



◆ Les Roches
Alliance

ED
ÉCOLE DUCDSSE
ISH CURUGRAM CAMPUS

Undergraduate Programmes

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





INDIAN
SCHOOL OF
HOSPITALITY

As part of Sommet Education, ISH is focused on transforming and reimagining hospitality education, grooming the leaders of tomorrow with the tools they need to shape one of the most significant industries worldwide. Our culinary programmes are offered in partnership with École Ducasse France, and hospitality programmes are taught in alliance with Les Roches Switzerland.

Committed to the highest standards, ISH establishes strong industry connections, a global talent network, and a rich ecosystem of collaboration between students, employers, and industry leaders. Our pursuit of quality education, backed by top-tier faculty and infrastructure designed to foster excellence, has set us as the benchmark for hospitality management and culinary arts education in India.



OUR PARTNERSHIP WITH SOMMET EDUCATION

Sommet Education is the world's leader in hospitality and culinary management education, with a global network of prestigious institutions in Switzerland, Spain, China, London, France, South Africa, and now India. Their portfolio comprises hospitality business schools Glion Institute of Higher Education and Les Roches and culinary and pastry arts school École Ducasse.

Our partnership with Sommet Education's two global brands – École Ducasse and Les Roches, builds upon our mission to deliver an exceptional education that will help students prepare for future leadership roles in the industry. Through Sommet's network of 18 campuses and a diverse student body from over 100 nationalities, our students benefit from international curriculums, educational pathways, cross-cultural experiences, exposure to global industry trends, and networking opportunities, thus providing a comprehensive range of opportunities worldwide.



Message from Smeetha Guha, Dean - Hospitality Studies

Dear students,

As you step into our vibrant campus, you will learn from an international curriculum similar to Les Roches Switzerland's, the world's leading hospitality business school. It's aligned with our vision to reimagine and transform higher education for hospitality and its allied industries. With classes conducted by experienced facilitators, every semester blends practical teaching with classroom theory, making your years at ISH enriching, exciting and deeply transformational.

Whether through business simulation, group projects, case studies, professional internships or hands-on experiences -- we believe in providing the right educational environment for everyone to grow. Moreover, you develop your soft skills, nurture your entrepreneurial spirit and master the art of communication with ease. At the same time, you get the opportunity to increase your emotional intelligence, attention to detail, and ability to lead teams.

We are fully committed to providing you with an egalitarian, flourishing and safe space where diversity and inclusion are encouraged. Our students come from states across the country, and your continuous interaction with peers helps you understand diverse cultural perspectives and see the world through another lens.

I wish to end by saying that: hospitality, at its core, is the art of service, dedication, the quest for generosity and an openness to the world. To many in the industry, it's a way of life that transcends boundaries and allows us to cultivate trust, compassion and community. Hospitality is a practice that nurtures a genuine warmth and a sense of humanity that runs through all segments of the industry - and we hope to instil this same spirit in our students at Indian School of Hospitality.



Message from Dr. Zubin D'Souza, Dean - Culinary Studies

My dearest students,

The world is changing and it's a great time to join the hospitality industry. As you start this chapter of your life, I can assure you that there is no better place to begin your journey than with us at École Ducasse ISH Gurugram. We are created by the industry, for the industry, and we ensure that the best and brightest minds are honed and sharpened here and sent back into the industry, where they are bound to create magic!

And that's what your course is all about: competing with yourself and becoming a better version of what you are today. Through our carefully crafted programmes, globally renowned faculty, industry immersion and world-class campus, we create one of the best student-industry ecosystems with our international academic partners. Here, you form an essential component of each decision we take here. You will not only be studying the best curriculum and learning from experts but experiencing an enriching and exciting student life. Student societies and clubs will help you learn that there is more to life than academics, making your lifetime at ISH more meaningful.

As I welcome you, I would like to tell you that you are the future of hospitality,

and I am sure that you will be the key to shaping the industry after completing the degree programme. The Bachelor's in Culinary Arts is for those passionate about food and keen to master the art of cooking. At the same time, they get a chance to nurture their entrepreneurial spirit, work in teams and develop their skills and graduate with an internationally-recognised degree from the world's most renowned culinary school.





The Big Four Years of Excellence at ISH

The learning and the rigour at ISH sets early on. Our students start Year 1 acquiring fundamental skills in hospitality management and culinary arts. Students are introduced to life-skills from the beginning, there are sessions and workshops with industry experts early on, and there is ample opportunity to engage in campus events and activities.

Year 2 starts with students taking up a 6-month industry internship, the focus of which is on practical immersion and applying learning from year one. Every student is assigned an internship in line with their Individual Education Plan (IEP), and based on their performance in the first year at the institute. Students benefit from ISH's strong industry connect and relationship with some of the best global hospitality as well as F&B brands in the region.

ISH offers curated internships which means that employer brands are required to deliver measurable learnings, track & assess an intern's performance, in order to ensure that the learning environment is safe, encouraging and empowering. Post the first 6-month internship, students return to campus and spend the rest of the year mastering their skills and learning subjects essential to business including economics, finance, human resources and marketing.

In Year 3, students advance to more complex stages of learning business subjects. They're introduced to entrepreneurship, commercial law, aesthetics and marketing, which enables them to start incubating their business ideas well ahead of their graduation year.

The final year of the programmes sees students set out on their final business internship of 6-months, before coming back to campus for the final semester and taking a lead with specialisations and working on a business project.

Faculty members at ISH are high-level educators and bring with them years of experience and domain expertise. Owing to an excellent student to staff ratio of just 1:15 for practical learning, our students get to work closely with our faculty, being mentored each step of the way. Each semester, we invite corporate leaders, executive chefs and educators to visit our campus and engage with our students through leadership sessions and immersive workshops.

Academic delivery at ISH starts with every student co-creating an 'Individual Education Plan (IEP) which is tailored to their aspirations and capabilities. Students are encouraged to become part of ISH's vibrant student communities which are versatile and provide them with the opportunity to work on creative projects, learn new skills, work in groups and also compete for leadership positions.



BBA in Hospitality Management

A future-proof skillset. An entrepreneurial outlook.

Offering an unrivalled business education that delivers a balance between theory and practice, our BBA in Hospitality Management is a programme that is grounded in hospitality – the ultimate service business and ideal foundation for leadership training. You will learn how to succeed in business and how to tap into a range of key skills, including strategic thinking, big-picture orientation, as well as poise, charisma and emotional intelligence.

The programme offers a broad educational approach across a range of courses and concentrations that prepares students with required management theories and operational competencies to enter any segment of the industry upon graduation. Through a unique international curriculum, you can focus on your areas of concentration over the course of eight semesters that also includes two business internships. In focusing on the arts and science of hospitality, you will be adept at day-to-day operations while also prepared to assist in the preparation and execution of organisational strategic vision.

Programme Overview

The BBA in Hospitality Management at ISH brings together fundamentals of business and core human skills. The programme is offered in alliance with the Les Roches, Switzerland, one of the world's leading hospitality business schools, focused on creating the innovative and entrepreneurial minds of tomorrow. The BBA in Hospitality Management consists of four years of undergraduate study and internships with leading global brands. Your degree will be affiliated to Gurugram University and you'll be awarded an ISH certification in academic alliance with Les Roches, Switzerland.

Every aspect of our curriculum has tomorrow's industry in mind. Throughout your academic journey, you will learn how to master critical thinking, embrace innovation and deal with change. In addition to international recognition, you will have the option to articulate to a Les Roches campus in Switzerland or Spain and pursue pathways at the undergraduate and postgraduate levels. You will get the benefit of being part of a large, global network of schools.

Academic Pathway and Modules

Semester 1

- Food and Beverage Theory and Application I
- Room Division Operations I
- Applied Numerical Skills
- Communication I
- Hospitality Management I - Introduction to Hospitality Management
- Disaster Management
- Innovating Restaurant Concepts
- Pastry Bakery and Chocolate Atelier
- French

Semester 2

- Food and Beverage Theory and Application II
- Room Division Operations II
- Communication II
- Finance I
- Environmental Science
- Hospitality Management II - Management of Hospitality Organisations
- Fundamentals of Data Analysis & Visualisation
- Fine Dining Kitchen
- Street Food
- International Cuisine Catering Banqueting

Semester 3

- Professional immersion: Industry Internship

Semester 4

- Marketing I
- Human Resources I
- Fundamentals of Economics
- Finance II
- Culture Societies & Diversity
- Information Communication & Technology I
- Rooms Inventory and control Management
- Food & Beverage management & Cost Control

Semester 5

- Marketing II
- Human Resources II
- Entrepreneurship
- Finance III
- Hospitality Facilities Management
- Information Communication & Technology II
- Business and Academics Research Met.

Semester 6

- Marketing III
- Human Resources III
- Project Work(Dissertation)
- MICE & Event Management
- Information Communication & Technology III
- Aesthetics Expressions
- Words & Images

Semester 7 - Specialisation

- Marketing Specialisation
- Hospitality Entrepreneurship
- Finance Specialisation
- General Specialisation

Semester 8

- Professional immersion: Industry Internship

The academic structure may change in accordance with NEP 2024 framework.



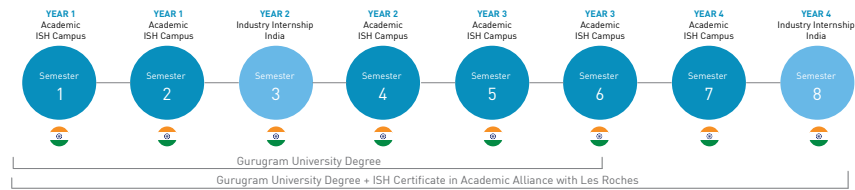


Les Roches
Alliance

BBA IN HOSPITALITY MANAGEMENT

A 4-year academic programme culminates in a BBA in Hospitality Management Degree conferred by Gurugram University (GU), supplemented by an international certificate through an academic alliance with Les Roches.

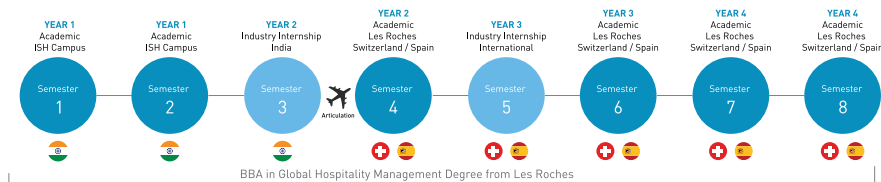
Final-year specializations available in India include Hospitality Entrepreneurship, Digital Marketing, Finance, and General Management.



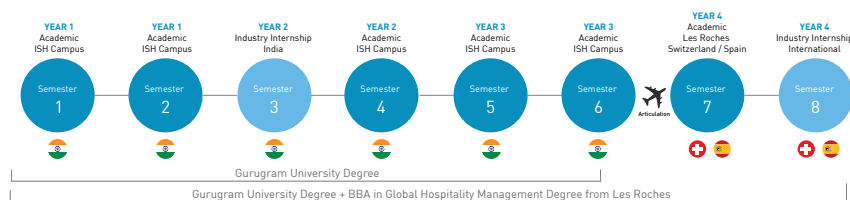
Les Roches Educational Pathways

Students at ISH also have two distinct educational pathways for international exposure and academic growth:

- Option 1:** Alternatively, students can opt to transfer as early as the 4th semester to Les Roches campuses in Switzerland or Spain. Upon successful completion of their studies at Les Roches, they will be awarded a Bachelor's degree, BBA in Global Hospitality Management from Les Roches.



- Option 2:** After completing semester 6 at ISH and receiving a Bachelor's degree from Gurugram University, students have the option to transfer to Les Roches campuses in Switzerland or Spain to begin semester 7. By completing their studies there, they will receive a second Bachelor's degree, BBA in Global Hospitality Management.



Les Roches



Les Roches – as it has been for almost 70 years – is to deliver a world-class education in hospitality management. With a firm emphasis on providing international opportunities for their students they are perfectly in tune with the truly global business of hospitality. On and off campus, Les Roches opens their hearts to new cultures; and their minds to new ideas. The students learn to lead in their own individual styles and with bespoke support that continues into their careers.

As a world leader in hospitality management education, Les Roches strive to offer a first-class learning experience that paves the way for successful and rewarding careers. Delivering in an environment which stimulates personal growth, intercultural fluency, and a commitment to a sustainable future. A key element of the Les Roches student experience is to enjoy a distinctive sense of place – whether the clean air and Alpine beauty of Crans-Montana or the sun-kissed Mediterranean vibrancy of Marbella. Both these destinations share an exclusivity and desirability which is perfectly in keeping with a premium offering.



Les Roches Crans Montana, Switzerland

Les Roches Marbella, Spain



B.A. (Hons) in Culinary Arts

Cook like a chef. Think like an entrepreneur.

Our Culinary Arts Programme offers a combination of a contemporary hands-on culinary education balanced between theory and practice with an unparalleled emphasis on an entrepreneurial outlook for our graduates. The professional expertise focus of the programme covers advanced culinary techniques and a focus on developing a skilled culinarian with the outlook and mindset of an entrepreneur. The education ensures well-rounded exposure and grounding in hotels and restaurant to give students the skills they need in order to plan, build, and promote a flourishing food-related business, with complementing focus on leadership skills and orientation.

The curriculum is expertly tailored to provide students with the structure they need to expand their skillsets while giving them the freedom to pursue their individual interests through chosen areas of concentration in the culinary arts, management and entrepreneurship. Furthermore, two internships are designed to provide a deeper understanding of culinary operations and help hone cutting-edge, hands-on expertise.

Programme Overview

The Bachelor's in Culinary Arts is offered with the globally renowned École Ducasse, offering French savoir-faire and knowledge in culinary and pastry arts, making us a globally recognised reference point for excellence in culinary and pastry arts education.

The academic programme for B.A. (Hons) in Culinary Arts consists of four years of undergraduate study, culminating in a bachelor's degree from Gurugram University and an international academic certification from École Ducasse, France. You will also get the option to articulate to École Ducasse Paris campus for your final year following which you will be awarded an international Bachelor's Degree in Culinary Arts from École Ducasse.

Upon graduation, you'll have mastered both the theory and practice of food preparation and other main culinary practices. In addition, you'll be wielding strong practical expertise and an innovative, entrepreneurial mindset, giving you the foundation and the freedom to pursue opportunities that require in-depth culinary knowledge and proficiency.

Academic Pathway and Modules

Semester 1

- Fundamental Culinary Techniques
- Culinary Operations I (Applied Food Sciences)
- Applied Communication I
- Applied Mathematics and Software Tools
- Disaster Management
- Contemporary Cuisine
- Pastry Arts
- Restaurant Immersion
- Sustainable Business Practices

Semester 2

- Intermediate Culinary Techniques
- Culinary Operations II (Nutrition & Balanced Diet)
- Culinary Management II (Menu Engineering & Product Sourcing)
- Applied Communication II
- Finance I - Financial Accounting
- Environmental Science
- Gastronomic Cuisine Immersion
- Restaurant Immersion
- Sustainable Business Practices
- French

Semester 3

- Professional immersion: Industry Internship

Semester 4

- Culinary Skill Development I
- Culinary Management III (F&B Cost Control)
- Marketing I – Fundamentals
- Human Resources I - Talent Management
- Finance II - Managerial Accounting
- Kitchen design and engineering
- Facilities management
- Business Landscape & Economics

Semester 5

- Culinary Skill Development II
- Marketing II - Digital Marketing
- Human Resources II - HR Processes
- Entrepreneurship
- Research Methodology
- Aesthetics and design
- Company IT systems

Semester 6

- Culinary Skill Development III
- Marketing III - Media Training
- Sustainable Business Practices
- Project Work & Small Business | Operation
- Interior Design
- Food Photography
- Commercial Law and Legal risk
- Ethics in Society

Semester 7 - Specialisation

- Introduction to Culinary Business
- Marketing for Culinary Organisation
- Culinary Business Project
- Entrepreneurship

Semester 8

- Professional immersion: Industry Internship

The academic structure may change in accordance with NEP 2024 framework.





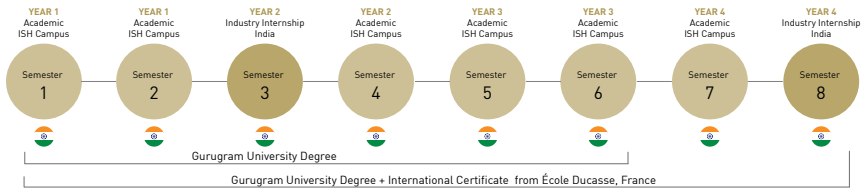
ÉCOLE DUCASSE

ISH GURUGRAM CAMPUS

B.D. (HONS) IN CULINARY ARTS

A 4-year academic programme culminates in a B.A. (Hons) in Culinary Arts Degree conferred by Gurugram University (GU), supplemented by an international certificate from École Ducasse, France.

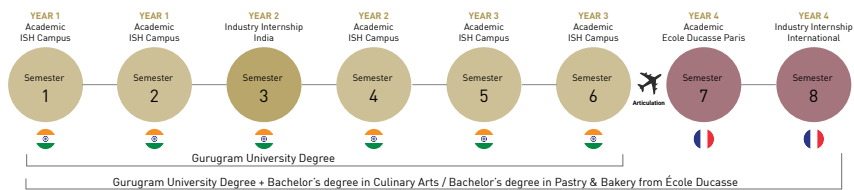
If students decide to complete their final year in India, they can choose to specialize in Advanced Culinary Techniques, Advanced Bakery and Pastry Techniques or Hospitality Entrepreneurship.



École Ducasse Educational Pathways

Students at ISH also have the unique educational pathway for international exposure and academic growth:

- After completing semester 6 at ISH and receiving a Bachelor's degree from Gurugram University, students have the option to transfer to École Ducasse, France to begin semester 7. By completing their studies there, they will receive a second Bachelor's degree in Culinary Arts / Bachelor's degree in Pastry & Bakery from École Ducasse, France.



ÉD
ÉCOLE DUCASSE
MASTER MORE THAN COOKING

Master more than cooking

Our culinary and pastry programmes are offered with the expertise, know-how and industry recognition of the global École Ducasse brand, that is founded by multi-Michelin-starred chef Alain Ducasse.

They allow students to explore careers as professional chefs, restaurateurs, or artisanal bakers. Whether it's running a café or working at a restaurant, students practice and apply skills critical to any business operation.

Students can complete the full four-year program in India or begin their programme in India, move to France, finish their final year at our Paris campus and earn an international degree from École Ducasse.



École Ducasse, Paris

Ecole Nationale Supérieure de la Pâtisserie (ENSP)



Embrace the ISH Way of Life:

An Extraordinary Student Journey

At ISH, we've charted an extraordinary journey that goes beyond conventional education. A journey where every step is transformative, infusing our students with empowerment, innovation, entrepreneurship, and a spirit of lifelong learning. Welcome to the ISH Way of Life, our unique identity and guiding principle.

At the heart of this journey lies 'Shared Success,' a shared vision of growth and excellence meticulously nurtured in an environment of unwavering support, respect, and inclusivity.

ISH is more than a hospitality school, it's a trailblazer that shaping the leaders of tomorrow. Our commitment to this mission manifests in three key ways:

Cultivating Connections - We instill a global mindset in our students, opening doors to lasting relationships and expansive networks across the globe.

Embracing Diversity - As a melting pot of cultures and ideas, ISH offers a rich tapestry of experiences that broaden horizons and foster cultural intelligence.

Nurturing Innovation - We fuel our students' imaginations, inspiring them to create, innovate, and reshape the future of hospitality.

This commitment doesn't end in our

classrooms. We extend it further to ensure our students lead balanced, rewarding lives that make an impact.

We do this by:

Practicing Sustainability - We emphasize the importance of sustainable practices, nurturing environmentally conscious leaders for the future.

Becoming Change-Makers - We equip our students with the skills to effect tangible, meaningful change in society and the hospitality industry.

Embodying Integrity and Care - We instill core values of honesty, respect, and care in our students, shaping them into compassionate leaders of tomorrow.

The ISH Way of Life is more than mere teaching, it's about making an impactful transformation that has a lasting impact on our students.

Join us on this transformative journey at ISH.

Shaping the Real-World Excellence at ISH:

Life Skills, Societies, and Holistic Development

ISH moves beyond conventional learning and empowers students to navigate the intricate dynamics of the hospitality and culinary world. Our transformative platform integrates academics, life skills, and co-curricular activities, shaping well-rounded individuals ready to thrive amidst life's evolving landscape.



CENTRE FOR LIFE SKILLS: CULTIVATING THE CATALYST

At ISH, our Centre for Life Skills forms the core of this transformative journey. The Centre provides a solid framework that ingrains crucial life skills such as decision-making, leadership, and teamwork in our students. Through hands-on experiences outside the conventional classroom, we shape versatile, industry-ready professionals.



VIBRANT CAMPUS LIFE: THE POWER OF SOCIETIES

Student societies at ISH pulse with opportunities for leadership and personal growth. Our societies - Spitfire, Swish, Hyle, Umami, Eventorium, Divercity, Flyp, and The Mascots, cater to a spectrum of interests, nurturing intellectual and emotional growth, and honing skills in marketing, culinary arts, event management, creative arts, physical sports, and guest relations. These societies form the vibrant core of ISH, shaping well-rounded individuals ready to navigate the professional world.



HOLISTIC WELL-BEING: PRIORITIZING HEALTH AND WELLNESS

Prioritizing holistic well-being, ISH embodies a culture that values mental, emotional, and physical health. Our collaboration with YourDOST provides accessible and anonymous support for mental health. The expansive sports infrastructure at ISH reiterates our commitment to an active lifestyle and the development of resilient individuals with a team spirit.

At ISH, we intertwine academics, life skills, and extracurricular activities to create a vibrant, nurturing environment that shapes well-rounded individuals who can excel in the evolving landscape of life and career. We offer more than education - we offer transformation.



ISH & KARMA LAKELANDS: FOSTERING ENVIRONMENTAL STEWARDSHIP

The partnership between ISH and Karma Lakelands manifests in "Ankuram: An Experiential Farm for the Future of Culinary Education." This initiative instills a deep appreciation for sustainable practices in our students and equips them to become environmentally conscious professionals.

Fostering Entrepreneurship and Building Global Connections



Allana Centre for Entrepreneurship: A Launchpad for Your Ideas

Entrepreneurial dreams come alive at the ISH Allana Centre for Entrepreneurship (ACE). We're all about fueling the spark of innovation in our students, providing a solid foundation for their ground-breaking ideas. At ACE, we intertwine vital life skills with industry insights, guiding our students in transforming their unique concepts into market-ready enterprises within the hospitality sphere. Here, it's about pushing boundaries and driving industry evolution.

Centre for Career Development

When you join ISH, you tap into a powerful network of hospitality achievers and trendsetters spread across a wide-ranging industry canvas. We open doors to industry leaders through strategic partnerships and provide access to many opportunities and insights. Our vibrant alums community further extends this network, offering mentorship, support, and real-world guidance. Our CCD isn't just a facilitator for internships or placements; it's your partner in carving out your unique career journey. We create a synergy between academic knowledge and practical industry experience, providing a platform that prepares you for the dynamic hospitality sector. The education we offer, shapes the future of the industry. We equip our students with the knowledge, skills, and connections to lead and innovate, transforming their passions into impactful careers.





Empowering
the Leaders
of Tomorrow

flourish.

The ISH Endowment



Flourish: Your Access to World-Class Education Through Generous Financial Aid

Flourish is our philanthropic initiative, embodying the essence of inclusivity and meritocracy. It's more than a fund—it's a commitment to ensure that world-class education is accessible to all passionate and deserving students, not just the privileged few. Remarkably, over half of our student body has been able to reap the benefits of this initiative, thus making Flourish a proven catalyst for empowering bright young minds from diverse backgrounds.

Our ultimate aim with Flourish is far-reaching—to transform the lives of ambitious students by providing them with a robust platform to impact and redefine the industry they aspire to be part of.

However, the journey toward providing world-class education involves significant investments. The annual expenditure per student, including tuition, books, living expenses, meals, uniforms, and other essentials, totals around ten lakhs.

As an institution firmly rooted in the principles of inclusivity and accessibility, ISH diligently embraces its social responsibility. Each year, we sponsor nearly 25 students, many of whom are referred to us by many NGOs. Despite hailing from challenging backgrounds and having weathered life-altering circumstances such as the loss of an earning family member, these students are united by a shared dream— to reshape their destiny through quality education.





T.A.L.K: The ISH Guest Lecture Series

The T.A.L.K. Series (Transformation, Agile, Leadership and Knowledge) at ISH is about the lessons you need to succeed in life. We invite renowned personalities from different walks of life to share their journey, experiences, and insights with our students.

The T.A.L.K Series isn't just about acquiring knowledge; it's about fostering curiosity, sparking new ideas, and challenging existing ones. Each guest brings a unique perspective, giving students a broader view of their chosen field and enriching their understanding of what it takes to succeed.

Our guests embody the principles of Transformation, Agility, Leadership, and Knowledge - values we at ISH hold in high regard. They share their experiences of overcoming challenges, adapting to change, leading teams, and gaining in-depth knowledge in their respective fields. This unique blend of experiences and insights inspires our students to imagine, innovate, and create their path to success.

Summer/Winter Experience Programmes

Immerse in the Art of Hospitality and Culinary Magic

At ISH, we believe in the power of experiences. Our Summer/Winter Experience Programmes are crafted to offer potential applicants a sneak peek into the exhilarating life at ISH and the fascinating world of hospitality and culinary arts. These programmes are designed as a thrilling expedition where you delve into the world of hospitality through stimulating masterclasses, culinary workshops, intriguing farm visits, and so much more. Get hands-on with creating sublime beverages, understand the science that makes pastries delectable, unravel the multifaceted aspects of the hospitality universe, and immerse yourself in a complete ISH experience.

For our younger audience, these programmes are designed as an adventurous and insightful exploration. Watch their faces light up with wonder as they unravel the mysteries of gastronomy, experiment with innovative culinary creations, and discover their passion for hospitality.

Our Summer/Winter Experience Programmes are more than just educational – they are a festival of discovery, a celebration of culinary and hospitality arts, and an exciting preview to ISH life. So come, immerse yourself in these vibrant experiences, and catch the first glimpse of your potential future with us at ISH.

Summer Experience 2024:

Batch 1: 23-27 April

Batch 2: 21-25 May

Batch 3: 11-15 June

Winter Experience 2024:

Batch 1: 05-09 January



Graduate Profile

At ISH, we nurture the next generation of **hospitality professionals** firmly rooted in the real world. Our students are taught to balance a commitment to tradition with an eye for **innovation**. They understand the global landscape, celebrating the **diversity** that makes our industry rich and engaging. With a strong emphasis on **ethical practices** and **sustainability**, they strive to impact the world around them positively. Equipped with academic knowledge and hands-on experience, they're prepared to face the industry's challenges and grow as **resilient leaders**. Above all, they value genuine connections and community, knowing that these are the heart of hospitality. At ISH, we transform each student into a professional ready to shape the industry and make a real difference in the world.



Proficient in Core Skills

Expertise in all core areas of hospitality and culinary arts.



Culturally Fluent

Comprehensive understanding and appreciation of diverse cultures, customs, and cuisines.



Emotionally Intelligent

High emotional intelligence that empowers them to connect with clients, colleagues, and the community on a deeper level.



Ethical Leaders

Strong ethical framework to guide decision-making in leadership roles.



Resilient

Ability to navigate challenges and adapt to changing environments or situations in the dynamic hospitality industry.



Community Focused

Embody the values of unity, mutual care, and respect in their professional and personal lives.

Careers in the International Experience Economy

Hospitality is a field where great talent is rewarded and promoted. With the required skills and education to support a career, students find many opportunities to achieve success in any service-driven industry. The hospitality degree programme prepares students for high level careers in the hospitality and service industry, boosting their overall skills, competence and knowledge. The programme begins by giving students an immersion in the industry, building practical knowledge that they can then integrate and develop through their internships in the final semester.

Culinary Careers across the globe

The world of gastronomy is exciting, fast-paced, dynamic and ever changing. That's why, students need a broad base of knowledge to make a mark as a culinary professional and be ready for a successful future. An École Ducasse degree prepares students for a wide variety of careers that help them build the foundations they need to succeed in any segment. Some of these exciting careers include:



Introduction to ISH Student Accommodation

At ISH, we understand the importance of a safe, comfortable, and nurturing environment for our students. We're committed to providing our students with a space that fosters learning, living, and personal growth. In pursuit of this goal, we've partnered with Covie, a professionally managed student accommodation service provider across India.

Fully Managed Accommodation by Covie

Student residents at ISH are set to experience a new perspective on student lifestyle thanks to Covie's managed accommodation. Each residence has biometric access systems for enhanced security and is supervised by appointed Resident Wardens. Covie provides support through its Security Staff, Administrative Services, and housekeeping teams. They offer round-the-clock maintenance, security, and emergency services.

For assistance with repairs and maintenance, students can make use of the Covie Resident App. In addition to the app, a Resident Warden is always available for emergencies or additional support. To ensure smooth commutes between the accommodation and the ISH Campus, ISH provides dedicated shuttle services for students.



Discover the academic heart of our campus

Our Student Learning Centre (SLC) provides both open as well as private study areas. You have the option to choose from our open style seating to private study rooms that are great for projects that require more concentration or group discussion. This enables you to share ideas and learn in a way that's best and most effective for your own unique learning style.

Our SLC gives you everything you need to complete assignments and delve deeper into the academic aspect of hospitality. From a large online database to our physical collection of publications, students have access to all the knowledge they need to further their understanding of the industry.

Multimedia and more

The SLC offers a range of additional services to help you. You'll have access to printing services, interactive smart boards and high speed WiFi to help you reach your best efficiency.

Startup incubator (ACE)

Got a great idea? Let's work on it together. We've set up a unique Innovation Hub within the SLC to help you bring your ideas to reality. If you believe that you have an idea that could change the face of the industry, we're here to help. Our Innovation Hub services are there to help turn your dream into the next big disruptor.

Helping you harness the power of your ideas

Every aspect of our education seeks to promote inspiration and foster innovation. If you feel like you have an idea that has the potential for change, let us help you bring it to life.

Giving you the tools you need to succeed

We're here to help you hone your skills and turn your idea into a fully fledged business. From being assigned an industry mentor to attending workshops and seminars, we'll be helping you expand your knowledge base and skills every step of the way to both better your business and your future.

- Angel investor access
- Loan assistance
- Developing business basics skills
- Access to industry network
- Mentorship assignment
- Intellectual property assistance
- Legal counsel and advice



Our Academic Hub is designed to provide you the ideal space to excel in your work. Whether it's discovering alone or working with a team – the hub is equipped to provide you with a productive environment.

Learn, share, collaborate

Working as part of a team can be one of the most rewarding experiences both academically and professionally. Hone your group projects and presentations to perfection within our dedicated group study rooms or collaboration areas.



Here's what the industry says about us



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

Vikram Oberoi,
MD and CEO, The Oberoi Group

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

Deep Kalra,
CEO, MakeMyTrip



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

Rohit Kapoor,
CEO India & South-East Asia, OYO



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

Anahita N. Dhondy,
Chef Manager, SodaBottleOpenerWala

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

Ritu Dalmia,
Celebrity Chef



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

Vicky Ratnani,
Celebrity Chef

Step into an extraordinary campus

State-of-the-art, every step of the way

We intend to stay ahead of the curve in not just education. Our campus brings together the most up to date technology and equipment to provide you with an experience that's a cut above the rest. From our training kitchens to the ISH Welcome Centre – you'll be exposed to current and emerging technologies that will aid your learning and development.

Environmentally conscious and responsible

Sustainability and eco-consciousness are important to us and our vision. Our campus boasts of an energy saving design, requiring less energy and water to run, making it more resource efficient, leaving less of an impact on the environment.

Bringing a sense of luxury into higher education

Our campus philosophy is to provide you with an environment that encourages learning, collaboration, and innovation. Each aspect of our campus design is there to give you the best possible experience during your time with us, and help introduce you to cutting edge technologies currently being used within the industry across the globe. Most importantly, we want our campus to give you everything you need in order to excel academically, professionally, and personally.

Discover a hospitality ecosystem

Our campus is in close proximity to premier international hospitality brands, giving you a rich selection of industry brands to choose from when the time comes for you to decide on your two internships, as well as for further opportunities post graduation.



Explore our facilities

The Welcome Centre

Creating a luxurious aura and ambience is our welcome centre. It's the first point of entry to the campus and helps students learn more about front office operations.

Training and Patisserie Kitchen

Fully decked out with everything found in the best professional kitchens in the industry, our training facilities are where you'll be delving into the culinary arts under the guidance of our experts. You'll experience the true feeling of being part of a team in a professional culinary environment and discover the intricacies and technical expertise within the world of baking and sugar-craft.

Canvas

Our own in-house fine dining restaurant is specially crafted to teach students the art of dining etiquette and service. With an Angelo Po at its heart, Canvas is tailor-made for live food preparation and exclusive events.

Delish

Inspired by boutique coffee shops, delish is our fun student run cafe that serves beverages and freshly made food straight from our own kitchens for students on the campus and visitors on the go.

Tasting Laboratory

One of our most dynamic facilities on campus, our Tasting Lab has been designed to help our students learn the art of mixology and oenology - the science and study of wines and winemaking.

The ISH Avenue

Inspired by the outdoors, the perfect place to get together between classes and catch up with friends, the student recreation area provides students with a peaceful space to relax, read, or hangout in their free time.



Meet our Student Societies



What is the role of our committees?

All our student committees – both core and social – play a vital role in the daily life of our institute. With various committees active on our campus, all of our students play an active part in running our campus, organizing events and representing our institute to the outside world.

What are the benefits of joining a committee?

Becoming a part of one of our many committees can be an integral part of your educational experience here at ISH. Not only will you help contribute to running your very own campus, you'll have the opportunity to shape both your and your batchmates experience during your time with us.

Better yet, due to the unique structure of our committees, you'll gain valuable real life experience on organizational operations, communication, team work, leadership and management – brilliant skills that will help enhance your graduate profile.

Committees for every member of our community

We're proud of our diverse student body – and we're happy to see that reflected in our committees. Alongside our core committees, our social groups allow our students to bond and build connections over their passions – from dancing to theatre to even games and sustainability – our committees help unite our cohorts with a common interest and work towards building a stronger sense of community for all and lifelong connections with each other.



The Mascots: The Sales & Outreach Society

The Mascots ensures student representation and involvement in all sales & guest relation activities at ISH. The society works very closely with the admissions team of ISH. It helps students gain essential exposure for the industry.

SWISH - The Student Well-being Society

SWISH promotes the well being of students and helps them overcome daily challenges. It provides moral support to them, ensuring they are able to effectively manage both, academics and extra curriculars.

Flyp - The Activities Society

Flyp is responsible for engaging the student community through various activities that enhance

camaraderie. The society promotes creativity, adaptability and innovation among everyone at ISH.

Eventorium - The Events Society

Eventorium is responsible for bringing in the magic in every event at ISH. The society organises events and looks after food & beverage operations to ensure memorable experiences for everyone at ISH.

Hycle - The Media Society

Hycle is responsible for the marketing and promotion of all student society initiatives. It also looks after the ISH Student Life handle on social media. The society makes every moment memorable at ISH through great photography and content as well!

Spitfire - The Languages & Public Speaking Society

Spitfire is responsible for all languages and public speaking related activities, ensuring students evolve into better communicators and improve their linguistic skills.

Umami - The Culinary Society

Umami is responsible for the food and beverage production at all events of ISH. It works very closely with the kitchen team and Eventorium-The Events Society.

Diversity - The Creative Arts Society

Diversity is responsible for engaging students in various creative activities such as dance, theatre, music and art for all events at ISH.

Curiosity, Passion, Commitment

Our Holistic Admissions Approach

At ISH, we understand that academic credentials only tell part of the story. We're interested in more than just your grades - we're looking for individuals who are curious about life, deeply passionate, unwaveringly committed, and eager to learn and grow continually. We value the diversity and richness that such individuals bring to our community, and we firmly believe in their potential to shape the future of the hospitality industry.

Our holistic admissions process has been explicitly designed to identify and gauge the potential of every candidate. Rather than relying solely on academic achievements, we focus on a broad array of criteria to ensure that we admit students with the passion and drive to succeed at ISH and in their future careers.

Discover the course

Find out everything about our programmes from our website or simply get in touch with our Admissions Team.

Apply online

Make your application online by visiting www.ish.edu.in. (Application fees applicable)

Selection process

Application review › Online psychometric test › Parent Interaction with Chief Admissions Officer › On-campus interview rounds with group discussion and on-the-spot essay.

Hear back from us

Following your interviews, we'll get back to you with an admission decision. You may then secure your seat through the payment of admission fees.

Accommodation and deposits

Upon acceptance, you'll need to secure accommodation if required and submit a deposit towards the same.

Begin your ISH journey

Once your payments, accommodation, and acceptance is secured, you're ready to begin your ISH experience.

Before You Decide...

We invite you to converse with our educators, alumni, and education counselors. Visit ISH to witness the vibrancy of the hospitality ecosystem, immersing yourself in the atmosphere that could shape your future. Experience our world first-hand, then make the decision to set the course for your dreams.





Entry criteria

The minimum eligibility to apply to Indian School of Hospitality for undergraduate programmes is as follows:

- In the case of Higher Secondary School Certificate or State Boards, CBSE and ICSE, 50% marks in 12th standard with English as one of the subjects is the minimum requirement.
- In the case of International Baccalaureate students, a diploma is the minimum requirement. International Baccalaureate certificate students are not eligible for admission.
- In the case of Cambridge University students (GCE/IGCSE/GCSE examinations of the approved British Examination Bodies), 'A' Level certificate is the minimum requirement with 5 (Five) subjects in A, B, C Grades including English at Ordinary ('O') Level and 2/3 (Two/Three) subjects at Advanced Level.
- Candidates in their 12th standard or equivalent class can also apply, provided they would be completing their final examination before 30th May, and can produce their 12th passing certificate / mark sheet before 31st August. Admission of such a candidate shall be strictly provisional until they submit the qualifying certificates before the prescribed last date.

The offer of admission is subject to verification of original certificates/transcripts at the time of admission. If any candidate is found ineligible at a later date even after admission to the Institute, his/her admission will stand cancelled.

During the personal interview, candidates will be reviewed on

- Academic potential
- Leadership potential
- Interpersonal skills
- Motivation for hospitality

Admission fees

Application Fees

The application fee for Indian School of Hospitality is paid during the online application process and confirms successful submission of an applicant's form. The application fee can be paid via debit/credit card or netbanking via our payment gateway and is non-refundable.

Admission Fees

Upon acceptance to Indian School of Hospitality, candidates are required to pay a fee of INR 1,50,000 in order to confirm their enrolment with the institution. An amount of INR 1,25,000 is then adjusted from the term fee of the first semester of the first academic year. The remaining INR 25,000 remains non-refundable towards administration charges.

Refundable Security Deposit

Upon acceptance of admission to Indian School of Hospitality, candidates are required to pay a one-time, no-interest, refundable Security Deposit. The deposit (or its remaining amount) will be refunded in the same mode as it was paid upon completion of the candidate's studies with the institute or at the time of withdrawal of admission from the programme.

Important dates

Particulars	Round 1	Round 2	Round 3	Round 4
Forms Open	01st October 2023	01st January, 2024	01st April 2024	01st May 2024
Forms End	31st December 2023	31st March 2024	30th April 2024	31st May 2024
Decision Notification	31st January 2024	18th April, 2024	24th May 2024	07th June 2024
Acceptance Deadline	15th February 2024	28th April, 2024	31st May 2024	15th June 2024
Sem 1 Fees due by	30th June 2024			

One time fees

Grooming Essentials

All students must obtain the required professional uniform and grooming kit after their enrolment to safely and correctly undergo the practical aspect of the ISH curriculum. The fee is non-refundable and students gain full possession.

Academic Books & Periodicals

Students will be required to purchase publications and periodicals from our course bibliographies to gain an in-depth and holistic educational experience. This fee includes all literary purchases as well as access to electronic academic databases and journals. Due to third party factors, the Academic Books and Periodicals Fee is subject to change at any time.

Meal Plan

We ensure that nutritious and delicious food for a healthy lifestyle is available at a reasonable cost to all of our students. The mandatory annual meal plan includes breakfast & buffet lunch for INR 52,800 (inclusive of all taxes), with separate à la carte options available at our F&B outlets on campus.

Term fees

This is an illustration of the fee structure for undergraduate studies annually at Indian School of Hospitality.

Academic Expenses	Annual Fee
Composite Fees	7,00,000
University Registration Fees	10,000
International Certification Fees 600CHF* (Including 18% GST)	65,724
Digital Learning & Knowledge Resources (Including 18% GST)	11,800
Meals Plan - Compulsory Half Board** (Including of taxes)	52,800
Total	8,40,324

Grooming Essentials - First Year Only	Female	Male
Practical Arts Apparel - BBA in Hospitality Management	47,000	40,000
Practical Arts Apparel - B.A. (Hons) in Culinary Arts	62,000	54,000

Other Payment	
Refundable Security Deposit	50,000
Admission Processing Fees	25,000

Indicative Living expenses	Annual Cost
Residential Board (Appx.) (Including of taxes and meals at accommodation)	2,80,000
Refundable Security Deposit	25,000
Total	3,05,000

Note:

- Admissions Fee of INR 1,50,000 at the time of acceptance of the Offer of Admission. This includes the non refundable administration charge of INR 25,000 along with INR 1,25,000 to be adjusted towards the semester fees.
- Refundable accommodation security deposit: A minimum amount of INR 25,000 is to be paid at the time of admission.
- One time cost is inclusive of all taxes, if applicable.

* This fee is subject to exchange rate applicable at the time of payment.

** Meals: A minimum amount of INR 26,400 towards half board will be charged for each semester (minimum amount for one year is INR 52,800)

Contact Us

Find out more about our programmes,
unique approach to hospitality education,
or just get to know us better at:

web: www.ish.edu.in
email: admissions@ish.edu.in
phone: +91 77108 45555



[@indianschoolofhospitality](#)

[@ecole_ducasse_india](#)



Scan this QR code to
Visit the website for
BBA in Hospitality
Management



Scan this QR code to
Visit the website for
B.A. (Hons) in
Culinary Arts