



D Y PATIL
UNIVERSITY

PUNE | AMBI

॥ ज्ञानधीनं जगत् सर्वम ॥

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

University Ranked as
Innovation in Global
Collaboration Learning

SOET Ranked 41
All over India by
Times Engineering
Survey

Best University Campus
Vanashree Award
Govt. of Maharashtra

Top 20
School of Architecture
in Maharashtra

University in Excellence for
Pharmacy Education

Awarded as
Emerging University of
the Year - West Zone

www.dypatiluniversitypune.edu.in

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, founded under the Government of Maharashtra Act No.VI of 2019 and recognized by UGC, New Delhi, owes its origin to the vision and dedication of **Padmashree 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** since 2006, D Y Patil Technical Campus has transformed into a university with schools dedicated to Architecture, Design, Engineering and Technology, Hospitality and Tourism Studies, Law, Management, Pharmacy, as well as Polytechnic and Agriculture."

About Campus

Rich history of excellence spanning more than 18 years resulted into transformation as D Y Patil University. In year 2019, the D Y Patil University, Pune, Ambi is established by Govt. of Maharashtra Act No. VI of 2019 under the Section (3) and recognized by UGC, New Delhi, India.

At Pune Campus we are successfully running School of Engineering and Technology, School of Pharmacy, School of Architecture, School of Design, School of Management, School of Law, School of Hospitality and Tourism Studies, Padmabhushan Vasantdada Patil College of Agriculture, and CBSE Affiliated D Y Patil School, D. Y. Patil Polytechnic, are successfully running UG and PG programmes approved by AICTE, MSBTE, PCI, BCI and COA wherein more than 8000 students are studying in the various programmes.

MANAGEMENT LEADERS



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

ADVISORY BOARD



Mr. Tapan Kumar
Director catering at Thome Group
Mumbai, Maharashtra



Mr. Gaurav Vig
Front Office Manager,
Radisson Blu, Mumbai



Chef. Pravin Shetty
Executive Chef,
Hilton Maldives



Chef. Alpan Govitrikar
Master Chef,
Assistant Professor



Prof. Sachin Desai
HOD, School of Hospitality
& Tourism Studies



Mr. Anshul Chadha
General Manager,
The Golkhonda Hotel



Chef. Shrikant Patil
Executive Chef,
Holiday Inn, Mumbai

School of Hospitality & Tourism Studies

The Indian hotel industry presents a plethora of opportunities for students aspiring to pursue a career in hospitality. With its dynamic growth and evolving landscape, the industry offers a diverse range of career paths catering to various interests and skill sets. From front-of-house operations to back-end management, food and beverage services to event planning, there are numerous avenues for students to explore and specialize in. Moreover, the rise of budget hotels, luxury resorts, boutique accommodations, and international hotel chains provides students with a wide spectrum of establishments to gain valuable experience and build their careers. With the increasing emphasis on personalized service, sustainability, and technology integration, there is a growing demand for skilled professionals who can adapt to the changing needs of the industry. Students who possess a passion for hospitality, strong interpersonal skills, and a willingness to learn can carve out rewarding and fulfilling careers in the vibrant and dynamic Indian hotel industry.

Programme Highlights

National and international tourism is changing with services, use of technology and innovations. School has designed the contemporary program to develop the professionals for hospitality industry. Hotel & Tourism industry has demand of trained personnel for two specializations namely Hospitality & Culinary Management.

- Program are offered in the above specializations with Industry Academia Advisory Board to ensure the expectation of hospitality industry.
- Choice Based Credit System and Multidisciplinary Education
- 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- 6months)

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

“University is committed in fostering a culture of Experiential Learning, Innovation and Research, Interdisciplinary Approach, Global Perspective and Holistic Development.”

Prof. Chef. Sachin Desai

HOD, School of Hospitality & Tourism Studies



VISION

School aims to deliver the curriculum that reflects global perspective and ensure the development of students as professionals for 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.

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 hospitality to serve the community.
- 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.

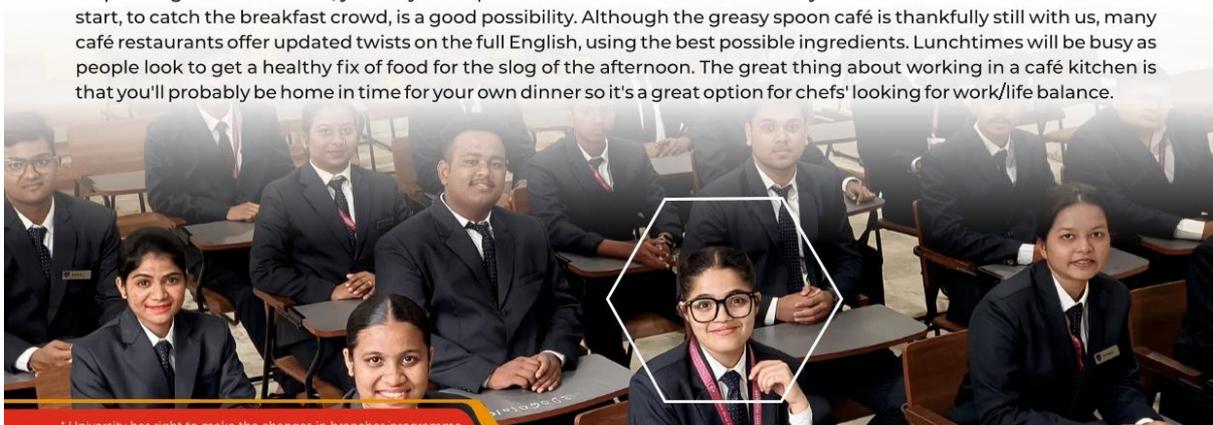
Programme Structure

- 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- 6 Months)

- **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 hurly-burly 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. Lunchtimes 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.

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.

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.

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 | Honhar Bharat | MOUs | Guest Lectures, Seminars, Panel Discussion, Industry Visits



“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”

- Prof. (Col.) Sunil Bhosale
Director, Strategy



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 Chadge
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

CAMPUS LIFE



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 and harmony.

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

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.



"The campus is serene, providing an ideal environment for academic, professional and wholistic pursuits"

-Cdr. Abhijeet Hinge
Campus Director

Eligibility criteria

UG Courses

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

Programme Fees : ₹ 90,000/- (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 : ₹ 800/-

Apply Online
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SCAN TO APPLY



Apply online

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