



Les Roches
Alliance



ÉCOLE DUCASSE
ISH GURUGRAM CAMPUS



PLACEMENT REPORT 2023





INDIAN
SCHOOL OF
HOSPITALITY

ISH stands as a pioneering institution, passionately redefining hospitality education for our dynamic world. As a part of Sommet Education's global network spanning 18 campuses in 8 countries, our commitment lies in arming students with essential, enduring skills, cultivating them into the visionary leaders of tomorrow.

Our campus, nestled within an invigorating, inspiring environment, is a unique mix of innovative design and interactive spaces. Here, students go beyond the traditional academic journey - they wholeheartedly embrace the spirit of hospitality and culinary arts. We offer internationally recognized degrees, diplomas, and certificate programs in Hospitality Management and Culinary Arts, acting as a stepping stone for fresh graduates into vibrant, opportunity-rich industries.

The '**ISH Way of Life**' embodies our core values: fostering curiosity, embracing innovation, promoting integrity, and celebrating diversity. These principles guide everything we do and are woven into the fabric of our programs, shaping our graduates into well-rounded, industry-ready professionals. Our graduates don't just hold degrees; they are adaptable, ethical, culturally aware leaders ready to make a difference.

Discover who we are, experience the extraordinary; come immerse yourself in the 'ISH Way of Life'.

OUR PARTNERSHIP WITH SOMMET EDUCATION

Our partnership with Sommet Education's two global brands – **École Ducasse** and **Les Roches** builds upon our mission to deliver an exceptional education which will help students prepare for future-leader roles in the industry.

Our partnership with École Ducasse and Les Roches benefits students through Sommet Education's global reach, reputation, and network of 18 campuses with 10,000 students from 100+ nationalities. Students have access to international curriculums as well as global pathways, articulation and internships. They experience a truly global education and explore a much wider range of opportunities around the world.



Les Roches

ED
ÉCOLE DUCASSE

INVICTUS
EDUCATION GROUP

ISI
INDIAN
SCHOOL OF
HOSPITALITY

10,000+
STUDENTS

8
COUNTRIES

60,000
ALUMNI

18
CAMPUSES





ÉCOLE DUCASSE

MASTER MORE THAN COOKING



École Ducasse Paris Campus has been awarded with 2 distinctions :

- World's Best Culinary Training Institution
- Europe's Best Culinary Training Institution



Les Roches



TOP 3

INSTITUTION
WORLDWIDE
FOR
EMPLOYER REPUTATION

DEAR INDUSTRY COLLEAGUES

At the Indian School of Hospitality (ISH), we are elated to share the remarkable journey and achievements of our 2023 cohorts across our Undergraduate, Postgraduate, and Professional Education Diploma Programmes. The past year has been incredible, showcasing unmatched success in our placement initiatives. Our graduates have embraced diverse and challenging roles across the hospitality industry, innovative startups, and pioneering companies, demonstrating the broad spectrum of skills and readiness that ISH instills in its students.

This year's placement success is a testament to the dynamic, industry-aligned talent cultivated at ISH. The introduction of CCD's leadership sessions, featuring engagements with CXOs, business heads, and industry veterans alongside our cherished alumni, has significantly enriched our curriculum. These interactions provide our students with invaluable insights and understanding of current and future corporate landscapes.

Our Centre for Life Skills has emerged as a foundation for fostering meaningful industry connections and nurturing leadership competencies among our students. The deep involvement of our alumni in our students' learning and developmental journey, coupled with the rigorous academic and practical training offered at ISH, ensures our graduates are well-equipped to navigate and excel in various managerial and operational roles across numerous sectors.

The diversity within the 2023 cohort, covering a wide range of industries and functions, emphasizes ISH's role as an ideal collaborator for fulfilling your comprehensive talent acquisition objectives. Our students' varied experiences and backgrounds guarantee that we can meet your organizational needs at every level.

We deeply appreciate your interest in forging a partnership with ISH for your strategic talent needs and are eager to strengthen our ties further. Your insights and suggestions on enhancing our collaboration are always welcome.

With anticipation for a future of shared successes and mutual growth.

Sincerely

Kunal Vasudeva

Co-Founder & Managing Director
Indian School of Hospitality





Our Programmes

Degree Programmes

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

Culinary Diploma Programmes

École Ducasse Culinary Arts Diploma
École Ducasse French Pastry Arts Diploma
International Culinary Arts Programme
International Bakery & Pastry Programme

Postgraduate Programme

Postgraduate Programme in Hospitality Management

Experiential Programmes

Short-term Culinary Courses
Executive Education Programmes
Summer and Winter Experience





UG GRADUATE PROFILE



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.



Community Focused

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



Resilient

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



Ethical Leaders

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





PGP GRADUATE PROFILE



**Solve Real World
Business Problems**



**Service Oriented
Mindset**



**Entrepreneurial &
Intrapreneurial Mindset**



Team Player



**Industry Ready
with a
global approach**



**Business &
Management Skills**



**Communication &
Interpersonal Skills**



**Affinity for
innovative
Practices**



DIPLOMA GRADUATE PROFILE



**Globally Applicable
Culinary Skills**



Spirit of Service



Calm under Pressure



Team Player



**Affinity for
efficient
Practices**



**Communication &
Interpersonal Skills**



**Responsible and
Sustainable
mindset**



**Industry Ready
with a
global approach**



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Centre for Career Development



The Centre for Career Development (CCD) at ISH offers a wide range of services and resources tailored specifically student's internship and job placements and is dedicated to their long-term career development goals. The Centre engages with students at the time of their onboarding at ISH and creates a career pathway for each student based on their choice of programme, career aspiration and capabilities.

The Centre works in collaboration with members of the academic team as well as members of the Centre for Life Skills for continuous assessment and tracking of students' academic as well as extra-curricular performance. CCD interfaces with industry and works with leading global as well as Indian companies to assist them with their current as well as future talent requirements, addressing new trends and opportunities in the process.

The Centre also manages the ISH Alumni network, which integrates with the Sommet Education alumni network at the global level.



The CCD Engagement Journey



Onboarding & Assessment

Student self assessment, opportunity landscape and fitment reviews

Individual Career Plan (ICP)

Development of tailor-made ICP for each student basis skill and aspiration

CLS Workshops

Upskilling and constant development through life skills modules

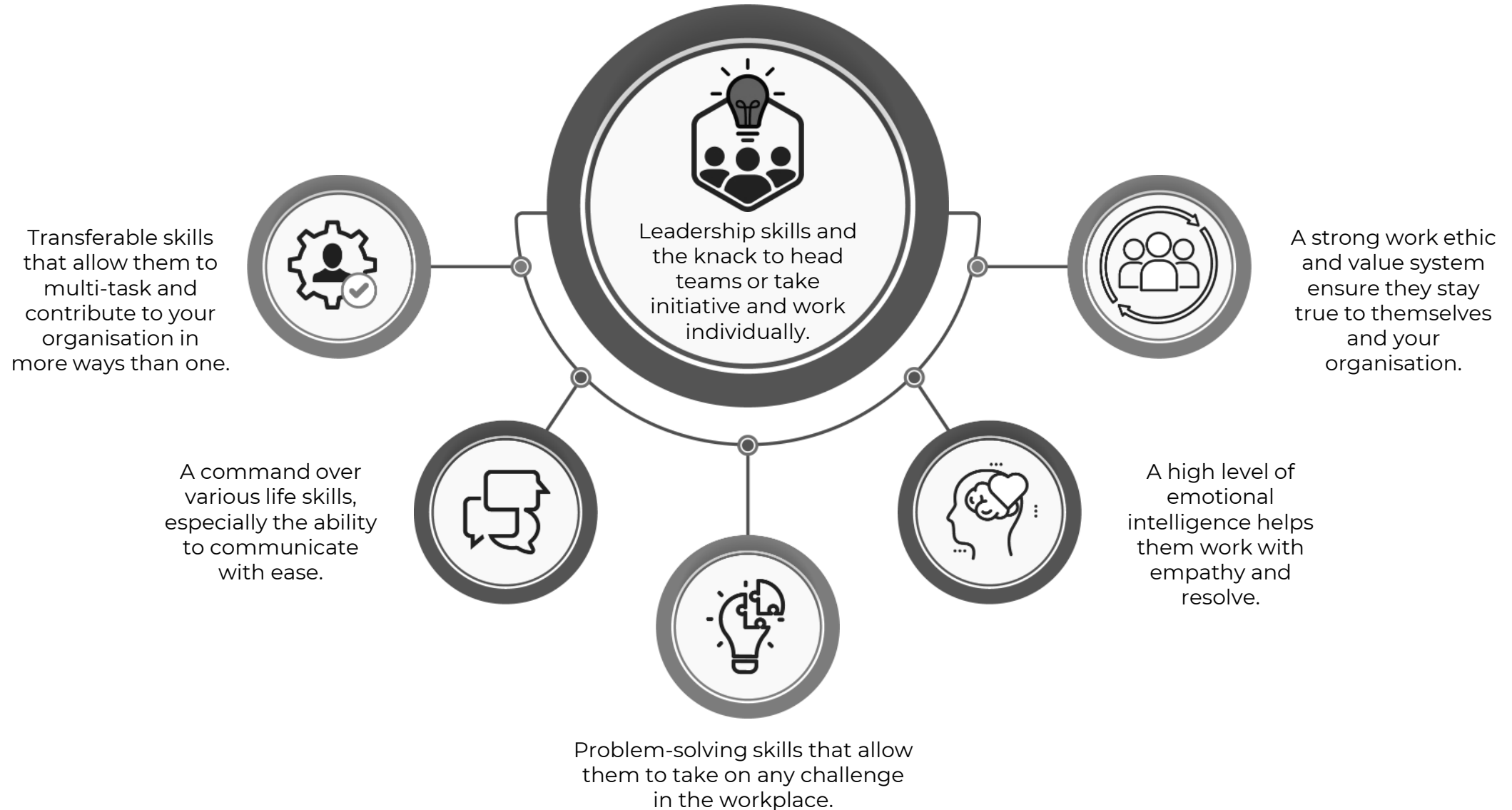
Internships & Business Projects

Industry interface and networking events, opportunity creation

Placements

Career placements with preferred industry partners

How ISH students add value to the industry





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ISH GURUGRAM CAMPUS

Onward and Upward: Placement Report – Cohort 2023

2023 Undergraduate Cohort: Key Placement Achievements.

100%

Graduate
Employment
Rate



2

Avg. Offers
received per
Graduate



8 lpa

Highest CTC

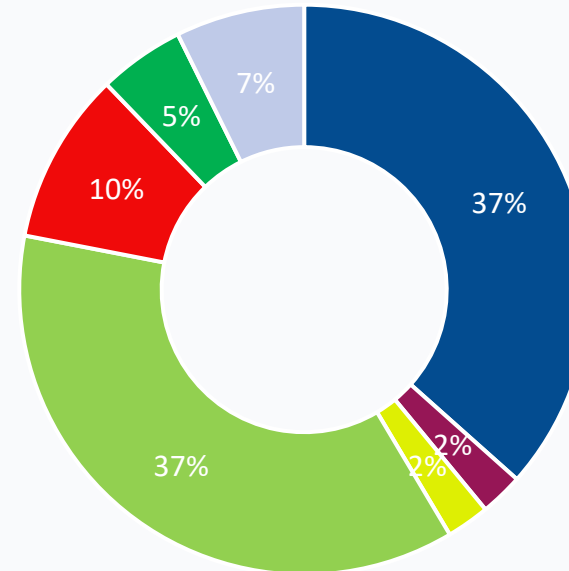


5.1 lpa

Median CTC

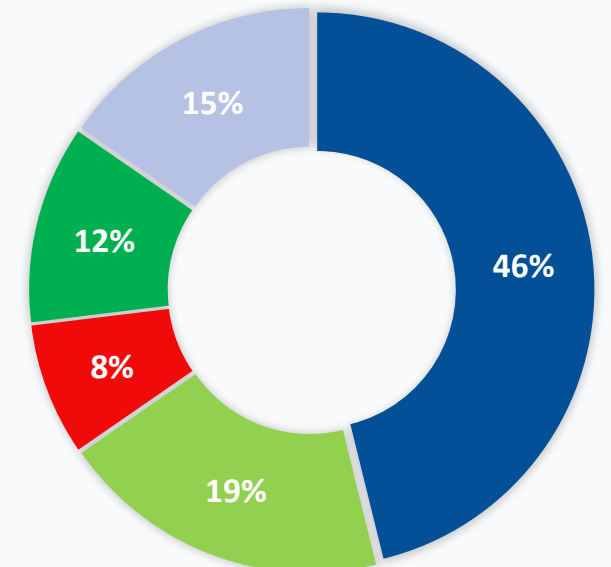


Domain-wise Recruitments



- Manager in Training/Chef in Training
- Family Business
- Self Start up
- Consulting/ Operations
- Overseas Articulation ISH network
- Higher Education
- Managerial roles

Role-wise Recruitments



- Sales & Marketing roles
- Client servicing roles
- Counselling
- HR
- Restaurants

2023 Postgraduate Cohort: Key Placement Achievements.

100%

Graduate Employment Rate



2

Avg. Offers received per Graduate



9 lpa

Highest CTC

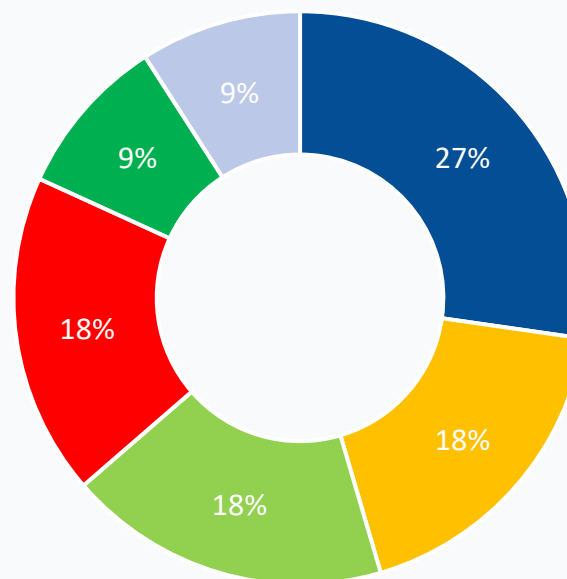


7.2 lpa

Median CTC

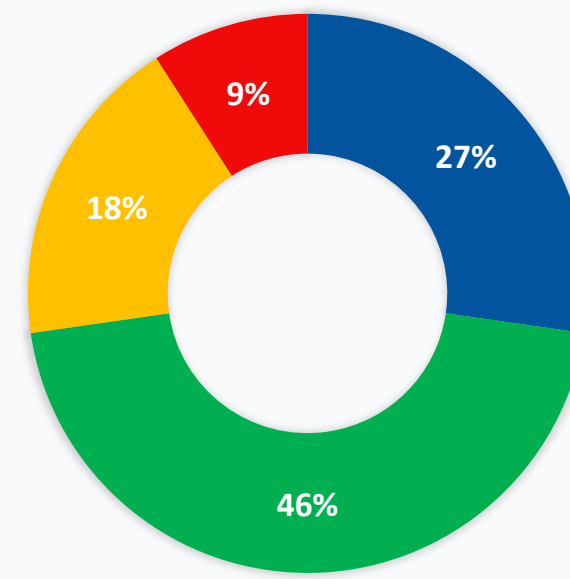


Domain-wise Recruitments



- Customer service
- Hotel HR
- Hotel Sales
- Tech Startup

Role-wise Recruitments



- Manager In Training
- Mid Management roles
- Head of Department/Area roles
- Higher education

2023 Diploma Cohort: Key Placement Achievements

GLOBAL ACADEMIA AND ARTICULATION ACHIEVEMENTS:

51%

of the Diploma cohort of 2023 leveraged our global partnerships, articulating to ASR Singapore and Ecole Ducasse France

ENTREPRENEURIAL VENTURES & FAMILY BUSINESS

27%

Of our graduates are driving innovation and growth in their family businesses.

CULINARY CAREER LAUNCH: CULINARY OPERATIONS ASSOCIATE

15%

Of our graduates have seamlessly transitioned into the hotel and restaurant industry, assuming roles such as culinary operations associate.

DIVERSE CAREER PATHWAYS:

7%

Of our graduates are exploring diverse career opportunities within niche sectors of the industry.

Distinguished Recruitment Partners: 2023 Highlights

Hotels

- Oberoi Hotels & Resorts
- Taj Hotels
- Marriott International
- The Leela Palaces, hotels & Resorts
- Radisson Hotels
- Accor
- Postcard Hotels

Restaurants

- Coya
- Subko
- Idam by Alain Ducasse
- Dzurt
- Yum
- Starbucks
- L'Opera
- Moonshine Food Venture

Allied Hospitality Industry

- Zomato
- Eazydiner
- Sheffy
- Meyer India
- Damanti foods
- Lite Bite Foods
- ViralOps
- Reliance Fashion
- Erth
- Wework
- Cowrks
- Tbogroup
- Thomas cook
- JLL
- MakeMyTrip

Consulting

- Pyramid Consulting
- Cielo
- Protiviti
- Schbang
- Majorel

Real-Estate

- Emaar India
- M3M

Others

- Wizcraft
- WEN- Women Entrepreneurs Network
- Essentially Sports
- DB Schenker

Global Pathways Spotlight:

Showcasing Select
Graduates at Les Roches
Switzerland/Spain.



Neev Mittal

Cohort '22



Kunal Wadhera

Cohort '23



Anushka Kashyap

Cohort '23



Aryan Menon

Cohort '22



Navya Sood

Cohort '26



Ojasvita Dabas

Cohort '23



Shubham Teotia

Cohort '25



Varun Choutani

Cohort '23



Jaison Nadkar

Cohort '24

Global Pathways Spotlight:

Showcasing Select
Graduates at École
Ducasse France, and
At-Sunrice GlobalChef
Academy Singapore.



Aaditya Kalra
Cohort '24



Abhijit Dua
Cohort '23



Aniket Dua
Cohort '24



Anuradha Godse
Cohort '22



Brij Mody
Cohort '23



Chrystal
Cohort '23



Divyansh Jalan
Cohort '24



Kanishk Gulia
Cohort '23



Visharaj Singh Rathore
Cohort '24

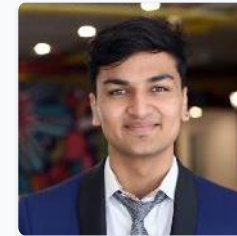
Select Alumni Spotlight: A Selection of Our Alumni's Journeys



ARJUN BHARTI



AMAN KAPUR



NEEV MITTAL



MADHAV
ARORA



ADITYA
JAISWAL



KASHIKA
BHATIA



KANISHK
DAWAR



Select Alumni Spotlight: A Selection of Our Alumni's Journeys



**SANKALP
SHAKTI KUMAR**
**PROTIVITI
CONSULTANTING**



MANAN SAHNI
**VIRAL OPS
SALES**



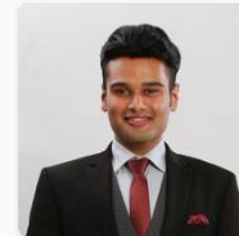
**MUDIT
CHAUDHRY**
**ZOMATO
SALES**



**AVANTIKA
ARORA**
**SCHBANG
MARKETING**



CHHAVI BATRA
**MARRIOTT
SALES**



**RANJIT
PADMAKUMAR**
**M3M
SALES**



**SAUMYA ANN
VARGHESE**
**DB SCHENKER
LOGISTICS**



**RONAK SINGH
HURA**
**MARRIOTT
SALES**



**ANANYA
SHARMA**
**VIRAL OPS
CLIENT SERVICES**

Select Alumni Spotlight: A Selection of Our Alumni's Journeys



**YASHASHVI
RATHORE**

**DZURT
OPERATIONS**



**SAARTHAK
MALHOTRA**

**COYA
CULINARY OPS**



**PARTH
KAPOOR**

**MEYER
CULINARY EXPERIENCES**



ABHIJEET DUA

**IDAM BY ALAN DUCASSE
CULINARY OPS**



**ANAMIKA
DEVANG
MEHTA**

**SUBKO
CULINARY OPS**



**MD AZAD
HUSSAIN**

**VIVANTA BY
TAJ CULINARY OPS**



KHUSHI POPLI

**HONESTLY ITALIAN PVT.
LTD
CULINARY OPS**



**ANURADHA
GODSE**

**DAMATI FOODS
CULINARY OPS**



MOHIT YADAV

**L'OPERA
CULINARY OPS**

Select Alumni Spotlight: A Selection of Our Alumni's Journeys



KS ARYA
PYRAMID
CUSTOMER EXPERIENCE



SONAM LAZES
EMAAR INDIA
CUSTOMER SERVICE



KABIR SARKAR
ALI
RADISSON HOTELS
FRONT OFFICE



ANSHU
POONIA
YUM
AREA COACH



GITANJALI DAS
THE LEELA PALACES,
HOTELS AND RESORTS
HUMAN RESOURCES



flourish.

**Our education isn't for the elite,
its for the exceptional.**

An initiative created to discover, encourage,
and support the talent of tomorrow.

Total disbursement since 2018 200 million

Funds awarded in the current
academic year 80 million

Beneficiaries in the new
cohort of 2023 ~60%

Female : Male Ratio 60 : 40

**THANKS FOR INVESTING
YOUR TIME
IN OUR PRESENTATION**



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