









Awards



Placements



Pioneer Institute of Hotel Management is a professionally managed institute under the affiliation of Osmania University since year 2000 by CBM Educational Society. As every year entire academic year 2017-18 was an eventful one and gave students lots of platforms and opportunities to showcase their hidden potential and nurtured their entrepreneurial abilities.

Likes

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SONAM KAPADIA Learning Services Manager ITC Kakatiya - A Luxury Collection Hotel



PIHM is one of the well established hotel management colleges in Hyderabad. They are setting the base right for Students whereby, they become the most sought after professionals of the hospitality industry. Its a professionally managed institute under the affiliation to Osmania University and State Board of Technical Education & Training. The college provides its student a right mix of vocational training and classroom theoretical inputs to ensure that student graduating from the college have exceptional skills required in the hospitality industry.



Chef S. NITIN PRAKASH
Director
Pioneer and Trinity Institutions

Dear All,

Greetings from Pioneer Institute of Hotel Management!!!

I am glad that our institute has come up with this year's newsletter and it boasts about the in numerous activities, events conducted, awards we have won; and of course the Placements, as always. This year we have changed the teaching methodology a little bit by focussing more of activity based learning rather than classroom lectures. Through which students were benefitted immensely by getting a conceptual understanding of the topics and its practical applications. The events which were conducted this year not only gave work to their grey cells but also enriched their entrepreneurial thinking.

Worth mentioning:

This year I am proud to say that we have remarkable achievements in the history of Pioneer, starting with winning awards at Prestigious National Level Competitions such as WGSHA Quest 2018 and Catefete 2018 followed by a one of its kind Event "Hyderabad Christmas Food Carnival" which was conducted during Christmas; serving Christmas delicacies from all over the world to the Food Loving Hyderabadis. It has become the City's most sought after event.



We are also proud to say that we have been the Knowledge partner for the prestigious "Our State Our Taste" Culinary Contest conducted by The Hindu and AP Tourism - a hunt for Signature dish of Andhra Pradesh State.

I thank each and everyone, whose contribution made a great difference in achieving these feats. And wish all the students the best of luck who are passing out with flying colours and superb placements.





Prof. Dr. P.RAJA RAO

Chairman, Board of Studies (HMCT&CA)

I am extremely glad to note that Pioneer Institute of Hotel Management and Catering Technology is bringing out the college magazine for the current academic year. In addition to the numerous achievements of this Institute, this is yet another mile stone in their curricular and co curricular activities. The college Magazine is a forum which will be used for recording events and fond memories. I am sure that the magazine is resourceful and informative and exhibits the literary skills of the students. The students have been fostered to be humane professionals in every act and there is no doubt that the outgoing batch of 2017-2018 will indeed reach greater heights in their profession and life. Best wishes to all outgoing students. On this occasion, I convey my good wishes to Principal, Staff and students in their efforts. Congratulations to the editorial team for their determined efforts in bringing out this magazine.

Prof. Dr. P.RAJA RAO

Chairman, Board of Studies (HMCT&CA)



UNIVERSITY COLLEGE OF TECHNOLOGY (A) OSMANIA UNIVERSITY, HYDERABAD-500007





TAMARAKOLANU CHANDRA MOHAN

Principal
Pioneer Institute of Hotel Management

Dear Reader!

"True hospitality consists of giving the best of yourself to your guests"

It gives me immense pleasure in introducing to you whom had associated with one of the finest premier Institutes in Hyderabad, Pioneer Institute of Hotel Management, Affiliated to Osmania University, recognized by SBTET, TSCHE, Govt. of Telangana. All set to transform the hospitality world by providing the Hotel Industry with the "leaders of tomorrow".

PIHM has stood above the rest in its approach to education and in its teaching techniques. The ways our college teach and the ways our students learn are unique and creative. Consistently, we have been transformed into an efficient agent of social change by the dictum of our noble founders of this college with the motto -"Teach, Train & Transform"PIHM is a blend of some of the most experienced faculties and comprehensive state of art facilities, at the PIHM, we specialize in the art of hospitality management. This will certainly go a long way in enhancing quality education in accordance with the objectives of the institution and in serving society at large with sensitivity and commitment.

Today, our students are placed with some of the leading hotels in India and abroad making a worthwhile contribution. Our vision has been further fortified by the continuous support we have received from the Hospitality Industry, the second highest foreign exchange earner for our country. The Indian Hospitality sector is flourishing at a rapid growth at global as well as national level. The top- renowned hotel brands, tour operators, travel agencies and leading carriers are operating all across the cities of India. We make sure that our students are fully equipped with all the necessary skills and knowledge by the time they are geared up for placements. We believe in overall growth and development of our students and make sure that their parents are proud of being associated with us.

We have plans and dreams in the years to come, introducing holistic Academic approaches for every department by associating with external experts, speakers from allied industry and thus aims at regular scrutiny of the quality of teaching and the content of teaching. This will certainly go a long way in enhancing quality education in accordance with the objectives of the institution and in serving society at large with sensitivity and commitment. For the past more than a decade, the College has achieved many feats and climbed new heights in the field of Hotel, Retail and Hospitality Management. The college is now poised to register its stamping in the courses with HSRT for rural background youth under NSDC, Ministry of Tourism, Govt. of India.

The College understands that Education is not an act of acquiring knowledge, but learning a skill to lead life and forming one's personality. I can boldly say that we have excelled in every initiative that we undertook and we have stood together in facing the challenges in realizing quality education. In all this, we have made every effort to be sensitive and compassionate to the marginalized and the people in need. This has been the unique character of the PIHM.

I feel happy when the bright and talented students perform remarkably well. However, what makes me happy is when a weak student from a rural background progresses steadily from poor performance to better performance, moving towards excellence. Nevertheless, the college is trying to develop humane in character. I seek the blessings and guidance of our stakeholders to make our dream comes true.

With Hospitality Regards

TAMARAKOLANU CHANDRA MOHAN
Principal
Pioneer Institute of Hotel Management





PIHM has conducted Christmas Cake Making activity

December 5th 2017

Cake mixing ceremony held in PIHM campus with management Mr. Nitin Prakash (director), principal Mr. T. Chandra Mohan and staff involved in it.

Chief Guest was Ms. Sonam Kapadia L&D Manager from ITC Kakatiya Hyderabad, who shared the industry insights with the students and gave inputs in terms of recruitments. This event was held in college and to add feather to our cap we had ETV ABHIRUCHI channel that covered the entire event and telecasted it on the Christmas day. We celebrate cake mixing ceremony by mixing various dryfruits with varities of liqueurs and spirits such as rum and wine. The mixture is macerated for atleast a month and then use them as a part of Christmas cake preparation which we distribute to all the hotels as a gesture of greeting.









10.5K Comments

6.2K Shares



Comment on this status









PIHM has celebrated International Chef's Day

October 20th 2017

We felicitated the Chefs of our institute for their remarkable contribution and recognising their efforts in the field of culinary.











2.5K Comments

1.3K Shares

















PIHM has celebrated Republic Day

January 26th at 8:00 AM

Faculty and students paying respect towards their country on the occasion of republic day. Every year at PIHM we celebrate republic day by hoisting flag and followed by patriotic skits and performances.











16.4K Comments

8K Shares



Comment on this status









PIHM has conducted Farewell

March 14th at 6:00 PM

Keeping in with the tradition of bidding #farewell to our last year students, we at #PIHM had an amazing time in putting up a great show. It was a nostalgic moment for all of us. Our best wishes to the students for their future endeavors. #LifeAtPIHM #Hyderabad #HotelManagement











9.5K Comments

6.1K Shares

















PIHM has celebrated International Women's Day

March 13th at 11:00 AM

To celebrate the strength, smartness, beauty, & power of women, #PIHM decided to celebrate #WomensDay creatively. Here are the images which will narrate the story of all the fun we all had. We are thankful to Mrs.S.Padma Subhashini, for her valuable presence. #LifeAtPIHM #Hyderabad #HotelManagement





Comment on this status





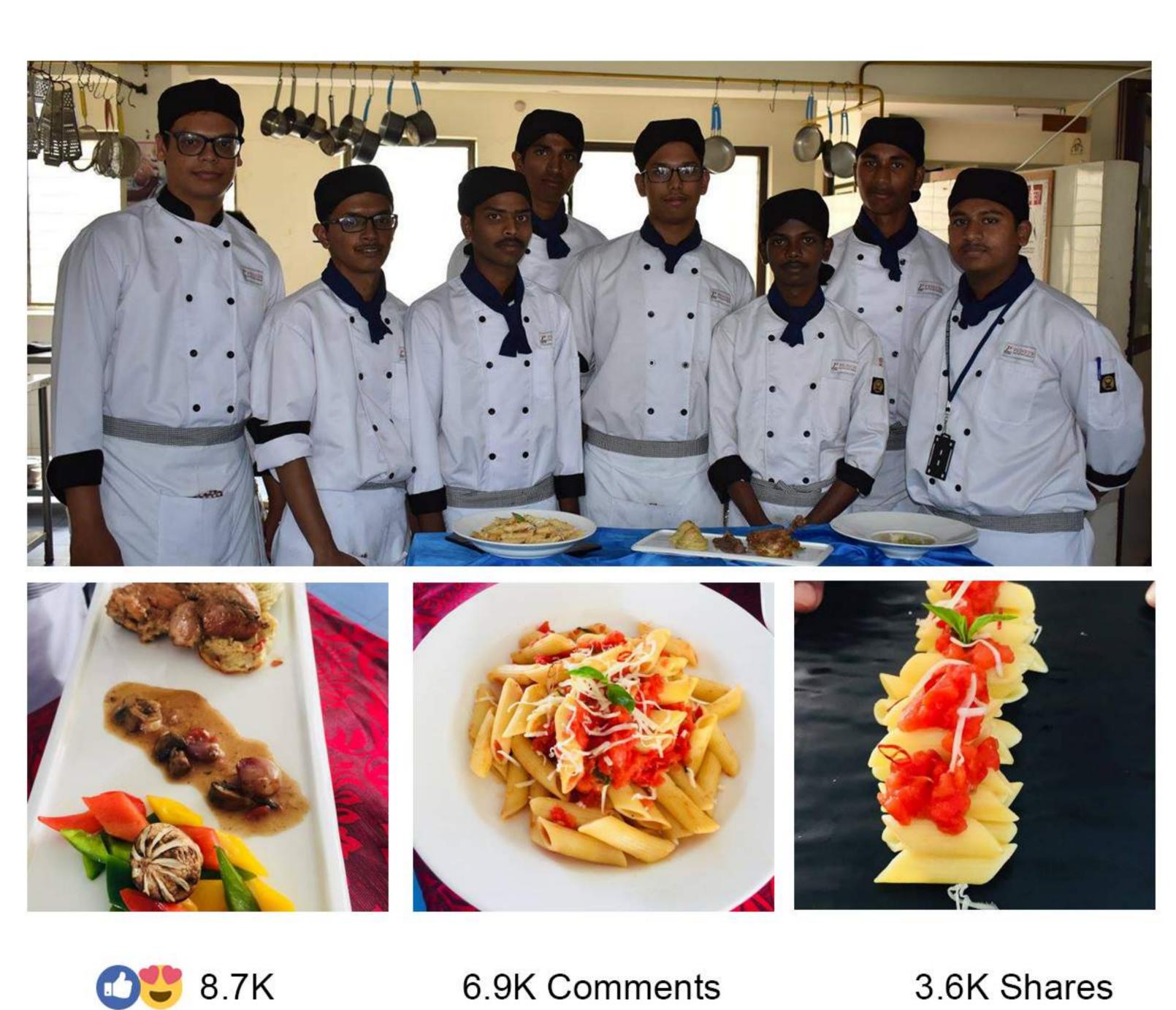




PIHM has conducted Practicals

January 18th at 10:00 AM

BTK Practicals Cuisine: Continental

















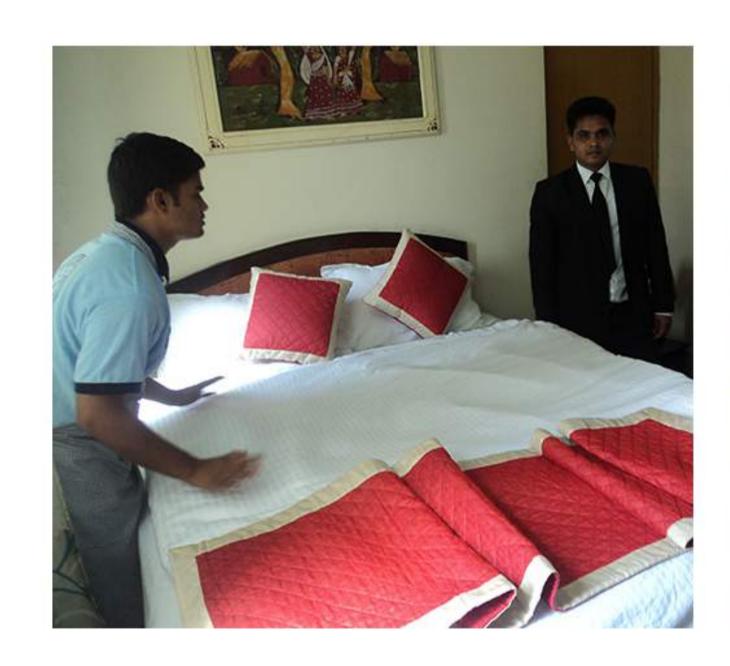
PIHM has conducted "Saadhana 2018" Intra College Competitions

February 17th 2017

Saadhana intra-college competition held within the college for young budding hoteliers of 1st yrs. The competition happened department wise in this students got a chance to compete with their classmates and stand a chance to be the student of the year.

The students had to go through various rounds of tests to get to the final round, the final round was a quiz competition amongst the finalists where they were tested on the basis of their GK, subject knowledge and common sense.

This has given the 1 st year students lots of confidence and chance to develop their personality.









5K Comments

1.7K Shares



Comment on this status









PIHM has conducted Sports

Just Now 🚱

PIHM is very much active with the extracurricular activities. Students do get time to unwind and show their talent in sports and participate in various indoor and outdoor games. You can also see the faculty participating with students.





11.3K Comments

5.7K Shares











PIHM has conducted Cold Buffet

February 3rd at 8:00 PM

Gala Buffet is done every year as a part of 3-2 syllabus exclusively with final year students. Gala buffet is a spread of cold cut meats, variety of deserts, various types of sculptures and artesian breads. Students get to develop their culinary art skills during this practical. This setup is usually done in winters in the month of December.







• • •











8.2K Comments

1.9K Shares













PIHM has conducted Japanese Cuisine Workshop

March 14th at 6:00 PM

We are enthralled to share with you some of the moments of Japanese cuisine workshop which was held on Friday 16th of March. This was a first of kind workshop which was held in Hyderabad which focussed on Japanese cuisine.

The workshop was lead by two chefs Yasushi kawoshimo & Hirofumi masaki along with Mr. Isaki who was the organizer and the translator, all these people hail from Nagasaki, Japan. Other Hotel Management students and professionals also took part in the workshop. 70 students participated in the workshop.#Hotelmanagement #Japanese #cuisine #workshop #lifeatPIHM #food #enjoyment #happiness #PIHM #Hyderabad















11K Comments

3.5K Shares













PIHM has conducted Hyderabad Christmas Food carnival

December 21st at 6:00 PM

This was first ever Christmas food carnival named Hyderabad Christmas food carnival celebrated by PIHM under the guidance of our respected MD sir Mr. Sudha Kumar.

The fest was held in the college premises from 22 nd to 24 th of December and students got an opportunity to showcase their talent and entrepreneurship by setting up their stalls of food. The carnival was a huge success and was covered by various media channels ad also print media. There were various types of stalls that were handled by our students like mock tails, pizza, deserts, Christmas specialties, Fried and roast chicken and a lot more.

The fest was inaugurated by Celebrity Chef Sanjay Thumma and on the last day of the event students were given prices based on different aspects like best sales, best theme, best concept and public choice and were awarded with prizes and cash amount.





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16.4K Comments

8K Shares

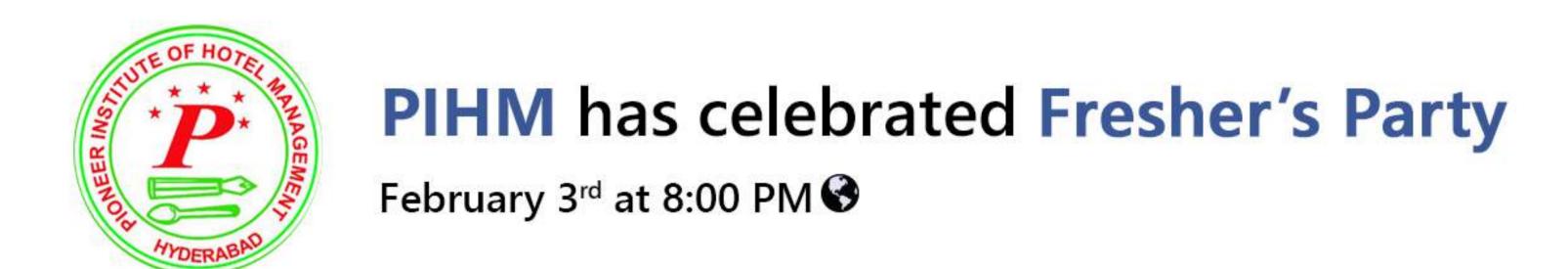












Celebrated Fresher's Day at Hotel Marriott with great pomp, grandeur and fun filled activities







• • •











5.2K Comments

1.2K Shares















PIHM has participated in ACP Cokery Competition ...

August 21st 2017

ACP Cookery Competition @Country Club on 24/08/2017. Students participated in various categories and secured Second prize in North Indian Category for Gujarati Cuisine by Divya (BHMCT 2nd Year) and Third prize in South Indian Category for promoting ECO Friendlt Ganesha by Sanjay (BHMCT 1st Year)





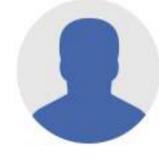






12K Comments





Comment on this status









PIHM has Participated in Chandiwala Contest

October 11th 2017

Our students participated won accolades in the Chandiwala Ensemble 2017 - A national wide Hospitality Contest. Various skills in Culinary, Bartending, Floral Arrangements are tested in this competition











6.9K Comments

3.6K Shares













PIHM has participated in WGSHA Quest 2018

March 1st at 7:45 PM

We're thrilled to share with you that out student, Prashanth won the second price in the Food-o-graphy competition at #WGSHA quest organized at ITC hotels located at Welcomgroup Graduate School of Hotel Administration (WGSHA). This is an annual Nationwide competition for students of #HotelManagement. #LifeAtPIHM #Hyderabad









16.4K Comments

8K Shares



Comment on this status









PIHM has conducted Army Institute Of Hotel Management & Catering Technology

March 14th at 5:00 PM

We're thrilled to share with you'll that our students won 2nd prize in the 'Stardom' Category' at the Army Institute Of Hotel Management & Catering Technology Bangalore! It was a 2 day National Level Hospitality & Culinary Competition with a Theme: CateFête-18. #PIHM #LifeAtPIHM #HotelManagement #Hyderabad #ProudWinners







9.5K Comments

6.1K Shares





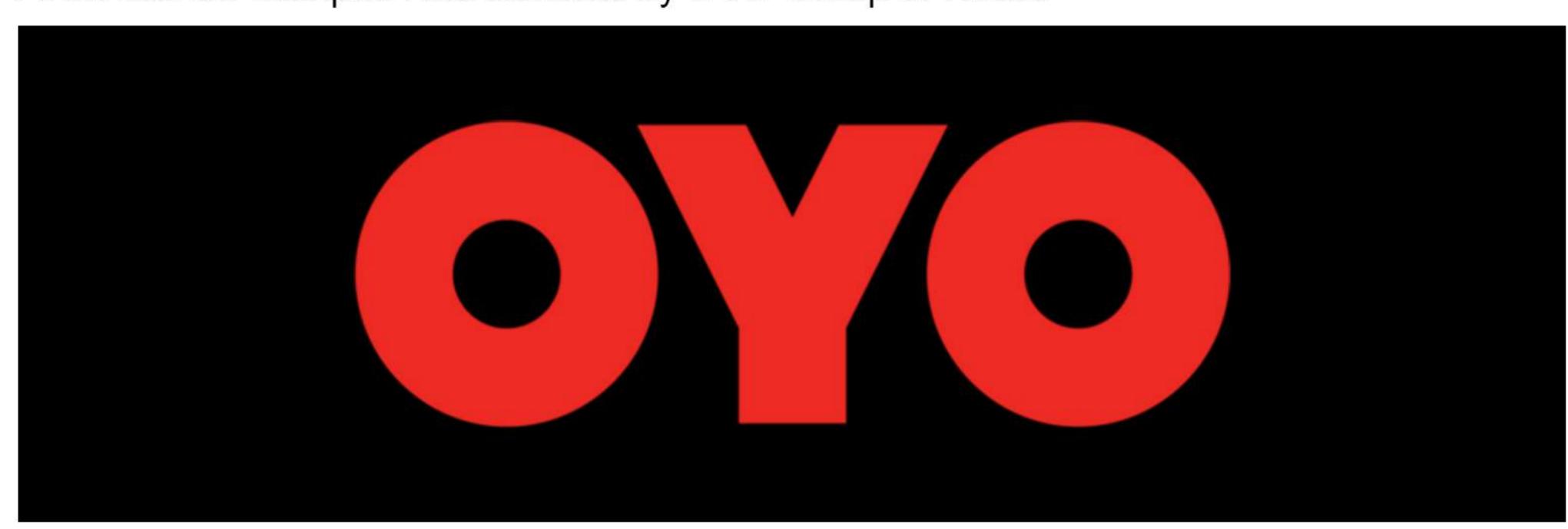








PIHM has On Campus Recruitments by OYO Group of Hotels











16.4K Comments

8K Shares



Comment on this status







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PIHM students got placed in BigBrewsky February 26th at 3:30 PM

#PIHMgetsPlaced:

Team #BigBrewsky, a highly known Contemporary-design microbrewery in Bengaluru visited our institute for campus placement. We are proud to share that 15 of our final year students got placed at Big Brewsky in #Bengaluru. As part of #PIHM, we thank the #BigBrewsky team for showing their trust in our students. #LifeAtPIHM #HotelManagement #HospitalityManagment #Hyderabad







14.1K

9.5K Comments

6.1K Shares













PIHM Students has placed in Cafe Coffee Day

February 3rd at 8:00 PM

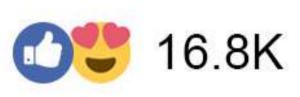
PIHM has On Campus Recruitments by Cafe Coffee Day











12K Comments

11K Shares



Comment on this status









PIHM Students has placed in Hotel Marriott

January 18th at 10:00 AM

Congratulations to the students who got selected in Maarriott campus placements. Let's wish them best of luck for their career







6.9K Comments

3.6K Shares















PIHM has placed in Off Campus placements in **Novotel Hotel**

PIHM has achieved 100% Placements record as always. Congratulations to the students who got selected in various Star Hotels. Wishing all of you a Very Good Luck in your career



















16.8K

12K Comments

11K Shares













S.No	Name of the Student	Placement Status	Course
1	ABDUL SOHEL BABA	Big Brewsky	ВНМСТ
2	ALLADI PRAVALLIKA	Joined Marriott / OYO rooms	BHMCT
3	BAVANDLA ABHINAV	Novotel airport/OYO Rooms	BHMCT
4	C MADHUSUDHAN REDY	Café Coffee Day	BHMCT
5	CHAKINALA SRIKANTH	Big Brewsky	BHMCT
6	CHILUKA SHIVA KUMAR	Big Brewsky	BHMCT
7	GANJI SAI LAXMAN	Joined Marriott	BHMCT
8	G MADHUKAR REDDY	Joined Marriott	BHMCT
9	GUDURU SAHAJA	Novotel airport	BHMCT
10	GUNNALA PRASHANTH	Café Coffee Day	BHMCT
11	H SREEVATHSAV	Big Brewsky	BHMCT
12	JATOTH SANTHOSH	Café Coffee Day	BHMCT
13	K VENKATESH	Avasa Hotel	BHMCT
14	KALLA AJAY	Novotel airport	BHMCT
15	K S R CHARY	Dock 45/Café Coffee Day	BHMCT
16	M YASHWANTH REDDY	OYO Rooms/Big Brewsky	BHMCT
17	MANCHOLLA SAI NIKHIL	Big Brewsky/Novotel Airport	BHMCT
18	MORRI RAJ KUMAR	Café Coffee Day	BHMCT
19	M NIKHILGOUD	Big Brewsky/Avasa Hotel	BHMCT
20	R GOPALA KRISHNA	Café Coffee Day	BHMCT
21	ROUTHU SIVA KUMAR	Big Brewsky	BHMCT
22	S KEERTHI	Joined Marriott/OYO Rooms	BHMCT
23	SHAIK SALEEM	Big Brewsky	BHMCT
24	S G SAIDA BHASHA	Café Coffee Day	BHMCT
25	S NARENDRA VAGHELA	OYO Rooms/Big Brewsky	BHMCT
26	UPPU VINAY	Joined Marriott	BHMCT
27	V MANOJ KUMAR	Big Brewsky	BHMCT
28	YATA GANESH	Big Brewsky	BHMCT
29	YELIJALA SUDHAKAR	Novotel Airport/Big Brewsky	BHMCT
1	DHABBETI SAIKIRAN	Joined Mariott	BHM
2	G VENKATESHWARLU	Café Coffee Day	BHM
3	GUNJI SRIKANTH	Big Brewsky	BHM
4	P PRASHNATH KUMAR	Joined Mariott	BHM
5	TANNEERU SRIKANTH	Café Coffee Day	BHM
6	U KRISHNA KRANTHI	Joined Mariott	BHM

16.8K

12K Comments

11K Shares













PIHM has posted a Photo

...

Bhmct final year 2015 -18 batch





6.9K Comments

3.6K Shares



Comment on this status









PIHM has Participated in Chandiwala Contest

•••

Bhmct 1st year - A Batch





6.9K Comments

3.6K Shares











PIHM has posted a Photo

...

Bhmct 1st year - B Batch





6.9K Comments

3.6K Shares



Comment on this status









PIHM has Participated in Chandiwala Contest

• • •

Bhmct 1st year - C Batch



3.7K

6.9K Comments

3.6K Shares

















Mr. S. Sudha Kumar
Chairman
(Legendary Chef and a Veteran in the
Hospitality Industry with more than 38 years
of experience)



Mr. S. Nitin Prakash
Culinary Director

(Popular Chef in YouTube and ETV Abhiruchi with more than a decade of experience in Australia and India with specialising in Bakery, Confectionery and International Cuisines)



Mr. T. Chandramohan
Principal

(With more than 15 years of experience in the industry and 8 years association with our institute he is a hard core professional and leads the entire team with zeal and enthusiasm)



Mr. G. Naveen Kumar (Admin Officer Food Production Faculty)



Ms. Sanjeet Kaur (Placements & Training Head Front Office Faculty)



Chef Praveen Reddy (Basic Training Kitchen)



Mr. Aniketh (Front Office Faculty)



Ms. Sushma (Accommodation Operations Faculty)



Mr. Praveen
(Accommodation Operations
Faculty)



Mr. Loka Chandrudu (F&B Service Faculty)



Mr. Shiv Kumar Admin Team



Ms. Sushmita Admin Team



G. Suman
Food Production Faculty



Ms. K. Kavitha Admin Team



Ms. Visalakshi (Librarian)

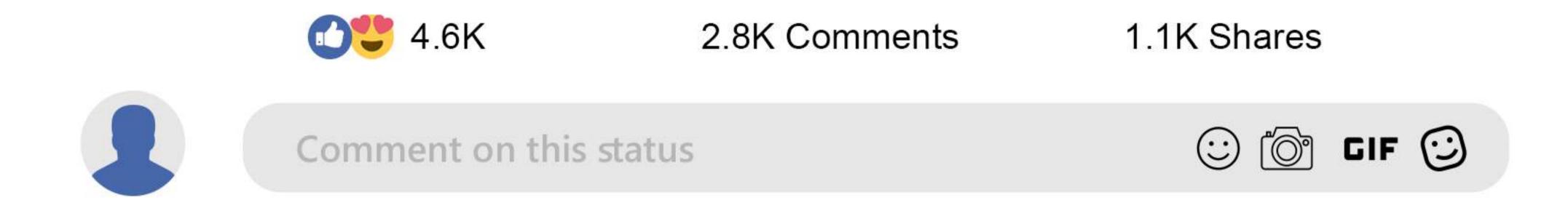




M.Raj Kumar wrote a testimonial on PHIM timeline

•••

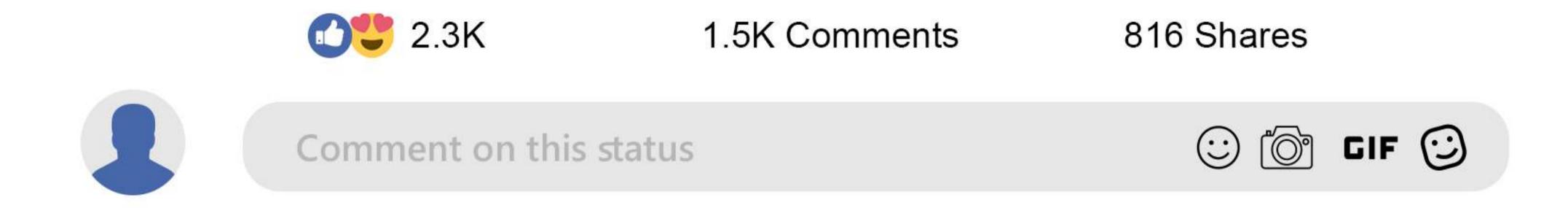
It was a great experience at PIHM for the period of 3 years. I enjoyed every moment in the college and learnt a lot here. The faculty is really well experienced and caring and guides the student at every step. The students are well groomed and trained to work at all the departments i have worked in good hotel for training. I have been asked about my experience, its PIHM which has groomed me.





Shyam wrote a testimonial on PHIM timeline

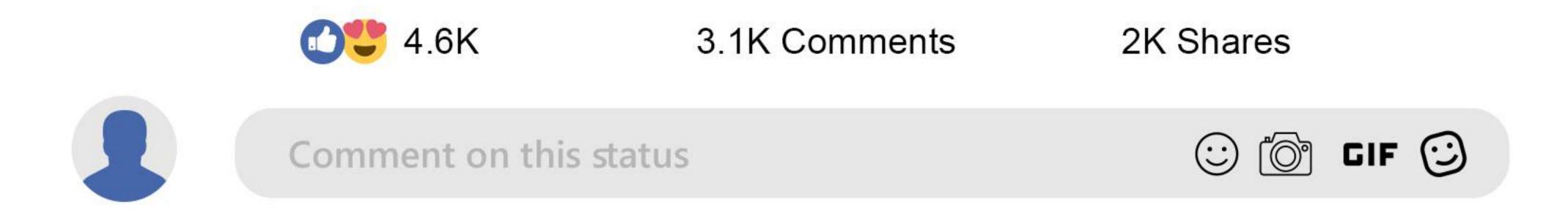
PIHM helped me to find myself professionally and personally. With the theoretical part, i got to understand how interesting the hospitality sphere is, while thanks to the practical training, I got to realize that this industry truly suits me. After three years, I acquired my bachelor of arts in hotel and hospitality management and on top of that an unforgettable working experience of industrial training. After having a great foundation, I can surely say that i have a solid platform to start on my career path.





Yelijala Sudhakar wrote a testimonial on PHIM timeline

I choose pioneer institute because i wanted to study hospitality at the highest level of professionalism. Our institute provides the right atmosphere for students to truly grow and learn with in a multicultural and diverse environment. Teamwork is an important part of the intensive program, and has given me friends and skills for life. I am highly grateful to the management and faculty for encouraging excel in my carrier.





M.Chaitanya Naidu wrote a testimonial on PHIM timeline

My name is M.Chaitanya Naidu I am pursuing BHMCT 1 st year at Pioneer Institute of hotel management and catering technology

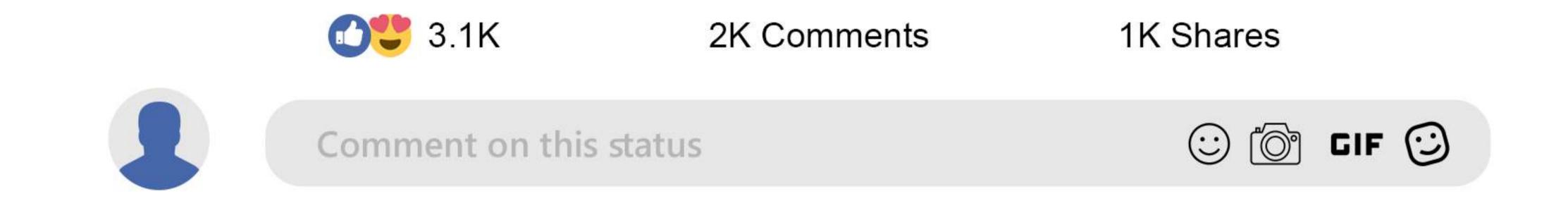
. . .

. . .

PIHM is one of the best hotel management colleges where in you will be modelled into a professional hotelier, not only that but more importantly a good human being in person.

At first when I chose this collage, I was a little skeptical whether or not my decision was correct, but turns out this is one of the best decisions of my life as this college is one of the places where you have something new to learn every single day. The faculty are very knowledgeable and are ready to help you anytime. The college is well structured and has all the facilities to train you practically.

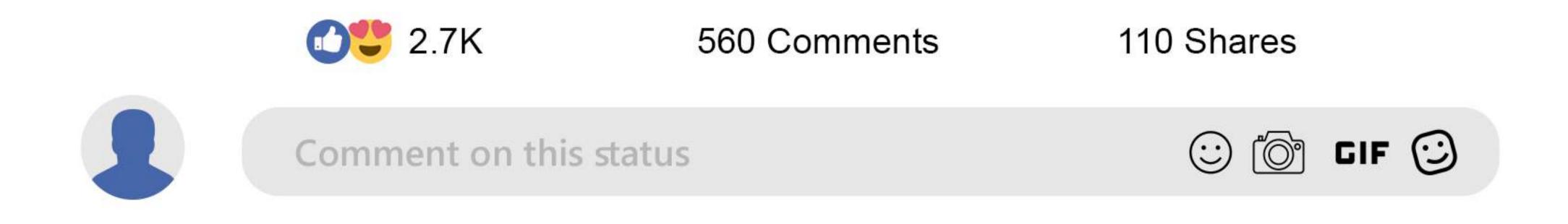
This collage also conducts many events and competitions to show our talents and improve our skills. The events are conducted by non other than the students which act as a prerequisite for them to improve their managing skills. I' am lucky to be a part of this college and thank you for everything.





V.Manoj Kumar wrote a testimonial on PHIM timeline

Studying at pioneer institute of hotel management was one of the best decision that I have taken in my life. The college offers facilities like a Training kitchen, Training restaurant, Front office & Housekeeping. The superb facilities along with the excellent faculty make it a great opportunity for each person to learn and grow. Once your college years are coming to an end, each student has a fear about getting a job. PIHM knows the right people in the industry each year we have the best hotels that comes to college for placements. Today, I am going to work in one of the best hotel thanks for placement department. Thank for PIHM for all the help and support, I am very proud to be a pioneerian.





G. Srikanth wrote a testimonial on PHIM timeline

. . .

I had a wonderful experience in Pioneer Institute of Hotel Management, Everyone takes good care of the students, Specially Mr. T. Chandra Mohan Sir, Mr. Naveen Chef. & Ms. Sanjeet Kaur.

Everyone taught us in a very professional way and I see the college growing in stature due to quality education being imparted.

One thing which I liked the most is, we get to do food festival on a very large scale which is one of the best experience one can see, and any student can show case his/her skills on this platform.

Lots of competitions happen in the college which enhances the knowledge and confidence of the students.

Lastly the college tries to place everyone in good companies' through their placement cell. I was selected as a Chef so that's how I started my career with college memories.

Good job and keep growing!!!





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