

E-NEWSLETTER / VOLUME 20 / JANUARY 2022 to JUNE 2022

CONTRIBUTION BY OUR ALUMNI



Chef Vipul Koli











Chaitanya Gadre Chef Siddhant Padte Nilesh Deshmukh

Sarita Arya

GUEST SPEAKERS







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KAVI KHEMLANI **Senior Hospitality Consultant** Retail Strategy at Sands China Ltd C. G. Capital Ltd China

Ms. PRIYANKA SEN Revenue Manager Four Points by Sheraton

Bharati Vidyapeeth

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

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Edited by Chef Aniket V. Sarode, Associate Professor







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University of Mumbai

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

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DR. SHIVAJIRAO KADAM CHANCELLOR BHARATI VIDYAPEETH



DR. PATANGRAO KADAM FOUNDER BHARATI VIDYAPEETH



DR. VISHWAIEET KADAM **PRO VICE CHANCELLOR &** SECRETARY FORMER, MINISTER FOR STATE MAHARASHTRA CO-OPERATION, AGRICULTURE, SOCIAL JUSTICE, FOOD CIVIL **SUPPLIES & CONSUMER** PROTECTION, MINORITIES **DEVELOPMENT & AUKAF, MARATHI** LANGUAGE



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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

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Dr. Wilson Lukose
Principal

January 2022

- Blood Donation Drive
- ♣ 8th January 2022 78th Birth Anniversary of Hon'ble Dr. Patangraoji Kadam, Founder, Bharati Vidyapeeth
- Webinar on Hospitality and Supply Chain Synergy

February 2022

- Bakery Workshop Conducted By Chef Aditya Joshi
- A Chef Aditya Joshi Performing in Ruchira, Doordarshan National Television
- ♣ Webinar on Casino Management and Operations A Career Prospective
- **Webinar Lifestyle Management for Hospitality Professionals**
- Sports Day Chief Guest Alumnus Mr. Vaibhav Kulkarni, General Manager, Sarovar, Hyderabad
- Flower Arrangement Workshop
- Bakery Competition Runners Up at Elements 2022
- Seminar on "Further Studies after Graduation in the Field of Management"
- Workshop on "Bartending Techniques & Career Opportunities in Bar" conducted By Assistant Professor, Rohan Shivekar
- Webinar on Research Report Writing
- Webinar Importance of Revenue Management in Hotel Industry
- **❖** XPRESSIONS 2022 Online Inter-College Competitions -PAN INDIA

E-NEWSLETTER/Volume 20/January 2022 to June 2022

HBT MS

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March 2022

- Webinar on Vegan Outreach
- Craft Workshop by Mr. Vicky Barot
- ♣ Sakura Matsuri Theme Lunch by TY Students based on Oriental Cuisine
- Visit to Upper Crust Food & Wine Show
- 9th March 2022 4th Death Anniversary of Dr. Patangrao Kadam, Founder
 Bharati Vidyapeeth
- Traditional Day Competition
- Rangoli Competition Organized on the Occasion of WOMENS DAY
- Winners at Inter Collegiate Competition organized by Kamath Institute of Hotel Management
- Consolation Prize Winner at UDAAN Festival organized by DLLE, University of Mumbai
- ♣ Hestia "Goddess of Food" Theme Lunch by TY Students based on Mediterranean Cuisine
- Study Tour Morde Chocolate factory, Manchar and Courtyard by Marriott, Chakan, Pune
- **♣** FRESHER'S PARTY
- Career Counseling by Ashiraj Consultancy
- Mixology Workshop conducted by Mr. Aditya Karmakar
- ♣ 28th Valedictory Function Chief Guest Mr. Stephen D'Souza Cluster General Manager, Four Points by Sheraton, Navi Mumbai
- **&** Convocation Ceremony of Batch 2018-2019 & 2019- 2020 & 2020-2021



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Apríl 2022

- Award Won by Mr. Bhagwan Balani, General Manager ITC, Grand Central Our Alumnus of Batch 1992-1995
- Excursion to Aqua Imagica
- Everest Culinary Challenge at ITM, Nerul
- Workshop on Tea Appreciation conducted by Mr. Saurabh Singh Chandel, Assistant Professor, BVCHTMS
- Iftar at Mohammed Ali Road with Sy Students
- Industrial Visit to Taj, Santacruz
- 27th Foundation Day of Bharati Vidyapeeth (Deemed to be Unversity)

May 2022

- Iftar at Mohammed Ali Road with Ty Students
- 58th Bharati Vidyapeeth Foundation Day
- Guest Lecture on Personality and Career Development

June 2022

- Visit By Mr Manoj Karekkar, Director HR Taj Lands End, Mumbai & Mr Amit Suman, Director HR Taj Vivanta, Pune.
- **♣** Hospitality Webinar Series 1.0 on 'Career Prospects in the Hospitality Industry
- Visit by Mr Stephen D'Souza, Cluster General Manager, Chalet Hotels Ltd. & Ms.Suborna Biswas Pammi, AGM Human Resources, Chalet Hotels
- Voting Students "Head of Departments"
- Parents Teachers Meet BSc in H & HA
- Sula Vineyard Visit, Nasik
- Orientation on Hospitality organized for JEE Students
- International Yoga Day in Association with Ministry of Tourism, India
- International Yoga Day Video Making Competition
- Theme Lunch Organized by Ty BSc Students Marathi Thumka

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Zero Waste Management in the "Nude"

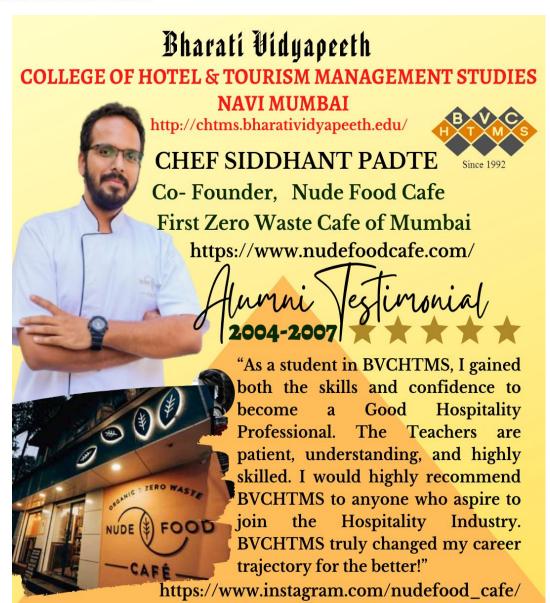
have reason to be proud for Bombay's very own Nude Food Cafe is making headlines. Touted as the first zero waste management cafe in the city, it's all about organic ingredients and environmentally friendly materials, and methods of production and waste disposal. By the young chef-preneurs, Siddhant Padte and Ajinkya More and entrepreneur, Shubham Padte. Nude Food is homely and inviting if you're looking for a guilt-free, clear dining experience in Prabhadevi. Small plates to large plates, muffins, pizza and pasta, soups and salads, and the like, and health-boosting juices like the Immune



Booster with green apple, lemon, ginger and wheat grass are at your disposal. Water is available in glass bottles, too.

While you choose from the Mediterranean affair – which as we know is one of the healthiest cuisines to imbibe - their specially designed compost monor their specially designed compose mechanism set up in their backyard works to convert the after-meal and kitchen scraps and trimmings directly into compost. They vow to waste no food and make no garbage with the use of farm-to-kitchen for and the converse kitchen fare and the principle of refuse, reduce, reuse in place. We hope every establishment gets 'nude' and responsible sooner than later.

24 | UPPERCRUST | JAN-MAR 2022





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Happy to share that I am a proud Alumnus of Bharati Vidyapeeth College of Hotel and Tourism Management Studies, Navi Mumbai and this June 2022 will be completing 15 years of my career. My career started with the Hotels and Hospitality Industry and now it has flourished in the Administration and Facilities Management. All credit goes to My Lecturers who also happen to be my Mentors, apart from the curricular studies the guidance which I had got from them is evident in my success



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ALMUNI TESTIMONIAL

NILESH DESHMUKH

BATCH OF 2008 - 2011

I am currently working in Dubai, in the World's Biggest Observation Wheel as a Assistant F&B Manager overlooking F&B Operations in multifarious verticals. Furthermore, I genuinely proud of being an Alumni of Bharati Vidyapeeth College of Hotel and Tourism Management Studies, Navi Mumbai and looking forward for quintessential collaboration.

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ALUMNI SPEAK

CONTRIBUTED BY MS. SARITA ARYA

ALUMNA BVCHTMS – BATCH OF 1992 -1995

Director - Marketing & Ecommerce

Ecoly Bags - A Bag With Purpose

















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ALUMNI SPEAK

Dear Well Wishers and Supporters,

Greetings from Ecoly Bags

A Bag With Purpose! A socio commercial organisation that strives to keep the economically challenged women fight and win!

A dream of a wonderful woman Harshada Patil, who day in and day out since 2019 has been building a networK of economically challenged women who had badly been hit by the effects of Covid'19.

The hardships of Covid'19 were making it tough for the women to leave their homes and families making it an extreme challenge to overcome! That is where Ecoly Bags stepped in. The sole purpose of this organisation is to empower women with a source of livelihood from the safety of their homes being able to do their homely chores, at the same time ensuring being good to our Mother Earth.

We strive to deliver ECO friendly products that lead our clientele towards a sustainable lifestyle, hence the name ECOLY Bags – A Bag With Purpose.

By choosing us, you automatically assist in transforming the unexplored potential of underprivileged women of rural India.

We are constantly on the lookout to upskill women from underprivileged backgrounds to become fine artisans, which really extends to so much more, improving their confidence, personality and lifestyle as a whole.

Our range of products encompass sustainable items that can compliment you across different occasions. From simple cotton products to premium cotton bags to baby products and daily or corporate use cotton products, these women are given training to learn how to master them.

The cutting is done in our workshop and delivered to them at home, they finish the products and then it is collected back from them, and their accounts are directly credited.

We bring you a variety of products so wide, choosing an eco-friendly lifestyle feels effortless to you.

Our purpose of reaching out is to be able to bring their artisanship to you, to enrich their lives with the help of your purchase and request your support to spread happiness.

We look forward to arranging a sale at your location besides requesting to keep our organisation in mind for the next requirement of yours that may be cotton carry bags, saree covers, cotton laundry bags, newspaper bags, take away bags, cutlery bags, cake bags, shoe bags, carry bags. We also do simple 1 colour or 2 colour printing work for them.

To conduct these free trainings, empowering the women with sewing machines on subsidised rates, conducting health camps, life improvement classes, banking methods, personal hygiene camps we started the Aadyaa foundation. An NGO to make sure the dreams of these women take wings, awakening the shakti in them.

We urge you to make generous donations in their support.

Only a life lived with purpose; is a life worthwhile!

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ALUMNI SPEAK



A Bag with Purpose



Women Empowerment Through
Social Entrepreneurship





Eco-Friendly



Reusable



Durable



Quality & Stylish



Economical

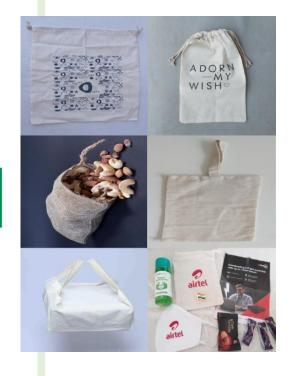


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CONTRIBUTED BY CHEF VIPUL KOLI, MANAGEMENT TRAINEE, SIGNIA BY HILTON ORLANDO BONNET CREEK, USA

1.THE BASIC RISOTTO

Making a serioulsy good risotto takes some time and skill to balance out the complex flavours, For that one must know how to make a basic risotto first here is the recipe for it with the steps..

1 part rice = 4 - 5 parts stock

INGREDIENTS

100gm Arborio rice
500 ml Good homemade chicken stock
About ½ cup chopped onion/ shallot.
15 gms Butter(unsalted if possible)
70 ml white wine
About 50 gms Grated Pamigiano reggiano.
1 Tbsp oil
1tbsp chopped parsley



Salt

- 1| Gather all the ingredients, simmer the stock and keep it hot.
- 2 In a pan heat some oil, sweat the onion untill transluscent, no browning is accepted.
- 3| Then toast the rice for a few minutes and add in the wine, allow it to cook off and reduce, the creaminess of the rice can be seen instantly.
- **4**| Once done add in the stock one ladle at a time. Do not add new stock untill the earlier had been reduced nicely. In total it shall take nearly all the stock.
- 5| Taste for doneness and it shall have a slight bite to it, Al dente is achieved. Add the cubed butter and mix in, once incorporated add in the parmesan and finish with parsley.
- **6**| Serve it with some more parmigiano on top as garnish.

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CONTRIBUTED BY CHEF VIPUL KOLI, MANAGEMENT TRAINEE, SIGNIA BY HILTON ORLANDO BONNET CREEK, USA

2.PISTACHIO CRUSTED LAMB RACK WITH MASHED POTATOES, PAN SAUCE AND HERB OIL.

Lamb rack with a pistachio crust is the ultimate form of produce cooked in a simple way to out shine all the other things...

The crust is of pistachio, parmesan, parsley and sage. Which is then served with mashed potatoes and a pan sauce from scratch with a herbaceous oil to finish it.

INGREDIENTS

1 Rack of lamb (8chops) (weight -500gm icl bone.) Herb oil

Crust:-

3-4 tbsp toasted chopped pistachio

2-3 tbsp grated parmesan

1 tbsp chopped parsley

1tsp chopped sage

Pepper

Sauce:-

500ml brown stock

1 shallot/ 1 small onion finely chopped

4-5 finely chopped cloves of garlic.

10gms Beuree manie

10 gm butter

Mashed potatoes:-

2 medium sixe potatoes

40gm cold cubed Butter

Salt and pepper.

Parsley, sage, basil

salt and sunflower oil











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METHOD

- 1 For this recipe you will need a frenched rack of lamb, for that you will need a pairing knife kitchen towel and a lamb rack of course...
- **2**| To begin with the lamb, make a line with the help of your knife leaving a few inches from the top of the bone. And all the flesh, skin has to be removed exposing the bone. Trim the meat if necessary for extra silverskin.
- 3 Take the ingredients for the crust and make sure it is all chopped grated and mixed all together.
- 4| In a stockpot boil some potatoes and while the cook, Season and Sear the meat on high heat for a few minutes, place it to cook in a 250°c preheated oven for about 10 minutes, Once the potatoes are done peel and mash when hot.
- 5 Remove the rack, coat it with a brush of butter and crust it with the mixture, place it in the oven for another 10 minutes, I wanted to cook mine till a medium rare, when you cook it make sure you check it with the hand doneness test untill you want your desired cooking temperature.
- **6**| when the rack is in the oven, in the pan add in shallots, leeks and garlic saute till all the fond is collected, deglaze with whisky or brandy, add in the stock, reduce it till all flavours come together nicely, add in the beuree manie and whisk it, season and finish with some butter.
- 7 Take the mashed potatoes in a stock pot, warm it up, add in the cubed butter and mix in slowly, do not let the heat increase, they burn quickly, season at last.
- **8**| Herb oil can be prepared before hand and stored for a long time, for that just blend in the herbs in a ratio of 1 part parsley:1/4th part other herbs in sunflower oil, Strain it with a muslin cloth and leave undisturbed to obtain pure flavoured green oil and less of residue.
- **9**| Resting the lamb after done is important, rest it for at least 5 minutes so juices are not lost.
- 10 Cut the lamb with 2 chops in a set, with the mash and oil finally serve the sauce on side.

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CONTRIBUTED BY CHEF VIPUL KOLI, MANAGEMENT TRAINEE, SIGNIA BY HILTON ORLANDO BONNET CREEK, USA

3. FENNEL ICE CREAM

The very light refreshing flavour of fennel in an ice cream and it works perfect as a finishing dessert, I served it on its own with some toasted pistachios cause the aroma and the taste is just perfect on its own.

INGREDIENTS

200ml Double cream 100ml Full fat Milk 2 egg yolks 70gm sugar(5 tbsp)

1/2tsp Vanila essence For the egginess

3-4 tbsp lightly toasted fennel seeds

Stabilizers like Gms and cmc are optional

NOTE:- Do not add any water at any

stage it results in crystalization instead of creaminess....

METHOD

This ice cream I made in a ice cream churner, it can be made without a churner too but the stability and creaminess certainly differs.

- 1 The base is a custard made with cream milk sugar and eggs, Simmer the cream and milk in a pot with the fennel seeds, whisk the sugar with egg and vanilla untill creamy and pale, slowly pour in the warm milk and cream mixture, do not stop whisking.
- 2 Allow it to cool a bit, cling wrap it remember to cover it as such the surface is covered by the wrap no air shall be remaining between the layer.
- 3 Chill it for atleast 5-6 hours.
- 4 Set up the churner, the churner bowl has to be freezed 1 day prior.

There are expensive churners with in built compressors, which skip this step.

5| Churn the ice cream for 20-25 minutes, Once done it can be consumed as a soft serve or chill it for 3 hours to make it more temprature stable.

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6| To make it without a churner, it can be done by ice bowl method whisking the ice cream base by hand on another bowl of ice, it is all dependant on the weather conditions and lot of ice is required.











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CONTRIBUTED BY KEVAL FUMAKIYA, ALUMNUS 2018-2021

Hello! Hope you are doing great. I am Keval Hemanshu Fumakiya, Alumni Of Bharathi Vidyapeeth College of Hotel and Tourism Management Studies, Belapur, Navi Mumbai. I hail from Dombivli. I have completed my Booster Course Training from Trident BKC and have successfully completed my Industrial Training from Trident Nariman Point. My journey in this field has been astounding. Definitely not less than a roller coaster ride but yes, in every step there has been a constant learning.

I always wanted to pursue Front office untill my training but after that my interest grew in kitchen. In the kitchen, I felt that I am doing what I love. It's always very satisfying to feed people with food you make and that was the thing which pulled me in kitchen. I came to Canada on 20 April 2022 and my college started on 9 May 2022. I am pursuing Culinary Management which is an Integrated Learning course from Georgebrown College of Applied Arts and Technology which has a duration of 2 years. This was the biggest decision I made and I don't regret it because it's something which I love. Converting passion into profession is the best thing that has happened to me. I am really grateful to my Mom and Dad who did supported me with decision I made and I am here only because of them. Not only them but also all my family members, friend's professors of Bharati Vidyapeeth and list is never ending of people who have supported me and blessed me for everything. I am currently working part- time as a Line cook at RH Courtyard Yorkdale, Toronto, Ontario. This chapter of my life is amazing and I am ready to face all the challenges which come across. My goal is always to be the best version of myself going ahead.

I once again thank everyone who have helped me and I am always grateful for that.

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CONTRIBUTED BY KEVAL FUMAKIYA, ALUMNUS 2018-2021













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

An Off-beat European Summer Road Trip (May 2022)

Austria - Czech Republic - Slovakia - Slovenia- Austria

2500 km, 16 days, 4 Countries, 13 cities, 4 bags and a million memories!

After our Winter Wonderland Finland Trip to see the elusive Aurora Borealis in Nov 2019, we were planning a "Central Europe Trip" for the coming year but the most unreal, ruthless and unexpected COVID happened and the whole world as we knew it since ages stopped still and we were confined to our home and balconies. Days rolled over to months and months to years and our Central Europe plans which were boiling strong started to simmer down and so did our hopes. Finally, early 2022 showed some promise and Leena (my wife) was back to what she loves doing the most – Planning our much awaited Central Europe Summer Road Trip 2022. Initially, we had Balkans on our list but due to COVID restrictions and some Embassies not being opened for tourism yet, we settled on to Central Europe as a safer bet.

Our journey started from Vienna, Austria – where we landed and took our Rent-a-Car from the airport – our companion for the entire 16 days of our tour (Suzuki Vitara Breeza). I took the most daunting tasks of all in this trip, to drive a left-hand vehicle on the right side of the road. I had taken International Driving Permit from RTO but it was not necessary, Indian license was all that was needed. I got acclimatized to the new driving style in less than an hour or so and we were all set to reach the heart of Vienna. With Leena in the navigator seat and Mom and Dad enjoying the back seat luxury, started A Road Trip of our life time, which at that time we never imagined was going to be as dreamy and wonderful as it was.

We started with Vienna, Austria's capital, with all its artistic and intellectual legacy of residents including Mozart, Beethoven, and Sigmund Freud, it was as if we were roaming in the grand luxurious Empire of The Hasburgs. The city's many Imperial palaces including Schönbrunn, The Hofburg, The Belvedere Palace, The Sisi Museum and the mighty St. Stephen's Cathedral and the misfit Hundertwasserhaus was on our list of things. We also saw the famous display works of Egon Schiele, Gustav Klimt and other artists. Weary and tired in the afternoon heat, our feet always took us to the Chilled local beers and local food in the charming and lively Naschmarkt.

Next on our list was a town called Gmunden. I had never heard about this village before but while researching for places to stay near Hallstatt, we came across this beautiful Airbnb about 50 minutes away from Hallstatt. So we booked it and we got a chance to see the quaintest village we had ever seen. The lake at Gmunden known as "Traunsee" had the cleanest waters of lake we had ever seen. We hired a small self-drive boat for an hour or so



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and it was the first time for me to ride a boat and though Leena and Mom and Dad were a bit anxious whether I would be able to handle a boat, we had a smooth ride exploring the Traunsee Lake. We had an authentic dinner later at a restaurant around the lake. In fact, Gmunden was better than Hallstatt, in my opinion. It was quiet with beautiful roads with small colorful houses, minus all the tourist, and with the mighty Austrian alps surrounding it.

Next on our itinerary was the much-hyped city of Prague with the Charles Bridge where there were more people than the cobbled stones on the streets. Prague didn't live up to the hype, at least in our opinion, it is a historical and beautiful city no doubt about that but too touristy with souvenir shops selling magnets, trinkets and dolls all over. Some of the places we visited were The Prague castle with all its grandeur, the old town and the famous Astronomical Clock. We took a lavish ride in Vintage open-top Mercedes which toured around the town and then we settled in for a drink in a big mall with the most expensive food we ever had in this tour at an Indian restaurant but of course had our share of Naan and butter chicken and Prague beer almost after a week or so.

Next up was the capital City of Bratislava in Slovakia. This was something we had not much hopes about, but this is what happens when you have low expectations. Bratislava turned out to be a gem. From our Airbnb on 31st floor of a swanky tower, we had the best views but the action was down there. Just walking distance from our home, was the most charming old town with the famous iron statues strewn all over - the Man at Work Camil statue, the Joker statute etc. The Blue Church (like a fondant over a cake), the river Danube, Old city walls, and a not such a grand Castle and we had the best gelato ever.

Slovenia was on our bucket-list since a long time with the Instagram pics of Lake Bled all over the feed. Hence, had planned the longest stay in this country during this trip. Slovenia – you have our hearts! The greenest oasis where you could swim in the sea in the morning and can be climbing Alps by the afternoon. With so much diversity in such a small country – you could actually go from top to bottom of Slovenia in 3 hours. With so much to offer, we were awestruck with the hospitality and love from our hosts in all the place that we stayed in Slovenia. The people are just warm and friendly and the best advantage is they all know English fluently. Unlike other European countries, where locals have a limited knowledge of English, Slovaks have English in their school since Grade 1 so it helps quite a bit in communicating. The nature is abundant, you have the small capital city of Ljubjana with its famous Dragon bridge, the river cruise, the castle, the three bridges – the best local food we had.

Just about an hour drive from Ljubjana are the famous Postjana Caves and Predjama Castle which is something you shouldn't miss if you are in Slovenia. Postjana Caves is second longest natural limestone cave systems in the world and it is serviced by a train that takes you inside these 24 km long cave with the most exquisite and magical stalagmites and stalactites from 3000 million years ago. It was as if we were walking in a different planet. The Predjama Castle not far away was where the famous Jacki Chan movie of 1986 'The Armor of God' was shot. It is just unbelievable. It holds Guinness Book Record for the largest cave castle. It is just amazing sight to see this 13th Century Castle positioned halfway up a 123 m high cliff face.



A few more kms away are the the Tolmin Gorges in Triglav National Park and the Bovec village where you cannot believe that the waters of Soca Valley can be so blue. These gushing natural waterfalls and gorges will make your climb worthwhile.

Piran is one of the three idyllic coastal towns along the 46 km of coastline of Slovenia. With Italy and Croatia bordering this small strip of clear blue waters of the Adriatic sea, it is as romantic as it can get. With very few tourist, it was all for ourselves to explore the Tartini Square in the center of the village, climb the clock tower for some sunset views and soak our feet in the pebble beach while sipping some Gin and Martini. Can life get any better than this?

Yes, once we reached Bohinjska Bela our last and final destination in Slovenia, we felt, yes life can get absolutely better. This small town near Lake Bled is in a small valley that was carved by river Sava. It has to be the most beautiful village in the world. It was surrounded by Alps all around and so quiet and peaceful. It was just 5-7 minutes by car from Lake Bled. We thoroughly enjoyed this dreamy place to its fullest and had an nice evening drinking home-made pear schnapps and red wine with our hosts from their own cellar underground in the home and talking about local cultures, life and love and it makes me wonder – wherever you go, the life remains the same because underneath is all – we are all connected and we are all one. And this is what makes any destination memorable. The people – the connection – the nature.

We had absolutely the most cherished dreamy European Summer Road Trip of our lives ever – but as they say – Best is Yet to Come!

Stay Local, Buy Local

Seek Experiences – Not Things!

Have Stories to Tell - Not Stuff to Show!

Ciao

Aniket Sarode

May 24th 2022

Cities Visited: Austria: Vienna, Melk, Gmunden (Traunsee), Hallstatt

Czech Republic: Prague Slovakia: Bratislava

Slovenia: Ljubljana, Postojna and Predjana, Piran, Bovec and Tolmin, Bohinjska Bela

Lake Bled, Lake Bohinj



nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

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



FACULTY CORNER





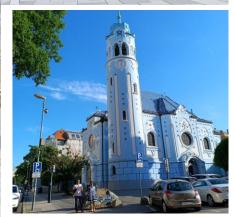












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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

SEMINARS & WORKSHOPS ATTENDED BY FACULTY











COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

SEMINARS & WORKSHOPS ATTENDED BY FACULTY











January 2022 NSIGht



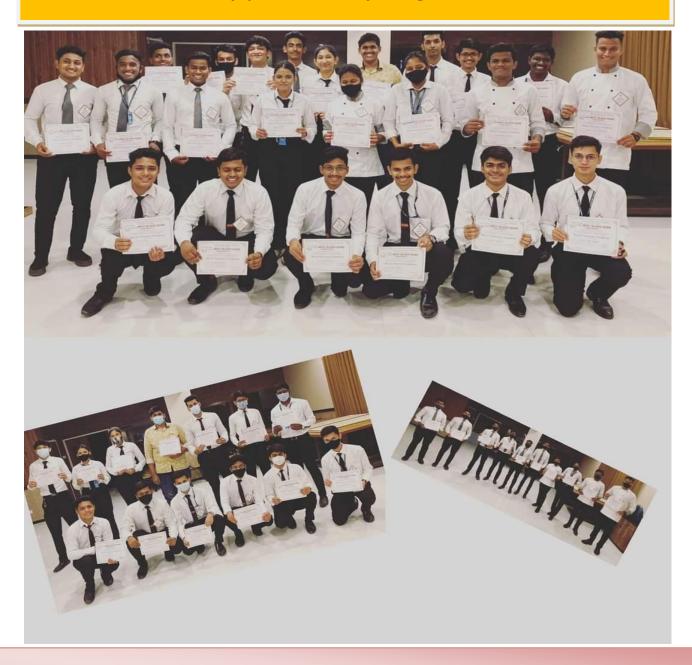


BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

8th January 2022

Blood Donation Drive Conducted by Bharati Vidyapeeth College of Hotel and
Tourism Management Studies in Association with
Bharati Vidyapeeth Pharmacy College, Navi Mumbai



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

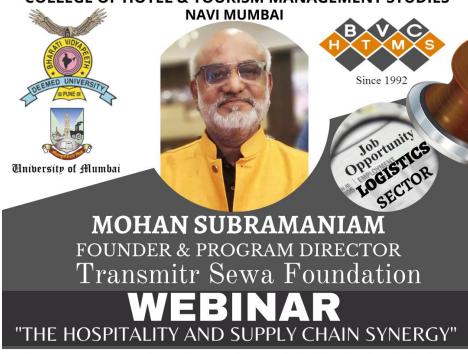
8th January 2022

78th Birth Anniversary of our Honorable Founder - Dr. Patangraoji Kadam

8th January 2022

Hospitality and Supply Chain Synergy
Webinar conducted by Mr. Mohan Subramaniam
Founder and Program Director, Transmitr Sewa Foundation

BHARATI VIDYAPEETH COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES



SATURDAY, 29 JANUARY 2022 @ 10.30 AM

PARTICIPATION CERTIFICATES WILL BE AWARDED http://chtms.bharatividyapeeth.edu/







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

1ST February 2022

Bakery Workshop Conducted By Chef Aditya Joshi For the Students of Avibashillingam,

Institute for Home Science and Higher Education for Women, Coimbatore



Avinashilingam Institute for Home Science and Higher Education for Women (Deemed to be University under Category 'A' by MHRD, Estd. u/s 3 of UGC Act 1956) Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12 B Coimbatore – 641 043, Tamil Nadu

DEPARTMENT OF FOOD SERVICE MANAGEMENT AND DIETETICS

Cordially invites you to the workshop on

Principles of Baking & Basics of Doughnuts



When Mr. Aditya Joshi

Asst. Professor Bharati Vidyapeeth College of Hotel Management, Navi Mumbai

Will Train

Dr. S. Uma Mageshwari

Dean Student Affairs, Professor and Head, Dept. of FSMD

Will Greet

MEET LINK: https://meet.google.com/jii-oaba-kuf?hs=224

DATE: 02.02.2022 TIME: 10am - 2pm WEDNESDAY







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

10th February 2022

CHEF ADITYA JOSHI PERFORMING IN RUCHIRA, DOORDARSHAN
NATIONAL TELEVISION









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

10th February 2022

International Webinar organized by Placement Cell of BVCHTMS – "Casino Management and Operations – A Career Prospective"







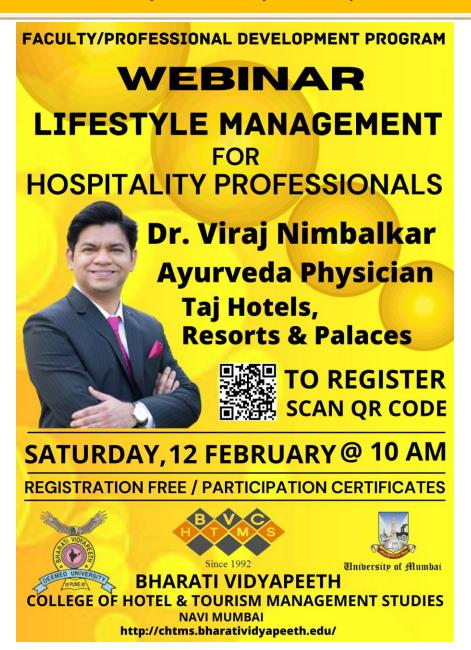


COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

12th February 2022

Webinar - Lifestyle Management for Hospitality Professionals

Dr. Viraj Nimbalkar, Ayurveda Physician









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

18th & 19th February 2022 Sports Day

Chief Guest Alumnus Mr. Vaibhav Kulkarni, General Manager, Sarovar, Hyderabad









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

18th & 19th February 2022

Sports Day

Chief Guest Alumnus Mr. Vaibhav Kulkarni, General Manager, Sarovar, Hyderabad









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

22nd & 23rd February 2022

Flower Arrangement Workshop conducted by Ms. Sanjeevani Ramesh Sawantdesai Director Kalaniketan Kurla (East) & Lecturer Institute of Flora Design









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd February 2022

"Elements 2022", Intercollegiate Competition Organized by ITM, OSHIWARA In the Bakery Competition BVCHTMS, Navi Mumbai Won "RUNNERS UP" by The Team of Aishwarya Dalvi and Priyesh Mane, Students of Ty Bsc in Hospitality









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd February 2022

Seminar on "Further Studies after Graduation in the Field of Management"

Conducted by

Bharati Vidyapeeth Institute of Management Studies and Research, Navi Mumbai





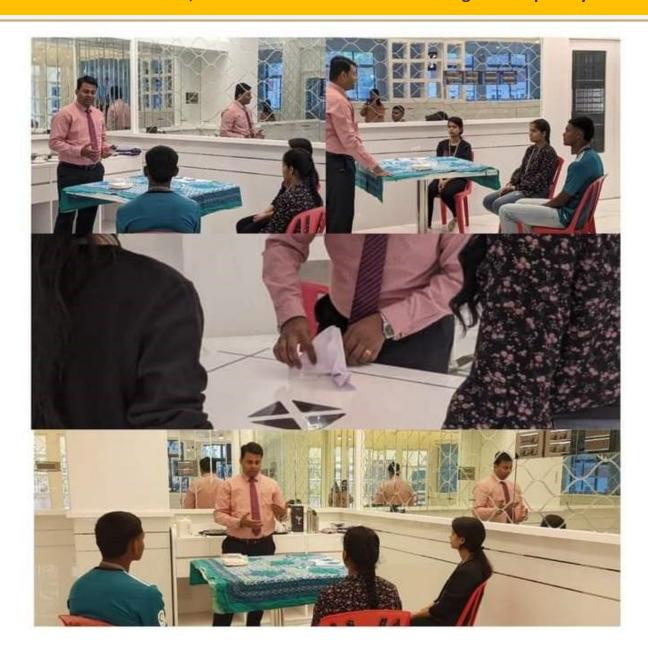




COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd February 2022

Workshop on "Bartending Techniques & Career Opportunities in Bar" conducted By Assistant Professor, Rohan Shivekar at Pillai HOC College of Hospitality





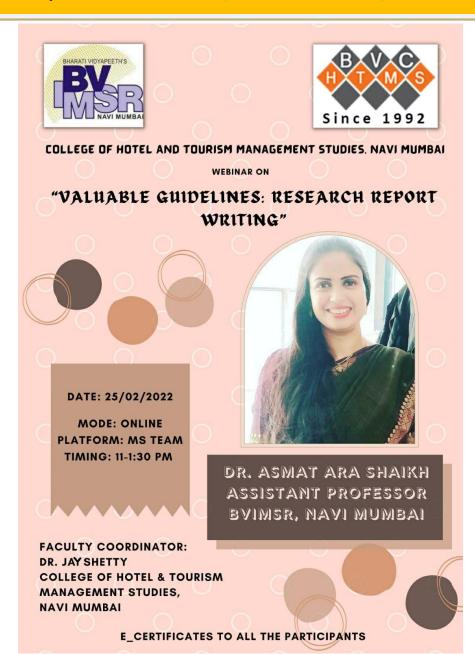




COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd February 2022

Webinar on Valuable Guidelines: Research Report Writing By Dr. Asmat Ara Shaikh, Assistant Professor, BVIMSR









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd February 2022

"Importance of Revenue Management in Hotel Industry"

Ms. Priyanka Sen, Revenue Manager, Four Points by Sheraton, Navi Mumbai



February 2022 NSIGht





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

24th February 2022

XPRESSIONS 2022 – Online Inter-College Competitions –PAN INDIA ELOCUTION COMPETITION





24th February 2022

XPRESSIONS 2022 – Finale of Elocution Competition
Judged by Dr. Rajesh Karankal,
Head of Department English, University of Mumbai

February 2022 NSIGht





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

25th February 2022

XPRESSIONS 2022 – Online Inter-College Competitions –PAN INDIA FORGOTTEN RECIPE COMPETITION





25th February 2022

XPRESSIONS 2022 – Finale of Forgotten Recipe Competition

Judged by Anubhav Sapra

Founder, Delhi Food Walks

February 2022 Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

25th February 2022

XPRESSIONS 2022 – Online Inter-College Competitions –PAN INDIA UNIVERSAL – COCKTAIL/MOCKTAIL COMPETITION





25th February 2022

XPRESSIONS 2022 – Finale of UNIVERSAL

Judged by Mr. Somnath Sinha

Royal Orchid Resort & Convention Centre, Hyderabad

February 2022 Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th February 2022

XPRESSIONS 2022 – Online Inter-College Competitions –PAN INDIA PERENNIAL – LINEN ORIGAMI COMPETITION





26th February 2022

XPRESSIONS 2022 – Finale of PERENNIAL

Judged by Mr. Joel Tribhuvan

Housekeeping Manager, Four Points by Sheraton, Navi Mumbai

February 2022 Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

28th February 2022

XPRESSIONS 2022 – Online Inter-College Competitions –PAN INDIA INSPIRIA – BROCHURE DESIGNING COMPETITION





28th February 2022

XPRESSIONS 2022 – Finale of INSPIRIA

Judged by Mr. Abrar Shawl

Front Office Manager, Four Points by Sheraton, Navi Mumbai







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

1st March 2022
Webinar on Vegan Outreach
Speaker – Astha Gupta
Outreach Coordinator at Vegan Outreach, India



·CERTIFICATION WEBINAR·

FOOD-PLANET-HEALTH









Bharati Vidyapeeth College of Hotel and Tourism Management Studies, Navi Mumbai Organizes a Webinar with Vegan Outreach

1st March 2022| 10:30 am - 11:45 am (IST)



Speaker: Astha Gupta Outreach Coordinator at Vegan Outreach, India







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

1st March 2022 Craft Workshop by Mr. Vicky Barot









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

5th March 2022

Sakura Matsuri – Theme Lunch by TY Students based on Oriental









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

5th March 2022
Chef Aditya Joshi with BVCHTMS Students
At the Upper Crust Food & Wine Show









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

9th March 2022

4th Death Anniversary of Dr. Patangrao Kadam, Founder – Bharati Vidyapeeth



BHARATI VIDYAPEETH'S

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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

7th March 2022
TRADITIONAL DAY COMPETITION
WINNERS from Third Year

ASHWINI PARCHE, PREETI SHEWALE, SANKET RAJPUT

WINNERS from First Year

GIRLS

1st PRIZE Bhavan Rao, 2nd PRIZE Sejal Naik, 3rd PRIZE Hemali Koli WINNERS

BOYS

1st PRIZE Manthan Shelar, 2nd PRIZE Mr Sahil Doke, 3rd PRIZE Mr Aditya Shetty











COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

7th March 2022

Intra College Rangoli Competition Organized on the Occasion of WOMENS DAY

Winners of Rangoli competition 2022

1st PRIZE: Harshal Sawant, 2nd PRIZE: Payal Mane, 3rd PRIZE: Sejal Naik









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

7th & 9th March 2022

WINNERS at the Intercollegiate Competitions Organized
By Kamath Institute of Hotel Management
First Prize in Flower Arrangement Competition
Rajni Gaikwad and Diksha Kshirsagar
Second Prize in Tariff Card Designing Competition
Preeti Shewale and Sanket Rajput
Second Prize in Vegetable Carving Competition
Heena Rao









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

10th March 2022

Consolation Prize won by Ms. Diksha Kshirsagar
In Powada Competition in Extension Work by your College held at
Annual Festival "Udaan: The Flight of Extension": 2021-22



DR. KUNAL D. JADHAV
M.A. (Hist.); M.A. (Eng.); M.A. (Socio.);
M. Ed; M.PHIL;
Ph.D.(Rural Dev.); Ph.D. (Lifelong Learning)
PROFESSOR
DEPARTMENT OF LIFELONG
LEARNING AND EXTENSION

DLLE/ EXT/ 256-D of 2022 March 12, 2022

To,

The Principal, Bharati Vidyapeeth Colleg

Bharati Vidyapeeth College of Hotel and Tourism Management Studies, Sector 8, CBD Belapur, Navi Mumbai- 400 614

Sir.

Congratulations!

We are greatly delighted to congratulate you, your college extension work teachers & students for winning <u>Consolation Prize in Powada Competition</u> in Extension Work by your College held at Annual Festival <u>Udaan: The Flight of Extension: 2021-22</u> hosted by Changu Kana Thakur Arts, Commerce and Science College, New Panvel, Dist. Raigad on March 10, 2022 at 10 a.m. to 12.30 p.m. in ONLINE MODE.

Your leadership, untiring efforts, dedicated perseverance, devotion and immense service to

your College won this honour. I offer you my heartiest congratulations!

May your unremitting endeavour in the service of your college go on with undiminished vigour.

With warm regards,

Dr. Kunal D. Jadhav Professor, DLLE





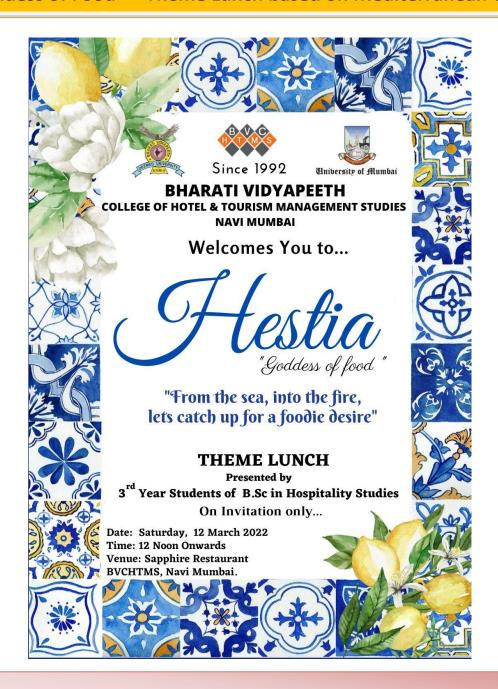




COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

12th March 2022

Hestia "Goddess of Food" - Theme Lunch based on Mediterranean Cuisine









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

14th March 2022

Study Tour Morde Chocolate factory, Manchar and Courtyard by Marriott, Chakan, Pune









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

17th March 2022

FRESHER'S PARTY

Chief Guests
Captain Agnel Richard
Proprietor
Alphaone Aviation Academy
Almunus of BVCHTMS

&

Ms. Shubhada Surve

Administration Manager

Link Group

"Currently pursuing a Project in Wellness Awareness"

Alumna of BVCHTMS

WINNERS

MISS FRESHER - PAYAL KISHORE MANE

MR. FRESHER - YASH BHALERAO

RUNNERS UP

MISS FRESHER - SAKSHI KADAM

MR. FRESHER - HARSHAL SAWANT





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

17th March 2022 FRESHER'S PARTY









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd March 2022

Career Counseling by

ASHIRAJ CONSULTANCY SPEAKERS - Mr. ABHAY DAS & Mr. ALI V.









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

24th March 2022

Mixology Workshop conducted by Mr. Aditya Karmakar Head Instructor Cocktails & Dreams Bar Solutions









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

25th March 2022

28th Valedictory Function

Chief Guest - Mr. Stephen D'Souza

Cluster General Manager, Four Points by Sheraton, Navi Mumbai





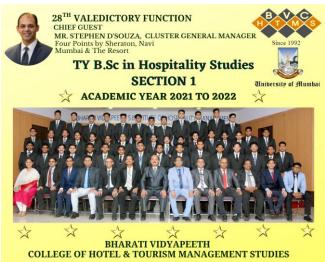


BHARATI VIDYAPEETH

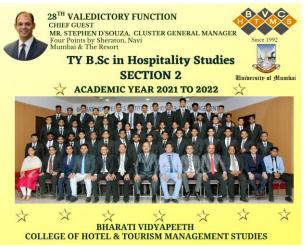
COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

25th March 2022 28th Valedictory Function















BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

25th March 2022

Convocation Ceremony of Batch 2018-2019 & 2019-2020







BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

25th March 2022

Convocation Ceremony of Batch 2018-2019 & 2019-2020



















BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th March 2022 Convocation Ceremony of Batch of 2020- 2021









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th March 2022 **Convocation Ceremony of Batch of 2020-2021**





















COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

1st April 2022

Mr. Bhagwan Balani, General Manager ITC, Grand Central
Our Alumnus of Batch 1992-1995









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

1st April 2022 Excursion to Aqua Imagica









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

6th April 2022

Everest Culinary Challenge at ITM, Nerul

Ty Students Sanket Kasabe and Dipesh Jadhav Participated in the Competition













COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

9th April 2022

Workshop on Tea Appreciation conducted by Mr. Saurabh Singh Chandel, Assistant Professor, BVCHTMS

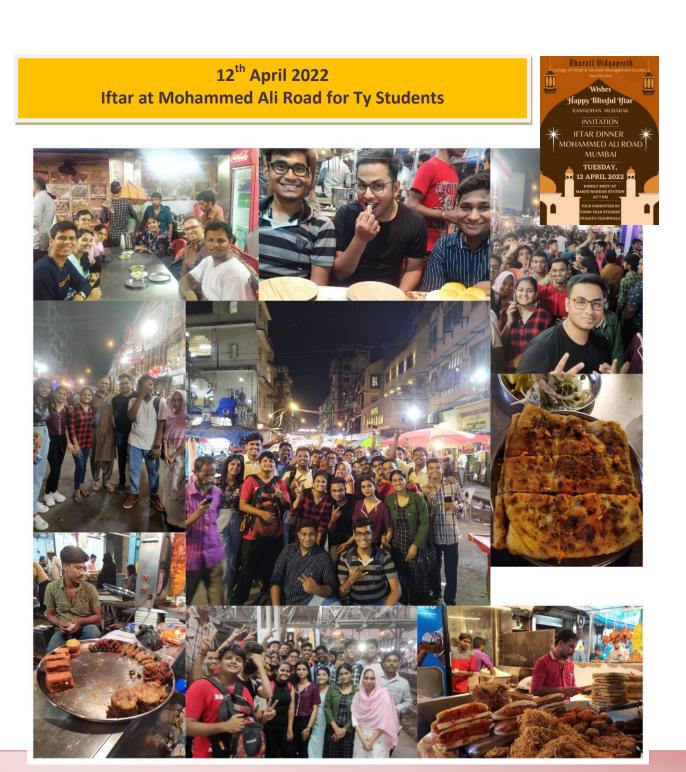








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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

16th April 2022 Industrial Visit to Taj, Santacruz





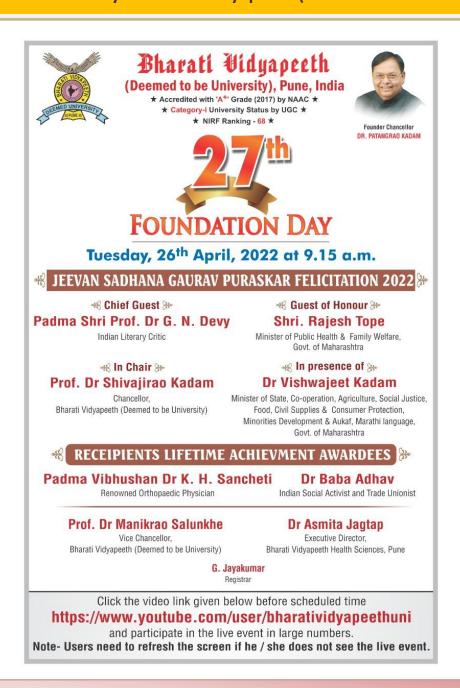




BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th April 2022 27th Foundation Day of Bharati Vidyapeeth (Deemed to be University)





nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

2nd May 2022

Iftar at Mohammed Ali Road with Sy Students



May 2022

nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

10th May 2022 58th Bharati Vidyapeeth Foundation Day





भारती विद्यापीठ, पुणे





मा. गौर गोपाल दास

आंतरराष्ट्रीय ख्यातीचे जीवनशैली प्रशिक्षक, लेखक व प्रेरक वक्ते मेंबर, इस्कॉन

यांचे विशेष व्याख्यान आयोजित केले आहे.

वेळः मंगळवार, दिनांक १० मे, २०२२, सकाळी ११.३० वाजता स्थळ: भारती विद्यापीठ शैक्षणिक परिसर, पुणे–सातारा रोड, पुणे–४३.

May 2022







BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

30th May 2022

Former Principal of BVCHTMS, Navi Mumbai

Dr. Lata S. Patil

Facilitator, Corporate Trainer and NLP Master Practitioner

& Founder of Sundnani Solutions Pvt. Ltd., Chennai

Conducted Guest Lecture on Personality and Career Development



nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

2nd June 2022
Visit by Mr Manoj Karekkar
Director HR Taj Lands End, Mumbai &
Mr Amit Suman
Director HR Taj Vivanta, Pune



Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

4th June 2022

Hospitality Webinar Series 1.0

Webinar on 'Career Prospects in the Hospitality Industry'

Chef Siddhant Padte Co-Founder **Nude Food Café**

Guest Speakers Alumni of RVCHTMS

Chef Ajay Samtani Culinary Head Agora Marketing







BHARATI VIDYAPEETH University of Mumbai

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

NAVI MUMBAI

http://chtms.bharatividyapeeth.edu/

PRESENTS

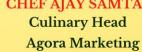
HOSPITALITY SERIES 1.0

WEBINAR ON

CAREER PROSPECTS IN THE HOSPITALITY INDUSTRY

GUEST SPEAKERS - ALMUNI OF BVCHMTS







CHEF AJAY SAMTANI CHEF SIDDHANT PADTE Co- Founder **Nude Food Cafe**





nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

6th June 2022

Visit by Mr Stephen D'Souza, Cluster General Manager, Chalet Hotels Ltd. & Ms Suborna Biswas Pammi, AGM Human Resources, Chalet Hotels



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nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

10th June 2022

Voting for HOD's was conducted at 2.30 pm in the Ty Class Rooms for the Academic Year 2022-2023



nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

11th June 2022

Parents Teachers Meet Organized for Students of BSc Hospitality and Hotel Administration



BHARATI VIDYAPEETH'S

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nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

11th June 2022 Sula Vineyard Visit, Nasik



nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

18th June 2022

Orientation on Hospitality organized for JEE Students
Conducted at Engineering College of Bharati Vidyapeeth



nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

21st June 2022 INTERNATIONAL YOGA DAY

Celebrated In Association with Ministry of Tourism, Government of India
"Keeping the World Calm since Time Immemorial"



BHARATI VIDYAPEETH'S

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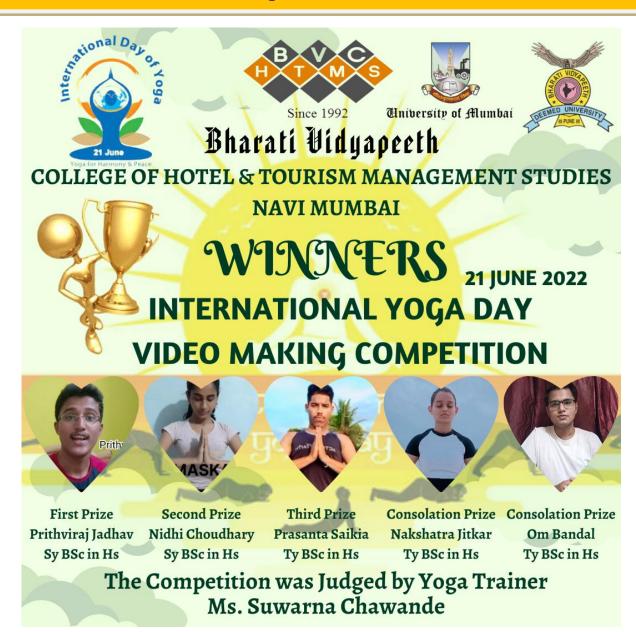


BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

21st June 2022

International Yoga Day Competition - Video Making Competition
Theme - Yoga for our Health & Wellness









BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

21st June 2022 Theme Lunch Organized by Ty BSc Students – Marathi Thumka











BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

Since 1992

BHARATI VIDYAPEETH

College of Hotel & Tourism Management Studies Sector 8, CBD Belapur, Navi Mumbai 400614i http://chtms.bharatividyapeeth.edu/



Eligibility Criteria (Candidates Passed or Due to Pass 10+2 H.S.C. or Equivalent- Discipline: Arts, Commerce, Science)

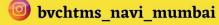


B.Sc in Hospitality Studies Affiliated to University of Mumbai Fees - Rs. 1,44,000 (All Inclusive)



B.Sc in Hospitality & Hotel Administration Affiliated to Bharati Vidyapeeth (Deemed to be University) Fees - Rs. 75,000 ++







BHARATI VIDYAPEETH ALUMNI

022 27562268

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