel Management, Hamirpur, is an autonomous body located in the education hub of Hamirpur, Himachal Pradesh. Established in 2011 under the Government of Himachal Pradesh. The Institute is affiliated with the National Council for Hotel Management and Catering Technology (NCHMCT), Noida.

1.1 In a remarkably short span, the Institute of Hotel Management, Hamirpur, has emerged as a premier institution in its field. We specialize in providing comprehensive training for hospitality industry professionals, empowering young minds with the skills and knowledge required to excel in this dynamic sector. IHM Hamirpur boasts an excellent infrastructure, offering a range of facilities that foster skill development and professionalism in our students. Our aim is to ensure that our graduates meet the evolving expectations of the hospitality industry. Our students are known for their sincerity, honesty, and hard work, which are essential qualities for a successful career in the hospitality industry. These essential qualities have contributed to the success of our graduates in the hospitality industry. Our past batches have been well-placed, with a consistently positive response from recruiters.

1.2 To remain aligned with the evolving landscape of hospitality education, we continuously update our curriculum to reflect the latest industry trends and necessities. This ensures that our students are equipped with the most relevant knowledge and skills, making them highly sought after by employers in the hospitality sector.

2. COURSES OF STUDY:

| Sr. No. | Course | Intake |
|---------|--|--------|
| 1 | B.Sc. in Hospitality and Hotel Administration | 120 |
| 2 | 1½ Year Craftmanship Certificate Course in Food Production and Patisserie | 60 |
| 3 | 1½ Year Diploma in Food and Beverage Service | 60 |

3. ACADEMIC EXCELLENCE

3.1 Program Affiliations and Examinations

Prior to 2023, the National Council for Hotel Management and Catering Technology (NCHMCT), Noida, and Indira Gandhi National Open University (IGNOU) conducted annual examinations for the Hospitality and Hotel Administration (H&HA) program. From 2023 onwards, NCHMCT, Noida, and Jawaharlal Nehru University (JNU) have taken over the examination process, with JNU awarding degrees to our graduating students. This is our first batch graduating with a JNU degree.

3.2 Academic Session 2025-26 Highlights

The Institute of Hotel Management, Hamirpur, takes great pride in its students' academic achievements. We are delighted to report that our students have consistently demonstrated exceptional performance in their academic pursuits. We are pleased to share the highlights of our students' academic achievements for the 2025-26 session.

| SL | Course & Semester | No. of Students Enrolled | Appeared in TEE | Reappear | Cleared | % |
|----|---|--------------------------|-----------------|----------|---------|--------|
| 1 | B.Sc. HHA, Sem-I | 83 | 82 | 3 | 79 | 96.34 |
| 2 | B.Sc. HHA, Sem-III (IT Batch) | 41 | 37 | 0 | 37 | 100.00 |
| 3 | B.Sc. HHA, Sem-III (In Institute Batch) | 41 | 41 | 1 | 40 | 97.56 |
| 4 | B.Sc. HHA, Sem-V | 93 | 92 | 4 | 88 | 95.65 |
| 5 | CCCFPP, Sem- I | 51 | 51 | 9 | 42 | 82.35 |

4. STUDENT DEVELOPMENT INITIATIVES:

Our students actively engaged in various inter- and intra-college activities, fostering their growth and expertise:

4.1 Events and Workshops

- **Anti-Ragging Orientation & Awareness with Anti Ragging Day and Week:** Awareness programmes were conducted to educate students about anti-ragging policies, ensuring a safe, respectful, and inclusive campus environment.
- Meet and Mingle.
- International Housekeeping Week celebrations.
- Third-year students organized a theme lunch named “SINO” showcasing flavor of China and Thailand, honing their event management skills under the guidance of Mr. Parnish Pathania and Mr. Pankaj Sharma.

4.2 Guest Lectures and Interactive Sessions

- **Campus 2 Start-up Orientation Webinar**
A comprehensive webinar was organized to introduce students to entrepreneurial opportunities in the hospitality and management sector. The session encouraged innovation, startup culture, and self-employment avenues.
- **Organ Donation Awareness Programme**
This session sensitized students about the importance of organ donation, promoting social responsibility and humanitarian values.
- **Smart Investor Awareness Programme**
Students were introduced to basic financial literacy, investment strategies, and the importance of smart financial planning for a secure future.
- **Orientation for Italian Culinary**
A specialized session was conducted to familiarize students with Italian cuisine, culinary techniques, and global hospitality standards.

- **Tobacco-Free Youth Campaign**
This initiative aimed to spread awareness about the harmful effects of tobacco consumption and encouraged students to adopt a healthy lifestyle.
- **Moral Values Among Youth for Nation Development**
The session emphasized the importance of ethics, discipline, and values in shaping responsible citizens and contributing to nation-building.
- **Importance and Opportunities at Employment Exchange**
Students were guided about employment opportunities, registration processes, and career support services available through employment exchanges.

4.3 In Extra- Curricular activities some of the notable events and competitions included:

- a) Budding Chef Competition Season-2
- b) Essay Writing Competition (World Tourism Day)
- c) Eco -Friendly Tray Gardening Competition
- d) Reel Making Competition
- e) Sales Pitch Competition
- f) Budding F&B Star Season-2

4.4 In sports we conducted competitions like

- a) Chess Competition
- b) Dart Board Competition
- c) Badminton
- d) Volleyball Competition
- e) Cricket Tournament

5. AWARDS AND ACHIEVEMENTS:-

5.1 Our students achieved notable success in various competitions, including:

- Four students of this Institute Mr. Priyanshu Sharma, Mr. Sagar Veeka, Mr. Mahul Rana & Ishata Arun from 5th semester participated in Everest Better Kitchen Culinary Challenge season seven and ENZO housekeeping Olympiad.
- A Team comprising Mr. Priyanshu Sharma, Mr. Sagar Veeka, has secured 2nd position in Everest Better Kitchen Culinary Challenge held at IHM Shimla under the supervision of Sh. Parnish Kumar Assistant Lecturer.
- Two students, Mr. Mahul Rana & Ishita Arun have jointly secured 3rd positions in ENZO housekeeping Olympiad held at IHM Shimla under the supervision of Sh. Rakesh Patyal Assistant Lecturer.

5.2 Mr. Aditya Sharma & Mr. Naveneet CCCFPP students have participated in India Chef the campus Competition 2026 at Chandigarh University:-

- Team secured 1st position (Gold) in Indian traditional cuisine.

5.3 Mr. Akhil Chauhan & Mr. Akash Sharma 6th semester students have participated in The Vanity Cup Competition 2026 at Chandigarh University:-

- Mr. Akhil Chauhan secured 1st position in grooming excellence along with communication skills.

All these activities are aimed to promote and inculcate the technical skills, professionalism and creativity in the future Hospitality professionals and entrepreneurs.

6. FACULTY DEVELOPMENT AND TRAINING:

At the Institute of Hotel Management, Hamirpur, we prioritize the holistic development of our faculty, staff, and students. To foster growth and excellence, we encourage active participation in various programs. Our academic team has attended numerous development programs, including: National and International Seminars and Workshops. These initiatives enable our faculty to stay updated on the latest trends and best practices in the industry and academia, ultimately enhancing the learning experience for our students.

- The Head of Department (HoD) attended a 5-day FDP on "Curriculum Innovation- Bridging the Gap between Hospitality Industry & Academia" organized by Amity School of Hospitality, Kolkata and a 7 day International FDP on "Innovations, Entrepreneurship, and Sustainability in Tourism and Hospitality Industry" organized by School of Hotel Management & Tourism, Devbhoomi, Uttarakhand University, Dehradun.
- Mr. Romi Sharma and Mr. Ajay Kumar participated in a specialized FDP titled "Enhancing Pedagogical Excellence in Grooming, Finishing and Soft Skills for Hospitality Educators" at NCHMCT Noida. This program focused on improving instructional delivery, personality grooming standards, and soft skill development essential for hospitality education.
- Mr. Rakesh Patyal, Mr. Gunjan Umakant, and Mr. Naresh Kumar attended an online training on "CESIM Hospitality Solution on Revenue Management" 2026. This program provided hands-on exposure to digital simulation tools and decision-making strategies in hospitality revenue optimization.
- Mr. Gunjan Umakant attended the advanced program on "Next Gen Revenue Management & AI Applications in Hospitality" at IHM Rohtak from 14th to 16th January 2026, focusing on the integration of Artificial Intelligence and analytics in hospitality operations, further strengthening expertise in emerging trends,.

6.1 Certification and Registrations

- HoD has participated as team member and registered two design patents with Patent Office, Govt. of India,
 - 1) AI Enabled Deep Fat Fryer.
 - 2) AI enabled Interactive Menu Card Device.

- Mr. Rakesh Patyal successfully completed the **Certified Learning Facilitator Program** at **NCHMCT Noida** from 25th to 30th August 2025, strengthening his capabilities in modern teaching methodologies and learner engagement techniques.

7. EXTERNAL PARTICIPATION AND COLLABORATIONS

In addition to our regular programs, the Institute of Hotel Management, Hamirpur, also undertook various initiatives during the financial year 2025-26:

Two batches of awareness sessions under the Swachh Bharat Mission (SBM) were successfully conducted during the reporting period.

A total of 120 local stakeholders participated in these sessions.

The sessions covered key thematic areas of Swachhta (cleanliness). The programme is expected to contribute towards improved sanitation standards, better hygiene practices, and sustainable environmental management within the community.

7.1 On-Job Training and Industry Exposure

Under the supervision of Mr. Vikrant Chauhan, our Institute provided **3-day on-job training to 171 students** from various Government Senior Secondary Schools and **1-day industry visit to 253 students** from Government High Schools including Tauni Devi, Rail, Barsar, Sohari, Chouri, Jukhala, Jhagriani, and Bahanwin etc. Students gained valuable industry insights and exposure. They were also informed about the various job opportunities available in the hospitality sector and its related industries.

8. Team at IHM Hamirpur demonstrated its commitment to social causes through various initiatives and conducted various social activities:
 - As part of the Swachh Bharat Mission (SBM), a plantation drive was organized on 28 August 2025 at the institute campus, where students and faculty members actively participated and planted 40 citrus trees.
 - Under the Red Ribbon Club, an essay writing competition on the theme “HIV and Youth Health” was organized on 29 October 2025 in the library of IHM Hamirpur to promote awareness about HIV among students. A total of 44 students from all academic years actively participated in the competition.
 - Under the aegis of the Red Ribbon Club, an expert lecture was conducted on 25 September 2025 by a qualified medical professional, aimed at creating comprehensive awareness about HIV among students from all academic years.
 - “On 30th September 2025, under the Red Ribbon Club initiative, a Youth Pledge Ceremony was successfully organized by the Institute of Hotel Management, Hamirpur, involving students from all academic years. The ceremony emphasized commitment to excellence, positive youth leadership, and spreading awareness for an HIV-free Himachal Pradesh.”

- “On 30th November 2025, the Institute of Hotel Management (IHM), Hamirpur organized a Blood Donation and Patient Safety Awareness Program for students. A total of 68 students expressed their willingness to participate; however, as per eligibility criteria and medical requirements, 16 units of blood were successfully collected.”
- “On 1st October 2025, students of the Institute of Hotel Management (IHM), Hamirpur presented a skit on ‘Nasha Mukti’ (Drug De-addiction) to spread awareness among children and youth about the harmful effects of addiction and to motivate them to stay away from drugs.”
- “On 25th September 2025, an Essay Writing Competition was organized under the Swachh Bharat Mission at the Institute of Hotel Management (IHM), Hamirpur. The competition witnessed active participation from students across all academic years, aiming to promote awareness and responsibility towards cleanliness, hygiene, and sustainable practices.”
- “On 28th October 2025, an interactive talk on Stress Management was conducted for students of all academic years at the Institute of Hotel Management (IHM), Hamirpur by an expert, Dr. Susheel Verma. The session focused on raising awareness about mental health, providing practical strategies to cope with stress, and encouraging a balanced and healthy lifestyle among students.”
- 28th January 2026, a Digital Poster Making Competition was organized under the Red Ribbon Club at Institute of Hotel Management Hamirpur, in which 18 students actively participated.
- On 17th February 2026, a slogan writing competition on the theme “Choose Life, Reject Drugs” was organized at Institute of Hotel Management Hamirpur, in which a total of 29 students from all academic years participated.

9. CAREER GUIDANCE AND PLACEMENT CELL

A successful Career Guidance and Placement Cell contribute to the institute’s reputation and credibility. Our institute has a proactive Career Guidance and Placement Cell, dedicated to supporting students in their career aspirations. The cell provides comprehensive training and placement opportunities, focusing on:

- Industry-oriented technical training,
- Aptitude development
- Communication skills enhancement
- Soft skills and life skills training

Under the guidance of the HoD, our Career Guidance and Placement team works tirelessly to provide opportunities for our students. We collaborate with various organizations to conduct campus interviews, ensuring our students have access to best opportunities. Our previous batches have secured placements in leading organizations, demonstrating the effectiveness of our placement efforts.

For the Academic Session 2025-26, following organizations conducted campus interviews at IHM Hamirpur:-

| | |
|----------------------------------|----------------------------------|
| The Oberoi Amarvilas | Burger Singh |
| Shilton Hospitality | The Surya New Delhi |
| Sterling Holidays & Resorts | Arvind Fashions |
| Rass Hotels | Atica |
| Amritara Hotels & Resorts | Vivanta By Taj |
| Golkonda Hotels & Resorts | Jasta Hotels & Resorts |
| Trinetra Venture India Pvt. Ltd. | Café Coffee Day |
| Velvet Clark | Subway Eversun India Pvt. Ltd. |
| McDonald's North & East India | Third Wave Coffee |
| Bikanervala | Toscana & Salt |
| Reliance Retail Limited | Nile Hospitality |
| Clumsybumsy | NeoIntell Technologies Pvt. Ltd. |

We are delighted to announce that our campus placement drive for final-year students has achieved remarkable success. The key highlights of the placement drive are:

- Total eligible students: 93
- Students who participated in the placement process: 75
- Participation rate: 81%

The enthusiastic participation and impressive results demonstrate the effectiveness of our placement efforts and strong industry connections. As of now, 75 students have secured 132 job offers from reputed organizations. The breakdown of these placements is as follows:

- 43 offer letters for Management Trainees
- 04 offer letters for Hotel Operational Trainees
- 42 offer letters for Other Sectors
- 42 offer letters for Entry Level Position

With these numbers on record, we are happy to announce that IHM Hamirpur has once again achieved the target of 100% placements.

10. INSTITUTE UPGRADATIONS – HOSTEL, GAS PIPELINE, AND CCTV INSTALLATION

During the academic year, the institute undertook significant infrastructural upgradations to enhance student safety, comfort, and overall operational efficiency.

- The campus and **hostel facilities** are being upgraded to provide a more comfortable and secure living environment for students. Improvements included maintenance of labs, facelift of public areas, Road approaching the campus, rooms, better

sanitation, and enhanced basic amenities to ensure a homely and conducive atmosphere.

- A modern and safe **gas pipeline system** has been installed in the kitchen and practical labs, ensuring uninterrupted supply and adherence to safety standards. This upgrade has streamlined food production processes and minimized operational risks.
- To strengthen campus security, a comprehensive **CCTV surveillance system** is being installed across key locations within the institute premises, including hostels, academic blocks, and entry/exit points. This initiative has significantly improved monitoring, safety, and discipline within the campus.

These upgradations reflect the institute's continuous commitment to providing a safe, secure, and student-friendly environment, aligned with modern standards and best practices.

ACKNOWLEDGMENT:

These accomplishments are a testament to the exceptional leadership of our Principal and the unwavering dedication of our faculty, staff, and students. We remain committed to fostering an environment that promotes professional growth, holistic development, and infrastructural excellence.