Insight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

BVCHTMS STUDENTS PARTICPATED IN THE AVISHKAR RESEARCH COMPETITION ORGANIZED BY UNIVERSITY OF MUMBAI –

21ST DECEMBER 2019



Late Hon'ble Dr Patangrao Kadam Founder Bharati Vidyapeeth









Dr. Vilasrao Kadam Director, Bharati Vidyapeeth Navi Mumbai Campus

GANESH FESTIVAL

& ALUMNI MEET LAMHE



CAKE WORKSHOP BY PRAJAKTA CHUMBLE



PARENT TESTIMONIAL Mrs. Rohini Ramakant Chowdhari



Edited by Aniket V. Sarode (Associate Professor)







BHARATI VIDYAPEETH COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd November 2019

- 1. Paper Presentation by <u>Mr. Víraal Naír, Ty B.Sc ín Hospítality Studies</u>, <u>BVCHTMS and Mr. Aníket V. Sarode, Associate Professor, BVCHMTS</u> at International Multidisciplinary Conference on Heritage and Ongoing Innovations: The Magic of Achieving Unrealistic Heights at K. B. College of Arts and Commerce for Women, Thane

 Research Paper "Safety of Women: An Indian Perspective"
- 2. Paper Presentation by <u>Mr. Pranav Thomre</u>, <u>Ty B.Sc in Hospitality Studies</u>, <u>BVCHTMS and Mr. Aniket V. Sarode, Associate Professor, BVCHMTS</u> at International Multidisciplinary Conference on Heritage and Ongoing Innovations: The Magic of Achieving Unrealistic Heights at K. B. College of Arts and Commerce for Women, Thane

 Research Paper "Resurrection of Article 15 of the Indian Constitution"

21st December 2019

Avishkar Research Competition 2019 organized by University of Mumbai at Royal College, Dahisar

- 1. Paper Presentation by <u>Miss Ritika Gaikwad, Mr. Soham Khedekar, Mr. Saurabh</u>
 <u>Satam (Ty Students of B.Sc in Hospitality Studies) and Mr. Gautam Kamble,</u>
 <u>Assistant Professor, BVCHTMS</u>
 Research Paper Environmental Science and Green Practices
- 2. Paper Presentation by <u>Miss Akruti Pawar</u>, <u>Mr. Aditya Chavan</u>, <u>Mr. Chandradhar Shukla (Ty Students of B.Sc in Hospitality Studies) and Mrs. Pranali Padlakar, Assistant Professor, BVCHTMS</u>

 Research Paper Need of Marketing at unexplored tourist destinations







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- 3. Paper Presentation by <u>Mr. Vineet Mahadik, Mr. Kaushal Singh, Mr. Vivek</u>

 <u>Panjwani (Ty Students of B.Sc in Hospitality Studies) and Mr. Sunil Naidu,</u>

 <u>Assistant Professor, BVCHTMS</u>

 Research Paper Effects of Consumerism in the Society on Consumer Expectations and Pricing
- 4. Paper Presentation by <u>Mr. Suyash Chandratre, Mr. Kaushal Singh, Mr. Viraal Nair, Mr. Pranav Thomre(Ty Students of B.Sc in Hospitality Studies) and Mr. Aniket V. Sarode, Associate Professor, BVCHTMS

 Research Paper A study of Aquaculture in India</u>
- 5. Paper Presentation by <u>Miss. Khevana Parekh, Mr. Abhishek Pandey (Ty Students of B.Sc in Hospitality Studies) and Mr. Aditya Joshi, Assistant Professor, BVCHTMS</u>

 Research Paper CHALLANGES Rawism (Raw Food Diet) In Hospitality
 Industry
- 6. Paper Presentation by <u>Miss. Sakshi Kaushik, Mr. Manas Tandel, Mr. Omkar Kubal (Ty Students of B.Sc in Hospitality Studies) and Mr. Rahul Kanekar, Assistant Professor, BVCHTMS</u>

 Research Paper Influence of social media marketing and online reviews of people
- 7. Paper Presentation by <u>Miss Aditi Madhavi, Miss. Bhakti Sawant, Mr. Atul Thik,</u>
 (Ty Students of B.Sc in Hospitality Studies) and Mr. Ajay Budke, Associate

 <u>Professor, BVCHTMS</u>

 Research Paper Empowering Homemakers to go Zero waste







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8. Paper Presentation by <u>Miss Riddhi Girigosavi, Mr. Vipul Koli, Mr. Suyog Pawar</u> (<u>Ty Students of B.Sc in Hospitality Studies</u>) and Mr. Maxim John, Assistant <u>Professor, BVCHTMS</u>
Research Paper - TECHNOLOGICAL ADVANCEMENT IN HOSPITALITY INDUSTRY

International Multidisciplinary Conference on Heritage and Ongoing Innovations: The Magic of Achieving Unrealistic Heights at K. B. College of Arts and Commerce for Women, Thane Avishkar Research Competition 2019 organized by University of Mumbai at Royal College, Dahisar





JANUARY 2019 to JUNE 2019

Insight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

JULY 2019

- Wine Appreciation Workshop
- * Ruchira, Doordarshan
- **♣** Workshop on "Organizing a Conference"
- Gurupurnima Celebrations
- Avishkar Research Convention
- Importance to learn Foreign Language
- 28th Orientation Program
- Principal's Meet Trident BKC
- Visit to UNOMAS TAPAS
- Guest Lecture by Alumnus, Chef Momin Faqi



Mr. Wilson Lukose
Principal
BVCHTMS

AUGUST 2019

- Guest Lecture by Meunzer Bharat
- Chocolate Tasting Workshop
- Housekeeping Symposium
- Orientation given to First Year Students by
 - Mr. Pradeep Yadav, Training Manager, Sofitel
 Our Alumni
 - Mr. Sushil Todi for Food & Beverage Service
 - o Mr. Jinen Meishery for RDM
 - Chef Rohit Gujral for Food Production
- Workshop on Scope of Research in the Hospitality Industry
- Fresher's Party Around the World
- Sula Vineyard Visit
- Flower Arrangement Workshop
- Theme Lunch Bengali Probo





JANUARY 2019 to JUNE 2019

Insight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

SEPTEMBER 2019

- Teachers Day Celebrations
- Ganesh Festival and Alumni Meet "Lamhe"
- Theme Lunch Anubhava Ara
- Seminar conducted by Mr. Alberto Parravicini
- Class Test
- Selection of students for Food Fiesta 2020
- * Traditional Day and Rangoli Competition World Tourism Day
- Intra-College Competitions Culinary
- **♣** Intra-College Competitions Food and Beverage
- Intra-College Competitions Flower Arrangement and Linen Origami
- Intra-College Competitions Entrepreneurship Development
- **♣** Intra-College Competitions Sensory Evaluation
- Intra-College Competitions Quiz Competition
- India Tourism Inter College Quiz Competition
- Nestle Junior Chef Competition
- Macaroon Workshop Attended by Chef Aniket V. Sarode in France

OCTOBER 2019

- Semester III and Semester V Practical Exams
- Chef's Connect 2019
- Seminar on Hospitality
- Diwali Takeaways
- PTA meet
- **♣** Inter College Front Office Competition
- Wine Appreciation Workshop at Sahara Star
- Semester III Theory Exams





JANUARY 2019 to JUNE 2019

Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

NOVEMBER 2019

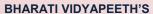
- ♣ Finnish Cuisine Workshop by Chef Aniket V. Sarode in Finland
- Cake Workshop by Chef Prajakta Chumble
- **♣** Vegetable Carving Workshop by Mrs. Usha Renake
- Communication workshop by Second Tongue Language
- Tea Aficionado Course
- Fruit Wines & Mead Making workshop attended by Assistant Professor, Saurabh Singh Chandel
- The International Multidisciplinary Conference on Heritage and Ongoing Innovations
- Seminar on Hospitality
- Bakery Business Exhibition 2019

DECEMBER 2019

- Commencement of Semester II and Semester VI
- ♣ Inter College Linen Origami Competition
- **♣** The Culinary Tour by Chef Alan D'mello
- Won 3rd Prize in Inter-College Culinary Competition at Anjuman Islam Hotel Management College
- Fruit Mixing Ceremony
- **♣** Upper Crust Food and Wine Exhibition
- Won 2nd Prize in Inter- College Salad Competition orgainized by Nitin Godiwala College, Vile Parle
- Won 2nd Prize in Inter- College Cake Competition orgainized by Nitin Godiwala College, Vile Parle
- Chef Competition judged by Chef Aniket V. Sarode
- Seminar by Wisdom Career Education Pvt Ltd.
- Guest Lecture on Event Management
- Avishkar Research Competition 2019











FACULTY CORNER

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

CONTRIBUTED BY CHEF ADITYA JOSHI, ASSISTANT PROFESSOR, BVCHTMS

Tradition beyond Business



"Varanbhaat (dal rice) and polibhaaji (chapatti and vegetable) will never go out of fashion as long as Mumbaikars and Mama Kane's are around," Shridhar Kamlakar Kane confidently, about the 108-year-old eatery in Dadar West, Mumbai, opposite the railway station.

"We are the common man's restaurant and we serve the food he eats." The older of two brothers, he now manages Mama Kane's along with his younger brother Dilip. His uncles Madhusudan and Ramkrishna, still visit occasionally to oversee things, while his father mentors them from home.

Every day, the place bustles from 10am in the morning when it opens, and endless orders of kandepohe, sheera, misalpav, batatavadas, puribhaji and tea do the rounds from the kitchen, till the place closes at 9.30 pm.

A foray into food

With no background in the food business, Narayan Vishnu Kane started Dakshini Brahmananche Swacha Uphargriha in 1910 when he migrated to Mumbai after winding up his Ganesh-idol business in Pen. Since there was a paucity of vegetarian eateries in Mumbai serving food from the Konkan region for daily labourers in and around Dadar, he decided to serve them home-cooked meals at affordable rates. His mother and wife used to help in the cooking in those days and their recipes are followed till date. Limited snacks like bhajjis and tea was all that the menu offered back then, yet, the place was always crowded.

In 1928, with the customer base expanding, and upon getting a bigger place on lease, the eatery was shifted from the rental place in the adjacent building to its current location in Smruti Kunj. It was Shankar Narayan Kane, son of Narayan Vishnu Kane, who actually steered this restaurant to success. From 1935 to 1965, he single-handedly managed the restaurant, introducing many much-needed changes. It was he who introduced misal and batatavada, which are the fastest selling items since then.

Over the years, they have faced manpower problems, and thus have had to downsize their operations in the restaurant. But to keep the business viable, they run two banquet halls too, catering to small functions.

Continued.....Pg 2





BHARATI VIDYAPEETH

FACULTY CORNER

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

CONTRIBUTED BY CHEF ADITYA JOSHI, ASSISTANT PROFESSOR, BVCHTMS

Tradition beyond Business ...Pg 2

Humble beginnings

"For 1 anna, a single large vada could be enjoyed with the characteristic dry garlic chutney. Even though it is priced at ₹40 a plate now, with two vadas, about 300 plates are sold daily," Always particular about quality, Shankar Kane would personally go shopping each morning to Byculla Market for fresh ingredients and vegetables.

Around 1935, when Shankar Kane's nephews addressed him as 'Mama', customers too started calling him 'Mama' and the eatery then adopted the name Mama Kane's.

"Catering to demands by customers, the menu got a facelift in the 1960s and '70s," Today, the menu has almost 50 items, including kothimbirvadi, sabudanakhichdi, misalpav and rice plates which are full-fledged meals.

Keeping it simple

But the basic philosophy remains the same. Quality ingredients and hygiene are two aspects the Kanes have never compromised on. "Upon hearing that cold drinks are a health hazard, we stopped serving those in 2007 and introduced our own in-house juices like kokum, aampanna, ginger lemon and amla, made from scratch with fresh ingredients, without preservatives, in the menu section called 'sheet peye'," Dilip Kane reveals.

Dilip Prabhavalkar, Nana Patekar and Sudhir Phadke, stalwarts of Marathi stage and films, as well as p politician Manohar Joshi, have been frequent visitors over the years, and indulge in simple Maharashtrian delicacies.

"Residents of Dadar, who grew up eating at this place and have settled abroad, still come back when in Mumbai to show their children this place and relive memories,"

As far as the look and feel of the restaurant is concerned, it still has high ceilings, simple wooden furniture and a modest, but clean ambience. But yes, small upgrades have been done in the kitchen to provide hygiene and efficient service to our customers better."

This 108 Years old tradition is now in the hands of the daughters of the family. Proudly getting managed by them, in the global competition of the food industry here as chains like MacDonald, burger kings, pizza huts are not only established but developed also where competitions are at every stage. In that global market and city like Mumbai keeping identity and running business not only skill but blessings of the founders which gives energy to keep going.





BHARATI VIDYAPEETH

FACULTY CORNER COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

CONTRIBUTED BY CHEF ANIKET V. SARODE, ASSOCIATE PROFESSOR, BVCHTMS

THE CONCEPT OF DARK KITCHENS

The rise of food delivery gave birth to an entirely new concept: the dark kitchen. While a growing number of consumers order their food through third-party delivery apps like Uber Eats, Deliveroo, Doordash, Foodora, and so on, most of them might not even know their meal was prepared in a dark kitchen.

So what are these dark kitchens?

Dark kitchens are also known as virtual kitchens, cloud kitchens, ghost kitchens or delivery-only restaurants. While we may use different names to refer to the dark kitchen, the concept remains the same - these kitchens sell meals exclusively through delivery. Rather than cooking for eat-in diners, cloud kitchens cook purely for delivery, so the food that is produced there can only be consumed elsewhere.

It's the success of online ordering players such as Uber Eats, Glovo, Just Eat and many more that paved the way for dark kitchens. These third-party delivery channels enable food businesses to easily connect with customers and quickly deliver meals to their doorstep. Getting food out to the customer has become easier, even for smaller, single restaurants - a change which has led to an increased offer to match the ever-growing demand.

With online platforms intervening, all face-to-face contact between the restaurant and the customer is disappearing. Needless to say, cloud kitchens must harness cutting-edge technologies and new marketing techniques to reach and keep their demanding audiences.

A range of benefits for restaurants

Not having to provide customer seating and waiting areas significantly lowers the cost of rent and additionally, there's no need to hire serving staff either. Ghost restaurants are therefore a great way for restaurants to reduce overheads while increasing their capacity to cater to the increased food delivery market.

Another key value in the dark kitchen model is the ability to easily experiment with new brands, menus and concepts. There are no physical premises to take into account when consumer food trends change, so delivery kitchens can quickly move on to a whole different menu or concept in no time. If a brand isn't landing, they can quite simply create a new one and try again.

With the rise of the dark kitchen come different business models to manage them. Some restaurants pool resources in a multi-restaurant dark kitchen model, while others prefer to cook in their own private ghost restaurant, albeit cooking different brands. Some dark kitchens are owned by aggregators, some are restaurant-owned, and others may even be fully outsourced. Anything goes!

CONTINUEDPage 2



CONTRIBUTED BY CHEF ANIKET V. SARODE, ASSOCIATE PROFESSOR, BVCHTMS

THE CONCEPT OF DARK KITCHENS... PAGE 2

Automating and optimizing the delivery process is crucial to the success of delivery kitchens. When working with multiple delivery partners, all of which have their own systems, and possibly for multiple brands, streamlining delivery management will help to get the food out to the customer in as little time as possible.

What drives this new restaurant type?

Less free time, the rise of online business models, a fixation on convenience and personalized experiences: these are just a few elements that influence almost every industry today – including the food business. The demands of digital-age consumers combined with new technologies are transforming the way restaurants operate from the kitchen floor and up.

Technology

Technology has changed the consumer market incredibly in the past couple of years. Today, you can order a product or service from the other side of the world, personalize it, and pay for it online within seconds. Some time after, the product is delivered at the requested time and place. This phenomenon has also been adopted by the food business. It's the dawn of a new era, where food is ordered via apps and ready meals are delivered at a convenient place and time.

Millennials as consumers

Born between 1981 and 2001, millennials are the consumers that drive the market in almost every sector, including the food industry. Millennials grew up around and with technology and the convenience of applications. For them, waiting is not an option as they are used to overnight shipping, instant online payments and worldwide communication at all times of the day. The food, beverage and restaurant industry needed to reinvent itself to serve millennials and comply with their demands. This is where dark kitchens fill in the gap.

With the food delivery industry booming - a trend which is expected to continue to grow in the future - cloud kitchens are on the rise. We're at the dawn of a new restaurant era - an era where 'dark kitchen' will become a common term.



STUDENTS CORNER



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

CONTRIBUTED BY MR. KEVAL FUMAKIYA, SY B.SC IN HOSPITALITY STUDIES, BVCHTMS

WATER



Water is an essential thing in each and everyone's life! Without water one can't imagine life. There are many parts in the world where there's not a drop of water, yet people somehow manage to do their daily routine. We should use water carefully and don't waste it!

The main reason of water scarcity is pollution and the number of trees being axed down day by day. Trees like mangrooves, try to soak water within themselves near seashore. There should be various methods for preventing water scarcity i.e. Rain water harvesting, recycling of water for agriculture, Develop energy efficient desalination plants. Whenever theres rain try to collect and store water rather than wasting it. Grow more trees and use water sparingly wherever required! Rathering than playing holi with water, play it without using water. I am going to take the initiative to save water myself, and then spread the word to use water sparingly as it is become a very precious commodity.

To live a better, fresh , hydrated life save water. Otherwise just imagine life without water. It will surely be very miserable!

SAVE WATER, SAVE LIFE!





COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

PARENT TESTIMONIAL



Mrs Rohini Ramakant Chowdhari

pratikchowdhari9@gmail.com

+91 70574 77348

My son Mr. Pratik Chowdhari graduated with a B.Sc in Hospitality Studies from Bharati Vidyapeeth College of Hotel and Tourism Management Studies, Navi Mumbai in 2012 and is presently Manager of D Mart at Kharghar.

BVCHTMS truly upholds its motto "Social Transformation through dynamic education" in preparing our children for life.

I write to applaud the tremendous effort that has been put into the various aspects of so many extra-curricular activities that are happening in College which give hands-on experience to students to stand out for themselves and represent us in society.

BVCHTMS is instilling positive values and compassion in it's students. It's ability to work with students and parents alongside nurtures excellence in children. It is building Citizens of tomorrow. My son discovered himself at BVCHTMS.

I would like to congratulate the Team of BVCHTMS for working tirelessly for assisting our children to become better human beings who will serve our nation and make India Proud.

Thank you and Wishing all peace and happiness in all your endeavors.





COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

12th July 2019

Wine Appreciation Workshop conducted by Tulleeho Academy



BHARATI VIDYAPEETH'S

JULY 2019

Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES



12th July 2019 Alumna, Prajakta Thumble performs for First Episode of Ruchira, Doordarshan

13th July 2019
Mrs. Manisha Shukla,
Associate Professor, BVIMSR
conducted workshop for
BVCHTMS Staff on
"Organizing a Conference"



JULY 2019

nsight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES



16th July 2019 Guru Purnima Celebration

18th July 2019
Avishkar Research Convention
was attended by Mrs. Pranali
Padalkar and student Manas
Tandel at G.M. Momin
Women's College, Bhiwandi



BHARATI VIDYAPEETH'S





COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th July 2019

"Second Tongue", An organization on learning a foreign language presented a lecture on the importance to learn a foreign language

Presented by Mr. Bhavin Soni







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

27th July 2019 28th Orientation Program







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

27th July 2019 28th Orientation Program

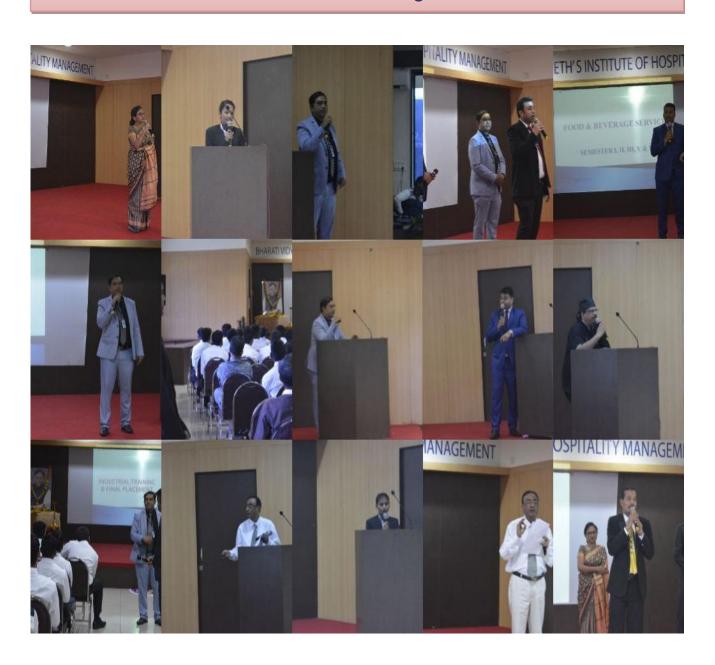






COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

27th July 2019 28th Orientation Program







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

27th July 2019 28th Orientation Program





nsight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

29th July 2019 Principal's Meet at Trident, BKC







29th July 2019 **Commencement of Semester 1**

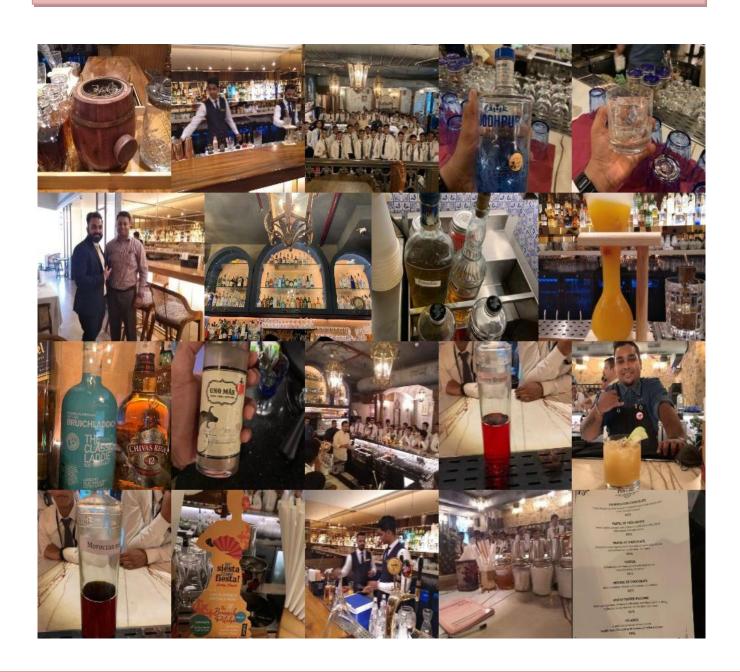




COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

29th July 2019

Educational Bar Visit to UNOMAS TAPAS at BKC



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

29th July 2019

Guest Lecture by Alumnus, Chef Momin Faqi Brand Chef at Massive Restaurants Pvt. Ltd



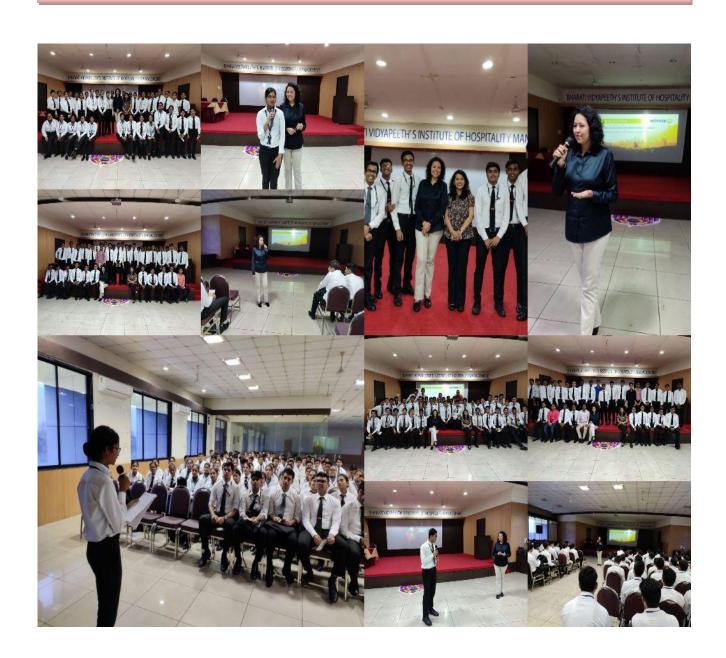




COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

2nd August 2019

Guest Lecture by Munzer Bharat on Waste Management







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

Certificate Awarded by Munzer Bharat







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

2nd August 2019

Chocolate Tasting Workshop – Level 1 – at International Institute of Chocolate and Cacao tasting, Chennai – Attended by Asst Professor Saurabh Singh Chandel



2nd and 3rd August 2019

Housekeeping Symposium at Rizvi College, Mumbai attended by Asst. Professor Maxim John Sir, Asst. Professor Pranali Padalakar Mam and Asst. Professor Sunil Naidu Sir







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

3rd August 2019

Guest Lecture for First Year students by Mr. Pradeep Yadav,

Training Manager, Sofitel

& Our Alumni Mr. Sushil Todi for Food & Beverage Service, Mr. Jinen Meishery



BHARATI VIDYAPEETH'S





COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

10th August 2019 Workshop on Scope of Research in the Hospitality Industry

Number of Student Participants - 105 Number of Teacher's Participants - 40

Chief Guest - Dr. Suresh Ukarande

Dean, faculty of science and technology, University of Mumbai; Principal, K.J. Somaiya College of Engineering and Information Technology, Mumbai

Eminent Speakers

Dr. Uday Annapure

Professor and HOD, Food Engineering and Technology, ICT, Mumbai

Ms. Roopa Rao, Asistant Professor, Department of Community Resource Management, College of Home Science, Nirmala Niketan, Mumbai

Dr. Laxmi Ananthanarayan Iyer

Associate Professor, Coordinator of M Tech and Food Bio Technology, ICT, Mumbai

Dr. Snehasis Chakraborty

Assistant Professor, Dept of Food Engineering and Technology, ICT, Mumbai

AUGUST 2019 nsight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

SEMINAR OBJECTIVES

To generate an awareness about the

research.
To highlight the importance of the research in hospitality.
To make an awareness of the new avenues

in research in hospitality education

WHO CAN ATTEND SEMINAR

Academicians in hospitality management, professionals in hospitality, corporate in hospitality, students of hotel management and research scholars.

REGISTRATION

Registration form is attached in the email; for online registration click on the link below.

https://forms.gle/mruLQ3pRqLN93HN16

Registration should be done before August 2019.

Registration is on first come first serve

For Professionals & Academician Rs. 500
For students Rs. 300.

Inclusive of Seminar kit, Lunch & other refreshments.

Fees to be paid by Cash/DD For payments & other details

CONTACT

Asst. Prof. Aditya Joshi - 9987079504 aditya.joshi@bharatividyapeeth.edu Associate.Prof. Aniket Sarode - 9920760270 aniket.sarode@bharatividyapeeth.edu

CONVENER

Prof. WILSON LUKOSE PRINCIPAL BYCHTMS

CO-ORDINATOR

ANIKET SARODE Associate Prof. BVCHTMS

CHIEF PATRON Dr. VISHWAJEET KADAM

SECRETARY, BHARATI VIDYAPEETH PUNE

Dr. VILASRAO KADAM

DIRECTOR, BHARATI VIDPAPEETH EDUCATIONAL CAMPUS, BELAPUR NAVI MUMBAI.

ADVISORY COMMITTEE

DR. ANJALI KALSE DIRECTOR, BVIMSR, NAVI MUMBAI DR. SUHASINI VIJAYKUMAR PRINCIPAL, BVIMIT, NAVI MUMBAI

DR. K.R.JADHAV VICE PRINCIPAL, BVCOP, NAVI MUMBAI

ORGANISING COMMITTEE

Associate Prof AJAY BUDKE Asst Prof MAXIM A. JOHN, Asst Prof PRANALI P. Asst Prof. SAURBH SINGH, Asst Prof ROHAN S. Asst Prof HARSHAL A., Asst Prof RAHUL K. Asst Prof GAUTAM K., Asst Prof SUNIL N. Asst Prof ADITYA JOSHI





ONE DAY WORKSHOP

"SCOPE OF RESEARCH IN HOTEL MANAGEMENT & CATERING TECHNOLGY"

ORGANISED BY

BHARATI VIDYAPEETH'S COLLEGE OF HOTEL AND TOURISM MANAGEMENT STUDIES, NAVI MUMBAI



On Saturday 10th August 2019

4th Floor Seminar Hall, Bharati Vidyapeeth College of Hotel & Tourism Management Studies, Sector 8, CBD Belapur, Navi Mumbai 400614

Tel: 022 27574325 Fax: 022 27562268 Web: http.chtms.bharatividyapeeth.edu
Email: principal.chtms@bharatividyapeeth.edu



Hon'ble Dr. Patangrao Kadam M.A., LL.B., Ph.D. Founder: Bharati Vidyapeeth, Pune.

ABOUT BYCHTMS

Bharati Vidyapeeth is an institution planted in the year of 1964 by our founder Dr.Patangrao Kadam. It has created a history by establishing 171 educational institute imparting education from pre primary stage. imparting education from pre primary stage, to PhD, within a short span of 50 years. At Bharati Vidyapeeth our objective is to do an intellectual awakening with social transformation in different spheres such as education, economic, social & cultural fields in India & more particularly in Maharashtra. Our commitment and dedication has been Our commitment and dedication has been towards catering to the various needs of corporate India by providing quality education and to bring about an all round development of a wider cross section of population including women, tribal and rural people. In appreciation of the academic excellence which the institutes of Bharati Vidyapeeth have achieved the Government of India on the recommendation of the University Grants Commission has been awarded Deemed University in 1996.

ABOUT WORKSHOP

Research has always been a need in development of any institution and scientific ways of research has always remained away from the technical remained away from the technical education systems especially in terms of hospitality. To emphasize more on research we wish that everyone in this field gets aware and also gets motivated to understand scientific research in the field of hospitality. There is no development of knowledge without sharing of knowledge & this is the best way to develop together.

ABOUT SPEAKERS

Dr. Uday Annapure

Professor & HOD Food Engineering & Technology ICT Matunga, Mumbai.

Ms. Roopa Rao

Assistant Professor Nirmala Niketan College of Home Science Mumbai

Dr. Laxmi Ananthanarayan

Associate Professor
Coordinator for M.Tech Food BioTechnology
ICT Matunga, Mumbai.

Dr. Snehasis Chakraborty

Assistant Professor
Dept. of Food Engineering & Technology
ICT Matunga, Mumbai.

SCHEDULE

9.30 to 10.00

Registration & Proceedings

Inaugural ceremony & key note address

10.30 to 11.30

Dr. Uday Annapure

Research Methodology

11.30 to 12.30

Ms. Roopa Rao

Research in Hospitality Studies

12.30 to 13.30

Lunch

13.30 to 14.30

Dr. Laxmi Ananthanarayan Evaluation & Analysis

14.30 to 15.30

Dr. Snehasis Chakraborty Experimental Design

15.30 to 16.15

Valedictory Function

BHARATI VIDYAPEETH'S





COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

10th August 2019 Workshop on Scope of Research in the Hospitality Industry



BHARATI VIDYAPEETH'S





COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

10th August 2019 Workshop on Scope of Research in the Hospitality Industry







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10th August 2019 Workshop on Scope of Research in the Hospitality Industry



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

10th August 2019 Workshop on Scope of Research in the Hospitality Industry







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

14th August 2019 Fresher's Party – Theme – Around the World Chief Guest's

Almuna – Ms. Sonia Mohandas Kamath & Alumunus – Mr. Heeral Patel

Winners

Miss Fresher – Preeti Shewale Mr. Fresher - Shadaab Shaikh Runners Up

Miss Fresher – Rajnigandha Gaikwad Mr. Fresher - Huzaifa Ujjainwala







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

14th August 2019 Fresher's Party – Theme – Around the World







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

14th August 2019 Fresher's Party – Theme – Around the World



BHARATI VIDYAPEETH'S





COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

14th August 2019 Fresher's Party – Theme – Around the World



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

14th August 2019 Fresher's Party – Theme – Around the World



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

14th August 2019 Fresher's Party – Theme – Around the World



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

14th August 2019 Fresher's Party – Theme – Around the World



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd August 2019 Sula Vineyard Visit



BHARATI VIDYAPEETH'S





COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th & 27th August 2019

Flower Arrangement Workshop conducted by Mrs. Sanjeevani Sawant Desai. (Mrs. Sanjeevani Desai holds a Bachelors Degree in Commerce from Mumbai University. She is a winner of various rolling trophies in competition of the F.O.T. and Bombay Rose Society held annually. Also a Member of the Ohara and Sogetsu School of Ikebana)



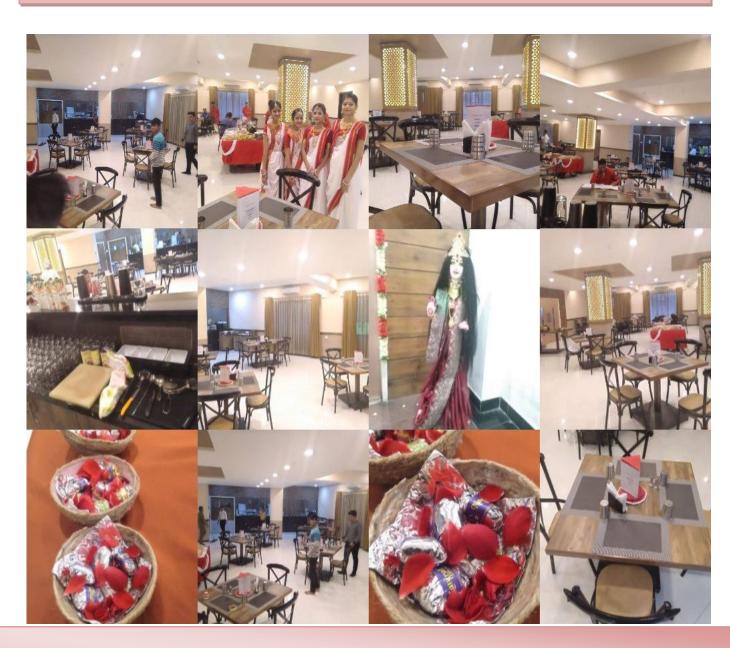
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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

31st August 2019 Second year Students of B.Sc in Hospitality Studies organized a theme Lunch Name of the Event - Bengali Porbo



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

31st August 2019 Second year Students of B.Sc in Hospitality Studies organized a theme Lunch Name of the Event - Bengali Porbo



BHARATI VIDYAPEETH'S

Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

5th September 2019 Teacher's Day Celebrations























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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

9th September 2019

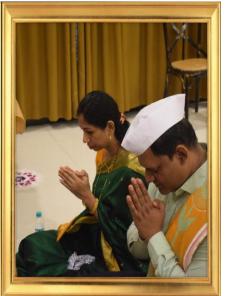
Ganesh Festival and Alumni Meet - Lamhe

Satya Narayan Pooja performed by

Alumnus (1997-2000), Mr. Harish Rankhambe, Assistant Professor with Training Ship Rehman along with his wife Pradnya Harish Rankahmbe













nsight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

9th September 2019 **Ganesh Festival and Alumni Meet - Lamhe**



Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

9th September 2019 Ganesh Festival and Alumni Meet - Lamhe

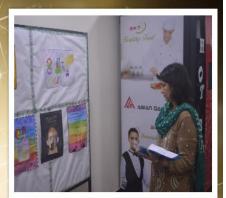


















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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

9th September 2019 **Ganesh Festival and Alumni Meet - Lamhe**







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

14th September 2019

Theme Lunch by Second Year Students of B.Sc in Hospitality Studies "Anubhaya Ara"

Dignitaries present for the event were

Mr. Ameya P.Karnad **General Manager, Royal Orchid, Navi Mumbai**

> Mr. A. Khan, General Manager Central Point, Navi Mumbai

Mrs. Neelam Singh Trustee, Sainath College

Dr. Rekha Jagdale Field Coordinator, DLLE

Ms. Ekta Bhargava Publisher and Managing Editor, Better Kitchen

> **Chef Yogesh Amin** Senior Sous Chef, Holiday Inn

Chef Mahesh Nasare Sous Chef, JW Marriott, Sahar

Mr. Sharad Nangade ARM, Vetuka Lebanese Restaurant



Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

14th September 2019 Theme Lunch by Second Year Students of B.Sc in Hospitality Studies "Anubhava Ara"



Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

14th September 2019

Theme Lunch by Second Year Students of B.Sc in Hospitality Studies "Anubhava Ara"



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

14th September 2019 Theme Lunch by Second Year Students of B.Sc in Hospitality Studies "Anubhava Ara"



Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

16th September 2019

Seminar conducted by Mr. Alberto Parravicini from International University of Languages and Media, Milan Italy on opportunities to Post Graduation Studies in Italy



Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

16th September to 20th September 2019
CLASS TEST OF SEM OF SEMESTER I, III, V was conducted

20th September 2019 SELECTION OF STUDENTS FOR FOOD FIESTA 2020









Insight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

21ST September 2019

Traditional Day Celebrations and Rangoli Competition

Commemorating World Tourism Day which falls on 27th September 2019



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

21ST September 2019 Traditional Day Celebrations and Rangoli Competition



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Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd September 2019 – Intra College Competitions

Culinary Competitions

Innovative Snacks

First Year

1st Prize – Reva Shinde

2nd Prize – Priyesh Mane

3rd Prize - Preeti Shevale

Second Year

1st Prize – Aarti Mukherjee

2nd Prize – Aman Jena

3rd Prize - Shruti Medsare

Third Year

1st Prize - Omkar Kubal

2nd Prize - Sanket Kashe (First Year)

3rd Prize - Akruti Pawar

Innovative Salads

1st Prize – Omkar Kubal

2nd Prize - Vipul Koli

3rd Prize - Omkar Chalke

Consolation Prize – Soundriya Periswamy

Innovative Desserts

1st Prize – Reva Shinde

1st Prize – Priyesh Mane

2nd Prize – Omkar Chalke

3rd Prize - Preeti Shewale

3rd Prize - Balachandra Vurae

Consolation Prize – Pritesh Mane

Innovative Breads

1st Prize - Sahil Mandavkar

2nd Prize – Mayuri Hande

3rd Prize – Soundriya Periswamy



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd September 2019 **Intra College Culinary Competitions**



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Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd September 2019 Intra College Culinary Competitions



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Insight



COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd September 2019 Intra College Culinary Competitions























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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd September 2019

Intra-College Competition – Food & Beverage

Cocktail Competition Judged by

Mr. Paul Raghav – Bar Manager, "O Pedro and Bombay Canteen"

Amateur Cocktail Competition

1st Prize - Mr. Manas Tandel

2nd Prize - Mr. Nirmal Yadav

3rd Prize- Ms. Rajni Gaikwad













Insight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd September 2019 Intra-College Competition – Food & Beverage



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Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

25th September 2019 **Flower Arrangement Competition and Linen Origami Competition** Judged by Alumnus, Mr. Dwiraj Jadhav, Housekeeping Supervisor, Renaissance, Mumbai **Flower Arrangement Winners** 1st Prize- Minal Achare 2nd Prize - Shahzeen Kapadia 3rd Prize - Mrunal Parekh **Linen Origami Winners** 1st Prize - Keval Fumakiya 2nd Prize- Aditi Madhavi 3rd Prize - Mrunal Parekh

Insight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

25th September 2019

Intra-College Competition – Flower Arrangement and Linen Origami Competition



BHARATI VIDYAPEETH'S

Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th September 2019

Intra-College Competition – Entrepreneurship Development

Judged by Mr. Nishant Khote, F&B Manager, ITC Fortune

1st Prize – Mr. Keval Fumakiya and Miss Shahzeen Kapadia

2nd Prize – Mr. Manas Tandel and Miss Khevana Parekh

3rd Prize- Mr. Rohan Dantas and Mr. Akshat Jagirdhar



Insight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

25th September 2019

Inter College Quiz Competition at IHM Dadar on the occasion of World Tourism Day Participating Students

Mr. Vipul Koli and Mr. Omkar Kubal Ms. Riddhi Girigosavi and Mr. Shrikant Basha



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Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

27th September 2019
Sensory Evaluation Competition
1st Prize – Aman Jena
2nd Prize – Vineet Mahadik
3rd Prize – Khevana Parekh



nsight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

27th September 2019

Quiz Competition Conducted by Quiz Master Assistant Professor, Saurabh Singh Chandel

Winners

Mr Omkar Kubal

Mr. Pritesh Mane

Mr. Priyesh Mane

Runners Up

Mr. Vipul Koli

Mr. Krisal Carodoza

Miss Mamalee Dhas





SEPTEMBER 2019

Insight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd to 27th September 2019 Intra-College Sports Competition



SEPTEMBER 2019

Insight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

28th September 2019 Nestle Junior Chef Competition



SEPTEMBER 2019

nsight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

27th September 2019

Les Macarons

Technical 3-hour Workshop attended by Associate Professor Chef Aniket V. Sarode at La Cusine Paris, 80 Quai de l'Hôtel de ville, 75004 Paris, France







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

Semester III and Semester V Practical Exams – 7th October to 11th October 2019

15th October 2019
Chef's Connect 2019 – WICA At ITC Maratha, Mumbai
Attended by Chef Aniket V. Sarode, Chef Harshal Athnikar and Chef Gautam
Kamble from BVCHTMS







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

17th October 2019

Seminar on Hospitality was attended by Bharati Vidyapeeth Junior College students of Commerce and Science (CBSE Board) organized by BVCHTMS







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

17th, 18th, 19th October 2019
BVCHTMS students preparing
Diwali Sweets to be sent to Hoteliers and Stake holders







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

24th October 2019 PTA meet for Second Year Students of B.Sc in Hospitality Studies





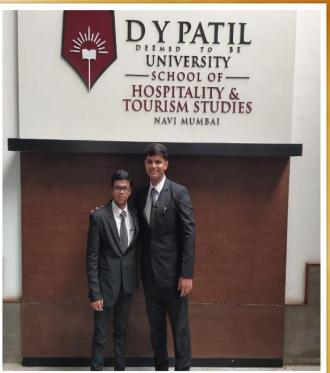


COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

25th October 2019

Mr. Manas Tandel and Mr. Keval Fumakiya participated in Front Office Competition organized by Dy Patil HMCT









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

25th October 2019

BVCHTMS Students attended Wine Appreciation workshop at Sahara Star, Mumbai



14th to 19th October 2019 Semester III Theory Exams

NOVEMBER 2019

Insight



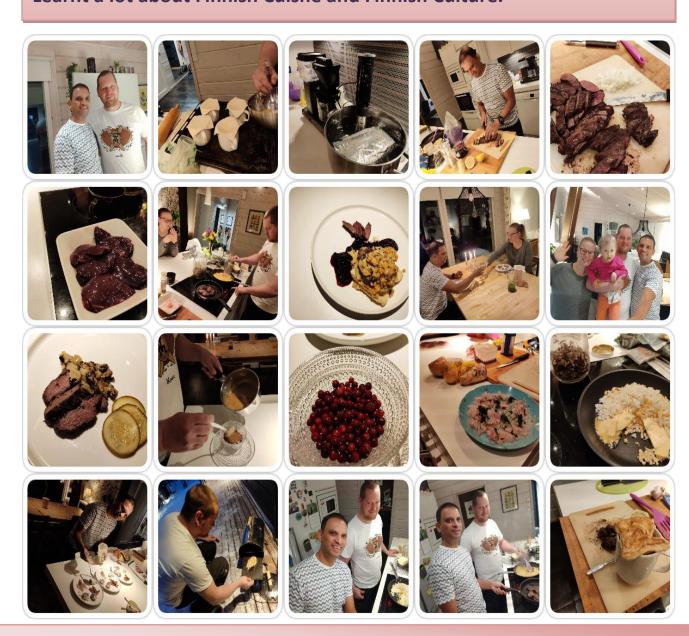
BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

2nd November 2019

Chef Aniket V. Sarode attended Finnish Cuisine Workshop in Ivalo, Finland along with Chef Janna and Family at his home.

Learnt a lot about Finnish Cuisne and Finnish Culture.



NOVEMBER 2019 Insight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

4th and 5th November 2019 16 Hour Cake Workshop conducted by Alumna, Chef Prajakta Chumble







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

6th and 7th November 2019

16 Hour Vegetable Carving Workshop conducted by Mrs. Usha Renake







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

7th and 8th November 2019

16 Hour Communication Workshop conducted by Second Tongue Language







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

11th and 12th November 2019

Tea Aficionado Course conducted by

Mr. Souvik Nandy, Proprietor, Asian School of Tea, Kolkata Institute







BHAKATI VIDTAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

11th and 12th November 2019

Tea Aficionado Course

Mr.Vipul Koli, student of Ty B.Sc

Won the First Prize in the Tea Aficionado Workshop







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

22nd and 23rd November 2019

A 2 day comprehensive Fruit Wines and Mead making workshop was attended by Assistant Professor, Saurabh Singh Chandel







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd November 2019

Trade test trial by Third year students of B.Sc in Hospitality Studies Mr. Vipul Koli, Mr. Sahil Mandavkar, Mr. Omkar Kubal, Miss. Bhakti Sawant



NOVEMBER 2019

Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd November 2019

Ty B. Sc Students Mr. Viraal Nair, Mr. Pranav Thomre and Mr. Suyash Chandratre and Associate Professor, Mr. Aniket V. Sarode at K. B. College of Arts and Commerce for Women, Thane for The International Multidisciplinary Conference on Heritage and

Ongoing Innovations:

The Magic of Achieving Unrealistic Heights on 23 November 2019

- 1. Mr. Viraal Nair presented the paper, "Safety of Women: An Indian Perspective"
- 2. Mr. Pranav Thomre presented the paper, "Resurrection of Article 15 of the Indian Constitution"



NOVEMBER 2019 Insight



COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th and 27th November 2019

Seminar on Hospitality was attended by Bharati Vidyapeeth Junior College students of Science (State Board) organized by BVCHTMS



NOVEMBER 2019 Insight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

28th November 2019

Bakery Business Exhibition 2019 at BKC attended by Staff and Students of BVCHTMS



Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

3rd December 2019 Commencement of Semester II and Semester VI

4th December 2019

BVCHTMS Students participated in the linen origami competition organised by Trinity and I-PHA at Bombay exhibition centre, Goregaon east Miss Vaishnavi Hulsure, Miss Kadambari Ambavane and Mr. Faiyaz Dabir



nsight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

5th December 2019

An orientation given by Chef Alan D'mello on "The Culinary Tour"



























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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

6th December 2019

Congratulations!

The team of Sahil Mandavkar and Omkar Kunal won the 3rd Prize in the Inter College Chef Competition Organized by Anjuman Islam HMCT











COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

6th December 2019 Fruit Mixing Ceremony

Chief Guest

Our Alumnus, Chef Bandu Ugalmugale
Senior Sous Chef, Four Points by Sheraton
& Chef Deepak Sarge
Junior Sous Chef, Four Points by Sheraton

Guest of Honor

Dr. Vilasrao Kadam

Director, Bharati Vidyapeeth, Navi Mumbai

Professor P.N. Tandon

Principal, B.V. Polytechnic

Dr. Sandhya Jadhav

Principal, B.V. Engineering College

Dr. Suhasini Vijaykumar

Principal, B.V. College of MCA

<u>Professor Vaishali Jadhav</u>

Principal, B.V. College of Nursing

Professor Ritu Deshmukh

Principal, B.V. College of Architecture

Professor Alok Sharma

Principal, B.V. School and Junior College

Professor Wilson Lukose

Principal, BVCHTMS

Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

6th December 2019 Fruit Mixing Ceremony



























Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

7th December 2019 Upper Crust Food and Wine Exhibition

Attended by BVCHTMS Faculty and students



























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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

11th December 2019

Inter College Salad Competition organized
by Nitin Godiwala College of Commerce, Vile Parle
The team of Mr. Vipul Koli and Mr. Omkar Kubal
students of BVCHTMS, Ty B.Sc students won the 2nd Prize



nsight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

12th December 2019

Inter College Cake Art Competition organized by Nitin Godiwala College of Commerce, Vile Parle The team of Mr. Kunal Jaiswal and Mr. Sahil Mandavkar students of BVCHTMS, Ty B.Sc students won the 2nd Prize



nsight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

12th December 2019

Associate Professor, Mr. Aniket V. Sarode, BVCHTMS judged an Inter College Chef Competition organized by Indira Institute of Management, Sanpada, Navi Mumbai







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

19th December 2019

Seminar by Wisdom Career Education Pvt Ltd. on Future Career/work/PR/education abroad



Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

20th December 2019

Guest Lecture on Event Management by Ms. Devneeta Law Bhusan, Partner from Dragonfly Events LLP, Mumbai



Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

21st December 2019

BVCHTMS students participated in Avishkar Research Competition 2019 organized by University of Mumbai







































