

BHIKAJI CAMA SUBHARTI INSTITUTE OF HOTEL MANAGEMENT

(Faculty of Management & Commerce)

The Team Leader...



Dr. Shiv Mohan Verma
BHMCT, MBA, Ph.D

Dr Mohan is not only a perfectionist of his field but also a strict academician. He believes in providing the best practical training along with a thorough theoretical knowledge to his students. He has been actively involved in organizing international as well as national conferences.

"I take this opportunity to introduce hotel management as a unique career option which can give you a strong platform to build your Future. Our Diploma and under graduate programmes are designed to produce future leaders and managers. This institute seeks to impart the best knowledge & skill into the students, to cater to the largest growing industry of the world, the hospitality industry."

- Dr. Shiv Mohan Verma

"...people will forget what you said, but will never forget how you made them feel..."

-Swami Vivekanand

Our Journey so far...

The tourism industry is one of the most important industry of a nation, as it is a reflection of its customs, traditions and its people. With an eye to empower the same with competent, resourceful and qualified people the Institute of Hotel Management was established in the year 2009.

Choose Us.....

We offer the best Infrastructure in terms of modernized laboratories, separate for each branch, guidance by highly qualified and experienced faculty with tours for industrial training, to help you emerge as an expert in all aspects of your field.

Laboratories: These include Front Office Lab, Housekeeping Lab, Model Guest Room, Bakery and Confectionery, Food Production Lab, Training Restaurant Room, Computer Lab, all fully equipped with the prescribed instruments to help the students learn in an environment so as to make them future ready.

Conference Room: We firmly believe that sharing knowledge is the best way of increasing, it hence regular sessions of interaction are held with eminent faculty in the respective fields. Conferences, symposiums, meets are held regularly.

Studio Kitchen: We take pride in announcing that Subharti is the first hotel Management institute to set up well equipped studio kitchen for live exposure to the students. The industry icons exhibit their expertise to the students live by

demonstration of international cuisine. The faculty & students have also prepared TV shows which have already been aired.

Placement Opportunities: We provide 100 percent placement opportunities. Today we can proudly claim a 100 % placement of all our batches passed out till now.

Our Achievements...

- Organized an International conference on "Emerging Trends in Hospitality & Tourism Sector" on November 21st & 22nd 2015.
- Live exposure at International Food shows hosted by icons of the industry and Industrial visits in five star rated Hotels.
- Food demonstration of national & International cuisines by experts.
- Organization of state level, theme based food festival every year.
- Bakery workshop was organized by BCSIHM for school students.
- Biryani Festival was organized during 'Hospitium-2015' by BCSIHM.
- Students of BCSIHM, Deepak Suntha and Shrikant Negi were selected for Hotel Operation Training Programme by Holiday Inn, Goa on 20th February 2015.
- BCSIHM Participated in a 'Tech Vageonza V.05' organized by HRIT, Ghaziabad on 27th February 2015.
- BCSIHM participated in an 'Inter State Collegiate Hospitality Skill Competition-2015' organized by Dewan V.S. IHM, Meerut on 20th March 2015.

Courses Offered

MHMCT

Master of Hotel Management & Catering Technology
2 Years

DHM

Diploma in Hotel Management
(Food and Beverage Service)
1.5 Years

BHMCT

Bachelor of Hotel Management & Catering Technology
4 Years

DHM

Diploma in Hotel Management
(Food and Production & Bakery)
1.5 Years



You can find our Alumnus placed at...



For more information log on to:
<http://sihmctsubharti.org>