

DEPARTMENT OF HOTEL MANAGEMENT

NP-NAAC-DQAC-NIHM-F79-Dept. Annual Report 2024-2025
DEPT. ANNUAL REPORT 2024-2025

HOD
Department of Hotel Management
Naipunnya School of Management
Cherthala

Date: 29/04/2025

To,
The Principal
Naipunnya School of Management
Cherthala

Respected Principal,

SUB: Hotel Management Department Annual Report of the Academic Year of 2024-2025

1. DEPARTMENT PROFILE ACADEMIC YEAR OF 2024-2025

Year of Establishment	: 2003
No of Courses	: BMS Hotel Management
No of Students	: 272 (09 Girls & 263 Boys)
No of Teachers	: 09 Teacher's + 02 Lab in charges
Teachers Profile	:

1. Harikrishnan R, HoD, HM
2. Preeju Scaria, Programme Coordinator, HM
3. John A Melvin, Staff Secretary, HM
4. Gopakumar C G, Asst. Professor, HM
5. Resmidevi S R, Asst. Professor HM
6. Mathew Joseph, Asst. Professor, HM
7. Manu M U, Asst. Professor, HM
8. Jophy Jose, Asst. Professor, HM
9. Suresh Mathews, Asst. Professor, HM
10. Abhilas P Domenic, Lab in charge, HM
11. Vineeth B, Lab attender, HM

2. RESULT ANALYSIS 2021-2024 ADMISSIONS

Result Details :-2021-2024 Total 40.68% Pass Result

:- Frist (Gouri Nandana A, First Rank for BMS HM,
:- Agnus Mary Thomas, Third Rank for BMS HM

3. RESEARCH ACTIVITY

- No of Research Papers :- NIL
- Book Published Academic Year of 2024-2025

COFFEE CHRONICLES L	:- Authors, Harikrishnan R & Preeju Scaria
The Spice Odyssey	:- Authors, Jophy Jose & Pavin Johnson
THE WOW EFFECT	:- Authors, Manu M U & Akhil Manohar

- Research Conference conducted Academic Year of 2024-2025

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INTERNATIONAL CONFERENCE (Hybrid Mode); Shaping the Future of Hospitality and Tourism:
Sustainable Practices and Global Innovations (07 Feb 2025)

- No of Faculty PhD -NIL
- No of Research Scholars - NIL

4. INNOVATIVE PRACTICES

- (22 August 2024) ; Frames of Nature
- (08 Oct 2024) Organic Oasis Mixology
- (04 Nov 2024) "Ryori Meijin – Master of Cooking"
- (08 Nov 2024) Karma@5, Skills & Services
- (21 Nov 2024) Grape Alchemy
- (28 Feb 2025) Ranga Samskrith

5. DEPARTMENT EXTENSION ACTIVITIES (OUTREACH)

- 31 July 24 Hearts and Hands
- 16 OCTOBER 24 Threads of Hope
- 04 Nov 24 Inspire & Educate
- 09 Nov 24 Peer Support Group
- 12 Dec 24 Bake the Joy
- 2 Dec 24 Master the Mix

6. DEPARTMENT CLUB ACTIVITIES

DEPARTMENT CLUBS

CREATIVE ARTS CLUB



The purpose of Creative arts club is to encourage hotel management students to be more creative. The club focuses on whipping out different ideas from students which in turn helps in enhancing their individual thinking and perspective. The club helps in improving learning, decision making, imagination, collaboration and teamwork among students. Creative arts club helps students to enhance their creative skills. The creativity arts club is not just about being creative it also involves management skills. The club is also responsible for organising various department events for the students.

VISION

To recognize and encourage the creative skills of students through innovation and experimentation in the field of hospitality.

MISSION

- Bring together the ideas of students into reality by engaging them in different activities
- Incorporate Earn while learning programs in each academic year.
- Introduce Product Development and Marketing Skills in students

The basic objectives of creative arts club activities are:

- To impart skills for development and augmentation of personality of students.
- To develop creativity among students
- To increase awareness about hospitality industry
- To enhance the participation level among the students.
- To encourage students in organising various events in campus

Creative Arts Club Activities

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- Mathew's Muthabikkh
- Escoffier Café Alfresco
- World record attempts
- Food festival (theme dinner)
- Christmas cake & wine making/ fruit mixing ceremony

GROW WITH US CLUB



The grow with us club aims to impart skill training to hotel management students to mould as a responsible hospitality professional. The club helps to impart and inculcate hospitality industry values in students via various industry interaction activities and soft skill training programmes. The club helps in boosting the students' confidence, adds other skills to participate in group discussion, debates etc to utilize the opportunities in hospitality industry

Vision Statement

To inculcate knowledge of future generations of global hospitality professionals along with NIHM and a club that swears exceptional value over and above the academic boundaries

Mission Statement

To create a union between NIHM and the students for mutual development, there-by incorporating an awareness about working environment, working methods, employment practices, new trends, innovations and procedure in a hotel that would help them become a word class hotelier.

The basic objectives of grow with us club activities are:

- To improve the quality of hospitality education adequately to meet the needs of the industry.
- To enlist participation of hospitality industry in BMS hotel Management Programmes with a view to motivate student
- To develop awareness about the job functions in the industry.
- To develop Attitudes to adapt to industrial environment.
- To identify proper practical and relevant knowledge and skills required for the industry
- To identify Working environment in the industry
- To develop good work culture in students.

Grow With Us Club activities

- Department assemblies
- Industrial Interactions
- Industrial Visits
- Industrial Exposure Training
- Placements

NIHM ASSOCIATION

The basic objectives of NIHM Associations activities are:

- **Enhancing Practical Learning:** Organize workshops, seminars, and hands-on training sessions in collaboration with industry professionals to bridge the gap between academics and real-world applications.
- **Encouraging Leadership & Teamwork:** Provide opportunities for students to take leadership roles, plan events, and coordinate activities that enhance their organizational and managerial skills.
- **Promoting Cultural & Creative Activities:** Conduct culinary competitions, food festivals, hospitality-related exhibitions, and creative events like vegetable carving and mocktail demonstrations to nurture students' artistic and cultural talents.
- **Industry Interaction & Exposure:** Facilitate guest lectures, hotel visits, internships, and industry networking sessions to connect students with hospitality professionals and understand industry trends.
- **Social Responsibility & Community Engagement:** Encourage students to participate in charity events, sustainability initiatives, and responsible tourism activities to develop a sense of social responsibility and ethical hospitality practices.

NIHM association activities

- Department Innovative Practices

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- Out reach activity
- Department distinctiveness
- Commutative day
- Environmental initiatives
- Alumni Engagement

7. DEPARTMENT COLLABORATIONS

Apex Academy, Ernakulam -	S1, S2, S4 Add on Programs
ALANS B2B Solution -	S5 Add on Program
Grover Vineyards -	S3 Add on programs
Carmel Academy -	S5 German Language Training
Crowne Plaza -	IET & Industrial Visit
Amal Tamara -	IET & Industrial Visit

8. DEPARTMENT INTERNSHIP & FIELD WORK

S6, 2022-2025 Admission Total 75 Students placed different Hotels for 22 weeks Training, 100 % Placed for IET S2&S4 ends of the SEM brake we allocated interested candidate for 20 days' Vacation training, during this academic year 40% completed the process.

9. DEPARTMENT BEST PRACTICES

- Best Practice 01: - Food Festival (Theme Dinner) "Mangal Malabar 2025" Date :- 24 April, 2025
- 13 Feb 2025 – Delicious – Fine dining program for old age people

Best Practice 02: - Karuthal, (Food for Needy), Monthly food service to the Orphanage/Old age home "Karuthal" was more than just a dinner event; it was a meaningful expression of social responsibility and compassion. The Department of Hotel Management is committed to organizing similar initiatives in the future, fostering a culture of empathy and community engagement among its students. The success of this event serves as a testament to the department's dedication to holistic education and the development of responsible citizens.

10. DEPARTMENT DISTINCTIVENESS

I Create - Club

The program aimed to foster creativity and innovation within the Hotel Management department by providing students with a platform to showcase their hidden talents and develop novel products in the field. The sessions took place after the normal class hours at 3:30 PM to 4:30 PM. the program provided a fertile ground for students to experiment, brainstorm, and bring their culinary visions to life.

11. DEPARTMENT ACHIEVEMENTS

Result Analysis 2021-2024 Admissions

Result Details	:-2021-2024, Admissions	:- Frist (Gouri Nandana A, First Rank for BMS HM, :- Agnus Mary Thomas, Third Rank for BMS HM
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DEPARTMENT OF HOTEL MANAGEMENT

Activity Report 2024-2025

Sl No	Date	Common Name	Event Name	QOAC File No	ICAC File No	Club/Association	Criteria	ICAC - Programme
1	06-01-2024	FDP	Hospitality Educators Symposium	F 051 - 03	0002-(2024-2025)	NIHM	6	FDP organised
2	06-05-2024	Alumni Talk	Organized Success	F 048 - 07	0013-(2024-2025)	NIHM	5	Alumni Engagement
3	06-06-2024	Mathews Muthabikh	Royal Thali	F 020 - 14	0011-(2024-2025)	Creative Arts Club	2	Experiential Learning
4	06-07-2024	World Food Safety Day	World Food Safety Day - ("Healthy Harvest")	F 058 - 06	0017-(2024-2025)	NIHM	7	Commonmorative Day
5	06-12-2024	Escoffier Cle	Cream Bun	F 021 - 16	0012-(2024-2025)	Creative Arts Club	2	Participative Learning
6	06-12-2024	Problem Solving	Recipe Nexus - Unlocking Food Potential	F 022 - 04	0014-(2024-2025)	NIHM	2	Problem Solving
7	06/20/2024	Distinctiveness	"Svadu Srijan"	F 060 - 12	0018-(2024-2025)	I create	7	Distinctiveness
8	06/21/2024	Karuthal	Meal of Mercy	F 059 - 12	015-(2024-2025)	NIHM	7	Best Practice 02
9	07-02-2024	Freshers Day Orientation	BEIN VENIDO	F 005 - 03	004-(2024-2025)	Creative Arts Club	1	Orientation
10	07-12-2024	Mathews Muthabikh	Delectious	F 020 - 15	025-(2024-2025)	Creative Arts Club	2	Experiential Learning
11	07-12-2024	Escoffier Cle	Cookies	F 021 - 17	024-(2024-2025)	Creative Arts Club	2	Participative Learning
12	07/19/2024	Karuthal	Akshaya	F 059 - 13	0023-(2024-2025)	NIHM	7	Best Practice 02 - Karuthal
13	07/19/2024	Life Skill	Smart Savings	F 038 - 04	0031-(2024-2025)	NIHM	5	Life Skill Enhancement
14	07/22/2024	Insightful Journey	Alumni engagement initiatives	F 048 - 08	0049-(2024-2025)	NIHM	5	Alumni engagement
15	07/23/2024	Problem Solving	Eclat Culinaire	F 022 - 05	0032-(2024-2025)	NIHM	2	Problem Solving
16	07/23/2024	Distinctiveness	Srijanashilata	F 060 - 13	0033-(2024-2025)	I create	7	Distinctiveness
17	07/13/2024	Bridge Course	Navarambh	F 010 - 02	(Hard Copy)	NIHM	1	Bridge Course (Hard Copy)
18	07/24/2024	Experiential Learning	"Bouquet Brilliance"	F 020 - 16	0034-(2024-2025)	Creative Arts Club	2	Experiential Learning
19	07/25/2024	Interaction with Entrepreneur	EDGE	F 030 - 04	0030-(2024-2025)	NIHM	3	Entrepreneur Workshop
20	07/25/2024	Self Defense Program	Sakshi	F 053 - 02	0029-(2024-2025)	NIHM	7	SeGender Equality Intative
21	07/29/2024	ICT Skill	F O Digital Skills	F 039 - 04	0048-(2024-2025)	NIHM	5	ICT Skill
22	07/31/2024	Extension Activity	Hearts and Hands	F 033 - 03	0061-(2024-2025)	NIHM	3	Extension Activity
23	08-01-2024	Problem Solving	Art du Service	F 022 - 06	0054-(2024-2025)	NIHM	2	Problem Solving
24	08-02-2024	Gender Equality	THARUN	F 053 - 03	0053-(2024-2025)	NIHM	7	Gender Equality
25	08-02-2024	Kitchen Communication	Chef Relay	F 037 - 03	0045-(2024-2025)	NIHM	5	Language Skill
26	08-02-2024	Soft Skill	Unity Forge: Luxury Brands	F 036 - 06	0047-(2024-2025)	NIHM	5	Soft Skill
27	08-06-2024	Mathews Muthabikh	IASHN e PUNJAB	F 020 - 17	0067-(2024-2025)	Creative Arts Club	2	Experiential Learning
28	08-09-2024	Code of Conduct	FOSTER	F 057 - 05	0046-(2024-2025)	NIHM	7	Code of Conduct
29	08/13/2024	Soft Skill	Customer Care Mastery	F 036 - 07	0057-(2024-2025)	NIHM	5	Soft Skill
30	08/16/2024	Karuthal	Share the Meal	F 059 - 14	0059-(2024-2025)	NIHM	7	Best Practice 02 - Karuthal
31	08/16/2024	Escoffier Cle	Bonaza	F 021 - 18	0081-(2024-2025)	Creative Arts Club	2	Participative Learning
32	08/16/2024	Constitutional awarness	Keli	F 056 - 04	0058-(2024-2025)	NIHM	7	Constitutional awarness/Values
33	08/19/2024	Environmental Educational Intative	Rainbow	F 054 - 03	0092-(2024-2025)	NIHM	7	Environmental Educational Intative
34	08/22/2024	Dept Innovative Practices	Frames of Nature	F 029 - 05	0063-(2024-2025)	NIHM	3	Dept Innovative Practices
35	08/23/2024	Research Methodology	The "Blue prints of Research"	F 030 - 05	0062-(2024-2025)	NIHM	3	Research Methodology Workshop
36	08/25/2024	Awareness program on Environment Protection	Green Campus Initiative	F 054 - 04	0056-(2024-2025)	NIHM	7	Awareness program on Environment Protection
37	08/29/2024	Distinctiveness	Anna Drava Yojana	F 060 - 14	0066-(2024-2025)	I create	7	Distinctiveness
38	08/30/2024	Human Values	"Kahuna"	F 057 - 06	0068-(2024-2025)	NIHM	7	Human Values
39	09-04-2024	Orientation Program	Welcome to Hospitality	F 005 - 04	0065-(2024-2025)	NIHM	1	Dept Orientation Program
40	09-05-2024	Life Skill	Zen in Bloom	F 038 - 05	0069-(2024-2025)	Creative Arts Club	5	Life Skill
41	09-10-2024	Participative Learning	Golden Bowl	F 021 - 19	0077-(2024-2025)	Creative Arts Club	2	Participative Learning
42	09-11-2024	Entrepreneurial Training Program	Luxe Startups	F 030 - 05	0079-(2024-2025)	NIHM	3	Entrepreneurial Training Program
43	09-10-2024	Women Empowerment Programme	Women Power	F 057 - 07	0080-(2024-2025)	NIHM	7	Women Empowerment Programme
44	09/26/2024	Mathews Muthabikh	FARSANS	F 020 - 18	0081-(2024-2025)	Creative Arts Club	2	Experiential Learning
45	09/26/2024	Distinctiveness	AAHARA PEYA SRIJAN	F 060 - 15	0082-(2024-2025)	NIHM	7	Distinctiveness
46	09/27/2024	career guidance	Career Elevate	F 040 - 05	0087-(2024-2025)	NIHM	5	career guidance
47	09/30/2024	Karuthal	"Smiley Happiness"	F 059 - 15	0083-(2024-2025)	NIHM	7	Best Practice 02 - Karuthal
48	10-04-2024	Green Intative	SKY	F 054 - 05	0086-(2024-2025)	NIHM	7	Green Intative
49	10-07-2024	Soft skills	Standing Out	F 036 - 08	0088-(2024-2025)	Grow with US	5	Soft skills
50	10-08-2024	Mathews Muthabikh	Nizams Feast	F 020 - 19	0103-(2024-2025)	Creative Arts Club	2	Experiential Learning
51	10-08-2024	Dept Innovation	Organic Oavis Murology	F 029 - 06	0104-(2024-2025)	Creative Arts Club	7	Dept Innovation
52	10-15-2024	Best Practice Naipunnyam	Hospitality				7	QOAC Report from College (Pramitha Training Series)

53.	10-15-2024	Best Practice Naipunmyam	Adulteration awareness on wheels						
54	10-15-2024	Commoerative Day	NOURISH						
55	10/16/2024	Karuthal	Care & Share	F 058- 07	0111-(2024-2025)	NIHM	7	IQAC Report from College (Prabodhana workshop Series)	
56	10/16/2024	Out reach activity	Threads of Hopes	F 059- 16	0118-(2024-2025)	NIHM	7	Commoerative Day	
57	10/25/2024	Advanced Learners	Sip & Inspire	F 033- 04	0121-(2024-2025)	Creative Arts Club	3	Best Practice 02 - Karuthal	
58	10/30/2024	Advanced Learners	Cocktail Craftsmanship	F 006- 05	0120-(2024-2025)	Grow with US	1	Out reach activity	
59	10/30/2024	Hotel Industrial Visit	Inside Hospitality	F 006- 06	0117-(2024-2025)	Grow with US	1	Advanced Learners	
60	10/30/2024	Participative Learning- Escoffier	Diwali Mithas	F 011- 04	0154-(2024-2025)	Grow with US	1	Advanced Learners	
61	10/30/2024	Distinctiveness	Svajana Shojya Peysa	F 021- 20	0116-(2024-2025)	Creative Arts Club	2	Industrial Visit	
62	11-01-2024	Advanced Learners	"Merry Mix-Up"	F 060- 16	202-(2024-2025)	I create	7	Participative Learning	
63	11-04-2024	Innovative Practices	"Ryori Mejin"	F 006- 07	0119-(2024-2025)	Creative Arts Club	1	Distinctiveness	
64	11-04-2024	Out reach activity	Inspire & Educate	F29- 07	0127-(2024-2025)	NIHM	3	Advanced Learners	
65	11-05-2024	Career guidance	Birmingham Connect	F33- 05	0126-(2024-2025)	NIHM	3	Innovative Practices	
66	11-08-2024	Innovative Practices	Skills & Services, Karma@5	F40- 06	0125-(2024-2025)	Grow with US	5	Out reach activity	
67	11-09-2024	Out reach activity	Peer Support Group	F29- 08	0129-(2024-2025)	Grow with US	3	career guidance	
68	11-11-2024	Sports activity	Chess Master	F33- 06	0152-(2024-2025)	NIHM	5	Innovative Practices	
69	11/15/2024	Life Long Skill	"Sculpting Success: Lifelong Carving Skills"	F46- 03	0128-(2024-2025)	NIHM	5	Out reach activity	
70	11/19/2024	Slow Learners Program	Learn & Leap Program	F38- 06	0144-(2024-2025)	NIHM	5	Sports activity	
71	11/19/2024	Slow Learners Program	Interactive Learning Lab	F07- 04	0181-(2024-2025)	Grow with US	1	Life Long Skill	
72	11/20/2024	FDP	From Draft to Journal	F07- 05	0143-(2024-2025)	Grow with US	1	Slow Learners Program	
73	11/21/2024	Innovative Practices	GRAPE ALCHEMY	F051-04	0153-(2024-2025)	NIHM	6	Slow Learners Program	
74	11/22/2024	Karuthal	Food & Nutrition	F29- 09	0145-(2024-2025)	NIHM	3	FDP	
75	11/22/2024	Gender sensitization	SHRESHTA	F 059- 17	0160-(2024-2025)	NIHM	7	Innovative Practices	
76	11/26/2024	Mathews Muthabikh	The Royal Feast	F 053- 04	0161-(2024-2025)	NIHM	7	Best Practice 02 - Karuthal	
77	11/26/2024	Participative Learning- Escoffier	Malabar Magic	F 020- 20	0159-(2024-2025)	Creative Arts Club	2	Gender Equity Intative	
78	12-03-2024	Karuthal	Festive Feeds	F 021- 21	0158-(2024-2025)	Creative Arts Club	2	Experiential Learning	
79	12-12-2024	Out reach activity	Bake the Joy	F 059- 18	0162-(2024-2025)	NIHM	7	Participative Learning- Escoffier	
80	12-12-2024	Out reach activity	Master the Mix	F 033- 07	200-(2024-2025)	Grow with US	3	Best Practice 02 - Karuthal	
81	12/18/2024	Advanced Learners	Bake The Joy of Christmas	F 033- 08	0178-(2024-2025)	Grow with US	3	Out reach activity	
82	12/18/2024	Cultural Program	Voices of Noel	F 006- 08	0184-(2024-2025)	Creative Arts Club	1	Out reach activity	
83	12/18/2024	Mathews Muthabikh	Aguada	F 046- 04	Cancelled by IQAC	NIHM	5	Advanced Learners	
84	12/18/2024	Participative Learning- Escoffier	Youtube Hero	F 020- 21	0180-(2024-2025)	Creative Arts Club	2	Cultural Program	
85	12/20/2024	Distinctiveness	Innovate	F 021- 22	0182-(2024-2025)	Creative Arts Club	2	Experiential Learning	
86	01-08-2025	Mathews Muthabikh	Callopo	F 060- 17	0240-(2024-2025)	I create	7	Participative Learning- Escoffier	
87	01-14-2025	Cultural Program	Sangeetha Chandrika	F 020- 22	0191-(2024-2025)	Creative Arts Club	2	Distinctiveness	
88	01-17-2025	Participative Learning- Escoffier	Yummy Bakers	F 046- 05	0195-(2024-2025)	NIHM	5	Experiential Learning	
89	01-23-2025	Karuthal	Breaking Bread	F 021- 23	0196-(2024-2025)	Creative Arts Club	2	Cultural Program	
90	01-28-2025	Green Intative Campus	Fragrance	F 059- 19	201-(2024-2025)	NIHM	7	Participative Learning- Escoffier	
91	01-30-2025	Problem Solving	Grape to glass	F 054- 06	203-(2024-2025)	NIHM	7	Best Practice 02 - Karuthal	
92	01-30-2025	Commemorative Day	Martyns' Day	F 022- 07	234-(2024-2025)	NIHM	2	Green Intative Campus	
93	02-04-2025	Mathews Muthabikh	Red Lantern	F 058- 08	233-(2024-2025)	NIHM	7	Problem Solving	
94	02-07-2025	Research Conference	Shaping The Future of Hospitality & Tourism	F 020- 23	235-(2024-2025)	Creative Arts Club	2	Commemorative Day	
95	02-13-2025	Karuthal	Food Drive	F 030- 07	211-(2024-2025)	NIHM	3	Experiential Learning	
96	02-13-2025	Best Practice 01	Delicious	F 059- 20	214-(2024-2025)	NIHM	7	Research Conference	
97	02-14-2025	Participative Learning- Escoffier	Sprinkled with Love	F 059- 03 (Best Prc 1)	213-(2024-2025)	Creative Arts Club	7	Best Practice 02 - Karuthal	
98	02-14-2025	Sports activity Dept level	Aim & Strike	F 021- 24	207-(2024-2025)	Creative Arts Club	2	Best Practice 01	
99	02-18-2025	Communication Skill	Madhuram Amlayalam	F 046- 06	206-(2024-2025)	NIHM	5	Participative Learning- Escoffier	
100	02-18-2025	Intellectual Property Rights	(IPR) in the Hospitality Industry	F 037- 04	224-(2024-2025)	NIHM	5	Sports activity Dept level	
101	02-24-2025	Participative Learning	Pest Patrol	F 030- 08	223-(2024-2025)	Grow with US	3	Communication Skill - Language Skill	
102	02-28-2025	Innovative Practices	Ranga Samskrith	F 021- 25	238-(2024-2025)	NIHM	2	Intellectual Property Rights	
103	03-12-2025	Mathews Muthabikh	Yankee	F 029- 10	239-(2024-2025)	Creative Arts Club	3	Participative Learning	
104	03-13-2025	Participative Learning- Escoffier	Fizz	F 020- 24	256-(2024-2025)	Creative Arts Club	2	Innovative Practices	
105	03-14-2025	Intative for Inclusive Environment	Happy Holi	F 021- 26	255-(2024-2025)	Creative Arts Club	2	Experiential Learning	
106	03-14-2025	Competitive exam Coaching	Excel Point	F 055- 03	260-(2024-2025)	Creative Arts Club	7	Participative Learning- Escoffier	
107	03-18-2025	ICT Skills	Nautical Digital Edge: ICT Skills for Hospitality	F 041- 03	259-(2024-2025)	Grow with US	5	Intative for Inclusive Environment	
108	03-20-2025	Intative for Inclusive Environment	Ramadan Harmony	F 039- 05	258-(2024-2025)	NIHM	5	Competitive exam Coaching	
109	03-20-2025	Karuthal	Moru Mahotsav	F 055- 04	261-(2024-2025)	NIHM	7	ICT Skills	
110	03-30-2025	Distinctiveness	Savours et Hors d'oeuvres	F 054- 21	262-(2024-2025)	Creative Arts Club	7	Intative for Inclusive Environment	
111	04-08-2025	Competitive exam coaching	IELTS First Look	F 060- 18	361-(2024-2025)	I create	7	Best Practice 02 - Karuthal	
112	04-11-2025	Career guidance	Bridge Tomorrow	F 041- 04	329-(2024-2025)	NIHM	3	Distinctiveness	
113	04-24-2025	Best Practice 01	Mangal Amlabari	F40- 07	351-(2024-2025)	Grow with US	5	Competitive exam coaching	
				F 059- 04 (Best Prc 1)	360-(2024-2025)	Creative Arts Club	7	Career guidance	
								Best Practice 01	

11. *Mr. Harikrishnan R*

Prepared : Mr. Harikrishnan R.
HoD, Department of Hotel Management

Approved by:

Dr. Biji P Thomas
13/7/25

Dr. Biji P Thomas
Principal
Naipunnnya School of Management
Cherthala