

Dr.Sonali Jadhav

It gives me immense pleasure to present our fresh Hotel Management graduates to the world of hospitality. These students have braved many challenges primarily the pandemic. However, they showed great interest and have actively participated in events and webinars that were conducted online. The faculty members played an important role and put their best foot forward to teach the students virtually and encouraged online learning.

Some would like to take the entrepreneurship route while others want to do internships abroad. As they are ready to fly, I wish them the very best and urge the industry to support them with opportunities to prove themselves.

Our college is not merely an institution; it is a nurturing ground for future leaders in the hospitality industry. Your journey here is not just about acquiring knowledge but also about developing a passion for excellence, a keen eye for detail, and the ability to thrive in diverse and challenging environments.

Dr. Sonali Jadhav Principal.



Dr.Sameer Diwanji

Our comprehensive training initiatives are meticulously crafted to ensure that you are well-equipped with the skills and knowledge demanded by the ever-evolving professional landscape. The curriculum is designed to strike a balance between theoretical learning and practical application, preparing you for the challenges of the real world. Workshops, seminars, and guest lectures by industry experts provide valuable insights, bridging the gap between classroom education and industry requirements.

When it comes to placement opportunities, our college takes pride in fostering strong relationships with reputable companies. The campus placement process is not just about securing jobs; it's about finding the right fit for your unique skills and aspirations. We facilitate a seamless interaction between students and prospective employers, ensuring that your talents are recognized and appreciated in the job market.

Internship experiences are a cornerstone of our approach to practical learning. Whether through internships, industrial visits, or hands-on projects, you will have the chance to apply theoretical concepts in real-world settings. These experiences not only enhance your employability but also provide a deeper understanding of your chosen field. In conclusion, the college's Training and Placement program is a gateway to a world of opportunities. Embrace the learning experiences, seize every chance to develop your skills, and approach the journey with confidence.

Dr. Sameer Diwanji
Assistant Professor
&
Training & Placement
Head.



CULINARY

Siddhant Medhekar is a final-year hospitality student passionate about culinary arts. His journey includes a 6-month Industrial Training as a pastry chef at "The Address Dubai Mall Hotel, UAE", where he honed his skills. Dedicated and goal-oriented, He enthusiastically approaches his work, always eager to learn and adapt. His confidence and positive outlook fuel his commitment to excellence. He secured 1st place in an internal culinary competition. A member of the Training & Placement Student Committee for 2023-24. His commitment extends to obtaining a basic food safety and hygiene certification. Looking forward, He aspires to pursue a Master's in Culinary, envisioning a future as a chef in a Michelinstarred restaurant. Ultimately, he dreams of owning a restaurant where he can showcase his culinary expertise. With a blend of skills, experience, and a relentless pursuit of excellence.





Sahil Virdi, stands out as a critical thinker and adaptable individual, showcasing a multifaceted skill set. He completed his industrial training at "Attitude Lagoon Resort in Mauritius" which not only reflects dedication but also resulted in the well-deserved Star Trainee Award. Beyond the professional sphere, his versatility extends to sports, notably securing 2nd place in an inter-hotel volleyball competition. This dynamic combination of analytical thinking, adaptability, and excellence in both professional and extracurricular activities underscores his holistic approach to personal and professional development. Armed with these achievements, He has poised for continued success, bringing a unique perspective to any endeavor he undertakes.

My name is Rajnandinee Pankaj Gawade, I am a passionate and skilled home baker. My culinary journey began with a short bakery course at AISSMS College of Hotel Management and Catering Technology (CHMCT), where she acquired the fundamental skills to transform her passion into expertise. Eager to broaden her horizons, she ventured to the culinary hub of Dubai for industrial training at the renowned Address Boulevard. Her time at Address Boulevard not only enriched her professional repertoire but also allowed her to infuse international flavors and techniques into her craft. Rajnandinee's journey as a home baker,





Vivek Kumar Singh, a dedicated and passionate student known for his magnetic personality, has left an indelible mark as a Mageircophile (a lover of magic and mystery) in our college community. Notably, Vivek took the lead in the bakery team, showcasing his culinary skills and organizational prowess. This role required a blend of creativity and precision, and Vivek rose to the occasion with flair. Vivek's ability to seamlessly integrate his passion for magic, culinary expertise, and leadership qualities reflects his diverse talents and commitment to excellence.

Avadhut Deshmukh, a student with a keen interest in the culinary arts, stands out as a quiet yet immensely talented individual. Despite being an introvert, Avadhut's passion for cooking speaks volumes about his character. His culinary skills have been nurtured and refined, and he has dedicated considerable time to honing his craft. Notably, Avadhut completed a sixmonth training program in Ambre, Mauritius, where he undoubtedly gained valuable experience in a diverse and vibrant culinary landscape.





Riya Chougale, a determined T.Y. BSc-1 student, is a hard-working and driven individual who thrives on challenges. Her commitment to culinary excellence is evident in her pursuit of job and internship opportunities abroad. Riya's resilience and work ethic were put to the test during her six-month college internship at Ambre Resort in Mauritius, where she not only faced challenges head-on but successfully completed her assignment. Her dedication to her craft did not go unnoticed, as she received a chef's appreciation letter, a testament to her skill and commitment...

Rahul Padmakar Gavande, T.Y. BSc student, stands out as an ambitious and driven individual in the culinary field. Eager to broaden his horizons, Rahul has expressed a keen interest in pursuing a job or internship abroad, showcasing his dedication to advancing his culinary skills on an international platform. Currently, Rahul is associated with Taj Vivanta in Sambhajinagar, where he is actively engaged in his academic pursuits while gaining valuable hands-on experience in the culinary arts.





Saurabh Rajendra Shimpi, a T.Y. BSc student, is a culinary enthusiast with a passion for the art of cooking. His heart lies in the kitchen, where he thrives on the excitement of creating and modifying recipes. Saurabh's love for experimenting with spices and ingredients led him to the realization that his true calling lies in the culinary world, prompting him to pursue a full-time career in the kitchen.

Additionally, his upcoming appearance at La Pirogue in Mauritius is a testament to his commitment to exploring diverse culinary landscapes.

Prathmesh Nitin Mane, a third-year T.Y. BSc student, is carving his unique path in the culinary world through entrepreneurship and a family business. Known for his calm demeanor, Prathmesh has chosen to embark on a journey within the realm of culinary arts. His decision to establish or join a family business speaks volumes about his commitment to the culinary craft. Currently, Prathmesh is associated with Taj Holiday Village Resort & Spa in Goa, where he has received recognition in the form of an appreciation letter from the kitchen department.





Pranjal Tilak, a T.Y. BSc student, embodies a unique blend of culinary expertise, kindness, and a passion for learning. Always open to new experiences, Pranjal has embraced a job in India that aligns with his culinary aspirations. Beyond his academic pursuits, Pranjal has a compassionate side, demonstrated by his role as a core team member at MotoPaws since 2020—an organization dedicated to aiding stray animals. In addition to his culinary endeavors, Pranjal has diversified his skill set, having completed a certificate course in Japanese Language from Tilak Maharashtra Vidyapeeth. Notably, during his industrial training at The Rambagh Palace in Jaipur, Rajasthan, Pranjal received recognition as the best industrial trainee.

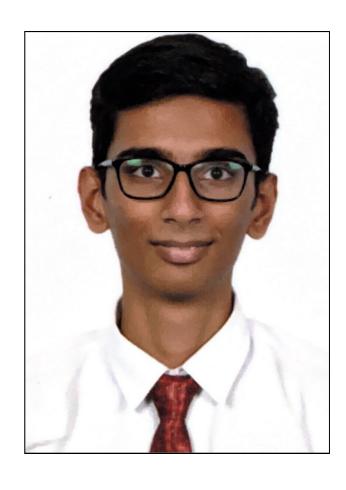
Hindavi Samel, a second-year T.Y. BSc student, exudes a joyful and positive demeanor that complements her pursuit of a career in the culinary arts. With a keen interest in exploring opportunities abroad, Hindavi has set her sights on a job or internship that will allow her to further hone her culinary skills on an international stage. Currently, she is contributing her talents and enthusiasm to Taj Blue Diamond in Pune, gaining practical experience in a reputed establishment. Hindavi's happiness in the kitchen is contagious, and her dedication to the culinary craft at a prestigious venue like Taj Blue Diamond showcases her commitment to excellence.





Apeksha Ruke, a diligent second-year T.Y. BSc student, has made her mark in the culinary world with her honesty and punctuality. Currently engaged in a job within the culinary domain in India, Apeksha showcases a strong work ethic and a commitment to her craft. Her tenure at Taj Resort and Convention Centre in Goa has not only provided her with valuable experience but has also earned her recognition in the form of an appraisal letter. Apeksha's dedication to her work, coupled with her integrity and punctuality, sets her apart in the competitive hospitality industry. As she continues to thrive in her culinary pursuits,

Siddharaj Shinde, a dynamic secondyear T.Y. BSc student, is distinguishing himself in the field of hospitality with a dual focus on culinary arts and front office management. With an eye for international exposure, Siddharaj seeks to broaden his horizons through a potential job or internship abroad. His adaptable nature, resilience, and unwavering honesty make him stand out in the competitive hospitality industry. Currently positioned at Address Boulevard in Dubai, Siddharaj is gaining invaluable experience at a prestigious establishment. His dedication to both the culinary and front office aspects of hospitality is evident, showcasing a well-rounded skill set.





Tushar Tanaji Tangawade, a second-year T.Y. BSc student, is making significant strides in the culinary domain, demonstrating a harmonious blend of hard work and smart work. During his internship, Tushar not only showcased his culinary skills but also honed his time management abilities, emphasizing his commitment to efficiency in the fast-paced world of gastronomy. His dedication to ensuring food safety is evident through the completion of the Basic Food Safety Training during his internship, underlining his attention to detail and commitment to industry standards. Tushar's professional journey led him to The Address Dubai Mall Hotel in Downtown Dubai, a prominent establishment where he actively participated in internal culinary initiatives.

Yashodip Daware is a hotel management student who dreams of becoming a chef and owning a restaurant. He has a passion for gastronomy and wants to learn from the best in the industry. He has completed an industrial training at The Address Boulevard Hotel in the UAE. where he worked in different kitchen sections, such as breakfast, cold, and main. He has developed a wide range of culinary skills and a deep knowledge of hotel management. He is a professional and creative person who can handle any task with precision and innovation.





Harjot Singh, a dynamic second-year T.Y. BSc student, has carved a distinctive path by venturing into his own business or family business within the culinary domain. Beyond his academic excellence as an honor-roll student, Harjot is recognized for his friendly and energetic demeanor, making him a valuable team player. With a wealth of experience, he has proven to be a reliable and adaptable professional, evident not only in his role as a practiced babysitter but also in his Operations Representative position, where he consistently goes above and beyond to support his team and serve customers.

Anuj Deshmukh, in his final year as a CT-1 student, is presently undertaking an internship at Dubai Address Dubai Mall. Possessing culinary expertise, he has honed his skills through a coffee course and currently serves as a chef at Kaldis Berry Cafe. Beyond the culinary realm, Anuj has demonstrated his versatility by securing the first runnerup position in a photography competition. His multifaceted talents showcase a well-rounded individual with a passion for both gastronomy and visual arts, making him a promising figure in the world of hospitality and creative pursuits.





Gaurav Sanjay Gaikwad, a dynamic T.Y. BSc-1 student, is set apart by his international aspirations and diverse skill set. His inclination towards job opportunities and internships abroad, particularly in the fields of culinary arts, sales, and marketing, showcases his ambitious spirit. Gaurav is not only academically driven but also possesses a vibrant and positive personality. Described as happy, smart, kind, generous, and talkative, . His stint at La Pirouge in Mauritius reflects his hands-on experience and dedication to culinary excellence, earning him an appreciation letter from the esteemed establishment.

Shruti Sathe, a second-year T.Y. BSc student, is making strides in the culinary world with a keen interest in exploring international opportunities through a job or internship abroad. Known for her excellence in the culinary arts, Shruti's skills have already secured her a position at W Goa, a renowned establishment in the hospitality industry. Her dedication and proficiency in the kitchen have earned her a reputation for delivering exceptional results.





Ameya Deosthali, a standout student, embodies the qualities of confidence, leadership, and honesty. His confident demeanor is evident in every aspect of his academic and extracurricular pursuits.

Ameya is not just a follower but a natural leader, guiding and inspiring those around him. His honesty is a hallmark of his character, creating an atmosphere of trust and reliability. Ameya's notable experience includes a culinary journey at Ambre, a sun resort in Mauritius. This experience undoubtedly enhanced his culinary skills and exposed him to the intricacies of the industry.

Shivam Sanap, a final-year CT student, currently immersed in an enriching internship at Address Boulevard Hotel. Shivam's culinary prowess has earned him a bronze prize in an internal competition, reflecting his dedication to the art of gastronomy. With a commendable two-year tenure as a Chef de Partie at Cafe Peter Donuts. Shivam brings a wealth of hands-on experience to the table. His culinary journey, marked by passion and skill, makes him a valuable asset in the dynamic world of hospitality. Explore the excellence and innovation that Shivam brings to the culinary landscape.





Harish Gaikwad, a proactive T.Y.Bsc-1 student, is determined to forge his career path independently. Driven by a rapid learning pace and insatiable curiosity, he thrives in the kitchen, showcasing a fervent passion for culinary arts. Eager for international exposure, he is actively seeking Job/Internship opportunities abroad, blending his culinary expertise with Sales & Marketing. Harish's dedication is underscored by his notable achievement – winning the 1st prize in a prestigious culinary competition in Mauritius.

Diya Kinger, T.Y.Bsc-2 student with a passion for Culinary, seeks a Job/Internship Abroad. Known for her pleasant demeanor, understanding nature, and enthusiastic approach, Diya is eager to apply her culinary skills on an international stage. Her academic pursuits have equipped her with a strong foundation in culinary arts. With an impressive resume that includes experience at the Taj Fateh Prakash Palace in Udaipur, she brings a blend of academic knowledge and practical expertise to the table. Diya's commitment to culinary excellence, coupled with her interpersonal skills, makes her an ideal candidate for global opportunities in the culinary field.





Prathamesh Bhinganiya, a dedicated T.Y.Bsc-1 student with a keen interest in Culinary and Front Office, aspires for a Job/Internship Abroad. Renowned for his honesty and creative flair, Prathamesh is enthusiastic about contributing to international hospitalitym. Notably, he has gained experience at the prestigious Outrigger Mauritius Beach Resort, earning an appreciation letter from an executive. Prathamesh's commitment to excellence, combined with his versatile skills, positions him as an ideal candidate for global opportunities in the hospitality sector.

Prathamesh Rajesh Rathod, a diligent T.Y.Bsc-2 student with a passion for Culinary, is driven by hard work and the pursuit of achievable goals. Aspiring for a Job/Internship Abroad, he sees this opportunity as a pivotal step in his career after completing the third year. Prothomesh gained valuable experience at Outrigger Mauritius Beach Resort, earning an appreciation letter for his dedicated efforts. Alongside academic achievements, he actively contributes to his family's hotel business and manages a camping site during weekends, showcasing his commitment to practical application and a well-rounded skill set.





Sumedh Botla is a final-year culinary arts student known for his fast learning abilities, unwavering focus, and punctuality. With an internship at La Pirogue Hotel in Mauritius, he's honing his skills in a professional kitchen environment. His passion for culinary arts drives him to explore diverse cuisines and innovative cooking techniques. Sumedh's dedication to his craft is evident in his commitment to excellence and his eagerness to absorb new knowledge and experiences. His culinary journey is marked by a relentless pursuit of mastery and a deep appreciation for the artistry of food.

F&B SERVICE

Ashwini Patil is a commendable student known for her unwavering dedication to academic excellence. Demonstrating a genuine passion for learning, Ashwini approaches her studies with enthusiasm and a proactive mindset. Her strong work ethic is evident in her consistent pursuit of knowledge, enabling her to tackle challenging subjects with diligence. Actively participating in class discussions, Ashwini contributes insightful perspectives, enhancing the overall learning experience for her peers.





Sumit Bharad is a dedicated and diligent student, recognized for his commitment to academic excellence. Demonstrating a genuine passion for learning, Sumit approaches his studies with enthusiasm and a proactive mindset. His strong work ethic is evident in his consistent pursuit of knowledge, allowing him to navigate through complex subjects with determination. Sumit actively engages in class discussions, contributing valuable insights and enriching the overall learning experience for his peers.

Harshada Salunkhe is a commendable student known for her unwavering dedication to academic excellence.

Demonstrating a genuine passion for learning, Harshada approaches her studies with enthusiasm and a proactive mindset. Her strong work ethic is evident in her consistent pursuit of knowledge, allowing her to tackle challenging subjects with diligence. Actively participating in class discussions, Harshada contributes insightful perspectives, enriching the overall learning experience for her peers.





Chaitanya Kedar is a dedicated and driven student, recognized for his commitment to academic excellence. Displaying a genuine passion for learning, Chaitanya approaches his studies with enthusiasm and a proactive mindset. His strong work ethic is evident in his consistent pursuit of knowledge, allowing him to navigate complex subjects with determination. Actively engaging in class discussions, Chaitanya contributes valuable insights, enriching the overall learning experience for his peers. Known for his collaborative spirit.

ACCOMODATION

Srushti Walunj is an enthusiastic and diligent student who exhibits a genuine love for learning. With a keen curiosity and a proactive approach to academics, Srushti consistently strives for excellence in her studies. She is known for her strong work ethic, embracing challenges with determination and a positive mindset. Srushti actively engages in class discussions, contributing valuable insights and fostering a collaborative learning environment. Her commitment to both individual growth and collective success makes her a standout student.





Pronov Dobade is a TYBSc student with a keen interest in the field of accommodation management. His cheerful demeanor and passionate approach set him apart as he navigates through his academic journey. Trained at the esteemed Raj Fateh Prakash, he has acquired valuable insights and practical skills in hospitality management. Pranay's enthusiasm for accommodation services is infectious, driving him to excel in areas such as quest relations, facility management, and customer satisfaction. With a strong focus on delivering exceptional experiences, he aims to carve a niche for himself in the dynamic and competitive hospitality industry.

Kritika Gawande is a remarkable student distinguished by her unwavering commitment to academic excellence. With a genuine passion for learning, Kritika approaches her studies with enthusiasm and a proactive mindset. Her strong work ethic is evident in her consistent pursuit of knowledge and her ability to grasp complex concepts with ease. Actively participating in class discussions, Kritika contributes insightful perspectives, enhancing the overall learning experience for her peers. Known for her collaborative nature, she readily engages with classmates, fostering a positive and cooperative learning environment.





Raunak Lokhande is an exemplary student with a remarkable dedication to academic excellence. With a profound commitment to learning, Raunak consistently exhibits a thirst for knowledge and a passion for intellectual pursuits. His disciplined work ethic and positive attitude contribute to a productive learning environment. Raunak is known for his analytical thinking and problem-solving skills, making him a valuable asset in both individual and group settings. He actively engages in class discussions, demonstrating a keen interest in the subjects at hand. Raunak's commitment to continuous improvement and his enthusiasm for education position him as a standout student poised for future success.

Atharva Patil is a dedicated and motivated student known for his commitment to academic excellence. Possessing a thirst for knowledge, Atharva approaches his studies with enthusiasm and a proactive mindset. His strong work ethic is evident in his consistent pursuit of understanding complex concepts. Atharva actively participates in class activities, contributing valuable insights and fostering a dynamic learning environment. Known for his collaborative spirit, he readily engages with peers, creating a positive and cooperative atmosphere.





Dhruv Shimpi is a final-year culinary arts student specializing in accommodation management, renowned for his intelligence and strong sense of righteousness. His journey in hospitality has been marked by a dedication to mastering the intricacies of accommodation services. Trained at the prestigious Address Boulevard, Dhruv has honed his skills in guest relations, facility management, and ensuring seamless experiences for patrons. His keen intellect and ethical approach set him apart, guiding his interactions with guests and colleagues alike.

Aditya Sonone is a distinguished student known for his unwavering commitment to academic excellence. With a genuine passion for learning, Aditya approaches his studies with diligence and a proactive mindset. His strong work ethic is evident in his consistent pursuit of knowledge, demonstrating an ability to navigate complex subjects with ease. Actively participating in class discussions, Aditya contributes valuable insights, enriching the overall learning experience for his peers. Recognized for his collaborative spirit, he readily engages with classmates, fostering a positive and cooperative learning environment.

