



# AISSMS

## COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY



55-56, Shivajinagar, Pune - 411 005, Maharashtra, India  
NEW BEGINNINGS, ENDLESS POSSIBILITIES

Approved by AICTE, New Delhi, Recognized by the Government of Maharashtra  
and Affiliated to Savitribai Phule Pune University.

Accredited by NAAC with 'A' Grade  
NBA Accredited for BHMCT from 2017-2018 to 2021-2022



AISSMS  
COLLEGE OF HOTEL MANAGEMENT  
& CATERING TECHNOLOGY



AISSM Society's College of Hotel Management & Catering Technology  
55-56 Shivaji Nagar, Pune 411 005

(Founders of All India Shri Shivaji Memorial Society)  
Estd. in 1917



Rajarshi Chhatrapati Shahu Maharaj  
Maharaja of Kolhapur

### GOVERNING BODY

Sr. No.	Name	Designation
1	Shri Digvijay Ramrao Raje Bhosale	Chairman (Society)
2	Shri Malojiraje Chhatrapati	Member (Society)
3	Shri Ajay Uttamrao Patil	Member (Society)
4	Shri Praneel Dhairyasheel Ingale	Member (Society)
5	Shri Viraj Ramesh Shirole	Member (Society)
6	Shri Regional Officer, Member Secretary, WRC, AICTE, Mumbai	Member (AICTE, Regional Officer) Ex-Officio
7	Shri	Member (AICTE Nominee) Industrialist / Technologist / Educationalist
8	Dr. E. B. Khedkar	Member (University / State Board of Technical Education Nominee)
9	Shri Joint Director of Technical Education, R.O., Pune	Member (Government of Maharashtra / DTE Nominee) Ex-Officio
10	Shri	Member (Government of Maharashtra, Nominee) Industrialist / Technologist / Educationalist
11		Member (Faculty)
12	Dr. Milind Peshave Professor	Member (Faculty)
13	Dr. Sonali Jadhav	Member – Secretary (Principal / Director / Dean of the Institute)
14	Dr. Arun Sherkar Associate Professor	Member (Faculty)

# AISSM Society's College of Hotel Management & Catering Technology

## Vision

To achieve excellence in the field of hospitality education and research and be the most preferred recruitment destination.

## Mission Statement

AISSMS's College of Hotel Management & Catering Technology is committed to excel in the field of hospitality education, by empowering the students to meet the challenges of the dynamic business environment and create opportunities in their chosen careers.

## Goals

- To provide research oriented atmosphere for continual improvement and development of the faculty to keep them abreast with the latest trends in Hospitality Industry.
- To ensure optimum quality Infrastructure and Resources, thereby enabling customer satisfaction.
- To inculcate in the students, articulated set of values, which will stand them in good stead in their careers and contribute towards social reformation through education.
- To facilitate students' learning by providing opportunity for financial assistance through scholarships.



## Message From The President's Desk



All India Shri Shivaji Memorial Society has worked diligently towards its vision of social reform through education. The concentrated efforts have catapulted in making it a leader in the field of education.

Education today, focuses not only on imparting knowledge and skills, but also on the overall development of the students.

Equipped with a sound infrastructure, coupled with committed and dynamic faculty members, AISSMS is marching ahead in all avenues of education right from primary schooling to institutes offering professional technical education. Amongst the technical institutes are Engineering, Information Technology, Pharmacy, Management and Hotel Management & Catering Technology.

AISSMS is operating institutes for Engineering (COE and IOIT), Pharmacy, Management and Hotel Management, all are affiliated to the Savitribai Phule Pune University, Pune.

The Institutes receive an unconditional support from all the Corporates in the industry.

I welcome you to AISSM Society's College of Hotel Management & Catering Technology to take your first step towards a very promising future.

**Shri Shahu Chhatrapati, Kolhapur**  
President

All India Shri Shivaji Memorial Society, Pune



## Message From Honorary Secretary's Desk

All India Shri Shivaji Memorial Society was established by Rajarshi Chhatrapati Shri Shahu Maharaj in 1917 to promote education among all strata of the society, irrespective of cast & creed. Today, at AISSMS we continue the colossal task of imparting education as means of contributing to the betterment of the society. Our endeavour has been to consistently maintain the high standards set by him, follow the rich traditions upheld by him, emulate his principles and thrive on his ethos and philosophy of education. Our student community extends beyond the campus, with sizable alumni around the globe.

AISSMS sees education as a means to foster the individual's, society's and humanity's future development and prosperity. Education lays a firm foundation for the achievement of personal fulfilment.

At AISSMS we strive to groom our students into would-be leaders of the industry. We leave no stone unturned to give the best in terms of faculty & infrastructure.

I welcome all the students joining us at AISSM Society's College of Hotel Management & Catering Technology to become a part of our fraternity and promise them a rewarding experience which they will cherish.

**Shri Malojiraje Chhatrapati**  
Honorary Secretary  
All India Shri Shivaji Memorial Society, Pune

## Message From The Principal's Desk



My sincere good wishes on behalf of AISSMS's College of Hotel Management & Catering Technology.

The great philosopher Aristotle said, and I quote "We are what we repeatedly do. Excellence, then, is not an act, but a habit."

And we at AISSMS CHMCT believe and follow the same ideology.

The 21st century is considered to be the time of enterprising youngsters, those who take a meaningful career with commitment, confidence and creativity. We at AISSMS CHMCT provide a platform to enable our students secure a suitable career in the industry and thus transform their dreams into reality.

Our persistent efforts culminate into the right mix of theoretical & practical knowledge through seminars, guest lectures, workshops, field trips, co and extra curricular activities, theme dinners and our very own National Level Intercollegiate event "Atithya – A Reflection of Hospitality. Our students benefit from the exposure and participation in such events.

Over the years, our students have consistently featured in the list of the Savitribai Phule Pune University, Pune toppers. I can proudly claim that our students can be benchmarked against the best that Indian Hotel Management schools have to offer.

I, on behalf of AISSMS College of HMCT encourage you to take your first step towards an exciting & enriching career in hospitality industry.

**Dr. Sonali Jadhav**  
Principal  
AISSMS's College of Hotel Management  
& Catering Technology, Pune



## Our Heritage AISSM Society

To promote the noble cause of education, the All India Shri Shivaji Memorial Society (AISSMS) was established in 1917 by Rajarshi Chhatrapati Shahu Maharaj of Kolhapur. The foundation stone of the All India Shri Shivaji Memorial was laid at the hands of His Royal Highness, the Prince of Wales in year 1921.

Keeping in mind its mission of “service to society through quality education”, the society has successfully established educational institutes ranging from pre-primary to the post-graduation level. Over the last few years, the Society has entered into the field of technical & management education as well. The society today is growing by leaps and bounds under the supervision of Chhatrapati Malojiraje, Hon. Secretary AISSMS.

Most of the institutions run by the AISSM Society are recognized by the Government of Maharashtra. Some of them receive grants too. Most of the technical institutes are affiliated to the Savitribai Phule Pune University, Pune and approved by the All India Council for Technical Education (AICTE), New Delhi.

### Our Family

AISSM Society's Institute of Technology, Pune-1  
AISSM Society's Private Industrial Training Institute, Boribhadak, Tal. Daund, Dist. Pune  
AISSM Society's College of Engineering, Pune-1  
AISSM Society's College of Engineering (PG), Pune-1  
AISSM Society's Polytechnic, Pune-1  
AISSM Society's II Shift Polytechnic, Pune-1  
AISSM Society's Polytechnic (IGNOU), Pune -1  
AISSM Society's College of Pharmacy, Pune-1  
AISSM Society's College of M. Pharmacy, Pune-1  
AISSM Society's College of Pharmacy(Ph.D. Research Centre), Pune-1  
AISSM Society's College of H.M.C.T (BHMCT), Pune -5  
AISSM Society's College of H.M.C.T (BSc.H.S.), Pune-5  
AISSM Society's Institute of Information Technology, Pune -1  
AISSM Society's Institute of Management (MBA), Pune-1  
AISSM Society's Shri Shivaji Preparatory Military School, Pune-5 ( Secondary )  
AISSM Society's Shri Shivaji Preparatory Military School, Pune-5 ( HSC Science & Commerce )  
AISSM Society's Shri Shivaji Preparatory Military School, Pune-5 (MCVC)  
AISSM Society's Shri Shivaji Preparatory Military Primary Boarding School, Pune-5  
AISSM Society's Shri Shivaji Preparatory Military Day School & Junior College, Pune-1 ( Secondary )  
AISSM Society's Shri Shivaji Preparatory Military Day School & Junior College, Pune-1 ( HSC )  
AISSM Society's Shri Shivaji Preparatory Military Day School & Junior College, Pune-1 ( MCVC )  
AISSM Society's Shri Shivaji Preparatory Military Primary Day School, Pune-1  
AISSM Society's Shri Shivaji Preparatory Military Nursery School, Pune-1

# AISSM Society's College of Hotel Management & Catering Technology Quality Policy

We at AISSMS College of Hotel Management & Catering Technology are committed to excel in the field of Hospitality Education, by moulding the students from all cross-sections of the society and enhancing their skills to meet the challenges of the dynamic business environment.

## **In order to achieve our goals we shall :**

- Provide a research oriented atmosphere for continual improvement and development of the faculty to keep them abreast with the latest trends in the Hospitality Industry.
- Ensure optimum quality of infrastructure and resources thereby enabling customer satisfaction.
- Facilitate students' learning by providing opportunity for financial assistance through scholarships.



## INTRODUCTION

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.

The AISSMS College of Hotel Management & Catering Technology was established in 1997 to impart education & technical knowledge to the aspiring hospitality professionals. With the state of the art infrastructure and competent faculty, the college strives to excel in the field of hospitality education.

## NAAC Accreditation

National Assessment & Accreditation Council (NAAC) is an autonomous body established by the University Grants Commission (UGC) of India to assess and accredit institutions of higher education in the country. AISSMS College of HMCT is one of the first Hotel Management Institute under University of Pune to achieve NAAC accreditation with an "A" grade.

## NBA Accreditation

National Board of Accreditation is an autonomous body responsible for accreditation of higher education institutions in India. NBA accredits technical programs and is a full member of the Washington Accord. AISSMS College of HMCT is the only Hotel Management Institute under University of Pune to be accredited by NBA for five years (2017-2018 to 2021-2022)

## COURSE OFFERED

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.

- **Bachelor of Hotel Management & Catering Technology**  
A 4 year degree course approved by All India Council of Technical Education, New Delhi, recognized by Govt. of Maharashtra and affiliated to Savitribai Phule Pune University.
- **Bachelor of Science – Hospitality Studies**  
A 3 year course affiliated to Savitribai Phule Pune University and recognised by Govt. of Maharashtra.

## LOCATION

The College is located in the heart of Pune city. It is accessible easily from the railway station & the bus stand. The campus is situated at 55/56, Shivajinagar, Pune - 411 005. The campus has a well landscaped play ground, dispensary, boys & girls hostel, & an air amphi theatre.

## INFRASTRUCTURE

We strongly believe in continuous education in theory as well as the practical component and as such the College has a State-of-the-art infrastructure, to enable students to explore the unique nature of Hotel Management.

## FOOD PRODUCTION DEPARTMENT

Food Production is a key department in the hospitality industry that deals with preparation & presentation of food for the guests. Food production elective provides opportunities for students to study planning, designing and operations of the food production department. This department also refine their skills to sustain in the rapidly changing culinary industry.

It is therefore, necessary that the personnel working in this department to be well versed in the required culinary and technical skills. We at AISSMS College of HMCT, are fully geared to impart the necessary skills and knowledge to our students in various sections of cooking. In regard to same, we have created the following kitchens fully equipped with state of the art equipments for the use of our students.



### Basic Training Kitchen

This kitchen is geared to impart basic practical knowledge to the first year students who are relatively fresh to the course and requires a great deal of emphasis to be laid on development of basic culinary skills in food production. The kitchen is so designed that each student gets an opportunity of hands on training for the menu under the guidance of our efficient and dedicated faculty.

### Quantity Training Kitchen

This kitchen, as the name suggests is designed for quantity food production. As per the syllabus of Savitribai Phule Pune University, Pune the students of second year of the course are required to be trained in the art of bulk catering. Our Quantity Training Kitchen is fully equipped for catering to a large crowd. Our students, during their practicals, are trained in this kitchen to develop the knowledge & skills required for bulk catering like volume forecasting yield management and so on.

### Specialized / Advanced Training Kitchen



Both these kitchens are created to train our third and final year students who have acquired the basic food production skills during their previous years and are required to be trained further in specialized or advanced food production. This involves imparting knowledge & skills required for international cuisines and specialized Indian cuisine. These kitchens

are therefore designed specifically to cater to the necessary requirements of advanced food production techniques and modern culinary skills.

### Bakery

The students are given practical training in bakery and confectionery. They learn the finer nuances of cake decorations, confectionary and bakery products.



## FOOD AND BEVERAGE SERVICE DEPARTMENT

The department offers an array of food and beverage studies. Course instruction includes hands-on laboratory experience and extensive interaction with the food and beverage industry as well as traditional classroom lectures and demonstrations.



### The department Comprises of the Following Training Restaurant



This facility has been created to impart hands on training to the students in the food & beverage service area. The decor, interior, & layout of the same is carefully designed to create an ambience of a fine dining restaurant thereby making ideal grounds for the students to acquire the expertise to serve the needs of the guests. The Restaurant can accommodate up to 30 seating and is used for banquet setups also. There are three restaurants Signature, Vintage & The 2015.

### Mock Bar

Mock Bar in Vintage & The 2015 comprises of a well laid out display of alcoholic beverages (mock) filled with the latest accessories and equipment where in the students can practice making cocktails and mixing various drinks along with its presentation & service.



Food and beverage electives provide opportunities for students to specialize in multiple areas of the food and beverage industry such as fine dining, casual table service restaurants, catering, hotel food and beverage operations, recreational food services, non-commercial food services, and beverage operations.

The Food and Beverage Department has professional full-time faculty. The department operates the Training Restaurant, which is well equipped and has a Mock bar area. Various specialized Gueridon Practicals and Theme lunches are organized by the food and beverage faculty for the students.



## ACCOMMODATION DEPARTMENT

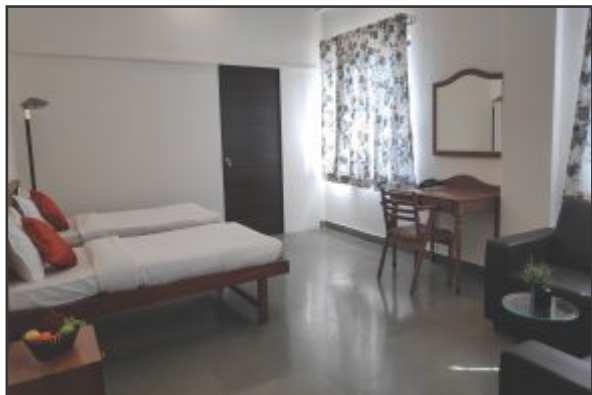
The accommodation department comprises of two core departments which are Front Office and Housekeeping. Both these departments co-ordinate with each other for an effective operation and to provide comfort to the guest.

Housekeeping department shoulders the responsibility of the hotel's aesthetic appeal, upkeep, cleanliness and maintenance in order to provide a pleasing stay to the guest.

To create a virtual feel of the department, we at AISSMS CHMCT are equipped with the following infrastructure:

### Housekeeping Lab

This is the core lab of the department where various allied housekeeping activities like, mending of uniforms, flower arrangements, swatches, laundry & other support services are taught to the students. Students are motivated to develop their creative instinct during their practical hours such as flower arrangements and interior decoration.



### Theme Guest Rooms

For simulation, the institute has two guest rooms and a twin room. Hands on training in bed making, upkeep of the rooms & general cleanliness along with placing of guest supplies and room amenities is given to the students. Finer aspects of interior decoration is also imparted.



### Linen & Uniform Room

This facility has been created for the storing of the linen required by the college. It also makes provision for the maintenance of all staff uniforms. It provides training to the students regarding storing & issuing of linen & uniforms and allied activities like monogramming, reuse of condemned linen, as like in the hotels.

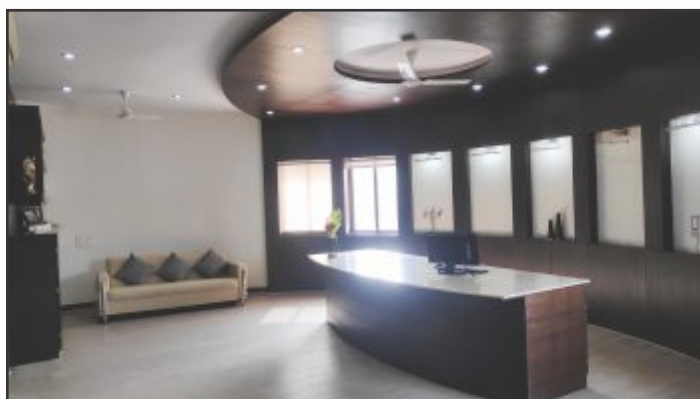
### Laundry

It is used for washing, ironing, and other processing of staff uniforms and the linen used in the guest rooms & the restaurant.

### Front Office Lab

Front Office department focuses on the activities like guest room reservation, check in, services during the stay and guest billing and other facilities namely foreign exchange, travel and transport. Students are groomed to provide guest satisfaction and general etiquettes required for accommodation department.

Simulation of real hotel situations related to front office are created for the exposure of the students in this lab. It is equipped with a bell desk, front desk and a software to equip students with front office functions.





## Computer Laboratory

Our college has 109 computers dedicated for students' use which are located in two computer laboratories, E- library, Front Office lab, Training and Placement Cell and other operation labs. The computer laboratory is equipped with latest software. Our college has a dedicated internet connectivity of 50 mbps. Free Wi-Fi facility is available for our students.

## Library

The college has a well stocked and organized library having 5,257 titles and 12,627 volumes. This collection includes reference books, text books of core subjects and general reading as well as wide collection of novels. Library is automated with SLIM 21 library software. Library has subscribed to DELNET (Developing Library Network), it's resources include thousand of e-books, e-journals and e-dictionary. There are renowned journals (Hard & Soft copy) subscribed by library such as Hospitality Express, JOHAR, Clean India Journal etc.

Library Timing : 8.00 am to 8.00 pm on all working days.



## Training & Placement Cell

AISSMS has a robust and proactive placement cell that works in co-ordination with students, giving them direction & resources to acquire the necessary skills to secure their dream job. Over a period of time the placement cell has developed a strong link with the industry which creates a platform for our students to make an entry into the hotel industry. Guest lectures, panel discussions, conferences, field visits and live projects continually enhance the industry -interface experience of AISSMS scholars. This process makes a powerful impression by exposing the students to industry professionals and building contacts with them. This ultimately benefits them immensely for internship & placements.

Details about training and placement activities are as below-

### 1. Industrial Training

The internship is a first-hand exposure to five star hotel operations and gives a practical learning to the theoretical inputs provided by the college. Students also get clarity of real-time hotel working and helps them choose their preferred department of work in hotels.

Students are placed in preferred choice of city in India by the college. The institute assists the students for industrial training by introducing them to partner with whom the college has signed MOUs.

TRAINING SCHEDULE			
S. No.	Course	Duration	Training Period
1	B.H.M.C.T.	Twenty Weeks	June - October
2	B.Sc. H.S.	Sixteen Weeks	November - February

## PLACEMENTS

The college is one of the most preferred destination for recruitment for hotels in the city. This is validated by the fact that almost all five star hotels in Pune and Mumbai consider our students for placement and the success rate of placements is a testimonial for the same.

Apart from hotels, many other alternate avenues also open up for hotel management graduates – namely, Retail, Quick Service Restaurants, Facility Management, Airlines, Sales, and other service industry verticals.

Typically, campus interviews are conducted on the college campus from September to April every year.

## OUR RECRUITERS

Conrad 	Grand Sheraton 	Novotel 	The Oberoi's 	Taj Group of Hotels 
Mc Donald's 	Hyatt Group 	Lemon Tree Hotels, Pune 	J. W. Marriott, Mumbai 	Royal Orchid Central 
Court Yard by Marriott, Pune 	Studios Hotel 	Central Park, Pune 	ITC Sonar, Kolkata 	ITC Grand Maratha 
Renaissance, Mumbai 	ITC Fortune, Pune 	Vivanta by Taj 	'O' Hotels, Pune 	Oakwood Premier 
Sayaji and Barbecue Nation 	Leela Kempinski, Mumbai 	Accor Hotels Hyderabad 	Four Seasons, Mumbai 	Taj Gateway 
Orchid's, Mumbai 	IHG 	Holiday Inn Pune 	Radisson 	Westin, Pune 
Ibis Hotel Pune 	Jet Airways 	Café n Coffee Day 	Dominos, Pune 	Starbucks 

## Academic Department

A core department, manned by efficient faculty, responsible for conduct of all academic activities in the college and the maintenance of the required records to ensure high level of professionalism in the education system.

## Research & Consultancy Cell

This cell is actively involved in promoting research amongst faculty and students. It provides guidance in publication of research papers and assigns faculty guides to students for preparing project reports. It manages a bi-annual research journal "Atithya – A Journal of Hospitality" bearing ISSN 2394-6644

The cell has several collaborations with budding entrepreneurs & industry for provision of consultancy services and product research.

## Startup & Innovation Cell

This cell was established to mentor budding entrepreneurs and to provide guidance in entrepreneurship. The cell organizes lectures and facilitation sessions by experts in the field to motivate and groom the students to be successful entrepreneurs.



## SUPPORTS SERVICES

### Stores

A major support service department, managed by experienced staff, responsible for procurement and supply of ingredients and various consumables to all the operational departments.

### Administrative Office

A fully computerized administrative office provides the necessary back up for the smooth functioning of the College and its various departments.

### Right to Information

Dr. Sonali Jadhav Principal - Appellant Officer  
Mrs. Rasika Gumaste - Information Officer

### College Infrastructure & Facilities

- Classrooms
- Tutorial Room
- Computer Centre
- Library
- Guest Rooms Laboratory
- Housekeeping Laboratory
- Larder
- Front Office Laboratory
- Reception Laboratory
- Kitchens
- Bakery
- Confectionery
- Training Restaurant
- Seminar Hall
- Cafeteria
- Dispensary
- Placement Office
- Play Ground
- Ample Parking Space
- 24 hour Power Back up through generator
- Broadband Internet Facility & Networking



### TIMINGS

All working days (Monday to Friday)  
College Admin - 8.15 am to 4.30 pm  
College (academics) - 7.45 am to 4.15 pm  
Computer laboratory - 7.45 am to 4.30 pm  
Library - 8.00 am to 8.00 pm

# AISSM Society's College of Hotel Management & Catering Technology

## CO-CURRICULAR & EXTRA CURRICULAR ACTIVITIES

### EVENTS ORGANIZED AT THE COLLEGE

The students are always been encouraged to organize and participate in various events which would help them inculcate the knowledge and skills required for Hospitality Profession. Following events are organized by the students under the able guidance of the faculty.

### ATITHYA - A Reflection Of Hospitality

Atithya was conceptualized with a vision to provide a platform to showcase young talent and encourage creativity, along with industry stalwarts to judge and provide invaluable insights. It is a pleasure to see Atithya take shape and grow in the nine years of its existence. We started with inter-collegiate competitions in the first year, escalating to organizing a national seminar and specialized workshops in the following years. In the last few years, Atithya has succeeded in spreading its wings Internationally. With each passing year, we witness premier colleges from all across the country participate with great gusto, in the three day event.



Unveiling the Champions Trophy



Atithya Entertainment



Winners of Champions Trophy



Atithy Food Production Competition



Atithy Food & Beverage Service Competition



Atithya Accommodations Competition

# AISSM Society's College of Hotel Management & Catering Technology

## CO-CURRICULAR & EXTRA CURRICULAR ACTIVITIES



### Theme Dinners

This event is organized by our final year students to display their acquired culinary skills. The décor, service style, menu & food production is based on a predominant theme wherein each minute detail is carefully studied and projected.



### Competitions

Team AISSMS CHMCT at Banarasidas Chandiwala Hospitality Competition, New Delhi.



### Formal Lunch

Formal lunch based on Oscar were organized by the final year students, which enhanced their food & beverage service skills.



### Workshop

A workshop was conducted for the T.Y.B.Sc HS -1 class wherein they were demonstrated the processes involved in the decorating a 2 tier Wedding Cake. Chef Rina Dongre demonstrated and involved students in the learning of decorating a Wedding Cake with stencil, gum paste, sugar paste

### World Tourism Day

Tourism Day is celebrated on 27th September. This year World Tourism Day was celebrated by organizing online essay writing & drafting competition. Students received the certificate for the winner and runner-up category.

### Seminar

AISSMS College of Hotel Management and Catering Technology in association with Savitribai Phule Pune University had organized a 2 Day State Level Seminar on "Intellectual Property Rights- A Hospitality Perspective" on 9th and 10th January 2020.



## Guest Lecture

The guest lecture was organized for the students of TYBHMCT and T.Y.B.Sc HS to update them on the HR practices. The facilitator spoke about different functions of HR, challenges faced and latest HR practices followed in hotels.



## Women's Day

Women's Day Celebration DIVA 2020



## Alumni Meet

Annual Dinner meet of alumni organized by alumni committee of AISSMS CHMCT

## Short Courses

The college as every year conducted the Short term courses in Cookery, Bakery and Advanced Bakery from 15th April to 31st May 2019 total 63 participants were enrolled and enhance their skills from these short courses.



### NATIONAL SERVICE SCHEME

The National Service Scheme (NSS) is an Indian government-sponsored public service program conducted by the Ministry of Youth Affairs and Sports of the Government of India. Aimed at developing student's personality through community service, NSS is a voluntary association of young people in Colleges and universities. They conduct all social service activities and camps during the academic period.

The NSS officer of AISSMS is Mr. Manoj Suryawanshi. He inspires various students from the college and encourages them to engage in social activities.

The various activities conducted under NSS during 2019 were:

- River cleaning campaign
- Swachata Abhiyaan
- Kolhapur Flood relief collection
- Tree plantation
- Blood donation on campus
- World yoga day celebration
- World AIDS Day – Awareness about AIDS
- World Tourism Day
- World No Tobacco Day
- Awareness on Road safety
- Winter camp at Kudalewadi

These are the various activities through which the youth of AISSMS contribute towards the society. Go on NSS we are proud of you !!!

### NSS Committee



### **CROWNING GLORY BHMCT PUNE UNIVERSITY TOPPERS**

<b>Year of Graduation</b>	<b>Name of the students</b>	<b>University of Pune Rank</b>
2001	Navin Rao	2nd
2002	Nilesh Ahuja	1st
2002	Pankaj Sagar	2nd
2002	Mitesh Narula	3rd
2002	Atul Verulkar	4th
2004	Neelam Deshpande	2nd
2006	Arya Tatade	5th
2007	Vandana Chandel	1st
2007	Neha Iyer	2nd
2007	Prasad Deshpande	3rd
2007	Gaurang Sali	4th
2007	Reetu Pathariya	4th
2008	Angana Chougule	2nd
2008	Bhargav Adkar	3rd
2008	Amit Upadhyay	5th
2009	Tanaya Acharekar	1st
2009	Ketki Dave	2nd
2009	Nisha Sharma	4th
2009	Graydon Rodricks	5th
2010	Aditya Randive	2nd
2012	Kartika Bhasin	1st
2013	Hrushikesh Dhotre	2nd
2013	Vikrant Shinde	3rd
2016	Rohit Daga	2nd
2016	Oankar Dhamal	4th

### **CROWNING GLORY B. Sc. - H.S. PUNE UNIVERSITY TOPPERS**

<b>Year of Graduation</b>	<b>Name of the students</b>	<b>University of Pune Rank</b>
2009	Nikhil Kulkarni	2nd
2009	Shivani Kapoor	4th
2010	Cheryl Vaswani	3rd
2010	Smita Raut	4th
2013	Kunika Kulkarni	3rd
2013	Khushnaz Raghina	4th
2013	Sharwari Swami	5th
2013	Mohini Rasal	6th
2013	Dhanashree Nikhare	8th
2016	Sarang Zagade	1st
2016	Siddharth Bari	4th

The average passing percentage of the students has been consistently above 95%. The students are also proving their mettle in various hospitality competitions and bringing home laurels for the College.

## COURSES OFFERED

### A} Bachelors of Hotel Management and Catering Technology (BHMCT)

#### DURATION

Four years (full time)

The course is affiliated to the Savitribai Phule Pune University, Pune & approved by the AICTE (All India Council for Technical Education).

#### ELIGIBILITY

##### **Maharashtra State candidature Candidate :**

- i) The candidate should be an Indian National
- ii) Passed HSC or its equivalent examination and obtained at least 45% marks in aggregate and at least 40% marks in aggregate for backward class category. Economically Weaker Section and Persons with Disabilities candidates belonging to Maharashtra state only.
- iii) Obtained Non Zero score at MAH-B-HMCT-CET 2020

##### **All India Candidature Candidate and Union Territory of Jammu and Kashmir and Union Territory of Ladakh Migrant candidature candidate :**

- i) The candidate should be an Indian National
- ii) Passed HSC or its equivalent examination and obtained at least 45% marks in aggregate (at least 40% marks in aggregate for Backward Class category, Economically Weaker Section and Persons with Disabilities category candidates belonging to Maharashtra State.
- iii) Obtained non zero positive score in NCHM JEE conducted by National Testing Agency for National Council for Hotel Management and Catering Technology or obtained non-zero score in MAH-B-HMCT-CET 2020 conducted by the Competent Authority. However, preference shall be given to the candidate obtaining non zero positive score in NCHM JEE over the candidates who obtained non zero score in MAH-B-HMCT-CET 2020.

## ENROLMENT AND CONFIRMATION OF ELIGIBILITY BY THE UNIVERSITY

Students admitted to the 1st year course are required to apply in a prescribed eligibility form by the university before the due date. Students seeking transfer for subsequent years for the degree course are also required to obtain eligibility, if they have passed the previous examination from other university / board. The College will not be responsible if the student fails to comply with the eligibility requirements. All admissions made to the first / subsequent years shall be provisional and shall be subsequently confirmed only on the grant of eligibility, by the Savitribai Phule Pune University, Pune. Students with provisional admission shall face immediate cancellation of admission, if declared ineligible by the University. Fee paid by him/ her shall not be refunded.

## FEE STRUCTURE

Fee is charged as fixed by Fees Regulating Authority, Maharashtra State, Mumbai a statutory body appointed by the Govt. of Maharashtra.

The fee structure for the academic year 2020-2021 is Rs. 1,76,991/- towards Tuition Fee & Rs. 23,009/- towards Development Fee amounting to a total of Rs. 2,00,000/-. In addition to the above, students are required to pay University charges such as Eligibility fee, registration fee, student activity fee, gymkhana, student welfare, etc. and shall be notified to them from time to time.

# AISSM Society's College of Hotel Management & Catering Technology

## BHMCT Curriculum

The Curriculum for BHMCT offers a choice based credit system.

### SEMESTER 1

C 101	Food Production -I	Compulsory
C 102	F & B Service - I	Compulsory
C 103	Basic Room Division	Compulsory
C 104	Principles of Management	Compulsory
C 105	French -I	Compulsory
C 106	Communication Skills- (English) - I	Compulsory

### SEMESTER 2

C201	Food Production -II	Compulsory
C202	F & B Service - II	Compulsory
C203	Basic Room Division II	Compulsory
C204	French -II	Compulsory
C205	Communication Skills (English) - II	Compulsory
GE206A	Basic Accounting	} Elective (Any 1)
GE206B	Logistics & Supply Chain Management	

### SEMESTER 3

C 301	Bakery and Confectionery	Compulsory
C 302	F & B Service - III	Compulsory
C 303	Accommodation Operations - I	Compulsory
C 304	Hotel Law	Compulsory
C 305	Soft Skills Management	Compulsory
DSE 306A	Hospitality Sales	} Elective (Any 1)
DSE 306B	Computer Fundamentals	

### SEMESTER 4

C 401	Quantity Food Production	Compulsory
C 402	F & B Service - IV	Compulsory
C 403	Accommodation Operations - II	Compulsory
C 404	Event Mgmt.	Compulsory
C 405	Food Safety Mgmt. Systems	Compulsory
GE406A	Customer Relationship Mgmt	} Elective (Any 1)
GE406B	Facility Planning	

### SEMESTER 5

C 501	Internship- 15 weeks (Minimum of 45 Compulsory hours per week)	
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### SEMESTER 6

CS 601 A	Sp. in Food Production Mgmt.- I	} Any 1
CS 601 B	Sp. In F & B Service Mgmt. - I	
CS 601 C	Sp. In Accommodation Management- I	
C 602	F& B Control	Compulsory
C 603	Human Resource Management	Compulsory
C 604	Services Marketing	Compulsory
C 605	Hotel Maintenance	Compulsory
GE 606 A	Food Science	} Elective (Any 1)
GE 606 B	Nutrition	

### SEMESTER 7

CS 701A	Sp. in Food Production Mgmt.- II	} Any 1
CS 701B	Sp. In F & B Service Mgmt. - II	
CS 701 C	Sp. In Accommodation Management- II	
C 702	Disaster Management	Compulsory
C 703	Total Quality Management	Compulsory
C 704	Environment Science	Compulsory
C 705	Research Methodology	Compulsory
GE 706 A	Mangerial Economics	} Elective (Any 1)
GE 706 B	Tourism Operations	

### SEMESTER 8

CS 801 A	Sp. in Food Production Mgmt.- III	} Any 1
CS 801 B	Sp. In F & B Service Mgmt. - III	
CS 801 C	Sp. In Accommodation Management- III	
C 802	Project Report	Compulsory
C 803	Organisation Behaviour	Compulsory
C 804	Entrepreneurship Development	Compulsory
C 805	Introduction to Cyber Security	Compulsory

## **B} Bachelors of Science – Hospitality Studies (B.Sc. HS)**

### **Duration - Three years (full time)**

The course is affiliated to the Savitribai Phule Pune University, Pune.

### **ELIGIBILITY**

The minimum eligibility for the course would be HSC (Std.12th) or its equivalent, [assing 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 background a bridge course in science namely 'Basics Hospitality Applied Sciences' will be conducted in the first year of the course. The during of the bridge course will be of four weeks.

### **FEE STRUCTURE**

#### **B.Sc. - H.S. (2020-2021) Tuition Fee - 32,500/-**

#### **Laboratory Fee - 18,000/-**

Tuition fee is charged as fixed by a statutory body Savitribai Phule Pune University.

The fee structure for the academic year 2020-2021 was Rs. 32,500/- towards Tuition Fee & Rs. 18,000/- towards Laboratory Fee amounting to a total of Rs. 50,500 /-. In addition to the above, students are required to pay University charges such as Eligibility fee, registration fee, student activity fee, gymkhana, student welfare, etc. and shall be notified to them from time to time.

# AISSM Society's College of Hotel Management & Catering Technology

## B. Sc. (H.S.) Curriculum

### First Year BSc HS 1st Semester

HS 101	Food Production I	Compulsory
HS 102	Food and Beverage Service- I	Compulsory
HS 103	House Keeping Operations- I	Compulsory
HS 104	Front Office Operations- I	Compulsory
HS 105	Food Production I (Practical)	Compulsory
HS 106	Food and Beverage Service- I (Practical)	Compulsory
HS 107	House Keeping Operations- I (Practical)	Compulsory
HS 108	Front Office Operations- I (Practical)	Compulsory
HS 109	Development of Generic Skills	Compulsory

### Third Year BSc HS 5th Semester

HS 501	Advanced Food Production - I	Compulsory
HS 502	Advanced Food and Beverage Service- I	Compulsory
HS 503	Advanced Accommodation Operations- I	Compulsory
HS 504	Advanced Food Production - I (Practical)	Compulsory
HS 505	Advanced Food and Beverage Service- I (Practical)	Compulsory
HS 506	Advanced Accommodation Operations- I (Practical)	Compulsory
HS 507	Environmental Science - II	Compulsory
HS 508	Communication Skills - II	Compulsory
HS 509	Basic Accountancy Skills	Compulsory

### First Year BSc HS 2nd Semester

HS 201	Food Production II	Compulsory
HS 202	Food and Beverage Service- II	Compulsory
HS 203	House Keeping Operations- II	Compulsory
HS 204	Front Office Operations- II	Compulsory
HS 205	Food Production II (Practical)	Compulsory
HS 206	Food and Beverage Service- II (Practical)	Compulsory
HS 207	House Keeping Operations- II (Practical)	Compulsory
HS 208	Front Office Operations- II (Practical)	Compulsory
HS 209	French	Compulsory

### Third Year BSc HS 6th Semester

HS 601	Research Project	Compulsory
HS 602	Advanced Food Production - II	} Elective (Any 1)
HS 603	Advanced Food and Beverage Service- II	
HS 604	Advanced Accommodation Operations- II	} Elective (Any 1)
HS 605	Advanced Food Production - II (Practical)	
HS 606	Advanced Food and Beverage Service- II (Practical)	} Elective (Any 1)
HS 607	Advanced Accommodation Operations- II (Practical)	
HS 608	Entrepreneurship Development	} Elective (Any 1)
HS 609	Principles of Management	
HS 610	Tourism Operations	} Elective (Any 1)
HS 611	Hotel Related law	
HS 612	Food Science	Compulsory

### Second Year BSc HS 3rd Semester

HS 301	Food Production III	Compulsory
HS 302	Food and Beverage Service- III	Compulsory
HS 303	Accommodation Operations- I	Compulsory
HS 304	Food Production III (Practical)	Compulsory
HS 305	Food and Beverage Service- III (Practical)	Compulsory
HS 306	Accommodation Operations- I (Practical)	Compulsory
HS 307	Environmental Science - I	Compulsory
HS 308	Communication Skills - I	Compulsory

### Second Year BSc HS 4th Semester

HS 401	Internship- 16 weeks	Compulsory
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### EXAMINING BODY (APPLICABLE FOR BOTH COURSES)

The Savitribai Phule Pune University, Pune conducts semester end exams in Theory and Practicals.

- Students should have a minimum of 75% attendance in each subject (Theory & Practical) as recommended to be eligible to appear for the examination.
- Student must obtain a minimum of 40% marks in each subject (Theory, Practical & Internal) to be declared as passed.

Conduct of Examinations: (Based on the rules governed by Savitribai Phule Pune University, Pune).

### INTERNAL EXAMS

Every subject shall be assessed by the subject teacher on the basis of the Internal Exams conducted at the Institute level. It is based on unit test, assignments and continuous assessment (for practical) as prescribed in the curriculum of SPPU.



# AISSM Society's College of Hotel Management & Catering Technology

## **RULES & REGULATIONS**

1. Students are expected to be in the college by 7.45 am. College gates close at 8 am.
2. During monsoon a 10 minute buffer will be allowed including students travelling by local trains.
3. Punctuality is a life skill hence always do your best to report on time for lectures and practicals.
4. Your grooming will be checked by the appropriate grooming committee representative at the entrance daily.
5. An identity card to be worn throughout theory classes is mandatory.
6. Mobile phones can only be used in the Amphi-Theatre and Car-Park.
7. They may be confiscated if used otherwise unless an emergency with prior permission.
8. Students are prohibited from playing any music, games and sports in the college premises or entrance.
9. Students must regularly update themselves with college activities and updates via notice board and College Website.
10. Loss/Damage/Theft of personal valuables, cash, gadgets or any other property is the OWNERS responsibility.
11. The institution cannot be held liable under any circumstances for claims and further consequential loss.
12. Smoking, consuming alcohol and tobacco are strictly prohibited within the college premise and 500 meters outside.
13. No Chewing of Gum while in the college premises
14. Practical to be attended in complete designated uniforms availed from the college and appropriate kit.

# AISSM Society's College of Hotel Management & Catering Technology

## RULES & REGULATIONS

### Anti - Ragging

As per the directives from Savitribai Phule Pune University, Pune, to prevent ragging activities in colleges, our institute has in place a anti-ragging committee. This committee includes member representatives from teaching faculty, non teaching faculty, parent, students, local media, member of a social organization (NGO) and Inspector In charge

It is mandatory to fill the undertaking below form when you start a new academic year. Use any one of the link.

<https://amanmovement.org/registration/public/amanmovement/Affidavit.php>

[https://antiragging.in/site/affidavits\\_registration.aspx](https://antiragging.in/site/affidavits_registration.aspx)

### Anti Ragging Committee

Name	Designation / Representative	Address	Contact No.
Dr. Sonali Jadhav	Chairman	F-24, Shiramnagar Hsg. Soc., Aundh, Pune – 411007	9881401482
Inspector Incharge	Senior Police Inspector Shivajinagar Police station	Shivajinagar Police station, Pune – 411005	020-25536263
Mr. Avinash Rajput	Local Media Representative	Pune Mirror, Fergusson College Road, Pune – 411004	9822501234
Mr. Anant Gogte	NGO Representative	17, Vidyavilas Colony, ITI Road, Aundh, Pune – 411007	9422507972
Dr. Honey Tyagi	Faculty Representative	B-701 Ganga Orchard, Koregaon Park Annex, Mundhwa, Pune-411036	7875552678
Mr. Ajay Dangat	Non Teaching Staff Representative	Survey No.5, Shivne, NDA Road, Near Maruti Mandir, Pune-411023	8007939595
Ms. Niraja Wadke	Student Representative	B-603 Sun Orion Society, Vadgaon BK, Pune-411041	9422515649
Ms. Sakhi Wadke	Parent Representative	B-603 Sun Orion Society, Vadgaon BK, Pune-411041	9420724748

All the students must wear the College uniform & be well groomed at all times. The following uniforms are to be worn for various practical & theory sessions. Standard College Uniform (To be worn during classroom session)

Standard College Uniform (To be worn during classroom session) :

- Black trouser
- White full sleeves shirt
- Prescribed College tie
- Black shoes with lace
- Black socks

### **PRACTICAL UNIFORMS**

#### **Food Production**

##### **For Boys**

- Chef cap
- White chef coat
- Plain black trousers
- White apron
- Black shoes with lace
- Black socks.

##### **For Girls**

- Chef cap
- White chef coat, plain black trousers
- Black apron
- Black shoes with lace
- Black socks

#### **Food and Beverage Service :**

##### **For Boys & Girls**

- White full sleeves shirt
- Black trousers
- Waist coat / Apron
- Prescribed College Tie
- Closed black shoes.
- Black socks
- Serviettes

##### **Front Office**

- Prescribed Front Office Uniform consisting of Blazer
- White full sleeved shirt
- Prescribed College Tie
- Navy Blue Trousers
- Navy Blue Blazer
- Black shoes with lace

#### **House Keeping :**

##### **For Boys**

- T-Shirt & Black trouser
- Dusters

##### **For Girls**

- T-Shirt & Black trouser
- Dusters

*We look forward to having you with us ... soon !!*



MOU signed with Athlone  
Institute of Technology, Ireland



Team Ireland from AIT at Atithya 2019



Unveiling of College Casserole 2019

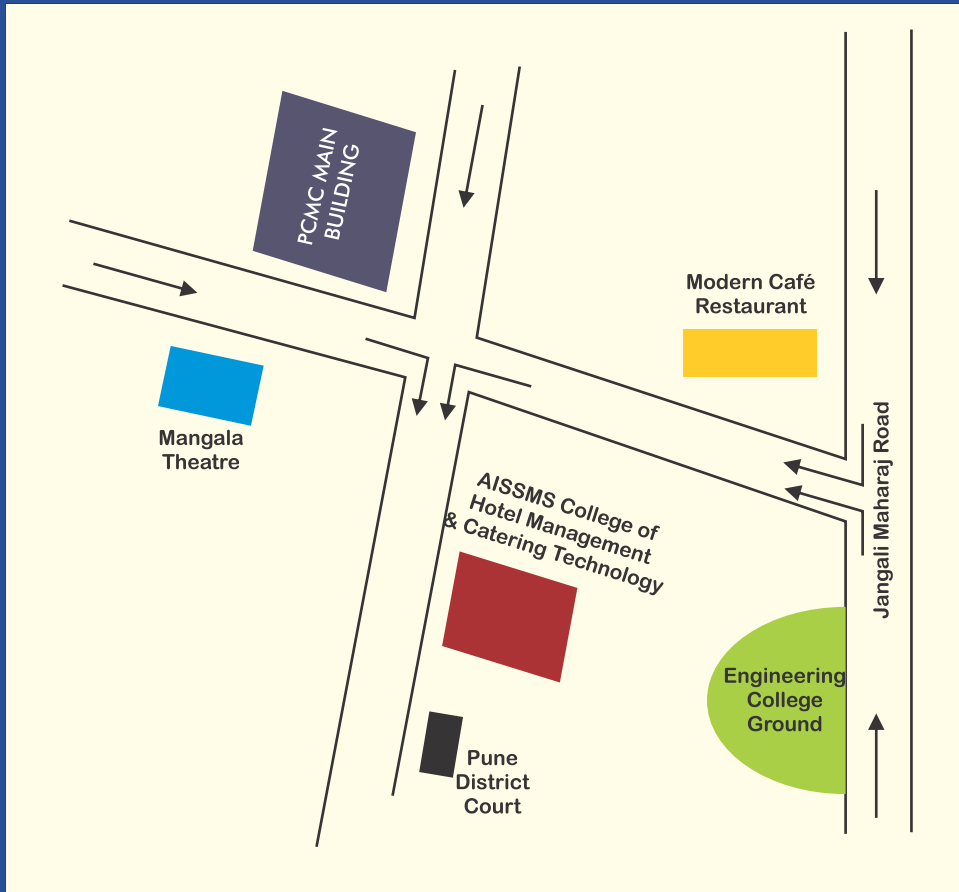


Free Wi-Fi facility



Assembly at amphitheatre





## LOCATION MAP

**Nearest Railway Station : Shivajinagar**  
Distance in km : 1.5

**Nearest Airport : Lohagaon, Pune**  
Distance in km : 17



# AISSMS

**COLLEGE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY**

55-56, Shivajinagar, Pune - 411 005, Maharashtra, India

NEW BEGINNINGS, ENDLESS POSSIBILITIES

Approved by AICTE, New Delhi, Recognized by the Government of Maharashtra  
and Affiliated to Savitribai Phule Pune University.

Accredited by NAAC with 'A' Grade

NBA Accredited for BHMCT from 2017-2018 to 2021-2022



55-56 Shivajinagar, Pune - 411 005 (India).

Tel. No.: (020) 25511655, 25521365 | Tele+Fax : (020) 25520488,

E-mail : [info@aissmschmct.in](mailto:info@aissmschmct.in) | Website : [www.aissmschmct.in](http://www.aissmschmct.in)