



BACHELOR PROGRAMMES

BBA / BBA (Hons) in Hospitality Management
B.A. / B.A. (Hons) in Culinary Arts

BACHELOR IN HOSPITALITY MANAGEMENT

Duration: 4 years

Total credits: 215

Location: India, Switzerland or Spain

Intakes: August

In Alliance with Les Roches, this degree blends business education with applied projects, industry immersions, and internships, providing a strong foundation in business fundamentals and entrepreneurial skills to launch an international career.



BACHELOR IN CULINARY ARTS

Duration: 4 years

Total credits: 180

Location: India, France

Intakes: August

Bringing the École Ducasse France legacy to India, this programme combines technical, managerial, and entrepreneurial skills with industry-driven immersions, offering a strong foundation in business fundamentals and entrepreneurial skills for success in the international F&B industry.

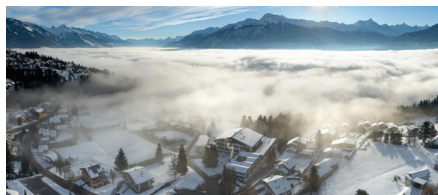


YOUR GLOBAL PATHWAY BEGINS AT THE ISH INDIA HUB

The ISH campus in Gurugram is the **hub of learning** within the Sommet Education network in India. As the **home of École Ducasse India** and in **academic alliance with Les Roches Switzerland**, ISH offers a direct pathway to some of the world's leading hospitality schools.

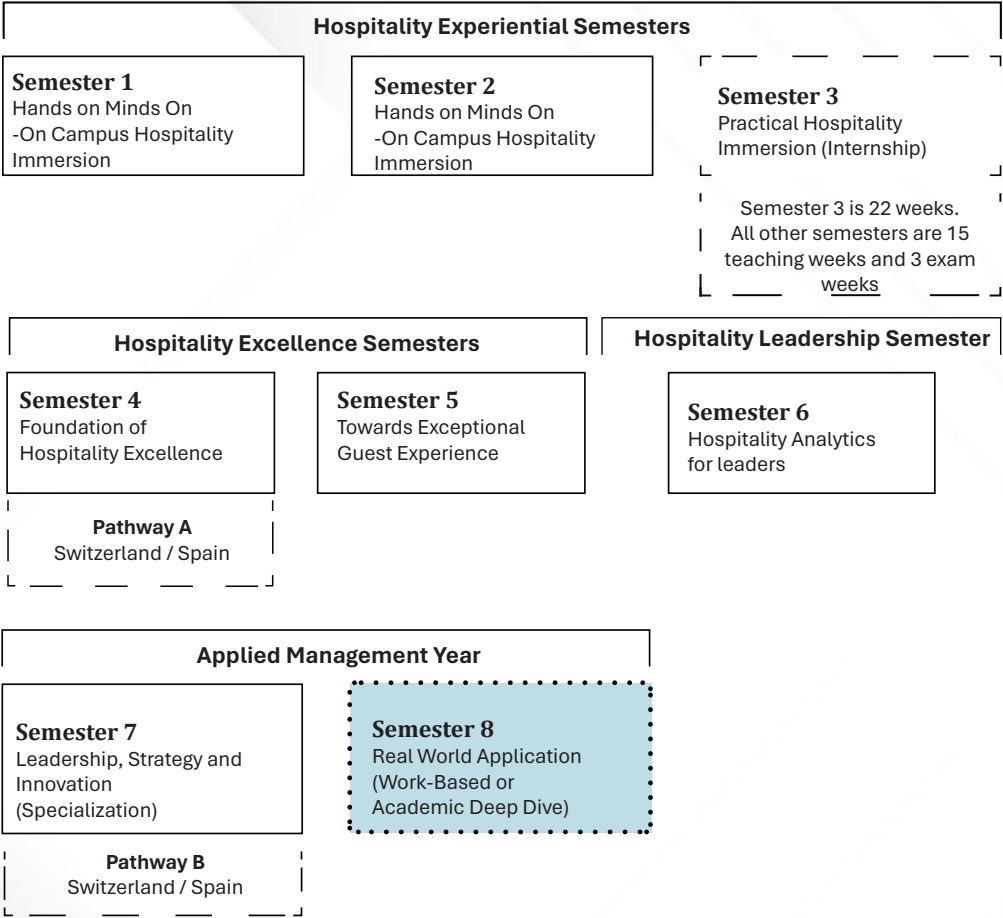
Explore your academic progression to:

- École Ducasse France
- Les Roches Switzerland
- Les Roches Spain



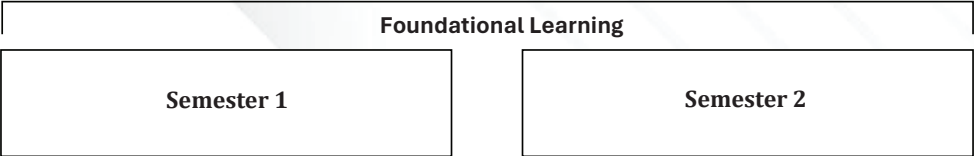
PROGRAMME BREAKDOWN

BBA / BBA (Hons) in Hospitality Management

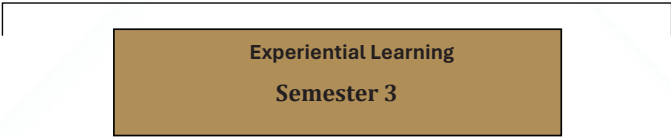


PROGRAMME BREAKDOWN

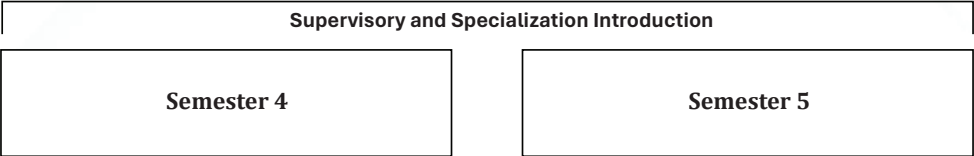
B.A. / B.A. (Hons) in Culinary Arts



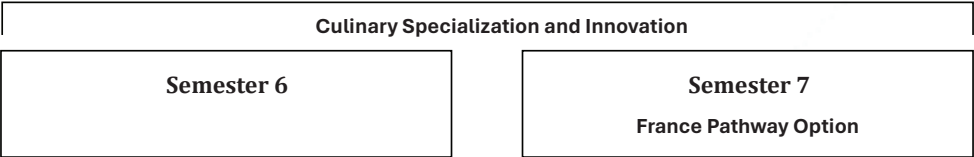
Focus on acquiring essential practical skills and building a strong base in culinary techniques and principles.



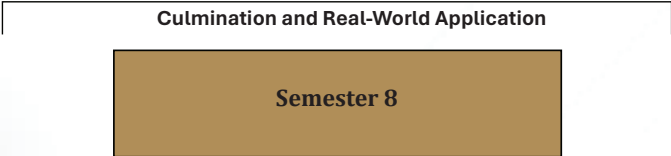
Students engage in practical immersion in culinary arts, combined with a curated internship to reinforce foundational skills.



Supervisory skills and analytical decision-making are introduced, with students beginning to explore management specializations in the culinary field.



Students deepen their expertise through specializations and super specializations, focusing on advanced culinary disciplines and creating exceptional culinary experiences.



The final semester brings together all learned skills and knowledge, applied in dynamic F&B environments through work attachments or securing pre-placement offers (PPOs).

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 Academic Degree: International Bachelor's Degree in Culinary Arts from École Ducasse (after the fourth year)

BACHELOR SPECIALISATION

FOR BOTH COURSES

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
- Project 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 programme 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



6½ REASONS YOU BELONG HERE

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.



STEP INTO AN EXTRAORDINARY CAMPUS

An inspiring, environmentally conscious campus designed for learning, collaboration, and innovation, where hospitality meets luxury, and every experience shapes your future.





OUR PARTNERSHIP WITH SOMMET EDUCATION

Sommet Education is the world leader in hospitality and culinary management education, with a global network of prestigious institutions in **Switzerland, Spain, France, South Africa, and now India**. Their portfolio includes renowned hospitality schools such as Glion, Invictus, Les Roches, as well as the culinary and pastry arts school École Ducasse.

ISH's partnership with Sommet Education and its global brands: **École Ducasse and Les Roches**, aligns with the mission to deliver an exceptional education that prepares students for future leadership roles in the industry. Through Sommet's network of 22 campuses and a diverse student body representing over 100 nationalities, students benefit from international curriculums, educational pathways, cross-cultural experiences, exposure to global industry trends, and networking opportunities, providing them with a comprehensive range of opportunities worldwide.



flourish.

the heart of ISH

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

OUR HOLISTIC ADMISSIONS APPROACH

At ISH, academic credentials are only part of the story. ISH seeks individuals who are curious about life, deeply passionate, and eager to learn and grow continually. The institution values the diversity and richness that such individuals bring to the community and firmly believes in their potential to shape the future of the hospitality industry.

ISH's holistic admissions process is designed to identify and gauge the potential of every candidate. Rather than focusing solely on academic achievements, the process considers a broad array of criteria to ensure the admission of students with the passion and drive to succeed at ISH and in their future careers.

Discover the course

Prospective students can explore ISH's courses on the website or connect directly with the Admissions Team for more information.

Apply online

Applications can be submitted online by visiting [www.ish.edu.in]. (Application fees apply.)

Selection process

The process includes an application review, an online psychometric test, a parent interaction with the Chief Admissions Officer, and on-campus interview rounds with group discussions and an on-the-spot essay.

Hear back from us

After the interviews, ISH will communicate the admission decision. Successful candidates can secure their seat by paying the admission fees.

Accommodation and deposits

Upon acceptance, students will need to arrange accommodation if required and submit a deposit.

Begin your ISH journey

Once payments, accommodation, and acceptance are secured, students are ready to begin their experience at ISH.



Scan to know more about
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Hospitality Management



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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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