BIANNUAL E-NEWSLETTER VOL10/JULY 2017

Insight Bharatividyapeeth



Bharati Vidyapeeth celebrated its 53rd Foundation Day on 10th May 2017.

Chief Guest for the event was Honorable Shri Vinod Tawde, Minister of Higher & Technical Education, Maharashtra

SOME INTERESTING FACTS ABOUT FOOD

EVENTS AT BVCHTMS FROM JANUARY 2017 TO JUNE 2017

RESEARCH PAPERS By Faculty

STUDENTS CORNER



AMUNI SPEAK



12 Must Read Books

HYPER LOOP



Hon'ble Dr Patangrao Kadam Founder Bharati Vidyapeeth



Dr. Vilasrao Kadam Director Bharati Vidyapeeth Navi Mumbai

BHARATI VIDYAPEETH'S

MOLECULAR GASTROMY

KOPI LUWAK

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NICHOLAS JAMES VUJICIC

A Day without my Cell Phone

CHEF JOEL ROBUCHON

CHEF OM PRAKASH MAHTO

RESERVENT AT ERS by Faculty

Insight



COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES



Mr. Wilson Lukose Principal BVCHTMS, Navi Mumbai

JANUARY 2017 to JUNE 2017

JANUARY 2017

- GK Test National Level
- Blood Donation Drive
- Rational Workshop for Ty BSc HS Students
- Udaan Festival
- Guest Lecture on Revenue Management
- Guest Lecture by Celebrity Chef Ajay Chopra
- Semester I results
- Semester V results
- Sugar Craft Workshop

MARCH 2017

- Fruit/Vegetable Carving, Flower Arrangement
 and Rangoli Competitions organized by
 NMMC
- Cleanliness Drive
- Seminar by AOES
- Inauguration of "CULINARY ARTS OF
 INTERNATIONAL INSTITUTE OF HOSPIATLITY"
- 23rd Valedictory Function
- Certificate Distribution Ceremony for the Academic Year 2015-2016

MAY 2017

- Sem III Practical Exams (ATKT)
- Sem III Theory exams (ATKT)
- Sem IV Exams

FEBRUARY 2017

- Workshop by Kacher
- World Cancer Day
- Guest Lecture by Alumnus
 Mr. Abhijit Pathak
- Flower Arrangement Workshop for Ty BSc HS
 students
- Flower Arrangement workshop for Fy BSc HS
 students
- Traditional Day Celebrations
- Excursion to Aqua Imagica
- UDAAN Research Competition
- Seminar on "Swachhata Moud APP"

APRIL 2017

- Sem I Theory Exams (ATKT)
- Class Test –Sem II & Sem VI
- Sem II Practical Exams
- Sem I Practical Exams (ATKT)
- Sem V Practical Exams (ATKT)
- Sem V Theory Exams (ATKT)
- Sem VI Practical Exams
- Sem VI Theory Exams
- Career Fair by University of Mumbai

JUNE 2017

- Commencement of Sem III
- Commencement of Sem V

BHARATI VIDYAPEETH'S



RESEARCH PAPERS

- Paper Presentation by Prof Ayesha Mohta Singh on 20th January 2017
 One Day National Conference on "Transforming India Vision for Excellence" at Laxmichand Golwala College of Commerce & Economics
 Research Paper - Medical Tourism in India: Alternative Medicine treatments and Therapies
- Paper Presentation by Prof Aniket V. Sarode and Dr. Purvi Pujari on 21st January 2017
 One Day National Conference on 'Be a Jo Creator not a Job Seeker" at PTVA's Institute of Management, Vile Parle
 Desearch Paper, Start Un Natels and Environmental Sustainability, Repetite and Startery

Research Paper - Start Up Hotels and Environmental Sustainability- Benefits and Startegy

- Paper Presentation by Prof Ajay Budke, Prof Pranali Padalkar on 25th February 2017
 28th National Conference on Commerce and Management @2020 at M.H. Shroff College of Commerce
 Research Paper A perception of employees on HR practices in hotel Industry
- Paper Presentation by Prof Sandesh Rane, Prof Pranali Padalkar & Prof Aditya Joshi on 25th February 2017
 28th National Conference on Commerce and Management @2020 at M.H. Shroff College of Commerce
 Research Paper - "E-Commerce in Food Industry"
- Paper Presentation by Prof Aniket V. Sarode, Prof Ayesha Mohta Singh, Prof Wilson Lukose on 11th March 2017
 1st International Conference on Collaborative Business Management at SASMIRA's Institute of Management Studies & Research
 Research Paper - To study the Entrepreneurial Intentions of Third Year students of Hotel Management Students in Navi Mumbai
- Paper Presentation by Dr. Purvi Pujari, Prof Maxim John on 11th March 2017
 1st International Conference on Collaborative Business Management at SASMIRA's Institute of Management Studies & Research
 Research Paper - Business & NGO Collaborations – Barriers and Benefits

BHARATI VIDYAPEETH'S

BIANNUAL E-NEWSLETTER VOL10/JULY 2017



<mark>Alumni Speak</mark>



Krunal Vipul Parekh General Secretary 2016 – 2017

<mark>Sales Coordinator</mark> Four Seasons, Mumbai

I am honored to be writing this testimonial for my college, Bharati Vidyapeeth College of Hotel & Tourism Management Studies. It really is one of the best colleges out there. I couldn't have asked for more; the teachers were so helpful to me, whenever there was anything I needed or didn't understand they were always there without delay. They made me feel right at home. By the end of the three years I would have considered my teachers to be friends. It was quite possibly one of the best decisions of my life and I'm so grateful that I had the opportunity to study at BVCHTMS.

BVCHTMS provides a state of the art infrastructure which creates a great learning environment for the students. Training and placement department continuously provides assistance regarding the internship programs and placement. One of the biggest merits of my college is the numerous platforms created through events which have helped me to grow socially and professionally. Being a General Secretary of this college, I had the opportunity to get involved in the participation as well as organization of various technical as well as non-technical events. The various tasks that are involved in the organization of events, like publicizing the events in different colleges, managing event schedules etc. enhancing the technical and managerial skills of students that cannot be learned through academics but this platform provides you the opportunity to participate, organize, manage, lead various events. I really miss those days of joy and fun.

BHARATI VIDYAPEETH'S



Bon Appetite

Till date I have always been teaching my students to say bon appetite (i.e. Have nice meal). I remember when I was kid, my grandma taught me a certain chants to say before one begins one's meal. It has much similar implications of French expressions bon appetite but it has a much deeper meaning and higher emphasis on food as a part of God.

We use to always say it when we were kids but gradually with hectic lifestyles, we lost that emphasis. However during Ganesh Chaturthi, weddings & on all other festivals it is still chanted & is considered very auspicious

It goes this way वदनी कवल घेता घ्या श्री हरि चे। सहज हवन होते नाम घेता फुकाचे।। जीवन करी जिवित्वा अन्न हे पूर्ण ब्रम्ह। उदर भरण नोहे जाणिजे यज्ञकर्म।।

The meaning of the above Sholka is, "eating is not merely for filling up the stomach but is it sacred act of consuming healthy meal (hunger or appetite is considered as fire ygyaa) & so while taking a mouthful of food chant the name of God. The food is easily offered as offering to God when his name is said. Food gives life to us as it completes the God's principles & that's why be humble & grateful to the all the elements of the nature like rain & farmers for their hardworking for the harvests, fire to cook food and all helping hands responsible for serving food on our plates every day.

For thanksgiving also my grandpa used to always say one small chant but he would say it in very romantic way by looking at my grandmother now same trick my dad also uses he generally when finish food he used to say,

<u>अन्न दाता सुखी भव।।</u>

It is the real chant but my father and grandfather used to link the following chants

<u>वाढणारि चं कल्याण हो ।</u> <u>पुढच्या जन्मि तीच मीळो।।</u>

Contributed by Chef Aditya Joshi

BHARATI VIDYAPEETH'S



A SCIENTIFIC WAY OF COOKING - MOLECULAR GASTRONOMY



Molecular gastronomy is a sub discipline of food science that seeks to investigate the physical and chemical transformations of ingredients that occur in cooking. Molecular cuisine is a modern style of cooking, and takes advantage of many technical innovations from the scientific disciplines.

The term "molecular gastronomy" was coined in 1988 by late Oxford physicist Nicholas Kurti and the French INRA chemist Hervé. Molecular gastronomy is a technique where a simple food preparation is seen on chemical level and sometimes changing its state.

Such as MINIATURE APPLES made to taste like meats, TRANSPARENT RAVIOLIS and many more. The current scenario of molecular gastronomy is quite vast and in that cluster there are a many notable restaurants and chefs who have worked to the top such as, THE FAT DUCK, LONDON:-This exquisite fine dine restaurant is run by CELEBRITY CHEF HESTON BLUMENTHAL. The speciality of the place is triple cooked duck chips, salmon pork bangers etc. The food critiques say this place is best to have a new and interesting dining experience. They also add up "that you don't get to see transparent raviolis jelly spaghetti in any regular restaurants.

Famous chefs like GRANT ACHATZ quote on molecular gastronomy as such "that there are no rules, do whatever you want just don't mess up with the ground rules of basic science".

Molecular gastronomy in INDIAN CUISNE can be enjoyed in the ZIYA restaurant of THE OBEROI HOTEL, MUMBAI. The idea was conceptualized by CHEF VINEET BHATIA, INDIA'S FIRST MICHELIN STAR CHEF. Though they don't focus on it completely in a classical way but they follow particular techniques there.

In terms of costing molecular gastronomy is one of the most highly priced cuisine as it requires dedication highly skilled chefs and a lot of investment. Though food critiques, food enthusiasts don't hesitate to spend that much as it is worth everything.

Contributed by Vipul Koli, Fy BSc in Hospitality Studies

BHARATI VIDYAPEETH'S



Kopi Luwak or Civet Coffee Kopi luwak is one of the most expensive coffees in the world Selling for between US\$100 and \$500 per pound



The origin of kopi luwak is closely connected with the history of coffee production in Indonesia. In the early 18th century the Dutch established the cash-crop coffee plantations in their colony in the Dutch East Indies islands of Java and Sumatra, including Arabica coffee introduced from Yemen. During the era of Cultuurstelsel (1830–70), the Dutch prohibited the native farmers and plantation workers from picking coffee fruits for their own use. Still, the native farmers wanted to have a taste of the famed coffee beverage. Soon, the natives learned that certain species of musang or luwak (Asian palm civet) consumed the coffee fruits, yet they left the coffee seeds undigested in their droppings. The natives collected these luwaks' coffee seed droppings, then cleaned, roasted and ground them to make their own coffee beverage. The fame of aromatic civet coffee spread from locals to Dutch plantation owners and soon became their favourite, yet because of its rarity and unusual process, the civet coffee was expensive even during the colonial era.

Kopi luwak or civet coffee, refers to the coffee that includes part-digested coffee cherries eaten and defecated by the Asian palm civet. Producers of the coffee beans argue that the process may improve coffee through two mechanisms, selection and digestion. Selection occurs if the civets choose to eat cherries. Digestive mechanisms may improve the flavor profile of the coffee beans that have been eaten. The civet eats the cherries for the fleshy pulp, then in the digestive tract, fermentation occurs. The civet's protease enzymes seep into the beans, making shorter peptides and more free amino acids. Passing through a civet's intestines the cherries are then defecated with other fecal matter and collected.

Contributed by Professor Saurabh Singh Chandel

BHARATI VIDYAPEETH'S

students corner in sight brack of the studies of hotel & tourism management studies

Chef Joel Robuchon



Joël Robuchon, born 7 April 1945 in Poitiers, France) is a French chef and restaurateur. He was titled "Chef of the Century" by the guide Gault Millau in 1989, and also awarded the Meilleur Ouvrier de France (France's Best Craftsman) in cuisine in 1976. He has published several cookbooks in French, two of which have been translated into English, has chaired the committee for the current edition of the Larousse Gastronomique, and has hosted culinary television shows in France

At the age of 15 (1960/61), he became an apprentice chef at the Relais of Poitiers hotel, starting off as a pastry chef. In 1966, Robuchon joined the apprenticeship "Compagnon du Tour de France," enabling him to travel throughout the country, learning a variety of diverse regional techniques. At 28 (1973/74), he was appointed as head chef at the hotel Concorde-Lafayette. At 31 (1976/77), he won the Meilleur Ouvrier de France for his craftsmanship in Culinary Arts. In 1989, he was awarded "Chef of the Century" by Gault Millau. He later started his own restaurant in Paris called Jamin. He has mentored Gordon Ramsay, Eric Ripert and Michael Caines.

Restuarants by Joel Robuchon

Bangkok - L'Atelier de Joël Robuchon, Bordeaux - La Grande Maison de Joël Robuchon, Hong Kong -L'Atelier de Joël Robuchon (3 Michelin stars), Salon de Thé de Joël Robuchon, Las Vegas - L'Atelier de Joël Robuchon (1 Michelin star), Joël Robuchon (3 Michelin stars), London - L'Atelier de Joël Robuchon (1 Michelin star), La Cuisine de Joël Robuchon (1 Michelin star), Macau - Robuchon au Dôme (3 Michelin stars), Monaco - Restaurant de Joël Robuchon (2 Michelin stars), Yoshi (1 Michelin star), Paris - L'Atelier de Joël Robuchon (2 Michelin stars), La Table de Joël Robuchon (2 Michelin stars), Shanghai - L'Atelier de Joël Robuchon (2 Michelin stars), Salon de Thé de Joël Robuchon, Singapore - L'Atelier de Joël Robuchon (2 Michelin stars), Restaurant de Joël Robuchon (3 Michelin stars), Taipei - L'Atelier de Joël Robuchon, Salon de Thé de Joël Robuchon, Tokyo - L'Atelier de Joël Robuchon (2 Michelin stars), La Table de Joël Robuchon (2 Michelin stars), Taipei - L'Atelier de Joël Robuchon, Salon de Thé de Joël Robuchon, Tokyo - L'Atelier de Joël Robuchon (2 Michelin stars), La Table de Joël Robuchon (2 Michelin stars), Le Chateau de Joël Robuchon (3 Michelin stars), Montreal - L'Atelier de Joël Robuchon

Contributed by Chef Aniket V. Sarode

BHARATI VIDYAPEETH'S

students corner Insight Haratividyapeeth

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

OUNTAINHEA

AYN RAND

11.

1943

12.

1957

12 Must Read Books

- 1. Anna Karenina by Leo Tolstoy
- 2. Madame Bovary by Gustave Flaubert
- 3. War and Peace by Leo Tolstoy
- 4. Lolita by Vladimir Nabokov
- 5. The Adventures of Huckleberry Finn by Mark Twain
- 6. Hamlet by William Shakespeare
- 7. The Great Gatsby F. Scott Fitzgerald
- 8. In Search of Lost Time by Marcel Proust
- 9. The Stories of Anton Chekhov by Anton Chekhov
- 10. Middlemarch by George Eliot

Contributed by Chef Aniket V. Sarode

Hyperloop Transportation

A hyperloop comprises a sealed tube or system of tubes through which a pod may travel free of air resistance or friction conveying people or objects at optimal speed and acceleration



Contributed by Chef Aniket V. Sarode

BHARATI VIDYAPEETH'S



A Day without My Cell Phone

The cell phone, or smart phone, has completely changed the way our world lives. There is no question about it; the cell phone is no longer a novelty. Rather, it is a necessity for today's fast-paced lifestyles. In addition to making calls, cell phones now have the capability to search the web, text-message, play games, take pictures, use GPS, and e-mail. All of these accessibilities in a cell phone have made our society, chiefly my generation, very dependent on these devices: "Cell phones are changing the way society works and creating a world where lack of instant communication is a thing of the past".

As for me, I never lose sight of my cell phone. I have a Motorola Phone that has a black case on it. It also has a shattered screen because I dropped it at when getting out of my car about five months ago. Despite the fact I can barely see anything through its cracked screen, I use it daily as my alarm, for my music, to keep in contact with my friends through texting, to call my parents, to take pictures, to check my facebook and instagram, to check my banking account, and to write down my homework/reminders. Honestly, it is a huge part of my life and I would feel very vulnerable without it.

For the most part, I am a very independent individual; thus, I do not like to be dependent on anyone or anything, especially a cell phone. And so, about three days ago I wondered to myself, "What would one day be like without my cell phone?" At first, I completely disregarded the question because I did not think I would be able to commit to such a task. I, however, re-considered the question and thought, If Monks and Saints went daily without using cell phones, I could... Right? Essentially, I decided to challenge myself to not use my cell phone all of Monday, July 31st, 2017.

The morning started off pretty rough considering I had to wake up to an "old-school" alarm clock blaring into my ears. Let's just say it wasn't exactly up to par with my "per-usual" cell phone's melodious alarm clock. My restless mind was bombarded with an avalanche of thoughts and made me feel incredibly deficient without the gadget.

Using a public transport to commute makes it impossible to avoid the number of people around busy fiddling with their respective phones. Some were playing games, some were in deep conversation, and some were treating their ears to some lovely music while the rest were watching films! And I could do little but look at them helplessly wishing my phone was in my hands.

To save myself from feeling miserable, I tried to distract my mind. I thought of various things and wondered what life would have been without a mobile phone. I recalled moments of my childhood when there were no cell phones and yet people connected with ease – Unless you had a Nokia Dabba Phone Ha..Ha..!!! Then, no one would have even dreamt of a gadget like a cordless phone supported by the satellite that could easily fit into one's pocket. But now, such an instrument is a child's play! And we (humans) have sort of turned slaves to technology wherein life almost comes to a halt.

Continued.....

BHARATI VIDYAPEETH'S



Continued .. Day without my Cell Phone

Such inadvertent slavery extends beyond cell phones. I realized I feel tremors while holding a pen. Thanks to the keyboard, I don't remember what my handwriting looks like! Sounds bizarre, but is true!

Like most people, I would argue that technology has been a boon to mankind and rightly so. But too much of dependence on it can have repercussions, I believe.

Nonetheless, I think we have merrily succumbed to a robotic lifestyle where there is more time for Facebooking and Tweeting than for relationships. These social networking sites are built in the phones as applications or Apps and one has easy access to his/her accounts.

We are busy adding people as friends on Facebook than adding colour to real life. We are busy following people on Twitter but seldom follow our loved ones around us.

The complexity of modern life has its share of pluses and minuses. On one hand technology lends us a helping hand in making tasks and most importantly communication easier. And on the other hand, strips us of the real 'me' time.

People live more in the virtual world and make use of 'unreal' Emoticons instead of emotions to express themselves. Thus creating a gap between the two worlds they live in.

Perhaps, to deal with a competitive world, people prefer the ordeal (loneliness) that the virtual world lets them experience. Real emotions remain suspended somewhere inside the hearts but seldom come out in the open.

We have happily given up the 'art' of penning handwritten letters to our loved ones because we have e-mails. We don't miss our loved ones as much as we used to earlier because we have tools like video chatting and Skype.

As I evaluated the difference between a life with modern technology and a day without it, I realized I dusted hidden memories- A time when I would get ready when the clock struck 5 in the evening and wait for my parents to pick me up from my crèche. I had the patience to wait for them if they were late by a few minutes.

But now, I have turned impatient. If I were to wait for someone at a given time, I would end up buzzing that person umpteen number of times until he/she reached the spot.

Nonetheless, I feel glad that I got the much needed break from the constant notifications on my mobile phone as I could recollect warm memories of the long past. But to be very honest, I am also quite curious to know the number of missed calls and SMSes reflecting on my phone when I get back to it!!

Contributed by Rohan Koli, Ty BSc in Hospitality Studies

BHARATI VIDYAPEETH'S



"JEWEL OF CISNM" , CHEF OM PRAKASH MAHTO – Chef Cool

We believe everyone has unique skills & talents & that is what makes each one of us special. Becoming an extraordinary talent is not everyone's dream but he made greatest impression of it. He diversified the art of sculpting nature's creation, his travail can be inspiration to many aspiring chefs, his desire on promoting his art made him finest of all.

If we talk about his journey he started with his interest in drawing & painting which was recognized by his brother who himself is a chef gave him the idea of trying his art on food as carving. By his own efforts he practiced and polished his skill and became one of the finest artist of food carving. In the initial days of his career, he started spending extra hours of his work in practicing his skill, he started his career from ITC Fortune hotel, Surat. His dedication towards his art gave him the opportunity to be an artistic chef. If we talk about his achievements he has participated in 2015 Dubai Food Festival. He competed in the competition of Ice carving where he was the only proud Indian representing India amongst the other expatriates competitors.

He has been blessed & fortunate with the skill of presenting his artistic talent of food carving. His Ice sculptures have very fine and detailed work, he does the same magic with fruits and vegetables. He has appreciable concentration & effort to excel in his art. His passion has given all aspiring chefs a strong message of courage, confidence & determination.

He is an inspiration to me. I call him "**Chef Cool**". The calmness and cool attitude he carries and the way he delegates duties in the kitchen is what I have never seen before



Contributed by Menaaz Syed, Ty BSc in Hospitality Studies

BHARATI VIDYAPEETH'S



NICHOLAS JAMES VUJICIC

Now what inspires me is that even when god has given us everything we still compare, complain, compete and at last we easily give up on our dreams. But Nick, he never gives up. For those who don't know him he his **Nicholas James Vujicic.** Nick is a motivational speaker born with tetra-amelia syndrome this disorder is characterized by absence of arms and legs. He is one of the seven known surviving individual's planet wide who live with the syndrome. **Vujicic** was born in Melbourne, Australia, in 1982.

In his autobiography, it is said that nicks mother refused to see him or hold him while the nurse held him in front of her, but they both eventually accepted their son's condition. When Nick was 10 years old he tried to kill himself in a water pool because he thought he was hopeless and he would be a burden on his family however he survived. After this incident he thought that there is some reason why god has sent him

Vujicic has faced everything inspite of being bullied in his earlier days he survived. His mother once showed him a newspaper article about a man dealing with a severe disability when he was seventeen, he started to give talks at his prayer groups and from there he started a wonderful journey of his called LIFE

I would like to list a few Achievements of NICHOLAS JAMES VUJICIC

Today he is one of the best motivational speaker in the world. He can easily swim in the water without his legs and arms. Nick is an evangelist who is known for his organization, 'Life Without Limbs". He has been felicitated with the 'Australian Young Citizen Award'. He has also won Best Actor in short film in 2010

NICHOLAS JAMES VUJICIC with his family



Contributed by Prasad Nalawade, Ty BSc in Hospitality Studies

BHARATI VIDYAPEETH'S



SOME INTERESTING FACTS ABOUT FOOD

- Did you know unless food is mixed with saliva you can't taste it
- Did you know macadamia nuts are toxic to dogs
- Did you know honey is the only natural food which never spoils
- Did you know that you burn more calories eating celery than it contains
- Did you know the croissant was invented in Austria
- Did you know french fries are originally from Belgium
- Did you know apples are more effective at waking you up in the morning than coffee
- Did you know grapes explode when you put them in the microwave
- Did you know rice is the staple food for 50% of the worlds population
- Did you know a hard boiled eggs spin (uncooked or soft boiled do not)
- Did you know there is no butter in buttermilk
- Did you know an egg contains every vitamin except vitamin C
- Did you know carrots contain 0% fat
- Did you know a banana contains 75% water
- Did you know cucumbers are 96% water
- Did you know Brazil got its name from the Brazilian nut (not the other way around)
- Did you know the largest exporter of sugar is Cuba
- Did you know most of the Vitamin C found in fruits is in the skin
- Did you know you can buy square watermelons in Japan (developed to stack better in supermarkets)
- Did you know avocados have the most calories of any other fruit
- Did you know there is no rice in rice paper
- Did you know only 4 out of 20,000 species of bees produce honey
- Did you know a connected bunch of bananas is called a hand and individual bananas are called fingers
- Did you know chocolate is the number 1 food craved by women
- Did you know chicken drumsticks contain the least amount of meat on a chicken
- Did you know cooking or freezing does not reduce the heat (spiciness) of a chile pepper
- Did you know 80% of the world's food crops are pollinated by insects
- Did you know 10% of with world's food supply is consumed by insects
- Did you know onions are part of the lily family
- Did you know the primary reason for growing rice in flooded paddies is to drown the weeds surrounding the young seedlings (rice can grow in well drained areas)
- Did you know bananas are a good source of vitamin C, potassium and fibre

Contributed by Professor Saurabh Singh Chandel

BHARATI VIDYAPEETH'S



Contributed by Ganesh Rane, Ty BSc in Hospitality Studies



BHARATI VIDYAPEETH'S



Contributed by Ganesh Rane, Ty BSc in Hospitality Studies



BHARATI VIDYAPEETH'S





4TH JANUARY 2017

CHEF PRAVEEN KATAOKE, SENIOR APPLICATION CHEF OF RATIONAL CONDUCTED A WORKSHOP FOR THE TY BSC HS STUDENTS.

6TH JANUARY 2017

BVCHMTS STUDENTS PARTICIPATED IN THE BLOOD DONATION DRIVE ORGANIZED BY BHARATI VIDYAPEETH PHARMACY COLLEGE. THIS DRIVE WAS CONDUCTED TO COMMEMORATE THE BIRTHDAY'S OF OUR HON'BLE FOUNDER DR. PATANGRAO KADAM AND HON'BLE SECRETARY DR. VISHWAJEET KADAM



BHARATI VIDYAPEETH'S



6TH JANUARY 2017

BVCHTMS STUDENTS PARTICIPATED IN A GENERAL KNOWLEDGE COMPETITION- NATIONAL LEVEL ORGANIZED BY BHARATI VIDYAPEETH ON 6 JANUARY 2017 TO COMMEMORATE THE BIRTHDAY'S OF HON'BLE DR. PATANGRAOJI KADAM, FOUNDER BHARATI VIDYAPEETH AND HON'BLE DR. VISHWAJEET KADAM, SECRETARY, BHARATI VIDYAPEETH



7TH JANUARY 2017

BHARATI VIDYAPEETH, NAVI MUMBAI CAMPUS ORGANIZED A MARATHON ON 7 JANUARY 2017 TO COMMEMORATE THE BIRTHDAY'S OF HON'BLE DR. PATANGRAOJI KADAM, FOUNDER BHARATI VIDYAPEETH & HON'BLE DR. VISHWAJEET KADAM, SECRETARY, BHARATI VIDYAPEETH

CHIEF GUEST'S

MR. SATISH KHANDARE (I.P.S) I.G. (C.I.S.F.)

MR. TANAJI SATRE(I.A.S) FORMER JOINT MANAGING DIRECTOR, CIDCO



BHARATI VIDYAPEETH'S



11TH & 12TH JANUARY 2017 - UDAAN FESTIVAL

UDAAN FESTIVAL ORGANIZED BY DLLE, UNIVERSITY OF MUMBAI AND HOSTED BY BVCHTMS ON 11 AND 12 JANUARY 2017. UDAAN FESTIVAL IS AN INTERCOLLEGE STREET PLAY AND POSTER COMPETITION. 50 COLLEGES AND 850 STUDENTS PARTICIPATED IN THE COMPETITION. BVCHTMS STUDENTS PREPARED AND SERVED BREAKFAST AND LUNCH TO ALL THE EXTENSION STUDENTS.VCHTMS STUDENTS PARTICIPATED IN THE UDAAN FESTIVAL ORAGNIZED BY DLLE, UNIVERSITY OF MUMBAI ON 11 JANUARY 2017.

BVCHTMS WON THE SECOND PRIZE IN THE INTER COLLEGIATE STREET PLAY COMPETITION



BHARATI VIDYAPEETH'S



16TH JANUARY 2017

GUEST LECTURE ON REVENUE MANAGEMENT WAS CONDUCTED BY MR. S. KATARA, GLOBAL DIRECTOR SALES, TRAVEL AND HOSPITALITY REPRESENTATION SERVICES. THE THIRD YEAR RDM STUDENTS ATTENDED THE LECTURE



20TH JANUARY 2017

SEMINAR WAS CONDUCTED BY UCB, BIRMINGHAM, UK FOR FURTHER STUDIES IN THE FIELD OF HOSPITALITY



BHARATI VIDYAPEETH'S



20TH JANUARY 2017 GUEST LECTURE BY CELEBRITY CHEF AJAY CHOPRA. CHEF AJAY CHOPRA SHARED HIS CULINARY VOYAGE, HIS IDEOLOGIES AND EXPERIENCES WITH THE STUDENTS.



30TH, 31STJANUARY 2017 & 1ST FEBRUARY 2017 SUGAR CRAFT WORKSHOP BY CHEF MANOJ KUMAR SINGH FROM FOUR POINTS BY SHERATON



BHARATI VIDYAPEETH'S



BHARATI VIDYAPEETH'S INSTITUTE C

8TH FEBRUARY 2017

A WORKSHOP BY KACHER ON CLEANING CONCEPTS WAS CONDUCTED BY MR. ROBIN FERNANDES, NATIONAL TRAINER OF KACHER FOR THE BSC HS STUDENTS OF BVCHTMS





10TH FEBRUARY 2017

TO COMMEMORATE WORLD CANCER DAY, MR. KRUNAL PAREKH, G.S. PRESENTED A PRESENTATION ON AWARENESS OF CANCER TO FIRST YEAR & THIRD YEAR BSC HS STUDENTS

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11TH FEBRUARY 2017

GUEST LECTURE BY ALUMNUS MR. ABHIJIT PATHAK, CUSTOMER SERVICE SUPERVISOR AT JET AIRWAYS ON CAREERS IN THE AVIATION INDUSTRY FOR HOSPITALITY GRADUATES



14TH FEBRUARY 2017

FLOWER ARRANGEMENT WORKSHOP CONDUCTED BY MRS. SADHANA DEEPAK ROTE, PROPRIETOR, GREEN LEAF CLUB FOR TY BSC HS STUDENTS



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15TH FEBRUARY 2017

FLOWER ARRANGEMENT WORKSHOP CONDUCTED BY MRS. SADHANA DEEPAK ROTE, PROPRIETOR, GREEN LEAF CLUB FOR FY BSC HS STUDENTS



17TH FEBRUARY 2017 TRADITIONAL DAY CELEBRATED IN BVCHTMS WINNERS FROM TY BSC HS - ANKITA GHADGE, SANDESH PACHAKAR RUNNERS UP FROM TY BSC HS – UPASNA TRIPATHI, SHUBHAM MISHRA WINNERS FROM FY BSC HS – RIA VALVAIKAR, MOKSHAD NIGADE 1ST RUNNERS UP FROM FY BSC HS - A P JUMAILA MAHAROOF, ROHIT PASI 2ND RUNNERS UP FROM FY BSC HS – MANSI REMSHE, DHRUV SHARMA



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24TH FEBRUARY 2017 FY BSC HS STUDENTS WERE TAKEN ON AN EXCURSION TO AQUA IMAGICA



28TH FEBRUARY 2017

MR SANDESH PACHAKAR, STUDENT OF TY BSC HS PARTICIPATED IN THE UDAAN RESEARCH COMPETITION ORGANIZED BY DLLE, UNIVERSITY OF MUMBAI





28TH FEBRUARY 2017

SEMINAR ON "SWACHHATA MOUD APP" CONDUCTED BY MR. PAWAN KOWE AND MR. RAVINDRA CHAVAN, SANITARY INSPECTORS FROM NMMC

BHARATI VIDYAPEETH'S



3RD MARCH 2017

INTER COLLEGE COMPETITIONS

FRUIT/VEGETABLE CARVING, FLOWER ARRANGEMENT AND RANGOLI COMPETITION

ORGANIZED BY NMMC AT GREEN EXHIBITION AT WONDER'S PARK

BVCHTMS WON 2ND PRIZE IN VEGETABLE CARVING COMPETITION

(PRASHANT KADAM, PRASAD GURAV, KALPESH BHANDARI, VIJAYSINGH BHARATWAL, HITESH BAGADE, ROHIT GUPTA, DEEPANSHU DHIR, SANA SHAIKH, ROHIT PASI, ASHUTOSH CHIPKAR, JAYESH NIGHUT)

2ND,3RD PRIZE IN FLOWER ARRANGEMENT COMPETITION

(SHUBHAM PADTE, PURVA THAKUR, SNEHA GADHAVE, UPASNA TRIPATHI, MANSI REMSHE, RIA VALVAIKAR, RITESH CHOPDEKAR)



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16TH MARCH 2017 BVCHTMS STUDENTS CONDUCTED A CLEANLINESS DRIVE AT DR. BABASHEB AMBEDKAR PARK, CBD





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14TH MARCH 2017 TO 18TH MARCH 2017

CLASS TEST –SEM II & SEM VI

16TH MARCH 2017

INAUGURATION OF "CULINARY ARTS OF INTERNATIONAL INSTITUTE OF HOSPIATLITY" AT BVCHTMS

MARCH 2017

44 STUDENTS OF TY B.SC HS WERE AWARDED CERTIFICATES FOR COMPLETION OF 120 HRS ANNA POORNA YOJANA - EXTENSION ACTIVITY THESE STUDENTS HAVE EARNED 10 MARKS FROM THE UNIVERSITY OF MUMBAI



BHARATI VIDYAPEETH'S

MARCH 2017 HBUT MARCH 2017 HBUT MARS BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

CERTIFICATE DISTRIBUTION CEREMONY FOR THE BATCH OF ACADEMIC YEAR 2015-2016 ORGANIZED ON 24 MARCH 2017 CHIEF GUEST MR. ROHIT PANDEY COMPLEX DIRECTOR OF HUMAN RESOURCES WESTIN PUNE AND LE MERIDIEN, NAGPUR



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CERTIFICATE DISTRIBUTION CEREMONY FOR THE BATCH OF ACADEMIC YEAR 2015-2016 ORGANIZED ON 24 MARCH 2017



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CERTIFICATE DISTRIBUTION CEREMONY FOR THE BATCH OF ACADEMIC YEAR 2015-2016 ORGANIZED ON 24 MARCH 2017



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23RD VALEDICTORY FUNCTION ORGANIZED ON 24 MARCH 2017 <u>CHIEF GUEST</u> MR. ROHIT PANDEY COMPLEX DIRECTOR OF HUMAN RESOURCES WESTIN PUNE AND LE MERIDIEN, NAGPUR <u>GUEST OF HONOR</u> MR. VIJAYA KALYANA RAMAN GANAPATHY RECRUITMENT MANAGER, ST. REGIS, MUMBAI





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23RD VALEDICTORY FUNCTION ORGANIZED ON 24 MARCH 2017



BHARATI VIDYAPEETH'S



23RD VALEDICTORY FUNCTION ORGANIZED ON 24 MARCH 2017



BHARATI VIDYAPEETH'S



SEM II THEORY EXAMS – 3RD APRIL TO 12TH APRIL 2017

SEM V PRACTICAL EXAMS (ATKT) – 3RD APRIL TO 7THAPRIL 2017

SEM V THEORY EXAMS (ATKT) – 3RD APRIL TO 11TH APRIL 2017

SEM VI PRACTICAL EXAMS - 10 APRIL TO 17 APRIL 2017

SEM VI THEORY EXAMS – 25TH APRIL TO 5TH MAY 2017

25TH & 26TH APRIL 2017

BVCHTMS PARTICIPATED IN CAREER FAIR ORGANIZED BY THE DEPARTMENT OF STUDENTS DEVELOPMENT, UNIVERSITY OF MUMBAI

SEM III PRACTICAL EXAMS (ATKT) – 2ND MAY TO 5TH MAY 2017

SEM III THEORY EXAMS (ATKT) – 2ND MAY TO 9TH MAY 2017

SEM IV EXAMS – 8TH & 9TH MAY 2017

COMMENCEMENT OF SEM III ON 1ST JUNE 2017

COMMENCEMENT OF SEM V ON 15TH JUNE 2017

CAMPUS PLACEMENTS 2016-17

26 RECRUITERS

70 % STUDENTS HAVE BEEN PLACED SUCCESSFULLY

30% STUDENTS HAVE OPTED FOR FURTHER STUDIES & SELF EMPLOYMENT

BHARATI VIDYAPEETH'S



BHARATI VIDYAPEETH CELEBRATES 53RD FOUNDATION DAY

Bharati Vidyapeeth celebrated its 53rd Foundation Day on 10th May 2017. Chief Guest for the event was Honorable Shri Vinod Tawde, Minister for School Education, Higher and Technical Education, Minority Development & Wakf, Sports & Youth Welfare, Cultural Affairs and Marathi Bhasha, Maharshtra



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