



**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

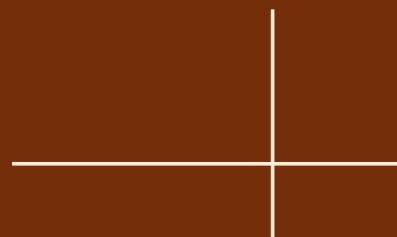
- Store Director
- Luxury Retail Manager
- Store Manager
- Area Manager
- QSR Manager

## 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**

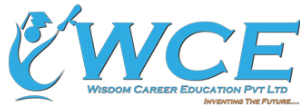
Cultural events, fests, and leadership programs that build confidence and creativity.



## Placement Associates



## International Placement Partners



## Certifications

FOOD SAFETY  
SUPERVISOR



WSET



## Contact Us

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## Locate Us

