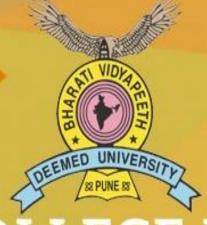
INSIGHT

E-NEWSLETTER VOLUME18, July 2021









JANUARY 2021 TO JUNE 2021

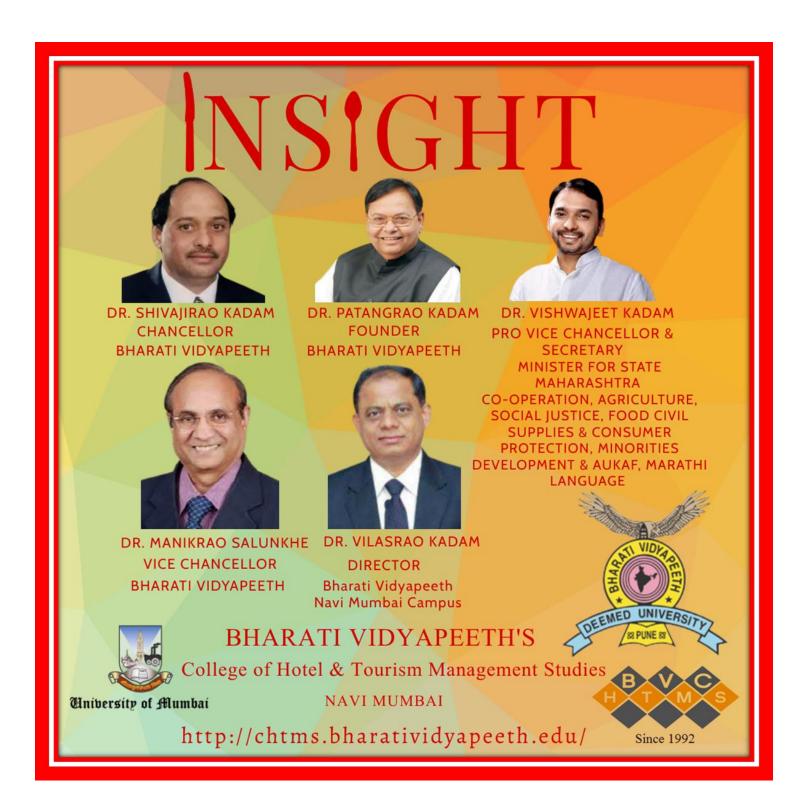
- RECIPES BY CHEF VIPUL KOLI
- XPRESSIONS 2021 PAN INDIA ONLINE COMPETITION
- BHARATI VIDYAPEETH CELEBRATES
 57TH FOUNDATION DAY
- WINNERS OF DIGITAL POSTER COMPETITION
 ORGANIZED BY INDIA TOURISM INTERNATIONAL YOGA DAY 21 JUNE 2021

BHARATI VIDYAPEETH'S

College of Hotel & Tourism Management Studies
NAVI MUMBAI

http://chtms.bharatividyapeeth.edu/







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 countries

JANUARY 2021 TO JUNE 2021

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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES



Dr. Wilson Lukose
Principal
BVCHTMS



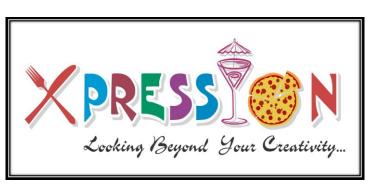
JANUARY 2021

- 77th Birth Anniversary of Dr. Patangraoji Kadam
- **♣** Blood Donation Drive
- Orientation on Hospitality to Junior College Students
- Online Quiz Competition Theme India

FEBRUARY 2021

- Guest Lecture by Mr. Virendra Razdan, Founder & CEO of Incode Business Solutions
- Orientation on Hospitality to Junior College Students
- ***** XPRESSIONS 2021 PAN INDIA ONLINE COMPETITION







JANUARY 2021 TO JUNE 2021

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MARCH 2021

- 3rd Death Anniversary of Dr. Patangraoji Kadam
- Online Rational Workshop
- ♣ Prize Distribution Ceremony XPRESSIONS 2021
- Prize Distribution Ceremony Academic Excellence Awards 2019-2020



APRIL 2021

- Class Test of Semester II, IV, VI
- Rational Workshop
- Workshop by Chef Rahul Karve
- Bharati Vidyapeeth University 26th Foundation Day Celebrations

MAY 2021

- ♣ Semester II, IV, VI Final Practical and Theory Exams
- ♣ Bharati Vidyapeeth 57th Foundation Day

भारती विद्यापीठ, पुणे पृण्वा वर्धापणदिन समारंभ सोमसर, दिमांक १० में २०२१, सकासी १०.०० सामस स्थाः प्रथाती विद्यापीठ समारंभ सम्भाव, दिमांक १० में २०२१, सकासी १०.०० सामस स्थाः प्रथाती विद्यापीठ समारंभ समारंभियं अध्याप । • समारंभीयं अधियाप । • समारंभायं विद्याप । • समारंभायं ।

JUNE 2021

- Commencement of Semester III and V
- 70th Birthday Celebrations of Dr. Shivajirao Kadam
- International Yoga Day Celebrations
- International Yoga Poster Competition by India
 Tourism BVCHTMS won the Top 3 Prizes



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College of Hotel & Tourism Management Studies
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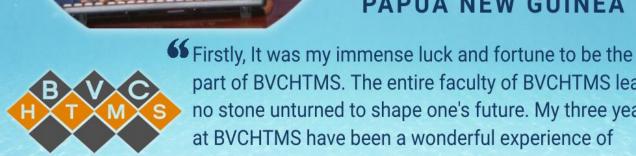
ALUMNI TESTIMONIAL

BATCH OF 2004 - 2007

SUNILKUMAR PANDA

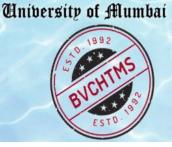
GENERAL MANAGER
AIRWAYS HOTEL

PORT MORESBY
PAPUA NEW GUINEA



Since 1992

part of BVCHTMS. The entire faculty of BVCHTMS leaves no stone unturned to shape one's future. My three years at BVCHTMS have been a wonderful experience of learning with prolific exposure to Hospitality Industry. Huge respect, love and devotion for entire faculty members as their efforts made it possible for me to climb the ladder in the Heirarchy in a matter of 14 Years. Secondly, my hard work, devotion, passion and focus towards my profession paved my path towards a better future in the Industry. I am enjoying my jounney and pray the same for the new generation of hospitality



graduates.

http://chtms.bharatividyapeeth.edu/

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BHARATI VIDYAPEETH

CONTRIBUTED BY CHEF VIPUL KOLI, TY B.SC IN HSOPITALITY STUDIES - 2019-2020

1. COLOCASIA PRAWNS AND PUMPKIN

This is a thoroughly thought out recipe with flavors and textures complementing each other and making sure that colocasia is the hero was one big task successfully achieved. I have made an Amuse Bouche or a bite size appetizer and the elements in this are Prawn mince wrapped with colocasia, spiced pumpkin puree, roasted almonds and fried colocasia.

INGREDIENTS (Serves about 6 amuse Bouche portions.)

<u>Leaf prep</u> <u>Prawn mince</u>

3 Colocasia leaves
 1/3rd Cup gram flour
 125gm Cleaned prawns
 1tbsp Chopped coriander

15ml Tamarind jaggery syrup 4 Curry leaves 1 tbsp Red chili powder 1Green chili

1Tsp ground pepper Salt

1/4th Tsp turmeric

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1/4th Tsp carom seeds Pumpkin

1 Tbsp rice flour 50gms Diced pumpkin

1Tsp garam masala 1tsp Fennel seeds
Garnish 1tsp Garam masala

4-5 Roasted almonds 1Green chili

Trimmed top portions of the leaves chiffonade Few Peppercorns

1tbsp Olive oil

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METHOD

- 1 Take the prawn mince and add in the coriander, curry leaves, chili and season, mix and keep in the fridge for 10-15 minutes.
- 2 To make the pumpkin puree, roast it with the above spices, make sure the chili you add will be a hot one roast it in a 200 C oven for 20 minutes, stirring it in 10 minutes of loading, once done keep a few dices for garnish and puree the rest it in a mixer, pass it through the finest sieve you can possibly get, keep it cool,
- While the pumpkin goes for roasting add some almonds in a separate tray, roast, cool and chop them after they are done.
- 3 Take all the leaf prep ingredients and slowly combine water to form a paste which is spreadable; then take the leaves and cut the main vein in the center and flatten out the rest of the veins with a rolling pin and evenly apply the paste on all leaves on the vein side and keep aside.
- 4 Cut the end of the leaves near you forming a straight line Take the mince and with moist hands form a sausage like roll and place at the edge and wrap it tightly. Remember not to overlap the roll more than 2 times trip off the excess of leaves and keep it in the freezer for 10 minutes or until firm enough to handle. (Not to freeze it.)
- 5 Meanwhile set up a steamer with a pot of boiling water and an oiled colander on top, steam the roll for just 10 minutes, this is enough for the mince and leaves to get perfectly cooked.
- **6**| Once the roll is done set it in a freezer for 10 to 15 minutes. While it sets and firms up, thinly shred the colocasia leaves and flash fry, until they just show a color change and crisp up; Cool them in a wider container so they retain the structure, do not crowd them or they go soggy.
- 7 Cut the firm roll into 1 inch pieces and sear them in hot oil for just 30 seconds on each side just for a nice color.
- **8**| All the elements are ready in the plate spread some puree and place 1 piece and garnish with the cubes of roasted pumpkin and almonds, top up with the fried leaves.

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2. SOLE MEUNIER

Sole meunier is a classic French dish which is just a skinned sole dreged in seasoned flour and cooked just using butter, this butter when cooked gives a flavoured brown butter, further it is finished with parsley and lemon juice and served with the sole.

With this dish it is all in the execution, if the temperature isnt right the sole will cook but

the flour coatinf will go soggy..

INGREDIENTS (serves 2)

500gm Dover Sole Flour for coating Ground pepper Salt 50 gms Butter

1 tsp Chopped parsley Few lemon wedges



METHOD

1 Clean the dover sole by removing the skin and guts and the head.

There are 2 ways to do it, [1] scaling it and filleting it like the usual way...

But the recipe calls for a whole sole bone in, So [2] Keep the sole dry and near the trail try to pry yourfinger in the skin, it will be a bit tough but once in, gently move your finger across the body of the fish following the structure.

Once done peel of the skin gently, keeping the tail intact.

2 Then give a small incicsion in the belly cavity, Sole has a small belly cavity.

Gut it out and break the head. As in the images

3| Season the flour with salt and pepper, season the fish with salt and pepper too. Coat the fish and tap out the excess.

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4| In a nicely heated pan, add the butter and allow it to foam, drop in the fish and allow it to cook in one side for about 5 minutes or untill coloured on one side. Flip and repeat and baste with the butter.

5| Once done finish with a squeeze of lemon and parsley. Serve hot with a lemon wedge for garnish and the browned butter.



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3.RICOTTA AND SPINACH RAVIOLI WITH SAGE BROWN BUTTER AND TOMATO SAUCE.

Ricotta and spinach is an all time classic combination when it comes to stuffed pastas, the pasta will be made out of Farina di semola(semolina flour), all purpose flour and whole eggs.

The filling has ricotta and cream chesse with the sauteed spinach. Served with a tomato sauce and brown butter and garnished with crispy sage leaves.

General ratio for pasta is 100 gm flour :1 egg(about 50 gms)

Egss shall be added as per the size of eggs you get, I got smaller eggs which were about 40 gms so I used more...

INGREDIENTS

Pasta

100gm AP flour

50gms Farinadi semola

3 Free range eggs

1 Tbsp Extra virgin Olive oil

1 large Tomato

1tbsp Chopped garlic

Herb oil for garnish

Oregano and basil

Tomato sauce

Stuffing

About 50 gm spinach

Browned butter

100 gm Ricotta cheese (could substitute with cottage cheese-

but ricotta is the real deal)

20gm cream cheese

1 tbsp Finely chopped Garlic

Salt and pepper

Couple sage leaves.



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METHOD

- 1 Make the dough by mixing in the flour, eggs, and oilive oil knead it for 10 mins, it should be supple and tacky not soft and sticky, wrap and rest for 2 hours.
- 2 Chiffonade the spinach and sage, finely mince the garlic. Heat some oilve oil, add in the garlic once fragrant add in the crushed pepper(to remove the moisture and release max flavour). Cook the spinach season it, add in the sage and cool it down.
- 3| This is a Quick sauce with just afew ingredients. Blanch the tomato concasse it, saute the garlic and add in the concasse, cook it for a few minutes, Blend it to a fine puree. Again re heat it and season with herbs salt pepper.
- 4 Once the stuffing Is cold mix it with the ricotta and taste for seasoning get it in apiping bag and keep it cool.
- 5| Roll out the dough just thin enough so that you can see your fingers through, hence when it is cooked the spinach can be seen faintly.
- 6 Form the raviolis by cutting 2 circles of the dough and piping enough mixture.
- 7| Make sure a pot of water is kept for boiling, cook the pasta for a few minutes, it floats automatically when done.
- **8**| When done coat it with olive oil.
- 9| Plate it up.



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CONTRIBUTED BY CHEF ADITYA JOSHI, ASSISTANT PROFESSOR, BVCHTMS

GEOGRAPHICAL INDICATION TAGS - DID YOU KNOW?

DID YOU KNOW, that Maharashtra has 30 GI tags wow amazing, but what is GI Tag & Why we should know about it. Then let us see first what is GI tags, So GI Means Geographical Indication is a name or sign used on certain products which correspond to a specific geographical location or origin (e.g., a town, region, or country). The use of a geographical indication, as an indication of the product's source, acts as a certification that the product possesses certain qualities, is made according to traditional methods or enjoys a good reputation due to its geographical origin. Isn't that informative but hold why it is important to all of us to know.

What is the importance of GI tag?

You would have heard about intellectual properties rights such as Copyright, Patent or Trademark, etc. In the same way, Geographical Indication Tag gives similar rights & protection to the holders. A 'GI' right allows those who have the right to use the indication to prevent its use by any third party whose product doesn't conform to the applicable standards.

Experts say that the mark gives protection to the producer of those genuine products that command premium pricing in domestic and international markets. President of National Intellectual Property Organization (NIPO), T C James said, "Once the GI protection is given, no other producer can misuse the name to market similar products. It provides comfort to customers about the authenticity of that product".

Wow, that's informative, right? now let's see Which food Stuff from our county already got GI tags.



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GEOGRAPHICAL INDICATION TAGS - DID YOU KNOW?

<u>List of the Food Category GI Tags</u> Received in India

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Dharwad Pedha- Karnataka Tirupati Laddu - Andhra Pradesh Bikaneri bhujia - Rajasthan Hyderabad Haleem - Telangana Chettinad Kottan - Tamil Nadu Kadaknath Chicken - Madhya Pradesh Jaynagarer Moa - West Bengal Srivilliputtur Palkova - Tamil Nadu Bandar laddu - Andhra Pradesh Ratlami Shev - Madhya Pradesh Bardhaman Sitabhog - West Bengal Bardhaman Mihidana - West Bengal Bengali Rosogolla - West Bengal Odisha Rasagola - Odisha Panchamrit of Palani Murugan Temple - Tamil Nadu Kovilpatti Kadlai Mittai - Tamil Nadu



Some GI Tags of Maharshtra







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

Happy 7TH International Yoga Day 2021

Today, as I look back at how I became the person I am today (72 kgs, fitter, calm, mindful, happy) from the person I was maybe 10-20 years ago (87 kgs, impatient, frustrated, unhealthy, running the rat race) two things that stand out are Yoga and Jogging...

It was a slow journey but perseverance and commitment made me realize that my body was becoming healthier but more than that I was more attuned with myself and conscious of everything I was doing. It was very difficult at the beginning and still now there are times, my mind chatter doesn't stop and some days I am grumpy and restless but for the most part I was contented and calm...

My yoga started with a yoga handbook by BKS Iyenger back in the days when there were no smartphones and no YouTube. I managed to practice some poses every day but not very consistently and somehow I lost touch with my practice changing jobs, making a living. Now once again since 10 off years, I got connected with this miracle and now I have vowed never to lose it again...

Yoga for me now is not just my daily practice of the asanas but about being conscious of my breathing and being really present in whatever I'm doing may it be work, people, relationship...

Jogging, I never thought I would be able to do. Leena gave me a book to read by her favourite author Haruki Murakami titled "What I Talk About When I Talk About Running" and it just changed my perspective about jogging. As in yoga, Murakami makes running more about mind than about the body. I was so impressed by him, we searched entire Tokyo to find the Mizuno shoes he recommended (just to feel how it felt to run in his shoes). That shoe buying experience in Tokyo is something which will need an entire page of its own..but it was one of an kind experience...

Anyway, so jogging became a habit too and now it was not about the pain I felt in my legs, it was all about conversations I had with my myself while I was jogging. It helped me unwind all the loops of my mental chatter and recognise and compartmentalize them and carry on my day with a sorted mind.

So much more to say about how Yoga and Jogging gave me a great sense of freedom and emotional resilience and I want each and every one of to experience it. My sincere request to everyone who reads this, try it - you can never be the same again. Stay Conscious, Connected with your Mind and Body and Soul









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SEMINARS & WORKHOPS ATTENDED BY FACULTY

25th January 2021 FDP

Generating Template for Research
Paper and Creation of Citation Using
MS Word
Attended by
Associate Professor,
Aniket V. Sarode



25th to 27th February 2021

11th India International Hotel, Travel and Tourism Research Conference 2021 Attended by Associate Professor Aniket V. Sarode





17th February 2021
Seminar on Intellectual Property
Rights
Attended by Associate Professor
Aniket V. Sarode



27th February 2021

Achieving Financial Independence by Gaining
Investment Knowledge
Attended by Associate Professor
Aniket V. Sarode

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Dr. Anjali Kalse

SEMINARS & WORKHOPS ATTENDED BY FACULTY







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SEMINARS & WORKHOPS ATTENDED BY FACULTY

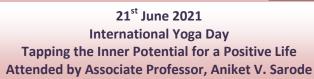




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SEMINARS & WORKHOPS ATTENDED BY FACULTY









30th June 2021 **Intellectual Property** Attended by Associate Professor, Aniket V. Sarode

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JANUARY 2021

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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

8th January 2021

77th Birth Anniversary of Dr. Patangraoji Kadam Chief Guest – Prasanna Joshi, Executive Editor, SAAM TV (Formerly - Sr. Producer-Anchor/Digital Evangelist (ABP Majha)



JANUARY 2021

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8th January 2021 Blood Donation Drive







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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

11th January 2021

Webinar on Orientation on Hospitality for 12 Standard Students
05 Students attended the Webinar

13th January 2021
Online Quiz Competition - Theme India
Organized for Junior College Students



JANUARY 2021

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13th January 2021
Online Quiz Competition - Theme India
Organized for Junior College Students







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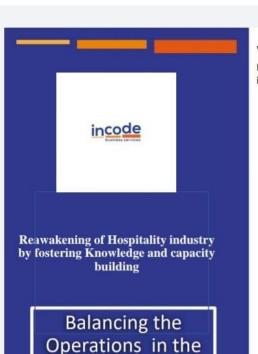
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2nd February 2021 Guest Lecture

Topic - Balancing the Operations in the Food & Beverage Post Lockdown

Eminent Speaker

Mr. Virendra Razdan, Founder & CEO of Incode Business Solutions



Food and Beverage

Service post

lockdown

Virender Razdan Founder & CEO incode Business Services



Founder & CEO of incode Business Services, A full-service training and management consultancy for the hospitality industry

Former Head of Hotels and Hospitality with **Reliance Industries**, an Indian conglomerate with a turnover of Rs 629,205 crores (US\$ 92 billion)

Virender Razdan is a seasoned leader in the hospitality industry and has been here for the last 32 years. He is an IHM Graduate with specialized courses in management from Cornell University and IIM Ahmedabad.

Virender brings considerable experience and deep insights about the industry having worked with some of the biggest names in Hospitality: Hyatt Inc, The Hilton Hotels, The Oberoi Group, ITC Hotels (Master Franchise of Marriott/Starwood Hotels) and Reliance Hospitality.

As a mentor, he has coached over 25 hotel teams, leading them from the front, helping them discover their potential and revisit industry benchmarks. He has leveraged the strength of tools of business excellence, including Six Sigma, helping hotels deliver superior results, stay ahead of the curve in learning, adapting and excelling in the industry.

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11th February 2021

Orientation on Hospitality Career Path for First Year Students

By Ajay Budke Sir and First Year Counsellors'

20th, 22nd, 23rd, February 2021 XPRESSIONS 2021

PAN INDIA COMPETITION ORGANIZED BY BVCHTMS

20th February 2021 XPRESSION 2021

JUDGE FOR FORGOTTEN RECIPES - CULINARY COMPETITION



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NING CONSOLATION PRIZE IN THE INTER-COLL
FORGOTTEN RECIPE COMPETITION

20th, 22nd, 23rd, February 2021

XPRESSIONS 2021

PAN INDIA COMPETITION ORGANIZED BY BVCHTMS

20th February 2021

XPRESSION 2021

WINNERS OF FORGOTTEN RECIPES



NING CONSOLATION PRIZE IN THE INTER-COLLEGE
FORGOTTEN RECIPE COMPETITION KEE

NNING CONSOLATION PRIZE IN THE INTER-COLLEGE
FORGOTTEN RECIPE COMPETITION AK





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20th, 22nd, 23rd, February 2021

XPRESSIONS 2021

PAN INDIA COMPETITION ORGANIZED BY BVCHTMS

22ND February 2021 XPRESSION 2021

JUDGE FOR INSPIRIA – BROCHURE DESIGNING COMPETITION







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20th, 22nd, 23rd, February 2021

XPRESSIONS 2021

PAN INDIA COMPETITION ORGANIZED BY BVCHTMS

22ND February 2021 XPRESSION 2021

WINNERS - INSPIRIA - BROCHURE DESIGNING COMPETITION





CERTIFICATE OF ACHIEVEMENT

THIS CERTIFICATE IS PROUDLY PRESENTED TO

SNEHA PHADKE

ING CONSOLATION PRIZE IN THE INTER-COLLEGE

INSPIRIA - BROCHURE DESIGNING COMPETITION

CERTIFICATE OF ACHIEVEMENT

THIS CERTIFICATE IS PROUDLY PRESENTED TO

AASHAY KALASKAR

WINNING CONSOLATION PRIZE IN THE INTER-COLLEGE





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20th, 22nd, 23rd, February 2021

XPRESSIONS 2021

PAN INDIA COMPETITION ORGANIZED BY BVCHTMS

22ND February 2021 XPRESSION 2021

JUDGE FOR PERENNIAL-LINEN ORIGAMI COMPETITION



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20th, 22nd, 23rd, February 2021

XPRESSIONS 2021

PAN INDIA COMPETITION ORGANIZED BY BVCHTMS

22ND February 2021 XPRESSION 2021

WINNERS - PERENNIAL - LINEN ORIGAMI COMPETITION







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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

20th, 22nd, 23rd, February 2021

XPRESSIONS 2021

PAN INDIA COMPETITION ORGANIZED BY BVCHTMS

23RD February 2021 XPRESSION 2021

JUDGE - ONLINE QUIZ - FOOD & BEVERAGE SERVICE/GENERAL KNOWLEDGE







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20th, 22nd, 23rd, February 2021

XPRESSIONS 2021

PAN INDIA COMPETITION ORGANIZED BY BVCHTMS

23RD February 2021 XPRESSION 2021

WINNERS - ONLINE QUIZ - FOOD & BEVERAGE SERVICE/GENERAL KNOWLEDGE











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20th, 22nd, 23rd, February 2021

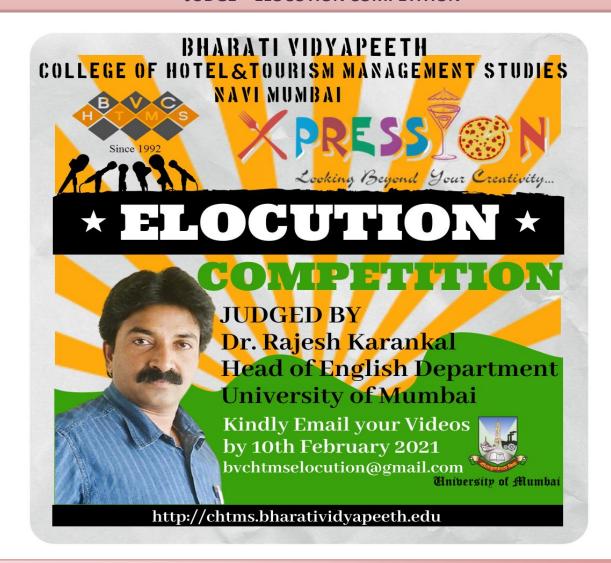
XPRESSIONS 2021

PAN INDIA COMPETITION ORGANIZED BY BVCHTMS

23RD February 2021

XPRESSION 2021

JUDGE – ELOCUTION COMPETITION



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

20th, 22nd, 23rd, February 2021 XPRESSIONS 2021

23RD February 2021

XPRESSION 2021

WINNERS – ELOCUTION COMPETITION



MARCH 2021 Insiaht





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

3rd March 2021 3rd Death Anniversary of Dr. Patangrao Kadam

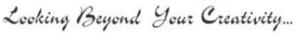
26th March 2021 **Prize Distribution Ceremony of Xpressions** and Academic Excellence Awards





FOUNDER DR. PATANGRAO KADAM









NATIONAL LEVEL INTER-COLLEGE COMPETITIONS

PRIZE DISTRIBUTION CEREMON ON 26TH MARCH 2021 AT 10 AM **ONLY WINNERS CATEGORIES** NEN ORIGAMI 💢 BROCHURE DESIGNING

FOOD & BEVERAGE QUIZ

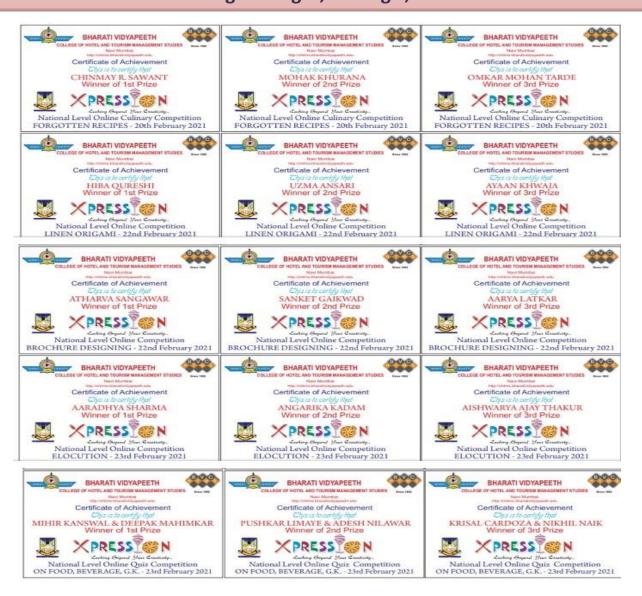






COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th March 2021 Prize Distribution Ceremony of Xpressions Chief Guest Mr. Ashish Shetty Training Manager, St. Regis, Mumbai



narch 2021 nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th March 2021

Prize Distribution Ceremony of Xpressions
Chief Guest Mr. Ashish Shetty
Training Manager, St. Regis, Mumbai



















narch 2021 nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th March 2021

Prize Distribution – Academic Excellence Awards
Chief Guest Mr. Ashish Shetty
Training Manager, St. Regis, Mumbai



MARCH 2021 nsiah





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th March 2021

Prize Distribution – Academic Excellence Awards Chief Guest Mr. Ashish Shetty

Training Manager, St. Regis, Mumbai



BHARATI VIDYAPEETH



BHARATI VIDYAPEETH COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES NAVI MUMBAI

AFFILIATED TO UNIVERSITY OF MUMBAI

ACADEMIC EXCELLENCE AWARDS

This is to Certify that

SHREYA SURENDRAN



SEMESTER "VI" - APR/MAY 2019

http://chtms.bharatividyapeeth.edu



AFFILIATED TO UNIVERSITY OF MUMBAI ALL ROUNDER

NAVI MUMBAI

This is to Certify that

VIPUL VINAYAK KOLI



Best Performance

University of Alumbai

Academic Years – 2017 to 2020

http://chtms.bharatividyapeeth.edu



This is to Certify that

NEHA S. GADODIA



SEMESTER "V" - OCT/NOV 2019

http://chtms.bharatividyapeeth.edu



BHARATI VIDYAPEETH



BHARATI VIDYAPEETH



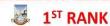
BHARATI VIDYAPEETH



AFFILIATED TO UNIVERSITY OF MUMBAI ACADEMIC EXCELLENCE AWARDS

This is to Certify that

PRAJAKTA A. KHANDAGLE



SEMESTER "III" - OCT/NOV 2019

http://chtms.bharatividyapeeth.edu



COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

AFFILIATED TO UNIVERSITY OF MUMBAI

ACADEMIC EXCELLENCE AWARDS This is to Certify that

RAJNIGANDHA GAIKWAD



1ST RANK

SEMESTER "I" - OCT/NOV 2019

http://chtms.bharatividyapeeth.edu



AFFILIATED TO UNIVERSITY OF MUMBAI ACADEMIC EXCELLENCE AWARDS

This is to Certify that AVANI NAGESH NAKATE

SEMESTER "II" - APR/MAY 2019

http://chtms.bharatividyapeeth.edu







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th March 2021 Prize Distribution Ceremony of Xpressions & Academic Excellence Awards



APRIL 2021 nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

5th to 9th April 2021 Class Test – Semester II, IV, VI

16th April 2021 Online Rational Workshop

BHARATI VIDYAPEETH COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES NAVI MUMBAI







ONLINE WORKSHOP

ADVANTAGES OF USING COMBI OVEN IN HOTEL INDUSTRY



RATIONAL

CHEF PRAVIN KATHOKE

SENIOR REGIONAL CORPORATE CHEF WEST



2021 EDID

16 FRIDAY 11 AM

http://chtms.bharatividyapeeth.edu

APRIL 2021 nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

16th April 2021 Online Rational Workshop









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

19th April 2021 Workshop by Chef Rahul Karve Sous Chef, Hyatt, Pune Sushi and Sashimi



nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th April 2021 @ 10 AM Bharati Vidyapeeth University - 26th Foundation Day Celebrations

Chief Guest

Hon'ble Amit Deshmukh

Cabinet Minister for Medical Education and

Cultural Affairs

Chief Guest Professor S.B. Mujumdar Founder & President Symbiosis Society & Chancellor of Symbiosis International

University

Hon'ble Chancellor, Dr. Shivajirao Kadam presided over the Function

Hon'ble Vice Chancellor, Professor M.M. Salunkhe delivered the Welcome Address

The Occasion was Graced by Hon'ble Pro Vice Chancellor & Secretary, Dr. Vishwajeet Kadam



nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th April 2021 @ 4 PM Bharati Vidyapeeth University - 26th Foundation Day Celebrations

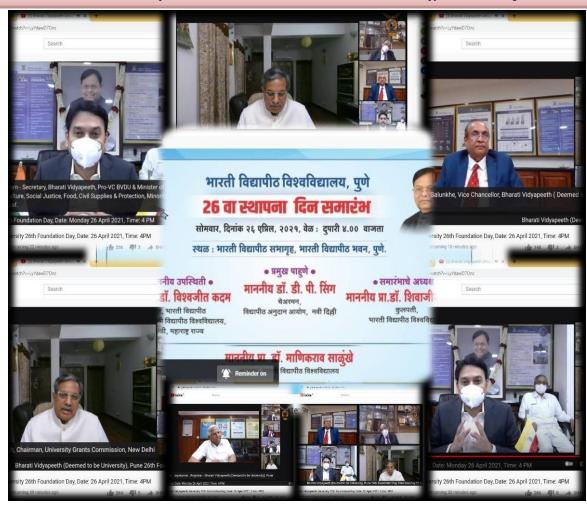
Chief Guest Hon'ble Dr. D.P. Singh

Chairman, University Grants Commission

Hon'ble Chancellor, Dr. Shivajirao Kadam presided over the Function

Hon'ble Vice Chancellor, Professor M.M. Salunkhe delivered the Welcome Address

The Occasion was Graced by Hon'ble Pro Vice Chancellor & Secretary, Dr. Vishwajeet Kadam



MAY 2021 Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

3rd May to 6th May 2021 Semester II & Semester VI Practical Exam

> 7th May to 17th May 2021 **Semester II Theory Exams**

11th May to 17th May 2021 **Semester VI Theory Exams**

10th May 2021 BHARATI VIDYAPEETH FOUNDATION DAY



भारती विद्यापीठ, पुणे ५७वा वर्धापनदिन समारंभ



सोमवार, दिनांक १० मे २०२१, सकाळी १०.०० वाजता

स्थळ : भारती विद्यापीठ सभागृह, भारती विद्यापीठ भवन, पूणे.

• प्रमुख अतिथी • मा. ना. श्री. राजेश टोपे

मंत्री, सार्वजनिक आरोग्य व कुटंब कल्याण, महाराष्ट्र राज्य

• प्रमुख अतिथी • पदमश्री मा. डॉ. सुखदेव थोरात

माजी अध्यक्ष, विद्यापीठ अनुदान आयोग, नवी दिल्ली.

• समारंभाचे अध्यक्ष • मा. ना. डॉ. विश्वजीत कदम

कार्यवाह, भारती विद्यापीठ प्र–कुलगुरु,भारती विद्यापीठ(अभिमत विश्वविद्यालय), पुणे राज्यमंत्री, सहकार, कृषी, सामाजिक न्याय, अन्न , नागरी पुरवठा आणि संरक्षण, अल्पसंख्याक विकास आणि औकाफ, मराठी भाषा, महाराष्ट्र राज्य

• सन्माननीय अतिथी •

मा. प्रा. डॉ. शिवाजीराव कदम

कुलपती, भारती विद्यापीठ (अभिमत विश्वविद्यालय), पुणे

• सन्माननीय उपस्थिती •

उपाध्यक्ष, भारती विद्यापीठ

मा. डॉ. सौ. अस्मिता राजेंद्र जगताप कार्यकारी संचालिका, भारती हॉस्पिटल, पुणे

मा. डॉ. माणिकराव साळुंखे कुलगुरु, भारती विद्यापीठ (अभिमत विश्वविद्यालय), पुणे

मा. श्री. आनंदराव पाटील

कार्याध्यक्ष, भारती विद्यापीठ







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

7th June 2021
Commencement of Semester III

14th June 2021 Commencement of Semester V

15th June 2021 70th Birthday Celebrations of Dr. Shivajirao Kadam

महाराष्ट्र गांधी स्मारक निधी, पुणे यांच्या वतीने मा. डॉ. शिवाजीराव कदम (विश्वस्त, महाराष्ट्र गांधी स्मारक निधी, पुणे. कुलपती, भारती विद्यापीठ, पुणे. आणि संस्थापक, उदयगिरि शुगर अँड पॉवर लि.) यांच्या 70 व्या वाढदिवसानिमित्त *'कोरोना प्रादुर्भाव परिस्थितीत गांधी विचारांचे महत्व'* या विषयावर वेबिनारचे आयोजन केले आहे.

सदर वेबिनार दि.15 जून 2021 रोजी दु. 12.30 वाजता सुरू होईल.

मार्गदर्शक

1. मा.डॉ. विश्वजित कटम.

(कार्यवाह, भारती विद्यापीठ, प्र - कुलगुरु, भारती विद्यापीठ (अभिमत विश्वविद्यालय), पुणे,

राज्यमंत्री, सहकार, कृषी, सामाजिक न्याय, अन्न, आणि संरक्षण, अल्पसंख्याक विकास आणि औकाफ , मराठी भाषा, महाराष्ट्र राज्य.)

2.मा. डॉ भूषण पटवर्धन

(माजी उपाध्यक्ष, विद्यापीठ अनुदान आयोग नवी दिल्ली.)

3. मा. डॉ. पी.डी. पाटील,

(कुलपती, डॉ. डी. वाय.पाटील, विद्यापीठ, पिंपरी, पुणे)

4. मा. डॉ. सुरेश जाधव

(कार्यकारी संचालक, सिरम इन्स्टिट्यूट ऑफ इंडिया प्रा.लि., पुणे)

5. मा. डॉ.दिपीका डेका,

(माजी -भ्रूण चिकित्सा विभाग प्रमुख, प्रा.OB/Gyn, एम्स नवी दिल्ली, माजी संचालक, एम्स कल्याणी (पश्चिम बंगाल))

6. मा. डॉ. पंकज मित्तल,

(महासचिव, जनरल असोसिएशन ऑफ इंडियन युनिव्हर्सिटिज,(AIU) नवी दिल्ली)

7. मा. डॉ. कुमार सप्तर्षी,

(अध्यक्ष, महाराष्ट्र गांधी स्मारक निधी, पुणे)

8. मा.प्रा.सी.ए. (डॉ .) एम.एस.जाधव

(माजी सदस्य, अभ्यास मंडळ, दि इन्स्टिट्युट ऑफ चार्टर्ड अकाऊंन्टस् ऑफ इंडिया , नवी दिल्ली)







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

15th June 2021 70th Birthday Celebrations of Dr. Shivajirao Kadam



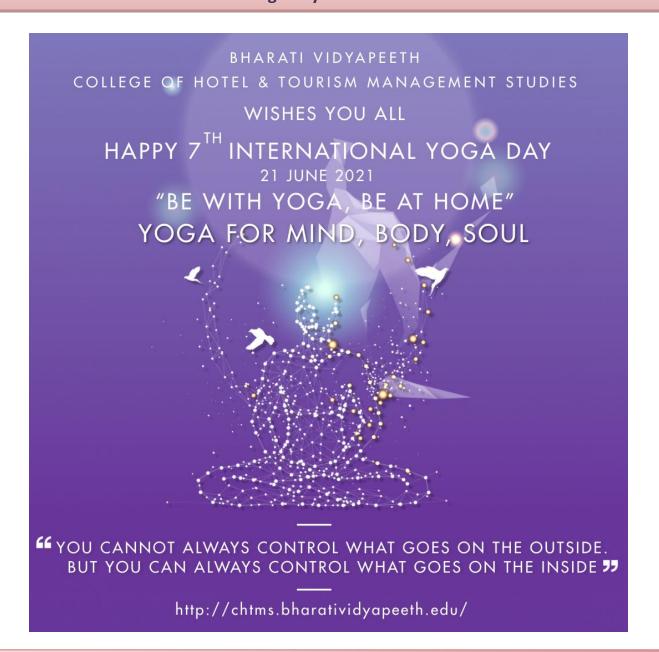






COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

21st June 2021 International Yoga Day Celebrations at BVCHTMS









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

21st June 2021
International Yoga Day Workshop at BVCHTMS organized by
By Shri Ambika Yoga Kutir
CBD, Belapur, Navi Mumbai



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

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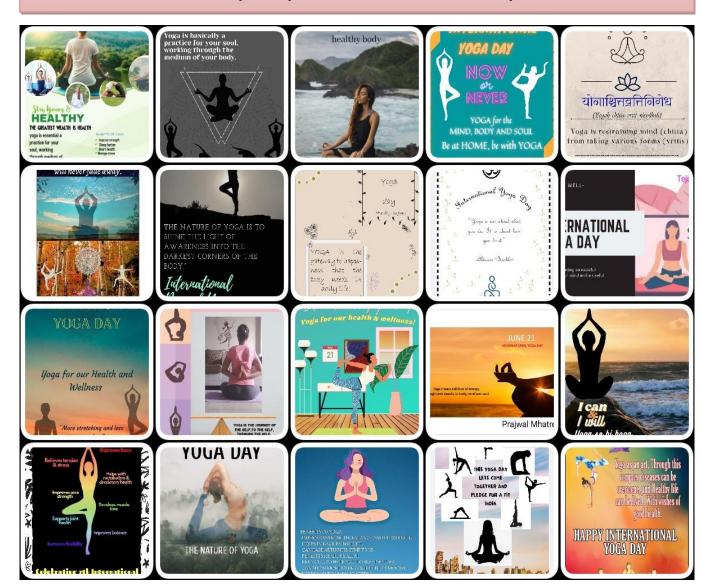


BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

21st June 2021 International Yoga Day

Inter College Digital Poster Competition organized by India Tourism 68 Students participated and 96 Posters were uploaded





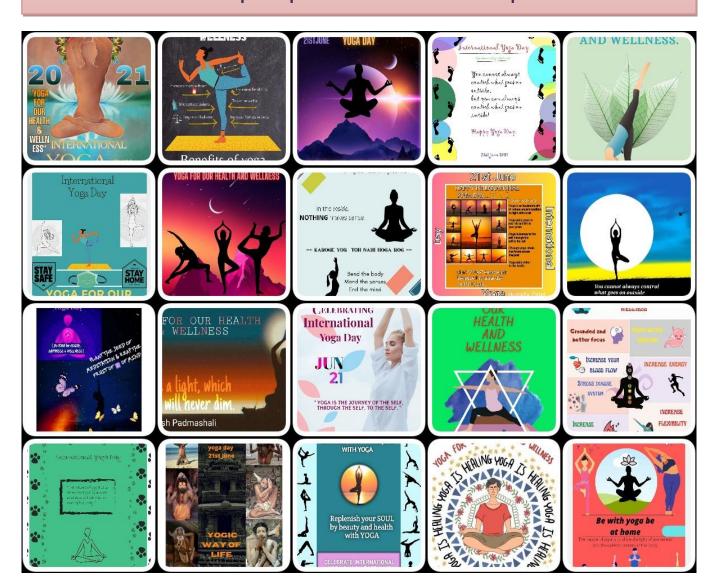




COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

21st June 2021 International Yoga Day

Inter College Digital Poster Competition organized by India Tourism 68 Students participated and 96 Posters were uploaded









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

21st June 2021 International Yoga Day

Inter College Digital Poster Competition organized by India Tourism 68 Students participated and 96 Posters were uploaded









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

21st June 2021
International Yoga Day
Inter College Digital Poster Competition organized by India Tourism
68 Students participated and 96 Posters were uploaded
BVCHTMS WON 1st, 2nd & 3rd PRIZE









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES





3 YEAR DEGREE PROGRAMS

B.Sc in Hospitality & Hotel Administration

Affiliated to Deemed to be Bharati Vidyapeeth University **FEES - 75,000++**

B.Sc in Hospitality Studies
Affiliated to University of Mumbai
FEES - 1,44,000 ALL INCLUSIVE

http://chtms.bharatividyapeeth.edu/

Ranked 12th In India by Outlook-ICARE Rankings 2021

University of Mumbai 022 27562268 7719900317