



(Deemed to be) University

Institute of Hotel Management & Catering Technology, Pune



The Pickle Jar 2023-24 -

An Enlightening Endeavour



Pickle Jar

A magnificent edifice with a virtuous manifestation of ideas, expressions, and experiences of the college community. Thoughts that still resonate with us, an exposure of not only congregating articles, but also enhancing fanatically brain stormed expositions, with relentless editing and ardent proof- reading to be proficiently encased in the embellishment of the magnum opus.

The Newsletter continues to expand its reach to achieve its vision of being truly representative of student's expressions and faculty contributions.

We have recently unfurled into the digital world through the inception of our online newsletter issue "Pickle Jar 2023-24" where we have tried to engage the college community by contributing their creative and insightful content.

The team hopes to build on this ethos just as much during the upcoming academic years.

It's a victorious moment for us as a team to proclaim and promulgate the special virtual edition of the newsletter 2023.

♣ The Editorial Team (Faculty)

Dr. Sunita Sangle – Advisor

Mrs. Ashima Deshpande

Mr. Allan Fernandes

♣ The Editorial Team (Students)

Ms. Avanti Khenat Mr. Krushna Ghule

Ms. Archana Nair Ms. Pranita Bhosle

Ms. Nilima Khadapkar

OUR INSPIRATION



Hon. Dr. Patangrao Kadam
M.A., L.L.B., Ph. D
Founder Chancellor, Bharati Vidyapeeth (Deemed to be) University, Pune



Hon. Dr. Shivajirao Kadam Chancellor, Bharati Vidyapeeth (Deemed to be) University, Pune



Hon. Dr. Vivek Saoji Vice Chancellor, Bharati Vidyapeeth (Deemed to be) University, Pune

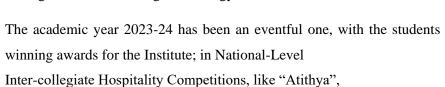


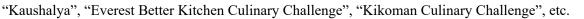
Hon. Dr. Vishwajeet Kadam Secretary, Pro- Vice Chancellor, Bharati Vidyapeeth (Deemed to be) University, Pune

LETTER FROM PRINCIPAL'S DESK

Dear Readers,

It is my pleasure to welcome you to this annual newsletter prepared by our students & faculty to express themselves through their articles, as well as to communicate to all the various Academic, Co-curricular & Extra-curricular activities organized by Bharati Vidyapeeth (Deemed to be University) Institute of Hotel Management and Catering Technology, Pune.





Our students did us proud by winning prizes in various categories of the competitions in all the departments, viz. Food Production, Food and Beverage Service and Rooms Division Operations. The cherry on the cake was the "Champions Trophy" won by Bharati Vidyapeeth (Deemed to be University) Institute of Hotel Management and Catering Technology, Pune at "Kaushalya 2023".

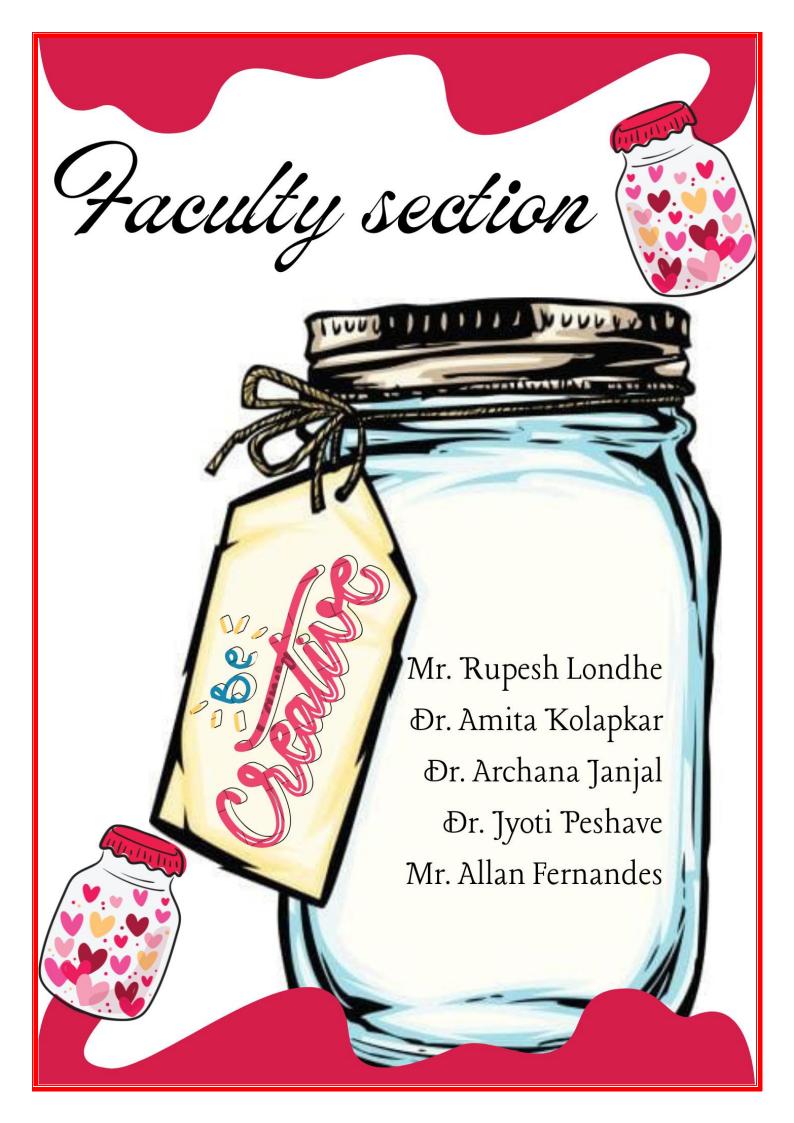
Heartiest Congratulations to all the prize-winners and the participants as well as the faculty, who were instrumental in guiding the students. We look forward to participating in many such events in the coming future and providing a platform to our students to explore their potential in terms of aptitude and skills.

The Institute catered to a luncheon during the Bharati Vidyapeeth (Deemed to be University) Convocation Day on 20th March, 2024. We are extremely proud to state that the Chief Guest of the function, the Hon'ble Governor of Maharashtra, Shri. Ramesh Bais, highly appreciated the Food and service rendered to him and requested our faculty to train the Chefs and Butlers in Raj Bhavan, Mumbai. The event was carried out successfully and was well appreciated.

The chief guest for Bharati Vidyapeeth (Deemed to be University) Foundation Day on 26th April 2024, Shri. Gopala Gowda, Former Judge, Supreme Court of India, also appreciated profusely the hospitality offered to him during the luncheon, High tea and Dinner provided.

I congratulate all the Faculty and Students for their sincere efforts in maintaining the service quality standards as per our motto "अतिथि देवो भवः"

Best Wishes Regards Dr. Lalita.S. Chirmulay Principal, BVDU IHMCT, Pune



Mind Mapping

A mind map is a graphical way to represent ideas and concepts. It is a visual thinking tool that helps structuring information, helping you to better analyse, comprehend, synthesize, recall and generate new ideas. Just as in every great idea, the power of Mind mapping is in its simplicity.

In a mind map, in comparison to the traditional note taking or a linear text or traditional text method in which the text is required to be read from beginning to the end.

Mind mapping is a diagrammatic representation in which the, information is structured in a way that resembles much more closely in the manner in which the brain actually works. As mind mapping is an activity that is both analytical and artistic, it engages the brain in a much, richer way and develop cognitive functions.

But what can we use mind maps for?

- Note taking
- Brainstorming (individually or in groups)
- Problem solving
- Studying and memorization
- Planning
- Researching and consolidating information from multiple sources
- Presenting information
- Gaining insight on complex subjects
- Enhancing creativity

How to Draw a Mind Map

Drawing a mind map is as simple as 1-2-3

- 1-Start in the middle of a blank page, writing or drawing the idea you intend to develop. A blank paper in landscape orientation is suitable
- 2-Develop the related subtopics around this central topic, connecting each of them to the center with a line.

3-Repeat the same process for the subtopics, generating lower-level subtopics as you see fit, connecting each of those to the corresponding subtopic.

Some recommendations:

- Use colours, drawings and symbols as much you can- Be as visual as you can, as the brain will store it as visual cues.
- **Keep the topics labels as short as possible**, keeping them to a single word or a single figure.
- Vary text size, colour and alignment. Vary the thickness and length of the lines. Provide as many visual cues as you can to emphasize on the important points.

MR. RUPESH LONDHE ASSOCIATE PROFESSOR



Importance of Social quotient

"Social quotient" typically refers to a person's ability to effectively interact with others, understand social cues, and navigate social situations. It's similar to emotional intelligence but focuses more on social interactions specifically. Improving your social quotient involves developing skills like empathy, communication, and relationship-building.

Having a high social quotient can bring several benefits:

- 1. **Improved Relationships:** It helps in forming and maintaining positive relationships with others, whether in personal or professional settings.
- 2. **Effective Communication:** Higher social quotient often translates to better communication skills, which are essential in expressing oneself clearly and understanding others' perspectives.
- 3. **Enhanced Leadership Abilities:** Leaders with a high social quotient can inspire and motivate others, foster teamwork, and resolve conflicts effectively.
- 4. **Career Advancement:** In the workplace, individuals with strong social skills tend to excel in teamwork, negotiation, and networking, which can lead to career growth and opportunities.
- 5. **Better Mental Health:** Being socially adept can contribute to better mental well-being by reducing feelings of isolation and fostering a sense of belonging.
- 6. **Adaptability:** People with a high social quotient are often more adaptable to different social situations and can navigate diverse environments with ease.
- 7. **Increased Influence:** Those with a high social quotient are often influential within their social circles, as they can build trust, persuade others, and inspire change.

Having a high social quotient can bring several benefits:

- 1. **Improved Relationships**: It helps in forming and maintaining positive relationships with others, whether in personal or professional settings.
- 2. **Effective Communication:** Higher social quotient often translates to better communication skills, which are essential in expressing oneself clearly and understanding others' perspectives.
- 3. **Enhanced Leadership Abilities:** Leaders with a high social quotient can inspire and motivate others, foster teamwork, and resolve conflicts effectively.

- 4. Career Advancement: In the workplace, individuals with strong social skills tend to excel in teamwork, negotiation, and networking, which can lead to career growth and opportunities.
- 5. **Better Mental Health:** Being socially adept can contribute to better mental well-being by reducing feelings of isolation and fostering a sense of belonging.
- 6. **Adaptability:** People with a high social quotient are often more adaptable to different social situations and can navigate diverse environments with ease.
- 7. **Increased Influence**: Those with a high social quotient are often influential within their social circles, as they can build trust, persuade others, and inspire change.

Overall, developing a strong social quotient can lead to more fulfilling relationships, professional success, and overall happiness.

For students, having a high social quotient is crucial for several reasons:

- 1. **Peer Relationships:** It helps in forming friendships, building support networks, and feeling a sense of belonging within the school community, which contributes to overall well-being.
- 2. **Classroom Dynamics:** Students with strong social skills can collaborate effectively with classmates, participate in group activities, and contribute positively to classroom discussions.
- 3. **Emotional Regulation:** Developing social skills helps students manage their emotions, resolve conflicts constructively, and cope with the ups and downs of school life.
- 4. **Leadership and Teamwork:** Students with a high social quotient are often natural leaders who can inspire their peers, delegate tasks, and work effectively in teams on projects and extracurricular activities.
- 5. **Bullying Prevention:** Socially competent students are better equipped to handle bullying situations, seek help when needed, and advocate for themselves and others.
- 6. **Academic Success:** Positive social relationships with teachers and peers can create a supportive learning environment, leading to increased engagement, motivation, and ultimately, academic achievement.

Overall, developing social skills is essential for students' holistic development and success both inside and outside the classroom. Schools can play a vital role in fostering social quotient through social-emotional learning programs, peer mentoring initiatives, and creating inclusive environments that promote positive social interactions

In the hospitality industry, having a high social quotient is invaluable for several reasons:

- 1. **Customer Service:** Hospitality professionals with strong social skills can provide exceptional customer service by engaging guests, anticipating their needs, and creating memorable experiences.
- 2. **Building Relationships:** Socially adept individuals can establish rapport with guests, fostering loyalty and repeat business. They can also network effectively with colleagues, suppliers, and industry partners.
- 3. **Conflict Resolution:** In a service-oriented industry like hospitality, conflicts may arise. Those with a high social quotient can de-escalate tense situations, resolve conflicts diplomatically, and maintain positive relationships with guests and colleagues.
- 4. **Teamwork:** Effective teamwork is essential in hospitality settings. Individuals with strong social skills can collaborate seamlessly with co-workers, communicate effectively, and contribute to a positive work environment.
- 5. **Cultural Competence:** In an industry that serves diverse clientele, understanding and respecting cultural differences is crucial. Hospitality professionals with a high social quotient can navigate cultural nuances sensitively, ensuring all guests feel valued and respected.
- 6. **Upselling and Cross-Selling:** Socially skilled employees can subtly promote additional services or products, enhancing revenue generation for the business while still providing excellent customer experiences.
- 7. **Brand Ambassadorship:** Employees with a high social quotient can positively represent the brand, both in-person and online, by engaging with customers on social media platforms, responding to reviews, and promoting positive word-of-mouth.

Overall, in the hospitality industry, social quotient is essential for delivering exceptional service, fostering positive relationships, and contributing to the success of the business.

Improving your social quotient involves honing your interpersonal skills and emotional intelligence. Here are some tips:

- 1. **Active Listening:** Pay close attention to others when they speak, and respond thoughtfully.
- 2. **Empathy:** Put yourself in others' shoes to understand their feelings and perspectives.

- 3. **Communication Skills**: Practice clear and concise communication, both verbal and non-verbal.
- 4. **Networking**: Expand your social circle by attending events, joining clubs, or connecting with people online.
- 5. **Conflict Resolution:** Learn to resolve conflicts peacefully and constructively.
- 6. **Body Language:** Be mindful of your body language, as it often conveys more than words.
- 7. **Continuous Learning:** Read books, take courses, or seek mentorship to improve your social skills over time.
- 8. **Self-awareness:** Reflect on your own behaviour and how it affects others, striving for self-improvement.

DR. AMITA KOLAPKAR ASSISTANT PROFESSOR



"Bara Maasa: A Marathi Calendar Poem"

In Maharashtra's land, where beauty lies, Twelve months dance beneath the skies, to nature's tune, enthuse each with its charm, its own delight, In the Marathi calendar, they take flight, with each month, a tale of festal glee, In Marathi calendar's tapestry.

चैत्र (Chaitra), first month of the year, with flowers blooming, all is clear. Chaitra arrives, spring's vibrant start, new beginnings with festivals grand, colors bright, Harvest feasts, a blissful sight Gudi Padwa heralds, joy in every heart.

वैशाख (Vaishakh), next in line, Golden fields under sunshine. Celebrations of labor, strength displayed, as nature's bounty is arrayed, fields in bloom, Akshaya Tritiya, prosperity's groom. Devotees throng to pray and share, Gratitude fills the balmy air

ज्येष्ठ (Jyeshtha), month of heat, Sun's fierce rays, no retreat. Yet amidst the scorching flame, Life pulsates, a vibrant game. Whispers tales of heat, Ashadhi Ekadashi, pilgrims' feet. Wari to Pandharpur, devotion's flow, Lord Vithoba's grace to bestow.

সাপার (Ashadh), monsoon's call, Raindrops patter, rivers sprawl. Fields adorned in emerald hue, Nature's canvas, fresh and new. Reigns with monsoon's song, Gurupurnima, wisdom lifelong. A tribute to mentors, revered and true, their light guides like morning dew

প্রাবিण (Shravan), month of devotion, Echoes of prayers, a sacred notion. Shiva's name on lips devout, in every corner, there's devout. Echoes with thunder's roar, Nag Panchami, serpents adore. Janmashtami brings Krishna's birth, Leelas recounted, spreading mirth

भाद्रपद (Bhadrapad), rains subside, Ganpati's arrival, hearts abide. Strides in, festive cheer, Ganesh Chaturthi, beloved and dear. Joyful chants, drums resound as Lord Ganesha is crowned. Modaks and chants, devotion's arc, Ganpati Bappa Moraya, a heartfelt mark.

সাখিল (Ashwin), festive air, Navratri's fervor everywhere. Durga's grace, victory's sign, in this month divine, arrives autumn's breeze, Navratri's nine nights, goddess appease. Durga, Lakshmi, Saraswati's might, Shakti's blessings, shining bright.

কারিক (Kartik), lamps aglow, Diwali's splendour, spirits flow. Light conquers darkness, souls unite, in this festival of pure delight whispers tales of light, Diwali's splendour, dispelling night. Lamps aglow, crackers' sound, Victory of good, joy unbound.

দাৰ্শবাৰি (Margashirsha), winter's chill, Warmth in hearts, despite the still. Gurupurab's glow, Sikh's pride, Guiding light, never to hide. Dawns with chill, Gita Jayanti, wisdom's thrill. Devotees chant, in reverence sway, Lord Krishna's words, guiding their way.

पौष (Poush), frosty morn, Harvests gathered, fields adorn. Makar Sankranti, sun's embrace, Bringing hope, in every place blankets fields with mist, Makar Sankranti, sun's warm tryst. Tilgul sweets, exchanged with love, bonding hearts, like stars above

माघ (Magh), end of cold, Fair and feasts, stories old. Lohri's fire, flames leap high, underneath the vast sky brings the winter's cold, Vasant Panchami, Saraswati's fold. Art and learning, spring's debut, Blessings sought, in colors anew.

দান্যে (Phalgun), spring's bloom, Colors burst, chasing gloom. Holi's riot, joy unbound, in every laugh, love is found bids farewell, a graceful bow, Holi's riot of colors, joyous vow. Bonfires blaze, hearts unite, spring's laughter, pure and bright.

In Maharashtra's realm, each month's tale, Festivals weave, a vibrant trail. In Marathi calendar's rhythmic sway, Life's celebrations, in every way Twelve months weave their tale so bright, In Maharashtra's land, and a wondrous sight. A cycle of life, a vibrant array, In the Marathi calendar, every day.

DR. ARCHANA JANJAL ASSISTANT PROFESSOR



Modern Hare and Turtle story!

We all grew up listening to the story of the Hare and the Turtle. Of course, Hare was always fast and turtle moved slowly at its own pace. Seeing Turtle being far behind, the rabbit felt to rest for some time on the grass nearby and fell asleep. The Turtle maintained his pace and finally crossed the hare and won the competition.

Moral of the story...

Slow and steady wins the race. But you need to change this a bit in today's scenario of life. One needs to train the child of today to realize that progress is never worth being achieved alone. Teamwork, working together, is something that everyone needs to imbibe to go ahead in life. Stress on 'We' than the word 'I'. So how to take this forward?

When the rabbit woke up, he realized that he had lost the competition. He was disappointed, he realized that this happened because of his overconfidence and negligence. Then the rabbit challenged the turtle for the second race. He was now cautious. He ran fast and won the race.

The Moral of the Story now is:

Fast and consistent will always beat the slow and steady. It is good to be slow but steady, but it is certainly good to be dynamic and reliable. But don't tell your kids that. If you want your children to be a good human being, it doesn't end here. The turtle began to think and realized that he can never beat the rabbit in this running race. He came up with a different challenge. This time, the game has changed. Both of them started running in the race. The rabbit ran at full speed and reached at the bank of the river. But the Finishing line was a few kilometres away on the other side of the river. He got stuck and started thinking as to how he could reach at the other end? After a while, the turtle got into the water, swam, crossed the water body and reached the other side of the riverbank walked till the end and won the race.

The Moral of the Story now is:

First identify and realize your abilities, then change the area or field which is comfortable for your competencies and then compete. Now the Hare and turtle had become good friends.

At each stage of life we learn something new. Both hare and turtle used to have a good chat and discuss productive things. Both of them realise that in the last race both had tried well. Now they decided to run as a team and run the last race. The hare carried the turtle along and ran speedily and reached till the river bank. Now, the turtle carried the hare on his back and crossed the river. Again the hare carried the turtle on his back and both of them successfully reached the finishing line. Finally both of them were contended to achieve this victory as a team...

Everyone has some or the other core competencies, but when you identify competencies of your peers and work together, it becomes a win situation for all as a team.

We should teach a child the facts like:

One should learn to test his/her own abilities to win, to acquire any new skills. Overconfidence and underestimating others is a very bad quality and harmful.

Even if you work with a cheerful and steady mind, you can still win.

And while this is true, if you complement and support each other and work as a team in studies, career, life goals, there is even more remarkable progress. This needs time. If you want to avoid the risk of children becoming self-centred, selfish, underestimating and considering themselves as superpowers due to the ease of life, speed, money, availability of material things, then you need to give a new vision to children and adults from real life past experiences.

DR. JYOTI PESHAVE ASSOCIATE PROFESSOR



CHEF JOKES

Did you hear about the Italian chef that died?
 He pasta way.
 We cannoli do so much.
 His legacy will become a pizza history.

 What do you call the Tom Cruise movie about cooking?
 A Few Good Menus.
 What did Bacon say to Tomato?

Lettuce get together!

4. Why is the chef so mean?
She beats the eggs and whips the cream!

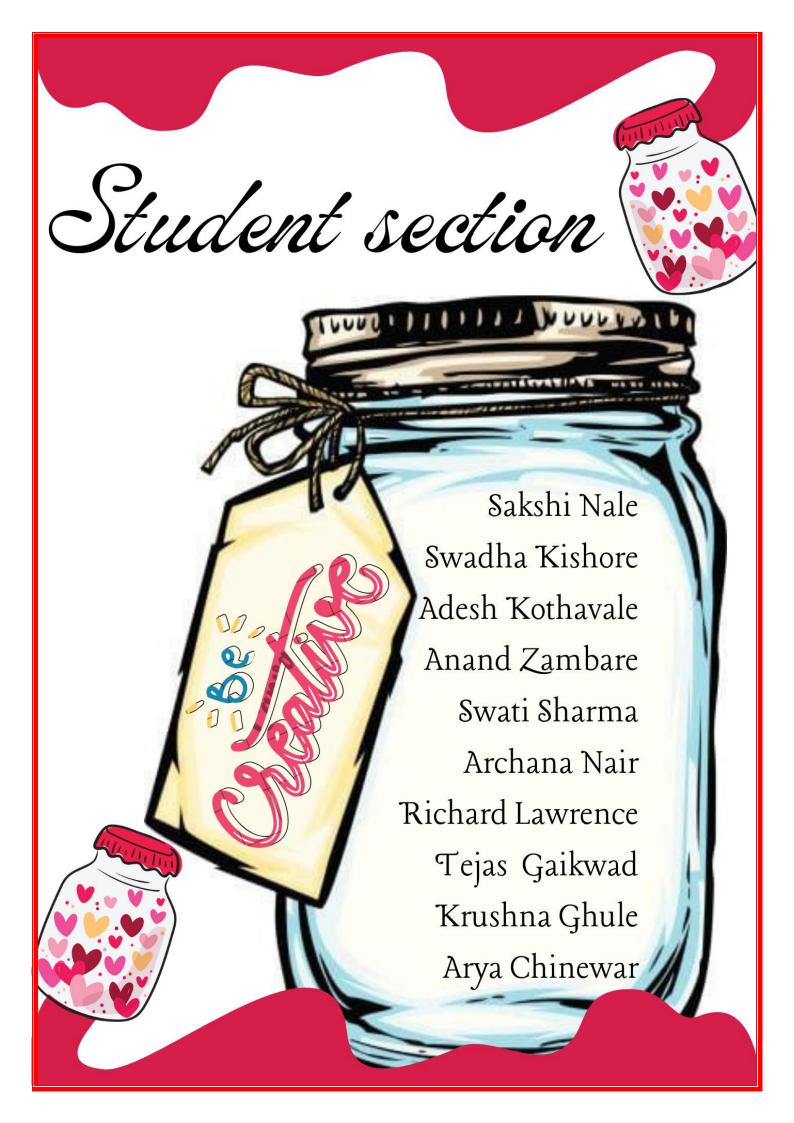
- 5. What did the French chef give his wife for Valentine's Day?
 A hug and a quiche!
- 6. Why shouldn't you hire a midget chef?
 The steaks are too high.
- 7. What was the epileptic chef's house speciality? Seizure salad.
- 8. What did the toaster say to the slice of bread?
 "I want you inside me!"
- What is the chef's favorite thing to do?Cut the cheese.
- 10. Why do lesbians suck at cooking?
 Cause they always eat out.

| 11. | What | are | chefs | always | trying | the | win? |
|-----|-------|------|--------|--------|--------|-----|------|
| | The H | Iung | ger Ga | mes. | | | |

- 12. What did the host of Top Chef say to the contestants? Lettuce begin.
- 13. Why did the pastry chef get arrested? For baking and entering.
- 14. Why did the chef have to stop cooking? He ran out of Thyme.
- 15. Why did the chef quit? They cut his celery.
- 16. What do you call a restaurant that makes you throw up? Two Grills One Cup.
- 17. How does the recipe for German chocolate cake begin? First, invade ze kitchen.
- 18. How many pastry chefs does it take to make a pie? 3.14
- 19. What is a sous chef's favorite song?

 Dice Dice Baby....
- 20. There once was a girl who kept being followed by bread and pastry chefs wearing cooks hats. She asked her girlfriend if she could tell her why the bread makers were following her. Her girlfriend told her you really need to do something about that yeast infection.

MR. ALLAN FERNANDES
ASSISTANT PROFESSOR



MILLET DISC

To contribute the knowledge of making "Tea Time snacks"

Millet Year special - Millet Disc

One of the best Maharashtrian tea time snacks recipe, Thalipeeth Wholesome, crispy & delicious recipe which is full of spice, flavours, zing & zest

MULTIGRAIN THALIPEETH- It means millet discs this is something I make twice or thrice a week, because it's loaded with nutrition and is loved by everyone in the family. Serve it with a freshly chad white butter and seasonal fruit Row Mango Taaku.

I want to talk about my biggest food influencer: my आई. She's not just a आई; she's a culinary genius. Every meal she makes is a masterpiece. From breakfast to dinner, she fills our home with delicious smells and flavors. She teaches me the importance of fresh ingredients and how to cook with love. Thank you, आई, for being my food inspiration!

Ingredients:

For Thecha

Garlic cloves 7~8
Chopped Green chillies 4~5
Cumin seeds 1/2tsp
A little salt

For Dough

Thalipeeth bhsjani 2cups

Chopped Coriander

Chopped Fenugreek leaves

Chopped onion

Grated carrot

Ajwain and Sesame seeds 1/2 tbsp

Salt to taste

Method:

- 1. Pound garlic, green chillies, cumin seeds and salt into coarse paste in mortar and pestle. Thecha is ready.
- 2. Add thalipeeth bhajani flour, chopped coriander, Fenugreek leaves, onion, and grated carrot.
- 3. Add crushed ajwain.
- 4. Add sesame seeds.
- 5. Add turmeric powder, red chilli powder, salt, thecha.
- 6. Mix everything well together and add a little water at a time to knead semisoft dough
- 7. Make a small dough balls.
- 8. Spread oil on a pan and sprinkle sesame seeds on it. Place a sample dough ball on the pan and pat millet discs from it. If needed dip your hand in water and pat the millet discs. Make a hole at the centre and add oil in it.
- 9. Cover and roast the millet discs on medium heat really good.
- 10. When millet discs is roasted well from other side to take it off on a wire rack.
- 11. Millet discs is ready.
- 12. Serve with freshly Chand white butter and raw mango takku.

Thalipeeth bhajani is a traditional Maharashtiran recipe. There will be hardly any Maharashtrian person who doesn't know or like thalipeeth. It is made by roasting few pulses and cereals with some spiced and ground course. This is a healthy recipe too. We are celebrating year 2023 as millet year. So this is a millet recipe. You can find many versions of this recipe. Everybody has his or her own proportions of ingredients while making the bhajani.

SAKSHI NALE SECOND YEAR B.Sc. (H&HA)



पिता

पिता जिसने अपना सबकुछ मुझपे लूटा दिया मेरे बिना मागें मुझे सब कुछ दिला दिया। अपना सबकुछ मुझे देकर कभी उसकी कीमत नहीं मांगी।ना अपना दर्द कभी मुझे दिया, ना अपनी खुशी को अपने तक रखा।। ना जाने क्यों आजतक मैं आपको कुछ दे ना पाई। मां को तो हंस कर कभी गले लगा लिया तो कभी हंसते अपना प्यार जता दिया।

आपको तो ये भी ना बता पाई पापा।

सपने सारे मेरे थे पर उन्हें पूरा आप कर रहे थे पापा।

जाना मंजिल तक मुझे था, थी मंजिल मेरी पर रास्ते तो आप बना रहे थे ना पापा। मेरी कहानी कोई और नहीं आप लिख रहे थे पापा।

देकर अपना नाम मुझे माना था अपना सौभाग्य। इसे । ना जाने क्यों माना आपने हर कुछ मुझे था पापा।बुखार रहता मुझे था बदन किसी और का रहता गर्म था, आंखें कब करूंगी मैं बंद ये देखता कोई रात भर ना होता था।

देकर इस चारदीवारी में मुझे हर ऐसोआराम, उस धूप में भी कर रहा था कोई काम। पापा आप मेरी वो अमानत हो जिसके बिना मैं हूं अधूरी, मेरी जिंदगी की वो हकीकत हो जिसके बिना मेरी जिंदगी हीं है अधूरी।

> SWADHA KISHOR SECOND YEAR B.Sc. (H&HA)



लड़के

जानेदो कौन समझेगा हम लडको का दुख, हमे तो सिर्फ एडजेस्ट करना सिखाया जाता है, 16 का होते ही बड़े होने का धब्बा लगाया जाता है, 20 साल तक का बचपना 16 में ही छीन लिया जाता है, पापा के कंधे का बोझ धीरे 18 मैं समज आता है, समजते पता नहीं चलता की कब वो बोझ अपने कंधो पे उत्तर आता है, और इन सब में हमे इश्क का नशा चढ़ता है, उसके आगे दुनिया मिटने लगती है और दिन का सूरज भी उसीके साथ उगता है, जिस दिन वो सूरज डूब जायेगा उस दिन खुदको नशे मैं धुत पाएगा, नशों से सवरते सपने डूबने लगते है,

> ADESH KOTHAVALE FIRST YEAR B.Sc. (H&HA)



RARE SYMPHONY

In a realm where guests roam,

Hotel management finds its home.

From check-in smiles to checkout grace,

They orchestrate each guest's embrace.

Rooms a canvas, blank and bare,

Transformed with care, with flair to spare.

Each detail planned, each service fine,

Crafting moments that intertwine.

Behind the scenes, a dance unseen,

Staff work tirelessly, a well-oiled machine.

From concierge to housekeeping crew,

Their dedication shines through and through.

In the lobby's buzz, stories unfold,

Of journeys taken, of dreams untold.

Hotel management, a silent guide,

Nurturing comfort, where memories reside.

With every stay, a tale is spun,

In the heart of hospitality, where dreams are won.

Hotel management, a symphony rare,

Creating magic in the air.

ANAND ZAMBARE FIRST YEAR B.S.c (H&HA)





BEING A BIBILIOPHILE

It gets tiring. Doesn't it? Living the same life every day. Reality sucks. You get so used to the world you are living in, that it gets boring. Solution? Fantasy. The world of fiction. How do you go there? Simple, read. The best options are fantasy novels. That's my personal preference, coz those motivational books, science facts, etc doesn't do it for me.

While you read, you entirely teleport to the place you're reading about. You travel the world without actually travelling it. You experience life without actually going through it. You live the life of the character you're reading about. Reading also improves your imagination power and vocabulary. The right book teaches you that you're enough, you're perfect the way you are, you're pretty, you're loved. It teaches you that the right person will treat you the right way, with care, love and respect. It teaches you to never settle for the bare minimum. You deserve the world. And you do not need to change yourself for anything and anyone.

Watching movies, dramas or series also does the work but it has drawbacks. Too much of screen time affects your eye sight and cause irreversible damage to it. But there are no such drawbacks about reading, not any that I can think of anyway.

Only thing that 'might' cause a problem is you get too obsessed with the fictional world that the real world won't excite you unless there's a bit of drama in it, you're standards go sky high and you don't settle for less (what the world's been providing these days), you don't accept disrespect from anyone and you prioritize yourself. But, I don't think that's terrible though. I might as well consider it as therapy. While I'm at it, let me suggest you a few authors whose books I really enjoy: Ana Huang, Ali Hazelwood, H. D. Carlton.

So! What do you think about this way of escaping the world of harsh truth, betrayals, and endless struggles? Would you consider adding reading novels to your daily to do list?

SWATI SHARMA SECOND YAER B.Sc. (H&HA)

EMBRACING DIVERSITY: A JOURNEY OF GROWTH - MY 3 YEAR EXPERIENCE IN PUNE

As I reflect on my three-year journey in Pune, I am filled with a mix of nostalgia, gratitude, and a sense of personal growth. Coming from Ahmedabad to pursue my career, I embarked on this adventure with excitement and a bit of apprehension. Little did I know that Pune would become more than just a city where I can pursue my higher studies—it would become a transformative chapter of my life

Hailing from the vibrant city of Ahmedabad, known for its rich culture and bustling streets, transitioning to Pune was both exhilarating and challenging. The shift from one bustling metropolis to another brought with it a wave of new experiences and opportunities.

Pune beckoned me with promises of professional growth and a vibrant lifestyle. With determination and perseverance, I dove headfirst into my career pursuits, eager to carve out my niche in this dynamic city.

Along the way, I encountered a myriad of experiences and challenges that shaped my journey. One of the most significant hurdles I faced was the language barrier. Despite being proficient in Hindi, English, Malayalam and Gujarati, navigating through Pune's multilingual landscape, which includes Marathi, posed occasional communication challenges. Additionally, I found myself grappling with body shaming, an issue that transcends geographical boundaries. However, through self-reflection and support from loved ones, I learned to embrace my identity and celebrate my uniqueness.

The seasonal variations in Pune presented another set of challenges. From scorching summers to monsoon downpours and chilly winters, adapting to the city's ever-changing climate required resilience and flexibility.

Amidst the ups and downs, I was fortunate to forge deep connections with two incredible individuals who became my pillars of strength during tough times. Whether it was navigating the complexities of a new city or providing a shoulder to lean on during moments of doubt, their unwavering support and camaraderie helped me weather the storms of uncertainty.

As I look back on my three-year journey in Pune, I am filled with a profound sense of gratitude for the experiences, challenges, and friendships that have enriched my life. Despite the initial apprehensions and obstacles, Pune has become more than just a city—it's a place I now proudly

call home, a testament to the transformative power of embracing diversity and embracing the journey of personal growth.

ARCHANA NAIR FINAL YEAR B.Sc. (H&HA)





MY EXPERIENCE GETTING MY WSET LEVEL 1 AWARD IN WINES



As a self-proclaimed wine-lover and enthusiast, getting an official wine qualification was always going to be on the cards for me. Wine was something that I'd been interested in learning more about for a long while – probably around the time I had my glass of wine in a wedding when I was 14. So, when the opportunity to gain my first wine qualification came up, I jumped at the chance to do it. Join me as I share my experience getting my WSET Level 1 Award in Wines. Maybe it could help some of you decide if you'd like to earn your certification too.

What is the WSET?

Standing for Wine & Spirit Education Trust, the WSET is the largest global provider of wine, spirits and sake qualifications. Founded as a charitable trust in 1969, the WSET specialises in giving top-notch education around the UK wine and spirits industry. The WSET is globally recognised as the international standard in wine and spirit knowledge and offers qualifications in wine and spirits to those starting out in their careers, enthusiasts and even well-established professionals, too.

The WSET Level 1 Award in Wine

What is the WSET Level 1 Award in Wine? It's essentially a beginner-level course, run by the WSET that offers an introduction to the world of wine. The WSET advertises it as being

specifically tailored towards anyone who's looking to start a career in wine or is simply just interested in pursuing an interest in wine. The course is typically taught over six hours (but might be slightly longer depending on which course provider you use) and, at the end of it, you'll take a short test that, if you are successful, will result in you receiving a Level 1 qualification in wine. Pretty cool, right?

Throughout the Level 1 course, students follow a specific book of material that will cover the basics of wine. This is everything from the core grape varieties, the wine-making process and, of course, how to properly taste wine!

The WSET highlights these five points as the key learnings from the course:

- The main types and styles of wine
- Common wine grapes and their characteristics
- How to store and serve wine
- The principles of food and wine pairing
- How to describe wine using the WSET Level 1 Systematic Approach to Tasting Wine® (SAT)

At the end of the course, learners will sit a 30-question multiple-choice test where they'll need to receive 70% to pass.



My Experience on the WSET Level 1 Award in Wines course

With the facts out of the way, let's talk a little bit about my experience on the course, starting with what made me want to get my WSET Level 1 Award in Wines. Aside from the fact that I simply wanted to learn more about wine, it was the thought of being able to actually describe wines in more detail.

As much as I think I could get by with my minor wine knowledge, I wanted to expand what I knew and dive a bit deeper with my wine reviews. Taking the WSET Level 1 Award in Wines seemed like a natural next step for me to get there. When the opportunity arose to get my award, I knew I had to take it! And I'm so thrilled that I did.

Learning with Grape Xpectations

There are plenty of course provider across the India where you can take your WSET course. However, I actually did my WSET Level 1 Award in Wines in a classroom session. Now, you might be thinking "But how the hell do you do a wine tasting in a classroom". Well, I'm here to tell you that it's absolutely possible, and with the help of Kunal Kaul, Founder of Grape Xpectaion who taught me everything I needed to know, it's actually really bloody fun.

Grape Xpectations is a leading wine and spirits training institution offering world class beverage education catering to a large range of interest areas. As an Approved Program advisor it provides top notch WSET training to a wide gamut of learners – the eager student, the serious professional, and even the discerning beverage afficionado.

Although my course was a classroom session, it was Mr. Kunal who took me (and a group of other students/learners) through WSET Level 1 Award in Wines. The WSET recommends a minimum of six hours, Mr. Kunal preferred to conduct the course for an entire day to give learners more time to study the material and put into practice in the wine tasting session.

Sitting for the final exam

Once we finished the classroom session, it was time to prepare for the final exam. We were given a time of forty-five minutes to prepare for the exam. The final exam is a multiple choice test consisting of thirty questions that quizzes you on everything that you have learnt in the whole session.

After I had taken the exam, I was told it could take anywhere up to eight weeks to hear back with my result. Around six or seven weeks later I heard back, and I'd passed!



My thoughts on the experience

The WSET Level 1 Award in Wines course was an all-around incredible experience. It's given me a whole new understanding of wine, but also made me realise just how much I knew about wine already. My favourite part of the whole experience would have to be the food and wine pairing session. It was the perfect opportunity to put my knowledge to the test. Out of everything that we covered on the course, the food and wine pairing definitely felt like the most useful in everyday use. In fact, since taking the course, I've ended up picking a few bottles of wine for the table when I've eaten out – and they've gone down a treat with everyone that I've been out with (success!).

RICHARD LAWRENCE FINAL YEAR B.Sc. (H&HA)

FRENCH CUISINE

French cuisine - sometimes elegant, sometimes rustic, and always exquisite - can be intimidating for a beginner to learn. The legendary fare leaves many cooks feeling that they have something to live up to... a certain unattainable elegance and flair for food. Not true. Mastering the art of French cooking is considered by many to be the pinnacle of culinary achievement. It can be done with a few practiced cooking methods, signature ingredients, and just a dash of panache.

Regional Specialties: For French citizens, location makes a difference in what cuisine is prepared. Metropolitan dwellers are likely to sample a wide array of regional and national dishes, while older, settled adults in rural areas adhere much closer to their native regional food.

Typical French foods rely heavily on regional products. Fresh apples, berries, haricot verts, leeks, mushrooms, and various squash and stone fruits are among the most commonly used produce. Poultry, beef, lamb, and veal are easily available year round; game meat is especially popular and abundant during the hunting season that runs from early autumn to February. No matter the location, France has an abundance of artisan cheese and wine.

Cooking methods

French chefs use numerous intricate cooking methods, but there are a few techniques at the heart of every French kitchen.

Flambéing is a somewhat dangerous technique used to add flavour to food at the end of cooking.

Sautéing is a low-fat method of range-top cooking.

Poaching is a gentle way to simmer food and bring out a tender texture

Broiling and **Grilling** are nearly identical because they both cook an oiled piece of food over direct, moderately high heat.

Braising uses a small amount of flavourful liquid to cook food.

Baking is a dry heat method using an oven to slowly cook food.

Some of my Favourite Foods

Foie gras is one of the most popular and well-known delicacies in French cuisine and its flavour is described as rich, buttery, and delicate, unlike that of a regular duck or goose liver. It can be sold whole, or prepared into mousse, parfait, or pâté (the lowest quality), and is typically served as an accompaniment to another food item, such as toast or steak.

The objective also take into consideration are:-

- The cooking method of French cuisine: The French chefs use flambeing, poaching, broiling and braising method to cook the food which gives the authentic taste to the food.
- . Types of flavouring: The common flavouring used are truffles, sage, sorrel, basil, and anise
- . Services of Mexican food:-Mexican food is served mostly hot. They eat with cutlery and plates. Most families eat 3 meals a day, but it varies sometimes they eat 4. The main meal of the day is Lunch, not dinner. They usually have breakfast, (sometimes brunch), lunch and dinner.

CONCLUSION

From this we can conclude that the French food is a long and diverse

One and exist from thousands of years. It needs lots of skill to be a professional French Chef. French food is very healthy and nutritious because of the use of the various element. Today French Cuisine is served in lots of Five Star hotels all over the world and speciality French restaurant. People enjoy eating French food

Because of its taste and garnishes are very appealing.

TEJAS GAIKWAD SECOND YEAR B.Sc. (H&HA)

THE INDISPENSABLE HOSPITALITY INDUSTRY

The hospitality industry is continuously evolving, driven by changing consumer preferences, technological advancements, and global events. As we navigate through 2024, several notable trends are shaping the landscape of hospitality businesses worldwide.

- 1. **Sustainable Practices:** With increasing environmental awareness, consumers are favouring eco-friendly accommodation options. Hotels and resorts are implementing sustainable practices such as energy-efficient design, waste reduction, and locally sourced materials to appeal to conscientious travellers.
- 2. **Personalization:** Today's travellers seek personalized experiences tailored to their preferences. Hospitality businesses are leveraging data analytics and AI technology to anticipate guest needs and deliver customized services, from personalized room amenities to curated leisure activities.
- 3. **Contactless Technology:** The COVID-19 pandemic accelerated the adoption of contactless technology in the hospitality sector. Mobile check-ins, digital room keys, and contactless payment options are becoming standard features, offering guests a safer and more convenient experience.
- 4. Wellness and Health-focused Amenities: Wellness tourism is on the rise, with travellers prioritizing health and well-being during their stays. Hotels are integrating wellness-focused amenities such as fitness centers, spa facilities, and healthy dining options to cater to this growing demand.
- 5. **Remote Work-Friendly Spaces:** The rise of remote work has transformed the way people travel. Hotels are adapting their spaces to accommodate remote workers, offering co-working areas, high-speed internet access, and business support services to attract digital nomads and business travellers seeking a productive environment.
- 6. **Authentic Local Experiences:** Authenticity is key for today's travellers, who crave immersive experiences that showcase the culture and heritage of a destination. Hospitality businesses are collaborating with local artisans, chefs, and guides to offer authentic culinary experiences, cultural tours, and community-based initiatives.

7. **Emphasis on Hygiene and Safety:** The COVID-19 pandemic underscored the importance of hygiene and safety in the hospitality industry. Hotels and restaurants are implementing rigorous cleaning protocols, sanitation measures, and health screenings to reassure guests and prioritize their well-being.

In conclusion, the hospitality industry is undergoing a transformation driven by changing consumer behaviours and technological innovations. By embracing sustainability, personalization, technology, and wellness, hospitality businesses can adapt to the evolving needs of travellers and thrive in an increasingly competitive market.

KRUSHNA GHULE FIRST YEAR BHMCT



GIRL BARTENDER

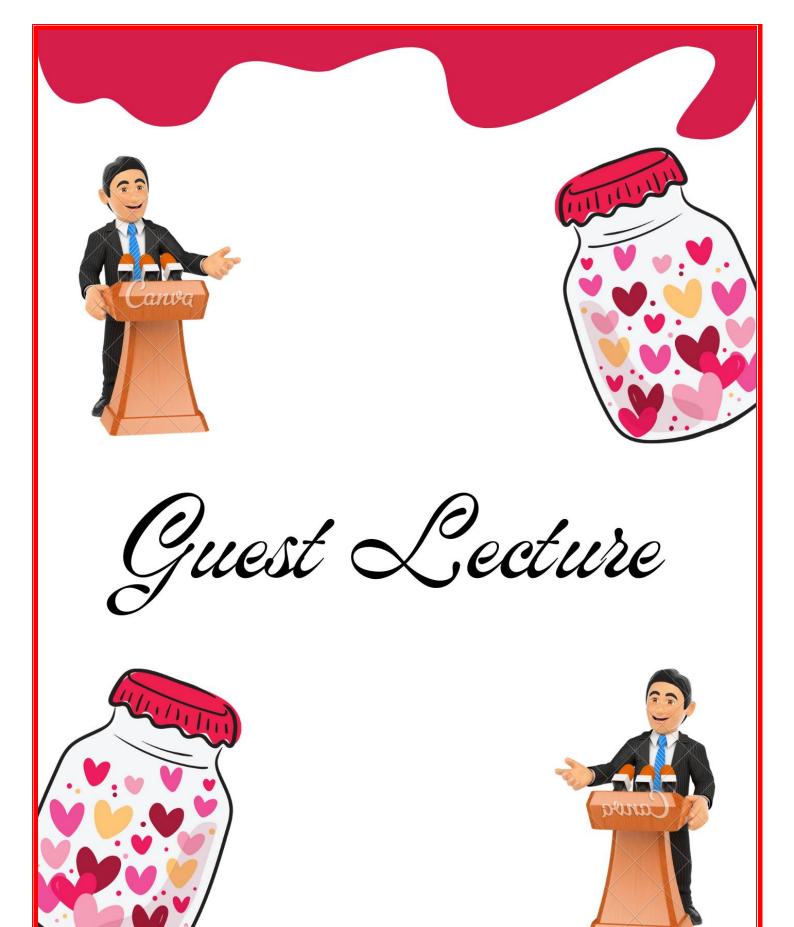
In recent years, the world of bartending has seen a significant shift with the rise of female bartenders, breaking traditional barriers in what was once a male-dominated industry. These "girl bartenders," as they are often affectionately called, are not just mixing drinks but also challenging stereotypes and reshaping the cocktail culture. Girl bartenders bring a unique perspective to crafting cocktails, often infusing their creations with a blend of artistry and innovation. They are masters of mixology, experimenting with flavors, and pushing boundaries to create unforgettable drinking experiences for their customers.

However, being a girl bartender comes with its own set of challenges. Despite the progress made, gender biases still exist in the industry. Female bartenders may face discrimination, unequal opportunities for advancement, and stereotypes that undermine their abilities. Beyond the bar, girl bartenders are also influencers, shaping trends in cocktail culture and advocating for inclusivity and diversity.

The journey of a girl bartender is one of perseverance, passion, and breaking down barriers. As they continue to make their mark on the cocktail scene, their contributions pave the way for a more inclusive and vibrant bartending community.

ARYA CHINEWAR THIRD YEAR B.Sc. (H&HA)





GUEST LECTURE ON HACCP

A guest lecture was organized for the FYBSC and FYBHMCT (CBCS 2018 course) on 4th March 2022, Monday, to give the students actual insight about HACCP.

The objective of the lecture was to make students aware about HACCP standards.

It was conducted by Chef Rohan Mahabal and faculty in charge Dr. Jyoti Peshave & Mrs Satakshi Shirolkar.

Chef Rohan Mahabal, Executive chef, Malaka Spice, was the speaker.

Chef spoke about HACCP- Hazards Analysis Critical Control Point, which is systematic preventive approach for food safety at all stages of a food chain from food production and preparation processes including packaging, distribution etc.

He explained various stages of HACCP, how it practices in industry to reduce cross contamination, increase the keeping quality of food, what should be the temperature of dry storage, refrigerator, deep freezers etc. He also explained the bin tag systems, LIFO and FIFO methods of using ingredients.

Chef also insist on personal hygiene and its importance as food handlers.





REVENUE MANAGEMENT IN HOSPITALITY INDUSTRY

The Guest Lecture was organised for- Second year & Third year Students of Bsc (H & Ha) & BHMCT, to understand The Scope of Revenue Management in Hospitality Industry.

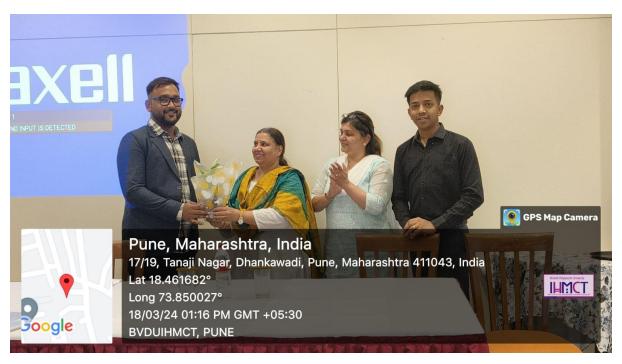
For the guest lecture Mr Rayan Wasif, Revenue Analyst, MJC hospitality was the resource person. Dr Sunita Sangle, Vice Principal, BVDUIHMCT along with faculty member of Rooms Division were present for the guest lecture.

During the lecture Mr Wasif mentioned the importance & the need to create the awareness about Scope of Revenue Management and explained various aspects of Forecasting and importance of revenue management in Business.

Even Mr Masidas mentioned the how one can built perfect career in Revenue Management also shared his journey as a Revenue Analyst.







CHEF LIFE

A Chefs Life- a guest lecture was organized for first year Bsc (H & HA) and BHMCT students to give them an insight of the Chefs daily routine in the hotel.

Chef Rakesh Jadhav -An Executive Chef was invited to speak to first year students. He spoke to students on his culinary journey in Hospitality industry for a long 16 years.

He shared his experiences of his journey and stressed on the importance of passion, skills and other hobbies to be developed by students while studying hospitality course.

He emphasized that students should engage themselves in all round development apart from the professional Skills.

He gave mantra of evolving by constant learning. Learning a new skill sets at every stage of life keeps a Person updated and motivated. One has to have a good standing power for which healthy habits and exercise should be regular routine.

The session ended with a question answer session, wherein Chef related his expectations, experience and Views.









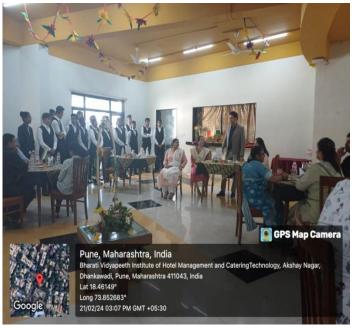
Zest Italia – An Italian Theme Lunch

An Italian theme lunch was organized for TY BSc on 21st February 2024 at Hospitality Training Centre. Dr. Tak was the guest and he graced the event with his presence and valuable inputs.

The students of Accommodation Operations (specialisation) prepared the décor to create an ambience of an Italian restaurant.

The objective of the theme lunch was to enhance managerial skills amongst students, like planning, organising and executing the event. Also, it created an opportunity for the students to showcase their creativity in creating the ambience according to the theme.







Kokoro Izakaya – Japanese Theme Lunch

On March 13th, 2024, the TYBSc (H&HA) - II hosted a captivating theme lunch titled 'KokoroIzakaya' at the Coffee Shop of BVDUIHMCT. This culinary affair was a deep dive into the intricacies of Japanese cuisine, showcasing the students' prowess in menu design, traditional Japanese table setup, and the art of silver service.

The students meticulously curated every aspect of the dining experience, from sourcing the finest cutlery, crockery, and glassware to meticulously crafting the ambiance to reflect the warm and inviting atmosphere of a traditional Japan. Their attention to detail ensured that guests were transported to the heart of Japan from the moment they stepped through the doors.

The presence of Chef Mark, an esteemed guest with a wealth of experience in Japanese cuisine, elevated the event to new heights. Chef Mark's insightful anecdotes and vast knowledge enriched the students' understanding of Japanese gastronomy, providing invaluable lessons that went beyond the boundaries of the classroom.

The menu, a carefully curated selection of Japanese delicacies, showcased the students' culinary creativity and expertise. Dishes such as Fried Tofu in Hot Broth, Gyoza, Ramen, Sushi Platter, Squid with Yakumi Sauce, Stir Fried Beans and Chilli, and Tofu Cheese Cake with Black Sesame Ice-cream and Beetroot Chips tantalized the taste buds and delighted the senses.









Malgudi Table – Karnataka Theme Lunch

A Hyderabadi theme lunch "MALGUDI TABLE" was organized by the class of TYBHMCT on Tuesday 13th September 2024 at Coffee shop (Guest House) at 01:30 pm.

The objective was to Experience & Understand Karnataka's Traditional Cuisine, Culture & Formal Meal Service.

It was conducted by department of Food and Beverage Service of Bharati Vidyapeeth Deemed to be University, Institute of Hotel Management & Catering Technology Pune with faculty in charge Mr Mukul Hoshing.

A formal sit-down service was opted for an event. A formal cluster setup was planned with the team of 10 servers. 1 Aboyeur and 1 host. Total 21 pax were catered on the theme lunch.

Dr Kavita Murugkar, Principal Bharati Vidyapeeth College of Architecture, Pune was invited as a guest of honour.

Theme lunch started with menu explanation to the guest with introduction of Karnataka cuisine & culture. All the food items such as appetizers, main course and sweets were served in sit down service. Filter Coffee was served at the end.

F&B Service specialization students have followed traditional, ethnic Karnataka attire.

The décor and ambiance were planned with relevant to Karnataka State. Overall, it was a great learning experience for students.





Le Bonheur Gourmand - Larder Buffet

A French Larder Buffet was organized by the SYBSc (H&HA) students on 7th March 2024, Thursday, at Conference Room, Hospitality Training Centre, Guest House. This gave students a hands on experience in learning Buffet Layout, Buffet Design, table layout for Buffet service and assisted service.

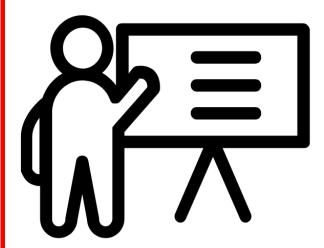
The students ensured to procure all necessary Cutlery, Crockery and Glassware were procured from F&B stores.

The students ensure that the décor and seating arrangement of this theme lunch was replicated in the décor and ambience of the restaurant.

The Buffet was cherished by Principal Dr. L.S. Chirmulay and Chief Guest Ms. Asmita Deshpande, HR Manager, Ritz Carlton, Pune giving a feedback about the experience and was very much impressed by the efforts of the students and faculty involved. She had also mentioned that the ambience and décor innovatively done by the students and faculties. Every department involvement was appreciated and she felt that the training imparted to students will make them successful hospitality professionals.



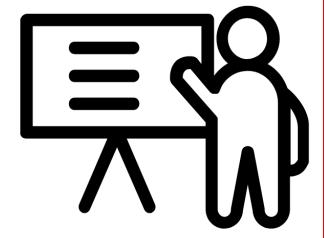






Demonstration





THE LARDER HOUSE

A larder demonstration was arranged by BVDU IHMCT for SY BSc Larder and Basic baking students on 6th march 2024.

The objective of the demonstration was to facilitate the understanding between theory and practical application of larder techniques and enhance the knowledge and skills of students on the process of making various cold cuts.

The demonstration was conducted by Chef Shankar Gadhe & Chef Rohan Tiwari, Junior sous chef, The Ritz Carlton Pune with faculty in charge Dr. Archana Janjal & Mrs Mrudula Jadhav.

The demonstration started with the introduction and importance of the subjected followed by preparing mise-en-place required. He also briefed us about the techniques required while working in the industry. They demonstrated various preparations such as traditional chicken galantine, chicken liver pate, classic hummus, tzatziki, baba ganoush and amouse-bouche.

He discussed various precautions to be taken and different plating techniques used. The product setup was arranged. They answered satisfactorily the queries and questions asked by students.



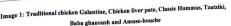




Image2 (L to R): Mrs. Mrudula, Dr. Sangle, Chef Shankar, Chef Rohan, Dr. Jyoti, Dr. Archana SYBSC Larder & Basic Baking students.

FLOWER ARRANGEMENT DEMONSTRATION

A flower arrangement demonstration was arranged by BVDU IHMCT for students of SY B.Sc. on 2nd march 2024.

The objective of the demonstration was to know the basics of flower arrangements.

It was conducted by BVDU IHMCT with faculty in charge Mrs. Madhuri Patil and Mr. Sanket Kale.

The primary aim was to educate students about different flower arrangement ideas, using various colours of flowers and different varieties of flowers, foliage and fillers. The use of different principles of flower arrangement were taught. Three different flower arrangements were made by Mr Sanket Kale and shown to students like crescent shape etc. and was concluded with a group photograph.

The conclusion of the demonstration was that students learnt the basics of flower arrangement and were able to practice later.





PEST CONTROL DEMONSTRATION

BVDU IHMCT had organised a pest control demonstration for SY B.Sc. students on 27th Feb 2024.

The objective of the demonstration was to know the importance of pest control in hotels.

It was conducted by BVDU IHMCT with faculty in charge Mrs Madhuri D Patil. The speaker for the demonstration was Mr Omkar Kamble, owner of 'Tej Pest Control Services'.

The primary aim of the demonstration was to educate the students about different types of pests in our surroundings, houses and hotels and different ways to control them. He educated us about various chemicals and poisons used to kill pests and their level of hazard to human beings as well as pests.

As the session started a welcome speech was given by Swadha Kishor. Mr Omkar explained us about various types of pests, the importance of pest control, caused and ways to control pests. The ending speech was given by Pranita Bhosale with a vote of thanks. Lastly everyone gathered for a group photograph.

The conclusion of this demonstration was that students learnt about pests and the importance of pest control. The session was interesting and knowledgeable.





MOCKTAIL DEMOSTRATION

BVDU IHMCT organised a 'Mocktail Demonstration' for SY BSC and TY B.Sc. on Monday 11th April 2024 at 12:00 pm in Conference Room, Guest House, BVDUIHMCT, Pune.

The objective of the demonstration was to understand hands-on different types of cocktails making methods.

It was conducted by BVDU IHMCT with faculty in charge Mrs Ketki Kanitkar and Mr Mukul Hoshing.

Session commenced with a presentation by Flairology Bar School & Events. Mr Tanmay Agrawal explained different parts of mocktails such as base, modifier, flavouring agents, garnish. Different types and styles of mocktails were explained to students. In addition to that various methods of mocktail making were demonstrated to students such as shaking, stirring and building. Students were asked to prepare different mocktails under the guidance of team Flairology Bar School and Events.

Mr. Tanmay explained various areas where students can make their career such as beverage blogger, mixologist, and bartender. Overall, it was a great learning experience for students.







MASTER CLASS ON SPIRIT AND COCKTAIL DEMOSTRATION

A master class on White Spirit was organised for TY (BHMCT) Food & Beverage Service Specialisation on 29th Feb 2024 at Flairology bar school, Pune at 12:00 pm onwards.

The objective of the demonstration was to learn the production of white spirit & based cocktails.

It was conducted by Mr Shreyas Gugle from Flairology Bar School with faculty in charge Mr Mukul Hoshing.

All the students were welcomed by Mr Shreyas Gugle in their academy and conducted the master class on white spirit for students. Session started with a brief explanation of white spirits. Also, students were taught different types and styles of spirits. Students were provided 15ml of spirits for tasting to understand the taste and flavour.

In the middle of the session after a theory class Mr Shreyas showed methods of making cocktails to students based on the theory class.

Students had a wonderful experience and learnt a lot as well as gained knowledge about spirits and its types. It was concluded by a question-and-answer session.







MOLECULAR MIXOLOGY

A workshop on Molecular Mixology and the methods of mixology was organized by Mr. Prashant Arya for student of TYBSc (H&HA) - II F&B specialization on 8th March 2024 to understand the genre of mixology (Molecular). The workshop enabled student to experience and see firsthand how the process and equipment's are used in Molecular Mixology.

Ms. Prutha R. provided information based on history and inception of Molecular Gastronomy to Mixology to the students. Cocktails prepared by infusion and addition of natural emulsifier were practically presented to students (Spherification, Reverse Spherification, Cocktail gels etc.)

The session concluded with Question and Answer session, also by providing information on future prospect of molecular mixology and careers in mixology.





FIRST AID

A first aid workshop was conducted for students enrolled in AEE-First Aid on March 4th and 5th at the simulation laboratory of Bharati Hospital, Dhankawdi campus.

The primary aim of the workshop was to bridge the gap between theoretical knowledge and practical application of Basic Life Support (BLS) and Cardio-Pulmonary Resuscitation (CPR).

Dr.Gagandeep and Dr. Aniket led the workshop, with Dr. Archana Janjal overseeing the faculty. The session commenced with a pre-workshop assessment for students, followed by a detailed presentation by Dr. Gagandeep and Dr. Aniket outlining the five essential steps of BLS. Participants were then given the opportunity to practice CPR on mannequins, ensuring they followed each step meticulously.

The students were also given a tour of the training facilities, where they familiarized themselves with various training tools in the lab. Subsequent sessions focused on Anatomage and the identification of pulse points on the human body. The workshop provided a valuable learning experience and enabled students to gain practical CPR skills that may prove beneficial in real-life emergencies.



MALAKA SPICE

Students in the TYBSc (H&HA) - II had a hands-on experience at Malaka Spice, exploring menu planning, cooking techniques, and restaurant operations focused on Pan-Asian Cuisine. They meticulously plated dishes with attention to detail. The diverse menu featured dishes from Thailand, Malaysia, Indonesia, and more. Highlights included Thai Green Curry, Nasi Goreng, and Satay Chicken, all bursting with authentic flavors. The ambiance at Malaka Spice was welcoming, adorned with vibrant South-East Asian decor, while the service was exemplary, with attentive staff providing recommendations and ensuring a delightful dining experience. Organic ingredients, including vegetables from their own farm, added to the authenticity and taste of the dishes.



MARKET YARD VISIT

A field visit to Shree Chhatrapati Shivaji Market Yard and Shivaji market was organised by BVDU IHMCT, Pune by on 5th Jan 2024for students of SY B.Sc.

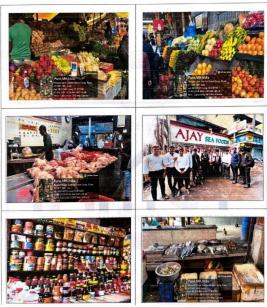
The objective of the visit was to acquaint the students with different types of markets, make them familiar with the availability of various exotic products needed in the college.

The visit was conducted by BVDU IHMCT with faculty in charge Dr Archana Janjal & Mr Allan Fernandes.

The visit started from main vegetable market where students were briefed. They visited the vegetable vendor appointed by the college where they learnt about various vegetables and purchasing procedures, rates etc. later they visited "Jay Foods" where they acquired information about various proprietary goods used in kitchen. Later they were guided to the nest shop and were able to identify various stored like- golden bakery, Chandan grocery, ABC cheese farm etc and modern bakery for information about various dairy products located at the camp enroute Shivaji market.

The last destination was Shivaji market where there were dedicated stalls for meat, sea food, exotic vegetables& fruits, continental and Asian herbs and spices. Students learnt about various cuts of meat and offal's, variety of sea food etc.





FLOWER MARKET VISIT

A flower market visit was organised by BVDU IHMCT for students of SY B.Sc. on 25th Jan 2024 to flower market, Gultekdi, Pune.

The objective if the visit was to enhance the knowledge about various flowers used in flower arrangements, their care& conditioning and climates in which they grow.

The visit was conducted by BVDU IHMCT with faculty in charge Mrs Madhuri D Patil.

There was a total of 15 participants who reported sharp at 8:30am at the venue. The visit started with briefing and was followed by short descriptions of every flower that were shown to the students. They included daisies, tuberoses, chrysanthemums etc. Mrs. Madhuri Patil explained about various flowers used in hotels, their climatic conditions where they are grown, types of arrangements where they are used etc.

Overall, the visit turned out to be very knowledgeable and interesting. It will help students to perform well in flower arrangement practicals and further in the industry.





PUNE OKAYAMA FRIENDSHIP GARDEN VISIT

BVDU IHMCT Pune organized a horticulture visit for SY Bsc students to Pula Deshpande Garden on 28/01/24.

The objective of the visit to enhance the knowledge about horticulture aspect used in Japanese garden.

It was conducted by BVDU IHMCT with faculty in charge Mrs Madhuri Patil.

Pune Okayama friendship garden is one of the largest gardens located on Sinhgad road in pune. The Garden was inspired by 300-year-old Koraku – en Garden in Okayama so it is also called the Pune Okayama Friendship Garden. The garden has naturally flowing water from a canal. The garden is well maintained with a nice walking facility. The garden is built on 10 acre. The garden is well maintained and walking on the lawn is not allowed. This Japanese garden has been named after Pu La Deshpande, a well-known Marathi write from Maharashtra.

Prof Madhuri D Patil explained and showed various aspects of Horticulture like hedge, turf, deck walks and she gave information about indoor and outdoor plants.







FRESHER'S PARTY

Every student eagerly awaits right from their time of admission for their most remarkable event of the college "FRESHER'S PARTY". The 2nd August 2023 was as a memorable day in the life of every fresher of academic year 2023 – 2024 batch at BVDUIHMCT, Pune. The fresher's day was filled with excitement, joy, music, enthusiasm, laughter and happiness.

It is the day where seniors and juniors finally bond and unite to celebrate being part of the college. Students were welcomed with the so much of enthusiasm which was organized by "Cultural Committee" & Student's Council in the Seminar hall, BVDUIHMCT, Pune.

The informal inauguration of event started by our Principal Prof. Dr. L.S Chirmulay, Vice Principal Prof. Dr. Sunita Sangle& rest faculty members.

The hosts for the event Ms. Kasturi Rana (Final Year BHMCT) & Ms. Avanti (TY BSc) expressed gratitude to the cultural committee for arrangement and support extended in organizing this particular event.

Fresher's party is a lot of fun, and it's also a great time to get to know your seniors. You have more opportunities to bond with your peers outside of class and learn more about them. Freshers are a terrific way to have fun and let off steam during your first few weeks of college. It's a way to get out and meet new people. It's a method of stepping outside of your comfort zone.

The event was structured in the three categories based on Dancing, Singing, Drama, Stand Up Comedy & the main event Mr. & Ms. Fresher's on the basis of self-introduction and question and answer round for short listed students.





THE GRUB FEST 2.0 2024

The Flash Mob Dance organized at The Grub Fest 2.0 - 2024 was a spontaneous and exhilarating event that brought together students, faculty, and bystanders in a moment of joy and entertainment. Organized by the Cultural Committee, the flash mob aimed to surprise and delights the audience while showcasing the talents of participating dancers.

The live music band performance at The Grub Fest 2.0 - 2024 – Musical night added an electrifying dimension to the festivities, captivating the audience with their talent, energy, and charisma. Organized as a part of the college's cultural celebration, the live music band - **VIBENGINE** brought together students, faculty, and guests for an unforgettable evening of musical entertainment.







JALSA 2024

The Cultural Day celebration at BVDUIHMCT was a vibrant and memorable event, showcasing the rich diversity and talent among students. Organized by the Cultural Committee & Student Council the event aimed to celebrate various cultures, traditions, and artistic expressions within the college community.

- 1. **Cultural Performances:** The event commenced with an array of cultural performances representing different regions and countries. Students presented traditional dances, music, and theatrical performances, captivating the audience with their creativity and skill.
- 2. **Entertainment:** To engage attendees actively, interactive workshops were conducted on topics such as traditional dance, music instruments, language lessons, and cultural etiquette.
- 3. **Ramp Walk:** A costume parade added a colorful touch to the event, with students dressing up in Bollywood theme on first day and traditional attire on 2n day representing different cultures. The ramp walk not only celebrated cultural diversity but also encouraged participants to embrace and showcase their heritage with pride.
- 4. **Games & Activities:** Interactive cultural activities like tattoo painting and Treasure hunt, musical chair games were organized for participants' for social engagements, promoting learning and engagement in a fun-filled atmosphere.

Conclusion: The Cultural Day – Jalsa 2024 celebration at BVDUIHMCT, Pune was a resounding success, fostering a sense of unity, inclusivity, and appreciation for diversity among students and faculty. Through a blend of performances, exhibitions, and interactive activities, the event not only celebrated cultural heritage but also promoted cross-cultural dialogue and understanding within the

college community. It served as a reminder of the importance of embracing and respecting diverse cultures in today's globalized world.







KAUSHALYA COMPETITION

Kaushalya Competition was organised and held in Dr. DY Patil Institute of Hotel Management And Catering Technology. It was a state level intercollegiate competition held on 5th and 6th of October, 2023. Various colleges in Maharashtra participated along with Bharati Vidyapeeth (IHMCT).

There were total 10 competitions organised based on the 5 department in hotel. Competition began with all enthusiasm on 5th of October with the opening ceremony leading with 4 competitions. Mad Over Pearls, Skillathon, Spark Tank, Spring Of Inspiration, Rain Coat and Aadi-Taal.

On the last day of competition that's 6th of October last 4 competitions were conducted West Meets East, Reel Your Emotions, Andaz Apna Apna and Pixel Perfect, and the most awaited award ceremony. The award ceremony began with amazing speeches by principals and dignitaries that were present along with enthusiastic dance performances and by giving prizes i.e. trophy and certificates for the winners and 1st runner ups. Bharati Vidyapeeth won 2 1st prizes and 2 1st runner ups along with 4 2nd runner up which resulted in winning championship trophy of Kaushalya Competition, 2023 leading with 54 points, along with 30 thousand rupees of cash prize.





ATITHYA COMEPTITION

Atithya Competition was organised and held in AISSMS College of Hotel Management And Catering Technology, Pune. It was an International inter collegiate competition held on 7th, 8thand 9th of February, 2024.Total 36 colleges in India participated along with Bharati Vidyapeeth (IHMCT).

There were total 10competitions organised, 09 competitions were based on the 4 departments in the hotel and 01 under Udaan – Innovation and Start-up Cell.

Competition began with all enthusiasm on 7thof February with 3competitions at 01:30pm .Miniature Marvels, Budding Chef and Turn the Tables. On 8th of February, Shot 90, A Cocktail Adventure and Vines& Vases were held and remaining 3competitions for the day were held after Lunch I.e. Seed Story, Local Bounty and Dare to Flair – Hustle 1.0.

On the last day of competition that's on 9th of February last competition was conducted match Thy Wits. In the evening there was a most awaited award ceremony followed by Gala Dinner. It was filled with lots of excitement, thrill and suspense. The award ceremony began with amazing speeches by Principals and dignitaries that were present along with enthusiastic dance performances and by giving prizes i.e. trophy and certificates for the winners and 1st runner ups. Bharati Vidyapeeth won three 1stprizes, along with one 2nd runner up which resulted in winning maximum number of trophies for Atithya Competition, 2024.









KNOW THE GEAR

A Know the Gear Competition was held on 31st January 2024, Wednesday in guest house coffee shop for FYBSC and FYBHMCT students.

Competition was held in 02 rounds. In round 1, Students were asked to identify & list 10 allotted F&B equipment with their capacity or size in 2 minutes. Round 02 was different napkin folds.

Participants were asked to make 4 different serviette folds -

- 1. A flat serviette fold
- 2. A rising or standing fold
- 3. A serviette fold in a glass
- 4. A surprise fold based on a theme that will be given on the spot. (Themes Birthday, Anniversary, Christmas and Business Meeting)

Time allotted was 5 minutes to complete all 4 folds.

Winners of the competition - Sai Ipte (FYBSc (H&HA), First Runner up Archit Biswas (FYBSc (H&HA)



खाऊचा डब्बा

The Chef's Club organised a special culinary competition called "खाऊचा डब्बा" in April 2024, giving pupils from all classes a chance to demonstrate their culinary and reel-making prowess. Students were requested to submit a reel featuring tea time delicacies and influencers until March 30th 2024, through an internet portal. On April 1st 2024, everyone has requested to post on their Instagram page by working with the college's official Instagram page. Dr. Lalita Chirmulay, Dr, Jyoti Peshave, Mrs. Awanti Hodlur, Dr, Amita Kolapkar, and Mr. Sanket kale served as the event's judges.

Every judge contributed a distinct viewpoint to the competition, assessing the student's dishes according to standards including flavour, presentation, originality, and techniques plays, likes, comments, etc. The purpose of this event was to provide students a chance to learn from seasoned experts while also fostering creativity, teamwork, and skill development.

There were two winning teams. The winners are listed below:

Sakshi Nale secured 1st place

Pranav Parave secured 2nd place

All things considered, the tournament was a huge success, showcasing the student's culinary skill and providing the them with insightful criticism from knowledgeable judges.









National Service Scheme



From The NSS Desk: Program Officer Mr. Swapnil Pawar

National Service Scheme (NSS) was introduced in 1969 with the primary objective of developing the personality and character of the student youth through voluntary community service. 'Education through Service' is the purpose of the NSS. The ideological orientation of the NSS is inspired by the ideals of Mahatma Gandhi. Very appropriately, the motto of NSS is "NOT ME, BUT YOU". An NSS volunteer places the 'community' before 'self'.

The scheme was launched in Mahatma Gandhi's centenary year in 1969 on 24 September

Objectives of NSS:

NSS aims at developing the following qualities/ competencies among the volunteers:

- a) To understand the community in which the NSS volunteers work and to understand themselves in relation to their community.
- b) To identify the needs and problems of the community and involve themselves in problemsolving exercise;
- c) To develop among themselves a sense of social and civic responsibility;
- d) To utilize their knowledge in finding practical solutions to individual and community problems;
- e) To gain skills in mobilizing community participation;
- f) To acquire leadership qualities and democratic values;
- g) To develop capacity to meet emergencies and natural disasters; and
- h) To practice national integration and social harmony.

NSS attempts to establish meaningful linkages between 'Campus and Community', 'College and Village' and 'Knowledge and Action'. NSS helps the student to grow individually and also as a group. Volunteering for various tasks under NSS activities allows students to become confident, develop leadership skills, and learn about different people from different walks of life.

The College has an NSS unit comprising of 100 Volunteers. Led by Volunteer Leader Aniket Thorat, Co-Leader Shravan Singh and Program Officer Swapnil Pawar.

The Following activities have been carried out in the A.Y. 23-24

| Plastic waste collection activity | 3/6/2023 |
|-----------------------------------|----------|
| Yoga Day | 21/6/23 |

| Guru Pornima celebration | 3/7/2023 |
|---|------------|
| Paper Day Celebration | 8/7/2023 |
| Horror of partition remembrance day | 14/8/23 |
| Ambi Tree Planatation drive under Meri Mati | 12/8/2023 |
| Mera Desh | |
| Swachata Pakhwada Cleaning Activity | 15/9/23 |
| Electoral Club | 9/9/2023 |
| River Cleaning Mega Drive with PMC | 1/10/2023 |
| Amrut Kalash | 10/10/2023 |
| College Cleaning Activity | 27/12/2023 |
| Sakranti Celebration at Janseva Foundation | 15/1/24 |
| Bhilarewadi | |
| Food Distribution | 28/1/24 |
| MY River My Valentine | 11/2/2024 |
| Fort Cleaning Activity | 20/02/2024 |
| Marathi Bhasha Gaurav Diwas | 27/2/24 |
| Womens day celebration | 8/3/2024 |

Special Winter Camp was held from 12th December 2023 to 18th December 2023 at Ambi (Panshet), where 50 volunteers participated. Various activities such as cleaning of gram panchayat, crematorium, lectures by guests, trek to the local dongar baba tekdi, and cultural activities were held.

Four Volunteers from the Institute were selected to represent the University at State Level NSS Cultural and Art Festival Known as UTKARSH 2023 held at Kaviyatri Bahinabai Choudhary North Maharashtra University (KBCNMU), Jalgoan from 17th March to 20th March 2024

| Sr.No | Name of the Volunteer | Class | Activity |
|-------|-----------------------|-----------------|-------------|
| 1 | Tejas Gaikwad | S.Y.B.Sc(H&HA) | Photography |
| 2 | Isha Pawar | T.Y.C.T | Strret Play |
| 3 | Shravani Mujumule | F.Y.B.Sc(H&HA) | Street Play |
| 4 | Adesh Kothawale | F.Y.B.Sc(HA&HA) | Street Play |

Some Glimpses of the various events:



Electoral Literacy Club Opening



Sinhgad Fort Cleaning Activity 20/2/2024



GURU PURNIMA Celebrations



Mega Cleanliness Drive along with PMC 1/10/2023



Meri Mati Mera Desh Panch Pran Pledge at Ambi Village



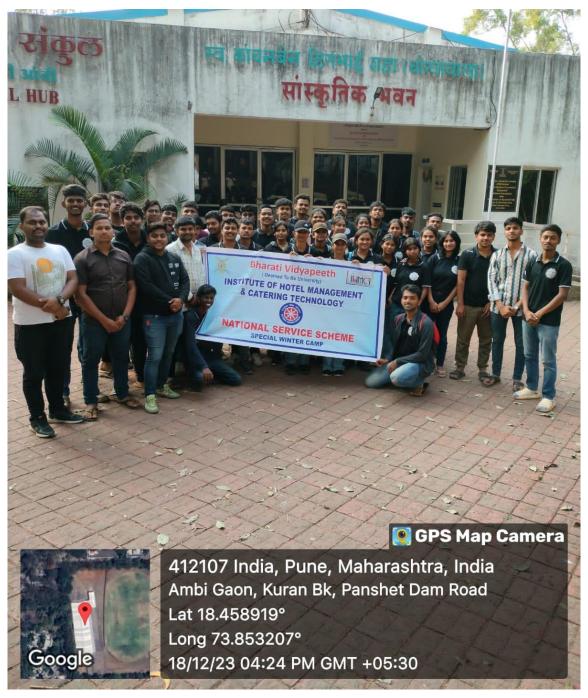
Dedication of the Shilaphalakam-installation of nameplate of Veers. By the villagers and the NSS volunteers.



Volunteers with the collected garbage after the activity



Practice of Suryanamaskar by the volunteers



Volunteers at Ambi for the Special Winter Camp 12/12/23 - 18/12/23

लोकमत

विद्यापीठात राज्यस्तरीय 'उत्कर्ष' मेळाव्याला सुरुवात

लोकमत न्यूज नेटवर्क जळगाव : राज्यस्तरीय उत्कर्ष मेळाव्याच्या शोभायात्रेतून राष्ट्रीय सेवा योजनेच्या स्वयंसेवकांनी पहिल्या दिवशी उत्साह भरला. या शोभायात्रेत १५ विद्यापीठांचे विद्यार्थी सहभागी झाले होते.

कवयित्री बहिणाबाई चौधरी उत्तर महाराष्ट्र विद्यापीठ आणि राष्ट्रीय सेवा योजना कक्ष उच्च व तंत्रशिक्षण विभाग मंत्रालय यांच्या संयुक्त विद्यमाने 'उत्कर्ष' या राज्यस्तरीय सामाजिक व सांस्कृतिक मेळाव्याची दि. १७ रोजी स्पर्धेच्या सरुवात झाली. उद्घाटनापूर्वी विद्यापीठ मुख्य प्रवेशद्वारापासून प्रशासकीय इमारतीपर्यंत शोभायात्रा काढण्यात आली. या शोभायात्रेला कुलगुरू प्रा. व्ही. एल. माहेश्वरी व सामाजिक कार्यकर्ते चैत्राम पवार यांनी हिरवा

झेंडा दाखवला. यावेळी प्र-कुलगुरू प्रा. एस. टी. इंगळे, राज्यसंपर्क व रासेयो कक्षाचे प्रतिनिधी अनिल केनगर, व्य. प. सदस्य, प्रा. सुरेखा पालवे, डॉ. पवित्रा पाटील, कुलसचिव डॉ. विनोद पाटील, अधिसभा सदस्य स्वप्नाली काळे, भानुदास येवलेकर, डॉ. जयेंद्र लेकुरवाळे तसेच रासेयो संचालक डॉ. सचिन नांद्रे उपस्थित होते.

शोभायात्रेच्या अग्रभागी यजमान कवियत्री बहिणाबाई चौधरी उत्तर महाराष्ट्र विद्यापीठाचा संघ सहभागी होता. ढोल-ताशा, संबळ व आदी पारंपरिक वाद्यांच्या गजरात विद्यार्थी घोषणा देऊन या महोत्सवाचा आनंद घेत होते. याशिवाय पारंपरिक वेशभूषेत सहभागी विद्यार्थ्यांपैकी काहींनी बहिणाबाई, सावित्रीबाई, अहिल्यादेवी, बिरसा मुंडा, बाबा आमटे, ग्रामदेवी, वारकरी अशा वेशभूषा परिधान करून



राज्यस्तरीय उत्कर्ष स्पर्धेच्या शोभायात्रेला हिरवी झेंडी दाखवताना कुलगुरू प्रा. व्ही. एल. माहेश्वरी.

शोभायात्रेत उपस्थितांचे लक्ष वेधून घेतले. तसेच प्रत्येक विद्यापीठाच्या संघाने महाराष्ट्रातील वेगवेगळी संस्कृती तसेच मतदान, पर्यावरण आदी सामाजिक विषयांवरदेखील शोभायात्रेतून जनजागृती केली. यावेळी उत्कर्ष समन्वयक विजय पाटील, डॉ.

दिनेश पाटील, प्रा. जे. एन. नेहेते, प्रा. अनिल बारी, प्रा. राजू गवारे, प्रा. विश्वास भामरे, प्रा. अमोल भुयार, प्रा. मनोहर पाटील, प्रा. दिलीप पाटील, कक्ष अधिकारी शरद पाटील, कैलास औटी व शिवाजी पाटील आदी उपस्थित होते.

Jalgaon Main Page No. 5 Mar 18, 2024 Powered by: erelego.com





