

Chapter 1

Introduction

The institute was registered as a society in 1972 in the name and style of Food Craft Institute (Ahmedabad) Society, which was upgraded to INSTITUTE OF HOTEL MANAGEMENT CATERING AND NUTRITION (Ahmedabad) Society in 1984 by Ministry of Tourism, Government of India.

With due transformation from craft course to three year diploma course by National Council for Hotel Management , the institute has advanced steadily. So far around 1650 craft trainees and almost 4082 of three years Diploma/Degree students have been trained and almost all are gainfully employed.

Through the same transformation, the three year diploma has been upgraded to the level of degree programme and the course offered as on today Bachelor of Science (B.Sc.) in Hospitality and Hotel Administration with an intake of 353 students along with other short courses.

Aims and Objectives

Aims and Objectives As indicated in MOA of the Institute given below is the brief of aims and objectives of the Institute

1. The name of the society shall be the Institute of Hotel Management Catering and Nutrition (Ahmedabad) Society

2. The object for which the society is setup is to establish and to carry on the administration and management of the Institute of Hotel Management Catering Technology and Applied Nutrition hereinafter called the 'Institute' whose functions shall be :-

(a) (i) to provide instruction and training in all the craft and skills, in all the branches of knowledge both theoretical and applied; and all the organizational and management techniques, which are required for the efficient functioning of hotel and catering establishment of all kinds, as well as institutional feeding programs in schools, industrial establishments and similar organizations;

(ii) to impart instruction and training in modern and scientific techniques of management of modern hotels and hostels;

(b) To undertake and to associate itself with nutritional extension and development work;

(c) To propose economy in the handling and utilization of food stuffs;

(d) To assist in and associate itself with the efforts of the Central and State Government to popularize wholesome non cereals foods, particularly, protective foods, with a view to the diversification of the ordinary Indian diet and the enrichment of its nutritional content;

(e) To assist in and associate itself with the attempts of food research institutions, food scientists and food technologists to find effective and acceptable means of presenting their nutritional ideas through the development of suitable recipes and the planning of menus;

(f) In accordance with the general policy laid down by the Central Government, to prescribe course of instructions, hold examinations and grant certificates, diplomas and other awards to persons.

(g) To fix and demand such fees and other charges as may be laid down in the bye-laws.

(h) To establish, maintain and manage halls and hostels for residence of students and members of the staff 42

(i) To supervise and control the residence, to regulate the discipline of students of the Institute and to make arrangements for promoting their health, general welfare and cultural and cooperative life

(j) To institute teaching, administrative, technical, ministerial and such other posts as may be necessary and to make appointments thereto in accordance with rules, bye-laws and any instructions, orders and guidelines issued by the Central Government, from time to time.

(k) To institute and award fellowship, scholarship, exhibitions, loans, monetary assistance, prizes and medals in accordance with the rules and bye-laws and

Within the broad frame work of the policy laid down by the Central Government, to seek affiliation with universities or other appropriate academic or governmental bodies or institutions and obtain the recognition of its course of instructions, its examinations, diplomas, certificates and other awards by the appropriate educational authorities.

The Vision

- The Institute is committed to achieve high standards of skill and knowledge in Hospitality Management.
- The Institute is also working to lead in the areas of hospitality research.

The Mission

- To maintain international standards of teaching pedagogy, creating leaders in all spheres of hospitality and allied sectors.
- To meet the requirement of industry as a whole.
- To provide a distinct vegetarian curriculum, that will fulfill the vegetarian opting student's professional aspirations.
- To provide a student centric learning environment for facilitators and students.