**ABOUT**

**NAVY INSTITUTE OF HOSPITALITY MANAGEMENT (NIHOM)**

Navy Institute of Hospitality Management (NIHOM) is a renowned organization run under the supervision of Bangladesh Navy. It is located at Labonchora, Khulna. As an independent institution with its own Board of Governors, NIHOM is dedicated to provide exceptional education and training in the field of hospitality management. It is situated at the campus of School of Logistics and Management (SOLAM) of Bangladesh Navy.

At Navy Institute of Hospitality Management, we offer a range of comprehensive programs specializing in areas such as Bakery and Pastry Production, Food and Beverage Production and Food and Beverage Service. Our institute boasts state-of-the-art equipment and furniture, providing our students with a hands-on learning experience in a modern and conducive environment.

We take pride in our team of highly skilled teachers, trainers, chefs, and demonstrators who work tirelessly to ensure our students to receive the highest quality education. Their expertise and commitment play a crucial role in shaping the future professionals of the culinary and hospitality industry.

Our institute is dedicated to develop skilled human resources in the art of culinary and hospitality management, adhering to global standards. Through our rigorous programs, we aim to equip our students with the knowledge, practical skills, and industry insights necessary to excel in their careers.

**DETAILS OF THE COURSES**

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| --- | --- | --- | --- | --- |
| Ser | Name of Courses | Duration | No of Courses Per Year | No of Trainees in Each Course |
| 1. | Bakery and Pastry Production | 03 months  (360 hours) | 2 | 20 |
| 2. | Food and Beverage Production | 03 months  (360 hours) | 2 | 20 |
| 3. | Food and Beverage Service | 03 months  (360 hours) | 2 | 20 |

**OVERVIEW OF THE COURSES**

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| --- | --- | --- | --- |
| Ser | Name of Courses | Detail Syllabus |  |
| 1. | Bakery and Pastry Production  (Level 3) | Various sweet items, baked and pâtisserie items, cookies etc |  |
| 2. | Food and Beverage Production (Level 2) | Various local and international dishes, soup, snacks etc |  |
| 3. | Food and Beverage Service  (Level 2) | Food safety, preparing tea/coffee/ soft drinks, table preparations, food/ beverage service |  |



