



AISSMS

COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY



Approved by AICTE, New Delhi, Recognized by the Government of Maharashtra
an Autonomous college under Savitribai Phule Pune University
NAAC Accredited "A" Grade
NBA accredited for BHMCT-2022

Training and Placement Brochure 2024-25





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. Sameer Diwanji

Our comprehensive training initiatives are 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.

Culinary

Rohan Jogdeo is a third-year hospitality student with a strong passion for the culinary arts. His journey includes a 5-month industrial training as a culinary intern at Kempinski The Boulevard in Dubai, where he refined his skills. Rohan is dedicated, goal-oriented, and approaches every task with enthusiasm, always eager to learn and adapt. As an active member of his college's Udaan Cell, he has also gained valuable experience working at various pop-up events and chef's tables. Looking ahead, he aspires to work in a Michelin-starred restaurant and ultimately fulfill his dream of owning a restaurant, where he can showcase his culinary expertise. With a blend of skills, experience, and an unwavering pursuit of excellence, Rohan is set on a path to success.



Ketki Kulkarni is a final-year BHMCT student deeply passionate about the culinary arts. She recently completed her 6-month Industrial Training at the iconic Taj Mahal Palace Hotel, Mumbai, where she gained valuable experience and sharpened her skills. Highly motivated and always eager to expand her knowledge, Ketki is committed to excellence and constantly seeks new challenges in her culinary journey. She is interested in working in standalone and speciality restaurants across India, where she can contribute her expertise and creativity. Looking ahead, Ketki is determined to build a successful career in the dynamic restaurant industry, exploring unique cuisines and culinary innovations while continually enhancing her craft.

Parth Dudhat is a final-year hospitality student with a passion for culinary arts, he brings dedication, enthusiasm, and excellence to my pursuits. Having refined my skills through a 6-month Industrial Training at The Kempinski The Boulevard Dubai Hotel, UAE, he possess strong communication and teamwork skills. Pursuing a Bachelor's in Hospitality, he further plans to pursue education with a Master's in Culinary Arts, aiming to become a chef in a Michelin-starred restaurant and ultimately own a restaurant showcasing his culinary expertise. With a goal-oriented and confident approach, he maintains a positive outlook, adaptable nature, and passion for continuous learning and growth.



Atharva Bharati is a final-year BHMCT student who completed a 6-month internship at The Address Dubai Mall Hotel, where he gained valuable culinary experience. He is focused on advancing his career in India and improving his culinary skills. As a member of the Training and Placement Cell for 2024-25, Atharva is actively involved in his college activities. In the future, he plans to pursue a Master's in Culinary Arts and eventually open his own specialty restaurant abroad, showcasing his passion for culinary excellence on an international stage.

Deepesh Gawli is a final year hospitality student passionate about culinary arts. His journey includes a 6-month industrial training as a chef at Trident Nariman Point, Mumbai where he honed his skill. 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. His commitment extends to a obtaining a basic foods safety and hygiene certification . Looking forward, He aspires to pursue a Master's in pastry envisioning a future as a chef. Ultimately, he aspires of owning a Bakery where he can showcase his culinary expertise. With a blend of skills, 'Experience, and a relentless pursuit of excellence.



Rushikesh Dandawate is a passionate final-year BHMCT student with a strong interest in the art of baking. He completed his 6-month Industrial Training at The Leela Palace, Udaipur, where he refined his skills and deepened his knowledge of bakery and patisserie. Driven by a love for creativity and precision, Rushikesh is dedicated to pursuing a career as a bakery chef, where he can bring his passion to life through artisanal breads, pastries, and desserts. With an eye for detail and a commitment to perfection, he looks forward to contributing to the evolving bakery scene in India, constantly striving to hone his craft and deliver exceptional baked goods. His journey reflects a clear goal—becoming a renowned bakery chef, celebrated for his skill and innovation.

Arya Pawar is a final-year hospitality student who completed his training at Conrad, where he gained valuable experience in a high-end restaurant environment. With a strong passion for culinary arts and innovation, Arya is focused on becoming a successful entrepreneur chef. His goal is to create a unique dining experience, combining his skills and creativity to establish a remarkable culinary brand. Determined and ambitious, Arya is committed to perfecting his craft and realizing his vision of entrepreneurship in the culinary world.



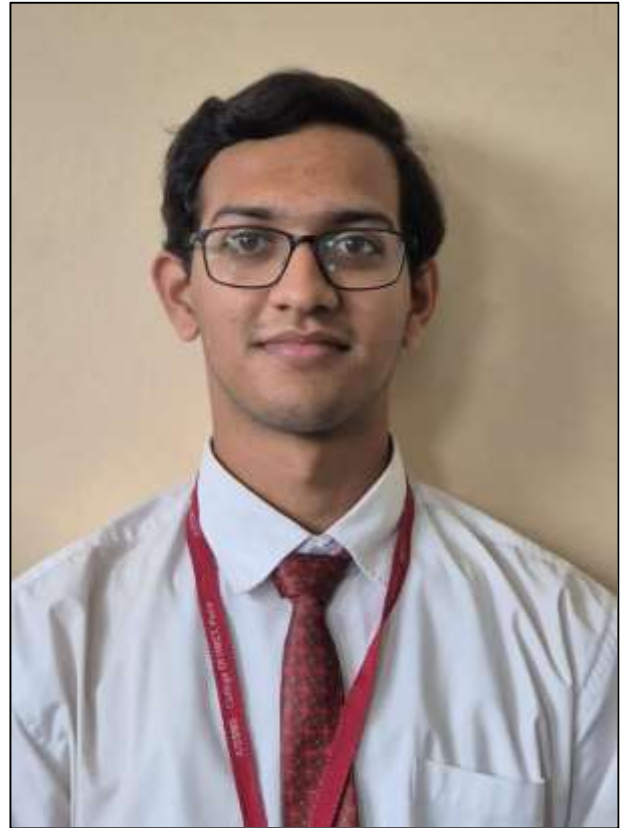
Ajinkya Bhegade is a final-year hospitality student passionate about culinary arts. His journey includes a 6-month Industrial training as chef at La Pirogue, Mauritius where he honed his skill. Dedicated and goal-oriented, He enthusiastically approaches his work, always eager to learn and adapt, His confidence and positive outlook fuel his commitment to excellence. His commitment extends to obtaining a basic foods safety and hygiene certification . Looking forward, he wishes to pursue a Master's in culinary, envisioning a future as a chef in a Michelin-starred restaurant. Ultimately, he dreams of opening a restaurant where he can showcase his culinary expertise

Neha Chippa, is third year hospitality student, passionate in Culinary (pastry). Completed vocational training in bakery at The Westin Pune. She is an active participant in college events such as travel desk in Atithya 2023, and the decor team for World Record event, also Sales and Marketing team for the Bakers Day event. She has also been a member of the Training and Placement Student Committee 2022-23. She has completed her industrial training in pastry at The Address Boulevard, Dubai where she got appreciation by the Executive Chef of the Hotel, Chef Jean Pascal, for the dessert presented by her during the trials and it was added to the business lunch menu of the hotel. Aspiring to work abroad in the pastry section after completing her graduation



Anish Lohokare is a final year hospitality student whose journey includes 6 months industrial training as a trainee Chef at 'La Pirogue, Mauritius', where I have honed my skills. I enthusiastically approaches my work and always has eager to learn and adapt new things. His commitment extended to obtaining an entrepreneurship development course called 'Udaan Cell'. A member of training and placement students to committee 2024-25, he aspires to pursue a master's in culinary envisioning a future as a chef in Michelin star restaurant. Ultimately my dreams of owning restaurant where I can showcase my culinary expertise the chef who has eagerness to learn about.

Parth Janwadkar is a final-year BHMCT student deeply passionate about the bakery and confectionery arts. He recently completed his 6-month Industrial Training at the Address Boulevard hotel Dubai, where he gained valuable experience and sharpened his skills. Highly motivated and always eager to expand his knowledge, Parth is committed to excellence and constantly seeks new challenges in his culinary journey. He is particularly interested in worldwide bakeries, where he can contribute his expertise and creativity. Looking ahead, Parth is determined to build a successful career in the dynamic pastry industry.



Harshal Jadhav is a final-year hospitality student who completed his training at the Address Dubai Mall, Dubai. Where he gained valuable experience in a high-end restaurant environment. With a strong passion for culinary arts and innovation, Harshal is focused on becoming a successful entrepreneur chef. His goal is to create a unique dining experience, combining his skills and creativity to establish a remarkable culinary brand. Determined and ambitious, Harshal is committed to perfecting his craft and realizing his vision of entrepreneurship in the culinary world.

Aayush Narute is currently studying at AISSMS collage of hotel management and catering technology. He has completed his 6-month training from Kempinski the Boulevard, Dubai in Pastry department. * His aim is to become an executive pastry chef and start my own restaurant. He has completed several ODC's at hotels like Ritz Carlton, Taj Blue diamond, Hyatt regency, etc. He had participated in various collage activities like , successfully achieved London book of world records for making 100 curries in 200 mins, Baker's day, Formal lunch, etc. His strengths are quick learner, optimistic, open minded, polite, positive attitude toward work and people.



Aditya Bindra is a culinary enthusiast who takes deep interest in Indian cuisine, he pursued his industrial training at Taj The Trees, Mumbai where he trained in the core departments and strengthening his culinary skills. The internship at Taj The Trees sharpened his skills and drove his interest further. He aspires to work in a Michelin-starred restaurant and later open the first Michelin star restaurant in India.

Aditi Kapale is a final-year BHMCT student with a passion for the culinary arts, specializing in cold kitchen and pastry. She recently completed a 6-month Industrial Training at Address Boulevard Hotel in Dubai, where she gained valuable experience in crafting unique desserts and cold dishes. Aditi's goal is to work abroad, with the dream of eventually joining a cruise line to bring her culinary skills to an international audience. Known for her creativity and dedication, she's excited to continue learning, exploring new cuisines, and growing her expertise in the global culinary world.



Abha Mane is a final-year hospitality student who completed her training at La Pirouge, Mauritius where she gained valuable experience in a high-end restaurant environment. With a strong passion for culinary arts and innovation, Abha is focused on becoming a successful entrepreneur chef. Her goal is to have her own restaurant and serve delicious delicacies to the world.

Sanika Malekar is a passionate final-year BHMCT student with a strong interest in the art of baking. She completed his 6-month Industrial Training at The Address Dubail Mall, Dubai where she refined her skills and deepened his knowledge of bakery and patisserie. Looking ahead, Sanika is determined to build a successful career in the dynamic restaurant industry, exploring unique cuisines and culinary innovations while continually enhancing her craft.



Kanak Mahajan is a standout critical thinker and adaptable individual with a multifaceted skill set. He completed four months of industrial training at Taj The Trees in Mumbai, gaining experience in all four core departments, which reflects his dedication and earned him a well-deserved Certificate of Recognition. His culinary skills have been nurtured and refined through considerable practice, showcasing his commitment to the craft. The blend of adaptability and excellence in both professional and extracurricular activities highlights his holistic approach to personal and professional development. Looking ahead, he aspires to pursue a Master's in Culinary Arts and dreams of opening his own restaurant. With these accomplishments, he is poised for continued success, bringing a unique perspective to every endeavor he undertakes.

F&B Service

Shrirang Kulkarni is a final-year student pursuing a 4-year Bachelor of Hotel Management and Catering Technology (BHMCT) degree. Specializing in Food and Beverage Service, he has developed expertise in menu planning, food preparation, and service etiquette. Aspiring to become a Restaurant Manager, he is committed to maintaining high standards of quality, safety, and customer satisfaction. Throughout my studies, he has gained valuable insights into culinary trends, food safety protocols, and service excellence through industry exposure, academic projects, and internships.



Darsh Bijlani is a third-year hospitality student with a deep passion for food and beverage service. His journey includes a 4-month industrial training as a food and beverage intern at One restaurant and bar Pune (1 month) and La Pirogue Mauritius (3 months), where he honed his skills in service excellence and bar. Darsh is a dedicated and goal-oriented individual who approaches every task with enthusiasm, eager to learn and adapt challenges. His confidence and positive attitude reflect his commitment to delivering outstanding service and aspires to work abroad and eventually realize his dream of owning his own restaurant, where he can combine his expertise in food and beverage service with his commitment to excellence. With his blend of practical experience, skillset, and an unwavering pursuit of quality service, Darsh is well-positioned for success in the hospitality industry.

Suhani Jaiswal stands out as a critical thinker and adaptable individual, showcasing a multifaceted skillset. She completed her industrial training at Le Relais de Comodoliac, France ushering professional sphere and her versatility. This dynamic combination of analytical thinking, adaptability, and excellence in both professional and extracurricular activities underscores her holistic approach to personal and professional development. Armed with these achievements. She has poised for continued success, bringing unique perspective and the endeavor she undertakes.



Vedant Rane is a final-year BHMCT student specializing in Food and Beverage Service. With skills in beverage management, food pairing, and event planning, He strives to provide exceptional hospitality. Aspiring to become a Banquet Manager, he is committed to delivering seamless events and exceeding client expectations. Through industry exposure, academic projects, and internships, he has developed strong communication, problem-solving, and time management skills.

Gauri Dandavete is a final-year hospitality student who completed her training at Lagoon Attitude Mauritius, where she gained valuable experience in a high-end restaurant environment. With a strong passion for culinary arts and innovation, Gauri is focused on becoming a successful restaurant chef. Her goal is to create a unique experience, combining her skills and creativity. Determined and ambitious, Gauri is committed to perfecting her craft in the culinary world. She is particularly interested in working within standalone and specialty restaurants across India, where she can contribute her expertise and creativity. Looking ahead,



Dhiren Bagul is a third-year hospitality student with a strong passion for F&B service and bartending. His journey includes a 4-month industrial training as a F&B intern at One Restaurant and Bar, Pune and La Pirogue Mauritius, where he refined his skills. Dhiren is dedicated, goal-oriented, and approaches every task with enthusiasm, always eager to learn and adapt. His confidence and positive attitude drive his commitment to excellence. Participation in various chefs table and Pop-up events held in college he has been refining his skills in bartending. Looking ahead, he aspires to learn more about beverages and open his own bar and explore the wonders of mixology. With a blend of skills, experience, and an unwavering pursuit of excellence, Dhiren is set on a path to success.

Shreeprasad Bhambure is a final-year student of BHMCT, he possesses a strong foundation in hospitality operations, specializing in Food & Beverage service. Gained practical experience through a 6-month training program at LUX* Le Morne, Mauritius. Proficient in customer service, event coordination, and bartending. Seeking a challenging role to apply his skills and contribute to a team.



Sahil Agarwal is a dedicated third-year hospitality student with a passion for bartending and food & beverage service. Having completed a comprehensive 6-month industrial training internship at the Sudima Lake Rotorua, New Zealand he honed his skills across all four core departments, gaining invaluable hands-on experience. Sahil's enthusiasm for the industry displays his goal-oriented mindset, adaptability, and positive attitude, he approaches every challenge with confidence and a drive for excellence. Sahil aspires to work in a renowned 5-star hotel, ultimately realizing his dream of owning a unique bar and restaurant, where he can merge creativity with exceptional service.

Sakshi More is a final year student doing specialization in Food and Beverage Service. Her specialized skills in Food and Beverages service and in planning events. She has excellent communication skills, guest handling and time management during her industrial training. She experienced learning new things with new colleagues and developed her taste buds. She strives to consistently deliver high-quality service, exceeding customer expectations



Tushar Jadhav is a final-year BHMCT student with a strong dedication to the Food & Beverage (F&B) sector. He recently completed his training at Address Boulevard Hotel, Dubai, where he gained practical experience and deepened his understanding of F&B operations. Passionate about providing exceptional guest service and excelling in the hospitality industry, Tushar aims to continue his career in F&B, bringing both skill and enthusiasm to every role. Known for his commitment and attention to detail, he is eager to contribute to high-quality guest experiences and further refine his expertise in F&B management.

Sheldon Susai is an optimistic learner, known for embracing his idiosyncrasy. His strong and diverse work experience is evident in his consistent pursuit of knowledge, demonstrating an ability to navigate complex situation with ease. He is one of the students who eagerly participate in class activities, contributing valuable insights and fostering a dynamic learning environment. Trained at the prestigious Kempinski Central Avenue Dubai, he has witnessed a notable enhancement in both soft and hard skills. Undoubtedly, the journey have been the most enriching, challenging, and transformative filled with lasting memories and invaluable lessons. He is a firm believer of translating theoretical knowledge into practical experience, with a blend of curiosity !!



Akshay Samel is a final year student doing specialization in Food and Beverage Service. He has my specialized skills in Food and Beverages service and have also helped in planning quite a few events. It has improved my communication skills, Guest handling and Time management In my Industrial Training. In the future he aspires to be The Food & Beverage Director of a Starred property while providing excellent hospitality to the guests and helping the organization reach its goal.

Krutika Salunke is a final-year student specializing in Food and Beverage Service, she is passionate about the dynamic world of hospitality. Her internship at a prestigious hotel provided invaluable hands-on experience, where she learned about various aspects of service, from fine dining etiquette to effective team collaboration. She developed skills in menu design, customer engagement, and inventory management, which solidified my understanding of operational excellence in the food and beverage industry.



Shrawani Jagtap is a final year student specializing in food and beverage service. Throughout her studies, she has developed a strong passion for beverages and bar management and hospitality. She has gained practical experience through internships in various restaurants and hotels, focusing on customer service and menu development. She is excited to apply my knowledge and skills in the industry and contribute to innovative dining experiences. She is looking forward to connecting with professionals and exploring opportunities in the F&B sector!

Accommodation

Swarali Bagde is a final-year BHMCT student specializing in Housekeeping. With skills in room preparation, linen management, and cleaning methods, she strives to maintain impeccable cleanliness and comfort standards. Aspiring to become a Housekeeping Manager, she is committed to leading by example and driving excellence. Throughout her studies, she has gained valuable insights into hospitality management and best practices. She has also developed strong leadership, communication, and time management skills through industry exposure, academic projects, and internships. Her goal is to deliver exceptional Housekeeping services, ensuring guest satisfaction and loyalty.



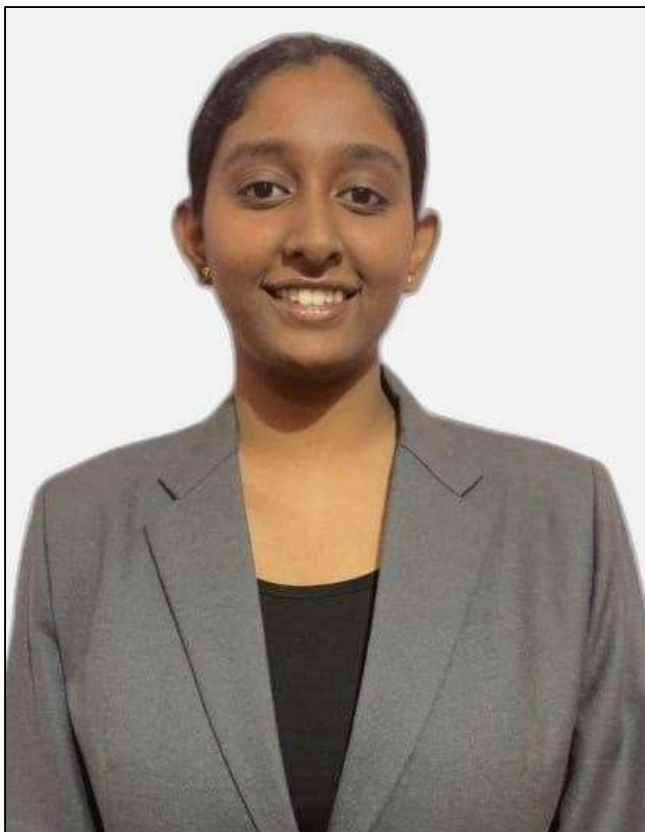
Shritej Chavare is a third-year Bachelor of Science student who aspires to be a commercial leader in the field of hospitality, his love for numbers and having a knack for analytical abilities destined for a thriving career ahead. He has interned in the revenue management department at President, Mumbai-IHCL SeleQtions for a period of six months where he strengthened his basics, developed skills and acquired knowledge of the know-how of the field of revenue management. He is an active participant of the Indian stock market and possesses immense interest in the business world. He aims to bring a change in hospitality through his contribution, learning from the best people in the world.

Shreya Ghumatkar is a final-year student pursuing a 4-year Bachelor of Hotel Management and Catering Technology (BHMCT) degree. Specializing in Front Office, she has developed expertise in reception operations, reservation systems, and guest services. Aspiring to become a Front Office Manager, she is committed to delivering exceptional customer experiences and maintaining high standards of hospitality. Through industry exposure, academic projects, and internships, she has gained valuable insights into hospitality operations and best practices. She has also developed strong communication, interpersonal, and problem-solving skills, essential for effective guest interactions. My goal is to ensure seamless check-in/check-out processes, exceed guest expectations, and contribute to a hotel's success.



Abhishek Upadhyay is a third year Bachelor of Science student. He completed his internship at Sudima Lake Rotorua, New Zealand. With expertise in guest relations, reservation systems, and hospitality operations, He aims to provide outstanding service to enhance the guest experience. He aspires to own a business which is dedicated to ensuring exceptional guest service, through industry exposure, academic projects, and internships, he has honed my communication, organizational, and problem-solving skills

Ankita Jagtap is a third-year Bachelor of Science student with a keen interest in the field of accommodation management. Her cheerful demeanor and passionate approach set her part of navigates through her academic journey Trained at the USA and India (Pune) , she has acquired valuable insights and practical skills in hospitality management. Enthusiasm for accommodation services is infectious driving her to such as guest relations, facility management, and customer satisfaction. With a strong focus on delivering exceptional experiences, she aims to carve a niche for herself in the dynamic and competitive hospitality industry.



Falguni Navale is a third-year student Bachelor of Science and the class representative, stands out for her exceptional dedication to academic achievement. Her genuine passion for learning drives her proactive approach to her studies. Falguni's strong work ethic is reflected in her consistent pursuit of knowledge and her ability to grasp complex concepts with ease. She actively participates in class discussions, offering insightful perspectives that enrich the learning experience for her peers. Known for her collaborative spirit, Falguni engages readily with classmates, promoting a positive and cooperative atmosphere in the classroom.

Krutika Sonawane is a final-year BHMCT student specializing in Front Office Management. With expertise in guest relations, reservation systems, and hospitality operations, She aims to provide outstanding service to enhance the guest experience. Aspiring to become a Front Office Manager, she is dedicated to ensuring smooth check-ins and exceptional customer care. Through industry exposure, academic projects, and internships, I've honed my communication, organizational, and problem-solving skills



Advait Gandhi has a strong interest in the field of accommodation operations. His upbeat manner and enthusiastic approach make him stand out while he pursues his academic goals. Having received training at the prestigious Vivanta by Taj Goa Panaji, he has gained insightful knowledge and useful expertise in the field of hospitality management. Advait thrives in areas like customer satisfaction, facility management, and guest interactions because of his contagious enthusiasm for lodging services. In the fast-paced and competitive hospitality sector, he wants to make a name for himself by providing extraordinary experiences.

Karan Dhakane, a final-year BHMCT student specializing in Front Office. Skilled in guest relations, room allocation, and front desk management, I aim to provide personalized services. Aspiring to become a Reception Manager, I'm committed to maintaining high standards of hospitality, ensuring efficient operations, and fostering a welcoming atmosphere. Through industry exposure and academic projects, I've developed excellent communication, problem-solving, and time management skills. I understand the importance of attention to detail and adaptability in ensuring seamless guest experiences. My passion for hospitality drives me to continually improve guest satisfaction and comfort.



Ameya Vaspate is a third year Bachelor of Science student. He completed his internship at Sudima Lake Rotorua, New Zealand. With expertise in guest relations, culinary and hospitality operations, He aims to pursue a masters management and work in a management position in the future. He is an active student in the college contributing to events such as Baker's Day, Theme Lunch just to name a few.