



AISSMS

COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY



Approved by AICTE, New Delhi, Recognized by the Government of Maharashtra
An Autonomous college under Savitribai Phule Pune University, Pune.
NAAC Accredited 'A' Grade | NBA Accredited for BHMCT2022

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COLLEGE OF HOTEL MANAGEMENT
& CATERING TECHNOLOGY

Dr. Sonali Jadhav – Principal – AISSMS College of Hotel Management and Catering Technology, Pune | Email: admission@aissmschmct.in

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INTAKE

► **BHMCT - 4 years degree course-**
An Autonomous College affiliated to SPPU, Pune.

The candidates should have passed the H.S.C. (Std. 12th) examination or its equivalent in academic streams Science, Arts, Commerce or Vocational with a minimum aggregate of 45% (40% for backward class category and Persons with Disabilities candidates belonging to Maharashtra State only) shall be eligible for admission to the BHMCT Course or as decided by the Directorate of Technical Education, Government of Maharashtra.

The candidates with a non-zero score in CET, the candidates qualifying JEE conducted by National Council for Hotel Management and Catering Technology will be considered eligible for institutional level seats subject to availability of vacancies.

Admission Procedure: Centralized admission procedure conducted by the State Common Entrance Test Cell, Maharashtra State. <https://cetcell.mahacet.org/>

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INTAKE

► **B.Sc.H.S. - 3 years degree course -**
An Autonomous College affiliated to SPPU, Pune.

The minimum eligibility is HSC (Std.12th) or its equivalent, passing with the minimum 50% marks in aggregate. (45% marks in case of candidates of backward class categories belonging to Maharashtra State.)

For students with non -science backgrounds a bridge course in science namely 'Basics of Hospitality Applied Sciences' will be conducted in the first year of the course. The duration of the bridge course will be of four weeks

Admission Procedure: The Admission Procedure is carried out at the college level on the basis of 12th merit.

► **Summer short courses in Bakery and Cookery**

AISSMS College of Hotel Management & Catering Technology (CHMCT) has been in the forefront of imparting high quality education since 1997. Hospitality & Tourism sector is one of the most dynamic and growing areas in today's scenario. This phenomenal growth is bound to create plenty of job opportunities which require a highly skilled, educated and adequately trained man power at all levels. Thus, education in Hotel Management is assuming a spectrum of employment in various fields directly or indirectly linked to it.

A state-of-the-art infrastructure, dedicated and qualified staff, highly conducive environment for teaching-learning process and a lush green campus located in the heart of the city are the hallmarks of this professionally managed institution.

We believe in inculcating the right attitude in the minds of young students and developing them as individuals who have the innate desire to not only succeed in their own lives but also contribute meaningfully to societal development in all possible spheres.

AISSMS CHMCT has a zero-tolerance policy for sexual harassment and we strictly follow the Sexual Harassment of Women at Workplace, Prevention, Prohibition and Redressal Act, 2013.

Ranking and Achievements

- NAAC accredited 'A' Grade
- NBA accredited for BHMCT till 2022
- An Autonomous Institute under UGC
- Dr. Sonali Jadhav Principal, won the best principal award by WOW 2018
- Ranked 8th in the top Private Hotel Management colleges in India by 'India Today' Magazine Survey July 2021.
- Top Colleges ranking in outlook & the week magazine at national level.
- Principal and faculty on the Board of Studies of Savitribai Phule Pune University, Pune.
- MOU with Athlone Institute of Technology, Ireland.

Salient features

- **ATITHYA** : A Journal of Hospitality- Published bi-annually
- Conducive atmosphere for research
- Programmes permanently affiliated to Savitribai Phule Pune University
- Consistent university ranking of our students
- Assistance for International Training & Placement
- Under Autonomous status, the syllabus is designed by subject experts from Academia and hotel industry.

College Infrastructure & Facilities

- 11 Classrooms
- 2 Housekeeping labs
- 1 Computer lab
- 1 Preparation lab
- 6 Kitchens
- 3 Guest rooms
- 1 Amphitheatre
- Library
- 1 Bakery
- 3 Training restaurants
- 1 Seminar hall
- Parking
- 1 Larder
- 1 Front office lab
- 1 Reception lab
- Playground



AISSMS CHMCT is a place where I grew. I still remember very clearly, the first day I stepped into the college and my graduation day three years later! There was a tremendous change in my personality. The college helped me shape my career in the industry! Initially I was clueless about the hospitality industry, the faculty were such good mentors that they directed me not only with understanding the subjects well but also with choosing a career path. I grew up to be a more confident young man as I was equipped with the required skill set for setting my foot in the industry. It is at AISSMS CHMCT that I learnt my potential has no limits and I could push myself beyond, to be the best! I interned at the Ritz Carlton Hotel company, Bangalore which was a brand new hotel, the theoretical knowledge that I had was now supported with the a full fledge hands-on experience, with real guests even before graduating !

It's been almost 4 years since I left AISSMS, and I am very proud where I stand in my career , AISSMS CHMCT has a very big hand in shaping my career!

Cheers!



Neel Hirlekar

Customer Service Representative
Magnotta Winery Corporation Toronto,
Canada

"It is not until your adult life and you go through many events & circumstances that you truly appreciate college as one of my most valuable & enriching experiences. AISSMS has given me a chance to sharpen my skills in my area of interest - HOSPITALITY. There have been many opportunities to learn more ways of improving my craft which I am truly thankful for. For example, the bakery and food production has taught me many tips and rules that I was unaware even existed. The Front office taught soft skills and interaction with guests while Housekeeping went a far way to improving the way I plan and organise myself, and would still be unaware of, had it not been a part of my learning. This only taught me that I still had much to learn despite what I thought I knew; and this only allowed me to improve my skills give me more confidence in my area. And as a result, this has helped me in achieving a highly rewarding career."



Rohan Rege
BHMCT

'Beverage Manager at Ritz Carlton, Pune'

Our Global Collabrations

- ▶ Eduvator Overseas Pvt. Ltd.
- ▶ Athlone University of technology, Ireland
- ▶ Global Education Management, United Kingdom

Skill Enhancement Initiatives

- ▶ ATITHYA - Annual Event
- ▶ Theme Dinner
- ▶ Tourism Day
- ▶ Inter-Class & Inter-Collegiate Competitions
- ▶ Presentation of Culinary Arts, flower arrangements, Wine, etc.

Training and Placement:

Highest package offered for International Placement ₹ 21,63,830.00 Salary per Annum.

Recruitment opportunities in more than 100+ Companies



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