



D Y PATIL
DEEMED TO BE
UNIVERSITY
— SCHOOL OF —
HOSPITALITY &
TOURISM STUDIES
NAVI MUMBAI



(Established under section 3 of the UGC Act, 1956)
Re Accredited with **NAAC A++** Grade with CGPA of 3.59



Service Before Self



PROSPECTUS
2026-27

For Details Contact us at
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**HOSPITALITY &
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“ EGO IS DEATH OF LIFE
& DEATH OF EGO IS LIFE ”



Padmashree Recipient
Dr. D. Y. Patil

Founder Chancellor

D Y Patil Group, India

The former Governor of Bihar, Tripura & West Bengal and recipient of the prestigious Padmashree Award, Dr. D. Y. Patil is a well-known educationist and philanthropist. He strongly believed that youth in India needed a greater platform that offered multiple opportunities to educate themselves across geographies. He envisioned the goal of spreading education across the length and breadth of India and started the journey with the first engineering college called Ramrao Adik Institute of Technology (RAIT) in Navi Mumbai in the year 1983. There has been no turning back since with the D Y Patil Group taking giant leaps in the fields of education, healthcare & sports under his mentorship.



Dr. Vijay D. Patil

Chancellor & President
D Y Patil Deemed to be University, Navi Mumbai

Dr. Vijay D. Patil is an Indian Educationist, Philanthropist, and Sports Enthusiast. He has been relentlessly working on crafting an extraordinary transformation of the Indian education ecosystem as he envisions India to be a global destination for education in the years to come. From a very young age he knew the importance of education and sports in his life. With his vision for the future of Indian youth he has founded several educational institutes in India and forever changed the standard of sports. He believes in the mind, body and soul transformation of the individual for a better society.



Dr. Shivani Vijay Patil

Pro Chancellor & Vice President
DY Patil Deemed to be University, Navi Mumbai

The guiding force that spearheads growth at the DY Patil Group, Dr. Shivani Patil's unmatched passion towards the group's initiatives and larger goals has helped scale new heights. The driving force behind the flourishing culture, she has ensured that each member of the team at the DY Patil Group is aligned with and equipped to contribute to the larger vision making their experience with the group a fulfilling and thriving professional journey. She leads key parts of the group's strategic trajectory making the vision focused on delivering a top-notch educational experience and helping build the DY Patil Group into an inspirational institution to be associated with.

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AWARDS



Honorable President Dr. Vijay D. Patil
Honoring D.LIT. to
Michelin Star Chef Dr. Vikas Khanna

Training Business of the Year Award 2018



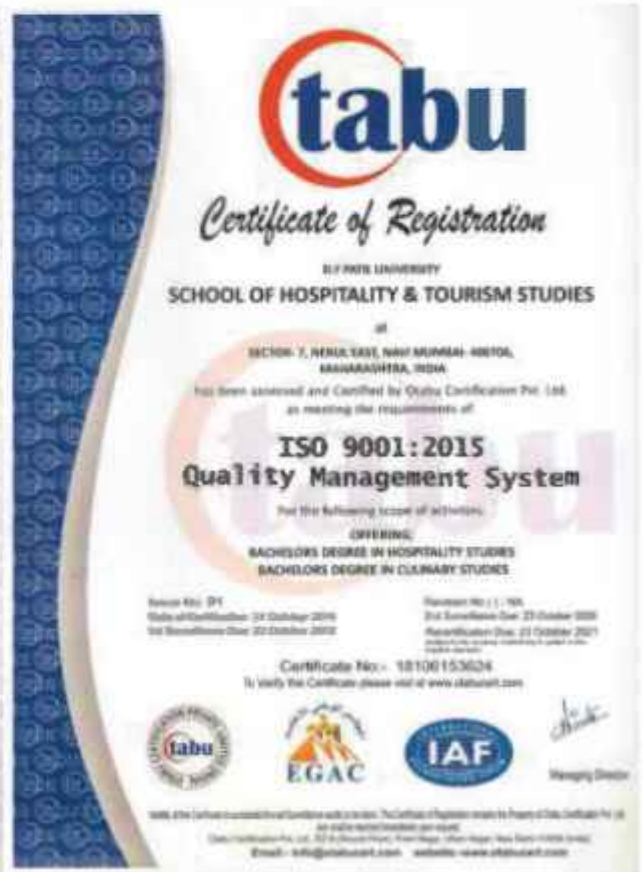
School of Hospitality & Tourism Studies
D Y Patil Deemed to be University

Exhibition Excellence Award 2018



School of Hospitality & Tourism Studies
D Y Patil Deemed to be University

Our Associates & Training Partners



PHD Program in Hospitality & Tourism Management

WAS LAUNCHED WITH MICHELIN STAR CHEF, VIKAS KHANNA
ENROLLING AS THE FIRST STUDENT OF PHD IN 2019



ABOUT HOSPITALITY

The hospitality industry is dedicated to providing a "home away from home" experience, guided by the principle of Atithi Devo Bhava—"The guest is God." It plays a vital role in catering to the needs of individuals who are away from their homes, offering comfort, care, and personalized service. This dynamic sector includes a wide range of establishments such as hotels, motels, lodges, resorts, restaurants, cruise lines, and more. It also extends to related areas like the airline industry, tourism, entertainment, and transportation. As a cornerstone of global travel and leisure, the hospitality industry is committed to enhancing guest satisfaction and delivering exceptional service across all touchpoints.

SCOPE OF HOSPITALITY INDUSTRY

The hospitality industry offers a diverse range of career opportunities across various sectors. In hotels, professionals can pursue careers in management, event coordination, food and beverage services, and essential operational functions such as finance, human resources, and marketing. The restaurant sector also presents rewarding career paths in management and culinary arts, with chefs remaining in high demand due to a shortage of skilled professionals. Additionally, large restaurant chains provide promising roles for business managers, marketing professionals, and operational staff. With its broad scope and global reach, the hospitality industry continues to offer dynamic and fulfilling career prospects for aspiring professionals.

CAREER IN HOSPITALITY

A career in hospitality offers a wide array of opportunities for students aspiring to enter this dynamic and service-driven industry. Students can begin their journey with entry-level management courses, which serve as a foundation for various specialized roles. General Managers in hotels, resorts, clubs, and restaurants are responsible for ensuring exceptional service and creating memorable guest experiences. Convention Services Managers oversee the planning and execution of events, meetings, and conferences within hospitality venues. Culinary Chef along with Food & Beverage Managers, manage all aspects of catering and dining services, while Front Office Managers ensure the smooth operation of reservations and train front desk staff to meet guest needs effectively. Executive Housekeepers are tasked with maintaining cleanliness and order in guest rooms, meeting spaces, and public areas, in addition to managing and training housekeeping staff. Restaurant Managers oversee every phase of food service operations, ensuring quality and customer satisfaction. Together, these roles highlight the vast and rewarding career prospects within the hospitality industry.



ABOUT SHTS

School of Hospitality & Tourism Studies has been brought into existence by the university since 1992. The hospitality programme spans over a duration of 3 years. The courses provide hands on experience imparting training in both practical and theoretical aspects of the Hotel Catering and Institutional Management. A competent faculty and guest lectures from leaders in the industry give the course its cutting edge. Situated in 68 acres of spacious campus of D Y Patil University at Nerul, Navi Mumbai, is an ideal setting for a Hospitality and Tourism Studies Department. The school is well connected by road and rail with Mumbai, Thane and Pune, Housed in 5 storeyed building with a built up area of more than 50000 sq. ft. it contains state of art facilities in all areas of training that would enable the students to enter the Hospitality Industry with the confidence of seasoned manager. The school has well equipped Kitchens, Bakeries, Confectionary, Training Restaurants, Food Media, Front Office, Housekeeping Library, Cafeteria and Training Hotel.



VISION

- * To be a leader in development of professionals in the field of hospitality management.
- * To train & educate, at all levels, persons of outstanding abilities who can become future leaders for the hospitality industry.
- * To work closely and proactively with the industry to address the need of the highly skilled manpower.

MISSION

School of Hospitality & Tourism Studies is dedicated to impart quality higher education & training in the field of hospitality management, to prepare globally competitive managers & professionals for international hospitality industry.

GOAL

To be recognized as one of the leading institutes of higher learning in India within the next 5 years and gain recognition in the global arena.



INFRASTRUCTURE

BASIC TRAINING KITCHEN : Basic training kitchen is fully equipped with modern cooking equipments & appliances. This kitchen is used primarily to introduce the art of cookery to the student.



ADVANCED TRAINING KITCHEN : This kitchen has a state-of-equipment & focuses on international cuisines.



BASIC TRAINING RESTAURANT : This basic training restaurant gives students training in various aspects of food & Beverage Service. The students are trained to serve with actual food & beverage.



QUANTITY TRAINING KITCHEN : This kitchen is primarily used to impart training to students on Indian & Continental Cuisine & for teaching the students how bulk cooking is performed.



STUDIO KITCHEN : Studio kitchen is a well designed kitchen planned to conduct live practical sessions for the students. Industry professionals and celebrity chefs are invited to conduct demo sessions, so that the students stay updated with the changes in the industry. The Studio kitchen has an added feature of ceiling mounted tilted Demo Mirror, due to which students who are seated at the end of the kitchen can clearly see as good as the students seated in the front row.



ADVANCED TRAINING RESTAURANT : The Advanced Training Restaurant is the right platform where you learn nuances of fine dining. The atmosphere of fine dine is created to facilitate training of students in food & beverage services.



BEVERAGE TRAINING RESTAURANT : The Beverage Training Restaurant boasts of state-of-the-art infrastructure. This restaurant offers a dynamic learning environment where students can hone their bartending skills.

FRONT OFFICE : The front office lab is equipped with all the state-of-the-art infrastructure which is at par with any hotel reception, lobby and lounge. Our students are trained on the latest softwares to learn billing and guest registration procedure.



VIRTUAL CLASSROOM : Our Virtual Classroom allows students to communicate online with industry professionals around the globe. It creates an exceptional learning environment which enhances student's learning experience.

HOUSEKEEPING : The institute has a fully furnished housekeeping department to provide specialized training in linen management, laundry, guest supplies, use of chemicals, abrasive & other related jobs.



LIBRARY : Students of SHTS have access to large number of books, digital resource material & magazines. The institute maintains library periodicals, e-resource, journals (National & International) & various audio visual aids.

COMPUTER LAB : The institute has a well equipped computer lab where students are taught the use of latest information technologies in day-to-day management."One student one computer" is the norm.





COMMUNICATION LAB : In communication lab faculty makes sure that regular practical sessions are carried out. Group discussions, extempore speaking JAM sessions, debates are common part of the practical sessions.

FOOD MEDIA : We have a state of art " Food Media Lab" which trains student with the skills of Food plating, Food photography, Food styling which in turn helps them build their image at the social platform. It is important for a Chef to promote dishes on the social platform for which the knowledge of food photography is important for every student who aspires to become a Chef.



HOSTEL : The campus has hostel facility. AC and Non AC rooms of international standards offer comfortable environment. A well designed common room, well placed water coolers with water filters, Support staff are available for the students at the hostel 24 × 7.

AUDITORIUM : We have 2 State of art auditoriums with seating capacity of 730 & 140 each with Bose audio visual system in place. The highly advanced auditoriums add value to the teaching, & learning methodology.



CULTURAL ACTIVITIES

Apart from regular academics, the Institute encourages and promotes a lot of extracurricular and cultural activities in order to help students develop themselves into well rounded personalities. Our students participate in various youth festivals, organized by other colleges like Space, Enigma, Malhar Horizons etc.



SPORTS ACTIVITIES

True to the idiom that a sound mind resides in a healthy body, our students maintain their fitness by including sports activities like cricket, football, volley ball, kho kho, badminton, kabaddi etc. Indoor sports facilities like, table tennis, carrom and chess keep our students entertained after a tough lecture or a practical session. We have an active sports committee who looks after all the sports related activities for SHTS.



Our Industry Partners

WORKSHOPS



Chef Harpal Singh Sokhi



Chef Abhijit Saha



Ms. Shatbhi Basu



Chef Nishant Choubey



Chef Rakhee Vaswani



Chef Pooja Khanna



Chef Hernan Manoukian



Chef Ajay Chopra

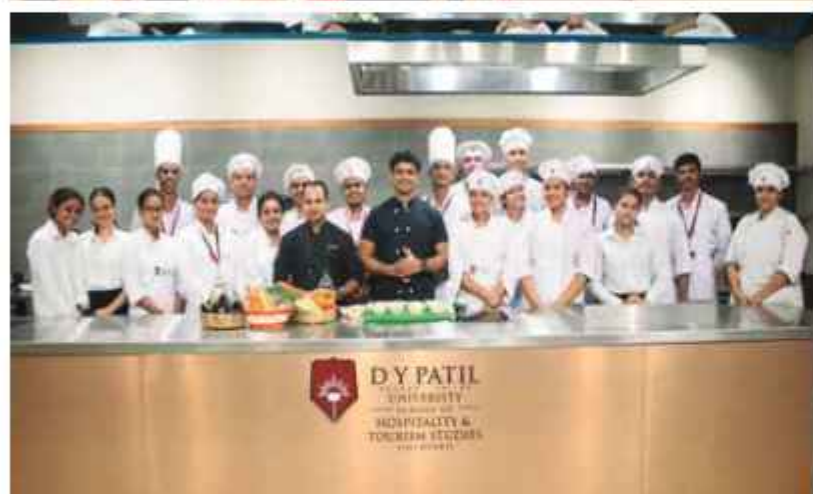


Prof. G. Raghubalan



Chef Parvinder Singh Bali

DOMESTIC WORKSHOPS



INTERNATIONAL WORKSHOPS



SEMINARS



CONCLAVES



DOMESTIC CONFERENCES



INTERNATIONAL CONFERENCES



INTERNATIONAL INDUSTRIAL VISITS



DOMESTIC INDUSTRIAL VISITS



VIRTUAL SESSIONS



INDUSTRIAL TRAINING

"Few Success Stories"



Kishore Mhaske

Training & Placement Co-ordinator

Dynamic and result oriented professional offering experience in Hospitality Industry across Operations, Guest Relationship Management, Quality Management and Training, currently working as HOD — Front Office with D Y Patil University School of Hospitality & Tourism Studies, Navi Mumbai. Internships offer students first-hand experience in what a career would be like in the hospitality industry through exposure to various areas of a Hotel or a resort. Students are sent to the best of hotels in and around Mumbai for internship. Also, Interning abroad is more than just a great way to get a step up over your competition in the industry and gain a feel for what management level positions will be like.



Prathamesh Ghadage

The academic journey at D Y Patil Deemed to be University School of Hospitality & Tourism Studies, backed by world-class infrastructure & exceptional faculty, has provided me with extensive knowledge of the hospitality industry. It has also afforded me the valuable opportunity to secure an internship at Trident, BKC.



Rakshita Patil

Choosing to pursue Hospitality & Tourism Studies at D Y Patil Deemed to be University was one of the best decisions I've made. The diverse national and international experience of the faculty has broadened my knowledge and played a key role in securing an internship placement at the "Taj Mahal Palace, Mumbai."



Daksh Nag

My name is Daksh Nag and I am thankful to all my teachers for providing me the guidance and knowledge which has helped to get internship placement at The Oberoi's, Mumbai. I have also been selected for the final round of OCLD and the teachers are helping me with the preparations for the interview.



Saloni Khadangale

My name is Saloni Khadangale and I am pursuing my training at Sofitel BKC. I have been selected to train in all the departments. This experience will greatly contribute to my career growth.



Pranay Pagar

I am grateful to DYPU and my Training & Placement co-ordinator for helping me secure a position with a renowned brand like The Leela Mumbai, for internship.



Ayaan Shaikh

I sincerely thank my teachers and DYPU - SHTS for giving me the opportunity to be selected for Internship at VIVANTA NAVI MUMBAI. This experience will greatly contribute to my career growth.

Job Placements



Tanvi Thakur

Vivanta Hotels is renowned for its vibrant hospitality, contemporary luxury, and exceptional guest experiences. I am delighted to have secured my first job at Vivanta through campus placements.



Sahil Patil

Heartfelt thanks to my Teachers and the DYPU College for giving me the opportunity to get selected for a job at Trident BKC. This will help me a lot in my career.



Prachi Jhanwar

Landing a job at Taj is a dream come true for every Hotel Management student. I'm grateful to have begun my career with such a prestigious hotel group, thanks to my college campus recruitment.



Ayan Siddiqui

I have got this opportunity of working for St.Regis, Mumbai through the College Campus Interviews. A big Thank You to all my teachers.



Tanishka Gupta

I am thankful to my placement co-ordinator for placing me in a well known brand like Indigo Airlines through the College Campus Recruitment.



Harsh Jekate

I am grateful to DYPU SHTS, and my Placement Coordinator for helping me secure a position with a renowned Brand like Indigo through campus recruitment.



Sharon Roy

At the D Y Patil deemed to be University, School of Hospitality & Tourism Studies, we got a wide exposure during our theory and practical lectures and the modules are designed as per the industry requirement. I am very thankful and happy to have got placed in Air India as Cabin Crew. A big thank you to all my faculties in guiding me to pursue my career.



Prasad Dhawale

I am very thankful to D. Y Patil deemed to be University, School of Hospitality & Tourism Studies to help me achieve my dreams of pursuing my career in the aviation industry. The theory and practical lectures in the curriculum helped me with a lot of knowledge to the ever growing demand of the aviation industry.

Our Alumni Our Pride "Few Success Stories"



Chef Omkar Bhalekar
Alumni Co-ordinator



Mr. Amit Chawla

General Manager,
ITC, Fortune Park Hotels Ltd

"A huge thank you to DYPU-SHTS for their exceptional placement support. Thanks to their efforts, I landed my dream job in the hospitality industry right after graduation. Forever grateful!"



Mr. Kishor Thapar

Founder - Cocktails & Dreams
Partner - Bar Solutions

"I'm grateful to DYPU-SHTS for its dedication to keeping its curriculum relevant to the evolving needs of the hospitality industry. The exposure to current trends and industry practices has been instrumental in shaping my career path."



Mr. Davinder Ratti

Director
Sarhand Foods Pvt. Ltd.

"DYPU-SHTS empowered me with knowledge and skills, setting me on the path to success. Grateful for the memories and lessons learned!"



Mr. Sanjay Jadhav

Manager- F&B Operations,
Foodlink - Catering Services

"DYPU-SHTS faculty, thank you for going above and beyond to ensure the success of your students. Your commitment to excellence and passion for teaching have left a lasting impression on me. I am truly thankful for your guidance"



Mr. Yogesh Utekar

Principal,
Ramanath Payyade College
of Hospitality Studies

"Gratitude to DYPU-SHTS for staying abreast of the latest trends and innovations in the hospitality sector. The hands-on experiences and industry-relevant education I received here have been instrumental in my professional journey"



Mr. Sagar Chitre

Principal,
ITM College Oshiwara

A big thank you to the exceptional faculty at DYPU-SHTS for their tireless efforts in educating and inspiring students like me. Your passion for teaching has made a lasting impact on my personal and professional growth"



M.SC. IN TOURISM STUDIES

COURSE OVERVIEW

Learning M.Sc in Tourism is a passionate journey that combines personal exploration with professional growth. Embrace your love for travel, immerse yourself in diverse cultures, and seek educational and practical experiences. Specialize, network, and always put the customer first. In doing so, you'll not only excel in this vibrant industry but also create meaningful experiences for those who embark on their own travel adventures.

PROGRAM OUTCOMES

- Understand the operation of Travel business including Packaging, ticketing, Foreign exchange, Documentation.
- Know how to be productive as a travel Professional.
- Understand the guest and guest preferences.

CAREER OPPORTUNITIES

- Executive
- Senior Executive
- Relationship Manager
- Tour Consultant
- Documentation Department
- Ground Staff Airport

WHY CHOOSE US

- State of the art infrastructural facilities
- A highly experienced team of faculties
- Modern teaching techniques
- Cultural and sports activities
- Alumni connect
- 100% Placement assistance

ELIGIBILITY

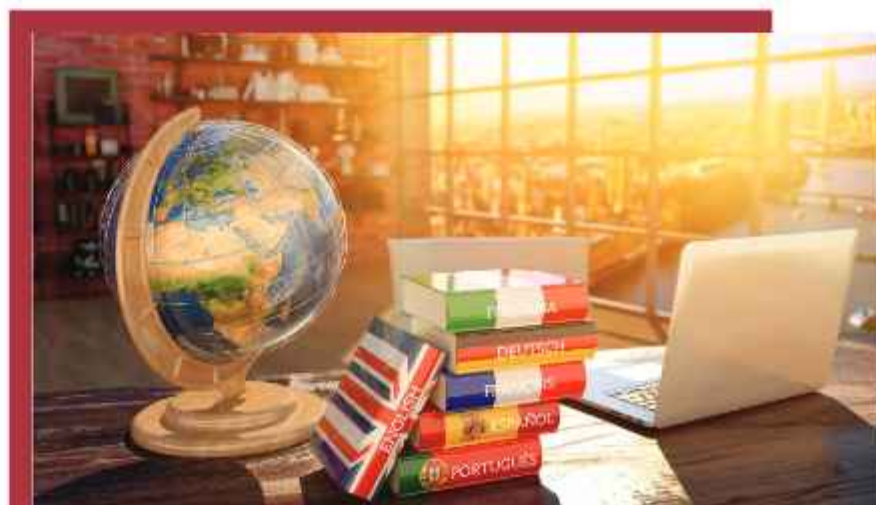
Graduation

PROGRAM DURATION

2 Years

FEES

2,00,000/- (Per Year)





B.SC. IN HOSPITALITY STUDIES

COURSE OVERVIEW

The B.Sc Hospitality Studies program is a specialised course that equips individuals with the skills and knowledge required to effectively manage and operate a hotel or any other hospitality establishment. The Hotel Management course encompasses various aspects of hotel management, including kitchen, bakery, front office operations, housekeeping, food & beverage management, sales & marketing, human resources, and financial management.

PROGRAM OUTCOMES

- Understanding Complete Front Office operations
- Understanding functions of reception
- Understanding functions of cashiers
- Understanding functions of duty manager
- Understanding functions of guest relations
- Understanding functions of reservation Department
- Handling Guest complaints

CAREER OPPORTUNITIES

- Hotels
- Restaurants
- Cruise Lines
- Airlines
- Retail
- Multiplexes
- Customer Relations
- Sales & Marketing
- Learning & Development

WHY CHOOSE US

- State of the art infrastructural facilities
- A highly experienced team of faculties
- Modern teaching techniques
- Cultural and sports activities
- Alumni connect
- 100% Placement assistance

ELIGIBILITY

H.S.C or Equivalent board

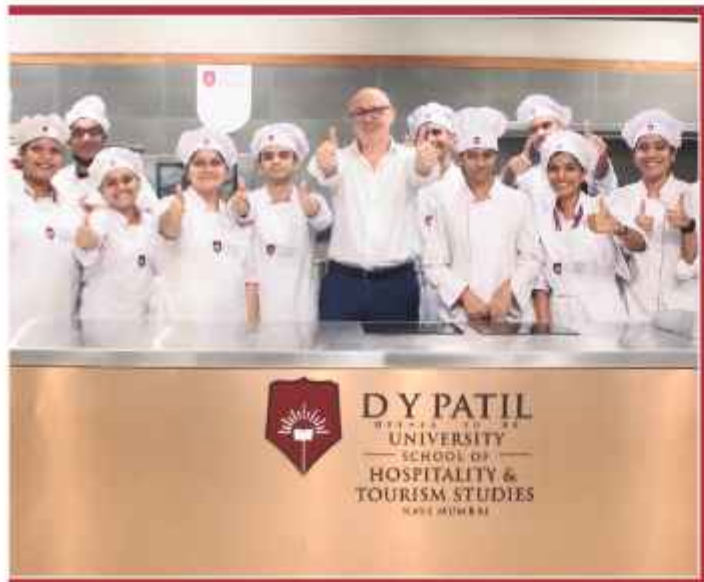
PROGRAM DURATION

3 Years

FEES

3,00,000/- (Per Year)





B.SC. IN CULINARY STUDIES

COURSE OVERVIEW

The B. Sc. Culinary Studies program offers culinary subjects which carry a strong practical base. Students learn the fundamentals of different cuisines like Indian, International and Bakery in kitchens equipped with the same equipment used by industry professionals. In the kitchen they will also learn about the new advanced and specialized cooking techniques and concepts which are followed on the global scene.

PROGRAM OUTCOMES

- Proficiency in fundamental and advanced cooking techniques for Indian, International, and Bakery cuisines
- Practical experience in kitchen operations using industry-standard equipment
- Skills in culinary content creation for various forms of media, including writing, photography, and videography
- Development of managerial skills in event management and kitchen organization
- Exposure to live demo workshops conducted by industry professionals

CAREER OPPORTUNITIES

- Chefs
- Pastry Chefs
- Sous Chefs
- Line cooks
- Culinary Instructors
- Kitchen Management
- Food media
- Content Creator
- Opportunities in hotels, resorts, cruise lines, restaurants and catering companies.

WHY CHOOSE US

- State of the art infrastructural facilities
- A highly experienced team of faculties
- Modern teaching techniques
- Cultural and sports activities
- Alumni connect
- 100% Placement assistance

ELIGIBILITY

H.S.C or Equivalent board

PROGRAM DURATION

3 Years

FEES

4,00,000 /- (Per Year)





B.SC. IN CRUISE LINE STUDIES

COURSE OVERVIEW

We help you develop a comprehensive knowledge & technical skills required to excel in departments like Kitchen, Bakery, Front Office, Housekeeping and Food & Beverage. We provide STCW Certification which is essential for seafarers to function safely and effectively aboard a vessel. We also provide 100% Placement Assistance on Cruiseline Ships.

PROGRAM OUTCOMES

- Understand the operation of a cruise ship, including its history, layout, types of vessels and various classes from economy to luxury.
- Know how to be a productive crew member & team player.
- Understand the passenger & passenger needs.
- Know the importance of communication in a customer service-oriented organization.
- Outline the roles and functions of the different outlets in the food & beverage department
- Understand the galley operations.
- Understand overall health safety protocols.
- Know the inventory management & record keeping.

ELIGIBILITY

HSC Passed

PROGRAM DURATION

3 Years

FEES

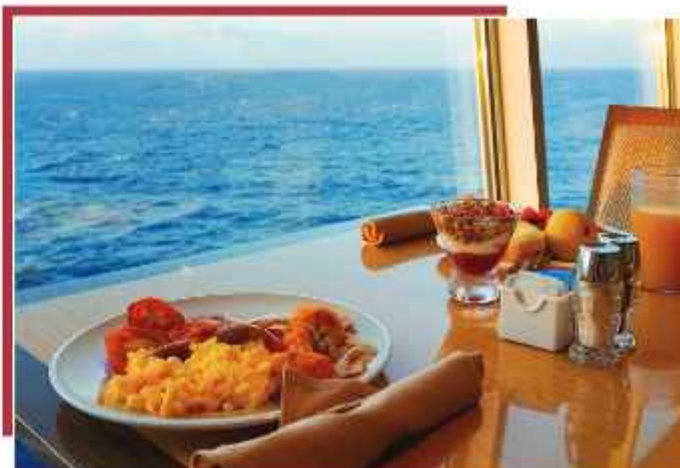
3,30,000/-

CAREER OPPORTUNITIES

- Chef (Kitchen/Bakery/ Garde Manger)
- Steward
- Hostess
- Guest Relations
- Butler
- Language Translator
- Concierge
- Room Service
- Housekeeping
- Receptionist

WHY CHOOSE US

- State-of-the-art infrastructural facilities
- A highly experienced team of faculties
- Modern teaching techniques
- Cultural & Sports events
- Alumni connect
- 100% Placement assistance





B.SC. IN HOTEL OPERATIONS & TOURISM STUDIES

COURSE OVERVIEW

The B.Sc. Hotel Operations & Tourism Studies program is a specialised course that equips individuals with the skills and Generate Vectors knowledge required to effectively manage and operate a hotel or any other hospitality establishment. The Hotel Management course encompasses various aspects of hotel management, including kitchen, bakery, front office operations, housekeeping, food & beverage management, sales & marketing, human resources, and financial management.

WHY CHOOSE US

- State of the art infrastructural facilities
- A highly experienced team of faculties
- Modern teaching techniques
- Cultural and sports activities
- Alumni connect
- 100% Placement assistance

PROGRAM OUTCOMES

- Understanding core hotel and tourism operations.
- Developing professional hospitality service skills.
- Enhancing communication and teamwork abilities.
- Applying guest service and problem-solving techniques.
- Building industry readiness through practical exposure.

ELIGIBILITY

H.S.C or Equivalent board

PROGRAM DURATION

3 Years

FEES

2,00,000/- (Per Year)

CAREER OPPORTUNITIES

- Hotels
- Restaurants
- Travel Agency
- Airlines
- Retail
- Multiplexes
- Customer Relations
- Cruise lines
- Learning & Development





B.SC. IN EVENT STUDIES

COURSE OVERVIEW

This program focuses on equipping individuals with the skills and knowledge necessary to plan, organize, and execute successful events. The subjects cover a wide range of topics including event planning, budgeting, marketing, risk management, and communication.

PROGRAM OUTCOMES

- Proficiency in event planning and execution
- Skills in marketing and promotion
- Understanding of risk management and compliance
- Ability to manage clients and stakeholders effectively
- Proficiency in event evaluation and analysis
- Awareness of sustainability and ethical considerations
- Familiarity with event technology
- Development of professionalism and leadership skills

CAREER OPPORTUNITIES

- Event Manager
- Project Manager
- Marketing & PR
- Wedding Planner
- Catering Manager
- Set Designer

WHY CHOOSE US

- State-of-the-art infrastructural facilities
- A highly experienced team of faculties
- Modern teaching techniques
- Regular evaluation/assessment
- Placement assistance
- Regular industrial visits for industry exposure
- Personality Development
- Soft Skills training programs
- Curriculum in sync with the industry.

ELIGIBILITY

H.S.C or Equivalent board

PROGRAM DURATION

3 Years

FEES

5,50,000/-





**Why Walk,
When we can make you
Fly !!**

AMBITIOUS TO BECOME A CABIN CREW?

- With the demand for air travel in India increasing every day, and our country being one of the largest aviation markets, the requirement for trained professionals is also at a constant rise.
- Cabin Crew / Air Hostess or Airline is one such profession that airlines are in constant search of.
- Becoming a cabin crew member is a dream for someone who desire to explore the world.
- This job gives endless opportunities to travel, come across various culture & meet new people everyday.
- It is not a job, it is a lifestyle.

PROGRAM OUTCOMES

- Holistic Personal Development
- Global Exposure
- Professional Growth opportunities
- Excellence in CRM
- Leadership & Team work
- Develop communication skills
- Develop problem solving skills
- Better understanding to psychology
- Demonstrate confidence & presentation skills

CAREER OPPORTUNITIES

- International Airlines
- Domestic Airlines
- Airport Administration
- Customer Care
- Cabin Crew
- Airline Trainer
- Airport Ground Staff
- Guest Relations

DIPLOMA IN AIR HOSTESS & CABIN CREW

WHY CHOOSE US

- State-of-the-art infrastructural facilities
- A highly experienced team of faculties
- Modern teaching techniques
- Regular evaluation/assessment
- Placement assistance
- Regular industrial visits for industry exposure
- Personality Development
- Soft Skills training programs
- Curriculum in sync with the industry.

ELIGIBILITY CRITERIA

- Minimum Qualification Requirements: 10+2
- Age Requirements: 17 to 26
- Height: Female- Min. 155 cm, Male-Min. 165cm
- English Proficiency
- Perfect eyesight
- Eligible for an Indian Passport
- Unmarried
- Fair to clear complexion

PROGRAM DURATION

1 Year

FEES

1,50,000/-





DIPLOMA IN FOOD PHOTOGRAPHY

COURSE OVERVIEW

You will learn to compose and photograph mouth-watering food shots and take your food photography skills to the next level for professional output. The course starts with learning camera basics and developing an eye for composition with storytelling and props. You will learn how to capture light with artificial and studio light, how to control hard light and how to work with purposeful shadows to create artistic food photographs. Learn how to capture steam, smoke and splash to enhance your food images and how to elevate your pictures further in Image editing software.

PROGRAM OUTCOMES

- Camera Handling
- Photography Basic to Advance Training
- Learn color correction, and background change, and give a professional touch to your food pictures
- Edit Food Pictures with Photoshop
- Learn VIDEO EDITING software (make an interesting video with transition, color Itus, text animation, video exporting science)
- Portfolio Development
- Start your own YouTube Account
- Develop your own Instagram account
- Live Show capturing (recipe, cooking, cinematic videos)

CAREER OPPORTUNITIES

- Food Photographer
- Food Blogger
- Food Stylist
- Food Influencers
- Product Photographer
- Content Creator
- Graphic Designer

WHY CHOOSE US

- State-of-the-art infrastructural facilities
- A highly experienced team of faculties
- Modern teaching techniques
- Regular evaluation/assessment
- Placement assistance
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- Personality Development
- Soft Skills training programs
- Curriculum in sync with the industry.

ELIGIBILITY

S.S.C or Equivalent board

PROGRAM DURATION

1 Years

FEES

1,50,000/-





DIPLOMA IN BAKERY & PATISSERIE

COURSE OVERVIEW

A Diploma in Bakery & Patisserie course provides students with a solid foundation in the skills, knowledge, and techniques needed to pursue a career in baking. Whether you aspire to become a pastry chef, baker, chocolatier, or entrepreneur a comprehensive Bakery & Patisserie course can help you develop the skills and expertise needed to succeed in this exciting and dynamic field.

PROGRAM OUTCOMES

- Comprehensive Curriculum
- Hands-on Training
- Experienced Faculty
- Industry-Relevant Skills
- Focus on Creativity and Innovation
- Business and Entrepreneurship Skills
- Industry Connections and Networking Opportunities

CAREER OPPORTUNITIES

- Pastry Chef
- Baker
- Cake Decorator
- Chocolatier
- Entrepreneur
- Food stylist
- Product Developer

WHY CHOOSE US

- State of the art infrastructural facilities
- A highly experienced team of faculties
- Modern teaching techniques
- Cultural and Sports activities
- Alumni connect
- 100% Placement assistance

ELIGIBILITY

H.S.C or Equivalent board

PROGRAM DURATION

1 Year

FEES

1,75,000/-





DIPLOMA IN HOSPITALITY & TOURISM STUDIES

COURSE OVERVIEW

Diploma in Hospitality Studies program is a specialised course that equips individuals with the skills and knowledge required to effectively manage and operate a hotel or any other hospitality establishment. The Hotel Management course encompasses various aspects of hotel management, including kitchen, bakery, front office operations, housekeeping, food & beverage management.

WHY CHOOSE US

- State of the art infrastructural facilities
- A highly experienced team of faculties
- Modern teaching techniques
- Cultural and sports activities
- Alumni connect
- 100% Placement assistance

PROGRAM OUTCOMES

- Comprehensive Curriculum
- Hands-on Training
- Experienced Faculty
- Industry-Relevant Skills
- Focus on Creativity and Innovation
- Hospitality and Entrepreneurship Skills
- Industry Connections and Networking Opportunities

ELIGIBILITY

H.S.C. or Equivalent board

PROGRAM DURATION

1 Year

FEES

1,75,000/-

CAREER OPPORTUNITIES

- Kitchen Associate
- Bakery & Patisserie Associate
- F & B Associate
- Front Office Associate
- Housekeeping Associate





CERTIFICATE COURSE IN BARTENDING

COURSE OVERVIEW

A certificate course in bartending covers beverage knowledge, mixology techniques, cocktail recipes, customer service, responsible alcohol service and bar management basics. Theoretical inputs along with hands on practical training leads to a successful certification in bartending.

PROGRAM OUTCOMES

- Comprehensive beverage knowledge
- Hands-on mixology training
- Learning classic and contemporary cocktail recipes
- The basics of Bar Management
- Practical training sessions by industry experts



WHY CHOOSE US

- State of the art infrastructural facilities
- A highly experienced team of faculties
- Modern teaching techniques
- Cultural and sports activities
- Alumni connect
- 100% Placement assistance

CAREER OPPORTUNITIES

- Beverage Manager
- Brand Ambassador
- Beverage Consultant
- Bar Owner/Entrepreneur
- Bartender
- Mixologist
- Brand Sales Representative

ELIGIBILITY

S.S.C or Equivalent board

PROGRAM DURATION

6 Months

FEES

75,000/-

CERTIFICATE COURSE IN HOUSEKEEPING



COURSE OVERVIEW

The Certificate in Housekeeping course is designed to provide individuals with the essential skills and knowledge required to excel in the field of housekeeping. This comprehensive program equips students with a solid foundation in various aspects of housekeeping operations, ranging from cleaning techniques to customer service.

PROGRAM OUTCOMES

- To understand the role and responsibilities of the housekeeping department in the hotel and other accommodations.
- To familiarize with the positions, job descriptions and tasks of each position in housekeeping and laundry operation.
- Know about cleaning chemicals, equipment, cleaning techniques required for public areas, guestrooms and specific areas.
- Know fabrics, linen used in the hotel and select a suitable uniform for the hotel staff.
- Prepare inventory for equipment, linen, and uniform.
- Know about floor maintenance.
- Be familiar with laundry operations, hotel laundry, and guest laundry.
- Understand the concept of safety and security in the housekeeping operation.

CAREER OPPORTUNITIES

- Executive Housekeeper
- Housekeeping Manager
- Housekeeping Supervisor
- Room attendant
- Facility Manager

WHY CHOOSE US

- State of the art infrastructural facilities
- A highly experienced team of faculties
- Modern teaching techniques
- Cultural and sports activities
- Alumni connect
- 100% Placement assistance

ELIGIBILITY

S.S.C or Equivalent board

PROGRAM DURATION

6 Months

FEES

50,000/-





COURSE OVERVIEW

Overall, a certificate course in the kitchen aims to provide students with a solid foundation in culinary skills, knowledge, and professionalism to pursue entry-level positions in restaurants, catering companies, hotels, and other food service establishments. Graduates of such programs may choose to enter the workforce immediately or continue their culinary education through further training or apprenticeships.

PROGRAM OUTCOMES

- Comprehensive curriculum covering essential culinary skills.
- Experienced instructors with real-world expertise.
- Hands-on training in well-equipped kitchen facilities.
- Practical experience through internships or industry placements.
- Certification upon completion for job readiness.
- State-of-the-art infrastructure.
- Extracurricular events and alumni connections.
- Modern teaching techniques for enhanced learning.

CERTIFICATE COURSE IN MULTI - CUISINE

CAREER OPPORTUNITIES

- Chef
- Food Stylist
- Entrepreneur
- Food Blogger

WHY CHOOSE US

- State of the art infrastructural facilities
- A highly experienced team of faculties
- Modern teaching techniques
- Cultural and sports activities
- Alumni connect
- 100% Placement assistance

ELIGIBILITY

S.S.C or Equivalent board

PROGRAM DURATION

6 Months

FEES

75,000/-





CERTIFICATE COURSE IN BAKERY & PATISSERIE

COURSE OVERVIEW

A Diploma in Bakery & Patisserie course provides students with a solid foundation in the skills, knowledge, and techniques needed to pursue a career in baking. Whether you aspire to become a pastry chef, baker, chocolatier, or entrepreneur a comprehensive Bakery & Patisserie course can help you develop the skills and expertise needed to succeed in this exciting and dynamic field.

PROGRAM OUTCOMES

- Comprehensive Curriculum
- Hands-on Training
- Experienced Faculty
- Industry-Relevant Skills
- Focus on Creativity and Innovation
- Business and Entrepreneurship Skills
- Industry Connections and Networking Opportunities

CAREER OPPORTUNITIES

- Pastry Chef
- Baker
- Cake Decorator
- Chocolatier
- Entrepreneur
- Food Stylist
- Product Developer

WHY CHOOSE US

- State of the art infrastructural facilities
- A highly experienced team of faculties
- Modern teaching techniques
- Cultural and sports activities
- Alumni connect
- 100% Placement assistance

ELIGIBILITY

S.S.C or Equivalent board

PROGRAM DURATION

6 Months

FEES

75,000/-



INTER-COLLEGIATE COMPETITIONS



CULTURAL EVENTS



SPORTS ACTIVITIES



CORPORATE SOCIAL RESPONSIBILITY



CURRICULUM

	B.Sc. Culinary Studies	B.Sc. Hospitality Studies
Semester I	1. Food Production Foundation 2. Indian Cuisine 3. International Cuisine 4. Bakery Foundation 5. Food Media 6. Kitchen Management 7. Event Management 8. Foreign Language French	1. Food Production & Culinary Art 2. Food & Beverage Service Operation 3. Front Office Operation 4. Accommodation Operation 5. Computer & Information Technology 6. Fundamentals of Hospitality Accounting 7. Catering Science 8. English 9. Fundamental of Management 10. Foreign Language - French 11. Bakery & Patisserie
Semester II	1. Food Production Foundation 2. Indian Cuisine 3. International Cuisine 4. Bakery Foundation 5. Food Media 6. Nutrition & Dietetics 7. Event Management 8. Foreign Language French	1. Food Production & Culinary Art 2. Food & Beverage Service Operation 3. Front Office Operation 4. Accommodation Operation 5. Computer & Information Technology 6. Fundamentals of Hospitality Accounting 7. Catering Science 8. English 9. Fundamental of Management 10. Foreign Language - French 11. Bakery & Patisserie
Semester III	1. Food Production Foundation 2. Indian Cuisine 3. International Cuisine 4. Bakery Foundation 5. Food Media 6. Kitchen Layout & Design 7. Event Management 8. Communication Skills	1. Food Production & Culinary Art 2. Food & Beverage Service (Wine & Liquors) 3. Front Office Management 4. Accommodation Management 5. Hospitality & Tourism Law 6. Hotel Engineering 7. Nutrition & Food Science 8. Communication Skills 9. Information Technology in Hospitality & Tourism 10. Foreign Language - French 11. Bakery & Patisserie
Semester IV	1. Food Production Foundation 2. Indian Cuisine 3. International Cuisine 4. Bakery Foundation 5. Food Media 6. Kitchen Layout & Design 7. Event Management 8. Communication Skills	1. Food Production Management 2. Food & Beverage Service & Management 3. Front Office Management 4. Accommodation Management 5. Hospitality & Tourism Marketing Management 6. Facility Management Planning & Design 7. Hospitality Tourism Research Method 8. Communication Skills 9. Hospitality & Tourism Information System 10. Foreign Language - French 11. Bakery & Patisserie
Semester V	Internship Industrial Training Report Presentation Viva-Voce Appraisal Report	1. Food Production Foundation 2. Indian Cuisine 3. International Cuisine 4. Bakery Foundation 5. Food Media 6. Kitchen Layout & Design 7. Event Management 8. Communication Skills
Semester VI	Internship Industrial Training Report Presentation Viva-Voce Appraisal Report	Internship Industrial Training Report Presentation Viva-Voce Appraisal Report

CURRICULUM

	B.Sc. in Cruise Line Studies	B.Sc. in Hotel Operations & Tourism Studies
Semester I	1. Fundamentals of Food Production & Culinary Arts 2. Fundamentals of Bakery 3. Fundamentals of Front Office 4. Fundamentals of Food & Beverage 5. Fundamentals of Housekeeping 6. French 7. Fundamentals of Tourism & Leisure Traveling 8. Communication	1. Food Production & Culinary Art 2. Food & Beverage Service 3. Front Office 4. Housekeeping 5. Bakery Operations 6. Tourism Geography 7. I.T. 8. Fundamentals of Food Science 9. French 10. Fundamentals of Management
Semester II	1. Food Production Operations (Galley Operations Modules) 2. Front Office Operations (Event Management Modules) 3. Food & Beverage Operations (Event Management Modules) 4. Bakery Operations 5. Housekeeping Operations 6. French 7. Fundamentals of Guest Entertainment 8. Communication Skills	1. Food Production & Culinary Art 2. Food & Beverage Service 3. Front Office 4. Housekeeping 5. Bakery Operations 6. Cultural & Heritage Tourism 7. I.T. 8. Nutrition 9. Communication Skills 10. Fundamentals of Hospitality Accounting
Semester III	1. Kitchen Management (Galley Operations Modules) 2. Bakery Management 3. Front Office Management 4. Food & Beverage Management 5. Housekeeping Management 6. Human Resource Management 7. Sales & Marketing 8. French	1. Food Production Operations 2. Food & Beverage Service 3. Front Office 4. Housekeeping 5. Bakery Operations 6. International Tourism Studies 7. I.T. 8. Food Safety 9. Business Communication 10. Financial Management
Semester IV	1. Kitchen Management (Galley Operations Modules) 2. Bakery Management 3. Front Office Management 4. Food & Beverage Management 5. Housekeeping Management 6. Human Resource Management 7. Communication Skills 8. French	1. Food Production Management 2. Food & Beverage Service 3. Front Office 4. Housekeeping 5. Bakery Operations 6. Travel Agency & Tour Operations 7. I.T. 8. Hotel Law & Licensing 9. Hospitality & Tourism Marketing Fundamentals 10. EDP (Entrepreneurship Development Program)
Semester V	1. 2 Months of mandatory STCW Training 2. 4 Months of mandatory Industrial Training at Hotels	1. Food Production Management 2. Food & Beverage Service 3. Front Office 4. Housekeeping 5. Bakery Operations 6. Air & Surface Transport 7. Hotel Engineering 8. Human Resource Management 9. Digital & Strategic Marketing 10. Research Project
Semester VI	1. 6 months Internship on Cruise Line	Internship 1. Food Production 2. Food & Beverage Service 3. Accommodation Management 4. Bakery 5. Tourism

CURRICULUM

M.Sc. Tourism Studies

Semester I	Semester II	Semester III	Semester IV
1. Tourism Principles, Policies Practices 2. Tourism Products & Resources 3. Management Organizational Behaviour 4. Economics of Tourism 5. Accounting for Tourism Management 6. Tourism Geography & Ecology	1. Ethical & Regulatory Aspects of Business Marketing 2. Tourism Tourism 3. Financial Management in Tourism 4. Human Resource Management in Tourism 5. Research Methodology in Tourism 6. National Tourism Circuit Visit (Report & Viva Voce)	Three months Internship 1. Ethical & Regulatory Aspects of Business Marketing 2. Tourism Tourism 3. Financial Management in Tourism 4. Human Resource Management in Tourism 5. Research Methodology in Tourism 6. National Tourism Circuit Visit (Report & Viva Voce)	1. Travel Agency and Tour Operations 2. Strategic Tourism Management 3. Destination Planning & Development 4. Event Management and MICE 5. Air and Surface Transport 6. Tourism in Maharashtra

CURRICULUM

	Diploma in Air Hostess & Cabin Crew	Diploma In Food Photography
Semester I	1. Introduction to Aviation & Hospitality 2. Customer Service & passenger interaction 3. Cabin Crew Personality Development 4. Communication 5. Airline Catering 6. Basics of Food Production 7. Housekeeping onboard	1) Camera Handling (Basics of Camera) 2) Important Camera Setting Shutter Speed 3) ApertureWork (Shutter Aperture ISO Work) 4) Photography Angles 5) Lighting Style-Low Key & High Key Light 6) Camera Modes- Food Photography 7) Photography Terms
Semester II	1. Safety Emergency Procedures 2. Cabin Crew duties and Responsibilities 3. Dangerous Goods 4. Communication 5. Aviation Security 6. First Aid (Medical Emergencies)	1) Photoshop - Photoshop Interface, Post Processing 2) Advanced Photoshop 3) Digital Creation 4) Adobe Premiere Pro - Introduction 5) Premiere Pro Expert Mode 6) Color Correction

	Diploma in HTS	Diploma in Bakery & Patisserie
Semester I	1. Food Production & Culinary Art 2. Food & Beverage Services 3. Front Office Operation 4. Accommodation Operation 5. Communication Skills 6. Bakery & Patisserie	1. Introduction to Bakery 2. Introduction of major & minor equipments 3. Analysis of Raw Material 4. Various types of Bread Making 5. Various types of Cakes 6. Various types of Cookies 7. Innovative Recipes
Semester II	1. Food Production & Culinary Art 2. Food & Beverage Services 3. Front Office Operation 4. Accommodation Operation 5. Communication Skills 6. Bakery & Patisserie 7. Travel & Tourism	1. Chocolate and Confectionary 2. Puffs and Pastry 3. Healthy Baking 4. Meringues Techniques 5. International Desserts 6. Wedding Cakes 7. Plate Presentation 8. Cake Decorations 9. Entrepreneurship

FEES STRUCTURE (INR)

M.SC. TOURISM STUDIES		B.SC. CULINARY STUDIES	
Semester I	Fees -2,00,000/-	Semester I	Fees - 4,00,000/-
Semester II	Fees -2,00,000/-	Semester II	Fees - 4,00,000/-
Semester III	Fees -2,00,000/-	Semester III	Fees - 4,00,000/-
Semester IV	Fees -2,00,000/-	Semester IV	Fees - 4,00,000/-
The University fees - 53,000/- (Enrolment fees, Exam Fees, Migration, Transfer Certificate, Transcript, Student Verification, Convocation, Library, Cultural, Sports, ID card Uniform, Books, Shoes, Duplicate Degree Fees, Attestation, NOC/ICC (wherever applicable))		Semester V	Fees - 4,00,000/-
		Semester VI	Fees - 4,00,000/-
B.SC. HOSPITALITY STUDIES		B.SC IN CRUISE LINE STUDIES	
Semester I	Fees -3,00,000/-	Semester I	Fees -3,30,000/-
Semester II	Fees -3,00,000/-	Semester II	Fees -3,30,000/-
Semester III	Fees -3,00,000/-	Semester III	Fees -3,30,000/-
Semester IV	Fees -3,00,000/-	Semester IV	Fees -3,30,000/-
Semester V	Fees -3,00,000/-	Semester V	Fees -3,30,000/-
Semester VI	Fees -3,00,000/-	Semester VI	Fees -3,30,000/-
B.SC IN HOTEL OPERATIONS & TOURISM STUDIES			
Semester I	Fees - 2,00,000/-	Semester I	Fees - 2,00,000/-
Semester II	Fees - 2,00,000/-	Semester II	Fees - 2,00,000/-
Semester III	Fees - 2,00,000/-	Semester III	Fees - 2,00,000/-
Semester IV	Fees - 2,00,000/-	Semester IV	Fees - 2,00,000/-
Semester V	Fees - 2,00,000/-	Semester V	Fees - 2,00,000/-
Semester VI	Fees - 2,00,000/-	Semester VI	Fees - 2,00,000/-
University Charges (One Time) The university Fees - 60,000/- (Enrolment fees, Exam Fees, Migration, Transfer Certificate, Transcript Student Verification , Convocation, Library, Culinary, Sports, ID card, Uniform, Books, Shoes, Tool Kit, Journal, Duplicate Degree Fees, Attestation, NOC/ICC (wherever applicable))			
DIPLOMA IN HTS	DIPLOMA IN BAKERY & PATISSERIE	DIPLOMA IN AIR HOSTESS & CABIN CREW	DIPLOMA IN FOOD PHOTOGRAPHY
Semester I Fees - 1,75,000/- University Charges (One Time) - 4,000/-	Semester I Fees - 1,75,000/- University Charges (One Time) - 4,000/-	Semester I Fees - 1,50,000/- Uniform fees & Miscellaneous fees (One Time) - 25,000/-	Semester I Fees - 1,50,000/-
Semester II Fees - 1,75,000/-	Semester II Fees - 1,75,000/-	Semester II Fees - 1,50,000/-	Semester II Fees - 1,50,000/-
CERTIFICATE IN BARTENDING	CERTIFICATE IN HOUSEKEEPING	CERTIFICATE IN MULTI CUISINE	CERTIFICATE IN BAKERY & PATISSERIE
Fees -75,000/-	Fees - 50,000/-	Fees - 75,000/-	Fees - 75,000/-

ADMISSION CRITERIA

Eligibility

- a) A candidate should have passed XII std examination with a minimum of 50% marks in any stream of any state board or university for admission to graduate degree programme.
- b) He/She should have completed graduation with a minimum of 50% marks for Master programme from any state / university.
- c) Direct entry into second year for any student who has completed three year diploma programme in hotel management after XII std from any recognized board in India or abroad.
- d) The candidate should have cleared 10th Std. exam with a minimum of 50% marks from any recognized state board for seeking admission in certification course.

Admission Documentation

Documentation required at the time of admission.

No application shall be considered unless it is accompanied with the attested copies of the following documents.

1. Statement of marks of the qualifying examination.
2. Bonafide and character certificate from the Head of Institution last attended.
3. Leaving / transfer certificate from the Institute last attended.
4. Backward Class Caste Certificate and Caste verification certificate (by candidates belonging to all categories of backward class.)
5. Domicile / residence proof certificate.
6. Medical Fitness Certificate
7. Attempt Certificate should be attached only if the candidate has passed the 10+2 in second or more attempts.
8. Application without above documents will not be considered / entertained for the admission.
9. All the documents should be attested by Gazetted Officer.

Payment Mode

The fees has to be submitted in the form of Demand Draft drawn in favour of 'D.Y. PATIL UNIVERSITY SHTS' payable at Navi-Mumbai.

Refund Rules

1. 100% fees will be refunded if the admission is withdrawn within one month from the date of admission taken, Only Rs. 2000/- as administrative charges will be deducted. Prospectus & registration fee will not be refunded.
2. After one month from the date of admission, 1st Semester fee will be deducted from the complete year fees & leftover will be refunded back to the student. Prospectus & registration fee will not be refunded in case of Point no.2
3. In case the student withdraws admission in the 1st year after 1st semester, he /she will have to pay entire 1st year fees.
4. In case the student withdraws admission in 2nd Year, he/she will have to pay entire 2nd-year fees irrespective of whichever semester he/she is in.
5. In case the student withdraws admission in 3rd year he/she has to pay his / her, 1st, 2nd & 3rd-year fees irrespective of whichever semester he/she is in of his / her 3rd year.

ASSESSMENT PATTERN

Examination

We follow semester pattern with grading system. 40% weightage is given to internal markings and 60% to the final exam. A Management committee makes sure that the examinations are concluded under strict vigilance and the decorum of the examination is maintained as per the standards of the University norms.

Evaluation

Academic Evaluation is an integral part of Hotel Management Education System and is the instrument to test what the students have learned and retained.

Internal Assessment

Internal assessment will be based on:

1. Class attendance-min. requirement 75%
2. Assignments and theory classes.
3. Mid term examinations / sessional examinations both theory and practical
4. Internal-Viva voce on Project study
5. General behavior proficiency.
6. In case at the end of each semester students attendance is less than 75%, he or she would not be allowed to sit for examination.

External Assessment

- Total evaluation is based on the rules & regulations of affiliating university / board as they conduct the examinations for Degree / Diploma programmes. Degree Course is divided into six semester whereas the diploma course is evaluated by the university annually.
- Continuous internal evaluation is done for all courses around the year on the basis of internal tests, specific assignments, practical training, projects, etc.

Research Project Report

A student has to take up a research project carrying 100 marks for Degree courses in final year as a part of the syllabus. The student selects a topic of his choice relevant to his training program and during research work necessary guidance is provided to him.

SCRUTINY FORM

(For Office Use Only)

Copies of Certificate	Remarks for Scrutiny
1) S.S.C. Mark Sheet & Passing Certificate	NA / Yes / No
2) H.S.C. Mark Sheet & Passing Certificate	NA / Yes / No
3) Graduation Degree	NA / Yes / No
4) College Leaving Certificate	NA / Yes / No
5) Caste Certificates	
6) Non Creamy layer certificate (OBC, SBC, Nt2 & Nt3)	NA / Yes / No
7) Certificate for NRI	NA / Yes / No
8) Gap Certificate	If required
9) Aadhar Card / Passport / Domicile	NA / Yes / No
10) Photos - 6	NA / Yes / No

Place :

Signature :

Time :

Name of Scrutinizer :

MEDICAL FITNESS

A candidate must be medically fit to undergo the professional course applied for. The medical fitness must be certified by a Registered Medical Practitioner on his letterhead in the prescribed proforma, as given below :

CERTIFICATE OF MEDICAL FITNESS

This is to certify that I have conducted clinical examination of

Mr. / Ms. who is desirous of admission.

He/She has not given any personal history of any disease incapacitating him / her to undergo the professional course.

Also, on clinical examination it has been found that he / she is medically fit to undergo the professional course.

Certified further, that he / she has not shown any evidence of major defects of posture, locomotion, vision, hearing or any other systemic disorder.

Though, following deviations have been revealed, in my opinion, these are not impediments to pursue a career in

- 1) PH.D. HOSPITALITY & TOURISM STUDIES
- 2) M.SC. IN TOURISM STUDIES
- 3) B.SC. CULINARY STUDIES
- 4) B.SC. HOSPITALITY STUDIES
- 5) B.SC. IN CRUISE LINE STUDIES
- 6) B.SC. IN EVENT STUDIES
- 7) DIPLOMA IN BAKERY AND PATISSERIE
- 8) DIPLOMA IN HOSPITALITY AND TOURISM STUDIES
- 9) DIPLOMA IN FOOD PHOTOGRAPHY
- 10) DIPLOMA IN AIR HOSTESS & CABIN CREW
- 11) CERTIFICATE COURSE IN MULTICUISINE
- 12) CERTIFICATE COURSE IN HOUSEKEEPING OPERATIONS
- 13) CERTIFICATE COURSE IN BAKERY AND PATISSERIE
- 14) CERTIFICATE COURSE IN BARTENDING

Address of the Registered Medical Practitioner

Signature :

Name :

Registration No. :

Seal of Registered Medical Practitioner

Date :

ATTEMPT CERTIFICATE

Note : Please Strike out at asterisk mark * the unnecessary words

This is to certify that *Mr./Ms.
have appeared in the *Secondary / Higher Secondary School Certificate Examination of the Maharashtra, *Secondary /
Higher Secondary School Certificate Examination at times (s). He has passed the said examination
held in the month in all the subjects in one attempt. He was not detained from appearing in the
said examination.

Place :

Date :

Signature and Name of the Principal

OUR TEAM

FACULTY / ADMINISTRATION

D Y Patil deemed to be University, School of Hospitality & Tourism Studies has a team of committed teaching staff with strong academic ethos and relevant industry and teaching experience. Our student centric approach and dedication to teaching has ensured that the students excel in their academic and professional life. To keep abreast with the hospitality industry developments and to maintain the industry-academia interface, the faculty frequently arrange guest lectures by industry professionals. The industry has recognized the high standard of education provided by our institution and their feedback has enabled us to be ranked amongst the leading hospitality educational institutions of the country.



EVENTS

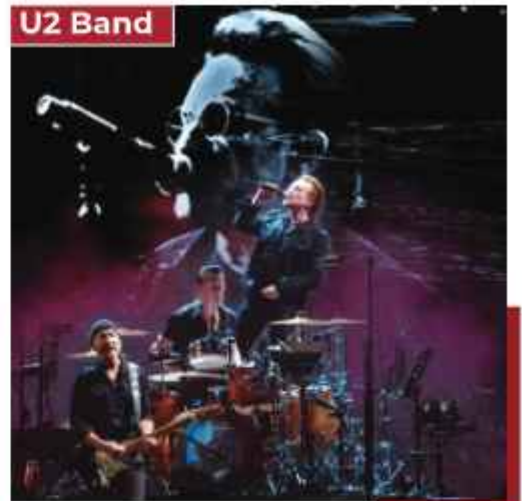
Coldplay



Justin Bieber



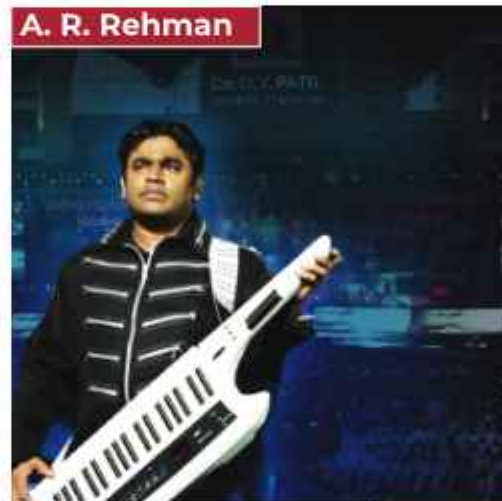
U2 Band



Dua Lipa



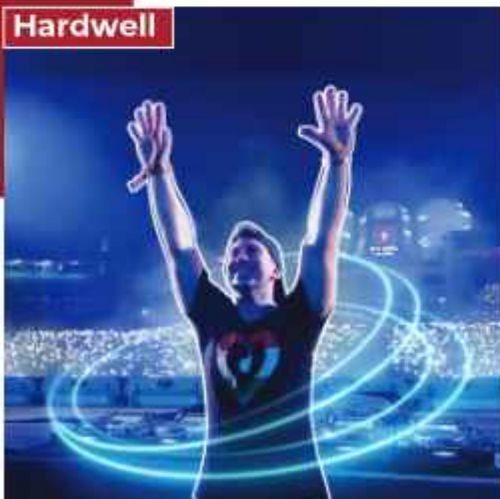
A. R. Rehman



IPL



Hardwell



50 cent



Katy Perry





D Y PATIL
DEEMED TO BE
UNIVERSITY
— SCHOOL OF —
**HOSPITALITY &
TOURISM STUDIES**
NAVI MUMBAI

**(Established under section 3 of UGC Act, 1956)
Re Accredited with NAAC A++ - Grade with CGPA of 3.59**

**For Details Contact us at
School of Hospitality & Tourism Studies**

**Sector 7, Vidyanagar, Nerul, Navi Mumbai - 400706. Tel. : +91 9702896666,
+91 9702778888 Web: www.dypatil.edu Email: shts@dypatil.edu**



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School of Hospitality & Tourism Studies