



पर्यटन मंत्रालय
MINISTRY OF
TOURISM

*"Leading & Most Trusted Hotel Management Institute of the Year 2026" India Award under "Quality Education, Excellent Administration, Domain Exposure & Infrastructure" Category for the year 2026.
"Excellence In Educational Standards Adaptability & Implementation"

INSTITUTE OF HOTEL MANAGEMENT

FOR DIPLOMA/ CERTIFICATE PROGRAMME

Open to Candidates from
Science, Commerce, Arts and
other Recognized Streams of
10+2 in Equivalent Examination



JOIN
NOW



Mr Neelendra Prasad Srivastava
Principal & Member Secretary
IHM, Lucknow

PROSPECTUS

Offered by :

Institute of Hotel Management Catering Technology and Applied Nutrition

Lucknow Sector-G, Aliganj, Lucknow, U.P. - 226024

Phone No. 0522-4077414, 415 | +91 88082 85076



For Admissions & Enquiry
Scan QR Code



www.ihmlucknow.com



**होटल प्रबंधन, खान-पान प्रौद्योगिकी
एवं अनुप्रयुक्त पोषाहार संस्थान, लखनऊ**

**Institute of Hotel Management Catering
Technology and Applied Nutrition, Lucknow**

पर्यटन मंत्रालय, भारत सरकार के तहत एक स्वायत्त निकाय
An Autonomous Body under Ministry of Tourism, Government of India

Affiliated to:

National Council for Hotel Management and Catering Technology

A-34, Sector-62, Noida-201309

CHAIRMAN'S MESSAGE

Amrit Abhijat
Additional Chief Secretary



D.O. Letter No. /P.S./T.C.R./2026
**Tourism, Culture and Religious
Affairs Department,
Government of Uttar Pradesh,
Lucknow: Date:**



MESSAGE

Institute of Hotel Management, Lucknow—an institution that stands as a beacon of excellence under the aegis of the Ministry of Tourism, Government of India.

Since its inception, IHM Lucknow has upheld a rich legacy of nurturing professionals who embody not only technical competence but also the timeless values of Indian hospitality. Rooted in our civilizational ethos—*“Atithi Devo Bhava” (The Guest is God)*—the institute continues to shape individuals who serve with dignity, empathy, and integrity.

In a rapidly evolving global hospitality landscape, success demands more than skill—it calls for adaptability, cultural sensitivity, leadership, and innovation. Our programs are thoughtfully designed to blend rigorous academic learning with hands-on industry exposure, ensuring that students are future-ready from the very beginning.

Guided by the principle:

“योगः कर्मसु कौशलम्”
(*Excellence in action is true yoga – Bhagavad Gita*)

the institute emphasizes precision, discipline, and a commitment to excellence in every sphere of learning.

Equally, the spirit of collective growth is instilled through the philosophy:

“सर्वे भवन्तु सुखिनः, सर्वे सन्तु निरामयाः”
(*May all be happy, may all be free from illness*)

—reflecting the true essence of hospitality: care, inclusivity, and service to all.

I commend the Principal, faculty, and staff for their unwavering dedication in fostering an environment that encourages creativity, innovation, and ethical practices. I also appreciate the students whose enthusiasm and commitment continue to elevate the institution's stature.

I am confident that the incoming batch will benefit immensely from this vibrant academic ecosystem and emerge as responsible professionals and ambassadors of India's rich hospitality heritage.

I extend my best wishes to all aspiring students for a fulfilling academic journey and a future marked by excellence and service.

Office Address: Room No. 601, 6th Floor, Babu Bhawan, U.P. Secretariat, Lucknow-226001
Tel.: 0522-2237799, 0522-2214564, **Email:** psecup.culture@nic.in, psecup.tourism@nic.in



For Admissions & Enquiry
Scan QR Code

PRINCIPAL'S DESK



Mr Neelendra Prasad Srivastava
Principal & Member Secretary
IHM, Lucknow



Welcome to the Institute of Hotel Management, Catering Technology and Applied Nutrition, Lucknow – one of the premier institutes of hospitality education in India, functioning under the aegis of the Ministry of Tourism, Government of India.

Since its inception in 1969, IHM Lucknow has been committed to nurturing young minds and transforming them into competent professionals ready to lead the Hospitality Industry. Our alumni are making significant contributions not only in top Hotel Chains but also in sectors like Retail, Aviation, Education, Entrepreneurship, and beyond.

At IHM Lucknow, we blend tradition with modernity – offering students an Academic environment rooted in values and enriched by practical exposure, industry interaction, and innovation. With state-of-the-art infrastructure, dedicated faculty, and strong industry partnerships, we aim to equip students with skills, confidence, and ethics that help them thrive in a dynamic global environment.

We take immense pride in the achievements of our students and the trust that the industry continues to place in our institution. I invite you to be a part of the IHM Lucknow family and embark on a rewarding journey in the world of hospitality.

Warm regards,

(Mr Neelendra Prasad Srivastava)



ABOUT IHM, LUCKNOW

IHM, Lucknow is an Institute of high repute and excellence under the aegis of Ministry of Tourism, Govt. of India & Uttar Pradesh. The institute imparts quality training and education in the field of Hospitality and Tourism Industry.

Established in year 1969 as a Food Craft Institute and upgraded to an Institute of Hotel Management in year 1980 to conduct the 3 years Diploma course, as 5th oldest Central Govt. run IHM of the country. IHM Lucknow ranked amongst first six 6th all across the country according to the Magazine "India Today" & "ASSOCHAMINDIA".

This Institute offers students the opportunity to develop professional and academic excellence with a view to enjoy a rewarding career as a Hotel & Restaurant Manager, Food & Beverage Manager, Front Office Manager, Executive Chef or as an Executive House-Keeper etc. Whatever be the career choice students expect that the Hospitality training they receive at IHM, Lucknow will allow them to begin work in their profession as soon as they pass out.

Institute of Hotel Management, Lucknow (IHM Lucknow)

Welcome to the prestigious Institute of Hotel Management, Lucknow – a premier institute dedicated to nurturing future leaders in the hospitality industry. Established with the vision of excellence in hospitality education, IHM Lucknow offers comprehensive PG Diploma and Diploma courses designed to equip students with industry-relevant skills, managerial acumen, and a global perspective.

- **Diploma in Bakery & Confectionery** - A comprehensive program focusing on the art and science of baking, pastry, and confectionery production. Develop hands-on skills in modern techniques, presentation, and quality control for a successful career in patisserie.
- **Diploma in Food & Beverage Service** - Designed to build professional service skills, this program emphasizes restaurant operations, guest handling, and service standards. Gain practical exposure to fine dining, beverages, and hospitality etiquette.
- **Diploma in Front Office Operations** - A career-oriented programme designed to develop professional skills in guest handling, reservations, reception management, and customer service in the hospitality industry.
- **Diploma in Food Production** - A comprehensive programme focused on culinary arts, food preparation, kitchen operations, and modern cooking techniques for aspiring hospitality professionals.
- **Certificate Course in Professional Bartending** - An intensive course covering mixology, bar operations, and beverage knowledge. Learn the craft of cocktail making, flair techniques, and responsible service in a dynamic bar environment.

Experienced Faculty : Learn from industry veterans and academic experts committed to your success.

State-of-the-Art Facilities : Modern kitchens, simulation rooms, and industry-standard equipment.

Industry Exposure : Regular guest lectures, workshops, internships, and industry visits to provide practical insights.

Placement Support : Strong industry connections facilitate excellent placement opportunities across leading hotels and hospitality establishments.

Join us at IHM Lucknow and embark on a rewarding career in the vibrant world of hospitality. Our comprehensive courses are designed to transform passionate individuals into industry-ready professionals, ready to serve with excellence and innovation.



For Admissions & Enquiry
Scan QR Code

AFFILIATION

Institute of Hotel Management, Lucknow (IHM Lucknow) is a renowned center of excellence in hospitality education, proudly affiliated with esteemed academic and professional bodies that uphold the highest standards of quality and industry relevance.

National Council for Hotel Management & Catering Technology (NCHMCT): IHM Lucknow is affiliated with NCHMCT to provide certification of various diploma programmes and Certification for Professional Bartending course, an apex body under the Ministry of Tourism, Government of India. This affiliation ensures that our courses adhere to national standards, and students receive recognized qualifications that open doors to global opportunities in the hospitality sector.

Jawaharlal Nehru University (JNU): We collaborate with JNU for various degree and post graduate programs, providing flexible learning options and recognized certifications for our students.

IHM Lucknow maintains academic partnerships with reputed international institutions and industry bodies, facilitating exchange programs, internships, and joint research initiatives.

Our affiliations reflect our commitment to maintaining excellence in hospitality education, ensuring our students are recognized professionals equipped to excel in the global hospitality industry.

The National Council conducts courses at Post Graduation, Graduation, Diploma, Post-Diploma & Certificate levels to develop tomorrow's top professionals in the Hospitality related enterprises. The National Council also prescribes common syllabi for all its courses; conducts research studies in the field of Hotel and Restaurant Management and awards Post Graduation, Graduation, Diploma, Post-Diploma & Certificates to successful candidates.

SALIENT FEATURES

IHM, Lucknow is spread in 5 Acres land at the prime location of the city. Institute has more than 12000 sq. ft. of training space making it one of the largest Institutes of Hotel Management across the country.

ALUMNI

Alumni of the institute are spread across the world and are well communicated with each other through regular interaction.

IHM CORE VALUES

RESPECT

- We do not look down on others or their opinions
- We treat people with dignity

ADULT EDUCATION

- We treat students like thinking adults
- We promote active involvement in learning process.

LEARNING

- We believe in the authority that knowledge, study and experience provide.
- We look for opportunities to update our knowledge systematically

WALK THE TALK

- We model the behavior that we expect from others.
- What we do is more important than what we say.

ENTREPRENEURSHIP

- We promote an entrepreneurial mindset.
- We develop skills for exercising initiative in a given business environment.

RIGOUR

- We provide in depth learning experience which is academically, intellectually and personally challenging.

RELEVANCE

- Learning in the institute relates to the 'Real World' of the hospitality.
- Our students will be familiar with latest industry practices.



OBJECTIVES

To impart quality training and education in the field of Hospitality and Tourism Industry and offer students the opportunity to develop professional and academic excellence with a view to enjoy a rewarding career in Hotels, Restaurants and allied profession. We assist the students in developing their personality with due emphasis to discipline, dedication, attitude and commitment along with imparting knowledge and skill.

FACULTY

The faculty of IHM, Lucknow have national and international exposure and fully committed to impart knowledge and skill keeping pace with latest trend of hospitality industry. IHM, Lucknow is decorated **with most Nos of doctorate faculties** in the field 3amongst CIHM, FCI, SIHM & PSU

SCHOLARSHIP

In the institution, scholarships and fee reimbursement facilities are provided by the Government of Uttar Pradesh, GOI(AISHE, PMSSS and various other scholarship schemes). Eligible students who apply before the last date announced every year by the government can avail this facility. Under this, students can complete their course in the institution with up to **100% fee reimbursement**, benefiting economically weaker and underprivileged students for all sections of the society, Gen, OBC, SC, ST.

Students must apply online themselves and submit the printed copy of the online application form along with required documents to the institution before the prescribed last date.

Eligible students must apply online for the scholarship and fee reimbursement of the Uttar Pradesh Government through the portal: <http://scholarship.up.gov.in>, as per the prescribed norms.

Eligibility	:	Intermediate (12th pass)
Student Status in Institution	:	Regular
Category	:	General (Economically Weaker Section) Minority Other Backward Class (OBC) Scheduled Caste (SC) Scheduled Tribe (ST)

Important Documents for enrolling for Scholarship

1. Receipt of non-refundable fee deposited in the institution
2. Photocopy of the student's active bank passbook
3. Photocopy of income certificate (Earning Parent)
4. Photocopy of caste certificate
5. Photocopy of domicile certificate
6. Photocopy of High School mark sheet
7. Photocopy of Intermediate mark sheet
8. Photocopy of Aadhaar card linked with bank account
9. Bank passbook details of any nationalized bank including student's name, account number, CBS, and IFSC code must be clearly visible.



COURSES AND ELIGIBILITY

S. NO.	NAME OF COURSE	SEATS	DURATION	EDUCATIONAL QUALIFICATION	AGE LIMIT	COURSE TYPE
1	Diploma in Food Production	90	1 ½ Years (Including 6 Months Industrial Training)	10+2 or equivalent	No Age Limit	Regular
2.	Diploma in Food & Beverage Service	70				
3.	Diploma in Bakery & Confectionery	60		English Subject with 10+2 or equivalent		
4.	Diploma in Front Office	30				
5.	Certificate Course in Bartending	24	24 Weeks (including 08 weeks in industry exposure)			
6.	Reservations of seats	As per Central Govt. Rules				
7.	Admission Criteria	Merit list based on 10+2/ Graduation				

Scholarship Available as per Government norms.



DIPLOMA PROGRAMMES

1. DIPLOMA IN FRONT OFFICE OPERATIONS

The Diploma in Front Office Operations trains students in managing the front desk functions of hospitality establishments, including reservations, guest reception, billing, communication, and use of property management systems. The program enhances interpersonal skills, grooming, and problem-solving abilities essential for creating positive guest experiences.



Real Class Photo

Students mastering the art of Front Office displaying professionalism and finesse.

DIPLOMA IN FRONT OFFICE OPERATIONS

Eligibility	Age	Duration	Teaching HPW	Industrial training	Mode
Senior Secondary (10+2) or equivalent with English as a subject	No Age Limit	One year + Six months in industrial training	35 Hours	24 Weeks after the annual examination	Regular

TEACHING AND EXAMINATION SCHEME

Sr.No.	Subject code	Subject	Hours per week	Term Marks*
THEORY				
1	DFO-01	Front Office Operations	6	100
2	DFO-02	Principles of Accounts	6	100
3	DFO-03	Hotel Accounts	4	100
4	DCS-03	Business Communication	2	50
5	DFO-04	Application of Computers	1	-
TOTAL			19	350
PRACTICAL				
6	DFO-11	Front Office Operations	8	100
7	DFO-12	Application of Computers	4	50
8	DFO-13	Office Organisation	2	50
9	DCS-12	Library	2	-
TOTAL			16	200
GRAND TOTAL			35	550

* Term marks will comprise 30% Mid Term Exam & 70% End Term Exam Marks.



For Admissions & Enquiry
Scan QR Code

DIPLOMA PROGRAMMES

2. DIPLOMA IN BAKERY & CONFECTIONERY

The Diploma in Bakery & Confectionery provides specialized training in baking and pastry arts, covering breads, cakes, chocolates, desserts, sugar craft, and modern confectionery techniques. With an emphasis on practical learning, product presentation, and quality control, the course equips students for careers in bakeries, patisseries, hotels, and entrepreneurial ventures.



Students showcasing their baking artistry with passion and precision

DIPLOMA IN BAKERY AND CONFECTIONERY

Eligibility	Age	Duration	Teaching HPW	Industrial training	Mode
Senior Secondary (10+2) or equivalent	No Age Limit	One year + Six months in industrial training	35 Hours	24 Weeks after the annual examination	Regular

TEACHING AND EXAMINATION SCHEME

No.	Subject code	Subject	Hours per week	Term Marks*
THEORY				
1	DBC-01	Bakery	3	100
2	DBC-02	Confectionery	3	100
3	DBC-03	Commodities	2	50
4	DCS-01	Hygiene & Sanitation	2	50
5	DCS-02	Food Costing	2	50
TOTAL			12	350
PRACTICAL				
7	DBC-11	Bakery	12	100
8	DBC-12	Confectionary	08	100
9	DCS-11	Computer Awareness	01	-
10	DCS-12	Library	02	-
TOTAL			23	200
GRAND TOTAL			35	550

* Term marks will comprise 30% Mid Term Exam & 70% End Term Exam Marks.



DIPLOMA PROGRAMMES

3. DIPLOMA IN FOOD & BEVERAGE SERVICE

The Diploma in Food & Beverage Service is designed to develop professional service skills, focusing on restaurant operations, service styles, beverage knowledge, customer handling, and service etiquette. The course emphasizes hospitality standards, communication skills, and guest satisfaction, preparing students for roles in restaurants, hotels, airlines, and event management.



Students mastering the art of food and beverage service with professionalism and finesse.



DIPLOMA IN FOOD AND BEVERAGE SERVICE

Eligibility	Age	Duration	Teaching HPW	Industrial training	Mode
Senior Secondary (10+2) or equivalent	No Age Limit	One year + Six months in industrial training	35 Hours	24 Weeks after the annual examination	Regular

TEACHING AND EXAMINATION SCHEME

No.	Subject code	Subject	Hours per week	Term Marks*
THEORY				
1	DFB-01	Food Service	5	100
2	DFB-02	Beverage Service	5	100
3	DFB-03	Food & Beverage Control	2	50
4	DCS-01	Hygiene & Sanitation	2	50
5	DCS-03	Business Communication	2	50
TOTAL			16	350
PRACTICAL				
5	DFB-11	Food Service	8	100
6	DFB-12	Beverage Service	8	100
7	DCS-11	Computer Awareness	1	-
8	DCS-12	Library	2	-
TOTAL			19	200
GRAND TOTAL			35	550

* Term marks will comprise 30% Mid Term Exam & 70% End Term Exam Marks.



For Admissions & Enquiry
Scan QR Code

DIPLOMA PROGRAMMES

4. DIPLOMA IN FOOD PRODUCTION

The Diploma in Food Production focuses on developing strong culinary skills through hands-on training in kitchen operations, food preparation, cooking techniques, menu planning, hygiene, and safety standards. The program prepares students to work efficiently in professional kitchens across hotels, restaurants, catering units, and food service establishments while nurturing creativity, discipline, and teamwork.



Crafting culinary expertise through hands-on learning.



DIPLOMA IN FOOD PRODUCTION

Eligibility	Age	Duration	Teaching HPW	Industrial training	Mode
Senior Secondary (10+2) or equivalent	No Age Limit	One year + Six months in industrial training	35 Hours	24 Weeks after the annual examination	Regular

TEACHING AND EXAMINATION SCHEME

NO.	SUBJECT CODE	SUBJECT	HOURS PER WEEK	TERM MARKS*
THEORY				
1	DFP-01	Cookery	3	100
2	DFP-02	Larder	2	50
3	DCS-01	Hygiene & Sanitation	2	50
4	DFP-03	Nutrition	1	50
5	DFP-04	Commodities	2	50
6	DCS-02	Food Costing	2	50
TOTAL			12	350
PRACTICAL				
7	DFP-11	Cookery	16	100
8	DFP-12	Larder	4	100
9	DCS-11	Computer Awareness	1	-
10	DCS-12	Library	2	-
TOTAL			23	200
GRAND TOTAL			35	550

* Term marks will comprise 30% Mid Term Exam & 70% End Term Exam Marks.



CERTIFICATE COURSE

CERTIFICATE COURSE IN PROFESSIONAL BARTENDING

The Certificate Course in Professional Bartending is designed to develop skilled and confident bartenders with in-depth knowledge of mixology, bar operations, and responsible service practices. The course covers classic and contemporary cocktails, spirits and liqueurs, bar equipment, flair basics, hygiene and safety, customer interaction, and cost control.



With a strong focus on hands-on training and industry standards, the program prepares students for exciting careers in hotels, bars, lounges, cruise lines, and nightlife establishments, while also encouraging creativity and professionalism behind the bar.

CERTIFICATE COURSE IN PROFESSIONAL BARTENDING (CCPTB)

Eligibility	Duration	Age
Senior Secondary (10+2) or equivalent	16 Weeks + 08 Weeks of industry	No Age Limit

TEACHING AND EXAMINATION SCHEME

S.No.	Subject Code	Subject	Hours per week	Term Marks
THEORY				
1	CPBT-01	Beverage Basics	04	100
2	CPBT-02	Bar Operations	02	50
3	CPBT-03	Beverage Management	02	50
		TOTAL	08	200
PRACTICAL				
1	CPBT-04	Beverage Service	06	100
2	CPBT-05	Mixology Mocktail/Cocktail	08	100
3	CPBT-06	Flaring/Workshop/Field visit	04	-
4	CPBT-07	Information Technology (POS/Fidelio/ IDS/Opera)	04	50
5	CPBT-08	Communication (Soft Skills)	02	50
		TOTAL	24	300
		GRAND TOTAL	32	500

RULES AT A GLANCE FOR ALL DIPLOMA PROGRAMS

NO.	TOPIC	REQUIREMENT
1.	Attendance required to become eligible for exam	75% in aggregate
2.	Minimum pass marks for each theory subject	40%
3.	Minimum pass marks for each practical subject	50%
4.	Maximum duration to pass/clear all subjects/ papers	03 academic years



For Admissions & Enquiry
Scan QR Code

ADMISSION PROCESS

Instructions and Conditions for Filling and Submission of Application Form:

The application form may be obtained from the website (<http://www.ihmlucknow.com/admission-notification>) or from the Institute on all working days (Monday to Friday) between **09:30 AM to 05:30 PM** excluding public holidays.

1. Application Fee:

(a) General / OBC–NCL / Economically Weaker Section (EWS): ₹500/-

(b) Scheduled Caste / Scheduled Tribe (SC/ST): ₹250/-

2. Provision for Vegetarian Course is also available in the Institute. For self-attested required documents, please refer to Annexure–01.

Postal Address:

Principal
Institute of Hotel Management, Lucknow
Sector–G, Aliganj, Lucknow, Uttar Pradesh – 226024 (India)

The envelope should be clearly super scribed with “**Application for Course.**”

Applications received without application fee, incomplete and late form will not be accepted. The Institute will not be responsible for any postal delays.

If the selected candidate does not report to the institute within 7 days from the date of the commencement of classes, admission/registration will be cancelled & the next eligible candidate from the waiting list will be registered. In such case, any claim for refund of fees will not be entertained except for caution money.

Failure to submit any of the above documents will lead to the rejection of the application form.

Candidates should contact the Institute to know their admission status. Failure to appear on the specified day and time in order to acquire admission will lead to cancellation of the candidature and admission will be offered to the next eligible candidate. IHM, Lucknow will not be responsible for any postal delay.

GENERAL INFORMATION

1. When a candidate is granted admission he/she must produce the above-mentioned documents in original for verification /submission, failing which he/she will not be granted admission.
2. Selected candidates shall not be allowed to complete admission formalities in absentia and the offer of admission shall stand canceled.
3. All admissions, would be provisional and shall be confirmed subsequently. Even after confirmation, admission may be cancelled, if it is proved beyond doubt that the admission was obtained through fraudulent means, and his/her fee will be forfeited.
4. The Institute, however, reserves the right to refuse admission to any individual without assigning any reason. A candidate shall not be entitled to claim admission as a matter of right even if he/she is otherwise eligible.



5. “Principal IHM, Lucknow” reserves all the right to postpone or cancel any of the courses without assigning any reason.
6. Admissions for students in the SC/ST/OBC (OBC-NCL)/Gen-Ews category shall comply with U.P. Govt./NCHMCT rules.

ATTENDANCE

Students must attend all theory and practical classes and also visit catering establishments and take part in indoor and outdoor catering parties arranged by the Institute. Students must remain present themselves in every Institutional curricular and extracurricular activity.

As per rules, a minimum of 75% attendance in all courses is compulsory.

In case of more than 01 months of absence (without any notice) from the classes, the admission of the student will be canceled. A readmission fee of Rs. 1000/- will be charged if the student wants to continue academia.

In case of any medical emergency, a medical certificate from a registered medical practitioner must be submitted to the Institute as soon as possible. At the time of his/her joining in the classes after an illness, he/she must submit a fitness certificate.

INDUSTRIAL TRAINING

1. The Institute has a Placement Cell headed by a Training & Placement Officer for the facilitation of training and placement for the students.
2. Industrial Training is an integral part of the course curriculum, for its completion students are required to undergo the training in Hotels, Motels, Restaurants, Hospitals, Airlines, Travel Agencies, and other catering establishments as per the course.
3. Students, who have passed the examination will be declared pass but Diploma/Certificate will be awarded only after the completion of Industrial Training. In case a student fails to complete his/her training at the designated establishments to the satisfaction of the principal/training and placement officer, his/her diploma/certificate may be withheld till such training is completed.
4. Students are sent for Industrial Training from the month June-July every year except certificate course in Food & Beverage Service (*DEC/JAN)

Mark sheet and Diploma/P.G. Diploma will be issued after the student produces the certificate in original for verification and submits a photocopy of Industrial Training Certificate and Job offer letter after verification by the Training and Placement Officer of the Institute.

5. Students have to give an undertaking and agree to the following for Industrial Training.
 - a. He/She will avoid to leave the training in the middle without any permission.
 - b. He/She must inform to Training & Placement Officer or the concerned authority of the hotel if he/she faces any issues in Hotel.
 - c. He/She must resume duty on the due date. If proceeded on leave.
 - d. He/She must refrain from any activity subversive of law & order in the Hotel concerned.
 - e. He/She must avoid giving any chance of complaint against him/her from the management of the hotel regarding misconduct, theft, etc.
 - f. He/She will complete his/her training in all the departments of the hotel, if required by the Management of the Hotel, and shall not claim, as a matter of right to work in the same trade in which he/she has undergone training at the Institute.



- g. A fine shall be applicable as per the institute's rules and regulations if a student leaves the institute without obtaining a proper No Objection Certificate (NOC) or without prior intimation.
- h. If he/she is found to be involved in any of the above-mentioned noted activities, he/she will not only lose the chance of training facility arranged by the institute but will also face disciplinary action including withholding of the Diploma/Certificate by the Institute for a year or financial penalty up to Rs. 2000/- or both.

RULES OF RE ADMISSION/CONTINUATION

Students who have been detained from appearing in an examination, because of shortage in attendance or have failed to clear the minimum prescribed marks for passing in sessional, and desire to seek re-admission / continuation may submit an application on the prescribed form to the office, 25 days before the commencement of the classes, failing which or application received late may not be considered. All such students re- admitted/granted continuation will be required to pay the full prescribed fee.

1. The Principal will consider the cases of re-admission/continuation by the rules laid down in this regard. The Principal may or may not grant the re-admission/continuation and his decision shall be final and binding in this regard.
2. In case the students failed/dropped the examination of the Institute shall be treated as an ex-student. Such candidates shall be allowed to appear in the next examination after submitting the examination form and the prescribed fee. Period to clear/pass all papers/subjects of a course in Three Academic years.
3. Supplementary examination may be conducted by the Institute for the P.G. Diploma Courses. For the rest of the courses, affiliated with the Council, the examination policy will be as per their rules.
4. The conduct of the students in their classes as well as in the premises of the Institute shall be such that it will not cause any disturbance to the fellow students or other classes. The Principal may expel a student whose conduct is found not satisfactory and the fee paid shall be forfeited.
5. Smoking & consumption of alcohol is strictly prohibited in the institute premises.
6. No society/Union shall be formed in the Institute and no person/leader shall be allowed to address a meeting without prior permission of the Principal.
7. No student shall be allowed to participate in party politics in the premises.
8. No student should communicate any information or write about the matter dealing with the Institute's administration to the press.

Students are expected to take proper care of the Institute property and help in keeping the premises neat and clean. Any damage done to the property of the institute by breaking furniture, window pane, equipment etc. is a breach of discipline and liable for fines and disciplinary action.

9. If for any reason, the continuance of a student in the Institute is in the opinion of the principal detrimental to the best interests of the Institute, the Principal will debar such student from the Institute without giving reasons and such decision shall be final and binding on the student.
10. No student can leave Institute premises during working hours without written permission from the principal or section in charge or class teacher.

Fee once paid will not be refunded under any circumstances. The decision of the Principal in such cases shall be final.



11. Non-compliance with the rules & regulations of the Institute can lead to disciplinary action or penalty/fine.
12. Various matters which are not covered by the existing rules will rest at the absolute discretion of the Principal.

DISCIPLINARY ACTION

The following disciplinary action may be taken by the Institute in dealing with the misconduct/ragging on the part of students.

1. Fine
2. Suspension
3. Expulsion
4. Rustication
5. Cancellation of scholarship in part or in full.
6. Expulsion shall debar the student from being re-admitted. Where a student is rusticated, he/she shall not be re-admitted to any similar institution till the expiry of the rustication period. Every punishment awarded to a student shall be recorded in the conduct register of the institute. This may be mentioned in his character certificate to be issued to him on demand.

ELIGIBILITY TO APPEAR IN THE EXAMINATION

To be eligible to take the Council's examinations (any semester/term or course), a candidate must have:

1. The student must have cleared all applicable fees.
2. The student must maintain a minimum of 75% attendance in classes
3. Been on the roll of an affiliated institution for one full academic session (period of study) in the course for which he/she wants to appear in the examination.
4. Must returned all library books
5. Procure NOC from all departments.
6. Must carry a valid admit card & Student ID.

Note : A student is expected to attend 100% of classes i.e. theory, practical & Tutorial. Relaxation may be provided as per norms for absence due to unforeseen reasons.

- a. Every period of lecture, tutorial, project, and workshop work as applicable shall be counted as one unit for counting of attendance e.g. if a class covers four periods at a time, four units of attendance will be counted.
- b. A student engaged in the extra-curricular and co-curricular activities, with the permission of the principal (Food Exhibition, Chef Competition, Education tour, etc.) shall be treated as present to count attendance following the timetable, for which record will be maintained by the Institute.

When on account of bonafide illness, (supported by a Medical Certificate from a Registered Medical practitioner produced by the candidate at the time of illness or immediately thereafter) or for any other reason deemed sufficient by the Head of the institution (e.g. death in family), the total attendance of a candidate falls short up to a maximum of 10 percent of the total working days, the head of the institution shall be competent to condone such deficiency in attendance and permit such a candidate to appear for the examination, if otherwise eligible.



Note: Industrial Training shall not form part of the above and will be treated separately.

1. A Candidate who is disallowed from appearing for an examination for not fulfilling the condition shall be required to fulfill all the conditions afresh, before being entitled to appear for the examination.

CONDUCT OF EXAMINATION

1. No candidate shall normally be permitted to enter the examination hall after the commencement of the examination. The superintendent of the Examination Centre may, however, at his/her discretion, permit a candidate to enter the hall up to half an hour after commencement of the examination. However, no extra time will be allowed for such late admissions.
2. No candidate shall be permitted to leave the examination hall before the lapse of one hour after commencement of the examination. The superintendent of Examination may in exceptional cases permit an examine to leave the examination hall even before this period if in his/her judgment, the continued presence of the exam in the hall is not desirable in the interest of smooth conduct of the examination or if a candidate becomes physically incapable of continuing the examination due to sudden illness.
3. Bonafide 'dyslexic' candidates shall be provided 20% extra time for the theory examination.
Every candidate shall be allotted an Examination Roll Number and an Identity / Admit card issued by the Council with an attested photograph, which must be produced at every examination.

ACTS OF MISCONDUCT & USE OF UNFAIR MEANS IN EXAMINATION

The Following shall be considered as 'MALPRACTICE' in the examination.

1. Candidate who is found in possession of any notebook (s) or notes or chits or any other unauthorized material concerning subject of examination.
2. Anything written on any part of clothing, body, desk, table, or any instrument such as set square, protractor, blotting paper, and question paper, etc.
3. Possession of electronic gadgets such as Mobile phones, Tablets, Ear Phone, Head phones, Smart watches, etc.
4. Talking to another candidate in the examination hall or change of seats without the permission of the Examination Superintendent.
5. Consulting notes, books, or any other material or outside person while going outside the Examination Hall.
6. Running away or swallowing or destroying any note or paper or material found with him/her.
7. Impersonation.
8. If the answer books show that a candidate has received or given help to any other candidate through copying.
9. Using obscene or offensive language in the answer book.
10. Deliberately disclosing one's identity or making any distinctive mark in the answer book for that purpose.



Note: if any malpractice is detected, answer sheet and incriminating material will be seized and students will be disallowed to appear in the exam.

GUIDELINES FOR FILLING UP THE APPLICATION FORMS

The candidates are advised to go through the Admission Brochure carefully and acquaint themselves with all requirements in respect to filling up of the Application form. It will be the sole responsibility of the candidate to make sure that he/she is eligible and fulfills all the conditions prescribed for admission.

Documents Required (Annexure-01)

When a candidate is granted admission, he/she must produce the following documents in original for verification, failing which he/she will not be granted admission.

1. A School College Leaving Certificate/ Migration (*The original copy will be submitted at the time of admission*).
2. Mark-sheet of 10th and 12th class. /Graduation (Only for PG Diploma).
3. Proof of Date of Birth (*date of birth certificate /10th class mark sheet*).
4. Reserve Category Certificate. (*As per Cent. Govt. Norms*)
5. IHM, Lucknow fee receipt.
6. APAAR id/ ABC id.
7. Photo Copy of Adhaar Card.
8. Medical Certificate (*As prescribed format the original copy will be submitted at the time of admission*)
09. Medical Certificate (*The original copy will be submitted at the time of admission*)
10. 05 latest photograph with name.
11. Student Registration Form (*Will be submitted at the time of admission*)
12. Gap Certificate
13. Anti-Ragging (Url: <https://www.antiragging.in>)
14. Aadhar Card photo copy

नोट: सभी दस्तावेज स्वप्रमाणित होने चाहिए।

Note: All documents must be self- attached.

UNIFORM

Students must wear the uniform with pride and ensure that they look neat and presentable at all times. Students must always come to Institute in mentioned uniform, during both Practical and theory classes.



KITCHEN UNIFORM

For Diploma in Food Production



CHEF COAT- 01 Number,
Cloth Type: Trovine White,
 Chef coat with white buttons,
 full sleeves,
 SHADE No.- Raymond's 2824-
 24
 Name of the students need to
 be embroidered with black
 colour in bold capital letters.
 IHM logo on side arm pocket.



TROUSER - 01 Number,
Cloth Type: Terrycot, Siyaram
 SHADE NO. - 012019-20
Color: white and black
 checkered, 0.1 cm square
 checks, zip fly, belt loops, waist
 button with hooks and bar on
 waist band, 2 pleats in front,
 No. of pockets: 2 front + 1 back
 Balloon bottom/ Wide Bottom



HALF APRON - 01 Number,
Cloth Type: Cool Cotton,
 Bombay Dyeing
 Full White Apron, above ankle
 length with knot cover and long
 lace to be tied in front.



SCARF - 01 Number, White
 scarf,
Cloth Type: Cool Cotton
 FULTOS GOLD HI GOLD
 SHADE WHITE



CHEF CAP - Disposable
 Round Top head cap,
Material: Paper / Lightweight,
Colour: white
 IHM logo to be printed on cap.



SHOES AND SOCKS -
 BATA/LIBERTY Oxford black
 shoes good quality for long
 standing hours and black full
 length cotton socks.

**Students opting for vegetarian stream need to get the name
 embroidered in Green Color ■ and rest in Red Color ■*

UNIFORM FOR THEORY CLASSES (Common for all)

- 1. Shirt** : Two (02) White Shirts, Full sleeves Plain, well-fitted, and neatly ironed, No visible logos, patterns, or designs
- 2. Trousers** : Two (02) Black Trousers Plain formal design Well-tailored with proper length, No jeans, chinos, or casual styles permitted
- 3. Tie** : One (01) Blue Tie Official tie with IHM Lucknow imprint
 To be worn properly during all theory classes and formal occasions
- 4. Blazer** : One (01) Black Blazer Formal fit with standard lapel
 To be worn during winters, presentations, and official events as instructed



KITCHEN UNIFORM

For Diploma in Bakery & Confectionery



CHEF COAT-01 Number, White Raymond trovine quality code 2824-24. Full sleeves w turnback royal blue cuffs reversible button down front, b plastic buttons with. Collar with royal blue colour. Only sleeve pocket. Pocket strip royal blue colour-2cm wide. Name the students need to be embroidered with royal blue co above the pocket. Ihm logo on side arm pocket.



TROUSER-01 Number, Cloth Type: Terrycot, Siyaram Color: Black and with zip fly, belt loops, waist button with ho and bar on waistband. 2 pleats in front



HALF APRON -01 Number, Cloth Type: Cool Cotton, Bombay Dyeing Full White Apron, above ankle length with knot cover and lo lace to be tied in front.



SCARF - 01 Number, Royal Blue scarf
Cloth Type: Cool Cotton



CHEF CAP - Disposable Round Top head cap,
Material: Paper / Lightweight,
Colour: white
IHM logo to be printed on cap.



SHOES AND SOCKS - BATA/LIBERTY Oxford black shoes
good quality for long standing hours and black full length cotton socks.

**Students opting for vegetarian stream need to get the name embroidered in Green Color ■ and rest in Red Color ■*

UNIFORM FOR THEORY CLASSES (Common for all)

- 1. Shirt** : Two (02) White Shirts, Full sleeves Plain, well-fitted, and neatly ironed, No visible logos, patterns, or designs
- 2. Trousers** : Two (02) Black Trousers Plain formal design Well-tailored with proper length, No jeans, chinos, or casual styles permitted
- 3. Tie** : One (01) Blue Tie Official tie with IHM Lucknow imprint
To be worn properly during all theory classes and formal occasions
- 4. Blazer** : One (01) Black Blazer Formal fit with standard lapel
To be worn during winters, presentations, and official events as instructed



For Admissions & Enquiry
Scan QR Code

SERVICE UNIFORM

For Diploma in F&B Service & Certificate Course in Professional Bartending



SHIRT- Full sleeves shirt for Gents & Ladies
Colour: white

TROUSER - Black Trousers for Gents & Ladies

WAISTCOAT - Black Waistcoat for Gents & Ladies with Golden button

BOWTIE - Black Bowtie for Gents & Ladies

BLAZER (Optional) - Black Blazer for Gents & Ladies for Winters.

SHOES

1. Black Leather Oxford Shoes for Gents.
2. Black Leather Bellies with 1cm heel for Ladies

UNIFORM FOR THEORY CLASSES (Common for all)

1. **Shirt** : Two (02) White Shirts, Full sleeves Plain, well-fitted, and neatly ironed, No visible logos, patterns, or designs
2. **Trousers** : Two (02) Black Trousers Plain formal design Well-tailored with proper length, No jeans, chinos, or casual styles permitted
3. **Tie** : One (01) Blue Tie Official tie with IHM Lucknow imprint
To be worn properly during all theory classes and formal occasions
4. **Blazer** : One (01) Black Blazer Formal fit with standard lapel
To be worn during winters, presentations, and official events as instructed



FRONT OFFICE UNIFORM

For Diploma in Front Office Operations



TIE – Navy Blue Tie with IHM Lucknow Logo for Gents & Ladies

SHIRT – 02 Numbers, Full sleeves shirt for Gents & Ladies
Colour: White

TROUSER – 02 Numbers, Plain Black formal trouser for Gents & Ladies
Fabric: Structured poly viscose / formal finish

SOCKS – Cotton Plain Black (No pattern), Full Length(Ankle length or shorter length not allowed) for Gents & Ladies

SHOES – 01 Pair Black Leather Oxford Shoes with laces, rubber sole(Similar to formal Oxford pattern for Gents & Ladies)

BLAZER – 01 Number, Black structured poly viscose Blazer for Gents & Ladies

NOTE: Uniform must be clean, well-ironed and properly fitted at all times.
Wearing complete uniform is mandatory during practical and theory classes

UNIFORM FOR THEORY CLASSES (Common for all)

- 1. Shirt** : Two (02) White Shirts, Full sleeves Plain, well-fitted, and neatly ironed, No visible logos, patterns, or designs
- 2. Trousers** : Two (02) Black Trousers Plain formal design Well-tailored with proper length, No jeans, chinos, or casual styles permitted
- 3. Tie** : One (01) Blue Tie Official tie with IHM Lucknow imprint
To be worn properly during all theory classes and formal occasions
- 4. Blazer** : One (01) Black Blazer Formal fit with standard lapel
To be worn during winters, presentations, and official events as instructed



For Admissions & Enquiry
Scan QR Code

FEE STRUCTURE

Diploma in Food Production/ Bakery & Confectionery/ Food & Beverage Service/ Front Office operations

S.no	Components	Diploma in Food Prod./Bakery & Con. (One & Half Year)		Diploma in F& B Service/ Front Office	
		1 st Semester	2 nd Semester	1 st Semester	2 nd Semester
1.	Tuition Fee	35,000	35,000	25000	25,000
2.	Examination Fee	2,500	-	2,500	
3.	Caution Money *	3,000	-	2,500	
4.	Admission Fee	1,500	-	1500	
5.	Enrollment Fee (NCHM)	1,700	-	1,700	
6.	Student Insurance Fee	300	-	300	
7.	Mid Semester Exam Fee	500	-	500	
8.	Magazine Fee	300	-	300	
9.	Student Activity Fee	700	-	700	
10.	Periodical & Journals	500	-	500	
11.	Student Identity Card	200	-	200	
Total Fee		₹46,200	₹35,000	₹35,700	25,000

Fee Structure Certificate Course in Professional Bartending .

S.no	Components	Certificate Course in Professional Bartending
		1 st Semester
1.	Tuition Fee	35,000
2.	Examination Fee	2,500
3.	Caution Money *	3,000
4.	Admission Fee	1,500
5.	Enrollment Fee (NCHM)	600
6.	Student Insurance Fee	300
7.	Mid Semester Exam Fee	500
8.	Magazine Fee	300
9.	Student Activity Fee	700
10.	Periodical & Journals	500
11.	Student Identity Card	200
Total Fee		₹45,100

FEE

Students selected for admission shall be required to deposit fee at the time of admission. Fee can also be deposited through bank challan/ online at the time of admission. Under no circumstances cash payment will be accepted. Fees once deposited shall not be refunded except for caution money.

In addition to the course fee mentioned for each course, the candidate will deposit caution money at the time of admission. Caution money will be refunded after the completion of the course and the declaration of results.



LIBRARY RULES & REGULATIONS

Working Hours

- Library Timing: 09:00 AM to 05:30 PM
- Issue/Return Timing: 09:30 AM to 05:00 PM

General Rules

1. The library is a place for study and research; all users must maintain silence and discipline.
2. Personal belongings such as bags, files, and books must be kept outside at the designated area. Only essential items like notebooks may be carried inside. The library is not responsible for loss of personal belongings.
3. Every user must sign the entry register before using the library.
4. Mobile phones must be kept on silent mode; usage inside the library is strictly prohibited.
5. Eating and drinking (except water) are not permitted inside the library.

Issue & Return of Books

6. Books will be issued for a specified period as per the schedule and must be returned within the due date.
7. Each student is allowed to issue only one book for a period of 15 days. If the due date falls on a holiday, the book must be returned on the next working day.
8. A late fee of ₹5 per day per book will be charged if books are not returned on time. No further books will be issued until the overdue books are returned and dues are cleared.
9. Books may be renewed before or on the due date, subject to availability and if no prior demand exists.
10. Reserved books must be collected within three working days; otherwise, the reservation will be cancelled.

Care & Responsibility

11. Books must be checked at the time of issue. Any damage or missing pages must be reported immediately. Damaged books will not be accepted for return without proper reporting.
12. Users must not mark, tear, or damage any reading material. In case of loss or damage, the user must replace the book with the latest edition or pay three times the cost of the book.
13. Reference books, journals, magazines, and newspapers are for in-library use only unless specially permitted.

Special Provisions

14. In exceptional cases, the library may recall any issued book before the due date.
15. Students must return all issued books before appearing for final examinations and obtain a clearance certificate.

Library Membership

16. Students must carry their library card/ID card while visiting the library. Entry without valid identification is not permitted.
17. Library cards are non-transferable. Loss of card must be reported immediately. A duplicate card may be issued on payment of ₹100.

Discipline

18. Unauthorized removal of any material from the library will lead to strict disciplinary action.
19. Violation of library rules will be dealt with seriously, and appropriate action will be taken by the institute.

All users are expected to strictly adhere to the above rules to maintain a conducive academic environment.



HOSTEL FACILITY

The hostel facilities at IHM Lucknow are designed to provide a comfortable, safe, and enriching residential environment for students. The Institute offers separate hostel accommodation for boys (120-seater) and girls (60-seater), ensuring a well-maintained and secure living space.



Girls Hostel



Boys Hostel



Lawn



Mess

The hostels are equipped with essential amenities including a mess facility, common room with television, indoor games such as table tennis, and recreational areas.

Students also have access to a fitness center, library, internet surfing, and e-mail communication facilities, supporting both their physical well-being and academic needs. Surrounded by a beautifully maintained lush green lawn, the hostel environment promotes a balanced lifestyle conducive to learning and overall personality development.

HOSTEL FACILITY

- **Hostel Fee**

In case, if Hostel is allotted, the fee for the session 2025-26 will be as follows:-

Sharing Occupancy : ₹61,000/-
(It includes ₹ 2,000/- refundable caution money)

LIMITED SEATS AVAILABLE FOR HOSTEL FACILITY



LIFE AT IHM



INTERNATIONAL TOURISM & HOSPITALITY



For Admissions & Enquiry
Scan QR Code



TRAINING PARTNERS

HOTELS OFFERING INDUSTRIAL TRAINING

Grand Hyatt- Gurgaon
JW Marriott-Mumbai
Jw Marriott- Aerocity
Aloft- New Delhi
Ananta Resort- Udaipur-
Centrum Hotel- Lucknow
Clarks- Varanasi
Gorakpur- Courtyard Mariott
Crown Plaza- Gurugram
Crown Plaz - Pune
Gemin Intercontinental- Lucknow
Holiday Inn- Lucknow
Hyatt- North Goa
Hyatt- Jaipur
Hyatt- Dehradun
Hyatt Regency- New Delhi
Hyatt Regency- Lucknow
Hyatt Regency- North Goa
Hyatt Regency- New Delhi
Itc Akashganga- Rajasthan
Jw JW Marriott- Delhi
Jw JW Marriott- Mumbai
Jw JW Marriott- Aerocity
JW MARIOTT- Mauritius
Le Meridian- Mauritius
New Delhi - Le Meridien
Leela Palace- Jaipur
Mariott - Gorakpur
Mercure- LKO
Novotel- Jaipur
Novotel- Jodhpur
Novotel- Lucknow
Novotel- Mumbai
Novotel- Ahmadabad

Novotel And Pullman Aerocity- Delhi
Oberoi Maidens- Delhi
Oberoi Rajvilas- Jaipur
Park Inn By Radisson- Ayodhya
Pride Plaze- New Delhi
Radisson Blu- Reater Noida
Radisson Blu- Aerocity
Radisson Blu- New Delhi
Radisson Blu- Jusambhi Delhi
Renaissance By Mariott- Lucknow
Taj Aravali- Udaipur
Taj Cannought- Delhi
Taj Fateh Prakash- Udaipur
Taj Ganges- Varanasi
Taj Lake Palace- Udaipur
Taj Mahal- Lucknow
Taj Palace- New Delhi
Taj Vivanta- Delhi
The Park- New Delhi
The Westin Bay- Mauritius
Turtle Bay- Mauritius
Vijan Mahal- Jabalpur
Fairfield By Mariott- Lucknow
Dayal Hospitality- Lucknow
Lemon Tree- Lucknow
Hilton- Lucknow
Wadhwa Bakers- Lucknow
Danbro Bakers- Lucknow
The Hazelnut Factory- Lucknow
Clarks Awadh- Lucknow
Dayal Hospitality- Lucknow
Lemon Tree- Lucknow
ITC Jodhpur- Jodhpur



For Admissions & Enquiry
Scan QR Code

CONNECTING CLASSROOM TO CAREER

IHCL



**THE
PARK**
Hotels



Marriott
HOTELS & RESORTS



PVR ★ INOX



FACULTY MEMBERS



ADMINISTRATION STAFF



For Admissions & Enquiry
Scan QR Code

www.ihmlucknow.com



ALL STUDENTS ARE INSURED



Institute of Hotel Management Catering Technology and Applied Nutrition

(An Autonomous body under Ministry of Tourism, Govt. of India)

Lucknow Sector-G, Aliganj, Lucknow, U.P. - 226024

Phone No. 0522-4077414, 415 | +91 88082 85076



ihmlucknow@gmail.com



www.ihmlucknow.com



होटल प्रबंधन, खान-पान प्रौद्योगिकी एवं अनुप्रयुक्त पोषाहार संस्थान, लखनऊ
Institute of Hotel Management Catering Technology and Applied Nutrition, Lucknow
(An Autonomous Body under Ministry of Tourism, Government of India)

Sector-G, Aliganj, Lucknow, U.P. - 226024, Uttar Pradesh, India
Phone: 0522-4077414/15 | E-mail: ihmlucknow@gmail.com | website: www.ihmlucknow.com

APPLICATION FORM

आवेदन संख्या/Application No : _____ SESSION: 202____ - 202____

[APPLICATION FORM FOR DIPLOMA/CCPBT]

पाठ्यक्रम का नाम/Name of Course: _____

कृपया नवीनतम
फोटोग्राफ चिपकाये
Please attach
the latest
photograph

1. कोर्स के प्रकार/ Type of Course : ☐ सामान्य/General ☐ शाकाहारी/Vegetarian

2. आवेदक का नाम/ Candidate's Names (10वीं सर्टिफिकेट के अनुसार as per 10th Certificate)

3. आवेदक का मोबाईल नं./ Student's Mobile No. :

4. लिंग/Gender _____ जन्मतिथि/Date of Birth :

D	D	M	M	Y	Y
---	---	---	---	---	---

5. पिता का नाम/Father's Name (10वीं सर्टिफिकेट के अनुसार as per 10th Certificate)

6. माता का नाम/Mother's Name (10वीं सर्टिफिकेट के अनुसार as per 10th Certificate)

7. पिता का मोबाईल नं.

--	--	--	--	--	--	--	--	--	--

 माता का मो. नं.

--	--	--	--	--	--	--	--	--	--

Father's Mob. No. Mother's Mob.No.

8. पिता का व्यवसाय/Father's Occupation : _____

9. माता का व्यवसाय/Mother's Occupation : _____

10. आय अर्जित करने वाले सदस्य का नाम : _____
Earning Member Name(If father is not earning)

11. आय अर्जित करने सदस्य का मो.नं./Earning Member Mobile. No.

--	--	--	--	--	--	--	--	--	--

12. आय अर्जित करने वाले सदस्य का छात्र के साथ संबंध
Earning Member's relationship with student : _____

13. आय अर्जित करने वाले सदस्य की जन्म तिथि/Earning Member D.O.B :

D	D	M	M	Y	Y	Y	Y
---	---	---	---	---	---	---	---

उम्मीदवार के हस्ताक्षर/Sign. of the Candidate

14. उम्मीदवार का पता/ Address of the Candidate:

स्थायी पता/Permanent Address :

पत्राचार का पता/Correspondent Address:

Pin

Pin

15. जन्म स्थान/Place of Birth_____ 16. राष्ट्रियता/Nationality_____

17. वर्ग/Category : ☐ सामान्य General ☐ सामान्य आर्थिक कमजोर वर्ग Gen-EWS ☐ अन्य पिछड़ा वर्ग OBC-NCL ☐ अनुसूचित जाति SC

☐ अनुसूचित जनजाति ST ☐ शारीरिक रूप से विकलांग PH.

17. ई-मेल आई.डी./Email Id.: रक्त समूह /Blood Group

18. आधार संख्या/Aadhar No.:	
-----------------------------	-------------

19. अपार आईडी APAR ID/ एबीसी आईडी/ ABC ID:

अभ्यर्थी का मैट्रिकलेशन से आगे की सभी परीक्षाएँ उत्तीर्ण होना अनिवार्य है

Education Examination pass from matriculation on wards:

क्र०स० S.No.	परीक्षा Examination	बोर्ड /विश्वविद्यालय/ Board/University	वर्ष/ Year	सकल प्रतिशत/ Aggregate Percentage
01.	10 TH			
02.	12 TH			
03.	Graduation			
04.	Any other			
05.				

आवश्यक निर्देशः

1. वर्ग प्रमाणपत्र की प्रमाणित प्रति संलग्न करें। (ओबीसी-एनसीएल/ एससी/एसटी/जनरल-ईडब्ल्यूएस और पीएच के मामले में)
Attach the attested copy of Category Certificate (In case of OBC-NCL/SC/ST/Gen-EWS and PH).
2. सभी शैक्षिक प्रमाण पत्र और मार्कशीट की फोटो कॉपी के साथ आधार कार्ड की प्रतिलिपि भी संलग्न करें।
Attach photocopies of all the educational certificate and mark sheets./
3. कृपया फॉर्म पर लगाए गए (बिना सत्यापित किए) फोटोग्राफ के समान 05 पासपोर्ट आकार के फोटोग्राफ संलग्न करें ।
Please attach 05 passport size photographs similar to the one pasted on the form (without attested).

उम्मीदवार के हस्ताक्षर/Sign. of the Candidate

4. डिप्लोमा इन फूड प्रोडक्शन, बेकरी एवं कन्फेक्शनरी, फूड एंड बेवरेज सर्विस एवं प्रोफेशनल बारटेंडिंग में सर्टिफिकेट कोर्स में प्रवेश हेतु अभ्यर्थी का 12वीं कक्षा, में उत्तीर्ण होना अनिवार्य है। डिप्लोमा इन फ्रंट ऑफिस के लिए 12वीं कक्षा में अंग्रेजी विषय का होना अनिवार्य है।

For admission to the Diploma in Food Production, Bakery & Confectionery, Food & Beverage Service, and the Certificate Course in Professional Bartending, it is mandatory for the candidate to have passed the 12th class. For admission to the Diploma in Front Office, it is mandatory that the candidate must have studied English as a subject in the 12th class.

5. फीस जमा करने के पश्चात कोर्स छोड़ने पर सिर्फ जमानती राशि वापस की जायेगी।

If you withdraw from the course after paying the fees, only the caution money will be refunded.

घोषणा/DECLARATION

मैंने सूचना विवरणिका में निहित प्रवेश के नियमों और विनियमों को पढ़ लिया है और उनका पालन करने के लिए सहमत हूँ। मैं घोषणा करता/करती हूँ कि उपरोक्त विवरण/सूचना मेरे सर्वोत्तम ज्ञान और विश्वास के अनुसार सही है। यदि बाद में कोई जानकारी गलत पाई जाती है, तो मैं संस्थान से निष्कासन के लिए उत्तरदायी होऊंगा/ होऊंगी।

I have gone through the rules & regulation of Admission contained in the Prospectus and agree to abide by the same. I declare / undertake that the above particulars/ information are correct to the best of my knowledge and belief. In case any information is found false at the later stage, I shall be liable for expulsion from the Institute.

संरक्षक या पिता के हस्ताक्षर
Sign. of the Father or Guardian

माता के हस्ताक्षर
Sign. of the Mother

उम्मीदवार के हस्ताक्षर
Sign. of the Candidate

दिनांक
Date

केवल कार्यालय कार्य हेतु /FOR OFFICE USE ONLY

आवेदन शुल्क/Application Fee:

Gen/OBC-NCL/Gen-EWS

: ₹500/-

Schedule Cast/Schedule Tribe

: ₹250/-



Scan this QR through mobile application
(Google pay, Phonepe, BHIM etc.)
for payment of application fees of
Diploma & Certificate Course only

नोट/Note:

Verify by Account Office

आवेदन पत्र शुल्क: वापसी योग्य नहीं / Application form fee: Non-refundable.



होटल प्रबंधन, खान-पान प्रौद्योगिकी एवं अनुप्रयुक्त पोषाहार संस्थान, लखनऊ
Institute of Hotel Management Catering Technology and Applied Nutrition, Lucknow
(An Autonomous Body under Ministry of Tourism, Government of India)

Sector-G, Aliganj, Lucknow, U.P. - 226024, Uttar Pradesh, India
Phone: 0522-4077414/15 | E-mail: ihmlucknow@gmail.com | website: www.ihmlucknow.com

UNDERTAKING

To,
The Secretary / Principal
Institute of Hotel Management, Lucknow

Sir,
I, _____
Son / Daughter of Mr. _____
R/O (Permanent Address) _____

*Kindly paste
Father's latest
Photograph*

*Kindly paste
Mother's latest
Photograph*

do hereby undertake the following.

1. That I have read and completely understood all rules and regulations of the Institute. I am also aware of the Code of Conduct, Academic Rules, Attendance, Examination Rules, Uniform and Library rules of the Institute.
2. That I will fulfill the attendance criteria i.e. target of 75% in aggregate of all classes conducted and uphold the rules & regulations of IHM, Lucknow/NCHMCT, Noida issued from time to time and otherwise, I understand that I will not be allowed to appear for Mid-Term Exams and or Annual Term End Exams.
3. That I will compulsorily follow the uniform prescribed by the Institute and will remain well groomed and clean shaved.
4. That I will conduct myself in a highly disciplined and decent manner inside the classroom and in the campus, failing which suitable action may be taken against me.
5. That I will not use Mobile Phone in the Institute campus and also, I will not involve in any form of ragging inside or outside the campus. I am fully aware that bringing mobile phone to the campus and involving in Ragging is an offence and punishable as per rules/law.
6. That I have gone through carefully the terms of the above undertaking and understand that these are for my own benefit and improvement. I also understand that due to any reason whatsoever, if I fail to comply with these terms then my admission to the course will stand automatically cancelled and in that case I will have no claim or right of admission whatsoever against the said cancellation of admission and it will be deemed that I himself/herself got cancelled my admission and the decision of the Institute in this regard shall be final and I will abide by the same and no litigation in this regard shall be tenable.
7. That I further undertake that in the event of cancellation of my admission in the manner as aforesaid, I will have no claim or right for the refund of the amount of fees and other charges paid to the Institute in connection with the said admission.
8. I also understand that fees once paid against Admission will not be refunded in any circumstances.
9. I will not go out of the institute during the class hours 9:00 A.M. to 5:30 P.M expect for emergency work.

Yours obediently,

Signature of the Applicant _____ Mobile No. _____

Parent's Signature _____ Dated _____



होटल प्रबंधन, खान-पान प्रौद्योगिकी एवं अनुप्रयुक्त पोषाहार संस्थान, लखनऊ
Institute of Hotel Management Catering Technology and Applied Nutrition, Lucknow
(An Autonomous Body under Ministry of Tourism, Government of India)

Sector-G, Aliganj, Lucknow, U.P. - 226024, Uttar Pradesh, India
Phone: 0522-4077414/15 | E-mail: ihmlucknow@gmail.com | website: www.ihmlucknow.com

प्रतिज्ञा पत्र

सेवा में,

माननीय सचिव/प्रधानाचार्य,
होटल प्रबंधन संस्थान, लखनऊ

महोदय,

मैं,

पुत्र/पुत्री श्री _____

निवासी (स्थायी पता) _____

कृपया पिता की
नवीनतम तस्वीर
चिपकाएँ

कृपया माता की
नवीनतम तस्वीर
चिपकाएँ

निम्नलिखित के संबंध में यह प्रतिज्ञा करता/करती हूँ।

- मैंने संस्थान के समस्त नियम एवं विनियमों को भली-भांति पढ़ लिया है तथा पूर्णतः समझ लिया है। मैं संस्थान की आचार संहिता, शैक्षणिक नियम, उपस्थिति, परीक्षा, वर्दी (यूनिफॉर्म) एवं पुस्तकालय से संबंधित नियमों से अवगत हूँ।
- मैं यह सुनिश्चित करूंगा/करूंगी कि मेरी समस्त कक्षाओं में न्यूनतम 75% उपस्थिति रहेगी तथा समय-समय पर इंस्टीट्यूट ऑफ होटल मैनेजमेंट, लखनऊ/एनसीएचएमसीटी, नोएडा द्वारा जारी नियमों एवं निर्देशों का पालन करूंगा/करूंगी। अन्यथा, मुझे मध्यावधि परीक्षा एवं/या वार्षिक सत्रांत परीक्षा में सम्मिलित होने की अनुमति नहीं दी जाएगी।
- मैं संस्थान द्वारा निर्धारित वर्दी (यूनिफॉर्म) का अनिवार्य रूप से पालन करूंगा/करूंगी तथा सदैव सुसज्जित एवं स्वच्छ (क्लीन शेव सहित) रहूंगा/रहूंगी।
- मैं कक्षा एवं परिसर के भीतर अनुशासित एवं शिष्ट आचरण बनाए रखूंगा/रखूंगी। ऐसा न करने की स्थिति में मेरे विरुद्ध उचित कार्यवाही की जा सकती है।
- मैं संस्थान परिसर में मोबाइल फोन का उपयोग नहीं करूंगा/करूंगी तथा परिसर के भीतर अथवा बाहर किसी भी प्रकार की रैगिंग में सम्मिलित नहीं होऊंगा/होऊंगी। मुझे ज्ञात है कि मोबाइल फोन लाना एवं रैगिंग करना दंडनीय अपराध है तथा इसके लिए नियमानुसार कठोर कार्यवाही की जा सकती है।
- मैंने इस प्रतिज्ञा पत्र की सभी शर्तों को सावधानीपूर्वक पढ़ लिया है तथा समझ लिया है कि ये मेरे हित एवं उन्नति के लिए हैं। यदि किसी भी कारणवश मैं इन शर्तों का पालन करने में असफल रहता/रहती हूँ, तो मेरा प्रवेश स्वतः निरस्त माना जाएगा। ऐसी स्थिति में मुझे प्रवेश निरस्तीकरण के विरुद्ध कोई दावा या अधिकार प्राप्त नहीं होगा तथा यह माना जाएगा कि मैंने स्वयं ही अपना प्रवेश निरस्त कराया है। इस संबंध में संस्थान का निर्णय अंतिम एवं बाध्यकारी होगा तथा इस विषय में कोई वाद/विवाद मान्य नहीं होगा।
- मैं यह भी प्रतिज्ञा करता/करती हूँ कि उपर्युक्त स्थिति में मेरे प्रवेश निरस्त होने पर, संस्थान को जमा की गई शुल्क एवं अन्य देयों की वापसी हेतु मेरा कोई दावा या अधिकार नहीं होगा।
- मैं यह भी समझता/समझती हूँ कि प्रवेश के पश्चात जमा की गई शुल्क किसी भी परिस्थिति में वापस नहीं की जाएगी।
- मैं संस्थान के निर्धारित कक्षा समय प्रातः 9:00 बजे से सायं 5:30 बजे तक, आकस्मिक/आपातकालीन कार्य को छोड़कर, संस्थान परिसर से बाहर नहीं जाऊंगा/जाऊंगी।

भवदीय,

आवेदक का नाम एवं हस्ताक्षर _____ मोबाईल नं. _____

अभिभावक का नाम एवं हस्ताक्षर _____ दिनांक _____

अध्ययन अंतराल प्रमाण पत्र/Gap Certificate

मैं..... द्वारा यह प्रमाणित किया जाता है कि मैं
पुत्र/पुत्री श्री..... निवासी
.....उक्त
अवधि के दौरान मैं के कारणवश नियमित
अध्ययन जारी नहीं रख सका/सकी। अब मैं पुनः अपनी शिक्षा जारी रखने हेतु इच्छुक हूँ।

I, hereby certify that I
am the son/daughter of Shri
Resident of.....
During the aforesaid period, I could not continue my regular studies due
to..... reasons. Now, I am
willing to continue my education again/

मैं यह घोषणा करता/करती हूँ कि उपरोक्त दी गई समस्त जानकारी मेरे ज्ञान एवं विश्वास के
अनुसार सत्य एवं सही है। यदि भविष्य में कोई जानकारी असत्य पाई जाती है, तो उसके लिए मैं स्वयं
उत्तरदायी रहूँगा/रहूँगी।

I hereby declare that all the information furnished above is true and correct
to the best of my knowledge and belief. If any information is found to be false in
future, I shall be solely responsible for the same.

दिनांक/Date:

हस्ताक्षर/ Signature:

स्थान/Place:

नाम/ Name:

नोट: अध्ययन अंतराल प्रमाण पत्र **₹10** के मुद्रांक पत्र पर बनवाना है।

The Gap Certificate is required to be prepared on a ₹10 Stamp Paper.

MEDICAL FITNESS CERTIFICATE

(To be completed and signed by a registered Medical Practitioner as per Govt. of India guidelines and presented by the candidate at the time of Admission)

NAME of candidate : Age: Sex:

GENERAL EXAMINATION : -

Weight :

Height :

Pulse rate :

Blood Pressure :

EYE SIGHT :

Acuity : Good/Fair/Poor

Color vision : Good/Fair/Poor

HEARING :

Right Ear : Good/Fair/Poor

Left Ear : Good/Fair/Poor

I also certify that after examination I find that Mr /Miss.....
have no any infectious skin disease and is fit to perform all practical classes as mentioned below and to undergo course of study in Hospitality and Hotel Administration.

- Cutting/ Chopping of all vegetables
- Cooking in kitchen
- All work in bakery and Confectionary
- Service of Food and Beverages
- Floor mopping, handling of vacuum cleaner
- Computer operation

(Signature of Registered Medical Practitioner)

Seal _____

Registration No: _____

प्रवेश से संबंधित जानकारी के लिए क्यू आर कोड स्कैन करें



IMPORTANT LINKS:

1. **Website:** ihmlucknow.com
2. **Online Admission Form link:** <https://www.ihmlucknow.com/wp-content/uploads/2026/04/Admission-Form-for-One-Year-Diploma-Program-2026-27-1.pdf>
3. **Fees link:**
<https://www.eduqfix.com/PayDirect/#/student/pay/uhS3xysmpd1qgXnm7iXBv58+BUIYhrgvpp4hDQi9p40v33Mwqv1P8E+SnHHv1LbT/1562>
4. **Offline fee challan link:**
<https://www.ihmlucknow.com/wpcontent/uploads/2023/12/mchallan-IHMTL.pdf>
5. **Anti-Ragging form link:** <https://www.antiragging.in/>
(Mandatory for all to fill online to be filled after admission)
6. **Medical Form link:** <https://www.ihmlucknow.com/wp-content/uploads/2023/12/Medical-Fitness-certificate-min.pdf>
7. **Uniform Link:** <https://www.ihmlucknow.com/wp-content/uploads/2023/12/institute-uniformguide-2023-2024.pdf>
8. **Whatsapp enquiry link:** <https://chat.whatsapp.com/BZFecNxo4xA1wuPtWzRve2>
9. **Apaar/Abc ID:** https://www.ihmlucknow.com/wp-content/uploads/2025/07/Annexure-A_HOW-TO-CREATE-ABC-ID-min.pdf