



BACHELOR OF INTERNATIONAL HOSPITALITY MANAGEMENT (HONS)

- Internationally Recognized Degree ● Approved By Ministry of Education, Nepal
- Recognised by Tribhuvan University

#1 Private University
in Malaysia

Top 1.1%
of universities globally



Taylor's University, the 1st and only institution accorded
Tier 6: OUTSTANDING RATING
in the Hospitality and Tourism Discipline by the
Ministry of Higher Education, Malaysia





WELCOME MESSAGE

Welcome to the IIMS College Family!

**“Let’s join hands
in generating
skilled human
resource that can
live up to the
current market
demands and
adept as per the
necessity of the
situation.”**

We are eager to meet you, hear your story, grow together and welcome you to this life changing and progressive learning place which we affectionately call the IIMS.

Whether you are pursuing an Computer Science, Hospitality or Management, our College offers a unique and innovative curriculum that reflects current and future practices and aims to develop skills individuals would need to conquer the daunting challenges of current world.

Exemplary infrastructural facilities, experienced, highly qualified faculty and refreshing atmosphere are some of the factors that distinguish us from other institutions. However, we don't just focus on infrastructure and outlook of the campus, but do what is necessary to build student's career.

Everyone involved with IIMS is united by a common aspiration to make the world a better place. Students at IIMS learn to take responsibility for planning their own lives as professionals. Our dedicated college team are here to support students from their first application to the day they graduate and beyond.

Thank you on choosing us over other.

- IIMS MANAGEMENT TEAM



YOU ARE INSURED

All our admitted students are insured for their health and from accidental risk in college premise or outside.

In partnership with





THE BEST HOSPITALITY PROGRAM FOR YOUR CAREER

DISCOVER IIMS COLLEGE

MANAGEMENT TEAM



Mr. Sabindra Maharjan
(CEO)



Mr. Dinesh Chandra Nakarmi
(COO)



Mr. Sachin Pradhan
(Program Director - Hospitality)



Mr. Rabin Thapa
(Program Director - Computing)



Ms. Rima Manandhar
(Program Coordinator - Hospitality)



Mr. Sumit Rayamajhi
(Team leader - Hospitality)



Ms. Monika Regmy
(Assistant Program Coordinator-Computing)



Mr. Sachin Shrestha
(Program Support Officer - Computing)



Ms. Rojina Maharjan
(Internship & Placement Coordinator)



Mr. Kalyan Gautam
(Accounts & Finance)



Mr. Sagar Maharjan
(Admin & Exam Manager)



Ms. Jasmina Maharjan
(Student Support Officer)



Ms. Lucky Shrestha
(Student Support Officer)



Ms. Garima Shrestha
(Student Support Officer)



WHO WE ARE?

IIMS (Institute of International Management Science), in 2010, was established with the intention of providing Nepalese students with industry relevant education helping graduates to stand out in this highly competitive global marketplace. We instill in our students a global perspective and by offering globally ranked undergraduate & graduate programs from highly ranked International collaborations. Currently, we offer degree programme in Computer Science, Hospitality Management & Business Administration.

SO far, 3500+ students have graduated from IIMS College and is a strong testament to its evolution as the preferred college for study choices in Nepal. With time passing by, the IIMS bubble of alumni, faculty and industry partners have also multiplied. We provided state of the art infrastructure, deploy industry experts as faculty members and has been able to live up to the expectation of recruiters, which further makes us an ideal place to study.

We take you to your final destination of bright career through holistic development of attitude, skill and knowledge. IIMS invites you to join its journey in educating the Nepalese youth and transforming them into professionals who are to be the leaders of tomorrow's world.

MISSION

- To provide high-quality education and training that support student goals, a skilled workforce, and the economic vitality of our communities.



VISION

- A model of innovation and distinction in management and technical education, recognized as an outstanding gateway to rewarding careers.



RECOGNITION



Approved By Ministry of Education
Recognised by Tribhuvan University



Tribhuvan University (TU)
Equivalency



TAYLOR'S UNIVERSITY

YOUR PORTAL TO THE FUTURE



TAYLOR'S UNIVERSITY

Wisdom • Integrity • Excellence

Taylor's University is the No. 1 private university in Malaysia and Southeast Asia, ranked #332 in the QS World University Rankings 2022. This ranking places the university among the top 1.3% of global universities, and 10th among all Asian private universities.

The university comes in at #49 in the 2021 edition of the QS Top 50 Under 50 World University Rankings, which ranks the world's best young universities under 50 years old. This is yet another remarkable honour, as Taylor's is the top and only Malaysian private university in this listing. Taylor's University is also ranked 89th in the QS Asian University Rankings 2021. It is one of few Asian universities rated 5 Stars for Online Learning, a heartening acknowledgement of the brand's dedication to making education engaging, effective, and relevant. The university also has 5-Stars rating in six other categories of the QS Stars University Ratings: Teaching, Internationalisation, Employability, Inclusiveness, Facilities, and Hospitality & Leisure Management.

Taylor's University is also ranked 17th in the world for Hospitality & Leisure Management and Top 150 for Business & Management Studies making Taylor's Business School the top private business school in Malaysia based on the 2021 QS World Rankings by Subject.

Awarded QS 5-Star
Rating in

7

categories



Teaching
Employability
Facilities
Internationalisation

Inclusiveness
Hospitality & Leisure
Management
Online Learning

89th

in the 2021



ASIA 2021

TIER
5:
EXCELLENT

Rating System for
Malaysia Higher
Education (SETARA)
by the Ministry of
Higher Education
in Malaysia

TOP
PRIVATE
UNIVERSITY

in Malaysia
for Graduate
Employability
Rankings 2020

NO
PRIVATE U
IN MAL
SOUTH E
in the



AWARDS & RECOGNITION

WE HAVE APPETITE FOR AWARDS



QS WORLD UNIVERSITY RANKINGS



GOLD, 2010 - 2018
PLATINUM, 2019
HALL OF FAME, 2019

PUTRA BRAND
GOLD AWARDS



PERFORMANCE RATING BY MINISTRY
OF HIGHER EDUCATION



READER'S DIGEST TRUSTED BRAND
GOLD AWARDS

GET A DUAL AWARD



Taylor's School of Hospitality, Tourism and Events, School of Food Studies and Gastronomy, and Taylor's Culinary Institute offers dual award Bachelor's degree and diploma programmes in collaboration with the University Toulouse – Jean Jaurès (UT2J) and the Académie de Toulouse (ADT) in France respectively. A quality review committee, comprising academics from both institutions, is established for quality assurance and moderation of the standards of the programmes, which includes curriculum and assessments. Students will receive certification from both Taylor's University and the partner institution in France, upon completion of their diploma or Bachelor's degree programmes at Taylor's.



0.1
UNIVERSITY
ASIA &
AST ASIA
2021
WORLD UNIVERSITY
RANKINGS

TOP 1.3%
UNIVERSITIES
GLOBALLY
1.3%
QS WORLD UNIVERSITY
RANKINGS

**WORLD
TOP 20**
for Hospitality & Leisure
Management Subject
in the 2021
QS WORLD UNIVERSITY
RANKINGS
by subject

**WORLD
TOP 150&**
No. **1** in Business &
Management
Studies
among all Private Universities in
Malaysia in the 2021
QS WORLD UNIVERSITY
RANKINGS
by subject

10
consecutive wins
Putra Brand Awards in
Education & Learning
Category
Platinum Award &
Hall of Fame 2019



THE FUTURE OF HOSPITALITY MANAGEMENT

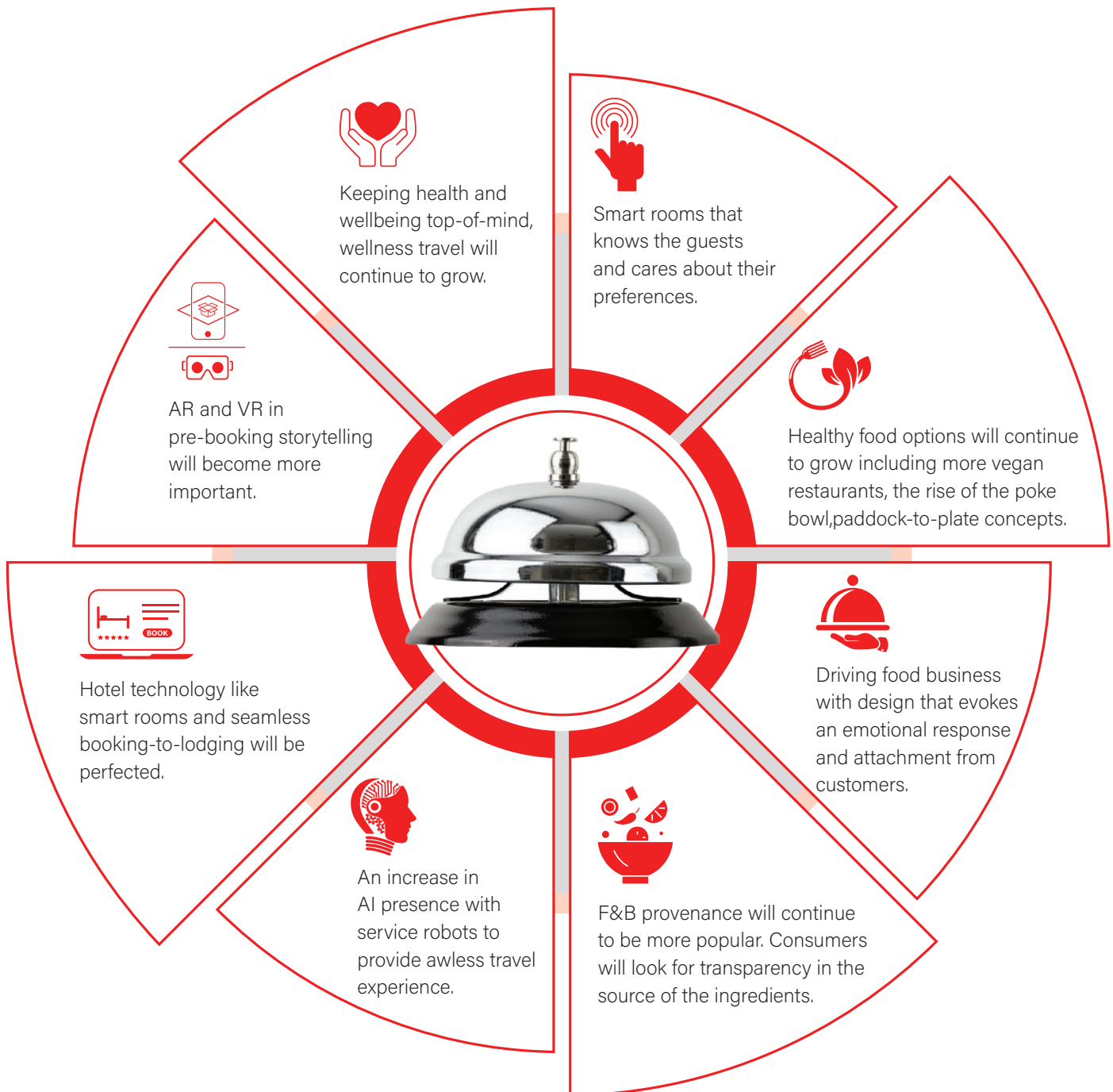
The 4th Industrial Revolution

At IIMS, we are constantly keeping ahead to ensure we future-proof our students. As we enter the 4th Industrial Revolution (4IR), advancements will change how we work, play and live. The revolution is characterized by a range of new technologies that are fusing the physical, digital and biological worlds, impacting all disciplines, economies and industries, and even challenge the status quo of education and its graduates.

With technology and mobile app adoptions, we will never have to worry about transportation with e-hailing rides in foreign countries. Maps are accessible on mobile, and hotels are not just the option for accommodation with the familiarity of AirBnB. People are savvy to find food places that are highly-rated. And this is only the beginning. With the gaining adoption of VR, one can travel the world, shop, all from the comfort of their own living room.

The hospitality, tourism and culinary arts sectors are growing at an exponential pace and IIMS prides itself on matching every stride of this growth. With its dynamic programmes and outlook, it is obvious why IIMS leads the way for hospitality education in Nepal. The facts are clearly in the figures for this achievement and IIMS continues to raise the bar as a highly-admired award winning.

HERE ARE SOME TRENDS AND IDEAS HEADLINED GLOBALLY:



We continuously focus to research what's ahead to ensure we have the capacity, skills and knowledge to equip our students with unconventional teaching and learning methods.



“

IIMS has always been a path of opportunities for me, I learned the base of culinary here and later implemented it in the Hotel kitchen, found career oriented friends and very helpful lecturers who helped me to be who I am today.

Heaven Khanal, January 2017 Batch
Brand Chef, Shinee Norchhok Hotel - Nepal

WHY HOSPITALITY MANAGEMENT @IIMS

Rise with the Best





YOUR FUTURE IS OUR PRIORITY

We ensure our students are well updated on the current and upcoming trends ensuring they are well-equipped to embrace the challenges of the 4IR.



TAYLOR'S CURRICULUM FRAMEWORK (TCF)

Breaking conventions to bring you the first-of-its-kind framework in Malaysia that allows you to mix and match modules to customise your degree.



WORLD-CLASS STANDARDS, FACILITIES AND ENVIRONMENT

We have put in place world-class facilities designed and built to stimulate the actual working environment of leading hospitality, tourism & culinary establishments.



FUN APPROACH TO LEARNING

Students approach learning through experimentation, built to stimulate the actual working environment. Skills-based methodologies are used resulting in a fun and enlightening experience at all stages.



INDUSTRY - CENTRIC CURRICULUM

The role played by the industry in fundamental aspects of the curriculum assist in fostering strong collaborations. This is evident through Taylor's synergetic relationship with the industry.



GLOBAL EXPERIENCE

With an international student and academic population our students gain international exposure and networking opportunities. They also get international work experience through internship opportunities at Michelin starred restaurants and international hotel chains like Hilton and Marriott to name a few.



BREAK BOUNDARIES TOGETHER

We encourage our students to break boundaries, think outside the box and create their own benchmarks. Afterall this is a field where being unique and new is sought after.



RESEARCH-LED TEACHING

Our faculty spearheads research initiatives that challenges conventional industry practices. We have made significant in-roads in the industry and play an active role in shaping human capital development and government initiatives for sustainable tourism in the country.

GLOBAL EXPERIENCE



STUDENT EXCHANGE PROGRAM

Students have the opportunity to pursue up to one or two semesters abroad at Taylor's University without paying extra tuition fee. Upon completion of the programme, students will be accorded credit for the courses which they have undertaken during that period of exchange.



OVERSEAS TRANSFER OPTIONS

Taylor's curriculum standard is internationally recognised. University offers the option of completing your Hospitality programme with one of established partner universities in the United Kingdom and Australia.

UNITED KINGDOM (UK)

SHMS SWISS HOTEL MANAGEMENT SCHOOL AND UNIVERSITY OF DERBY

Bachelor of Arts (Hons) in International Hospitality Management

1 + 2 years / 2 + 1 years

AUSTRALIA (AUS)

GRIFFITH UNIVERSITY

Bachelor of International Tourism and Hotel Management

1 + 2 years

Postgraduate Taylor's graduate of BA (Hons) International Hospitality Management or the BA (Hons) Culinary Arts and Food service Management with a minimum of 2:1 degree classification are eligible to apply for entry onto one of Manchester Metro's Masters programmes in Hospitality, Tourism or Events Management.

INDUSTRY-CENTRIC CURRICULUM

We continue to be an active and influential participant in the industry. In addition to over three decades of experience, we are backed by a faculty with in-depth industry experience. Our board of industry leaders serve as curriculum advisors, form our panel of examiners and also serve as adjunct lecturers, research partners and mentors to our students.

We work together closely with our Industry Advisory Panel (IAP) to ensure that the curriculum provided is relevant with current industry trends, practices and requirement.

GET SET TO GO PLACES:

IIMS Faculty of Hospitality Management constantly expands its global network so you can do the same. Partnerships are forged with many of the world's leading hotel chains and you will enjoy myriad opportunities to complement your academic qualifications with invaluable industry exposure. Synonymous with quality, the Faculty's students are highly sought after and you may even get to work at leading hospitality establishments in countries like Europe, Dubai, Malaysia, Thailand, Mauritius, China, India, Japan, Macao, Hong Kong and Singapore who take in IIMS students annually.

Since 2019, we have placed over 200 students to intern at different 5 start hotels around the world such as:

NEPAL

- Soaltee Crowne Plaza
- Chandragiri Hills Resort
- The Everest Hotel
- Yak & Yeti Hotel
- Vivanta Hotel
- Le Himalayan Hotel
- Gokarna Forest Resort
- Hyatt Regency Kathmandu
- Ramada Hotel
- Marriot Hotel
- Aloft Hotel
- Annapurna Hotel
- Radisson Hotel
- Shangrila Hotel
- Fish Tail lodge
- Rupakot Resort

DUBAI

- Meydan Hotel & hospitality LLC
- Bab Al Sham By Meydan
- JW Marriott Marquis
- BVLGARI Resort & Residence
- Renaissance downtown hotel
- Crowne plaza
- Armed forces Officers Club
- Grand Cosmopolitan
- Grand Millenium
- Hilton
- Hyatt
- Ajman saray luxury collection
- Le meridien al aqah beach resort
- Five Plam Jumeirah
- Waldrof Astoria Palm
- Rosewood Abu dhabi
- The Ritz Carlton

PORTUGAL

- Penha Longa Resort

SINGAPORE

- Pan Pacific

THAILAND

- Santhiya Koh Yao Yai Resort & Spa

QATAR

- Hotel Mondrian

HONGKONG

- Blacksheep Restaurant



WE HAVE

STRONG INDUSTRY LINKAGE

WITH MANY OF THE WORLD'S LEADING HOTEL CHAINS, RESORTS, THEME PARKS & CONVENTION CENTRES THAT PROVIDE MYRIAD OPPORTUNITIES AND INDUSTRY EXPOSURE TO THE STUDENTS IN NEPAL AND ABROAD.



OUR ACADEMICIANS ARE SEASONED PRACTITIONERS WITH

STRONG PRACTICAL EXPERIENCE

IN THE FIELD OF CULINARY ARTS, HOSPITALITY AND TOURISM.



WE ARE EQUIPPED WITH

WORLD-CLASS FACILITIES

INCLUDING PROFESSIONAL KITCHENS, MOCK-UP ROOMS, OENOLOGY LAB AND PATISSERIES, TO NAME A FEW.



OUR FOCUS IS NOT JUST ON PURE ACADEMICS, BUT

EXTRA CURRICULAR ACTIVITIES

TOO TO ENSURE ALL ROUND DEVELOPMENT OF STUDENTS.

FAST TRACK TO TOP EMPLOYERS

We continue to spearhead innovative programmes that place students on a fast-tracked path to employment with the industry's top employers. These industry alliances offer aspiring students a once-in-a-lifetime opportunity and provide employers with an avenue to map their long-term recruitment plans and secure rising, future talents.



FUTURE GENERAL MANAGER PROGRAMME (GEM)

This comprehensive management and development programme that grooms aspiring hospitality management students into promising hoteliers of the future. It fosters an entrepreneurial spirit and mindset in our students, to prepare them for senior management.



STUDENT EMPLOYMENT PROGRAMME (STEP)

Through this avenue, members of the industry gain access to second year students who are taken onboard world's leading hotels as student-employees and inculcated with the hotel's business philosophies. This experience provides students with valuable industry insights and training before they graduate.

STEP 2.0

This opportunity gives better exposure to students of the various different department with the different levels of job role and position, to gain better competencies to be an all-rounded future hoteliers. It was a week long exposure with 50 students participating each time.



EMPOWERING LEADERS INTO INDUSTRY FOR TOURISM AND EVENTS (ELITE)

Focused on Tourism and Event Management students, this programme connects students and employers via mutually beneficial professional relationships. Students gain an opportunity to develop skills through a comprehensive leadership and management development training experience.



*Industry integrated
teaching & learning*

EMPOWERING LEADERS INTO INDUSTRY FOR TOURISM AND EVENTS (ELITE)

EMBRACING LEARNING EXPERIENCE - i2 week will enrich the students learning experience with the sharing of on-going contemporary trends and success stories by industry experts. This will close the gap and increase engagement between Gen Z university students and their future employers.

OUR PARTNERS



CAREER SERVICE CENTRE

Career Service Center (CSC) will work to reduce industry academia gap by skilling our students to be job ready . CSC will focus on soft skills as well functional role skills in joint partnership with various esteemed corporations in Nepal. The objective is to drastically improve the success of students in finding jobs as well as supporting the corporations with skilled and competent graduating talents. Career Service Center will include activities like industry interaction, prospective candidate engagement, job and skill mapping of each individual and employability courses (functional job role training and soft skills).



COMPANIES WE WORK CLOSELY WITH

EKbana

MORU™

SKILL LAB
IMPROVING EMPLOYABILITY OUTCOMES

inficare

OUR INDUSTRY PARTNERS THROUGH SKILL LAB



** This list of Industry partners are based on the collaboration with SkillLab and may change based on their alliances.*

BECOME FUTURE-PROOF

GLOBAL & LOCAL COLLABORATIONS & LINKAGES WITH THE INDUSTRY AND PANELS

GM NETWORKING DINNER

A neutral forum for industry leaders to discuss trends that are shaping their profession. This event was supported by more than 30 General Managers and Vice-Presidents from various hotels, resorts and convention centres across Malaysia.



LEARNING FROM EXPERTS

Through workshops, practical demonstrations and talks, students are offered the opportunity to acquire knowledge from various experts across the different disciplines of tourism, hospitality and culinary arts. Students gain access to these accomplished professionals who share their techniques, knowledge and more importantly, inspire our next generation of professionals.



PARTNERS VOICE



Arbinda Rajbahak

Human Resource Manager, The Soaltee Kathmandu

It was my pleasure to get connected with the IIMS College. IIMS is undoubtedly the place that provides a platform for students to pursue BHM by availing all the necessary infrastructures. IIMS prioritizes students' success by providing quality education. The faculty members there are highly qualified, skilled, and considerate. The students from IIMS College are well disciplined and well versed in the hospitality. I am really proud to wish IIMS College team many successes in your future endeavors.



Mahesh Phuyal

GM, Ramada Kathmandu

I have found that IIMS College is managed by the team of successful professionals which is noticed at first glance while interacting with their students. Their facilities at the college is also an another reason of their success journey. Their students are already in demand in the industry and their performance at our organization has been impeccable.



Roopesh Shrestha

Cluster Director of Learning and Development, Marriott Kathmandu

Congratulations!!! IIMS College, personally I am very impressed the way the college has come up professionally in very short period of time and I found the college environment and students really impressive, hard working and smart as required for the industry.

All the best! And keep doing great work ahead. My best wishes are always with the college management and students.



Bijay Pyakurel

Head-Human Resource & Administration, Hotel Yak & Yeti, Durbar Marg, Kathmandu

We are working as placement partners for IIMS College for Hospitality students as per their course requirement. The students who came here for the placement were found be trained properly and also we found that the college worked very closely with the students during their lecture to prepare them for their future roles. "All the students we had till now for placement were in a positive attitude and found to be well trained inside the college premises. We highly appreciated and recommend IIMS College for hospitality education and any further course addition.



WORLD-CLASS STANDARDS, FACILITIES & ENVIRONMENT

As your vested partner throughout your education journey, future-proofing you is our priority. To do that we ensure our students get all the service and facilities that are nothing less than world-class.

WORLD-CLASS FACILITIES OUR BENCHMARK FACILITIES INCLUDE:

- Tourism Innovation Lab
- Events Projects Room
- Hotel Suits
- Hotel Front Office Room
- Wine Laboratory
- Mixology & Innovation Lab
- State-of-the-art Restaurant
- IIMS Culinary Suites, consists of kitchen and pastry labs
- R&D Kitchen
- Analytical Room
- Food and Nutrition Research Lab





FUN APPROACH TO LEARNING

IIMS encourage students to be active, engaged, collaborative and empowered solvers of real-world problems. This naturally transitions to the experimentation phase and results in a more engaging approach to learning across the board.

The college take pride in their practical approach and students are kept immersed, eager and motivated through a curriculum that combines the best of theoretical knowledge with opportunities to see lessons come alive.



FIELD TRIPS

- Hotel & Resort Visits
- Experiential Tourism

MASTERCLASS

- Art workshop for coffee and tea
- Mixology and beverage making
- Wine appreciation and tasting
- Craft beer and beverages
- Celebration and designer cakes.



SOFTWARE FOCUS

IIMS emphasise the importance of keeping abreast with the latest industry software. Ensuring tht our programmes are always a step ahead, IIMS pioneered the incorporation of Delphi, a banquette planning software and AutoCAD which provides hospitality students with the edge in understanding hotel building and facilities planning. Additionally, property management system, point of sale, event management system (Evenesis) and airline reservation systems (Galileo) are also extensively covered throughout the curriculum.



“

CHEF - Creative, Honesty, Ethics and Food

Chef is such a beautiful word to listen to. If you want to be called a chef, there is only one rule to make it come true: "Do it with passion or don't dare to try it" This makes me come this far and still try to be the better version of yesterday and the best version for the future. Thank you IIMS for this journey.

Sabin Lamsal, January 2017 Batch
Sous Chef, Pátio Da Graça - Portugal

FOOD SERVICE ENTREPRENEURSHIP

In-depth understanding of the restaurant & catering business is acquired, through operating the Tiffin foodservice outlet on campus. Students are involved in designing the food products and menu, planning marketing strategies, as well as managing and running the entire operations of the outlet.



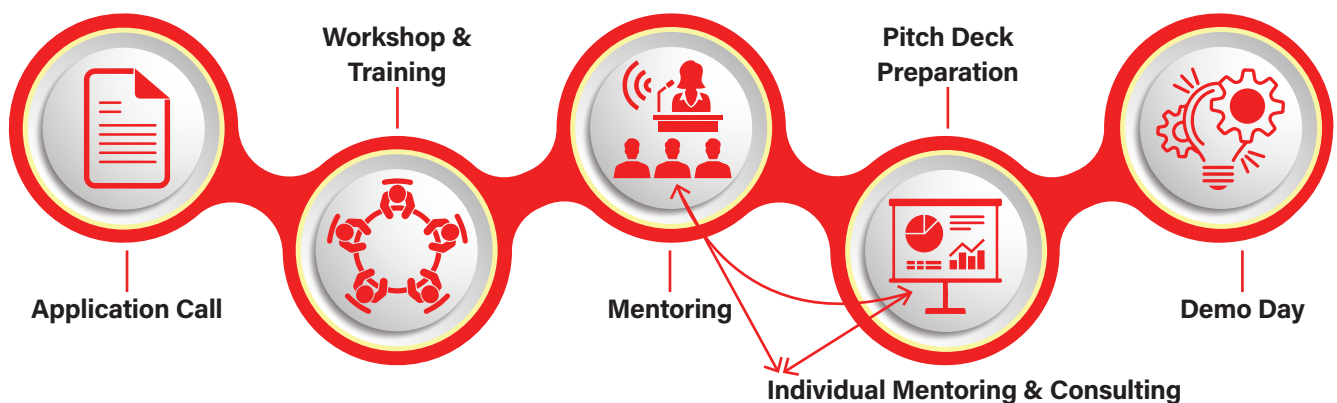
IIMS BIZHUB

In line with IIMS effort in nurturing entrepreneurs and business leaders of the future, BizHub – IIMS inhouse hybrid incubator-accelerator has been established.

BizHub is a hybrid Incubator and Accelerator for Entrepreneurs that provides a holistic four-stage structured, intensive entrepreneurship training programme that develops entrepreneurs from idea stage to funding acquisition for pre-seed, seed and venture capitalist.

The training modules provided are mainly built around a multidiscipline mentorship model by the experienced professionals from various specializations. BizHub also has unique co-working spaces for budding entrepreneurs who wish to work collaboratively in a college setting.

BIZHUB PROCESS



IIMS MAKERSPACE

An academic Incubation space to cultivate a distinct academic eco-systems created to address the needs of young entrepreneurs by helping them realize their concept and transform it into reality.

This dedicated entrepreneurial space is a go-to place for our students across multiple programmes to unite, collaborate and work with other fellow entrepreneur minds and is accessible 7:00 am - 5:00 pm.

The objective is to assist budding entrepreneurs in their start up journey and beyond through training-workshops, mentorship, shared working space, seed fundings & investment opportunities to remain afloat.



“

The distinguished faculty at IIMS has always been there to mentor us and encourage us. They have assisted me in bridging the gap between any dreams and reality. All the time and effort I've put into my study have been beyond worth. My takeaway from IIMS is a great deal of learning and huge bunch of memories..

Sailesh Tandukar, September 2017 Batch
Operational Manager, Burger stand-Nepal

ACADEMIC TEAM



Mr. Sagun Prasad Koju
Faculty, Malaysian Experiential Tourism
Station Manager, Malaysian Airlines



Mr. Dinesh Shrestha
Faculty, Event Management
Former Chief Operating Officer,
Bento Lounge
Restaurant Consultant



Mr. Subodh Subedi
Faculty, Entrepreneurship
Hotel Consultant
Hotel Country Villa Nagarkot



Mr. Bikrant Shrestha
Faculty, Revenue Management
Founder Chairman-Yes sir Vehicle Rental
Proprietor, Fuchhey Restaurant



Mr. Dipankar Sherpa
Faculty, Strategic Management
Program Manager, MBA, IIMS College



Mr. Aashish Sharma
Faculty, Hospitality Facilities Management & Design
Head Civil Engineer, Jagadamba Hospitality Pvt. Ltd



Mr. Rajib Timalisina
Faculty, Research Method
Professor, TU



Dr. Kishor Shahi
Faculty, Mandarin Language
Managing Director, Nepal Chinese
Educational and Cultural Center



Mr. Badri Tiwari
Faculty, Finance
Lecturer, TU



Ms. Karuna Karki
Faculty, Housekeeping Management
Lecturer



Mr. Bijay Pyakurel
MBA-HR, ULW, London
Faculty, Human Resource Management
HR Manager, Yak and Yeti Hotel



Mr. Pradip Bochihiya
Faculty, Management Information System
Lecturer



Mr. Rukesh Ghimire
Faculty, University Life
Lecturer



Mr. Narayan Thapa
Faculty, Statistics
Lecturer, TU



Mr. Prabin Maharjan
Faculty, Hospitality Economics
Lecturer



Adv. Dipak Khanal
Faculty, Hospitality Law
Lawyer



Mr. Nitin Krishna Shrestha
Faculty, Introduction to Accounting
Proprietor, Landmark Banquet,
Kathmandu



Mr. Kishwor Gaire
Faculty, Bahasa Malay

CULINARY TEAM



Chef Ram Kumar Thapa
Chinese Cuisine
Chinese Specialist Chef, Soaltee Hotel



Chef Bibek Maharjan
Italian Cuisine
Former Senior Continental Chef
Gokarna Forest Resort
Proprietor, Walk-in Restaurant



Chef Chiranjivi Rasaili
Korean Cuisine
Senior Oriental Cuisine specialist
Hyatt Hotel



Chef Jabir Hussain
Mughal delicacies
Mughal food expert/Proprietor-Mimosa Café



Chef Rameshor Adhikari
Arabic Cuisine
CDP, Aloft Hotel



Chef Raju Ghimire
Malaysian Cuisine
Food & Beverage Director, Radisson Hotel



Chef Dipak Dhungana
Indian Cuisine
CDP, Aloft Hotel



Chef Hem Raj Poudel
Spanish Cuisine
CDP, Aloft Hotel

BACHELOR OF INTERNATIONAL HOSPITALITY MANAGEMENT (HONS)

Intake: January & September | 4-Year Programme

IIMS encourage students to be active, engaged, collaborative and empowered solvers of real-world problems. This naturally transitions to the experimentation phase and results in a more engaging approach to learning across the board.

The college take pride in their practical approach and students are kept immersed, eager and motivated through a curriculum that combines the best of theoretical knowledge with opportunities to see lessons come alive.



CAREER EXPOSURE

At IIMS's Faculty of Hospitality Management, we equip our students with solid foundations for a global career. With the qualities and drive you gain at IIMS, promising careers await you in:

1. TOURISM



- Private property developer such as community mall & fresh food marketplace
- Theme park management
- Recreation/transportation/cruise/logistic/Spa & wellness businesses
- Tourism expert/educator & Researcher
- Tourism planning & developer, government agency
- NGO-supporting sustainable tourism development

2. HOTEL



- Hotel & resort owner
- Hotel manager
- Hotel investor & Consultant for hotel operation
- Lodging property management
- Quality service manager
- Hospital-customer service & management

3. FOOD & BEVERAGE



- Catering Service manager & owner
- Chef
- Culinary designer
- Restaurant owner
- Bakery owner
- Food & Wine specialist/ blogger

4. EVENTS



- Event organiser
- Government bureau event management/ MICE industry
- Event director
- Wedding planner

5. AVIATION



- Ground service agents
- Cabin crew
- Sale & Marketing in Airline business
- Airport manager*
- Pilot*
- Immigration*

*Required advance professional training program

COURSE ROADMAP

FIRST YEAR

- Business of Hospitality Food and Leisure Management
- Accommodation Management
- Food Safety and Sanitation
-
- Introduction to Restaurant Operations
- F&B Operations Management
- Room Division Management
- Principles of Marketing
-
- Free Elective 1
- Civic or Cultural Based Module (MPU 1a)
- Life Skills for Success & Well-Being (UCM 2)
- Millennials, Team dynamics and Relationship Management (UCM 3)

SECOND YEAR

- Free Elective 2
- Free Elective 3
- Free Elective 4
-
- Free Elective 5
- Research Project
- Hospitality Project Management
-
- Hospitality Business Modelling and Simulation
- Free Elective 6

THIRD YEAR

- Hospitality Management and Leadership
- Beverage Management
- Understanding Entrepreneurialism
- Research Methods
- Hotel Innovation Management
- Service Quality Management in Hospitality
- French
- Hotel Revenue Management
- Foreign Language Module
- Social Innovation Project

FOUR YEAR

- Internship

LIST OF ELECTIVES

(Any Six Module)

- Beverage Management
- Brand Management
- Business Consulting
- Conventions and Meetings Management
- Data & Media Analysis for Tourism
- Design Thinking
- Entrepreneurship and Small Business
- Event and Tourism Risk Management
- Event Sponsorship and Funding
- Events and Entertainment
- Events Project Management
- Exhibition Management
- Food Business Management
- Food Media
- Food Trends and Products Innovation
- Human Resource Management
- Introduction to Family Business
- Personal Financial Planning
- Portfolio Management
- Principles of Culinary
- Principles of Pastry and Baking
- Project Leadership
- Risk Management for Project
- Service Operation Management
- Marketing Analytics
- Production and Operations Management
- Principles of Restaurant Operation
- Supply Chain Management
- Understanding Entrepreneurialism
- Wealth Management

i Primary Core+University Core +Free Electives = Min. 4 Years (120 Credit Hours)

GRADUATE MULTISKILLED

Taylor's Curriculum Framework (TCF) is a flexible study framework designed to future-proof you within Taylor'sphere, with a broader set of graduate capabilities beyond academic knowledge. Stand out from others with well-rounded skills built through borderless learning, hybrid degrees, mix-and-match modules, and work-based learning, supported by various initiatives.

1. GRADUATE WITH 8 TAYLOR'S GRADUATE CAPABILITIES (TGC)

Highly valuable capabilities for employability in the Fourth Industrial Revolution (4IR).



TGC 1

Discipline Specific Knowledge



TGC 3

Lifelong Learning



TGC 5

Personal Competencies



TGC 7

Entrepreneurialism



TGC 2

Critical Thinking, Problem Solving & Creative Thinking Skills



TGC 4

Communication Skills



TGC 6

Social Competencies



TGC 8

Global Perspectives

2. STAND OUT WITH A GRADUATE CAPABILITIES ATTAINMENT STATEMENT (G-CAT)



Showcase your dedication in developing graduate capabilities.



Potential employers can make informed hiring decisions.

3. GET RECOGNISED WITH A SHINE AWARD IN CONTRIBUTING TO SOCIETY



Impactful Social Responsibility



Relationship Building & Networking



Teamwork & Collaboration



Personal Achievements



Cultural Adaption & Appreciation

TCF INITIATIVES

Mix & match module by complementing your primary major with:



CLASSROOM TO BOARDROOM OPPORTUNITIES THROUGH INNOFEST, BIZPOD, INDUSTRY IMMERSION PROJECTS



ENGAGE WITH FUTURE EMPLOYERS DURING THE PROFESSIONAL DEVELOPMENT WEEK



BUILD RESILIENCE, GLOBAL PERSPECTIVES & CULTURAL ADAPTIVITY THROUGH STUDENT EXCHANGE PROGRAMMES

TAYLOR'S SPHERE

Our well-balanced learning ecosystem and community, supported by staff, industry partners, and alumni. Within this atmosphere, we intentionally prepare you to graduate in demand by inspiring you with 3 intelligences: **intellect, craft, and practical wisdom**.

YOUR FIRST YEAR

- Customise your degree with mix-and-match modules, electives, minors, and other components.
- The First Year Learning and Mentoring Programme helps you settle into IIMS while Life Skills modules prepare you for the journey ahead with communication, leadership and soft skills basics.

THROUGHOUT STUDIES

- With IIMS dedicated and experienced lecturers, entrepreneurship modules, community service projects, state-of-the-art facilities, clubs and societies, alumni support and more, immerse in an atmosphere that inspires you with knowledge, creativity, and collaboration.
- Enjoy networking opportunities with industry leaders.
- Enhance your employment opportunities with IIMS Career Services Centre's 7-step Graduate Development Plan.

FINAL YEAR

- Our programmes boost your resume with real-life experience through internship placements or work-based learning with industry partners.
- Social Innovation modules and your Final Year Project also present opportunities to work with peers from multi-disciplines, leveraging IIMS's Innovatespace, Bizhub and other infrastructure to create change in the society.

HONE IN ON THREE INTELLIGENCES



INTELLECT

Taylor's Curriculum Framework offers a strong foundation with mix-and-match modules, industry placements, borderless learning, and more...



CRAFT

Nurture your creativity through IIMS's Innovatespace, Bizhub, Research & Enterprise



PRACTICAL WISDOM

Build skillsets for the working world through Life Skills modules, guided by specialised moderators.

TAYLOR'sphere™



LIFE SKILL FOR LIFELONG GROWTH

Top employers and research findings indicate that in the future, a balance of cognitive and soft skills will become key differentiators for employees and entrepreneurs, as technology like AI is poised to take over most of the cognitive scope in the 4th Industrial Revolution (4IR). In Taylor'sphere, Life Skills Modules, FLAME, and the SHINE Award Programme address this need for communication, leadership, and soft skills in the professional world.



LIFE SKILLS MODULES

Integrated into University Core Modules for all first-year and first-semester students at Taylor's University. You will work with fellow peers and a group of specialised Life Skills Moderators to develop practical wisdom and soft skills for the professional world.



FIRST YEAR LEARNING AND MENTORING PROGRAMME (FLAME)



New Foundation, Certificate, Diploma, Advanced Diploma & Bachelor's Degree students are assigned an Academic Mentor.



A holistic programme that creates a safe space for mentors and mentees to have meaningful conversations, while navigating transitional challenges in studies and beyond.



FIRST YEAR LEARNING AND MENTORING PROGRAMME (FLAME)

An achievement record that recognises and rewards your achievement in acquiring and applying holistic capabilities that prepare you to be future-ready.

- The SHINE Award Programme helps you organise, manage and track your involvement and achievement in recognised extra-curricular activities using a fun point system.
- It is complemented with self-directed and self-paced learning where you get to choose to participate in diverse activities that are meaningful to you, such as clubs & societies.
- Captured in a Graduates Capabilities Attainment Transcript during your graduation to complement your academic transcript, thus formally recognising your soft skills.
- Please consult your counsellors on programmes eligible for SHINE Award.

Empowers students with the '5C' critical skills that employers seek in graduates.



♥♥ Taylor'sphere, a balanced ecosystem to inspire knowledge, creativity & collaboration. ♥♥
Graduate work-ready & in demand today.

**Taylor's University is the No.1 Private University in Malaysia for Employer Reputation based on QS World University Rankings 2020.*

TEACHING & LEARNING SUPPORT

COLLEGE LIBRARY



◀ IIMS houses a physical library with more than 7000+ books covering all aspects of learnings.

ONLINE LIBRARY ACCESS



◀ IIMS students and lecturers are given access to the University's subscribed online resources. This means students and lecturers can obtain the required educational contents without having to wait and go to the physical library.

ONLINE LEARNING (TImES)



◀ IIMS students and lecturers are given access to University's online learning platform, i.e. TImES. Through this platform, students will receive course materials, assignments and additional study resources.

IIMS STUDENT SUCCESS CENTRE



◀ Student success centre offers intervention for students via knowledge sharing through workshops, consultations and peer support services to provide learning opportunities throughout the student's journey towards academic success.

IIMS MOBILE APPS



Digital Library



Google Classroom



◀ IIMS students, lecturer and parents are given access to Mobile app. Through this platform, students will receive all course information such as notifications, class timetable, assignments, results and more.

STUDENT'S VOICE



The courses at IIMS were very applicable to the industry. Impeccable environment to learn new skills and I personally experienced a new level of learning. Best part for me was being part of all the happening events and celebrations during my journey here.

Preity K.C, January 2018 Batch

Counselor, Excel Academy of Tourism and Hotel Management



I don't know where to start. I instantly knew that being part of IIMS was a blessing. At first, I felt like any other freshman, anxious towards entering the college's atmosphere, yet the anxiety soon faded away and I adapted quickly. I will never forget my friends, lecturers and IIMS family. When I reflect on being an IIMSian, I conclude that the experience enabled me to communicate better, learn more and grow stronger, not just academically, it is also helping me here in the UAE for my internship.

Thank you IIMS.

Suman Bahadur Ghising, September 2018 Batch

Internship, Grand Millennium Hotel - UAE



My life at IIMS college made me stronger and took me a step ahead for being an independent man. I am thankful to all my teachers who supported, guided and corrected me throughout my journey in college. Events I organized and took part in helped me grow my confidence level. I am very thankful for providing me such a good platform. My journey with IIMS college has been a very meaningful part of my life.

Saroj Kumar Khadka, 2018 Batch

Event Manager, Garage Entertainment



I am truly blessed to be a proud member of the entire IIMS fraternity where every curiosity of mine is attended with utmost importance and priority. My beloved teachers make sure of the fact that we outdo both professionally and personally in our lives. I entered here as a beginner, but presently, because of this institution, I am a fully prepared person with an enlightened vision about my community and future. You name the traits you seek in an institution, IIMS has it. This place is no less than an oyster where every path in it leads towards a beautiful pearl waiting for us.

Salina Pandey, 2019 September Batch



With a rich profusion of institutes to choose from, I choose IIMS as my stepping-stone towards a scintillating and successful future. Deciding to pursue my degree in Hospitality Management, IIMS has helped to unveil opportunities and platforms to transcend in my career. The social environment and teachers with stupendous qualifications, not only teaches but also inspire us to be confident and at our best. As I see overall growth in terms of academics and as well as personal growth in me, I am glad I chose to be a part of this family.

Divya Neupane, May 2021 Batch

ENTRY REQUIREMENTS

ELIGIBILITY

Either:

- 50% marks or aggregate 2.0 CGPA in SLC/SEE
- 50% marks or aggregate 2.0 CGPA in +2/NEB

Or

- Candidates with minimum 2 principal subjects in A Level.

ADMISSION PROCESS

- Choose a course and complete the physical or online application form.
- Submit to college all required original documents.
- If any documents are not currently available or missing, please pre-inform us. You can later submit to admission team
- University registration process only begins after submission of all required document

SCHOLARSHIPS

Each year we offer scholarships to 10% of enrolled students awarded on the basis of internal assessment, review and interview. Below are the listed scholarships. for more details please email us at admission@iimscollege.edu.np

- Merit Scholarship (Max. 75% tuition fee waiver)
- Talent (Non-Sports) Scholarship (Max. 100% tuition fee waiver)
- Sports Scholarship (Max. 100% tuition fee waiver)
- Community Scholarship (Max. 100% tuition fee waiver)
- Academic Excellence Scholarship (Max. Rs 50,000 fee waiver)

DOCUMENTS REQUIRED

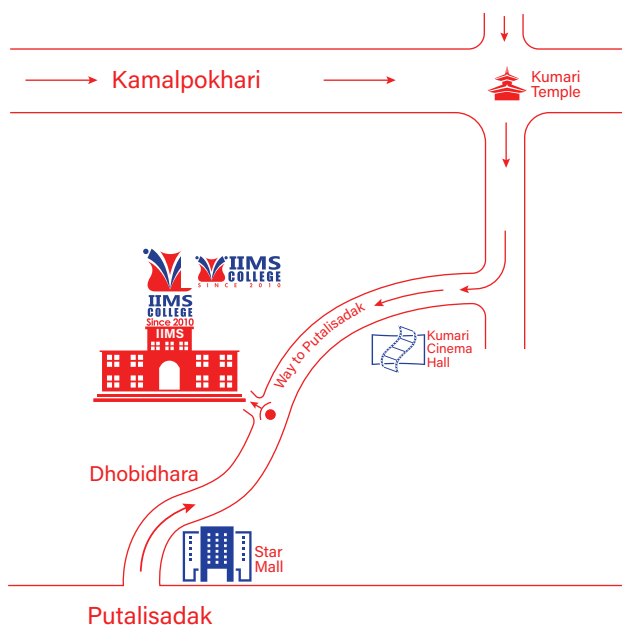
- Academic Transcripts of grade 10 & 12
- Character Certificates
- English Proficiency Test results or Medium of Instruction Letter
- Citizenship or Passport Certificate
- 2 * PP Photo



“ Studying at IIMS College's Hospitality Management program was one of the best decisions that I have taken in my life. After my journey with IIMS, I realized that the Hospitality Management program is not just about the hotel life and hotel industry, it is the revolution of your own self where you not only get the exposure but also explore the different nature and personalities of the people around the world. Most importantly it helped me improve myself and be a better individual as a whole. Have patience; have the right attitude and this course will serve you way better than you ever expected.

Archana Pradhan, January 2017 Batch

Food & Beverage Hostess, Ajman Saray, The Luxury Collection Resort - U.A.E.



Location

IIMS is situated at a peaceful premise in Dhobidhara, Kathmandu-31, way to Kumari QFX Cinema.

How to get there:

By walk:

- 50 meters ahead from Putalisadak Chowk.
- 100 meters from Kumari Temple Kamalpokhari.



P.O. Box: 6721
Dhobidhara, Putalisadak,
Kathmandu, Nepal
(Near Kumari QFX Cinema)

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Fb: www.facebook.com/iimscollege