

**ST. JOSEPH'S INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY, PALAI**

ACADEMIC REPORT 2025

15th Governing Council Meeting

On 21st March 2026 at 11 a m

Preamble

- Admissions 2025-26
- Academic Excellence
- Placement Statistics
- Internship Statistics
- Faculty Development Programmes
- Student Development Programmes
- Industry Academia Relationship
- Global Academic Collaborations
- Value added Programmes for students
- Co and Extra Curricular Activities
- Infrastructure development
- Accreditation and Ranking
- Community Development Programmes
- New initiatives
- SJIVT Programmes
- The Way Forward.

On the XV Meeting of the Board of Governors, I am happy to submit this report before the honorable members.

Admission 2025-26

Permitted Intake 180

Total applications received	- 198
Total students admitted	- 163
Number discontinued	- 32
Total strength	- 131

Year wise student strength at the campus

Year of admission	Existing strength
2022-23	116
2023-24	144
2024-25	134
2025-26	131
Total	525

Academic Excellence (2025-26)

Overall 71.4%

Batch	Semester	No. of students Enrolled	No. of students passed	Pass Percentage
2021-25	VII	97	79	81.44
	VIII	97	63	64.94
2022-26	IV	116	86	74.14
	V	118	98	83.5
2023-27	IV	145	110	75.86
	V	144	114	79.16
2024-28	I	156	61	39.1
	II	141	86	60.99

Job Placement Statistics 2025-26

The practice of providing 100% placement assistance during the previous years continued this year too. The details of current year placement are furnished below:

Total No. of final year students	No. of students opted for placements	No. of students opted for higher studies	No. of students placed in Pan India (As on date)	No. of students placed in overseas (As on date)	No. of students yet to be placed (As on date)
116	93	23	74	19	00
No. of companies visited for recruitment	No. of companies from overseas	Highest salary offered	No. of offer letters received	No. of students got multiple placement offers	Percentage of placements
18	02	6,72,000/- PA	132	24	100

Placements

Sl.No.	Particulars	2023-24	2024-25
1	Total No. of students	105	97
2	No. of students registered for placements	83	83
3	No. of students placed	83	83
4	Number opted higher studies	22	14
5	Total No. of students placed Nationally	82	81
6	No. of students placed internationally	01	02

Internship Placements 2025-26

As part of VI semester studies the students are at present undergoing their Industrial Exposure Training in leading hotels. The details of Internship Placements 2025-26 are :

Batch	Total No. of students	Duration	Placed in Kerala	Placed in Maharashtra	Placed in Karnataka	Placed in Goa	Placed in Telangana	Placed in Tamil Nadu
VI sem	144	5 months Dec-April	23	4	74	21	18	4

Major Hotel Brands

Taj Group	Oberoi	ITC	Four Seasons	IHG Holiday Inn	IHG Crowne Plaza	JW Mariott
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Faculty Development Programms 2025-26

Total number of faculty members at the campus (full time)		23
Number of faculty members attended the FDPs (AICTE-UGC)	18	78%
Number of faculty members published research papers	05	22%
Number of research publications	15	65%
Number of faculty presented papers in conferences/seminars	09	39%
Total number of papers presented	21	91%

Mr. Brian Cicil Verghese, Consultant, Stimulus India Bangalore participated as the resource person in the In house faculty Development Programme

Faculty as Resource Person to International Symposium

In the symposium on Tourism and Asian Modernization organized jointly by Mahatma Gandhi University, held on 24 & 25 September 2025, Dr Sheri Kurian participated as resource person.

Induction Programme 2025 (HEIP 2025)

Induction programme for the 2025 batch students was held on 1st July 2025 Dr Jacob Punnoose IPS, former DGP, Kerala was the Chief Guest and Mr Sureshkumar, GM, Ramda, Kochi, Participated as Guest of Honour. Induction programmes were also held on commencement of each semester.

Student Development Program 2025-26

1. Patent obtained for “design” Developed by Ms. Rebecca Ann & Mr. Alen J Dominic . The Product based Patent is expected shortly.
2. Students and faculty members of the PHA Yuva participated in the Annual Convention held at Bangalore
3. As part of Jingle Gala Edition 2 (Pala Palate) a Cake Mixing Ceremony and cake fest in which more than 150 cake varieties were displayed.
4. Mock Interview and Personality Development session was conducted on 3 & 4 December 2025 under the guidance of Dr Pious Thomas, HoD, MBA dept., SJCT Palai.
5. Conducted International Guest Lectures in which Mr. Gerald Lipman from Adelaide and Mr Sharth Nambiar from Australia participated.

Club Activities

As part of student development programmes, the inside clubs of the Institute viz., Pariavarna, Connoisseur, Officiana Frontal, and **Esperanza** conducted number of programmes, competitions and sessions related to the respective subjects of the clubs.

Student Achievements – Inter Collegiate Competitions

Our students participated and won prizes in the following inter collegiate competitions

1. Mr. Jonath J Kottoor participated in the National Level Management Fest held on 11 February 2025 organised by Naipunnya Institute of Management, Pongam and won the Best Bartender award.

2. In the Impulso Treasure Hunt competition conducted by Santhigiri Institute of Mangement Mr K S John Alwin won II Prize.

3. Mr. Abhijith J Roy participated in the 16th Edition of Atithya – A Reflection of Hospitality held during 4-6 February 2026.

5. Ms. Rebecca Ann Alex won II prize for the “Product Launch” in the National Level Management Fest Emperio 25 held at Girideepam Colleges.

Industry Academia – Global Connect

As part of Industry Academic – Global Connect SJHMCT has signed MoU with KOUT food Company, Kuwait, for Student and Faculty Development in Retails Food Business, Campus Recruitments, Imparting Knowledge and Skill Support and assistance in the academic activities and Priority for our Institute.

MoU has also been signed with Four Point Sheraton, Kochi, for Student & Faculty Development, Sharing of Knowledge on Trends and Practices, Priority for our Institute during recruitment and training.

An International Seminar on “New Age Culinary Arts was organized in this Institute in association with Catrion-KSA, Tamara Group, CGH Earth & Taj Vivanta in which Chef Thomas A Gugler, Vice President, Catrion,KSA, Soudi Airlines) was the Chief Guest.

In the programme organized as part of Industry Academia Connect, SJHMCT organized a programme on 8th July 2025 in association with Chevron Industries, Mysore, for the Tech based Housekeeping solutions, Training on Enrionmental friendly cleaning solution and Roboting & Machine Cleaning. Mr.Sam Cherian, MD, and Mr. Benjamin Alexander, Director, Sales and Cliient Relations, Schevaran Laboratories .

Institute & NGO Connect

With the objective of Training and development of students in the Vegan Cuisine, the Institute has signed MoU with Vegan Outreach – A Canadian based NGO who is into the promotion of Vegan Cuisine worldwide.

Value Additions to Students

Several value addition programmes were conducted in the field of Accommodation Management and F & B Management for the benefit of students. They are :

Training Program by Chevrans Industries, Mysore and Flower Arrangement Workshop for Accommodation Management. For F & B Management students a Workshop of SICS Pastry Art & Hot Plate Presentation Workshop under the leadership of Master Trainer Chef Dimuthu Kumarasinghe.

Two of our students Joe C Antony and Karthik Naryan have qualified for the grand finale of “My Thali Superchef-2025).

Co & Extra Curricular Activities – Field Visits

Field visit: Our students visited Hotel Sankalpura United Kites in Karnataka.

Competitions: Our students participated in various inter-collegiate competitions

Sports: Sports day of the Institute was held on 26 February 2026.

Infrastructure Development

During the reporting year cleaning equipments were purchased at a cost of Rs 7,25,838/-

Accreditation and Ranking

Apart from getting NAAC Accreditation during the previous year, I am happy to report that our Institute has been accredited by Worldchefs (WACS) as a Recognized School.

Our Institute has been ranked and featured by Global Human Resource Development Centre (GHRDC). Further, the Institute has got 57th rank featured by India Today and 8th rank featured by The Week.

SJIHMCT is a participant in National Institutional Ranking Framework (NIRF) 2026.

In the Global Human Resource Development Centre’s Hotel Management Institutions survey 2025, SJIHMCT was awarded 7th Rank in the Category of Excellence, 2nd Rank in the State of Kerala (Private) and 5th Rank in the Southern Region (Private)

Achievements 2025-26 – International Accreditation

The Worldchefs Board of Director and Education Committee on 20 November 2025 has accorded Recognition to SJIHMC for Quality Culinary Education.

Convocation Programme at Crowne Plaza Kochi

Under the Agnes Hospitality Club, a convocation programme was conducted at Crowne Plaza Kochi, for the school students who underwent a training programme in the Institute.

Community Development Programmes

The NSS unit of SJHMCT in association with Bharananganam Grama Panchayat has conducted several community engagement and social responsibility initiatives. They include Training programme for Anganvdi Teachers 2025, Say No to Drugs Awareness Programme etc.

New Initiatives at the Campus

Students are provided with an extra free hour for Value Added Programmes, Mentor meeting, Club activities etc.

Live Restaurant, Café Chronicle, an evening café managed by the students continue functioning in the campus.

SJIVT Report

The details of students who passed out from SJIVT for the past two years and their present position are:

2024-25: Iyein Rom – Gokulam Grand Kumarakom

Goutham Biju - Backwater Ripples Kumarakom

Amal Palathingal – Foggy Knolls Resort Vagamon

Albin Salji - Not working

2025-26 : Alan Geo Shaju - Exam to be held in April 2026

Basil C Raju

Libin Kurian

Status of the New P G Programme : Tourism & Aviation Management

Syllabus compiled by us in 2024

Received UGC clarification in 2025

Syllabus approved by M G University in 2026

Inspection conducted by M G University on 23.02.2026

Meeting held with CIAL Academy on 26.02.2026

Further Requirements:- We need to get affiliation order from M G University followed by Government Order (NOC), necessary classrooms furniture and staff for the programme when clearance from competent authorities are received to commence admissions.

Projected 5 year Plan 2022 and Status of Accomplishment 2026

Projected 5 year Plan 2022	Status of Accomplishment 2026
NAAC Accreditation	NAAC Accredited
WACS Accreditation	WACS Accredited
Autonomy	2F in progress
Ranking & Rating Pan India	Ranked & Rated by India Today, GHRDC, The Week
Patent Registration	Patent Registered
P G Programme in Tourism	PG Programme in Tourism & Aviation – Approved
Short-Term Skill Development Programs (NEP)	SJIVT – Affiliated to CBSS
Paper Presentations/Publications	Improved in volue – Published 4 books under SJHMCT Publications
More Partnerships with reputed overseas institutions for global exposure	Average 2 per year

The Way Forward - Next 6 year Plan

The Way Forward	Next 6 year Plan
Elevation of the Institute to College	Multi Disciplinary Programmes to be introduced
Introducing New Age courses	Culinary Arts, Business Analytics, Revenue Management, Barista, Entrepreneurship
International Recognitions for the college	More of international collaborations, Joint programmes, Patents, Publications, Cultural Exchange
Approved Research Centre (HM. Tourism and Aviation)	M G University & Enrollment in Erasmus Scheme of EU

REQUIREMENTS PROPOSED

Before concluding the report, considering the future development of our Institute, may I be permitted to submit before the hon'ble members the following requirements.

1. Separate Block for the Autonomous Related work
2. Additional class rooms and administration facilities for the new programmes.
3. Guest accommodation
4. Tech based upgradation of class rooms

CONCLUSION


I am glad to report that all possible steps to provide quality education and training to our students and possible efforts were taken for their overall development. Monthly staff meetings are being conducted to co-ordinate and carry out the activities and implementation of academic as well as other programmes. I would like to state that overall functioning of the Institute during the period of report was smooth.

I take this opportunity to thank the management for their wholehearted support, guidance, and co-operation extended for the smooth functioning of the Institute without which it could not be fruitful and effective.

I would like to place on record my sincere gratitude to our Chairman Very Rev. Msgr. Dr Joseph Thadathil, Rev. Dr. James John Mangalath, our Adiministrator and Rev. Fr. Joseph Vattappillil, Director, for their valuable support and guidance extended to me in achieving the goal.

I also thank all the faculty and staff for their co-operation, dedication for paving the way for the smooth functioning of the Institute.

Thank you,


PRINCIPAL
St. Joseph's Institute of
Hotel Management &
Catering Technology, Palai

Dr. SHERI KURIAN