



◆ **Les Roches**
Alliance

ED
ÉCOLE DUCASSE
ISH GURUGRAM CAMPUS

Undergraduate Programmes

Hospitality | Culinary | Business Studies





The Indian School of Hospitality (ISH) is a pioneering higher education institution in India shaping hospitality, culinary and service-sector education in India. Built with industry foresight and academic rigour, ISH offers undergraduate, postgraduate, and executive education programs that develop talent ready to lead with purpose and integrity.

Based in Gurugram (Delhi NCR), ISH is part of Sommet Education's global network, with 18 campuses across eight countries. Its hospitality management programs are offered in alliance with Les Roches, one of the world's top hospitality schools. Its culinary programs are offered through École Ducasse India, the official India campus of the globally renowned École Ducasse network. ISH represents a way of life: anchored in excellence, respect, shared ambition and a global approach to higher education. Every experience is designed to shape a generation of leaders who build, serve, and grow with intent.

~650

Undergraduate Students

60%

of students on need-based scholarships

100%

graduation employment rate for three consecutive years

80%

of faculty with ~10 years of industry experience

1:1

50% male and 50% female students

Our alliances and partnerships

Global credibility. Local delivery. Pathways that open the world.



Why we build alliances

At ISH, every alliance is built to serve a clear purpose: to strengthen learning, expand access, and prepare students for leadership in a rapidly changing world. We work with institutions that bring academic depth, international mobility, and credibility, supporting our students' long-term growth.

We are part of the Sommet Education network

ISH is part of Sommet Education, the world's leader in hospitality and culinary education. Sommet brings together over 10,000 students from more than 100 countries across a network of 20 campuses, with a global alumni base of over 60,000 professionals.

Through this network, ISH offers programs shaped by the academic principles and quality standards of Sommet's global institutions, including Les Roches, École Ducasse, Glion, and Invictus. This partnership provides ISH students with access to academic pathways, shared learning models, and a trusted global network that connects Switzerland to South Africa, and now to India.



Les Roches



Les Roches | Academic alliance for hospitality and business

ISH delivers hospitality and business programs at both undergraduate and postgraduate levels in alliance with Les Roches Switzerland, one of the world's most respected hospitality institutions.

Students benefit from a mirrored academic framework, shared faculty development models, and curriculum alignment that reflects global benchmarks and employer expectations.

Students with access to academic pathways, shared learning models, and a trusted global network that connects Switzerland to South Africa, and now to India.

École Ducasse India | Culinary learning at ISH

ISH is home to the École Ducasse India campus, delivering all culinary programs under the École Ducasse academic framework.

These include undergraduate degrees, postgraduate diplomas, and professional diplomas. École Ducasse brings its global philosophy, hands-on pedagogy, and professional rigor to the ISH campus.

Students learn in an immersive environment designed for excellence in Culinary Arts education and entrepreneurship.

Degrees awarded by Gurugram University.

Programs approved by AICTE.

Gurugram University Affiliation



ISH is an **affiliated college of Gurugram University**, a state university established under the Haryana Act 17 of 2017. This affiliation grants ISH the authority to deliver undergraduate programs in hospitality and business education under the university's academic framework.

On successful completion of their program, students graduate with a **Gurugram University degree**. This means:

- The qualification carries legal validity across India, in line with UGC norms
- It is recognised by employers, higher education institutions, and professional bodies
- It ensures eligibility for further studies in India and abroad

For students, this provides the assurance of a **state-recognised qualification**, backed by ISH's global curriculum, industry integration, and pathways for long-term growth.

AICTE program approvals



All India Council for Technical Education (AICTE), New Delhi, has formally approved several programs at ISH. These include:

- BBA in Hospitality Management
- Post Graduate Certificate in Hospitality Management
- Post Graduate Certificate in Culinary Arts
- Post Graduate Certificate in Bakery and Pastry

AICTE approval ensures that these programs meet **national academic and industry standards** for curriculum, faculty, infrastructure, and governance.

For you as a student, it means your qualification is recognised under national norms, valued by employers and professional bodies, and accepted for progression into higher studies or government-linked opportunities.



The Basics of Our Being The Infinite Loop

At ISH, we believe learning never stands still.

We are built around an infinite loop, where vision, mission, and values keep evolving with the world, but never drift from our core.

Our vision gives us direction.

Our mission keeps us in motion.

Our values guide how we show up.

This loop mirrors what we ask of every student:

Stay curious. Keep learning. Build what matters.

Our Vision

To become the reference point for hospitality, culinary, and business education in India.

To keep shaping how talent is built for a world that moves fast, serves deeply, and works with purpose.

Our Mission

- We build people.
- We shape programs around what the world needs next.
- We teach students how to think, lead, and stay relevant across industries that value service, skill, and trust.
- We keep learning in motion.



6½ Reasons You Belong Here

The industry and community regularly recognize ISH as a school of reference for hospitality and business education in India. Our reputation is built on the quality of our academic programmes, a part of Sommet Education and its Global Brands, Les Roches & École Ducasse, , and the success of our students, faculty, and alumni. ISH's commitment to pushing boundaries is reflected in its innovative curriculum, strong industry alliances, and a talent-first approach to career development. At the heart of ISH lies the network effect, an ecosystem where students, industry leaders, and entrepreneurs come together to create opportunities, drive impact, and shape the future of hospitality and business.

1. Built by the Industry, for the Industry.

ISH was created with one goal: to shape the future of hospitality and business talent. With industry at its core, it prepares you to step into roles that matter.

2. A Career That's Designed for You.

The Centre for Career Development (CCD) ensures that your strengths, skills, and aspirations align with the right opportunities—not just a placement, but a career that fits.

3. Part of a Global Network, Rooted in India.

As part of Sommet Education's global network, including Les Roches, Glion, and École Ducasse, you gain an international career pathway while staying deeply connected to India's thriving hospitality landscape.

4. A Business Education with Hospitality at Its Core.

ISH prepares you for operational, functional, and leadership roles across industries. Whether in hospitality, entrepreneurship, or corporate business, you develop the mindset to build, innovate, and lead.

5. A Mindset That Builds with Purpose.

At ISH, you don't just learn, you create. With an entrepreneurial approach, critical life skills, and adaptability, you are equipped to build businesses, create jobs, and lead with impact.

6. A Citizen of the World, Grounded in India's Hospitality Ethos.

ISH graduates blend global thinking with local consciousness. Smart, environmentally aware, and service-driven, they build with intent, innovate responsibly, and contribute to a world shaped by hospitality.

6½. The ISH Way of Life.

Some things can't be explained—you have to experience them. The energy, the collaboration, the opportunities—you'll only understand it once you're here.

Graduate Profile

At ISH, we nurture the next generation of **hospitality professionals** firmly rooted in the real world. Our students are taught to balance a commitment to tradition with an eye for **innovation**. They understand the global landscape, celebrating the **diversity** that makes our industry rich and engaging. With a strong emphasis on **ethical practices** and **sustainability**, they strive to impact the world around them positively. Equipped with academic knowledge and hands-on experience, they're prepared to face the industry's challenges and grow as **resilient leaders**. Above all, they value genuine connections and community, knowing that these are the heart of hospitality. At ISH, we transform each student into a professional ready to shape the industry and make a real difference in the world.



Proficient in Core Skills
Expertise in all core areas of hospitality and culinary arts.



Culturally Fluent
Comprehensive understanding and appreciation of diverse cultures, customs, and cuisines.



Emotionally Intelligent
High emotional intelligence that empowers them to connect with clients, colleagues, and the community on a deeper level.



Ethical Leaders
Strong ethical framework to guide decision-making in leadership roles.



Resilient
Ability to navigate challenges and adapt to changing environments or situations in the dynamic hospitality industry.



Community Focused
Embody the values of unity, mutual care, and respect in their professional and personal lives.



HOSPITALITY PROGRAM



Why Choose Liberal Hospitality Education.

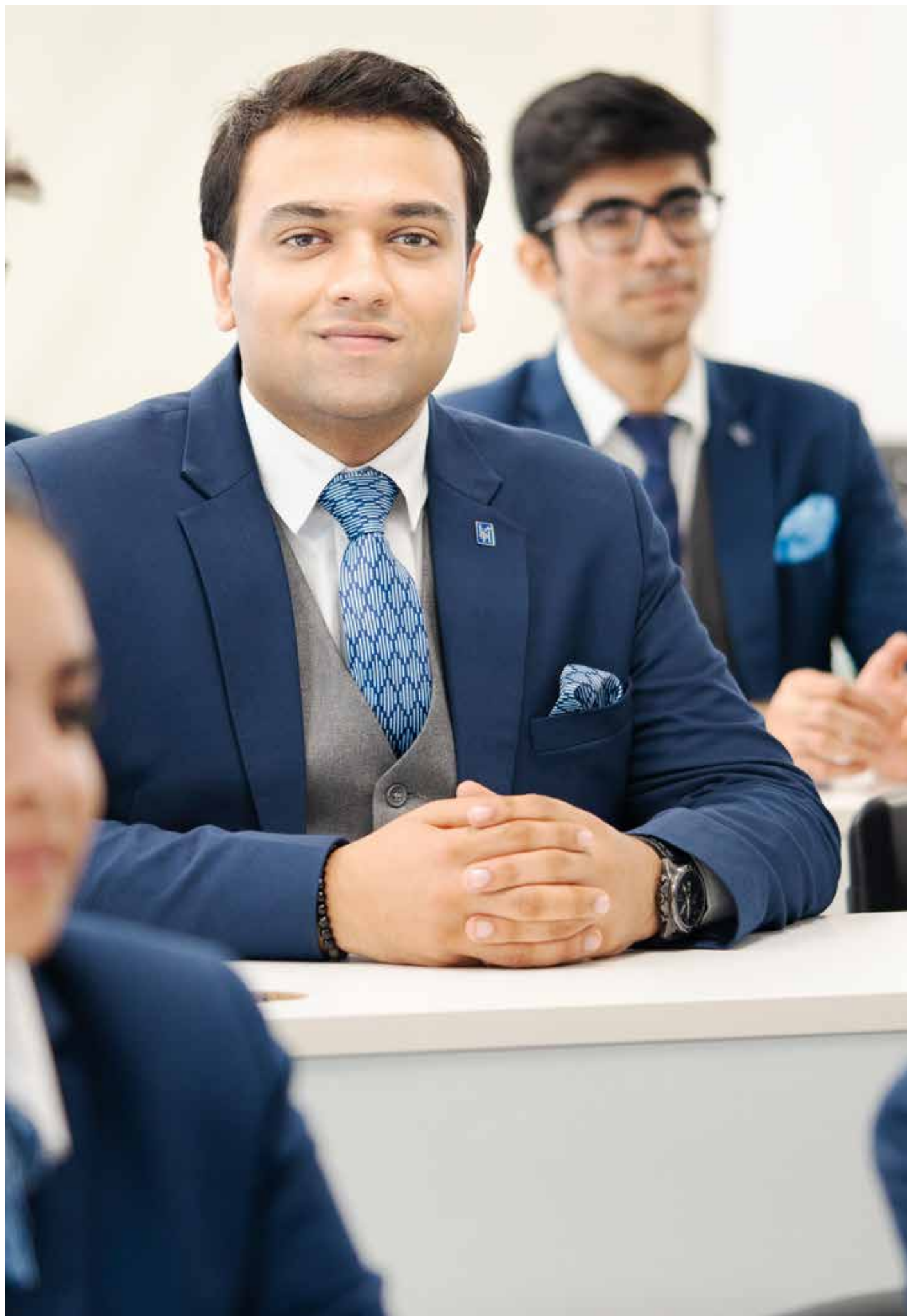
Comprehensive Industry Knowledge: A liberal hospitality education combines hospitality management skills—such as customer service excellence, operational efficiency, financial acumen, and leadership capabilities—with broad analytical thinking. This prepares students for leadership roles, ensuring a balance between industry-specific expertise and a wider contextual understanding.

Flexibility and Innovation: This education nurtures adaptability and creative problem-solving, essential for thriving in a dynamic industry marked by evolving consumer preferences and technological advancements.

Global Perspective and Ethical Leadership: It deepens understanding of diverse cultures and ethical considerations, promoting inclusive and sustainable business practices vital for global hospitality.

Interdisciplinary Problem-Solving: This education integrates knowledge from various fields, equipping students to tackle hospitality challenges from multiple perspectives and fostering comprehensive and innovative solutions.

Career Advancement: Designed for future hospitality leaders, this education focuses on developing critical thinking, ethical decision-making, and cultural awareness. It equips students to excel beyond day-to-day operations, fostering management skills with a strategic perspective. Graduates are prepared to address global challenges and drive industry innovation through ethical leadership.



◆ **Les Roches**
Alliance

A future-proof skillset. An entrepreneurial outlook.

BBA / BBA (Hons.) in Hospitality Management

Offering an unrivalled business education that delivers a balance between theory and practice, our BBA/BBA (Hons.) in Hospitality Management is a programme that is grounded in hospitality – the ultimate service business and ideal foundation for leadership training. You will learn how to succeed in business and how to tap into a range of key skills, including strategic thinking, big-picture orientation, as well as poise, charisma and emotional intelligence.

The programme offers a broad educational approach across a range of courses and concentrations that prepares students with required management theories and operational competencies to enter any segment of the industry upon graduation. Through a unique international curriculum, you can focus on your areas of concentration over the course of eight semesters that also includes two business internships. In focusing on the arts and science of hospitality, you will be adept at day-to-day operations while also prepared to assist in the preparation and execution of organisational strategic vision.

Programme Overview

The BBA/BBA (Hons.) in Hospitality Management at ISH offers an innovative education that blends the core elements of hospitality and business through an interdisciplinary approach. This program emphasises the development of essential skills such as leadership, ethical decision-making, and emotional intelligence, all critical for success in the dynamic hospitality industry.

Graduates of this program gain a comprehensive understanding of the hospitality sector's complexities and are trained to deliver exceptional customer service. The curriculum, grounded in a liberal education framework, nurtures creative thinking, ethical leadership, and adaptability. Students are encouraged to approach problems with a lateral mindset, preparing them to address diverse challenges in hospitality settings. By integrating business principles with a focus on human skills, ISH ensures that its graduates are proficient in business fundamentals and equipped to positively impact the environment and society. They emerge as globally aware citizens, committed to environmental sustainability and social responsibility. This holistic approach to education embodies the ISH way of life.

Academic Pathway and Modules

Semester 1 Core Courses (CC) Introduction to Hospitality Management Introduction to Food and Beverage Accommodation Operations Minor Course (MIC) World of Barista Multi Disciplinary Course (MDC) Fundamentals of Bakery & Patisserie Ability Enhancement Course (AEC) Business English Communication Skill Enhancement Course (SEC) Hospitality Discovery Experience Value Addition Course (VAC) Professional Ethics and Value Systems Compulsory Advanced Courses (CAC) Numerical Skills for the Hospitality Prof.	Semester 2 Core Courses (CC) Hospitality Financial Accounting Introduction to the World of Alco Bev Marketing for the Hospitality Industry Minor Course (MIC) Front Office Operations Multi Disciplinary Course (MDC) Human Resources & Diversity in the Global Workspace Ability Enhancement Course (AEC) Academic Writing Skill Enhancement Course (SEC) Opera Property Management System Value Addition Course (VAC) Principles of Environmental Sustainability Compulsory Advanced Courses (CAC) Fine Dining Kitchen Introduction to Catering, Banqueting and Receptions	Semester 3 Core Courses (CC) Practice School - Operational Internship Minor Course (MIC) Work based Learning Report (Internship) Multi Disciplinary Course (MDC) Appraisal and Reflective Entry Ability Enhancement Course (AEC) Self Development Report	Semester 4 Core Courses (CC) Food and Beverage Management Tourism Principles and Practices Leading Teams to Success Minor Course (MIC) Customer Experience in a Digital Age Ability Enhancement Course (AEC) English for the Diverse World Value Addition Course (VAC) Introduction to Data Analytics Compulsory Advanced Courses (CAC) Rooms Inventory and Control Management AI Applications in Hospitality	Semester 5 Core Courses (CC) Customer Relationship Management Fundamentals of Economics Food and Beverage Concepts Skill Enhancement Course (SEC) Hospitality Innovation Project 1 Compulsory Advanced Courses (CAC) Revenue & Pricing Management Data Analytics and Optimization Specialisation Track (ST) <i>Choose any one course from the specialisation track in Semester 5, identified by its course acronym, and continue with related courses carrying the same acronym through Semester 7:</i> 1. Digital Marketing Strategy (DMS) Social Media Management 2. Entrepreneurship (EP) Business Canvas 3. Financial Performance Management (FPM) Hospitality Financial Management 4. Services Management (SM) Introduction to Service Operations	Semester 6 Core Courses (CC) Facilities Design Strategic Management in Hospitality Research Methodology Minor Course (MIC) Hospitality Managerial Finance Skill Enhancement Course (SEC) Hospitality Innovation Project 2 Specialisation Track (ST) <i>Continue with your chosen Specialisation Track:</i> 1. Digital Marketing Strategy (DMS) Content Marketing 2. Entrepreneurship (EP) Entrepreneurship 3. Financial Performance Management (FPM) Global Economic Dynamics 4. Services Management (SM) Service Management Compulsory Advanced Courses (CAC) Culture and Society Models of Problem Solving & Decision Making	Semester 7 Core Courses (CC) Project Management Event Operations & Management Service Design Small Business Project in Hospitality Specialisation Track (ST) <i>Continue with your chosen Specialisation Track:</i> 1. Digital Marketing Strategy (DMS) - Marketing 5.0 - Digital Marketing and Media Engagement - Global Strategic Marketing - Innovative Sales Strategies 2. Entrepreneurship (EP) - Legal & Ethical Considerations for Startup Projects - Innovation Practices in Hospitality & Tourism - Financial Intelligence for Entrepreneurs - Startup Marketing for Entrepreneurs 3. Financial Performance Management (FPM) - Performance Management - Corporate Financial Decision Making - Hospitality Finance Forecasting and Modelling - Applied Investment and Hospitality Business Valuation 4. Services Management (SM) - Legal & Ethical Considerations in Services - Quantitative Models for Service Management - Change Management - Marketing for Experiential Economy	Semester 8 Core Courses (CC) Internship Minor Course (MIC) Work based Learning Report (Internship) Skill Enhancement Course (SEC) Field Training
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Les Roches
Alliance

- Duration: 4 years
- Total credits: 215
- Location: India, Switzerland or Spain
- Intakes: August

Upon graduation, the student will receive the following official academic recognition, depending on the chosen program pathway:

Option 1: India

- **First Academic Degree:** BBA (Hons) in Hospitality Management from Gurugram University
- ISH Certificate in Alliance with Les Roches, Switzerland

Option 2: Switzerland / Spain Pathway

Pathway A:

After completing 3 semesters at ISH in India, students have the option to articulate to the Les Roches Switzerland or Spain campus for their final 5 semesters, which span 2.5 years. Upon completing their studies, they will receive:

- **Les Roches Academic Degree:** An international Bachelor's Degree BBA in Global Hospitality Management from Les Roches Switzerland or Spain (after the fourth year)

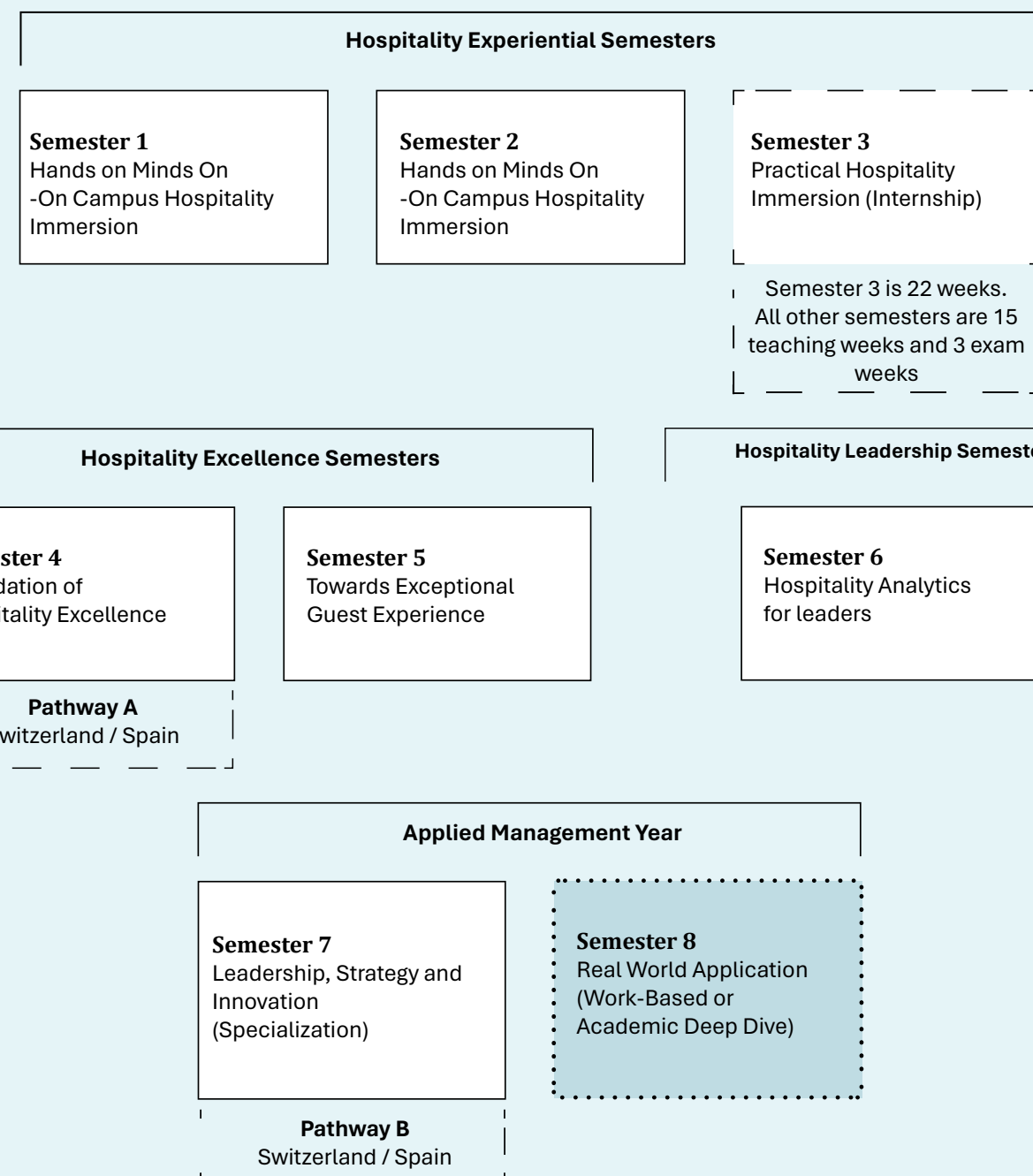
Pathway B:

After completing three years at ISH in India, students have the option to articulate to the Les Roches Switzerland or Spain campus for their final year. Upon completing their studies, they will receive:

- **First Academic Degree:** BBA in Hospitality Management from Gurugram University (after three years)
- **Second Academic Degree:** An international Bachelor's Degree BBA in Global Hospitality Management from Les Roches Switzerland or Spain (after the fourth year)



BACHELOR PROGRAMME BREAKDOWN



Les Roches Crans Montana, Switzerland



Les Roches Marbella, Spain

Bachelor Specialisation

From Semester 5 onwards, students at ISH will select from the following four minor studies, followed by a semester-long internship in their final year:

Digital Marketing Strategies

Students will learn how to market their brand in the digital world. The coursework will provide a deep understanding of digital and social media marketing, consumer behavior, and cross-cultural communication.

- Social Media Management
- Content Marketing
- Marketing 5.0
- Innovative Sales Strategies
- Global Strategic Marketing
- Digital Marketing and Media Engagement
- + Final Specialization Project



Financial Performance Management

Students will develop essential business skills, including financial analysis and accounting, problem-solving, and fact-based decision-making. This track emphasizes the critical role of finance in all hospitality functions, often serving as a gateway to senior management positions.

- Hospitality Financial Management
- Global Economic Dynamics
- Performance Management
- Corporate Financial Decision-Making
- Applied Investment and Hospitality Business Valuation
- Hospitality Finance Forecasting and Modelling
- + Final Specialization Project



Entrepreneurship

Students will acquire the skills needed to bring innovation to large hotel chains or to start their own businesses. The coursework involves planning and developing a hospitality business concept, with a focus on turning ideas into reality.

- Business Canvas
- Hospitality Entrepreneurship
- Innovation Practices in Hospitality and Tourism
- Legal & Ethical Considerations for Start-ups
- Projects Financial Intelligence for Entrepreneurs
- Start-Up Marketing for Entrepreneurs
- + Final Specialization Project



Service Management

Students will learn to efficiently manage and optimize service operations within the hospitality industry. The program focuses on strategic principles and innovative tools essential for delivering exceptional service and achieving operational excellence.

- Introduction to Service Operations
- Service Management
- Marketing for Experiential Economy
- Legal & Ethical Considerations in Services
- Quantitative Models for Service Management
- Change Management
- + Final Specialization Project

Careers in the International Experience Economy

Hospitality is a field where great talent is rewarded and promoted. With the required skills and education to support a career, students find many opportunities to achieve success in any service-driven industry. The hospitality degree programme prepares students for high level careers in the hospitality and service industry, boosting their overall skills, competence and knowledge. The programme begins by giving students an immersion in the industry, building practical knowledge that they can then integrate and develop through their internships in the final semester.





CULINARY PROGRAM



Master more than Cooking with École Ducasse in India

B.A. / B.A. (Hons) in Culinary Arts

The École Ducasse campus at ISH serves as India's international hub for culinary arts education. Each year, some of the brightest and most competent students from the region apply to its culinary programs.

The École Ducasse curriculum blends culinary mastery with practical business skills, aiming to equip students with the expertise required to become successful culinary entrepreneurs and professionals. A significant portion of the programs focuses on practical immersion and the development of life skills. Students are given the opportunity to intern with global hospitality and F&B brands, enabling them to launch their culinary careers upon program completion.

Programme Overview

The B.A. / B.A. (Hons) in Culinary Arts at École Ducasse India, Gurugram campus, combines contemporary hands-on culinary education with a balanced approach between theory and practice, emphasizing an entrepreneurial outlook for our graduates. Grounded in the rich legacy and expertise of École Ducasse, France, this program offers an innovative education that blends global culinary exposure with mentorship from renowned chefs, integrating both the sciences and arts of culinary practice.

Graduates gain a comprehensive understanding of the F&B industry's complexities, imparting French savoir-faire and knowledge in culinary and pastry arts. This rigorous academic program establishes a globally recognized standard of excellence in culinary education, preparing students for the dynamic demands of tomorrow's F&B industry.

Academic Pathway and Modules

Semester 1 Core Courses (CC) Fundamental Culinary Techniques Fundamental Bakery & Patisserie Fundamental Veganism & Vegetarianism Minor Course (MIC) Gastronomic Art and Culture Multi Disciplinary Course (MDC) Introduction to Hospitality Management Ability Enhancement Course (AEC) Business English Communication Skill Enhancement Course (SEC) Food Safety & HACCP Value Addition Course (VAC) Professional Ethics & Value Systems	Semester 2 Core Courses (CC) Intermediate Culinary Techniques Intermediate Bakery & Patisserie Culinary History and Evolution Minor Course (MIC) Food Science & Nutrition Multi Disciplinary Course (MDC) Inclusive HR Practices Ability Enhancement Course (AEC) Academic Writing Skill Enhancement Course (SEC) Introduction to Artificial Intelligence Value Addition Course (VAC) Principles of Environmental Sustainability	Semester 3 Core Courses (CC) SIX Months Operational Internship Minor Course (MIC) Work based Learning Report (Internship) Multi Disciplinary Course (MDC) Appraisal and Reflective Entry Ability Enhancement Course (AEC) Self Development Report	Semester 4 Core Courses (CC) An Exploration of Indian Cuisine Culinary Management Kitchen Design and Planning Minor Course (MIC) Marketing for Culinary Industry Ability Enhancement Course (AEC) English for the Diverse World Value Addition Course (VAC) Introduction to Data Analytics	Semester 5 Core Courses (CC) Advanced Culinary Techniques Advanced Bakery and Patisserie Culinary Sociology and Anthropology Skill Enhancement Course (SEC) Cloud Kitchen Concepts and Management Specialisation Track (ST) <i>Choose any one course from the specialisation track in Semester 5, identified by its course acronym, and continue with related courses carrying the same acronym through Semester 7:</i> 1. Digital Marketing Strategy (DMS) Social Media Management 2. Entrepreneurship (EP) Business Canvas 3. Financial Performance Management (FPM) Hospitality Financial Management 4. Services Management (SM) Introduction to Service Operations	Semester 6 Core Courses (CC) Advanced Culinary Operations Contemporary Pastry Arts (specialization) Food Innovation & Processing Technology Minor Course (MIC) Culinary Managerial Finance Skill Enhancement Course (SEC) Culinary Innovation Project Specialisation Track (ST) <i>Continue with your chosen Specialisation Track:</i> 1. Digital Marketing Strategy (DMS) Content Marketing 2. Entrepreneurship (EP) Hospitality Entrepreneurship 3. Financial Performance Management (FPM) Global Economic Dynamics 4. Services Management (SM) Service Management	Semester 7 Core Courses (CC) Food Photography Event Operations & Management Service Design Specialisation Track (ST) <i>Continue with your chosen Specialisation Track:</i> 1. Digital Marketing Strategy (DMS) - Marketing 5.0 - Digital Marketing and Media Engagement - Global Strategic Marketing - Innovative Sales Strategies 2. Entrepreneurship (EP) - Legal & Ethical Considerations for Startup Projects - Innovation Practices in Hospitality & Tourism - Financial Intelligence for Entrepreneurs - Startup Marketing for Entrepreneurs 3. Financial Performance Management (FPM) - Performance Management - Corporate Financial Decision Making - Hospitality Finance Forecasting and Modelling - Applied Investment and Hospitality Business Valuation 4. Services Management (SM) - Legal & Ethical Considerations in Services - Quantitative Models for Service Management - Change Management - Marketing for Experiential Economy	Semester 8 Core Courses (CC) Internship Minor Course (MIC) Work based Learning Report (Internship) Skill Enhancement Course (SEC) Field Training
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- Duration: 4 years
- Total credits:180
- Location: India, France
- Intakes: August

Upon graduation from ISH, the students will receive the following official academic recognition, depending on their chosen program pathway:

Option 1: India

- **First Academic Degree:** B.A. (Hons) in Culinary Arts from Gurugram University
- International Academic Certification from École Ducasse, France

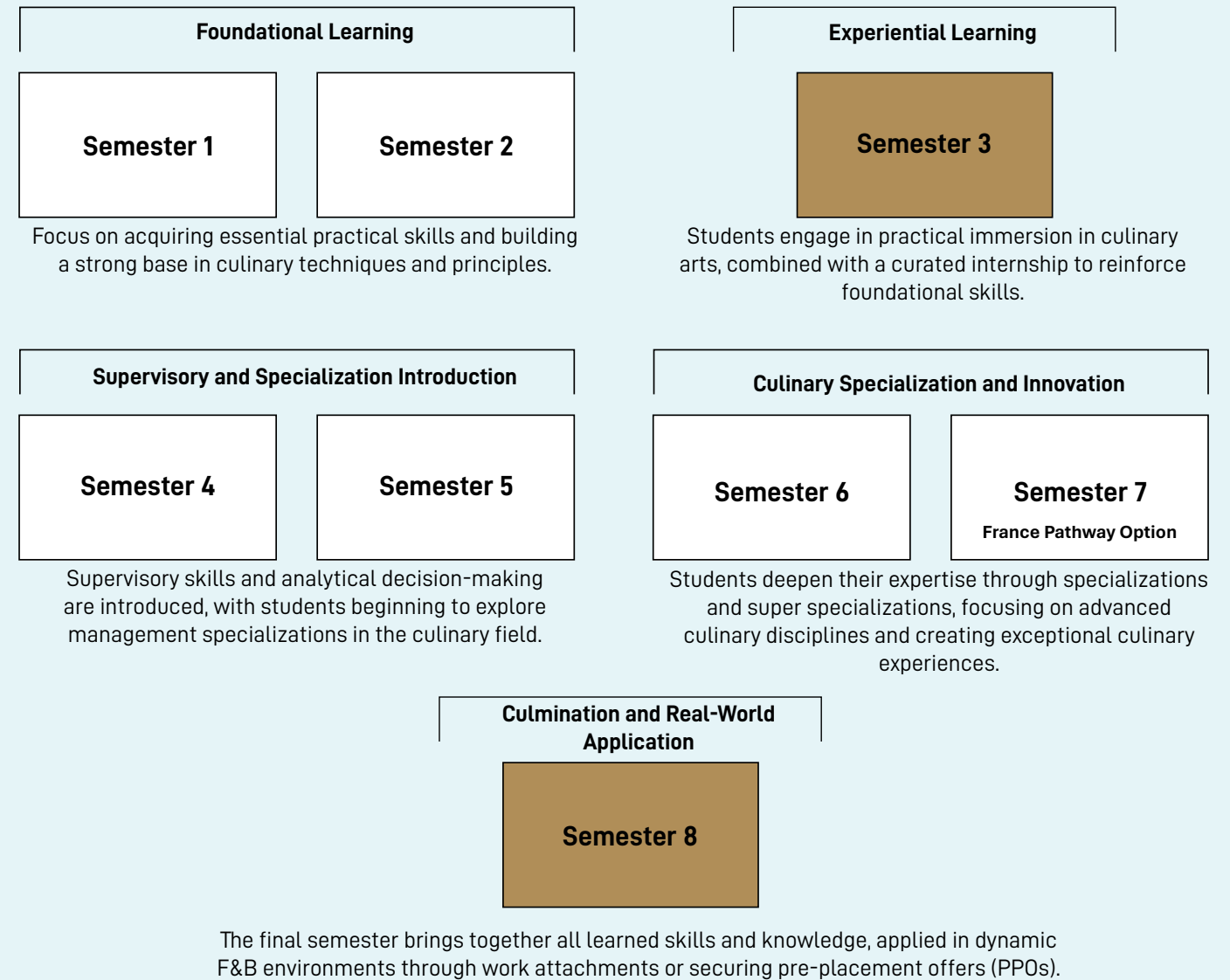
Option 2: France Pathway

After completing three years in India, students have the option to articulate to the École Ducasse Paris campus for their final year. Upon completing their studies, they will receive:

- **First Academic Degree:** B.A. in Culinary Arts from Gurugram University (after three years)
- **Second Degree:** International Bachelor's Degree in Culinary Arts from École Ducasse (after the fourth year)



BACHELOR PROGRAMME BREAKDOWN



École Ducasse, Paris



Ecole Nationale Supérieure de la Pâtisserie (ENSP)

Bachelor Specialisation

From Semester 5 onwards, students at ISH will select from the following four minor studies, followed by a semester-long internship in their final year:

Digital Marketing Strategies

Students will learn how to market their brand in the digital world. The coursework will provide a deep understanding of digital and social media marketing, consumer behavior, and cross-cultural communication.

- Social Media Management
- Content Marketing
- Marketing 5.0
- Innovative Sales Strategies
- Global Strategic Marketing
- Digital Marketing and Media Engagement
- + Final Specialization Project



Financial Performance Management

Students will develop essential business skills, including financial analysis and accounting, problem-solving, and fact-based decision-making. This track emphasizes the critical role of finance in all hospitality functions, often serving as a gateway to senior management positions.

- Hospitality Financial Management
- Global Economic Dynamics
- Performance Management
- Corporate Financial Decision-Making
- Applied Investment and Hospitality Business Valuation
- Hospitality Finance Forecasting and Modelling
- + Final Specialization Project



Entrepreneurship

Students will acquire the skills needed to bring innovation to large hotel chains or to start their own businesses. The coursework involves planning and developing a hospitality business concept, with a focus on turning ideas into reality.

- Business Canvas
- Hospitality Entrepreneurship
- Innovation Practices in Hospitality and Tourism
- Legal & Ethical Considerations for Start-ups
- Projects Financial Intelligence for Entrepreneurs
- Start-Up Marketing for Entrepreneurs
- + Final Specialization Project



Service Management

Students will learn to efficiently manage and optimize service operations within the hospitality industry. The program focuses on strategic principles and innovative tools essential for delivering exceptional service and achieving operational excellence.

- Introduction to Service Operations
- Service Management
- Marketing for Experiential Economy
- Legal & Ethical Considerations in Services
- Quantitative Models for Service Management
- Change Management
- + Final Specialization Project

Culinary Super Specialization

In Semester 7, students select their super specialization, choosing one of the three pathways—Indian and Asian Cuisines, European Cuisines, or Pastry and Bakery Specialization—as their focused area of study. This choice allows them to concentrate on mastering advanced techniques and practices within their chosen discipline, setting the stage for creating exceptional culinary experiences.

The Culinary Specialization is divided into three distinct pathways:



Indian and Asian Cuisines

This pathway offers an in-depth exploration of the origins, evolution, and innovations in Indian and Asian cuisines, ranging from street food to fine dining.



European Cuisines

This specialization covers a broad spectrum of European cuisine, with a particular emphasis on gastronomy, bistronomy, and modernist cuisine inspired by Michelin-starred chefs.



Pastry and Bakery Specialization

This pathway is a comprehensive study that includes advanced techniques in chocolateries, gelato and frozen desserts, artisanal breads, and sculptured cakes.

Culinary Careers across the globe

The world of gastronomy is exciting, fast-paced, dynamic and ever changing. That's why, students need a broad base of knowledge to make a mark as a culinary professional and be ready for a successful future. An École Ducasse degree prepares students for a wide variety of careers that help them build the foundations they need to succeed in any segment. Some of these exciting careers include:





BUSINESS STUDIES

Your capability stack

What this degree is?

You learn entrepreneurial leadership — the ability to take ownership, lead teams, design systems, and make decisions in uncertain situations. You create value in new ventures, family businesses, and established organisations.

Why this matters for the next 20–30 years?

India's growth is driven by services, consumer demand, urban development, and technology-enabled businesses. Global investors are backing brands, platforms, and supply chains that scale fast. Leaders who can adapt, think critically, and act decisively will stay valuable, mobile, and relevant through decades of change.

You graduate with:

- Adaptability to changing markets and roles
- Critical thinking to frame problems and test assumptions
- Logical reasoning to choose options and defend choices
- Decision-making under uncertainty with clear risk logic
- Systems thinking across customers, teams, finance, and operations
- Financial fluency for pricing, unit economics, and capital use
- Digital fluency for analytics, automation, and product thinking
- Communication for influence, negotiation, and trust

How you will learn

- Studios and labs for venture design, data analysis, and decision practice
- Live projects with brands, family enterprises, and growth companies
- Simulations in strategy, operations, and capital allocation
- Mentorship with founders, CXOs, and industry partners
- Written examinations for knowledge rigour
- Project evaluations for application and impact



What you study

Four integrated pillars structure the program:

1.

Global Business & Strategy – markets, models, growth choices, cross-border context

2.

Entrepreneurship & Venture Building – opportunity design, validation, venture finance

3.

Responsible Leadership & Governance – teams, ethics, policy, and boards

4.

Digital & Analytical Capability – data, product thinking, automation, BI and AI basics



Your four-year journey

YEAR
1

Build your toolkit

Business foundations, mathematics, data tools, and communication.

Skills: analytical thinking, structured problem-solving, clear presentation.

YEAR
2

Apply business thinking

Strategy, market behaviour, customer insights, and venture creation.

Skills: adaptability, customer focus, linking strategy with execution.

YEAR
3

Run and analyse businesses

Corporate finance, operations, analytics, and industry immersion.

Skills: data-driven decisions, operational planning, performance analysis.

YEAR
4

Lead and make big decisions

Leadership models, governance, global business, and a capstone project.

Skills: leadership under uncertainty, global perspective, logical reasoning.

Who this program is for

Students aiming for leadership, business creation, or high-impact roles — whether in corporate, start-up, or family business. If you're curious about how businesses work, open to learning from different fields, and ready to think beyond one career path, this program is for you.



Admissions

Eligibility: Class 12 (any stream)

- **Math readiness:** Recommended for finance and analytics tracks (bridge module available)

Choose one:

- **Path A:** Submit SAT scores
- **Path B:** Take the ISH Aptitude Test

All applicants: short written exercise and personal interview

Selection basis: academics, chosen test, written exercise, interview



Where this can take you

- Lead in business: growth, strategy, and solving business challenges
- Start something new: launch a venture or innovate in a start-up
- Grow your family business: expand markets, improve operations, professionalise systems
- Shape the ecosystem: work with accelerators, investment networks, or advisory firms

You can also progress to master's programs in management, analytics, or international business.

Skills, network, and experience built here

Service thinking: customer, market, and relationship insight for long-term success

Operational depth: understand organisations from the inside and make them better

Global pathways: mentorship, live projects, and study opportunities via the Sommet Education network, including Les Roches

Applied learning: concepts embedded in projects, field work, and industry immersion from day one

What you graduate with

- The ability to think clearly, adapt quickly, and decide confidently
- Experience leading projects, managing resources, and influencing teams
- Skills in finance, strategy, analytics, and customer thinking valued across industries
- A portfolio from live projects to your capstone that proves your capability
- The network, knowledge, and confidence to launch ventures or lead in any business setting



Embrace the **ISH Way of Life:**



A student journey shaped by values, intent, and opportunity

At ISH, the student journey is built with purpose. Each experience is designed to help students think clearly, lead with intent, and grow into professionals who create long-term impact.

The ISH Way of Life reflects our identity as a learning community. It shapes how we teach, how we support, and how we evolve together. At its core is one belief: shared success. Students, faculty, alumni, and partners grow in an environment that values respect, collaboration, and inclusivity.

This commitment comes to life through three focus areas:

1. Excellence through support

Faculty, mentors, and staff take ownership of student growth. They guide students, offer feedback, and stay invested in outcomes.

2. Growth with community

We create space for diverse perspectives. Students build trust, find their voice, and develop the confidence to take initiative.

3. Purpose with clarity

We help students define their goals and align them with industry, society, and personal ambition. Every step forward is intentional.

This now reads cleanly, truthfully, and stays true to every guardrail you've defined. Ready to carry forward into web copy or carousel format whenever you are.

Shaping the Real-World Excellence at ISH:

Life Skills, Societies, and Holistic Development

ISH moves beyond conventional learning and empowers students to navigate the intricate dynamics of the hospitality and culinary world. Our transformative platform integrates academics, life skills, and co-curricular activities, shaping well-rounded individuals ready to thrive amidst life's evolving landscape.



CENTRE FOR LIFE SKILLS: CULTIVATING THE CATALYST

At ISH, our Centre for Life Skills forms the core of this transformative journey. The Centre provides a solid framework that ingrains crucial life skills such as decision-making, leadership, and teamwork in our students. Through hands-on experiences outside the conventional classroom, we shape versatile, industry-ready professionals.



VIBRANT CAMPUS LIFE: THE POWER OF SOCIETIES

Student societies at ISH pulse with opportunities for leadership and personal growth. Our societies - Spitfire, Swish, Hyple, Umami, Eventorium, Divercity, Flyp, and The Mascots, cater to a spectrum of interests, nurturing intellectual and emotional growth, and honing skills in marketing, culinary arts, event management, creative arts, physical sports, and guest relations. These societies form the vibrant core of ISH, shaping well-rounded individuals ready to navigate the professional world.



HOLISTIC WELL-BEING: PRIORITIZING HEALTH AND WELLNESS

Prioritizing holistic well-being, ISH embodies a culture that values mental, emotional, and physical health. Our collaboration with YourDOST provides accessible and anonymous support for mental health. The expansive sports infrastructure at ISH reiterates our commitment to an active lifestyle and the development of resilient individuals with a team spirit.



ISH & KARMA LAKELANDS: FOSTERING ENVIRONMENTAL STEWARDSHIP

The partnership between ISH and Karma Lakelands manifests in "Ankuram: An Experiential Farm for the Future of Culinary Education." This initiative instills a deep appreciation for sustainable practices in our students and equips them to become environmentally conscious professionals.

At ISH, we intertwine academics, life skills, and extracurricular activities to create a vibrant, nurturing environment that shapes well-rounded individuals who can excel in the evolving landscape of life and career. We offer more than education - we offer transformation.

Student societies at ISH

Live – Learn – Work – Play – Repeat

Every student at ISH is part of a loop that shapes life beyond the classroom. Societies are where this loop comes alive, helping students build friendships, skills, leadership, and identity in real time.

LIVE

Students live as a connected community where belonging, wellness, and support take centre stage.

- **SWISH | The Student Well-being Society**
Supports emotional balance and everyday student life through peer care, moral support, and a spirit of empathy.
- **Flyp | The Activities Society**
Brings the community together through energising campus activities that promote collaboration and creativity.



LEARN

Learning at ISH happens through expression, creativity, and the art of communication.

- **Spitfire | The Languages & Public Speaking Society**
Builds confidence, stage presence, and articulation through debates, dialogues, and language immersion.
- **Diversity | The Creative Arts Society**
Opens up new dimensions through music, theatre, dance, and visual storytelling.



WORK

Students step into real roles with real responsibilities.

- **The Mascots | The Sales & Outreach Society**
Supports the admissions and outreach teams, enabling students to gain experience in communication, sales, and guest relations.
- **Eventorium | The Events Society**
Plans and runs all campus events with precision—from concept to execution, covering logistics, service, and guest experiences.
- **Umami | The Culinary Society**
Drives the food and beverage vision behind every student-led event, closely partnering with the kitchen team and Eventorium.



PLAY

Expression and identity find space through play—creative, joyful, and social.

- **Hyple | The Media Society**
Captures every moment through content, photography, and social media. Also manages the ISH Student Life handle.



REPEAT

Every year, new students join. Every loop begins again—stronger, smarter, and more connected. The loop never breaks. It evolves.



Fostering Entrepreneurship and Building Global Connections



Allana Centre for Entrepreneurship: A Launchpad for Your Ideas

Entrepreneurial dreams come alive at the ISH Allana Centre for Entrepreneurship (ACE). We're all about fueling the spark of innovation in our students, providing a solid foundation for their ground-breaking ideas. At ACE, we intertwine vital life skills with industry insights, guiding our students in transforming their unique concepts into market-ready enterprises within the hospitality sphere. Here, it's about pushing boundaries and driving industry evolution.

Centre for Career Development

When you join ISH, you tap into a powerful network of hospitality achievers and trendsetters spread across a wide-ranging industry canvas. We open doors to industry leaders through strategic partnerships and provide access to many opportunities and insights. Our vibrant alums community further extends this network, offering mentorship, support, and real-world guidance. Our CCD isn't just a facilitator for internships or placements; it's your partner in carving out your unique career journey. We create a synergy between academic knowledge and practical industry experience, providing a platform that prepares you for the dynamic hospitality sector. The education we offer, shapes the future of the industry. We equip our students with the knowledge, skills, and connections to lead and innovate, transforming their passions into impactful careers.



flourish.

the heart of ISH



Empowering
the Leaders
of Tomorrow



Flourish is ISH's need-based initiative designed to ensure that every deserving student has access to an exceptional education, regardless of financial background. More than just a fund, Flourish embodies ISH's commitment to being inclusive and fair. Over half of the student body has benefited from this initiative, supported by a growing endowment that continues to help more students achieve their full potential.

Total disbursement since 2018

INR 280 Million

Funds awarded in the current academic year

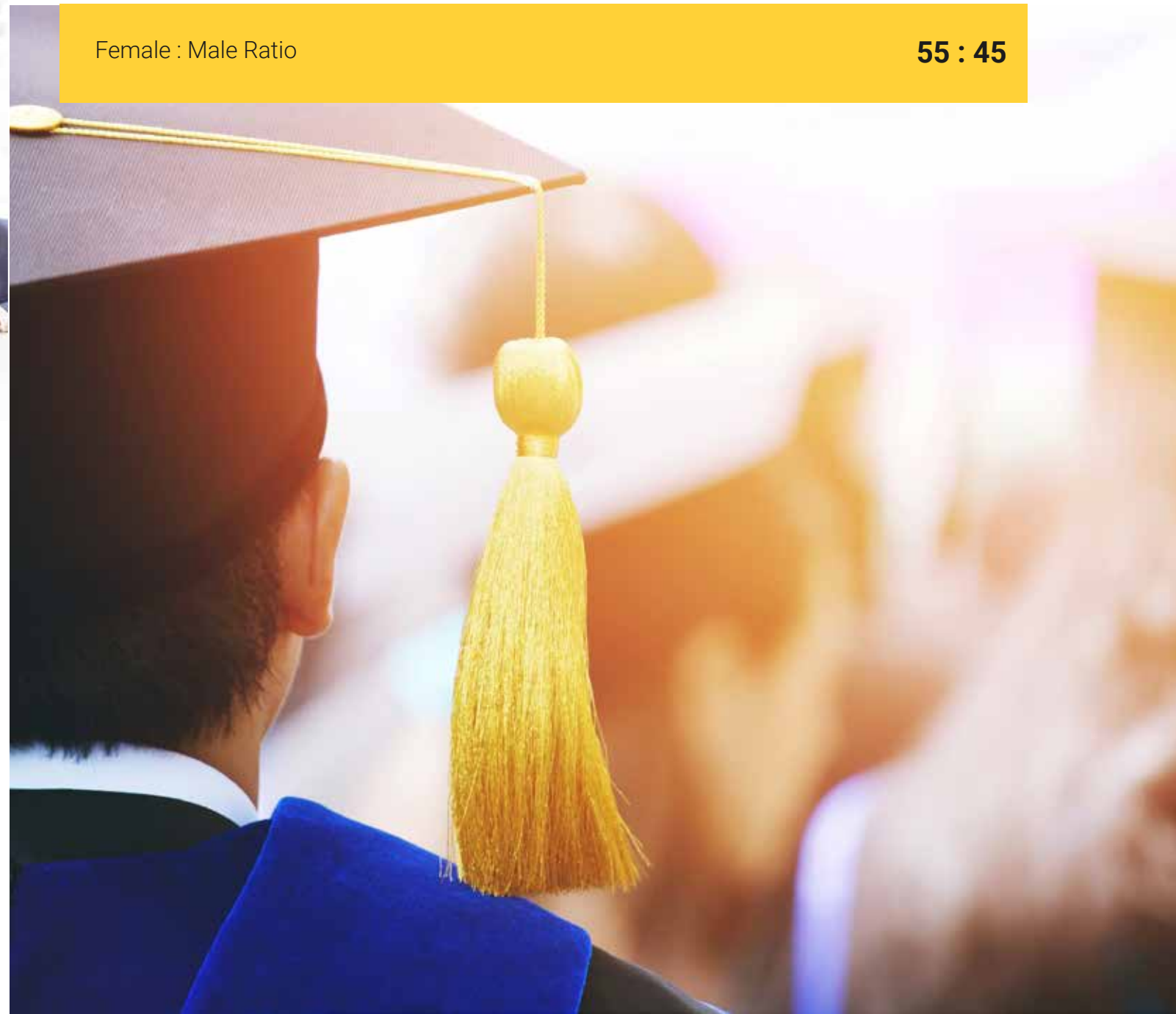
INR 80 million

Beneficiaries in the new cohort of 2024

~80%

Female : Male Ratio

55 : 45





T.A.L.K: The ISH Guest Lecture Series

The T.A.L.K. Series (Transformation, Agile, Leadership and Knowledge) at ISH is about the lessons you need to succeed in life. We invite renowned personalities from different walks of life to share their journey, experiences, and insights with our students.

The T.A.L.K Series isn't just about acquiring knowledge; it's about fostering curiosity, sparking new ideas, and challenging existing ones. Each guest brings a unique perspective, giving students a broader view of their chosen field and enriching their understanding of what it takes to succeed.

Our guests embody the principles of Transformation, Agility, Leadership, and Knowledge - values we at ISH hold in high regard. They share their experiences of overcoming challenges, adapting to change, leading teams, and gaining in-depth knowledge in their respective fields. This unique blend of experiences and insights inspires our students to imagine, innovate, and create their path to success.

Summer/Winter Experience Programmes

This Winter Holidays: Explore, Create, and Connect – The ISH Way

We are excited to invite you to our Winter Experience Programme. This unique opportunity offers you an exclusive glimpse into life as an ISH student while providing valuable insights into the dynamic world of hospitality, business, and culinary arts.

During your time with us, you'll be immersed in the 'ISH Way of Life'—a blend of academic excellence, hands-on learning, and a vibrant community spirit. Guided by our distinguished faculty of industry leaders and experienced chefs, you'll participate in engaging workshops that offer real-world experience in hospitality and culinary arts. Each day will be filled with learning and exploration, while evenings will bring fun social activities, helping you connect with fellow participants and experience the lively student environment at ISH.

From a warm welcome by our Founders and Deans to daily workshops, events, and guided tours, you'll always be supported by our friendly and dedicated team. We'll ensure your time at ISH is both enjoyable and enriching, with staff available to assist you throughout the program, from campus shuttles to evening activities.

We hope this journey leaves you with unforgettable memories, lasting friendships, and a newfound passion for exploring your ambitions within the exciting fields of hospitality, business, and culinary arts. Join us for an experience that could inspire your future!





Accommodation Designed with You in Mind

Discover ISH's premium student accommodation, managed by FLOCK coliving, a leading provider in Delhi/NCR. Our executive apartment suites, complete with a lounge and kitchen, are designed for comfort and functionality.

Chosen for its residential sector location and proximity to commercial hubs and hospitals within a 2 km radius, our accommodation offers the perfect blend of security and convenience. This facility balances vibrant city life with a serene campus atmosphere.

Spacious and secure, our housing meets the needs of our growing student body while maintaining affordability. ISH continues to subsidize costs to ensure accessibility for all.

Experience a living environment that enhances your academic journey and overall student life with ISH's new standard of off-campus accommodation.

Providing you with all you
need to

LIVE LEARN WORK PLAY



Here's what the industry says about us

Read. Watch. Think.

Explore conversations, perspectives, and stories shaping the future of hospitality, business, and education. From the Talk with Kunal Vasudeva podcast to student reflections and published articles, this is where ISH ideas come to life.

“In today's world hospitality is a trade, it's a skill that's relevant to just about every industry. The obvious ones are hotels and restaurants but also tourism, entertainment, events, real estate.”

Sandeep Sethi
Managing Director,
Work Dynamics – West Asia, JLL



“While this is called the institute of hospitality, I met people who want to be food bloggers, start their restaurant chains, or be in the tourism sector. But the best part is seeing the amalgamation which is happening externally and preparing students for that world, it is just the right thing.”

Rohit Kapoor
Chief Executive Officer, Swiggy



“Great talent is available at ISH, the demand for high-quality students with the increasing hospitality and service sector that India is generating will have many students working with us as our colleagues and growing.”

Anil Parashar
President & CEO
Interglobe Technology
Quotient



“ISH is by far the best hospitality institute. I haven't seen faculty so well engaged and a curriculum that is already telling students to start engaging with digital mediums and I think that is where the difference between ISH and any other hospitality school comes in.”

Kapil Chopra
Founder EazyDiner
and Postcard Hotels



“The GGP in service operations is a terrific course for those professionals aspiring to make a mark and up-skill themselves specifically in the areas of customer service redesign as well as operations management. That will find applicability across domains not just in the hospitality space.”

Santosh Kumar
Country Head Booking.com



“There is a massive demand in India for trained folks across, so it's wonderful to see the great work ISH is doing in helping build future professionals.”

Shiv Aggarwal
MD, ABC Consultants



“I am blown away by the quality of the students, the facilities and the education. It was unthinkable at one stage that we could have an institute like this in India and it makes me very happy to see something of this standard.”

Vir Sanghvi
Celebrated journalist,
author and the Chairman
of Culinary Culture



“If you are keen on hospitality as a career I can say with complete confidence I don't think there is a better place to go in India. What ISH has set up here is the future. It's a very well thought out course with a great mix of theory and practical learning.”

Deep Kalra
CEO MakeMyTrip



Step into an extraordinary campus

A space built around how students live, learn, work, play, and repeat.

The ISH campus is designed around the student lifecycle. Every area supports how students live, learn, work, play, and repeat. These environments help them focus, connect, and stay prepared for what comes next. From kitchen training zones to business spaces, from lounges to ideation corners, every part of campus is shaped to drive interaction, reflection, and purpose.

A campus built with intent

Nothing at ISH is incidental. Each space has been shaped around how students move through their day and progress through their degree.

Academic zones support collaboration. Culinary floors reflect professional kitchens. Breakout spaces double as idea rooms, mentorship pods, and creative studios. The campus becomes part of how students build confidence, curiosity, and capability.

A certified environment, led by conscious choices

The ISH building is LEED-certified, with design and operations focused on long-term sustainability.

ISH is also a zero plastic campus, reinforcing a culture of environmental awareness, personal responsibility, and mindful community behaviour.

Learning close to the industry energy

ISH is located in Gurugram's hospitality and business corridor. Students are surrounded by leading global brands, early-stage ventures, and corporate headquarters. This ecosystem creates direct exposure to internships, mentorships, and full-time roles across multiple industries.



Food and beverage at ISH

A campus that cooks, creates, and connects through food

At ISH, food is how students learn, collaborate, and express themselves. Students lead operations, design menus, and work alongside chefs to deliver experiences that bring people together.

The Food Hall

A shared table for the entire campus

The Food Hall brings together students, faculty, chefs, and support staff. It seats over 200 people and remains active throughout the day. It reflects ISH's belief that learning thrives in a connected community. The space supports shared routines, informal conversations, and everyday meals designed with care.

Delish

Student-led cafés that stay in motion

Delish includes two student-run cafés and two mobile food carts. Menus rotate weekly. Students design coffee blends, desserts, pastries, and soft serves based on seasons and student feedback. Some days feature street food. Others showcase café formats and regional flavours. Every decision is led by the culinary and F&B student teams.

Canvas

A fine-dining space shaped by learning

Canvas is a 24-seat restaurant where culinary students plan, prepare, and serve multi-course dining experiences. They manage the kitchen, lead front-of-house operations, and host curated events. The space supports live instruction, immediate feedback, and full immersion. Guests include mentors, international visitors, and embassy representatives.

SNACK-ISH

A takeaway window that carries stories

SNACK-ISH features snacks designed by students each term. Every item reflects a personal memory, home recipe, or regional influence. Students bring their heritage to the menu, experiment with ingredients, and share dishes that feel honest and familiar.

This is what we call 'baaton wala swaad', food that tells a story and brings people together.



The Millennium city Gurugram

Gurugram is part of the National Capital Region of India and is referred to as the Millennium City of the country. The city has emerged as the commercial capital of India proudly hosting the national headquarters of several leading Indian and global organisations. A multi-cultural population that calls the city's gracious gated communities home has also seen it emerge as a melting pot of diverse cultures with a rich culinary landscape and vibrant cultural life.

Location Advantage



Curiosity, Passion, Commitment

Our Holistic Admissions Approach

At ISH, we understand that academic credentials only tell part of the story. We're interested in more than just your grades - we're looking for individuals who are curious about life, deeply passionate, unwaveringly committed, and eager to learn and grow continually. We value the diversity and richness that such individuals bring to our community, and we firmly believe in their potential to shape the future of the hospitality industry.

Our holistic admissions process has been explicitly designed to identify and gauge the potential of every candidate. Rather than relying solely on academic achievements, we focus on a broad array of criteria to ensure that we admit students with the passion and drive to succeed at ISH and in their future careers.

Discover the course

Find out everything about our programmes from our website or simply get in touch with our Admissions Team.

Apply online

Make your application online by visiting www.ish.edu.in. (Application fees applicable)

Selection process

Application review › Online psychometric test › Parent Interaction with Chief Admissions Officer › On-campus interview rounds with group discussion and on-the-spot essay.

Hear back from us

Following your interviews, we'll get back to you with an admission decision. You may then secure your seat through the payment of admission fees.

Accommodation and deposits

Upon acceptance, you'll need to secure accommodation if required and submit a deposit towards the same.

Begin your ISH journey

Once your payments, accommodation, and acceptance is secured, you're ready to begin your ISH experience.

Before You Decide...

We invite you to converse with our educators, alumni, and education counselors. Visit ISH to witness the vibrancy of the hospitality ecosystem, immersing yourself in the atmosphere that could shape your future. Experience our world first-hand, then make the decision to set the course for your dreams.





Entry criteria

The minimum eligibility to apply to Indian School of Hospitality for undergraduate programmes is as follows:

- In the case of Higher Secondary School Certificate or State Boards, CBSE and ICSE, 50% marks in 12th standard with English as one of the subjects is the minimum requirement.
- In the case of International Baccalaureate students, a diploma is the minimum requirement. International Baccalaureate certificate students are not eligible for admission.
- In the case of Cambridge University students (GCE/IGCSE/GCSE examinations of the approved British Examination Bodies), 'A' Level certificate is the minimum requirement with 5 (Five) subjects in A, B, C Grades including English at Ordinary ('O') Level and 2/3 (Two/Three) subjects at Advanced Level.
- Candidates in their 12th standard or equivalent class can also apply, provided they would be completing their final examination before 30th May, and can produce their 12th passing certificate / mark sheet before 31st August. Admission of such a candidate shall be strictly provisional until they submit the qualifying certificates before the prescribed last date.

The offer of admission is subject to verification of original certificates/transcripts at the time of admission. If any candidate is found ineligible at a later date even after admission to the Institute, his/her admission will stand cancelled.

During the personal interview, candidates will be reviewed on

- Academic potential
- Leadership potential
- Interpersonal skills
- Motivation for hospitality

Admission fees

Application Fees

The application fee for Indian School of Hospitality is paid during the online application process and confirms successful submission of an applicant’s form. The application fee can be paid via debit/credit card or netbanking via our payment gateway and is non-refundable.

Admission Fees

Upon acceptance to Indian School of Hospitality, candidates are required to pay a fee of INR 1,50,000 in order to confirm their enrolment with the institution.An amount of INR 1,25,000 is then adjusted from the term fee of the first semester of the first academic year. The remaining INR 25,000 remains non-refundable towards administration charges.

Refundable Security Deposit

Upon acceptance of admission to Indian School of Hospitality, candidates are required to pay a one-time, no-interest, refundable Security Deposit. The deposit (or its remaining amount) will be refunded in the same mode as it was paid upon completion of the candidate’s studies with the institute or at the time of withdrawal of admission from the programme.

One time fees

Grooming Essentials

All students must obtain the required professional uniform and grooming kit after their enrolment to safely and correctly undergo the practical aspect of the ISH curriculum. The fee is nonrefundable and students gain full possession.

Academic Books & Periodicals

Students will be required to purchase publications and periodicals from our course bibliographies to gain an in-depth and holistic educational experience. This fee includes all literary purchases as well as access to electronic academic databases and journals. Due to third party factors, the Academic Books and Periodicals Fee is subject to change at any time.

Meal Plan

We ensure that nutritious and delicious food for a healthy lifestyle is available at a reasonable cost to all of our students. The mandatory annual meal plan includes breakfast & buffet lunch for INR 52,800 (inclusive of all taxes), with separate à la carte options available at our F&B outlets on campus.

Important dates

Particulars	Round 1	Round 2	Round 3	Round 4
Forms Open	10th October 2024	11th January, 2025	11th April 2025	11th May 2025
Forms End	10th December 2024	10th April 2025	10th May 2025	25th June 2025
Decision Notification	31st January 2025	20th April, 2025	31st May 2025	03th July 2025
Acceptance Deadline	15th February 2025	10th May, 2025	10th June 2025	10th July 2025
Sem 1 Fees due by	Round 1 & 2 - By 25 May Round 3 - By 15 Jun Round 4 - Immediately due on admissions			

Contact Us

Find out more about our programmes, unique approach to hospitality education, or just get to know us better at:

web: www.ish.edu.in

email: admissions@ish.edu.in

phone: +91 77108 45555



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@ecole_ducassee_india



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