



# Step into the World of Culinary & Hospitality

**DHM | DCA**

Diploma in Hotel Management | Diploma in Culinary Arts

100% Intern Placement in 10+ Countries

## Introduction

### International School of Hotel Management Chitwan (ISHM)

International School of Hotel Management Chitwan (ISHM), located at Ananda Marga, Lionschowk Chitwan, is a premier vocational institution that offers various diploma programs in the fields of Hotel Management and Culinary Arts. The school is affiliated with (ETVA) Euroskills Technical & Vocational Academy in association with Lincoln University College (Internationally), PATA Nepal Chapter & CTEVT(Nationally) which is known for its high standards of academic excellence and industry-focused curriculum. Students who enroll in the diploma programs at the International School of Hotel Management Chitwan can expect to receive world-class training & education that combines theoretical knowledge with practical training, preparing them for successful careers in the hospitality industry. The school's state-of-the-art facilities, experienced faculty, and industry partnerships ensure that students receive the best possible learning experience, making it an ideal choice for those looking to pursue a career in the dynamic and exciting field of hospitality. It is a center for excellence in hospitality education providing qualitative training for hospitality enthusiast students which is required in the field of hospitality.

We are here to inspire the brilliant minds who want to pursue their careers in the Hospitality Industry. International School of Hotel Management Chitwan (ISHM) was established in the year 2017 with an objective to produce world class human resources to cater to the overwhelming need of the hospitality industry by offering various academic degrees and training packages as per the international standard.

**Transform your aspirations into a tangible achievement**



**"We bridge academic excellence with real-world skills. Through innovation labs and international partnerships, ISHM creates pathways for students to excel beyond borders."**

# A Message of Inspiration from ISHM Leadership

## Message From CHAIRMAN



**Mr. Pradeep Neupane**

At ISHM Chitwan, we believe learning should go beyond textbooks. That's why we focus on a balance of practical training, real-world experiences, and a globally-relevant curriculum designed by industry experts and educators. Our friendly and supportive environment encourages curiosity, critical thinking, and personal growth. With dedicated teachers and a student-first approach, we aim to shape not just successful professionals, but confident, responsible individuals ready for the future. We're excited to have you join our vibrant community!

Step into the world of hospitality—where learning meets experience.

## Message From PRINCIPAL



**Mr. Deepak Adhikari**

Welcome to the world of Hotel & Hospitality.

We believe you might have given a careful thought about the meaning of hotel and hospitality, which shines amongst the best performing industries in the world. Hospitality implies interacting, communication & traveling, thus combining the excitement of exploring different places, their regions and cultures, for rewarding professional opportunities.

- ISHM Chitwan reputation as a leader in hospitality management education is based on a tradition of academic excellence, student culture, and industry -relevance that is unequaled. It is more than just a hotel management institute; it's a transformative experience where students adopt the attitudes of cultural understanding, attention to excellent service, and polite professionalism that they carry with them long after graduation.
- ISHM Chitwan is committed to prepare students for a promising hospitality career. Our mission is to produce students at international standard together with entrepreneurial qualities.
- ISHM Chitwan is one of the Chitwan's finest Hotel Management Institute. I look forward to welcoming you to this unique environment.

## Message From ACADEMIC DIRECTOR



**Mr. Bibek Poudel**

At International School of Hotel Management, we are committed to fostering a dynamic academic environment that encourages intellectual curiosity, critical thinking, and lifelong learning. Our dedicated faculty, comprehensive curriculum, and student-centered approach ensure that every learner is equipped with the knowledge, skills, and values needed to thrive in an ever-evolving world. We take pride in nurturing not just academic excellence, but also character and leadership.

We look forward to welcoming you to our vibrant academic community.

# Explore Your Path at ISHM

## Diploma Programs



### Diploma in Hotel Management (DHM)

**COURSE DURATION: 6 MONTHS**

**Eligibility: SEE or +2 with English**



Master the art of hospitality with training in front office operations, housekeeping, food & beverage management, and customer service. Gain practical experience through internships in 5-star hotels.

**Career Paths:** Hotel Manager, Front Office Manager, Event Coordinator, Banquet Captain and More...

#### Why Choose DHM?

Build leadership skills for a thriving career in the global hospitality industry.



### Diploma in Culinary Arts (DCA)

**COURSE DURATION: 6 MONTHS**

**Eligibility: SEE or +2 with English**



Unleash your culinary creativity with hands-on training in cooking techniques, kitchen management, and pastry arts. Learn from industry experts and prepare gourmet dishes.

**Career Paths:** Executive Chef, Pastry Chef, Kitchen Supervisor, Cruise Chef, Food & Beverage Manager and More...

#### Why Choose DHM?

Perfect your craft and excel in the dynamic world of culinary arts.



**"With a legacy of 8 years, our leadership team brings unparalleled expertise to guide students toward global success in hospitality and culinary arts."**

# Explore Your Path at ISHM

## Short-Term Programs



### GENERAL COOK

DURATION: 15 DAYS/1 MONTH/  
3 MONTHS



### BARISTA

DURATION: 15 DAYS/ 1 MONTH



### BAKERY

DURATION: 15 DAYS/1 MONTH



### HOUSE KEEPING

DURATION: 15 DAYS/1 MONTH



### SUSHI SPECIAL

DURATION: 15 DAYS/1 MONTH



### FRONT OFFICE

DURATION: 15 DAYS/1 MONTH/  
3 MONTHS



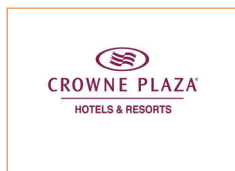
### WAITER/WAITRESS

DURATION: 15 DAYS/1 MONTH

### FREE

- ▶ College Bag
- ▶ Uniform
- ▶ Restaurant Kits
- ▶ Hands out & Notes
- ▶ Practical Log Book
- ▶ ID Card & Name Tag

## Our Associated Organization For Industrial Training



“Choose from a wide range of programs designed to fit your career goals. Our diplomas and short-term courses offer hands-on training with industry-standard tools.”

# Life at ISHM

## Outdoor Programs and Activities



Visit to Siddhartha Vilasa



Welcome and Farewell Program



Skill Development & Livelihood Program



Recreational Activities



Cultural Program



Futsal Tournament



Picnic Program



Teej Program



Special bakery classes



Ghale gaun/Fistail Lodge visit



Pokhara Pumdikot visit



Saraswati puja



Mountain Glory Forest Resort & Spa Visit



Skate Park Hakimchowk



Dhampus Visit

**“True learning begins when knowledge meets experience, beyond the classroom walls. At ISHM, every moment is a step toward confidence, skill, and real-world excellence.”**

## Voices of Success - Hear from our Students



"Studying at the ISHM was a turning point in my life. The **Diploma in Culinary Arts** gave me strong cooking skills along with discipline, creativity, and professionalism. With hands-on training, supportive instructors, and industry exposure, I gained the confidence to pursue my dream. Today, I proudly run my own restaurant, "Sahid Lakhon Foodland" where every dish reflects the techniques and values I learned."

**Mr. Manoj Shrestha**  
**Diploma in Culinary Arts**  
**Owner: Sahid Lakhon Foodland**

Choosing to study at the ISHM was one of the best decisions I've made. The **Diploma in Hotel Management** provided me with strong knowledge and hands-on experience across hospitality, while supportive instructors helped build my confidence and professionalism. Today, I work as a **Hostess at Al Seef Heritage Hotel in Dubai**, applying my skills every day while meeting people from around the world. I'm truly grateful to the institute for helping me achieve my dream of working in the international hospitality industry.

**Mr. Shital Shrestha**  
**Diploma in Hotel Management Graduate**  
**Hostess, Al Seef Heritage Hotel, Dubai**



"My journey in the culinary world began at ISHM & has been truly life-changing. The **Diploma in Culinary Arts** equipped me with strong technical skills, global culinary knowledge, and professional standards, supported by excellent faculty and hands-on training. Today, I work as a **Commis Chef at Hilton Salwa Resort in Qatar**. I'm deeply grateful to ISHM for helping me turn my passion into an international career."

**Ms. Manita Singtan**  
**Diploma in Culinary Arts Graduate**  
**Commis Chef, Hilton Salwa Resort, Qatar**

"Completing my **Diploma in Culinary Arts** was a life-changing experience that built a strong foundation for my career. It equipped me with essential culinary skills along with discipline, creativity, and teamwork, supported by hands-on training and guidance from experienced instructors. Today, I work as a **Commis Chef at Sarangkot Mountain Lodge in Pokhara**, applying my skills every day. I'm truly grateful for the opportunities and would highly recommend the program to anyone passionate about culinary arts and hospitality."

**Mr. Bikram BK**  
**Diploma in Culinary Arts Graduate**  
**Commis Chef, Sarangkot Mountain Lodge, Pokhara**



"My journey at ISHM was more than just academic learning. It was the foundation of my career. ISHM not only taught me the technical aspects of F&B Service but also shaped my leadership and communication skills, which have been crucial in my role as a **Team Leader at Holiday Inn New Delhi International Airport**. I'm proud to be an ISHM graduate, and I carry its values with me every day in my work."

**Ms. Riya Agrawal**  
**ISHM's 4th Batch Student**  
**Team Leader at**  
**Holiday Inn New Delhi International Airport, an IHG Hotel**

"My journey in culinary arts began with the **Diploma of Culinary Arts at ISHM**, where I gained strong practical skills, discipline, and confidence through hands-on training and expert guidance. Today, I'm working as a **Kitchen Helper/Commis Chef at Magic Sushi Restaurant in Romania**, applying what I've learned every day. I'm grateful for the foundation that helped me start my international career.

**Mr. Mikal Baben Chaudhary**  
**Diploma in Culinary Arts Graduate**  
**Kitchen Helper/ Commi Chef at Magic Sushi Restaurant, Romania**



100% Intern Placement in 10+ Countries

CHINA, DUBAI, MAURITIUS, SINGAPORE, THAILAND, EUROPE, MALDIVES, QATAR & MANY MORE.....



“Experience the world with ISHM! Our partnerships with 10+ leading hotels ensure every student gets a chance to intern abroad and build a stellar career.”



“Your journey to excellence in hospitality and culinary arts begins at ISHM College today.”



INTERNATIONAL SCHOOL OF  
HOTEL MANAGEMENT CHITWAN

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