

CII Institute of Hospitality

From Learning to Leading



ITC HOTELS LIMITED

TAJ

HYATT®

Placement Express 2026





Rahul Ahuja

Dean – Academic Affairs, CII Institute of Hospitality

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We are committed to fostering academic excellence while developing industry-ready professionals equipped with the knowledge, skills, integrity, and innovative mindset required to succeed in a dynamic global environment. We take pride in the achievements of our students and value our strong industry partnerships that continue to create meaningful opportunities for their growth and professional success.

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Kanav Mata

Director and Regional Head (South Asia, Myanmar & Middle East), EHL

“

It is rooted in the Swiss dual apprenticeship model - a model that has been globally recognized for its effectiveness in bridging education with employment. We've taken this powerful model and tailored it to the Indian context—adapting it for our challenges, opportunities, and aspirations. Delivered in collaboration with the Confederation of Indian Industries and hosted by hotel brands like ITC Hotels, IHCL and Hyatt Hotels, the program combines academic learning with real world immersion. Learning happens in the industry and by the industry. Students train on hotel floors and learn in the classroom, all under the guidance of experienced professionals. Students to step into their first jobs already equipped with the practical skills, mindset, and confidence to perform, lead, and grow.

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Mansi Manhas

Commi 3

**2024-2025 | ITC Sheraton, New Delhi
Placed - Taj, Agra**

A great place to begin a hospitality career. The combination of Swiss education, industry-led training, and exposure to top hotel brands makes learning practical and exciting. The faculty and mentors are supportive.

Garvit Aggarwal

Commi 3

**2024-2025 | ITC Royal Bengal, Kolkata
Placed - Toscano**

CIIH played a pivotal role in my career by bridging the gap between education and employment. The institute's focus on industry-readiness meant that by the time I graduated, I already had months of high-level experience. The placement cell was instrumental in guiding me through the application process and connecting me with top-tier recruiters. I am grateful for the mentorship from industry veterans at CIIH, which gave me the skills and the network necessary to secure this role.



Shrushaan Chhetri

GSA

**2024-2025 | ITC Royal Bengal, Kolkata
Placed - Evren by Bluesalzz, Goa**

The overall journey was quite difficult & a bit hard to grasp at the beginning but later on as we started to gain more experience and knowledge about the industry and how a hotel truly functions things were a lot easier to understand and this was all possible because of this course offered by CII as how we full time trained and functioned in a live working environment and hotel which is the reason for us being capable of landing good placement opportunities there too which CII helped us till the end of our journey .



Rajwinder Kaur

Bakery TTM

2024-2025 | ITC Maurya, New Delhi
Placed - Toscano and Salt

I have completed my industrial training in the Bakery department at ITC Maurya. CIIH helped me learn the processes in a professional kitchen, baking skills, teamwork, and discipline.

Shraoshree Dhar

Commi 3

2024-2025 | ITC Royal Bengal, Kolkata
Placed - Blu Salz Hospitality

I had a very good learning experience at CIIH. The institute helped me build strong practical skills and improved my confidence, communication, and industry knowledge. The training and guidance provided by the faculty played an important role in preparing me for real work situations. Because of their support and placement assistance, I was able to secure this job. I am really grateful for the opportunity and learning I received from CIIH.



Rudra Bagade

Commis 3

2024-2025 | ITC Gardenia, Bengaluru
Placed - The Postcard Hotels

At CII Institute of Hospitality, the practical skills have improved my confidence, communication, and industry knowledge. The training and guidance provided by the faculty played an important role in preparing me for real work situations. Because of their support and placement assistance, I was able to secure this job. I am really grateful for the opportunity and learning I that I have received from CIIH.



Sanskriti Janardan Lonkar

Guest Relations Associate

2024-2025 | ITC Maratha, Mumbai
Placed - ITC Maratha, Mumbai

CIIH gave me the training and guidance I needed to build a career with a top brand like ITC Hotels. I trained at ITC Maratha, Mumbai and was placed here. I'm grateful to start my career with such a respected hospitality brand.

Vishnu Kumar Yadav

Housekeeping Associate

2024-2025 | ITC Royal Bengal Kolkata
Placed - ITC Royal Bengal Kolkata

I have gained hands-on experience in Front Office and Housekeeping through my CIIH training, which enhanced my practical skills, grooming standards, and confidence, helping me successfully secure this job.



Vibhoo Malhotra

Commis 3

2024-2025 | ITC Gardenia Bengaluru
Placed - ITC Gardenia Bengaluru

It was a very great experience and great support and I got the opportunity to learn so much and training was very helpful.



Purbangani Shaw

2024-2025 | ITC Royal Bengal Kolkata
Placed - The Evren by Blusalzs

After completing my Swiss Professional Diploma, I was placed at The Evren by Blusalzs.

Riya kalbag

Commie Chef 3

2024-2025 | ITC Gardenia, Bengaluru
Placed - ITC Gardenia, Bengaluru

CII Institute of Hospitality has given me the opportunity to work at ITC Gardenia and gain a lot of experience. I got the opportunity to do a trial for edo, and hence got in i am thankful for the experience and knowledge.



Sayan Ghosh

Commi 3

2024-2025 | ITC Royal Bengal Kolkata
Placed - The Evren by Blusalzs

This an excellent programme, which has given me the opportunity to learn from the stalwarts of ITC Hotels.

International Placements



Sumit Janbhare

ITC Maratha, Mumbai

**Placed at
Greece**



Annual Salary

₹16.18 Lakh



Prachi Telang

ITC Maratha, Mumbai

**Placed at
Greece**



Annual Salary

₹16.18 Lakh



Ayaan Khan

ITC Maratha, Mumbai

**Placed at
Mauritius**



Annual Salary

₹4.56 Lakh

Placement Express



Sahil Khurana

Batch 1 - Culinary Professional
Taj Palace, Delhi
Placed - Taj, Goa



Neeraj Singh

Batch 4 - Culinary Professional
ITC Maurya, New Delhi
Placed - Encalm
Hospitality, Gurugram



Sambhav Chincholkar

Batch 1 - Rooms Professional
Taj Lands End, Mumbai
Placed - Taj, Goa



Sneha.K

Batch 4 - Culinary Professional
ITC Grand Chola, Chennai
Placed - ITC
Grand Chola, Chennai



Mehak Preet

Batch 3 - Culinary Professional
Taj City Centre, Gurugram
Placed - Taj, Chennai



Sidharth Ghare

Batch 3 - Rooms Professional
Taj, Mumbai
Placed - Taj Vivanta
Thane, Mumbai





Shivangi

Batch 3 - Culinary Professional
Taj City Center, Gurugram
**Placed - Taj City
Center, Gurugram**



Srushti

Batch 3 - Culinary Professional
Taj, Mumbai
**Placed - Taj Vivanta
Thane, Mumbai**



Ajithkumar.M

Batch 4 - F&B Service Professional
ITC Grand Chola, Chennai
**Placed - ITC
Grand Chola, Chennai**



Kashish Kumari

Batch 4 - Rooms Professional
ITC Royal Bengal, Kolkata
**Placed - ITC Royal
Bengal, Kolkata**



Aditya Singh Jadon

Batch 4 - Culinary Professional
ITC Rajputana, Jaipur
**Placed - Encalm
Hospitality, Gurugram**



Bhanvi

Batch 4 - Rooms Professional
ITC Maurya, New Delhi
**Placed - Encalm
Hospitality, Gurugram**



Aishleen

Batch 4 - Culinary Professional
ITC Maurya, New Delhi
**Placed - Encalm
Hospitality, Gurugram**



Faique

Batch 2 - Rooms Professional
ITC Maurya, New Delhi
**Placed - ITC Grand
Bharat, Delhi NCR**



Pratham

Batch 2 - Culinary Professional
ITC Maurya, New Delhi
**Placed - ITC
Maurya, New Delhi**





Gaurish

Batch 2 - Rooms Professional
ITC Maurya, New Delhi

Placed - ITC  ITC HOTELS LIMITED
Grand Bharat, Delhi NCR



Harman Bedi

Batch 2 - Culinary Professional
ITC Rajputana, Jaipur

Placed - Hotel Hilton,  Hilton
New Delhi



Yatharth

Batch 4 - F&B Service Professional
ITC Sheraton, New Delhi

Placed - Hotel Le  MERIDIEN
Meridian, New Delhi



Gagandeep Wahi

Batch 4 - Culinary Professional
ITC Maurya, New Delhi

Placed - Encalm  ENCALM
Hospitality, Gurugram



Ishika

Batch 2 - Culinary Professional
ITC Maurya, New Delhi

Placed - Taj Sats,  TAJ
New Delhi



Raj

Batch 1 - Rooms Professional
Taj Bengal, Kolkata

Placed - Air By Ahuja,  ahuja residences
Gurugram



Arabinda Samanta

Batch 4 - Culinary Professional
ITC Maurya, New Delhi

Placed - Encalm  ENCALM
Hospitality, Gurugram



Aranab Maiti

Batch 4 - F&B Service Professional
ITC, Kolkata

Placed - ITC, Kolkata  ITC HOTELS LIMITED



Harsh Kumar

Batch 4 - Culinary Professional
ITC Maurya, New Delhi

Placed - Encalm  ENCALM
Hospitality, Gurugram

Our Recruiters



Highest Salary
₹36 Lakh



Average Salary
₹3-4 lakh per annum

 **ITC HOTELS LIMITED**

TAJ

HYATT

Fairmont
UDAIPUR PALACE

SC **SEA CRETE**
HOTELS

SO MAURITIUS
SOFITEL

THE 
LaLiT

Oberoi
HOTELS & RESORTS


Hilton
HOTELS & RESORTS

THE DELTA

DLF
BUILDING INDIA

WESTIN
HOTELS & RESORTS

adani Lounge

 **NIRVANA**
Luxury Hotel | Ludhiana

Radisson

GINGER
An **IBL** Brand


ENCALM


JAYPEE
HOTELS & RESORTS




JW MARRIOTT


SHERATON


LITTLE EARTH
HOTELS & RESORTS


ST REGIS


TREE OF LIFE
HOTELS & RESORTS

L **MERIDIEN**


Holiday Inn
— BY IHG —

IHCL


GOLDFINCH

WOW CREST
HOTELS & RESORTS


THE FERN
HOTELS & RESORTS




The Earth
AMRITSAR


MARRIOTT



Aditya Gairola

Culinary Professional

Hyatt Regency, Dehradun

I have chosen Culinary Arts, because of my passion for cooking & fascination for creating unique culinary experiences. What I love about our training in Hyatt Regency, Dehradun, is our experience in the high-energy spaces of the hotel, especially, the kitchen. I am meeting, learning & interacting with real professionals, who have in-depth knowledge of cooking techniques & cultural cuisines. The course is focused on exploring & learning at live-star hospitality brands.

Ananya Chandwani

Culinary Professional

Hyatt Regency, Delhi

My 18-month diploma at CIIH has been truly transformative. Beyond culinary technical skills, the program helped me build the confidence and professionalism essential for a high-pressure kitchen. The blend of hands-on training and on-the-job learning provided a deep industry understanding that shaped my aspirations and broadened my perspective. I am deeply grateful for this valuable experience, which pushed me to reach my potential and prepared me for a successful career in the culinary arts.



Ayan Uddin

Rooms Professional

Hyatt Regency, Delhi

Thank you for this opportunity to share my experience with CIIH. It has been a wonderful journey working with CIIH and Hyatt Regency Delhi. The training sessions were well-structured and focused on practical skills that helped me better understand the industry. The on-the-job exposure provided valuable insights and hands-on experience, boosting my confidence. Overall, this program has played a pivotal role in shaping our careers.



Pritish

F&B Service Professional

Hyatt Regency, New Delhi

This program has been a defining milestone in my professional journey. While I began with uncertainty, the combination of structured training and a supportive faculty quickly provided the clarity I needed. The hands-on learning approach built my confidence, transforming my perspective and equipping me with the practical skills necessary to excel in a high-pressure hospital environment.

Mohd Sami

Rooms Professional

Hyatt Regency, New Delhi

My experience with Hyatt through the CIIH program has been transformative. Specializing in Front Office operations, the hands-on exposure provided practical insights that a traditional degree simply cannot match. This immersive learning environment has been instrumental in my professional growth, directly leading to my successful career placement. I am grateful for this journey and the world-class foundation it has provided as I transition into the hospitality industry.



Garv Khanna

Culinary Professional

Hyatt Regency, New Delhi

Thank you for this opportunity to share my experience with CIIH. It has been a wonderful journey working with CIIH and Hyatt Regency Delhi. The training sessions were well-structured and focused on practical skills that helped me better understand the industry. The on-the-job exposure provided valuable insights and hands-on experience, boosting my confidence. Overall, this program has played a pivotal role in shaping our careers.



Horthingchon Tuithung

Culinary Professional

Hyatt Regency, Delhi

My journey with CIIH has been truly transformative. What began with uncertainty quickly turned into clarity through structured learning, supportive mentors, and hands-on training. Real kitchen exposure taught me discipline, teamwork, and the realities of the industry. The programme opened doors to placements and professional networks, helping me see culinary arts as a long-term career. I am deeply grateful to CIIH for shaping my confidence and future in hospitality.

Suyash Jadhav

Culinary Professional

Hyatt Regency, Delhi

It was a truly enriching experience working with CIIH and Hyatt Regency Delhi. I gained valuable multi-cuisine knowledge, built strong practical skills, and formed meaningful friendships along the way. The exposure and learning I received here have been unforgettable.



Vanshika Agrawal

Culinary Professional

Hyatt Regency, Delhi

It has been an outstanding experience. From the very beginning, I felt fortunate to receive 1.5 years of dedicated training, something many college students do not get. Working consistently in the same department gave me continuous hands-on practice, which helped me strengthen my skills and grow with confidence. I am truly grateful for this opportunity, as it has helped me learn, improve, and evolve in meaningful ways.



Tushar Sharma

Culinary Professional

Grand Hyatt, Gurugram

My experience with the Culinary Professional Diploma has been truly outstanding. The hands-on kitchen training, live service sessions, and constant industry exposure helped me grow both professionally and personally. Preparing a three-course meal under real-time pressure was a defining moment in my journey. With the guidance and mentorship of Chef Nilin, I gained confidence, refined my skills, and felt empowered to push my limits. This programme has prepared me to step into the culinary world with clarity and ambition.

Parth Gera

Culinary Professional

Hyatt Regency, New Delhi

Coming from a non-cooking background, I never imagined a career in the culinary industry. My journey with CIIH has been truly transformative, helping me build skills, confidence, and a passion for cooking from the ground up. With the support of dedicated trainers and mentors, I gained valuable knowledge of culinary techniques, food safety, and professional kitchen operations. I am grateful to CIIH and its association with EHL Hospitality Business School for this enriching experience, which has prepared me to confidently pursue a career in the culinary world.



Ravye Saini

Culinary Professional

ITC Maurya, New Delhi

My name is Ravye Saini, currently training at ITC Maurya, New Delhi. Culinary has been my passion for as far as I can recall. And, thanks to CII Institute of Hospitality, my aspiration to become a chef, has become a reality. Moreover, the opportunity to visit EHL in Switzerland is a tremendous milestone for my career.

