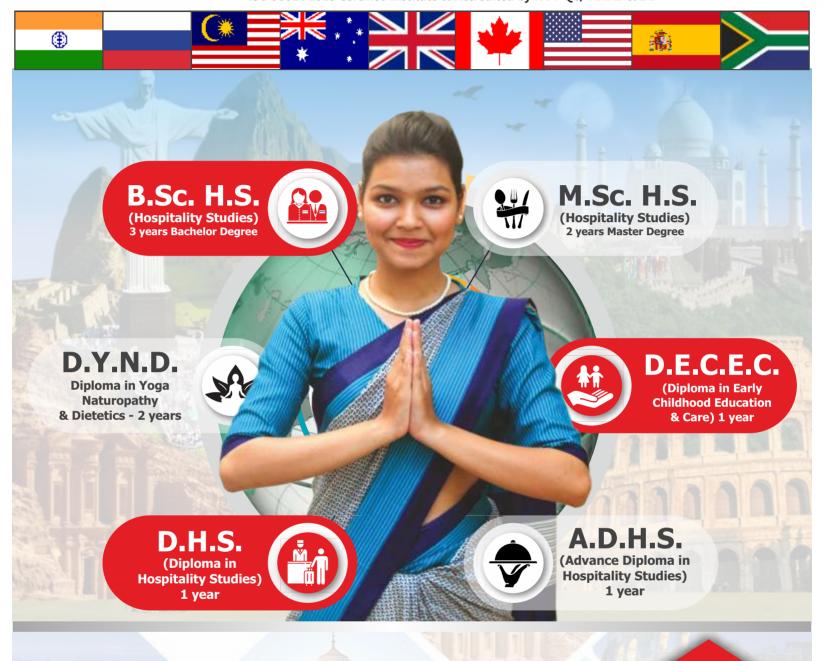
Estd. 1999 | Suryadatta Education Foundation's



# SIVAS - SURYADATTA SCHOOL OF INTERNATIONAL HOTEL MANAGEMENT (SSIHM)

Affiliated to Kavikulguru Kalidas Sanskrit University (KKSU), Affiliated to Yashwantrao Chavan Maharashtra Open University (YCMOU), UGC, MSBVE and Recognised by Govt. of Maharashtra

ISO 9001: 2015 Certified Institute & Accredited by NVT-QC, ANAB & IAF



Embark on an

Exciting Career Journey in the Booming

Hotel & Tourism Sector

in India and Abroad

Excellent Placement Record

Suryadatta - Enriching Careers and Enhancing Lives Since 1999



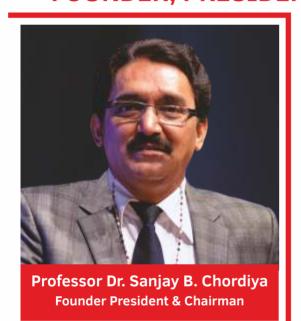
#### **ABOUT THE**

#### SURYADATTA GROUP OF INSTITUTES

The Suryadatta Education Foundation was established in the year 1999 with an objective of developing self motivated leaders who would succeed in the challenging and vibrant global economy. All members of the core team of Suryadatta Education Foundation have more than 21 years of rich corporate experience in various streams of Business Management, Information Technology, Corporate Consultancy, Value based Education, Training and Research. The Advisory and Governing Council of Suryadatta comprises of eminent academicians, professionals, industrialists, international consultants and social workers, who with their immense experience and sound knowledge guide the activities of the Suryadatta Education Foundation.

Over the last 2 decades, the Suryadatta family has blossomed into a bouquet of academic institutions in a number of disciplines such as School (CBSE), Junior College, Business Management, Cyber Security, Information Technology, Hotel Management, English and Foreign Languages, Interior Design, Fashion Design, Event Management, Sports Academy, Creative Arts, Suryadatta Production, Beauty and Wellness, Performing Arts, Fine Arts, Vocational and Advanced Studies & Doctoral Research. Students from all parts of India and many foreign nations are pursuing their education at various Suryadatta Institutes

# ABOUT THE FOUNDER, PRESIDENT & CHAIRMAN



rofessor Dr. Sanjay B Chordiya, Founder President & Chairman of Suryadatta Education Foundation, is a senior management professional, a passionate educationist and a philanthropist. Along with a degree in Mechanical Engineering from the Government College of Engineering, Pune, Dr. Chordiya also completed his Ph.D, Masters in Marketing Management, Materials Management, Industrial Management, Operations Management, Human Resources Management and a Doctorate in Environmental Science. He has also filed for fifteen patents.

Professor Dr. Sanjay B Chordiya has served the industry in various capacities. He was the Chairman of the SME Chamber of Commerce, Pune Chapter; a member of Telephone Advisory Committee, Pune and also of the prestigious committee formed by the Ministry of Steel & Industries, GOI for raw material planning in the Automobile industry. He is also a promoter member of EPSI, Delhi. He was also member of corporate governance of parliament standing board.

He is Vice President of CGER India. Advisory Board Member of USA based Global Chamber of Ahmedabad, India. A Fellow of the All India Management Association (AIMA), Institution of Engineers and the Indian Institution of Production Engineers. He is a Chartered Engineer and Educationist. He has visited many globally renowned universities for International Visitor Leadership Program across US and Exploring Best Practices in Higher Education such as University of Paris, Harvard, MIT. Boston. Stanford. California State, The George Washington & Maryland University. He has also visited universities in Israel, Russia, Malaysia etc. He has been honored with numerous awards for his invaluable contribution to Excellence in Education, Spiritual, Social and World Peace activities.









# ABOUT THE VICE PRESIDENT

Mrs. Sushama Chordiya is the driving force along with the Founder President and Chairman and she is the prime mover for social and holistic well being, entrepreneur and Maternal face of the Group.

She has been instrumental in conceptualizing and executing several initiatives for the holistic development of the students and the society which touch the lives of generations of future citizens and ensure that they have solid foundation that complements the academic input provided by formal

education. She is also an inspiration and role model for female students and faculty of Suryadatta Group. She has been conferred with various prestigious awards.

She is a member of various social as well as charitable organizations like YWCA Activity Center, International Center Goa etc. She has organized various educational programs at Suryadatta such as computer literacy programs, hygiene rallies, polio eradication camps, awareness rallies. Health camps, English literacy programs etc.



#### **VISION**

The Vision of Suryadatta is to be a World Class Centre of Excellence in Innovative learning, combining the best of Indian sensibilities with a Western Outlook and to be rated as a premier Educational Institute, offering contemporary education using state-of-the-art technology, spearheading high quality research, besides providing expert training and consultancy services catering to the ever-changing needs of the Industry & Society.

## **MISSION**

- Create multi-faceted professionals in emerging disciplines, attuned to a rapidly evolving, volatile, global economy.
- Develop sustainable network of reputed academicians and high level achievers in the corporate and social arena.
- Shape a complete human being steeped in rich values through a holistic approach to teaching methodologies designed by Industry Experts.

# ABOUT THE SSIHM

SSIHM was established in 2004. It is affiliated to Kavikulguru Kalidas Sanskrit University (KKSU), Yashwantrao Chavan Maharashtra Open University (YCMOU) Approved by DTE, recognized by Govt. of Maharashtra.

SSIHM offers the B.Sc- Hospitality Studies, M.Sc Hospitality Studies D.Y.N.D.(Diploma in Yoga Naturopathy & Dietetics), D.E.C.E.C. (Diploma in Early Childhood Education and Care), D.H.S. (Diploma in Hospitality Studies).

The aim of SSIHM is to train and groom the students to become successful hospitality professionals. The experienced and well qualified faculty ensures that the students receive the necessary theoretical and

practical knowledge as per the curriculum. Apart from knowledge and technical skills, soft skills such as good communication skills coupled with creative thinking, commitment and confidence are crucial to succeed in the Hospitality Industry - this is imparted through guest lectures and constant follow up by the faculty.

In addition to the regular academics SSIHM also organizes Industry visits, Seminars by Hospitality professionals, Theme lunches and Food festivals. This gives the students the latest knowledge of the Industry and a hand on experience in the areas of marketing, event management.

Our students have been placed in branded hotels in India and abroad. Some of our students are also pursuing higher studies abroad.



# **CORE TEAM OF SURYADATTA INSTITUTES**



Dr. Shailesh is a PhD guide with over two decades of experience in academics and has contributed to all aspects of the academic ecosystem as a teacher, evaluator, researcher, trainer, academic administrator and institution builder. He is the CEO and Group Director of Suryadatta Group of Institutes. He is a member of the Academic Council of SPPU, Chairman Board of Studies of Operations Management at SPPU, member Research Advisory Committee at Symbiosis International University & SCHMRD, Member BOS at DYPU, IndSearch, and several other Institutes of Higher Learning. He is a Dale Carnegie® Certified Instructor. He has delivered over 500 training sessions and is a faculty in Marketing, Strategy, Operations, Supply Chain, Research Methodology, Data Science and Business Analytics.



Prof. Dr. Pratiksha Wable Professor & Dean Academics Dr. Pratiksha Wable is an experienced Professor with a demonstrated history of working in the management education & pharmaceutical industry, Dr Pratiksha Wable, spearheads the academic affairs in the capacity of Dean (Academics). She is a passionate teacher, coach & mentor at the core.

Dr. Pratiksha has over 14 years of full-time teaching experience across varied subjects like Marketing Management, Sales & Negotiation, Business Research & Analytics. She is a Dale Carnegie® Certified Instructor. She has developed MOOC on GOOGLE Classroom on SWAYAM platform through National Resource Centre (NRC), UGC-HRDC Sant Gadge Baba Amravati University, Amravati, Maharashtra. She is a member of Joint Curriculum Revision Committee for the MBA programme 2019 of SPPU. She is also a member of NIPM Pune Chapter.



Professor Sunil Dhadiwal Executive Director - Development Prof. Sunil Dhadiwal has over 25 years of corporate experience and has worked on strategic projects in collaboration with multinational companies in Automobile industry. He has also travelled across the Globe on International assignments & within India in various capacities. He is a gold medalist Engineer & MBA in marketing from reputed B-School. He was Senior General Manager at Force Motors Ltd. He drives the Training & Placement office, capability building of students, networking with industry, alumni and industry facing activities for students enrichment. He also conducts a series of lectures for students related to topics "Beyond Academics"

He has Headed Business at a Multinational Automotive Retail Consulting organisation for 2 years. He has provided consultancy and Training to various leading National & Multinational companies.

Siddhant Sanjay Chordiya, presently working as Executive Development Officer, Director Corporate Relations & Admissions. He has completed his B.E. Civil and MBA in HRM & Finance from Savitribai Phule Pune University.

He has Completed Masters Degree in Financial Management from SPPU. He has also Completed Diploma in Animation from Harvard University, USA, and Diploma in Event Management from KKSU. Simultaneously registered for Doctorate PhD in Transforming HR through Digital Technologies & involved in various social projects and Organization Development Activities, International Affiliation, Collaboration and working on various Startups.



Er. Siddhant S. Chordiya Executive Development Officer

Mr. Akshit Kushal, a proud alumnus of Suryadatta, he heads the Operations & Student Outreach function at Suryadatta Group of Institutes. A post graduate in Commerce, he holds a PGDM in Marketing + International Business and over 9 years of rich experience in the area of Marketing.

His areas of expertise include Media & Advertising, Digital Business, Sales & Marketing. He is a certified administrator for International Baccalaureate. He is an active member of the Suryadatta Global Business Industry Chamber of Commerce & Agriculture (SGBICCA). He heads various events, academic cells and clubs at Suryadatta and is a mentor & guide to students. He is in a perfect position to be a friend, philosopher and guide for the students. Suryans remember him for the warmth that he extends to them while resolving their issues.



# **CORE TEAM OF SURYADATTA INSTITUTES**



Mrs. Snehal Navalakha Completed her B.E. from Pune University in First Class, She is also completed PGDFT, PGDBM (HR), MBS (Production), MBS (Finance), MMM and MBA from Savitribai Phule Pune University (SPPU). She has about 11 years of teaching various courses in Marketing, Finance and Production Subjects.

She has a background of running Family Managed Businesses. Her powerful network of professionals and businessmen include professionals graduated from reputed International Universities such as Harvard, Cornell, New York University etc. She guides the students in the areas of Family Business Management and works for Managing International Relations at Suryadatta.



Dr. Kimaya is a MD in Homeopathy from DS Homeopathic Medical College, Pune. She also has completed her MBA in Health Care Management & Post Graduate Diploma in Emergency Medicine. Dr. Kimaya is committed towards the complete health care of patients by providing them with the best medical services. She is confident and capable of accepting every responsibility towards her patient's health and wellbeing.

Dr. Kimaya is having 7 years of Industry Experience & over 3 years Teaching Experience. She is practicing in her Personal OPD from 2012 onwards. She has conducted numerous health checkup camps and participated in social causes across Maharashtra.



Mr. Sachin Itkar supports Suryadatta on Strategic Operations. He also has worked closely with the Alliance for US-India Business (AUSIB) & is the founder of 'Arise and Awake Foundation', which seeks to improve the quality of education in rural Maharashtra. Apart from this, Sachin has been a guest faculty for pharmacy & healthcare management programs in a number of universities in India & abroad.

Sachin comes with twelve years of industry experience, during which time he secured five



**IBD QATAR** 

Deepak is a innovative thinker, able to apply analysis and creativity to problem solving, a highly personable, self-motivated and diligent individual with flexibility to adapt to new situations.

His core competencies include Business Development for Domestic n International markets, Business Planning, Strategic planning, Outsourcing, Systems Development, Operations, CRAMS, Dossiers Acquiring, International Marketing, Dealing with CRO s, Vendor Management, Techno Commercial Operations Management, Team Management Joint Venture & Joint Development, Vendor Management, Negotiations Management & Trade Relations Management, Brand Management, Global Positioning and has been helping all sizes of organisations, Start Ups, SME & MSMEs, Entrepreneurs achieve next level growth.

Prashant Pitaliya, Began his career with distinguished academic and extra curriculum records. He has done his degree in economics, diploma in HRD, Journalism & Mass communication, MBA in Marketing & Production. He has attended professional training in MBTI, WPR, TQM/ISO, Certified coach, time & stress management etc.

Prashant has bought out this in a very simple manner working from Officer level to CEO post at a very young age. He has served well known organizations like Ghatge Patil, KT group in toxilla Sakal media group, SSVSS & other educational institutions for the last 20 + years. His



Prashant has bought out this in a very simple manner working from Officer level to CEO post at a very young age. He has served well known organizations like Ghatge Patil, KT group in textile, Sakal media group, SSVSS & other educational institutions for the last 20+ years. His work prominently involved synthesizing organisational processes, corporate training, creativity and productivity relation, Idea generation for profitability, Systems implementation for better quality & service, general administration, liaison with government.

# **KEY ADVISORY BOARD MEMBERS**



Dr. Datta Kohinkar is advisory board member of Suryadatta and Chairman of Vipassana Centre - Pune. His journey with Yoga started when he joined yoga classes in 2000.

For two decades Datta Kohinkar Patil has selflessly contributed immensely to the physical and mental health of people and changed their lives forever all over through his Camps, free lectures, his writing and articles that have appeared in leading newspapers of Maharashtra. Many local governing bodies in cities such as Pune Municipal Corporation have extended great co-operation and encouraged their employees to attend Vipassana courses. Personnel from IAS, Police Departments, Electricity Boards and Defense forces have benefited from these courses. Private industrial organizations such as Mahendra, Thermax etc. regularly send their employees for Vipassana courses. He regularly visits Suryadatta and conducts workshops on Life skills and spirituality.



Ms. Neeta along with Mr. Ramesh and Mrs. Sarita founded the Queen's of India hotels in Indonesia. With authentic Indian cuisine prepared by Indian chefs, and a superb team of efficient staff, Queen's Tandoor flourished from day one, proving to be so popular and successful with opening of chain of hotels. Ms. Neeta ensures that the guests are invited to participate in a sensory journey into the taste, spirit and culture of Indian cuisine. From the mild flavours of Kashmir to the hot and spicy specialties of the south, the exciting menu offers vegetarian, meat and seafood dishes galore, followed by wonderful Indian desserts. Every palate is considered with an extensive choice of Indian curries, tandoor dishes, biryanis, thalis and breads, all of which retain the authentic characteristics of regional Indian home-cooking. Ms. Neeta is making India proud by making Indian cuisine popular in Indonesia.



The Founder and Vice-Chancellor of Lincoln University College is Dr. Amiya Bhaumik, who is a refined academician. He is an Executive Vice President of the International Education Consulting Group, St. Louis, USA since 1999. Dr. Amiya Bhaumik was Research Fellow of UNESCO, Paris during this tenure, Dr. Bhaumik has travelled extensively to Europe, Africa, Asia and Latin America. He has served as professor of Business Administration in University of Lucknow, India and in University of Malaya and many other countries.

Dr. Bhaumik strongly believes that Education and Training will help us to manifest our own divine strength and power which is already existing within ourselves. He works on this philosophy of manifesting such hidden divine power within ourselves.



Mr. Pravin Rajpal is World's Leading Innovation Coach, Strategic Futurist, Innovator, Author & Global Thought Leader. He is the Founder of InnovatioNext. He is an Innovation and Creative Leadership coach to Fortune 500 companies and has transformed many organizations into innovation driven organizations. He has setup a next generation Centre of Creative Leadership and Innovation at SGI, Pune. Mr. Rajpal, through his company InnovatioNxt has started an Innovation centre at Suryadatta.

Best Regards, He is the author of 'Achieving Business Excellence' and '5 Thinkings to Win'. Both the books are best sellers. He has many awards to his credit and has been invited globally to ignite new ideas on creativity, innovation and business excellence. He has addressed various international conferences in the USA, Finland, Japan and in India.



D K Bakshi is a 26 years experienced HR professional worked with 9 cultures around the world. He has worked on various aspects of human resource management and development. His role in 26 years of experience has been recruitment (locals and expatriates), induction, placement, training and development, performance management system, key people development, promoting mutual learning models, total quality management. D K Bakshi is associated with many universities and business schools on their advisory board and help the future generations to unleash their talent. He conducts many public programs in asia pacific including a well established public program called "roadmap to success" through All India Management Association in India as well as through Global Talent company Limited.



BK Saritaben Rathi is working as a coach, facilitator, management trainee, course designer & inspirational speaker guiding the development of individuals towards better self reliance. She possesses deep insights of meditation and her love filled approach has motivated numerous souls to re-evaluate and reshape their attitude. Her interest lies in positive psychology, happiness, calmness in crisis, leadership skills, personality development, enhancing self esteem, stress management, self empowerment, science of meditation, value workshops and relaxation techniques.

Her sessions have helped our students & staff members to identify their true self and walk on the path of personal growth and fulfilment.

# **KEY ADVISORY BOARD MEMBERS**



Dr. Dnyaneshwar Mulay Senior Civil Servant, Author, Motivator

Dr. Dnyaneshwar Mulay, I.F.S., has huge experience and expertise at National, Local and International level. He has worked in Ministries of Finance, Commerce, External Affairs and Cabinet Secretariat, Government of India. He is a well-known nationally as Author, Columnist and Diplomat.

He is leading the programme of Expansion of Passport Centres in the country. He is a successful writer and has written over 15 books which have been translated in Arabic, Dhivehi, Urdu, Kannada & Hindi. He was The Consul General of India, New York, USA from 2013-16. He was the coordinator of the Madison Square Garden event of Prime Minister Narendra Modi in September, 2014. He has a wide network of professionals and officials in embassies in various countries. He runs Balodyan, an orphanage in his native village, and the Dnyaneshwar Mulay Education Society in Pune. Whenever in Pune, he has a passion to interact with the



Mr. Arvind Goel, a passionate professional with over 39 years of experience in Automotive sector, has a track record in leading and building international teams, manufacturing operations in India & China, Greenfield Truck & MUV projects, supply chain development & pricing, new automotive product development, and strategic joint ventures.

He is the Managing Director and CEO of Tata Auto Comp Systems Ltd.

He has been associated with Suryadatta Group of Institutes as an Advisory Board member for a decade. He not only guides the students, but also guides the core team at Suryadatta on policy, education systems and delivery to align with Industry needs.



Mr. Ram Bangad Advisory Board Member

Mr. Ram Bangad is an eminent social worker who holds a record of donating blood 148 times and arranging highest number of blood donation camps for a social cause.

Mr. Bangad's ambition is providing free blood to those in need. As founder President of Raktache Nate (which means blood relation), a charitable trust established in 2002, Bangad has been instrumental in saving a number of lives through organising blood donation camps and putting together a network of donors in the city. Mr. Bangad is on the advisory board of Suryadatta Group of Institutes and provides support and direction for such social initiatives regularly. He focuses on raising awareness about blood donation through hand-written notices in public places, lectures in educational institutes, companies and much more



Mr. Rajesh Batra, CAO, Head-Centre of MSME, and Chairman of Internal Monitoring Committee (Projects), Indian Institute of Corporate Affairs, Ministry of Corporate Affairs is currently responsible for several development activities through Capacity Building measures. Over the last 25 years, he has worked extensively in the Policy development work, Business Strategy, Project Management, Imports, Program management, Procurement & Logistics / Supply Chain management (SCM) & Business development. He was appointed Sole Arbitrator under the Arbitration & Conciliation Act 1996 by the Chairman-cum- MD of NSIC Limited for adjudication of disputes & differences between NSIC Ltd. & Private Business units. He is working very closely with the industry and with different GOI offices at the Ministry level, State bodies, industry associations / chambers of commerce, entrepreneurship development institutes, SMEs, national & international supporting partners & banks / financial institutions to ensure capacity building at both ends: at the Govt. level as well as at the industries.



CA Abhay Shastri is renowned Practising Chartered Accountant also currently serving as First Vice District Governor Lions Clubs International. He is Gold Medalist in DTL from Savitribai Phule Pune University and also one of the topper in M.Com from Savitribai Phule Pune University.

He is associated with DGCPE Institute of Chartered Accountants of India, Lions Clubs International and with Permanent Trust doing Global Warming Awareness work. He has received various awards. He writes for various magazines on Taxation and has been felicitated by leading National and Social bodies. Mr. Abhay Shashtri is a member of the Advisory Board of Suryadatta Group of Institutes and guides the students and faculty members on various aspects.



Gopika Varma, committed to the preservation of the traditional dance form, of Mohiniyattam, has danced in the courts of the Royal Kings of Travanacore – present day Kerala. She is the daughter-in-law of the prestigious Kerala Royal Family, married into the family to Prince Poorurttathi Thirunal Marthanda Varma, descendent of Maharaja Swathi Thirunal, making a world of difference by preserving a rich cultural heritage by it's dance form. She gives nearly 60 thematic performances, every year, both in India and abroad. She proudly runs a dance institute "Dasyam" at Chennai and Bangalore with a vision to promote and develop Mohiniyattam dance outside Kerala, to award scholarships to genuine candidates, to provide Teachers Training program in Mohiniyattam, to offer medical help to artists and to provide basic facilities to all the performing and non performing artists by conducting annual events and festivals. Gopika has performed extensively at various art festivals, sabhas & temples, nationwide & internationally. She runs a home for the physically challenged & a textile unit for their employment.

# MESSAGE FROM THE PRINCIPAL



**Principal** 

honour and privilege of records. working as the Principal of this College. The College was established by Prof. Dr. Sanjay Chordiya,

Founder

President and

Dear Friends.

Chairman of Suryadatta Education Foundation who cherished the dream of making this college a Centre of excellence in Hotel Management, Travel and Tourism. During the last 17 years, all the staff-members have been working hard to the task of realizing this dream. The Suryadatta Group has

emerged as a reputed brand devoted to I have the quality Management education by Industry leaders with proven track

> I firmly believe in the mission of the College: to offer all students the opportunity to develop their knowledge, skills, abilities and attitude required in the hotels, for making a successful career in the hospitality industry. To develop the personality of students as required by the hospitality industry. To make students worthy citizens of the nation. It has been my conviction that an excellent education can be given to the students, though excellent infrastructural facilities and experienced student faculty. Our Library is enriched with books. The Internet facility helps students to

browse through various international iournals.

In the Service Industry, it is important to practice courtesy and manners, develop one's personality and communication skills and be disciplined. One must have the right temperament towards the service industry, an important aspect covered in the curriculum.

I am happy to record here that our efforts have paid ample dividends. Our students are well placed in the Hospitality Industry and the Hotels have recognized us as one of the good Training Centre in the Private sector.

> Prof. Dr. Shefali Joshi **Principal**

#### ABOUT THE PRINCIPAL

Dr. Shefali Joshi having Doctorate of Philosophy and DHMCT is an alumnus of the 1994 batch from the Maharahtra State Institute of Hotel Management & Catering Technology, Pune (former FCI)She has a vast experience of around 23 years, both in Industry (Tai Group of Hotels, Mumbai) as well as Academics including worked as Training and Placement coordinator for almost 16 yrs. She has been handling subjects like Food Production, Accommodation and Marketing Management. With her vast experience, She decided to impart some of her profound knowledge to future Hospitality Management graduates from premier and leading hospitality Institute, i.e Suryadatta College of Hospitality Management and Travel Tourism, Pune. She hopes to motivate students to become great leaders in the world of hospitality.

# **INTELLECTUAL CAPITAL**



**Vice Principal & Mentor** 

Prof. Ulhas Chaudhari, A proficient professional with over 19 years of qualitative experience in Hotel Industry in Food and Beverage Service. Food Production in Indian and Abroad. Academic experience of 12 years and 7 years of Industrial experience. Qualification MTM (Master in Tourism Management) B.Sc. HTM, DHMCT (Hotel Management & Catering Technology), has also completed the 2nd level with distinction of

Wine spirits education trust (W.S.E.T) London recognized., International Bar Management & Skills, Fire fighting and personal safety, Bar flair ology training. He is Author of 2 F & B service books.

Prof. Atul Deshpande, is Master in Hotel & Tourism Management and is currently pursuing PhD in Hotel Management. With over 20 vears of extensive and versatile experience in Hotel and Hospitality Industries and worked at various Five Stars Hotels such as Ritz-Carlton Hotel & Spa. Le Royal Meridien. Holiday Inn Crowne Plaza Hotel and Le Meridien Hotel (Pune, India), Corinthians Bon Boutique Hotel (Pune. India).



He has around 10 years experience in Academics and has passion for Food & Beverage Service Department.

# **INTELLECTUAL CAPITAL**



Prof. Bhaskar Vardhi is highly Qualified as MPhil in Commerce -SPPU, Master in Commerce -SPPU, Master in Arts -SPPU, Master in Tourism management, B.Sc. in Hotel and Tourism Management, BCOM-SPPU, Diploma in Senior Teachers Training, Three Years DHMCT from MSIHMCT PUNE-MSBTE A highly skilled, talented 28 years of experience in Teaching, Administration and management of college activities. Specialized as -Culinary Chef to teach Cookery / Bakery and Confectionery. Worked for the top National council / AICTE / UGC affiliated institutes and universities as Principal, Head of Department, Professor.



Prof. Nitin Shinde is a alumni of the Pune City-based Maharashtra State Institute of Hotel Management and Catering Technology. He is having 18 years of experience of hospitality Industry from India and abroad. Prof. Nitin worked for many hotels, Companies, Cruise liners (Europe) and Emirates Airlines Catering from Dubai and reputed Hotel Management colleges. He has traveled more than 32 countries. Prof. Nitin is expert in Indian cuisine along with all the International cuisine.



A young dynamic aspirant of hospitality industry moved to academics with a goal to create skilled professionals for the hospitality industry. He completed his BHMCT and MHMCT from MSIHMCT, Pune with distinction and also ranked 5th in Savitribai Phule, Pune University for BHMCT course in year 2012. He has 6 years of industrial experience with renowned brand like Taj, Novotel & Radison Blu in the accommodation department. He is currently pursuing PhD in Hotel Management from SPPU.



Abhijeet A. Gajaralwar is Post graduate from Savitribai Phule Pune University with 'A' grade and Graduated from RTM Nagpur University with first Class. He is having experience of over 9 years in Teaching Hotel Operations. His expertise is in Bakery & Confectionary and Quantity Food Production. Possessing excellent administrative, verbal communication and written skills along with constructive and effective teaching methods that promote a stimulating learning environment



Chetan Mungantiwar has expertise in F & B Service & has completed Master in Hospitality Management, Graduated from Tirpude College of Hotel Management(BHMCT) Nagpur, He stared his career in 2012 with HYATT Hotels Pune as a Associate and left after 2 year as a head Bartender and 3 years with CARNIVAL COOPERATION in PRINCESS CRUISES as a Bar Steward, He join education field in the year 2017, His expertise involves current Practical Industry knowledge & mainly in academic service.



Ms. Preeti Kumtha Graduate in Hotel Management & also done concentrated certificate program from AHLEI (American Hotel & Lodging Education Institute) Specialised in Food Production in cuisine de Italian. Also specialised in Japanese and Thai cuisine. Worked in The Oberoi Amarvillas and The Trident Gurgaon in the position of Chef de Partie till 2006 Joined Academy of Cullinary School as Chef Lecturer and carried on with Academics since 2006 untill now for 13 years of Academic experience and 3 years of Industry experience. She has a total experience of 16 years of both Academics and industry interface.



# STATE OF THE ART INFRASTRUCTURE

# & ACADEMIC FACILITIES

The strikingly modern Suryadatta Campus, strategically located in Pune, the Oxford of the East, is aesthetically designed to create a unique ambience.



Training Restaurant



**Guest Room** 



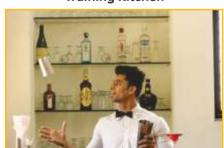
Training Kitchen



**Front Desk** 



**Computer Lab** 



Mock Bar



Classroom



**Seminar Hall** 



Library





Zumba / Dance Room



Multipurpose Activity Hall



**Outdoor Sports** 



**Badminton Court** 



**Indoor Sports** 



Hostel



# 1. STATE OF THE ART INFRASTRUCTURE

- Modern Training kitchens
- Training Restaurant and Mock Bar
- Guest Room
- Front Office Training Room
- Classrooms with LCD Projectors
- Computer and high speed Internet labs
- Seminar halls with audio visual equipment
- Well stocked library
- Innovation & Incubation Center



# 2. FACULTY WITH RICH INDUSTRY EXPERIENCE

- Induction and Orientation Program.
- Mentorship
- Career Counseling
- Personality Development
- Soft Skills
- Case Studies and Role Plays
- Interview Skills



#### 3. CO-CURRICULAR ACTIVITIES

- Study Tours to Hotels, Flight kitchens, Breweries, Wineries, Cheese Factory etc
- Outdoor Catering
- Theme luncheons and Dinners
- Food Festivals
- Guest lectures by Industry professionals
- Seminars and Workshops



#### 4. EXTRA CURRICULAR ACTIVITIES

- Suryotsav -Foundation Day Celebrations
- Teacher's Day Celebrations
- Sports Inter College and Intra College
- Cultural activities Inter College and Intra College
- Corporate Social Responsibility Blood donation drives, tree plantations etc
- Seminars by eminent personalities
   Dr Kiran Bedi, Mr M S Bitta etc
- Innovative Learning



#### 5. INTERNSHIP AND PLACEMENT

- 100% Assistance for internship and final placement
- Internships in hotels in Various Nations
- Internships in star rated hotels in India
- Final placements in star rated organizations in India and abroad.



# 6. EARN AND LEARN OPTIONS DURING THE PROGRAM.

Opportunities for working professionals



**Fully Equipped Gymnasium** 



# B.Sc.-HS (Hospitality Studies) 3 Years Full Time

# Affiliated to Kavikulguru Kalidas Sanskrit University (KKSU)

The B.Sc-Hospitality Studies (B.Sc-HS) Program is a 3 year Bachelors Degree Program affiliated to the KKSU. The Program is designed to empower the student for immediate employment on passing out. It is a fine blend of Theory & Practical, with emphasis on Communication Skills and Interpersonal Skills.

#### **Objective**

The objective of the B.Sc-Hospitality Studies Program is to train the students to be efficient hospitality professionals. The Program is designed keeping in mind the needs of the Industry for well trained professionals who will be able to work as per the set standards. The Management subjects included in the curriculum prepare the students to be future Managers & Leaders of the hospitality industry.

The Program includes a semester of industrial internship. Seminars conducted by industry experts and visits to the industry prepare the students for their future career.

#### **Eligibility**

A student with 40% marks in the 12th from any stream -Science, Commerce, Arts or MCVC with bridge course. Lateral entry direct to second year & third year is allowed as per KKSU norms.



#### Semester I

Course Code Course Title

T101 Basic of Food Production I (T+P)

T102 Basics of Food And Beverage Service I (T+P)

T103 Basics of Housekeeping I (T+P)

T104 Basics of Front Office I (T+P)

T105 Sanskrit

T106 General English & Communication

T107 Hotel Industry Development



Semester II

Course Code Course Title

T201 Basic of Food Production II (T+P)

T202 Basics of Food And Beverage Service II (T+P)

T203 Basics of Housekeeping II (T+P)

T204 Basics of Front Office II (T+P)

T205 **Hotel Engineering** 

T206 Catering Science And Nutrition

T207 Hygiene And First Aid



#### Course Code Course Title

T301 **Quantity Food Production** 

T302 Food and Beverage Service

T303 Hotel Housekeeping

T304 Front Office

T305 Sanskrit

French T306

T307 **Basic Accounts** 



#### Semester IV Course Code

Course Title

T401 **Industrial Training** T402 Industrial Visit

T403 **Environmental Studies** 















3 Year	•
Semes	ter VI
Course Code	C
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Course Code	Course Title	Course Code	Course Title
T501	Advance Food Production	T601	Advance Food Production
T502	Food and Beverage Management	T602	Food and Beverage Management
T503	Accommodation Management – I	T603	Accommodation Management – II
T504	Sanskrit	T604	Financial Management
T505	Computer Fundamental	T605	Human Resource Management
T506	Research Methodology	T606	Principle of Management
Elective		Elective	
T507	Haccp Or Molecular Gastronomy	T607	Event Management & Mice
		T607	Molecular Mixology
		T608	Project Work

#### Career Growth Path way:

Graduates Students of Suryadatta have Bright future prospects. Students have multiple options to pursue their Masters degree from Suryadatta Institutes (MBA / PGDM / M.Com, M.Sc. Cs) / Masters Degree from Lincoln University in the field of Interior, Fashion, Animation, Retail, Event Management, Hospitality and Tourism Management from AIU approved Lincoln University.

\*\*Details of syllabus, staff etc. mentioned in this brochure updated as on date of printing. Updates if any will be uploaded on website periodically.

	Sr No	Certification Name	<b>Certified By</b>
1 <sup>st</sup> Year	1	Outbound Leadership Training	SGFS
	2	Holistic Wellbeing & Happiness	Round Glass
	3	Business etiquettes	SGFS
	4	National Values and Character Building	SEF
	5	Business English Certification	Cambridge
	6	Hygiene & Healthcare Management	SIPHC / CAHO
	7	Health & Fitness (Yoga / Meditation / Gymnasium)	SFSA
2 <sup>nd</sup> Year	8	Self Defence (Karate / Taekwondo)	SISDA
	9	Value Based Education	SGPRC
	10	Performing Arts (Zumba / Contemporary / Aerobics )	SIPA
	11	First Aid and Fire Safety	SISDA
	12	Value Based Education	SGPRC
	13	Event Management	SIMCEM
	14	Startup, Creating new venture & Entrepreneurship	SIESD
3 <sup>rd</sup> Year	15	MOOCs (Two MOOCs)	SWAYAM / NPTEL
	16	Professional Bar Tending , Mixology,	SCHMTT
	17	Carving Skills and Techniques	SCHMTT
	18	Employability Enhancement Programme	TCSiON
	19	Food Photograpphy	SCHMTT
	20	Soft Skills and Personality Development	SICD
	21	Bakery / Sugar Craft / Chocolate Art	SCHMTT

<sup>\*</sup> All the students pursuing 3 years full time Bachelor Degree from Suryadatta will be offered 7 value added modules every year and Certificate will be issued on completion.

#### **Certification from London Academy of Professional Training (LAPT)**

Also, all the students in their final year of 3 years full time Bachelor Degree will be getting 6 months Diploma Certificate in relevant discipline from London Academy of Professional Training (LAPT), UK on successful completion of their assessment.



<sup>\*</sup> Certificates Courses in Beauty Care, Certificates Courses in Body Building, Dietician & Fitness Trainer will be provided to all the students without charging any fees during Covid-19 Pandemic only.



# M.Sc.-HS (Hospitality Studies) 2 Years Full Time

# Affiliated to Kavikulaguru Kalidas Sanskrit University (KKSU) @ SIVAS-SSIHM

#### **Program Objective**

Prepare for higher level skills in Hospitality Industry

#### **Program Outcome**

Managerial level jobs in Industry & Teaching

#### **Eligibility**

- 1) 4yrs BHMCT
- 2) 3yrsB.Sc HS
- 3) Any Graduate with 2yrs experience in Hotel Industry as specified by KKSU with entrance test of KKSU Or its Equivalent

# 1 Year

#### Semester I

Course Code	Course Title
1-T-1	Core I- Marketing for Hospitality & Tourism
1-T-2	Core II- Customer Relationship Management
1-T-3	Core III- Research Methodology
1-T-4	Sanskrit
1-P-1	Practical Core I- Marketing for Hospitality & Tourism
1-P-2	Practical Core II- Customer Relationship Management
1-P-3	Seminar I - Paper Presentation And Publications

# 1 Year

#### Semester II

Course Code	Course Title
2-T-1	Core I Human Resource Management &
	Corporate sustainability
2-T-2	Core II- MIS in Hospitality Industry
2-T-3	Core III Hospitality Laws
2-T-4	Core IV Statistics & Qualitative Techniques
2-P-1	Practical Core I MIS in Hospitality Industry
2-P-2	Practical Core II Tourism: A Global Perspective
2-P-3	Seminar I Educational Tour



#### Semester III

Course Code	Course Title
3-T-1	Core I Materials Management
3-T-2	Core II Tourism Destination of India
3-T-3	Elective I Food & Beverage Management -I OR
	Elective 2 Accommodation Management-I
3-T-4	Quantity Management and assurance
3-P-1	Practical Elective -I Food & Beverage Management -I OR
	Elective - II Accommodation Management -I
3-P-2	Elective – I Tourism Destination India
3-P-3	Industrial Training **

# 2 Year

#### Semester IV

Course Code	Course Title
4-T-1	Food & Beverage Tourism
4-T-2	Elective I Food & Beverage Management -II OR
	Elective II Accommodation Management-II
4-T-3	Strategic Management
4-T-4	Dissertation
4-P-1	Practical Core 1 Elective I
	Food & Beverage Management -II OR
	Elective II Accommodation Management-II
4-P-2	Viva-Voce of Dissertation
4-P-3	Seminar







# **D.Y.N.D.** (Diploma in Yoga Naturopathy & Dietetics ) 2 Years Full Time Affiliated to Kavikulaguru Kalidas Sanskrit University (KKSU) @ SIVAS-SSIHM

#### Name of the Faculty

Faculty of Indian Religion, Philosophy and Culture

#### **Examination Type**

Yearly Course Duration 02 years Total Credits No credits

#### **Eligibility**

The student must have passed 12th std (with 45% for open category & 40% for Reserve category) examination of Maharashtra State Board of Secondary and higher secondary Education. OR An examination recognized as equivalent.



Course Code	Course Title
MAY1-I-01	Anatomy, Physiology, Biochemistry
MAY1-I-02	Basic Principals of nature care
MAY1-I-03	Basic Principals of Dietetics
MAY1-I-04	Basics Principles of yoga
MAY1-I-05	Elementary Sanskrit



Course Code	Course Title
MAY1-II-01	Swasthavritta
MAY1-II -02	Application of Naturopathy
MAY1-II -03	Dietetics
MAY1-II -04	Ashtangyog
MAY1-II -05	Sanskrit



# **D.E.C.E.C.** (Diploma in early Childhood Education & Care ) 1 Year Full Time Affiliated to Kavikulaguru Kalidas Sanskrit University (KKSU) @ SIVAS-SSIHM

#### Name of the Faculty

Faculty of Indian Religion, Philosophy and Culture

#### **Examination Type**

Yearly Course Duration 1 year Total Credits No credits

#### Eligibility

The student must have passed 12th std (with 45% for open category & 40% for Reserve category) examination of Maharashtra State Board of Secondary and higher secondary Education. OR An examination recognized as equivalent.

#### **Objectives**

To understand the theoretical bases and principles of Early Childhood Education  $\ensuremath{\mathsf{Care}}$ 

#### **Program**

A candidate should have passed Secondary examination (10th) of Maharashtra Board or any other recognized Board equivalent thereto with minimum 40 % marks.

#### **Medium of Instruction**

The medium of instruction at the Diploma course will be Marathi.



Course Code

Paper

Paper

Four Compulsory Papers & One School Internship:

Sanskrit, Indian Heritage and Values

Paper -II

Paper-III

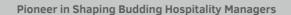
Paper-III

Developmental Psychology and Early Childhood Education

Paper-IV

Nutrition, Hygiene and Child Care

Paper-V School Internship





# **EXCITING CAREERS IN HOSPITALITY, CRUISELINES, AVIATION**& TOURISM SECTOR

Tourism is recognized as one of the world's largest industries and continues to expand at a rapid rate (UNWTO 2006). Over 922 million people travelled in 2008 and it is estimated international tourism will increase to 1.1 billion by 2020 (UNWTO 2008).

International Hotel Chains such as the Hilton, Starwood, Radisson and Accord have already started operations in India. Indian Chains like the Taj Group, Oberois, Welcomgroup and Leelas are expanding rapidly. The emergence of branded budget and economy segment hotels also present tremendous career opportunities. Entrepreneurs seeing the enormous opportunities are investing in the Hospitality Sector too. In addition to hotels, jobs are also available in the Cruise lines, Airlines, theme parks, and international restaurant brands. Multinational Companies (MNCs) prefer Hospitality graduates for handling the front office and guest relations. The retail sector, private banks and even hospitals are employing Hospitality graduates in their facilities and admin departments. There are thus manifold career opportunities for students who pursue the Hospitality Studies Program.

#### YASHWANTRAO CHAVAN MAHARASHTRA OPEN UNIVERSITY (YCMOU) PROGRAMS

Diploma in Hospit	ality Studies (1st year)	Duration 1 year
<ul> <li>Advanced Diplom</li> </ul>	a in Hospitality Studies (2nd year)	Duration 1 year
<ul> <li>Leading to Bachel</li> </ul>	or's Degree (3rd year)	Duration 1 year

VARIOUS OPTIONS ALONGWITH REGULAR CURRICULUM (Select any one).			
Option 1	Learn while You Earn		
Option 2	Value add on + Professional Certifications		
Option 3	Value add on + Professional Certifications + International Certifications (Internship - 2 Months India + 4 Months Abroad)		
Option 4	Value add on + Professional Certifications + International Certifications + International Internships		
Option 5	Additional International Degree + Value add on + Professional Certifications + International Certifications		
Option 6	International Masters / Post Graduation Diploma (Internship Abroad Optional)		

CAREER OPPORTUNITIES AFTER COMPLETION OF THE PROGRAM				
Hotels In various operational departments like Front Office, F & B Services, Food Production, Housekeeping and Revenue.	Restaurants Fast Food Outlets, Fine Dining & Casual Restaurants - In Food and Beverage Services or Food Production.	Cruise Lines In various operational departments like F & B Services, Food Production & Housekeeping.	Airlines Air hostess, Steward, Central Reservations, Ground Staff, Ticketing, Aviation	Travel Agency Ticketing / Marketing, Customer Relationship officer.
Facility Services Industries, Corporate Institutes & Government Sector	<b>Retail Sector</b> Floor Supervisors, Floor Managers	BPO's / IT industries / MNC Facilities Executives, Travel Desk, Customer Relationship officer	Hospitals Front Office executives, Housekeeping Supervisors	International Fast Food Chain In F & B Services or Food Production
Industrial Catering Food and Beverage Service and Food Production supervisors	<b>Laundry</b> Operations and Customer Relations	<b>Banks</b> Customer Relations Officers.	Entrepreneurship Startup, Family Business, Diversification, Expansion, Health & Fitness and Food Industries	Academics & Administrative Educational Institutes, Consultancy Coaching & Many More

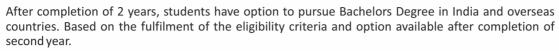
#### Career Growth Path way:

Graduates Students of Suryadatta have Bright future prospects. Students have multiple options to pursue their Masters degree from Suryadatta Institutes ( MBA / PGDM / M.Com, M.Sc. Cs) / Masters Degree from Lincoln University in the field of Interior, Fashion, Animation, Retail, Event Management, Hospitality and Tourism Management from AIU approved Lincoln University.



#### About the program

**About YCMOU:** Yashwantrao Chavan Maharashtra Open University (YCMOU) was established in July 1989 by Act XX - (1989) of the Maharashtra State Legislature. It is the fifth Open University in the Country. The Jurisdiction of this university has now been extended even beyond the State of Maharashtra. The YCMOU has been recognized under section 12 (B) of the University Grants Communication Act. 1956. It is a member of the various prestigious associations like AIU, Association of Commonwealth Universities, Asian Association of Open Universities, Commonwealth of learning, Canada to name a few.





Diploma in Hospitality Studies (1st year)	1 year
- Advanced Diploma in Hospitality Studies (2nd year	Duration 1 year
► Leading to Bachelor's Degree (3rd year)	Duration 1 year

#### **LEARNING METHOD:**

The students would work in the actual work situations to complete the programme. These academic programmes are designed for non-working and working students.

Well qualified counselors at Suryadatta solve student's difficulties, during the counseling sessions.

#### **ELIGIBILITY:**

For Graduation Programmes: Students & Working Professionals who have successfully completed 10+2 level education from any Government Recognized Board or University can take admission in the Bachelors Programmes.

#### Diploma in Hospitality Studies (D.H.S.)

1 year

First Year Sem - 1		First Year Sem - 2	
Code	Subject	Code	Subject
101	Food Production Foundation - I	201	Food Production Foundation - II
102	Food & Beverage Service Foundation - I	202	Food & Beverage Service Foundation - II
103	Accommodation and Front Office Operations	203	Accommodation and Front Office Operations
	Foundation - I		Foundation - II
AEC 001	English Communication	121	Environmental Science

#### Advanced Diploma in Hospitality Studies (A.D.H.S.)

1 year

#### Second Year Sem - 3

Code	Subject
301	Food Production Operation Industry Exposure - I
302	Food and Beverage Service Operations Industry
	Exposure - I
303	Accommodation and Front Office Operations Industry
	Exposure - II
001	Personality Skills for Hospitality - Learning from Industry

<sup>\*</sup>syllabus as on division by affiliating board

#### Second Year Sem - 4

Code	Subject
401	Introduction to Indian Cookery
402	Food and Beverage Service Operations -II
403	Accommodation and Front Office Operations - II
121	Accountancy Skills for Hospitality





#### About the program

# **B.Sc.HM - Bachelor of Science (Hons) in Hospitality Management**

#### Degree Program by LINCOLN University College, Malaysia

Lincoln University College (LUC), located at Petaling Jaya, Malaysia was established in the year 2002 as Lincoln College (LC) and later upgraded to Lincoln University College in the year 2011. Lincoln University College is one of the premier private institutions of higher education approved by the Ministry of Higher Education and



Malaysian Qualifications Agency (MQA- National Accreditation Board). The University College is also crowned with 5 Star ranking by the Ministry of Higher Education, Malaysia in 2017. LUC is also an ISO 9001:2015 certified academic institution. Lincoln University College is also the associate member of the 'Association of Indian Universities (AIU)', Association of Commonwealth Universities (ACU), London and a member of 'International Association of Universities (IAU)', Paris.

Eligibility: Advanced Diploma Hospitality Studies by Y.C.M.O.U. / Graduate Hospitality Studies

The Bachelor of Science in Hospitality management programme provides students with a thorough understanding of the hospitality operations and management. Students are trained in decision-making and critical thinking through coursework, in-groups and as individuals.

8 - 1	
Code Subject Name Year I	Code Subject Name Year I
HTS 101 • Food Production (T+PR) HTS 102 • Food and Beverage (T+PR) HTS 103 • Accommodation and Front Office Operations Foundation-I (T+PR) AEC 101 • English	HTS 201 HTS 202 Food Production (T+PR) Food and Beverage Service Foundation-II (T+PR) Accommodation and Front Office Operations Foundation -II (T+PR)  AEC 201 Environmental Science
Code Subject Name Year II	Code Subject Name Year II
HTS 301 • Food Production Operation Industry Exposure-I HTS 302 • F & B Service Operations Industry Exposure-I HTS 303 • Accommodation & F.O. Op. Industry Exposure-I AEC 304 • Personality Skills for Hospitality from Industry	<ul> <li>HTS 401</li> <li>Introduction to Indian Cookery (T+PR)</li> <li>F &amp; B Service Operations-II (T+PR)</li> <li>HTS 403</li> <li>Accommodation and F.O. Operations-II (T+PR)</li> <li>HTS 404</li> <li>Accountancy Skills for Hospitality</li> </ul>
Code Subject Name Year III	Code Subject Name Year III
HM 501 • French HM 502 • Cultural Heritage of India HM 503 • Tourist Guide and Tour Operations HM 504 • Prin. and Practices of Tourism Mgt. HM 513 • Bakery & Confectionery HM 514 • Quantity Food Production (T+PR) HM 515 • Banquet Management HM 516 • Theses / Project Submission	HTS 601 • Principles of Management HTS 602 • Accommodation Manag. – II (T+PR) HTS 603 • Eco Tourism HTS 604 • Hotel Marketing HTS 612 • Specialised Food Production (T+PR) HTS 613 • Food & Beverage Inventory Management HTS 614 • Human Reousce Management LUCE • Lincoln Unniversity College Experience

## **Career Opportunities**

The graduates will continue their career development into middle and senior management positions in various Hospitality sectors in India & Abroad.

## **International Exposure**

Students in Final semester will visit to Lincoln University, Malaysia for submission, assessment and Tour.



#### About the program

## **B.H.M.** – Bachelors in Hospitality Management

#### Degree Program by SWISSAM, Russia

SWISSAM is a University of Hotel, Restaurant and Culinary Arts Located in the center of St. Petersburg on Krestovsky Island.



European model of education: 50% of theory and 50% of practice.

A modern approach to teaching students allows to conduct classes in various formats: guest lectures from successful industry representatives, group discussions, interactive presentations and excursions to the best hotels and restaurants.

#### Eligibility: Advanced Diploma Hospitality Studies / B.Sc.HS

Bachelors Degree awarded by SWISSAM International University

This program allows students to specialize in international hospitality industry. The teaching methodology of SWISSAM is in full compliance with the methodology of SWISSAM International University.

#### **Course Content**

- Entrepreneurship, Creativity
   And Innovation
- Business Investment And Finance
- Applied Research In The Hospitality Industry
- Cultural Awareness And Customer Relations
- International Hospitality Operations Management
- Pathway Dissertation



Mr. Siddhant Chordiya alongwith Costas Ciligrakis Collaboration with SWISSAM Hospitality Business School





#### **Events**

To make the learning process effective and enjoyable SIVAS-SSIHM organizes many activities.

Events at college are organized to give the students a hands- on experience of Operations in the areas of Food Production, F&B Service, Housekeeping and Front Office. Organizing such events also gives students an understanding and knowledge of Event Management, Marketing, Advertising and Promotion.

#### **Cultural Activities**





"International Theme Dinner"





'Fun Fair & Entrepreneurship Day





Farewell & Fresher's Welcome







# **Industry Visits**

Industry Visits are regularly organizes Industry Visits. Ambassador Sky Chef – Flight Kitchen, Radisson Blu Hotel, Alibagh, United Brewery, Sula Winery, Le Meridien, Pune, Rama International, Aurangabad, Oberoi Trident, Mumbai, Vivanta by Taj, Blue Diamond, Pune, Mapro Jams and Jellies, Panchgani are some of the places our students have visited. The visits help the students to understand the practical aspects of the Hospitality Industry.

#### Students @ Westin Hotel, Pune

















#### International Theme Dinner for Senior Delegates of UN & Lamborghini Team

International Food Festival was organised in the campus for 20 different countries representatives of united nations for a International summit on "Challenges of 21st Century which has held in Suryadatta Bavdhan Campus. Mr. Tonino Lamborghini (Chairman & MD Lamborghini Group) was present at the event.





Guest of Honour at the Event













# **Activities During Pendamic Covid-19**

# A.Y.2020-21

- Yoga World Record Virtual Visit
- Startup Day
- Webinar
- Online Classes
- Online Gust Lecture
- NDA, Pune
- Virtual Practicals
- 100 % Internship & placement during pendamic covid-19 Xenia Webinar Series
- Misal World Record 2020
- Food Distribution to Covid Affected & NGOs **Blood Donations**
- Covid Scholarship







Kala Aarogyam Yogathon - 2021



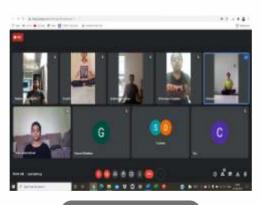
Backery Workshop



Suryadatta Startup Fest - 2021



Gust Lecture/ Webinar



Virtual Yoga Class



Online Practical



College Reopen - COVID 19



**Virtual Visit** 





# **QUALITY ENHANCEMENT**

#### **INITIATIVE**



अांत इन वन

# महाराष्ट्र 🌢 टाइम्स

# सुर्यदत्ता' की पहल से पुणे में बनी विश्वविक्रमी महामिसल तीन तासांत सात टनांची महामिसळ

विष्णु मनोहर ने सात घंटे में पकाई सात हजार किलो मिसल: तीन घंटे में 300 'एनजीओ' द्वारा 30 हजार लोगों को किया वितरण



#### 'सूर्यदत्ता ग्रुप' की अभिनव पहल से पुणे में बनी विश्वविक्रमी महामिसल

विश्वविक्रमी महामिसळ!



स्यंदत्ता ग्रुप ऑफ इन्स्टिट्यूट आणि शेफ विष्णू मनोहर यांच्या पुढाकारातून पृण्यात रविवारी सकाळी अवच्या सात तासांत विश्वविक्रमी महामिसळ बनवण्यात आली.

# सात हजार किलोंची मिसळ अवध्या सात तासांत तयार

तीस हजार लोकांना तीन तासांत केले वाटप

: पुष्पण बुगमका पुण्यात अवस्था सात तामति मात हवत विशोधी क तावत अरुपता आसी आणि ती ३० तथा

सूर्यरमा पुत्र आंग्र प्रीवटटपुर आणि शेष्ट र हर योच्या पुराकागतुर यकाळी या ठाऊमाणी बात साली, तापूर्वी, प्रतिकरी तथी २ व्यवस्थानस्य इसकी प्रवादी करण्यात आसी, त्यानंतर साथ समय क्षणीत, उसकेबार पिश्वविकामी मार्गिमक उपात हो, सब्बार्क ९ ने दुपती १२ मा तीन तातांत केरेन

ताती. सामाध्ये ६ व दुर्पता ६२ व साम तामाध्ये करूता मुद्देदता, रिक्स् महामिमाळ जात्री मार्थे २०३१ च्या मार्थ्याम् १६ अनुस्थ गणनामात्र आका तमा हानेच्या मार्क्य सेत स्थाप्त २० तसार प्रति य स्वतु स्थितीवर्धतः हिन्देक्तास्मास्य विश्वपिक्षमः हाना २० तस्येक्ष्य स्थापित ३०० व्यानीभीमार्थेल सी मिमाळ सामुप्येत हिन्देक्तास्माध्यास्य आसी

दीड हजार किलो मटकी आणि पाच क्विंटल कांदा

पानी, ५० कियो क्रिकेंग्रेस त्यामाठी ११ बाव २२ से मुलकर, १० बाव १० व ७ बाव ७ मार्गनी बाई

# सूर्यदत्ता-विष्णू महामिसल, वर्ल्ड रिकार्ड इवेंट में 30 लोगों की

#### तीन घंटे में 300 एनजीओ द्वारा 30 हजार लोगों को बांटी

सम्बंत शिक्षर न्यूज पुणी। पुणे का मशहर व टेस्टी खादा पदार्थ मिसल किसी की भी जीभ पर पानी लाने के शिए काफी है। ऐसे में अगर मिसल महोत्सव हो जाए तो बात ही क्या? ऐसा ही एक मिमल महोतरव पुणे के विश्व स्तरीय सूर्यदत्ता इंस्टोट्युट में आयोजित किया गया। इस महोतसम में एक या दो किलो मिसल नहीं बल्कि सात हजार किलो मिसल बनाया गया। बार भी बेजाल मात भट्टे के अंदर। इतना ही नहीं तो इस मिसल को मात्र तीन घंटे में 300 १८एनमीओ१८के माध्यम से 30 हजार गरीब ब जरुरतमंद लोगों तक पहुंचाया गया। जल्द ही गिनीज, लिम्बर, गोल्डन बुक्त औरू रेबॉईस व अन्य रेकॉर्ड में इस विश्व कीर्तिमान दर्ज होगा। %सूर्यदत्ता फूड बैंक% व %सूर्वदास एज्यू-स्टेशियो कनेक्ट% के अंतर्गत यह बनाया गया है। सूर्यदत्ता माग ऑफ इन्स्टिट्यूट व मतहर र्गवकर मुंबह 2 मजे से लेकर 9 मजे के दौरान मात्र सात 22 का चूलहा, 10 बाग 10 व 7 बाग 7 साइज बी विश्वकीतिंमान बना विवार्यियों घटे में इस मिसल को रीवार किया गया। वहीं सुन्वह 9 से कड़ाई का उपयोग किया गया। को मिला। इसकी हमें खुशी दोपहर 12 तक इसका कितरण कर दिया गया। इस मिमान को पकाने में डेड़ हजार किलो मटकी, 500 चीरडिया ने इस करे में कहा कि पुणेरी मिमान पुणे की रीडेपॉनां६, 24 घंटे विद्यार्थ



बिलो प्यान, 125 किलो अदरक, 125 किलो लहयून, 400 किलो तेल, 180 किलो प्यान-लहमून महाला, 50 किलो मिची पावडर, 50 किलो हल्ली, 25 किलो सार्वामकल पकरवी गई। वराहर । नमक, 115 किलो वरी, 15 किलो लेजपता, 1200 के मार्गदरीन में पकार गए इस उरकम हुआ: विश्व में पहली बार इतने प्रमाण में मिसक्ट फिल्मे मिक्स फरखन, 4500 लीटर पानी, 50 किलो हमारे विव्यार्थियों को भएएर ज्ञान हरी मेची का इस्लेमाल किया गया। इस मिश्रण से तैयार शेफ विष्णु मनोहर की अनुवाई में बावधान के कैपस में हुआ तीखा, चटपटा मिसल। इसे पकाने के लिए 33 बाय

५.मुर्वदत्ता% के संस्थापक अध्यक्ष हो. डॉ. संजय

उद्देश्य से इस महामिसल का कोरोन के चलते गिने चुने लं

रीधणिक ज्ञान के साथ ही अनुभव मिला। इस चुनी पोटीनायल का ब्लाइडफोल्ड५







# **Unique Bench Mark Creating**

#### **World Record Event**

of 21st Century
Making of 8000 Kgs
"Puneri Misal"
just in 7 hrs by
40 persons & serving
it to 40,000 needy
people through
400 NGOs & other
areas
in just 4 hours.

























#### **Events - Theme Luncheons**

Theme Lunches - are organised to hone the students' organisational & technical skills. They are assigned special tasks to perform. Guests from the hospitality industry are invited to experience the students creativity, a unique joint activity of all Hotel Management Students of Suryadatta

#### Theme Lunch - 'Christmas Fiesta'





Theme Lunch - 'Retro American'





Theme Lunch - 'Fiesta Mexicana'





Theme Lunch - 'Fete de Gourmets'





Theme Lunch - 'Maharashtracha Diva'







#### **Events - Seminars**

#### Seminar - Power of Expression in Hospitality Industry



Mr. Vijayan Gangadharan & Other Hospitality Trainers & Consultants



Mr. Samar Kamulkar (HR Director - Royal Caribbean Cruise), Mr. Mandar Bhosale (Chocolatier) & Mr. Gaurav Bhattacharya (Radisson Blue R&D Manager)

#### **Seminar - International Career Prospects for Hospitality Graduates**



Starbucks Manager



**Registration For Seminar** 

#### Seminar - Role of HR in Controlling Employee Attrition



Mr. Vijayan Gangadharan & Mr. Abhijit Mitra from Four Points by Sherton Pune



Ms. Sonal Mitra Westin Hotel, Pune

#### Seminar - Quick Service Restaurants, A Lucrative Career Option



Ms. Karamjit Shemar, Manager Starbucks



Mr. Rakesh Nanda, Master Franchisor of 'Eagle Boys Pizza' from Australia.

# Seminar on "21st Century Trends in the Hospitality Industry"



Mr. Sudhir Andrews renowned Hospitality Author, Mr. Jimmy Shaw MD
- Shawman Software & Prof. V Malhotra Inaugurating the seminar

# Seminar on "Revenue Management - The Key to a Successful Hotel Operation"



Deep Prajwalan @ Suryadatta



#### **Extra Co-curricular Actvities**

Students are also exposed to extracurricular activities in addition to their academics.

#### **Cultural Programs**

Cultural Programs - Students enthusiastically take part in the cultural activities and exhibit their talent.





#### **Corporate Social Responsibility**

The students are educated on the importance of helping the less privileged and needy. Our students have conducted Cookery Classes for the inmates of Manvya, a home for AIDS inflicted children & have helped farmers in rice transplantation. Bakery Classes for rural women & activities under National Service Scheme are also organized.









#### **Sports**

Students are encouraged to take part in sports activities for their all round development.







### Hospitality Job Fair @ Suryadatta

Suryadatta Hospitality organized campus recruitment drive in association with Eclat Hospitality, more than 15 top hospitality brands & Carnival Cruise, P&O conducted recruitment process. More than 800 students from Suryadatta Institutes, various other institutes & working professionals participated in the fair.





Carnival, P & O Cruise, Mumbai



Oakwood Residence, Pune



ibis, Pune



**Pride Hotel, Pune** 



Amanora The Fern, Pune



The Ritz-Carlton, Pune



Holiday Inn, Pune



**Guest of Honour** 



Hyatt, Pune



**Double Tree by Hilton, Pune** 



Conrad, Pune



Malaka Spice



#### 100% Internships in India at 4/5/7 Stars Properties (2018-21 Batch)

Internship or Industry training forms an integral part of the Curriculum. This is the time when the students experience the nuances of the Hospitality Industry. The Industrial training enables students to relate the knowledge & skills acquired in the classroom, with systems, standards and practices used in the Hospitality Industry.

Quite often students receive final job offers from the hotels they are training in during the internship itself. SIVAS-SSIHM students undergo the Internship in prestigious hotels both in India and abroad.

International Internship provides tremendous opportunity for learning of foreign languages, a global perspective to business practices and cultural exchange opportunities that are second to none.

NAME	HOME TOWN	HOTEL NAMES & CITY
Barik Ayes <mark>ha</mark>	Odissa	Sheraton Grand, Pune
Bavale Omkar	Pimpri	Ramee Grand, Pune
Benedi <mark>ct Rohan</mark>	Pune	Ramee Grand, Pune
Bhaga <mark>t Rutvi</mark> k	Pune	Le Meridien, Mahabaleshwar
Bhende Kunal	Nagpur	The Golkonda Hotel, Hyderabad
Bhosale Rushikesh	Sangli	Le Meridien, Mahabaleshwar
Bhosale Tejas	Nanded	The Park, Goa
Birajdar Shrinath	Solapur	CCD, Pune Shillong
Chavan Rahul	Pune	Le Meridien, Maha <mark>bales</mark> hwar
Datir Chetan	Pune	The Park, Goa
Devghare Hrushikesh	Panchgani	The Golkonda Hotel, Hyderabad
Dhamdhere Piyush	Pune	Jw Marriott, Pune
Fernandes Alister	Dehradun	Hyatt Regency, Pune
Ga <mark>de A</mark> boli	Pune	JW Marriott, Pune
Ga <mark>ikw</mark> ad Sheetal	Solapur	Sheraton Grand, Pune
Gholap Prasad	Pune	Jw Marriott, Pune
Jadhav <mark>Prat</mark> ik	Pune	Lemon Tree Premier, Pune
Jadhav Sagar	Pune	Aloft (Marriott), Ahmedabad
Jadhav Shubh <mark>am</mark>	Sangamner	The Park, Goa
Jamadar Pr <mark>atik</mark>	Osmanabad	The Park, Goa
Jos <mark>hi Ni</mark> khil AWATAKA	Pune	PuThe Golkonda Hotel, Hyderabad
Kala <mark>p Yogita</mark>	Pune	Ramee Grand, Pune
Kalje <mark>Mihir</mark>	Pune	Jw Marriott, Pune
Kardile A <mark>ishwarya</mark>	Pune	Sheraton Grand, Pune
Kathale Prathmesh	Pune	The Golkonda Hotel, Hyderabad
Khandalkar Siddhu	Pune	Le Meridien, Mahabaleshwar
Khavale Vaibhav	Hatola and cherry	Sheraton Grand, Pune
Khude Mahesh	Pune <sub>Karaikai</sub>	Ramee Grand, Pune
Kudale Yash	Pune Puducherry)	The Park, Goa
Modak Chaitanya	Pune	Jw Marriott, Pune to Scale
More Amit	Pune	Aloft (Marriott), Ahmedabad
Nalawade Shivam	Pune	Hyatt Regency, Pune
Nanal Aman	Pune	Hyatt Regency, Pune
Nandeshwar Vaibhav	Pune	Le Meridien, Mahabaleshwar
Navghane Aniket	Pune	Le Meridien, Mahabaleshwar



# ALUMNI MEET



Alumni Meet is popularly known as "Surya Milan – A Festival of Enriching association and strong bonding of the Alumni. Alumni are the Brand Ambassadors of the Institute and their working corporate world speaks volume about the Institute itself. SCHMTT has established an Alumni Association to ensure a strong network of its former students. Alumni members are working as senior professionals in many national and multinational companies and some of them are pursuing higher studies.





#### Our Star Performers - Global Internships (2018-21 Batch)



Barkade Shubham, Pune **RIU Creole Club Hotel & Resort Maurituis** 









Bhilare Atharva, Pune **Hotel Les Corderies** France





Chillal Runmesh, Pune The Hotel K France

K+K Hotel Cayre







Dhayagude Rohit, Panchgani RIU Hotel & Resort Maurituis





**Gujar Reva, Pune Hotel Les Corderies** France









Patil Satyajeet, Mumbai **Hotel Les Pins** France





**Purandhare Hrishikesh, Pune Hotel Les Pins** France







# Our Star Performers - Global Internships (2018-21 Batch)



Sapar Ashish, Pune Hotel Les Peyieres Olemps France









Suryawanshi Vaishnavi, Nashik Hotel Les Peyieres Olemps France





Mudliyar Sahil, Pune Skyline New Zealand









Mundhe Shubham, Pune Skyline New Zealand





Yewale Abhishek, Nashik Pearle Beach Resort & Spa Mauritius









Rahul Shegane, Miraj St. Regis Singapore





Kshitij Shinde, Pune RIU Hotel & Resort Maurituis







# Earn while you Learn - Practical Exposure Partner (PEP) Programme

Opportunity to enhance your skills, develop efficiency and earn while you learn (for deserving students)

PEP Name	City	Approx Stipend in Rupees / Month* Offered for A.Y. 2019-20
Macdonald	Kothrud	8000
Sheraton Grand	Pune Station	5000
Ramee Grand	GM Road	9500
Hyatt Regency	Viman Nagar	8000
Spice n Flavours	Kothrud	6500
Tarang Rest.	Warje	6500
O Hotel	Koregaon Park	5000
Peter Donut	Baner	8000
Hotel Pride	Shivaji Nagar	5500
Hotel President	Karve Road	9500
TGIF	SB Road	5000
GBB Café	PUNE	10000
R D Café	PUNE	8000
Salt	Baner	6500
Play Boy	Baner	9000
Cake and Cream	Hadapsar	6500
Hotel Hindustan International (HHI)	Viman Nagar	5000
Saundarya Rest.	PUNE	7000
Star Bucks	Kothrud	9000
Cabaret	Baner	14000
BBQ Ville	Pimpri - Chinchwad	9000
Vihar Travels	Kothrud	5500
NH 34 Dhaba	Shivaji Nagar	6000
Marrakash	Warje	6500
Mooie Café n Bar	Baner	9000
J M Four	JM Road	6500
Malhar Machi	Baner	6000
Green Launge	PUNE	5000
Swagat hotel	Paud Road	6500
Juggernaut Hospitality	Pashan	8000
Trikaya Restaurant	Bavdhan	6500
Harsha Restaurant	Paud Road	5000
Barometer	Kothrud	8000
Orion Molecular Kitchen	Baner	9000
Kuiche Restaurant	Aundh	6000
Hotel Sarovar	Hinjewadi	8000
Spring Holiday Resorts	Pirangaut	6000
Clerk Inn	JM Road	5000
Centuarin	Shivaji Nagar	5000
Mystique Flavour	Kothrud	6000
Taj Blue Diamond	Bund Garden Road	1500
Sayaji Hotel	Hinjewadi	2500
Ashish Plaza	FC Road	9000





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<sup>/ /</sup>wactx

<sup>\*</sup> Stipend will be provided as per students performance and company's / hotels policies & Vacancies



#### **Our Esteemed Recruiters**

#### Career development through campus internship & final placement in National & Multinational companies

Under the IQAC, the placement cell of SIVAS- SIHM provides-value addition round the clock, besides rigorous academic sessions through industrial visits, guest lectures, seminars, and conferences. Extensive industry interface and knowledge management activities develop the required skill set and industriousness. This has led to National and Multinational organizations selecting Suryadatta students through campus recruitment programs. The career development cell is driven by students and placement coordinators; Suryadatta Alumni regularly meet and also accelerate the placement process. Students get the placements based on their academics, communication skills, presentation skills & performance in selection process.

Some Alumni have started their own ventures after passing out from the Institute. Some Alumni have travelled abroad for further education. Our students are alumni are associated with

#### **Key National and Multinational Recruiters**

Conrad, Pune Novotel, Pune JW Marriott Hotel, Pune The Corinthians, Pune **Hyatt Regency, Pune** Vivanta By Taj Blue Diamond The O Hotel, Pune Ramme Grand Hotel, Pune Sun N Sand Hotel, Pune Oakwood Premier, Pune Oberoi, Delhi

Oberoi, Banglore Oberoi, Mumbai The Pride Hotel, Pune Four Points By Sheraton Radisson Blue, Pune Lotus Suites, Mumbai Sheraton Grand, Pune Leela Kovalam Taj Mahal, Mumbai J.W.Marriot, Mumbai Rama International, Aurangabad

Orchid, Mumbai Trident Hilton, Udaipur Park Hyatt, Goa Westln, Pune Trident, Mumbai Sun N Sand, Pune Park Hotel, Goa Holiday In, Pune Taj Exotica, Goa **Courtyard By Pune** Le Meridien, Mahabaleshwar















BATVILAS



THE LEELA



Marriott













Equatorial, Malaysia







SHANGRI-LA

## **Key International Recruiters**

Chiff Dwellor, USA Holiday Inn, USA Hyatt Regency, USA Alte Linde Weiling, Germany Hotel Arnica, Oberrane Gao, Germany Renaissance, Florida Al Amare, Dubai Hilton Creek, Germany Kuffer, Germany

Royalee Chullan, Malaysia St. Regis, Singapore The Regent, Singapore Sun City Hotel, Pattaya, Thailand Marriot, Singapore Ritz Carlton, Singapore Tompopo Japanese Restaurant, Singapore Hotel Royal At Queen, Singapore Kuffler Hotel, Munchen, Germany Hotel Rheinischer Hof, Germany

Rugard Strand Hotel, Germany Hotel Raitelberg, Germany Hotel Amika, Germany Indian Kitchen Spices Ltd. Chine Lux Hotel, Le Morne, Mauritius Shangrila Hotel, Mauritius Casuairna Resort. Mauritius **Sensimar Resort, Mauritius** J W Marriott, Singapore Hotel Amara, Singapore



Hilton, Malaysia

Alte Linde, Germany





















































Suryadatta taught me to be an outstanding hospitality professional & today because of the education at SIVAS

Akshay Rajput (batch 2013-2016) Entrepreneur of Urban Platter Chain of Restaurants

While I was pursuing B.Sc.-HTS I was able to do my dance at an intermediate level. Because of which I am now selected in Terence Lewis Dance Academy

**Bhakti Pagare (Batch 2012-2015) Entrepreneur Dance Academy** 





I can honestly say that I have great respect and admiration for the teachers and couldn't have asked for better learning experience. I can still remember how much efforts were taken to train me to get my dream job

Akshay Gaikwad (Batch 2016-2018) GRE @ OYO Hotels

"While at college I discovered that I also had the talent & I practiced it and now I am able to make a difference Thanks to SIVAS-SSIHM and all the teachers for support and encouragement..

Meera Joshi (Batch: 2011 – 14) Housekeeping Supervisor, Mercure Hotels





The practical exposure and training which was imparted during my studies has made me has made me a multi faceted human being. I am able to handle my situation and confidence.

Rohan Tikhe (2013 - 2016)

Guest Service Associate @ Holiday INN, Hinjewadi

At SIVAS-SSIHM when I joined in the first year i was not really confident with the program, but i continued with classes, practical and i gained great confidence.

Ved Joshi (Batch 2011-2014)

F&B Executive leader at Courtyard by Marriott, Hinjewadi





My true potential was recognised by the faculty and i was mentored and trained for my dream job at Oberoi Trident, Mumbai which I am proud to have attained.

Konark Veer (Batch 2013-2016)

**Facilities Coordinator at Cummins India Ltd.** 

Being from the smaller area from Maharashtra I had not been exposed to the outside world, but today I have traveled all around the world. I thank My faculty members for the support.

Sandeep Pawar (2016-2018)

**Team leader @ OYO Hotels** 

