



# CHANAKYA

Institute of Hotel Management & C.T.  
(Affiliated to Andhra University)



**BHM&CT**

(Bachelor of Hotel Management  
& Catering Technology)

**DHM**

(Diploma in Hotel Management)



**PGDHM**

(Post Graduation Diploma in  
Hotel Management)

**MBA**

(Master of Business Administration in  
Hotel & Tourism Management)



**BBA**

(Bachelor of Business Administration)

**Craft Courses**

(F&B Service/F&B Production/  
Front Office / Housekeeping)

[www.chanakyahm.com](http://www.chanakyahm.com)

Right Decision for  
Better Tomorrow...

# Chairman's Message...

Dear Parents/Students,

Chanakya Institute of Hotel Management & C.T extends a warm and hearty welcome to you. Chanakya Institute of Hotel Management & C.T. was established with an eye to groom it as a centre of excellence in Hospitality & Management studies.

Chanakya has proved its credentials for more than a decade through its well designed academics and excellent placement track record. At Chanakya students learn to develop sterling qualities of the mind & the heart, besides skills and attitudes. We are confident that the students will transform into committed professionals for the industry to grab in, through systematic & scientific inputs and hands on training in a congenial ambience.

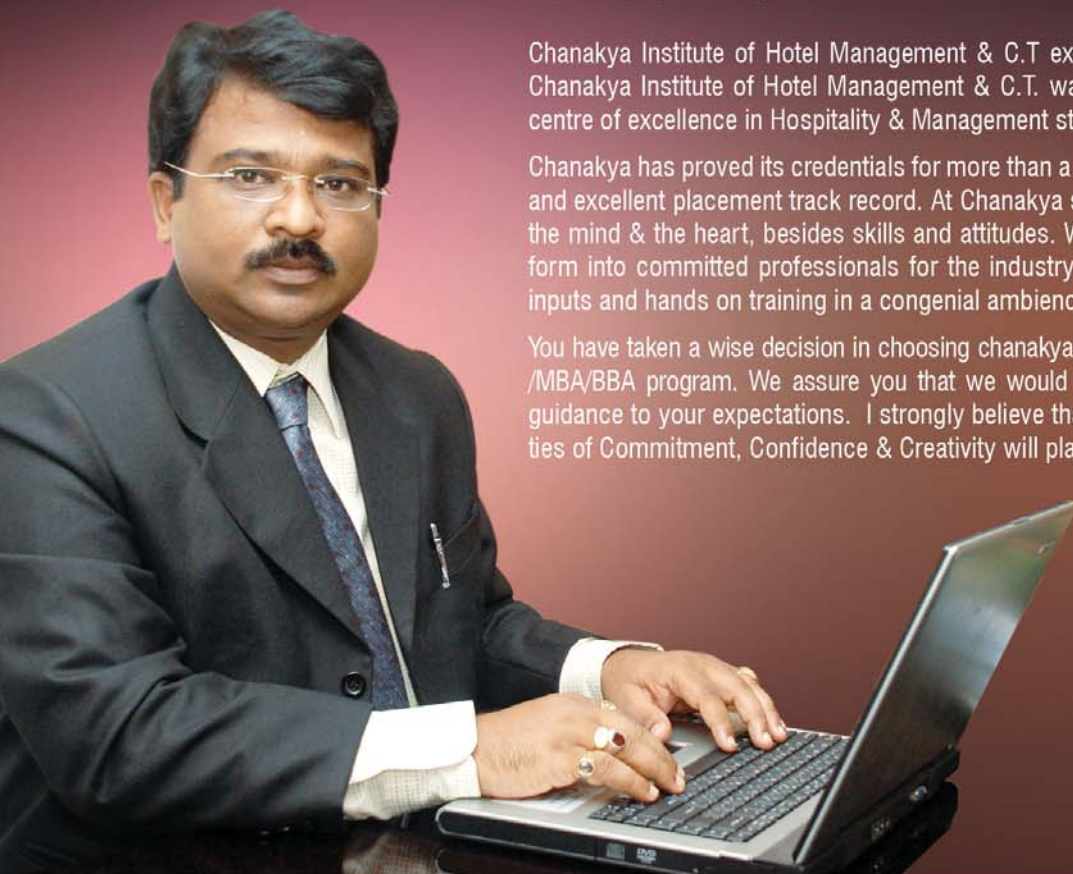
You have taken a wise decision in choosing chanakya for admission in to BHM&C.T / DHM/PGDHM /MBA/BBA program. We assure you that we would do our best in providing all assistance and guidance to your expectations. I strongly believe that students of Chanakya with acquired qualities of Commitment, Confidence & Creativity will play a major role in building the nation.

With Best Regards...

**V. Vijhay Shankar Rao**

M.Tech., M.B.A.

CMD



## Vision:

"To be the leading educational institution in the field of hospitality education."

## Mission:

Chanakya Institute of Hotel Management & Catering Technology is committed to excel in the field of hospitality education, by empowering the students to meet the challenges of the dynamic business environment and create opportunities in their chosen careers.

- \* And our mission is to provide quality education at affordable charges.
- \* And our aim is to prepare well-rounded graduates for employment in Hotel Management Positions in India and Internationally.



Welcome to ...

# CHANAKYA IHM & C.T.

It is being administered & managed with expertise gained over a period of more than a **decade**. The infrastructure & facilities are developed keeping in mind the demands and trends of the contemporary industrial environment. The holistic and participative atmosphere ensures total development of the students. Established in the year 1998 in Visakhapatnam, "The City of Destiny".

## About Visakhapatnam:

Visakhapatnam, the second largest city in Andhra Pradesh is located in "Picturesque amphitheatre of hills" on the east coast of India along the Bay of Bengal. It is equidistant from Chennai and Kolkata with a harbor and an exotic beach that stretches endlessly against a backdrop of low hills dotted with secluded cover and creeks. It is often compared to Goa for its scenic charm. The City is a very hospitable city with excellent hotels and cozy little cottages along its golden shore. The coastline is dotted with fine hotels of varying star categories, with good restaurants which offer a wide variety of cuisines. The City is also known as Steel City for its modern steel plant. And is also popular for its largest ship-building yard in the country and for the Head Quarters of Eastern Naval Command. The IT sector is fast gearing up for setting up parks in the City. H.S.B.C, Mahendra Satyam and Wipro have already stepped into Vizag.

CHANAKYA



# Message from **Director's Desk**

It gives me immense pleasure and pride to welcome each one of you, on behalf of the management, staff and myself to Chanakya Institute of Hotel Management & Catering Technology.

We have team of excellent faculty leading among hotel management colleges in Visakhapatnam in various disciplines with blend of industry and academic excellence. Rich and innovative programmes in an academic environment to facilitate learning skills, knowledge and attitude are carefully designed. Students are the harbinger of change. Our goal is to create an environment where students learn as a team how to tackle difficult, complex situations by probing, discussing and integrating.

We offer students the opportunity to develop academic and professional excellence with hands on practical experience with a view to enjoy rewarding careers in the dynamic world of hospitality, catering and tourism or to become an entrepreneur. If you are looking to study hotel management in Visakhapatnam, our academic curriculum is very interactive and learning is fun filled. You not only get the opportunity to present your talents to a larger audience but also the chance to interact with leading industrialists in your field.

We teach each student to visualize what is expected of them in the industry, work for technological, personal and professional development, so as to make them disciplined professionals, willing to serve with a positive attitude.



**V. Subhashinee**  
M.Tech.  
Executive Director

## MESSAGE



**L. Srinivasa Rao**  
B.H.M., M.B.A.,  
Academic - Director



CHANAKYA IHM & C.T.  
F&B PRODUCTION bar tending  
DHM chef MBA craft courses  
PGDHM front office  
housekeeping BHM & C.T.  
reception jobs celebrity BHM customer service

# hospitality





## Principal's Message...



"Welcome to the Hospitality Industry, a fast growing industry in the global market. By associating yourself with Chanakya Institute of Hotel Management and Catering Technology you have actually stepped into a professional milieu that will make your dreams come true.

"Chanakya Institute of Hotel Management and Catering Technology awaits for students who are ready to give complete dedication and face the challenges of the growing Hotel and Tourism sector!"

The **course curriculum** designed allows the students to get familiar with the various subjects in **First year**, gives a **practical exposure** in the **Second year** and **build a career** in the **Final year**. The students are well exposed to all the hotels during their course to have an experience and understand the industry better.

A Strong team of well qualified, experienced and talented faculty and academic advisors will be on hand to guide you personally in your journey from an amateur to a young hospitality professional.

"We encourage our students to realise & develop their potential. Our approach involves working with parents to meet the individual needs of every student & supporting them to fulfil their academic & co-curricular goals.

At CHANAKYA IHMCT, I am always committed to keep up the academic standards at the college, create an environment where the students can achieve the best of their potential. Wishing the best and look forward to meet you.

**Mr.Suresh Gompa,**  
B.Sc.,M.A(Eng.),B.Ed.,PGDELL.,  
Principal  
Member & Secretary at







## Faculty

Our Faculty is drawn from a pool of highly experienced academic professionals working a full time members and the team is also supplemented by experienced visiting faculty drawn from the industry. They offer a parental care to the students and support them in their academic pursuit.

Frequent evaluation tests are conducted by our faculty to maintain the standard of the institution. They encourage students to take part in different competitions. Student's irregular attendance, improper uniforms and any indiscipline behavior is kept under check and corrected at ones. They also assist the students in celebrating the important festivals in the college premises.

# Hotel Management...

## One of the Most Promising Careers



India is now the world's 10th largest economy, with a growth rate of 8% a year. The observers say that the peaks are still to be reached. India's growth is being led by service sector which now accounts for more than 50% of GDP.

The tourism industry in India registered a growth rate of 17.3 percent in foreign tourist arrivals, the highest in ten years. Foreign exchange earnings grew at 30.2 percent. According to World Travel and Tourism Council the travel and tourism industry in India is expected to generate 121.4 billion U.S. Dollars in economic activity and create over 26 million jobs by 2015, out of which the lion's share goes to hotel industry. With increasing globalization, career opportunities in this field are not only limited within the country but there are chains of hotels which operate internationally, providing scope of a career abroad. It is a glamorous profession which has a bright future. With the growth of hotel industry propelled by foreign and domestic tourism and business travel, the demand for well trained quality personnel too has grown impressively.

The diversity of experience in hotel management is greater than in any other profession. Hotel industry involves combination of various skills like managing food and beverage production & service, housekeeping, front office operation, sales and marketing, Finance and Accounts, Legal and Administration.

Lots of creative and interesting openings are there for hotel management graduates in various fields like

- ♦ Hotels & Restaurant Management
- ♦ Club Management
- ♦ Air Catering Divisions
- ♦ Cabin Crews and Flight stewards
- ♦ Cruise Lines and Merchant Ships
- ♦ Catering Company Management
- ♦ Customer Relation Executive
- ♦ Hospital Management
- ♦ Railway Catering
- ♦ Call Centers
- ♦ Retail Management
- ♦ Institution faculties
- ♦ Govt. Departments like Health and Sanitation. Tourism, Guest Houses etc...



CHANAKYA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY





## C O U R S E S   O F F E R E D

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### Craft Courses

(F&B Service/F&B Production/  
Front Office/Housekeeping)





## BHM&C.T.

(Bachelor of Hotel Management  
& Catering Technology)

Duration	: 3 Years
Eligibility	: 10+2 or its equivalent
Certification	: on successful completion of the course, the student will be awarded with the BHM&C.T. Degree from a renowned university.



## DHM

(Diploma in Hotel Management)

Duration	: 1 ½ Years
Eligibility	: 10 <sup>th</sup> Pass or its equivalent
Certification	: on successful completion of the course, the student will be awarded with the Diploma from a renowned university.



## PGDHM

(Post Graduation Diploma in  
Hotel Management)

Duration	: 1 ½ Years
Eligibility	: Degree or its equivalent
Certification	: On successful completion of the course, the student will be awarded with the PGDHM Degree from a renowned university.



# Craft Courses

(F&B Service/F&B Production/  
Front Office/Housekeeping)

Duration	: 1 Year
Eligibility	: 10 <sup>th</sup> Pass
Certification	: on successful completion of the course, the student will be awarded with the craft course certificate in the chosen department from a renowned university.



# MBA

(Master of Business Administration  
in Hotel & Tourism Management)

Duration	: 2 Years
Eligibility	: Degree or its equivalent
Certification	: on successful completion of the course, the student will be awarded with the Master's Degree from a renowned university.



# BBA

(Bachelor of Business  
Administration)

Duration	: 3 Years
Eligibility	: 10+2 or its equivalent
Certification	: on successful completion of the course, the student will be awarded with the BBA Degree from a renowned university.



## Infrastructure and Facilities

CHANAKYA is a premier and one of the best institutions in the state of Andhra Pradesh. It is committed to excellence and innovation in generating technical expertise and managerial capabilities for global Industry. The institute is built in 1 acre land with 20,000 sft . The institute is being maintained and run uniquely. The infrastructure is developed, keeping in mind the requirements and demands of the industry. The holistic and participative atmosphere ensures total development of the students.



### FRONT OFFICE

A well designed lobby and reception for the student to practice activities like receiving a guest, reservations, check - in & check out, telephone etiquette, EPBX operations, customer relation and situation handling. Front office is the nerve centre of any organization and the college has designed this office in a way so that the students can become the masters of guest relations.



### HOUSE KEEPING

A model deluxe room in which students will be taught exactly how to maintain guest rooms, public areas, laundry operations and flower arrangements, so that it is presentable to the guests and ensuring facilities and comfort to them.

## FOOD & BEVERAGE PRODUCTION

This department is the hub of the hotel industry and is responsible for all the food that is prepared in the hotel. To train the students four different categories of production labs are provided namely, BTK (Basic Training Kitchen), ATK (Advanced Training Kitchen), QTK (Quantitative Training Kitchen) and Bakery



### BTK (Basic Training Kitchen)

Here in this kitchen a student works individually and learns the basics in the art of cooking. This is a kitchen for the beginners where a number of continental and Indian preparations in small quantities will be taught by showing the basic cuts, use of ingredients and methods of cooking.



### ATK (Advanced Training Kitchen)

International cooking is being mastered in this lab.

Chinese, Japanese, Mexican, Thai etc and the art of culinary presentations such as veg-etable carvings, fruit carvings, thermo coal carvings, chocolate sculpture, ice carvings etc will be taught by which our students will have an edge over others.



### QTK (Quantity Training Kitchen)

A place for the students to learn different cuisines of India including South Indian, North Indian, Mughlai, Tandoor etc in bulk quantities which will be sufficient for 100-150 people





## Bakery

A place for the students to learn different types of bread rolls, pastries, cakes, cookies etc.



## Food & Beverage Service

F & B service is a prominent revenue earning department which is responsible for the service of food and beverages in restaurants, bars, rooms and in banquets. More emphasis is given in this department because of the number of vacancies being generated in this section.



## Bar & Restaurant

A well designed 30 covers Restaurant & Bar attached with a kitchen and pantry, which is used for training students. The practice in this restaurant enables the students to learn various aspects of food and beverage service, including table setting order taking & serving.



## Class Rooms

Spacious classrooms equipped with latest teaching aids such as LCD projectors, over head Projectors and Audio systems. All the class rooms are **Wi-Fi** enabled.



## Library



The spacious library is provided with a great collection of books relating to all the subjects covering each department as well as General Knowledge and Personality Development. This gives an opportunity to develop positive attitude apart from the subject knowledge. News papers and industry related periodicals are also available for the students' reference.



# Events & Activities



With an aim to generate **Managerial Qualities** in students, the college arranges Food Festivals in a grand way. These off premises functions provide a chance for the students to take part in the menu planning, pricing, marketing; organizing and situation handling of real work life. These types of functions are **self motivators** and automatically create a **decision making authority** and **self confidence**.

Apart from the festivals and the functions the institute is provided with facilities for sports which include both indoor and outdoor games like cricket, badminton, Volley ball, chess, caroms etc.

We encourage our students to participate district, state and national level events organized by govt. of Andhra Pradesh and Govt. of India whenever they get the opportunity.





## NATIONAL WOMEN'S PARLIAMENT



## REGIONAL CHEF COMPETITION







# Training & Placement

Some prominent Hotel Groups and Companies Who recruit CIHM students for Placement and Industrial training

CIHM is among few institutes that ensures placement for students through its **active placement cell**. Leading hotel groups visit us every year for **campus interviews**. Since our students are thoroughly equipped to face any challenges and are having the potential to meet the changing requirement of the industry, we have excellent placement record of our alumni in various positions in the hospitality industry. The college has kept its promise by providing **100% placement** through campus interviews from 2003-06 batches onwards to the recently passed out batch of 2016-17.

- Marriot
- Taj Group
- ITC Welcome Group
- The Oberoi Group
- The Leela Group
- Novotel Hotel
- Le Meridien Group
- Trident Hilton
- The Park
- Royal Orchid
- Grand Ashok
- SunnSand
- The Oberoi,
- Grand Ashoka,
- Windsor Manor Sheraton
- The Trident,
- ITC Park Sheraton,
- G R T Radisson,
- Le Royal Meridien,
- Ista
- Novotel
- Le Meridien
- Clarks Amer
- Cidade De Goa
- TheManohar
- Swosti Plaza
- Green Park
- Dolphin
- Ambassador Ajanta
- The Gateway hotel
- Clarks Awadh
- Lukhnow Grand Ashoka
- Katriya Hotel and Towers
- Mansingh Palace
- Pride Hotel
- Bangalore Best











## RULES & REGULATIONS

1. The students must conduct themselves in a manner that will uphold and enhance the prestige and reputation of the institute both within and outside the campus.
2. Courtesy is an essential quality of hospitality profession. Greeting people and talking in soft tones should become a habit
3. Students are required to conform to the grooming standards of the Institute with respect to uniform, personal grooming, hygiene etc.
4. Inattentiveness, indifference towards any subject, discourtesy towards any staff member or outsider, which affects the discipline of the Institute, will be viewed seriously.
5. Indulgence in any act of violence will be considered a breach of discipline, which warrants immediate expulsion from the institute.
6. Habitual negligence in work, dishonesty, obscenity in word or act, insubordination or such other acts of conduct attract severe disciplinary action.
7. Ragging being an unhealthy practice is a criminal offence and hence it is strictly prohibited. Breach of this rule, attracts immediate disciplinary action.
8. Students should always take utmost care of all the properties of the Institute and thus help to maintain it clean and tidy at all times.
9. For conducting any debate/meeting in the institute, the students or outsiders, should obtain prior permission from the Principal/Director.
10. Students should pay entire course fee in case he / she discontinue due to any reason during the period of course.
11. Students will be allowed in the college campus only with proper uniform and ID card.
12. Students will not be permitted to leave the classroom during college hours without permission.
13. The medium of communication in the campus shall be English only.
14. Mobile phones are not allowed in the college precincts.
15. Smoking/Chewing tobacco products are strictly prohibited in the college precincts.
16. Entry in to the Administrative Office is restricted. The query timings (1300hrs to 1400hrs and from 1600hrs to 1700hrs) are to be strictly adhered by the students.

## ATTENDANCE & PUNCTUALITY

1. Late coming will not be permitted except in case of unforeseen eventualities. In such situation, students will be permitted to attend classes after meeting Principal/Class-in-charge.

2. Habitual late - comers will be dealt with severely.
3. Every student must be punctual for both theory and practical classes.
4. Every student should have 75% attendance out of the total working days, failing which, the student will not be eligible to appear for qualifying examination as per the University regulations.

## Leave & Absenteeism

1. Absence without leave is considered a breach of discipline. Any student availing leave without prior sanction will be liable for disciplinary action
2. No leave will be granted for more than 3 days in a month at student's request. If they require leave is for more than 3 days, the parents should submit a leave letter with proper reason
3. Submission of leave application itself does not imply grant of leave. Leave can be taken only when the principal grants it. Leave will be granted depending on the merits of the case.
4. Absence due to ill-health should be notified to the Principal as soon as possible and **doctor's certificate** should be produced on return to college. If this is not complied with, the absence will be treated as leave without permission, which could result in suspension
5. Students will not be permitted to leave the Institute premises during college hours without written permission from the Principal. Breach of this rule could attract disciplinary action.

## Examination and internal Assessment

1. For both theory and practical, the University shall conduct annual examinations at the end of each sem/academic year.
2. Apart from this, two internal/Mid examinations shall be conducted as per the guidelines of University
3. Weightage will be allowed for internal marks to the students strictly adhering to the rules and regulations of the College and who maintain constant 80% attendance, for grooming and for proper maintenance of Journals/Files as per the guidelines and instructions of concerned faculty.

## CHANGE IN RULES & REGULATIONS:

1. New rules can be introduced at the discretion of the Principal / Director or as per the guidelines of the University.
2. The conditions for the campus interviews can be modified according to the needs and requirements of the industry.

## Claims & Disputes

Any dispute with the Institute shall be subject to exclusive jurisdiction of the courts in Visakhapatnam.



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