



- **Pioneer in Hotel Management Studies**
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CHENNAIS AMIRTA
INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT
CHENNAI | BENGALURU | HYDERABAD | VIJAYAWADA

For Admissions: 093 93 600 700

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**“STUDY @ CHENNAIS AMIRTA,
GAIN REAL-TIME EXPERIENCE IN THE
HOTEL MANAGEMENT INDUSTRY”**

WHAT'S SPECIAL IN CHENNAIS AMIRTA?

24000+ PLACEMENTS
SO FAR

1500+ STUDENTS HAVE
ATTENDED ABROAD IET

11+ PRESTIGIOUS
AWARDS

160+ MEDALS IN NATIONAL /
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5 BRANCHES INCLUDING A **10+** ACRE CAMPUS
AT CHENGALPATTU

400+ FACULTY

3.1 CRORE WORTH
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**“CHOOSE CHENNAIS AMIRTA
- LEAD YOURSELF TOWARDS
A BRIGHT CAREER PATH”**

CHAIRMAN'S MESSAGE

“

Education is the
harbinger of human
development,

prosperity
& growth”



Unlocking the potential of our students by maximizing
their skills and talent!

Chennai's Amirta aims to groom high-caliber hospitality
professionals and set a benchmark in hospitality
academics across the world.

“EXCELLENT INFRASTRUCTURAL FACILITIES AT INTERNATIONAL STANDARDS!”

FRONT OFFICE



At Chennai Amirta, our students are trained at best-in-class front office labs in order to prepare them to serve guests at the international level.

HOUSE KEEPING



The Housekeeping department takes pride in keeping the hotel clean and comfortable. The housekeeping labs are at par with the rooms of a 5-star hotel!

FOOD PRODUCTION



We have an extremely modern and spacious kitchen with the latest culinary equipment to provide the best learning experience for our students.

RESTAURANT



F&B Service is the service of food made in the kitchen and drinks prepared in the bar to the guest at restaurants, cafes, bars, etc.

CLASSROOMS



Equipped with LCD projectors, contemporary audio visual equipment along with sophisticated seating arrangement for enhanced learning.



“STATE-OF-THE-ART AND HIGHLY SOPHISTICATED LABS EACH DEDICATED TO SPECIFIC LEARNING BY THE STUDENTS.”

CULINARY LAB



Learn, hone, and improve the students' must-know culinary skills that will take them from novice to professional.

BAKERY LAB



Students learn the art of baking through hands-on explorations of professional techniques from our experts.

RESTAURANT LAB



Gain hands-on experience in a culinary space where students learn restaurant management and how to “cook, analyze and execute”.

FOOD PRODUCTION LAB



A teaching kitchen where students explore, enjoy, and invent.

BARTENDING



The lab has dazzling, luminous, and radiant lighting which creates a world class ambience.





WHY CHENNAIS AMIRTA?

We mold young minds into the next generation of doers, creators, thinkers, and entrepreneurs!



SKILLS DEVELOPMENT

No need to memorize. Skill-oriented courses.

WORK ACROSS THE GLOBE

Opportunity to work in any country across the world

VALUE-BASED HOLISTIC LEARNING

Up to 90% Industry-Oriented Practical Classes.

BEST SCHOLARSHIP PROGRAMS

Rs.3.1 crores worth scholarships given.

PERSONALITY DEVELOPMENT PROGRAMS

Interview Preparations, soft skills development, and English communication enhancement.

HOTELIER'S CONNECT

Connect with hoteliers from prime properties every week.

BI-WEEKLY COMPETITIONS

Competitions conducted biweekly. Students get exposed to inter-college/ national and international competitions as well.

REVIEWS & TESTIMONIALS

DHEERAJ SINGH PARIHAR PDHMCS



The Hotel Management program at Chennai's Amirta IIM was a wonderful learning experience and lived up to its reputation! The course helped me to gain real-time experience in the hotel management industry.

ROHIT B.SC (CSHM)



Being abandoned and scorched by the competitive world, I was wandering with no motive in life. Now I am working in ITC Grand Chola as a GSA. Let many more students get the fullness of life under the wings of Chennai's Amirta.

RINCHEN WANGDU EDHMCS



Chennai's Amirta is the only Institute which lays a strong learning platform to the young hoteliers. I got selected to work with Ritz Carlton Hotel, Bangalore. Proud to be a part of Chennai's Amirta family.

SARANYA V B.SC (CSHM)



I have completed B.Sc in Hotel Management at Chennai's Amirta. I got placement in Novotel Hotels, Chennai in Job Fair - Talent Track 2019. Thanks to Chennai's Amirta for providing such a wonderful opportunity.





COURSES



M.B.A - HOTEL MANAGEMENT AND CATERING SCIENCE

2 YEARS, ELIGIBILITY: HOTEL MANAGEMENT DEGREE

B.SC - CATERING AND HOTEL ADMINISTRATION

3 YEARS, ELIGIBILITY: 12TH STD.

DIPLOMA IN CATERING AND HOTEL ADMINISTRATION

3 YEARS, ELIGIBILITY: 10TH STD.

M.B.A - HOTEL MANAGEMENT

2 YEARS, ELIGIBILITY: ANY DEGREE

B.SC - HOTEL MANAGEMENT

3 YEARS, ELIGIBILITY: 12TH STD.

PROFESSIONAL DIPLOMA IN HOTEL MANAGEMENT AND CATERING SCIENCE

3 YEARS, ELIGIBILITY: 10TH STD.

EXECUTIVE DIPLOMA IN HOTEL MANAGEMENT AND CATERING SCIENCE

2 YEARS, ELIGIBILITY: 10TH STD.

JNTE - DIPLOMA IN HOTEL OPERATIONS

2 YEARS, ELIGIBILITY: 10TH STD.

JNTE - DIPLOMA IN BARTENDING

1 YEARS, ELIGIBILITY: 10TH STD.

JNTE - DIPLOMA IN BAKERY & CONFECTIONARY

1 YEARS, ELIGIBILITY: 10TH STD.

JNTE - DIPLOMA IN FOOD PRODUCTION

1 YEARS, ELIGIBILITY: 10TH STD.

BSS - DIPLOMA IN FOOD PRODUCTION

1 YEARS, ELIGIBILITY: 10TH STD.



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NO.4, BALARAMA LAYOUT, 60 FT MAIN ROAD,
BHEL LAYOUT, NEAR KRISHNA GARDEN,
RR NAGAR, BENGALURU – 560098.

KHAIRATABAD - HYDERABAD



NO.6-3-636, PERIKA BHAVAN CIRCLE,
RAJ BHAVAN ROAD, KHAIRATABAD,
HYDERABAD – 500004.

VIJAYAWADA



40-3/1-46/4C, PRASAD PLAZA, SIDHARTHA NAGAR,
MOGHALRAJPURAM, VIJAYAWADA CITY – 520010.
KRISHNA DISTRICT, ANDHRA PRADESH

BALKAMPET - HYDERABAD



NO.7-1-282, SANJEEVA REDDY NAGAR RD,
ARVIND NAGAR, BK GUDA PARK, BALKAMPET,
HYDERABAD – 500038.

CHENNAI



NO.68, CHENGALPATTU – KANCHIPURAM
HIGH ROAD, ATHUR, BEHIND REDDIPALAYAM
RAILWAY STATION, CHENGALPATTU – 603101.

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