



SVKM'S

NMIMS[®]

Deemed to be UNIVERSITY



PLACEMENT BROCHURE



TABLE OF CONTENTS

1. NMIMS University Legacy & Heritage	03
2. About SoHM	04
3. Director's Message	05
4. Dean IC Message	06
5. Our Faculty	07
6. Infrastructure at SoHM	08
7. SoHM Curriculum	11
8. Life At NMIMS SoHM	12
9. Industrial Visits	13
10. Placement Highlights	14
11. Batch Demographics	16
12. Deputy Director Placement Message	18
13. NMIMS Navi Mumbai Placement Committee	19



SCHOOL OF
HOSPITALITY MANAGEMENT



OUR LEGACY & HERITAGE

With the legacy of 38 years, today SVKM's NMIMS figures in the top-10 B-schools of India. The University has campuses at Mumbai, Navi Mumbai, Indore, Shirpur, Dhule, Bengaluru, Chandigarh, and Hyderabad. The campuses boast of 17 multi-disciplinary schools that include

Hospitality Management, Management, Engineering, Pharmacy, Architecture, Commerce, Economics, Law, Science, Liberal Arts, Design, Performing Arts, Branding & Advertising, Mathematical Science, Agriculture and Distance Learning.

In addition, we have 9 centers of excellence as well at the university.

Its international affiliations include University of Bristol, State University of New York, University of Leeds Columbia University - School of Professional Studies and Virginia Tech University at Albany. The Navi Mumbai Campus is known for its focus on holistic development of students with constant guidance and support from the Industry.

University Ranking : Secured Top Rank in TOI Ranking 2023 under Emerging University Category.



ABOUT SCHOOL OF HOSPITALITY MANAGEMENT

An education in the hospitality field is the beginning of an exciting journey into a plethora of opportunities through creativity, application and self-realization. In sync with the ethos of NMIMS University, The School of Hospitality Management (SOHM) is born with a need to develop future ready leaders with combined values of Hospitality and Managerial skills. The School of Hospitality offers an innovative BBA in Hospitality Operations & Management program in which it addresses solutions to the changing paradigms in the Hospitality industry due to technology, creativity and socio cultural changes. The School of Hospitality management is creating leaders of tomorrow, who can be disruptive and innovative by using technology and technical skills taught in the SOHM.



Dr. Shubhasheesh Bhattacharya

*Campus Director
NMIMS, Navi Mumbai*



At SVKM's NMIMS - School of Hospitality and Operations Management, Navi Mumbai, we take pride in our commitment to nurturing the leaders and entrepreneurs of tomorrow. Our program's effort is to prepare competent, sensitive, and ethical managers and leaders who can contribute towards the industry, nation-building and for the society at large. In today's fast-paced world, where change is the only constant, we understand the need to equip our students with the skills, knowledge, and mind-set to excel in every field. We take pride in our faculty, who are more than just educators, they also act as mentors of our students, guiding and inspiring our them to achieve their highest potential. At NMIMS Navi Mumbai, we have always believed in pushing the boundaries of excellence in education and beyond. We are more than just an institution, we are a hub of transformative experience, where students embark on a journey of discovery, growth, and empowerment. Our commitment to nurturing future leaders is unwavering, and we strive to create an environment that fosters holistic development, critical thinking, and innovation. In our pursuit of excellence, we are committed to preparing our students for success in this fast-paced world which is full of uncertainties and challenges that have never been seen before. Our approach extends beyond conventional education as we emphasize adaptability and resilience encouraging our students to embrace change and learn from experience. Continuous learning and opportunities, networking, and a culture of agility and innovation are woven into our curriculum. We foster emotional intelligence, critical thinking, and problem-solving skills. The Teaching pedagogy has a balanced mix of lectures, case studies, student presentations, student-research and other modern methods of education and training. Summer internship programs with organisations, help students to apply and experiment with what they have learnt in classrooms. To adapt to the constantly moving world our course has been designed to challenge them every day with academic and non-academic tasks to prepare them for the corporate world. Our students go through multiple events such as Presentations, Case Competition, Group Discussions as well as multiple value-added sessions to upskill themselves by keeping up with the latest technology that is being used in the industry. Regular interaction with industry experts as well as a strong alumni network help them to understand more and more about the real life business challenges and prepare them for the future ahead. Our Students have grown from solidarity to quality and have evolved into professionals who now await an opportunity to prove their merit. I am confident that our students will make your organization proud and will be an asset to your organization. Our alumni have set new benchmarks, excelled at all tasks entrusted to them, and phenomenally escalated the prospects of the organizations where they work.



Dr. P. Manikandan

*Dean In-Charge School of Hospitality
Management NMIMS, Navi Mumbai*

The contemporary business landscape is experiencing rapid and continuous transformation, making it challenging for graduates to cultivate competencies required to navigate through the changes. To be Industry ready, We at School of Hospitality Management (SoHM), NMIMS University, Navi Mumbai have adopted a student-centered approach, aiming to equip our students with the skills and knowledge necessary to assume dynamic roles and contribute towards achieving organizational goals. We encourage students to be agile, adapt to change, and respond effectively to emerging situations, while simultaneously fostering their skills and managerial abilities, thus enabling them to lead and work effectively within teams.

Our mission at SoHM, NMIMS, Navi Mumbai, is to bridge the gap between management education and the ever-evolving Hospitality Business Environment. We have worked towards preparing our students for the challenges of industry, by integrating top notch labs with latest technologies and equipments being used in the industry along with skills in business domains (such as Digital Marketing, Financial Management, Entrepreneurship, HR, etc.) to enhance the curriculum. We are keen to collaborate with industry leaders like you, to shape future leaders and managers. We offer support to students through live projects, market research, recruitment drives, industry visits, guest lectures, summer internships, and final placements. In this journey we welcome your collaboration in creating future ready hospitality professionals and requesting to rotate in various departments of your esteemed organisation.

We look forward to a mutually beneficial and enduring partnership between your organization and SoHM, NMIMS Navi Mumbai.



OUR FACULTY



Dr. P Manikandan
Dean In-Charge



Dr. Ketan Chande
Associate Professor



Dr. Bimal Kumar Ekka
Assistant Professor



Prof. Karishma Chauhan
Assistant Professor



Dr. Rahul Kanekar
Assistant Professor



INFRASTRUCTURE

Basic Training Kitchen

Familiarity with the art & science of cooking indeed is an essential part of hospitality operations. Students are introduced to the world of culinary arts in the basic training kitchen. They get familiar with the various modern kitchen equipment's and are shown the intricate cutting methods to begin with. As they further get familiar national and international cuisine practices are introduced and well trained with professional Chef instructors.

Bakery & Confectionary

This lab is where the students learn to make scrumptious breads, cakes, cookies and pastries from around the globe. The lab specializes in high-end cakes, pastries, tortes and sweet table displays.





INFRASTRUCTURE

Housekeeping Lab & Training Guest Room

A replica of five star hotel guest rooms and housekeeping cleaning Pantry are part of housekeeping labs where students get to learn the latest housekeeping practices through hands on training.

Basic Training Restaurant.

Training irrespective of how a student performs in the classroom sessions, a practical restaurant training is indispensable to bloom and nurture the latent service and managerial skills in him/her, the training restaurant will be used to teach the service etiquettes/skills in exceeding guest expectations and problem solving in the real life situations.





INFRASTRUCTURE

Front office Lab

A replica of a five star hotel front office where the students get trained in front office skills through role play, situation handling and case studies. Apart from this the students also get expertise into handling front office software through hands on practice on PMS software in front office practical classes.

Library

The library is well equipped with modern facilities and resources (print and electronic) in the forms of online databases, micro-documents, books, journals, standards, thesis, reports, etc. It has also developed a full-fledged digital library equipped with necessary modern equipment in order to provide various digital mode library lending services.





BBA(HOSPITALITY OPERATIONS & MANAGEMENT)

Course Structure

Year - 1 Semester - I	Year - 2 Semester - III	Year - 3 Semester - V
Principles of Culinary Arts & Food Safety	Culinary Operations	Culinary Management - I
Principles of Food and Beverage Service - I	Food & Beverage Operations	Food & Beverage Operations Management - I
Principles of Front Office - I	Front Office Operations	Rooms Division Management - I
Principles of Accommodation - I	Accommodation Operations	Human Resource Management
Computer Applications	Meetings, Incentives, Conferences and Exhibitions	Personality Development Programme
Business Communication	Environmental Science	Travel and Tourism Management
Principles of Accounting	Principles of Marketing	Retail Operations & Management
Year - 1 Semester - II	Year - 2 Semester - IV	Year - 3 Semester - VI
Principles of Culinary Arts & Nutrition	Industrial Exposure Training - 6-Months	Culinary Management - II
Principles of Food & Beverage Service - II		Food & Beverage Management - II
Principles of Front Office - II		Rooms Division Management - II
Principles of Accommodation - II		Business Entrepreneurship
Principles of Management		Digital Marketing
New Technologies in Hospitality		Financial Management
Managerial Economics		Strategic Management



LIFE AT NMIMS





INDUSTRIAL VISITS





PLACEMENT HIGHLIGHTS

BATCH 2024 STATISTICS

HIGHEST PACKAGE - 5 LPA

AVERAGE PACKAGE - 2.64 LPA

MEDIAN OFFERED - 1.56 LPA

Chart Title



- | | |
|---------------------------|--------------------------------|
| ■ Job role | ■ Trainee |
| ■ Media Sales Executive | ■ Graduate Development Trainee |
| ■ Assistant Steward - F&B | ■ Assistant - Front office |
| ■ Commis - Kitchen | ■ Sales executive |
| ■ Front Office Associate | ■ Slaes & marketing associate |
| ■ OJT | ■ consultant |



RECRUITING BRANDS


The Oberoi Group

**FOOD
LINK**


TAJ
LANDS END
MUMBAI


PRASAD
FOOD DIVINE
GROUP OF HOTELS

GRAND | HYATT


MARRIOTT
NAVI MUMBAI

 **ST REGIS**

ATICA


WORLD
CONVENTION
CENTRE
MUMBAI

SUTHERLAND
GLOBAL SERVICES®

 **PARADISE™
GROUP**
Your World. Our Vision.
ISO - 9001: 2008 Certified Organization


FINESTAR

 **SAHARA STAR**
A Step Ahead

SOFITEL
HOTELS & RESORTS



zomato


ACCOR

JW MARRIOTT

Marriott.
HOTELS & RESORTS

travelxp^{4K}

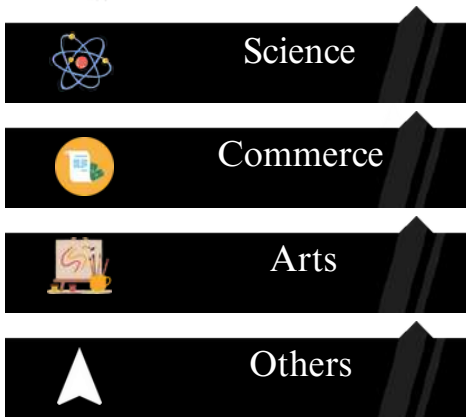


BATCH DEMOGRAPHIC 2022-2025

Batch 2022 - 2025 Final Placements - 45



Educational Background



Students Area of Interests



Geographic spread



spread across
11 States

Age



18 To 23

BATCH STRENGTH FOR FINAL PLACEMENTS 2025



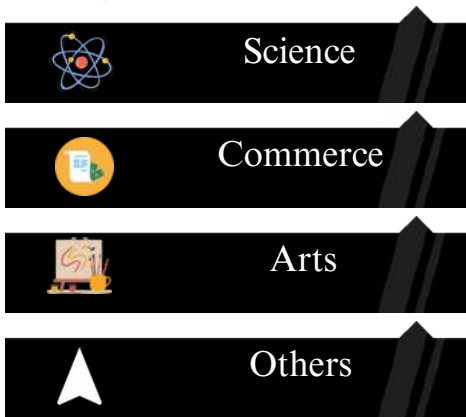


BATCH DEMOGRAPHIC 2023-2026

Batch 2023 - 2026 Winter Internship - 57



Educational Background



Students Area of Interests



Geographic spread



spread across
11 States

Age



18 To 23

BATCH STRENGTH FOR WINTER INTERNSHIP 2026





MS. KAVITA KADAM

Deputy Director Placement



The Placement Committee at NMIMS Navi Mumbai is driven with zeal to achieve the best placement records. Our campus has been achieving constant growth in its placement records thanks to the dedication, efforts, and support from our Director, Associate Dean, Faculty, staff, and Placement Committee. My sincere appreciation goes out to our recruiters who played a huge role in our previous batches' success. Our aim is to continually expand our network of recruiters and establish lasting relationships by partnering with corporates. The SOHM Batch of 2022-2025 consists of a talented pool of enthusiastic and dynamic students who are constantly on their toes to prepare themselves to enter the corporate and service arena as a full-time workforce. The SOHM Batch of 2023-2026 is keen to learn and get industry experience in their 4-month internship period. With immense pleasure, I would like to invite our recruiters for the Placements Season 2024-2025.



PLACEMENT COMMITTEE

Ms. Vaishali Raut

Placement Coordinator

E: Vaishali.Raut@nmims.edu

M: 9082555018

Senior Placement Members

Mr. Garvit Agarwal

GARVIT.AGARWAL093@nmims.in

Mr. Mehfuz Petkar

MEHFUZ.PETKAR074@nmims.in

Mr. Kunal Kokare

KUNAL.KOKARE055@nmims.in

Mr. Faeque Khan

FAEEQUEAFFHAM.KHAN032@nmims.in

Ms. Sanvida Desai

SANVIDA.DESAI080@nmims.in



SVKM'S Narsee Monjee Institute of Management Studies
Plot No. 2, Pethapada, Sector 33, Kharghar, Navi Mumbai
410210, Maharashtra, India.

Tel: +91-022-35476584

Email: sohm.placements@nmims.edu

Website: www.nmimsnavimumbai.org

