



D Y PATIL
UNIVERSITY
PUNE

School of
Hospitality &
Tourism Studies

A 21st Century University in India

School of Hospitality & Tourism Studies

Be *the next* impact making professional...



Our Leadership Team



Hon'ble Dr. D. Y. Patil
Padma Shri



Dr. Vijay D. Patil
President & Chancellor

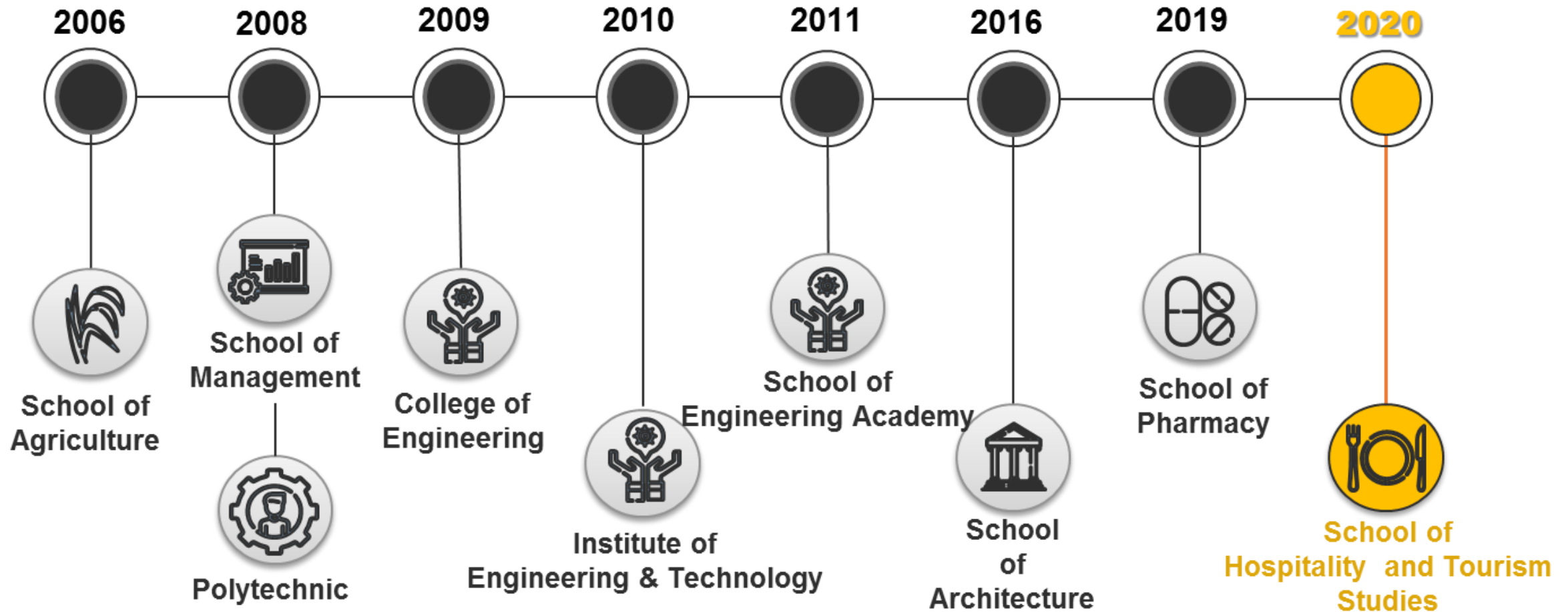


Mrs. Shivani V. Patil
Managing Trustee



Dr. Sayalee Gankar
Vice-Chancellor

Legacy to be D Y Patil University





Vision

- Our aim is to run education programme in hospitality, culinary and tourism studies to develop students as professionals to work at national and international hospitality industry .

Mission

- Understand the fundamental principles and functions of essential hospitality and tourism industry
- Acquire leadership skills, attitude and abilities to work in teams
- Improve written and verbal communication
- Develop and practice professional behavior and competencies in customer service
- Identify, analyze and develop solutions using technology
- Understand social responsibility and sustainability goals for hospitality industry.
- Prepare student to work in national and international hospitality industry.

Industry - Academia Board



**Mrs. Vandana Mishra
Chaturvedi**

Director
School of Hospitality & Tourism
Studies, D Y Patil University



Dr. H. P. Merchant

Principal
Dr. D. Y. Patil Institute of
Hotel Management &
Catering Technology, Pune



Mr. Aspi Nallaeth

Secretary General
Hotel & Restaurant
Association(WI), Mumbai



Mr. Amit Chawla

General Manager
Country Inn & suites by
Radisson, Navi Mumbai

Industry - Academia Board



Mr. Sujith Gopinath

General Manager
The Fern, Goregaon, Mumbai



Mr. Lalit Tripathi

Operations Manager
Seven Eleven Club, Mumbai



Chef Divyesh Yadneshwar

Sous Chef
Rich Graviss Products Pvt. Ltd.



Chef Manoj Patkar

Deputy Director
Symbiosis School of
Culinary Arts, Pune

Industry - Academia Board



Ms. Pallavi Chaudhari

Vice Principal
School of Hospitality & Tourism
Studies, D Y Patil University



Chef Naeem Pathan

HOD - Food production
School of Hospitality &
Tourism Studies, D Y Patil
University



Chef Rahul Shende

Assistant Professor
Sinhgad Institute of Hotel
Management & Catering
Technology, Lonavala



Prof. Jaykar L. Jadhav

HOD
School of Hospitality
and Tourism Studies,
DYPU, Pune



Programmes

B.Sc. in Hospitality Studies

3 Years Full Time Programme

Choice Based Credit System

Intake 60

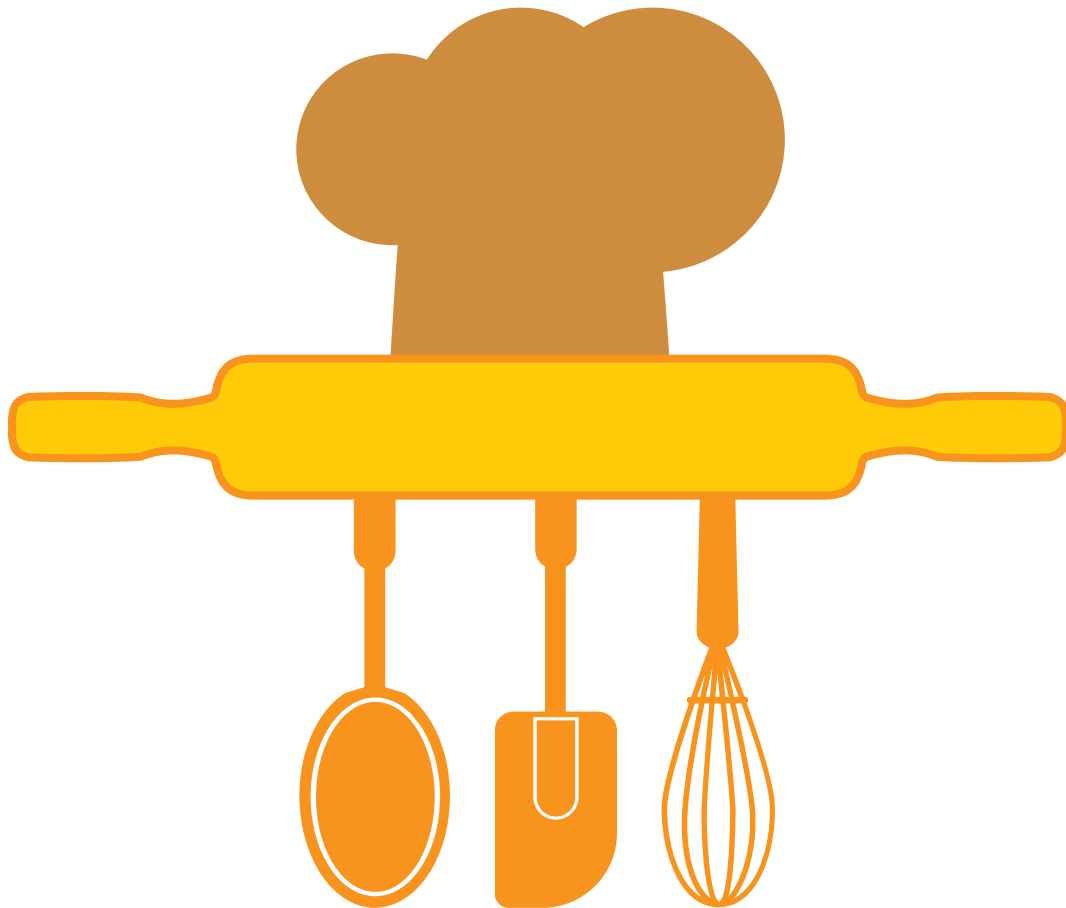
B.Sc. in Culinary Management

3 Years Full Time Programme

Choice Based Credit System

Intake 60

B. Sc. Hospitality Studies



Programme Objectives

- ☒ Provide best professional education with latest and relevant knowledge to develop skills, innovation and attitude essential in hospitality industry
- ☒ Train students with the specific practical knowledge of hospitality to serve the community
- ☒ Develop professional skills to make successful career in hospitality industry such as hospitality marketing, guest services, HR and revenue management

Professional Core

- Food Production and Culinary Arts
- Food & Beverage Service Operation
- Front Office Operation
- Accommodation Operation
- Bakery
- Communication English
- Language- French

Ability Enhancement Electives

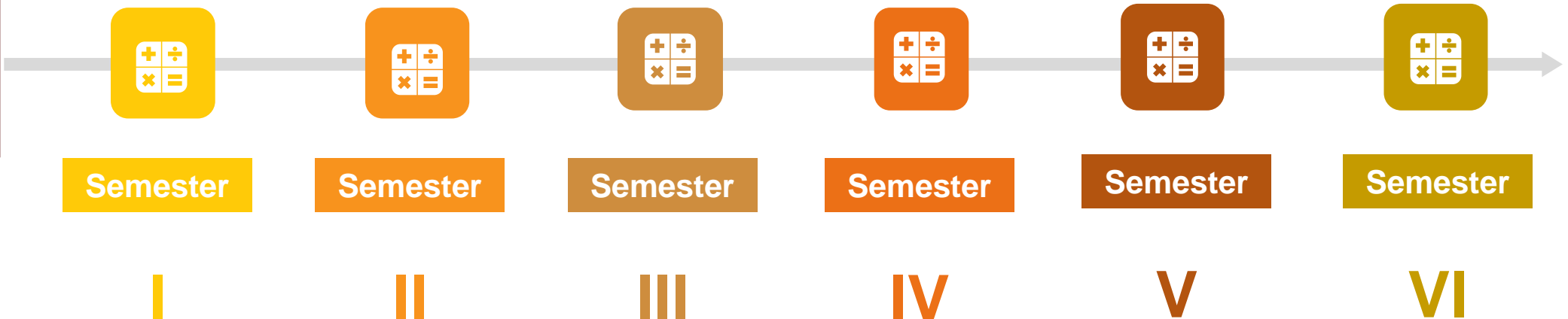
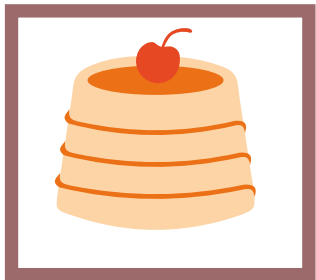
- Fundamental of Hospitality Accounting
- Catering Science
- Fundamental of Management
- Hospitality & Tourism Law
- Nutrition & Food Science
- Hotel Engineering
- Facility Management Planning & Design
- Hospitality & Tourism Marketing Management
- Hospitality & Tourism Research Method

Skills Enhancement Electives

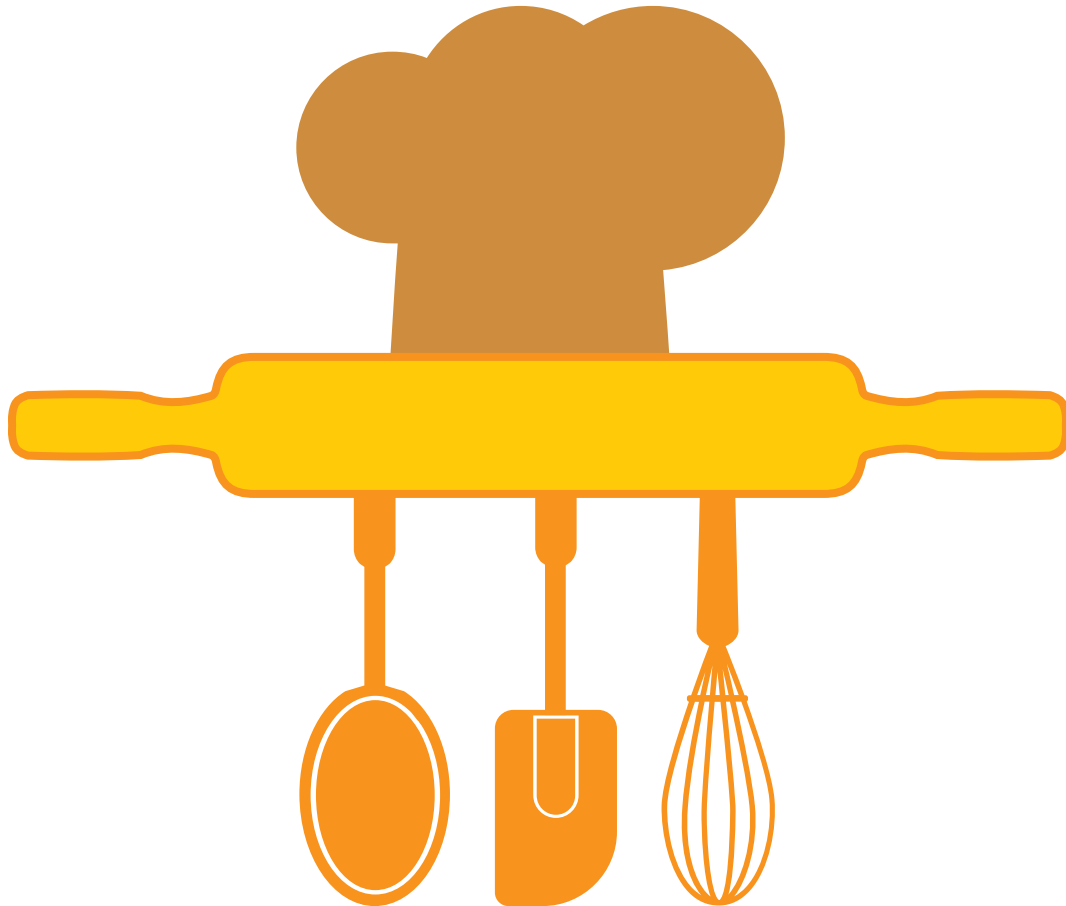
- Computer & Information Technology
- National Service Scheme(NSS)
- Laundry Management
- Food Media
- Trade Presentation Skills

Industrial exposure training

- Food Production and Culinary Arts
- Food & Beverage Service Operation
- Front Office Operation
- Accommodation Operation

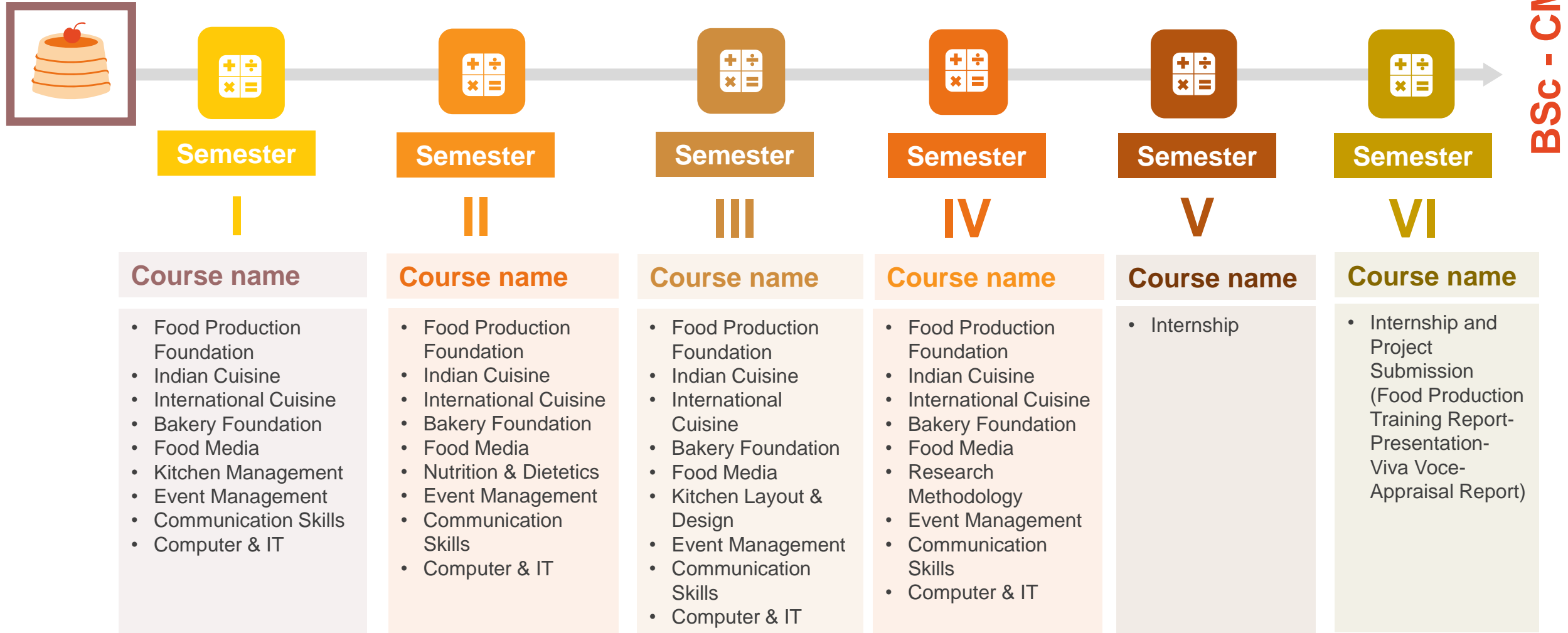


B. Sc. Culinary Management



Programme Objectives

- ☒ In-depth professional skills for food product knowledge and preparation
- ☒ Develop innovation and attitude
- ☒ Practical knowledge and skills in the areas of event management, communication skills and computer applications for food and beverage operations.
- ☒ Understand the community approach, environment and social awareness
- ☒ Knowledge of nutrition and food safety



Programme Delivery

Industry Academia Interface

High involvement of academic experts, professionals from industry, technical experts and behavioral trainer.

Industry Visits & Guest Lecture

Dedicated industry interface through industry visits, guest lecturer, seminar and workshop



Industry Training

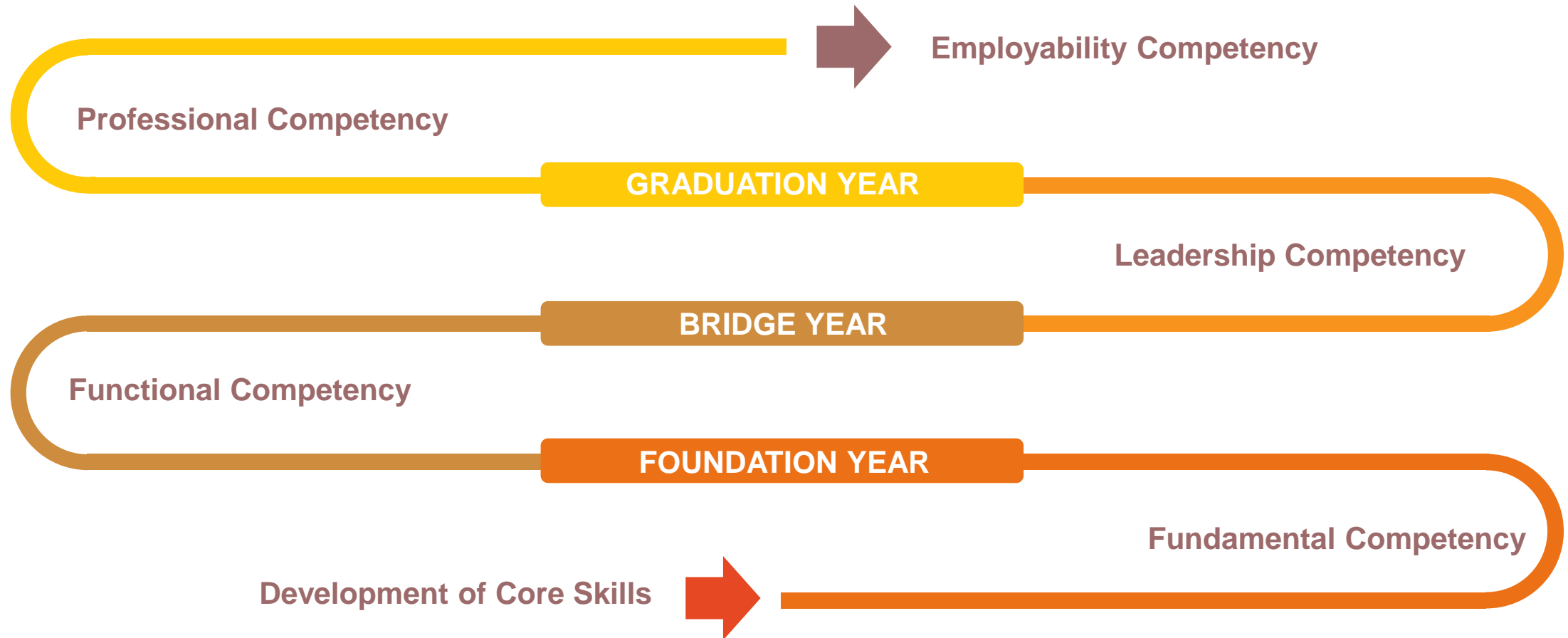
Training at leading hotel industry & event management companies

Programme Competency

Learn team dynamics, Leadership and grooming sessions through well designed programme

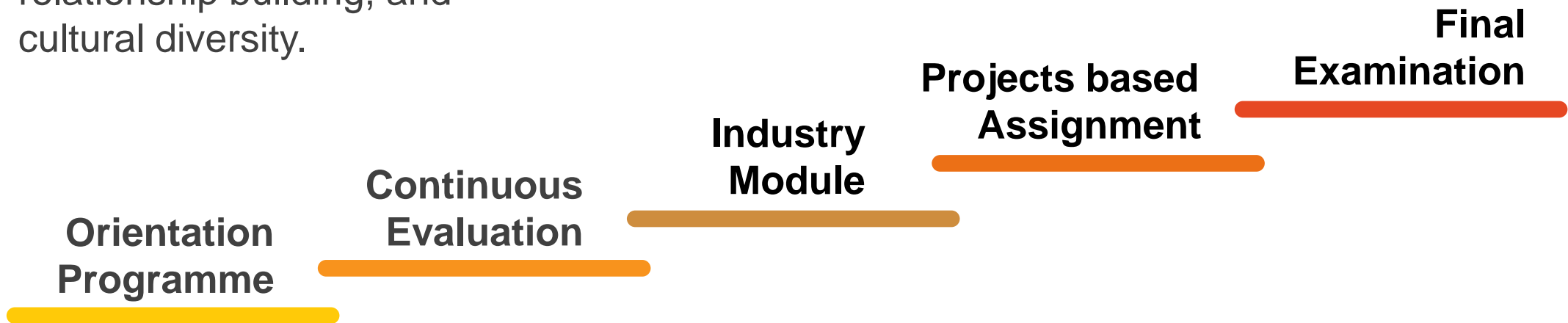


Three Years at Campus



Learning Process

Learning Process is defined at School of Hospitality and Tourism Studies which ensures industry inputs with understanding of the main characteristics of the hospitality industry such as products and services, communication with customers and with staff, relationship building, and cultural diversity.



LEARN SKILLS

Theoretical knowledge and
Practical Experience



Hospitality

Hospitality education trains to join exciting career opportunities in hotels, events, airlines, cruise lines, recreation and tourism sector

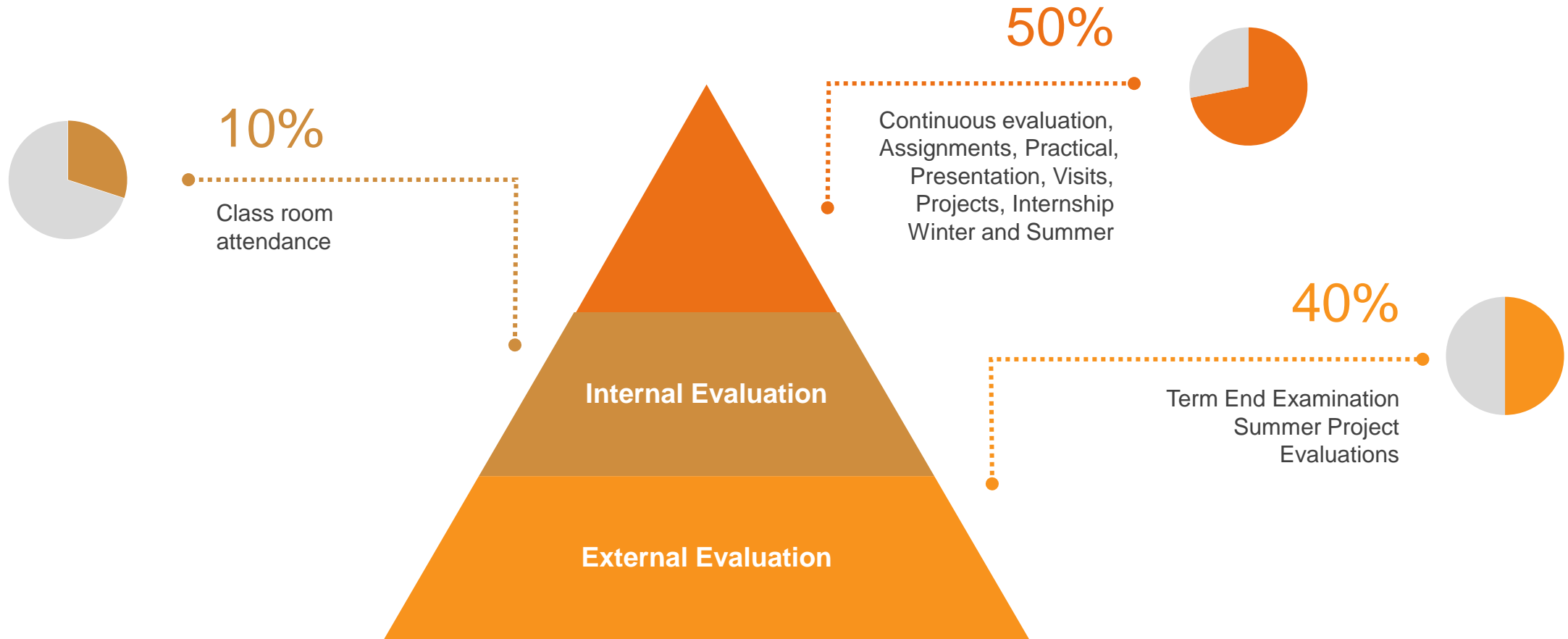


Culinary

Skills in food preparation and kitchen management to prepare in leading restaurants, hotels or resorts and industry



Choice Based Credit System



Centre For Industry And Academia Partnerships (CIAP)

Industry Partnership | Collaborations | MOU |

Proximity to Indian Corporates in Mumbai and Pune

University campus has become the “Seat of Education and Knowledge”. It is preferential education destination for students. Campus is equally distanced from Pune and Mumbai. Due to which academicians, industry practioners and industry from India’s Financial Capital Mumbai are partnered and providing training, internship and placement.

Mumbai	Pimpri Chinchwad Industry(PCMC)	PUNE
IT Industry-Hinjewadi	MIDC- Chakan	MIDC-Talegaon

Industry Focused Learning:

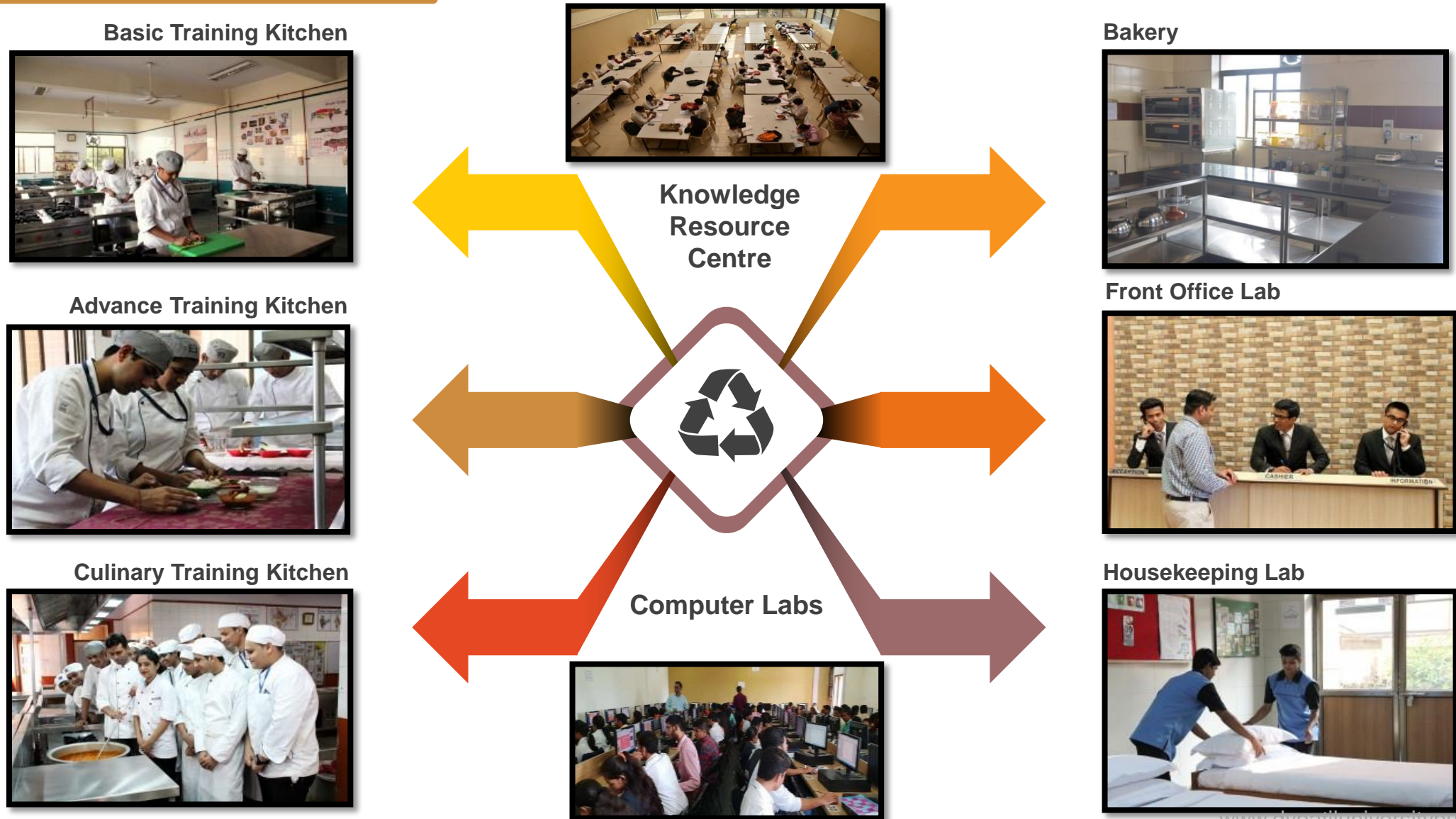
Programs are designed, developed and reviewed in consultation with academic experts and leading industry practitioners for ensuring relevant learning.

Practice, Experience and Experimentation

Industry projects, Joint programs, certifications, research, internships and placements are the outcome of partnership.



Infrastructure



Professional Skill Development

Aim to develop Faculty and Students

Academia and Industry

To bring relevant knowledge and contemporary practices in curricula with leading universities and industry, to increase the employability of the students. Resource sharing with the partner organizations, joint programmes, certifications and internship

Research and Projects

Bespoke plans and proposals for all organizations, industries, government and consulting firms to work jointly on problems that are relevant to industry

Human Resource Training

Staff training, short certifications and internships

SMEs Services

Providing support to SMEs technical and management development projects.

Campus Life

With primary focus on the holistic professional and personal development of students. It includes activities like guest lectures, seminars, corporate meets, conferences, technical workshops, webinars, study tours, Student Council, Students club, Mentoring, etc.



Student Life

It include Cricket, Football, Basketball, Volleyball, Athletics, Kabaddi, Kho-Kho, Badminton, Throw-ball, Dodge-ball, and indoor games Carom, Table-Tennis



Sports Club

To foster social responsibility and community engagement, Govt. of India initiated Unnat Bharat Abhiyan under the Ministry of Human Resource Development to bring transformative change in rural development by the proactive participation of students. The DYPU promotes this mission by awarding academic credits to participant students.



Community Engagement



Infrastructure



Library

Library is equipped with all the modern infrastructure and amenities and boasts an impressive and expertly curated collection of reference literature. It includes panoply of books, research journals, magazines, reports, CD's, DVD's, AVs, e resources, databases and online reference material.

Well designed and high-tech academic spaces, smart-libraries, studios, labs, workshops, conference halls, and amphitheatres, etc.



A 21st Century University in India

D Y Patil University, Pune School of Hospitality and Tourism Studies

For Admission Please contact

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THANK YOU...