



OPENING A WORLD OF OPPORTUNITIES

The NMIMS Legacy

In 1981, Shri Vile Parle Kelavani Mandal (SVKM) established Narsee Monjee Institute of Management Studies (NMIMS) to meet the growing demand for management education. In 2003, NMIMS was declared a Deemed to be University under Section 3 of the UGC Act 1956. The vision of the University is to be a globally admired University by 2030. The mission of NMIMS is to emerge as a Centre of Excellence, best in class in India and Asia and yearning to be the best in the world by 2030.

With the legacy of 40 years, NMIMS has grown to be not only one of the top-10 B-schools in India but also emerged as a multi-disciplinary, multi-campus University at Mumbai, Navi Mumbai, Indore, Shirpur, Dhule, Bengaluru, Hyderabad and Chandigarh and seventeen constituent schools that include Management, Family Business, Engineering, Pharmacy, Architecture, Commerce, Economics, Law, Science, Liberal Arts, Design, Performing Arts, Mathematical Science, Agricultural Science, Hospitality Management, Branding & Advertising and Distance Learning. In addition, we have nine Centres of Excellence as well at the University.

The consistent academic quality, research focus, faculty from top national and global institutes and strong industry linkages at NMIMS has placed it amongst the nation's prime centres of educational excellence and research today. More than 17000 students and about 750 full-time faculty members, 10 faculty members with Fulbright Scholarship and Humboldt International Scholarship for post-doctoral researchers are part of India's most sought after academic community.

About the School

The academic brilliance of NMIMS Deemed to be University continues to impact the society by launching the School of Hospitality Management (SoHM), it is combining the best of Hospitality and Management which is a win-win proposition for all the students. The school will infuse the vibrant minds with a rare combination of Hospitality Operations & Managerial skills and will make them uber competitive.

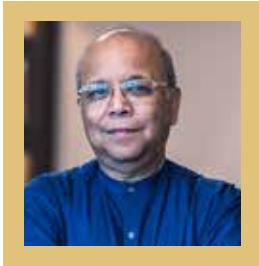
The School of Hospitality Management is a new age education system which understands the ever-evolving Hospitality sector and the school offers innovative tools to students so they can carve a niche place for themselves. What sets the school apart is the assimilation of minutest details pertaining to Hospitality and Management and making it available for students in an effective way.



Highlights

- International Internship and Placement Opportunities
- Multiple Career Choices
- Futuristic Curriculum and Experiential Learning
- Pathway to World Class NMIMS MBA
- State-of-the-art Infrastructure
- Strong Industry Representation

Message from the Leaders



Dr. Rajan Saxena
Vice Chancellor
NMIMS Deemed to be University

Dear Students/Parents,

We are an aspirational society, which is primarily young raring to improve the standard of living. In this pursuit, Higher Education is seen as a pathway to enhanced employability. NMIMS believes that it has a significant role to play in providing good quality education that also enhances students' employability. It also believes that industry and society need graduates with different knowledge and skills. Hence, it has gone beyond management education and established multiple schools in different disciplines offering multiple programs.

Technology has also today radically changed the scope of education. It has opened doors to global sources of learning through MOOCs and other internet enabled education models. NMIMS programs today are a blend of such knowledge sources.

Besides, no more now, programs can remain confined to a single discipline. There is a need for curating multidisciplinary programs and NMIMS in its true sense leverages its relationship with industry to make these programs relevant.

Having remained accredited at the highest level by NAAC and NBA, AACSB and MBA at global level, NMIMS is an example of benchmark quality in Higher Education in India.

I encourage you to experience our program as listed in this brochure.



Dr. Ruchita Verma
Dean
School of Hospitality Management

Dear Students/Parents,

I take this opportunity to welcome you all to SVKM's Narsee Monjee Institute of Management Studies (NMIMS) - School of Hospitality Management (SoHM). SVKM's NMIMS is one of the top Management Schools in India.

SVKM's NMIMS - SoHM with its modern campus in Navi Mumbai is all about hands-on training, critical thinking, research and application. SoHM's hospitality program is being brought to the students by stalwarts of education. The students will be taught, mentored and closely monitored by a team of experts who are experienced and passionate about what they do and represent.

The philosophy of the school is to motivate the students to help them attain the best of their potential and give them appropriate industry interface. In sync with the ethos of the NMIMS University, the School of Hospitality Management will be a leader in hospitality and management education. After graduating from our program, our students will be ready to work in any segment of the service industry, anywhere in the world.

It is a beginning of an exciting journey into a world of opportunities. I look forward to your enrollment in our ambitious program to explore this universe to the fullest!

Once again I welcome you all!!!

Program Details & Course Structure

PROGRAM

BBA - Hospitality Operations and Management

DURATION

3 Years

The program starts in July and ends in the following May

ELIGIBILITY

10 + 2

with a minimum 50% marks from any field

YEAR I

Semester - I

Principles of Culinary Arts & Nutrition	Principles of Food and Beverage Service - I
Principles of Front Office - I	Principles of Accommodation Operations - I
Introduction to Computer Technology	Effective Communication
Management Practices - I	Principles of Accounting

Semester - II

Principles of Culinary Arts & Food Safety	Principles of Food & Beverage Service - II
Principles of Front Office - II	Principles of Accommodation Operations - II
Uses of Computer Technology in Hospitality	Business Communication
Management Practices - II	Managerial Economics

YEAR II

Semester - III

Culinary Operations & Regional Cuisines of India	Food & Beverage Operations - I
Front Office Operations - I	Accommodation Operations - I
Introduction to Tourism	Human Resource Management
Introduction to Marketing	Socio-Cultural Resources of India

Semester - IV

Internship - 6 months

YEAR III

Semester - V

Culinary Operations & International Cuisines	Food & Beverage Operations - II
Front Office Operations - II	Accommodation Operations - II
Environmental Science and Impacts of Tourism	Services Marketing Management
Meetings Incentives Conferences and Exhibitions	Principles of Operations Management

Semester - VI

Food Styling and Entrepreneurship	Food & Beverage Management
Rooms Division Management	Human-centric Approach to Business
Travel Management	Revenue Management
Retail Operations & Management	Financial Management

Detailed Curriculum

The curriculum is designed to understand the aspects of Hospitality Operations and Management in a pragmatic manner so that students retain it for their life time. With this degree, students can easily navigate the world of the Hospitality industry or any other service sector and carve a highly respectable career.

BBA in Hospitality Operations and Management with its thoughtful curriculum spreads over six semesters.

Year 1: The students are given an introduction to various skills of Hospitality Operations and Management in the first two semesters.

Year 2: In the third semester, the intensity increases to attain competency in Operations and Management. In the fourth semester, a mandatory industry internship is included in order to get an experience of the real industry challenges.

Year 3: The fifth semester focuses on areas of specialization. The sixth semester focuses on Entrepreneurship in Hospitality and Business Management.

As part of the curriculum, engagement with the industry will be prioritized to take learning beyond the four walls of the campus. The program offers a judicious mix of education that delivers a balance between knowledge of Hospitality Operations required by the industry and the management expertise to apply the same into viable practices.

Personality development and leadership training is an ongoing part of the entire curriculum which develops the students into strategic thinkers with a well-balanced personality, poise, charm and the right attitude to enter any segment of the industry upon graduation.

Faculty

With decades of training and industry exposure behind them, our faculty knows what's in the mind of every student and helps them polish their skill sets and overcome weaknesses so that they gain headway at every stage.

Pedagogy

Our pedagogy gives insight into the Art and Science of Creativity and Management for the Hospitality industry. The students will be given hands-on experience in the field of Culinary Arts, Bakery and Patisserie, Accommodation Operations and Rooms Division Management.

The teaching methodology through various classroom lectures, industry visits, projects, events and internship help students to imbibe professional skills and practices. This approach will transform them into professionals who are very much in demand and always in command in the service industry.

FACILITIES

The School has a State-Of-The-Art Infrastructure comprising of practical labs, classrooms and recreational spaces.



Basic Training Kitchen



Basic Training Restaurant



Bakery & Confectionary



Front Office Lab



Accommodation Lab



Library



Modern Cafeteria



Music Room



Games Room

BOARD OF STUDIES



Chef Sunil Kumar Awasthi
Co-Founder & COO KhanaGadi.com



Mr. Anthony Gaskell
Chairman
Confederation of Indian
Industry Goa Logistics Panel



Prin. Sanyogita Morarji
Principal
Ramanath Payyade College of
Hospitality Management Studies
Convener - Hospitality
Committee, University of Mumbai



Dr. Neeti Sethi Bose
Head Creative Industries
Shushant School of Design



Mr. Bimal Bodaji
Director
Training & Business Development
Indus Hospitality Careers & Training



Chef Kaviraj Khialani
Celebrity Chef



Mr. Amit Suman
Learning & Development Manager
Taj Hotels Palaces Resorts Safaris



Mr. R. Veeraraghavan
Head Training
Reliance Brands Ltd.



Mr. Vinayak Mhatre
General Manager
Four Points by Sheraton Mumbai

ADMISSION PROCESS

Students graduating from various streams of 10+2 with a minimum 50% marks will be admitted to the Program through an 'Entrance Test' conducted in April/May. Post the test, students are screened for their communication and their interest in the service industry through a personal interview.

CAREER OPPORTUNITIES

A dedicated placement team with years of industry placement experience will be guiding the students in their recruitment period. Job-ready graduates will have the ability and knack to gain a start in the rapidly evolving Hospitality & service industry and gradually realize their dreams and ambition.



Hotels



Airline industry



Cruise liners



Retail



Luxury



PR



Events



Tourism



Food service industry

2, Pethapada, Sector 33, Kharghar, Navi Mumbai, Maharashtra - 410210.

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