

SILVER MOUNTAIN

SCHOOL OF HOTEL MANAGEMENT



NEPAL'S FIRST TEACHING HOTEL SCHOOL



Freedom with Responsibility



SILVER MOUNTAIN

Step into the world of boundless opportunities at the Silver Mountain School of Hotel Management, where a remarkable 2 decades plus legacy of excellence awaits Nepal's ambitious youth. As a pioneering institution, we take pride in being the first private college in Nepal to be approved for offering international degrees in hospitality, setting the stage for a transformative educational journey.

Our history is marked by innovation, evident in our strategic partnerships and progressive curriculum. Silver Mountain stands as a trailblazer, with a visionary team that propels students towards success. With a strategic location at the heart of Kathmandu in Lainchaur, our institution boasts a dynamic ecosystem that nurtures creativity and skill development.

Silver Mountain is synonymous with exceptional experiences. With the distinction of offering two international internships and a partnership with the esteemed Queen Margaret University, UK, we empower our students with a global perspective. Our industry-focused approach is reinforced by Nepal's first-ever job placement assistance, a state-of-the-art enology lab, a barista training school, and the exquisite French fine dining restaurant, Papillon Rosé.

The pinnacle of our offerings is the groundbreaking MBA in Hospitality, a first in Nepal. Our commitment to pioneering education has earned us recognition as the best private hotel management college in 2022. Join us at Silver Mountain School of Hotel Management, and together, we'll shape a future where your aspirations flourish and the hospitality industry evolve.



MISSION STATEMENT

"To provide the Industry Relevant International Hospitality and Tourism Management Education with the Commitment to Excellence in an atmosphere of Freedom with responsibility by maintaining Standard and Quality of International Hospitality Industry."

VISION STATEMENT

The school emphasizes holistic education and ethical values, molding skilled and conscientious professionals to meet global industry demands.



RECOGNITION

Silver Mountain SHM is the First Hotel Management School to receive the license from Ministry of Education to run and award the four years Bachelor Degree in International Hospitality & Tourism Management from Queen Margaret University, UK. Silver Mountain SHM's programs are equivalent and approved by Curriculum Development Centre of Tribhuvan University (T.U.). SSMH was awarded the best BHM College in 2022 by Business Age Nepal.



प्राविधिक शिक्षा तथा व्यावसायिक तालिम परिषद्
महाशाखा)



फोन :- ६६०४०८, ६६०३५५
६६०३५६, ६६०३५७
फ्याक्स :- ५५०३५-१-६६०३५२
इमेल :- info@clevt.org.np
वेबसाइट:- www.clevt.org.np
सं.सं.नं. :- २४२६, काठमाडौं
मध्यपुर विमो न.पा. १७
सुनसरी, मध्यपुर, नेपाल
मिति:- २०७२/११/१८

पत्र संख्या:- ०७२/७३



पत्र संख्या:-
संख्या नं.:-
विशाल, १००१०७०१०७

नेपाल सरकार
शिक्षा मन्त्रालय
शिक्षा विज्ञान तथा प्रविधि मन्त्रालय

विषय:- सञ्चालन अनुमति सम्बन्धमा ।

सिल्वर माउन्टेन स्कूल अफ होटल मैनेजमेन्ट प्रा.लि.
काठमाडौं म.न.पा. बडा नं. २९, लैनचौर, काठमाडौं
त्यस कम्पनीले देशको शैक्षिक क्षेत्रमा
कारवाही हुँदा उच्चस्तरीय
उच्च शिक्षा सञ्चालनमा
तथा त्यस

त्रिभुवन विश्वविद्यालय
शिक्षाध्यक्षको कार्यालय
पाठ्यक्रम विकास केन्द्र
सुनसरी, काठमाडौं, नेपाल

Silver Mountain School of Hotel Management
Lainchaur, Kathmandu
Nepal.

विषय: समकक्षता निर्धारण नवीकरण बारे ।

उपरोक्त विषयमा यस केन्द्रको प.सं.५१११०७०१०७
शैक्षिक कार्यक्रमलाई समकक्ष मान्यता दिने कार्य
अनुसार २ वर्षका लागि उपरिले बमोजिम पुनः

उपरील:	Faculty
S.No.	University
1.	Queen Margaret University, UK

नेपालीय सम्बन्धन/स्वीकृति सम्बन्धमा ।

नालीय कार्यक्रम संचालन
प्रति विषय प्रति
परिपक्व
विषयको

मिति: २०७०/११/१८

भौतिक एवं
कुनै पनि
धन स्वीकृति

को पाठ्यक्रम
हालाखालाई पूर्व

महसुसको प्रमाण-पत्र
रक्षाको माय परिपक्व

मिति: २०७४/०९/२२



त्रिभुवन विश्वविद्यालय
सुनसरी, काठमाडौं, नेपाल

श्री सिल्वर माउन्टेन स्कूल अफ होटल मैनेजमेन्ट
लैनचौर, काठमाडौं ।

विषय: अस्थावी समकक्षता निर्धारण बारे ।

उपरोक्त विषयमा त्यस सन्ध्याले संचालन गरेको तथ्यांकमा उल्लेख गरिएको कार्यक्रमलाई नेपाल सरकार
शिक्षा मन्त्रालयको स्वीकृति निर्देश समकक्ष मान्यता पाउन भनी निम्नको निर्देशन उपर कार्यवाही गर्ने
सन्दर्भमा विदेशी विद्याविद्यालय वा शिक्षण संस्थाको सम्बन्धमा नेपाल सरकार
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उल्लेख गएको अनुगमन तथा मूल्याङ्कन समितिको निर्णय कार्यानिर्देशानुसार नेपाल सरकार
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सञ्चालनमा



Queen Margaret University
EDINBURGH

hereby certifies that

School of Hotel

student



शिक्षा, विज्ञान तथा प्रविधि मन्त्रालय
शिक्षा शाखा



पत्र संख्या:- ५५४/८० (उ.वि.वि.वि.सं.)
संख्या नं.:- १५

विषय: धन कार्यक्रम सञ्चालन अनुमति सम्बन्धमा ।
School of Hotel Management



New Business Age Pvt. Ltd.
Presents

prabhu bank

6TH NEWBIZ

B SCHOOLS
RATINGS, RANKING
& AWARDS
2022

Nepal - BHM

Hotel Management
Kathmandu

Trishuvan University
Karnipur, Kathmandu
Nepal
Tel No. - ५५४०८५६

Date: वि.वि. २०७१/१२/२३

Madan Ramsat
Chairman
New Business Age (P) LTD.

August 2022

New Business Age

FROM THE CHAIRMAN

Welcome to Nepal's
"First Teaching Hotel
School", Silver Mountain
School of Hotel
Management!



Samir Thapa, CHE
Executive Chairman

Dear Esteemed Students, Parents, and Partners,

I am deeply honored and privileged to extend a warm and heartfelt welcome to you all as the Founder, Principal, and Chairman of the Silver Mountain School of Hotel Management. Our journey, spanning an impressive 22 years, is a testament to the unwavering commitment we hold towards providing an exceptional education in the vibrant realm of hospitality.

Silver Mountain stands as a beacon of excellence, and our story is one of passion, dedication, and continuous

Our institution was forged with a vision to offer Nepal's youth a transformative platform, empowering them to become leaders and trailblazers in the dynamic world of hospitality. Over the years, we have evolved into a hub of knowledge, fostering an environment where dreams are nurtured, and aspirations find wings to soar.

At the heart of our legacy is the distinction of being the first private college in Nepal to secure approval for international hospitality degrees, a remarkable achievement that set the stage for a new era of education. Our programs are not just degrees; they are gateways to a world of opportunities, carefully designed to equip our students with the skills, knowledge, and global perspective needed to excel in the ever-evolving hospitality landscape.

Our commitment to excellence is further exemplified by our strategic partnerships. Our collaboration with the world-renowned Queen Margaret University, UK, stands as a testament to our dedication to providing world-class education. It is through partnerships like these that we bridge the gap between classroom

learning and real-world industry practices, preparing our students to be at the forefront of innovation.

Silver Mountain prides itself on its progressive and job-centric curriculum, meticulously crafted to ensure that our graduates are industry-ready from day one. We believe in nurturing holistic development, combining theoretical knowledge with hands-on experiences. Our visionary team of educators and professionals is committed to shaping not just skilled professionals, but also compassionate leaders who will redefine the standards of hospitality.

Nestled in the heart of Kathmandu, Lainchaur, our campus serves as a vibrant hub where creativity and ideas flourish. The facilities we offer, such as Nepal's first-ever job placement assistance, the enology lab, barista training school, and the exquisite French fine dining restaurant, Papillon Rosé, showcase our dedication to holistic learning and practical experience.

It is with immense pride that we introduce yet another milestone – the MBA in Hospitality, a pioneering program that marks a first in Nepal. As we continue to expand the boundaries of education, this program stands as a testament to our unwavering commitment to innovation and excellence.

Our dedication has not gone unnoticed. Being voted the best private hotel management college for the year 2022 is a testament to our constant pursuit of excellence and our commitment to nurturing future leaders of the hospitality industry.

In conclusion, I extend my heartfelt gratitude to each and every member of the Silver Mountain family – our students, faculty, staff, parents, and partners – for being an integral part of this remarkable journey. As we move forward, our commitment remains stronger than ever, our vision more resolute, and our determination unwavering. Join us at Silver Mountain School of Hotel Management, and together, let's create a future where your dreams become reality and where our institution continues to shine as a beacon of inspiration and innovation.

Experience Silver Mountain!
Experience Excellence!!

With warm regards,

SAMIR THAPA

Founder, Principal, and Chairman

Silver Mountain School of Hotel Management





WHY SMSH

01

PROVEN LEGACY: Silver Mountain School of Hotel Management has a rich history of delivering exceptional education and producing successful graduates in the hospitality industry for the past two decades.

02

INTERNATIONAL RECOGNITION: As the first private college in Nepal to secure approval for international hospitality degrees, Silver Mountain opens doors to a global perspective, offering an education that resonates worldwide.

03

GLOBAL EXPOSURE: Benefit from two international internships, giving you the opportunity to gain practical experience and insights from diverse cultures, enhancing your readiness for a global career.

04

PRESTIGIOUS PARTNERSHIPS: Our partnership with the renowned Queen Margaret University, UK, ensures a world-class education that integrates cutting-edge practices and prepares you to excel in a competitive industry.

05

INNOVATIVE APPROACH: Experience a progressive and job-centric curriculum that equips you with not just theoretical knowledge, but also practical skills demanded by the industry, setting you on a path to success.

06

UNPARALLELED FACILITIES: Located at the heart of Kathmandu in Lainchaur, Silver Mountain offers exclusive features like Nepal's first job placement assistance, an enology lab, barista training school, and the elegant French fine dining restaurant Papillon Rosé, ensuring a comprehensive and hands-on learning experience.





Silver Mountain
School of Hotel Management

OJOSHIWI KAKSHAPATI

ABOUT QUEEN MARGARET UNIVERSITY

Queen Margaret University has a long history spanning over a century. Founded in 1875 in Edinburgh, Scotland, Queen Margaret was granted the power to award its own taught degrees by the Privy Council. It was granted the power to award its own research and higher degrees. In January 2007, it was enabled to grant its degrees to programs run at collaborating institutions.

- » QMU nominated for two Herald Higher Education Awards in May, 2023.
- » QMU awarded Green Meetings Silver Award for commitment to sustainability in January, 2023.
- » QMU recognized for its international research excellence (REF 2021).
- » QMU awarded Silver Charter status from LGBT Youth Scotland in November, 2021.
- » QMU has been ranked in the top 62% of universities in the world in June 2021.
- » Queen Margaret University, Edinburgh moved up 19 places in the Guardian University Guide 2021 and is now positioned in 65th place out of 121 universities in the UK.
- » Queen Margaret University, Edinburgh, has been awarded £92,242 in rapid coronavirus research funding from the Scottish Government following two successful bids from academic staff within the University. (2020)
- » A hospitality student from Queen Margaret University (QMU), Edinburgh, has been presented with a prestigious "Future Leader" award from contemporary hotel group, Apex Hotels. (2019)



MESSAGE FROM QMU

Together with Silver
Mountain, we are
enhancing
educational
provision for young
people in Nepal.

Dear students of the Silver Mountain School of Hotel Management,

Queen Margaret University, Edinburgh prides itself on its ability to embrace and collaborate with talented people across the globe so we can work together to make a positive impact on the world around us. As the very first UK university to offer a British degree through face-to-face teaching in Nepal, we are particularly proud of our strong and productive relationship with the staff and students at Silver Mountain. This transnational partnership, which is now more than a decade old, has helped both institutions work collaboratively to equip



young people in Nepal with the skills, knowledge and opportunity to the country's vibrant hospitality and tourism sector, as well as the opportunity to use their skills and qualifications to secure employment overseas. Our internationally recognized degrees in hospitality and tourism, culinary arts and business can transform lives, build businesses, develop economies, create entrepreneurs and open up international travel and career opportunities.

Queen Margaret University has a proud history dating back to 1875. Starting out as the Edinburgh School

focused on developing educational and career opportunities for women, and improving the diets of ordinary, and often poor, people living in Scotland. Over the years, as we expanded our course provision and the diversity of our student population, we have remained true to our values of improving people's quality of life and service to the community. Today, Queen Margaret University is committed in creating graduates who are prepared for meaningful careers and who can go out into the world and make a difference.

Indeed, it is important to us that our graduates, wherever they come from, have a broad global perspective and skills that will enable them to live and work anywhere.

We are proud that our teaching partnerships overseas, particularly at Silver Mountain, allow students to achieve a QMU degree while studying in their own country. This ensures that a wider group of promising and talented individuals, from countries such as Nepal, have access to high quality qualifications which are recognized and respected throughout the world, enabling them to gain senior positions in the hospitality and tourism sector across the globe.

With international teaching partnerships in Nepal, India, Egypt, Greece, Uzbekistan and Spain, we have a strong global reach and reputation, which reflects well on our graduates and on the international recognition of their degrees. Indeed, in addition to our BA International Hospitality & Tourism Management, and

BA International Culinary Arts, we have been pleased recently to extend the portfolio with Silver Mountain to include our MBA Hospitality.

Our students at Silver Mountain School of Hotel Management are an integral and cherished part of QMU's global family – you join over 5,000 students from around 80 countries who study with us. Queen Margaret University is committed to providing outstanding learning opportunities for each and every QMU student, and to ensuring students develop as global citizens. Our academic and professional development staff in Edinburgh work closely with staff in Silver Mountain, online and in person, to ensure your degree programs, and the learning and teaching on those programs, retain the high quality for which they are renown and offer an excellent student experience. Through our collaboration with Silver Mountain, we aim to give you the skills, experience and qualifications that will help you realize your potential – holding true to the values of Queen Margaret University and being a force for good.

I look forward to building on the success of the QMU and Silver Mountain partnership, and to meeting staff and students in the year ahead.

Sir Paul Grice, FRSE, FAcSS

Principal and Vice-Chancellor
Queen Margaret University

FROM THE PRESIDENT

The American Hospitality Academy and Silver Mountain-the perfect combination of academics, professional development and cultural exchange.



Dear Students and Families,

Welcome to the most exciting and fastest growing industry in the world! Since 1986, the American Hospitality Academy (AHA) has been working with premier hotel partners in the United States, including Marriott, Ritz Carlton, Hyatt, Sheraton and Hilton, and has since become one of the world's most well-known and respected providers of structured training programs.

The global presence of AHA has made us acutely aware of the diversity of educational systems, cultures, standards and expectations around the world as well as the specific needs and challenges of the industry in the 21st Century. This broad base of understanding combined with our 30+ years of experience in education has resulted in the creation of a dynamic, multifaceted educational approach, which is AHA's greatest strength.

This approach gives equal emphasis to academic and technical skills, as well as soft skills, where the focus is on developing attitudes, work ethics, a strong sense of responsibility, the desire to excel, communication skills, leadership, and multicultural skills. As such - the emphasis of our diploma programs is attuned to the recruitment thrust of leading hotel companies, which is hire for attitude, train for altitude.

Our curriculum is carefully designed to combine innovative, leading-edge hospitality instruction with premier, tried and tested "real-world" USA internships. The cornerstone of our educational approach is the study of culture and the ability of our students to understand and respect

different cultures and beliefs. This foundation prepares them to successfully manage and lead within a multicultural workplace.

Together, with the help of Silver Mountain's finest facilities and infrastructure we consider our classrooms active learning centers, where both instructors and students are encouraged to engage each other through interactive learning activities. This along with our innovative curriculum give students of all AHA programs around the world the competitive advantage after graduation and beyond.

As part of Silver Mountain and AHA, we consider you and our alumni part of our global community that stretches around the world. We look forward to hearing about your success and hope you will always be inspired to develop your "a h a!" - Amazing Hospitality Academy.

Warm Regards,

Cindi Reiman

Founder and President

American Hospitality Academy



PROGRAMS

MBA IN HOSPITALITY

Welcome to Silver Mountain School of Hotel Management! Our institution has been serving the academic needs of Nepali youth for since 2002, and we've identified a significant gap in growth opportunities for those who wish to pursue a career in the hospitality sector. This is why we are proud to announce the launch of our MBA in Hospitality program to fill this void.

Our MBA program is designed to equip students with management skills and components that are often missing in undergraduate hospitality degrees. Our curriculum is sustainable and forward-thinking, with modules and courses that prepare students to meet the demands of a work market that is rapidly evolving due to technological advancements and artificial intelligence.

Our program covers critical topics such as global hospitality, global marketing, accounting, innovation in the hospitality industry, data analytics, and decision-making, as well as strategy and leadership research methods, and a business consultancy project. By integrating these vital areas, we aim to provide our students with the knowledge and skills necessary to stand out and succeed in the hospitality industry.

At Silver Mountain, we take pride in our state-of-the-art facilities, which support our new MBA in Hospitality program. Our lecture halls are equipped with cutting-edge equipment and cozy seating, ensuring that students have the best possible learning experience. We also offer regular tutorials and have a library stocked with a vast array of information resources, including books, journals, and online databases.

Additionally, our MBA in Hospitality program at Silver Mountain School of Hotel Management provides opportunities for students to work while they study, enabling them to gain practical experience and apply theoretical concepts in a real-world setting. This work-study option enhances students' competitiveness in the job market and gives them a head start in their careers. Our program also provides a bridge for students to enter the service industry related to hospitality, tourism, and service. Students learn about the interrelationships between these industries and how to provide high-quality service to customers.

Our curriculum also incorporates best practices and disruptive trends in the hospitality industry, ensuring that our students are up-to-date with the latest developments and are well-positioned to drive growth and change in their careers. The program includes strategies to manage organizations effectively, entrepreneurship training, case studies, and research on real-world challenges faced by the industry. This comprehensive approach prepares students to bridge the gap for the service industry related to hospitality, tourism, and service.

Our dedicated breakout rooms provide a quiet, distraction-free environment for group discussions and study sessions. Our faculty members have their own dedicated area for lesson preparation, grading, and research, and we offer ample parking space for students, faculty, and visitors.

We provide our students with high-speed internet connectivity, contemporary hardware and software in our computer lab, and access to a specialized 3D lab for research and coursework pertaining to the hospitality industry. Our MBA program also uses digital learning materials, allowing students to access course materials, online tests, and conversations through our e-learning platform.

At Silver Mountain, we are committed to providing our students with a comprehensive learning experience that equips them for success in the hospitality industry. Join us and take the first step towards a rewarding career in this dynamic field.

The modules and credits applicable are described below:

Title	Credits
Semester I	
Critical Issues in International Hospitality	20
International Marketing	20
Accounting for Managers	20
Semester II	
Innovation in Hospitality	20
Strategic Human Resource Management	20
Data Analytics and Decision-Making	20
Semester III	
Sustainable Hospitality Operations	20
Strategy and Leadership	20
Research Methods	20
Semester IV	
Business Consultancy Project	60



Bachelor Degree in Hospitality Management.



Prepare for an extraordinary voyage into the realm of hospitality and tourism with the Bachelor's in International Hospitality and Tourism Management program, a groundbreaking collaboration between Silver Mountain School of Hotel Management and the esteemed Queen Margaret University, UK. Immerse yourself in a world-class curriculum meticulously designed to shape industry leaders of tomorrow. This innovative program places emphasis on cutting-edge concepts, ensuring you're well-versed in the latest trends and practices driving the dynamic hospitality landscape.

Innovation thrives at the heart of this partnership, fostering a transformative learning experience that goes beyond traditional boundaries. Engage in thought-provoking discussions, experiential projects, and real-world simulations that empower you to tackle the challenges of the global hospitality industry with creativity and confidence.

Experience is the cornerstone of this program, guiding you through internships, hands-on projects, and immersive learning opportunities that provide a comprehensive view of the sector. By collaborating with industry professionals, you'll acquire insights and skills that set you apart as a well-rounded and adaptable graduate.

As you journey through this exceptional program, you'll emerge not only with a degree but with a wealth of practical knowledge, a global mindset, and an innovative spirit that prepares you to lead and innovate in the ever-evolving world of international hospitality and tourism management. Your future begins here, where world-class education meets innovation, ensuring you're equipped to shape the future of this exciting and dynamic industry.



Bachelor Degree in International Culinary Arts

Embark on a delectable journey of culinary excellence with the Bachelor's in International Culinary Arts degree, a groundbreaking collaboration between Silver Mountain School of Hotel Management and the prestigious Queen Margaret University, UK. Delve into a world-class curriculum meticulously designed to shape culinary maestros of tomorrow. This innovative program places a spotlight on cutting-edge techniques and trends, ensuring you're equipped with the latest skills propelling the dynamic culinary landscape.

Innovation thrives at the core of this partnership, offering an immersive learning experience that extends beyond traditional boundaries. Engage in hands-on culinary experiments, collaborate on gastronomic projects, and gain insights from industry luminaries, fostering a dynamic and creative approach to your craft.

Experience is the essence of this program, guiding you through culinary internships, experiential projects, and immersive kitchen training that provide a comprehensive understanding of the culinary world. Learning from seasoned professionals and experts, you'll refine your culinary prowess and gain the confidence to master the art of cuisine.

As you progress through this exceptional program, you'll not only earn a degree but also a treasure trove of practical skills, a global perspective, and an innovative spirit that positions you for success on the international culinary stage. Your journey begins here, where a world-class culinary education converges with innovation, preparing you to carve a flavorful path in the captivating world of culinary arts, where growth and a truly international career await.



Diploma in International Professional Culinary Arts (DICA)

Indulge your passion for culinary arts with the Diploma in International Culinary Arts at Silver Mountain School of Hotel Management, in partnership with the American Hospitality Academy, USA. Immerse yourself in a hands-on experience that hones your craft, fostering an intimate understanding of the culinary world. Gain practical insights, master techniques, and refine your skills under the guidance of industry professionals. This program readies you for the global job market, equipping you with the expertise needed to excel in culinary arts worldwide. Your culinary journey begins here, as you embark on a flavorful path towards a fulfilling and dynamic career in the artistry of cuisine.





EXTENDED PATHWAY PROGRAMS

Silver Mountain SHM has an arrangement of pathway Programs with various articulation partners in Asia Pacific, Europe and USA. Our students can transfer their credits to 11 universities in 7 countries.



U.S.A



The Netherlands



USA



Australia



Australia



Malaysia



Australia



USA



France



London, UK



China



EXPERIENCE SILVER MOUNTAIN! EXPERIENCE EXCELLENCE!!



1. NATURE ON A PLATE: MODERNIST GASTRONOMY

Assessment for Bachelors in international culinary arts (BICA) during 6th Semester is conducted outside the campus. During this outdoor culinary assessment, students are given a budget to purchase ingredients from a local market and given the responsibility of preparing a designated menu. This unique exam encourages a holistic approach to the culinary arts, as students aim to create a memorable dining experience for a guest while embracing the concept of "farm to table." Additionally, it hones their skills in providing professional dining advice.

2. PROJECT MANAGING A LIVE EVENT – BEYOND CLASSROOM

This module aims to teach students the principles of event concept and project management through hands-on experience. It focuses on group collaboration, planning, execution, and evaluation of live events within the service sector. Students will work on various aspects of event planning and delivery, including event concept, design, administration, sales, marketing, customer service, staffing, legal compliance, safety, sponsorship, budgeting, and stakeholder management. Additionally, the module emphasizes the development of essential soft skills like effective communication, creativity, problem-solving, teamwork, resilience, and lifelong learning through reflective assessments.



3. NEW ENTERPRISE CREATION

The New Enterprise Creation module equips students with practical skills in planning and managing small business development and entrepreneurship. It helps students conceptualize, evaluate, and critically review business plans. This module supports young entrepreneurs in the program and nurtures an entrepreneurial spirit in those pursuing careers in established organizations. Students also undergo rigorous bank-style interviews. Past students have successfully become entrepreneurs, launching their own companies and creating job opportunities, including in family-owned hospitality businesses in rural Nepal.

4. RESEARCH METHODS AND SKILLS MODULE

Through Research Methods and Skills Module students will gain an understanding of the core principles of

research methods and methodology and develop a sound understanding of the research process, and the practical skills of critical reading, data collection and analysis in a business and management context. This module offers key transferable skills that many students value highly when moving into the workplace.

5. FOOD AND BEVERAGE FEASIBILITY STUDY PROJECT

This project involves conducting thorough research, market analysis, financial projections, and operational planning to determine whether the proposed business idea is feasible and sustainable. It serves as a valuable learning experience for students to develop critical business skills and make informed decisions about launching a food or beverage venture.

DIPLOMA PROGRAMS

We provide the following Short-term diploma programs and after the completion of all the below courses with more than one month duration, the candidate will receive an additional certificate by American Hospitality Academy (AHA), USA.

- » Commercial Cooking/Baking
- » Assistant Cook
- » Chinese Cook
- » Baker
- » House Keeping/Cleaner
- » Waiter/Waitress
- » Room Attendant
- » Receptionist Cum Cashier
- » Culinary
- » Bakery
- » Customized Courses
- » Commis
- » Barista (Coffee maker)
- » Bell Boy
- » Care Giver
- » Indian Cook
- » Small Hotel & Lodge Assistant
- » Sweet & Snacks Maker
- » Library Assistant
- » Bartender
- » Sushi Making
- » F&B Service

A student who completes our short-term programs will be eligible to sit for the skill test conducted by NSTB of CTEVT. Dual certificates from CTEVT and AHA will be given to students.

CERTIFICATE PROGRAMS

Those industry professionals who wish to certify themselves with the enhancement of extra knowledge and want to be a leading hotelier around the globe can take these courses.

CHA: Certified Hotel Administrator

CFBE: Certified Food and Beverage Executive

CHHE: Certified Hospitality Housekeeping Executive

CRDE: Certified Rooms Division Executive

CHT: Certified Hospitality Trainer

CHSP: Certified Hospitality Sales Professional

CHFE: Certified Hospitality Facilities Executive

CHS: Certified Hospitality Supervisor

This is design for hospitality professionals who would like to certify themselves after gaining the experience in these respective departments. This self-study course and exam will be proctored by Silver Mountain SHM.

SHORT-TERMS PROGRAMS

Bakery

Explore the delectable world of baking through Silver Mountain's short-term program. Gain hands-on skills, master artisanal techniques, and ignite your passion for creating irresistible baked goods.



Culinary Arts

Ignite your culinary creativity with Silver Mountain's short-term program. Dive into hands-on cooking, refine techniques, and savor the journey of becoming a skilled and confident culinary artist.



Bartending

Unleash your mixology talent through Silver Mountain's bartending course. Master cocktail creation, learn flair techniques, and develop the skills to craft unforgettable experiences in the world of hospitality.



Wine Tasting

Embark on a journey of wine discovery with Silver Mountain's wine appreciation course. Delve into the art of tasting, learn about varietals, and elevate your understanding of wine culture and pairing.



Food & Beverage

Embark on a comprehensive exploration of the food and beverage industry with Silver Mountain's dynamic course. Acquire expertise in service standards, menu design, and customer relations, honing skills that ensure your success as a hospitality professional in diverse culinary settings worldwide.



Dining Etiquette

Polish your social finesse with Silver Mountain's dining etiquette course. Master the art of graceful dining, from table settings to courteous behavior, empowering you to navigate formal gatherings with confidence and charm, an essential skill for personal and professional success.



Barista

Unveil the art of coffee craftsmanship with Silver Mountain's barista course. From perfecting espresso shots to creating latte art, immerse yourself in the world of specialty coffee honing skills that enable you to craft exceptional coffee experiences and thrive in the vibrant café culture.



House keeping

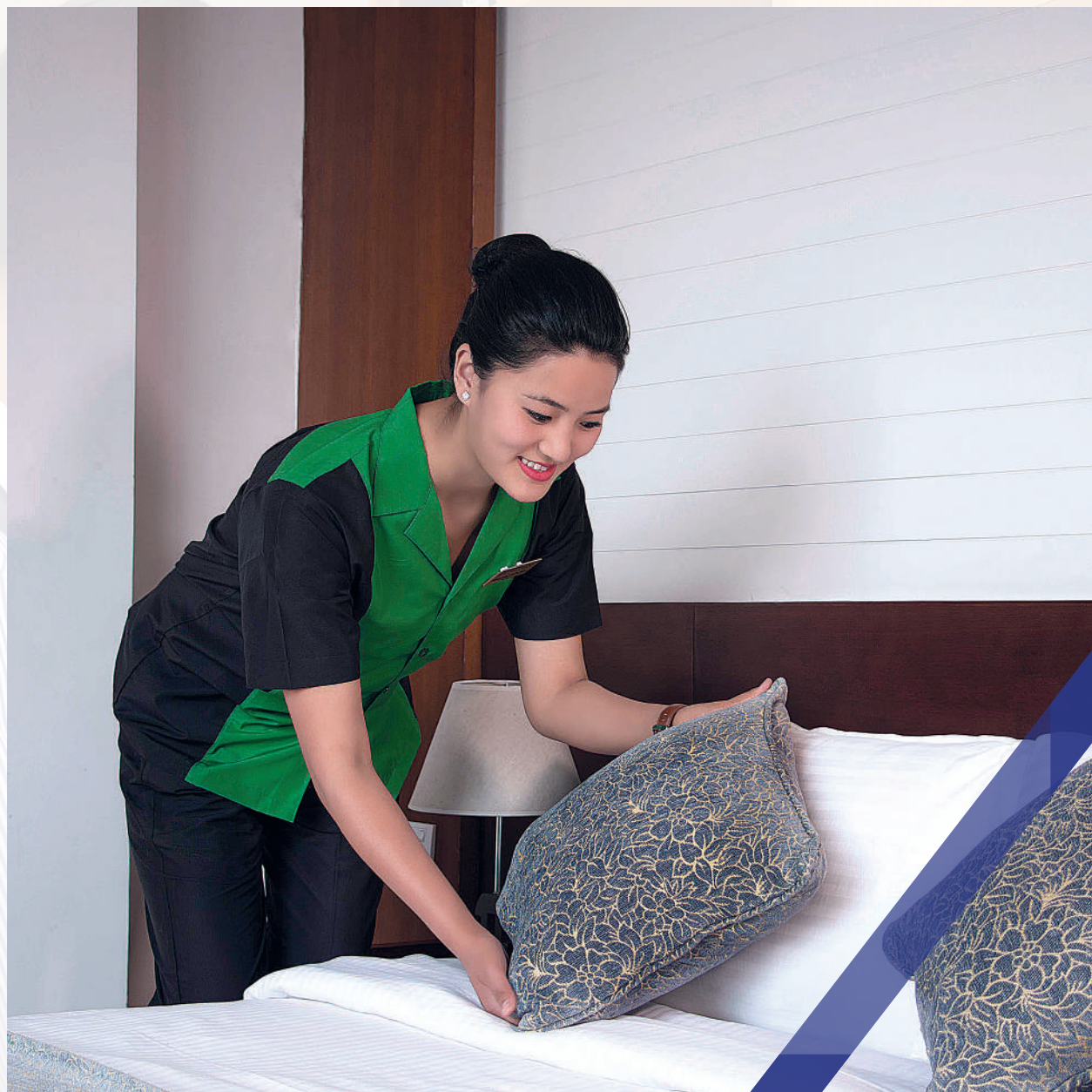
Experience the art of impeccable hospitality with Silver Mountain's housekeeping course. Dive into the intricacies of room maintenance, learn efficient cleaning techniques, and cultivate the skills needed to create a welcoming and hygienic environment in the hospitality industry.



A young woman and a young man, both in hotel uniforms, are standing in a room with wood-paneled walls and butterfly artwork. The woman, on the left, is wearing a grey blazer over a yellow scarf and is holding a pen, pointing at a document. The man, on the right, is wearing a grey suit with a yellow and blue striped tie and is holding the document. Both have name tags. The text 'TEACHING HOTEL' is overlaid on the image in a dark blue box with white serif font.

TEACHING HOTEL

Discover the Silver Mountain Teaching Hotel Concept, where learning and hospitality unite. Our campus transforms into a living laboratory, offering hands-on experiences in a simulated hotel environment. This innovative approach nurtures skills, fosters leadership, and prepares students to thrive in the dynamic realm of hospitality management.



SOCIAL ACTIVITIES

Community Programs

SMSH partners with communities and local government for civic awareness programs each year. We also organize initiatives like cleanliness campaign, blood donations, drug awareness, yoga, mental health awareness, traffic awareness and literacy programs. Our students actively engage with organizations like Rotary, ZONTA, and local service bodies.



Preserving the
Past Sustainability



Book Donation



Food Hygiene &
Sanitation Program



Blood Donation



Volunteering for free Eye
Checkup Campaign held at
Aadarsha School



Community
Cleaning Campaign



Social Awareness Program
(Say 'No to Drugs', Women Rights
Awareness & Traffic Rules)



Pack For Purpose

OUR RESTAURANTS

The Philosophy Restaurant

At Silver Mountain, our training restaurant **Philosophy** embodies excellence. Combining theoretical learning with hands-on experience, students master the art of service, culinary finesse, and guest interactions, preparing them for real-world hospitality success.



THE FRENCH FINE DINING RESTAURANT

PAPILLON



ROSÉ

THE FRENCH RESTAURANT

Welcome to PAPILLON ROSÉ

'PAPILLON ROSÉ,' Nepal's first French Fine Dining Restaurant is nestled within the Silver Mountain School of Hotel Management campus in the heart of Kathmandu. 'PAPILLON ROSÉ' stands as a testament to our commitment to providing an exceptional culinary experience to our valued guests. Our restaurant is a platform for students pursuing BA-ITHM and BICA degrees, offering them real-world working experience under the skilled guidance of experienced chefs and the Silver Mountain service team.

At 'PAPILLON ROSÉ,' we believe in the art of gastronomy blended with the essence of hospitality. Our philosophy revolves around two key pillars: delivering exceptional culinary experiences and empowering the future generation of hospitality leaders.

Our Cuisines are prepared to be captivated by the flavors of

the French kitchen. Our curated 6-course menu showcases the finest in French cuisine, meticulously crafted with the freshest ingredients and culinary finesse. From appetizers that tantalize the taste buds to decadent desserts that provide a sweet ending, every dish is a masterpiece.

Beyond offering an exceptional dining experience, 'PAPILLON ROSÉ' serves as a platform for our students to grow and flourish. As they work alongside seasoned professionals, they gain hands-on experience in the art of French gastronomy and the art of providing impeccable service. This invaluable experience equips them with the skills and confidence needed to thrive in the dynamic world of hospitality.

On April 12th, 2023, 'PAPILLON ROSÉ' proudly opened its doors to general public graced by the esteemed presence of His Excellency Mr. Gilles Bourbao, the French Ambassador to Nepal. This momentous occasion marked the beginning of a culinary journey that blends French sophistication with Nepalese warmth.

We take immense pride in hosting ambassadors from different nations, foreign delegates, and authorities from national and international organizations at our grand opening. Their presence serves as an endorsement of our dedication to culinary excellence.

We cordially invite you to experience the elegance and charm of 'PAPILLON ROSÉ.' Discover the artistry of our aspiring students as they present a symphony of flavors that transcend borders. Come, savor, and be a part of this extraordinary journey as we redefine fine dining in Kathmandu.



**Pakhalati Marg, Lainchaur,
Kathmandu**

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Website: www.papillonrose.com

f [papillonroseSilverMountain](#)
i [papillonrosebysilvermountain](#)

*At 'PAPILLON ROSÉ,' every dish tells
a story, and we invite you to be a
part of this culinary tale*

WINE LAB (*Oenology Lab*)

The oenology lab at Silver Mountain School of Hotel Management is a global hub for comprehensive wine education. Students delve into the intricacies of wine production, tasting, and pairing from diverse regions worldwide. With cutting-edge facilities and expert guidance, learners explore the art and science of winemaking, gaining a profound appreciation for the cultural and culinary dimensions of wines across the globe.





Chateau de la Vallée
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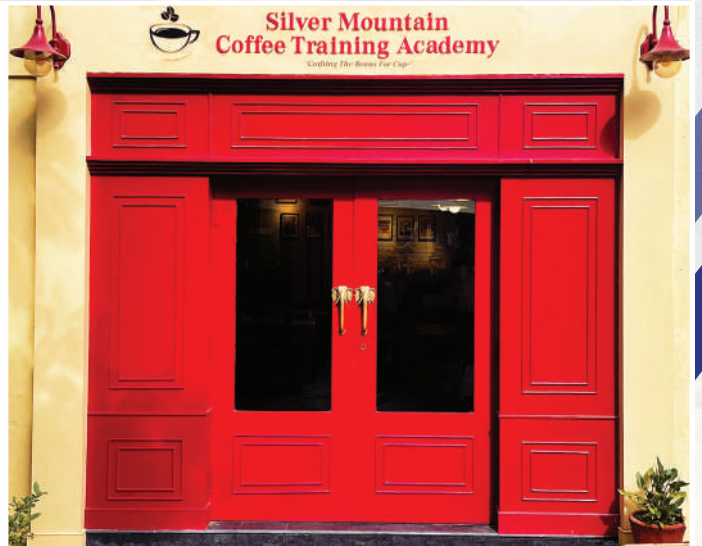
Silver Mountain Coffee Training Academy

Crafting The Beans For Cup

The Silver Mountain School Coffee Training Academy, in exclusive partnership with the American Hospitality Academy (AHA) USA, presents an unparalleled opportunity for aspiring coffee connoisseurs. This immersive program marries Silver Mountain's prestigious hospitality education with AHA's industry-leading expertise. Through hands-on training and interactive workshops, students delve into the art and science of coffee, mastering everything from bean sourcing and roasting to precision brewing and latte art. State-of-the-art facilities create an authentic café atmosphere where

participants refine their skills under AHA-certified instructors. Beyond technique, the academy fosters a holistic understanding of coffee's global impact, tracing its cultural, economic, and ethical dimensions. Graduates emerge not only as skilled baristas but as ambassadors of coffee culture, equipped to deliver an exceptional café experience. This collaboration between Silver Mountain and AHA shapes passionate coffee professionals who blend innovation with tradition, enhancing the world's appreciation for this beloved beverage.





Internship

The Silver Mountain School of Hotel Management's internship program stands as a pivotal cornerstone in molding the hoteliers of tomorrow. Recognizing the paramount importance of practical experience, the program ensures students are immersed in real-world hospitality scenarios. Through strategic collaborations with renowned global establishments, Silver Mountain ensures that its students gain exposure to diverse cultures, operational intricacies, and industry trends.

By meticulously blending classroom teachings with hands-on training, Silver Mountain empowers its students to seamlessly transition into the international hospitality and tourism arena. This comprehensive approach nurtures a deep understanding of guest services, management dynamics, and problem-solving skills. As a result, graduates are not only equipped with theoretical knowledge but possess the confidence and adaptability required to excel in the ever-evolving landscape of hospitality and tourism. The internship program at Silver Mountain serves as a conduit for producing competent, culturally aware, and globally competitive professionals.

LOCATIONS

U.A.E, Oman, Qatar, Thailand, Maldives, India, Macau, Malaysia, The Seychelles, Hong Kong, U.S.A, China, Turkey, Netherlands and many more.

We are working very closely with top brands in 17 different countries:





Internship



Eligibility for Admission

The candidates applying for BHM/BICA must have completed 10+2 or equivalent examination from Higher Secondary Examination Board, Nepal or any other recognized boards in any academic stream with good English communication skills. For selection process, the candidate must appear for entrance exam and two sets of interviews in order to qualify.

Candidates applying for DICA must have completed SEE to be eligible. Similarly, candidates applying for MBA in Hospitality must have a bachelor degree in any discipline equivalent to an ordinary degree (SCQF 9) with a minimum average score of 50% from a recognized board/institute by Tribhuvan University plus at least one year work experience relevant to the hospitality industry in order to qualify.



Job Placement

Silver Mountain School of Hotel Management's commitment to its graduates extends beyond education, as it offers robust job placement assistance. Leveraging an extensive network of industry partnerships, the school actively connects students with coveted positions in the hospitality and hotel management field. Through personalized career guidance, resume workshops, and mock interviews, graduates are equipped with the skills needed to secure rewarding positions in top-tier establishments around the world.

The school's dedicated career services team works tirelessly to match each graduate's unique strengths and aspirations with suitable employment opportunities. This support extends beyond immediate job placement, fostering long-term career growth through alumni networks and ongoing professional development resources. Silver Mountain's holistic approach to job placement ensures that its graduates step confidently into their roles, armed with the knowledge, skills, and connections to thrive in the competitive landscape of the hospitality industry.



CORPORATE SOCIAL RESPONSIBILITY

At SMSH

Silver Mountain School of Hotel Management started a program called Pack for Purpose 5 years ago. The program aims to help underprivileged students in Nepal by providing them with school supplies, art supplies, sports equipment, hygiene products, and other educational materials.

The program is led by 7th semester students, who are responsible for fundraising and organizing events to raise money for the cause. In addition to donations from students, friends, family, and alumni, Silver Mountain also sets aside a percentage of the income from all student-organized events for Pack for Purpose. The program is now a part of the curriculum and is one of the main components of the Project Managing Live Events Module.

Once the funds are raised, the students, faculty, and management of Silver Mountain travel to the chosen school to deliver the donated supplies. The students get to see the joy and excitement on the faces of the children, which is a powerful and lasting experience.

Pack for Purpose is more than just a donation drive. It is also a learning experience for the students. They learn about planning, budgeting, teamwork, leadership, and sustainability. Each group is assigned tasks and the faculty monitors their performance. The program also helps to identify and develop the leadership skills of students who may not otherwise be recognized.

Pack for Purpose is a successful program that has made a real difference in the lives of underprivileged students in Nepal. It is a testament to the generosity and compassion of the students, faculty, and alumni of Silver Mountain School of Hotel Management.



BRINGING SMILES UPON
DIFFERENTLY ABLED CHILDREN
WITH DOWN SYNDROME.

Our Partners & Associates



WORLD CHEFS

At Silver Mountain School of Hotel Management



THOMAS A. GUGLER (GERMANY)
PRESIDENT - WORLD ASSOCIATION
OF CHEF SOCIETIES



CHEF RUDY
(Switzerland)



CHEF ADRIAAN RUTTER
(The Netherlands)



CHEF EMILLE
(France)



CHEF MARK TOYOFA
(U.S.A)



CHEF GOVINDA
(PRESIDENT,
CHEFS ASSOCIATION NEPAL)

What they have to say



Durga Thapa

Operation Manager
Chandragiri Hills Ltd.

I Love SMSH. It gave me a profound learning experience about the hospitality industry which includes a strong professional and personal foundation. SMSH courses are designed and structured in effective, efficient and engaging manner. It is along with SMSH I had an amazing journey from classroom to industry, simple to stylish, shy to confident and emotional to wise. I am very much thankful towards SMSH family for giving me the most cherished experience which will be in my memory forever. ”



Subash Shahi

Managing Director, SPA College
Chairperson, Brightway Public School

Joining Silver Mountain was the best decision of my life and I had an outstanding experience there. It built confidence in me which has helped me to tackle tough situations in life. Today I am running one of the leading education institutions of Sudur Pashchim Province which also successfully runs Hospitality Management Courses. I am very thankful towards Silver Mountain for grooming me. ”

**Sunny Shrestha**

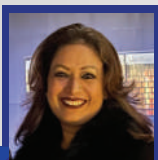
Director & Restaurant Consultant, Lifestyle Entrepreneur
The YALE Group Nepal- Restaurant Solutions

The hospitality management program at SMSH helped me grow as a lifestyle entrepreneur and restaurant consultant. This program will set you up for any industry you choose in the long run, and in your personal life. I recommend it to anyone who sees hospitality as their career path. ”

**Sishir Kandel**

Chef SOLOTEL, Sydney Opera House, Bennelong Point, NSW,

Journey of Silver Mountain School of Hotel Management is ever memorable for it has nurtured and groomed me to the Culinary and Hospitality World. It has excellent infrastructure facilities, state of arts practical labs and systematic process which help one to grow both professionally and personally. I would strongly acknowledge that SMSH is a place where in one could mould to be a unique shape and succeed in their career. ”

**Shital Baniya**

Assistant Sales Director, Radisson, Kathmandu

One of the most significant aspects of my college life was the relationships I built, especially with teachers who continue to be a source of guidance and inspiration. After graduating from Silver Mountain, I entered the hotel industry and have since risen to the position of Associate Director of Sales, a testament to the value of my education. I'm grateful to Silver Mountain for my success, and my family shares in this pride. I'm even contemplating further studies at Silver Mountain in the near future. ”

**Durgesh Hada**

Co-Founder-Aalucha Chain

“Freedom with Responsibility” is what I learnt and this is what I have been implementing in my entrepreneurial journey. Be it internships or startups, Silver Mountain has always supported us in every possible way. It is our third successive year of AALUCHA, as a co-founder, our team is running two outlets in the valley itself and with its prosperous future in the industry, we are planning to add up a few more outlets in years to come. The knowledge that we gained from Silver Mountain has certainly pushed our motivation to the top notch level. And I am very grateful for the bonding that we have shared with our dear teachers even as alumni. ”



Trishna Rai

Guest Service Manager, Crowne Plaza Dubai

I'm holding a managerial position in Front Office in one of the top notch international hotel brands (IHG) in the most dynamic city in the world (Dubai) and definitely my study in SMSH gave me the base not only to accelerate in my career but also to have the right service attitude and knowledge. ”



Salma Chakradhar

Head Chef, Lemoni Greek Cuzina, Brisbane, Australia

Over the years working in the hospitality industry has made me realize how important it is to stay grounded to your roots. Because wings show you what you have become and roots also remind you where you are from. My experience working in several countries, hotels, restaurants, colleges, different brigades, from best to not so good chefs, classic to modern cuisines, I have realized how important it is to master in basics. Silver Mountain gives that strong root to the students so that they can grow all over the world.

“Freedom with Responsibility” is my first and top work ethic that I will carry forever. Being both a student and a teacher in the same organization is such a privilege to comprehend both of the roles to their core. The struggle from what it takes to become the best student to teach the best students is so crucial and pure. Today, I am head chef in one of the fine restaurants in Brisbane and a proud alumna of Silver Mountain. ”



Ojaswi Shrestha

Step up Restaurant Supervisor

Mode Kitchen and Bar, Four Seasons, Sydney, Australia

The Hospitality Industry is always evolving and there are a number of things to learn everyday which is a fun part of being in the industry. But it is also necessary to have a strong foundation and there is no better place than SMSH. One of the best decisions I have made in my life is to join this inclusive, diverse and encouraging environment of the SMSH family. Many may realize this after graduation that the value and techniques QMU affiliation not only helps us during our Bachelors degree but is also a tremendous support to pursue further Masters degree. ”



Gangeshwori Shahi

CDP, Hyatt Place, Nepal

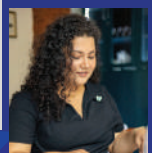
I'm immensely proud to be part of the Silver Mountain family, and I'm truly grateful for this achievement. My college has not only provided me with an excellent education but also helped shape my personality and personal growth. Thanks to Silver Mountain, I've had the opportunity to realize my true potential and build valuable positive connections. It has taught me the importance of aligning with the right values. As I move forward, I'll continue to believe in the principle of doing good to attract goodness in return. ”

**Arjun Bhujel**

Guest Relation Officer, Emirates Palace, Abu Dhabi, UAE

As our teachers always say, "Hospitality is not about changing people but offering them a space where change can take place." Throughout my journey at Silver Mountain, our teachers taught us how to become better individuals and excel in the hospitality industry. By providing us with two international internships, the school offered me opportunities to learn how to handle guests, navigate busy situations, and truly understand the hospitality industry. This experience helped me build confidence, engage in meaningful conversations without nervousness, and leverage what I had learned in school to learn even faster and continue to grow.

I am deeply grateful to Silver Mountain for providing us with internship opportunities, and I am delighted that I chose to be part of the SMSH family. I firmly believe that what I've learned at my school will undoubtedly support me in my future career, even after becoming an alumnus. ”

**Ojaswi Basnet**

Hard Rock Hotel, Penang, Malaysia

Joining Silver Mountain has truly been the highlight of my life, providing me with an exceptional and unforgettable experience. My time at SMSH has not only nurtured and polished my skills for the Hospitality Industry but has also laid a solid foundation for both my professional and personal growth. Silver Mountain has provided me the opportunity to unlock my true potential, establish invaluable positive connections, and emphasize the significance of aligning with ethical values. ”

ADDRESS

 FACEBOOK.COM/SILVERMOUNTAINSSCHOOLOFHOTELMANAGEMENT

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 YOUTUBE.COM/SILVERMOUNTAIN

 INSTAGRAM.COM/SILVER.MOUNTAIN

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Find us at:



Experience Silver Mountain!
Experience Excellence!!