

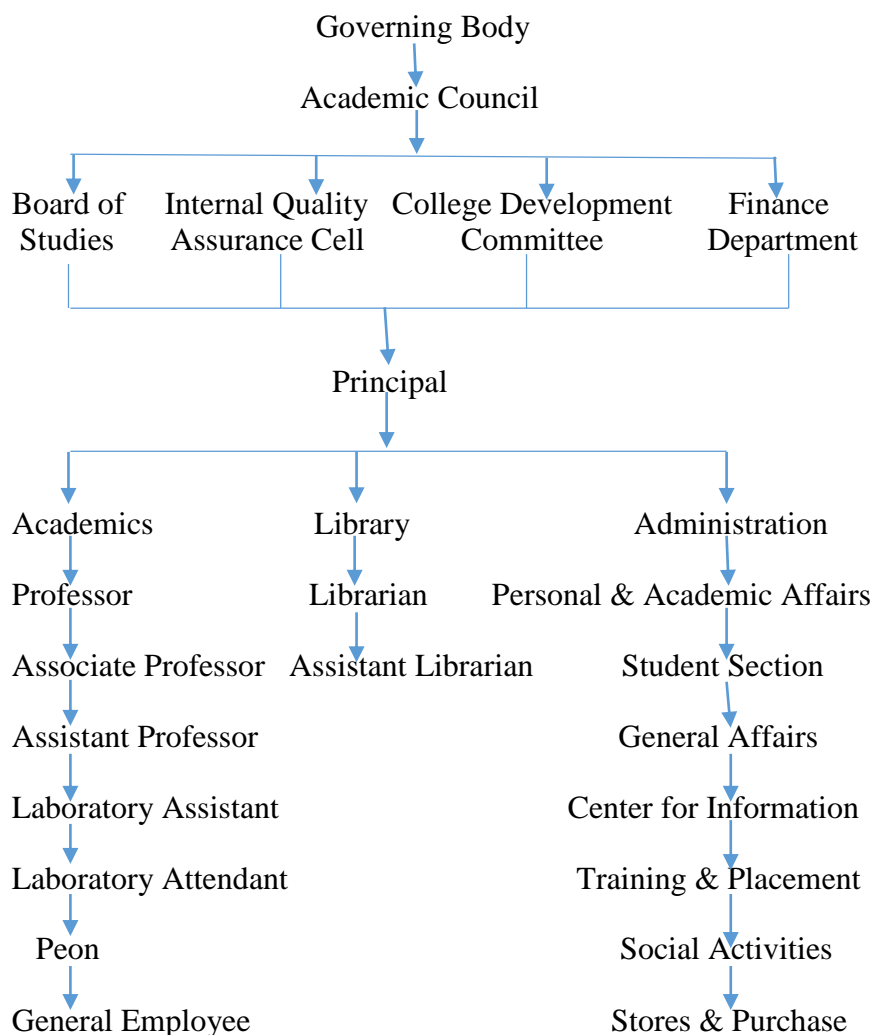
Sr. No.	Particulars	
1.	About HEI / University	All India Shri Shivaji Memorial Society's, College of Hotel Management and Catering Technology, 55-56, Shivajinagar, Pune – 411 007. 020 – 2552 0488 / 2552 1365 / 2551 1655 admission@aissmschmct.in
	About us: Overview	<p>Since its establishment in 1997, AISSMS College of Hotel Management &amp; Catering Technology, Pune (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.</p> <p>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.</p> <p>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.</p> <p>At AISSMS CHMCT, Pune 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.</p>
A	Name of the University	Savitribai Phule Pune University
	Address of the university:	Ganeshkhind Road, Pune – 411 007
	Telephone No. email id	020-25621017
	Website Link:	<a href="http://www.unipune.ac.in">www.unipune.ac.in</a>
B	Act and Statutes or MoA (provide link )	N. A.
	Initially Submitted DPR: (in case of a self- financed university)	N. A.
	Compliance of the DPR so far: (in case of a self- financed university)	N. A.
	Previous Year's Annual Report (provide Link)	<a href="https://aissmschmct.in/annual-reports/">https://aissmschmct.in/annual-reports/</a>

C	Institutional Development Plan (Next Five year )	<a href="https://aissmschmct.in/about-us/perspective-plan/">https://aissmschmct.in/about-us/perspective-plan/</a>
	Constituent Units/other campus (Wherever applicable)	N. A.
D	AISHE code	C-41490
	Link to the proforma	
E	Accreditation / Ranking (NAAC, NIRF) Details of IQAC (act 6(7))	IQAC details : <a href="https://aissmschmct.in/iqac/about-iqac/">https://aissmschmct.in/iqac/about-iqac/</a>
	NAAC	Grade A with 3.21 score
	Accreditation status: NAAC (act 6 (6))	Accredited
	Validity of Accreditation:	14.12.2021 to 13.12.2026
	AQAR: (provide Link )	<a href="https://aissmschmct.in/iqac/aqar-2/">https://aissmschmct.in/iqac/aqar-2/</a>
	SSR (provide Link )	<a href="https://aissmschmct.in/iqac/ssr/">https://aissmschmct.in/iqac/ssr/</a>
	NBA	
	Number of courses with NBA accreditation	Nil
	Number of courses eligible for NBA accreditation	01
	Number of Courses for which applied for NBA Accreditation	Nil
	Ranking	
	NIRF Ranking :	Not Eligible as per NIRF requirements.
	Application :	N. A.
	Other Rankings (if any )	India Today The Week Outlook
2	<b>Trust (whom so ever applicable for)</b>	
	Name and address of the /sponsoring body / Trust/Society/ Company and the Trustees (if Any)	All India Shri Shivaji Memorial Society Pune
	Address including Telephone, Mobile, E-Mail	55-56, Shivajinagar, Pune – 411 005 020-25534661 / 25534662

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**Administration (Profiles with photographs)**

- University/HEI Organogram Chart



- President

Dr. Shri Shahu Chhatrapati

- Vice Chancellor

N. A.

- Pro-Vice-Chancellor (wherever applicable)

N. A.

- Registrar

N. A.

- Finance Officer

Mr. Mahesh Sudam Bathe, Accountant

- Controller of Examination

Dr. Hemraj Narhar Patil, Assistant Professor

- Chief Vigilance Officer

N. A.

- Executive Council, Academic Council, Board of Studies, Finance Committee

1. Academic Council  
<https://aissmschmct.in/academic-council-meeting/>  
 2. Board of Studies  
<https://aissmschmct.in/about-us/board-of-studies/>  
 3. Finance Committee  
<https://aissmschmct.in/about-us/finance-committee/>

- Academic Leadership (Dean/ HoD of Schools/ Departments/ Centers)

N. A.

4	<b>Profile of Vice Chancellor/Director/Principal</b>	
	• Name	Dr. Sonali Jadhav
	• Date of Birth	20 <sup>th</sup> March 1968
	• Unique ID	1-459299425
	• Education Qualifications	DHMCT, BA (French), BHTM, MPM, Ph. D. – Human Resources
	• Work Experience	
	Teaching	25 years (Including research experience)
	Research	4.7 years
	Industry	5.10 years
	Others	
	• Area of Specialization	Hotel Operations
	• Courses taught	Advanced Food Production / Basic French
	• Research guidance (Number of Students)	5 (1 completed Ph. D.)
	• No. of papers published in National/International Journals/Conferences	28
	• Ph.D. (Completed/ Ongoing)	Completed
	• Projects Carried out	N. A.
	• Patents (Filed & Granted)	N. A.
	• Technology Transfer	N. A.
	• Research Publications (No. of papers published in National/International Journals/Conferences)	28
	• No. of Books published with details (Name of the book, Publisher with ISBN, year of publication etc.)	2
5	<b>Academics</b>	
	Academic Programs	
	a) Names of the schools/ Divisions /departments /centers	--
	b) Total Number of programs under each school (For each Program the following details are to be given in Tabular form (table	04
	1) Name of the program	1. Bachelor in Hotel Management and Catering Technology ( <b>B. HMCT</b> ) 2. Bachelor of Science – Hospitality Studies ( <b>B. Sc. H. S.</b> ) 3. Master of Science – Hospitality Studies ( <b>M. Sc. H. S.</b> ) 4. Bachelor in Business Administration (Culinary Management) ( <b>B. B. A. (C.M.)</b> )

		<b>B. HMCT</b>	<b>B. Sc. H. S.</b>	<b>M. Sc. H. S.</b>	<b>B. B. A. (C.M.)</b>
	• Duration program	4 years	3 years	2 years	3 years
	• Number of seats	120	120	30	60
	• No of application received last year	70	220	5	Starting the course from the academic year 2024 - 2025
	• Actual enrolment	62	120	5	
	• Cut off marks/rank of admission during the last years	32 (CET Score)	49.17		
	• Fee (In Rs.)	1,81,546/-	1,04,320/-	76,220/-	1,60,655/-
	c) Internship and placement (program wise (table 2))				
	• No of program with embedded internship in curriculum	02 (BHMCT and B. Sc. H. S. program)			
	• No of internship offered	20 weeks for each program			
	• Campus placement in last year (2022 – 2023)	111 (BHMCT and B. Sc. H. S. program)			
	• minimum salary	Rs. 1,20,000/-			
	• maximum salary	Rs. 27,51,630/-			
	• average salary	Rs. 6,73,424/-			
	d) Academic Calendar	<a href="https://aissmschmct.in/current-students/calendar/academic-calender/">https://aissmschmct.in/current-students/calendar/academic-calender/</a>			
	e) Library: Basic information at a glance	<b>Books</b>	<b>Titles / Volume</b>	<b>Journals</b>	
				<b>National</b>	<b>International</b>
	• No. of Library books/ Titles/ Journals available (Programme-wise) List of online National/ International Journals subscribed	5703	12378	22	6
	• E-Library facilities	Yes (E-books and E-Journals, DELNET, D Space)			
	• National Digital Library (NDL) subscription details	Yes <a href="https://aissmschmct.in/library/library-collection/">https://aissmschmct.in/library/library-collection/</a>			
6	<b>NEP implementation strategies</b>				
	• Multidisciplinary curriculum (provide link )	In process			
	• Credit structure	<a href="https://aissmschmct.in/admission/">https://aissmschmct.in/admission/</a>			
7	<b>Admissions &amp; Fee</b>				
	Prospectus (Provide link and upload soft copy of Prospectus)	<a href="https://aissmschmct.in/wp-content/uploads/2021/02/Information-Brochure-2021.pdf">https://aissmschmct.in/wp-content/uploads/2021/02/Information-Brochure-2021.pdf</a>			
	Admissions procedure (provide Link)	Centralized admission process conducted by Admission Regulating Authority, Mumbai for B. HMCT Program and college level admission process carried out for the B. Sc. H. S., M. Sc. H. S. & B. B. A. (C. M.) programs.			

	Course wise fee structure (In Rs.) of First Year for the academic year 2023 – 2024	<b>B. HMCT</b> 1,81,546/-	<b>B. Sc. H. S.</b> 1,04,320/-	<b>M. Sc. H. S.</b> 76,220/-	<b>B. B. A. (C.M.)</b> ---
	Prospectus cost	Free of cost			
	Entrance test fee	N. A.			
8	<b>Faculty (Provide information of Faculty members:</b>	<b>Faculty in tabular form) Course/ Branch wise list</b>			
	Name	<a href="https://aissmschmct.in/faculty/">https://aissmschmct.in/faculty/</a>			
	Date of Birth				
	Unique ID				
	Education Qualifications				
	Work Experience				
	Teaching				
	Research				
	Industry				
	Others				
	Area of Specialization				
	Courses taught				
	Research guidance (No. of Students)				
	No. of papers published in National/ International Journals/ Conferences				
	Ph.D. (Completed/ Ongoing)				
	Projects Carried out				
	Patents (Filed & Granted)				
	Technology Transfer				
	<ul style="list-style-type: none"> <li>Research Publications (No. of papers published in National/ International Journals/ Conferences)</li> </ul>				
	<ul style="list-style-type: none"> <li>Books published with details (Name of the book, Publisher with ISBN, year of publication etc.)</li> </ul>				
	<ul style="list-style-type: none"> <li>Date of Joining</li> </ul>				
	<ul style="list-style-type: none"> <li>Date of Retirement</li> </ul>				
	<ul style="list-style-type: none"> <li>Type of association</li> </ul>				
	<ul style="list-style-type: none"> <li>Permanent Faculty</li> </ul>				
	<ul style="list-style-type: none"> <li>Adjunct Faculty</li> </ul>				
	<ul style="list-style-type: none"> <li>Visiting faculty</li> </ul>				
9	<b>Permanent Faculty: Students Ratio</b>	<b>1:18.57</b>			
10	<b>International students and collaboration:</b>				
	1. Admission guidelines for international students (wherever applicable)	As per Savitribai Phule University Pune guideline for B. Sc. H. S. Program.			
	<ul style="list-style-type: none"> <li>Facilities provided to international students</li> </ul>	N. A.			
	<ul style="list-style-type: none"> <li>Fee structure for various programs</li> </ul>	As per Savitribai Phule University Pune guideline for B. Sc. H. S. Program.			
	<ul style="list-style-type: none"> <li>Fee refund policy</li> </ul>	As per University Grants Commission / Savitribai Phule University Pune guideline.			

	2. Name and duration of Programme(s) having Twinning and Collaboration with Foreign University(s) and being run in the same Campus.	N. A.
	3. If there is Foreign Collaboration, give the following details, if any:	N. A.
	<ul style="list-style-type: none"> <li>• Details of the Foreign University, if any</li> </ul>	
	<ul style="list-style-type: none"> <li>• Name of the University</li> </ul>	
	<ul style="list-style-type: none"> <li>• Address</li> </ul>	
	<ul style="list-style-type: none"> <li>• Website</li> </ul>	
	<ul style="list-style-type: none"> <li>• Accreditation status of the University in its Home Country</li> </ul>	
	<ul style="list-style-type: none"> <li>• Ranking of the University in the Home Country</li> </ul>	
	<ul style="list-style-type: none"> <li>• Whether the degree offered is equivalent to an Indian Degree? If yes, the name of the Agency which has approved equivalence</li> </ul>	
	<ul style="list-style-type: none"> <li>• If no, implications for students in terms of pursuit of higher studies in India and abroad and job both within and outside the country</li> </ul>	
	<ul style="list-style-type: none"> <li>• Nature of Collaboration</li> </ul>	
	<ul style="list-style-type: none"> <li>• Conditions of Collaboration</li> </ul>	
	<ul style="list-style-type: none"> <li>• Complete details of payment a student has to make to get the full benefit of</li> <li>• Collaboration</li> </ul>	
	<ul style="list-style-type: none"> <li>• For each Programme Collaborated provide the following:</li> </ul>	
	<ul style="list-style-type: none"> <li>• Programme Focus</li> </ul>	
	<ul style="list-style-type: none"> <li>• Number of seats</li> </ul>	
	<ul style="list-style-type: none"> <li>• Admission Procedure</li> </ul>	
	<ul style="list-style-type: none"> <li>• Fee (as approved by the state government)</li> </ul>	
	<ul style="list-style-type: none"> <li>• Placement Records for last year with minimum salary, maximum salary and average salary</li> </ul>	

11	<b>Research</b>	
	Research and Development Cell	Yes
	Publications	Atithya bi annual journal (Peer Reviewed since 2015)
	Patents (published/ Applied )	1 Published
	Foreign Collaboration (wherever applicable)	Yes
	Industry Collaborations	Yes
	Central facilities	Yes
	MoU	Yes
	Shodhganga and Shodhgangotri (provide links)	
12	<b>Infrastructure (Information of Infrastructure and Other Resources Available)</b>	
	Number of Class Rooms and size of each (Area in sq. mtr.)	10 (75.04, 72.58, 66.18, 66.31, 53.18, 55.07, 56.62, 57.47, 55.48 and 60.89)
	Number of Tutorial rooms and size of each (Area in sq. mtr.)	02 54.50 and 26.21
	Number of Laboratories and size of each (Area in sq. mtr.)	Bulk Kitchen – 77.81 Advanced Training Kitchen – 108.67 Specialized Training Kitchen – 90.32 Kitchens – 138.08, 108.34 & 175.72 Kitchen with Dinning – 213.72 Studio Kitchen – 46.76 Beverage Laboratory – 70.30 Bakery – 108.22 Confectionery – 17.44 Larder – 42.32 Training Restaurants – 128.50 & 105.69 Housekeeping Laboratory – 53.72 Front Office Laboratory – 60.89 Guest Room Laboratory – 24.95, 36.42 & 19.39 Computer Laboratory – 75.91 Language Laboratory – 34.95
	Number of Drawing Halls with capacity of each	N. A.
	Number of Computer Centers with capacity of each (Area in sq. mtr.)	75.91
	Central Examination Facility, Number of rooms and capacity of each	Yes 10 classrooms with capacity of 60 students each
	Online examination facility (Number of Nodes, Internet band width, etc.)	Yes
	Barrier Free Built Environment for disabled and elderly persons	Yes
	Fire and Safety Certificate	Yes
	Hostel Facilities	Yes
Library	Yes	



<b>Laboratory and Workshop</b>	
List of Major Equipment/Facilities in each Laboratory/Workshop	<p><b>Bakery</b> – Rotary Rack Oven, Dough Mixer, Bread Slicer, Cake Mixer, Dough Sheeter</p> <p><b>Housekeeping</b> - Scrubbing Machine, Washing Machine</p> <p><b>Front Office Lab.</b> - Computers with IDS Software</p> <p>Bulk Kitchen –</p> <p><b>Specialized Training Kitchen</b> – Refrigerator, Deck Oven, Salamander</p> <p><b>Advanced Training Kitchen</b> – Refrigerator, Three Deck Oven, Salamander, Gravity Slicer, Mincing Machine, Table Top Planetary Mixer</p> <p><b>Kitchen with Dinning</b> – Refrigerator, Oven, Salamander, Dough Kneader, Pulverizer, Tilting Boiler, Brad Pan, Stone Grinder</p> <p><b>Kitchens</b> – Refrigerator, Single Deck Oven, Salamander, Convection Oven</p> <p><b>Studio Kitchen</b> – Refrigerator. OTG, Microwave, Induction with exhaust</p> <p><b>Beverage Lab.</b> – Refrigerator, Ice Machine, Coffee Machine, Wine Cellar, Individual work station and functional live bar</p> <p><b>Computer Lab.</b> – Computers with internet of 100 mbps</p> <p><b>Language Lab.</b> – Computers with language software</p> <p><b>Guest Room</b> – Furniture and Fixture</p>
List of Experimental Setup in each Laboratory/Workshop	Studio Kitchen / Beverage Lab / Basic and Specialized Kitchens / Training Restaurants / Training Guest Rooms
<b>Computing Facilities</b>	
Internet Band width	100 mbps
Innovation Cell	Yes
Social Media Cell	Yes
List of facilities available	Wi fi / 47 computer with free internet facility for students
To upload the respective short video (1 - 2 min) of Infrastructure and facilities available w.r.t the courses in the website	<a href="https://youtu.be/I9qLbMN45Hc?si=iuzWcc8UDH0qpjx4">https://youtu.be/I9qLbMN45Hc?si=iuzWcc8UDH0qpjx4</a>
Games and Sports Facilities	Indoor and Outdoor sports facilities available
Teaching Learning Process	<p style="text-align: center;"><b>TEACHING LEARNING PROCESS</b></p> <p><b>Planning and execution of syllabus as the NEP 2020</b></p> <p>The college has implemented the syllabus from the academic year 2023-2024, as per the guidelines of the National Education Policy 2020. Apart from the core subjects, Sports and Fitness, Introduction to Yog, Emotional Health and Wellbeing, and subjects like Indian Heritage and Culture, Introduction to Vedanta have been introduced to promote the Indian Knowledge system, help in the holistic development of the student.</p> <p><b>Subject allocation as per expertise of the faculty:</b></p> <p>The strength of the college is its infrastructure and its faculty, many of which have an international industrial experience in renowned 5 Star hotel chains. This</p>

experience is the key point for subject allocation of each semester. This helps in keeping the students updated with the industry. Also faculty have an industrial exposure of 10 days every year to keep updated with the latest in the industry.

**Academic and event calendar to add value to the syllabus:**

At the start of every academic year subject faculty plan a Demonstration/ Workshop/ Guest lectures/ Visits for their class. This helps in adding value to the classroom teaching.

**The following ICT facilities are used by the teacher's effective teaching-learning process.**

- The college has well equipped Computer Laboratory, the total number of computers in the college are 140. With a student computer ratio of 1: 6.
- The faculty members and students have remote access to e-books and e-data base.
- Apart from the regular websites, faculty have access to interactive smart classroom which is regulated and monitored to further enhance the learning experience.
- Teachers and students are given Wi-Fi access in the open-air auditorium.
- The library has Recorded Lecture Series of more than 600 videos based on curriculum, prepared by the faculty and displayed on college website. A quiz is made on each topic, the link of which is given in the box of the YouTube video.
- The student is expected to solve it, which helps the faculty to assess if the student has understood the topic well.
- The students also have access to digital repository of free books.
- ERP is used regularly for monitoring Attendance, Syllabus Planning and Compliance of subjects. The College has a smart interactive board for conduct of lectures.
- All classes have LCD's and internet connectivity.
- The college has an air-conditioned Seminar Hall which is well equipped with all the necessary audio-visual tools including ICT to facilitate Seminars and Presentations for a large number of audiences.

**Students participate in various activities that enhance the learning process.**

		<ul style="list-style-type: none"> <li>• The students are given individual projects and assignments, focusing on self-study and independent learning.</li> <li>• There are various clubs and committees that are functional and run by the students to pursue their interest in various areas like reading, gardening etc.</li> <li>• Workshops and demonstrations are arranged for the students so that they can link the theory with the practice apply their knowledge and develop new skills. Internships and Training, industry visits in hotels, which is part of the curriculum, ensure experiential learning for students.</li> <li>• The college organizes various guest lectures, conferences, seminars by inviting subject matter experts of national and international eminence.</li> <li>• Students are encouraged to participate in intra and inter collegiate competition to develop competitive spirit.</li> <li>• Students organize and participate in National Social Service camps, blood donation camps, cleaning campaigns to inculcate values, ethics and social responsibility.</li> <li>• ‘Atithya’ – our flagship event where International Level Hospitality Competitions are organized by the college every year. It helps them to learn about event management, build up leadership skills, team building, financial planning, public relations and media management.</li> <li>• Resources like library, various software available for core subjects, well equipped computer laboratory are available to enhance learning.</li> <li>• Simulation exercises and activities help the students to grasp the knowledge and hone their skills.</li> <li>• The innovation and start-up cell encourages students to participate in entrepreneurship activities. Assignments given to the students include case studies, PowerPoint presentations and management games.</li> </ul>
	Academic Time Table with the name of the Faculty members handling the Course	<a href="https://aissmschmct.in/current-students/class-schedules/bhmct-bschs-timetable/">https://aissmschmct.in/current-students/class-schedules/bhmct-bschs-timetable/</a>
	For each Post Graduate Courses give the following: Title of the Course Laboratory facilities exclusive to the Post Graduate Course	Master of Science – Hospitality Studies (M. Sc. H. S.)
13	<b>Student Life</b>	
	Available hostel accommodation	Yes

	Fellowships/ Scholarships (provide details)	Yes
	Academic Bank of Credits (provide link)	Yes
	Digi Locker NAD Portal (provide link)	Yes
	National Scholarship Portal (provide link)	Yes
14	<b>Campus Harmony &amp; Well Being</b>	
	e-Samadhaan (Provide link)	
	Student Grievance Redressal Committee (SGRC)	<a href="https://aisssmct.in/current-students/grievance-handling/">https://aisssmct.in/current-students/grievance-handling/</a>
	Details of OMBUDSPERSON Internal Quality Assurance Cell Internal Complaint Committee to address complaints of Sexual Harassment. Anti-Ragging Cell with Helpline number Equal Opportunity Cell Socio-Economically Disadvantaged Group Cell (SEDG)	<a href="https://aisssmct.in/iqac/iqac-committee/">https://aisssmct.in/iqac/iqac-committee/</a> <a href="https://aisssmct.in/current-students/grievance-handling/internal-complaint-cell/">https://aisssmct.in/current-students/grievance-handling/internal-complaint-cell/</a> <a href="https://aisssmct.in/current-students/grievance-handling/anti-ragging-cell/">https://aisssmct.in/current-students/grievance-handling/anti-ragging-cell/</a>
	Alumni Alumni Association (provide link of portal wherever applicable) Alumni Co-ordination Cell	<a href="https://alumni.aisssmct.in/">https://alumni.aisssmct.in/</a>
15	<b>Information Corner</b>	
	RTI: Details of CPIO and Appellate authority (wherever applicable)	Dr. Sonali Jadhav, Principal (Appellate Authority) Dr. Rasika Ravindra Gumaste, Associate Professor (Information Officer)
	Circular and Notices	
	Announcements	
	Newsletters	
	News, Recent events & Achievements	
	Job openings	
	Reservation Roster (wherever applicable)	