

MANDATORY DISCLOSURE

For the year 2019-2020

I) Name Of The Institution :

**Bharati Vidyapeeth Deemed University
Institute of Hotel Management and Catering Technology.
Pune – Satara Road, Katraj – Dhankawadi,
Pune – 411 043.**

Tel: 020 – 24372761 / 24372788.

Fax: 020 – 24372761

E – Mail: bvhmpune@vsnl.com ; bvhmpune@gmail.com

II) Name And Address Of The Director :

Prof. Dr. Lalita S. Chirmulay

**Bharati Vidyapeeth University Institute of Hotel Management and Catering Technology. Pune – Satara Road,
Katraj – Dhankawadi, Pune – 411 043.**

Tel : 020 – 24372761 / 24372788.

Fax : 020 – 24372761

E- mail : lalitachirmulay@yahoo.com

III) Name Of The Affiliating University :

The Institute is a Constituent unit of Bharati Vidyapeeth Deemed University

IV) Governance:

• **Members of the Board and their brief background :**

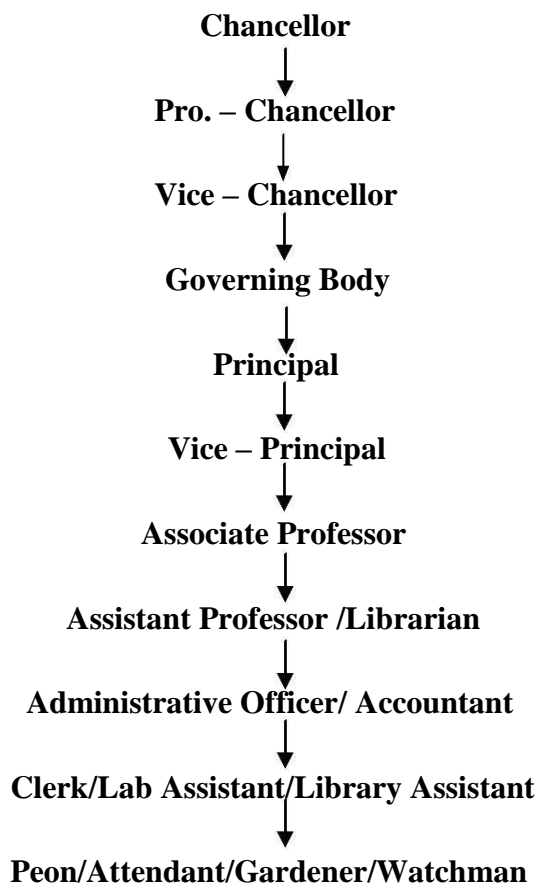
Sr.No	Name of the Members	Designation	Remarks
01.	Dr.S.S.Kadam	Chairman	Vice Chancellor, BVDU, Ex-member of UGC Member of the Indian Institute of Science, Member of various Boards of Pharmacy, Member of the Management Council of the University of Pune, an Educationist who has been actively involved for the last 30 years.
02.	Dr.K.D.Jadhav	Member	Joint Secretary – Higher Education, BVU, Principal – Y.M.College of Arts, Science & Commerce, Member of Board of Studies, Senate, Academic Council of the University of Pune, has been actively involved in teaching for last 25 years.
03.	Dr.A.R.Bhalerao	Member	Principal – College of Engineering.
04.	Dr.A.B.Jadhav	Member	Principal – Homoeopathic Medical College, have been there since 1990.
05.	Mr.VKharche	Member	Principal – J.N.I.O.T, working in the Institute since 1989
06.	Mr.Ajit Dharmadhikari	Member	Hotel Consultant for Bramha Group, Has been in the Hotel Industry for the last 30 years.
07.	Mr.Virendra Gaur	Member	Proprietor – Raj Restaurant. Has been in the Hotel Industry for the last 28 years.
08.	Ms.Kavita Amarnani	Member	Proprietor- Kwizine-Corporate Catering. Has been Working in the hotel industry for the last 28 years.
09.	Mr.Darius Buhariwala	Member	Resident Manager – The Sagar Plaza. Has been in the hotel industry for the last 24 years.
10.	Mrs.L.S. Chirmulay	Member / Secretary	Principal has a wide experience in the hotel industry as well as in teaching for the last 30 years. Been a Chairman of Board of Studies-HM & Academic council for BVDU and actively involved with the periodic revision of the syllabi of the courses offered

• **Members of the Academic Advisory Board :**

Sr.No	Name of the Members	Designation	Remarks
01.	Dr.S.S.Kadam	Chairman	Vice Chancellor, BVDU, Ex-member of UGC Member of the Indian Institute of Science, Member of various Boards of Pharmacy, Member of the Management Council of the University of Pune, an Educationist who has been actively involved for the last 30 years.
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➤ Frequency of the Board Meetings and Academic Advisory Board	: Twice a Year
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- **Organizational chart and Processes :**



- **Nature and Extent of involvement of faculty and students in academic affairs / improvements**

FACULTY:

1. Implementation of Choice Based Credit System (CBCS) for both the programmes offered, BHMCT & B.Sc(H&HA)
2. Industry- Institute interaction and arranging guest lectures and seminars to make students aware of trends, practices in the industry and qualities and attributes required to succeed.
3. Obtaining feedback from the industry on student performance and scope for improvement.
4. Obtaining feedback from the industry on emerging trends, practices and technologies that the student needs to be aware of and conversant with.
5. Incorporating industry feedback in the creation of new syllabi for BHMCT and BSc (H & HA) courses of BVDU keeping in mind new trends.
6. Planning and conceptualizing co-curricular activities like food festivals and special events.
7. Conducting co-curricular competitions to increase student participation and confidence.
8. Providing personal counseling and career guidance to students.
9. A fortnightly general staff meeting to discuss future activities and events to be implemented and action to be taken to deal with problems and issues.
10. Interaction with other stake holders such as parents, peers and society towards development of students.

STUDENTS:

1. Active participation in the student council activities and execution of events and competitions.
2. Publication of an institute newsletter.

3. Active participation in the execution of sports and extracurricular activities.
4. Purchase of the raw material required by various Training Kitchens as Purchase Managers.
5. Overseeing staff meal service in the Training Restaurant as Restaurant Managers.
6. Ensuring quick and efficient service of student meals in the Dining Hall as Dining Hall Managers.
7. Participating in various Out Door Catering functions that the institute undertakes in the industry as well as University events.

Mechanism / Norms and procedures for democratic / good governance:

- 1) A fortnightly general staff meeting to discuss future activities and events to be implemented and action taken to deal with problems and issues. The decisions are arrived through a consensus.
- 2) Departmental meetings to discuss functioning, academic matters, purchase of equipments, staff development, students attendance etc. are conducted periodically.
- 3) Various committees have been formed to involve more staff in good governance. The staff are the members of the following committees:

- | | | |
|----------------------------------|------------------------------|----------------------------|
| a) Library Committee | b) Sports and Arts Committee | c) Discipline Committee |
| d) Student's Council | e) Women's Council | f) Anti Ragging Committee |
| g) Grievance Redressal Committee | h) Newsletter Committee | i) National Service Scheme |

The periodic meetings of the above committees help in good governance. Student feedback on Institutional Governance / Faculty Performance:

- a) Written questionnaire consisting of multiple choice answers is given to the senior students to obtain their feedback.
- b) Student's Council consists of student's representatives who are elected by the class who in turn appoint the President of the student's council. The students discuss the grievances put forward by their classmates. Solutions to the problems are sought with the help of the class counselors.

Grievance redressal mechanism for faculty, staff and students:

- a) A suggestion box has been placed for faculty, staff and students.
- b) The Principal of the Institute is available for the faculty, staff and students to redress their grievances.
- c) The women's council is available for redressal of any kind of sexual harassment to the faculty, staff and students.

The Registrar, BVDU is available if the matter cannot be solved satisfactorily by the Principal. The Vice Chancellor is available if the matter cannot be solved satisfactorily by the Registrar. The Chancellor is available if the matter cannot be solved satisfactorily by the Vice-Chancellor.

V) PROGRAMMES :

- Name of the Programmes approved by the AICTE :
Bachelor's programme in Hotel Management and Catering Technology.

- a) Number of Seats : 60
- b) Duration : 04 Years
- c) Cut off mark/rank for admission during the last three years :

Sr.No.	Year of Admission	Cut off Marks
1	2019-2020	45%
2	2018-2019	45%
3	2017-2018	45%
4	2016-2017	45%
5	2015-2016	45%
6	2014-2015	45%
7	2013-2014	45%
Fees		
Annual College fees	Tuition Fees	Total
General Fees	1,30,000	1,30,000
NRI/ Foreign/PIO	USD 6,500	USD 6,500

PLACEMENT FACILITIES:

The Institute takes initiative and gives help and guidance to the students to get them good placements in a large number of hotels and catering establishments. Over the years, our students have the necessary skills, knowledge and attitude that is required in the Hospitality Industry.

The students are working in the following hotels:

The Oberoi - Mumbai, the Taj Mahal – Mumbai, Hyatt Regency – Mumbai. The Leela – Mumbai Grand Hyatt – Mumbai, Le Royal Meridien – Mumbai, Guest Line – Mumbai, ITC Grand Maratha Sheraton – Mumbai, JW Marriotts – Mumbai, Renaissance Mumbai Hotel And Convention Centre.

The Orchid – Mumbai, Park Hyatt- Goa, The Taj Blue Diamond – Pune, Le Meridien – Pune, The Sun-N-Sand Pune, and many other hotels, Catering establishments and Cruise Liners.

The students have also pursued further studies in United Kingdom, Switzerland, France, Australia, New Zealand and USA and are doing extremely well in the field of Hospitality.

Campus placement in last three years with minimum salary, maximum salary and average salary are as follows:

Sr. No	Year	No of Students Placed	Minimum Salary	Maximum Salary	Average Salary
01	2019	14	12000	30000	16215
02	2018	15	15000	30000	19,000
03	2017	25	12000	28000	17,000
04	2016	15	10,500	26,000	15,800
05	2015	29	10,000	18,500	12,600
06	2014	27	9,500	14,500	11,280

*Students have proceeded to USA/UK/Germany under the internship programme / work experience programme – their stipend not considered.

VI) THERE IS NO FOREIGN COLLABORATION AS FAR AS THE COURSE IS CONCERNED.

FACULTY

Branch wise list faculty members:

• Permanent Faculty • Visiting Faculty • Adjunct Faculty • Guest Faculty

Number of faculty employed and left during the last three years

Sr. No	Name	Qualification	Designation	Type	Date of Joining
01	Dr. L. S. Chirmulay	Ph.D., DHMCT, BTS, M.A.(Tourism) M. Phil	Principal (December 2016)	Full Time	07/01/2003
02	Dr. S. A. Sangle	DHMCT, BA, PDTT, DBM, MMS	Associate Professor	Full Time	08/01/1998
03	Dr. J. Peshave	Ph.D., M.Com, MSc(HTM) DHMCT	Associate Professor	Full Time	11/01/2000
04	Mrs. A. S. Hodlur	DHMCT, BA, MSc(HTM)	Associate Professor	Full Time	07/01/2003
05	Mr. A. Shinde	DHMCT	Associate Professor	Full Time	09/03/2003
06	Mr. R. Londhe	DHMCT, DBM	Associate Professor	Full Time	22/05/2003
07	Dr. Sagar H. Mohite	Ph.D., MHM, BHMCT	Associate Professor	Full Time	01/12/2015
08	Dr. A Kolapkar	DHMCT, MSc(HTM)	Assistant Professor	Full Time	18/02/2008
08	Mr Swapnil Pawar	BHMCT, DHMCT,PG (F&B)	Assistant Professor	Full Time	01/07/2016
09	Mrs. Madhuri Patil	B.Tech(HMCT)	Assistant Professor	Full Time	01/07/2016
10	Dr. Archana Janjal	M.Tech(HM),B.Tech(HMCT)	Assistant Professor	Full Time	20/07/2016
11	Ms. Ketki Kanitkar	BHMCT, M.Sc(HM)	Assistant Professor	Full Time	20/07/2016
12	Ms. Prajakta Parasnis	MSc. HMCT, BSc in Hotel Management, DHMCT , BA English	Assistant Professor	Full Time	24/07/17
13	Mrs. Ashima Deshpande	MBA Marketing, BHMTT	Assistant Professor	Full Time	13/08/2018
14	Mr.Amar Chavan	MBA(HRM &MKT) BHMCT,DHMCT	Assistant Professor	Full Time	15/11/2018
15	Ms M Inamdar	DHMCT	Assistant Professor	Part Time	08/11/2005
16	Mr. D. Khollam	M.Com.	Lecturer in Accounts	Visiting	10/10/1997
17	Mrs Devyani Abhyankar	MA (French)	Communication Skills	Visiting	01/07/2009
18	Mr D.B.Dhone	M.E	Engineering	Visiting	01/09/2017
19	Mr. Suryavanshi	B.A. LLB.	Lecturer in Law	Visiting	05/07/2017
20	Ms.Vrushali Kadam	MSc. (Nutrition)	Catering Science	Visiting	01/07/2014

VIII. FEE

Limited seats for boys and girls is available in the hostel in the educational complex. The hostel fees are as follows :

Sr.No.	Particulars	Amount
01	Hostel Charges	95000/-
02	Mess Charges	
03	Refundable Deposit	
04	Admission Fees	

Sr. No.	Category	CET QUOTA	
		Fixed by the University	Being charged by the Institution
1.	Admission Fee	-	-
2.	Tuition Fee	1,30,000	1,30,000
3.	University fee (Examination fee, Registration fee etc.)	-	-
4.	Hostel fee (Rent etc.)	-	-
5.	Laboratory fee	-	-
6.	Library fee	-	-
7.	Other fee	-	-
8.	Development fee	-	-
9.	Refundable Deposit	-	-
		1,30,000	1,30,000

THE POLICY OF REFUND OF THE FEE, IN CASE OF WITHDRAWAL, IS AS FOLLOWS:

The Candidates cancelling their confirmed admission will be entitled to receive the refund of fees according to the following rules:

1. In the event of student withdrawing before the starting of the particular course, the entire fee collected from the student, after a deduction of the processing fee of Rs.1000/-(one thousand) shall be refunded.
2. If a student submits his/her application for cancellation of admission in a prescribed form duly completed within 15 calendar days from the date of admission to that particular course, ten percent of the total amount of tuition fee prescribed for the course will be deducted from the amount of tuition fees paid by him/her as administrative and other charges.
3. If a student submits his/her application for cancellation of a of admission in a prescribed form duly completed within 30 calendar days from the date of admission to that particular course, Twenty- five percent of the total amount of tuition fee prescribed for the course will be deducted from the amount of tuition fees paid by him/her as administrative and other charges.
4. The tuition fee will not be refunded either in part or in full, if the student submits his/her application for cancellation of his/her admission after 30 calendar days from the date of admission to that course.

5.If any student admitted to any of the course leaves the course anytime after 90 calendar days after his/her admission to that particular academic year, he/she will be required to pay full amount of tuition fees for the remaining entire duration of the course (4-YearsBHMCT)

IX.Admission to four years degree programme in HOTEL MANAGEMENT & CATERING TECHNOLOGY [BHMCT]

Sanctioned seats – 60Year of Approval –Since1997

Number of students admitted under various categories each year in the last three years

Sr.No	Total	Year	Open	SC	ST	VJNT	OBC	SBC
1	59	2019-20	36	02	04	02	15	00
2	58	2018-19	41	02	00	02	15	00
3	60	2017-18	39	04	01	03	10	00
4	60	2016-17	43	03	00	06	08	00
5	58	2015-16	37	03	00	03	15	00
6	43	2014-15	25	06	00	02	00	00
7	32	2013-14	29	00	00	00	03	00

Number of applications received during last two years for admission under Management Quota and number admitted – **Nil**

During the last two years no applications were received under the management quota

X. Admission Procedure

The entrance test for admissions to BHMCT programme is conducted by Bharati Vidyapeeth University through a Common Entrance Test. www.bharatividyaeeeth.edu

BHARATI VIDYAPEETH UNIVERSITY CONDUCTS THE ENTRANCE TEST

COURSES/ PROGRAMMES :

Bachelor Programme in Hotel Management & Catering Technology(BHMCT)

PROGRAMME	Bachelor in Hotel Management & Catering Technology (BHMCT) Approved by the All India Council for Technical Education (AICTE)
DURATION	4 yrs (8 semesters)
INTAKE CAPACITY	60
ENTRY LEVEL OR ELIGIBILITY	Entrance Test conducted by Bharati Vidyapeeth (Deemed to be University) (HM-2019) Open – HSC with min 45% (Backward class with min 40%)
START	26th June 2019

XI CRITERIA AND WEIGHTAGES FOR ADMISSION

Eligibility:

To be eligible for admissions to First year Degree in Hotel Management and catering technology(BHMCT) the candidate should have passed HSC examination of State Board of Secondary and Higher Education or its equivalent examination with compulsory English and secured minimum 45% marks.(aggregate) at the

HSC(std XII) examination (40% in case of SC/ST)

The pattern for the written examination is:-

Structure for written examination

SN	Subject	No. of Questions	Duration
1	Reasoning & Logical Deduction	20	2 Hours
2	Numerical Ability	20	
3	Scientific Aptitude	20	
4	General Knowledge	20	
5	English Language	20	

THE ADMISSIONS ARE BASED ON MARKS SCORED AT ENTRANCE TEST ONLY

For the year 2017-2018 the entrance test was conducted by BVDU. All students got admission.

□ Display marks scored in Test etc. and in aggregate for all candidates who were admitted.

➤ LIBRARY :

Number of Library books/Titles/Journals available

S.No.	Course(s)	No. of title of the books	No. of Volumes of the books	Journals	
				National	Magazines
1	Hotel Management	4637	11025	06	05

The Institute has subscribed to EBSCO for online journals. Presently there are national / international 1981 e-journals available.

INTERNET BROADBAND FACILITY IS AVAILABLE FOR STUDENTS IN THE LIBRARY

List of Major Equipment/Facilities :-

Name of the Laboratory/Workshop	Total Area of lab/workshop	Major equipment
Basic Training Kitchen	139.45	Kitchen Equipment.
Quantity Training Kitchen	139.45	Kitchen Equipment.
Advanced Training Kitchen	139.45	Kitchen Equipment.
Advanced Training Kitchen II	139.45	Kitchen Equipment.
Bakery	58.40	Oven.
House Keeping Department	111.75	Washing Machine, Vacuum Cleaners.
Training Restaurant	139.45	Bar Equipment.
Computer Laboratory	60.20	Computers.

- **Games and Sports Facilities:** Regular inter-class tournaments in various sports activities are carried out. In the past our students have been selected to play for the University Basketball Team and Football team.

The students are encouraged to participate in various field events. Bharati Vidyapeeth provides a spacious play-ground for these activities.

- **Extra Curriculum Activities:**The Institute has an excellent track record of its students meritorious achievements in the University examinations. We believe one cannot create them only in the class room.

Active participation in the local cultural activities in Pune as well as in the Institute :

- **Food Festival :** A regular event in the Institute
- **Seminar :** Prominent speakers from the Industry share their views, experience and expertise with the students.
- **Chef Competition :** A must for students to show their creativity and skills.
- **Cocktail Competition :** An art to be mastered
- **Cake Decoration competition :** Can be very innovative
- **Flower Arrangement competition:** Students are highly imaginative.
- **Cookery & Bakery Demonstration :** To acquire new concepts
- **ODC's a regular feature for Industry Institute interaction**
- **Pickle Jar a in house newsletter to enhance the writing skills**
- **Chef Club: What's cooking?**
- **Field Visits :** To know the new procedures and processes followed in the industry
- **Parties and Get-to-gathers :** to know each other better

➤ **Number of Classrooms and size of each**

Particulars	Number of rooms		Carpet area of each room (Sq.m)	
	Requirement as per norms	Available in the institution	Requirement as per norms	Available in the Institution
Class Rooms	03	03	66x3	69x3
Tutorial Hall	03	03	36x3	54x3
Computer Centre	01	01	75x1	60x1
Library	01	01	150x1	191x1
Laboratories & workshops	10	10	1425	1259
Total		19	2040	2293

➤ **Curricula and syllabi for each of the programme as approved by the University.**

Sub: Dates of commencement and conclusion of the first and the second term for the academic year

Teaching Load of each Faculty Internal Continuous Evaluation System consists of 10 marks for tutorial work or term papers and 10 marks for seminars/performance of practical's and continuous assessment comprising of attendance, journal work, grooming etc

SR. NO.	NAME OF THE FACULTY	DESIGNATION	TEACHING LOAD
1	PROF.DR. LALITA CHIRMULAY	PRINCIPAL	3 Hours
2	PROF. DR.SUNITA SANGLE	ASSOCIATE PROFESSOR	6 Hours and Training and Placement
3	PROF. DR. JYOTI PESHAVE	ASSOCIATE PROFESSOR	20 Hours
4	PROF. AWANTI HODLUR	ASSOCIATE PROFESSOR	20 Hours
5	PROF. ANIL SHINDE	ASSOCIATE PROFESSOR	20 Hours
6	PROF. RUPESH LONDHE	ASSOCIATE PROFESSOR	21 Hours
7	PROF. DR.SAGAR H. MOHITE	ASSOCIATE PROFESSOR	21 Hours
8	PROF. DR. AMITA KOLAPKAR	ASSISTANT PROFESSOR	18 Hours
9	PROF. MADHURI PATIL	ASSISTANT PROFESSOR	19 Hours
10	PROF. SWAPNIL PAWAR	ASSISTANT PROFESSOR	21 Hours
11	PROF. DR. ARCHANA JANJAL	ASSISTANT PROFESSOR	20 Hours
12	PROF. KETKI KANITKAR	ASSISTANT PROFESSOR	20 Hours
13	PROF. PRAJAKTA PARASNIS	ASSISTANT PROFESSOR	21 Hours
14	PROF. ASHIMA DESHPANDE	ASSISTANT PROFESSOR	19 Hours
15	PROF. VAIDEHI KHANOLKAR	ASSISTANT PROFESSOR	19 Hours
16	PROF. AMAR CHAVAN	ASSISTANT PROFESSOR	19 Hours
17	PROF. SANKET KALE	ASSISTANT PROFESSOR	19 Hours

BACHELORS IN HOTEL MANAGEMENT & CATERING TECHNOLOGY**(4 YEARS DEGREE COURSE)****APPROVED BY AICTE.**

SR. NO.	STUDENTS NAME	RELIGION	Category /SC.ST. Open	CAST	12th %	CET SCORE
1	AGAM CHAITANYA PRADIP	HINDU	OBC	MARATHA	47.08	42
2	ANAND SHAMBHAVI MANOJ KUMAR	HINDU	OPEN	BHUMIHAR	68.4	44
3	ANDHARE PRAJOT DEVANAND	HINDU	NT-B	KOLHATI	54	28
4	BABAR AMRUTA ASHOK	HINDU	OPEN	MARATHA	62	16
5	BAGUL DIPESH MANOHAR	HINDU	OBC	TELI	62.15	48
6	BAHAL AYUSH LALIT	HINDU	OPEN	BAHAL	59	45
7	BHASME SHREYASH SUNIL	HINDU	OBC	TELI	68.92	48
8	BHAYAGUDE SAHIL VIJAY	HINDU	OPEN	MARATHA	48.62	36
9	BHILARE PRANAV RAJENDRA	HINDU	OPEN	MARATHA	54.3	42
10	DAHIBHATE SAURABH SANJAY	HINDU	OPEN	MARATHA	63.69	33
11	DAHIVAL SHREYASH SUHAS	HINDU	OBC	SONAR	51.54	50
12	DAMLE AKSHAY MANOJ	HINDU	OPEN	BRAMHIN	57.69	46
13	DESAI DARSHAN ANAND	HINDU	OPEN	MARATHA	71.3	43
14	DHAMALE MANALI BALAJI	HINDU	OPEN	MARATHA	63.54	42
15	DHARKAR YASH SHIVAPPA	HINDU	OBC	LINGAYAT WANI	68.31	26
16	ERANDE MANDAR MAHESH	HINDU	OPEN	BRAMHIN	64.31	41
17	GAIKWAD PRITY ANIL	HINDU	SC	NAVBAUDH A	66.31	45
18	GOPHANE SHREYA MANGESH	HINDU	OPEN	MARATHA	80.15	54
19	JADHAV AJINKYA RAHUL	HINDU	OPEN	MARATHA	60.46	42
20	JADHAV YASH LAXMAN	HINDU	OPEN	MARATHA	54.62	47
21	JAGTAP ANIKET CHANDRAKANT	HINDU	OPEN	MARATHA	54	35
22	JAGTAP OMKAR SANTOSH	HINDU	OPEN	MARATHA	47.69	24
23	JAGTAP RUSHIKESH HARESHWAR	HINDU	OPEN	MARATHA	50.92	26
24	JOSHI VARUN GIRISH	HINDU	OPEN	BRAMHIN	64.62	60

25	KADAM GURU DNYANDEO	HINDU	OPEN	MARATHA	60	35
26	KADAM SOHAM MOHAN	HINDU	OPEN	MARATHA	47.77	28
27	KADU PRANAV SANTOSH	HINDU	OPEN	MARATHA	63.23	49
28	KALASKAR GAURAV AJAY	HINDU	OBC	SHIMPI	48.31	42
29	KARKATE SUCHIT ANAND	HINDU	SC	MAHAR	49.23	27
30	KASHID UTKARSH MACHINDRANATH	HINDU	OBC	NHAVI	55.23	41
31	KATAKE SIDDHESH POPAT	HINDU	OPEN	MARATHA	49.85	42
32	KONDHARE RUTUJA DHANRAJ	HINDU	OPEN	MARATHA	54.15	28
33	MHETRE SHRINATH NANASAHEB	HINDU	OBC	MALI	55.69	40
34	MORE SOURABH SUBHASH	HINDU	OPEN	MARATHA	57.69	48
35	MUNDLIK ANJALI GANESH	HINDU	OBC	SONAR	50.15	38
36	PATEL MADHU GIRIJASHANKAR	HINDU	OBC	KUNBI	75.38	33
37	PATIL SHRUTI JAYWANT	HINDU	OPEN	MARATHA	52.31	50
38	PATWARDHAN PIYUSH PRASANNA	HINDU	OPEN	BRAMHIN	48.46	53
39	PAWAR RAJU SHIVAJI	HINDU	VJ-NT	BANJARA	60	39
40	PHATE ATHARVA VIKAS	HINDU	OPEN	MARATHA	59.23	38
41	RAJAPURE NIKHIL SUSHIL	HINDU	OBC	MALI	69.08	46
42	RAMPURE RAKSHIT PRASHANT	HINDU	OBC	LINGAYAT WANI	50	64
43	RAMSANE ATHARVA DNYANOBA	HINDU	OBC	YALLAM	52.46	48
44	RATHOD ROSHAN RAMESH	HINDU	VJ-NT	LAMANI	55.69	55
45	RUPNAR RUTURAJ VIJAYKUMAR	HINDU	NT-B	DHANGAR	49.54	31
46	S. SUDARSHAN SUNDARARAJAN	HINDU	OPEN	BRAMHIN	63.38	50
47	SABLE DEVDATTA RAJAN	HINDU	OPEN	MARATHA	49.38	45
48	SARODE ADITYA ANKUSH	HINDU	OBC	KUNBI	53.08	40
49	SASTE TEJAS YUVRAJ	HINDU	OPEN	MARATHA	49.07	29
50	SHARMA SHASHIBALA ASHOK	HINDU	OPEN	SUTAR	67.23	43
51	SHINDE VIPUL ANIL	HINDU	OBC	MALI	53.23	36
52	SHIRGAVE PRAJWAL RAVINDRA	HINDU	OPEN	JAIN	61.69	41

53	SHIRKE ADITYA KAILAS	HINDU	OPEN	MARATHA	74.31	52
54	SHIVALE PRATHAMESH AMAR	HINDU	OPEN	MARATHA	48.92	40
55	SHRISUNDER NIDHI MILTON	CHRISTIA N	OPEN	CHRISTIAN	67.69	39
56	SINGH AMAN RABINDRA KUMAR	HINDU	OBC	YADAV	71.6	39
57	ZENDE DINESH KISHOR	HINDU	OPEN	MARATHA	53.69	28

FACULTY PROFILE

FACULTY PROFILE



1. Name : Dr. Lalita Chirmulay

2. Date of Birth : 13/10/1966

3. Educational Qualification :

Name of Examination	Institute /	Board / University	Year of Passing
Ph.D.	BVDU - IMED	Bharati Vidyapeeth University	June 2017
M.Phil (Management)	BVDU - IMED	Bharati Vidyapeeth University	June 07
Masters in Tourism Management	IGNOU	Indira Gandhi National Open University	June 05
Bachelors in Tourism Studies	IGNOU	Indira Gandhi National Open University	June 01
Diploma in Hotel Management & Catering Technology	Maharashtra State Institute of Hotel Management & Catering Technology	Maharashtra State Board of Technical Education	June 87

Work Experience :		
Name of the Organization	Designation	Duration
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Principal /Professor	2016 - Till Date
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Vice Principal	2003-2016
AISSMS College of Hotel Management & Catering Technology, Pune	In-charge Principal	1998-2002
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Lecturer	1992-1998
Blue Diamond , Pune	Senior Housekeeper	1987- 1992

- Areas of specialization : Hotel House Keeping , Tourism Management , Business Admin
- Subjects Teaching : Accommodation Operations , Accommodation Management , Tourism Management
- Research Guidance : Guided students at under graduate level in various topics related to hotel operations & management.
- Numbers of papers published in: -02
- Projects carried out : Various projects carried out at graduate and post graduate level in topics related to Hotel Operations & Tourism .
- Masters Degree : Agro rural tourism in Maharashtra – Neral , Matheran.
- Bachelors Degree : Environmental practices carried out in an Ecotel Hotel – Hotel Orchid , Mumbai
- Marketing strategies adopted by a 4 star hotel , Hote Kohinoor Executive ,Pune .
- As member of the subcommittee appointed for framing of BHMTT Syllabus under University of Pune.

FACULTY PROFILE



1. Name : Dr. Sunita Sangle

2. Date of Birth : 18/02/1970

3. Educational Qualification

Name of Examination	Institute /	Board / University	Year of Passing
Ph.D.	BVDU - IMED	Bharati Vidyapeeth University	June 2018
Masters in Management Sciences	Naralkar Institute of Business Management, Pune	University of Pune	June 2000
Diploma in Business Management	Symbiosis Institute of Business Management, Pune	University of Pune	June 98
B.A		University of Pune	June 96
Post Diploma in Teachers Training	Institute of Hotel Management & Catering Technology & Applied Nutrition , Mumbai	Maharashtra State Board of Technical Education	June 93
Diploma in Hotel Management & Catering Technology	Maharashtra State Institute of Hotel Management & Catering Technology	Maharashtra State Board of Technical Education	June 91

Work Experience :		
Name of the Organization	Designation	Duration
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Associate Professor	July 03 - Till Date
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Assistant Professor	August 94 – June 03
Rizvi College of Hotel Management & Catering Technology, Mumbai	Assistant Lecturer	July 93 – July 94
Hotel Executive Ashoka	House Keeping Supervisor	March 1993 – June 1993

Other Experience: Co-coordinating Industrial / Vocational training as well as placements with various 5 star hotels across the country. Industry – Institute partnership through

- on the job training for faculty
- on the job training for students
- executives Organizing orientation visits
- Organizing guest lectures
- Organizing demonstrations
- Support for organizing food festivals , competitions , and other related activities of the institute.
- Research Assistance to passing out students for higher education abroad.

- Areas of specialization : Food Production – Quantity and Bakery , Marketing Mgmt & Training & Placement
- Subjects Teaching : Food Production – Quantity and Bakery, Marketing Management & Advertising and Public Relations.
- Research guidance : Guided 20 students from 2001 – 2005 for their research projects in various operational and management areas of the hospitality industry.
- Numbers of papers published: Post Diploma: Ten day training package for room attendants.
- Diploma in Business Management : Food & Beverage cost control in a 5 star hotel
- Projects Carried Out: Training session in advanced Indian and International cuisine for a week for Maheshwari – A women development programme at Lahoti Hostel, Pune.

FACULTY PROFILE



- 1.Name : Dr. Jyoti Peshave**
2.Date of Birth : 23/08/1976
3.Educational Qualification :

Name of Examination	Institute	Board / University	Year of Passing
Ph. D.	BVDU - IMED	Bharati Vidyapeeth University	May 2017
M Sc HTM		YCMOU	June 2011
Masters in Commerce	External	University of Pune	June 2003
Bachelors in Commerce	External	University of Pune	June 2000
Diploma in Hotel Management & Catering Technology	Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	MSBTE	June 1996
Work Experience :			
Name of the Organization	Designation	Duration	
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Associate Professor	December 2006 - Till Date	
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Assistant Professor	September 1998- December 2006	
Hotel Blue Diamond ,Pune	Senior Banquet Sales Asst	September 1997- August 1998	
Maurya Sheraton Hotels & Towers ,New Delhi	F& B Co-ordinator	June 1996 –August 1997	

Other Experience : Industry – Institute partnership through

- mutual sharing of knowledge and experience – faculty and hotel executives
- Organizing orientation visits
- Organizing guest lectures
- Organizing demonstrations
- Support for organizing food festivals, competitions, and other related activities of the institute.
- Research guidance
- Assistance to passing out students for higher education abroad
- Areas of specialization: Food Production, Development of Generic skills
- Subjects Teaching: Specialized Indian Food Production, Development of Generic Skills
- Research Guidance: : Guided students from 2002 onwards in project reports in various operational and management areas of the hospitality industry.
- Numbers of papers published : - 03
- Projects Carried Out : Training session in advanced Indian and International cuisine for a week for Maheshwari – A women development programme at Lahoti Hostel ,Pune.
- Conducted training programme for MTDC staff in Housekeeping and Food and Beverage Service areas at Mahabaleshwar.
- Developed Question Bank for FYDHMCT- Food production subject under MSBTE program.

FACULTY PROFILE



1. Name : Mr Anil Shinde

2. Date of Birth : 31/05/1970

3. Educational Qualification :

Name of Examination	Institute /	Board / University	Year of Passing
B Sc HTM	Arihant I.H.M	YCMOU	June 2010
Diploma in Hotel Management & Catering Technology	Maharashtra State Institute of Hotel Management & Catering Technology, Pune	MSBTE	June 91

4. Work Experience :		
Name of the Organization	Designation	Duration
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Associate Professor	February 2008- Till Date
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Assistant Professor	01 – January 2008
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Lecturer	1999-2001
Norwegian Cruise Line, U.S.A	Chef de partie	1997-1999
Royal Caribbean Cruise Line, U.S.A.	Demi Chef de partie	1993 – 1997
The Oberoi , Mumbai	Trainee Chef de Partie	1991-1993

5. Areas of specialization : Food Production

6. Subjects Teaching : Food Production

7. Research guidance: Guided students in project reports related to kitchen planning, set up and functioning of kitchen.

FACULTY PROFILE



1. Name : Mrs Awanti Hodlur

2. Date of Birth: 24/04/1973.

Educational Qualification :			
Name of Examination	Institute /	Board / University	Year of Passing
M Sc HTM	M.S.I.H.M.C.T, Pune	YCMOU	June 2009
B Sc HTM	M.S.I.H.M.C.T,Pune	YCMOU	June 2007
Bachelors in Arts	University of Pune	University of Pune	June 2000
Diploma in Hotel Management & Catering Technology	Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology,Pune	Maharashtra State Board of Technical Education	June 97

4. Work Experience :		
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology,Pune	Associate Professor	December 2006 -Till Date
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology,Pune	Assistant Professor	s1999 - Till Date
M.G.V's <i>HMCT</i>	Lecturer	1998-1999

5. Areas of specialization : Quantity Food Production

6. Subjects Teaching : Quantity Food Production

7. Research Guidance : : Guided students from 2002 onwards in project reports in hospitality operations & management.

8. Numbers of papers published

9. Projects Carried Out : Training session in advanced Indian and International cuisine for a week for Maheshwari –

women development programme at Lahoti Hostel ,Pune.

Developed Question Bank for FYDHMCT- Food production subject under MSBTE program.

FACULTY PROFILE



1.Name : Mr Rupesh Londhe

2.Date of Birth : 01/06/1974

3.Educational Qualification :

Name of Examination	Institute /	Board / University	Year of Passing
B Sc HTM	IHM, Pune	YCMOU	June 2010
Diploma in Hotel Management & Catering Technology	Tuli Institute of Hotel Management , Nagpur	Maharashtra State Board of Technical Education	June 1996
Certificate course in Hotel Reception and book keeping	IIHM ,Aurangabad	Maharashtra State Board of Technical Education	June 1992
Diploma in Business Management	IMTR, Aurangabad	Dr Babasaheb Ambedkar Marathwada University	June1994

4. Work Experience :		
Name of the Organization	Designation	Duration
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology,Pune	Associate Professor	July 2010 – Till Date
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology,Pune	Assistant Professor	June 03 - June 2010
AJMVP'S Institute of Hotel Management & Catering Technology,Pune	Lecturer – Hotel Operations	August 98- May 03
PIEM Hotels Ltd	OJT (F&B , Accomodations)	July 96 – July 98

5.Areas of specialization : Food & Beverage Service , Food & Beverage Management

6.Subjects Teaching : Food & Beverage Service , Food & Beverage Management

7. Research Guidance: Guided students from 2002 onwards in project reports in hospitality operations & management.

8. Projects Carried Out : - Developed Question Bank for FYDHMCT- Food & Beverage Service subject underMSBTE program. Worked as a Resource person for workshop conducted by MCED for Hospitality.

FACULTY PROFILE



1. Name : Dr. Sagar Hambirrao Mohite
2. Date of Birth :24/08/1983
3. Educational Qualification :

Name of Examination	Institute /College	Board / University	Year of Passing
Ph.D.	Rashtrasant Tukadoji Maharaj, Nagpur University, Nagpur		April 2015
M. Tech. in Hospitality Management (MHM)	Shri Balasaheb Tirpude College of Hotel management & Catering Technology, Nagpur	Rashtrasant Tukadoji Maharaj ,Nagpur University, Nagpur	April 2007
B. Tech in Hotel Management & Catering Technology (BHMCT)	Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur	Rashtrasant Tukadoji Maharaj ,Nagpur University, Nagpur	April 2004

4. Work Experience :

Organization	Designation	Tenure
Bharati Vidyapeeth Deemed University – Institute Of Hotel Management & Catering Technology, Pune	Associate Professor	4 th January 2016– till date
M.C.E. Education Society's M. A. Rangoonwala Institute Of Hotel Management & Research, Camp, Pune	Assistant Professor	1 st August 2012– 2 nd January 2016
Bharati Vidyapeeth Deemed University – Institute Of Hotel Management & Catering Technology, Pune	Assistant Professor	13 th January 2010– 31 st July 2012
Washington Duke Inn & Golf Club-Four Diamond Hotel, Durham, North Carolina, United States Of America	Restaurant Supervisor	18 Aug. 2008 – 14 Aug. 2009
Kohinoor College Of Hotel & Tourism Management Studies, Ratnagiri, Maharashtra, India.	Lecturer	6 Aug. 2007 – 25 June 2008
Institute Of Hotel & Tourism Management (IHTM), Amravati, Maharashtra, India	Lecturer	Aug. 2006- July 2007

“The Resort”, 5* Dlx. Hotel, Malad, Mumbai, India	Food & Beverage Assistance	1 st Dec-2005–5 th May-2006
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5. **Area of Specialization** : Hotel Operations : Food & Beverage Service

6. **Subjects Teaching** : Hotel Operations : Food & Beverage Service /Operations/Controls,
Bar Operations & Mgmt., Travel & Tourism, Computer Application.
Medical Tourism in Health Science college , BVDU

7. **Research Guidance** : Project Guidance: Guided students from 2006 onwards in Research & Project reports in Hospitality Operations & Tourism Management.

8. **Numbers of papers published** :05 (National & International Journal with UIF & GIF of 3.85)

9. **Projects Carried Out:01** : Study of Health Tourism in Metropolitan cities of India; An eye on present scenario & future development of the same in potential cities of Maharashtra.

- Developed syllabus for Hospitality Courses for **Yashwantrao Chavan Maharashtra Open University, Nasik**
- Developed Question Bank for FYDHMCT- Food & Beverage Service , Travel & Tourism and Computer Fundamentals subject under **Savitribai Phule Pune University, Pune**
- Developed Syllabus for Choice Based Credit System for **Ajinkya D.Y. Patil Deemed University, Pune.**

FACULTY PROFILE

1.Name : Dr. Amita Kolapkar

2.Date of Birth : 29/12/1975

3.Educational Qualification :



Name of Examination	Institute /	Board / University	Year of Passing
M Sc HTM	Arihant IHM, Pune	YCMOU	June 2011
B Sc HTM	Arihant IHM,Pune	YCMOU	June 2009
D.H.M.C.T.	Bharati Vidyapeeth's Institute of Hotel Management & Catering	MSBTE,Mumbai	June 1996

4. Work Experience :		
Name of the Organization	Designation	Duration
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology,Pune	Assistant Professor	February 2008-Till date
Entrepreneurship	Proprietor	December 2000 – January,2008
Hotel Pride, Pune	Sr. Asst House Keeper	July 1997- November,2000
Hotel President ,Mumbai	Hotel Operational Trainee	June 1996 – June1997

5. Area of Specialization : Hotel Operations

6. Subjects Teaching : Hotel Operations, Accommodation Operations

7.Research Guidance: Guided students from 2008 onwards in project reports in hospitality operations & management.

8.Projects Carried Out :

FACULTY PROFILE



1. **Name : Dr.. Archana Janjal**
2. **Date of Birth : 07/04/1981**
3. **Educational Qualification :**

Name of Examination	Institute /	Board / University	Year of Passing
Masters in Hospitality Management	LAD College of hotel management and catering Technology, Nagpur	Nagpur University	2004
Bachelors in Hotel Management and Catering Technology	LAD College of hotel management and catering Technology, Nagpur	Nagpur University	2002

4. Work Experience :		
Name of the Organization	Designation	Duration
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Assitant. Professor	2016 - Till Date
Institute for Technology and Management, Kharghar ,Navi Mumbai	Senior Lecturer	2010 - 2012
Rizvi college of Hotel Management and catering Technology, Bandra, Mumbai	Lecturer	2004 – 2010

5. Areas of specialization: Food Production
6. Subjects Teaching: Food Production
7. Research Guidance: Nil
8. Numbers of papers published in : - Nil
9. Projects carried out: Various projects carried out at graduate and post graduate level in topics related to Hotel Operations .

- Masters Degree :Hospital Catering in Mumbai, Pune, Nagpur

- Bachelors Degree : HACCP Practices carried out in Hotel Kitchens in Nagpur

FACULTY PROFILE

1. Name : Ms. Ketki Kanitkar
2. Date of Birth : 10/08/1988
3. Educational Qualification :



Name of Examination	Institute	Board / University	Year of Passing
BHMCT	BVDUIHMCT, Pune	Bharati Vidyapeeth Pune	2010
Masters in Hospitality Management	Manchester Metropolitan, UK	Manchester Metropolitan, Manchester UK	2011

4. Work Experience :		
Name of the Organization	Designation	Duration
Novotel Pune	Asst. Sales Manager	October 2013 – July 2016
Vivanta by Taj Blue Diamond, Pune	Sales Co-coordinator	July 2012 – September 2013
Little Italy Pune	Restaurant Captain	February 2012 – June 2012
Radisson Manchester UK	Restaurant Waitress	June 2011 – Dec 2011

4. Areas of specialization : Rooms Division and Sales
5. Subjects Teaching : Rooms Division Operations
6. Research Guidance :

FACULTY PROFILE



1. Name: Mr. Swapnil M Pawar

1. Date of Birth : 04/12/1983

2. Educational Qualification :

Name of Examination	Institute /	Board / University	Year of Passing
Post Graduate in Food & Beverage Management	Highgate Academy, East Sussex, UK	London City Council	July 2008
Diploma in Hotel Management & Catering Technology	Dr. D.Y.Patil Institute of Hotel Management & Catering Technology, Pune	Maharashtra State Board of Technical Education	June 2006

4. Work Experience :		
Name of the Organization	Designation	Duration
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Assistant Professor	July 2016- Till Date
Nirvana Hermitage, Anjuna Goa	Operations Manager	June 2015- December 2015
M.A.Rangoonwala Institute of Hotel Management & Research	Assistant Professor	July 2012- May 2015
Hyatt Regency, Pune	Chef De Partie	November 2010 – March 2012
Paramount at Centre Point, London	Chef De Partie	November 2009- September 2010
East Sussex National Golf Club, UK	Demi Chef De Partie	May 2007- October 2009
Grand Hyatt, Mumbai	Commis	June 2006- November 2006

5. Areas of specialization: Food Production

6. Subject teaching: Food Production, Principles of Management

7. Research Guidance: Guided students at under graduate level in various topics related to hotel operations & management.

FACULTY PROFILE



1. Name : Mrs Madhru D. Patil

2. Date of Birth : 22/08/1983

3. Educational Qualification :

Name of Examination	Institute /	Board / University	Year of Passing
Masters in Hotel management and catering technology	Maharashtra State Institute of Hotel Management and catering Technology, Pune	Savitribai Phule Pune University	Pursuing
B Tech In Hotel management and catering technology	LAD College hotel management and catering Technology, Nagpur	Rashtrasant Tukadoji Maharaj Nagpur University	May 2006

4. Work Experience :

Name of the Organization	Designation	Duration
Bharati Vidyapeeth Institute of Hotel Management & Catering Technology, Pune	Assistant Professor	2016- Till Date
Bharati Vidyapeeth Institute of Hotel Management & Catering Technology, Pune	Visiting Lecturer	2015-2016
CES'S Dr. A. B. Telang, Institute of Hotel Management	Lecturer	2011 - 2014
Johnson and Walsh College of Hotel Management	Lecturer	2009 - 2011

5.Areas of specialization : Hotel House Keeping , Tourism Management

6.Subjects Teaching : Accommodation Operations , Accommodation Management , TourismManagement

7.Research Guidance : Nil

8. Numbers of papers published in : - Nil

9.Projects carried out: Various projects carried out at graduate and post graduate level in topics related to Hotel Operations & Tourism

Bachelors Degree : Implementation of Bakery in college premises and its promotions

FACULTY PROFILE



1. Name: Mrs. Prajakta Kedar Parasnis
2. Date of Birth: 26/12/1975
3. Educational Qualification:

Name of Examination	Institute	Board/ University	Year of Passing
MSc. HMCTT	Saraswati Institute	PTU	June 2012
BSc HTM	DINA Institute	YCMOU	May 2009
DHMCT	MSIHMCT	BTE	May 1997
BA (English)	----	UOP	April 2004

4. Work Experience:

Name of the Organization	Designation	Duration
Suryadatta Group of Institutes	Assistant Professor	July 2015 – July 2017
Tilak Maharashtra Vidyapeeth's IHMCT	Assistant Professor	Jan 2009 – April 2013
Dina Institute of Hotel Management	Lecturer	June 2006 – Jan 2009
IHMCT, Aurangabad	Lecturer	September 2005 – December 2005

5. Area of Specialization: Rooms Division Operations
6. Subjects Teaching: Rooms Division, Tourism Operations, Food Science, Nutrition, Planning & Design
7. Research Guidance: Guided students of BHMCT, B Sc HS & BBA- HS
8. Projects Carried Out: Nil

FACULTY PROFILE

Name : ASHIMA MANDAR DESHPANDE

Date of Birth : 31ST AUGUST 1985

Educational Qualification :



Name of Examination	Institute /	Board / University	Year of Passing
MBA Marketing	Indsearch	Autonomous (Uop)	2010
BHMTT	BVDU	BVDU	2008

Work Experience :

Name of the Organization	Designation	Duration
Persistent System Ltd	Analyst-Business Development	3 RD AUG-1 ST OCT 2010

7. Area Of Specialization : Soft Skills And Marketing

8. Subjects Teaching : Business Communication

9. Research Guidance:

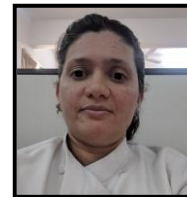
10. Projects Carried Out : Marketing Strategies And Customer Satisfaction At Soca And Royal Park

FACULTY PROFILE

Name : SHATAKSHI SALIL SHIROLKAR

Date of Birth : 04th NOVEMBER 1983

Educational Qualification :



Name of Examination	Institute /	Board / University	Year of Passing
MSc HTM	YCMOU	Open University	2010
B.Com	University of Pune	University of Pune	2006
DHMCT	BVDU	MSBTE	2004

Work Experience :

Name of the Organization	Designation	Duration
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Assistant Professor	13 th August 2017 – Till Date
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Visiting Faculty	1 st June 2017 to 10 th August 2017
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Assistant Professor	2 nd July 2007- 31 st October 2016
Lajjat Caterers	Manager	1 st August 2006- 31 st May 2007
Hyatt Regency Mumbai	Commis	1 st June 2004- 31 st July 2006

5. **Area Of Specialization** : Food and Beverage (Production)
6. **Subjects Teaching** : Larder, Bakery, Basic food production
7. **Research Guidance**: Guided students of BHMCT, B Sc HS.
8. **Projects Carried Out**: Nil

FACULTY PROFILE

Name : Vaidehi Nitin Khanolkar
Date of Birth : 11th November 1992



Educational Qualification :

Name of Examination	Institute /	Board / University	Year of Passing
MSC THM	MKU	Madurai Kamraj University	2017
BSC HS	Rizvi College of Hotel Management	Mumbai	2014

Work Experience :

Name of the Organization	Designation	Duration
Bharti Vidyapeeth	Assistant Professor	August 2018 – Till date
St. John Institute of Hotel Management	Assistant Professor	Feb 2015- April 2018
Sofitel Mumbai BKC	Ambassador	June 2014 - Sept 2014

5. **Area Of Specialization :** Front Office, Food & Beverage Service
6. **Subjects Teaching :** Food & Beverage Service
7. **Research Guidance:** - NIL
8. **Projects Carried Out :** - NIL

FACULTY PROFILE

Name: Amar Vinod Chavan

Date of Birth: 15/09/1984

Educational Qualification:



Name of Examination	Institute /	Board / University	Year of Passing
MBA (HR/Marketing)	Dr. D.Y.Patil GBSRC Inst. Of Mgmt.	Dr.D.Y.Patil , Pune	2019
BHMCT	Tilak Vidyapeeth IHMCT	Tilak Vidyapeeth,Pune	2011
Diploma In Hotel Management & catering Technology	Bharti Vidyapeeth IHMCT	MSBTE	2008
Secondary School	Haribhai Devkaran Jr. collage	Pune University	2005
Air Condition & Refrigeration Diploma	Kohinoor Technical Inst.	Kohinoor Inst. of solapur	2002

Work Experience:

Name of the Organization	Designation	Duration
Dr.D.Y.Patil Collage of Hotel Management & catering Technology	(As Assit.Professor)	August2017-October 2018
Jubilant food works Ltd	(As Store Manager)	December2010- July2017
Al ahlia gen trading (La BriocheFrench restaurant and café)	As Chef De Partie	March 2010- ¹ April2011
Renaissance Resort at Sea World(J.W.Marriott)	As line chef	July 2008- july 2009
Café coffee Day	As operational Manager	Sept 2006- june 2008
Hyatt Regency,Mumbai	F&B Production, Assistant Chef	Oct 2006-Jan 2007
The oakwood hotel	As commis II	May 2006-June 2006
Spin hospital canteen	As cook	May 2003- May 2005

5. Area Of Specialization : Food Production (International cusines)
6. Subjects Teaching : Entrepreneur, Hotel Law, Advance Specialization International Cooking
7. Research Guidance:
8. Projects Carried Out: Analysis Of HR practices in Service Industry.