



SIHMA

India's First
Biggest Live Campus



PROSPECTUS
HOTEL MANAGEMENT & AVIATION



SATHYAM INSTITUTE OF HOTEL MANAGEMENT AND AVIATION

(Collaborated with Alagappa University)

(A State University Accredited with A+ Grade by NAAC (CGPA : 3.64) in third cycle Graded as Category -1 University by MHRD - UGC)

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About Sathyam

Founded by the management team of Sathyam Grand Resorts, SIHM focuses to bridge the gap between the demand and supply in the hospitality industry. We provide state-of-the-art amenities and infrastructure for the students to pursue their passion for learning.

Our intention is to make a world-class facility available for all. We provide a plethora of opportunities for the all-around development of the students including on-site training, seminar, workshops and placement opportunities for a fulfilling future.



Director's Message

Life poses innumerable challenges and the goal of education is to help one to successfully brave through the rough seas of struggle, strife and hurdles. The strength of character developed in this college holds good for the rest of one's life. A student is made to blossom intellectually, morally and spiritually.

My congratulations, to the students who have allowed themselves to be shaped especially at the present time when they face the challenge of a rapidly transforming world.

I entreat the Almighty to shower His blessings in plenty upon the staff and students of the college in their efforts.

Principal's Message

Education enables a person to face new challenges, achieve progresses and lead a successful life. I, therefore, would like to encourage all students to acquire right education through right educational institution. I appreciate both the parents and the students for having made a right choice of choosing SIHMA.

The establishment of the educational institution was involved in advancing generations with a variety of professional courses and programs of Diploma, Undergraduate, Postgraduate and Doctoral levels in colorful streams. All these academic programs are duly approved and affiliated by the concerning councils or statutory bodies.

As an educationist, I believe that when it comes to education, it goes way beyond theoretical learning. It's the holistic development of the young minds full of innovative ideas that upon execution can bring the transformation for real.

It will be the sincere effort to turn you into knowledgeable Graduates / Postgraduates by guiding you and moving along with you during your studies at this institute. I would like to wish you all a studious, satisfying and enjoyable journey in this institute. Along with your parents/ guardians, we at SIHMA, will be looking forward eagerly and confidently to your bright success; so does the society and the nation.

“Arise, Awake and Stop not, till your goal is reached”.

B.Sc., Catering and Hotel Administration



SIHMA

Semester	Subject
I	Tamil / Other Languages - I General English-I Basic Food Production and Patisserie - I Basic Food Production and Patisserie - I - Practical Basic Food and Beverage Service - I Basic Food and Beverage Service - I - Practical Room Division operations - I Room Division operations - I - Practical Value Education
II	Tamil / Other Languages - II General English-II Basic Food Production and Patisserie - II Basic Food Production and Patisserie - II - Practical Basic Food and Beverage Service - II Basic Food and Beverage Service - II - Practical Room Division Operations - II Room Division Operations - II - Practical Basics of Hotel Administration Environmental Studies
III	Tamil / Other Languages - III General English-III Advanced Food Production - I Advanced Food Production - I - Practical Advanced Food and Beverage Service - I Advanced Food and Beverage Service - I - Practical Room Division Management - I Room Division Management - I - Practical Customer Relations In Hotels Entrepreneurship/ Adipadi Tamil/ Advance Tamil/ IT Skills for Employment/ MOOC'S
IV	Tamil / Other Languages - IV General English-IV Advanced Food Production - II Advanced Food Production - II - Practical Advanced Food and Beverage Service - II Advanced Food and Beverage Service - II - Practical Room Division Management - II Room Division Management - II - Practical Adipadi Tamil/ Advance Tamil/ Small Business Management/ MOOC's Industrial Project
V	Food and Beverage Management Nutrition and Food Science Travel and Tourism Management Advanced Food Production - III Application of Computers in Hospitality Management Electives 1: 1. Personality Development 2. Hotel Facility Management Electives 2: 1. Food Safety & Quality Control 2. Hospitality Marketing Electives 3: 1. Hotel Accounts 2. Hospitality Management Electives 4: 1. Event Management 2. Bar Management
VI	Internship (Industrial Practicum)



B.Sc., Aviation



Semester	Subject
I	<p>Tamil/Other Languages-I General English-I Introduction to Aviation Industry Aero Hangar Practices Lab Basics of Aircraft Electricals and Electronics Aircraft Electrical and Electronics Lab Value Education</p>
II	<p>Tamil/Other Languages-II General English-II Basics of Aircraft Aero Engine Lab Aviation Physics Aviation Physics Lab Environmental Studies Library</p>
III	<p>Tamil/Other Languages-III General English-III Aviation Weather & Meteorology Weather Meteorology Lab Flight Safety and Support Systems Basic Mathematics Computer Application Lab Entrepreneurship Adipadai Tamil(Compulsory for non tamil students)/ Advance Tamil / IT Skills for Employment Self Learning Course-MOOC'S</p>
IV	<p>Tamil/Other Languages-IV General English-IV Industrial Drawing Practices Aircraft Safety and Support Systems Lab Aviation Communication and Radio Aids Physical and Health Education Physical and Health Education Lab Adipadai Tamil(Compulsory for non tamil students)/ Advance Tamil / Small Business Management Self Learning Course-MOOC'S</p>
V	<p>Air Navigation(General) Aircraft Systems Elective-1 1. Airport & Flight Operation 2. Air Regulations 3. Air Traffic Control Elective-2 1. Public Relationship in the Aviation Industry 2. Logistics & Air Cargo Management 3. Airport Planning Elective-3 1. Principles of Rotor craft. 2. Piston Engine and Propeller 3. Turbine Engine Computer Aided Design Lab Carrier Development and Employability</p>
VI	<p>Aviation Security & Safety Aircraft Instruments Elective-4 1. Total Quality Management 2. Professional Ethics 3. Principles of Management Practical-6 Radio Aids and Communication Lab</p>



Diploma in Catering and Hotel Administration



Semester	Subject
I	Communicative English-I Soft Skills and Personality Development Basic Food Production and Patisserie – I Basic Food Production and Patisserie – I – Practical Basic Food and Beverage Service – I Basic Food and Beverage Service – I – Practical Application of Computers in Hospitality Management – Practical Library / Yoga
II	Communicative English –II Room Division Operations – I Room Division Operations – I – Practical Basic Food Production and Patisserie – II Basic Food Production and Patisserie – II – Practical Basic Food and Beverage Service – II Basic Food and Beverage Service – II – Practical Basics of Hotel Administration Library / Yoga
III	Advanced Food Production – I Advanced Food Production – I – Practical Advanced Food and Beverage Service – I Advanced Food and Beverage Service – I – Practical Room Division Operations – II Room Division Operations – II – Practical Tourism Management Library/ Yoga
IV	Room Division Management – I Room Division Management – I – Practical Advanced Food Production – II Advanced Food Production – II – Practical Advanced Food and Beverage Service – II Advanced Food and Beverage Service – II – Practical Visual Foods Industrial Project Library/ Yoga/ Sports
V	Food Sanitation and Hygiene Room Division Management – II Room Division Management – II – Practical Advanced Food Production – III – Practical Electives 1: 1. Cruiseline Catering 2. Hotel Facility Management Electives 2: 1. Food Safety & Quality Control 2. Food Preservation
VI	–Internship (Industrial Practicum)





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M.B.A (Hospitality Management)

Semester	Subject
I	Management Concepts Food and Beverage Management Food and Beverage Management - Practical Financial & Management Accounting MSCV - Oral Communication and Interpersonal Skills/ Hotel Facility Management Food Safety & Quality Control / Cruiseline Management Event Management Library
II	Human Resource Management in Hospitality Industry Advanced Food Production and Patisserie Advanced Food Production and Patisserie - Practical Customer Relationship Management / Entrepreneurship Bar Management / Garde Manger Internship/Project Library/Voga
III	Room Division Operations Room Division Operations - Practical Hotel Information Technology - Practical Indian Hospitality Law Research Methodology Hospitality Marketing Disaster Management/ Waste Management in Hospitality Industry Wellness Tourism/ Recent trends in health foods
IV	Revenue Management Tourism in Hospitality Industry Hospitality Training and Development International Tourism Management / Digital Marketing and Search Engine Optimisation Industrial Project



BBA Airlines and Airport Management

Semester	Subject
I	<ul style="list-style-type: none"> ✦ Tamil/ Other Languages-I ✦ General English-I ✦ Management Process ✦ Accounting For Managers ✦ Computer Applications ✦ Value Education ✦ Library
II	<ul style="list-style-type: none"> ✦ Tamil/ Other Languages-II ✦ General English-II ✦ Principles of Airline and Airport Management ✦ Basics of Aviation Industry ✦ Business Law ✦ Environmental Studies ✦ Library
III	<ul style="list-style-type: none"> ✦ Tamil/ Other Languages - III ✦ General English - III ✦ Aviation Ancillary Services ✦ Airline and Airport Marketing Management ✦ Principles of Logistics Management ✦ Entrepreneurship ✦ Adipadai Tamil (for non tamil students compulsory) - Practical/ Advance Tamil / IT Skills for Employment ✦ Self learning course MOOC'S
IV	<ul style="list-style-type: none"> ✦ Tamil/ Other Languages-IV ✦ General English-IV ✦ Air Travel Management ✦ Airport and Air Traffic Services ✦ Industrial Visit Report/ Mini Project ✦ Principles of Tourism Management ✦ Adipadai Tamil (for non tamil students compulsory) Practical/ Advance Tamil / Small Business Management ✦ Self learning course MOOC's
V	<ul style="list-style-type: none"> ✦ Cabin Crew Management ✦ Air Cargo Management ✦ Business Research Methodology/ Consumer Behavior / Customer Relationship Management ✦ Human Resources Management/ Economics For Executives / Retail Management ✦ Air Regulations / Air Traffic Control / Aviation Safety Management ✦ Library / Voga
VI	<ul style="list-style-type: none"> ✦ Aviation Safety and Security ✦ Airport Planning and Design ✦ Airline Revenue Management ✦ Professional Ethics/ Total Quality Management/ Service Marketing ✦ Project work





SIHMA Courses

- B.Sc., Catering and Hotel Administration (3 Years)
- B.Sc., Aviation (3 Years)
- BBA Airlines and Airport Management (3 Years)
- Craft Certificate Course in Bakery and Confectionery (1 Year)
- P.G. Diploma in Hotel Food Service Management (1 Year)
- Certificate in Travel and Tourism (1 Year)
- Diploma in Catering and Hotel Administration (1 Year)
- Diploma in Airline and Airport Management (1 Year)
- Diploma in Cabin Crew and Ground Operation (1 Year)
- MBA Hospitality Management (2 Years)



AVIATION JOB OPPORTUNITIES



TECHNICAL

- › Pilot
- › Flight planning
- › Flight operations
- › Technical Staff
- › Load and trim officer
- › Air traffic Controller
- › RAMP agent



NON-TECHNICAL

- › Commercial Staff
- › Airport Operations
- › Airline Management
- › Customer Service Executive
- › Aviation Security
- › Air Ticketing
- › Air Cargo

HOTEL MANAGEMENT JOB OPPORTUNITIES



- › Star Hotels
- › Aviation
- › Travel & Tourism Industry
- › Cruise Ships
- › Public relations in all sectors
- › Event management
- › Industrial & Institutional Caterings
- › Hospital Administration & Catering
- › Government Owned Catering Departments like Railways, Defence & Ministerial Conventions Etc..

“Students Testimonials”

Priyaminj

Myself Priyaminj family and parents have always been living in Andaman and Nicobar islands, and we are surrounded by hospitality, hotels, restaurants, tourism which really inspires me to dig a little deeper, and when I came across this collaborative course of hospitality housed inside a resort then and their it's self I made my mind to study that kind of campus and the day I visited the campus it was confirmed that I am not going anywhere else for my graduation.

And here I am @ my final year @SIHM

Aravind

I am Arvind. I am a final year student of SIHM, the best part of being a part of this institute is I got an opportunity of part time job in the department where I wanted to work not where the vacancy was theirs.

Venkataarami Reddy

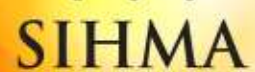
I am Venkat pursuing final year of SIHM. I am from Andhra and best part is I developed my communication skills, learnt Hindi language with the help of my batchmates from Andaman and Nicobar Islands This campus environment makes me feel, energetic always.

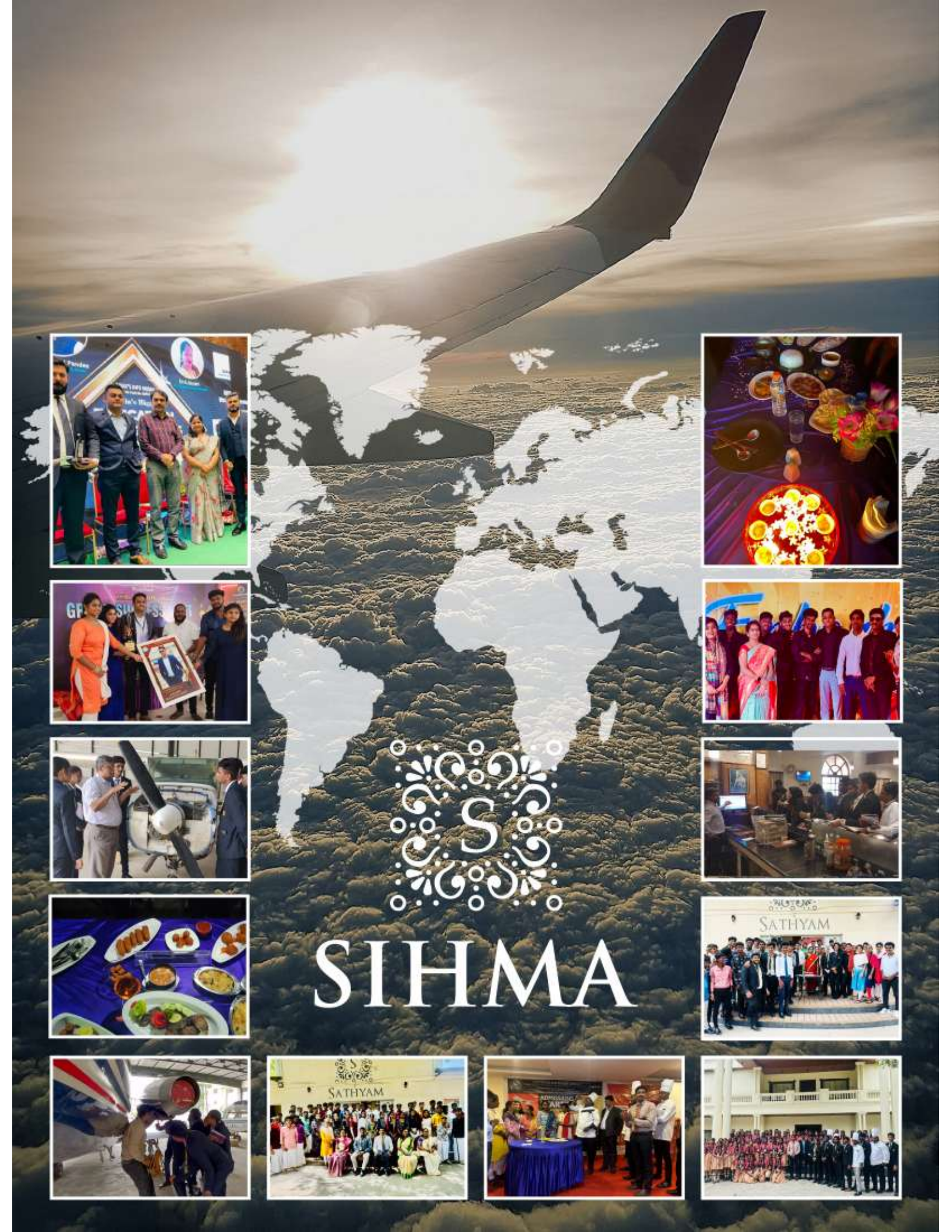
Radhika

My self Radhika. I am a final year student of SIHM. One thing I really love about this campus is environment, it's covered with trees and greenery.

Hari

I am Hari final year student of SIHM pursuing my diploma in catering & hotel administration, one thing which I like about this campus is workshops, every sem at least 2-3 workshops are being held, the workshop I loved the most, was of the bakery workshop held on Dec 2021 for plum pudding.





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OUR STUDENTS PRIDE

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Our pillar of strength - Degree holders





SIHMA

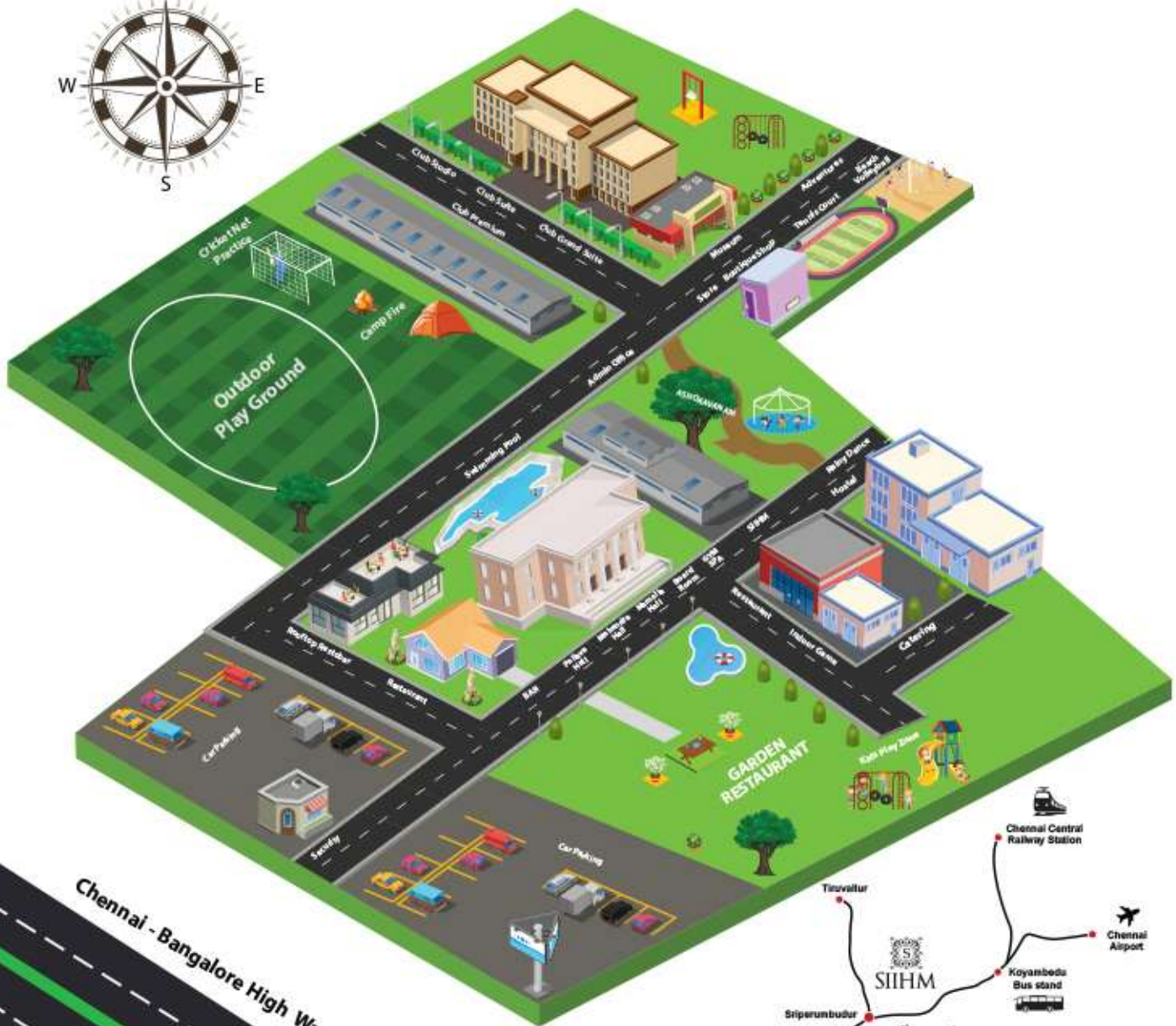
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