

होटल प्रबंध, खान पान प्रौद्योगिकी एवं
अनुप्रयुक्त पोषण विज्ञान संस्थान, अहमदाबाद

INSTITUTE OF HOTEL MANAGEMENT
CATERING TECHNOLOGY AND
APPLIED NUTRITION, AHMEDABAD



वार्षिक प्रतिवेदन : २०१५-२०१६

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पर्यटन मंत्रालय भारत सरकार द्वारा स्थापित

अहमदाबाद-गांधीनगर हाइवे, (कोबा और इन्फोसीटी के बीच में), भाईजीपुरा पाटीया, पो. कुडासन, गांधीनगर - ३८२४२१ (गुजरात)
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INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY AND APPLIED NUTRITION - AHMEDABAD

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i) 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 2824 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 243 students along with other short courses.

ii) 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

