



NIHM

NATIONAL INSTITUTE OF HOSPITALITY MANAGEMENT

NATIONAL INSTITUTE OF HOSPITALITY MANAGEMENT VASAI

- Degree Program in Hospitality Studies
- Diploma Program in Hospitality and Catering Management
- Diploma and Short Programs in Bakery, Bartending & Retail Management
- Exclusive Hospitality Training for Cruise Liners
- Up-To-Date Infrastructure
- Experimental Learning
- Experienced Faculties



www.nihmedu.org



NIHM



NATIONAL INSTITUTE OF HOSPITALITY MANAGEMENT



Above Mc Donalds
Bhabolanaka, Vasai West



Hospitality beyond borders... Come and carve your own story

Some could say the hospitality industry makes the world go round. Perhaps, that's a bit of an exaggeration, but it cannot be denied that the hospitality industry plays a critical role in world business. It is one of the world's largest and fastest growing industries, creating a new job every 2.5 seconds. That means a lot of opportunities for you to make a splash.

The Indian hospitality industry accounts for around 6.2 per cent of the national GDP and 8.8 per cent of total employment. It has emerged as one of the key industries driving growth of the services sector and thereby, the Indian economy.

JOIN HOSPITALITY INDUSTRY FOR A REWARDING, GROWING AND RECESSION -FREE CAREER.
HOSPITALITY INDUSTRY

40%

Salary Increment
In The Last 3 Years

50%

YOY Growth In
Youth Joining Hospitality

30%

Rise In The Demand For
Young Chefs

37

Average Age Of GM,
The Youngest

82,512

Branded Hotel Rooms
In India

200+

New Star Hotels Launched
In India Since 2011

Why NIHM?

(National Institute of Hospitality Management)

NIHM not only prepares you for a career in hospitality industry, it also equips you with the necessary business acumen to achieve long-term success. By providing the right balance between theoretical knowledge and intensive practical training, NIHM helps its students in bridging the gap between their academic achievements and the requirements of the industry from young professionals.

A qualification from NIHM provides the “cutting edge” that enables you to stand out from the crowd.

The NIHM EDGE

Special training in



BARTENDING



FOOD CARVING



EUROPEAN PASTRIES

- Exclusive hospitality training for Cruise Liners
 - Personality Development Programs
 - Counselling for International Placements and Immigration
 - Assistance in pursuing Post Graduate courses in the UK, Canada, Australia and New Zealand
-

VISION

To be the most sought after hospitality management institute for the industry professionals of tomorrow.

MISSION

To be at the forefront of hospitality education by equipping young aspiring professionals with knowledge, skills and professionalism for their future careers.

VALUES

We are committed to...

- Pursuit of excellence
- Professionalism
- Diversity
- Integrity
- Sustainability

MANAGEMENT TEAM....



PRASHANTH CHEMBALA

Chef CP carries with him 25 years of quality Food & Beverage experience with entrepreneurial accomplishment. Beginning the career with Oberoi Hotels and Resorts, Mumbai, Spreading his wings beyond India, he steps his foot into another aspect of management as an Executive Chef of Velassaru, Maldives. Chef has Honed his craft in kitchens at the Culinary Institute of America in Newyork, USA. Working as a Corporate Chef for 7 years with LPQ India opened his doors to entrepreneurship. Now he is the Co-Founder and Managing Director of Bistro Brain Hospitality Services LLP doing restaurant and hotel consulting projects in India and abroad.



AMBILI NAIR

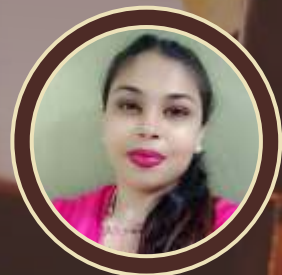
Ambili's entrepreneurial journey began after gaining insights into their parent business Bistro Brain that's into restaurant consulting, and her journey continues by being a Co-Partner in Bassein Education Private Limited that manages NIHM Vasai followed by her own clothing brand and many other micro businesses. Her key contribution has been into strategic decisions, finance, business development and administration.



CHEF PRASHANT M MACHADO
Head of Operations



JAGRUTI S. BAMBARDEKAR
Course coordinator &
Administration



NIKITA WAGH
Counsellor & Management
Lecturer

LEARNING ECO-SYSTEM AT NIHM

The teaching infrastructure and support facilities at NIHM are geared to provide our students an engaging and stimulating learning experience. The classrooms are equipped with modern teaching aides. Our state-of-the-art labs provide invaluable practical experience that helps them to understand and apply (in almost real-life!) the theoretical concepts they have learnt.



THE KITCHEN



THE BAKERY



THE ACCOMMODATION



THE FRONT OFFICE



THE RESTAURANT

OTHER FACILITIES...

- Well stocked collection of textbooks and reference books.
- Assistance to outstation students in securing accommodation
- Separate changing rooms for boys & girls
- High speed internet facility
- CCTV Surveillance
- Well-equipped with fire safety measures



Courses We Offer at NIHM

Your gateway to a successful career in hospitality and hotel management begins here. At the **National Institute of Hospitality Management (NIHM), Vasai**, We offer a range of professional programs designed to suit every level of interest and career ambition whether you're just starting out or seeking to specialize.

Our curriculum is designed in alignment with current industry standards, ensuring practical exposure, soft skills development, and job readiness. We combine classroom learning with hands-on experiences, internships, and industry interface sessions.

Degree Program

B.Sc in Hospitality Studies (3 Years – Full-Time Offline Program)

This program is designed for students who aspire to build a long-term career in the hospitality sector, including hotel operations, culinary arts, tourism, and event management. The B.Sc in Hospitality Studies is a UGC-recognized undergraduate degree that lays a strong academic and practical foundation.

Program Highlights:

- Structured over 6 semesters (3 years)
- Blends theoretical knowledge with real-world industry training
- Regular practicals in fully-equipped training kitchens, restaurants, and labs
- Industrial training and internships with reputed hotels and hospitality brands
- Personality development and foreign language support

Key Subjects Include:

- Food Production & Culinary Arts
- Front Office Operations
- Housekeeping Management
- Food & Beverage Service
- Hospitality Marketing & Sales
- Tourism & Event Management
- Business Communication and Soft Skills
- Environmental Studies and Hospitality Law
- Internship and Industry Exposure

Career Opportunities:

Graduates can explore roles such as Hotel Manager, Chef, Front Office Executive, Event Coordinator, Travel Desk Manager, Cruise Line Staff, and more. They can also pursue MBA or postgraduate diplomas in hospitality.

Eligibility: 12th pass in any stream from a recognized board.

Diploma Programs (State Board Certified – Maharashtra)

Our diploma programs are aimed at individuals who want to acquire job-specific hospitality skills in a shorter duration. These programs are recognized by the Maharashtra State Board and prepare students for immediate employment in hotels, restaurants, and related sectors.

1. Diploma in Hospitality & Catering Management (1 Year)

This one-year diploma covers all the core areas of hotel operations. Students get trained in culinary skills, food & beverage service, front office tasks, and housekeeping operations.

Learning Outcomes:

- Basic to intermediate knowledge of hospitality functions
- Hands-on kitchen and service experience
- Grooming, etiquette, and customer service training
- Industry-ready skill set for entry-level roles

Ideal For: Students seeking a compact but comprehensive hotel management course after 10th or 12th.

2. F&B Service Diploma (6 Months)

This course focuses specifically on the food and beverage department. From learning table settings to menu planning and guest interaction, students are taught everything needed to become efficient food service professionals.

Skills Developed:

- Food & beverage service techniques
- Restaurant and banquet management
- Wine & beverage knowledge
- Guest handling and communication

Career Path: Steward, F&B Assistant, Waiter, Room Service Attendant

3. Bakery Diploma (1 Year)

Covers professional baking techniques for breads, cookies, cakes, pastries, and desserts. Students are trained in bakery hygiene, commercial kitchen equipment, and decorative presentation techniques.

Program Coverage:

- Artisanal bread-making
- Patisserie and confectionery
- Chocolate and sugar work
- Baking science and measurements

Career Opportunities: Baker, Pastry Chef, Cake Decorator, Entrepreneur

Short-Term Certificate Programs (3 Months Each)

These fast-track certificate programs are ideal for students, homemakers, career switchers, and professionals looking to upgrade specific skills. Each course is practical in nature and focuses on employability.

1. Retail Management

A focused program that introduces students to retail operations and consumer behavior. It includes training on merchandising, customer interaction, store display techniques, and sales.

You Will Learn:

- Basics of retail store operations
- Inventory and stock control
- Visual merchandising
- Customer relationship management

Career Options: Sales Associate, Retail Supervisor, Store Manager Trainee

2. Bakery Basic Program

Beginner-friendly course covering simple baking techniques for those who want to explore bakery as a hobby or career option.

- What You Learn:**
- Preparation of cookies, cakes, muffins, and pastries
 - Oven operation and baking methods
 - Kitchen safety and hygiene
 - Basic decoration and plating

Who Should Enroll: Home bakers, aspiring pastry chefs, culinary enthusiasts

3. Bar Tending

Train to become a skilled bartender through this dynamic course. Learn about bar tools, alcoholic and non-alcoholic beverages, and drink mixing.

Topics Covered:

- Cocktail and mocktail preparation
- Glassware and garnishing
- Bar setup and maintenance
- Legal aspects and responsible service

Career Roles: Bartender, Mixologist, Beverage Steward, Bar Assistant

Free Online Seminar: "Why a Career in Hotel Management?"

Explore your potential in the world of hospitality through our exclusive Sunday webinar. Our faculty members and alumni share valuable insights, career pathways, and guidance on choosing the right course.

- Webinar Includes:**
- Live Q&A with career counselors
 - Industry trends in hospitality and tourism
 - Guidance on admission process
 - Alumni success stories

Every Sunday | First Session: 11 May 2025

12:00 PM – 01:00 PM

Online via Zoom/Google Meet (link shared after registration)

Register Now

Need Help Choosing the Right Program?

We're here to guide you in making the best choice for your future. Whether you want to build a full-time career or start a small business in hospitality, NIHM has a program for you.

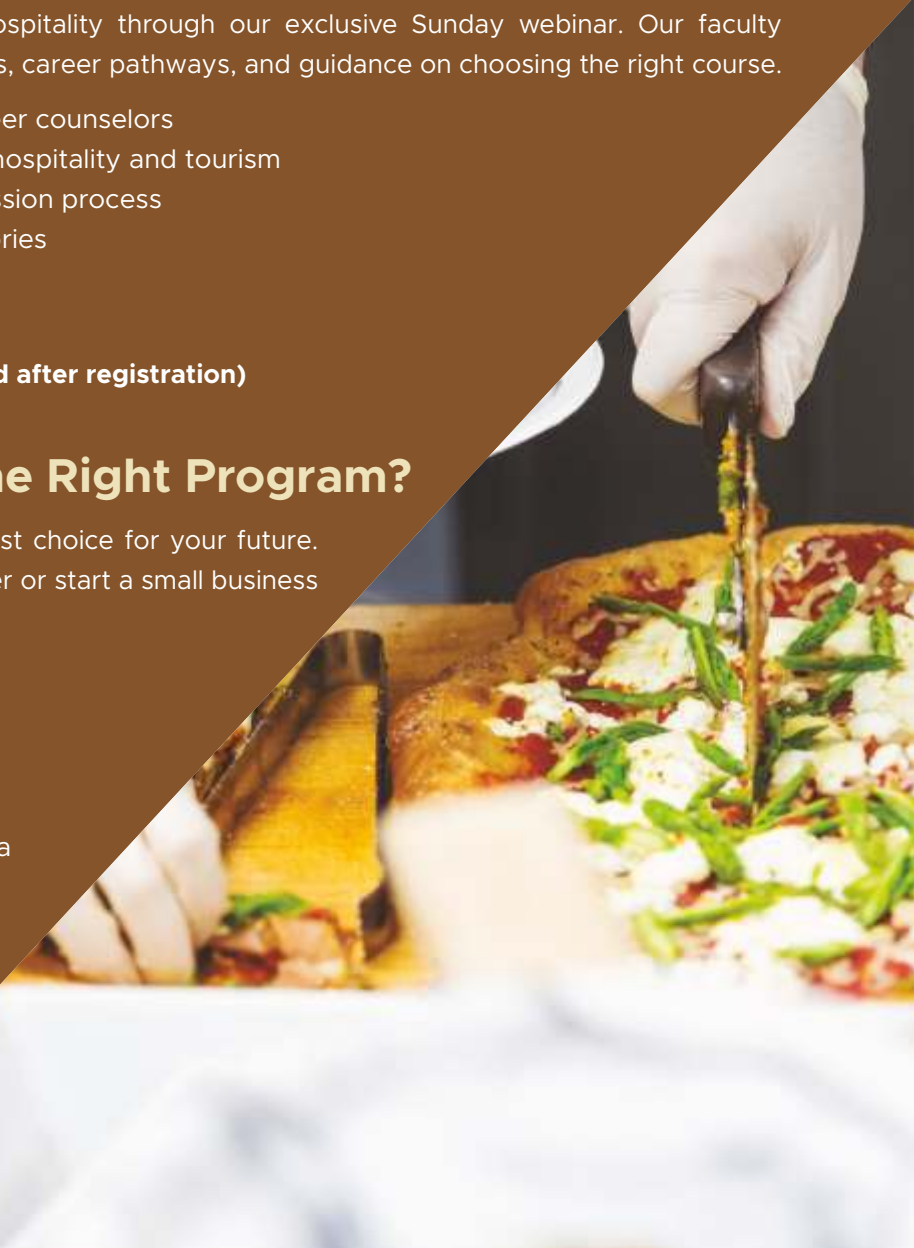
Contact Our Admissions Team:

+91-7499492126 | +91-8698939408

www.nihmedu.org

nationalinstitute2019@gmail.com

Let us help you take the first step toward a rewarding future in hospitality!



EXCLUSIVE TRAINING FOR CRUISE LINE HOSPITALITY

Service and Hospitality positions are some of the most important jobs in the working model of a cruise ship. Jobs in the service and hospitality arena can be split into four sub-categories:

HOUSEKEEPING

HOTEL ADMINISTRATION

FOOD AND BEVERAGE

PURSERS



INTERNATIONAL TIE-UPS FOR FURTHER STUDIES IN CANADA / NZ / AUS / UK

NIHM has extensive International tie-ups for pursuing post graduate courses abroad. We Facilitate necessary certifications like IELTS, for immigration to countries like Canada, Australia, New Zealand, The UK, The USA & Europe.

PLACEMENTS...

Tie-ups with leading hotels and restaurant brands...



RECOMMENDATIONS



I have known Chef Prashanth Chembala since our Oberoi days together. Today, I am happy and proud to see him associated with me in several projects as an Independent Chef Consultant that brought about a paradigm shift in his career from his managerial skills to entrepreneurial accomplishment. His set out into starting NIHM shall surely bring about a new approach in the way education shall be imparted to future generation in hospitality sector.

Chef Ajay Chopra,

Celebrity Chef, Chef Consultant,
Owner of Zion Hospitality Pvt. Ltd.



I have known Prashanth Chembala for almost 2 decades and seen him transition from a hotelier to an entrepreneur building a successful brand. His venture into education sector uses his rich experience that will surely add value to the future of the hospitality industry.

Abhishek Sharma,

Cluster General Manager,
Soneva Hotels and Resorts



NIHM is going to be one of the most respected hospitality institutes in the country and I highly recommend it for those who want to build their career in this steam. Prashant Chembala has started this institute with a vision of elevating competencies and attitude of future leaders.

Prashant is a true professional and widely recognised in the country for his unparalleled work, passion, skill and vision.

I am sure, NIHM is going to be another key success story for Prashant and his team.

Chandan Tiwari
C.O.O , Yum Brands





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