NITTE

(Deemed to be University)

Where there is space for every dream

NITTE INSTITUTE OF HOSPITALITY SERVICES

NH 75, Kodakkal, Padil, Mangaluru - 575 007

Justice K S Hegde
(1909 - 1990)

About the Management

Nitte Education Trust was founded in 1979 by Late Justice K S Hegde, former Judge of the Supreme Court of India and Speaker of the Lok Sabha. Justice Hegde strongly believed that education is pivotal to the overall progress of a community and this vision led to the birth of Nitte Education Trust. The legacy, carried forward by his son, Mr N Vinaya Hegde, is now continued by his grandson, Mr Vishal Hegde.

About Nitte
A brief introduction

- In education for over 45 years
- Campuses in Mangaluru, Nitte & Bengaluru
- Ranked among the top 100 Universities in India in NIRF
- Offers over 160+ UG, PG and doctoral programs
- Collaborations with international universities
- Vibrant Placement Cells
- Strong alumni network
- Excellent sports infrastructure
- Spirited student events, national-level fests, hackathons, sporting events, concerts
- Encouragement to student research

Ranked 80 in NIRF 2025

A+ Grade by NAAC

World University Rankings 2026

Rank Band: 1201-1500

Times Higher Education
Impact Rankings 2025

Rank Band: 201-300

QS UNIVERSITY RANKINGS ASIA
2026 - SOUTHERN ASIA

Ranked 162

About
Nitte Institute of Hospitality Services

Nitte Institute of Hospitality Services (NIHS) is committed to delivering industry-oriented education through excellent infrastructure and well-equipped training facilities. The institute provides a comprehensive learning environment that supports hands-on training and skill development across all key areas of the hospitality and service industry. Designed to meet industry standards, these facilities enable students to gain practical exposure, operational competence and professional confidence essential for successful careers in hospitality.

PROGRAMS OFFERED
- BSc (Hons) Hotel Management
- BSc (Hons) Culinary Arts & Management
- BSc (Hons) Airlines, Tourism & Hospitality
- BSc Hotel Management (Industry-Integrated)

Established in 1992 Accredited by the Indian Federation of Culinary Associations (IFCA)

Curriculum blends academic rigor with hands-on experience

Training in state-of-the-art kitchens, simulation labs & hospitality management software

Faculty comprises of seasoned industry professionals and academicians

Collaborations with The Taj, Oberoi and Marriott International for internships and placements

Culinary competitions and masterclasses with renowned chefs and hospitality leaders

Workshops, cultural events, social responsibility programs

BSc (Hons) Hotel Management

Intake: 60 | **Duration:** 4 years, full-time

Core Curriculum: Food & Beverage Management | Front Office Operations | Housekeeping Management | Culinary Arts & Kitchen Operations | Hotel Marketing & Sales | Event Management | Hospitality Laws & Ethics | Financial and Human Resource Management in Hotels

HIGHLIGHTS

- Practical Training in advanced kitchens, mock hotel rooms and simulation labs
- Internships at luxury hotels, resorts and restaurants
- Workshops with Chefs, F&B Managers and hospitality leaders
- Soft Skills and Leadership Development
- Sensitising students on principles of sustainability and eco-friendly practices.

SPECIALIZATIONS

- Hotel Operations Management
- Event & Conference Planning
- Restaurant & Culinary Management
- Hospitality Marketing

CAREER PROSPECTS

- Hotel Manager
- Restaurant Manager
- Event Coordinator
- Catering Manager
- Food & Beverage Director
- Hospitality Consultant

GLOBAL PERSPECTIVE

Through international tie-ups, guest lectures and exposure to multicultural learning environments, students are well-prepared to work in global hospitality settings.

BSc (Hons) Culinary Arts & Management

Intake: 20 | **Duration:** 4 years, full-time

The program offers holistic culinary education including Advanced Cooking Techniques (Continental, Indian, Asian, Fusion), Baking & Pastry Arts, Food Presentation & Styling and Nutrition & Food Science

HIGHLIGHTS

- Practical Training in professional kitchens
- Live cooking demonstrations and workshops with renowned chefs
- Internships in luxury hotels, restaurants and catering establishments
- Training in business management areas like Entrepreneurship & Restaurant Business Planning
- Exposure to global trends in gastronomy, such as molecular gastronomy, farm-to-table dining and plant-based cooking.
- Eco-friendly culinary practices with waste reduction

The combination of culinary skills and business knowledge prepares graduates to excel in kitchen operations and manage their own restaurants, cafes or catering services.

SPECIALIZATIONS

- Gourmet Baking and Pâtisserie
- Food Innovation and Product Development
- World Cuisines & Culture
- Food Writing and Media
- Field trips to food processing units, farms and sustainable kitchens

CAREER PROSPECTS

- Executive Chef
- Pastry Chef
- Food & Beverage Manager
- Culinary Consultant
- Restaurant Owner
- Catering Services
- Food Blogger, Food Critic or Food Stylist

GLOBAL PERSPECTIVE

With the increasing globalization of the culinary industry, the program provides students with an international outlook on food and culinary arts.

BSc (Hons) Airlines, Tourism & Hospitality

Intake: 20 | **Duration:** 4 years, full-time

Students are trained in Aviation Operations and Safety Management; Travel Agency and Tour Operations; Hotel and Resort Operations; Destination Planning and Marketing; Customer Relationship Management

HIGHLIGHTS
- Simulations of airline check-in, reservations and customer service scenarios
- Internships with leading airlines, travel agencies and tourism boards
- Field visits to airports, tourism hubs and hospitality establishments
- Training in soft skills including customer interaction, teamwork and leadership

The program incorporates sustainable tourism practices and green hospitality initiatives, equipping students to contribute responsibly to the environment while excelling in their professions.

SPECIALIZATIONS
- Airline and Airport Operations
- International Tourism Management
- Luxury Hospitality Management
- Event and Destination Planning

CAREER PROSPECTS
- Airline Cabin Crew / Ground Staff
- Airport Operations Manager
- Travel Consultant / Tour Manager
- Tourism Marketing Specialist
- Event Coordinator / Event Planner
- Hotel Manager
- Hospitality Consultant

GLOBAL PERSPECTIVE

The program opens doors to diverse careers in aviation, hotels, travel, events, marketing and tourism boards, with a strong focus on customer service, operations and guest experience across airlines, cruise lines, resorts and travel agencies.

BSc Hotel Management (Industry-Integrated)

Intake: 20 | **Duration:** 3 years

A 3-year, 6-semester, industry-integrated BSc Hotel Management where students complete the first semester on campus and the remaining five semesters in leading hotels across India.

- **Semester 1 (Campus):** Food Production, Food & Beverage Service, Front Office, Housekeeping, Communication Skills, and Professional Etiquette through classroom sessions, labs, and simulations.

- **Semesters 2 – 6 (Hotels across India):** After the first semester, students are placed in partner hotels in different cities, working in operational roles under the guidance of industry mentors and faculty supervisors. Each semester focuses on one major department, with the final semester designed as a specialization in the student's chosen area.

- From Semester 2, students receive a stipend from the hotel, enabling them to "earn while they learn".

- Students graduate with a degree plus 2.5 years of full-time industry experience, giving them an edge in placements.

- Learning continues in the 2 to 6 semesters through online and video-based modules.

- Students must complete a defined number of video tutorials every semester, covering:
  - Core theory subjects aligned to the curriculum
  - Managerial and soft skills
  - Emerging trends, technology & best practices in hospitality

- These video modules are hosted on a digital learning platform and tracked for completion, ensuring academic continuity while students are on the job.

Campus "bridge" and fast-track learning

◆ At the end of each industry semester, students return to campus for a short "crash learning / bridge" module.
◆ During this period, they:
  • Reinforce conceptual knowledge connected to their on-the-job learning
  • Engage in workshops, case studies and viva sessions
  • Complete internal assessments and practical evaluations for that semester
◆ This design ensures that practical exposure is systematically connected to academic outcomes.

Key benefits for students

◆ Real work experience from 2nd semester onwards in branded hotels across India.
◆ Stipend-based "earn while you learn" model that reduces financial burden on families.
◆ Clear specialization in the final semester
◆ Strong employability on graduation, with a CV that shows both a degree and multi-semester hotel experience.

ELIGIBILITY FOR BSc PROGRAMS

Pass in Class 12 or equivalent examination in any stream from any recognized Board, with a minimum of 45% marks in aggregate.

The candidate should have completed 17 years of age as on 31st December of the year of admission.

EXIT OPTIONS AS PER NATIONAL EDUCATION POLICY 2020

On completion of six semesters of the BSc (Honors) Hotel Management / Culinary Arts & Management / Airlines, Tourism & Hospitality program and having met specified requirements including minimum CGPA, the student can exit with a BSc degree in the respective discipline.
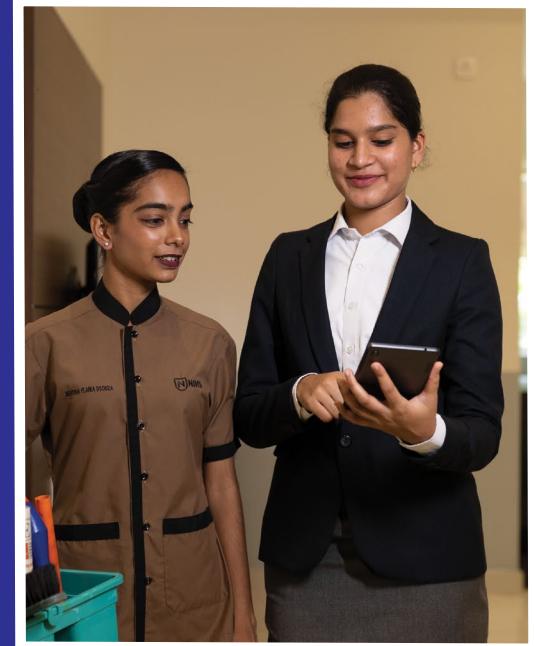
ADMISSION PROCEDURE

Candidates seeking admission to any of the BSc programs are required to submit the Admission Enquiry form available on **apply.nitte.edu.in**

On receipt of the same, the Admission Section will guide students with the process of registration and admission.

Admission will be based on marks secured in the qualifying examination.

FEE STRUCTURE

The fee structure is available on our website **www.nitte.edu.in** under the head, Program Fee.

DOCUMENTS REQUIRED FOR ADMISSION

- Class 10 Marks Card (Original + 2 attested copies)
- Class 12 Marks Card (Original + 2 attested copies)
- Transfer Certificate from the institution last attended (Original + 2 attested copies)
- Conduct Certificate from the institution last attended (Original)
- Migration Certificate from the Board of the institution last studied (Original)
- Eligibility Certificate issued by Nitte University (This will be handled by Nitte)
- Physical Fitness Certificate from a registered medical practitioner (Original)
- Blood Group Certificate (Original)
- Aadhaar card copy of the student
- Photographs: Recent colour photo with white background, of resolution 300-600 dpi Passport size 5 Nos. (35 mm x 45 mm) & Stamp size 5 Nos. (20 mm x 25 mm)

CLASS COMMENCEMENT

The program commences on the date prescribed by the University generally during the month of August.

FROM OUR ALUMNI

NIHS was a turning point in my life, helping me discover my purpose and passion. The faculty's expertise and guidance have helped me pave my way into hospitality and aviation.

I'm forever grateful to NIHS where I discovered my passion and made lifelong friendships.

Shravya Shetty
Cabin Crew
Air India

Chaitanya Sharma
Director - Operations
JW Marriott, Bengaluru

BHM (2002-06)

When I reflect on what I have learned in college, my key takeaways would be a combination of academic knowledge with life skills and my personal and professional development.

I was not aware that hospitality was such a large industry. Studying here opened many doors for me.

Danny Gonsalves
Operations Manager
Banquet & Butlers, Marriott Sindalah Island
NEOM, Saudi Arabia

Jomon Kuriakose
Director - Culinary
The Tiffin Box, Coventry, UK

BHM (2007-11)

Transformative is the word that instantly comes to my mind when I think of NIHS. The hands-on training and real-world exposure offered a launchpad for my career.

Thanks to the dedicated faculty and a vibrant campus life, I've not only grasped the art of exceptional service but have also forged lifelong connections.

I am grateful for the knowledge and confidence I gained during my time there.

Amith Gonzalves
Restaurant Specialist
Celebrity Cruises

Fidel Rebello
Managing Director
Martiny Mixology, Bengaluru

BHM (2014-18)

Programs at Nitte

COLLEGES	PROGRAMS OFFERED
NMAM Institute of Technology (Nitte)	BTech: Artificial Intelligence & Data Science | Artificial Intelligence & Machine Learning | Biotechnology | Civil | Computer & Communication | Computer Science | Computer Science (Cyber Security) | Electrical & Electronics | Electronics & Communication | Electronics & Communication (Advanced Communication Technology) | Electronics (VLSI Design & Technology) | Information Science | Mechanical | Robotics & Artificial Intelligence | MTech | MCA | PhD
Nitte Meenakshi Institute of Technology (Bengaluru)	BTech: Aeronautical | Artificial Intelligence & Data Science | Artificial Intelligence & Machine Learning | Civil | Computer Science | Computer Science & Business Systems | Electrical & Electronics | Electronics & Communication | Electronics (VLSI Design & Technology) | Information Science | Mechanical | Robotics & Artificial Intelligence | MTech | MCA | MBA | PhD BSc (Honors): Civil Aviation Pilot Training | Civil Aviation Flight Dispatcher
K S Hegde Medical Academy (Mangaluru)	MBBS | MD.MS | MCh (Urology) | PhD Fellowship: Interventional Pulmonology | Neuroimmunology | Reproductive Medicine
A B Shetty Memorial Institute of Dental Sciences (Mangaluru)	BDS | MDS | Fellowship in Oral Implantology | PhD
Nitte Institute of Allied Health Sciences (Mangaluru)	Bachelor & Master: Anesthesia & OT Technology | Medical Radiology & Imaging Technology | Medical Laboratory Science | Respiratory Technology Bachelor: Dialysis Therapy Technology | Radiation Therapy Technology MSc: Clinical Embryology MPH (Public Health) | MHA (Hospital Administration) PG Diploma: Computed Tomography Technology | MRI Technology PhD
NGSM Institute of Pharmaceutical Sciences (Mangaluru)	BPharm | PharmD | PharmD (PB) | MPharm | PhD
Nitte College of Pharmaceutical Sciences (Bengaluru)	BPharm | MPharm

Institute	Programs
Nitte Usha Institute of Nursing Sciences (Mangaluru)	BSc Nursing | PB BSc Nursing | MSc Nursing | PhD
Nitte Institute of Physiotherapy (Mangaluru)	BPT | MPT | PhD
Nitte Institute of Speech & Hearing (Mangaluru)	B.ASLP (Audiology & Speech-Language Pathology) MSc: Speech-Language Pathology | Audiology | PhD
Nitte University Centre for Science Education & Research (Mangaluru)	BSc (Honors) Biomedical Science MSc: Biomedical Science | Bioinformatics | Cancer Biology | Food Science & Technology | Microbiology | Biotechnology | Marine Biotechnology One Year MSc | PhD
Nitte Institute of Architecture (Mangaluru)	BArch
Nitte School of Architecture, Planning & Design (Bengaluru)	BArch | BPlan | BDes | MPlan
Nitte Institute of Communication (Mangaluru)	BA (Honors) Media & Communication | PhD
Nitte Institute of Hospitality Services (Mangaluru)	BSc (Honors) Hotel Management BSc (Honors) Culinary Arts & Management BSc (Honors) Airlines, Tourism & Hospitality BSc Hotel Management (Industry-Integrated)
Justice K S Hegde Institute of Management (Nitte)	MBA | PhD
Nitte School of Management (Bengaluru)	PG Diploma in Management

Nitte School of Fashion Technology & Interior Design (Bengaluru)	Diploma: Fashion Design | Interior Design BDes: Fashion Design | Interior Design MDes: Fashion Design | Interior Design
Dr NSAM First Grade College (Nitte)	BBA (Honors) [Financial Management | Marketing Management | HR Management | Logistics & Supply Chain Management | Business Analytics] BCA (Honors) [Data Analytics | IT | AI & Machine Learning] BCom (Honors) General [HR Management | Financial Management | Banking, Financial Services & Insurance] BCom (Honors) Professional [Financial Management | Banking, Financial Services & Insurance] BSc (Honors) [Data Analytics | IT | AI & Machine Learning]
Nitte Institute of Professional Education (Mangaluru)	BBA (Honors) [Business Analytics | International Business | Banking, Financial Services & Insurance] BCA (Honors) [AI & Machine Learning | Cyber Security & Digital Forensics | Cloud Technology & DevOps] BCom (Honors) Professional
Dr NSAM First Grade College (Bengaluru)	BBA (Honors) [General | Aviation Management | Healthcare Mgmt*] | BCom (Honors) [General | Professional | AI & FinTech*] BCA (Honors)
Nitte Rukmini Adyanthaya Memorial Polytechnic (Nitte)	Diploma in Engineering: Civil | Computer Science | Electrical & Electronics | Electronics & Communication | Mechanical | Apparel Design & Fabrication Technology

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NITTE
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NITTE INSTITUTE OF HOSPITALITY SERVICES

The Director (Administration)
Nitte (Deemed to be University)
Medical Sciences Complex, Deralakatte,
Mangaluru - 575 018, Karnataka, India

📞 95131 88844 | 81477 37397
info@nitte.edu.in | nitte.edu.in 📷 📘 ▶ in

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