All India Shri Shivaji Memorial Society’s
College of Hotel Management & Catering Technology
(Approved by AICTE and Affiliated to Savitribai Phule Pune University)
NAAC Accredited Grade “A”
### GOVERNING BODY

<table>
<thead>
<tr>
<th>Sr. No.</th>
<th>Name</th>
<th>Designation</th>
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<tbody>
<tr>
<td>1</td>
<td>Shri Digvijay Ramrao Raje Bhosale</td>
<td>Chairman (Society)</td>
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<tr>
<td>2</td>
<td>Shri Malojiraje Chhatrapati</td>
<td>Member (Society)</td>
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<td>3</td>
<td>Shri Ajay Uttamrao Patil</td>
<td>Member (Society)</td>
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<td>4</td>
<td>Shri Praneel Dhaityasheel Ingale</td>
<td>Member (Society)</td>
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<td>5</td>
<td>Shri Viraj Ramesh Shirole</td>
<td>Member (Society)</td>
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<td>6</td>
<td>Shri Regional Officer, Member Secretary, WRC, AICTE, Mumbai</td>
<td>Member (AICTE, Regional Officer) Ex-Officio</td>
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<tr>
<td>7</td>
<td>Shri</td>
<td>Member (AICTE Nominee) Industrialist / Technologist / Educationalist</td>
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<tr>
<td>8</td>
<td>Dr. E. B. Khedkar</td>
<td>Member (University / State Board of Technical Education Nominee)</td>
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<tr>
<td>9</td>
<td>Shri Joint Director of Technical Education, R.O., Pune</td>
<td>Member (Government of Maharashtra / DTE Nominee) Ex-Officio</td>
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<td>10</td>
<td>Shri</td>
<td>Member (Government of Maharashtra, Nominee) Industrialist / Technologist / Educationalist</td>
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<tr>
<td>11</td>
<td></td>
<td>Member (Faculty)</td>
</tr>
<tr>
<td>12</td>
<td>Mrs. Rasika Ravindra Gumaste Assistant Professor</td>
<td>Member (Faculty)</td>
</tr>
<tr>
<td>13</td>
<td>Dr. Sonali Jadhav</td>
<td>Member – Secretary (Principal / Director / Dean of the Institute)</td>
</tr>
</tbody>
</table>
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’ 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 culminates 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
The All India Shri Shivaji Memorial Society was established in 1917 as an educational and social welfare organization by the erstwhile Royal Houses of Kolhapur, Indore & Gwalior, with the benevolent mission of welfare through academics.

The heritage AISSMS building is an architecture masterpiece by Rao Bahadur B.P. Jagtap.

The foundation stone of the All India Shri Shivaji Memorial Society was laid at hands of H.R.H. the Prince of Wales on 19th November 1921, with an imposing statue of Chhatrapati Shivaji Maharaj. The statue was executed by the famous sculptor Nanasaheb Karmarkar.

AISSM Society’s College of Hotel Management & Catering Technology is one of the 18 educational institutes of the AISSMS. All institutes impart quality education, through its various institutions. AISSMS has provided the society with exemplary citizens. Some prominent personalities have been the alumni of Shri Shivaji Preparatory Military School (SSPMS), the flagship institution of the AISSMS. The students are prepared to maintain discipline and regularity, which help them greatly in their future lives.

Modern infrastructure, excellent faculty, proper course delivery and continual improvement are some of the highlights of AISSMS institutions.
1. AISSM Society's Institute of Technology, Pune - 1
3. AISSM Society's College of Engineering, Pune - 1
4. AISSM Society's College of Engineering (PG), Pune - 1
5. AISSM Society's Polytechnic, Pune - 1
6. AISSM Society's II shift Polytechnic, Pune - 1
7. AISSM Society's Polytechnic (IGNOU), Pune - 1
8. AISSM Society's College of Pharmacy, Pune - 1
9. AISSM Society's College of M. Pharmacy, Pune - 1
10. AISSM Society's College of Pharmacy (Ph.D. Research Centre), Pune - 1
11. AISSM Society's College of H.M.C.T. (BHMCT), Pune -5
12. AISSM Society's College of H.M.C.T. (B.Sc.H.S.), Pune - 5
13. AISSM Society's Institute of Information Technology, Pune - 1
14. AISSM Society's Institute of Management (MBA), Pune -1
15. AISSM Society's Shri Shivaji Preparatory Military School, Pune – 5 (Secondary),
16. AISSM Society's Shri Shivaji Preparatory Military School, Pune 5 (HSC Science & Commerce)
17. AISSM Society's Shri Shivaji Preparatory Military School, Pune -5 (MCVC)
18. AISSM Society's Shri Shivaji Preparatory Military Primary Boarding School, Pune -5
19. AISSM Society's Shri Shivaji Preparatory Military Day School & Junior College, Pune - 1 (Secondary)
20. AISSM Society's Shri Shivaji Preparatory Military Day School & Junior College, Pune -1 (HSC)
21. AISSM Society's Shri Shivaji Preparatory Military Day School & Junior College, Pune -1 (MCVC)
22. AISSM Society's Shri Shivaji Preparatory Military Primary Day School, Pune-1
23. AISSM Society's Shri Shivaji Preparatory Military Nursery School, Pune - 1
We at AISMS 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
The AISSMS College of Hotel Management & Catering Technology was established in 1997 to impart education & technical knowledge to the aspiring hospitality professionals. 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 has always strived hard to excel in the field of hospitality education.

NAAC Accreditation
The students of our college have featured in the Savitribai Phule Pune University, Pune merit list, ever since the establishment of the college. 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.

ISO CERTIFICATION
The AISSMS College of HMCT has been a certified Institute for ISO 9001-2000 since July 2004. In the year 2010 the college has successfully re-registered under ISO 9001-2008.

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.

It is therefore, necessary that the personnel working in this dept. be well versed in the required culinary skills. We at AISSMS College of HMCT, are fully geared to impart the necessary knowledge to our students in various phases. In regard the 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 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 to actually cook the entire menu for the day under the guidance of our efficient 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.

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.

Bakery

The students are given practical training in bakery and confectionery. They learn the finer nuances of cake decorations and specialty baked products. Food production elective provides opportunities for students to study planning, designing and operations of the food production department.
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.

Mock Bar

It comprises of a well laid out display of alcoholic beverages (mock) fitted 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 of any 5 star hotel which are Front Office and Housekeeping. Both these departments have to co-ordinate with each other for an effective operation and to provide comfort to the guest.

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 customer satisfaction and general etiquettes required for accommodation department.

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:

Theme Guest Rooms
Students are trained in these rooms which are designed as per the norms & requirements of a star hotel. 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.

Housekeeping Lab
This is the core lab of the dept. where various allied housekeeping activities like, mending of uniforms, flower arrangements, swatches, laundry & other support services are taught to the students.

Front Office Lab
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 front office counter & other necessary equipments to give a feel of the department.

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.

Students are motivated to develop their creative instinct during their practical hours such as flower arrangements and interior decoration.
**Computer Laboratory**
We have a centralized computer lab with forty computers dedicated to students’ learning. The laboratory is equipped with the latest hardware and broadband internet connectivity. The students can also train in English language software installed in all the computers.

**Library**
The college has a well stocked and organized library having 3,940 titles and 10,451 volumes. Facilities of reprography, LAN, internet connectivity, book bank, and educational multimedia packages are available and accessible to students of the institute. The library also has the subscription to EBSCO database (International e-journal) and JOHAR (national e-journal). We also have a database of cds, dvds, cassettes - ranging from soft skills to English speaking to French speaking skills. Students are encouraged to utilize the resources and benefit from them.

**Training & Placement Cell**
AIISSMS 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 AIISSMS 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 Exposure Training for students**
The internship is a first-hand exposure to five star hotel operations and gives a practical learning to the theoretical inputs as provided by the college. Students also get clarity of real-time hotel working and helps them chose their preferred department of work in hotels. Students are placed in preferred choice of city in India by the college. Should they wish to train in a foreign country, placement is required to be done by students themselves.

<table>
<thead>
<tr>
<th>S. No.</th>
<th>Course</th>
<th>Duration</th>
<th>Placement Start time</th>
<th>Training Start time</th>
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<tbody>
<tr>
<td>1</td>
<td>B.H.M.C.T.</td>
<td>Twenty Weeks</td>
<td>February</td>
<td>June 1</td>
</tr>
<tr>
<td>2</td>
<td>B.Sc. H.S.</td>
<td>Sixteen Weeks</td>
<td>July</td>
<td>November mid</td>
</tr>
</tbody>
</table>
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 in January, February, March, April, September and October each year.

<table>
<thead>
<tr>
<th>OUR RECRUITERS</th>
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<tbody>
<tr>
<td><strong>Conrad</strong></td>
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<td><img src="image" alt="Conrad" /></td>
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<tr>
<td><strong>Taj Group of Hotels</strong></td>
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<td><img src="image" alt="Taj" /></td>
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<tr>
<td><strong>Court Yard by Marriot, Pune</strong></td>
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<td><img src="image" alt="Court Yard" /></td>
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<tr>
<td><strong>ITC Grand Maratha</strong></td>
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<td><img src="image" alt="ITC Grand Maratha" /></td>
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<tr>
<td><strong>Hyatt Group</strong></td>
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<tr>
<td><strong>Four Seasons, Mumbai</strong></td>
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<td><img src="image" alt="Four Seasons, Mumbai" /></td>
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<tr>
<td><strong>Radisson</strong></td>
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<td><img src="image" alt="Radisson" /></td>
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<tr>
<td><strong>Ishanya Mall</strong></td>
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SUPPORTS SERVICES

**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.

**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.

**Other Facilities**
- Audio Visual room
- Maintenance room
- Broadband internet facility & networking
- Seminar Hall
- Assembly Hall
- Ladies Hostel
- Dispensary
- Amphi Theatre
- Cafeteria
- Recreation Hall
- Play Ground
- Bank
- Ample parking space
- 24 hour power backup through generator.
- Boys Hostel

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

**TIMINGS**
All working days (Monday to Friday)
- 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
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 nationally. With each passing year, we witness premier colleges from all across the country participate with great gusto, in the three day festivities.
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.

International Bread Day
The College celebrates International Bread Day on 8th October every year. There is a large display and sale of various decorative and novelty cakes, International breads, salt dough sculptures and other display breads & a wide variety of sugar craft decorations and decorative eggs. It is an ideal platform for the students to display their bakery skills. Alternately, intra-college baking competition is also held which witnesses enthusiastic participation and showcase of our students’ talent.

Commodities’ Exhibition
An exhibition is organized by the Food Production department showcasing various commodities used for cuisines world wide. The aim for organizing the exhibition is to acquaint the new students to the various exotic commodities used in food production world wide and to create awareness amongst the students regarding the same.

World Tourism Day
Tourism Day is celebrated on 27th September in a grand manner. The students are dressed in traditional costumes of various states of India followed by presentations on numerous aspects such as Health Tourism, Adventure Tourism, Eco-Tourism, etc. with India as a Tourist Destination.
Yugandhara
As part of the Vidyarthi Vyaktimotva Vikas Programme under SPU, we organize various workshops, lectures on entrepreneurship, health, fitness grooming etc. further development of our female students.

Workshops, Seminars and Guest Lectures
The college organizes workshops to enhance skills and to develop students’ approach towards learning by emphasizing on practical application of the knowledge. Eminent personalities from the industry are invited to share their experiences with the students and faculty.

Sports Activities
College organizes several sports events for the students. Competitions are conducted in each of these sports on the Sports Day.

Short Courses
The College also conducts multiples batches of short courses spanning two weeks each during summers these courses have gained tremendous popularity amongst the housewives, entrepreneurs, connoisseurs, students and young professionals.
Social Welfare Activities (Blood Donation Camp)
College has always taken an initiative in working towards social cause. With this in view a ‘Blood Donation Camp’ is organized in the College every year by a reputed Serological Institute.

NATIONAL SERVICE SCHEME
The college has an active participation in the NSS launched under the guidance of Savitribai Phule Pune University, Pune. Various activities are conducted by the students of NSS aiming at upgradation of the social status of the deprived ones which has a great impact on the society at large. The last two years has witnessed our NSS students volunteers under able guidance of faculty in charge adopt a small village called Andgoon, and spend a week working towards welfare of the village. This includes spreading general awareness, cleanliness and hygiene habits and general welfare of the locals.
## CROWNING GLORY BHMCT PUNE UNIVERSITY TOPPERS

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

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

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

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

He should also have appeared for MAH/HM/CET securing a non-zero score. The said CET is conducted by the Directorate of Technical Education (DTE) and the notification regarding the date of CET, application and admission procedure for the same is published in reputed newspapers or can also be accessed on the DTE website www.dte.org.in. The advertisement for admissions against vacant seats will be published in local newspapers by the College.

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 2017-2018 is Rs. 1,19,545/- towards Tuition Fee & Rs. 11,955/- towards Development Fee amounting to a total of Rs. 1,31,500/-. In addition to the above, students are required to pay eligibility fee, registration fee, and examination fee to the Savitribai Phule Pune University, Pune, as per actuals and shall be notified to them from time to time.
The Curriculum for BHMCT offers a choice based credit system.

<table>
<thead>
<tr>
<th>SEMESTER 1</th>
<th>SEMESTER 5</th>
</tr>
</thead>
<tbody>
<tr>
<td>C 101 Food Production - I</td>
<td>CIT 501 Industrial Training</td>
</tr>
<tr>
<td>C 102 F &amp; B Service - I</td>
<td></td>
</tr>
<tr>
<td>C 103 Basic Rooms Division - I</td>
<td></td>
</tr>
<tr>
<td>AE 104 Commodities</td>
<td></td>
</tr>
<tr>
<td>AE 105 Basic Accounting</td>
<td></td>
</tr>
<tr>
<td>AE 106 Tourism Operations</td>
<td></td>
</tr>
<tr>
<td>SE 107 Communication Skills (English) - I</td>
<td>Any 1</td>
</tr>
<tr>
<td>SE 108 French - I</td>
<td></td>
</tr>
<tr>
<td>Compulsory</td>
<td></td>
</tr>
<tr>
<td>Any 2</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SEMESTER 2</th>
<th>SEMESTER 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>C 201 Food Production - II</td>
<td>CEA 601 Sp. in Food Production Mgmt. - I</td>
</tr>
<tr>
<td>C 202 F &amp; B Service – II</td>
<td>CEB 601 Sp. In F &amp; B Service Mgmt. - I</td>
</tr>
<tr>
<td>C 203 Basic Rooms Division - II</td>
<td>CEC 601 Sp. In Housekeeping Mgmt. - I</td>
</tr>
<tr>
<td>AE 204 Food Science</td>
<td>CED 601 Sp. In Front Office Mgmt. - I</td>
</tr>
<tr>
<td>AE 205 Hospitality Sales</td>
<td>C 602 Introduction to cyber security and information security</td>
</tr>
<tr>
<td>SE 206 Communication Skills (English) - II</td>
<td>Compulsory Elective (Any 1)</td>
</tr>
<tr>
<td>SE 200 207 French - II</td>
<td>AE 603 Human Resource Mgmt.</td>
</tr>
<tr>
<td>SE 208 Computer Fundamental</td>
<td>AE 604 Services Mkgt.</td>
</tr>
<tr>
<td>Compulsory</td>
<td>SE 605 Event Mgmt.</td>
</tr>
<tr>
<td>Any 1</td>
<td>SE 606 Hotel Information System</td>
</tr>
<tr>
<td>Any 2</td>
<td>SE 607 National Service Scheme</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SEMESTER 3</th>
<th>SEMESTER 7</th>
</tr>
</thead>
<tbody>
<tr>
<td>C 301 Bakery &amp; Confectionary</td>
<td>CEA 701 Sp. in Food Production Mgmt. II</td>
</tr>
<tr>
<td>C 302 F &amp; B Service - III</td>
<td>CEB 701 Sp. In F &amp; B Service Mgmt. II</td>
</tr>
<tr>
<td>C 303 Accommodation Operations- I</td>
<td>CEC 701 Sp. In Housekeeping Mgmt. II</td>
</tr>
<tr>
<td>AE 304 Hotel Accounting</td>
<td>CED 701 Sp. In Front Office Mgmt. II</td>
</tr>
<tr>
<td>AE 305 Environment Science</td>
<td>AE 702 Food Safety Mgmt. Systems</td>
</tr>
<tr>
<td>AE 306 Hotel Law</td>
<td>SE 703 Total Quality Mgmt.</td>
</tr>
<tr>
<td>SE 307 Soft Skills Mgmt.</td>
<td>SE 704 MICE</td>
</tr>
<tr>
<td>SE 308 Ticketing</td>
<td>SE 705 Customer Relationship Mgmt.</td>
</tr>
<tr>
<td>Compulsory</td>
<td>In Hospitality</td>
</tr>
<tr>
<td>Any 2</td>
<td>SE 706 Facility Planning</td>
</tr>
<tr>
<td>Any 1</td>
<td>SE 707 Small Business Mgmt.</td>
</tr>
<tr>
<td></td>
<td>SE 708 Hotel Maintenance</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SEMESTER 4</th>
<th>SEMESTER 8</th>
</tr>
</thead>
<tbody>
<tr>
<td>C 401 Quantity Food Production</td>
<td>CEA 801 Sp. in Food Production Mgmt. III</td>
</tr>
<tr>
<td>C 402 F &amp; B Service – IV</td>
<td>CEB 801 Sp. In F &amp; B Service Mgmt. III</td>
</tr>
<tr>
<td>C 403 Accommodation Operations -II</td>
<td>CEC 801 Sp. In Housekeeping Mgmt. III</td>
</tr>
<tr>
<td>AE 404 F&amp;B Controls</td>
<td>CED 801 Sp. In Front Office Mgmt. III</td>
</tr>
<tr>
<td>AE 405 Principles of Management</td>
<td>CP 802 Project Report</td>
</tr>
<tr>
<td>SE 406 Advanced Baking</td>
<td>Compulsory</td>
</tr>
<tr>
<td>SE 407 Bartending</td>
<td>AE 803 Organization Behavior</td>
</tr>
<tr>
<td>SE 408 Housekeeping in allied sectors</td>
<td>Any 1</td>
</tr>
<tr>
<td>SE 409 Entrepreneurship Development</td>
<td>AE 804 Managerial Economics</td>
</tr>
<tr>
<td>Compulsory</td>
<td></td>
</tr>
<tr>
<td>Any 1</td>
<td></td>
</tr>
</tbody>
</table>

| Compulsory Elective (Any 1)          |                                      |
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 B. Sc. H. S. Course is recommended to be (10+2) HSC with English or its equivalent passing with the minimum 50% marks in aggregate, (45 % in case candidates of backward class categories belonging to Maharashtra state.)

For the students other than Science stream a bridge course “Basic Science of Hospitality Studies” must be conducted in the beginning of the First Year Course. Duration of this bridge course is FOUR weeks with workload of 40 hrs of teaching workload per week. The lecture of 50 minutes be conducted.

FEE STRUCTURE

B.Sc. - H.S. (16-17) 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 2016-17 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 eligibility fee, registration fee, and examination fee to the Savitribai Phule Pune University, Pune as per actuals and shall be notified to them from time to time.
### First Year Semester 1 and Semester 2 (Annual)
- HS 101 Fundamentals of Food Production Principles (HS)
- HS 102 Fundamentals of Food & Beverage Service Methodology (HS)
- HS 103 Rooms Division Techniques (HS)
- HS 104 Tourism Operations
- HS 105 Food Science
- HS 106 Principles of Nutrition
- HS 107 Communication Skills (English / French)
- HS 108 Information Systems
- HS 109 Fundamentals of Food Production Principles (HS)
- HS 110 Fundamentals of Food & Beverage Service Methodology (HS)
- HS 111 Rooms Division Techniques (HS)
- HS 112A Information Systems
- HS 112B Communication Skills (English /French)

### Second Year Semester 1
- HS 201 Principles of Quantity Food Production (HS)
- HS 202 Beverage Service Methodology (HS)
- HS 203 Accommodation Techniques (HS)
- HS 204 Principles of Management
- HS 205 Basic Principle of Accounting
- HS 206 The Science of Hotel Engineering
- HS 207 Principles of Quantity Food Production (HS)
- HS 208 Beverage Service Methodology (HS)
- HS 209 Accommodation Techniques (HS)

### Second Year Semester 2
- HS 210 Project Report (HS)
- HS 211 Industrial Training (HS)

### Third Year Semester 3
- HS 301 Advanced Food Production Systems (HS)
- HS 302 F&B Service Techniques & Management (HS)
- HS 303 Accommodation Operations Techniques (HS)
- HS 304 Hotel Accounting Procedures
- HS 305 Hospitality Marketing Management
- HS 306 Hotel Law Practices
- HS 307 Advanced Food Production Systems (HS)
- HS 308 F & B Service Techniques & Mgmt. (HS)
- HS 309 Accommodation Operations Techniques (HS)
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 Internal Examiner / Subject teacher on the basis of the Internal Exams conducted at the Institute level, assignments, attendance and the overall performance of the student throughout the semester.
1. Students should abide by the rules and regulations framed by the College from time to time.

2. Attendance from the first day of every semester and on every national / college function is compulsory, failing which, the student is liable to be fined.

3. No student would be eligible to appear for the University Examination, unless he/she has paid all his/her dues, completed his/her term work and must have registered minimum 75% attendance as per the University norms.

4. Students should be punctual in attending all theory & practical classes. Break timings should be strictly adhered to.

5. In case of leave on medical grounds, the student must inform the College immediately and submit the Medical Certificate later for office record.

6. Internal marks will be granted to the student on the basis of his/her attendance, conduct and performance during the tutorials/ internal examination.

7. The Principal is liable to punish/fine any student on the basis of his/her continued absence, misconduct/ misbehaviour or unsatisfactory performance.

8. A student may be refused admission to practical and/or lectures, and may be marked absent if he/she has failed to bring the required journals, uniforms and equipment etc.

9. Failed students will be permitted to appear for the examination as per the rules laid down by Savitribai Phule Pune University, Pune.

10. Students are expected to be well groomed and well behaved within the College premises.

11. Students are required to carry the College Identity Card on person within the College premises.

12. All students should be in prescribed uniform as per the Dress Code.

13. Vehicles should be parked only in the demarcated parking lot, under lock & key. College will not be responsible for any losses or damage caused to their vehicles.

14. Students must inculcate the habit of regularly reading the notices put up on the notice board.

15. Smoking, consumption of alcohol, use of drugs and ragging in any form is strictly prohibited in the College campus.
16. Students should hand over their lockers, return all library books and clear all other dues at the end of each academic year.

17. Students shall not go to the press or any publicity media without prior permission of the Principal.

18. Any changes in the residential address and phone numbers of the student must be intimated to the College Office immediately.

19. Each student is supposed to follow the restaurant and dining hall rota duties, as put up on the notice board from time to time.

20. Lunch given in the College is not an obligation on the part of the College. Students are required to accept whatever is offered as Training Food.

21. Vacation Training, Industrial Training and Out Door Catering (ODC) in hotels is compulsory and every student must complete the training satisfactorily, followed by the submission of Training Report.

22. Students will not attend private Out Door Catering (ODC) during their tenure in the College, without prior permission of the Principal, failing which strict action would be taken. Students are expected to take part in indoor / outdoor catering arranged by the College only.

23. Parents/Guardians should to keep in touch with the College regularly with regard to the progress of their ward.

24. No student is allowed to use Mobile phones during lecturers and other academic activities in the College premises. Offenders will be fined & the mobile phone may be confiscated.

**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, reporter, member of a social organization (NGO).
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
- Checkered chef trousers
- White apron
- Scarf (as prescribed)
- Black shoes with lace
- Black socks.

For Girls
- Chef cap/white head scarf
- White chef coat, checkered chef trousers
- White apron
- Scarf (as prescribed)
- Black shoes with lace
- Black socks

Food and beverage service:

For Boys & Girls
- White full sleeves shirt
- Black trousers
- Sleeveless Dinner Jacket / Apron
- Black bow-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
- White lab coat & house keeping College cap
- Dusters

For Girls
- White lab coat & house keeping College scarf
- Dusters

We look forward to having you with us ... soon !!
LOCATION MAP

Nearest Railway Station : Shivajinagar
Distance in km : 1.5

Nearest Airport : Lohagaon, Pune
Distance in km : 17

All India Shri Shivaji Memorial Society’s
COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY
(Approved by All India Council for Technical Education, New Delhi,
Recognised by Govt. of Maharashtra & Affiliated to Savitribai Phule Pune University)

55-56 Shivajinagar, Pune - 411 005 (India).
Tel. No.: (020) 25511655, 25521365 | Tele+Fax : (020) 25520488,
E-mail : info@aissmschmct.in | Website : www.aissmschmct.in