



D Y PATIL
UNIVERSITY

PUNE, AMBI

Welcome to
21st Century
University
in India

School of
**HOSPITALITY &
TOURISM STUDIES**

B.Sc
Hospitality Studies | Culinary Management



D Y PATIL UNIVERSITY, PUNE

Since 1983, D Y Patil Group of Institutions is a leading group known amongst the top education institutions in India. D Y Patil University, Pune was established vide Government of Maharashtra Act No. VI of 2019 and recognized by UGC, New Delhi, India.

D Y Patil Group of Institutions is founded to provide quality education and contribute towards the social responsibility. The foundation was laid by Hon'ble Dr D Y Patil in the year 1983 by starting the first engineering college in Navi Mumbai. Group began to grow exponentially in all the fields of education namely Agriculture, Medical, Science, Engineering, Management, Design and many more. Under the leadership of father founder Padma Shri Dr D Y Patil group has more than 12 campuses across India those includes 7 Universities and more than 150 Institutes which are engaged in delivering education from KG to PG.

Our Journey

From 2006, at D Y Patil Technical Campus colleges namely **D Y Patil College of Engineering, D Y Patil School of Engineering Academy, D Y Patil Institute of Engineering and Technology, School of Pharmacy, Padmabhushan Vasantdada Patil College of Agriculture, D Y Patil Polytechnic, D Y Patil Institute of Management and D Y Patil School of Architecture** are successfully running UG and PG programmes which are approved by AICTE, MSBTE, PCI and COA wherein more than 7000 students are studying in the various programmes of campus.

Rich legacy and history of excellence spanning more than **13 years** have transformed as D Y Patil University, Pune and continued to provide cutting-edge programs.

MANAGEMENT LEADERSHIP



Dr. D. Y. Patil
Founder President



Dr. Vijay D. Patil
President & Chancellor



Mrs. Shivani V. Patil
Managing Trustee



Dr. Sayalee Gankar
Vice Chancellor

ADVISORY BOARD



Dr. Vandana Mishra Chaturvedi
Pro VC
D Y Patil University,
Navi Mumbai



Mr. Aspi Nallaeth
Secretary General,
Hotel & Restaurant
Association(WI),
Mumbai




Mr. Amit Chawla
General Manager,
Country Inn & Suites
by Radisson,
Navi Mumbai



Mr. Sujith Gopinath
General Manager,
The Fern,
Goregaon,
Mumbai



Mr. Lalit Tripathi
Operations Manager,
Seven Eleven Club,
Mumbai



SCHOOL OF HOSPITALITY AND TOURISM STUDIES

School of Hospitality and Tourism Studies is established to offer exclusive programmes in the field of Hospitality and Culinary Studies. Programmes are designed as per industry requirements, technical knowledge and management inputs with major focus in hospitality and culinary subjects.

School offers programs with professional specialization in Hospitality and Culinary for three years as undergraduate programs namely B.Sc. in Hospitality Studies and B.Sc. in Culinary Management. The Department carefully scrutinizes the trends of the industry and trains students in a manner that they are ready to join industry.

ACHIEVEMENTS

- University Campus has received “Vanashree Award” as Green Campus by Government of Maharashtra and Ministry of Environment.
- D Y Patil University is awarded as University for Innovation in Global Collaborative Learning in 2021 at 19th World Education Summit.

HIGHLIGHTS

- *Certifications are explored with EdX, Course Era, NASSCOM, MOOCs, NPTEL and Swayam
- Yearly renewed syllabus with support of industry, for Choice Based Credit System and Multidisciplinary Education.
- Program aims to provide Know How of hospitality industry.
- Practical training, R & D Workshops, projects in Operations and Administration in leading hotel, hospitality, and industry.
- Freshman Orientation Programme, Finishing School, Competency Mapping - Behavioral Labs, Boot Camp, Outreach, and Immersion Programmes for professional development.
- Blended Teaching mode of Online and Offline.
- CIAP for providing career services, internship, live projects and final placement.
- Centre for Entrepreneurship, Innovation, and Incubation (CEII) to support Start-Up India
- MOU and partnership with leading universities and industry for academic, imparting technology joint research and techno-managerial development through guest lectures, seminars, conferences, on the job training, projects, and internships.
- Finishing School : 9 Student Clubs Readers' Club, Sport Club, Cultural Club, Photography Club, Film & Theater Club, Expressions Club, Social Media Club, Environmental Club and Outreach Club
- Residential Campus*

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
- 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.

Conditions Apply***



B.sc. In Hospitality Studies
Duration: 3 Years Full Time Programme
(6 Semesters) Choice Based Credit System (CBCS)
Credits 154

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 and it includes hospitality marketing, guest services, HR and revenue management.

Structure

- Programme structure is designed in Industry Academia Advisory Board (IAB) to deliver the programme contents as per the expectation of industry. B Sc in Hospitality programs develop students in contemporary skills in food production and culinary arts presentation, food & beverage Service, Bakery and accommodation operation; and ability enhancement through hands-on training and classroom learning.

Subject Basket

First Year Semester I	First Year Semester II	Second Year Semester III	Second Year Semester IV	Third Year Semester V	Third Year Semester VI
Food Production and Culinary Arts-I	Food Production and Culinary Arts-II	Food Production Operation -III	Food Production Operation - IV		Food Production Management -VI
Food & Beverage Service Operation -I	Food & Beverage Service Operation-II	Food & Beverage Service (Wine & Liquors)-III	Food & Beverage Service (Wine & Liquors) -IV		Food & Beverage Service & Management - VI
Front Office Operation-I	Front Office Operation-II	Front Office Operation - III	Front Office Management - IV		Front Office Management -VI
Accommodation Operation-I	Accommodation Operation-II	Accommodation Operation-III	Accommodation Management - IV	Internship	Accommodation Management -VI
Bakery-I	Bakery-II	Bakery-III			Bakery -V
Communication English -I	Communication English -II	Communication English -III			Communication English -V
Foreign Language- French I	Foreign Language- French II	Foreign Language- French III			Foreign Language- French V
Ability Enhancement (Choose any 2)					
Fundamental of Hospitality Accounting -I	Fundamental of Hospitality Accounting -II	Hospitality & Tourism - III			Facility Management Planning & Design- VI
Catering Science-I	Catering Science-II	Law Nutrition & Food Science - III		Internship	Hospitality & Tourism Marketing Management - VI
Fundamental of Management-I	Fundamental of Management-II	Hotel Engineering - III			Hospitality & Tourism Research Method (Th) - VI
Skills Enhancement (Choose any 1)					
Computer & Information Technology-I	Computer & Information Technology-II	Computer & Information Technology-III			Computer & Information Technology- V
Bar Tending -I	Bar Tending -II	Bar Tending -III		Internship	Bar Tending -V
					Food Media- II
					Trade Presentation Skills - II

* University has right to make the changes in programme structure/subject basket/assessment/evaluation.

Conditions Apply***

B.sc. In Culinary Management
Duration: 3 Years Full Time Programme
(6 Semesters) Choice Based Credit System (cbcs)
Credits 150

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 computer applications for food and beverage operations
- Understand the community approach, environment and social awareness.
- Knowledge of nutrition and food safety

Structure

- Programme structure is designed by Industry Academia Advisory Board to deliver the programme contents as per the expectations of industry.
- B Sc in Culinary Arts Programs develop students in contemporary skills in food preparation and presentation, à la carte cuisine, pastry and desserts; and kitchen management through hands-on training and classroom learning

Subject Basket

First Year Semester I	First Year Semester II	Second Year Semester III	Second Year Semester IV	Third Year Semester V	Third Year Semester VI
Food Production Foundation – I	Food Production Foundation –II	Food Production Foundation –III	Food Production Foundation –IV	Internship	Internship and Project Submission (Food Production Training Report-Presentation-Viva Voce- Appraisal Report)
Indian Cuisine – I	Indian Cuisine –II	Indian Cuisine –III	Indian Cuisine –IV		
International Cuisine – I	International Cuisine – II	International Cuisine – III	International Cuisine – IV		
Bakery Foundation–I	Bakery Foundation –II	Bakery Foundation –III	Bakery Foundation –IV		
Food Media –I	Food Media –II	Food Media –III	Food Media –IV		
Kitchen Management – I	Nutrition & Dietetics	Kitchen Layout & Design	Research Methodology		
Event Management–I	Event Management –II	Event Management –III	Event Management –IV		
Communication Skills –I	Communication Skills –II	Communication Skills –III	Communication Skills –IV		
Computer & IT –I	Computer & IT –II	Computer & IT –III	Computer & IT –IV		

“Be the professional for hospitality and tourism industry at international level.”

Prof. Saylee Karande
 Programme Head

Centre for Industry & Academia Partnership

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 practitioners and industry from India's Financial Capital Mumbai are partnered and providing training, internship and placement.

- Mumbai
- IT Industry- Hinjewadi
- PUNE
- Pimpri Chinchwad Industry
- 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.

Career Prospects

Programmes are designed with a customized approach to ensure the creation and exposure towards novel opportunities at national and international level. Careers and job profiles in the food and beverage industry, the accommodation sector, tourism services, Hospitality & Culinary Management, transportation, events and conferences organizations.

B.Sc. in Hospitality Studies:

- Events Manager
- Catering Manager
- Chef
- Food and Beverage Manager
- Kitchen Manager
- Front-of-House Manager
- Restaurant Manager
- Entrepreneurship

B.Sc. in Culinary Management:

- Cafe Manager
- Catering Manager
- Chef
- Food and Beverage Manager
- Kitchen Manager
- Sous Chef
- Pastry Chef
- Restaurant Manager
- Entrepreneurship

“Be the next forward thinker to tackle social, economic and industry challenges through theoretical and practical approach, we prepare you to work for Industry 4.0”

Dr. Rajesh Kherde

Head - CIAP

* University has right to make the changes in programme structure/subject basket/assessment/evaluation.

: Future Recruiters :



Campus

DY Patil University is known for its Architect - buildings, large campuses, world class stadium and sports culture. Ambi campus is spread over more than 40 acres of land, fresh air and climate, lush green and amidst of nature near the valley. Campus has modern structure, academic spaces include library, studio, labs & workshops.

Student Clubs

Students at campus can pursue their passions through clubs like Photography club, the dancing club, the film club, the singing club, the theatre/ club, storytelling club, book reading club and sports club are engaged to organize various competitions and events.

Student Council

University has elected student council which contributes in the academic and disciplinary proceedings. Committees are Student Welfare Committee, Sports Committee, Cultural Committee and Youth Leadership Development Committee.

Infrastructure

The campus is amidst nature with flora and fauna gives the campus a uniqueness and located near the valley. Infrastructure is a modern design which resulting into a scenic and beautiful campus with quietness.

Accommodation*

University has best accommodation facilities for boys and girls students.

Library

Library is equipped with books, journals, E Resources & Data bases.

DYPU quarterly publish journal "IJSTEAM With ISSN No. 2582-8509

Conditions Apply*





ELIGIBILITY CRITERIA

The Candidate should have passed Class XII (10+2) OR its equivalent examination in any stream (Arts/Science/Commerce/ Humanities/ MCVC) with English as one of the subject in HSC and having 45 % aggregate Marks (40% for Backward Class Candidates belonging to Maharashtra State Only).

***As per the norms of respective regulatory authorities (UGC | AICTE | PCI | COA | MSBTE | DTE) etc.**

Apply Online www.dypatiluniversitypune.edu.in



D Y PATIL
UNIVERSITY
PUNE, AMBI

**SCHOOL OF
HOSPITALITY &
TOURISM STUDIES**

Office Address

Ambi, Talegaon Dabhade, Pune,
Maharashtra - India, 410507
+91 2114-302055
Email : info@dypatiluniversitypune.edu.in

Admission Enquiry

+91 844-8444-230
admissions@dypatiluniversitypune.edu.in
Application Form Technical Support
+91 810-4502-268



KNOW MORE
scan QR code
use Paytm app

 **Apply online**

Disclaimer: The information published in this booklet is true to our knowledge and is correct at the time of publishing. Also the pictures, photographs, illustrations, facts and figures, quotations, etc. appearing in this booklet have been collected from various sources and should not be used for any commercial purposes or reproduced in any form without prior permission. The university/ institute / the designer/ the publisher do not accept any liability for any error that it may contain or for any subsequent changes that may affect the information given. The given information in brochure is Indicative and subject to change for betterment of the programme. Subject to Pune jurisdiction only. Students should visit to admission office / website to get updated information.