



I N D I A

Developing Leaders.... *in Hospitality*



about us

Since its establishment in 1986, the American Hospitality Academy (AHA) has been providing hospitality training for 1000's of students worldwide at premier resorts and hotels including Marriott, Ritz Carlton, Hyatt, Sheraton and Hilton. As a result of over 25 years of effectively bridging learning in the classroom with the application in the real world, AHA has created a global network of hotel and culinary arts schools.

AHA's International Hotel Management Schools' (AHA - IHMS) curriculum is career focused and ensures our courses are relevant to the hospitality industry and your future career. We not only provide our students with a strong academic foundation, but also give the practical training, teamwork and cultural understanding skills they need to function from day one in the workplace anywhere in the world.





academic program

OUR MISSION

Providing future hospitality leaders with the knowledge, practical training, leadership and multi cultural skills necessary to succeed in today's global economy.



The global presence of AHA has made us acutely aware of the diversity of educational systems, cultures, standards, and expectations around the world as well as the specific needs and challenges of the hospitality industry in the 21st Century.

AHA's curriculum combines leading edge, hands-on hospitality and culinary instruction with premier "real world" international internships.

Diploma in International Hospitality Management (DIHM)

The aim of the DIHM is to offer students, who wish to work at a supervisory level within the industry, a comprehensive hospitality education. Students will be introduced to all aspects of hospitality service operations and the wide array of career opportunities available within the industry.

Diploma in International Culinary Arts(DICA)

The DICA equips aspiring chefs with the fundamentals of cooking and baking. DICA covers principles, procedures and techniques in the preparation of different types of food. It provides students with a comprehensive culinary education grounded in an in-depth understanding of the hospitality industry.

Upon successful completion of the DICA or DIHM program, it is expected that graduates will have developed:

- ★ The knowledge and practical skills necessary for a career in the culinary and hospitality industry.
- ★ The technical skills and product knowledge required in their chosen field.
- ★ An understanding and application of basic supervisory skills.
- ★ Teamwork and leadership skills relevant to managing a culturally-diverse workforce.
- ★ A strong work and service ethic, positive attitude, sense of responsibility and integrity.

International Internships and Career Placement

AHA Graduates will have preferred placements at some of the most prestigious hotels and resorts in the world. Since 1986, AHA has been placing 1000's of students from around the world in luxury brands including: Marriott, Hilton, Hyatt, Ritz Carlton and Sheraton.

Utilizing AHA's 25 years of internship placement experience and its global network of industry partners around the world, AHA is in an ideal position to support students beyond graduation, paving their way into a successful career in the hospitality industry through career placement and counseling services.

Welcome to AHA India

Developing Tomorrow's Hospitality Leaders Today!

Welcome to AHA in India. Our school is located in Goa, a glorious slice of India hugging the country's western coastline and bounded by the Arabian Sea. It is one of the richest states and is renowned for its swaying palms, white sands, sparkling waters, churches, and temples - all of which attract over 2 million visitors annually. A Portuguese outpost in India for almost 500 years, the influence of colonial rule can still be seen in the exquisite, crumbling architecture and the East-meets-West cuisine which combines coconut milk, palm vinegar and chilies with traditional Portuguese ingredients.

You can enjoy the laid back Goan lunchtime and siesta, walk through the old city and visit the half dozen imposing churches and cathedrals among the largest in Asia. Or you can brace yourself for the invigoration of a white-water waterfall or dive off the coast to see many species of reef fish, hard and soft corals and even shipwrecks.

Our School

AHA India in Goa has been established by GESTO, a hospitality training Initiative of Emerge Learning Services Limited and that is part of one of the fastest growing Skill Development Institutions in India. GESTO is the Portuguese word for "Gesture."

At GESTO these gestures signifies not only physical actions but also the strength of character, the zest for life, respect for work and the personal satisfaction that comes from superb performance on the job as well as in the classroom.

Approvals and Affiliations

Gesto Culinary and Hospitality Academy is recognized by the Human Resource Development Foundation, Government of Goa and The Bharathiar University, Coimbatore from the State of Tamil Nadu, India.

Non Resident Student Fees

	DIHM	DICA
Tuition Year One	\$1840	\$2300
Tuition Year Two	\$1380	\$1840
TOTAL	\$3220	\$4140
Other Fees:	\$875	\$815

Fees include: application fee, uniforms, books, and culinary or hospitality kit and basic learning supplies.

Our Global Campuses

- ★ Stellenbosch, South Africa
- ★ Manila, Philippines
- ★ Istanbul, Turkey
- ★ Goa, India
- ★ Kathmandu, Nepal

Summer Starting Date
June 21, 2012





DISCOVER why
the AHA *difference*
makes **ALL** the
difference for a
successful career in
hospitality.

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