

Maharashtra State Institute of Hotel Management & Catering Technology
412-C, Shivajinagar, Pune – 411 016.

MANDATORY DISCLOSURE (2018-2019)

- 1. Name of the Institution:** Maharashtra State Institute of Hotel Management & Catering Technology, Pune.
412/C, K.M. Munshi Marg, Shivajinagar, Pune – 16
Ph. – 020-25676640
Email – msihmcttpo@gmail.com
Website – msihmctrs.in

- 2. Name & Address of the Society:** Maharashtra State Institute of Hotel Management & Catering Technology, Pune & Research Society
412/C, K.M. Munshi Marg, Shivajinagar, Pune – 16
Ph. – 020-25676640
Email – msihmcttpo@gmail.com
Website – msihmctrs.in

- 3. Name and Address of the Principal** Dr. Anita Ram Moodliar
412 C, K.M. Munshi Road Pune – 411016

- 4. Name of the Affiliating University:** Savitribai Phule Pune University, Ganeshkhind Road, Pune – 07.

5. Governance:

- Members of the Board and their brief background: Attached Separately (**Annexure – I**)
- Members of Academic Advisory Body: **Not Applicable**
- Frequently of the Board Meetings and Academic Advisory Body: **1-2 times in a year**
- Organizational chart and processes: Attached Separately (**Annexure – II**)
- Nature and Extent of involvement of faculty and students in academic affairs/improvements:

Strategies adopted for effective teaching learning process are:

- **Formation of Academic Calendar**
- **Plan of Work for respective subjects**
- **Regular internal academic monitoring**
- **Regular Progressive Tests conducted**
- **List of Assignments prepared & evaluated for each subjects**
- **Industrial Visit / Field Visits organized**

- **Guest Lectures conducted from industry to understand the latest trends and operations in the respective field**
 - **Demonstrations from industry experts conducted in every semester.**
 - **Faculty development programmes.**
 - **Technology in classrooms, group activities.**
- Mechanism/Norms & Procedure for democratic/good Governance: **YES**
 - Student Feedback on Institutional Governance/faculty performance: **YES**
 - Grievance redressal mechanism for faculty, staff and students: Available
 - Establishment of Anti Ragging Committee: **YES (Annexure – XII)**
 - Establishment of Online Grievance Redressal Mechanism – **YES**
 - Establishment of Grievance Redressal Committee in the Institution and Appointment of OMBUDSMAN by the University. – **(Annexure – XII)**
 - Establishment of Internal Complaint Committee (ICC) – **(Annexure – XII)**
 - Establishment of Committee for SC/ST – **(Annexure – XII)**
 - Internal Quality Assurance Cell - **(Annexure – XII)**

6. Programmes:

- Name of the programme approved by the AICTE : **BHMCT / MHMCT**
- Name of the programme accredited by the AICTE : ----
- Status of Accreditation of the Course - **NBA certification in process**
- For each programme the following details are to be given
 - Name : **Bachelor of Hotel Management & Catering Technology.**
 - Number of seats : **60 (Sixty)**
 - Duration : **Four Years**
 - Cut off mark/rank for admission during the last three years: **Annexure – III**
 - Fee : **Rs. 76,000/- (Rs. Seventy Six Thousand)**
 - Placement facilities : Interviews conducted for Industrial Training & Placement on Campus by leading Hotels across India.
 - Campus placement in last three years with minimum salary, maximum salary and average salary. : **(Annexure – XI)**
- Name and duration of programme(s) having Twinning and collaboration with Foreign University(s) and being run in the same Campus along with status of their AICTE approval. If there is foreign collaboration, give the following details:

Details of the foreign University: **NA**

 - Name of the University ----
 - Address ----
 - Website ----
 - Is the University accredited in its Home Country? ----
 - Ranking of the University in the Home Country. ----
 - Whether the degree offered is equivalent to an Indian Degree? If yes, the name of the agency which has approved equivalence. If no, implications for students in terms of pursuit of higher studies in India and abroad and job both within and outside the country.
 - Nature of Collaboration.
 - Conditions of Collaboration
 - Complete details of payment a student has to make to get the full benefit of collaboration.

- For each Programme collaborated provide the following. - **NA**
 - Programme Focus
 - Number of seats
 - Admission Procedure
 - Fee
 - Placement Facility
 - Placement Records for last three years with minimum salary, maximum salary and average salary.
- Whether the Collaboration programme is approved by AICTE? If not whether the Domestic/Foreign University has applied to AICTE for approval.

7. Faculty:

- Branch wise list faculty members:
 - Permanent faculty : **12**
 - Adjunct faculty : **10**
 - Permanent Faculty: Student Ratio – **1:20**
- Number of faculty employed and left during the last three years: **02**
- Faculty Profile: (**Annexure – IV**)

8. Profile of Principal : (Annexure – V)

9. Fee:

- Details of fee as approved by the State fee Committee for the institution: **Rs. 76,000/- for 2018-2019**
- Time schedule for payment of fee for the entire programme: **Rs. 76,000/- per year**
- No. of Fee waivers granted with amount and name of students: **01, Zamir Khan (under PMSSS)**
- Number of scholarship offered by the institute duration and amount: --
Social Welfare Dept. of Govt. of Maharashtra offers scholarships & freships to reserved category students & Economically Backward students.
- Criteria for fee waivers/scholarship: **Reserved Category & Annual Income (Below Rs.2,50,000/- for scholarship & Rs. 8,00,000/- for freship).**
- Estimated cost of boarding and lodging in Hostels: **No hostel facility available**

10. Admission:

- Number of seats sanctioned with the year of approval: **60 (Sixty) from 2003-04 to till date**
- Number of students admitted under various categories each year in the last three years: **Annexure – III (2015-16, 2016-2017, 2017-2018)**
- Number of applications received during last two years for admission under Management Quota and number admitted: **Not Applicable since being a Government Institute.**

11. Admission Procedure:

- Mention the admission test being followed, name and address of the Test Agency and its URL. (website)
Common Entrance Test (CET) conducted by State Common Entrance Test Cell, Maharashtra State. (<http://cetcell.mahacet.org/>)
- Number of seats allotted to different Test Qualified candidates separately [All India Test/CET (State conducted test/University tests)/Association conducted test]
100% seats allotted under State conducted test. (CET)

- Calendar for admission against management/ vacant seats: **Not Applicable**
 - Last date for request for applications.
 - Last date for submission of application.
 - Dates for announcing final results.
 - Release of admission list (main list and waiting list should be announced on the same day)
 - Date for acceptance by the candidate (time given should in no case be less than 15 days)
 - Last date for closing of admission.
 - Starting of the Academic session.
 - The waiting list should be activated only on the expiry of date of main list.
 - The policy of refund of the fee, in case of withdrawal, should be clearly notified.

12. Criteria and weightages for admissions: CET 100% weightage.

- Describe each criteria with its respective weightages i.e. Admission Test, marks in qualifying examination etc.
- Mention the minimum level of acceptance, if any: **45% marks for Open Category & 40% marks for Reserve Category in HSC (any stream) or equivalent.**
- Mention the cut-off levels of percentage & percentile scores of the candidates in the admission test for the last three years: **(Annexure – III)**
- Display marks scored in Test etc. and in aggregate for all candidates who were admitted: **(Annexure – III)**

Item No. I – XI must be given in information brochure and must be hosted as fixed content in the website of the institution.

The Website must be dynamically updated with regard to XII-XV

Application Form: (complete online process)

Directorate of Technical Education, Mumbai, Maharashtra State.
www.dtemaharashtra.gov.in

**Registration for CET
 Generation of hall-ticket
 Appear for entrance exam
 Result declaration
 Document verification
 General merit list
 Option form
 Allotment of institute
 Reporting to allotted institute
 Commencement of academic term**

13. List of applicants: 100% admissions are done by State Govt., hence no Institute level admission.

- List of candidates whose applications have been received along with percentile percentage score for each of the qualifying examination in separate categories for open seats. List of candidates who have applied along with percentage and percentile score for Management quota seats: **Not Applicable.**

14. Results of admission under Management Seats/Vacant Seats: Not Applicable

- Composition of selection team for admission under Management Quota with the brief profiles or members (This information be made available in the public domain after the admission process is over)
- Score of the individual candidates admitted arranged in order of merit.
- List of candidates who have been offered admission: **(Annexure – VI)**

- Waiting list of the candidates in order of merit to be operative from the last date of joining of the first list candidates: **Not Applicable**
- List of the candidates who joined within the date, vacancy position in each category before operation of waiting list: **Not Applicable**

15. Information on infrastructure and other resources available:

- Number of Class Rooms and size of each - 15
- Number of Tutorial rooms and size of each – 3
- Number of Laboratories and size of each - 17
- Number of Drawing Halls with capacity of each - NA
- Number of Computer centres with capacity of each - 3
- Central examination facility, Number of rooms and capacity of each - YES
- Barrier free built environment for disabled and elderly persons - YES
- Occupancy certificate - YES
- Fire and safety certificate-YES
- Hostel Facilities - NA

Library:

- Number of Library books/Titles/Journals available (programme-wise)
 Number : **10422**
 Titles : 7240
 Journal :
National – 16 Nos.
International – 02 Nos.

- **List of online National/International Journals subscribed:**

National E-Journals – 01
International E – Journals – 02

- **E-library facilities: Available**
 British council library membership subscribed, National Digital Library registration, Library Software, Study in CD & DVD forms.
- **Laboratory and Workshop**
- List of Major Equipment/Facilities: **(Annexure – VII)**
- List of Experimental setup: --

- **Computing Facilities:**

- Internet bandwidth BSNL **24hrs 32MBPS**
- Number and Configuration of Systems: **79 P-IV**
- Total number of systems connected by LAN: **40**
- Total number of systems connected by WAN: **Nil**
- Major software packages available: **Application Software: 10& System Software: 01**
- Special purpose facilities available.
- Social Media Cell - **YES**
- Compliance of the National Academic Depository (NAD), applicable to PGCM/PGDM Institutions and University Departments.

- **List of facilities available**

Games and sports facilities: **YES**

Indoor games facilities for chess, carom is available.

Outdoor games facilities for Cricket, Football, Badminton, table Tennis are available.

Extra Curricular activities:

- **Interclass competitions & intercollegiate competition at state & national level.**
- **World Tourism Day**
- **Fresher's Party**
- **Model designing & making**
- **Cultural programmes**
- **Food Festival**
- **Theme Dinner / Lunch.**
- **Seminar/workshop**

Soft Skill Development Facilities:

- **Guest Lectures on Personality Development**
- **Sessions on Group discussions & personal Interview**
- **Interactive sessions with industry experts.**
- **Mock Interviews.**
- **Regular Soft skills training.**
- **Counselling**

- **Teaching Learning process:**

- Curricula and syllabi for each of the programme as approved by the University: **YES**
- Academic Calendar of the University: **YES (Annexure – VIII)**
- Academic Time Table with the name of the Faculty members handling the course: **YES (Annexure IX)**
- Teaching Load of each Faculty: **YES**
- Internal Continuous Evaluation System and place: **YES (Progressive test per term per subject & Concurrent Evaluation, Practical Evaluation)**
- Students assessment of Faculty, System in place: **YES**

Number of Classrooms and size of each:

10 nos. of 72 Sq. mtr. each

05 nos. of 65 Sq. mtr. each

Number of Tutorial rooms and size of each:

02 nos. of 52 Sq. mtr each

02 nos. of 44.085 Sq. mtr each

Number of laboratories and size of each: **As per Annexure – X**

Number of drawing halls and size of each: **Not Applicable**

Number of Computer Centres with capacity of each: **02 (two) 20 students batch**

Central Examination Facility, Number of rooms and capacity of each: **Not Applicable**

For each Post Graduate programme give the following:

PG Programme offered

- i. Title of programme Master in Hotel Management & Catering Technology
- ii. Curricula and Syllabi SAVITRIBAI PHULE PUNE UNIVERSITY
- iii. Faculty Profile. Annexure IV
- Brief profile of each faculty
Laboratory facilities exclusive to the PG programme.
Special Purpose
- Academic Calendar and frame work - **YES**
- Research focus
- List of typical research projects.
- Industry Linkage.
- Publication (if any) out of research in last three years out of masters projects
- Placement status **(Annexure – XI)**
- Admission procedure State CET
- Fee Structure: Rs. 76,000/-
- Hostel Facilities: NA
- Contact address of coordinator of the PG programme:
Name: Mr. Vikas Sarup
Address: 412 C SHIVAJINAGAR PUNE
Telephone: 25676640
E-mail: msihmcttpo@gmail.com

Note: Suppression and/or misrepresentation of information would attract appropriate Penal action.

16. Enrollment of Students in the last 3 years - **YES**

Year	BHMCT	MHMCT
2016-2017	60	03
2017-2018	60	04
2018-2019	60	07

17. List of Research Project / Consultancy Works – YES (CDAC, Only great foods)

* No. of projects carried out, funding agency, Grant Received - NA

* Publications (if any) out of research in last three years out of masters projects - NA

* Industry Linkage - **YES**

MoUs with Industries (minimum 3) – YES

- 1) Rich Graviss
- 2) Sodexo
- 3) Rational
- 4) De Asra

18. LoA and subsequent EoA till the current Academic year - YES

**19. Accounted audited statement for the last three years
(Available on – www.msihmctrs.in)**

20. Best Practices adopted, if any

- 1) Waste management system
- 2) Vermi-compost
- 3) Usage of LED lamps & Solar system

**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY,
SHIVAJINAGAR PUNE – 411 016.**

Names & Brief background of Governing Body Members 2018

1. Dr. A. E. Wagh, Chairman – Board of Governors, MSIHMCT, Pune.

- Director, Technical Education (MS), Mumbai.
- Working in the field of Technical Education from last 29 Years in various capacity: as teaching faculty, trainer, administrator and policy maker. Experience of implementing several projects for Technical Education.
- : Recipient of the 'Skoch Gold Award of Excellence' for successfully implementing 10 projects in the State of Maharashtra based on good governance, during the 37th Skoch Summit on 'Minimum Government, Maximum Governance'
- Awarded with 'E-Maharashtra' honour for efforts in e-administration by Directorate of Information Technology, Govt. of Maharashtra.
- Promising Engineer Award from Institution of Engineers at Nashik in 2001.
- Awarded with 'Vidnyan Nishtha Puraskar' by Kanushri Pratishthan in 2007.
- 'Maratha Seva Sangh Award' for first Doctorate in Electronics Engineering in North Maharashtra Region.
- Awarded "Gaurav Patra" for Social Contribution to Society.
- Awarded "Kartavya Daksha Adhikari 2004-05" from Vidyarthi Kruti Samiti, Nashik in 2005.

2. Dr. D. R. Nandanwar, Vice President – Board of Governors, MSIHMCT, Pune.

- I/C. Jt. Director, Director of Tech Education Regional Office Pune
- Principal – Government Polytechnic, Pune.

3. Training & Placement Officer, Member – Board of Governors, MSIHMCT, Pune.

- Govt. Polytechnic Thane

4. Head of Department, Member – Board of Governors, MSIHMCT, Pune.

- Govt. Polytechnic Ratnagiri

5. Ms. V. Ashwathpur, Member – Board of Governors, MSIHMCT, Pune.

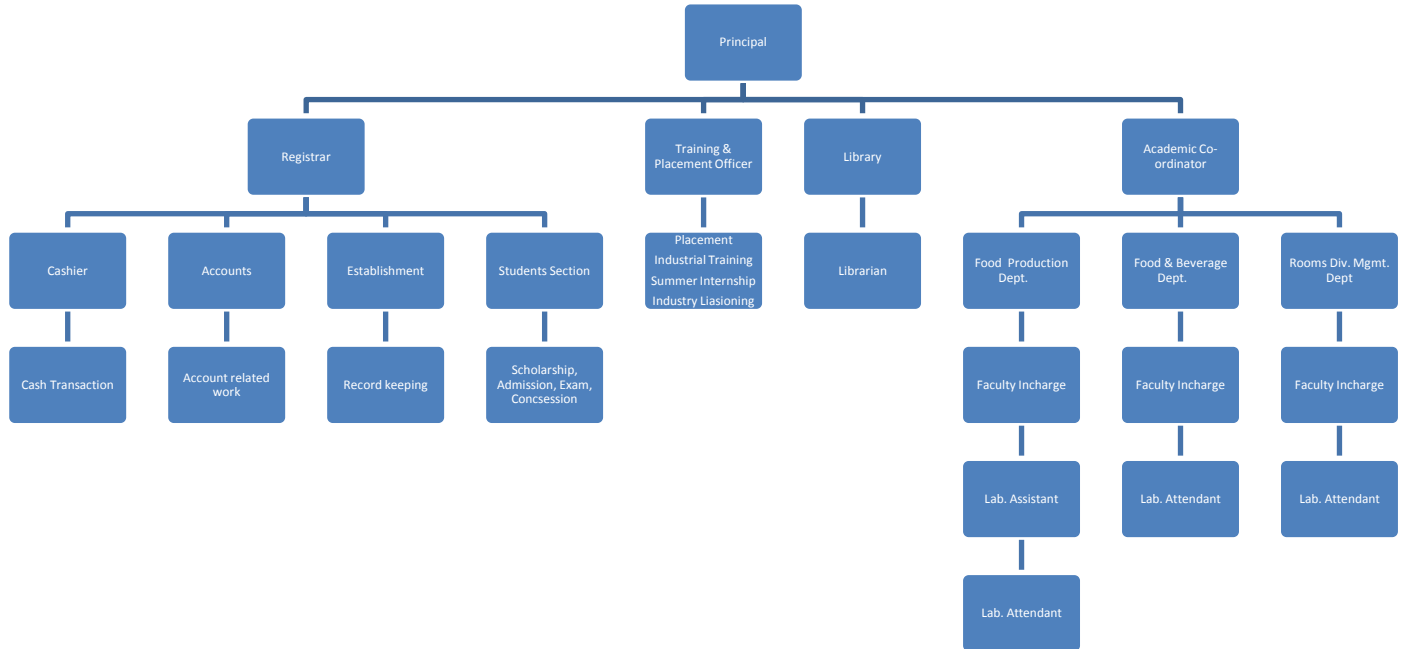
- Head of Department - Government Polytechnic, Pune

6. Training & Placement Officer, Member – Board of Governors, MSIHMCT, Pune.

7. Dr. Anita R. Moodliar, Member-Secretary – Board of Governors, MSIHMCT, Pune.

- Principal MSIHMCT, Pune – 16. (Degree)

Organizational Chart & Process.



Details of admissions in last three years

Sr. No.	Category	2016-2017 (CET %)		2017-2018 (CET %)		2018-2019 (CET%)	
		No. of students	Cut-off marks	No. of students	Cut-off marks	No. of students	Cut-off marks
01.	SC	11	27	7	48	7	34
02.	ST	NIL	NIL	1	47	4	30
03.	VJ	1	31	1	44	1	23
04.	NT-1	2	28	2	54	2	28
05.	NT-2	2	46	2	57	--	--
06.	NT-3	1	39	2	44	2	31
07.	OBC	13	32	6	54	9	35
08.	SBC	3	32	3	45	3	42
09.	OPEN	28	56	35	53	32	47
10.	J & K (PMSSS)	-	-	1	-	-	-
11.	TFWS	2		2		3	
	TOTAL:	63		64		63	

PROFILE OF PRINCIPAL, MSIHMCT, PUNE

1. Name : Dr. Anita Ram Moodliar
2. Date of Birth : 30th August 1962
3. Designation : I/c. Principal
4. Degree obtained:
Educational Qualification :Masters in Tourism Management, B.Sc. HTM, Diploma in HMCT, Diploma Business Management, PhD.
Work Experience
a. Teaching : 33 YEARS
b. Research : --
c. Industry : 2 YEAR
d. Others : --
5. Area if Specializations : FOOD & BEVERAGE SERVICE
6. Subjects teaching at : Food & Beverage Service, Generic Skills, Housekeeping, Food & Beverage Control Placements
1) Under Graduate Level
2) Post Graduate Level : F&B Specialization, Field work
7 Research guidance : in projects
No. of papers published in
Masters's - National Journals : 1
Ph. D. - International Journals : --
- Conferences : --
8. Projects Carried out : --
9. Patents : --
10. Technology Transfer : --
11. Research Publications : 6
No. of Books published with details : --

Employment record (Starting from present position):

University / College	Designation	Period
Maharashtra State Institute of Hotel Management & Catering Technology, Pune – 16	Lecturer (Sele. Grade) I/C Principal	33Years 2010 onwards

6. Other related experience – research, industrial exp.: 2 years
7. Honors and Awards / Achievements:
Instrumental in starting in Master Degree Programme of Hotel Management & Catering Technology (MHMCT) in MSIHMCT, Pune.

Faculty Profile

- 1 Name : Dr. SEEMA ZAGADE
PROFESSOR
- 2 Date of Birth : 14th SEPTEMBER 1973
- 3 Educational Qualification: Ph. D. in MANAGEMENT, DHMCT, MTM
M.SC. IN HTM, Certified Teacher Trainer by Cambridge
University.
- 4 Work Experience
- a. Teaching : 18 YEARS
 - b. Research : 10 YEARS
 - c. Industry : 2.7 YEARS
 - d. Others : --
5. Area if Specializations: ROOMS DIVISION MANAGEMENT, TOURISM,
CUSTOMER RELATIONSHIP MANAGEMENT
6. Subjects teaching at : ROOMS DIVISION MANAGEMENT, TOURISM,
1) Under Graduate Level SPL. FRONT OFFICE MGMT, ENTREPRENEURSHIP
DEVELOPMENT, MARKETING MGMT.
- 2) Post Graduate Level Customer Relationship Mgmt, M.I.S, Corporate Social
Responsibility
- 7 Research guidance : 05 Students enrolled as Ph.D. students, 02 student completed Ph. D.
under guidance
- No. of papers published in
- | | | | |
|-----------|---|------------------------|------|
| Masters's | - | National Journals | : 07 |
| Ph. D. | - | International Journals | : 12 |
| | - | Conferences | : 03 |
8. Projects carried out : --
9. Patents : --
10. Technology Transfer : --
11. Research Publications : 22
- No. of Books published with details : 01

(Hospitality Management & Health Tourism in India- Lambert Academic Publications – ISBN – 13:
978 – 3 – 84658185 - 8)

Faculty Profile

- 1 Name : MR. SACHIN A. RAYARIKAR,
ASSOCIATE PROFESSOR
- 2 Date of Birth : 26th MARCH 1976
- 3 Educational Qualification: D.H.M.C.T., B. Com., MPM, BHTM, MHTM
- 4 Work Experience
- Teaching : 18½ YEARS
 - Research : 5 years
 - Industry : 04 YEARS
 - Others : --
5. Area if Specializations : FOOD PRODUCTION
6. Subjects teaching at :
- 1) Under Graduate Level : Food Production, Specialty Cuisine, Quantity Food
Production, Bakery & Confectionery
- 2) Post Graduate Level : Spl. Food Production, HRM, Facility planning & Designing
7. Research guidance : Projects & research in product development
- No. of papers published in
- Masters's - National Journals : --
- Ph. D. - International Journals : --
- Conferences : --
8. Projects carried out : --
9. Patents : --
10. Technology Transfer : --
11. Research Publications : 01
- No. of Books published with details : --

Faculty Profile

1. Name : MR. VIKAS S. SARUP,
ASSOCIATE PROFESSOR
2. Date of Birth : 21ST OCTOBER 1970
3. Educational Qualification: MHMCT, D.H.M.C.T., B.Sc.-H.T.M.
4. Work Experience
- a. Teaching : 16½ YEARS
 - b. Research : NIL
 - c. Industry : 07 YEARS
 - d. Others : NIL
5. Area of Specializations : FOOD & BEVERAGE SERVICE
6. Subjects teaching at : F & B SERVICE / OPNS. F & B MGT., F & B INV.
1) Under Graduate Level CONTROL, PERSONNEL MGT. FRONT OFFICE,
TQM, P.O.M, ENV. MGMT
2) Post Graduate Level F & B Service, Cyber Security, Human Rights
7. Research guidance : Projects
- No. of papers published in
- | | | | |
|-----------|---|------------------------|------|
| Masters's | - | National Journals | : -- |
| Ph. D. | - | International Journals | : -- |
| | - | Conferences | : -- |
8. Projects carried out : --
9. Patents : --
10. Technology Transfer : --
11. Research Publications : --
- No. of Books published with details : --

Faculty Profile

1. Name : Dr. PRACHI NAVARE,
ASSISTANT PROFESSOR
2. Date of Birth : 01ST OCTOBER 1979
3. Educational Qualification: Ph. D., D.H.M.C.T., BTS, MPM, M.Sc.HTM,
Advanced Diploma In French (Language & Literature)
4. Work Experience
- a. Teaching : 15 Years
 - b. Research : 5 Years
 - c. Industry : 2 ½ Years
 - d. Others : NIL
5. Area if Specializations : TOURISM, FRENCH, HUMAN RESOURCE MGT.
ACCOM. OPERATIONS, FOOD PRODUCTIONS
6. Subjects teaching at : FRENCH, FRONT OFFICE, HRM, ACCOM. OP.
1) Under Graduate Level TOURISM, HOUSEKEEPING, FOOD PRODUCTION.
2) Post Graduate Level Quality Mgmt. Assurance, MIS, PDBC
7. Research guidance:
- No. of papers published in
- | | | | |
|-----------|---|------------------------|------|
| Masters's | - | National Journals | : 01 |
| Ph. D. | - | International Journals | : 05 |
| | - | Conferences | : -- |
8. Projects carried out : --
9. Patents : --
10. Technology Transfer : --
11. Research Publications : 06
- No. of Books published with details : --

Faculty Profile

1. Name : Dr. VIDYA KADAM,
ASSISTANT PROFESSOR
2. Date of Birth : 17th September 1980
3. Educational Qualification: Ph. D. in Economics, DHMCT, BA, MA Economics,
M. Sc. HTM
4. Work Experience
- a. Teaching : 11½ Years
 - b. Research : 5 Years
 - c. Industry : 17 Months
 - d. Others : 2 Years
5. Area if Specializations : Hotel Housekeeping & Front office
6. Subjects teaching at : Food and Beverage Control, Front Offices,
1) Under Graduate Level Housekeeping, Environment issues, Managerial
Economics
2) Post Graduate Level Yield Management, Psychology
7. Research guidance: Project
- No. of papers published in
- | | | | |
|-----------|---|------------------------|------|
| Masters's | - | National Journals | : 07 |
| Ph. D. | - | International Journals | : 04 |
| | - | Conferences | : 01 |
8. Projects carried out : --
9. Patents : --
10. Technology Transfer : --
11. Research Publications : --
- No. of Books published with details : --

Faculty Profile

1. Name : MR. DARSHAN JOSHI
ASSISTANT PROFESSOR
2. Date of Birth : 12th April 1983
3. Educational Qualification: BHMCT, MTM
4. Work Experience
- a. Teaching : 11½ YEARS
 - b. Research : NIL
 - c. Industry : 1 YEAR
 - d. Others : NIL
5. Area if Specializations : Hotel Housekeeping, Front office And Tourism
6. Subjects teaching at :
Under Graduate Level : Front Offices, Housekeeping, Tourism operation
Principles of management and Computer Fundamental.
- Post Graduate Level** : Tourism, MICE, Selling skills, Event Management.
7. Research guidance :
- No. of papers published in
- | | | | |
|-----------|---|------------------------|-------|
| Masters's | - | National Journals | : NIL |
| Ph. D. | - | International Journals | : NIL |
| | - | Conferences | : NIL |
8. Projects carried out : NIL
9. Patents : NIL
10. Technology Transfer : NIL
11. Research Publications : NIL
- No. of Books published with details : NIL

Faculty Profile

1. Name : MR. MANOLKAR ABHAY
ASSISTANT PROFESSOR
2. Date of Birth : 31ST MAY 1978
3. Educational Qualification: MHMCT, B.H.M.C.T.
4. Work Experience
- a. Teaching : 9 YEARS
 - b. Research : NIL
 - c. Industry : 7 Years
 - d. Others : NIL
5. Area if Specializations : FOOD PRODUCTION, BAKERY & CONFECTIONERY
6. Subjects teaching at : FOOD PRODUCTION, BAKERY & CONFECTIONERY
- 1) Under Graduate Level SPL. FOOD PROD. MGMT., P.O.M, F&B CONTROL
 - 2) Post Graduate Level Human Rights, Event Mgmt.
7. Research guidance : Product development
- No. of papers published in
- | | | | |
|-----------|---|------------------------|------|
| Masters's | - | National Journals | : -- |
| Ph. D. | - | International Journals | : -- |
| | - | Conferences | : -- |
8. Projects carried out : --
9. Patents : --
10. Technology Transfer : --
11. Research Publications : --
- No. of Books published with details : --

Faculty Profile

1. Name : MR. CHINTAMANI SAHASRABUDHE
ASSISTANT PROFESSOR
2. Date of Birth : 10th JANUARY 1982
3. Educational Qualification : B.H.M.C.T., MscHTM, MPM
4. Work Experience
- a. Teaching : 15 YEARS
 - b. Research : --
 - c. Industry : --
 - d. Others : --
5. Area if Specializations : FOOD PRODUCTION, HUMAN RESOURCE
MANAGEMENT
6. Subjects teaching at : Food Production, Bakery & Confectionery,
1) Under Graduate Level Human Resource Mgmt, E.D, F&B Control
2) Post Graduate Level Organization Development & Leadership
7. Research guidance :
- No. of papers published in
- | | | | |
|-----------|---|------------------------|------|
| Masters's | - | National Journals | : -- |
| Ph. D. | - | International Journals | : -- |
| | - | Conferences | : -- |
8. Projects carried out : --
9. Patents : --
10. Technology Transfer : --
11. Research Publications : --
- No. of Books published with details : --

Faculty Profile

1. Name : Ms. PARANJPE SAMPADA
ASSISTANT PROFESSOR
2. Date of Birth : 19th APRIL 1980
3. Educational Qualification: D.H.M.C.T., B.T.S., MBA in HTM, MA(Tourism studies)
4. Work Experience
- a. Teaching : 5 Years
 - b. Research : --
 - c. Industry : 8 Years
 - d. Others : --
5. Area of Specializations : Food & Beverage Service Management
6. Subjects teaching at : F & B Service, Hosp. Marketing
- 1) Under Graduate Level French, Comm. Skills & Sales
 - 2) Post Graduate Level Marketing for Hospitality & Tourism
7. Research guidance :
- No. of papers published in
- | | | | |
|-----------|---|------------------------|------|
| Masters's | - | National Journals | : 01 |
| Ph. D. | - | International Journals | : 01 |
| | - | Conferences | : -- |
8. Projects carried out : --
9. Patents : --
10. Technology Transfer : --
11. Research Publications : 01
- No. of Books published with details : --

Faculty Profile

1. Name : Ms. ARCHANA SAMARTH
ASSISTANT PROFESSOR
5. Date of Birth : 31ST AUGUST 1974
6. Educational Qualification : D.H.M.C.T., MTM
7. Work Experience
- a. Teaching : 12 Years
 - b. Research : --
 - c. Industry : 3 Years
 - d. Others : --
5. Area of Specializations : FOOD PRODUCTION MANAGEMENT
6. Subjects teaching at : FOOD PRODUCTION,
1) Under Graduate Level Production,
2) Post Graduate Level : --
7. Research guidance :
- No. of papers published in
- | | | | |
|-----------|---|------------------------|------|
| Masters's | - | National Journals | : -- |
| Ph. D. | - | International Journals | : -- |
| | - | Conferences | : -- |
8. Projects carried out : --
9. Patents : --
10. Technology Transfer : --
11. Research Publications : --
- No. of Books published with details : --

First Year admitted student for the year 2018-19

Sr. No.	Roll No.	Student Name		Remark
1.	201801	AherNiranjan Ashok		OBC
2.	201802	AiwaleAkash Sanjay		SC
3.	201803	ArnikarKunal Ganesh		SC
4.	201804	AvhadSarthakChandrashekhar		NT-D
5.	201805	AvtadeShambhurajeSadashiv		OPEN
6.	201806	BedekarShwetaAnand	G	OPEN
7.	201807	BendreAshish Sanjay		OPEN
8.	201808	BhiseShivam Anil		OBC
9.	201809	BhuwadShreya Anil	G	OPEN
10.	201810	ChandgudeDhirajPopat		OPEN
11.	201811	ChavanSwapnaliSandip	G	OBC
12.	201812	DakwaleNupurVikram	G	OPEN
13.	201813	Deshpande Maithili Prasad	G	OPEN
14.	201814	DevkambleTejasNivrutti		SC
15.	201815	DhanawadeOmkarDharmraj		OPEN
16.	201816	DhurveHarshalRangrao		ST
17.	201817	GaikwadManasiRangnath	G	SC
18.	201818	GaitondeShreyaSudhir	G	OPEN
19.	201819	GavandeFatemaSatej	G	OPEN
20.	201820	GavitGaurav Anil		ST
21.	201821	GhoneAnurag Sunil		OPEN
22.	201822	IngaleGirish Suresh		OPEN
23.	201823	JadhavMayuriNandkumar	G	VJ-A
24.	201824	JadhavNeeraj Sanjay		NT-B
25.	201825	JagtapMayur Sunil		SC
26.	201826	JawaleAanishPrashant		OPEN
27.	201827	Joshi SharvariShirish	G	OPEN
28.	201828	JugdarAshwinSudhir		OPEN
29.	201829	Kale RashmiBalkrishna	G	OBC
30.	201830	KapaleAditiAbhay		OBC

Sr. No.	Roll No.	Student Name	Remark
31.	201831	Kashikar Hritik Rahul	OPEN
32.	201832	Khairnar AkshayKiran	SC
33.	201833	KhajineAnkitaBibhishan	G OPEN
34.	201834	KulkarniHarshadaAmol	G OPEN
35.	201835	LingrasPruthvirajMangesh	OPEN
36.	201836	MagarHarshvardhanNandkishor	OBC
37.	201837	MahaleAtulBhimrao	SBC
38.	201838	MakaniYashJagadish	OPEN
39.	201839	MithareYashadaSachin	G OPEN
40.	201840	More AdityaArvind	ST
41.	201841	NaggojeGajananArjunrao	OPEN
42.	201842	NaikSakshi Sunil	G OPEN
43.	201843	Nair SharanPrabhakar	OPEN
44.	201844	PalveBalkrushnaBhimrao	NT-D
45.	201845	PathanSahilMasood	TFWS
46.	201846	Patil Adhiraj Anil	OPEN
47.	201847	Patil HarshalRaghunath	OBC
48.	201848	PundRutikMilind	OBC
49.	201849	RaskarHimanshu Sameer	OPEN
50.	201850	Raskar Jay Vishwanath	TFWS
51.	201851	SaliSwarajSurendra	SBC
52.	201852	SangawarAtharva Vijay	OBC
53.	201853	Shelar Om Manohar	OPEN
54.	201854	ShethiyeRohit Dinesh	TFWS
55.	201855	ShindeRohanAppasaheb	OPEN
56.	201856	SupekarPreeti Suresh	G OPEN
57.	201857	TerwadiyaHarshalNandkishor	NT
58.	201858	ThakareYashNarendra	OPEN
59.	201859	UbhePranavPrakash	OPEN
60.	201860	UikeKamaleshMadanlal	ST
61.	201862	WaghmarePiyushaRaghuvir	G SC
62.	201863	Zunjur Saarthak Venkatesh	SBC

Details of Laboratories & Workshops

Sr. No.	Name of the Course	Name of the laboratory/workshop	Total Area of lab/workshop	Major equipment
1.	BHMCT	Basic Training Kitchen	98.26	10 nos. Gas ranges, Industrial Mixer
2.		Ethnic Kitchen	62.76	10 nos. Gas ranges, Microwave Oven
3.		Advance Training Kitchen – I	163.56	20 nos. Gas ranges, Deep fat fryer oven
4.		Advance Training Kitchen-II	98.26	Combi Oven, Robocoupe, induction plate
5.		Quantity Training Kitchen	255.03	20 nos. Gas ranges, Oven, Grinding Machine, Dish Washer
6.		Bakery	61.80	Industrial Oven
7.		Confectionery	78.78	--
8.		Training Restaurant – I	75.16	Bar
9.		Training Restaurant – II	127.44	Bar
10.		Computer Center	75.00	57 P-IV PC, UPS
11.		Microbiology	32.00	--
12.		Front Office (Reception)	87.70	--
13.		Housekeeping Laboratory	86.56	Washing machine, dryer, Hydro, Roll press, Flat press machine all costing more than 1 lac.
14.		Learning Resource Center	32.00	O.H.P., LCD
		TOTAL:	1334.31	

Annexure VIII

University Academic Calendar

Circular No. 138/2018-2019

Sub : Date of commencement and conclusion of terms for the Academic Year 2018-2019 for Management Institutes.

	2018-2019			
Name of Course	First Term		Second Term	
Management	Commencement	Conclusion	Commencement	Conclusion
	07/07/2018	08/12/2018	01/01/2019	15/05/2019

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH
SOCIETY, PUNE

**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY,
(UG & PG - HMCT)**

412 – C, K.M.MunshiMarg, Shivajinagar, Pune – 16.

☎ - 25676640 Email: msihmcttpo@gmail.com, web site: msihmctrs.in

YEAR: 1st Year BHMCT 2018-2019

CLASSROOM:T4

Day/Time	9.30 am to 10.30 am	10.30 am to 11.30 am	11.30am to 12.30pm	12.30pm to 1.30pm	1.30pm to 2.15 pm	2.15pm to 3.15pm	3.15pm to 4.15pm	4.15pm to 5.15pm	5.15pm to 6.15pm	
Mon	C 203 (Th)		C 201 (Th)	AE 204 (Th)	L U N C H B R E A K	C 201 Food Prod. (Pr.) A batch - BTK				
						C 202 (Pr.) B batch				
Tue	C 201 Food Prod. (Pr.) B batch - BTK					C 202 (Th.)	SE 206 Communication Skill (Pr.) A batch			
	C 203 Basic Rooms Division (Pr.) A batch		SCA				SE 208 Computer Fund. (Pr.) B batch			
Wed	C 201 Food Prod. (Pr.) A batch - BTK					SE 206 (Th.)	SE 206 Communication Skill (Pr.) B batch			
	C 203 Basic Rooms Division (Pr.) B batch		SCA				SE 208 Computer Fund. (Pr.) A batch			
Thu	SE 208 (Th)	C 201 (Th.)	AE 205 (Th)			C 202 (Th)	SE 206 (Th)			
			SCA	AE 204 (Th)						
Fri	C 203 (Th)	AE 205 (Th)		AE 204 (Th)		C 201 Food Prod. (Pr.) B batch - BTK				
		Library		Library		C 202 (Pr.) A batch				
Sat	AE 204 (Th.)		C 201 (Th.)		SE 208 (Th)		Swayam			

Class Counselor – Mr. SachinRayarikar

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
C 201	Food Production –II	Mr. Sachin R.	03	16	19	BTK, T4
C 202	F & b Service – II	Ms. Alka B.	03	06	09	2 nd floor restaurant, T4
C 203	Basic Room Di – II	Ms. Mugdha S.	03	06	09	HK Lab, FO Lab, T4
AE 204	Food Science	Ms. Deepika J.	04	--	04	T4
AE 205	Hospitality sales	Ms. Sampada P.	04	--	04	T4, MH1
SE 206	Communication Skill	Ms. Alka B.	02	04	06	T4
SE 208	Computer Fund.	Mr. Darshan J.	02	04	06	Computer Lab, T4
	Swayam	Ms. Deepali M.	01	-	01	Library / IDS lab

Timetable Committee

Principal

**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
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☎ - 25676640 Email: msihmcttpo@gmail.com, web site: msihmctrs.in

YEAR: 2nd Year BHMCT 2018-2019

CLASSROOM:T2

Day/Time	9.30 am to 10.30 am	10.30 am to 11.30 am	11.30am to 12.30pm	12.30pm to 1.30pm	1.30pm to 2.15 pm	2.15pm to 3.15pm	3.15pm to 4.15pm	4.15pm to 5.15pm	5.15pm to 6.15pm	
Mon	C 403 (Th.)	AE 404 (Th)	SE 409 (Th)	C 401 (Th)	L U N C H B R E A K	C 401 Food Prod. (Pr.) A batch - QTK				
						C 403 Acco. Opt. (Pr.) B batch				
Tue	AE 404 (Th)		C 401 (Th)	SE 409 (Th)		C 401 Food Prod. (Pr.) B batch - QTK				
	AE 405 (Th)					C 402 F & B Service (Pr.) A batch				
Wed	C 401 Food Prod. (Pr.) A batch - QTK					H	SE 407 Bar Tending (Th. & Pr.)			
	C 402 F & B Service (Pr.) B batch			SCA			B	SE 406 Adv. Bakery (Th. & Pr.)		
Thu	AE 405 (Th)		SE 409 (Th)			R		C 402 (Th.)		C 401 (Th.)
Fri	C 401 Food Prod. (Pr.) B batch - QTK						E	Library	C 403 (Th)	
	C 403 Acco. Opt. (Pr.) A batch			SCA	A					
Sat	AE 404 (Th.)		C 402 (Th)			K	Swayam	SCA, Guest Lecture, Workshop		

Class Counselor – Ms. SampadaParanjpe

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
C 401	Food Production - IV	Mr. Raviraj P.	03	16	19	QTK, T2
C 402	F & B Service – IV	Ms .SampadaP..	03	06	09	2 nd floor Restaurant, T2
C 403	Accommodation Opt. - II	Mr. Darshan J.	03	06	09	HK Lab, FO Lab, T2
AE 404	F & B Control	Mr. Vikas S.	04	--	04	T2, T4
AE 405	Principle of Management	Ms. Gauri N.	04	--	04	T2
SE 406	Advance Bakery	Mr. Abhay M.	02	04	04	Ground Floor Bakery, T2
SE 407	Bar Tending	Mr. Santosh U.	02	02	04	2 nd floor Restaurant, T2
SE 409	Entrepreneur Development	Mr. Raviraj P.	04	--	04	T2
	Swayam	Ms. Deepali M.	01	-	01	Library / IDS lab

Timetable Committee

Principal

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YEAR: 3rd Year BHMCT 2018-2019

CLASSROOM:T3

Day/ Time	9.30 am to 10.30 am	10.30 am to 11.30 am	11.30am to 12.30pm	12.30pm to 1.30pm	1.30pm to 2.15 pm	2.15pm to 3.15pm	3.15pm to 4.15pm	4.15pm to 5.15pm
Mon	CEA,B,D 601 (Pr.)				L U N C H B R E A K	Library	601 AB (Th)	
Tue	CEA,B,D 601 (Pr.)					SE 605 (Th)	AE 603 (Th)	601 A (Th)
Wed	C 602 (Th)			601 A B D (Th)		AE 603 (Th)	SE 605 (Th)	
Thu	SE 606 (Pr.)			C 602 (Th)		SE 605 (Pr)		601 D (Th)
Fri	C 602 (Th)	SE 606 (Th)		Library		601 B (Th)		AE 603 (Th)
						601 D (Th)		
Sat	AE 603 (Th)			Swayam		SCA, Guest Lecture, Workshop		

Class Counselor –Mr. ChintamaniSahasrabudhe

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
CEA 601	Sp. in Food ProductionMgmt.- I	Mr. Abhay M.	04	08	12	ATK, T3
CEB 601	Sp. In F & B ServiceMgmt. – I	Ms. Sampada P.	04	08	12	3 rd &2 nd Floor Restaurant
CEC 601	Sp. Housekeeping Mgmt. - I	Mr. Darshan J.	04	08	12	HK Lab, FO Lab
CED 601	Sp. In Front OfficeMgmt. - I	Dr. Seema Z.	04	08	12	HK Lab, FO Lab, Conference
C 602	Introduction to Cyber Security & Information security	Dr. Gopal J.	04	-	04	T3
AE 603	Human Resource Mgmt.	Mr. Chintamani S.	04	-	04	T3, T2
AE 604	Services Mktg.	Ms. Gauri N.	04	-	04	T3
SE 605	Event Mgmt.	Mr. Ritesh S.	03	02	05	T3
SE 606	Hotel Information System	Ms. Mugdha S.	02	03	05	T3
	Swayam	Ms. Deepali M.	01	-	01	Library / IDS lab

Timetable Committee

Principal

**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
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☎ - 25676640 Email: msihmcttpo@gmail.com, web site: msihmctrs.in

YEAR: 4thYear BHMCT 2018-2019

CLASSROOM:T1

Day/ Time	9.30 am to 10.30 am	10.30 am to 11.30 am	11.30am to 12.30pm	12.30pm to 1.30pm	1.30pm to 2.15 pm	2.15pm to 3.15pm	3.15pm to 4.15pm	4.15pm to 5.15pm
Mon	801 ABC (Th)	Library	804 (Th)	802 (Pr.)	L U N C H B R E A K	802 (Pr)	805 (Th)	SCA
Tue	804 (Th)	801 A (Th)	801 BC (Th)	802 (Th)		802 (Pr)	803 (Th)	
Wed	801 ABC (Th)	802 (Th)	805 (Th)	802 (Th)		802 (Pr)		
Thu	801 A, B, C Sp. (Pr.)					SCA	804 (Th)	Library
Fri	801 A, B, C Sp. (Pr.)					SCA	803 (Th)	
Sat	805 (Th)	Swayam	802 (Th)	SCA, Guest Lecture, Workshop				

Class Counselor – Dr. VidyaKadam

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
801 A	Sp. In Food Prod. Mgt.	Mr. Chintamani S	03	08	11	ATK, T1
801 B	SP. In F & B Service Mgt	Mr. Vikas S.	03	08	11	3 rd Floor Restaurant, 2 nd Floor Restaurant, T3
801 C	Sp. In Accommodation Mgt.	Dr. Vidya K.	03	08	11	HK Lab, FO Lab, T4, T2 Conference / IDS
802	Project Report	Mr. Chintamani S	04	06	10	T1, Library
		Mr. Vikas S.				
		Dr. Vidya K.				
803	T Q M	Dr. Veena T.	04	--	04	T1
804	ManagerialEconomics	Dr. Vidya K.	03	--	03	T1
805	Entrepreneurship Development	Dr. Seema Z.	03	--	03	T1
	Swayam	Ms. Deepali M.	01	-	01	Library / IDS lab

Timetable Committee

Principal

Infrastructure and other resources available

Room No.	Room Type Mention classroom/lab toilet etc	Carpet area (in sqm)
Board Room	B R NB	15.09
Exam Control	Exam NB	19.01
Faculty Room	FR NB	103.64
Maintenance	Maintenance NB	19.01
Security	Sec NB	123
Office	Off NB	87.5
Placement office	TPO NB	19.01
ATK	ATK NB	65.43
Bakery	Bak NB	106.48
BTK	BTK NB	69.36
Classroom	1to5	325.52
Comp. Lab	Comp NB	61.42
QTK	QTK NB	187.27
Restaurant	Rest NB	211.34
Seminar Hall	Sem NB	80.44
Tutorial	Tut NB	88.17
Boys common room	BC NB	19.01
Girls common room	GC NB	32.69
Cafeteria	Café NB	65.34
Computer centre	Comp NB	61.42
Language Lab	Lang NB	59.16
Lib. Reading Room	Lib NB	148.68
Corridor	Coor NB	858.25

Room No.	Room Type Mention classroom/lab toilet etc	Carpet area (in sqm)
ATK (Third Floor)	Kitchen	171.36
Seminar Hall (Ground Floor)	Audi	214.45
Bakery (Ground Floor)	Bakery	61.8
BTK (Third Floor)	Kitchen	98.26
Computer Centre (First Floor)	C1	75.06
Confectionery (Second Floor)	Confectionery	78.78
Ethnic Kitchen	ETHNIC	62.76
Classroom (First to Third floor)	F1 to T4	856.66
Library & Reading Room	L3	262.88
Tut. Room for PG (Third Floor)	M1	57.38
Tut Room- PG (Third Floor)	M2	32
Laboratory (Third Floor)	MICRO	800
Kitchen with dining area	Kitchen	255.03
Guest Room	R1-30	200
Guest Room	R7-30	720
Restaurant (Second Floor)	RES-II	127.44
Restaurant (Third Floor)	REST-I	75.16
Classroom (Third Floor)	Sem-I	57.38
Tut room	TUT-1	99.45
Computer Centre	C1	75.06
Security	O	11.21
Board Room	P1	59.68
Exam Control room	P110	49.72
Principal cabin	P11	30
Office all incl	P2	150
Cabin for HOD all floors	P4	109.72
Faculty room	P5	138.82
Central Store (Ground floor)	P6	35.42
Maintenance	P7	43.22
Housekeeping	P8	86.44
Boys common room	BC Room	75
Girls common room	GC Room	75
Cafeteria (Ground floor)	C1	150
Guest House (All floors)	HTC	1000
Toilet (All floors)	TOII	163
Other area	Others	618

Placement data of last three years

Academic Year	Total no of Students	Students placed	Average Salary
2015-2016	40	30	11,500/-
2016-2017	54	45	12,000/-
2017-2018	50	35	13,500/-

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE

**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
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(UG & PG –Degree Programme)**

412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

☎- 25676640 Email: msihmcttpo@gmail.com , web site: msihmctrs.in

VARIOUS COMMITTEES

ANTI RAGGING O. Order No. MSIHMCTRS/UG-PG/2018/449 dt. 02.07.2018	Women's Grievance Cell O. Order No. MSIHMCT/UG-PG/2018/444 dt. 02.07.2018
• Dr. Anita Moodliar	• Dr. Anita Moodliar
• Dr. Natasha D'Cruze	• Dr. Natasha D'Cruze
• Dr. Vidya Kadam - 9823071682	• Dr. Seema Zagade – 9822944405
• Mr. Abhay Manolkar – 992173302	• Dr. Vidya Kadam – 9823071682
• Ms. Shakuntala Joshi - 9420157046	• Ms. Neha Dimble – 8788493003
• Mr. Bhave Kaushik - 8390061444	
• Mr. L. Rehaman - 8408924476	
• Police Inspector	
• Media Representative	

ANTI RAGGING SQUAD O. Order No. MSIHMCTRS/UG-PG/2018/445 dt. 02.07.2018	Student Grievance Committee O. Order No. MSIHMCTRS/UG-PG/2018/446 dt. 02.07.2018
• Dr. Vidya Kadam – 9823071682	• Dr. Prachi Navare – 9881474478
• Mr. Abhay Manolkar – 992173302	• Mr. Darshan Joshi – 9850903583

SC / ST Committee (Prevention of Atrocities ACT 1989) O. Order No. MSIHMCTRS/UG-PG/2018/447 dt. 02.07.2018	Internal Complaint Committee O. Order No. MSIHMCTRS/UG-PG/2018/448 dt. 02.07.2018
• Dr. Anita Moodliar	• Dr. Anita Moodliar
• Dr. Vidya Kadam - 9823071682	• Dr. Natasha D'Cruze
• Mr. Chintamani Sahasrabudhe - 9975775489	• Dr. Seema Zagade – 9822944405
• Mr. Rahul Gade - 9823442155	• Mr. Chintamani Sahasrabudhe- 9975775489
Social Media Cell Committee (MSIHMCTRS/UG-PG/2019/03 dt. 01.01.2019)	• Ms. Sampada Paranjpe – 9960893055
• Mr. Darshan Joshi – 9850903583	• Mr. Rahul Gade - 9823442155
• Ms. Deepali Marne – 8087689473	• Ms. Deepali Marne - 8087689473
• Mr. Mohit Jogelkar – 7588238867 (TYBHMCT)	• Mr. Bhave Kaushik - 8390061444
• Ms. Madhuri Deshkar – 9923591644 (TYBHMCT)	• Mr. Tanishk Sayyad - 8007598181

Principal