



AISSMS

COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY

NEW BEGINNINGS, ENDLESS POSSIBILITIES

Approved by AICTE, New Delhi, Recognized by the Government of Maharashtra
An Autonomous College Under Savitribai Phule Pune University, Pune

NAAC Accredited "A" Grade



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COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Since its establishment in 1997, AISSMS College of Hotel Management & Catering Technology (CHMCT) has been leading in providing top-tier education. The hospitality and tourism sector stands out as highly dynamic and expanding fields in the contemporary landscape. This remarkable expansion is set to generate numerous job openings, demanding a proficient, well-educated, and suitably trained workforce across various levels.

Our institution prides itself on its state-of-the-art infrastructure, accomplished faculty, a nurturing learning environment, and an expansive, centrally located campus adorned with lush greenery - all distinguishing features of our professionally managed establishment.

We are committed to instilling the right mind-set in our students, fostering their personal growth, and nurturing them into individuals who not only aspire for personal success but also aspire to make significant contributions to societal advancement across various domains.

At AISSMS CHMCT, we maintain a zero-tolerance stance towards sexual harassment and rigorously adhere to the regulations outlined in the Sexual Harassment of Women at Workplace, Prevention, Prohibition, and Redressal Act of 2013.

ADDRESS FOR CORRESPONDENCE

The Principal, AISSMS College of Hotel Management & Catering Technology, 55-56, Shivajinagar, Pune - 411005, Maharashtra (INDIA)

Tel No: (020) 25520488, 25511655, 25521365, +91 9309191202

✉ admission@aissmschmct.in 🌐 www.aissmschmct.in 📱 @ AISSMS_CHMCT

Courses Offered

Bachelor of Hotel Management & Catering Technology (B. H. M. C. T.)

(4 Years Degree Course recognised by AICTE) DTE Choice Code: 654144110

Eligibility: The candidates should have passed HSC or its equivalent examination and obtained at least 45% marks in aggregate (at least 40% marks in aggregate for Reserved Categories, Economically Weaker Section and Persons with Disabilities candidates belonging to Maharashtra State only) and obtained Non Zero score in MAH-B. HMCT-CET.

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

Bachelor of Science Hospitality Studies- B.Sc/ Bsc.(Hons.) Hospitality Studies

Eligibility: The candidates should have passed HSC or its equivalent examination and obtained at least 45% marks in aggregate (at least 40% marks in aggregate for Reserved Categories, Economically Weaker Section and Persons with Disabilities candidates belonging to Maharashtra State only).

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

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

Bachelor in Business Administration Culinary Management - BBA /BCA (Hons.) Culinary Management

Eligibility: The candidates should have passed HSC or its equivalent examination and obtained at least 45% marks in aggregate (at least 40% marks in aggregate for Reserved Categories, Economically Weaker Section and Persons with Disabilities candidates belonging to Maharashtra State only).

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

Master of Science – Hospitality Studies (M. Sc. H. S.)

Eligibility: M. Sc. H. S. is a post graduate degree that is well suited for the Hospitality professionals who wish to upgrade their qualifications in order to gain competitive advantage in their careers.

A Bachelor's Degree in Hotel/Hospitality Field with Minimum 50% marks in aggregate (45% in case of candidates belonging to Backward Class category from Maharashtra State).

Admission Procedure: The Admission Procedure is carried out at the college level based on Merit.

Certificate Programmes

Skill Enhancement Courses of 30 hrs duration is offered –

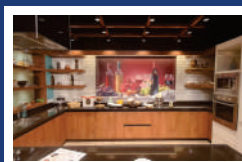
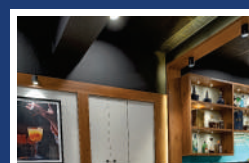
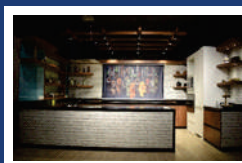
- ✓ WSET LEVEL 1 & 2 - Wines
- ✓ COCKTAIL MANIA - MIXOLOGY COURSE
- ✓ BAKERY AND CONFECTIONERY
- ✓ ENHANCING ROOM DÉCOR

College Achievements

- ✓ NAAC accredited 'A' Grade in cycle I and Cycle II
- ✓ An Autonomous Institute under UGC
- ✓ Listed in TOP HOTEL MANAGEMENT College in INDIA by THE WEEK, INDIA TODAY and OUTLOOK Magazines.
- ✓ Principal and faculty on the Board of Studies of Savitribai Phule Pune University, Pune
- ✓ MOU with Technical University of Shannon , Ireland
- ✓ MOU with Confederation of Indian Industry (CII) in association with Ecole hôtelière de Lausanne (EHL) and Taj Group of Hotels
- ✓ International Campus Recruitment in USA and Dubai
- ✓ Holds WORLD BOOKS OF RECORD , LONDON of 100 curries in 250 minutes by 250 students

College Infrastructure and Facilities

- ✓ ICT equipped Classrooms / Smart Classroom
- ✓ Housekeeping Labs
- ✓ Computer Lab
- ✓ Training Kitchens
- ✓ Well-designed Guest Rooms
- ✓ Studio Kitchen
- ✓ Amphitheatre with free Wi-Fi
- ✓ Automated Library
- ✓ Bakery
- ✓ Training Restaurants
- ✓ Seminar Hall
- ✓ Ample Parking
- ✓ Front Office Lab
- ✓ Playground



Expert Talks



Chef Ajay Chopra

I am delighted to express my heartfelt appreciation for AISSMS College of Hotel Management and Catering Technology, Pune. This esteemed institution stands out as an exemplary classroom training college, offering students a remarkable platform to hone their culinary skills.

One of the standout features of AISSMS College is its state-of-the-art studio kitchen, which provides students with an unparalleled environment to learn and showcase their culinary expertise. The facilities are truly impressive, fostering an atmosphere of creativity and innovation. It's not just about cooking; here, students delve into a comprehensive culinary journey that encompasses various aspects beyond food, enriching their overall learning experience.

Moreover, the BBA in Culinary Management offered by AISSMS College is a testament to its commitment to providing a holistic education. This full-fledged course equips students with the necessary knowledge and skills to excel in the dynamic culinary industry. The college's excellent infrastructure further enhances the learning process, ensuring that students receive top-notch education and practical training.

“
**Every detail matters,
every guest counts**”

“
**Where passion is the
secret ingredient**”

Chef Kunal Kapoor

Having spent considerable time around various hotel management colleges, I can confidently say that the college years are a golden period of learning and creativity.

My first interaction with the AISSMS College of Hotel Management and Catering Technology, Pune has left me deeply impressed. The enthusiasm and dedication of both faculty and students are commendable. As someone who started his journey as a hotel management student and has since thrived in the industry for two decades, I understand the significance of honing people's skills. It's a gradual process, demanding patience and persistent effort.

To the aspiring hoteliers at AISSMS CHMCT, Pune my advice is simple: immerse yourselves in the learning process. Hotel management is a diverse field, and the more you absorb, the more refined and polished you become. Take risks, explore the unknown, and embrace all departments to become a well-rounded professional. Your time here is an opportunity to shape your personality and gain insights into current affairs that will undoubtedly contribute to your success in the industry.

I wish the faculty and students of AISSMS CHMCT, Pune continued success in their pursuit of excellence.



Skill Enhancement Initiatives

- Real-time skill enhancement opportunities for students under the Entrepreneurship Development Cell (UDAAN)
- Annual Flagship Event “ATITHYA: A Reflection of Hospitality”, International Hospitality Competitions are a wonderful learning platform for students.
- Inter-class and inter-collegiate competitions build a sense of sportsmanship and resilience.
- Theme Dinner and Formal Lunch foster teamwork and leadership skills.
- Workshops on culinary arts and flower arrangements, Wine appreciation, bartending, etc. refine technical skills.

International University Collaborations

- Technical University of Shannon, Ireland, for Student Exchange, Student Progression, Faculty Exchange, and Joint Research
- Confederation of Indian Industry (CII) in association with Ecole hôtelière de Lausanne (EHL) and Taj Group of Hotels-Diploma in Hospitality Course conducted on the campus (VET by EHL)

Our Global Alumni Presence



Our Recruiters

