



**A cut above the rest**

**World of Opportunities in Hospitality**



## **Dr. Ruchita Verma**

Dean,  
School of Hospitality Management

# **Message from the Dean**

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 - SoHM, with its modern campus in Navi Mumbai, is all about hands-on training, critical thinking, research and application. SoHM's hospitality programmes are being brought to the students by the stalwarts of education. The students are 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 an appropriate industry interface. In sync with the ethos of the NMIMS University, the School of Hospitality Management is a leader in Hospitality and Management education. After graduating from our programme, 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 programme to explore this universe to the fullest!

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
- 40 years of legacy
- 750+ Full time faculty
- 17,000+ students across campuses
- **Campuses:** Mumbai, Navi Mumbai, Bangalore, Hyderabad, Indore, Chandigarh, Shirpur and Dhule
- 17 Specialised schools
- 1348+ Companies associated with
- International academic linkages across the globe

## Highlights

### School of Hospitality Management

- Started in 2019 at Navi Mumbai Campus
- 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 and 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

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 Hospitality industry or any other service sector and carve a highly respectable career for themselves.

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 semester focuses on areas of specialization. The sixth semester lays emphasis on Entrepreneurship in Hospitality and Business Management.

As a part of the curriculum, engagement with the industry will be prioritised to take learning beyond the four walls of the campus. The programme 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.





# The World Within

## Facilities

The School has state-of-the-art infrastructure comprising 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             |
| Quantity Training Kitchen | Gymnasium                 | Language Lab           |



# Admission Process

- Login to <http://Hospitality.nmims.edu> to register/Apply.
- Students graduating from various streams of 10+2 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

