BIANNUAL E-NEWSLETTER VOL 11/JANUARY 2018

Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES





Hon'ble Dr Patangrao Kadam **Founder Bharati Vidyapeeth**

BVCHTMS Students won the following prizes in the Inter-**College Competitions organized by India Tourism on occasion** of World Tourism Day. 2nd Prize in Essay Writing Competition - Ms Aditi Madhavi Vikas; 3rd Prize in Quiz Competition -Kaushal Chavan and Jeet Pithadia; 3rd Prize in Rangoli Competition - Ganesh Rane and Ranjeet Patil &. Students accepting the trophies/certificates at the hands of Ms. Neela Lad, Regional Director, India Tourism; Ms. Mashanta Romani, Ex Director, Ministry of Tourism; Mr. A.K. Singh, Principal IHM, Dadar



Dr. Vilasrao Kadam Director **Bharati Vidyapeeth**

PARENT TESTIMONIAL MR. SANDEEP PAI



THE MICHELIN GUIDE

STREET KID TURNED **ENTREPRENEUR**

JOURNEY OF JALEBI

LEGEND OF MANCHESTER ALEX FERGUSON

> REMEMBERING **CHEF PAUL BOCUSE**



JULY 2017 TO DECEMBER 2017

Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES



Mr. Wilson Lukose Principal BVCHTMS



JULY 2017

- 26th Orientation Program
- Commencement of Semester I
- ♣ Guest Lecture by Alumnus Chef Sanket Jagtap on Careers in the Culinary field
- Guest Lecture by Alumnus Mr. Sohaib Shaikh on Careers in the Banking Sector
- Guest Lecture by Alumnus Chef Sushant Khandagale on Careers in the Cruise Industry
- Orientation on Hospitality conducted for Father Agnel Junior College students
- Guest Lecture on "Women Leadership"
- Seminar on opportunities for Internship Abroad by Agarwal Overseas
- Guest Lecture by Alumnus, Chef Sanket Jagtap on HACCP
- Student GS Elections
- Grooming Workshop by Ms. Soni Kamthan
- Fresher's Party Ace's & 8's
- Field visit to Hotels

AUGUST 2017

- First Term Training of DLLE
- Four Seasons Industrial Visit
- Hospitality Convention 2017
- Marathon "Save Food" organized by DLLE, University of Mumbai
- Poster Competition was organized at BVCHTMS and the Theme was "Peace and Unity"
- Guest Lecture by Alumnus Mr. Ninad Cheulkar
- ♣ Guest Lecture on Future Prospects in the Front Office Department and Housekeeping
- Guest Lecture on Interior Designing Floors, Walls, Ceiling and painting



JULY 2017 TO DECEMBER 2017

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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

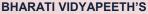
SEPTEMBER 2017

- Ganpati Festival and Alumni Meet, "Lamhe"
- Flower Arrangement Workshop Sy BSc HS Section 1
- **♣** Farewell given to Professor Sandesh Rane
- ♣ Flower Arrangement Workshop Sy BSc HS Section 2
- Flower Arrangement workshop conducted for Fy students
- Theme Lunch Sathabani
- * First Term Training conducted by Dr. Rekha Jagdale, Field Coordinator, DLLE
- Traditional Day
- ♣ Theme Lunch Shaan e Awadh
- Sula Vineyard Visit
- Presentation and talk by India Tourism on "Awareness for Cleanliness in Tourism Sector" by Ms. Satarupa Datta, Tourism Information Officer
- Class Test
- Inter College Quiz , Rangoli and Essay Competition organized by India Tourism
- "Student Chef of the Year" Competition organized by WICA

OCTOBER 2017

- Intra College Competitions
 - Food Production Competitions
 - Food and Beverage Service Competition
 - Itinerary Planning and Brochure Designing
 Competition
 - Flower Arrangement and Linen Origami Competition
 - o Entrepreneurship Development Competition
- Intra College Sports Competition
- Practical Examination of Semester III and Semester V
- Diwali Vacation
- India University Fair





JULY 2017 TO DECEMBER 2017

Insight





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NOVEMBER 2017

- **♣** 16 Hour Communication Workshop
- ♣ 16 Hour Food & Beverage Workshop
- ♣ 16 Hour Vegetable/Fruit Carving Workshop
- Semester V , Semester III, Semester I Theory Exams
- Semester I Practical Exams
- Commencement of Semester VI
- Parents meet of SY BSc Students
- Career Seminar conducted by Ask Careers





DECEMBER 2017

- Commencement of Industrial Training (Semester IV)
- Commencement of Semester II
- Fruit Mixing Ceremony
- A Orientation on Hospitality 540 Junior College students of Bharati Vidyapeeth
- Second Term Training of DLLE, University of Mumbai
- ♣ Inter College Competition "Cooking without Fire" at the Rajiv Gandhi College of Arts, Commerce & Science, Vashi, Navi Mumbai.
- Inter College Competition "Cooking without Fire" at the Dr. BMN College of Home Science, Matunga
- Preparing and Distribution of Plum Cakes and Chocolates
- Christmas and New Year Holiday



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PARENT TESTIMONIAL

Mr. Sandeep Pai
Proprietor
Supercarb Industries
Contact – 8169905337
Email – sandeeppai9@gmail.com

Bharati Vidyapeeth College of Hotel Tourism Management Studies (BVCHTMS) is a world of its own which welcomes students from all around the Country and mould them into Hospitality Professionals. The College has best facilities to train the students theoretically and practically along with Excellent Faculty.

It was somehow more difficult for our Son, Nishant Pai to integrate at first, but he quickly managed to find his place. We saw our Son grow into a charismatic person. He learned how important it is to be flexible in Life. He became more self-confident and conscious about his new acquired knowledge.

Our Son was happy about his 3 years spent at BVCHTMS and said it was a very enriching experience overall. He acquired very useful knowledge in the various areas of hospitality management. He met some very inspiring teachers who motivated him to go the extra mile and having made a very nice group of new friends. One thing which I personally liked is the Food Festival organised by the College where all the Students have showcased their Skills on this Platform.

I would strongly advise young undergraduate students to apply to BVCHTMS if they wish to pursue a career in hospitality. BVCHTMS offers not only a strong professional education but also an access to a very valuable network. BVCHTMS has the best Hotels that come to College for Placement and I am happy that my Son has already got a Placement in one of the best International chain of Hotels.

I along with my Entire Family, wish to thank the Principal/Teachers and the entire administrative team of BVCHTMS for their constant readiness to help and answer all the questions we parents had, before and during the time of our Son's studies. Every Parent whose Son or Daughter is Studying in this Institution will probably agree that, if you are far away, it is not possible for us parents to keep a constant grip on things and there are always many details which keep us preoccupied. We met Faculty who were always more than understanding and wonderful.

Thank you again to all of you!







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES



France's most celebrated Chef Paul Bocuse died on 20th January 2018 at the age of 91, after suffering from Parkinson's disease for several years.

French President Emmanuel Macron paid tribute, describing him as the "incarnation of French cuisine".

Bocuse rose to fame in the 1970s as a proponent of "nouvelle cuisine", a healthier form of cooking. The movement "profoundly changed" French cooking, Mr Macron said. "His name alone summed up French gastronomy in its generosity and respect for tradition but also its inventiveness," the French president said. Chefs across the country would be "crying in their kitchens", he added.

Bocuse's restaurant, L'Auberge du Pont de Collonges, has had three Michelin stars since 1965. In 1987 he founded the international cooking competition the Bocuse d'Or, which has come to be known as the Olympics of the culinary world. He was named "chef of the century" by Michelin's rival guide, the Gault-Millau, in 1989, and again by the Culinary Institute of America in 2011.

As his renown grew, so too did his network of restaurants, extending outside France to Switzerland, the United States and Japan. Bocuse also operated a culinary school in France and authored several cookbooks.

CONTRIBUTED BY ANIKET V. SARODE, ASSOCIATE PROFESSOR







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

ESSAY CONTRIBUTED BY MS. ADITI MADHAVI. FIRST YEAR BSC IN HOSPITALITY STUDIES

Sustainable Tourism- A Tool for Development

We people travel, travelling has become an important part of our life. We travel for pleasure, for adventure, for discovery, for business, for capturing memories, for healing and almost for everything. So it is very right to say- To travel is to live.

But, are we travelling in a right way? NO, off course NOT, Travelling is not just to visit different places and come.. Rather travelling is visiting and enjoying places consciously, while travelling some care should be taken of Nature, local communities and culture as well. So that whatever we are having today or the things which are beneficial for us today, should be available to the next generations also.

For that, "Sustainable Tourism", is the right medium to maintain our resources, culture and community i.e. to maintain our 'TREASURE'. A sustainable approach to tourism means, neither the natural environment, nor the socio-cultural fabric of the host communities will be impaired by the arrival of tourists. In short, the nature, the local communities as well as the economy should be benefited from tourism industry..

When we talk about sustainable tourism, there comes "3 main pillars" to consider: i.e. Environmental, Economic, and Socio-cultural.

Environmental sustainability means- "To meet the needs of the present without compromising the ability of future generations to meet there own need." Looking after our environment is something we must all be a part of. Looking after environment health is crucial for ensuring we and our future generations can all go green and can live healthy lives on a healthy planet. For that, we should use our resources efficiently and make sure our food, furniture and clothing is from sustainable sources. We should see that our seas, our beaches should not get spoiled by us. Our monuments, historic places should be well maintained. We should try to reduce fossil fuel consumption and emissions. Sustainable agriculture and fishing, organic farming, tree planting, reducing deforestation, recycling and better waste management are also the important aspects for environment sustainability.

Continued.







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ESSAY CONTRIBUTED BY MS. ADITI MADHAVI. FIRST YEAR BSC IN HOSPITALITY STUDIES

Coming to Economic Sustainability, it is the most important part i.e. 'The Money'. We think that economy is not the part of sustainability, but it is really the key for making tourism sustainable. Economic sustainability means keeping the money local. A hotel or company owned and operated by western countries is not likely to contribute much to the local economy. Instead the money will likely leak overseas. This is not at all sustainable. Not only the community should involved in tourism, but they should also get the fair share. We need a sustainable economic model that ensures, fair distribution and efficient allocation of our resources. If this is done, then the Economic growth will maintain a healthy balance with our ecosystem.

Last but not the least is Socio-cultural sustainability. Socio-cultural sustainability means minimizing congestion and overcrowding in towns and cities to allow the migrant workers to be employed in the tourist industry. In short minimizing negative impacts and focusing on positive ones. Such as promoting cultural exchange and preserving local traditions. This can be achieved by involving locals to the tourism industry. Having the community involved will not only offer visitors a more genuine experience, but the locals will be more likely to see tourism in a positive way as they will be proud of it..

It is not just to travel, but how we travel and where we travel have to have lasting impacts, actually matters. So now while travelling, we should be aware of; which destination or which hotels or tour companies are more sustainable. If we will start from these small things, then definitely the sustainable development will happen. That's why it is very right to say that Sustainable tourism is "A tool for Development".







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

CONTRIBUTED BY MR. VIPUL KOLI. FIRST YEAR BSC IN HOSPITALITY STUDIES

The Madness of Perfection - The Michelin Guide

Michelin Guides are a series of guide books published by the French tyre company Michelin for more than a century. The term normally refers to the annually published Michelin Red Guide. As on today the Michelin is still publishing this guide and the chefs working in restaurants strive for only one thing that is perfection and their personality on the plate of food so they may achieve the prestigious stars and make the way in the Michelin guide. This though dates back to 1900 when there was a shortage on travelling and two brothers Edouard and Andre Michelin came up with a guide which stated about the restaurants in France, the hotels garages and all which got popular and so they started to rate the restaurants and has been their main objective since.

In 1926, the guide began to award stars for fine dining establishments. Initially, there was only a single star awarded. Then, in 1931, the hierarchy of zero, one, two, and three stars was introduced

Finally, in 1936, the criteria for the starred rankings were published

63

A very good restaurant in its category

段

Excellent cooking, worth a detour

£ £ £

Exceptional cuisine, worth a special journey

The Michelin guide even faced tough times during the world wars when the guide wasn't published but has been back on track since then. Michelin only publishes the guide and rates to the areas covered only in their standards only in 25 countries. The association sends anonymous inspectors to the potential restaurants who dine there and pay the bill and review it like normal people and then tally it whether it fits their standard and likewise stars are awarded. In an interview with the president of Michelin he stated that he personally calls up the chefs who have achieved the Michelin star. That's how big it is to become a Michelin star chef.

Continued.







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

CONTRIBUTED BY MR. VIPUL KOLI. FIRST YEAR BSC IN HOSPITALITY STUDIES

Some of the most world renowned chef include Chef Paul Bocuse, Chef Marco Pierre White, Chef Michel Roux jr, Chef Heston Bleumenthal, Chef Wolf Gang puck .etc are all 3 Michelin starred chefs. The youngest chef ever to achieve 3 Michelin stars is, Chef Marco Pierre White. Chef Paul Bocuse also said that "this is the guide that only counts".

The chefs always have their reputation on the line says the president of Michelin Jean-Dominique Senard. He adds up that achieving a star is one thing but maintain that is another paramount task.

Every year the Michelin guide awards stars to a restaurant and even takes away because of some reasons with the restaurant. The food that is served in a Michelin star restaurant is said to be of high caliber and detail. And which requires a lot of dedication and hard work says the chefs. And when they achieve the award their hard work pays off and they strive for perfection. Inspite all this it is interesting to know that a street food vendor from Bangkok has won a Michelin star for his simple street food cuisine. Another exceptional restaurant is 'THE FAT DUCK' by Chef Heston Bleumenthal which is a all molecular gastronomy restaurant. In an interview he said that to attain the level of Michelin he takes inspiration from nature. Being said that the chef and his team have made recipes like 'sound of the sea' which is sea on a plate. This world also has a difficult side that is the loss of a star which is equal to loosing reputation and many chefs have by then stopped believing in the Michelin guide or not trying to compete. There is one particular case when Chef Bernard Loiseau committed suicide for losing the Michelin star, which seems shocking but this is the reality of the race of the Michelin guide it even is two faced.

But after all the glorious part is what the people try to remember and focus less on the bad side which keeps the spirit going and makes them strive for perfection as nothing comes in easy.



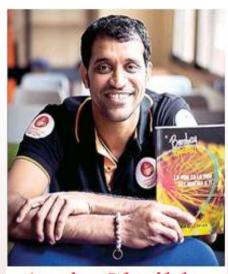


BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

CONTRIBUTED BY ANIKET V. SARODE, ASSOCIATE PROFESSOR

Street kid turned entrepreneur's Cafe



Bombay to Barcelona Library Café in Marol, Andheri East, Mumbai, is an extraordinary eatery that offers awesome food with a generous serving of humanity. And it comes from the large heart of street-survivor and social entrepreneur Amin Sheikh.

A runaway at the vulnerable age of five, Amin managed to turn his sufferings on the cruel streets of Mumbai into a book, which has sold more than 12,000 copies at Rs 300, and helped muster more than Rs 28 lakh to fund his dream café. Amin Sheikh with his team at Bombay to Barcelona

Library Café. The uniqueness of Amin's flagship charity café is that he employs boys and girls from this same Snehasadan, the orphanage home where he too grew up.

Amin Sheikh

Amin Sheikh was born in an impoverished Muslim family of five, including his parents, himself and his two younger sisters in Mumbai. It was a troubled family, with the father an alcoholic and the mother the only breadwinner, working as domestic help. Amin's mother finally left her husband to move in with another man, along with the three children. The stepfather was not kind and Amin's mother sent him to work in a tea shop at the age of five for a daily wage of two rupees. One day when Amin dropped tea glasses and broke them, he fled fearing severe punishment and landed at Malad station in western suburban Mumbai. Later his sister, Sabira also left home to join him on the streets. By the vulnerable age of eight, Amin had become a survivor of the cruel streets – hunger, insecurity, constant fear, physical and mental torture, sexual abuse, rape, drugs, dirt and disease, there was nothing vile or inhuman that he hadn't suffered.

He lived by his wits, doing all kinds of odd jobs from begging and picking food from garbage, stealing to sweeping train floors, rag-picking to labour in factories, shoe polishing, selling stolen fruits, water bottles or other stuff in trains — anything to survive. One day Sister Seraphine and Father Placido Fonseca of Snehasadan, a NGO that runs a 'home for homeless children' found him and his sister Sabira from near Dadar station and took them under their care. Amin's life took a new turn. Snehasadan put him into a school, and he also started to work with a newspaper vendor.

Continued.





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Later, he started his own newspaper distribution business – Amin Newspaper Supply – a little before leaving school when he was around 17, besides trying his hand at other odd jobs such as running errands for banks as a 'collection boy', and washing cars. He learnt driving on his own while cleaning cars and later managed to get a driving licence with money he earned by selling off his newspaper business. In 1998 Father Placido sent Amin to work for Eustace Fernandes, an eminent artist in Mumbai, known for creating the Amul Butter mascot. From cooking to cleaning to driving him across the city – Amin became Fernandes's Man Friday. Over time he developed a special bond with Fernandes, met his friends from around the globe, and learnt the finer things of life: English, etiquettes, and computers. Amin worked and lived with Fernandes for 12 years. He started his travel business Sneha Travels and Tourist Company in 2002 with monetary help from Fernandes and his friends, and an old car from one of them. He bought his first second-hand car around 2005 with Fernandes's help and his own savings.

The Christmas of 2003, however, was to bring a gift Amin could only have imagined, and it proved to be life-changing. Fernandes flew him to Barcelona, Spain, as a Xmas present. This trip opened his eyes to the world. He was struck by the fact there were no street kids there and there was no discrimination against the poor. The dream to start his own charity café took seed in his mind then: a café where street kids could come and have tea and cookies sponsored by customers and well wishers - learn to read, write, draw and have a nice time.

Around six months ago, a Spanish restaurateur couple who had read his book and blog, came all the way to India for 12 days, just to help Amin set up his café - training the staff to make patatas, bake, serve and manage the place. Amin had started writing his autobiography in 2010, titled **Life is Life: I Am Because of You** and self-published it in 2012 to raise funds for his dream charity cafeteria.

His friends helped him to edit the book, design the cover and sell it, something that Amin himself does on the streets, at traffic signals, schools, colleges, universities, corporate houses, churches, bars and cafes, while also giving talks on his life's winding journey and the lessons he had learnt.

Some of his friends helped him to translate the book in other languages such as English, Spanish, French, Catalan, Marathi, Hindi, German and Hebrew. Amin has visited Spain six times since his first trip in 2003, besides Germany, France, and Norway to sell his book, share his life lessons and raise funds for his café.

"I have been running since the day I broke those tea glasses," says Amin. "Those days I used to run in fear. But today I am running with confidence, to realise my dream to help many Amins like me."

It's not surprising that his life has become an inspiration, and Amin today gives motivational talks right from India to Spain, Germany, France and Norway.







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

CONTRIBUTED BY ADITYA JOSHI. ASSISTANT PROFESSOR

Journey of Jalebi

"Afghan Jalebi, Mayusfarebi" it's been long time I have been wondering & trying to figure it out that what is the connection of Afghan & Jalebi but when I get such queries in mind I always ask Google and he has all the answers, surprisingly Google showed a very strong connection of afghan & jalebi, & then I went on searching more and more about it and I realized it that so called Indian sweet dish known as jalebi is not a Indian originally it's from western region of Asia, and then that made me search more about the same and then I came across with one poem from Arabian Nights which means "I will gift earrings like jalebi to my sweetheart" it boosted my curiosity to search moreover and then I realized that jalebi is brought by Persian &Iranians in India. It came with migrants and then it became truly Indian but traces of jalebi found in Arabian cookery book of 13thcentury, as well as one of the turkey based author Mohammad bin Hassan al Baghdadi also wrote about jalebi, in Indian gastronomical history starts with name of dish "jawallika" or 'kundlika" both means turned rounded forms this refers to Sanskrit ancient language jalebi is also refred by jain writer BC1450 also mentioned one recipe of jalebi and the ost amazing fact is that the same recipe is still used what was mentioned. Iniran jalebis are asweet which needs to be distributed and in poor and hungry people in hole month Ramadan after a day fast where in india it has relished many buffets of Mughals and nizams.

Jalebi is known with different names in different areas of the world in Iran jalebi is known as zolbia, where as in Arabic countries it is known as zalabia, where in Nepal it is known as jeri jo jahagiri, that means with the reference of king Jahangir, same jalebi in Algeria, labia ,Tunisia called as zalabia, in srilanka it is known as udduwalalu or paniwalalu, at same time in Eastern Bengaljablebi is known as jilapi so as in western also the same , and the real connections comes here in Afghanistan people eat jalebi along with the fish.













COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

CONTRIBUTED BY MR. KAUSHAL CHAVAN. THIRD YEAR BSC IN HOSPITALITY STUDIES

THE LEGEND OF MANCHESTER, "SIR ALEX FERGUSON"

Sir Alexander Chapman Ferguson, CBE (born 31 December 1941) is a Scottish former football manager and player who managed Manchester United from 1986 to 2013. He is regarded by many players, managers and analysts to be one of the greatest and most successful managers of all time.

Ferguson played as a forward for several Scottish clubs, including Dunfermline Athletic and Rangers. While playing for Dunfermline, he was the top goal scorer in the Scottish league in the 1965–66 season. Towards the end of his playing career he also worked as a coach, and then started his managerial career with East Stirlingshire and St Mirren.

Ferguson then enjoyed a highly successful period as manager of Aberdeen, winning three Scottish league championships, four Scottish Cups and the UEFA Cup Winners' Cup in 1983. He briefly managed Scotland following the death of Jock Stein, taking the team to the 1986 World Cup.

Ferguson was appointed manager of Manchester United in November 1986. During his 26 years with Manchester United he won 38 trophies, including 13 Premier League titles, five FA Cups and two UEFA Champions League titles. He was knighted in the 1999 Queen's Birthday Honors' list, for his services to the game.

Ferguson is the longest serving manager of Manchester United, having overtaken Sir Matt Busby's record on 19 December 2010. He retired from management at the end of the 2012–13 season, having won the Premier League in

his final season.

Manchester United

Premier League (13)

1992–93, 1993–94, 1995–96, 1996–97, 1998–99, 1999–2000,

2000-01, 2002-03, 2006-07, 2007-08, 2008-09, 2010-11, 2012-13

FA Cup (5): 1989–90, 1993–94, 1995–96, 1998–99, 2003–04

League Cup (4): 1991–92, 2005–06, 2008–09, 2009–10

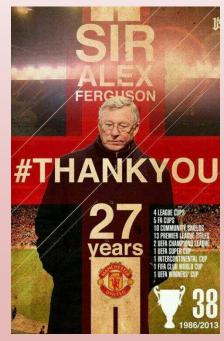
FA Charity/Community Shield (10): 1990(shared), 1993, 1994, 1996,

1997, 2003, 2007, 2008, 2010, 2011

UEFA Champions League (2): 1998–99, 2007–08

UEFA Cup Winners' Cup (1): 1990–91

UEFA Super Cup (1): 1991 Intercontinental Cup (1): 1999 FIFA Club World Cup (1): 2008









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th ORIENTATION PROGRAM

An Orientation for the First Year Students of BSc in Hospitality Studies and their parents was held on 1st July 2017



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







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

26th ORIENTATION PROGRAM



3rdJuly 2017

COMMENCEMENT OF SEMESTER I







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

7th July 2017

Guest Lecture by Alumnus Chef Sanket Jagtap on Careers in the Culinary field



11th July 2017

Guest Lecture by Alumnus Mr. Sohaib Shaikh on Careers in the Banking Sector

13th July 2017

Guest Lecture by Alumnus Chef Sushant Khandagale on Careers in the Cruise Industry







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

13th July 2017

Orientation on Hospitality

conducted for Father Agnel Junior College students from Ambernath









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

14th July 2017

Guest Lecture by Mrs. Julie Sachde, Director of Human Resources at Four Seasons on "Women Leadership"



14th July 2017

Seminar on opportunities for Internship Abroad by Agarwal Overseas

17th & 18th July 2017

Guest Lecture by Alumnus, Chef Sanket Jagtap on HACCP for Students of Third Year, BSc in Hospitality Studies

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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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

17thJuly 2017

GS Elections were conducted on 17th July 2017
(Campaigning conducted on 13th & 14th July 2017)
Mr. Prem Jha was elected the Student General Secretary for the
Academic year 2017-2018





21st July 2017

Grooming Workshop conducted by Ms. Soni Kamthan,
Training Manager, ITC Fortune







COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

28thJuly 2017 Fresher's Party – Ace's & 8's

Chief Guest – Mr. Kunal Patil, an Alumnus of BVCHTMS

Senior Data Analyst, Accenture

Mr. & Ms Fresher – Winner's

Chandradhar Shukla & Bhakti Sawant

Runner's Up
Siddesh Sawant and Kadambari Ambayane

VIDYAPEETH'S INSTITUTE OF HOSPITALITY MANAG

Bharatt Vidyapeeth College of Hotel 8
Fourth Management studies

Fourth Management studies

Blaratt Vidyapeeth College of Hotel 8
Fourth Management studies

Blaratt Vidyapeeth College of Hotel 8
Fourth Management studies







28th July 2017 Fresher's Party – Ace's & 8's









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

28th July 2017

Fresher's Party - Ace's & 8's









29th July 2017

First Year Students of B.Sc in Hospitality Studies were taken on a Field visit to Four Seasons Hotel







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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

4th August 2017

1st Term Training of DLLE, Univeristy of Mumbai attended by Student Managers,
Archana Jha and Ranjeet Patil along with extension teacher Aniket Sarode



AUGUST 2017 Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

12th August 2017

Field Visit for the First Year students of B.Sc in Hospitality Studies to Four Seasons Hotel







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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

12th August 2017

Hospitality Convention 2017

Ty BSc Hs Students attended the Hospitality Convention - Abhishek Raje participated in the Inter College Culinary Competition at the Convention



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

AUGUST 2017 Insight





DIMINATI VIDINI EETII

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

13th August 2017

BVCHTMS students participated in the Marathon - Save Food organized by DLLE, University of Mumbai









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

19th August 2017

Poster Competition was organized at BVCHTMS and the Theme was "Peace and Unity"







BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

19th August 2017

Guest Lecture by Alumnus Mr. Ninad Cheulkar, Asst Manager, Room Reservation,
Hotel Taj President, Mumbai. Mr. Ninad Cheulkar spoke to the First Year students of
BSc in Hospitality Studies about his journey and the future prospects of the
Hospitality Industry







BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

19th August 2017

Guest Lecture on Future Prospects in the Front Office Department and Housekeeping Department for Second Year BSc HS students was conducted by

Mr. Tushar Joshi - Assistant Front Office Manager

Mr. Uma Mahesh Rao - Housekeeping Manager

The Renaissance Mumbai Hotel & Convention Centre, Mumbai



24th August 2017

Guest Lecture by Professor Gulshan Kumar from Bharati Vidyapeeth Architecture
College on Interior Designing – Floors, Walls, Ceiling and painting

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





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

1st September 2017

BVCHTMS celebrated Ganpati Festival and Alumni Meet, "Lamhe".

The Distinguished Guests present for the occasion were Dr. Dilip Patil, Director, DLLE, University of Mumbai; Dr. Vilasrao Kadam, Director, Bharati Vidyapeeth, Navi Mumbai Campus; Dr. D.Y Patil, Joint Director, Bharati Vidyapeeth, Navi Mumbai Campus & Mr. Wilson Lukose, Principal BVCHTMS.

The occasion started of with the Holy Satyanarayan Pooja by the gracious hands of our Alumus Mr & Mrs. .Ashish Mane. (Batch of 1994 -1997). Mr. Ashish Mane is presently the Vice

Poster Competition organized at the occassion on "Peace and Unity"

1st Prize Shreya Surendran, 2nd Prize Sakina Hararwala, 3rd Prize - Bhakti Sawant

Principal of Rizvi Hotel Management College, Bandra







BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

1st September 2017

Ganpati Festival and Alumni Meet, "Lamhe".

































1st September 2017 Ganpati Festival and Alumni Meet, "Lamhe".









1st September 2017 Ganpati Festival and Alumni Meet, "Lamhe".









1st September 2017

Ganpati Festival and Alumni Meet, "Lamhe".



SEPTEMBER 2017 Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

7th September 2017

Flower Arrangement Workshop Sy BSc Hospitality Studies - Section 1 by Mrs. Sadhana Rote









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

7th September 2017 Farewell given to Mr. Sandesh Rane, Assistant Professor



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BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

8th September 2017

Flower Arrangement Workshop Sy BSc Hospitality Studies - Section 2 by Mrs. Sadhana Rote











COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

9th September 2017

Theme Lunch organized by Section 1 of Sy BSc HS – Sathabani – featuring the Culture and Cuisine of the 7 states of Northeast India









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

9th September 2017

Theme Lunch organized by Section 1 of Sy BSc HS – Sathabani – **featuring the Culture and Cuisine of the 7 states of Northeast India**



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DITARATI VIDIAL ELITI

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

15th September 2017

First Term Training conducted by Dr. Rekha Jagdale, Field Coordinator, DLLE, University of Mumbai









COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

15th September 2017

Traditional Day Celebrated at BVCHTMS

First Prize – Soundriya Marimuthu

Second Prize – Deepanshu Dhir

Third Prize- Aishwarya More

Consolation Prizes – Khevana Parekh, Shreekant Basha, Saili Ghadge



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16th September 2017

Theme Lunch organized by Section 2 of Sy BSc HS – Shaan e Awadh

Featuring the Culture and Cuisine of Awadh



SEPTEMBER 2017 Insight





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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

22nd September 2017 Sula Vineyard Visit for Second Year Students of BVCHTMS



























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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

22nd September 2017

Presentation and talk on "Awareness for Cleanliness in Tourism Sector" by Ms. Satarupa Datta, Tourism Information Officer, India Tourism



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

23rd September to 29th September 2017 Class Tests conducted for Semester I, Semester III & Semester V

27th September 2017

On the Occasion of World Tourism Day, BVCHTMS Students participated in the Inter College Quiz Competition and Rangoli Competition organized by India Tourism on 27 September 2017.

BVCHTMS Won

3rd Prize in Quiz Competition - Kaushal Chavan and Jeet Pithadia
3rd Prize in Rangoli Competition - Ganesh Rane and Ranjeet Patil
2nd Prize in Essay Competition - Ms Aditi Madhavi Vikas
(Sustainable Tourism - A tool for development)









27th September 2017

BVCHTMS participated in "Student Chef of the Year"Competition organized by WICA - Western India Culinary Association on 27 September 2017.

Nitesh Bhogale and Abhishek Raje participated in the Competition









Intra-College Competitions and Sports

3rd October 2017

Intra-College Food Production Competition

Judged by Chef Manoj Kumar, CDP,

Four Points by Sheraton

Innovative Snacks Competition

1st Prize - Vipul Koli

2nd Prize - Madhav Vaghela

3rd Prize - Shreya Surendran

Consolation Prize - Ashish Suryawanshi and Shubham Patil

Innovative Salad Competition

1st Prize - Sakina S. Hararwala

2nd Prize - Bhakti Sawant

3rd Prize - Aditya Chavan

Consolation Prize - Aditi Madhavi and Shreya Surendran

Innovative Bread Competition

1st Prize - Kajal Badi

2nd Prize - Chandradhar Shukla

3rd Prize - Soundriva Marimuthu

Consolation Prize - Sahil Mandavkar, Viraal N

Innovative Dessert Competition

1st Prize - Sakina S. Hararwala

2nd Prize - Ankur Sonnis

3rd Prize - Sahil Mandavkar

Consolation Prize - Shreya Surendran, Supriya Abhang

4th October 2017

Intra-College Food & Beverage Service Competition

Judged by Nilesh Jadhav (Alumnus BVCHTMS)

F&B Manager, Hotel Parle International,

An Alumnus of BVCHTMS passed out in 1996

Amateur Cocktail Competition

1st Prize

Shahid Khan

2nd Prize – Rohit Matkar

2nd Prize – Akshay Keshwani

3rd Prize – Dashmi Palkar

F & B Quiz Competition

1st Prize

Nishant Rambade, Omkar Kubal, Akshay Hule

Runners Up

Pranav Thombre, Gautami Koli, Ninad Waghmare

F&B Relay Competition

1st Prize

Nishant Rambade, Ankita Patil, Archana Jha

Runners Up

Aditi Madhavi, Nitin Mathew, Kaustubh More







Intra-College Competitions and Sports

5th October 2017

Intra-College Itinerary Planning Competition

Brochure Designing Competition

Judged by Janak Rankhambe (Alumnus BVCHTMS)

Asst Marketing Manager, Cleartrip.com, an Alumnus of BVCHTMS

Itinerary Planning Competition

1st Prize – Suchismita Mukherjee & Meneaz Syed
2nd Prize – Aishwarya More & Ishali Shandilya
3rd Prize – Amey Parulekar & Abhishek Raje
Consolation Prize – Aaryesh Rane & Mandar Yelwande

Brochure Designing Competition

1st Prize – Adhya Shubhro
 2nd Prize – Rohan Koli
 3rd Prize – Aditi Madhavi
 Consolation Prize – Saili Ghadge

6th October 2017

Intra-College Flower Arrangement
and Linen Origami Competition
judged by Ms. Vaishali Rajarshi,
Proprietor, Peonies Skill Academy
Linen Origami Competition
1st Prize – Kajal Badi
2nd Prize – Kadambari Ambavane
3rd Prize – Vaishnavi Hulsure
Consolation Prize – Atul Thik, Ankita
Flower Arrangement Competition
1st Prize – Aishwarya Tawsalkar
2nd Prize – Aishwarya More
3rd Prize – Sakina Hararwala, Bhakti Sawant
Consolation Prize – Supriya Abhang

6th October 2017

Intra-College EDP Competition
Judged by Gaurav S. Shetty,
(Alumnus BVCHTMS)

Senior Process Associate Head, TCS, Vikhroli;

An alumnus of BVCHTMS passed out 2008

1st Prize

Saili Ghadge & Adhya Shubhro

2nd Prize

Rohan Koli & Aditya Ranganathan

3rd Prize

Aaryash Rane & Ashish Suryawanshi

Consolation Prize

Madhuri Pawar & Soundriya Periswamy

Consolation Prize

Khevana Parekh & Manas Tandel





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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

Intra-College Competitions

Food Production - 3rd October 2017































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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

Intra-College Competitions

Food & Beverage Service – 4th October 2017



















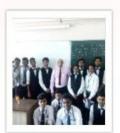


























COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

Intra-College Competitions – 5th October 2017

Itinerary Planning Competition Brochure Designing Competition







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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

Intra-College Competitions – 6th October 2017

Flower Arrangement Competition Linen Origami Competition

































Intra-College Competitions – 6th October 2017

Entrepreneurship Development Competition







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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

Intra-College Sports Competitions

































COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

9th October to 13th October 2017

Practical Examination of Semester III and Semester V

16th October to 30th October 2017

Diwali Vacation

31st October 2017

BVCHTMS participated in the "India University Fair 2017" organized by Narsee Monjee Educational Trust's Jamnabai Narsee School, Narsee Monjee Bhavan, Vile Parle (W), Mumbai



november 2017 nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

1st November 2017 to 8th November 2017

V Semester Theory Exams of University of Mumbai

31st October; 1st 2nd & 3rd November 2017

Communication Workshop

16 Hour Communication Workshop conducted by Ms. Bhavana Shrivastava and Ms. Tapasi Saha from Aadya Management and Training Solutions, Navi Mumbai



november 2017 nsight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

31st October; 1st 2nd & 3rd November 2017

F&B Service Workshop

16 Hour Food & Beverage Workshop conducted

by Assistant Professor Mr. Rohan Shivekar, Assistant Professor Mr. Saurabh Singh and

Assistant Professor Mr. Rahul Kanekar











NOVEMBER 2017 Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

1st 2nd 3rd 4th November 2017

Vegetable & Fruit Carving Workshop

16 Hour Vegetable/Fruit Carving Workshop conducted by Ms. Sadhana Rote













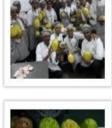


































COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

7th November to 10th November 2017

Semester I Practical Exams

9th November to 17th November 2017

Semester III Theory Exams

13th November 2017

Commencement of VI Semester

20th November to 28th November 2017

Semester I Theory Exams

18th November 2017

Parents Meet - Students of Second Year B.Sc in Hospitality Studies

24th November 2017

Career Seminar conducted by Ask Careers

Mr. Amit Sharma, Vice President and our Alumnus, Mr. Shoiab Shaikh, Course Coordinator











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BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

1st December 2017

Commencement of Semester IV – Industrial Training 1st December 2017 to 20th April 2018

4th December 2017

Commencement of Semester II

8th December 2017

Fruit Mixing Ceremony

The following dignitaries were present for the occasion

Mr. Tarak Bhattacharya - COO; Mr. Santosh Doiphode - Head Supply Chain, Chef Santosh Tekle - Corporate Chef R&D, Ms. Gayatri Khandar - HR, from Himesh Food Pvt. Ltd Chef Tushar Malkani - Director of Culinary Operation, PDS Supreme Hospitality

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

& Mr. Wilson Lukose, Principal, BVCHTMS



























DECEMBER 2017

Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

9th December 2017

Orientation on Hospitality was conducted for 540 students of Bharati Vidyapeeth Junior College

































COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

11th December 2017

2nd Term Training of DLLE,

University of Mumbai Attended by Student Managers Ms. Archana Jha and Mr. Ranjeet Patil



DECEMBER 2017 Insight





BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

17th December 2017

Suyog Pawar and Shubham Patil won the First Prize in the Inter College Competition "Cooking without Fire" at the Rajiv Gandhi College of Arts, Commerce & Science, Vashi, Navi Mumbai. There were 35 contenders for the Competition













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BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

19th December 2017

Vipul Koli won the First Prize
Inter College Competition — "Cooking without Fire"
at the Dr. BMN College of Home Science, Matunga



22nd December 2017

Preparing and Distribution of Plum Cakes and Chocolates to our Stake Holders by BVCHTMS Students

