

**INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY AND
APPLIED NUTRITION, HYDERABAD.
STAFF PROFILE**

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| NAME | S Sam Nirmal |
| DESIGNATION | Lecturer |
| SPECIALIZATION | Food Production, Tourism & Management. |
| EDUCATIONAL QUALIFICATIONS | <ul style="list-style-type: none"> • MPhil(Tourism Management) • Master of Tourism Management • Diploma In Hotel Management |
| PROFESSIONAL QUALIFICATIONS | <ul style="list-style-type: none"> • Qualified Learning Facilitator • Direct Trainer Skills • Refresher Course on Food Safety • Advance Culinary principles program • Hygienic Meat processing, preservation & quality control progra • Culinary Development Program |
| EXPERIENCE | <ul style="list-style-type: none"> • Working As Lecturer since 2006 in IHM-HYDERABAD • Worked As Assistant Lecturer from 2003 to 2006 in IHM-SHILLONG • Worked with GRT Grand Days, Chennai |
| RESEARCH & ACADEMIC CONTRIBUTION | <p><u>Conference Presentations & Research Publications</u></p> <ul style="list-style-type: none"> • Published a research paper titled “Tribal Culture on Telangana Cuisine” in international journal of innovative Science and research technology (IJISRT) ISSN no. 2456-2165. • Published a research paper titled “popularization of river tourism in Andhra Pradesh & Telangana” in international journal of innovative Science and research technology (IJISRT) ISSN no. 2456-2165 • Published a research paper titled “Impact of the covid-19 pandemic on travel and tourism industry & future revival strategy with special reference to Indian tourism sector” in the book named as Hospitality and tourism industry post pandemic challenges and opportunities. • Attended international conference on Augmenting tourism infrastructure, assurance of quality standards in tourist services and opportunities in the context of sustainable tourism in India organized by central university of Kerala and presented a paper on “Tourism promotion and marketing strategies in Hyderabad region”. • Published a research paper titled “Hydroponic farming in Indian hotels” in international journal of innovative Science and research technology (IJISRT) ISSN no. 2456-2165. |

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| | <ul style="list-style-type: none"> • Attended International conference on Hospitality Industry vision 2025 organized by NCHMCT and presented a paper titled “Green initiatives at hotels - A case study of Taj Falaknuma Palace ,Hyderabad” • Attended and presented a paper titled “The Nizam’s Table” at the National conference Organized by NCHMCT |
| <p>WORKSHOPS & SEMINARS ATTENDED</p> | <ul style="list-style-type: none"> • The New Normal by The Westin Mind space, Hyderabad • Attended a 2 day workshop on Japanese cuisine and Pastry workshop Conducted by NCHMCT. • Attended 6 days online faculty development program organized by IHM Bhopal. • Attended national Workshop on Application of food safety and standards in hotel & restaurant in hotel sector organized by IHM Ahmadabad • Attended FSSAI Online training on Covid-19 guide lines for food handlers. • Attended 2days national Webinar on “How to be a Better online Teacher” Organized by NCHMCT. |