

Chapter 18

Other Useful Information

CIHM conducts following courses related to Hospitality & Hotel trade

- a) Three-year B.Sc. in Hospitality & Hotel Administration under NCHMCT & JNU
- b) 1½ year Trade Diploma in Food Production/Food & Beverage & PG Diploma in Accommodation Operations under NCHMCT & JNU
- c) Various short term skill development programmes and Hunar-Se-Rozgar Tak programme of Ministry of Tourism, Govt. of India.

1.12 Institute also organizes RTI sessions for students and employees from time to time. There is a separate room or office for RTI to handle these matters. The guidelines of RTI are updated on the website and the last update was 19/02/2026.

Frequently Asked Questions

Sl. No.	Query	Reply
1.	Who can apply for Hotel Management courses?	The programmes are open for students of all streams i.e. Arts/Commerce / Sciences/ Others. With English as a compulsory subject in 12 th Class.
2.	How much percentage is needed for Hotel Management?	Minimum of 40% marks in 10+2 with English as compulsory subject, from a recognized educational board. (Students of all streams can apply)
3.	How many courses are offered by the Institute?	We offer four courses – BSc. In H&HA (3 year degree), Diploma in Food Production (1.5 years), Diploma in F&B Service (1.5 years) & PG Diploma in Accommodation Operations (1.5 years)

4.	Where is the Institute located?	It is situated in one of the prime locations at Airport Road Maharajpura, Gwalior, M.P. – 474005.
5.	What is the admission process for foreign students?	The student from foreign origin can apply for admission after qualifying The National Council for Hotel Management and Catering Technology Joint Entrance Exam (NCHMCT JEE) .
6.	What are the age criteria for applying for the course?	No-age bar
7.	Does Institute have a hostel facility for B.Sc. students?	Yes, there is hostel facility for both boys (180 seats) & girls (80 seats) inside the Institute campus.
8.	What is the duration of Industrial Training?	The duration for the industrial training differs in both the courses BSc. In H&HA – 17 weeks training All Diploma Course – 6 months
9.	Is there a separate course for vegetarian students?	There is NO Separate course, however there is a provision to choose Vegetarian option for cooking practical in BSc. H&HA (3 years degree programme)
10.	No. of seats available in BSc. H&HA (3 years degree programme) & all Diplomas	There are 300 seats available in the BSc. H&HA programme and the reservation policy is followed accordance to the policy laid down by Central Govt. There are 80 seats available in Diploma in Food Production & 20 Seats Each Diploma in F&B Service & PG Diploma in AO and the reservation policy is followed accordance to the policy laid down by Central Govt.
11.	What are the other facilities available in the institute?	There are many facilities available in the institute: - <ul style="list-style-type: none"> - Well-equipped labs for all the practical classes - Hostel facilities - Parking facilities (For students) - Medical facilities - Photo copy facilities - Barrier-free access ramp for persons with disabilities.

12.	Who are your top recruiters?	Our top recruiters are reputed hotel chains, QSR's & Retail Chains like Taj, oberoi, Marriott, Hyatt, McDonalds, Dominos, Reliance, Aditya Birla etc *
13.	What kind of job opportunities are there after completion of degree from CIHM Gwalior?	Global growth and development of tourism has opened up innumerable openings. As a result, the graduating students in hotels can look forward to career opportunities as; Indian Navy Hospitality services, Hospital and Institutional Catering, Cabin crew in airlines, Flight kitchen, faculty in hotel management colleges, Guest/Customer Relation Executive in Hotel Shipping and Self-employment through entrepreneurship.
14.	What are careers in Hospitality & Tourism?	Global growth and development of tourism has opened up innumerable openings. As a result, the graduating students in Hotel & Tourism can look forward to career opportunities as; <ul style="list-style-type: none"> - Airline Ticketing & Reservations; - Faculty in Hotel Management/Food Craft Institutes/ Tourism Institutes/ University Departments; - Flight Kitchens and on-board flight services; - Guest/Customer Relation Executive in Hotel and other Service Sectors; - Hospital and Institutional Catering; - Hospitality Marketing & Sales in Hotel & Travel Firms - Indian N a v y Hospitality services; - Kitchen Management/ Housekeeping Management positions in Hotels after initial stint as trainee; - Railways hospitality and catering services;

		<ul style="list-style-type: none"> - Self-employment through entrepreneurship - Shipping and Cruise lines; - State Tourism Development Corporations; - Tour Operations & Travel Agencies - Tour Escorts Domestic & International
15.	What Procedure is followed for the recruitment of faculty and staff?	The institute follows the Recruitments rules of central Institutes of Hotel Management (CIHM) set up as Autonomous Body under the Ministry of Tourism and the revision/amendments issued from time to time.
16.	What measures are taken to create awareness for curbing the menace of ragging?	The Institute has taken adequate measure against ragging as per Clause (e) of Regulations 6.4 of the UGC Regulations. Also, Anti-ragging committees are formed to monitor the implementation of the set guidelines.
17.	Which service rule is applicable for the faculty and staff?	The Central Civil Services (Conduct) Rules, 1964 are applicable for the faculty and staff.
18.	What is the statutory status of the Institute?	The Institute is an Autonomous Body under the aegis of Ministry of Tourism, Govt. of India.
19.	Provide information about the Institute affiliation.	<ul style="list-style-type: none"> - The B.Sc. H&HA is offered in a collaborative mode jointly by NCHM and JNU, New Delhi - The Diploma courses are offered by NCHM which awards Diplomas.