

Institute of Hotel Management & Catering Technology
Deen Dayal Upadhyaya Gorakhpur University
Gorakhpur- 273009 (U.P.)



ADMISSION BROCHURE 2025-26

<https://ddugu.ac.in/newweb/about-department.php?DCode=HMACT#gsc.tab=0>

About Institute of Hotel Management & Catering Technology

Deen Dayal Upadhyaya Gorakhpur University established the Bachelor of Hotel Management and Catering Technology (BHMCT) program in the academic year 2021–22. This program, launched under the Faculty of Commerce, is the first of its kind in the Purvanchal region of Uttar Pradesh and is offered as a four-year full-time degree with the most affordable fee structure in the state. As one of the pioneering institutes in the region to offer a professional degree in Hotel Management and Catering Technology, the program focuses on human resource development for the hospitality industry, offering comprehensive education in key domains of the sector. It is dedicated to fostering professional competence alongside personal growth, with emphasis on discipline, dedication, and industry-oriented skills. The BHMCT program is thriving under the visionary leadership of Hon'ble Vice-Chancellor Prof. Poonam Tandon and the deanship of Prof. Shrivardhan Pathak, Dean of the Faculty of Commerce. Currently, Dr. Anshu Gupta of the Department of Commerce serves as the Coordinator. Under his leadership, the program has made notable strides in research engagement, industry collaboration, and effective training and placement initiatives.



VISION

To materialize the vision envisaged in the NEP 2020 for vocational education and its integration with general higher learning, to be an institution of academic excellence, managerial expertise, nurture talent and creativity which would influence the young minds towards the Hospitality Industry to cater the global hospitality sector.



MISSION

- To train students to develop and acquire professional abilities, attitudes and technical skills as per the requirements of the Hospitality sector.
- To inculcate core values in students to ensure transformation into skillful human resources for the hospitality industry.
- To provide National & International platforms for student's career by enriching them with wide exposure of the hospitality industry.
- To encourage the students towards entrepreneurship, post their industrial experience in the hospitality industry.
- To impart quality training and education in the hospitality sector.
- To develop managerial skills and expertise in their concerned departments.

CAREER OPPORTUNITIES

- Executives and Managers positions in 5-Star Deluxe Hotels.
- Junior Commissioned Officer (Catering JCO) in Indian Armed Forces.
- Hospital and Institutional Catering Managers.
- Guest Relation Executives in Multinational Companies.
- Cabin Crew in National and International Aviation Sector.
- Managers in ISRO, ITDC, DRDO.
- Event Executive and Event Managers in MNCs handling MICE Sectors.
- Retail and Social catering.
- Catering Supervisors in Government Institutions, such as, Jawahar Navodaya Vidyalaya, Ministry of Education
- Self-employment through entrepreneurship and start-ups.



PROGRAMMES OFFERED

Bachelor of Hotel Management & Catering Technology

- **Eligibility:** Passed 10+2 examination Obtained at least 45% marks (40% in case of candidates belonging to reserved category)
- **Duration:** 8 Semesters
- **Fee:** 30,000 INR per semester



Master of Hotel Management & Catering Technology

- **Eligibility:** Passed Bachelor degree in Hotel Management & Catering Technology of minimum 4 Years duration or equivalent degree. Obtained at least 50% marks (45% in case of candidates belonging to reserved category)
- **Duration:** 4 Semesters
- **Fee:** 30,000 INR per Semester

ADMINISTRATION



Prof. Poonam Tandon
Hon'ble Vice-Chancellor
DDU Gorakhpur University



Prof. Shrivardhan Pathak
Dean, Faculty of Commerce
DDU Gorakhpur University



Dr. Anshu Gupta
Coordinator- IHMCT
DDU Gorakhpur University

FACULTY PROFILE



Md. Kuresh Khan is a dedicated **faculty member at Deen Dayal Upadhyaya Gorakhpur University (DDUGU)**, with specialization in **Rooms Division Management**. A **silver medalist in his graduation**, he brings a perfect blend of academic excellence and practical expertise to the classroom. With **over 7 years of rich experience** in the **hospitality industry** and **academic institutions**, Mr. Khan is known for his hands-on approach to teaching, effectively imparting both knowledge and real-world skills to aspiring professionals. His commitment to inclusive innovation is reflected in his **published research** and a **patent specifically designed to enhance accessibility for disabled persons**—a testament to his socially conscious contributions to the field. Passionate, skilled, and forward-thinking.



Mr. Ashish Ranjan is a distinguished faculty member specializing in **Culinary Arts and Gastronomy**, with a strong academic and professional background. A **gold medallist in his post-graduation**. Mr. Ranjan is a **certified mixologist** from **Pernod Ricard USA**, adding an international dimension to his expertise in beverages and mixology. He has published **numerous research papers** in the fields of **nutritional analysis** and **culinary innovation**, and holds **culinary patents** that reflect his commitment to research and development in gastronomy. His dynamic approach to culinary education bridges tradition with innovation, inspiring students and professionals alike.

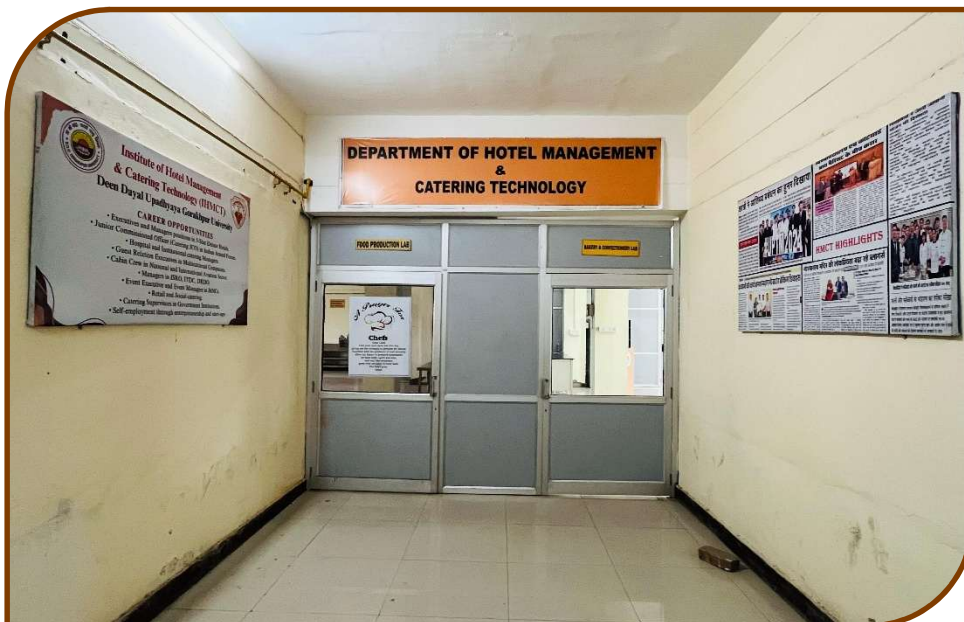


Mr. Mahesh Kumar is a distinguished educator and a revered figure in the realm of **Food and Beverage Service**. Renowned for his exceptional expertise and passion for teaching, he stands as a paragon of excellence in the academic and practical aspects of the hospitality industry. With a specialization in Event Management, he brings a wealth of industry insights and professionalism to his craft. His hands-on approach, particularly in bar training, has earned him accolades for nurturing industry-ready professionals. Moreover, his profound knowledge of Marketing within the **corporate and hospitality sectors** further enhances his multidimensional profile, making him an invaluable asset to both academia and industry.

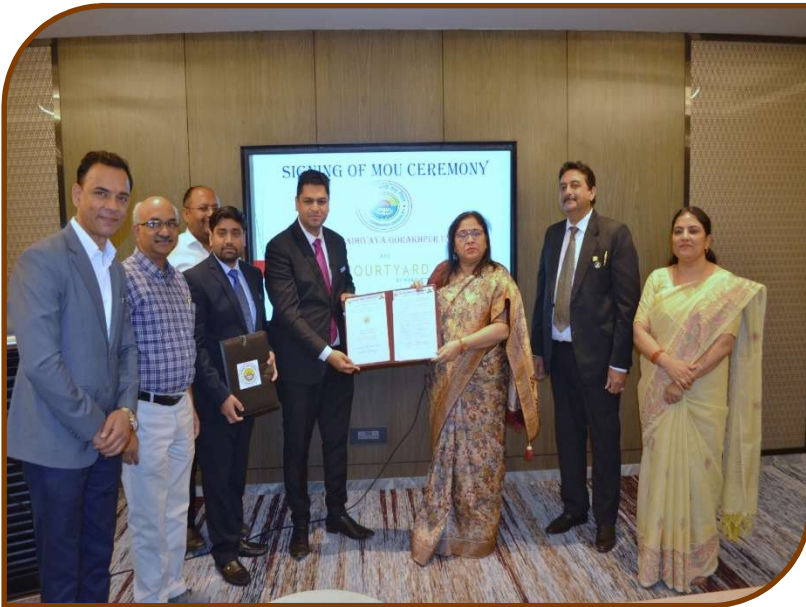
INFRASTRUCTURE

IHMCT Offers Excellent Infrastructure with Modern Labs and Classrooms

The Institute of Hotel Management, Catering Technology (IHMCT) stands out as a premier institution in the field of hospitality education, not only for its quality curriculum but also for its impressive infrastructure. The institute has created an environment that mirrors real-world industry settings, ensuring students receive both theoretical knowledge and practical training. One of the key highlights of IHMCT's infrastructure is its well-designed, spacious classrooms. These classrooms are equipped with modern teaching aids such as digital projectors, smart boards, and audio-visual systems to facilitate interactive and engaging learning experiences. Comfortable seating, ample lighting, and good ventilation make these spaces ideal for focused academic sessions. Beyond the classrooms, IHMCT features a range of specialized laboratories that play a crucial role in hands-on learning. The food production lab, outfitted with commercial-grade kitchen equipment, allows students to practice culinary techniques in a professional setting. The bakery and confectionery lab offers students the opportunity to master baking skills using industry-standard tools and ovens. The front office training lab replicates a real hotel reception area, helping students develop communication and customer service skills.



MOU AND PATENT



MoU Signed Between IHMCT and Courtyard by Marriott Gorakhpur

The Institute of Hotel Management & Catering Technology (IHMCT), Deen Dayal Upadhyaya Gorakhpur University (DDUGU), has signed a Memorandum of Understanding (MoU) with Courtyard by Marriott Gorakhpur, marking a significant step toward strengthening industry-academia collaboration in the field of hospitality. The MoU aims to provide students of IHMCT with valuable industry exposure

through internships, on-the-job training, and expert sessions conducted by professionals from Courtyard by Marriott. In return, the hotel will benefit from access to a pool of skilled and enthusiastic hospitality students, fostering mutual growth and development. This partnership is expected to bridge the gap between theoretical knowledge and practical application, enhance the employability of students, and contribute to the overall development of the hospitality ecosystem in the region. The collaboration reflects a shared commitment to excellence and innovation in hospitality education and service. The Institute aims to sign MoU with other national and international organisation for better industry-academic ventures for training and placement of students.

IHMCT Secures Patent for Adaptive Bar Measurement Device for Physically Disabled Individuals

The Institute of Hotel Management, Catering Technology (IHMCCT) has been granted a patent for its innovative creation — *An Adaptive Bar Measurement Device for Physically Disabled Persons*. This groundbreaking tool is designed to enhance accessibility and independence for individuals with physical disabilities working in hospitality settings, particularly in bar service. The device simplifies the accurate measurement and pouring of beverages, accommodating users with limited mobility or dexterity. Its user-friendly design integrates adaptive controls and ergonomic features to ensure precision and ease of use.

(12) PATENT APPLICATION PUBLICATION	(21) Application No.20241049871 A
(13) 2024A	(22) Date of filing of Application: 26/08/2024
(23) Date of filing of Application: 26/08/2024	(43) Publication Date: 16/08/2024
(54) Title of the Invention: AN ADAPTIVE BAR MEASUREMENT DEVICE FOR PHYSICALLY DISABLED PERSON	
<p>(71) International classification: /G06F00031000000, G06F0003010000, A61B000100000, A61B0007100000, G06B00011020000</p> <p>(82) International Application No: /NA</p> <p>(83) Filing Date: /NA</p> <p>(84) Publication No: /NA</p> <p>(85) Priority of Addition to Application Number: /NA</p> <p>(86) Priority of Addition to Filing Date: /NA</p> <p>(87) Inventor by Application Number: /NA</p> <p>(88) Filing Date: /NA</p>	<p>(72) Name of Applicant : JEEBEN BHA SA, PADMAYINI A GORAKHPUER UNIVERSITY</p> <p>(73) Name of Applicant : JEEBEN BHA SA, PADMAYINI A GORAKHPUER UNIVERSITY</p> <p>(74) Address of Applicant : P.N.A</p> <p>(75) Name of Applicant : JEEBEN BHA SA, PADMAYINI A GORAKHPUER UNIVERSITY</p> <p>(76) Address of Applicant : P.N.A</p> <p>(77) Name of Applicant : JEEBEN BHA SA, PADMAYINI A GORAKHPUER UNIVERSITY</p> <p>(78) Address of Applicant : P.N.A</p> <p>(79) Name of Applicant : JEEBEN BHA SA, PADMAYINI A GORAKHPUER UNIVERSITY</p> <p>(80) Address of Applicant : P.N.A</p> <p>(81) Name of Applicant : JEEBEN BHA SA, PADMAYINI A GORAKHPUER UNIVERSITY</p> <p>(82) Address of Applicant : P.N.A</p> <p>(83) Name of Applicant : JEEBEN BHA SA, PADMAYINI A GORAKHPUER UNIVERSITY</p> <p>(84) Address of Applicant : P.N.A</p> <p>(85) Name of Applicant : JEEBEN BHA SA, PADMAYINI A GORAKHPUER UNIVERSITY</p> <p>(86) Address of Applicant : P.N.A</p> <p>(87) Name of Applicant : JEEBEN BHA SA, PADMAYINI A GORAKHPUER UNIVERSITY</p> <p>(88) Address of Applicant : P.N.A</p>
<p>(57) Abstract: THE present invention relates to the adaptive bar measurement device for physically disabled people. This is an accessible, non-intrusive device for people with physical disabilities to measure various objects in a bar or other location. The device is adjustable height, has tactile measurement capacity, and liquid sensor system to suit a variety of requirements while also ensuring simplicity of use. Published with Figure 1</p>	
No. of Pages : 27 No. of Claims : 3	

TRAINING & PLACEMENT (BATCH 2021-2025)



Ms. Swati Srivastava
Front Office
Taj Ganges, Varanasi



Mr. Anuja Yadav
Front Office
Fairfield by Marriott, Lucknow



Ms. Sakshi Chaubey
Front Office
Chauki Dhani Resort, Jaipur



Ms. Muskan Yadav
Front Office
Chauki Dhani Resort, Jaipur



Mr. Ansh Ranjan Srivastava
Culinary
Chauki Dhani Resort, Jaipur



Mr. Shubham Yadav
Housekeeping
Aloft Bengaluru Whitefield



Mr. Yash Tiwari
Front Office
Renaissance, Lucknow



Ms. Ashu Singh
Front Office
Chauki Dhani Resort, Jaipur



Mr. Talha Javed
Housekeeping
Renaissance, Lucknow



MD. Ehtesham Ali Khan
Front Office
Chauki Dhani Resort, Jaipur



Mr. Shailesh Yadav
Culinary
Aloft Bengaluru Whitefield

ACTIVITIES BY IHMCT IN ACACDEMIC SESSION 2024-25

Category	Activity Name	Date	Summary
International Lecture	Unlocking International Horizons: Premier Placement Opportunities for Indian Hospitality Graduates	15 April 2025	Students were
Seminar	Sustainability & Resilience: Emerging Paradigms in Hospitality and Contemporary Management Practice	17-18Feb 2025	Focused on sustainable practices and resilience strategies in the hospitality industry.
Lecture	Shri Atal Bihari Vajpayee Birth Anniversary Week Celebration	24 Dec 2024	Commemorated contributions of Shri Atal Bihari Vajpayee, highlighting leadership and governance lessons.
Lecture	Developing Personality and Effective Communication	24 Aug 2024	A session on personality development and communication skills for hospitality professionals.
Lecture	International Lecture on SUSHI: Japanese Gastronomy	7 Aug 2024	Discussed Japanese cuisine, focusing on sushi preparation and cultural significance.
World Tourism Day	Heritage Walk	27 Sep 2024	A heritage walk to explore and understand cultural heritage and tourism dynamics.
Front Office: Role Play	Check-in and Check-out Procedure	25 Aug 2024	Practical role-play session on front office operations, emphasizing guest interaction.
Campus Drive	Campus Interview for Industrial Training	11 May 2024	A recruitment drive offering students opportunities for industrial training.
Industrial Visit	Industrial Visit to Courtyard by Marriott	5 April 2024	A field visit to Courtyard by Marriott, providing firsthand exposure to hotel operations.
MOU	Signing of MOU with Courtyard by Marriott, Gorakhpur	2 May 2024	Collaboration for student internships and industry interactions.
UP Travel Mart 2024	UP Travel Mart 2024	25-26April 2024	Representation at UP Travel Mart to network with tourism and hospitality professionals.
Theme Lunch	Rang Barse	22 March 2024	A festive culinary event celebrating Holi with traditional cuisine.

मोक्षद्वार। दीनदत्त उपाध्याय पारसुराम विविधविज्ञान के वाणिज्य सत्रार में
 विद्या छिद्रमें आये होकर मैनेमोर्ग में डूब करीब दोनेताली में बूढ़ होकर
 तैरने में सौभाग्य और प्रताप को कष्ट और भंडार पर तकनीकी सर का
 अभावजन विद्या। तकनीकी सर में सुमाम्द पुरा तान और अर्थात्
 को प्रताप और सौभाग्य को देवता तकनीकी सर में

ACTIVITIES AT GLANCE



GLIMPSES OF IHMCT STUDENTS WORK: FLAME FREE





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