



**D Y PATIL**  
UNIVERSITY

PUNE | AMBI

॥ ज्ञानधीनं जगत् सर्वम् ॥

School of  
**Hospitality &  
Tourism Studies**



## Embark on a journey with university **HOTEL MANAGEMENT PROGRAM**



### **B.Sc**

Hospitality Studies  
Hotel Management  
Culinary Management

### **Certificate Courses**

Culinary- Pan Indian /  
Continental/ International  
Bakery & pastry  
Café Operations

# D Y PATIL UNIVERSITY, PUNE

Since its inception in 1983, the D Y Patil Group of Institutions has established itself as a premier educational group in India. D Y Patil University Pune established under the Govt of Maharashtra act no VI of 2019 and Recognized by UGC New Delhi as a self-financed University (Private University), owes its origin to the vision and dedication of Padma Shri Dr. D. Y. Patil, Founder President a forward-thinking leader who initiated the pursuit of education in Mumbai, Maharashtra. With the guiding principle of "Knowledge is Supreme," the institution was established to deliver quality, value based and cutting-edge education. Over the years, it has evolved into one of Maharashtra's largest private educational providers, offering a diverse range of programs. Under the leadership of Dr. Vijay D Patil, President and Chancellor and Dr. Shivani Vijay Patil, Vice President and Pro-Chancellor, D Y Patil Technical Campus is established in 2006, have now transformed into a private university with schools dedicated to Architecture, Design, Engineering and Technology, Hospitality and Tourism Studies, Law, Management and Pharmacy."



**Dr. D. Y. Patil**  
Founder President



**Dr. Vijay D. Patil**  
President & Chancellor



**Dr. Shivani V. Patil**  
Vice President  
& Pro Chancellor



**Dr. Sayalee Gankar**  
Vice Chancellor

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Holiday Inn, Mumbai



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Radisson Blu, Mumbai





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## School of Hospitality & Tourism Studies

## SCHOOL OF HOSPITALITY & TOURISM STUDIES

At the School of Hospitality & Tourism Studies - DY Patil University, Pune, programs like Hospitality Studies and Culinary Management are dedicated to cultivating the hospitality leaders of tomorrow. Programs are meticulously crafted to align with international standards and industry requisites, offer students a comprehensive understanding and practical experience in hospitality and tourism management.

With a curriculum that prioritizes sustainable practices, customer-centric service, and technological proficiency, we prepare our students for dynamic career trajectories in this dynamic industry. Unwavering commitment to academic excellence and personalized learning ensures that our graduates are not only well-prepared for careers but also possess a global perspective to excel in diverse environments.



### VISION

To be a globally recognized centre of excellence in hospitality education, committed to shaping future leaders through innovation, experiential learning, and a deep-rooted passion for service and sustainability in the hospitality industry.

### MISSION



- Cultivate multifaceted professionals in emerging disciplines who are responsive to a constantly changing, volatile globalized trade.
- Understand the fundamental principles and functions of essential hospitality and tourism industry.
- Develop leadership abilities, attitude, and explore opportunities.
- Develop and practice skills and attitude with aim of servicing.
- Understand social responsibility and sustainability goals for hospitality industry.

## PROGRAMME HIGHLIGHTS

National and international Hotel & Tourism industry is changing cuisine, services with use of technology and innovations. School has designed the contemporary program to develop the professionals for these industry.

- B Sc in Hospitality - Hotel Management and B Sc Culinary Management of Four Year duration
- Program are designed by Industry Academia Advisory Board to ensure the expectation.
- Practical training, R & D Workshops, projects in Operations and Administration in leading hotel, hospitality, and industry
- School has state-of-art infrastructure, experienced faculty, well equipped kitchen and bakery lab for the learning practical.
- \*Certifications and credit transfer with industry and R & D Organizations. Certifications are explored with EdX, Course Era, NASSCOM, MOOCs, NPTEL and Swayam are

few as per the guidelines of UGC, New Delhi

- Freshman Orientation Programme, Finishing School, Competency Mapping - Behavioral Labs Boot Camp, Outreach, and Immersion Programmes for professional development
- 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 to gain experience through 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\*

## PROGRAMME

### UG Courses

(Duration- 4 years)

- Hotel Management
- Culinary Management

### Certificate Courses

(Duration- 01 year)

- Culinary- Pan Indian | International | Oriental Cuisine
- Café Operations
- Bakery & Confectionery



## B. SC. IN HOSPITALITY STUDIES AND CULINARY MANAGEMENT

### Programme Objectives

- Providing best professional education with latest and relevant knowledge to develop skills, innovation and attitude essential in hospitality industry.
- To train students with the specific practical knowledge of hotel, hospitality and varied cuisine.
- Developing professional skills to make successful career in hospitality industry and it includes Hospitality Marketing, Guest Services, Event Management, Food Safety & Hygiene.

### PROGRAMME DELIVERY

- High involvement of academic experts, professionals from industry, technical experts and behavioural trainer.
- Dedicated industry interface through industry visits, guest lectures, seminars and workshops.
- Training at leading hotel brands & Event management companies and hospitality service providers.
- Learn team dynamics, Leadership and Personality development, Human asset management & Soft skills enhancement.

### PROGRAMME STRUCTURE

- Discipline Specific Courses
- Discipline Specific Electives
- General Electives
- Skill Enhancement Course
- Value Added Course
- Ability Enhancement Course
- Internship / Apprenticeship / Projects / Community Immersion (IAPC)



### CERTIFICATE PROGRAM

(Duration- 01 Year)

- Bakery & Pastry
- Café operations
- Culinary- Pan Indian | International | Oriental cuisine
- Working in a café or any standalone restaurant or food & beverage outlet can be a great opportunity for a chef who feels they want to step away from the hurley-burley of a professional kitchen whilst still wanting to consistently deliver delicious dishes.
- Usually, a café kitchen will have a much smaller staff than a larger business but the emphasis on preparing quality food will still be there.
- Depending on the business, you may be required to work weekends and an early start, to catch the breakfast crowd, is a good possibility. Although the greasy spoon café is thankfully still with us, many café restaurants offer updated twists on the full English, using the best possible ingredients. Lunch times will be busy as people look to get a healthy fix of food for the slog of the afternoon. The great thing about working in a café kitchen is that you'll probably be home in time for your own dinner so it's a great option for chefs' looking for work/life balance.

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



## CORPORATE RELATIONS AND CAREER SERVICES

University has created the two important services to promote discovery, innovation driven environment namely CIAP and KRITI. Platforms are created to bring companies and university for the collaboration with an outcome of developing competencies, future skills, research, projects and final placement.

### Centre For Industry and Academia Partnerships (CIAP)

#### Vision

Develop the young workforce as corporate professionals, techno-managers and entrepreneur through academic and industry partnership.

#### Mission

- CIAP aims to be engaged to provide advance education, research, skill building program and employment through various interventions.
- Build the competencies and provide the exposure to industry practices.
- Use of behavioral - technical assessments and conduct training programs to build competencies.
- Collaborate and partner with industry and government for development of knowledge and skills.

#### Initiatives

CTO Summit | CHRO Summit | CEO Summit | CLO Summit | Advocate Meet | Honhar Bharat | MOUs | Guest Lectures, Seminars, Panel Discussion, Industry Visits

## CAREER

- Hotels & Restaurants
- Airline Industry
- Cruise Industry
- Food & Beverage Retail Industry
- F & B officers in IT industry & Multi-National Companies
- Event Management
- Hospitals Catering
- Shopping Malls
- Facility Management Companies
- Cloud Kitchens
- Café
- Bakery Shops
- Quick Service Restaurant Industry, Such as McDonalds, Burger King & Many more.



“Hotel management education is a passport to the world. By mastering global cuisines and embracing diverse culinary traditions, our students gain the skills and cultural depth needed to thrive in international careers across the hospitality industry.”

**Prof. Chef. Sachin Desai**  
HOI, School of Hospitality & Tourism Studies

## STUDENTS SPEAK



"Mauritius's diverse culinary scene was a fascinating learning experience."

**Aniket Bugale**

2021 - B.Sc. In Culinary Management  
Sea Point Boutique Hotel, Mauritius

"The hospitality industry in mauritius was a revelation, teaching me adaptability and resilience."

**Chavan Sarvesh**

2021 - B.Sc. In Culinary Management  
Semolina Kitchen, T2- CSMIA, Mumbai



"The DYPU's commitment to student success is evident."

**Ms. Meghana Beharani**

2021 - B.Sc. In Culinary Management  
Bombay Sweet Shop, Mumbai

"My confidence grew through hands-on experience."

**Mr. Abhishek Patil**

2021 - B.Sc. In Culinary Management  
Sea Point Boutique Hotel, Mauritius



"I'm proud to have represented my university abroad."

**Taher Patanwala**

2021 - B.Sc. In Culinary Management  
Sea Point Boutique Hotel, Mauritius

"My confidence grew through hands-on experience."

**Chavan Sarvesh**

2021 - B.Sc. In Hospitality Studies  
Hotel Anelia, Mauritius



"I gained a deeper understanding of the industry's global landscape."

**Sourabh Harale**

2021 - B.Sc. In Hospitality Studies  
Hotel Anelia, Mauritius

"The internship opened doors to new career opportunities."

**Pragati Tribhuvan**

2021 - B.Sc. In Hospitality Studies  
Hotel Anelia, Mauritius



"I'm thankful for the lifelong connections I've made."

**Om Sangle**

2021 - B.Sc. In Hospitality Studies  
Hotel Anelia, Mauritius

"D Y Patil university has exceeded my expectations in every way."

**Vaishnavi Bodhankar**

2020 - B.Sc. In Hospitality Studies  
Air India (International)





## STUDENTS SPEAK

"I'm proud to be a part of this vibrant academic community."

**Sahil Dhanawade**  
2020- B.Sc. In Hospitality Studies  
Marriott Hotel, USA



"The faculty and staff have been incredibly supportive."

**Siddhesh Kuchekar**  
2020- B.Sc. In Hospitality Studies  
49<sup>th</sup> State Brewing Anchorage, USA



"I've grown both personally and professionally at DYPU."

**Prathamesh Kajbaje**  
2020- B.Sc. In Hospitality Studies  
NIIT of the box.co, Australia



"The DYPU's resources have enabled me to pursue my passions."

**Jignesh Metkar**  
2020- B.Sc. In Hospitality Studies  
JW Marriott Hotel, Pune



"The emphasis on innovation has helped me think outside the box."

**Sanjana Singh**  
2020- B.Sc. In Hospitality Studies  
Café Coffee Day, Mumbai



"This DYPU's has been a launching pad for my career."

**Sharayu Patil**  
2020- B.Sc. In Culinary Management  
Akuri Hotel, Mumbai



"The DYPU's focus on excellence is inspiring."

**Anuraj Patil**  
2020- B.Sc. In Culinary Management  
ITC Grand, Goa



"This university has been a game-changer for me."

**Pranit Gole**  
2020- B.Sc. In Culinary Management  
ITC Grand, Goa



"This university has been a launching pad for my career."

**Jayesh Hande**  
2020- B.Sc. In Culinary Management  
Café Coffee Day, Pune



"I'm proud to call this university my alma mater."

**Kaustubh Chatol**  
2020- B.Sc. In Culinary Management  
Café Coffee Day, Mumbai



## STUDENTS SPEAK



"I've made lifelong friends and connections."

**Divya Mestry**  
2020- B.Sc. In Culinary Management  
Courtyard by Marriott, Pune

"This university has been a game-changer for me."



**Ujwal Patil**  
2020- B.Sc. In Hospitality Studies  
Radisson Blue Hotel, Noida



"The university's culture is supportive and encouraging."

**Ujwal Patil**  
2020- B.Sc. In Hospitality Studies  
Radisson Blue Hotel, Noida

"I've had amazing experiences and opportunities."



**Ankit Nikam**  
2020- B.Sc. In Hospitality Studies  
Novotel Hotel, Pune



"This university has been a stepping stone to success."

**Sachin Sonawane**  
2020- B.Sc. In Hospitality Studies  
Four Points by Sheraton, Pune

"I'm thankful for the dypu's impact on my life."



**Rajbhar Azad**  
2020- B.Sc. In Hospitality Studies  
Novotel Hotel, Khopoli





## NATIONAL | INTERNATIONAL INTERNSHIPS | FINAL PLACEMENT\*

Hotel, Hospitality and Culinary students have opportunities to for International Internship in top hotels across the world like Walt Disney, Resort-Orlando, Phuket, Dubai, Muscat, Bangkok, Singapore, Mauritius, Maldives and Qatar.



**Lalit Choudhary**  
The Westine Resort &  
Spa Mauritius



**Vaishnavi Bodhankar**  
The Westine Resort &  
Spa Mauritius



**Mayur Lad**  
The Westine Resort &  
Spa Mauritius



**Sahil Dhanawade**  
Heritage Le Telfair  
Mauritius



**Sanjana Singh**  
Maidan Hotel  
Dubai



**Siddhesh Kuchekar**  
Heritage Le Telfair  
Mauritius



**Hande Jayesh**  
Shangri-La Hotel & Resort  
Mauritius



**Azad**  
Holiday Inn  
Mauritius



**Parina Pandya**  
Sofitel Hotel & Resort  
Mauritius



**Tanishq Sethi**  
Holiday Inn  
Mauritius



**Omkar Ghadge**  
The Lalit Hotel  
Mumbai



**Ankit Nikam**  
ITC Grand Resort  
Goa



**Sharayu Patil**  
ITC Grand Resort  
Goa



**Amit Adyalkar**  
Taj Hotel  
Chennai



**Venetia Monji**  
Sahara Hotel  
Mumbai



**Sachin Sonawane**  
The Courtyard by Marriott  
Pune



**Sagar Alure**  
JW Marriott,  
Pune



**Onkar Surse**  
JW Marriott,  
Pune



**Divya Mistry**  
JW Marriott,  
Pune



**Krushna Pawar**  
7 Apple Hotel  
Aurangabad





# LIFE @ DYPU

## CAMPUS

DY Patil University is known for its Architecturally well designed 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, National & International journals, Magazines, News Letters, e- Resources & Data bases. Requirements of library are fulfilled as per the norms provided by PCI.

Digital Library- National Digital Library of India (NDLI), DEL Net  
DYPU quarterly publish journal "IJSTEAM with ISSN No. 2582-8509

## National Cadet Corps (NCC)



NCC-National Cadet Corps is an organisation under the Ministry of Defence, Government of India. NCC wing at D Y Patil University is established to develop selected cadets personality, sense of duty, discipline, professional skills and patriotism. NCC training brings discipline and expect cadets to contribute for the Nation Building and being responsible for the Social Integration.

## National Service Scheme (NSS)



NSS - National service scheme is a public service program launched by the then union education minister V.K.R.V. RAO in 1969. Every Indian male and female who is earlier than 18 years of age at the time of joining is eligible to join national service scheme.







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## ELIGIBILITY CRITERIA

### UG Courses

- B.Sc. in Hospitality Studies
- B.Sc. in Culinary Management

### Programme Fees : 1,00,000/- (per year)

- 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 subjects in HSC and having 45 % aggregate Marks (40% for Backward Class Candidates belonging to Maharashtra State Only).
- Two years/ Three years Diploma of Board of Technical Education or its equivalent with minimum 45% marks (40% for Backward Class Candidates belonging to Maharashtra State Only).

### Certificate Courses

- Bakery & Confectionery - Fees : 90,000/- (per year)
- Café Operations - Fees : 90,000/- (per year)
- Culinary- Pan Indian | International | Oriental Cuisine - Fees : 90,000/- (per year)
- The Candidate should have passed Class X (SSC) with English as one of the subjects in HSC and having 45 % aggregate Marks (40% for Backward Class Candidates belonging to Maharashtra State Only).
- Two years/ Three years Diploma of Board of Technical Education or its equivalent with minimum 45% marks (40% for Backward Class Candidates belonging to Maharashtra State Only).

### Application Fees : 1000/-

Apply Online

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