

INSTITUTE OF HOTEL MANAGEMENT DEHRADUN

(Affiliated to NCHMCT, Noida, under the Ministry of Tourism, Government of India)



IHM-DAT 2026 INFORMATION BULLETIN



About IHM Dehradun

The Institute of Hotel Management (IHM), Dehradun, is one of India's premier hospitality institutes, established under the Ministry of Tourism, Government of India. It is affiliated with National Council for Hotel Management & Catering Technology (NCHMCT), Noida. Renowned for its excellence in hospitality education, IHM Dehradun has been consistently shaping skilled professionals who are highly sought after in the hotel, tourism, and culinary sectors, both nationally and internationally. The institute offers an industry-oriented curriculum that combines theoretical knowledge with extensive practical training in state-of-the-art facilities, including modern kitchens, mock hotel setups, bakery and patisserie labs, front office and housekeeping simulators. Students learn from experienced faculty and industry experts, gaining hands-on exposure through workshops, competitions, internships, and live industry projects. With a strong focus on professionalism, ethics, and entrepreneurship, IHM Dehradun prepares graduates for rewarding careers in hotels, resorts, airlines, cruise ships, restaurants, cafés, catering businesses, and other allied sectors. Recognized nationally and respected by the industry, the institute continues to uphold its mission of producing competent, innovative, and globally employable hospitality professionals.

IHM Dehradun Admission Test

**For Admission to
Diploma /
Craftsmanship
programmes**



About IHM Dehradun Admission Test (IHM-DAT-2026)

Admissions to the Diploma and Craftsmanship Programmes at the Institute of Hotel Management, Dehradun shall be conducted through the IHM Dehradun Admission Test (IHM-DAT 2026), a comprehensive and industry-focused selection process. Designed to identify talented, motivated, and career-oriented students, IHM-DAT assesses aptitude, knowledge, and potential in the field of hospitality, culinary arts, and related services.

This test has been specifically conducted for candidates from Uttarakhand and other States, providing a fair and standardized platform for aspiring hospitality professionals across the country. By appearing for IHM-DAT, students get the opportunity to demonstrate their academic skills, numerical ability, communication proficiency, and hospitality aptitude, ensuring that only deserving and passionate candidates are selected. The examination not only evaluates knowledge but also identifies candidates with the creativity, professionalism, and enthusiasm required to thrive in the dynamic and fast-growing hospitality industry.

Through IHM-DAT, the institute continues its commitment to nurturing skilled, globally employable professionals, offering a unique chance for students from Uttarakhand and beyond to join one of India's premier hospitality institutes and launch a rewarding career in the industry.

About the Programmes

- **Diploma Programmes (Affiliated to NCHMCT, Noida):** These are intensive, industry-oriented courses aimed at providing foundational and practical knowledge in hospitality management, food production, food and beverage service, front office operations, and housekeeping.
- **Craftsmanship Programmes (Affiliated to NCHMCT, Noida):** Short-term, skill-focused courses that emphasize hands-on training in specialized areas such as culinary arts, bakery and confectionery, bar operations, and other niche segments of hospitality.

Key Highlights of IHM-DAT and Admission Process

- The IHM-DAT is structured to assess candidates on their aptitude, reasoning, general knowledge, and basic English communication skills, along with their interest and potential in hospitality and culinary fields.
- Successful candidates shall be offered personalized mentorship and exposure to practical training, live industry projects, and internships at top hotels and resorts.
- The selection process ensures that students are not only academically capable but also possess the passion, creativity, and professionalism required to thrive in the hospitality industry.

Why Choose IHM Dehradun?

- State-of-the-art training facilities and modern kitchens, mock hotel setups, and training labs.
- Expert faculty with extensive industry and academic experience.
- Strong placement assistance shall be provided through industry tie-ups and campus recruitment in leading hotels, restaurants, cruise lines, and resorts.
- Opportunities to participate in national and international culinary competitions, workshops, and seminars.

Eligibility & Application

- Students who have completed Class 10 or Class 12 examinations shall be eligible, depending on the specific programme, as applicable..
- Applications are invited through the official IHM Dehradun portal. Detailed instructions, application forms, and admission schedules will be available online.

The IHM-DAT is your first step toward a rewarding career in hospitality and culinary arts, combining practical training, academic rigor, and industry exposure to shape the leaders and professionals of tomorrow.

Programmes Offered

• About Diploma Programmes

The Institute of Hotel Management, Dehradun offers specialized Diploma Programmes designed to equip students with comprehensive knowledge, professional skills, and the right attitude required to excel in diverse hospitality establishments, including hotels, resorts, restaurants, and catering services. These programmes combine theoretical learning with practical training, ensuring that graduates are industry-ready and capable of performing professional duties efficiently. The detailed fee structure of the diploma programmes is available on the Institute's website.

Diploma in Food Production

The Diploma in Food Production is a comprehensive programme designed to build both fundamental and advanced culinary skills essential for a successful career in the food and hospitality industry. It introduces trainees to core cooking techniques, kitchen operations, safety protocols, and hygiene standards, ensuring a strong foundation in professional kitchen practices. The curriculum emphasizes menu planning, ingredient selection, and an understanding of modern culinary trends shaping the global food landscape. With a strong focus on practical training, students gain extensive hands-on experience in preparing Indian, Continental, and various international cuisines, allowing them to develop versatility and creativity in the kitchen.

This diploma programme not only nurtures technical culinary competence but also enhances organizational skills, teamwork, and efficiency, preparing trainees to work confidently in commercial kitchens, hotels, restaurants, and other food service establishments.

Duration: 1 Year + 6 months Industrial Training

Eligibility: 12th pass

Age Limit: No upper age limit

Diploma in Food & Beverage Service

The Diploma in Food & Beverage Service is a specialized program designed to prepare students for professional roles across restaurants, hotels, banquets, and other hospitality establishments. The course focuses on developing strong service skills, emphasizing table service techniques, hospitality etiquette, and effective communication essential for delivering exceptional guest experiences. Students gain in-depth knowledge of various beverages, including their preparation, presentation, and responsible service, along with a clear understanding of menu components and food-beverage pairing. Practical training in guest handling, order taking, and service operations ensures that learners build confidence and professionalism in real-world settings. This diploma equips trainees with the competence, discipline, and customer-focused mindset required to thrive in the dynamic food and beverage service industry.

Duration: 1 Year + 6 months Industrial Training

Eligibility: 12th pass

Age Limit: No upper age limit

Diploma in Bakery & Confectionery

The Diploma in Bakery & Confectionery provides comprehensive training in the art and science of baking, equipping students with the skills needed to excel in professional patisserie and bakery environments. The programme covers a wide range of techniques, including bread making, pastry preparation, dessert creation, chocolate work, and modern confectionery practices, ensuring a strong command of both traditional and contemporary methods. Emphasis is placed on creativity, precision, and aesthetic presentation, enabling learners to craft visually appealing and high-quality baked products. Through extensive hands-on practice, students develop the technical expertise and artistic flair essential for successful careers in bakeries, pastry shops, hotels, and specialty dessert businesses.

Duration: 1 Year + 6 months Industrial Training

Eligibility: 12th pass

Age Limit: No upper age limit

Diploma in Housekeeping Operations

The Diploma in Housekeeping Operations provides specialized training in maintaining high standards of cleanliness, hygiene, and guest comfort across hotels, resorts, cruise ships, and other hospitality establishments. The programme equips students with practical skills in room management, including cleaning techniques, bed-making standards, and upkeep of guest areas, ensuring efficient and professional service. It also covers essential areas such as laundry operations, inventory control, and the proper handling and maintenance of housekeeping equipment. With a strong focus on organization, attention to detail, and time management, the diploma prepares trainees to uphold the quality and operational efficiency expected in the hospitality sector, enabling them to contribute effectively to creating pleasant and welcoming guest environments.

Duration: 1 Year + 6 months Industrial Training

Eligibility: 12th pass

Age Limit: No upper age limit

Diploma in Front Office Operations

The Diploma in Front Office Operations equips students with the essential skills required to manage front desk activities and deliver a seamless guest experience in hotels, resorts, and other hospitality establishments. The programme covers key areas such as reservations, check-in and check-out procedures, guest relations, telephone handling, and efficient communication, ensuring students gain a thorough understanding of front office workflows. Emphasis is placed on professionalism, problem-solving, and effective interpersonal skills, enabling trainees to handle guest inquiries, resolve issues promptly, and maintain a welcoming atmosphere. Through practical exposure and scenario-based training, learners develop the confidence and competence needed to perform front office duties with accuracy, courtesy, and efficiency, preparing them for dynamic roles in the hospitality industry.

Duration: 1 Year + 6 months Industrial Training

Eligibility: 12th pass

Age Limit: No upper age limit

About Craftsmanship Courses

The Institute of Hotel Management, Dehradun offers specialized Craftsmanship Courses aimed at developing highly skilled professionals for the hospitality and culinary sectors. These short-term, intensive programmes focus on practical expertise, creative skills, and industry readiness, preparing students to excel in modern hospitality operations or to launch their entrepreneurial ventures. The detailed fee structure of the Craftsmanship programmes is available on the Institute's website

Craftsmanship Course in Food Production & Patisserie

The Course Highlights for Food Production & Patisserie provide a comprehensive foundation in both culinary arts and bakery skills, ensuring students develop into well-rounded kitchen professionals. The programme begins with the fundamentals of food production, where learners understand essential kitchen tools, basic and advanced cooking methods such as boiling, roasting, grilling, and sautéing, along with recipe planning, portion control, and maintaining consistency in taste and presentation. Training extends to Indian and international cuisines, covering regional specialties as well as Continental, Chinese, Italian, and other global dishes to build versatility and adaptability. Students also receive extensive hands-on practice in baking and patisserie, including bread making, cakes, pastries, chocolates, and dessert artistry, emphasizing precision and creativity. Specialized modules such as fruit, vegetable, and ice carving enhance their ability to produce visually striking presentations suitable for buffets and fine dining. Additionally, the course focuses strongly on kitchen hygiene, safety standards, inventory management, and effective workflow organization, ensuring readiness for professional operations. A blend of theoretical knowledge, practical sessions, and live demonstrations helps students strengthen technical skills, problem-solving abilities, and confidence, preparing them to perform effectively in real-world culinary environments.

Duration: 1 Year + 6 months Industrial Training

Eligibility: 10th Pass

Age Limit: No Upper Age Limit

Craftsmanship Course in Professional Bartending

The Professional Bartending Course provides essential technical skills and hands-on training for careers in bars and hospitality venues. Students learn bar operations, cocktail and mocktail preparation, mixology techniques, and proper use of bar tools and glassware. The course covers spirits, wines, beers, and non-alcoholic beverages with focus on serving, storing, and pairing. Training in customer service, hospitality etiquette, hygiene, and safety builds confidence for real service situations. Students also learn basics of bar management, including inventory control and cost management. Live bar setups, mock bar environments, and service simulations ensure practical experience, preparing learners for professional roles in the bartending industry.

Duration: 4 months + 2 months Industrial Training

Eligibility: 12th Pass

Age Limit: No Upper Age Limit

IHM-DAT Examination Pattern

The IHM Dehradun Admission Test (IHM-DAT) is designed to assess candidates' aptitude, knowledge, and potential for a successful career in hospitality, culinary arts, and related sectors. The test is objective, industry-relevant, and time-bound, ensuring a fair selection of candidates for Diploma and Craftsmanship Programmes.

Examination Structure:

The IHM-DAT assesses candidates' awareness of current affairs, tourism, and hospitality trends; English proficiency and communication skills; numerical ability including calculations, data interpretation, and problem-solving; and hospitality aptitude, covering food, beverages, service etiquette, and culinary techniques, identifying motivated candidates with practical understanding, creativity, and potential for the hospitality industry.

Section	Marks
General Knowledge & Tourism Awareness	30
Basic English & Communication	20
Numerical Ability	20
Hospitality Aptitude Test (HAT)	30

Key Examination Details:

- Total questions: 50
- Total Marks: 100
- Duration: 60 Minutes
- Mode: Offline (OMR-based answer sheet)
- Question Type: Multiple Choice Questions (MCQs)
- Scoring: Each correct answer carries the designated marks; no negative marking unless specified.
- Purpose: To select candidates who demonstrate a combination of academic ability, logical reasoning, communication skills, and passion for hospitality.

Entrance Examination Centre

To facilitate candidates from different regions of Uttarakhand the country, the IHM Dehradun Admission Test (IHM-DAT) will be conducted at six examination centers across the country. Applicants may choose their preferred center while filling out the application form.

- **Dehradun, New Delhi, Lucknow, Chandigarh, New Tehri, Haldwani .**

The Institute reserves the right to change, merge, or cancel an examination centre based on the number of applications received

Important Dates

Event

Notification of Admission
Start of Online/Offline Application
Last Date to Apply
Admit Card Release
IHM-DAT 2026 Examination

Date

12 December 2025
20 December 2025
31 March 2026
15 April 2026
First week of May 2026

Application Process

The Institute of Hotel Management, Dehradun hereby invites applications from eligible candidates. Applications can be availed online or offline, ensuring convenience for all candidates.

Step 1: Obtain the Application Form

- Online: Download the application form from the official website: **www.ihmddn.com**
- Offline: Available at the IHM Dehradun campus at the Admission Cell.

Step 2: Complete the Form

- Fill in all personal, educational, and contact details accurately.
- Ensure email ID and mobile number are active, as all communications regarding admit cards, results, and counseling will be sent electronically.

Step 3: Attach Required Documents

- Passport-size photograph (recent)
- Class 10 / 12 mark sheet (as applicable) Self-attested
- ID Proof (Aadhaar Card, Passport, or School ID)
- Caste Certificate (if applicable)

Step 4: Pay the Application Fee via UPI or Bank transfer

- General / OBC candidates: ₹500
- SC / ST / Girl/ EWS candidates: ₹250
- Proof of payment shall be attached with the application form.

Step 5: Submit the Application Form

- Offline Submission: Submit the completed form along with all supporting self-attested documents to the IHM DAT Cell, IHM Dehradun, IHM Campus, Nimbuwala, Garhi Cantt. Dehradun, Uttarakhand, 248003. Last date for submission is **31st March 2026**.
- The envelope should mention subject 'Programme Applying For:_____'
- Scan the completed application form along with all required documents and send to **ihmdadmission@gmail.com**

Step 6: Confirmation and Admit Card

- After successful submission, candidates will receive an acknowledgment via email or at the campus. Admit card will be issued before the IHM-DAT exam. It is mandatory to carry the admit card to the examination center. Applications received after the due date or without requisite documents and fee shall be liable to rejection.

Candidates are encouraged to apply early to avoid delays and ensure smooth processing.

Selection Process

The selection of candidates for Diploma and Craftsmanship Programmes at IHM Dehradun is a merit-based, transparent, and structured process designed to ensure that motivated and talented students are admitted.

Step 1: Appear for IHM-DAT (IHM Dehradun Admission Test)

- All applicants must appear for the IHM-DAT 2026, conducted at the allotted examination center.
- The test evaluates General Knowledge & Tourism Awareness, Basic English & Communication, Numerical Ability, and Hospitality Aptitude.
- Candidates must bring the admit card and a valid photo ID to the examination center.

Step 2: Merit List Preparation

- After the examination, a merit list is prepared based on scores obtained in the IHM-DAT 2026.
- In case of a tie, higher marks in the Hospitality Aptitude Test or English & Communication section may be used as a tie-breaker.
- The merit list shall be published on the official website of IHM Dehradun and displayed on the campus notice board.

Step 3: Counselling and Document Verification

- Shortlisted candidates are called for personal counseling at the IHM Dehradun campus.
- During counseling, candidates must produce original documents for verification, including: **Mark sheets and certificates of qualifying examination, Admit card, ID proof (Aadhaar Card / Passport / School ID), Caste certificate (if applicable)**
- Counselling provides candidates an opportunity to choose their preferred programme based on merit and availability of seats.

Step 4: Fee Submission

- After counseling and programme allocation, candidates must submit the required admission fee within the specified timeframe.
- Fee can be paid online, or at the campus, as per the institute guidelines.

Step 5: Final Admission Confirmation

- Upon successful verification of documents and fee payment, candidates receive official confirmation of admission.
- Admission confirmation ensures enrollment in the Diploma or Craftsmanship programme for the academic session 2026–27.
- Students are then invited to attend the orientation and commencement of classes at the start of the session.

Reservation and Seat allocation

Reservations shall be provided as per the applicable rules of the Uttarakhand State Government. Seat allocation for reserved categories in IHM-DAT 2026 shall be finalized by the Institute based on merit and institutional requirements. Guidelines issued by the State Government, Central Government, or NCHMCT, Noida, as amended from time to time, shall be applicable

Career Opportunities for Diploma & Craftsmanship

Graduates of Diploma and Craftsmanship Programmes at IHM Dehradun are equipped with practical skills, professional knowledge, and industry exposure, making them highly employable in a variety of roles across the hospitality and tourism sectors. Some of the prominent career opportunities include:

1. Hotels, Resorts, and Fast Food Chains

Positions: Commis Chef, Assistant Chef, Front Office Executive, F&B Server, Housekeeping Executive, Opportunities exist in luxury hotels, resorts, budget hotels, and multinational fast-food chains. Candidates gain exposure to day-to-day hotel operations, guest services, and culinary management, preparing them for supervisory and managerial roles in the future.

2. Kitchen, Food & Beverage, and Housekeeping Trainees

Hands-on training roles: Professional kitchens and bakeries, Restaurant and banquet services, Housekeeping departments of hotels, cruise ships, and resorts. Develop practical skills, operational knowledge, and professional discipline required to excel in hospitality operations.

3. Cabin Crew in National & International Airlines

Hospitality-trained candidates can pursue careers as cabin crew or in-flight service personnel, leveraging customer service, communication skills, and grooming standards learned during the programme.

4. Lab Assistants in Catering Institutes or Training Centers

Opportunity to work as assistant trainers, demonstrators, or lab assistants in culinary, bakery, or hospitality training institutes. Involves supporting faculty, organizing practical sessions, and assisting students in skill development.

5. Entrepreneurs in Bakery, Café, or Catering Business

Graduates can start their own food ventures, cafés, bakeries, catering services, or specialty food outlets. Training in culinary techniques, bar operations, service etiquette, and kitchen management provides the foundation for successful entrepreneurship.

6. Trainees in Tourism Development Corporations and Travel Agencies

Opportunities in tourism offices, travel and tour operators, heritage and cultural centers, and hospitality-related government organizations. Roles include guest relations, tour coordination, tourism promotion, and hospitality service management.

Additional Opportunities:

- Cruise ships, resorts, and hotels abroad for international exposure, Participation in culinary competitions, workshops, and hospitality events to enhance professional growth. Roles in event management, banquets, and corporate hospitality services

Scholarship Benefits

Scholarships will be awarded to the selected candidates by the State Government or Central Government, depending on the candidate's domicile and eligibility criteria. The scholarship amount, duration, and other terms will be as per the applicable government regulations.

IHM-DAT 2026

IHM Dehradun Admission Test

**For Admission to Diploma /
Craftsmanship programmes**



Contact Information

IHM-DAT Cell,

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Phone: +91-135-2550272, 2550339, 9520006160, 9520006158

Email: ihmdadmission@gmail.com

Website: www.ihmddn.com



For Application fee payment:
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Branch: Ballupur
IFSC Code: HDFC0001399

