



Unfold your true potential



PROSPECTUS

KOLKATA | RANCHI | BHUBANESWAR | SHILLONG

“The big challenge is to become all that
you have the possibility of becoming”

- Jim Rohn



Unfold your potential

Every individual is born with great potential, but it may take a lifetime to manifest these abilities. To convert potential into reality, recognition and realization should always be backed by wise planning and careful execution.

We at NIPS, handhold and support you in the process of professional growth, uniquely tailored to your attributes and aspirations so that you are empowered with the responsibility and capacity of creating your own destiny.



NIPS Hotel Management

Unfolding the NIPS legacy

Ranked No.1 in Eastern India, NIPS Hotel Management gives your career a professional headstart in the areas of Hotel Management, Hospitality Management and Tourism. Here, we groom and nurture future professionals, empowering students with the skills required for a successful career in Hospitality. The quality of education here is at par with international standards as our focus of learning has always been a blend of practical knowledge and skills so that our aspirants get a headstart in their careers. Our aim has always been to foster an excellent culture of excellence conducive to life-long learning and professional excellence.

Our campus is well-equipped with a host of modern facilities to make learning an exciting and pleasurable experience. Well-stocked libraries, classrooms with audio-visual aids, computer resource centres, workshops and cafeterias are all part of the campus landscape.

Additionally, we provide students with quality internship and placement opportunities, both nationally and internationally, in hospitality and tourism industries across India, USA, Canada, Australia, New Zealand and United Arab Emirates.



NIPS Hotel Management

MD speak

Dear Student,

Globalization and Economy has ushered in a paradigm shift in the entire gamut of industries, especially in the service sector. With each and every accomplishment, expectations get higher and for the students, this changing scenario poses new challenges. To make a mark in this new environment, they need to be committed, focused in their approach and ever quick to assimilate and adopt new ideas and skills.

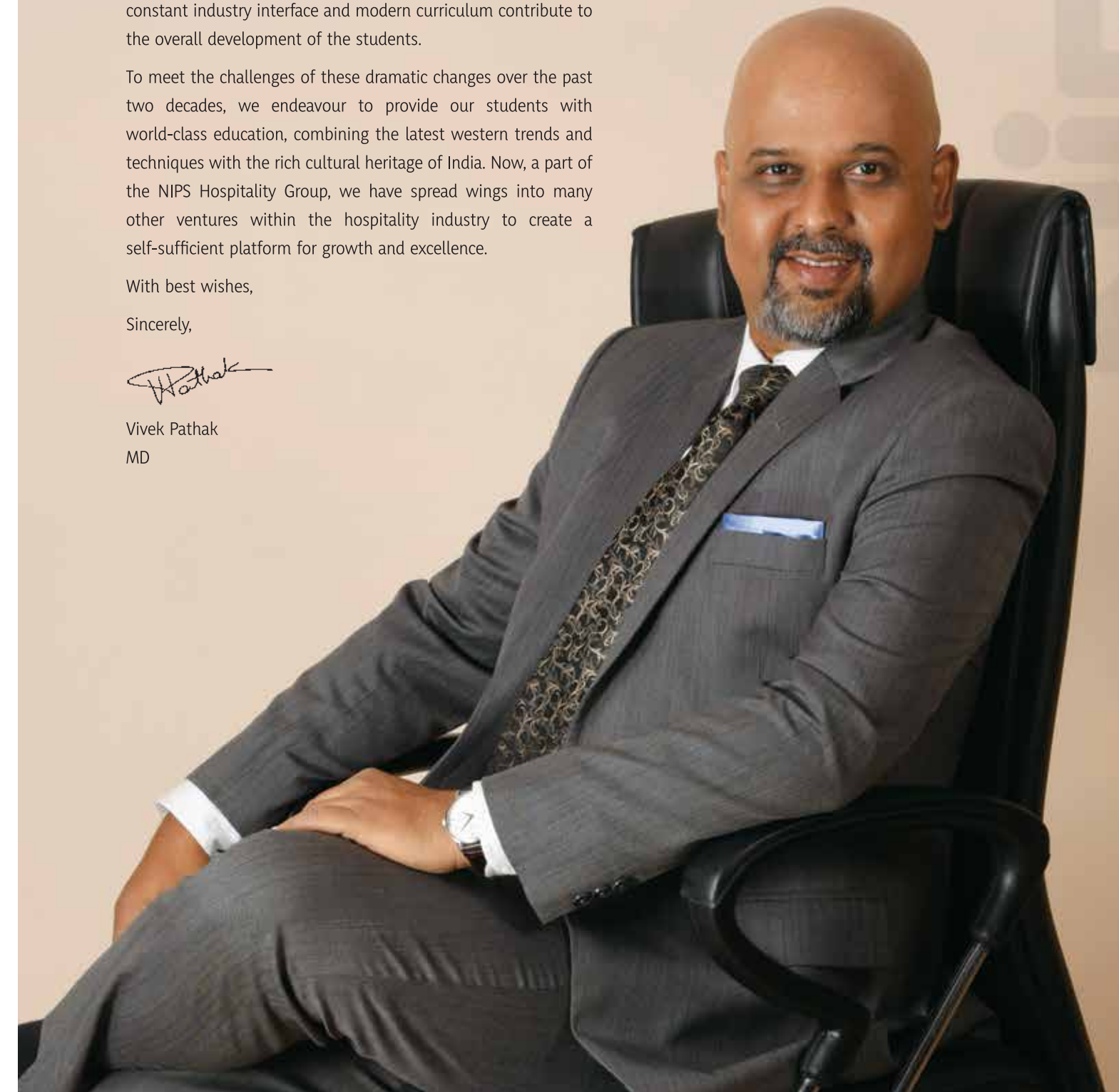
The courses at NIPS have been designed and structured in tune with the present market needs. Its multi-disciplinary approach, constant industry interface and modern curriculum contribute to the overall development of the students.

To meet the challenges of these dramatic changes over the past two decades, we endeavour to provide our students with world-class education, combining the latest western trends and techniques with the rich cultural heritage of India. Now, a part of the NIPS Hospitality Group, we have spread wings into many other ventures within the hospitality industry to create a self-sufficient platform for growth and excellence.

With best wishes,

Sincerely,

Vivek Pathak
MD





AWARDS AND RANKING

- Best Hotel Management Institute in Eastern India (2018-2019) - Brands Impact
- Best Placement Award (2018) - ASSOCHAM
- Business Leader in Education – East (2019) - Times Business Awards, Kolkata
- Best Institute of the Year Award by CMO, ASIA, Singapore
- Best Hospitality Management Institute in Kolkata - Brand Achiever Award 2015
- Winner of 8th National Education Awards
- Ranked No.1 in Eastern India (The Pioneer Newspaper)
- Ranked No.2 among India's Private Hotel Management Institutes (The Pioneer Newspaper)
- Eastern India's Best Hotel Management Institute (Brands Academy)
- Recipient of Best Hotel Management College of Kolkata from Brands Academy
- Education Excellence Award 2011 & 2012
- Winner of National West Bengal Education Award
- Roll of Honour from National Entrepreneurship Network (NEN) in 2008 & 2009
- Certificate of Honour as One of the best 5 Educational Institutes of the Nation in the Hotel Management Category by Gurukuljyoti Award for Excellence in Education, 2006
- Worldwide Hospitality Award in Paris, France in 2003
- Featured in Limca Book of Records, India Book of Records and Asia Book of Records

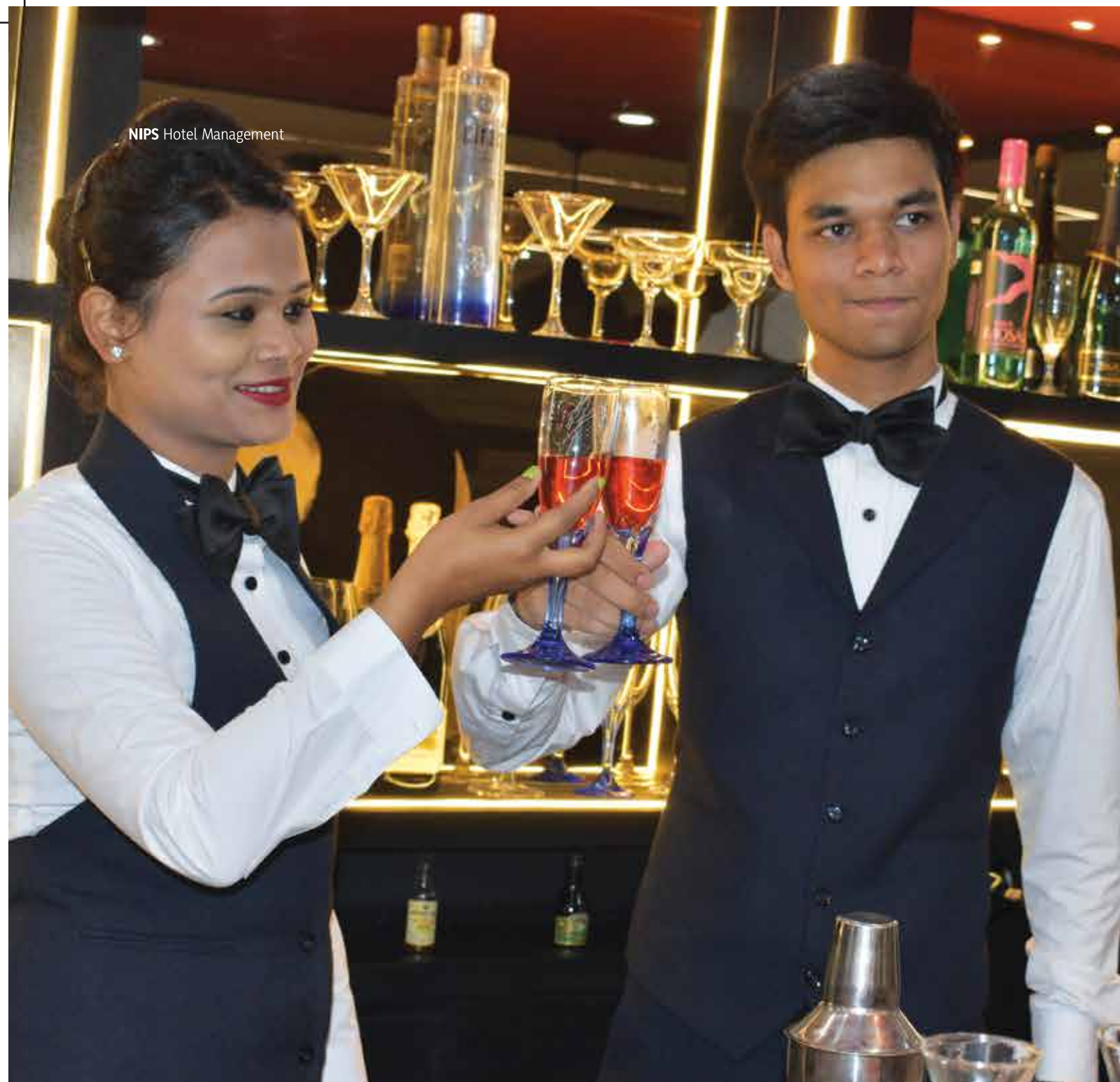




Future **Celebrity** Chefs

With world-class culinary education and skills, our budding chefs at NIPS are perfectly groomed for industry-ready careers and global placements.





NIPS Hotel Management

Unfolding the NIPS campus

The institute is pledged to augment the infrastructure and facilities continuously, to meet the ever-changing challenges of the dynamic hospitality and tourism industry.

THE CAMPUS

Our campus, situated at convenient locations, boasts of an expert faculty with modern infrastructure, setting up the ambience for a perfect educational atmosphere.

THE INFRASTRUCTURE

Ranked amongst the top in hotel and hospitality management studies, our campus provides spacious classrooms, conference halls, well equipped e-library, IT resource centres, food and beverage production lab, modern kitchens, bakery and confectionery unit, specialty restaurants, coffee shops, furnished AC deluxe rooms, front office labs and laundry to train and impart hands-on skills in specific areas of service.



NIPS Hotel Management

LIBRARY

The state-of-the-art library is a learning resource centre for our students with unlimited access to a wide range of titles by Indian and international authors and subscribes to various journals and trade magazines.

IT RESOURCE CENTRE

The computer resource centre in the campus is well-equipped with the latest computing resources and facilities to help students take technology in their stride. The centre has the latest relevant software, multimedia packages, MIS systems and internet connectivity.



SUPPORT SERVICES

NIPS offers a complete range of support services for students like orientation lectures, seminars, career development programmes, interaction with hotels, special academic counseling, off-campus counseling, opportunity to earn while studying, organizing inter-college competitions, food festivals and entrepreneurship skills.

We also offer Travel Desk facilities for airlines, shipping, railway ticketing and itinerary planning as well as infrastructural support services.

PLACEMENT SUPPORT

The Training and Placement department is focused on quality placement across the world to enable students realize their cherished ambitions. NIPS has won the Best Placement Award 2012, South Asian Academy, and has an infallible record of providing national and international placements in 5 star and above category properties.

TRANSPORT FACILITIES

NIPS has its own fleet of buses for convenient pickup and drop of students from strategic points to the institute.

ACCOMMODATION

NIPS provides fully furnished hostels for boys and girls close to the academic campus, complete with kitchen and other facilities.



Unfolding the NIPS advantage

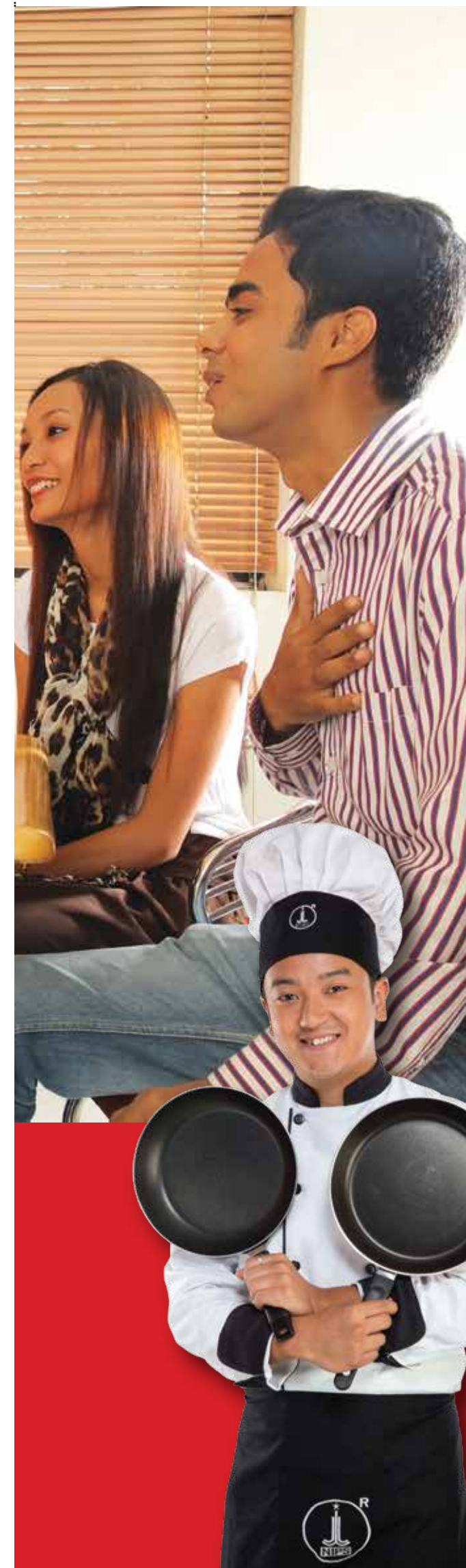
At NIPS, students are groomed to become future leaders in the hospitality industry. In order to compete and succeed in their chosen careers, students are armoured with the latest in education, technology and service skills.

WORLD CLASS COURSE MODULES

The course curriculum has been meticulously prepared at par with international standards. Workshops and assignments improve the quality of learning, providing students with real-life knowledge and practical skills required to ensure success in their chosen careers.

EXPERT FACULTY

Our highly qualified and experienced faculty is continually in demand as advisors and consultants in the industry. The education at NIPS is continuously updated by visiting professors, industrial experts, business consultants and senior managers from the industry. As students are guided by them, it gives them the advantage and continuity of learning between the classroom and the workplace.



ASSESSMENT

There is a series of internal assessment tests in each subject throughout the year. Students whose attendance falls short of 80% in any subject are not allowed to appear for that paper.

GROOMING AND DISCIPLINE

At NIPS, we have fashioned a Grooming and Discipline Guide Book which lays down guidelines regarding uniform, body language, speech, personal hygiene and discipline. We ensure that our students strictly adhere to the guidelines and rules laid down as we believe in enriching our students' personality so that they can make a mark in his or her profession.

TRAINING METHODOLOGY

Both theoretical and practical classes are conducted but emphasis is laid upon practical training. Students are exposed to regular Industry visits from the first year.

MODERN F&B PRODUCTION LABORATORY

The importance of food and safety cannot be over-emphasized. There are three modern, well-equipped kitchens, a separate bakery and a confectionary unit fitted with all modern gadgets. Special care has been taken while designing the layout in order to provide the right atmosphere for students to work in a hygienic and safe environment.

FOOD & SERVICE LABORATORY

NIPS has two stylish, modern restaurants - a fine dining restaurant and a speciality restaurant for the students to train and get hands-on skills in service.

FRONT OFFICE LABORATORY

NIPS has two well-planned, bright and professional looking front office labs with state-of-the-art equipment to create the right ambience for students to ensure a real-time exposure and orientation. Students also get training in Property Management Systems through Fidelio software which gives them an edge over other students.



Unfolding the art of hospitality

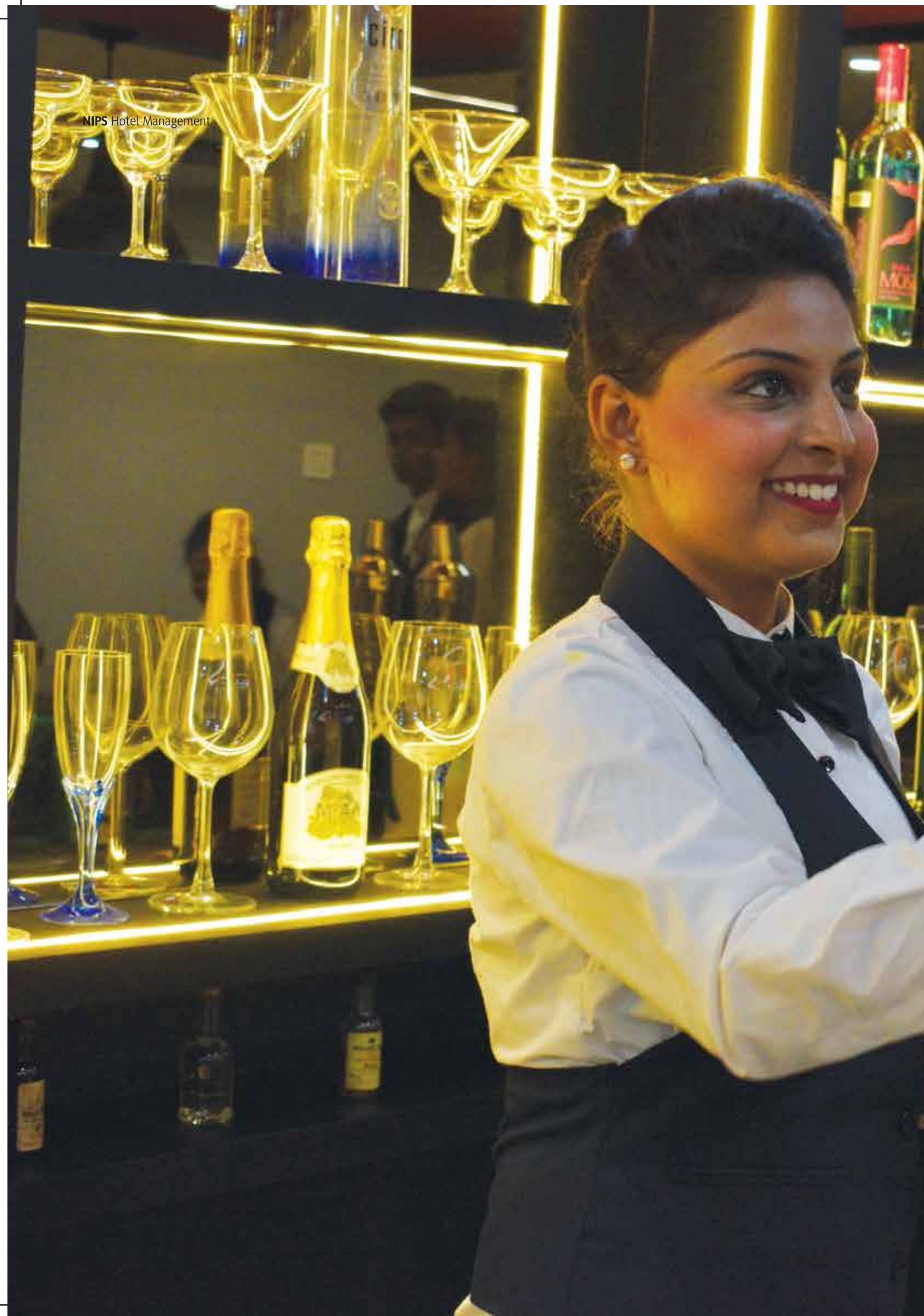
The courses at NIPS aim to deepen the student's knowledge and ability to manage hospitality operations. The students are trained in conceptual thinking and analysis, fostering the ability to develop and implement creative ideas and solutions for organizational issues. Students also develop knowledge and skills in crucial management areas such as accounting and finance, human resource management, marketing and operations management, supplemented by case studies and interactive sessions with leading professionals and practitioners in the industry. The curriculum is uniquely designed to provide a strong foundation in the concepts, principles and techniques of modern business administration and hotel management.

NIPS aims to groom efficient and effective managers, corporate leaders and skilled executives in the hospitality and allied service sector. The programmes focus on developing the managerial skills and knowledge that students need in the ever-expanding and dynamic hospitality industry.

COURSES:

DEGREE IN HOTEL MANAGEMENT
 DIPLOMA IN HOTEL MANAGEMENT
 MASTERS IN HOTEL MANAGEMENT

nips



Unfolding the scope for global leaders

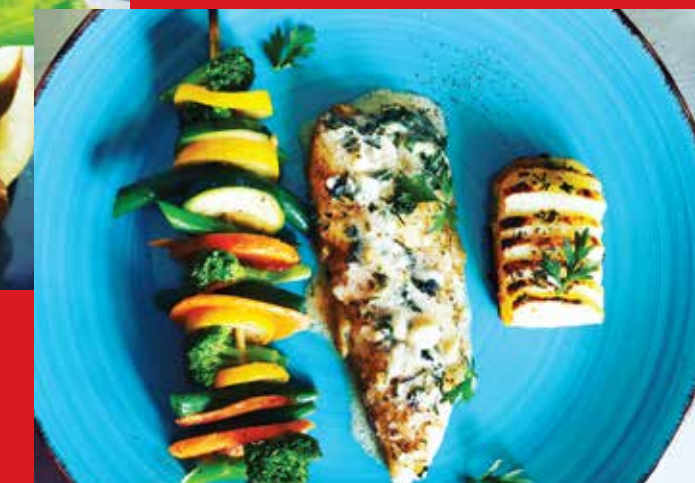
Globalization has paved the way ahead and made international-standard education accessible. Contemporary educational programmes have to keep up with the global market trends and demands. Learning at NIPS is a unique blend of the Indian culture and western hospitality management education system. With world-class contemporary education, NIPS provides an edge over others, shaping students to be future global leaders.

NIPS offers support services for successful graduates to go abroad for further/higher studies. Our numerous international memberships provide extensive knowledge of international scholarships and the proper guidance to pursue them.

NATIONAL AND INTERNATIONAL AFFILIATIONS

The Institute is professionally associated with prestigious national and international bodies that uphold the beacon of world class education, latest trends and practices. Some of them are:

- The American Institute of Wine & Food (AIWF), San Francisco, USA
- Hospitality Information Technology Association (HITA), Flagstaff, USA
- National Association of Bakery Industry (NABI)
- Federation of Hotel Restaurant Association of India (FHRAI)
- Hotel and Restaurant Association of Eastern India (HRAEI)
- Indian Society for Technical Education (ISTE)
- Confederation of Indian Industry (CII)
- Bengal National Chamber of Commerce & Industry (BNCCI)
- Public Relations Society of India (PRSI)





ADMISSION CRITERIA

Students who have completed their Higher Secondary Examination under any recognized Board or Council or equivalent of the 'A' Level Examination from a Government recognized Board in India or abroad are eligible for the Graduate courses. Graduates who have completed their Bachelors Degree (10+2+3) from a recognized University may apply for the Post Graduate courses.

Students who have appeared for the above examinations may also apply, but will have to furnish documents and marksheets within 3 months after admission or before the date of registration with the university/council, whichever is earlier.

The upper age-limit for applying is 22 years/24 years for UG & PG courses. However, for working professionals enrolling in PG courses the upper age limit can be relaxed. The physical standards must conform to the standards set by the All India Council for Technical Education.

ADMISSION PROCEDURE

The Application Form for admission is enclosed in this prospectus and must be submitted to the Institute on or before the specified date mentioned in the Form.

Documents required for Applications

- Attested photocopies of marksheets of Secondary ('O' Level) and Higher Secondary ('A' Level) Examinations for Undergraduate courses and Bachelors Degree (10+2+3) from a recognized university under UGC for Postgraduate courses
- Certificates and marksheets of any other Degree/Diploma/Certificate course that the student may have completed (Attested photocopies only)
- A general character and conduct certificate from the School/College/Institute last attended
- Proof of date of birth
- Medical certificate of fitness from a registered medical practitioner (enclosed in this prospectus)

Please note that failure to submit any of the above within the stipulated date will lead to rejection of the application. The student will be required, at a later stage, to produce original copies of marksheets and certificates for verification. A candidate found to have submitted false information will be immediately rejected. If already admitted, he/she will be expelled and will be liable to face penal proceedings and his/her fees, if already paid, will be forfeited.

NIPS Hotel Management

SELECTION PROCEDURE

The Written Entrance Examination will be of 'Objective Type', carrying 100 marks to test the candidates in the following areas:

- Test of Logical Reasoning
- Test of English Language
- Test of Elementary Mathematics
- Test of General Knowledge

Candidates will be shortlisted on the basis of their performance in the Written Entrance Examination. They will be required to appear for a Personal Interview before a panel comprising of members of the faculty, visiting faculty and experts from the industry, both from the public and private sector.

FEES

Guardians are expected to clear all dues/fees as per schedule. Fees once paid will not be refunded under any circumstance.

NOTE ON AUTHORITY

The Administrative body of this Institute reserves the right to change, modify the prospectus, rules, guidelines, fee structure and other criteria of the Institute whenever necessary according to the situation and will not be answerable to anyone for such changes. All persons connected with the institute shall be bound by these rules at all times.



NIPS Hotel Management



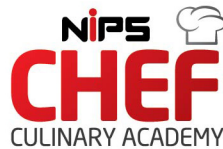
Unfolding dreams at NIPS



NIPS

HOSPITALITY GROUP

The educational initiative of 1993 has become a legacy today. As a beacon of inspiration, we have now spread wings into many other ventures within the hospitality industry for creating a self-sufficient platform for growth and excellence.



NIPS

HOTEL MANAGEMENT

Kolkata Centre: MB 297, Mahishbathan, Sector V, Saltlake City, Kolkata – 700102, West Bengal
Mobile: 62921 53265 | Call: (033) 2367 5127 / 2367 5129

Ranchi Centre: 428-B, Road No- 6, Ashok Nagar, Ranchi – 834002, Jharkhand
Mobile: 82988 71131 | Call: (0651) 2244516

Bhubaneswar Centre: Plot No 561, Ekamra Vihar, P.O - IRC Village, Bhubaneswar – 751015, Odisha
Mobile: 90739 26218 | Call: (0674) 2361965

Shillong Centre: Demseiniong, P.S. – Laithumkhrah, Dist. – East Khasi Hills, Shillong – 793011, Meghalaya
Mobile: 70053 52606 / 82570 48064

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