



INDIAN
SCHOOL OF
HOSPITALITY



CAREER SCOPE, 2022



IN ALLIANCE WITH

 **Les Roches**



ÉCOLE DUCASSE

ISH GURUGRAM CAMPUS



Welcome to ISH

Part of Sommet Education, Indian School of Hospitality (ISH) is an institute of higher education focused on reimagining hospitality education for today's generation and tomorrow's businesses. The ISH philosophy is to impart lifelong skills to students to help them succeed as leaders of tomorrow – giving them the tools they need to shape one of the biggest industries worldwide.

At our ultra-modern campus in Gurugram (Delhi NCR), we offer degree as well as diploma and certificate programmes in hospitality management and culinary arts at the undergraduate and postgraduate level. Our culinary programme is offered with the expertise, know-how and industry recognition of the École Ducasse brand, and the hospitality management programme is offered in alliance with Les Roches.

ISH students benefit from global articulation pathways and Sommet Education's global network. Our education structure is aimed at providing the ideal foundation for managerial and leadership development, entrepreneurship, and lifelong learning.

At ISH, we're proud of our strong industry connect and a global talent network. With the campus serving as the heart of our community, we've created an ecosystem that brings together students, employers, industry leaders, community members, as well as global partners in education, all under one roof. Our strong advisory council consists of accomplished experts who are leaders in their respective sectors and provide us credibility not only in the academic world, but also in the industry they serve.

The global school of
reference for
**excellence in culinary
and
pastry arts education.**



IN ALLIANCE WITH

Les Roches

TOP ACCREDITED
INSTITUTIONS



OTHER PRESTIGIOUS INSTITUTIONS ACCREDITED BY NECHE
(NEW ENGLAND COMMISSION OF HIGHER EDUCATION)



TOP **3**
INSTITUTION
WORLDWIDE
FOR
EMPLOYER REPUTATION



Dilip Puri is the Founder & CEO of the Indian School of Hospitality (ISH). Dilip served as the Managing Director of Starwood Hotels & Resorts South Asia from 2011 till the end of 2017 when he set out to be an education entrepreneur & founded ISH. Dilip has over three decades of experience in the hospitality industry & has worked with brands such as Oberoi, Taj, IHG, & Starwood in India, Australia, & Africa. Dilip is a recipient of Hotelier India Hall of Fame – Lifetime Achievement Award.

Dilip has an economics degree from the University of Delhi and completed his postgraduate studies at the Oberoi Centre of Learning & Development (OCLD) and is a full-time industry mentor to students.

Dilip Puri
Founder & CEO



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Kunal Vasudeva
Co-Founder & Chief Operating Officer



The Centre for **Career Development**

The Centre for Career Development (CCD) at ISH offers a wide range of services and resources tailored specifically student's internship and job placements and is dedicated to their long-term career development goals. The Centre engages with students at the time of their onboarding at ISH and creates a career pathway for each student based on their choice of programme, career aspiration and capabilities.

The Centre works in collaboration with members of the academic team as well as members of the Centre for Life Skills for continuous assessment and tracking of students' academic as well as extra-curricular performance. CCD interfaces with industry and works with leading global as well as Indian companies to assist them with their current as well as future talent requirements, addressing new trends and opportunities in the process.

The Centre also manages the ISH Alumni network, which integrates with the Sommet Education alumni network at the global level.





Specialised Programmes

The hospitality programmes at ISH are offered in alliance with Les Roches and culinary programmes with Ecole Ducasse. Our academic partnerships with institutes of global repute, coupled with a strong industry connect translates into international curriculums taught by renowned faculty at a state-of-the-art campus. All our programmes are recognised by the industry, and offer global articulation pathways for students.

Undergraduate

- BBA in Hospitality Management
- BA (Hons) in Culinary Arts

Postgraduate

- Postgraduate Programme in Service Operations Management

Professional

- International Culinary Arts Programme
- International Bakery & Pastry Programme



BA (Hons) in **Culinary Arts**



Our degree programme in Culinary Arts allows students to experience hands-on learning and transition from amateurs to culinary professionals. This intensive and business-focused program opens a world of opportunities for students and lets them explore their culinary passion professionally.

- 4 transformative years of culinary and business education
- 2,840 hours of an international École Ducasse curriculum
- 800 hours of student experience and co-curricular activities
- 2 customised industry internships of 6 months each with leading brands

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:



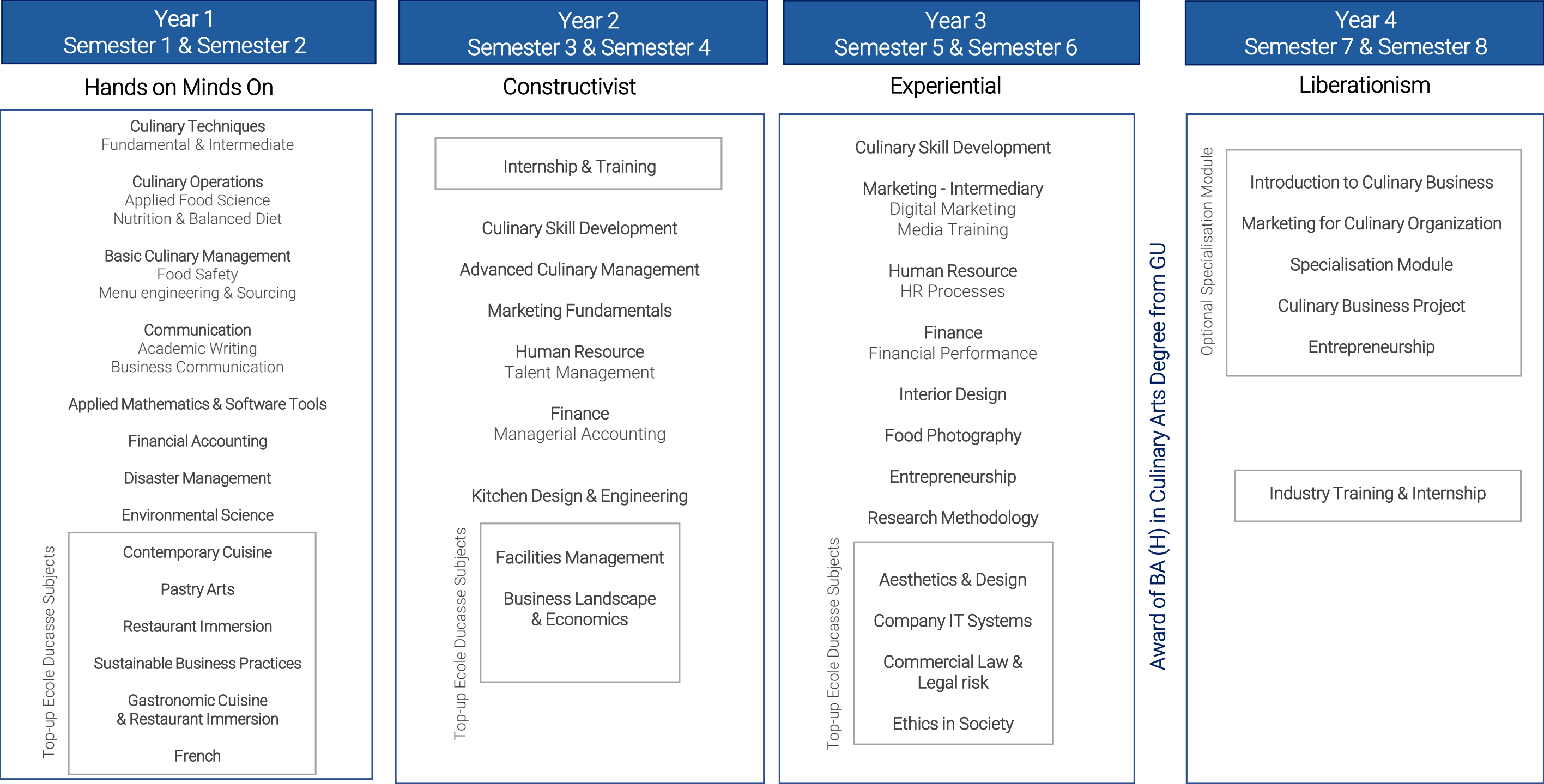
Graduate profile

A Bachelor's Degree in Culinary Arts from ISH paves an exceptional path for our students who are truly passionate about making it big in the culinary world with leading brands or through their entrepreneurial journey. The programme is designed to take students on their chef journey, right from the fundamentals of culinary skills to specializing and advancing their skill set.

Our philosophy is based on lifelong learning and a process which thrives on reimagining education. We instill values in our students that form the basis of this lifelong learning. This means these students not only learn the art of culinary excellence, but they are also equipped with a foundation in business administration which takes them a step further in their career where they are able to conceptualize and execute business projects, manage daily kitchen and restaurant operations and thrive in hospitality and allied service industries.



Programme Structure



Award of BA (H) in Culinary Arts Degree from GU

Award of International Certificate from Ecole Ducasse





BBA in **Hospitality Management**



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The BBA in Hospitality Management at ISH is taught in alliance with Les Roches transforms students. A right mix of hospitality and business, the programme equips students with professional skills and a strong reputation. The programme allows students to develop their business acumen and management skills. In the classroom, experienced faculty prepares students to take on the challenges of their career through case studies, and internships that provide necessary real-world experience.

- 4 transformative years of hospitality and business education
- 2,710 hours of International curriculum taught in alliance with Les Roches
- 800 hours of student experiences and co-curricular activities
- 2 customised industry internships of 6 months each with leading brands

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.

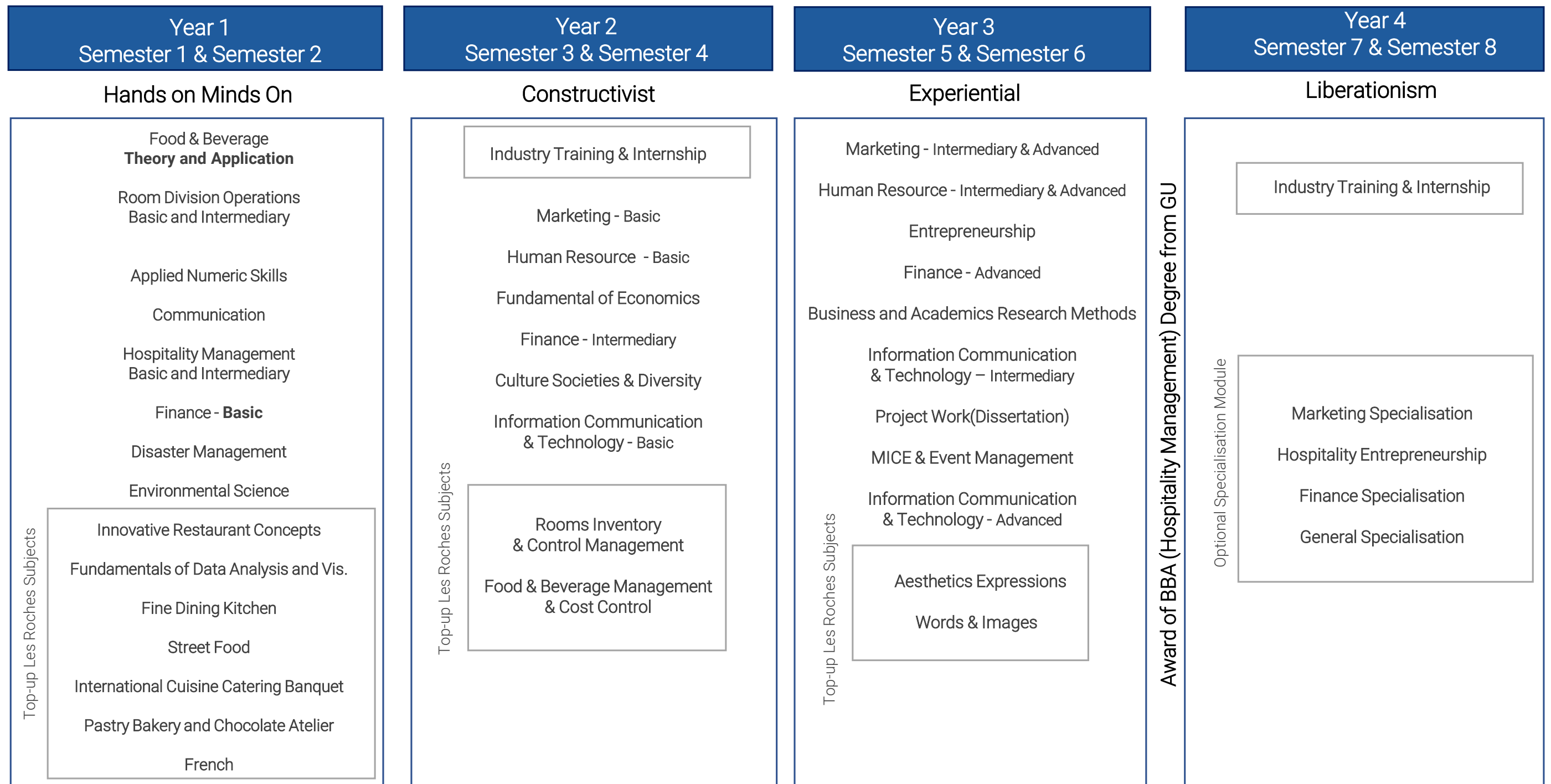


Graduate profile

A Bachelor's in Business Administration Degree in Hospitality Management helps students develop crucial intellectual and interpersonal skills, a prerequisite to become successful in any industry they choose to become part of. The ISH philosophy is based on lifelong learning and a process which thrives on reimagining education. We instil values in our students that form the basis of this lifelong learning. Our students transform into skilled graduates who go on to become adept professionals armed with a globally applicable, flexible skill set with a strong grasp on business fundamentals.



Programme Structure



Award of BBA (Hospitality Management) Degree from GU



Postgraduate Programme in **Services Management**



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The postgraduate programme combines hospitality and service operations with business strategies, management theory and real-world problem-solving. By integrating these diverse skills, students have all they need to thrive in senior managerial positions in any service-driven industry of their choice.

The PGP at ISH is taught in alliance with Les Roches, one of the world's leading hospitality business schools. Our partnership gives students the opportunity to articulate to Les Roches Spain to pursue a Master's degree in International Hotel Management or get an MBA in Global Hospitality Management from Les Roches Switzerland.

- 11 month fast-track career enhancement programme
- International curriculum taught in alliance with Les Roches
- 5-month global internship: opportunities to gain hands-on experience with Les Roches in Europe and join the employer full time

Programme Structure

| | Pillar 1 Experiential | Pillar 2 Constructivist | Pillar 3 Hands on Minds On | Pillar 4 Inquiry Based |
|----------------------|--|--|--|---|
| Strand 1 20 weeks | Service Excellence Quality & Design Service Operations Entrepreneurial Essentials and Mindset Effective Selling Techniques | Financial Management in Service Operations Service Marketing HR & Organisational Behaviour | Personal Growth and Development Executive Presence Business Communication Effective Leadership | Technology in Service Operations Data Analytics for Decision Making Digital Marketing |
| Strand 2 4 weeks | Specialisation/ Industry Experts Interface (Revenue/ Real Estate/ Banking/Hospital/ Luxury Retail) | | | |
| Strand 3 20 weeks | Curated Business Internship Leading to Placement (5 months) | | | |



Graduate Profile

Postgraduate Programme

With a postgraduate degree in services management, students will be exposed to operational management issues and strategic choices that managers in any service-driven industry face. This way, they will gain the skills needed to make the right executive decisions despite the challenge. The programme ends with a work term, where students have the chance to prove their professional acumen in an actual work environment with an organisation.

- Operationally competent
- Industry-ready for diverse roles
- Develop a service oriented mindset
- Intrapreneurial capabilities
- Business and Management skills
- Interpersonal and professional skills



Asia's leading culinary arts institute
At-Sunrice GlobalChef Academy, Singapore.





Diploma in Culinary Arts

Offered in academic partnership with At-Sunrice GlobalChef Academy, Singapore, this diploma programme is ideal for people who are passionate about the art and science of food, cooking, and aspire to make a career out of their culinary passion.

- 9 months of intensive culinary study in India at ISH
- International Curriculum offered in academic collaboration with At-Sunrice GlobalChef Academy, Singapore
- 3 months of study in Singapore
- 6-month Industry internship in Singapore

Diploma in Pastry and Bakery

Offered in academic partnership with At-Sunrice GlobalChef Academy, Singapore, this diploma programme is ideal for people who love everything pastry & baking related and aspire to build careers as pastry chefs or desire to be involved in the exciting world of pastry.

Programme **Structure** for Culinary Arts

| Trimester 1 | Trimester 2 | Trimester 3 | Trimester 4 |
|--|--|---|--|
| <p>Prerequisites</p> <p>Prepare and Cook Culinary Dishes-I Equipment & Ingredients Demonstrate, Prepare & Cook</p> <p>Prepare Breads and Cakes</p> <p>Operating and Maintaining Kitchen</p> <p>Customer Service & Productivity</p> | <p>Prepare and Cook Culinary Dishes-II</p> <p>Facilitate, Supervise & Maintain Work Practices Service Quality Customer Confidence Safety & Health Policies</p> <div>Internship</div> | <p>Prepare and Cook Culinary Dishes-III</p> <p>Maintain, Supervise and Administer</p> <p>Understand nutritional knowledge Develop budget Conduct staff performance Develop Menus</p> <p>Digital Marketing</p> | <div>9 months in Singapore 3 months of classroom training 6 months of Internship</div> |

Programme **Structure** for Pastry and Bakery

| Trimester 1 | Trimester 2 | Trimester 3 | Trimester 4 |
|--|--|---|--|
| <p>Prerequisites</p> <p>Prepare and Bake Pastry and Bakery Dishes I</p> <p>Equipment & Ingredients</p> <p>Demonstrate, Prepare & Cook</p> <p>Operating and Maintaining Kitchen</p> <p>Customer Service & Productivity</p> <p>Learn and Apply at ISH campus</p> | <p>Prepare and Bake Pastry and Bakery Dishes II</p> <p>Facilitate, Supervise & Maintain Work Practices</p> <p>Service Quality</p> <p>Customer Confidence</p> <p>Safety & Health Policies</p> <div>Internship</div> | <p>Prepare and Bake Pastry and Bakery Dishes III</p> <p>Maintain, Supervise and Administer</p> <p>Understand nutritional knowledge</p> <p>Develop budget</p> <p>Conduct staff performance</p> <p>Develop Menus</p> <p>Digital Marketing</p> | <div>9 months in Singapore</div> <div>3 months of classroom training</div> <div>6 months of Internship</div> |



Culinary Arts Diploma

Along with building a practical, hands-on foundation in food, you will also learn about business, leadership and working as a team. The intensive culinary programme allows you to master the art of cooking and offers global pathways to École Ducasse Paris.

French Pastry Arts Diploma

A course designed for those who are passionate about French pastry arts and trendy desserts. Guided by experts, you will be taken on a sweet journey to discover unique textures, flavours and techniques, as well as the secrets of French pastry.

With applied theory spread throughout the program, you will acquire the skills to prepare and showcase your pastries.

This diploma programme offers you an option to articulate to École Ducasse Paris, allowing students to experience an education that's truly global.



Graduate Profile

Culinary Arts & Pastry & Bakery Programme

A student's culinary roots will be grounded in French techniques, however, their experience in the programme will be unmistakably global. Along with international techniques, students will learn about the business side of things and the soft skills they need to succeed.

- International culinary Skills
- Entrepreneurship Abilities
- Business Management Skills
- Industry-ready for a career in F&B
- Soft and Hard Skills

Undergraduate Integration with **Industry**

Our programmes are especially designed to prepare students to lead the industry. From the very beginning, our faculty helps students to become market-ready by adopting an experiential mode of teaching, with ample opportunity to engage with the industry, undertake business projects and learn through case studies. Students also gain an insight into the industry through a variety of workshops and events on a campus buzzing with activity.

| 1st YEAR | 2nd YEAR | 3rd YEAR | 4th YEAR |
|--|--|---|---|
| ON CAMPUS EXPOSURE | OPERATIONAL INTERNSHIP | STUDENT BUSINESS PROJECT (SBP) | BUSINESS INTERNSHIP |
| 12 months Keynote speakers Career-oriented student committees Conferences | 6 months Operational internship Frontline hospitality placement | 9 weeks Consulting project on business opportunity | 6 months Business internship Any business function in any industry |





The ISH Advantage

Preparing students for future-leader opportunities.

- Student capability assessment & industry fitment
- Tracking academic and extra-curricular performance
- Industry talent requirement forecasting
- Student interview training and upskilling
- Internships and final placements
- Career fairs and employers on-campus

International Advisory Board • Career Fairs • Funded Research • Business Incubation
Innovation Hub • Student Business Projects • Case Studies • Industry Conferences

Individual Education Plan

Academic delivery at ISH starts with every student co-creating an 'Individual Education Plan (IEP)' which is tailored to their aspirations and capabilities.

Individual Education Plan

CLS works for students' holistic development and growth, and helps them develop life skills including communication, critical thinking, poise, and executive presence.

Centre for Life Skills (CLS)

CCD offers a wide range of services and resources tailored specifically for student internships and job placements, and is dedicated to their long-term career development goals.



Onboarding & Assessment

Student self assessment, opportunity landscape and fitment reviews

Individual Career Plan (ICP)

Development of tailor-made ICP for each student basis skill and aspiration

CLS Workshops

Upskilling and constant development through life skills modules

Internships & Business Projects

Industry interface and networking events, opportunity creation

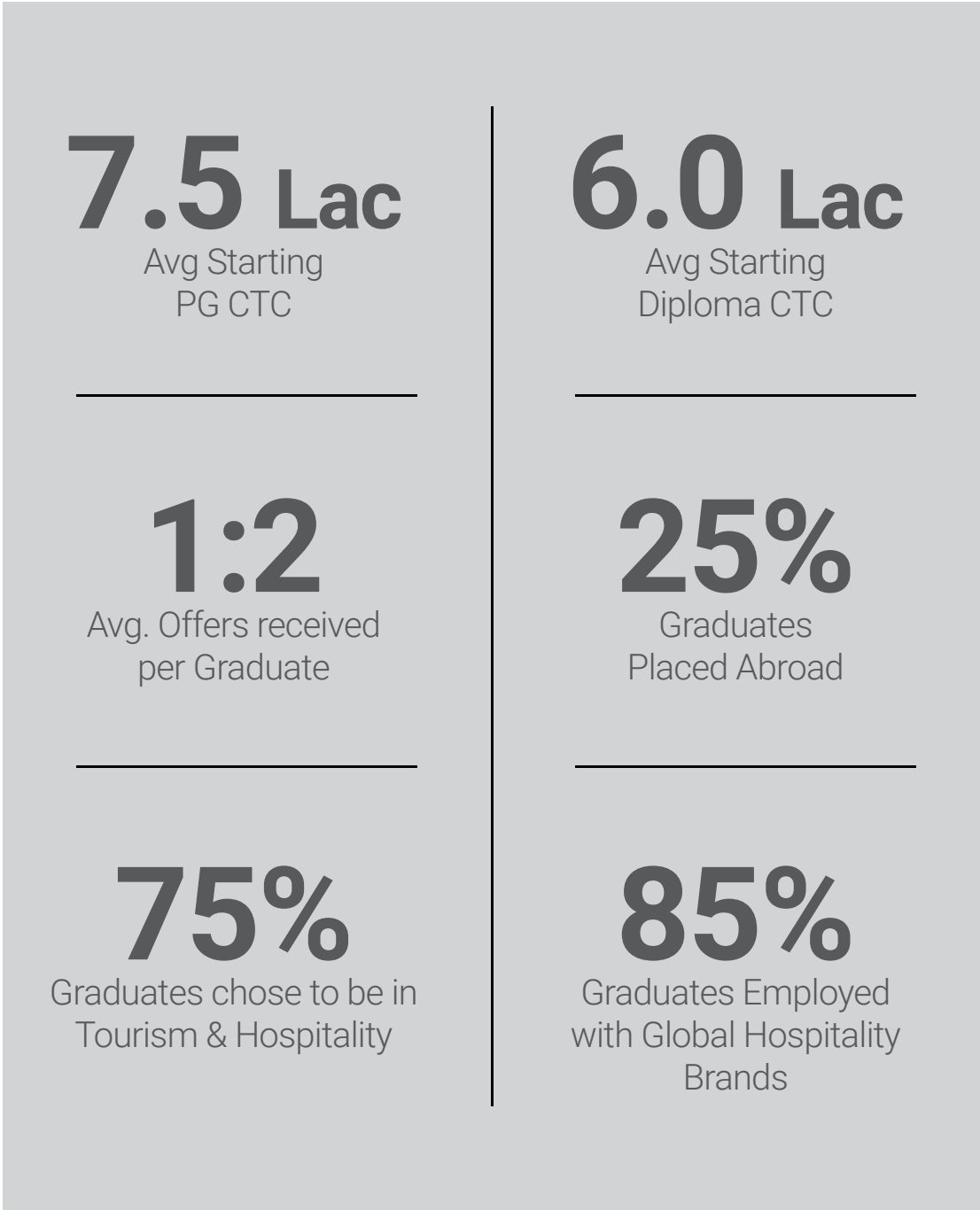
Placements

Career placements with preferred industry partners

Key Statistics – Postgraduate & Diploma Programmes



Key Statistics – Postgraduate & Diploma Programmes



Key Statistics – Undergraduate Programmes

108

Students in Operational Internships

96

Students in Business Internships

97%

Achievement Rate of Internship Credits

85%

Students Interned with Global Brands

78%

Graduates secured internships in Tourism & Hospitality

14

Cities in India Students Interned in

Key Academic Statistics 2021

Average Student Grad

(on a scale of 1 - 5)

4.2 GPA

Student Satisfaction Index

(on a scale of 1 - 10)

Hospitality
8.6%

Culinary
8.1%

Management
8.2%

Student to Faculty Ratio

(total number of students per facilitator)

Theory
1:30

Practical
12 : 1

Student Experience Hours

(total number of extra curricular learning hours)

Online
240

Hybrid
380

Here's what the **industry** says about us



"I've been blown away by what you've built. From a student point of view, this gives them an opportunity to get the maximum out of their education because of the incredible facilities you have and the amazing faculty you have"

Vikram Oberoi
MD and CEO, The Oberoi Group



"If you are keen on hospitality as a career, I can say with complete confidence that I don't think that there is a better place"

Deep Kalra
CEO, MakeMyTrip



"It was my first of the many visits to ISH and what struck me was this campus is fabulous. I feel really proud that private institutions are building something like this with such massive quality. I think India needs dozens of such institutions and this is as great as a start as I have seen"

Rohit Kapoor
CEO India & South-East Asia, OYO



"ISH is a very well-made campus. The kitchens are well designed and well-equipped". It's certainly the place for culinary enthusiasts to begin their journey and realise their dreams.

Anahita N. Dhondy
Chef Manager,
SodaBottleOpenerWala



"I am so glad that I came here because it's been an eye opener. I have never seen anything like this. All the students are really lucky to have a facility like this"

Ritu Dalmia
Celebrity Chef



"The moment you enter the institute, you actually feel you're in a hotel, where a student would aspire to be, to work in a facility like this. This is state-of-the-art, cutting edge technology"

Vicky Ratnani
Celebrity Chef

Culinary Placements 2022'



Tvisha Sharma

Culinary Graduate
Internship: JW Marriott, Conde Nast India
Placement: Conde Nast



Arjun Bharti Sharma

Management Graduate
Internship: Raffles Mumbai, MakeMyTrip
Placement: MakeMyTrip



Abir Malik

Management Graduate
Internship: Raffles Mumbai, MakeMyTrip
Placement: The Leela Hotels & Resorts

Management Placements 2022'



Tvisha Sharma

Culinary Graduate
Internship: JW Marriott, Conde Nast India
Placement: Conde Nast



Arjun Bharti Sharma

Management Graduate
Internship: Raffles Mumbai, MakeMyTrip
Placement: MakeMyTrip



Abir Malik

Management Graduate
Internship: Raffles Mumbai, MakeMyTrip
Placement: The Leela Hotels & Resorts

Entrepreneurs in House, 2022'



Tvisha Sharma

Culinary Graduate
Internship: JW Marriott, Conde Nast India
Placement: Conde Nast



Arjun Bharti Sharma

Management Graduate
Internship: Raffles Mumbai, MakeMyTrip
Placement: MakeMyTrip



Abir Malik

Management Graduate
Internship: Raffles Mumbai, MakeMyTrip
Placement: The Leela Hotels & Resorts

Postgraduate/Master's Placements 2022'



Tvisha Sharma

Culinary Graduate
Internship: JW Marriott, Conde Nast India
Placement: Conde Nast



Arjun Bharti Sharma

Management Graduate
Internship: Raffles Mumbai, MakeMyTrip
Placement: MakeMyTrip



Abir Malik

Management Graduate
Internship: Raffles Mumbai, MakeMyTrip
Placement: The Leela Hotels & Resorts

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