



NSHM Knowledge Campus



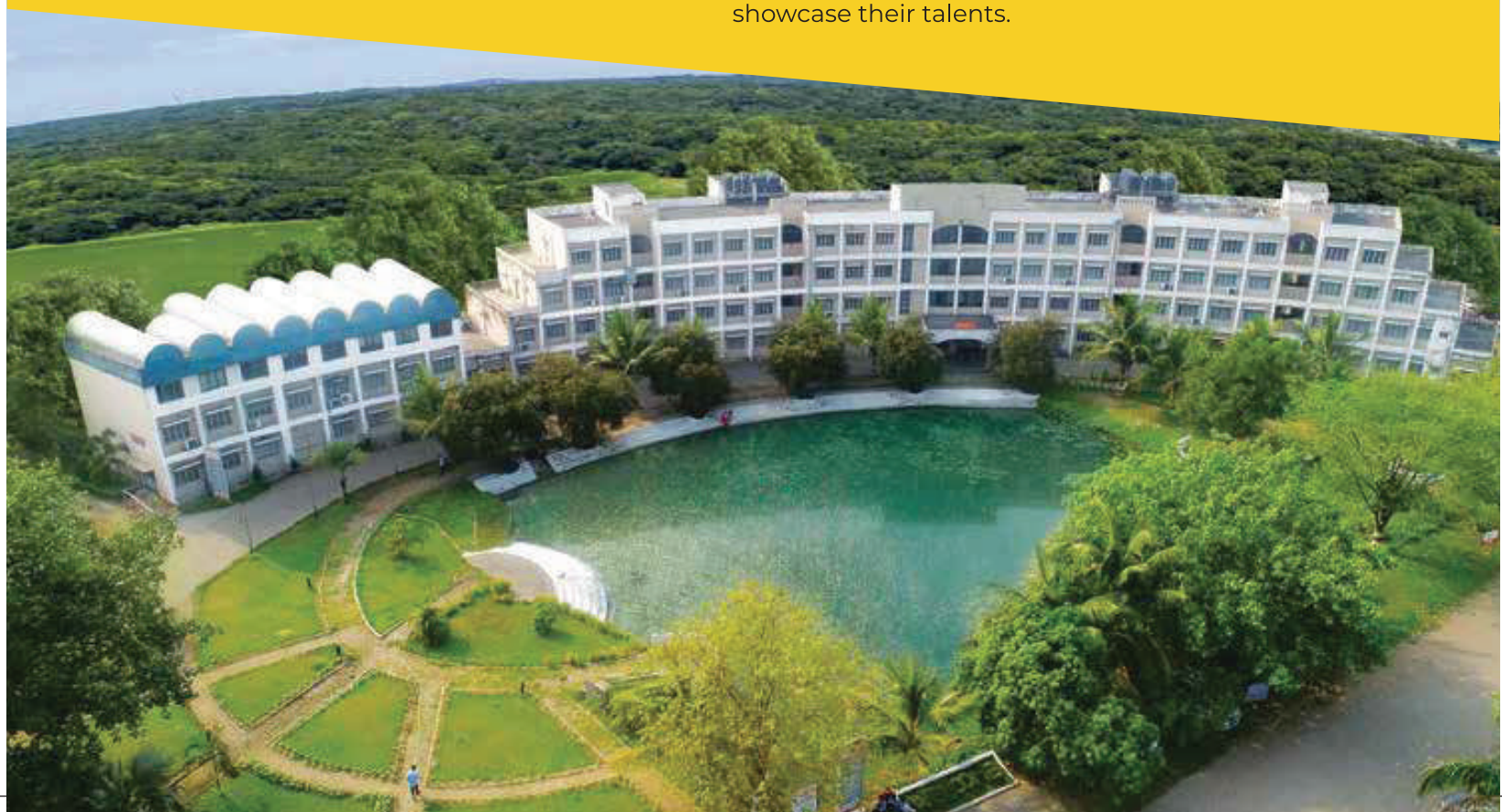
NSHM Knowledge Campus, with a legacy of over 25+ years in providing quality education, with campuses in Kolkata and Durgapur. Being one of Eastern India's pioneering institutions, NSHM offers multidisciplinary UG & PG programmes under Business & Management, Hotel & Tourism Management, Health Sciences, Media, Design, Computing & Analytics, Engineering & Technology, and Nursing.

New Age Programmes

We have always wondered about the future and experimented with offering full-time degree programmes that are futuristic to meet India's evolving needs as well as being globally accepted. New age degree programmes in AI & Machine Learning, Digital Health, Cyber Security, Yoga, Data Science, Fashion Design & Culinary Science, have been added over the last 5 years to provide interested students an opportunity to learn and explore exciting career options in these emerging fields.

Youth Connect Initiatives

Every year, we have driven initiatives to host eminent personalities from diverse fields to interact, empower and share their experiences with our students. 'Inspire the Champion in You' is NSHM's flagship annual event, where diverse speakers ranging from Dr. Shashi Tharoor, Member of Parliament, to legendary footballer Pelé have visited our campuses and interacted with our students. Other events like Vectra, Y-Comm, Login are also held annually to create platforms for students to showcase their talents.





**Our
Legacy
26+**

Years of
Excellence
in Education



More than

60+ Degree
Courses

8 Schools

Over

30K
Alumni

2 Campuses
Kolkata & Durgapur

Affiliations & Accreditations



Maulana Abul Kalam Azad University of Technology, West Bengal (MAKAUT)

- NSHM's courses are affiliated to & degrees are awarded by MAKAUT



All India Council for Technical Education (AICTE)

- AICTE is responsible for proper planning and coordinated development of the technical education and management education system in India
- NSHM's course contents and curriculum design, teaching methodologies, student intake norms, etc., are approved by AICTE, as applicable



West Bengal University of Health Sciences (WBUHS)

- The nursing courses are affiliated to, and degrees are awarded by WBUHS



Pharmacy Council of India (PCI)

- NSHM's UG and PG Pharmacy courses are accredited by the Pharmacy Council of India



West Bengal Nursing Council (WBNC)

- NSHM's GNM Diploma programme is approved by the West Bengal Nursing Council



National Assessment and Accreditation Council (NAAC)

- NSHM Knowledge Campus, Kolkata & Durgapur are accredited by NAAC, as applicable



National Board of Accreditation (NBA)

- NSHM's UG Pharmacy programmes are accredited by NBA

Awards & Recognitions



THE WEEK ranked NIHTM as Number 1 Institute of Hotel Management in Eastern India in their annual ranking of various institutes and colleges in the country from year 2011 till date



THE OUTLOOK – Since 2011 – Ranked amongst Top 10 Hotel Management Colleges in India, and 1st in infrastructure



INDIA TODAY also ranked the institute amongst TOP 10 Institutes for Hotel Management in their annual ranking



CSR awards for excellence - Winner award for last 10 years



Limca Book record holder



Winner of Ahoy Chef Young Talent award - CLAT Hospitality



IATA registered training centre



First in Eastern India to start AICTE approved Hotel Management Programme



Only institute with BHMCT to be NAAC accredited in Eastern India

Programmes Offered

NSHM Institute of Hotel & Tourism Management

B.Sc. - Culinary Science
B.Sc. - Hospitality & Hotel Administration
B.Sc. - Hospitality & Hotel Administration (Europe Internship)
BBA - Travel & Tourism Management
Bachelor of Hotel Management & Catering Technology
M.Sc. - Hospitality Management*
Masters in Tourism & Travel Management*

NSHM Business School

Bachelor of Business Administration
BBA - Hospital Management
BBA - Global Business
BBA - Sports Management
BBA - Banking & Finance
BBA - Supply Chain Management
BBA - Accountancy, Taxation & Auditing
MBA+ Harvard Business School Online
Master of Business Administration (MBA)
Master of Hospital Administration

NSHM Institute of Engineering & Technology

B.Tech. - Civil Engineering
B.Tech. - Electrical Engineering
B.Tech. - Mechanical Engineering
B.Tech. - Electronics & Communication Engineering
B.Tech. - Computer Science Engineering
B.Tech. - Computer Science Engineering (Data Science)
B.Tech. - Computer Science Engineering (Artificial Intelligence & Machine Learning)

NSHM Institute of Computing & Analytics

BCA
MCA**
B.Sc. - Data Science
B.Sc. - Cyber Security
M.Sc. - Data Science & Analytics*
M.Sc. - Information & Cyber Security*

*Hybrid Learning (Online + Offline) Blended Classes Option offered at Kolkata Campus.

**Approval awaited

NSHM Institute of Health Sciences

Bachelor of Pharmacy
Bachelor of Optometry
B.Sc. - Psychology
B.Sc. - Medical Lab Technology
B.Sc. - Medical Instrumentation & Critical Care Technology
B.Sc. - Medical Imaging Technology
B.Sc. - Yoga
B.Sc. - Digital Health & Telemedicine
B.Sc. - Dietetics & Nutrition
Master of Optometry*
Master of Pharmacy - Pharmacology
Master of Pharmacy - Pharmaceutics
Master of Public Health
M.Sc. - Clinical Psychology
M.Sc. - Dietetics & Nutrition
M.Sc. - Yoga*
M.Sc. - Medical Lab Technology
M.Sc. - Medical Imaging Technology
M.Sc. - Environmental Science

NSHM Design School

B.Sc. - Fashion Design & Management
B.Sc. - Interior Designing
B.Sc. - Multimedia, Animation & Graphics
B.Sc. - VFX Film Making
M.Sc. - Fashion Management
M.Sc. - Animation & Graphic Design

NSHM Media School

B.Sc. - Film & Television
B.Sc. - Media Science
M.Sc. - Film & Television
M.Sc. - Media Science

Nursing

B.Sc. - Nursing**
Diploma in General Nursing and Midwifery (GNM)

Academic and Industry Partners



CBEL

Choice Based Extended Learning

CBEL is Choice Based Extended Learning (CBEL) which is an exciting design to bring NSHM learners across all programmes and levels (UG-to-PG) in a cohort of a CBEL programme, as per their choice. NSHM is one of the top education centres in India that offers 50+ CBEL programmes of 20-40 hours duration under 9 baskets.

The baskets are replete with curated multidisciplinary programmes of useful and productive learning beyond the programmes of study of a learner. Moreover, CBEL is all about active learning and intends to extend the joy of learning through engaging activities. The maximum a learner can choose per semester is 4 programmes and the minimum is 1 programme.





Choice Based Extended Learning

Hospitality Management

Courses: International Travel Formalities | Tourism Destination Management | Customer Relationship Management in Tourism

Business Management

Courses: Brand Management | Sustainable and Ethical Studies | Integrated Marketing Communication | Luxury Brand Management | Marketability of Indian Craftsmanship | Social Entrepreneurship | Managing Work Force Diversity | Logistics and International Supply Chain Management | Lateral Thinking using De Bono's Six Thinking Hats | Essentials of Entrepreneurship | Business Plan Formulation & Pitching

Communication & Creative Studies

Courses: Cinematography | Set Design | History of Art | Aesthetics | Sculpting | Event Management | Press & Public Relations | Product Photography | Design Thinking | Designing a Powerful Presentation | Effective Communication through Theatre | Music, Arts, and Acting Appreciation | Monetising Social Media

Health & Wellness Management

Courses: Economic Evaluation of Various Diseases | Legal Issues in Health Care | Health Insurance Management | Ophthalmic Product Development | Self-practitioner Optometrist | Metrics for Public Health | Clinical Data Management | Health Data Analytics | Pharmacokinetics with Calculations | Pharmaceutical Product Development | Mental Wellness | Yoga for Resilient and Resonant Personality Development | Yoga for Health Management | Wellness through Sports and Fitness Management

IT & Analytics

Courses: Research and Data Analysis | Working with Data | Field-survey & Project-based Qualitative Analysis of Data | Data Privacy in the Digital Business | Data Analytics with Excel | Industry 4.0

Language & Linguistic Studies

Courses: French | German | Sanskrit for Beginners | Phonetics, Linguistics, and Literature Appreciation

Professionalism & Skill Enhancement

Courses: Image Development | Professional Attitude for Customer Service | Scientific Writing | Designing Impactful Presence | Emotional Intelligence

Socio-cultural Studies

Courses: Universal Human Values | Indian Knowledge System: Introduction to Manuscriptology and Palaeography

Entrepreneurship

Courses: Organic Product Making - Farm and Non-farm

Experiential Learning

The Centres of Excellence at NSHM Knowledge Campus are committed to the holistic development of its students by grooming talented professionals through unique programmes and initiatives.



CENTRE OF CREATIVE & PERFORMING ARTS

Aangan is a creative platform where NSHMites learn and showcase their creativity. Aangan features both traditional and contemporary training programmes. A fresh basket of training programmes is offered in every semester by trainers from various creative disciplines. Aangan works closely with the student community and clubs of NSHM.



CENTRE FOR INNOVATION & INCUBATION

Determined to provide team-designed, team-delivered, experience-based and community-based applied learning, NSHM has endeavoured to create this unique platform and has christened it as TAG. This Centre inspires, motivates, and cultivates the innate human curiosity to bring out the genius in our students, taking them ahead on the path of creation, innovation and entrepreneurship.



CENTRE FOR SPORTS & WELLNESS

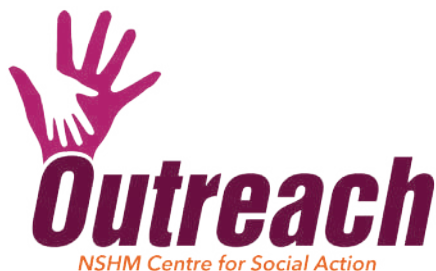
UDAY aims at contributing to the personal, physical, and psychological growth & well-being of students, creating a sporting environment in NSHM. With its state-of-the-art fitness training & gym facilities, UDAY organises regular fitness training programmes and also organises various sports activities and events round the year. The Centre is also committed to nurturing young sporting talents through regular training camps and practice.



NSHM Centre for Language & Communication

CENTRE FOR LANGUAGE AND COMMUNICATION

NSHM CLC ensures the development of 'people skills' among its students so that they are able to connect with the industry and its people, thereby emerging as successful professionals. Apart from conducting regular English and Business Communication classes, the Centre conducts regular evening classes for imparting training in English, foreign languages & employability skills.



CENTRE FOR SOCIAL ACTION

Outreach is involved in contributing to social causes by mobilising student volunteers to participate in various outreach activities, often in collaboration with charitable organisations and NGOs. It is a platform through which students and individuals can connect with the society and its people.



Hotel & Tourism Management

The Indian hospitality and tourism industry has emerged as one of the key drivers of growth among the service sectors in India. With a consistently growing middle class and increasing disposable income, the tourism and hospitality sector is witnessing a healthy growth and accounts for 7.5% of the country's GDP. The hospitality sector in India is expected to grow at 16.1% CAGR to reach 22,796 thousand crores in 2023. Currently, India's travel and tourism sector ranks 7th in the world in terms of its total contribution to the country's GDP.

NSHM Knowledge Campus, one of the pioneer Institutes in hospitality and tourism studies with a legacy of more than 25 years, is best known for its internationally recognised degrees and global standards of placement in hospitality and tourism sector. The institute's undergraduate and postgraduate programmes have been lauded by industry experts for developing the students into complete professionals. These courses are new-age and are dedicated to nurturing professionals who are capable of contributing towards the success of hospitality and tourism industry globally.

Our legacy of excellence has been translated into numerous success stories across the world as our alumni members have gone on to join the biggest names of the hospitality, travel and tourism industry.





Placements & Internships

Internships & placements are our forte. Our placement cell creates various internship and placement opportunities with major brands, ensuring a great start to a student's career.



Alumni



Ashish Kr Jha

Food and Beverage Supervisor (Wine)
Hilton, Auckland (New Zealand)

The courses at NSHM are designed to prepare students for a great career. With modern facilities and industry exposure, students are prepared to face any challenge.



Pritish Kumar

Pastry Chef
World Trade Centre, UAE

State-of-the-art Infrastructure and Industry-Integrated Curriculum make NSHM stand apart from other Institutes. Great faculty that nurtured me, and the skills provided, made me industry-ready.



Akash Sarkar

Head Chef – Darbaar Indian Restaurant
Kingscliff, Australia

Pursued BHMCT and graduated from NSHM in 2013. Activities such as college food fest, cooking competition, vocational training and industrial training helped me to enhance my skills. Thanks to the mentors of NSHM for shaping my career.



Pushpita Majumder

Assistant Manager- Concierge
Taj Palace, New Delhi

Kudos to the Faculty and Placement Cell of NSHM. The College has provided me with every assistance and was able to refine my overall performances. I will always be grateful to them for providing me a platform of practical learning and preparing me for the corporate life.

Alumni



Subham Saha

Sales Centre Head
Hotel Renaissance, Bengaluru

NSHM is a place where you can find an amalgamation of learning, recreational activities and exposure to different world cultures. I am grateful to the Training & Placement Cell of NSHM for providing me with a platform to enhance my skills and an opportunity to showcase my talents.



Umanand Rai

Butler- Executive
St. Regis, Goa

NSHM is a wonderful place for all students seeking the right career. My college has given me a lot of opportunities to get the right job. The faculty are supportive and really take a lot of pain to develop the students.



Tiyaasha Chakraborty

Food and Beverage Executive
Marriott International, Dubai

All those who are looking for a fruitful career should join NSHM. The training which includes technical, aptitude, and soft skills, really help groom the students, and for this initiative I am really thankful to the management of NSHM.



Shristi Burman

Chef
Ritz Carlton Doha, Qatar

NSHM as an institute has the best platform for initiating a bright future. This Institute continues to promote effective & innovative learning methods by using the latest technology. The Institute provides scholarships & prizes to the meritorious & deserving students and nourishes them with fruits of success.

Hospitality Management

Bachelor of Hotel Management & Catering Technology

**Bachelor in Hotel Management and Catering Technology
(USA, Europe, New Zealand and UAE Internship)**

B.Sc. - Hospitality & Hotel Administration

**B.Sc. - Hospitality & Hotel Administration
(Europe Internship)**

B.Sc. - Culinary Science

M.Sc. - Hospitality Management

Career Directions

Our courses train students over a wide range of careers in the hospitality industry. Some of them are:

Job Roles

- Chef
- Catering Manager
- Operation Manager
- Outlet Manager
- Food Services Manager
- Food Critic
- Food Photographer
- Entrepreneur
- Food Production Manager
- Product Development Manager
- Business Development Manager
- HR Manager
- Purchase Manager
- Cost Control Manager
- Sales & Marketing Manager
- PR Manager
- Customer Service Manager
- F&B Controller
- Management Trainees
- Culinary Associates
- Housekeeping Executives
- Operational Trainees
- Front Office Assistants
- Hotel Operational Management Trainees
- Guest Service Associates
- Guest Relation Executives
- Event Managers
- Chef Trainees
- Food Service Associates

Sectors

- Hotels, Resorts and Palaces
- Resorts & Clubs
- International Fast Food Chains
- Industrial & Hospital Catering
- Cruise Liners
- Cargo Liners
- Convention Centres
- Bakery & Confectionery Houses
- Food R&D Companies
- Retail Houses
- Business Class Hotels
- Domestic Flight Caterings
- Hospital and Healthcare
- Customer Support Management
- Quick Service Restaurant
- National & International Flight Catering
- Logistics Support Industry
- Fine Dining Restaurants
- Event Management
- PR Agencies
- Airlines
- Facility Management

HOTEL MANAGEMENT @ NSHM



Success Stories



Moutusi Sarkar
Taco Bell



Sujoy
ITC Ekaaya
Mementos Udaipur



Ishika Sah
Oberoi Amar Vilas



Prajikta
Hyatt Regency



Ankita Verma
Taj Wellington Mews



Kranti Ganguly
St. Bridges Hotel
Saundersfoot, UK



Antara Chanda
Taj West End

Programme Structure

Bachelor in Hotel Management and Catering Technology

First Semester

Academic Curriculum	NSHM Value Added Curriculum
Foundation Course in Food Production -I Foundation Course in Food and Beverage Service -I Foundation Course in Front Office-I Foundation Course in Housekeeping Operations-I Communication Application of Computers	Foreign Language (CLC) Painting Workshop

Second Semester

Academic Curriculum	NSHM Value Added Curriculum
Foundation Course in Food Production - II Foundation Course in Food and Beverage Service - II Foundation Course in Front Office - II Foundation Course in Housekeeping Operations - II Food Science and Nutrition Business Communication	Property Management System/Point of Sale Digital Marketing (In-house Training & Certification)

Third Semester

Academic Curriculum	NSHM Value Added Curriculum
Food Production Operations- I Food and Beverage Service Operations- I Front Office Operations- I Housekeeping Operations- I Hotel Information Systems F&B Controls and Management	Clay Modelling Social Welfare Project Wine Appreciation

Fourth Semester

Academic Curriculum	NSHM Value Added Curriculum
Food Production Operations- II Food and Beverage Service Operations- II Front Office Operations- II Housekeeping Operations- II Basic Accounting Introduction to Management	Culinary Tour Bartending Certificate Distillery Visit

Programme Structure

Bachelor in Hotel Management and Catering Technology

Fifth Semester

Academic Curriculum	NSHM Value Added Curriculum
Hotel Accounting Facility Planning - I Hospitality Marketing Tourism Management Environmental Issues	Concierge Certificate

Sixth Semester

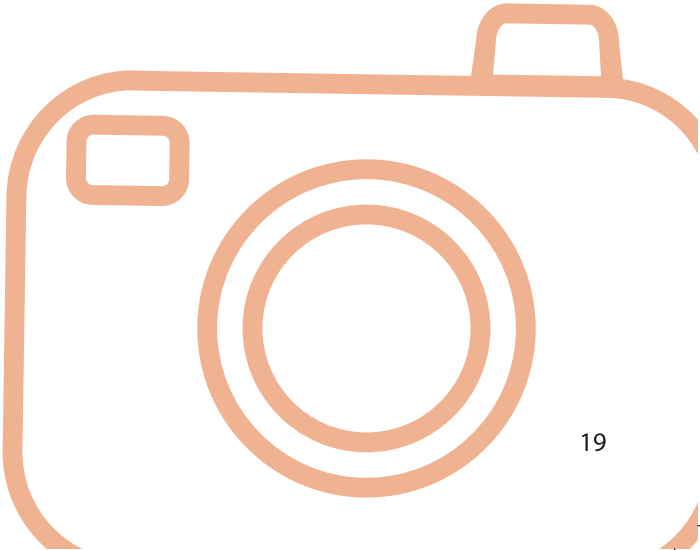
Academic Curriculum
Industrial Training Report Presentation

Seventh Semester

Academic Curriculum	NSHM Value Added Curriculum
Specialisation (FP/FNBS/FO/HK) Research Methodology Organisational Behaviour Business Law Financial Management Human Resource Management	FOSTAC Certification

Eighth Semester

Academic Curriculum	NSHM Value Added Curriculum
Supervisory Work Experience Research Project (Specialisation)	Workshop on Area of Specialisation



Programme Structure

Bachelor in Hotel Management and Catering Technology (USA, Europe, New Zealand and UAE Internship)

First Semester

Academic Curriculum	NSHM Value Added Curriculum
Foundation Course in Food Production -I Foundation Course in Food and Beverage Service -I Foundation Course in Front Office-I Foundation Course in Housekeeping Operations-I Communication Application of Computers	Foreign Language (CLC) Painting Workshop

Second Semester

Academic Curriculum	NSHM Value Added Curriculum
Foundation Course in Food Production - II Foundation Course in Food and Beverage Service - II Foundation Course in Front Office - II Foundation Course in Housekeeping Operations - II Food Science and Nutrition Business Communication	Property Management System/Point of Sale Digital Marketing (In-house Training & Certification)

Third Semester

Academic Curriculum	NSHM Value Added Curriculum
Food Production Operations- I Food and Beverage Service Operations- I Front Office Operations- I Housekeeping Operations- I Hotel Information Systems F&B Controls and Management	Clay Modelling Social Welfare Project Wine appreciation

Fourth Semester

Academic Curriculum	NSHM Value Added Curriculum
Food Production Operations- II Food and Beverage Service Operations- II Front Office Operations- II Housekeeping Operations- II Basic Accounting Introduction to Management	Culinary Tour Bar Tending Certificate Distillery Visit

Programme Structure

Bachelor in Hotel Management and Catering Technology (USA, Europe, New Zealand and UAE Internship)

Fifth Semester

Academic Curriculum	NSHM Value Added Curriculum
Hotel Accounting Facility Planning - I Hospitality Marketing Tourism Management Environmental Issues	Concierge Certificate

Sixth Semester

Academic Curriculum
Industrial Training Report Presentation

Seventh Semester

Academic Curriculum	NSHM Value Added Curriculum
Specialisation (FP/FNBS/FO/HK) Research Methodology Organisational Behavior Business Law Financial Management Human Resource Management	FOSTAC Certification

Eighth Semester

Academic Curriculum	NSHM Value Added Curriculum
Supervisory Work Experience Research Project (Specialisation)	Workshop on Area of Specialisation



Programme Structure

B.Sc. – Hospitality and Hotel Administration

First Semester

Academic Curriculum	NSHM Value Added Curriculum
Food Production Foundation- I Food and Beverage Service Foundation- I Rooms Division Operation English Communication	Educational Tour Painting workshop Introduction to PMS

Second Semester

Academic Curriculum	NSHM Value Added Curriculum
Food Production Foundation- I Food and Beverage Service Foundation- I Environmental Sciences related to Hotel & Hospitality Industry	Foreign Language Certification Cake Decoration Workshop Laundry Tour

Third Semester

Academic Curriculum	NSHM Value Added Curriculum
Introduction to Indian Cookery Food and Beverage Service Operations Accommodations and Front Office Operations Accounting Skills for Hospitality	Mixology Workshop Flower Arrangement Workshop Training on PMS/POS

Fourth Semester

Academic Curriculum
Internship

Fifth Semester

Academic Curriculum	NSHM Value Added Curriculum
Advanced Food Production Operations – I Advanced F&B Service Operations and Bar Management- I Advanced Front Office and Accommodation Management- I Human Resource Management and Hotel Law	Winery Tour FOSTAC Certification

Sixth Semester

Academic Curriculum	NSHM Value Added Curriculum
Advanced Food Production Operations & Food Costing– II Advanced F&B Service Operations and Bar Management- II Advanced Front Office and Accommodation Management- II Research Project and Viva	Food Processing Tour 'V' Skills Certification

Programme Structure

B.Sc. – Hospitality and Hotel Administration (Europe Internship)

First Semester

Academic Curriculum	NSHM Value Added Curriculum
Food Production Foundation- I Food and Beverage Service Foundation- I Rooms Division Operation English Communication	Educational Tour Painting Workshop Introduction to PMS

Second Semester

Academic Curriculum	NSHM Value Added Curriculum
Food Production Foundation- I Food and Beverage Service Foundation- I Environmental Sciences related to Hotel & Hospitality Industry	Foreign Language Certification Cake Decoration Workshop Laundry Tour

Third Semester

Academic Curriculum	NSHM Value Added Curriculum
Introduction to Indian Cookery Food and Beverage Service Operations Accommodations and Front Office Operations Accounting Skills for Hospitality	Mixology Workshop Flower Arrangement Workshop Training on PMS/POS

Fourth Semester

Academic Curriculum
Europe Internship

Fifth Semester

Academic Curriculum	NSHM Value Added Curriculum
Advanced Food Production Operations – I Advanced F&B Service Operations and Bar Management- I Advanced Front Office and Accommodation Management- I Human Resource Management and Hotel Law	Winery Tour FOSTAC Certification

Sixth Semester

Academic Curriculum	NSHM Value Added Curriculum
Advanced Food Production Operations & Food Costing– II Advanced F&B Service Operations and Bar Management- II Advanced Front Office and Accommodation Management- II Research Project and Viva	Food Processing Tour 'V' Skills Certification

Programme Structure

B.Sc. – Culinary Science

First Semester

Academic Curriculum	NSHM Value Added Curriculum
Basics of Food and Beverage Production Food Production Operations- I English Communication	Grooming Sessions Foreign Language

Second Semester

Academic Curriculum	NSHM Value Added Curriculum
Indian Regional Cuisine Food and Beverage Studies Environmental Science	Culinary Tour Clay Modelling

Third Semester

Academic Curriculum	NSHM Value Added Curriculum
International Culinary and Bakery Skills Indian Regional Cuisine and Quantity Food Production Larder Charcuterie and Intermediate Bakery IT Skills	HACCP Certificate Baking Workshop

Fourth Semester

Academic Curriculum	NSHM Value Added Curriculum
Advanced Food Production Contemporary Asian and World Cuisine Principles of Food Legislation and Food Cost Controls Personality Development	Painting Workshop IFCA Certificate

Fifth Semester

Academic Curriculum	NSHM Value Added Curriculum
Kitchen Facility Planning Advanced Bakery and Confectionery Basics of Cloud Kitchen and Operations Institutional and Industrial Catering Global Events and Festivals Menu Functions and Material Management	FOSTAC Workshop on AOS

Programme Structure

B.Sc. – Culinary Science

Sixth Semester

Academic Curriculum
Research Methodology and Research Project Organisational Behaviour Entrepreneurship Development Food and Wine Philosophy Internship



Programme Structure

M.Sc. - Hospitality Management

First Semester

Academic Curriculum	NSHM Value Added Curriculum
Introduction to Hospitality & Tourism Understanding Hospitality Operations Managerial Economics Information Management System and Hospitality F&B Control & Management Business Communication	Proficiency in French

Second Semester

Academic Curriculum	NSHM Value Added Curriculum
Revenue / Yield Management Niche Tourism Products and MICE Leisure Management Managing Entrepreneurship Marketing & Sales Management Properties Development & Planning	Study Tour PMS Training

Third Semester

Academic Curriculum	NSHM Value Added Curriculum
Research Methodology Human Resource Management Supply Chain & Logistics Management Strategic Management	RAI Certification Painting Workshop

Fourth Semesterr

Academic Curriculum	NSHM Value Added Curriculum
Inventory & Material Management Ethics, Corporate Governance and CSR Managing Change In Organisations Dissertation	UGC-NET preparatory sessions

Travel & Tourism Management

BBA (Travel & Tourism Management)

Masters in Tourism & Travel Management



Career Directions

The programmes are a blend of theoretical and practical knowledge, which prepares the students for lucrative careers in the tourism industry, nationally and globally.

Some of the career opportunities in the travel and tourism industry are:

Job Roles

Travel Consultant	Travel Blogger/Vlogger
Tour Guide	Airlines Ground Operator
Event Planner	Destination Manager
PR Manager	Airline Marketing Manager
Corporate Travel Guide	Management Trainees
Air Cabin Crew	Operational Trainees
Tour Manager	Guest Service Associates
Tourism Officer	Guest Relation Executives
Tourist Information Centre Manager	Event Managers
Travel Agency Manager	DMIT
Medical Tour Planner	Destination Managers
Travel Journalist	Tour Operators

Sectors

Retail Management	Event Management
Customer Support Management	Tourism
Logistics Support Industry	Airlines & Cruise lines

Placements & Internships

A dedicated placement cell works round-the-year to ensure top placements for the students. All our alumni are associated with some of the best companies nationally and internationally.



Success Stories



Md Shahnawaz
Akbar Travels
India Pvt Ltd



Sneha Sen
Riya Holidays



Akshay Mewar
Golden Bird Holidays



Dipanjan Dutta
Alps Tourist Services
Pvt Ltd



Edwin Vivek Das
Holiday Inn Mumbai
International Airport



Kinjol Bhattacharya
Trivago



Programme Structure

BBA – Travel and Tourism Management

First Semester

Academic Curriculum	NSHM Value Added Curriculum
Tourism Principles & Practices Principles of Management Business Communication	Life Skills Workshop

Second Semester

Academic Curriculum	NSHM Value Added Curriculum
Transport in Travel & Tourism Travel Agency & Tour Operation Management Environment & Sustainable Development	TFC from Ministry of Tourism, Govt. of India

Third Semester

Academic Curriculum	NSHM Value Added Curriculum
Tourism Products & Destination Management Introduction to Hospitality in Tourism Tourism Economics French- I	IATA Foundation Course

Fourth Semester

Academic Curriculum	NSHM Value Added Curriculum
Tourism Marketing Accounts & Finance for Tourism Organisational Behaviour & HRM in Tourism French – II	Global Distribution System (GDS)

Fifth Semester

Academic Curriculum	NSHM Value Added Curriculum
Event Tourism & Public Relations Entrepreneurship & Community Development in Tourism Study Tour Report	Study Tour and Project Report Submission

Sixth Semester

Academic Curriculum
ICT & E-Tourism Travel Preparation, Safety and Wellness Dissertation

Programme Structure

Masters in Tourism and Travel Management

First Semester

Academic Curriculum	NSHM Value Added Curriculum
Tourism – Principles & Practices Management Process & Organisational Behavior Tourism Geography and International Tourism Travel Agency & Tour Operation Management Tourism Products of India Services Marketing Business Communication in Tourism	Life Skills Workshop

Second Semester

Academic Curriculum	NSHM Value Added Curriculum
Marketing and Sales of Tourism Transport in Travel & Tourism Accounting and Financial Management Hospitality Management in Tourism Research Methodology in Tourism Tourism Policy, Planning and Development Field Trip Report & Viva-Voce	Field Trip Report IATA Managing the Travel Business

Third Semester

Academic Curriculum	NSHM Value Added Curriculum
MICE Management Eco Tourism & Sustainable Development ICT in Tourism Summer Training Project Report	TFC from Ministry of Tourism, Govt. of India UGC-NET Preparatory Sessions

Fourth Semester

Academic Curriculum	NSHM Value Added Curriculum
Tourism Entrepreneurship Legal and Ethical Issues in Tourism OJT Report & Viva-Voce Dissertation	UGC-NET preparatory sessions

Faculty Members



Dr. Milind
Principal, NIHTM



Prof. Anamita Biswas
B.Sc. HHA, MTM



Prof. Arabinda Sarangi
Pursuing PH.D, MBA



Prof. Archana Sharma
Pursuing PH.D, M.Sc. (HM)



Prof. Bivas Sarkar
DHMCT, MTM



Prof. Dhiman Kanti Mridha
DHMCT, MTM



Prof. Dipnath Mukherjee
DHMCT



Prof. Anirban Roy
B.Sc. HHA, MHA



Dr. Mayank Jain
PH.D, MA (TM)



Dr. Prosenjit Ghosh
Ph.D, UGC-NET



Dr. Soma Hazra
Ph.D, MBA



Dr. Sumit Kr Biswakarma
Ph.D, UGC-NET

Faculty Members



Dr. Supriya Sikari
Ph.D, MTA



Prof. Gautam Ganguly
DHMCT



Prof. Joseph Soumitra Gomes
DHMCT, B.Com



Prof. Kalpataru Roy
Pursuing PH.D, MTM



Prof. Mousumi Mukherjee
Pursuing PH.D, M.Sc. (HTM)



Prof. Nasim Jawed Khan
DHMCT, MHM



Prof. Rajesh Kumar Gupta
Pursuing PH.D, MTM



Prof. Ramen Chowdhury
Pursuing PH.D, MTM



Prof. Soma Kumar
Pursuing PH.D, MBA (TA)



Prof. Soumyadipta Mitra
B.Sc. (HHA), M.Sc. (HM)



Prof. Subrata Pal
B.Sc. (HTM), M.Sc. (HM)

Events & Activities

Workshop with Sanjeev Kapoor

The legendary chef conducted an enlightening and interactive session with the students. The workshop gave the students a glimpse of the hospitality industry in India and the opportunities that it presents.



Buckingham Palate

Culinary session conducted by Michelin starred Chef Mark Poynton at NSHM Knowledge Campus provided the students with a great learning experience.



International Conference

NSHM Institute of Hotel & Tourism Management organised an International Conference on Tourism and Hospitality (ITHC-2023) on the theme “Contemporary Issues, Global Trends & Sustainable Development” on March 16th and 17th 2023 at Durgapur.

The conference provided a common podium to future Tourism and Hospitality Professionals, Academicians, Researchers, Industry Representatives, and Students, to discuss Trends and Issues related to Hospitality and Tourism and aimed at promoting Research, Innovation, and Entrepreneurship in the Tourism and Hospitality sector. To achieve this, experts from different fields were there on the common platform to enrich the audience with their findings and research presentation.



Food Fest

On the 24th of February 2023, NSHM Institute of Hotel and Tourism Management Durgapur, organized “Mehfil-e-Lajawab”, the Biryani and Kebab festival along with Recipe Book launch and Star Alumni felicitation. The evening was marked with heart-warming delicacies of the finest traditional Biryani, Dum-Pukts, Clay Oven Delicacies, and sherbets from the gharanas of Nawabs and Maharajas, coupled with spectacular ambience and warm hospitality. “Mehfil-e-Lajawab 2023” happened to be an exquisite and scrumptious festival of food, featuring some mouth-watering gastronomic recreations from the Royal houses of India.

Nestle Workshop

One of the most popular brands of the nation, Maggi, organised a day-long workshop that included lots of interactive sessions and competitions.



Asha Jyoti

NSHM Knowledge Campus, Durgapur witnessed the launch of the Asha Jyoti Scholarship with the lighting of 20,000 diyas and a special cultural event that was orchestrated by the students, teachers and management of the college, teachers and students of neighbouring schools, eminent members of society and underprivileged children. NSHM has entered the Limca Book of Records for the fastest lighting of diyas.



Wine Workshop with WASA

In an effort to inculcate real-world skills and talents in the students, NSHM teamed up with the Wine & Spirits Academy to conduct a Wine Appreciation Session meant to help students refine their tastes. The session aimed at developing their palettes and also taught them about the different kinds of wine and how they complement different foods and occasions.





World Tourism Day

The students of Travel & Tourism Management celebrated World Tourism Day with a plethora of activities. The theme of the day was - one billion tourists one billion opportunities.

Thai Cuisine Workshop

NSHM School of Tourism and Hotel Management teamed up with the Royal Thailand Consulate to give our students an insight into the rich culture and complex cuisine of Thailand.



Session with BIG FM

NSHM organised a session for the hospitality students in association with 92.7 BIG FM. The students participated with zest and showcased their skills in various competitions.