



**A cut above the rest**

**World of Opportunities in Hospitality**



## Dr. P. Manikandan

Dean I/C,  
School of Hospitality Management

# Message from the Dean

Dear Students,

I am delighted to welcome you to the SVKM's NMIMS School of Hospitality Management (SoHM) community where great academic Journey's begin!

SoHM is a leader in Hospitality and Management education in the country. As Dean I/C of SoHM, I am thrilled to extend a warm invitation to explore our institution and discover the endless possibilities that awaits you.

The philosophy of the school is to motivate you and fuel your passion by upskilling to be Industry ready. SoHM with its state-of-the-art infrastructure and a team of experienced faculty committed to providing a comprehensive education that equips students with the knowledge, skills, and values necessary to succeed in today's dynamic service industry. Our passionate faculty mentors will constantly guide you throughout the course.

Students are placed across the globe through our National and International network. Our proud alumni are employed in diverse fields such as Airlines, Hotels, Event Management, Food service Industry and Luxury retail. Entrepreneurial students embark on their own start-ups with our incubation centre guidance.

There are a variety of opportunities awaiting you through this incredible course. Let's embark on an exciting journey into a world of opportunities. I look forward to your enrolment in our ambitious programme to explore your passion and live your dreams.

Once again, I welcome you all!



# Decoding The Story

## The NMIMS Legacy

- Shri Vile Parle Kelavani Mandal (SVKM) founded Narsee Monjee Institute of Management studies (NMIMS) in the year 1981
- NMIMS is a Deemed-to-be University and one of the top-10 B-Schools in India
- 43 years of legacy
- 750+ Full time faculty
- 17,000+ students across campuses
- **Campuses:** Mumbai, Navi Mumbai, Bangalore, Hyderabad, Indore, Chandigarh and Shirpur
- 17 Specialised schools
- 1348+ Companies associated with
- International academic linkages across the globe

## Highlights

### School of Hospitality Management

- International internship and placement opportunities
- World class infrastructure
- Multiple career choices
- Unique futuristic curriculum with the right mix of Hospitality and Management
- Experiential learning
- Strong industry representation

# Programme

## BBA (Hospitality Operations & Management)

**Duration** : 3-years (6-Semesters)

**Eligibility** : 10+2 with a minimum of 50% marks from any stream

## Course Structure

### Year 1

#### Semester I

Principles of Culinary Arts & Food Safety

Principles of Food & Beverage Service-I

Principles of Front Office-I

Principles of Accommodation-I

Computer Applications

Business Communication

Principles of Accounting

#### Semester II

Principles of Culinary Arts & Nutrition

Principles of Food & Beverage Service-II

Principles of Front Office-II

Principles of Accommodation-II

Principles of Management

New Technologies in Hospitality

Managerial Economics

### Year 2

#### Semester III

Culinary Operations

Food and Beverage Operations

Front Office Operations

Accommodation Operations

Meetings, Incentives  
Conferences and Exhibitions

Environmental Science

Principles of Marketing

#### Semester IV

Industrial Exposure Training -  
6-Months

### Year 3

#### Semester V

Culinary Management-I

Food and Beverage  
Management-I

Rooms Division Management-I

Human Resource Management

Personality Development  
Programme

Travel and Tourism  
Management

Retail Operations &  
Management

#### Semester VI

Culinary Management-II

Food and Beverage  
Management-II

Rooms Division Management-II

Business Entrepreneurship

Digital Marketing

Financial Management

Strategic Management



# Broadly Speaking

## Detailed Curriculum

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 experience of real industry challenges.

**Year 3 :** The fifth & sixth semester focuses on entrepreneurship & business management skills.

As part of the curriculum students will participate in co-curricular activities such as workshops, seminars & events. Also, extra-curricular activities such as sports & culturals are highly recommended for students to participate.

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 global experience & research, our faculty are always available to mould & polish the skills set of students 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.





# The World Within

## Facilities

The School has state-of-the-art infrastructure comprising practical labs, classrooms and recreational spaces.

- | Basic Training Kitchen
- | Front Office Lab
- | Advanced Training Restaurant
- | Quantity Training Kitchen
- | Basic Training Restaurant
- | Accommodation Lab
- | Music Room
- | Gymnasium
- | Bakery & Confectionary
- | Library
- | Advanced Training Kitchen
- | Language Lab



# Admission Process

## Step to Apply



- Login to <http://Hospitality.nmims.edu> to register/Apply
- Students graduating from various streams of 10+2 or equivalent with a minimum 50% marks will be admitted to the Programme
- Written Test & personal Interview (50 marks each)

## 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



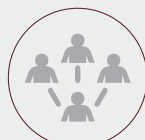
Cruise Liners



Retail



Luxury



PR



Events

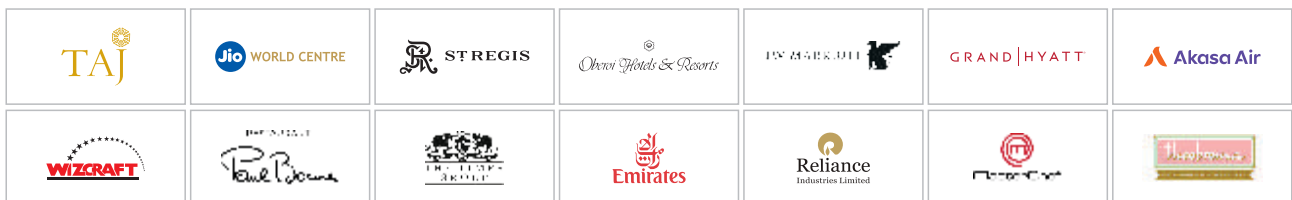


Food Stylist



Food Service Industry

## Top Recruiters



SCHOOL OF  
HOSPITALITY MANAGEMENT

Plot # 2, Below Pethpada Metro Station, Pethapada, Sector 33,  
Kharghar, Navi Mumbai, Maharashtra - 410210.

Mail : [admissionssohm@nmims.edu](mailto:admissionssohm@nmims.edu)

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