



D Y PATIL
UNIVERSITY
PUNE | AMBI
॥ ज्ञानदीपिनं जगत् सर्वत्र ॥

School of
**Hospitality &
Tourism Studies**



seamedu
Industry Aligned | Future Defined



SCHOOL OF HOSPITALITY & TOURISM STUDIES

BBA | Hospitality Studies

BBA | Culinary Management

D Y Patil University

Nestled in a vibrant environment of Ambi, Pune, D Y Patil University stands as a beacon of innovation and academic excellence. Our sprawling campus, renowned for its lush greenery and cutting-edge technology, offers an inspiring environment where students and faculty collaborate on pioneering research and projects.

At D Y Patil University, we emphasize interdisciplinary programs and strong industry partnerships that enrich the learning experience and prepare our students to thrive in a dynamic global workforce. With a proud legacy of academic distinction, we nurture a culture where students are empowered to explore their passions and strive for excellence in their chosen fields.

Our vibrant campus life, complemented by state-of-the-art facilities, fosters both intellectual growth and personal development providing a holistic education that blends rigorous academics with practical, real-world experience.



Seamedu – Knowledge Partner

Seamedu has been a leader in Media, Technology, Management, Design, Law, and Hospitality education since 2008, offering industry-aligned programs tailored to the evolving needs of the modern world. Our diverse portfolio spans Data Science, AI, Filmmaking, Animation, Game Development, Design Thinking, Legal Studies, Hospitality Management, and more—each emphasizing practical skills, creative thinking, ethical practice, and cutting-edge technologies.

We blend strong academic foundations with real-world expertise through workshops, live projects, internships, and industry mentorship, ensuring students gain hands-on exposure across disciplines. With a strong focus on bridging the gap between academia and industry, Seamedu prepares graduates to excel in dynamic professional environments—not just job-ready, but future-ready.

At Seamedu, innovation, creativity, technology, and professional excellence converge to empower you to shape your career and define the future. Your journey starts here.

Highlights



Industry-Aligned Curriculum



State of the Art Infrastructure



Global Placements Assistance



Real-world internships



Experienced Hospitality Faculty



Student - Centered Learning Experiences

Programs Offered

BBA Hospitality Studies

In a world where hospitality management skills are in global demand, our BBA in Hospitality Studies programme empowers you to create a successful career in an exciting and ever-evolving industry. Beyond guest relations, our curriculum masters financial management, brand innovation, and International operations.



BBA Hospitality Studies

Year 1

- Food Production
- Food and Beverage Service
- Front Office Operations
- Housekeeping Operations

Year 2

- Quantity Food Production
- Beverage Methodology
- Accommodation Operations
- Tourism Operations

Year 3

- Bakery and Confectionary
- Advanced Food & Beverage Service
- Advanced Accommodation Operations
- Food Nutrition/Human Resource/Principles of management

Year 4

- Food Production Management
- Food & Beverage Service Management
- Accommodation Operations Management
- Entrepreneurship Development

Career Opportunities

Food Production

- Executive Chef
- Chef de partie
- Pastry Chef
- Chocolatier
- Kitchen Associate

Food & Beverage Service

- Restaurant Manager
- Captain
- Restaurant Server
- Bar Manager
- Bartender
- Sommelier

Accommodation Operation

- Rooms Division Manager
- Front Office Manager
- Housekeeping Executive
- Hostess
- Receptionist
- Guest Services Executive

Facility Management

- Facility Manager
- Floor Manager
- Floor Supervisor
- Hygiene Controller
- Floor Attendent

Sales and Marketing

- Sales Manager
- Catering Manager
- Marketing Manager
- Event Executive
- Event Coordinator
- Marketing Manager

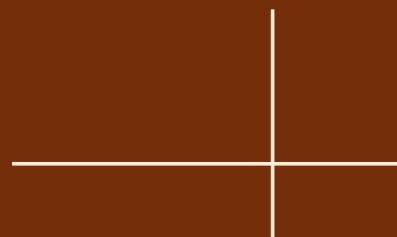
Retail

- Store Director
- Luxury Retail Manager
- Store Manager
- Area Manager
- QSR Manager

Programs Offered

BBA Culinary Management

Master the intersection of gastronomic artistry and strategic business. This program transforms students into industry-ready leaders by blending elite culinary techniques with business expertise. Whether your goal is a Michelin-starred kitchen or a food startup, we empower you to redefine the future of the culinary world.



BBA Culinary Management

Year 1

- Food Production
- Basics of Culinary
- Bakery Foundation
- Food & Beverage Service

Year 2

- Food Production II
- Heritage Indian Cooking
- Bakery and Confectionary
- Tourism Operations

Year 3

- Quantity Food Production
- Advanced Food Production
- Art of Cake Making
- Food Nutrition/Human Resource/Principles of Management

Year 4

- Food Production Management
- International Cuisines
- Modern Pastry Art
- Entrepreneurship Development/
Hazard Analysis

Career Opportunities

- Executive Chef
- Sous Chef
- Chef de partie
- Pastry Chef
- Garde Manger
- Chocolatier
- Kitchen Associate
- R & D Chef
- Food Stylist
- Food Photographer
- Bakery Chef
- Food Consultant
- Cabin Crew
- Private Chef

**Restaurant Owner | Commercial Catering
Celebrity Chef**

Why Choose Us?

Hands-On Training

We believe hospitality is learned by doing. From professional kitchens to simulated hotel environments, students experience immersive practical training.

Experienced Faculty

Learn from professors and professionals who bring real-world experience into the classroom.

Career-Driven Education

Our focus is not just degrees, but careers. We prepare students for diverse opportunities across hospitality, culinary arts, tourism, and entrepreneurship.

Strong Placement Support

Dedicated Career Development Cell ensuring internships and placements with top companies.

State-of-the-Art Infrastructure

Modern labs, studios, libraries, and collaborative learning spaces for holistic development.

Holistic Student Life

Cultural events, fests, and leadership programs that build confidence and creativity.



Placement Associates



International Placement Partners



Certifications

FOOD SAFETY
SUPERVISOR



WSET





Placement Associates



International Placement Partners



Certifications

FOOD SAFETY SUPERVISOR



Infrastructure



Campus Life



Extra-curricular Activities 2025-26

Better Kitchen Mocktail Competition



Seminar on Cyber Security



Better Kitchen Bakery Competition



Atithya 2026 Competition



Better Kitchen Culinary Competition



Sula Wines Workshop



Men's day celebration



Kitchen Combat Senior



Uniform Design Competition at SCHMTT



Starbucks Certification Program



German Students Masterclass



Visit to IKEA Navi Mumbai



Indian Sweets Masterclass



Visit to Commercial Bakery



Student Achievements

Runners-up in Uniform Design Competition at SCHMTT



Better Kitchen Everest Culinary Challenge



Better Kitchen Everest Culinary Challenge



Vijay Trophy 2026 - Women Tug of War Winners



Kaushalya Winners - Mad Over Pearl



Winner Kitchen Combat 2026 - Junior HS (Seamedu Awards)



Winner Kitchen Combat 2026 - Senior (Seamedu Awards)



Winner Kitchen Combat 2026 - Junior CM (Seamedu Awards)



Winner Crossathon 2026 (Seamedu Awards)



Contact Us

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