



**A cut above the rest**

**World of Opportunities in Hospitality**



**Dr. Shefali Joshi**

Dean, 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 journeys begin!

SoHM is a leader in Hospitality, Tourism and Management education in the country. As Dean 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 up-skilling 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

- 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
- 44 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 Management) / (Hons.)

Duration : 3\* Years / 4 Years

*\*As per the NEP 2020 guidelines, Students who successfully complete four-year programme will be eligible for Hons. Degrees in their respective disciplines. After three years, there will be an exit option available to students with a BBA Degree. By the end of the second year of the three-year programme, students who wish to pursue a four-year Honours Degree must indicate their preference.*

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

## Course Structure

Year 1	Year 2	Year 3	Year 4 (Hons) Degree
<b>Semester I</b>	<b>Semester III</b>	<b>Semester V</b>	<b>Semester VII</b>
Culinary Foundation - I	Indian Gastronomy & Volume Operations	International Cuisine	Event Management
Food & Beverage Service Foundation - I	Food & Beverage Operations	Food & Beverage Management-I	Hospitality Law
Front Office Fundamentals - I	Front Office Management	Rooms Division Management - I	Research Methodology
Accommodation Operations - I	Accommodation Management	MICE	Elective 2 - Wellness Tourism Management /Facility Management
Principles of Management	Sustainable Hospitality	Tourism Economics	Elective 3 - Aviation management /Retail management
Computer Applications	Accounting Concepts & Practices	Human Capital Management	Food Product Development/Business Plan
Applied Yoga & Wellness	Services Marketing		
Personal Finance			
<b>Year 1</b>	<b>Year 2</b>	<b>Year 3</b>	<b>Year 4 (Hons) Degree</b>
<b>Semester II</b>	<b>Semester IV</b>	<b>Semester VI</b>	<b>Semester VIII</b>
Culinary Foundation - II	Professional Industrial Exposure Training	Modernist Cuisine	Research Project / Capstone
Food & Beverage Service Foundation - II		Food & Beverage Management - II	Business ethics and Corporate Governance
Front Office Fundamentals - II		Rooms Division Management - II	Strategic Management
Accommodation Operations - II		Elective 1- Entrepreneurship Development/ Design Thinking in Hospitality	Revenue Management
Ayurveda & Ahara		Travel & Tourism Management	Elective 4 Luxury Management / Cruise Management
Foreign Language (Spanish or French)			
Personal Branding & Business Communication		New Technologies in Hospitality	Leading with Impact

# Programme

## BBA (Tourism Management) / (Hons.)

**Duration** : 3\* years / 4 years

*\*As per the NEP 2020 guidelines, Students who successfully complete four-year programme will be eligible for honours degrees in their respective disciplines. After three years, there will be an exit option available to students with a BBA degree. By the end of the second year of the three-year programme, students who wish to pursue a four-year Honours degree must indicate their preference.*

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

## Course Structure

Year 1	Year 2	Year 3	Year 4 (Hons) Degree
<b>Semester I</b>	<b>Semester III</b>	<b>Semester V</b>	<b>Semester VII</b>
Tourism Principles & Practices	Transport & Air Travel Management	Professional Industrial Training	Research Methodology
Tourism Resources of India	Tour Operations & Travel Agency Management		Tourism Product Development / Business Plan
Introduction to Hospitality Industry	Tourism Marketing		Tourism Analytics
Indian Culture & Tourism	Human Capital Management		Elective 1 - Wellness Tourism/Medical Tourism
Principles of Management	Hospitality Food & Beverage Operations		Elective 2 - Culinary Tourism/Religious Tourism
Computer Applications	Foreign Language - II (Spanish or French)		New Technologies in Tourism
Applied Yoga & Wellness	Indian Management Thoughts		Financial Management
Personal Finance			
<b>Year 1</b>	<b>Year 2</b>	<b>Year 3</b>	<b>Year 4 (Hons) Degree</b>
<b>Semester II</b>	<b>Semester IV</b>	<b>Semester VI</b>	<b>Semester VIII</b>
Popular Destinations of the World	Legal Framework for Tourism	Strategic & Operations Management	Research Project / Capstone Dissertation
Accounting Concepts & Practices	Tourism Psychology	Aviation Management	Elective 3 - Cruise Tourism / Sports Tourism
Tourism Geography	Hospitality Rooms Division Operations	Customer Relationship Management	International Tourism Business
Experiential Tourism & Sustainable Development	Digital Marketing	Event Management	Elective 4- Adventure Tourism/Heritage Tourism
Personal Branding & Business Communication	Destination Branding & Management	Global Distribution Systems (GDS)	
Traditional Indian Hospitality & Tourism Practices	Entrepreneurship Development	Tourism Economics	
Foreign Language - I (Spanish or French)	MICE	Skill Enhancement Workshop - Career Readiness in Global Tourism	Design Thinking for Tourism

# Faculty

With decades of international experience and research expertise, our faculty remain committed to shaping and enhancing students' skill sets so they progress confidently 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
- | Demonstration Kitchen
- | 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
- Personal Interview (50 marks each)

## Career Opportunities



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, Pethpada, Sector 33,  
Kharghar, Navi Mumbai, Maharashtra - 410210.

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

☎ 8149115209 / 989780484 / 1800 102 5138

🌐 <https://Hospitality.nmims.edu>

📷 [/nmims\\_hospitality/?hl=en](https://www.instagram.com/nmims_hospitality/?hl=en)

