

Insight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES



BVCHTMS students performed for "Ruchira Cookery Show" for Mumbai Doordarshan – Kajal Badi, Pradnya Gosavi, Ashish Chaudhari, Harshal Dabade - 2 episodes were aired by Doordarshan in October 2018 & Akhilesh Deshmukh, Swapnil Jadhav, Mahesh Dhumal, Saurabh Gawli 2 episodes were aired in November 2018



Late Hon'ble Dr Patangrao Kadam
Founder
Bharati Vidyapeeth



Dr. Vilasrao Kadam
Director, Bharati Vidyapeeth
Navi Mumbai



PARENT TESTIMONIAL
MR. DILIP V. KAJARI

READY TO EAT FOODS



Ms. Divya Jaiswar & Mr. Madhav Vaghela
First Prize
Inter College Culinary Competition
At Anuman Islam HMCT



BALI, INDONESIA
AN UNFORGETTABLE EXPERIENCE

JULY 2018 to DECEMBER 2018

Insight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES



Mr. Wilson Lukose
Principal
BVCHTMS



JULY 2018

- ♣ Orientation on Hospitality for Fr. Agnel Junior College
- ♣ 27th Orientation Program
- ♣ Commencement of Sem I
- ♣ Colatta Chocolate Workshop
- ♣ Orientation on Hospitality for Bharati Vidyapeeth Junior College
- ♣ Yoga Session (One Month Course) by Mr & Mrs. Hitesh Chipani
- ♣ Seminar on Consumer Awareness by Consumer Goods Society
- ♣ Wine Appreciation Workshop by Tuleeho Academy
- ♣ Seminar by Star Cruise (United Kingdom)



AUGUST 2018

- ♣ Industrial Canteen Visit to Reliance Corporate Park, Airoli
- ♣ Guest Lecture by Alumnus, Ninad Cheulkar
Revenue & Reservation Manager, Della Adventure
- ♣ Guest Lecture by Chef Ashwini Kumar
Executive Chef, Four Points by Sheraton
- ♣ Laundry Visit of Sy BSc students to Four Points by Sheraton
- ♣ Fresher's Party – Sky High
- ♣ First Term Training - DLLE
- ♣ Workshop on Personality Development
- ♣ Asst Professor Saurabh Singh Chandel attended Beer Star
Level 1 Programme from Cicerone



BHARATI VIDYAPEETH'S

College of Hotel & Tourism Management Studies, Sector 8, CBD Belapur, Navi Mumbai, Contact: 022-27574325 / 022-27562268
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JULY 2018 to DECEMBER 2018

Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

SEPTEMBER 2018

- ♣ Grooming Workshop by Zeenat Merchant
- ♣ Sula Vineyard Visit
- ♣ Everest Culinary Challenge
- ♣ Industrial Visit to Renaissance
- ♣ Bridge Program at Trident BKC - Housekeeping
- ♣ Guest Lecture by Alumnus, Mr. Nilesh Deshmukh
- ♣ Satya Narayan Pooja
- ♣ Study Tour – Mumbai Darshan
- ♣ Seminar on International Education UCB
- ♣ Flower Arrangement Workshop
- ♣ Traditional Day – World Tourism Day
- ♣ Hindi Debate Competition
- ♣ Nestle Student Chef of the Year Competition
- ♣ Vegan Seminar by Dr. Nishita Dodhia Shah
- ♣ Theme Lunch – Virundhu
- ♣ Chef Aditya Joshi Sir in Doordarshan Cookery Show - Ruchira



OCTOBER 2018

- ♣ Semester III & Semester V Practical Exams
- ♣ Theme Lunch - Navrang
- ♣ TY Students in Doordarshan Cookery Show - Ruchira
- ♣ Intra College Competition and Sports Competition
- ♣ Theory Exams – Semester II & Semester VI
- ♣ WICA – Chef's Connect 2018
- ♣ DLLE First Term Training by Dr. Rekha Jagdale
- ♣ Second Year PTA
- ♣ Beluga Cocktail Competition
- ♣ Communication Workshop



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JULY 2018 to DECEMBER 2018

Insight



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NOVEMBER 2018

- ♣ Vegetable & Fruit Carving Workshop
- ♣ TY Students Doordarshan Cookery Show - Ruchira
- ♣ Internship for 5 Months
- ♣ Semester V Exams
- ♣ Semester I Practical Exams
- ♣ Commencement of Semester VI
- ♣ Indo-Italian Seminar
- ♣ Chef Aditya Joshi Sir in Doordarshan Cookery Show - Ruchira



DECEMBER 2018

- ♣ Semester I Theory Exams
- ♣ Commencement of Semester II
- ♣ Staff Excursion
- ♣ Inter College Culinary Competition
- ♣ Workshop on Interview Skills
- ♣ Guest Lecture on Entrepreneurship by Zeenat Merchant
- ♣ Orientation of Hospitality – Fr Agnel, Vashi
- ♣ Presentation on Carnival Support Services
- ♣ HED Talks at ITM
- ♣ Second Term Training, DLLE
- ♣ Guest Lecture on Entrepreneurship by Seema Jhaveri
- ♣ Asst Professor Rohan Shivekar attended Training Program On Jack Daniels Whisky



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BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

PARENT TESTIMONIAL



Mr. Dileep V. Kajari

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I remember the day when I first came to know about the Bharati Vidyapeeth. It so happened that when my daughter Radhika expressed her desire to undergo training for a craft course in Bakery and confectionary, I started searching for an institute where she could get the best technical training. After going through the list of institutes, I selected Bharati Vidyapeeth and made inquiry for the courses they offered. I was suggested to attend a counseling meeting which proved a turning point for my daughter.

As suggested by Aniket sir, we decided to get her enrolled for three year degree course, "BSc in Hospitality and Tourism Management".

Within two months, I found my daughter transformed into a well disciplined person determined and fully devoted to her goal. She attended all her classes punctually and participated in many events, which earned her along with many awards, love and affection from all the faculty members and staff. The faculty members encouraged her to go to Malaysia for her practical training which enabled her to face and overcome all the difficulties one may have to face while working abroad.

During her third year she was assigned the task of managing the annual event "Lamhe", which she managed with full confidence and succeeded in leading her team towards excellent performance. For her performance she was awarded the certificate of "Best Event Manager" and also the "Student of the year".

After successful completion of her studies, Radhika worked in a well reputed hotel and restaurant for one year each as a chef's assistant where she got appreciation from her seniors. After two years she got opportunity to work in the most reputed hotels, "Four Seasons" and "Hyatt Regency" Alabama USA.

I'd like to state here that we are the most happiest and proud parents; very much thankful to Bharati Vidyapeeth, all the faculty members whose efforts have helped my daughter, Radhika, to give outstanding performance and become a responsible person.

I'd also like to suggest the students who are interested in hotel management studies to acquire their training and education through Bharati Vidyapeeth only, cause I've found that it offers the excellent professional education through its strongly devoted faculty members. I salute them for their keen interest in developing each student into an expert in his/her selected field of management.

Thank you once again and wish you all a great success.

CONTRIBUTED BY CHEF ANIKET SARODE, ASSOCIATE PROFESSOR, BVCHTMS

Bali – An Unforgettable Experience (Page 1)



The mere mention of Bali evokes thoughts of a paradise. It's more than a place; it's a mood, an aspiration, a tropical state of mind. "A perfect paradise ideal for everyone", that's how I can describe my journey to Bali. It has something for everyone. Inexhaustible greeneries, opulent rice terraces, admirable culture, aesthetic temples and structures, azure beaches, volcanic mountains, instagrammable cafes and hotels, fun and entertaining night life, endless shopping zones, relaxing spas and everything you wish to witness is in this paradise.

The simpleton and pious culture of Ubud plays out at all levels of life, from the exquisite flower-petal offerings placed everywhere, to the processions of traditionally dressed locals going for temple ceremonies, hand-made handicrafts, to the otherworldly traditional music and dance performed island-wide. Almost everything has spiritual meaning here. The Islands of Nusa Lembongan and Nusa Penida are a world of their own with stunning blue waters, golden beaches, vast blue sea and breathtaking views through every cliff. The endless shopping streets, art galleries, cafes, spas of Seminyak with party vibes all over are a treat to eyes.

Continued.

CONTRIBUTED BY CHEF ANIKET SARODE, ASSOCIATE PROFESSOR, BVCHTMS

Bali – An Unforgettable Experience (Page 2)

As a professional teaching chef and food enthusiast Bali was just a culinary dream I wished to visit. I was drawn in by the various smells and scents passing by the small alleys and Warungs (these are small road-side restaurants). Having learnt all about the Indonesian cuisines from the textbooks and videos, I was waiting to dig in to authentic Balinese local food like Mei Goreng, Nasi Goreng, Gado Gado, Satay etc. Hence, my first agenda was to do a home-cooking class and I was lucky to have the most authentic experience with Ketut and Kadek, the most amazing chefs that taught me these Balinese specialties. The simple CapCay (sautéed chicken with onions and greens), the humble Nasi Goreng accompanied with Chicken Satay, Tempe Manis, Pepes Ikan, and the mouth melting dessert Dadar Gulang were just out of the world.

Another exciting visit was to Luwak Kopi aka Poop Coffee where we saw how the most expensive Luwak Kopi is made. Kopi is the Indonesian word for coffee and Luwak is the local name of the Asian palm civet in Sumatra. Kopi Luwak is the coffee that has been digested by an Asian palm civet. The civet eats the coffee cherries, the cherries go through the digestive track and fermentation occurs, and then they pass through the intestines and eventually pooped out. The coffee cherries are then picked out from poop aka poop coffee. It was weird to think about it while sipping on the Luwak Kopi but we managed to gulp it and it wasn't that bad. It also had a tea and coffee-tasting session where we were served 12 types of teas and coffees, for ex, Ginger Tea, Mangosteen Tea, Lemon Tea, Rose tea, Bali Coffee, etc. It was a very different experience and it put our taste buds to test.

Apart from the culinary heaven that Bali is, the most beautiful thing about Bali was indeed the generous, genuinely warm, smiling locals who were always ready to help you and the most hospitable people we ever met. You just have to visit to fully believe the beauty and the friendliness of people. They have an understated simplicity in them which made a huge impact on our hearts.

Overall, Bali was all about the sights we witnessed, the memories we earned, the people we met. Everything about this island was without a doubt priceless experience that money can't really buy. It should be a must visit for every food and nature lover.

CONTRIBUTED BY CHEF HARSHAL ATHNIKAR, ASSITANT PROFESSOR, BVCHTMS

READY TO EAT (Page 1)

Ready to eat products, also known as the convenience foods”Turant Khaya Ja Sakne Wala KHANNA” are typical the partially cooked stuff, which is quickly processed and placed on table. There are several amazing benefits, which are associated with the convenience foods, and the prominent ones are:

Saves Your Time: Time saving is the key benefit of including convenience foods into your regimen Such types of food are already cooked, and therefore quite less amount of time is required for purchase of various ingredients.

Easy Availability: Convenience foods are available round the year and therefore, the question of scarcity of these foods doesn’t arise. And since many international competitors happen to foray into **Ready-made Food Products**, variety is always there to choose from. Consumers now have more number of partially cooked foods available for immediate consumption.

Safe Consumption: Hygiene and quality is always given substantial amount of care during preparation of convenience foods. The preparation of food is done in accordance with laid down rules and regulations of government. You will have full-proof safety of packed, ready-made foods.

Less of Nutritional Depreciation: Owing to the modern machines and latest technology, convenience foods do not have any major nutrient loss. The person will get effective nutrient value and a great healthy diet. The convenience foods available in market have preserved nutritional value and give energy to products.

Practicality: Available in ready-made or in packaged form, convenience foods are useful for consumers in various conditions, especially for those who are facing physical deformities, or are in the situation where cooking is not possible

With the benefits of convenience foods listed above, there are good reasons of selecting them, and subsequently including them into your life. Convenience foods present remarkably great composition, and simultaneously also save your time too.

Now a day’s many kind of ready to eat food is available for consumers in different forms for example like soups, idli/dosa batter, dokhla mix, pav bhaji, paneer masala, Parathas etc. This kind very convenience for bachelors, office going couples, students who are staying in hostel/paying guest.

Continued.

CONTRIBUTED BY CHEF HARSHAL ATHNIKAR, ASSITANT PROFESSOR, BVCHTMS

READY TO EAT (Page 2)

The major advantages of RTE food products are:

- These foods never run out of stock as lot of companies have ensured efficient supply lines for good business.
- They are convenient when you don't have a lot of time and are handy on the go. RTE Cereals are Healthy alternative breakfasts.
- RTE food is safe enough to be consumed as the companies manufacture these foodservice products under well protected conditions and they are processed under the rules and regulations laid down by the government.
- The RTE frozen fruits and vegetables can be carried to any place even where these fruits and vegetables do not grow at all. And as these fruits and vegetables are frozen, they do not lose their nutrition value.

As the norm of a two sided coin, RTE products such as processed foods and pre-packaged meals with their advantages also have disadvantages like:

- They are full of chemical preservatives that keep them fresh and make them convenience foods.
- They are full of salt, which isn't good for anyone if not moderated.
- As per health studies, they contribute to health conditions such as heart problems, high blood pressure, kidney and liver problems.

RTE meals are useful for many people in different ways. For sick, old people who are unable to make food and travellers the RTE meal is a boon. Backpackers/Hikers travelling around remote areas find these meals a convenient method of storing, packing and consuming nutrient rich food.

The fact remains that on a planet of six billion where majority of the people have less time on their hands RTE foods are here to stay and hence accepted by a large number of people ignoring its few demerits.

CONTRIBUTED BY MR. SAURABH SINGH CHANDEL, ASSITANT PROFESSOR, BVCHTMS

Meet the Collars

White Collar - The term "white-collar worker" was coined in the 1930s by Upton Sinclair, an American writer who referenced the word in connection to clerical, administrative and managerial functions during the 1930s. A white-collar worker is a salaried professional, typically referring to general office workers and management. However, in certain developed countries like the United States, the United Kingdom, and Canada, a person is assumed to be a white-collar worker when one engages in a highly professional and successful career or works in either an administrative or managerial role.

Blue Collar - A blue-collar worker is a member of the working class who performs manual work and either earns an hourly wage or is paid piece rate for the amount of work done. This term was first used in 1924

Pink Collar - A pink-collar worker is also a member of the working class who performs in the service industry. They work in positions such as waiters, retail clerks, salespersons, and many other positions involving relations with people. The term was coined in the late 1990s as a phrase to describe jobs that were typically held by women; now the meaning has changed to encompass all service jobs

Other classifications

Some job categories involve duties that fall under one or more of the categories listed above, or none of the above. These categories include:

Gold Collar – Highly skilled professionals who may be in high demand, such as company secretary, chartered accountants, surgeons, anesthesiologists, engineers and lawyers.

Red Collar– Government workers of all types; derived from compensation received from red ink budget. Also in China, refers to Communist Party officials in private companies.

Grey Collar – Skilled technicians, typically someone who is both white and blue collar; an example is information technology workers. They are principally white-collar, but perform blue-collar tasks with some regularity, such as engineers. May also be used to refer to old aged workers after retirement age.

New Collar - develops technical and soft skills needed to work in the contemporary technology industry through non traditional education paths

No Collar – Artists and "free spirits" who tend to privilege passion and personal growth over financial gain. This term was popularized on the reality game show Survivor: Worlds Apart, which used No Collar (in addition to White and Blue Collar as the tribal divisions); also, people who work, but not for payment.

Orange Collar – Prison laborers, named for the orange jumpsuits commonly worn by inmates.

Green Collar – Workers in a wide range of professions relating to the environment and renewable energy.

Scarlet Collar – Workers in the sex industry

Black collar – Manual laborers in industries in which workers generally become very dirty, such as mining or oil-drilling; has also been used to describe workers in illegal professions.

Virtual Collar – Robots performing manual repetitive tasks, both physical as well as virtual.

Popped Collar -- Young adults without actual employment, but still able to maintain a steady stream of disposable income.

CONTRIBUTED BY MR. SAURABH SINGH CHANDEL, ASSITANT PROFESSOR, BVCHTMS

Taste differences aside, is bottled water better for you than tap water?

Even as some of us might choose tap water over bottled water when given a choice, majority will rather stick with the clear plastic bottles promising us the premium taste of natural, fresh and more often than not, 'enriched' water right from the lap of the pristine valleys and springs of the Alps or the Himalayas or whatever that trips your trigger. Today, we will unveil why packaged or bottled water should not be a part of your lifestyle and even less so of your shopping list, if you give even one rusty dime about the environment.

What exactly makes you shell out your money on packaged water? The idea that the water you are buying is healthier and more nourishing than the lowly tap water available even to peasants. Well, consider this, According to a study conducted (carried out in 2013, updated in May 2016) by Antae Group for International Bottled Water Association, it was found that to produce one liter of bottled water, a facility utilized 1.32 liter of tap water. 320 ml doesn't seem like much though, does it?

While we could say it doesn't, we can't ignore the fact that approximately 35 bn water bottles were sold in 2016 in the USA alone (source). Considering how the advent of on-the-go culture in developing nations like China, India, Thailand etc. is boosting the demands, the number will quite expectedly, be reaching the sky.

Now, let's do the math. Up scaling 320 ml tap water lost per one liter bottled water for 35 bn liter of bottled water, brings us to staggering 11.2 bn liter of tap water lost in the process, in the USA, alone. 11.2 bn liter tap water, which is fit for human consumption, lost for packaged water which isn't much different from tap water and does not add any value in terms of nutritional or health benefits. Also, you buy this bottled water at a cost approximately ten to twenty times higher than what tap water costs. (The cost difference is particular to where you live and may vary accordingly by we'd say the base difference of ten times higher is big enough a difference.) Yeah, let that sink in. Now, let's zoom out to the bigger picture. We don't just lose water in producing packaged water; we also produce plastic waste, use infrastructure capacity to produce the bottles and process the water through various stages and hence incur fuel and electricity overheads. There, there! Don't be overwhelmed just yet! Wait till we discuss each of the health issues associated with the bottled water. PET, which is used in plastic water bottles is non-biodegradable which means preserving poison forever in the landfills. Even landfills are not immune to risk as the Cadmium and lead in landfills leak into rain water and drain into water bodies which in turn end up in sea foods. PET also leaves residues of endocrine disruptors linked to cancer in the water when left in heat for a long time. Most people assume that recycling PET will prevent us from its ills but the fact remains that recycling a toxin lead to more toxins in the environment. Long story cut short, Bottled water is a convenience which is too expensive for our health, environment and water availability.

3rd July 2018

Orientation on Hospitality given to Fr. Agnel Junior College Students, Ambernath



7th July 2018
27th Orientation Program



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7th July 2018
27th Orientation Program



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A collage of 15 photographs showing various food items and people at a formal event. The images include: donuts, chocolate cakes, a woman in a black dress, a man in a white shirt, bowls of food, a tray of sandwiches, a buffet table with a 'BAO SUN' sign, a woman in a yellow sari, a man in a black suit, a large hall with a circular rug, glasses of orange juice, a buffet table with a chef, a woman in a yellow sari, a woman in a green sari, a tray of breads, a woman in a green sari, a tray of breads, a 'WELCOME' sign, and a tray of breads.

9th July 2018
Commencement of Semester I

13th July 2018
Aditya Joshi Sir and Hashal Athnikar Sir attended
Colatta Chocolate Workshop at Sheile Raheja Institute of Hotel Management



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JULY 2018
Insight



BHARATI VIDYAPEETH
COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

14th, 16th, 19th July 2018
Orientation on Hospitality given to Bharati Vidyapeeth Junior College Students



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21st July 2018

**Certificate Course in Yoga conducted for BVCHTMS students
with duration of one month**

Conducted by Mr. & Mrs Hitesh Chipani



21st July 2018

Consumer Goods Society of India conducted a
Seminar on Consumer awareness, Investments and Food Adulteration



21st July 2018

Consumer Goods Society of India conducted a
Seminar on Consumer awareness, Investments and Food Adulteration



26th July 2018

Wine Appreciation Workshop conducted by Tulleeho Academy
for Students Second Year B.Sc in Hospitality Studies



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JULY 2018
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26th July 2018
Seminar by Star Cruise (United Kingdom)



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3rd August 2018

Industrial Canteen Visit to Reliance Corporate Park, Gansoli



3rd August 2018

Guest Lecture by our Alumnus, Mr. Ninad Cheulkar
Revenue & Reservation Manager, Della Adventure
Second Year BSc in Hospitality Students attended the lecture



3rd August 2018

**Guest Lecture by our Alumnus Mr. Ninad Cheulkar,
Revenue & Reservation Manager, Della Adventure
on Reservation and Telephone Handling at Front Desk
First Year BSc in Hospitality Students attended the lecture**



6th August 2018

Guest Lecture by Chef Ashwini Kumar,
Executive Chef, Four Points by Sheraton

On Food Safety and HACCP for Students of First Year B.Sc in Hospitality Studies



6th August 2018

Laundry Visit to Four Points by Sheraton, Navi Mumbai
Students of Second Year B.Sc in Hospitality Studies



11th August 2018

Fresher's Party – Sky High

Chief Guest

Ms. Ivy Soares, Admin Index India

Mr. Swapnil Narkar,- Proprietor, Kaizen MS Hospitality India Private Limited

Mr. Swapnil Chalke - Dy Manager at Network 18

Miss & Mr Fresher for Academic Year 2018-2019

Ms. Vaishnavi Sawant & Mr. Akshat Jahagirdhar

Runner's Up

Ms. Shahzeen Kapadia & Mr. Roshan Chavan



11th August 2018
Fresher's Party – Sky High



11th August 2018
Fresher's Party – Sky High



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11th August 2018
Fresher's Party – Sky High



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11th August 2018
Fresher's Party – Sky High



11th August 2018
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24th August 2018

1st Term Training of DLLE at Rajiv Gandhi College, Vashi



AUGUST 2018
Insight



BHARATI VIDYAPEETH
COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

25th August 2018

**Workshop on Personality Development and Grooming by Ms. Soni Kamthan,
Training Manager, ITC Fortune, Navi Mumbai**



August 2018

**Asst Professor Saurabh Singh Chandel
attended Beer Star - Level 1 Programme from Cicerone**

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info.chtms@bharativedyapeeth.edu, alumni.chtms@bharativedyapeeth.edu

1st September 2018

Grooming Workshop conducted by
Zeenat Merchant International Academy of Hair and Beauty



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7th September 2018

Sula Vineyard Visit, Nasik for Second Year Students of BSc in Hospitality Studies



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7th & 8th September 2018

Everest Culinary Challenge

Inter-College Culinary Competition at Sheila Raheja Hotel Management Institute

Ms. Divya Jaiswar and Mr. Madhav Vaghela won the 2nd Runners Up Prize



11th September 2018

**Industrial Visit to Renaissance Hotel, Powai for
First Year Students of BSc in Hospitality Studies**



17th September 2018

Trident BKC organized "The Bridge" program which was a partnership initiative with the hospitality education fraternity for the Housekeeping Department. The Program was attended by Mr. Sunil Naidu, Asst Professor, BVCHTMS.



18th September 2018

Guest Lecture by Alumnus Mr. Nilesh Deshmukh

Orientation on Food & Beverage Service

Mr. Nilesh Deshmukh is F&B Manager with Yes Bank

For First Year Students of BSc in Hospitality Studies



21st September 2018

Satya Narayan Puja at BVCHTMS

At the hands of Alumna, Mrs. Sameera More (Graduated in 1997) and her husband
Mr. Saket More, Cluster Manager, Keys Hotels



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22nd September 2018

Study Tour - Mumbai Darshan

For First Year Students of BSc in Hospitality Studies



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24th September 2018

Seminar on International Education by UCB, United Kingdom



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24th & 25th September 2018

Flower Arrangement Workshop conducted by Mrs. Sanjeevani Sawant Desai.
(Mrs. Sanjeevani Desai holds a Bachelors Degree in Commerce from Mumbai University. She is a winner of various rolling trophies in competition of the F.O.T. and Bombay Rose Society held annually. Also a Member of the Ohara and Sogetsu School of Ikebana)
For Second Year Students of BSc in Hospitality Studies



27th September 2018

Traditional Day celebrated on occasion of World Tourism Day

Winners – Ms. Ria Valvaikar and Mr. Vurae Balachandra

Runners up – Ms. Arti Mukherjee and Mr. Rohit Pasi



28th September 2018

Mr Siddhesh Singh from Fy Bsc in Hospitality Studies and Mr. Prasad Auti from Sy Bsc in Hospitality Studies participated in a Hindi Debate Competition organized by Rotary Club at YMT College, Kharghar



29th September 2018

Nestle Student Chef of the Year – Inter College Competition

Mr, Shubham Saraf and Mr. Soham Parab

TY B.Sc in Hospitality Studies participated in the Competition



29th September 2018

"Living Free Mumbai" - Vegan Cuisine Seminar

Conducted by Dr. Nishita Dodhia Shah



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29th September 2018

Second Year BSc in Hospitality Studies of Section 1

Presented Theme Lunch on Tamil Nadu

Virundhu (Feast)



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8th September & 10th November

Asst. Professor Chef Aditya Joshi presented 4 episodes for Doordarshan
Ruchira Cookery Show



1st October to 5th October 2018
Semester III and Semester V Practical Exams

6th October 2018
Second Year B.Sc in Hospitality Studies of Section 2
Presented Theme Lunch on Gujarat – Navrang



8th October 2018

Students of Third Year B.Sc in hospitality Studies performed for Cookery Show

“Ruchira” at Doordarshan Studio

Ms. Kajal Badi, Ms. Pradnya Gosavi

Mr. Ashish Chaudhari, Mr. Harshal Dabade



8th to 13th October 2018
Intra College Competition and Sports Week

Cocktail Competition

Judged by Ms. Disha, Restaurant Manager, Hyatt Regency

First Prize - First Year Student– Mr. Prashant Rai

First Prize – Second Year Student – Ms. Rashi Tulaskar

First Prize – Third Year Student – Mr. Nishant Tambade

Consolation Prize – Ms. Khevna Parekh



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8th to 13th October 2018

Intra College Competition and Sports Week

Flower Arrangement Competition

Judged by Mr. Jinu Isaac, Housekeeping Manager, IBIS

First Prize – Ms. Aditi Madhavi

Second Prize – Ms. Vaishnavi Sawant, Ms. Shahzeen Kapadia

Third Prize – Mr. Omkar Chalke, Ms. Gayatri



8th to 13th October 2018
Intra College Competition and Sports Week

Linen Origami Competition

Judged by Mr. Jinu Isaac, Housekeeping Manager, IBIS

First Prize –Ms. Kajal Badi

Second Prize – Ms. Shahzeen Kapadia, Ms. Aarti Gat, Mr. Kevin Fernandez

Third Prize – Mr. Gaurav Shetty



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8th to 13th October 2018

Intra College Competition and Sports Week

Entrepreneurship Development – Business Plan Competition
Judged by Mr. Ajay Pawar , National Account Manager,
National Sales, South West Asia, Inter Continental Hotels Group

First Prize – Mr. Raj Yadav, Mr. Anuj Sawant

Second Prize – Mr. Manas Tandel, Ms. Khevana parekh

Third Prize – Mr. Rohan Dantas, Mr. Akshat Jahagirdar



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8th to 13th October 2018
Intra College Competition and Sports Week

Itinerary and Brochure Designing Competition

Judged by Mr. Jinen Meishery

Team Leader, Front Office, Sofitel Mumbai

Itinerary Designing

First Prize – Mr. Akshat J. & Mr. Rohan D.
2nd Prize – Ms. Rashmi T. & Ms. Saundarya M.
3rd Prize – Ms. Vaishnavi S. & Ms. Arti M.
Judges Favorite – Mr. Roshan C & Mr. Keval F

Brochure Designing

First Prize – Mr. Jeet Pithadia
2nd Prize – Mr. Gaurav Shetty
3rd Prize – Ms. Avani N
Judges Favorite – Ms. Apurva M



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8th to 13th October 2018

Intra College Competition and Sports Week

Quiz Competition

With Quiz Master Saurabh Singh Shandel

Winners

Mr. Nishant Rambade
Mr. Pranav Thombre
Mr. Krisal Cardoza

1st Runners Up

Mr. Shubham Narayankar
Ms. Bhakti Sawant
Mr. Pritesh Mane

1st Runners Up

Mr. Ninad Waghmare
Mr. Omkar Kubal
Mr. Arnesh Gupte

2nd Runners Up

Mr. Kshitij Borji
Mr. Sahil Mandavkar
Mr. Avinash Parthe



8th to 13th October 2018

Intra College Competition and Sports Week

Vegan Master Chef Challenge

**Judged by Ms. Anjana Desai, Ms. Shashi Mittal Rungta, Dr. Harsha Atmakuri,
Mr. Atul Shah, Mr. Jinal Rathod, Dr. Rashmi Menon**

Winners – Mr. Omkar Chalke and Mr. Suraj Mohanty

Runners Up – Ms. Mayuri Hande and Ms. Minal



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8th to 13th October 2018

Intra College Competition and Sports Week

Sports Competition



15th to 20th October 2018
Class Test – Sem I, Sem III, Sem V

17th October 2018
WICA, Chef's Connect 2018
Attended by Chef Aniket V. Sarode, Chef Aditya Joshi, Chef Harshal Athnikar &
Chef Gautam Kamble



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19th October 2018

DLLE, 1st Term Training conducted by

Dr. Rekha Jagdale, Field Coordinator, DLLE, University of Mumbai



20th October 2018
Second Year PTA Meet



25th October 2018

Beluga Cocktail Competition at Courtyard Marriott attended by
Rohan Shivekar and Saurabh Singh Chandel



25th October to 2nd November 2018
Semester III Theory Exams

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29th, 30th, 31st October 2018

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



29th, 30th, 31st October 2018

16 Hour Food & Beverage Workshop conducted
by Celebrity Bartender Mr. Siddesh Sawant

Asst Professor – Mr. Rohan Shivekar and Asst Professor – Mr. Saurabh Singh Chandel



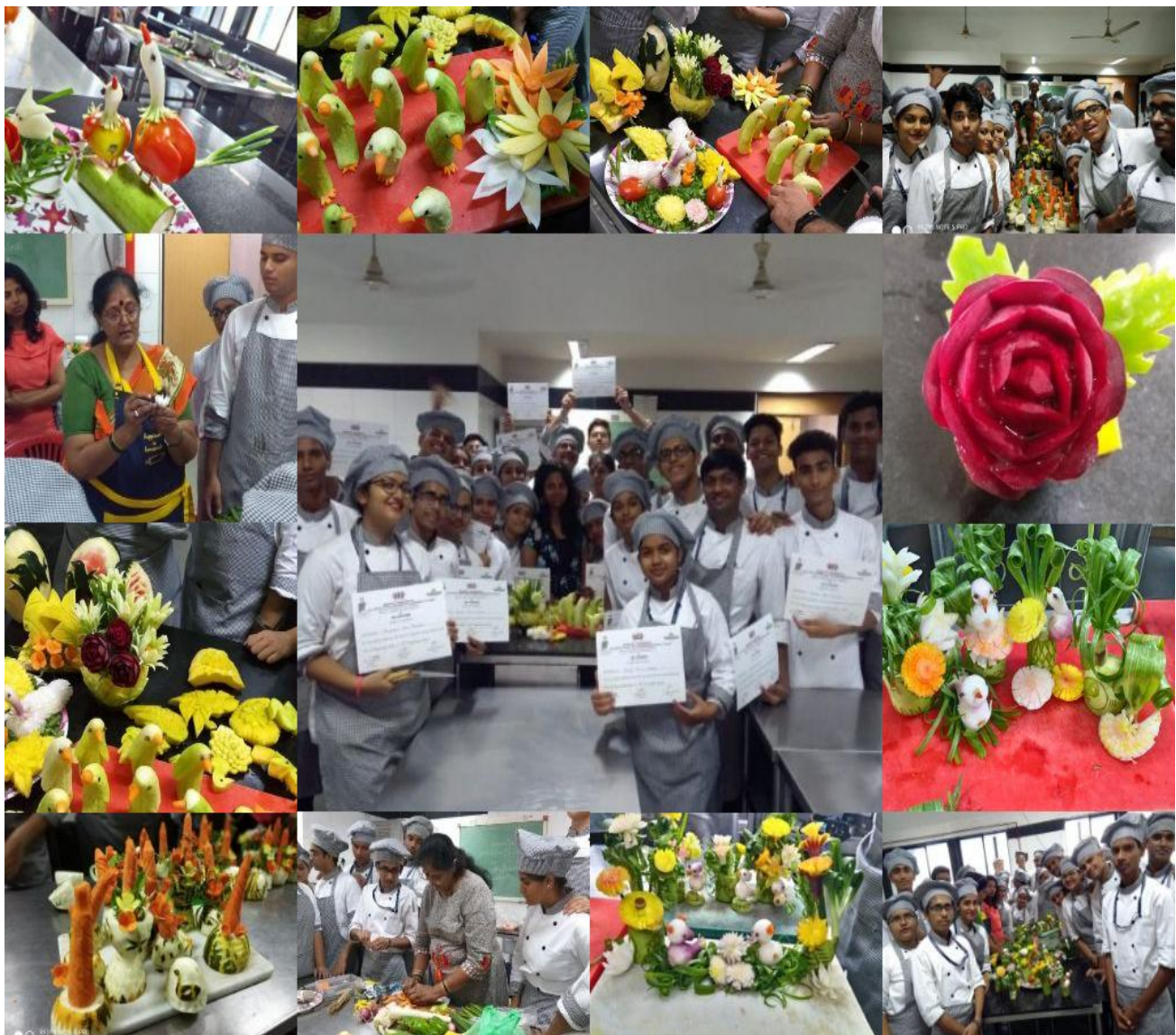
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1st & 2nd November 2018

Vegetable & Fruit Carving Workshop

16 Hour Vegetable/Fruit Carving Workshop conducted by Ms. Usha Renake



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2nd November 2018

Third Year Students performed for Cookery Show

“Ruchira” at Doordarshan Studio

Akhilesh Deshmukh, Swapnil Jadhav

Mahesh Dhumal, Saurabh Gawli



15th November 2018 to 15th April 2019

Industrial Training for Second Year Students

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29th October 2018 to 11th November 2018

Diwali Vacation

12th to 22nd November 2018

Semester V Theory Exams

13th November 2018

**Chef Aniket Sarode invited to judge the Vegan Master Chef Challenge at DY Patil
Hotel Management College, Nerul**

14th to 19th November 2018

Semester I Practical Exams

26th November 2018

Commencement of Semester VI

27th November 2018

**Minerva – Indo Italian Seminar of Education Hub, “Minerva” created by the
Collaboration of Indian and Italian Government
Attended by Chef Aniket V. Sarode**



29th November 2018 to 10th December 2018

Semester I Theory Exams

11th December 2018

Commencement of Semester II

8th December 2018

Staff Picnic to Monteria Resort

14th December 2018

Ms. Divya Jaiswar and Mr. Madhav Vaghela won the First Prize in the Inter College Culinary Competition organized by Anjuman Islam Institute of Hotel



15th December 2018

Workshop on interview skills by Ms. Urvarshi Chawla and Ms. Navisha Chawla
Personal Excellency based at Mulund



15th December 2018

Guest Lecture on Entrepreneurship by Ms. Zeenat Merchant, Proprietor,
International Academy of Hair and Beauty



19th December 2018

Fr Agnel Junior College Students of Vashi attended an Orientation Program on Hospitality at BVCHTMS



20th December 2018

Presentation by Carnival Support Services India Pvt Ltd on opportunities in the Cruise Industry



21st December 2018

Chef Aniket Sarode participated in the HED Talks
at ITM Hotel Management College on Veganism



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21st December 2018

**Second Term Training of DLLE attended by
Third Year Students Ms. Shreya Surendran, Mr. Jeet Pithadia and
Extension Teacher, Mr. Aniket V Sarode**



22nd December 2018

Guest Lecture on Entrepreneurship by Ms. Seema Jhaveri, Director, Institute of Floral Design, along with Ms. Harinakshi Mistry and Ms. Sanjeevani Desai



21st December 2018

Asst Professor Mr. Rohan Shivekar attended a training program on Jack Daniels Whisky at "A" Club, Parel.

**The program was conducted by
Mr. Vinit Udyavar, Brand Ambassador of Jack Daniels**

