

INSIGHT

E-NEWSLETTER / VOLUME 19 / JULY 2021 TO DECEMBER 2021



University of Mumbai Since 1992



CONTRIBUTION BY OUR ALUMNI



Chef Vipul Koli



Chef Swapnil Mulundkar

GUEST SPEAKERS



Chef Vivek Kadam
Executive Pastry Chef
ITC Grand Maratha



Dr. Viraj Nimbalkar
Ayurveda Physician
Taj Hotels, Resorts & Palaces



Mr. Edwin Saldanha,
Concierge Manager
Claridges, New Delhi

Bharati Vidyapeeth

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

NAVI MUMBAI

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CO-OPERATION, AGRICULTURE,
SOCIAL JUSTICE, FOOD CIVIL
SUPPLIES & CONSUMER
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DEVELOPMENT & AUKAF, MARATHI
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DR. VILASRAO KADAM
DIRECTOR
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Navi Mumbai Campus



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FEATURES OF BHARATI VIDYAPEETH

- *'A+' Accreditation (Third Cycle) by 'NAAC' in 2017
- *Category-I Deemed to be University Grade by UGC
- *68th Rank among Universities by NIRF-2021
- *'A' Grade by Ministry of HRD, Government of India
- *Accredited & Re-Accredited With 'A' Grade by 'NAAC' in 2004 & 2011
- *Among Top 10 Universities preferred by Overseas Students*
- *Member of Association of Indian Universities (AIU) &
- *Association of Commonwealth Universities (ACU)
- *All professional programmes are approved by respective Statutory Councils
- *29 Constituent Units spread over 8 Campuses
- *12 Faculties offering 324 Programmes
- *23000+ Students & 1600+ Teachers
- *Students from almost all the states in India & from 48 countries

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ALUMNI TESTIMONIAL



Since 1992

Feels proud and grateful for the need that BVCHTMS fulfilled in my life. The 3 years of academic tenure really helped me to shape and groom myself in for the hospitality sector. To complete the requirements for the degree was an exceptional educational experience. The tutors were nothing less than magnificent. Which allowed easy and smooth rewarding transition shaping myself in hospitality sector. Training and Placements really boosted our confidence to come up and shine bright. I will be always proud and honoured that I belong to Bharati Vidyapeeth College of Hotel & Tourism Management Studies, Navi Mumbai. All the Best

B.Sc in Hospitality Studies
BATCH OF 2003-2006



University of Mumbai

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Navi Mumbai

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BRAND CHEF
DBI HOTELS & RESORTS
KIEV, UKRAINE

CHEF SWAPNIL B. MULUNDKAR



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES



Dr. Wilson Lukose

Principal
BVCHTMS

JULY 2021

- ♣ Webinar – ‘Bean to Bar’ by Chef Vivek Kadam , Executive Pastry Chef, ITC Grand Maratha
- ♣ Webinar on Hospitality Series 1.0 on Ayurveda Cuisine By Dr. Viraj Nimbalkar , Ayurveda Physician, Taj Hotels, Resorts & Palaces
- ♣ BVCHTMS Ranked 12th Amongst Top Private Hotel Management Institutes in India, by Outlook
- ♣ Webinar on Hospitality Series 2.0 by BVCHTMS Alumni - Chef Sanket Jagtap, Sous Chef with Sodexo & Ms. Shraddha Padwal, Assistant Waiter, Royal Caribbean International on “Career as a Chef’ & “Career in F&B Service in the Cruise Industry”
- ♣ Guest Lecture on Wine Appreciation by Mr. Divyanshu Dwivedi, Beverage Educator and Consultant
- ♣ Webinar on Hospitality Series 3.0 by Ms. Anuja Laghate, Head Human Resources Compliance and Regulatory, Meunzer Bharat Pvt. Ltd on “Waste to Wealth”
- ♣ Webinar on Hospitality Series 4.0 by Chef Kamlesh Salve, Executive Chef, The Mirador on “Indian Regional Cuisine”
- ♣ Webinar on Hospitality Series 5.0 by Mr. Edwin Saldanha, Concierge Manager, Claridges, New Delhi; Mr. Maxim Masceranhas, Chief Concierge, ITC Maratha; Mr. Nilesh Belapallu, Concierge Manager, St. Regis & BVCHMS Alumna, Ms. Mrunali Patil, Concierge, Four Seasons on “CONCIERGE .. A Stepping Stone to a Successful Hotelier”
- ♣ Webinar conducted by KMW (King Metal works) - Technical Information on the Various Utensils and Equipment of the Kitchen
- ♣ Webinar on Hospitality Series 6.0 by Chef Parag Kandarkar, Sous Chef, Bakery/Pastry, Hyatt Pune on “Career in Bakery and Confectionery”
- ♣ Webinar on Hospitality Series 7.0 by Ms. Aparna Passi, Director of Human Resources, JW Marriott, Mumbai Sahar & Mr. Rajen Kanitkar, Director, Third Eye Consulting, Mumbai on “Smart Answers to A Key to Interviews” and “Global opportunities for Catering Graduates”

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AUGUST 2021

- ❖ Outlook-ICARE Rankings 2021: India's Top 30 Private Hotel Management Institutes, "BVCHTMS Ranked 12th "
- ❖ Webinar on Sommellerie as a Career by Mr. Gagan Sharma
- ❖ Webinar on Hospitality Series 8.0 by Ms. Soni Kamthan, Training Hospitality Professionals for the Last 25 Years, on "Essence of Personality Development
- ❖ Webinar on Hospitality Series 9.0 by Mr. Robin Fernandes, Professional Trainer for Karcher on "Whatever the Cleaning Task We have the Solution"
- ❖ Webinar on "Career in Hospitality" By Dr. Wilson Lukose, Principal BVCHTMS & Alumni, Mr. Sunilkumar Panda, General Manager, Airways Hotel, Papua New Guinea & Mr. Amol Nerurkar, F & B Manager, Aloft, Delhi
- ❖ Webinar on Hospitality Series 10.0 by Prof. Priyeta Priyadarshini, BVIMSR on "Introduction to Human Resource Management & Current Human Resource Practices"
- ❖ Times of India Survey 2021 - BVCHTMS, Navi Mumbai been selected as One of the Top Five Hotel Management Colleges in Mumbai
- ❖ Hospitality Webinar series 11.0 On "New Normals of Hotel Industry" by Mr. Ranjeet Singh, Front Office Manager Taj City Center Gurugram (TCCG)
- ❖ Reimbursement given to BVCHTMS Staff suffering from COVID-19 through Bharati Vidyapeeth Insurance Policy

SEPTEMBER 2021

- ❖ Chef Aditya Joshi participated as a Jury Member in the Maharashtra State Skills Competition organized by Maharashtra State Skill Development Society
- ❖ DLLE Students participated in "Sapling Plantation Drive 2021" organized by Bharati Vidyapeeth Institute of Pharmacy
- ❖ BVCHTMS Students participated in Swacchta Pakhwada, Competition organized by India Tourism Mumbai - "Poster Making and Slogan Writing Competition"
- ❖ F&B Service Training Session conducted for Dental College and Architecture College Staff, Navi Mumbai
- ❖ 30th Orientation Program – Chief Guest – Dr. Pawan Agrawal, Motivational Speaker
- ❖ Commencement of Semester 1 – BSc in Hospitality Studies (University of Mumbai)
- ❖ Course commenced from September 2021 - BSc in Hospitality and Hotel Administration affiliated to Bharati Vidyapeeth (Deemed to be University)

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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

OCTOBER 2021

- ♣ Hospitality Webinar series 12.0 On "Overview of the Legal Aspects in the Hospitality Industry" by Dr. Manisha Shukla, Associate Professor, BVIMS
- ♣ Guest Lecture on Grooming by Ms. Soni Kamthan for First Year Students
- ♣ Guest Lecture by Alumna, Chef Prachi Chavan, Chef de Partie, Sodexo
- ♣ Guest Lecture on Body Language by Ms. Soni Kamthan for First Year Students

NOVEMBER 2021

- ♣ Online Poster Competition organized on the Occasion of India's 75 Years of Independence
- ♣ NMMC Staff Briefing Students about Creating Voters Id
- ♣ Guest Lecture by Chef Gopi Chandran, Executive Chef Sopwell House , United Kingdoms

DECEMBER 2021

- ♣ Tandoor and Halwai Workshop conducted by Chef Ramesh B Mane, Head Chef , Galaxy
- ♣ Webinar - Introduction to Housekeeping Department and Front Office Department by Mr. Victor Rage, Assistant Manager, Housekeeping, JW Marriott, Sahar
- ♣ Vegetable/Fruit Carving Workshop by Chef Firoz Khan
- ♣ Display Board Competition
- ♣ Industrial Visit to Sula Vineyard, Nasik

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Research
Publications

BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES



अतुल्य! भारत
Incredible India

CERTIFICATE

This is to certify that

Mr. Aniket V. Sarode

Of **Bharati Vidyapeeth College of Hotel and Tourism Management Studies** has Published and Presented research paper on topic **A comprehensive study on social media as a marketing tool in promoting tourism** during the International E-Conference-Gen Next Hospitality-“Fostering Research, Innovation and Entrepreneurship”(IC-GNH) 2021, organized by Institute of Hotel Management, Bhopal on 7-8th October 2021.

Conference Convener

Prof. (Dr.) Anand Kumar Singh

Organizing Secretary

Mr. P.K. Modi



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CERTIFICATE

This is to certify that

Mr. Harshal Athnikar

Of **Bharati Vidyapeeth College** has Published and Presented research paper on topic **Research Study on “Customer satisfaction leading to Brand Loyalty in Hotel Industry.”** during the International E-Conference-Gen Next Hospitality-“Fostering Research, Innovation and Entrepreneurship”(IC-GNH) 2021, organized by Institute of Hotel Management, Bhopal on 7-8th October 2021.

Conference Convener

Prof. (Dr.) Anand Kumar Singh

Organizing Secretary

Mr. P.K. Modi

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CERTIFICATE

This is to certify that

Maxim Aleckal John

Of Nims College Rajasthan, Jaipur has Published and Presented research paper on topic **Health and wellness Tourism in Pandemic Times** during the International E-Conference-Gen Next Hospitality-"Fostering Research, Innovation and Entrepreneurship"(IC-GNH) 2021, organized by Institute of Hotel Management, Bhopal on 7-8th October 2021.

Conference Convener

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SEMINARS & WORKSHOPS ATTENDED BY FACULTY



AJEENKYA
D Y PATIL UNIVERSITY
THE INNOVATION UNIVERSITY

School of
Hotel
Management

Certificate of Participation

This Certificate is presented to

Aniket V Sarode

For participating in webinar on the Topic "Research Methodology in Hotel & Hospitality Management" Organized by Ajeenkya DY Patil University, School of Hotel Management.
Date: 13th July 2021


 Hridayash Deshpande
Vice Chancellor
Ajeenkya DY Patil University


 Sandip Tapkir
HOD School of Hotel Management
Ajeenkya DY Patil University



LALA LAJPATRAI COLLEGE OF COMMERCE & ECONOMICS
Lala Lajpatrai Marg, Mahalaxmi, Mumbai-400034

B.A.F DEPARTMENT

Certificate of Participation

awarded to

Mr. Aniket .V. Sarode

of Lala Lajpatrai College for attending the 2-days National Level Workshop on **ENTREPRENEURSHIP IN FINANCIAL MARKETS**, organized by the B.A.F Department .


 Dr. Neelam Arora
Principal


 Dr. Minum Saksena
Convener

12th & 13th July, 2021.


Bharati Vidyapeeth's
Institute of Management Studies and Research
 Navi Mumbai.

Certificate of Participation

This is to certify that,

Mr./Ms. **Mr. Aniket V. Sarode** of

Bharati Vidyapeeth College of Hotel and Tourism Management Studies has participated in the

Online Research Development Program

"How To Be Safe From Fake, Cloned, And Predatory Journals In Research Publications"

held on, 21st August 2021 .


 Dr. Anjali Kalse
I/C Director
Bharati Vidyapeeth's Institute of Management Studies & Research, Navi Mumbai


 Dr. Vilasrao Kadam
Regional Director
Bharati Vidyapeeth's Educational Complex, Navi Mumbai



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Tel. 235183 / 23520261 (website : nsseducation.org, email : nsscomm@gmail.com)



CERTIFICATE

This is to certify that Dr./Mr./Mrs./Ms. **Aniket V. Sarode**

of **Bharati Vidyapeeth College of Hotel and Tourism Management Studies**

has participated in Online International Webinar on **"Research Methodology in Social Sciences "** held on Tuesday, 24th August 2021 (From 01.30 p. m onwards) jointly organized by Dept. of Accountancy and Dept. of Commerce in association with IQAC of N.S.S. College of Commerce and Economics, Tardeo, Mumbai.


 Dr. Dhiraj Ovhal
Convener
IQAC Coordinator


 Asst.Prof. Mezbah Khan
Convener
Dept. Accountancy


 Dr. Shamim Sayed
I/C Principal


 Dr. Vishwajit Kadam
PRO-VICE CHANCELLOR
MINISTER OF STATE FOR COOPERATION
AGRICULTURE, SOCIAL JUSTICE, FOOD,
CIVIL DEVELOPMENT AND RURAL ANGSTAL
LANGUAGE, MAHARASHTRA STATE


BHARATI VIDYAPEETH
INSTITUTE OF PHARMACY
 Sector-8, CBD Belapur, Navi Mumbai-400614


 Hon'ble Dr. Patangrao Kadam
B.A., LL.B., Ph.D.
Founder : Bharati Vidyapeeth,
Pune.

CERTIFICATE OF PARTICIPATION

"Sapling Plantation Drive 2021"

This is to certify that **Aniket V Sarode**

has actively participated in **"Sapling Plantation Drive 2021 "** organized from 30th August 2021 to 05th September 2021 on the occasion of 75th Independence Day & 36th Anniversary Celebration of Bharati Vidyapeeth Institute of Pharmacy.


 Mrs. Nirmal M. Kasekar.
PRINCIPAL
BVOP, CBD, Navi Mumbai.


 Dr. Vilasrao J. Kadam
DIRECTOR
Bharati Vidyapeeth Navi Mumbai complex
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Women Development Cell

under the aegis of

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CERTIFICATE OF PARTICIPATION

awarded to

Ms. Aniket V Sarode

of Bharati Vidyapeeth College of Hotel and Tourism Management Studies for participating in the National Level Webinar on **"HAPPINESS THROUGH WORK-LIFE BALANCE"**


 Dr. Neelam Arora
Principal


 Dr. Mahalakshmi Kumar
WDC Convener

07th September, 2021

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SEMINARS & WORKSHOPS ATTENDED BY FACULTY



CONTRIBUTED BY ALUMNUS CHEF VIPUL KOLI

CURRENTLY PURSUING INTERNSHIP WITH Signia by Hilton and Waldorf Astoria, USA

1.THE BASIC RISOTTO

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

1 part rice = 4 -5 parts stock

INGREDIENTS

100gm Arborio rice

500 ml Good homemade chicken stock

About ½ cup chopped onion/ shallot.

15 gms Butter(unsalted if possible)

70 ml white wine

About 50 gms Grated Parmigiano reggiano.

1 Tbsp oil

1tbsp chopped parsley

Salt

METHOD

1| Gather all the ingredients, simmer the stock and keep it hot.

2| In a pan heat some oil, sweat the onion until translucent, no browning is accepted.

3| Then toast the rice for a few minutes and add in the wine, allow it to cook off and reduce, the creaminess of the rice can be seen instantly.

4| Once done add in the stock one ladle at a time. Do not add new stock until the earlier had been reduced nicely. In total it shall take nearly all the stock.

5| Taste for doneness and it shall have a slight bite to it, Al dente is achieved. Add the cubed butter and mix in, once incorporated add in the parmesan and finish with parsley.

6| Serve it with some more parmigiano on top as garnish.



CONTRIBUTED BY ALUMNUS CHEF VIPUL KOLI

CURRENTLY PURSUING INTERNSHIP WITH Signia by Hilton and Waldorf Astoria, USA

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

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

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

INGREDIENTS

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

Crust:-

3-4 tbsp toasted chopped pistachio

2-3 tbsp grated parmesan

1 tbsp chopped parsley

1tsp chopped sage

Pepper

Sauce:-

500ml brown stock

1 shallot/ 1 small onion finely chopped

4-5 finely chopped cloves of garlic.

10gms Beurre manie

10 gm butter

Mashed potatoes:-

2 medium size potatoes

40gm cold cubed Butter

Salt and pepper.

Parsley, sage, basil
salt and sunflower oil



METHOD

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

STUDENTS CORNER



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CONTRIBUTED BY ALUMNUS CHEF VIPUL KOLI

CURRENTLY PURSUING INTERNSHIP WITH Signia by Hilton and Waldorf Astoria, USA

3. FENNEL ICE CREAM

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

INGREDIENTS

200ml Double cream

100ml Full fat Milk

2 egg yolks

70gm sugar(5 tbsp)

1/2tsp Vanilla essence For the egginess

3-4 tbsp lightly toasted fennel seeds

Stabilizers like Gms and cmc are optional

NOTE:- Do not add any water at any stage it results in crystalization instead of creaminess....

METHOD

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

1| The base is a custard made with cream milk sugar and eggs, Simmer the cream and milk in a pot with the fennel seeds , whisk the sugar with egg and vanilla untill creamy and pale, slowly pour in the warm milk and cream mixture, do not stop whisking.

2| Allow it to cool a bit, cling wrap it remember to cover it as such the surface is covered by the wrap no air shall be remaining between the layer.

3| Chill it for atleast 5-6 hours.

4| Set up the churner , the churner bowl has to be freezed 1 day prior.

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

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



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



CONTRIBUTED BY AJAY BUDKE, ASSOCIATE PROFESSOR, BVCHTMS

DIVERSITY IN INDIAN CUISINE THE EFFECT OF GEOGRAPHY AND VARIOUS INFLUENCES

Indian food is one of the tastiest in the world. There is no homogeneity of flavour between North and South or East and West but rather, a wealth of flavours that is simply staggering. Culinary diversity is one of India's treasures. This diversity in Indian cuisine is the result of various factors. India's geography plays very important role in this. Our climate, soil and location is best to cultivate any kind of raw material used in any cuisine. In this article I have tried to highlight those factors which has diversified our cuisine.

There is so much to Indian cuisine that one should rather talk of "Indian Cuisines". Each region offers their own culinary distinctive characteristics and numerous traditional dishes.

Indian Geography Landscape and Climate

India has long been known as the spice bowl of the world, and other countries in south-east Asia (Malaysia and Thailand) also occupy an important place in the history of the spice trade. The use of premium quality spices like black peppercorns, cinnamon, cardamoms, nutmeg, and saffron was a normal long established way of life, in these sun drenched and monsoon fed lands. It was the value of these exotic spices that lured traders and merchants, among them Arabs, English, Dutch, Portuguese, French, and Spanish to the area.

India is nearly 1.3million square miles in size, a vast subcontinent. It is a federal union of states, comprising of 28 states and 7 union territories, all with their own unique cooking traditions and tastes.

The landscape varies from city to city. The regionality of the cuisine is also affected by the vastly differing landscape which influences what can be grown. The north is mountainous flat and fertile, while the south is lush green and tropical.

The climate is also a factor, in the colder northern states warming, aromatically spiced dishes are eaten, which would include meat, wheat, chillies, and ghee. Whereas in the intense heat of southern India, the food is lighter and uses more vegetables, rice, coconut, and black pepper. Fish and rice is an important part of the diet in the East, while west Indian food tends to use fresh vegetables, dairy products and lentils and peas, and will be hot and spicy.



University of Mumbai

BHARATI VIDYAPEETH

FACULTY CORNER

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

Foreign and Religion Influences

The influences of many foreign settlers, traders, pilgrims and invaders over the years have given rise to new cooking styles, methods and ingredients in Indian cuisine, which are still in practice and used today. The most important is probably the Mughals who invaded India in 1526. They brought their favourite dishes and cooking methods to the north Indian states, and the fusion of these with Indian staples and local foods led to the evolution of Mughlai cuisine. Meat was introduced and transformed into delicate kormas and fragrant biryanis.

They also introduced the tandoor, a clay oven, originally from Egypt to India. This helped produce a variety of meat dishes and breads like spicy kebabs, tandoori chicken, chicken tikka, and tandoori rotis. The Moguls also introduced a selection of exotic fruit and nuts to the established cooking traditions of Kashmir and Punjab.

The first Europeans to arrive in Indian were the Portuguese in 1498, they colonized three western coastal areas, Goa being the most famous. They introduced ingredients such as chilies, peppers, tomatoes and cashew nuts. They have certainly left their mark on the cuisine of Goa, with a variety of fish and pork dishes. Vindaloo is Goa's most famous export, but its origins are in fact Portuguese. In the 16th century, when the Portuguese traders embarked on their long voyage to India, they carried pork, preserved in vinegar, garlic and black pepper. The word vin comes from vinegar and aloo is derived from alho, the Portuguese word for garlic.

The British colonialists of the Raj arrived in India in 1599, initially for a share of the wealth from the trade in spice. By 1850 they established the East India Company in Calcutta (Kolkata), which became an important trading post for the British. The British left dishes in their wake, the most popular chicken jhalfrizi which originated in Calcutta, where Indian chefs during the British Raj used leftover cold meat, generally from the Sunday roast and stir fried it with spices. They also introduced cabbages and runner and broad beans into Indian cooking.

The Parsis arrived in India in the seventh century after fleeing religious persecution in Iran, and settled on the west coast in Gujarat and Bombay (Mumbai). They are a small community but have nonetheless contributed significantly to Indian culture. Parsee food tends to be hot, sweet and sour, and the lamb dhansak is a famous Parsee dish traditionally served on special occasions.

The French came to India in 1769, and by 1851 they set up a trading post in Pondicherry a coastal town south of Madras (Chennai). They introduced a fusion of eastern and western ingredients and spices into the local style of cooking. The Syrian Jews were the first traders to arrive in India almost 2500 years ago in 562BC. They settled in Cochin the capital of Kerala, and became known as the Cochin Jews. They brought with them their Middle Eastern style of cooking.



University of Mumbai

BHARATI VIDYAPEETH

FACULTY CORNER

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

India has a population of nearly 1.2 billion. Within this population there are five major faiths, Hindus forming the majority of 80%, followed by 10% Muslims, the other 10% is made up of Sikhs, Christians, Buddhists, Jain and other.

Half of the Hindu population of India are vegetarians, whilst the other religions are a mixture of meat eaters and vegetarians.

Ayurveda is the traditional system of healing practised in India. It is a Sanskrit word derived from two roots, ayu and vid, meaning 'life' and 'knowledge'.

For centuries Indians have believed that food should be eaten not only for the taste but also to help cure emotional, physical and mental ailments.

Ayurveda is the science of diet, health and healing, it is a complete system, with a variety of different components, ayurvedic medicine is one and many Indian cooks have an instinct for what ingredients to add to a dish to help alleviate certain problems.

As food plays an important part in all our lives, this way of diet and healing has now become popular all over the world, because the chemical balance provided by what we eat aids healing and promotes good health and well being.

Ayurvedic healers believe there are six basic tastes – sweet, sour, salty, pungent, bitter, and astringent, and each of these tastes helps in healing specific problems.

Other components of ayurveda include astronomy, meditation, yoga, colour therapy, massage, aromatherapy, breathing exercises, and a lot more.

VARIOUS FOOD STUFFS OF OURS BUT CREATOR IS SOME ONE ELSE

1. **Gulab Jamun** - Indian dessert gulab jamun as the king of sweets but it is commonly known now that it is not Indian but actually Persian. It comes from the Persian words: 'gol' (flower) and 'ab' (water). The actual Persian dish was known as 'luqmat al qadi' which was prepared by soaking the khoya balls in honey syrup and then having them drizzled with sugar.
2. **Samosa** - India's favourite street food BUT not Indian. Chai-samosa is almost every other Indian's favourite snack but it turns out, samosas actually originated in the Middle East before the 10th century. It was originally called as a 'sambosa', and was introduced to Indians by traders from Central Asia circa 14th century.
3. **Daal Bhat** - One of the most common dishes on any Indian FAMILY, it is not Indian. Daal bhaat originated from Nepal and even though, the dish is cooked in almost all Indian states.
4. **Rajma** - Every Punjabi household has Rajma-chawal on Sundays but the truth is that the dish is not even India, It was actually introduced to India from Portugal and then the Mexicans introduced the

concept of soaking and boiling it. However, we definitely created our version with thick rajma gravy prepared with chopped onions, garlic, tomatoes and other spices.

5. **Chicken Tikka Masala** - A popular Punjabi dish, this one has its roots going all the way back to Glasgow, Scotland. It was an improvisation of the dry chicken prepared on the request of a customer by the chef Ali Ahmed in Glasgow in the year 1971.
6. **Filter Coffee** - South India's popular 'kaaphi' is actually not even Indian. This hot beverage actually originated in the Yemen region. Filter Coffee is said to have been introduced to India by Sufi saint Baba Budan who discovered it while on a pilgrimage to Mecca. The saint had carried along seven coffee beans from Mocha, Yemen to India.
7. **Vindaloo** - This one will not come as a surprise since Vindaloo is part of Goan cuisine and the coastal Indian state was colonised by the Portuguese. The name Vindaloo comes from Portuguese origins from 'carne de vinha d'alhos', a Portuguese meat dish of pork marinated in wine and garlic.
8. **Jalebi** - This popular street dessert actually originated in the Middle East. It was originally named 'zalabiya' (Arabic) or 'zalibiya' (Persian). Now, we have different versions of this dessert combined with other Indian sweets. Rabdi jalebi, anyone?
9. **Naan** - naan's roots lie with Persians who colonised India. Despite us devouring butter naan, garlic naan, stuffed naan, etc with a great accompaniment of curries and gravies, the dish is actually not even Indian.
10. **Biryani** - This rice-based dish is a favourite among people all over the country. From the streets of Kolkata to the Nawabi lanes of Lucknow, However, despite being a popular dish in almost every state of the country, Biryani is actually not Indian. It has its origin in Persia and not India. The dish has its roots in the Persian word 'birian' which means 'fried before cooking'.

2nd July 2021

Webinar – ‘Bean to Bar’ by Chef Vivek Kadam
Executive Pastry Chef, ITC Grand Maratha

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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES
NAVI MUMBAI



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GUEST LECTURE



University of Mumbai



WEBINAR
"BEAN TO BAR"
BY
CHEF VIVEK KADAM
Executive Pastry Chef
ITC Grand Maratha



ON MS TEAMS

2ND JULY FRIDAY
2021 at 11 am

<http://chtms.bharatividyaapeeth.edu>

JULY 2021
Insight



University of Mumbai

BHARATI VIDYAPEETH

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3rd July 2021

Webinar on Hospitality Series 1.0 on Ayurveda Cuisine

By Dr. Viraj Nimbalkar

Ayurveda Physician

Taj Hotels, Resorts & Palaces

BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

NAVI MUMBAI



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PRESENTS
SERIES 1.0

WEBINAR ON HOSPITALITY



University of Mumbai

अयुर्वेद पांशेने



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कोण



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personal benefits



Dr. Viraj Nimbalkar

Ayurveda Physician

Taj Hotels, Resorts & Palaces



ON MS TEAMS

3RD JULY SATURDAY
2021 at 11 am

<http://chts.bharativedyapeeth.edu>

BHARATI VIDYAPEETH'S

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

5th July 2021

We are proud to announce that BVCHTMS, Navi Mumbai has been Ranked 12th Amongst Top Private Hotel Management Institutes in India, by Outlook. We truly appreciate this recognition! Thanks to the support of the top management & co-operation of the Teaching, Non-Teaching Staff and Students

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05 JULY 2021 25 Years of Outlook

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India's Top Hotel Management Institutes In 2020

Outlook's annual ranking of India's top Hotel Management Institutes for 2020 to help students make an informed choice

Rank 2020	Institute Type	Name of Institute	State	Academic & Research Excellence	Industry Interface & Placement	Infrastructure & Facilities	Governance & Admissions	Diversity & Outreach	Overall Score(1000)
1	Govt.	INST. OF HOTEL MGMT. CATERING & NUTRITION, PUSA, DELHI	Delhi	122.79	272.81	220.65	94.17	144.24	853.86
2	Govt.	Institute of Hotel Management Mumbai	Maharashtra	120.89	261.48	192.95	96.62	133.76	808.69
3	Govt.	Institute of Hotel Management Bangalore	Karnataka	118.98	259.36	206.2	81.21	136.46	802.23
4	Govt.	Institute of Hotel Management, HYDERABAD	Telangana	102.9	239.15	215.3	88.61	123.32	769.31
5	Govt.	Institute of Hotel Management CHENNAI	Tamil Nadu	113.46	224.28	204.68	83.42	119.15	744.98
6	Govt.	Institute of Hotel Management, LUCKNOW	Uttar Pradesh	102.44	201	213.03	96.44	66.26	679.15
7	Govt.	Institute of Hotel Management, KOLKATA	West Bengal	80.07	158.88	225.98	73.01	88.8	626.73
8	Govt.	Institute of Hotel Management, BHOPAL	Madhya Pradesh	88.89	145.74	227.58	52.49	64.26	618.96
1	Pvt.	WELCOMGROUPO GRAD. SCHOOL OF HOTELADMIN, MANIPAL	Karnataka	123.33	276.48	221.23	79.26	135	835.3
2	Pvt.	ARMY INST OF HOTEL MGMT & CATERING TECH, BENGALURU	Karnataka	111.09	190.65	204.63	93.53	73.64	673.53
3	Pvt.	BANARASIDAS CHANDIYALAINST. OF HOTEL MGMT & CATERING TECH, NEW DELHI	Delhi	112.47	134.4	214	112.65	79.79	653.31
4	Pvt.	CHITKARA SCHOOL OF HOSPITALITY, RAIPURA	Punjab	75.27	166.2	213.03	90.56	63.09	600.14
5	Pvt.	DEPT OF HOTEL MGMT, CHRIST UNI, BENGALURU	Karnataka	106.37	134.67	214.13	88.14	64.26	607.56
6	Pvt.	AMITY SCHOOL OF HOSPITALITY, NOIDA	Uttar Pradesh	84	145.83	193.73	78.56	89.78	591.89
7	Pvt.	SCHOOL OF HOSPITALITY & TOURISM STUDIES, D. Y. PATIL UNIVERSITY, NAVI MUMBAI	Maharashtra	104.48	156.33	184.15	98.75	43.56	587.26
8	Pvt.	CHANDIGARH UNIVERSITY - UNIVERSITY INSTITUTE OF TOURISM AND HOSPITALITY MANAGEMENT	Punjab	107.03	114.9	221.3	109.58	29.15	581.95
9	Pvt.	BHARATI VIDYAPEETH INST. OF HOTEL MGMT & CATERING TECH, PUNE	Maharashtra	106.73	128.79	202.95	81.02	60.69	580.17
10	Pvt.	SRM INSTITUTE OF HOTEL MANAGEMENT, CHENNAI	Tamil Nadu	104.96	146.97	167.4	87.54	70.05	576.92
11	Pvt.	AIMS SCHOOL OF HOSPITALITY AND TOURISM, BENGALURU	Karnataka	113.16	127.86	188.4	99.32	42.75	571.49
12	Pvt.	BHARATI VIDYAPEETH INST. OF HOTEL MGMT & CATERING TECH, NAVI MUMBAI	Maharashtra	101.49	136.44	213.4	84.33	32.12	567.78
13	Pvt.	SRI RAMAKRISHNA COLLEGE OF ARTS & SCIENCE COIMBATORE	Tamil Nadu	78.23	167.07	190.95	84.2	41.93	562.37

10th July 2021

**Webinar on Hospitality Series 2.0 by
BVCHTMS Alumni**

Chef Sanket Jagtap, Sous Chef with Sodexo

**Ms. Shraddha Padwal, Assistant Waiter, Royal Caribbean International
on "Career as a Chef" & "Career in F&B Service in the Cruise Industry"**

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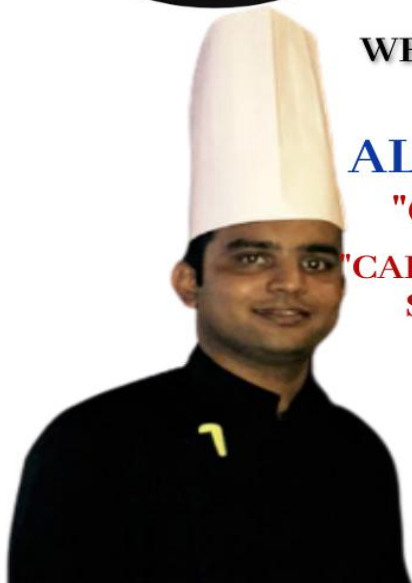
WEBINAR ON HOSPITALITY SERIES 2.0

PRESENTED BY

ALUMNI OF BVCHTMS

"CAREER AS A CHEF"

**"CAREER IN FOOD & BEVERAGE
SERVICE IN THE CRUISE
INDUSTRY"**



**CHEF SANKET JAGTAP
SOUS CHEF
SODEXO**

YEAR OF PASSING - 2011



ON MS TEAMS

**10TH JULY 2021
SATURDAY 11 AM**



University of Mumbai



**MS. SHRADDHA PADWAL
ASSISTANT WAITER
Royal Caribbean International**

YEAR OF PASSING - 2018

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JULY 2021
Insight



University of Mumbai

BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

17th July 2021

**Guest Lecture on Wine Appreciation by
Mr. Divyanshu Dwivedi, Beverage Educator and Consultant**

**BHARATI VIDYAPEETH
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NAVI MUMBAI**



**GUEST LECTURE ON
"WINE APPRECIATION" BY**

**Mr. Divyanshu Dwivedi
BEVERAGE EDUCATOR & CONSULTANT**

**Advanced Level 3 Certified Wine & Spirit
Specialist from WSET London**

**Certified Whisky Ambassador and
Cicerone Certified Beer Server**

**Tea Sommelier with Qualifications from
Asian School of Tea & International Tea
Academy**



University of Mumbai

ON MS TEAMS

**13TH JULY TUESDAY
2021 at 11.45 am**

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info.chts@bharativedyapeeth.edu, alumni.chts@bharativedyapeeth.edu

13th July 2021

Webinar on Hospitality Series 3.0

Ms. Anuja Laghate

Head Human Resources Compliance and Regulatory,
Meunzer Bharat Pvt. Ltd on
“Waste to Wealth”



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Hospitality Series 3.0
Guest Lecture on
'Waste To Wealth'
by Ms. Anuja Laghate

Head, Human Resources
Compliance and Regulatory
Muenzer Bharat Pvt. Ltd



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17th July 2021
Saturday at 11 am

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JULY 2021
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19th July 2021

Webinar on Hospitality Series 4.0

Chef Kamlesh Salve

Executive Chef

The Mirador on "Indian Regional Cuisine"

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NAVI MUMBAI

WEBINAR ON HOSPITALITY SERIES 4.0



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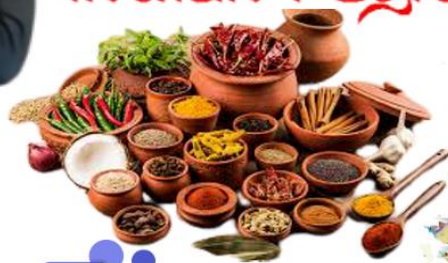
GUEST LECTURE BY

CHEF KAMLESH A. SALVE

EXECUTIVE CHEF

THE MIRADOR

Indian Regional Cuisine



ON MS TEAMS

19TH JULY 2021
MONDAY 3 PM



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19th July 2021

Webinar on Hospitality Series 5.0

Mr. Edwin Saldanha, Concierge Manager, Claridges, New Delhi;

Mr. Maxim Mascaranhas, Chief Concierge, ITC Maratha;

Mr. Nilesh Belapallu, Concierge Manager, St. Regis

& BVCHMS Alumna, Ms. Mrunali Patil, Concierge, Four Seasons

"CONCIERGE .. A Stepping Stone to a Successful Hotelier"

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NAVI MUMBAI

HOSPITALITY WEBINAR
SERIES 5.0

CONCIERGE..
A STEPPING STONE TO A
SUCCESSFUL HOTELIER

MONDAY
JUL 19
11 AM

MR. EDWIN SALDANHA
PRESIDENT LES CLEFS D'OR INDIA

MR. MAXIM MASCARENHAS
CHIEF
CONCIERGE
ITC MARATHA

MR. NILESH BELAPALLU
CONCIERGE
MANAGER
ST. REGIS

MR. EDWIN SALDANHA
CONCIERGE
MANAGER
CLARIDGES,
NEW DELHI

MS. MRUNALI PATIL
CONCIERGE
FOUR SEASONS
AN ALUMNA
OF BVCHMS

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20th July 2021

Webinar conducted by KMW

King Metal works

Technical Information on the

Various Utensils and Equipment of the Kitchen



TECHNICAL INFORMATION PRESENTATION

Delicious Meals are prepared by **Chefs** in different utensils!

F & B managers oversee food preparation, portion sizes, and the overall presentation of food using tableware, buffet ware.

Purchase managers make sourcing strategies and purchase as per design and plan.

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Which material, powder coating, plating is food grade?
How to check the durability, safety, food hygiene of the utensils?
correct way to clean them?

King Metal works, Mumbai will be conducting exclusive training session for all those future Hospitality professionals who are curious to know how Stainless Steel and Aluminum products are manufactured & its technical information.

We will be providing certificate to those student who participates in online technical information presentation as per college schedule
dated 20th July 2021 Timing - 3 PM To 4 PM

So Grab this opportunity and make yourselves stand out in the crowd and be more informative for Stainless Steel and Aluminum products

Certificate to all Participants

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Tel.: +91 22 45275751 Email: sales@kingmetal.com Website: www.kingmetal.com
Manufacturing Units: Andheri (Mumbai) & Vasai (Palghar)



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TOURISM MANAGEMENT
STUDIES
NAVI MUMBAI

TUESDAY
20 JULY
3 PM TO 4 PM



King Metal Works

21st July 2021

Webinar on Hospitality Series 6.0

Chef Parag Kandarkar,
Sous Chef, Bakery/Pastry, Hyatt Pune
on "Career in Bakery and Confectionery"



BHARATI VIDYAPEETH
COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES
NAVI MUMBAI



Hospitality Webinar Series 6.0

Guest Lecture on

**CAREER IN BAKERY &
CONFECTIONERY**

By **CHEF PARAG KANDARKAR**

**SOUS CHEF BAKERY - PASTRY
HYATT, PUNE**



University of Mumbai

**WEDNESDAY,
21 JULY @ 11 AM**

<http://chtsms.bharatividyaapeeth.edu/>



24th July 2021

Webinar on Hospitality Series 7.0

Ms. Aparna Passi,

Director of Human Resources, JW Marriott, Mumbai Sahar

Mr. Rajen Kanitkar

Director, Third Eye Consulting, Mumbai

"Smart Answers to A Key to Interviews"

and "Global opportunities for Catering Graduates"

MR. RAJEN KANITKAR
DIRECTOR
THIRD ARM CONSULTING
MUMBAI

Ms. APARNA PASSI
Director of Human Resources
JW Marriott, Mumbai Sahar

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**SATURDAY
24 JULY @ 10.30 AM**

**HOSPITALITY WEBINAR
SERIES 7.0**

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University of Mumbai

3rd August 2021

Outlook-ICARE Rankings 2021:

India's Top 30 Private Hotel Management Institutes

BVCHTMS Ranked 12th

10:03 AM Outlook-ICARE ...
gazine.outlookindia.com

Outlook

Rank 2021	12
Name Of Institute	BHARATI VIDYAPEETH, INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, NAVI MUMBAI
Academic & Research Excellence (150)	102.83
Industry Interface & Placement (300)	138.42
Infrastructure & Facilities (250)	219.3
Governance & Admissions (150)	84.35
Diversity & Outreach (150)	37.37
Overall Score (1,000)	582.27

Rank 2021	13
Name Of Institute	INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT, NEW DELHI
Academic & Research Excellence (150)	81.25
Industry Interface & Placement (300)	168.51
Infrastructure & Facilities (250)	195.36
Governance & Admissions	86.85

10:04 AM Outlook-ICARE ...
gazine.outlookindia.com

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HERE

Outlook

BUSINESS

Outlook-ICARE Rankings 2021: India's Top 30 Private Hotel Management Institutes

Outlook's annual ranking of India's best private hotel management institutes (in partnership with ICARE) can help students make an informed choice

f t w b



AUGUST 2022
Insight



University of Mumbai

BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

6th August 2021

Webinar on Sommellerie as a Career by Mr. Gagan Sharma



University of Mumbai



Since 1992

Ranked 12th amongst Hotel Management
Colleges In India OUTLOOK-Icare
rankings 2021

Outlook

THE FULLY LOADED MAGAZINE

*Bharati Vidyapeeth College of
Hotel & Tourism Management Studies Present*

Webinar On

Sommellerie as a Career - Not Just Wines

**with Mr. Gagan Sharma
organized by Indulge India**

6th
AUG
3:30 pm

SPECIALIZATIONS

- WSET Diploma in Wines and Spirits, UK
- Certified Sommelier, Court of Master Sommeliers, UK
- French Wine Scholar, WSG, USA - India's First
- Australia A+ Wine Educator, AUSTRALIA
- Head, Indian Sommelier Championship, INDIA
- Creator - Young Sommeliers' Olympiad, INDIA
- Director, Institute of Wine + Beverage Studies, INDIA



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AUGUST 2022
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BHARATI VIDYAPEETH

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7th August 2021

Webinar on Hospitality Series 8.0

**Ms. Soni Kamthan,
Training Hospitality Professionals for the Last 25 Years,
on "Essence of Personality Development"**

**BHARATI VIDYAPEETH
COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES
NAVI MUMBAI**

HOSPITALITY WEBINAR SERIES 8.0

GUEST LECTURE ON

ESSENCE OF PERSONALITY DEVELOPMENT



University of Mumbai



MS. SONI KAMTHAN

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Hospitality Professionals
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SATURDAY, 7 AUGUST 2021 @10.30 AM

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AUGUST 2022
Insight



University of Mumbai

BHARATI VIDYAPEETH

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14th August 2021

Webinar on Hospitality Series 9.0

by Mr. Robin Fernandes,

Professional Trainer for Karcher

on "Whatever the Cleaning Task We have the Solution"

BHARATI VIDYAPEETH
COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES
NAVI MUMBAI

KÄRCHER HOSPITALITY WEBINAR SERIES 9.0
makes a difference "Whatever the Cleaning Task,
We have the Solution"

Saturday, 14 August 2021
@ 10.30 AM



PRESENTED BY
MR. ROBIN FERNANDES
PROFESSIONAL TRAINER FOR
KÄRCHER



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20th August 2021

Webinar on “Career in Hospitality” By

Dr. Wilson Lukose, Principal BVCHTMS

& Alumni

Mr. Sunilkumar Panda, General Manager, Airways Hotel, Papua New Guinea

Mr. Amol Nerurkar, F & B Manager, Aloft, Delhi



Webinar on

Career In Hospitality

20th August 2021 | 3:30 - 4:30 PM

BVC HTMS Since 1992

Dr. Wilson Lukose
Principal,
Bharati Vidyapeeth College of Hotel & Tourism Management Studies,
Navi Mumbai

Mr. Sunilkumar Panda
General Manager, Airways Hotel
(North Australia region - Papua New Guinea-South Pacific Island)

Mr. Amol Sonu Nerurkar
Food and Beverage Manager,
Aloft Aerocity (Marriott Hotel)

REGISTER NOW

21st August 2021

Webinar on Hospitality Series 10.0 by

Prof. Priyeta Priyadarshini, BVIMSR

on "Introduction to Human Resource Management & Current Human Resource Practices"

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NAVI MUMBAI
HOSPITALITY WEBINAR SERIES 10.0

**Introduction to Human Resource Management
& Current Human Resource Practices**

By
Prof. Priyeta Priyadarshini
Bharati Vidyapeeth
Institute of
Management Studies & Research
Navi Mumbai



University of Mumbai Since 1992

Saturday 21st August
10.30 am to 11.30 am

<http://chts.bharativedyapeeth.edu/>

28th August 2021

Times of India Survey 2021

We are very proud to announce that BVCHTMS, Navi Mumbai been selected as One of the Top Five Hotel Management Colleges in Mumbai. We would like to extend our gratitude to All Students, Alumni, Teaching, Administrative Staff for their valuable support and guidance.

TIMES **TOP EDUCATION INSTITUTES** **AND ALTERNATIVE CAREER SPECIAL** **SURVEY 2021**

POWERED BY **BombayTimes**

Friday, August 27, 2021

SURVEY ON HOTEL MANAGEMENT, FASHION DESIGN, AND ARCHITECTURE INSTITUTES

The objective of this research was to identify and rank Top Institutes in (Hotel Management, Fashion Design and Architecture) Mumbai. The survey had three major modules to arrive at the analysis and final ranking i.e. Desk Research, Perceptual and Factual survey (Participatory Survey)

FACTUAL SURVEY

HOTEL MANAGEMENT

Name	Location	Rank
Institute of Hotel Management, Catering Technology and Applied Nutrition	Dadar West	1
Atharva College of Hotel Management and Catering Technology	Malad West	2
ITM IHM (ITM Institute of Hotel Management)	Kharghar	3
Bharati Vidyapeeth College of Hotel & Tourism Management Studies	CBD Belapur	4
ITM IHM (ITM Institute of Hotel Management)	Andheri West	5

FASHION DESIGN

Name	Location	Rank
INIFD Bandra	Bandra	1
Raffles Design International	Andheri East	2
ITM IDM (ITM Institute of Design and Media)	Andheri West	3
Aditya College of Design Studies	Borivali West	3
Whistling Woods International	Goregaon East	4

ARCHITECTURE

Name	Location	Rank
Aditya College of Architecture	Borivali West	1
Bharati Vidyapeeth College Of Architecture	Navi Mumbai	2
Amity University, Mumbai – Amity School of Architecture & Planning	Panvel	3
St. Wilfred's Institute of Architecture	Panvel	4
CTES College of Architecture	Chembur	5

Rankings are purely arrived based on the Institutes participating in the survey

Survey Methodology continued on Page 2 ▶

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AUGUST 2022
Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

30th August 2021

Hospitality Webinar series 11.0 On

"New Normals of Hotel Industry"

by Mr. Ranjeet Singh,

Front Office Manager Taj City Center Gurugram (TCCG)



**Bharati Vidyapeeth College of Hotel
& Tourism Management Studies.
CBD Belapur Navi Mumbai
Presents**

**Webinar on Monday 30th August 2021
@ 3:00 pm**

Hospitality Webinar Series 11.0

**"New Normals of Hotel
Industry"**

Presented by

Mr. Ranjeet Singh.

Front Office Manager

Taj City Center

Gurugram (TCCG)



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August 2021

Rs. 50,000 Paid to Staff who were suffering from COVID-19 through Bharati Vidyapeeth Insurance Policy



3rd to 5th September 2021

Chef Aditya Joshi participated as a Jury Member in the Maharashtra
State Skills Competition organized by
Maharashtra State Skill Development Society



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5th September 2021

**31 DLLE Students of BVCHMS participated in
"Sapling Plantation Drive 2021"
organized by Bharati Vidyapeeth Institute of Pharmacy**



15th September 2021

Swacchta Pakhwada, Indiatourism Mumbai proposes to organise a “Poster Making and Slogan Writing Competition” to create awareness on the importance of keeping the tourist places and monuments clean with focus on “Health and Sanitation” particularly keeping in mind COVID -19 situation – 34 DLLE Students participated in the Competition



21st September 2021

F&B Service Training Session conducted by Assistant Professor, Saurabh Singh Chandel for Bharati Vidyapeeth Dental College and Hospital Staff, Navi Mumbai



22nd September 2021

F&B Service Training Session conducted by Assistant Professor, Rohan Shivekar for Bharati Vidyapeeth Architecture College Staff, Navi Mumbai



25th September 2021

30th Orientation Program

Chief Guest – Dr Pawan Agrawal

Founder & President

KamalaBai Educational and Charitable Trust



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NAVI MUMBAI



CHIEF GUEST

DR. PAWAN AGRAWAL

FOUNDER & PRESIDENT

KAMALABAI EDUCATIONAL & CHARITABLE TRUST

MOTIVATIONAL SPEAKER, AUTHOR,
EDUCATIONIST, BUSINESS CONSULTANT,
ENTREPRENEUR

<http://chts.bharatvidyapeeth.edu/>

WELCOMES
STUDENTS & PARENTS
30TH ORIENTATION
SATURDAY
25TH SEPTEMBER
10.30 AM

ON 
MICROSOFT TEAMS



University of Mumbai

OCTOBER 2022
Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

16th October 2021

Hospitality Webinar series 12.0 On

"Overview of the Legal Aspects in the Hospitality Industry"

by Dr. Manisha Shukla, Associate Professor, BVIMSR



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NAVI MUMBAI

HOSPITALITY WEBINAR SERIES 12.0

OVERVIEW OF THE LEGAL ASPECTS IN THE HOSPITALITY INDUSTRY

GUEST LECTURE By

DR. MANISHA SHUKLA

ASSOCIATE PROFESSOR

**Bharati Vidyapeeth
Institute of Management Studies
& Research , Navi Mumbai**



University of Mumbai

SATURDAY, 16TH OCTOBER 2021
12.30 PM to 1.30 PM

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23rd October 2021

Guest Lecture on Grooming by Ms. Soni Kamthan for First Year Students

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GUEST LECTURE

GROOMING STANDARDS
ESSENTIAL FOR THE
HOSPITALITY INDUSTRY

BY
MS. SONI KAMTHAN
Training
Hospitality Professionals
for 25 years



<http://chtms.bharativedyapeeth.edu/>
SATURDAY, 23 OCTOBER @10.30 AM

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BHARATI VIDYAPEETH

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23rd October 2021

Guest Lecture by Alumna




Chef Prachi Chavan, Chef de Partie, Sodexo

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College of Hotel & Tourism Management Studies
Sector 8, CBD Belapur, Navi Mumbai - 400614

GUEST LECTURE
BY
Chef Prachi Chavan
CHEF DE PARTIE, SODEXO

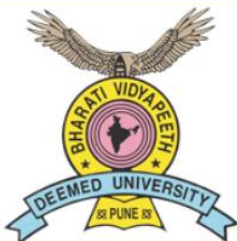
ALUMNA OF BVCHTMS (2007-2010)

CHEF PRACHI WILL TALK ON

-  **MY JOURNEY AS A CHEF**
-  **ATTRIBUTES OF A CHEF**
-  **HACCP AND ITS PRINCIPLES**



SATURDAY, 23RD OCTOBER @ 5 PM TO 6 PM



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OCTOBER 2022
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BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

30th October 2021

Guest Lecture on Body Language by Ms. Soni Kamthan for First Year Students

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GUEST LECTURE

BODY LANGUAGE
ESSENTIAL FOR THE
HOSPITALITY PROFESSIONAL

BY
MS. SONI KAMTHAN
Training
Hospitality Professionals
for 25 years



<http://chtms.bharatividyaapeeth.edu/>
SATURDAY, 30 OCTOBER @10.30 AM

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14th November 2021

Online Poster Competition

organized on the Occasion of India's 75 Years of Independence



Bharati Vidyapeeth College of Hotel & Tourism Management Studies
C.B.D Belapur, Navi Mumbai
www.chtms.bharativedyapeeth.edu

IS ORGANIZING

**ONLINE POSTER COMPETITION DEPICTING INDIAN FREEDOM MOVEMENT
ON THE OCCASION OF 75TH YEAR OF INDEPENDENCE**

Rules

- Only 1 entry per participants
- Poster should be handmade & relevant to the theme
- You will be assessed on the basis of your creativity and content.
- Age Group of 15 yrs to 18 yrs - Need to submit their college ID or Aadhar card
- All participants will be awarded with E-Certificates and winners will be awarded with surprise prizes
- Participant found violating above rules shall be disqualified
- Send scanned copy of your poster
- All entries with age proof should be mailed on ajay.budke@bharativedyapeeth.edu before 4th November 21
- Winners will be announced on 14th Nov 2021

For any queries, kindly contact on - 9930371660

Coordinators- Prof. - Pranali Padalkar
Prof. - Ajay Budke

Convenor- Dr. Wilson Lukose

Register Now:
Click Here
Free Registration

24th November 2021

NMMC Staff Briefing Students about Creating Voters Id



NOVEMBER 2022
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25th November 2021

**Guest Lecture by
Chef Gopi Chandran**

Executive Chef Sopwell House , United Kingdoms



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3rd December 2021

Tandoor and Halwai Workshop conducted by
Chef Ramesh B Mane
Head Chef , Galaxy



DECEMBER 2022
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11th December 2021

Webinar - Introduction to Housekeeping Department and Front Office Department

Mr. Victor Rage

Assistant Manager, Housekeeping

JW Marriott, Sahar

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GUEST LECTURE
INTRODUCTION TO
HOUSEKEEPING
FRONT OFFICE

MR. VICTOR RAGE
ASSISTANT MANAGER, HOUSEKEEPING
JW MARRIOTT, SAHAR

<http://chts.bharatvidyapeeth.edu/>
SATURDAY, 11 DECEMBER @10. AM

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18th December 2021

Vegetable/Fruit Carving Workshop by Chef Firoz Khan



DECEMBER 2022 Insight



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20th December 2021

Display Board Competition

Congratulations

WINNER - Section 2

Sejal Kuldip Naik, Pranjal Sanjay Nighot, Nikita Thombre, Harshal Vishwas Sawant,
Manthan Shelar



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23rd December 2021

Industrial Visit to Sula Vineyard, Nasik



24th December 2021 to 31st December 2021

Christmas Vacation

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B.Sc in Hospitality Studies
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Fees - Rs. 1,44,000 (All Inclusive)



B.Sc in Hospitality & Hotel Administration
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