NSIGHT SCHEME E-NEWSLETTER VOLUME17, January 2021 http://chtms.bharatividyapeeth.edu/



SECOND PRIZE SURABHI PURAV AVINASH PARTHE ORGANIZED BY INDIA TOURISM INTER COLLEGE QUIZ COMPETITION ON THE OCASSION OF WORLD TOURISM DAY - 30 SEPTEMBER 2020 29TH ORIENTATION PROGRAM

MR. BHACWAN BALANI GENERAL MANAGER ITC GRAND, GOA 12 OCTOBER 2020

BHARATI VIDYAPEETH'S College of Hotel & Tourism Management Studies NAVI MUMBAI AFFILIATED TO UNIVERSITY OF MUMBAI



PRO-VICE CHANCELLOR **DR. VISHWAJEET** KADAM



FOUNDER DR. PATANGRAO KADAM



VICE CHANCELLOR DR. SHIVAJIRAO KADAM

Add :- BVCHTMS | Sector - 8 | CBD Belapur | Navi Mumbai - 400614

Find Us Online :- http://chtms.bharatividyapeeth.edu/ Contact No. :- 022 2757 4325 /0222 7562268



Dr. Vilasrao Kadam **Director, Bharati Vidyapeeth** Navi Mumbai Campus

FEATURES OF BHARATI VIDYAPEETH

- *'A+' Accreditation (Third Cycle) by 'NAAC' in 2017
- *Category-I Deemed to be University Grade by UGC
- *62nd Rank among Universities by NIRF-2019
- *'A' Grade by Ministry of HRD, Government of India
- *Accredited & Re-Accredited With 'A' Grade by 'NAAC' in 2004 & 2011

*Among Top 10 Universities preferred by Overseas Students *Member of Association of Indian Universities (AIU) &

- *Association of Commonwealth Universities (ACU)
- *All professional programmes are approved by respective **Statutory Councils**
- *29 Constituent Units spread over 8 Campuses
- *12 Faculties offering 324 Programmes
- *23000+ Students & 1600+ Teachers
- *Students from almost all the states in India & from 48

Edited by Aniket V. Sarode (Associate Professor)

July 2020 to December 2020



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI



Dr. Wilson Lukose Principal BVCHTMS

July 2020

- National Awareness Webinar on First Aid
- Webinar Indo Italian Workshop on Cheese and Cold Cuts
- * Webinar on Supply Chain Management
- Webinar Indo Italian Workshop on Extra Virgin
 Olive Oil and Balsamic Vinegar
- Webinar on VUCA Placements 2020
- Webinar Indo Italian Workshop on Italian Breads
- Webinar Indo Italian Workshop on Pizza
- Webinar Indo Italian Workshop on Gelato
- Webinar on The Art of Writing Research Grant Proposal
- Webinar on Inspiring Teachers through Self Leadership
- Webinar Hospitality the way forward Series 7.0



promoted by



with the patronage of



Embassy of Italy New Delhi

BHARATI VIDYAPEETH'S

July 2020 to December 2020 Insigh



OSPITALITY INDUSTR HE WAY FORWARD SERIES 6.0

TALITY IND

SENIOR ANALYST

DELOITTE

29 2PM

1.ENTRANCE EXAMS AGENDA

ANCE ON GRADUATE STUDIES

WHEN DO YOU START

COLLEGES & FEES WHAT IS B SCHOOOL

BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

August 2020

- Webinar Hospitality the way forward Series 6.0
- Workshop attended by Assistant Professor, Rohan Shivekar
- **Biggest Virtual Cooking organized by Godrej** *
- Swachh Action Plan Certificate
- Hospitality The way Forward 8.0 with Alumnus, Ajay Halepathy

September 2020

- Two-day International Faculty Development Program on "ONLINE TOOLS FOR ACADEMICIANS"-BVIMSR
- Guest Lecture by Ms. Neha Hatkar on HACCP
- Guest Lecture by Dr. Avkash Jadhav, Head and Associate Professor, Dept of History, St. Xaviers College on "Environment as Our Heritage"
- BVCHTMS, NAVI MUMBAI, RANKED 12TH AMONGST TOP 22 PRIVATE HOTEL MANAGEMENT INSTITUTES BY OUTLOOK- BEST PROFESSIONAL COLLEGES
- Celebrations of World Tourism Day -Traditional Day Competition
- Celebrations of World Tourism Day Poster Competition Theme (Tourism: Building Peace! Fostering Knowledge!
- Celebrations of World Tourism Day Poster Competition organized by India tourism Theme - Keeping our Monuments and Tourist Places Clean
- World Tourism Day Inter College Quiz Competition organized by India Tourism Winners of the Second Prize Team of Surabhi Puray and Avinash Parthe
- Examinations



BHARATI VIDYAPEETH'S

July 2020 to December 2020



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

October 2020

- * Times of India Survey BVCHTMS Ranked Second Position
- * 29th Orientation Program Chief Guest- Mr. Bhagwan Balani, General Manager, ITC Grand Goa
- & Guest Lecture Mr. Parshav Bhatt, Associate Director, Cushman and Wakefield
- Guest Lecture by Alumnus Chef Sanket Jagtap
- **&** Guest Lecture by Alumnus Chef Rahul Dhilor
- Suest Lecture by Alumnus Mr. Akhilesh Khule
- Guest Lecture by Alumnus Mr. Akshay Hule
- Suest Lecture by Alumnus Ms. Mugdha Pranjape
- Guest Lecture by Alumnus Mr. Chirag Nayyar
- Guest Lecture by Ms. Soni Kamthan
- Guest lecture Dr. Mohsina Mukadam on Indian Regional Cuisine
- MUCTA Certificate of Membership

November 2020

- Webinar on "Cancer Awareness and Healthy Lifestyle"
- By Sanjeevani, Life Beyond Cancer
- First Term Training Program of Department of Lifelong Learning
- International Symposium on "Trade, Commerce, Bilateral relations and Opportunities between India and South Africa"
- Inter College Quiz Competition
 Organized by India Tourism on the occasion of India Constitution day
 The Team of Ty B.Sc in Hospitality Studies, Keval Fumakiya and Shahzeen Kapadia Won the First
 Prize in the Competition

December 2020

- Commencement of Online Classes Semester III and Semester V
- Faculty Development Program organized by SIES College and DLLE, University of Mumbai
- Webinar, "Orientation on Hospitality" for 12th Standard Students

BHARATI VIDYAPEETH'S

College of Hotel & Tourism Management Studies, Sector 8, CBD Belapur, Navi Mumbai, Contact: 022-27574325 / 022-27562268 Website: http:// chtms.bharatividyapeeth.edu, http://chtms.bvpalumni.com Email Us: principal.chtms@bharatividyapeeth.edu, info.chtms@bharatividyapeeth.edu, alumni.chtms@bharatividyapeeth.edu

BHARATI VIDYAPEETH COLLEGE OF HOTEL & TUDIKISM MAANAGEMENT STUDIES MAN MAMBBA STATUS STATUS STATUS AND MANUS BUCHTISS 1995 ALUMINUS BUCHTISS 1995 MR. HARGINA BALANII ALUMINUS BUCHTISS 1995 MR. HARGINA BALANII General Manager IC Grand Goa MILLION COLLEGIE COLLEGI



29 THURSDAY





COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

Bharati Vidyapeeth's College of Hotel and Tourism Management Studies Navi Mumbai

TESTIMONIAL



SUHAS S. VETAL Batch of 2010 - 2013

Catering Manager Simpl Innovative Brands Pvt Ltd



University of Mumbai

"As an ex-student of BVCHMTS, and one of the pioneer students of the institute, I feel honored and privileged to be a part of such a family. The institute has not only given me education but also the most extensive knowledge about the hospitality industry all around the world. The Director, faculty and staff have played a major role in bringing out the best in me and given me the confidence of being the individual that I am. The fact that the institute provides its students the wings and encourages them to showcase their strengths and talent is commendable. I am proud to be a part of the BVCHTMS family."

Since 1992

http://chtms.bharatividyapeeth.edu/



<u>27th August 2020</u>

 Paper Presentation by <u>Associate</u> <u>Professor, Aniket V. Sarode & Assistant</u> <u>Professor, Clement Victor</u> <u>Research Paper - "Automation of Mega-Kitchens"</u> Indian Journal of Hospitality Management - The Official Journal of Institute of Hotel Management Ahmedabad ISSN Number: 2582-4082

BHARATI VIDYAPEETH'S







BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

स्वच्छता पखवाड़ा (सुंदर भारत, स्वच्छ भारत!)

आओ सब मिलकर पेड़ लगाए, अपने पर्यावरण को बचाए! आओ सब मिलकर देश बचाए, अपने पर्यावरण को स्वच्छ बनाए!

प्रदूषण जैसी समस्या का समाधान ढूंढ़ना होगा, तन ओर मन से इसका डटकर सामना करना होगा! देश तभी साफ होगा, जब स्वच्छता में सबका हाथ होगा! ^B.

Neha Hanchate

Poem Authored by

Third Year' B.Sc in Hospitality Studies

भेदभाव करने से अच्छा हम एकसाथ होकर करे ऐसा काम, जिससे भारत देश का हो अच्छा नाम! मन के कचरे को पहले साफ करो फिर देश को स्वच्छ करो! धnibersity of flumbai

कचरा साफ़ करनेवाले को सफाईवाला कहे ना कोई, साथ मिलकर सोच बदलो कहीं पीछे ना रह जाए कोई।

स्वच्छ भारत अभियान पे अमल करलो, देश का नाम रोशन करलो! झाड़ू पोछा उठालो, देश के लिए अपना एक कदम बढालो!

Since 1992

जय हिंद

BHARATI VIDYAPEETH'S College of Hotel & Tourism Management Studies NAVI MUMBAI

BHARATI VIDYAPEETH'S







BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

गाँव मे महके बाग बगीचे शहर में बदबू नाले की घर के पास पड़े कचरे सड़े गैस गंध दे कारखाने की गाँव में बहती शीतल नदी शहरों में बहता नाला हैं कचरों से भरा वो गंदा झील पानी का रंग जिसका काला है इतने गंदे पानी को भी पीना हमने सीख लिया है हर तरफ कचरा फैला कर इसमें ही जीना सीख लिया है क्या फायदा तुम्हारी डिग्री का किस बात के जागरूक हो तम कृत्ता भी पूंछ से साफ करता अपनी जगह सोचो जानवरों से भी मुर्ख हो तम खुद कचरा फैला कर तुम सरकार के भरोसे बैठे हो खद निकम्मे होकर करके सरकार को निकम्मा कहते हो खुद को सुधारो पहले तुम चलो आज से शुरुआत करो देश का कचरा खुद साफ होगा बस घर के पास कचरे को साफ करो उठाओ हाथ हंकार भरो नागरिक जिम्मेदार हो तम भारत को साफ सुथरा करने को मेरे साथ तैयार हो तुम जय हिंद



Poem Authored by Siddhesh Singh स्वच्छता पखवाड़ा (एक कदम स्वच्छता की ओर)

'Third Year' B.Sc in Hospitality Studies



Since 1992 University of Mumbai

pरो BHARATI VIDYAPEETH'S College of Hotel & Tourism Management Studies

NAVI MUMBAI

BHARATI VIDYAPEETH'S







BHARATI VIDYAPEETH

STUDENTS CORNER

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

Make the country as holy as their home. Where Birds chirp in twilight as well as in gloam

Make a place where cleanliness can be maintained. Rid the city of dirt besides littering should be refrained



University of Mumbai

Let's spend li'l time cleaning our country And make it tidy Root out petty little diseases

Give our Mother India a new and clean ID

For Swacha Bharat lets do our basic duty Get it back to it's natural beauty.

Be it a State city or a street. Respect environment, give it a treat

Let's take an initiative, Raise our voice

In their natural habitat animals should have a place to rejoice To preserve our traditional and cultural values we gotta make some noise

Reduce reuse Recycle plastic paper trash Instead of burning it to ash

We are in a difficult plight This issue should be in the spotlight In an union we can make it right for the birds to have a clean flight



Poem Authored by

Krisal Cardoza Third Year' B.Sc in Hospitality Studies

> स्वच्छता पखवाड़ा (स्वच्छता)

Since 1992 BHARATI VIDYAPEETH'S College of Hotel & Tourism Management Studies NAVI MUMBAI

BHARATI VIDYAPEETH'S



Treasures of Indian Cuisine – Page 1

"One cannot think well, sleep well, love well if not dine well" Quoted by 19th Century Western, Writer Virginia Woolf. This quote depicts the importance of food in our well-being.

In today's world of globalization when we surf search every cuisine & recipe information on YouTube, Instagram, we also use online platforms to learn new techniques and tricks of cooking, which is the quickest and simpler way of searching. It makes me curious about how this process of searching and surfing must have happened in history therefore I happened to talk to many people related to the same industry all said books were the most trusted ways but otherwise it was an old Indian traditional way where a mother used to teach daughter to cook food and same used to follow for the ages but this is about the household what about the other side of cooking that is bulk catering, where they also used to refer their mothers of fathers that question still mingled in my mind. Then, I asked my mother about the same what she used to refer if some recipe she wanted on which she commented that she used to ask to her trustworthy Sources (my aunts) or else, she went near to her wardrobe and she showed me the real treasure which was kept all her life with her and that was one of oldest and very popular cookery book in she said this was gifted by one her aunt back in 1984 at her wedding. This made me realize that books were the trusted source but as it was popular in western countries was the same popularity were there for cookery books as I have graduated in hospitality education in early 20th century, I think Larousse Gastronomique, Modern Cookery, The Theory of Cookery, etc were the kind of bibles for us but that is all again still we are talking about post-independence. "What about books referred to before Independence?" This is my question which is still unanswered, so I searched on this same on the internet and doing so, I found 6 such books which I think became a milestone in the development of today's Indian cookery.

BHARATI VIDYAPEETH'S



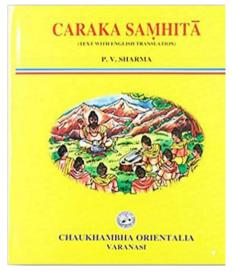
Treasures of Indian Cuisine – Page 2

So after searching and reading few texts and I found few books which were a real milestone.

These are the 6 Books I would love to share with you;

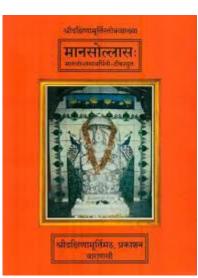
01. Charak Sanhita (6th Century)

The text, mainly an ancient Sanskrit work on medicine and surgery, contains a range of recipes for healthy living. It consists of eight books with 120 chapters in total. Chapters 5, 6, 25, 26, and 27 of the text are dedicated to 'Aharattatva' or dietetics. They contain many elaborate recipes for various ailments or health conditions. It mentions recipes for Khichadi, Takra (curd dish), Supa (lentil dish), Vesavara (boneless meat dish), etc. The 'Charaka Samhita' also suggests a regimen of Mamsa Rasa (meat soup) during pregnancy from the 6th month onwards.



02. Manosollassa (12th Century)

It is an early 12th century Sanskrit text composed by King Someshvara III who ruled in present-day South India. It is an encyclopedic work that covers a wide range of topics including food. It is structured as five sub-books with a total of 100 chapters. The third sub-book, called 'Bhartur Upabhogakarana', contains recipes of vegetarian and non-vegetarian cuisines. It contains a range of recipes based on the fermentation of flour and cereals. Among meat dishes, it describes cuisines based on pork, venison, goat meat, and fish among others. Also, the book contains the art of making wine from grapes and sugarcane.



BHARATI VIDYAPEETH'S



Treasures of Indian Cuisine – Page 3

03. Nimmatnama (1500)

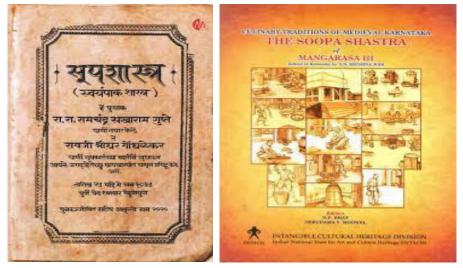
Written by Giyath Shah, ruler of Malwa, it a medieval Indian cookbook of delicacies and recipes. 'Nimatnama', which translated to 'book of delights', includes recipes for Samosa, Vada, Khandvi, Kadhi, Raita, Dal, Lassi, etc. The book also refers to some of today's popular dishes having Persian roots like Shorba (soup), Seekh (kebabs),



Yakhni (meat stew), and Biryani (slow-cooked rice). It mentions some peculiar recipes like Melon Halva and Ginger Halva.

05. Soopa shashtra (1508/1875)

Written by Mangarasa III, a follower of Jainism, the recipes books given in the are exclusively vegetarian. The ingredients and cooking methods are given in detail, and even the types of utensils and ovens needed are mentioned. It contains recipes for bread, sweets, snacks, Kheer, rice dishes, etc. They make extensive use of rice,



eggplant, jackfruit, raw banana, banana flowers, and bamboo shoots. Later translated into various regional languages in Marathi it was published in 1875.

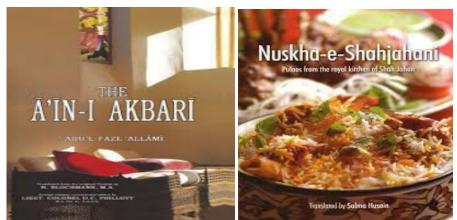
BHARATI VIDYAPEETH'S



Treasures of Indian Cuisine – Page 4

06. **Ain-i-Akbari** (17th Century)

The books were a part of the Mughal royal kitchen. They included several fancy and exquisite recipes which were made elaborately. 'Ain-i-Akbari' mentions several recipes that were popular among the Mughal elite. 'Alwan-e-Nemat' contains 101 recipes from the kitchen of Jahangir. Lastly, 'Nuskha-e-



Shahjahani' describes Pilaf (seasoned rice) recipes from Shah Jahan's reign.

07. Ruchira (1970)

This was the treasure of my mom she preserved this book for 36yrs till now I was turning pages and getting mesmerized. Detail recipes of typical Maharashtrian and 19th centuries popular restaurant styles recipes are given with proper measurements book come in two volumes. At the same time, I remember my college days every Student of catering college used to refer to modern cookery, the theory of cookery. From there I inspired to title it as real 'Treasure of Indian cookery'



BHARATI VIDYAPEETH'S



CONTRIBUTED BY CHEF ANIKET VIJAY SARODE, ASSCOCIATE PROFESSOR, BVCHTMS

Chef Aniket V. Sarode

Associate Professor (Bharati Vidyapeeth's College of Hotel and Tourism Management Studies, Navi Mumbai) Instagram : @chefaniketsarode ; Facebook: Aniket Sarode

Recipe Name – Mushroom Repieni with Yogurt Dill Sauce

(Mushroom Bomb)

Can Serve - 2 persons (6 Mushroom Bombs from 12 Mushroom Caps)

Ingredients

Button mushrooms - 200 gms (approximately 12 Mushroom Caps)

Medium Onion – 1 no (Finely Chopped) Garlic - 1 teaspoon finely chopped Godrej Groundnut Oil - 1 tablespoon Crushed black pepper – ½ teaspoon Coriander Leaves (Few Sprigs)– Finely chopped Green Chillies – ½ teaspoon (finely chopped) Chilli Flakes – ¼ teaspoon Processed Cheese – 100 gms Salt – to taste

For First Coating

Refined Flour for Dry Coat Refined Flour – 100 gms Salt - to taste Crushed Pepper – ¼ teaspoon Water – 150 ml

For Second Coating Breadcrumbs – 150 gms

-

For the Accompanying Sauce

Yogurt – 150 gms Dill Leaves – 2 teaspoon (finely chopped) Green Chillies – ½ teaspoon (finely chopped) Godrej Groundnut Oil – 2 tsp Crushed Pepper – ¼ teaspoon



Method

- 1. First rinse and wipe dry 400 grams white button mushrooms. Then just break each stalk from the mushroom. Keep the stalks as well as the mushroom caps aside.
- 2. Chop the stalks finely. Also chop 1 medium onion and 4 to 5 medium flakes of garlic.
- 3. Heat 1 tablespoon of oil in a pan. Add finely chopped garlic. Saute the garlic for some seconds then add the chopped onions. Saute the onions until light golden brown.. Now add the finely chopped mushroom stalks.
- 4. Saute on a medium flame. The mushrooms would first release some moisture or water. Saute till the mushroom mixture is dried and there is no water or moisture.
- 5. Then add crushed black pepper, finely chopped green chillies and finely chopped coriander leaves.
- 6. After the mixture cools down add grated processed cheese and salt to taste
- 7. The stuffing is ready.
- Now prepare the First coating Prepare a batter with Refined flour, water. Add salt and crushed pepper and keep for resting.
- 9. 2 Mushroom Caps will be required Stuff the Mushroom cap with the stuffing prepared and than cover the stuffing with the second mushroom cap. Do this with the remaining mushroom caps.
- Coating the stuffed mushrooms with batter and breadcrumbs
 Dip the Stuffed mushrooms in flour and than into batter and then roll them in breadcrumbs. (If you require your coating to be thick you can repeat the procedure)
- 11. Heat Oil for deep frying. When hot deep fry the Mushrooms Bombs until the coating goes golden brown in colour. Serve the Mushroom Bombs with Yogurt Dill Sauce.
- 12. Yogurt Dill Sauce: Add sugar, salt, crushed pepper to the yogurt and whisk it free of lumps.

Heat oil. Add green chillies and dill leaves. Saute for a few seconds. Pour over the yogurt and mix well.

BHARATI VIDYAPEETH'S





H University of Mumbai

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

CONTRIBUTED BY CHEF HARSHAL ATHNIKAR, ASSISTANT PROFESSOR, BVCHTMS

HOW GARLIC FIGHTS COLDS AND THE FLU

FACULTY CORNER

Garlic has been used for centuries as both a food ingredient and a medicine.

nsight

In fact, eating garlic can provide a wide variety of health benefits. This includes reduced heart disease risk, improved mental health and enhanced immune function.

This article explains how garlic is particularly protective against the common cold and the flu.

Garlic Can Boost Immune Function

Garlic contains compounds that help the immune system fight germs. Whole garlic contains a compound called alliin When garlic is crushed or

chewed, this compoundturns into allicin (with a *c*), the main active ingredient in garlic.

Allicin contains sulfur, which gives garlic its distinctive smell and taste.



However, allicin is unstable, so it quickly converts to other sulphur-containing compounds thoughtto give garlic its medicinal properties. These compounds have been shown to boost the disease-fighting response of some types of whiteblood cells in the body when they encounter viruses, such as the viruses that cause the common coldor flu.

Can Garlic Help Prevent Colds and The Flu?

Garlic has shown promise as a treatment for preventing colds and the flu.

Studies have shown that garlic reduces the risk of becoming sick in the first place, as well as howlong you stay sick. It can also reduce the severity of symptoms.

One study gave 146 healthy volunteers either garlic supplements or a placebo for three months. Thegarlic group had a 63% lower risk of getting a cold, and their colds were also 70% shorter. Another study found that colds were on average 61% shorter for subjects who ate 2.56 grams of aged garlic extract per day, compared to a placebo group. Their colds were also less severe. If you often get sick with a cold or flu, eating garlic can help reduce your symptoms or prevent yourillness entirely. However, a review of the evidence found that many of the studies investigating the effects of garlicon the common cold were of poor quality.

It's also unknown if you need to take garlic constantly, or if it also works as a short-term treatmentwhen you start getting sick. How to Maximize the Benefits of Garlic

The way garlic is processed or prepared can really change its health benefits.

The enzyme alliinase, which converts alliin into the beneficial allicin, only works under certainconditions. It can also be deactivated by heat.

One study found that as little as 60 seconds of microwaving or 45 minutes in the oven candeactivate alliinase, and another study found similar results.

However, it was noted that crushing garlic and allowing it to stand for 10 minutes before cookingcan help prevent the loss of its medicinal properties.

The researchers also state that the loss of health benefits due to cooking could be compensated forby increasing the amount of garlic used.

Here are a few ways to maximize the health benefits of garlic:

- Crush or slice all your garlic before you eat it. This increases the allicin content.
- Before you cook with your crushed garlic, let it stand for 10 minutes.
- Use a lot of garlic more than one clove per meal, if you can.

CONTINUED.....

BHARATI VIDYAPEETH'S



CONTRIBUTED BY CHEF HARSHAL ATHNIKAR, ASSISTANT PROFESSOR, BVCHTMS

CONTINUED

HOW GARLIC FIGHTS COLDS AND THE FLU

Garlic Supplements

Another easy way to increase your garlic intake is by taking a supplement.

However, be cautious, as there are no regulated standards for garlic supplements.

That means the allicin content and quality can vary, and so can the health benefits.



Powdered Garlic

Powdered garlic is made from fresh garlic that has been sliced and dried. It does not contain allicin but is said to have allicin *potential*.

Powdered garlic is processed at low temperatures, and then put inside capsules to protect it fromstomach acid. This helps the enzyme alliinase survive the harsh environment of the stomach so that it can convertalliin to the beneficial allicin in the intestine.

Unfortunately, it is unclear how much allicin can be derived from powdered garlic supplements.

This varies greatly depending on the brand and preparation.

Aged Garlic Extract

When raw garlic has been sliced and stored in 15–20% ethanol for over 1.5 years, it becomes agedgarlic extract. This type of supplement does not contain allicin, but it does retain the medical properties of garlic.Many of the studies showing benefits against colds and the flu used aged garlic extract.

Garlic Oil

Garlic oil is also an effective supplement and is made by infusing raw garlic into cooking oils. Youcan add it directly to your meals or take it in capsules.

However, it is worth noting that animal studies have shown that garlic oil can be toxic to rats at higher doses and in certain conditions.

Homemade garlic oil has also been linked with several cases of botulism, so if you are going to makeyour own, make sure to use proper preservation methods.

How Much Garlic Should You Eat Per Day?

The minimum effective dose for raw garlic is one segment (clove) eaten two to three times per day. You can also take an aged garlic supplement. In that case, a normal dose is 600 to 1,200 mg per day. High intakes of garlic supplements can be toxic, so don't exceed the dosage recommendations except if you know what you are doing.

BHARATI VIDYAPEETH'S



COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

DISCOVER ITALY THROUGH ITS CULINARY TRADITIONS

2nd July 2020

Webinar - Indo Italian Workshop on Cheese and Cold Cuts

9th July 2020

Webinar - Indo Italian Workshop on Extra Virgin Olive Oil and Balsamic Vinegar

> 16th July 2020 Webinar - Indo Italian Workshop on Italian Breads

23rd July 2020 Webinar - Indo Italian Workshop on Pizza

30th July 2020 Webinar - Indo Italian Workshop on Gelato



promoted by



with the patronage of



Embassy of Italy New Delhi

BHARATI VIDYAPEETH'S



DISCOVER ITALY THROUGH ITS CULINARY TRADITIONS



BHARATI VIDYAPEETH'S



BHARATI VIDYAPEETH'S



Sector-8, CBD Belapur, Navi Mumbai-400614 Re-accredited by NBA, Ranks 58th at NIRF-2020

Certificate of Participation

This is to certify that Mr. Aniket V. Sarode from Bharati Vidyapeeth's College of Hotel and Tourism Management Studies has attended National Webinar on The Art of Writing Research Grant Proposal conducted by Dr. C. S. Ramaa on July 15, 2020.

Certificate ID: SZVINQ-CE000541

BHARATI VIDYAPEETH'S

College of Hotel & Tourism Management Studies, Sector 8, CBD Belapur, Navi Mumbai, Contact: 022-27574325 / 022-27562268 Website: http:// chtms.bharatividyapeeth.edu, http://chtms.bvpalumni.com Email Us: principal.chtms@bharatividyapeeth.edu, info.chtms@bharatividyapeeth.edu, alumni.chtms@bharatividyapeeth.edu

Vilasrao J. Kadam PRINCIPAL

insight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

16th July 2020

Webinar on Inspiring Teachers through Self Leadership



BHARATI VIDYAPEETH'S





University of Mumbai

BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

1st August 2020

Webinar - Hospitality the way forward Series 6.0



BHARATI VIDYAPEETH'S





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

2nd August 2020

Workshop attended by Assistant Professor, Rohan Shivekar



BHARATI VIDYAPEETH'S



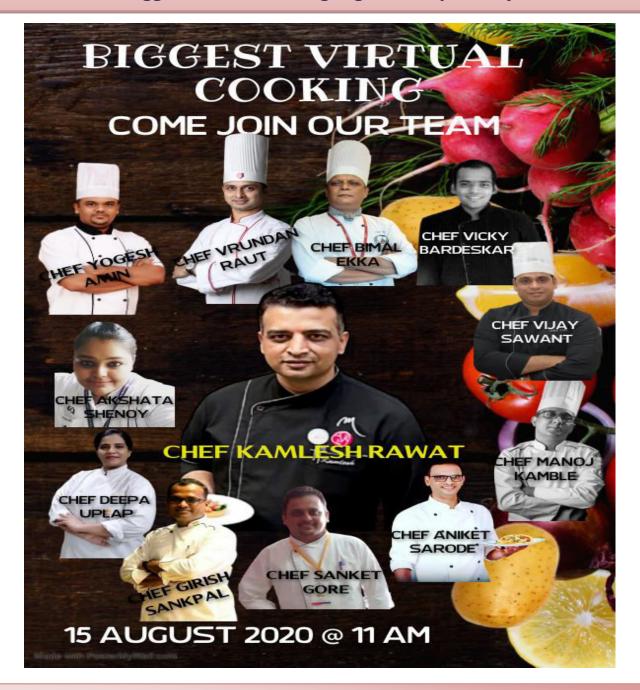


University of Mumbai

BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

15th August 2020 Biggest Virtual Cooking organized by Godrej



BHARATI VIDYAPEETH'S





entocrony of st

BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

15th August 2020

Biggest Virtual Cooking organized by Godrej



BHARATI VIDYAPEETH'S





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

19th August 2020 Swachh Action Plan Certificate



Certificate



This is to certify that BHARATI VIDYAPEETH'S COLLEGE OF HOTEL AND TOURISM MANAGEMENT STUDIES, NAVI MUMBAI is now Recognized as Swachhta Action Plan Institution. The Institution has successfully formed the Swachhta Action Plan Committee and constituted the working groups Post COVID-19 for Sanitation & Hygiene, Waste Management, Water Management, Energy Management and Greenery along with the observation of two environment related days to inculcate in faculty, students and community, the practices of Swachhta and Reduction, Reuse and Recycling of Resources.

Dr. W G Prasanna Kumar Chairman

Mahatma Gandhi National Council of Rural Education Department of Higher Education, Ministry of Human Resource Development Government of India

Cert:SAP/MGNCRE/MHRD/0307/1908

BHARATI VIDYAPEETH'S





University of Mumbai

BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

29th August 2020

Hospitality - The way Forward 8.0 with Alumnus, Ajay Halepathy

HOSPITALITY INDUSTRY THE WAY FORWARD SERIES 8.0

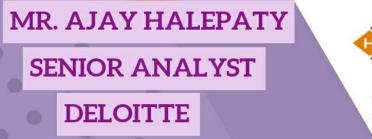
WEBINAR BY OUR ALUMNUS BATCH OF 2010 -2013



GUIDANCE ON POST GRADUATE STUDIES

2 PM

AGENDA 1. ENTRANCE EXAMS 2. WHEN DO YOU START? 3. COLLEGES & FEES 4. WHAT IS 'B' SCHOOOL?







Since 1992

Bharati Vidyapeeth's College of Hotel & Tourism Management Studies

College of Hotel & Tourism Management Studies Navi Mumbai

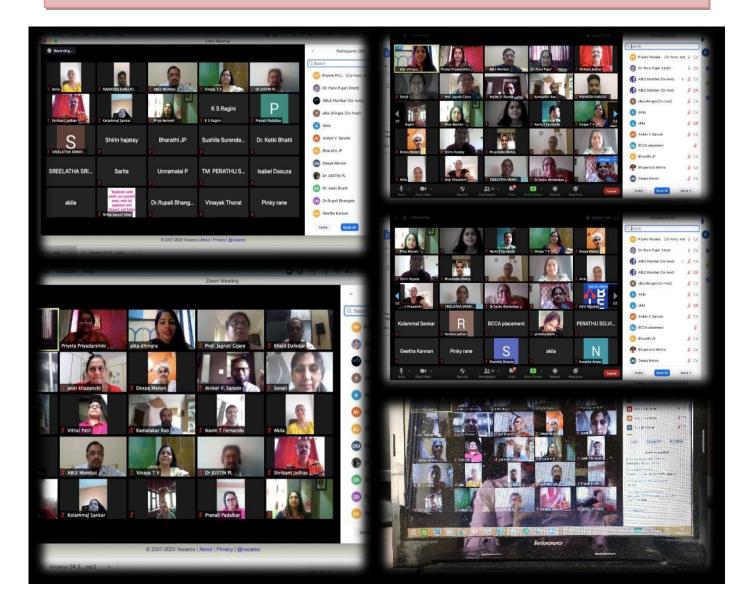
http://chtms.bharatividyapeeth.edu/

BHARATI VIDYAPEETH'S

september 2020 Insight BHARATIVIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

4th and 5th September 2020 Two-day International Faculty Development Program "ONLINE TOOLS FOR ACADEMICIANS"-BVIMSR

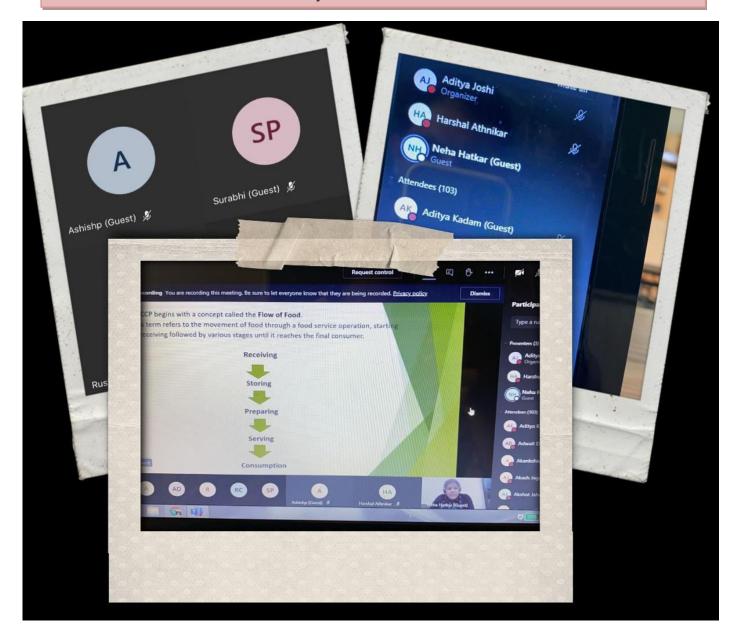


BHARATI VIDYAPEETH'S

september 2020 Insight BHARATIVIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

14th September 2020 Guest Lecture by Ms. Neha Hatkar on HACCP



BHARATI VIDYAPEETH'S

september 2020 Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

14th and 16th September 2020 Guest Lecture by Dr. Avkash Jadhav, Head and Associate Professor, Dept of History, St. Xaviers College "Environment as Our Heritage"

ENVIRONMENT AS OUR HERITAGE

HONORABLE SPEAKER DR. AVKASH JADHAV HEAD & ASSOCIATE PROFESSOR DEPARTMENT OF HISTORY UNIVERSITY OF MUMBAI ST. XAVIER'S COLLEGE

FOUNDER TRUSTEE OF KAASH FOUNDATION



FOUNDATION KAASH FOUNDATION

DIRECTOR CENTRE FOR ACADEMIC AND PROFESSIONAL DEVELOPMENT,

WE ARE HONOURED

GUEST LECTURE

EVS STUDENTS OF BVCHTMS

University of Mumbai

MONDAY, 14TH SEPTEMBER 2020 BHARATI VIDYAPEETH'S WEDNESDAY, 16TH SEPTEMBER 2020College of Hotel & Tourism Management Studies TIME: 1PM TO 2PM

http://chtms.bharatividyapeeth.edu/

BHARATI VIDYAPEETH'S

september 2020 Insight BHARATIVIDYAPEETH COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

AFFILIATED TO UNIVERSITY OF MUMBAI

14th and 16th September 2020 Guest Lecture by Dr. Avkash Jadhav, Head and Associate Professor, Dept of History, St. Xaviers College – "Environment as Our Heritage"



BHARATI VIDYAPEETH'S

september 2020 Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

18th September 2020

BVCHTMS, NAVI MUMBAI,

RANKED 12TH AMONGST TOP 22 PRIVATE HOTEL MANAGEMENT INSTITUTES BY

OUTLOOK- BEST PROFESSIONAL COLLEGES

H	OTEL MANAGE	MEN		1
8				1
RANK 20	TOP 8 GOVERNMENT		TOTAL	
1	Inst of Hotel Mgmt, Catering & Nutrition, Pusa	PLACE	SCORE	
2	manuale of Hotel Management	Delhi Mumbai	853.86	
3 4	Institute of Hotel Management	Bangalore	808.89	-
4 5	Institute of Hotel Management	Hyderabad	769.31	_
	Institute of Hotel Management	Chennai	744.08	4
<u>6</u> 7	Institute of Hotel Management	Lucknow	079.15	5
8	Institute of Hotel Management	Calcutta	626.73	
8	Institute of Hotel Management	Bhopal	610.96	
			10.000000	8
0				AME 200
22	TOD DO DOULINE			
WW.	TOP 22 PRIVATE		TOTAL	
	and the second	PLACE	SCORE	2
2	Welcomgroup Graduate School of Hotel Admin	Manipal	835.30	3
	Army Inst of Hotel Mgmt & Catering Tech	Bangalore	673.53	_4
3	Banarasidas Chandiwala Inst of Hotel Mgmt & Catering Tech	New Delhi	653.31	5
4	Chitkara School of Hospitality	Rajpura		6
5	Dept of Hotel Mgmt, Christ University	Bangalore	608.14 607.56	7
6	Amity School of Hospitality	Noida	591.89	8
7	School of Hospitality & Tourism Studies, DY Patil University	Navi Mumbai	587,26	9 10
8	University Institute of Tourism and Hospitality Management, Chandigarh University	Chandigarh	581.95	11
9	Bharati Vidyapeeth Inst of Hotel Management & Catering Technology	Pune	580.17	12
0	SRM Institute of Hotel Management	Chennai	576.92	14
11	AIMS School of Hospitality and Tourism	Bangalore	571.49	15
2	Bharati Vidyapeeth Inst of Hotel Management and Catering Technology	Navi Mumbai	567.78	16
13 14	Sri Ramakrishna College of Arts & Science	Coimbatore	562.37	
4 5	Amity School of Hospitality, Amity University Inti Ins. of Hotel Management	Lucknow New Dethi	560.50	18 19
6	Faculty of Hospitality & Tourism Mgmt, ICFAI University, Sikkim	Gangtok	549.90	13
7	School of Hotel Momt, Jaipur National University	Jaipur	534.89	127
8	Dept of Hotel Mgmt, T John College	Bangalore	526.17	Eme
9	Guru Nanak Institute of Hotel Management	Calcutta	524.53	1
0	Marian College (Autonomous)	Kuttikkanam	524.33	2
1	Sri Krishna Arts and Science College	Coimbatore	504.91	3
2	IEC School of Hotel & Travel & Tourism	Solan	486.25	-
ne	rging Hotel Management C	olleges		
-	the second se	Patan		
	State institute of Hotel Management School of Hotel Management, Manipal	Patan		

BHARATI VIDYAPEETH'S

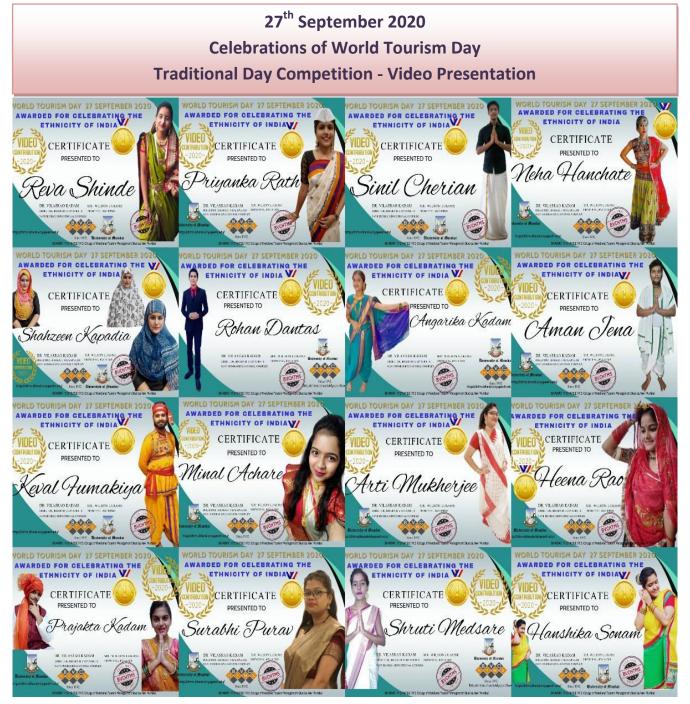
september 2020 Insight





BHARATI VIDYAPEETH

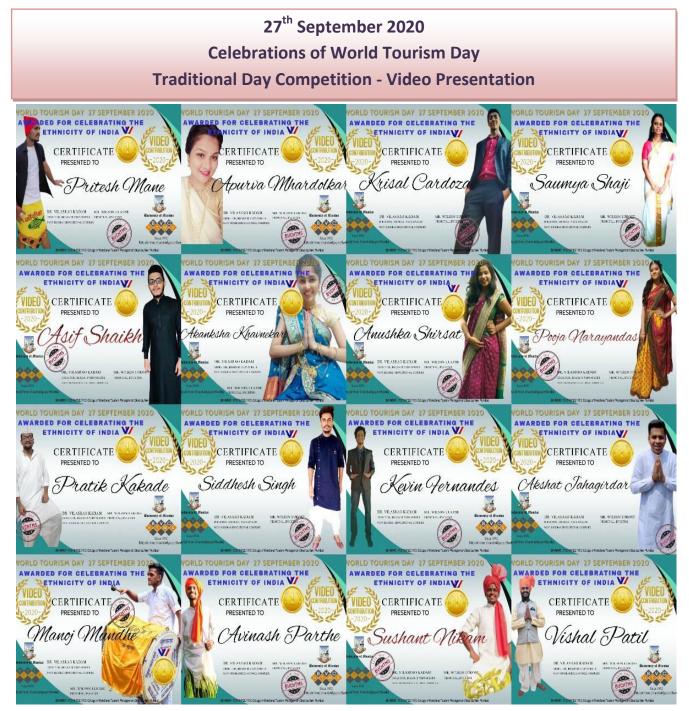
COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI



BHARATI VIDYAPEETH'S

september 2020 Insight HARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI



BHARATI VIDYAPEETH'S

september 2020 Insight BHARATIVIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

27th September 2020 Celebrations of World Tourism Day Traditional Day Competition - Video Presentation



BHARATI VIDYAPEETH'S

september 2020





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES **AFFILIATED TO UNIVERSITY OF MUMBAI**



BHARATI VIDYAPEETH'S

september 2020 Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

27th September 2020 Celebrations of World Tourism Day Poster Competition organized by India tourism Theme - Keeping our Monuments and Tourist Places Clean



BHARATI VIDYAPEETH'S

september 2020 Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

30th September 2020 World Tourism Day Inter College Quiz Competition organized by India Touirsm Winners of the Second Prize Team of Surabhi Purav and Avinash Parthe

अतुल्य !भारत Incredible India





AVINASH PARTHE



SURABHI PURAV

ONLINE QUIZ on

States of India • Tourist sites • Art • Architecture • Dance
Performing Arts • People • Culture • Festivals • Cuisine
• Crafts & Handicrafts • Languages & Scripts



http://chtms.bharatividyapeeth.edu/ A Pilot Project for select Tourism Colleges /Institutes in Maharashtra

On ZOOM. 30 September. 1800-1930 hrs • Organised by India Tourism Mumbai

BHARATI VIDYAPEETH'S

september 2020 Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

EXAMINATIONS

16th to 19th September 2020

Semester VI Online Practical Exams

18th to 22nd September 2020

Semester I Online Practical ATKT

18th to 21st September 2020

Semester III Online Practical ATKT

23rd to 25th September 2020

Semester II Online Practical ATKT

26th September to 5th October 2020 Semester I Theory ATKT

26th September to 5th October 2020

Semester III Theory ATKT

3rd to 10th October 2020

Semester VI Theory Exams

6th to 13th October 2020 Semester II Theory ATKT

BHARATI VIDYAPEETH'S

october 2020





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

9th October 2020 Times of India Survey BVCHTMS Ranked Second Position

rinday, october 9, 2020

SURVEY ON ARCHITECTURE, FASHION DESIGN & HOTEL MANAGEMENT INSTITUTES

FACTUAL

FASHION DESIGN		
Kame	Location	Rank
INIFD Bandra	Bandra West	1
ISDI School of Design & Innovation	Lower Parel	2
Aditya College of Design Studies	Borivali West	3

HOTEL MANAGEMENT		
Kame	Location	Rank
Institute Of Hotel Management Catering Technology & Applied Nutrition	Dadar West	1
Bharti Vidyapeeth College of Hotel and Tourism Management Studies	Navi Mumbai	2
ITM Institute of Hotel Management	Andheri West	3

ARCHITECTURE		
Name	Location	Rank
Aditya College of Architecture	Borivali West	1
Thakur School of Architecture and Planning	Kandivali East	2

Rankings are purely arrived based on the Institutes participating in the survey

Research Methodology

PERCEPTUAL

FASHION DESIGN		
Name	Location	
NIFT (National Institute of Fashion Technology)	Navi Mumbai	
Istituto Marangoni	Worli	
Pearl Academy	Andheri East	

HOTEL MANAGEMENT		
Name	Location	
Anjuman-I-Islam's Institute of Hotel Management & Catering Technology	Fort	
ICE College of Hotel Management and Catering Technology	Lower Parel	
Rizvi College of Hotel Management	Bandra West	

ARCHITECTURE		
Kame	Location	
IES College of Architecture	Bandra Wes	
Rachana Sansad College of Architecture	Prabhadevi	
Sir J. J. College of Architecture	Fort	

under different categories

Perception is in Alphabetica

BHARATI VIDYAPEETH'S

october 2020





COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

BHARATI VIDYAPEETH

12th October 2020 29th Orientation Program Chief Guest Mr. Bhagwan Balani, General Manager, ITC Grand Goa An Alumnus of BVCHTMS

BHARATI VIDYAPEETH College of Hotel & Tourism Management Studies Navi Mumbai



ALUMNUS BVCHTMS 1995

MR. BHAGWAN BALANI

General Manager ITC Grand Goa





University of Mumbai

BHARATI VIDYAPEETH'S



14th October 2020 Guest Lecture – Mr. Parshav Bhatt, Associate Director, Cushman and Wakefield

OCTOBER

GUEST LECTURE



WEDNESDAY

10 AM

TOPIC: FACILITY MANAGEMENT



University of Mumbai

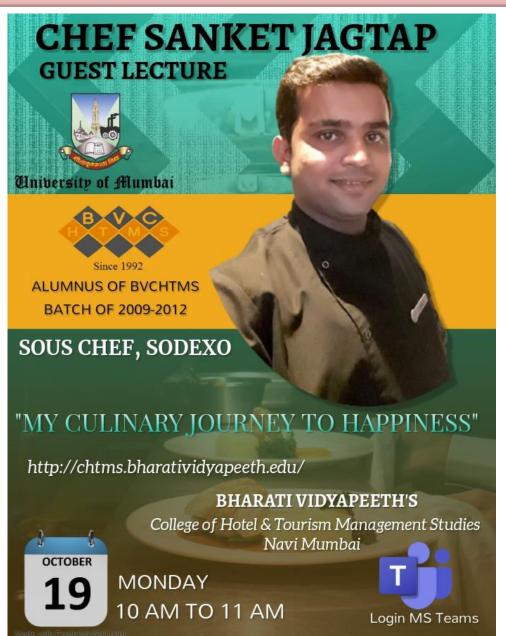


Since 1992 Bharati Vidyapeeth's College of Hotel & Tourism Management Studies Navi Mumbai http://chtms.bharatividyapeeth.edu/

BHARATI VIDYAPEETH'S



19th October 2020 Guest Lecture by Alumnus Chef Sanket Jagtap



BHARATI VIDYAPEETH'S



BHARATI VIDYAPEETH'S

october 2020 **Insight** BHARATI VIDYAPEETH





COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES AFFILIATED TO UNIVERSITY OF MUMBAI

20th October 2020 **Guest Lecture by Alumnus Mr. Akhilesh Khule**

> **GUEST LECTURE BY OUR ALUMNUS**

AKHILESH KHULE **Assistant Sales Manager Radisson Blu Hotel Pune**





University of Mumbai

BHARATI VIDYAPEETH'S College of Hotel & Tourism Management Studies NAVI MUMBAI

TUESDAY 11.15 AM TO 12.15 NOON

http://chtms.bharatividyapeeth.edu/

BHARATI VIDYAPEETH'S

OCTOBER



20th October 2020 Guest Lecture by Alumnus Mr. Akshay Hule



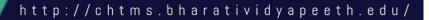
Juest Lecture by Our Alumnus

AKSHAY HULE

FOOD & BEVERAGE SERVICE ASSOCIATE THE RITZ CARLTON LUXURY HOTEL JEDDAH, SAUDI ARABIA



BHARATI VIDYAPEETH'S College of Hotel & Tourism Management Studies NAVI MUMBAI



BHARATI VIDYAPEETH'S

University of Mumbai



20th October 2020 Guest Lecture by Alumnus Ms. Mugdha Pranjape

GUEST LECTURE AN ALUMNA OF BVCHTMS

TOPIC - HOSPITAL MANAGEMENT

MUGDHA PARANJAPE

Executive International Division SRCC Children's Hospital Managed by Narayana Health





Since 1992

BHARATI VIDYAPEETH'S College of Hotel & Tourism Management Studies Navi Mumbai

http://chtms.bharatividyapeeth.edu/



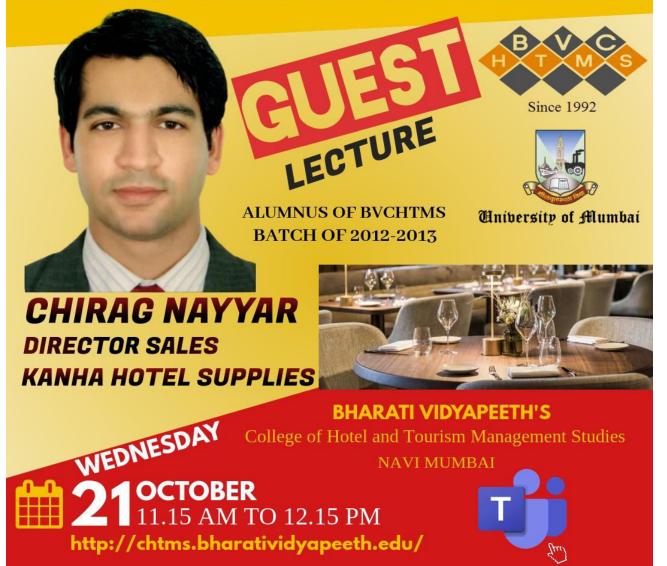
University of Mumbai

BHARATI VIDYAPEETH'S



21st October 2020 Guest Lecture by Alumnus Mr. Chirag Nayyar

PROFIT MAXIMIZATION BY USING RIGHT SPECIFICATIONS



BHARATI VIDYAPEETH'S



21st & 22nd October 2020 Guest Lecture by Ms. Soni Kamthan

GUEST LECTURE PERSONALITY DEVELOPMENT



University of Mumbai









Fortune Select Exotica ,Navi Mumbai

Since 1992 Bharati Vidaypeeth's http://chtms.bharatividyapeeth.edu/ College of Hotel & Tourism Management Studies, Navi Mumbai

BHARATI VIDYAPEETH'S



21st & 22nd October 2020

Guest lecture Dr. Mohsina Mukadam on Indian Regional Cuisine

BHARATI VIDYAPEETH'S College of Hotel & Tourism Management Studies NAVI MUMBAI



THURSDAY 11 AM TO 12 NOON

Guest Lecture INDIAN REGIONAL CUISINE





University of Mumbai

Since 1992

DR. MOHSINA MUKADAM FOOD HISTORIAN ASSOCIATE PROFESSOR RAMNARAIN RUIA AUTONOMOUS COLLEGE http://chtms.bharatividyapeeth.edu/

BHARATI VIDYAPEETH'S



21st October 2020 MUCTA – Certificate of Membership



BHARATI VIDYAPEETH'S



7th November 2020

Webinar on "Cancer Awareness and Healthy Lifestyle"

By Sanjeevani, Life Beyond Cancer

AWARENESS ON CANCER PREVENTION **AND HEALTHY LIFESTYLE**

MS. FLORINA SINGH SENIOR PROGRAM EXECUTIVE SANJEEVANI LIFE BEYOND CANCER





MS. GOUSIAPARVEEN SIDDIQUE PROGRAM EXECUTIVE SANJEEVANI LIFE BEYOND CANCER







Since 1992 Aniversity of Mumbai **BHARATI VIDYAPEETH'S College of Hotel & Tourism Management Studies MEETING ID - 99542242952** NAVI MUMBAI http://chtms.bharatividyapeeth.edu/ **PASSCODE - 240756**

BHARATI VIDYAPEETH'S

om



9th November 2020

First Term Training Program of Department of Lifelong Learning

21st November 2020

International Symposium on "Trade, Commerce, Bilateral relations and Opportunities between India and South Africa"



BHARATI VIDYAPEETH'S



AFFILIATED TO UNIVERSITY OF MUMBAI

26th November 2020 Inter College Quiz Competition Organized by India Tourism on the occasion of India Constitution day The Team of Ty B.Sc in Hospitality Studies, Keval Fumakiya and Shahzeen Kapadia Won the First Prize in the Competition

INTER COLLEGE QUIZ COMPETITION ORGANIZED BY INDIA TOURISM ON THE OCCASSION OF INDIAN CONSTITUTION DAY 26 NOVEMBER 2020



अतुल्य ! मारत Incredible India



Since 1992

ua University of Mumbai

KEVAL FUMAKIYA SHAHZEEN KAPADIA BHARATI VIDYAPEETH'S college of hotel & tourism management studies NAVI MUMBAI http://chtms.bharatividyapeeth.edu/

BHARATI VIDYAPEETH'S



11th December 2020 Faculty Development Program organized by SIES College and DLLE, University of Mumbai



BHARATI VIDYAPEETH'S



28th December 2020 Webinar, "Orientation on Hospitality" for 12th Standard Students 25 Students attended the Webinar



BHARATI VIDYAPEETH'S

Insight







ADMISSION NOTICE 2021 - 2022 Admission For 3 Years Degree Programme in Hotel Management (Affiliated to University of Mumbai, Maharasthra State)

Eligibility : Candidates passed or due to pass 10+2 (H.S.C. or Equivalent) in any discipline (Arts/ Commerce/ Science) with 44.5% Marks for Open Category and 39.5% marks for Reserved Category in aggregate

SALIENT FEATURES :

Celebrating 28 years Track Record of Providing Quality
 Education Excellent Placement & Training in India and Abroad State
 of the Art Infrastructure Interactive Laboratories and Classrooms
 Experienced Teaching Staff Wi-Fi Enabled campus Separate
 Hostel for Boys and Girls Campus under CC-TV surveillance.

REGISTER FOR FREE SEMINAR

Information Brochure and Application Forms available at college office



Bharati Vidyapeeth's

College of Hotel & Tourism Management Studies

Sector-8, C.B.D., Belapur, Navi Mumbai - 400614 Phone : 022-27574325, 27562268 Email : info.chtms@bharatividyapeeth.edu, principal.chtms@bharatividyapeeth.edu Website : http://chtms.bharatividyapeeth.edu, f Steps 02/18