ABOUT RICHM

Message from Managing Director

It is with great pleasure that I extend a welcome to you on behalf of the members of the Faculty and staff of RICHM.

The college has been focusing on producing highly qualified professional individuals through our systematic academic/ vocational program on hospitality management. The institutions impart various hotel management courses with an objective to prepare skilled workforce for every growing hospitality industry. Being one of the top hotel management institutions in Chitwan, we offer unlimited opportunities in the field of hospitality. The institute has state of art infrastructure and experienced faculty to train the youth for employability and for entrepreneurship.

We assure that we are committed to the course of the student community to help them mould their future and achieve their goals. The team of RICHM welcomes you to an exciting journey in the Hospitality industry. Thank you for choosing our esteemed organization.

INTRODUCTION:

Royal International College of Hotel Management (RICHM) is a professional technical educational institution established in the year 2018. It has been offering Advance Diploma in Hospitality Management (ADHM), Diploma in Hospitality Management (DHM) and Diploma in Global Culinary Arts (DGCA) course and other various short-term training courses like: Bakery and Pastries, Barista professional, Waiter, Bartender, Commercial cook, etc. These courses are accredited by Scottish Qualification Authority (SQA), UK and credited by Scottish Credit and Qualifications Framework (SCQF), UK which is comparable to European Qualifications Framework (EQF). It is established by a group of dynamic and energetic hospitality professionals. Its aim is to develop skilled, semi-skilled manpower in

hotel management sector.

ADHM (Advance Diploma in Hospitality Management):-

This program is includes the learning of all the



DHM (Diploma in Hospitality Management):-

This program extensively covers all the major aspects of hospitality management. It has been developed to provide an edge by enhancing his/her employment potential in hospitality industry.

DGCA (Diploma in Global Culinary Arts):-

This program aims to prepare world class culinary chef in Nepal. The programme also imparts knowledge on the daily operating mechanism of a food and beverage outlet.

OUR FEATURES:

- Internationally Recognized and Accredited course
- Highly Qualified and Experienced Faculty Members
- International Standards well equipped Practical Labs
- Associated with many National and International Hotels/ Resorts
- Free Books and Practical Tool Kits
- Credit Transfers for ADHM Students
- 6/12 Month Internship and Placement Facility
- Leadership Skills/Life Skills Training



