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

MANDATORY DISCLOSURE (2022-2023)

- 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, msihmctrsoffice@gmail.com
Website – www.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, msihmctrsoffice@gmail.com
Website – www.msihmctrs.in
- 3. Name and Address of Principal** Dr. Seema Zagade
412 C, K.M. Munshi Road Pune – 411016
- 4. Name of the Affiliating University:** Savitribai Phule Pune University, Ganeshkhind Road, Pune – 07.
- 5. Governance:**

 - Organizational chart and processes: Attached Separately (**Annexure – I**)
 - Grievance Redressal mechanism for faculty, staff and students: Available
 - Establishment of Anti Ragging Committee: **YES (Annexure – II)**
 - Establishment of Online Grievance Redressal Mechanism – **YES**
 - Establishment of Grievance Redressal Committee in the Institution and Appointment of OMBUDSMAN by the University. – (**Annexure – II**)
 - Establishment of Internal Complaint Committee (ICC) – (**Annexure – II**)
 - Establishment of Committee for SC/ST – (**Annexure – II**)
 - Internal Quality Assurance Cell - (**Annexure – II**)

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 Accreditation in process**
- Total No. of Course – 2 (UG – 1 + PG -1 = 2)
- No. of courses which applied for Accreditation – 1 - BHMCT (UG)
- For each programme the following details are to be given

Name	No. of Seats	Duration	Cut off marks / Rank of admission during last three years	Fees (As approved by the State Govt.)	Placement Facility	Campus placement in last three years with minimum salary, maximum salary and average salary
Bachelor of Hotel Management & Catering Technology (BHMCT)	120	4 years	Annexure – III	(Rs.73000/-)	Available	(Annexure – III-a)

Name	No. of Seats	Duration	Cut off marks / Rank of admission during last three years	Fees (As approved by the State Govt.)	Placement Facility	Campus placement in last three years with minimum salary, maximum salary and average salary
Master in Hotel Management & Catering Technology (MHMCT)	24	2 years	---	(Rs.73000/-)	Available	(Annexure – III-a)

- 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: **Not Applicable**
 - 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: **BHMCT**
 - Permanent faculty : **8**
 - Adjunct faculty : **9**
 - Permanent Faculty : Student Ratio
- Number of faculty employed and left during the last three years: **02**
- Branch wise list faculty members: **MHMCT**
 - Permanent faculty : **0**
 - Adjunct faculty : **5**
 - Permanent Faculty: Student Ratio –
- Number of faculty employed and left during the last three years: --
- 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. 73,000/- for 2022-2023**
- Time schedule for payment of fee for the entire programme: (**within one-month post commencement of new academic year**)
- No. of Fee waivers granted with amount and name of students: **08**

Sr. No.	Name	% of fee waiver	Amount receipt against total academic fee for 2022-2023
1	Mohd. Taqi	100%	24000/-
2	Kunal Kishori Lal	100%	24000/-
3	Tanu Sharma	100%	24000/-
4	Priya Sharma	100%	24000/-
5	Manisha Badyal	100%	24000/-
6	Saloni	100%	24000/-
7	Sujjat Ali	100%	24000/-
8	Monika Sharma	100%	24000/-

(Under Pradhan Mantri Social Scholarship Scheme)

- Number of scholarship offered by the institute duration and amount: --
Social Welfare Dept. of Govt. of Maharashtra offers Scholarships & Freeship to reserved category students & Economically Backward students.
- Criteria for fee waivers/scholarship: **Reserved Category & Annual Income (Below Rs.1,00,000/- for scholarship & Rs. 8,00,000/- for Freeship).**
- Estimated cost of boarding and lodging in Hostels: **7000/- monthly**

10. Admission:

- **Number of seats sanctioned with the year of approval:**

Academic Year	Seats Sanctioned
2003-2004 to 2019-2020	60
2020-2021 to 2022-2023	120

- Number of students admitted under various categories each year in the last three years: **Annexure – VI (2020-2021, 2021-2022, 2022-2023)**
- 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**)

Application Form: (complete online process)

STATE CET CELL, Mumbai, Maharashtra State. (www.mahacet.org.in)

Student Registration for CET

Generation of hall-ticket

Appearing for entrance exam

Declaration of Result

Document verification

Display of General merit list

Filling up 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)
- List of candidates who have been offered admission:
- 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**

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 center with capacity of each - 1
- Central examination facility, Number of rooms and capacity of each – YES
- Online Examination facility (Number of nodes, Internet bandwidth, etc.) NA
- Barrier free built environment for disabled and elderly persons - YES
- Fire and safety certificate-YES
- Hostel Facilities–Only Girls Hostel Facility available (Under process)

Library:

- Number of Library books/Titles/Journals available (programme-wise)
Number : **10490**
Titles : 7267
Journal :
National – 13 Nos.
International – 05 No.

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

National E-Journals – 01

International E – Journals – 02

SR. NO.	MAGAZINE/JOURNAL NAME	NATIOANL /INERNATIOANL
1	Johar (E+Print)	National
2	FHRAI	National
3	UPPER CRUST	National
4	HOTELIER INDIA	National
5	FOOD & BEVERAGE BUSINESS REVIEW	National
6	BAKERY REVIEW	National
7	HOTEL BUSINESS REVIEW	National
8	B W HOTELIER	National
9	TRAVEL PLUS LEISURE	National
10	OUTLOOK TRAVELLER	National
11	FOOD AND BEVERAGE NEWS	NEWSLETER
12	INTERNATIONAL JOURNAL OF HOSPITALITY & TOURISM SYSTEM	INTERNATIONAL

- **E-library facilities: Available**

British council library membership was subscribed, National Digital Library registration, Library Software, Study material in CD & DVD forms.

- **Laboratory and Workshop**
- List of Major Equipment/Facilities: (**Annexure – VII**)
- List of Experimental setup: -- **NA**
- **Computing Facilities:**
 - Internet bandwidth BSNL **24hrs 100 MBPS**
 - 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
- Webinars

Soft Skill Development Facilities:

- MOU with Mahindra Pride Classroom for Soft Skills and Interview Skills Training
- Guest Lectures on Personality Development
- Sessions on Group discussions & personal Interview
- Interactive sessions with industry experts.
- Mock Interviews.
- Counseling

Teaching Learning process:

- Academic Time Table with the name of the Faculty members handling the course: **YES (Annexure IX)**

For each Post Graduate programme give the following:

PG Programme offered

- Title of programme : Master in Hotel Management & Catering Technology
- Laboratory facilities exclusive to the Post Graduate Course - **YES**

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

Year	BHMCT	MHMCT
2020-2021	138	08
2021-2022	138	07
2022-2023	85	01

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

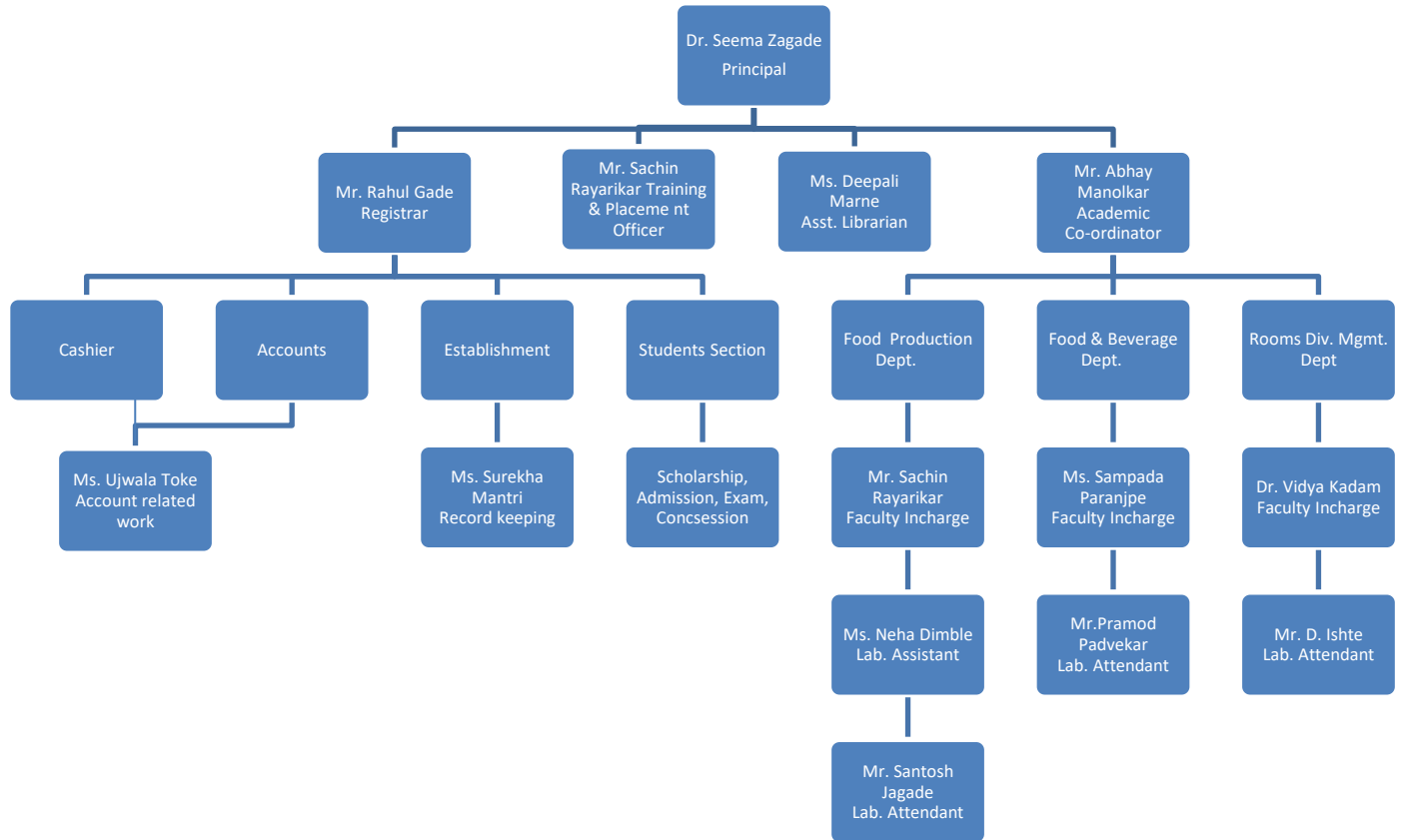
MoUs with Industries - YES

- 1) Maharashtra Tourism Development Corporation (MTDC)
- 2) Tamara Leisure Experiences Pvt. Ltd
- 3) Bhajipala India Pvt. Ltd, Pune
- 4) The Novotel, Pune
- 5) Malaka, Spice Pune
- 6) Mahindra (Nandi Foundation)
- 7) Rich Graviss Pvt. Ltd
- 8) Sodexo Food Solutions India Pvt. Ltd
- 9) Rational

Note : Suppression and /or misrepresentation of information shall invite appropriate penal action. The website shall be dynamically updated with regard to Mandatory Disclosures.

LoA and subsequent EoA till the current Academic year – YES
(Website – www.msihmctrs.in)

Organizational Chart & Process.





**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE
MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND
CATERING TECHNOLOGY (UG & PG – Degree Programme)
412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.**

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

VARIOUS COMMITTEES

ANTI RAGGING (O. Order No. MSIHMCTRS/UG-PG/2022/869 dt. 01.09.2022)	Internal Complaint Committee (O. Order No. MSIHMCTRS/UG-PG/2022/870 dt. 01.09.2022)
• Dr. Seema Zagade	• Dr. Vidya Kadam - 9823071682
• Ms. Minetta Patil – 9370817070	• Ms. Minetta Patil – 9370817070
• Dr. Vidya Kadam - 9823071682	• Mr. Chintamani Sahasrabudhe - 9975775489
• Mr. Abhay Manolkar – 992173302	• Ms. Sampada Paranjpe – 9960893055
• Ms. Manisha Salunke – 9588431373	• Mr. Rahul Gade - 9823442155
• Mr. Prathamesh Shelke – 9763005115	• Ms. Surekha Mantri - 7588197517
• Mr. Rahul Gade - 9823442155	• Mr. Nimai Ghodke – 9067484417
• Police Inspector	• Ms. Prutha Shenolikar – 9763005115
• Mr. Sunil Chavan – 9881098180	• Ms. Surve Saishevari – 9130264852

SC / ST Committee (Prevention of Atrocities ACT 1989) O. Order No. MSIHMCTRS/UG-PG/2022/853 dt. 01.09.2022	Online Grievance Redressal Committee (O. Order No. MSIHMCTRS/UG-PG/2022/867 dt. 01.09.2022)
• Dr. Seema Zagade	• Dr. Seema Zagade
• Dr. Vidya Kadam - 9823071682	• Dr. Vidya Kadam – 9823071682
• Mr. Abhay Manolkar - 7249014701	• Mr. Darshan Joshi – 9850903583
• Mr. Chintamani Sahasrabudhe - 9975775489	• Mr. Chintamani Sahasrabudhe – 9975775489
• Mr. Rahul Gade - 9823442155	• Mr. Atharva Kumavat –

ANTI RAGGING SQUAD (O. Order No. MSIHMCTRS/UG-PG/2022/873 dt. 01.09.2022)	Start Up and Innovation Cell O. Order No. MSIHMCTRS/UG-PG/2022/856 dt. 01.09.2022
• Dr. Vidya Kadam – 9823071682	• Dr. Seema Zagade
• Mr. Abhay Manolkar – 7249014701	• Mr. Abhay Manolkar – 7249014701

Social Media Cell Committee (O. Order No. MSIHMCTRS/UG-PG/2022/871 dt. 01.09.2022)	Entrepreneurship Development Cell (O. Order No. MSIHMCTRS/UG-PG/2022/852 dt. 01.09.2022)
• Mr. Darshan Joshi – 9850903583	• Mr. Sachin Rayarikar - 9822085493
• Ms. Deepali Marne – 8087689473	• Dr. Vidya Kadam – 9823071682
• Mr. Vedant Phadtare – 9284164890	• Mr. Chintamani Sahasrabudhe - 9975775489
• Ms. Kure Pratiksha – 8080255509	

Right to Information Act (O. Order No. MSIHMCTRS/UG-PG/2022/868 dt. 01.09.2022)	Purchase Committee (O. Order No. MSIHMCTRS/UG-PG/2022/859 dt. 01.09.2022)
• Dr. Seema Zagade	• Mr. Sachin Rayarikar – 9422085439
• Dr. Vidya Kadam – 9823071682	• Dr. Vidya Kadam - - 9823071682
• Mr. Rahul Gade - 9823442155	• Ms. Sampada Paranjpe – 9960893055
	• Mr. Rahul Gade - 9823442155

Green Campus Environment (O. Order No. MSIHMCTRS/UG-PG/2022/858 dt. 01.09.2022)	Industry and Institute Cell (O. Order No. MSIHMCTRS/UG-PG/2022/851dt. 01.09.2022)
• Mr. Sachin Rayarikar – 9422085439	• Mr. Sachin Rayarikar – 9422085439
• Dr. Vidya Kadam – 9823071682	• Ms. Sampada Paranjpe – 9960893055

Maintenance Committee (O. Order No. MSIHMCTRS/UG-PG/2022/854 dt. 01.09.2022)	Quality Improvement Programme (O. Order No. MSIHMCTRS/UG-PG/2022/857dt. 01.09.2022)
• Mr. Sachin Rayarikar – 9422085439	• Mr. Sachin Rayarikar – 9422085439
• Mr. Chintamani Sahasrabudhe – 9975775489	• Mr. Chintamani Sahasrabudhe – 9975775489
	• Ms. Sampada Paranjpe – 9960893055
	• Ms. Deepali Marne – 8087689473

Library Committee (O. Order No. MSIHMCTRS/UG-PG/2022/855 dt. 01.09.2022)
• Mr. Darshan Joshi – 9850903583
• Mr. Chintamani Sahasrabudhe – 9975775489
• Ms. Sampada Paranjpe – 9960893055
• Ms. Deepali Marne – 8087689473

Principal

Details of admissions in last three years

Sr. No.	Category	2020-2021 (CET%)		2021-2022 (CET%)		2022-2023 (CET%)	
		No. of students	Cut-off marks	No. of students	Cut-off marks	No. of students	Cut-off marks
01.	SC	19	18	17	38	07	29
02.	ST	01	44	04	41	02	33
03.	VJ	02	21	02	46	02	22
04.	NT-1	04	31	04	43	--	--
05.	NT-2	03	30	03	31	07	31
06.	NT-3	02	24	03	50	02	41
07.	OBC	24	27	24	31	14	30
08.	SBC	06	31	02	39	03	38
09.	OPEN	59	26	61	38	35	29
10.	J & K (PMSSS)	03	--	--	--	03	--
11.	TFWS	06	38	06	41	06	37
12.	SEBC	--	--	--	--	--	--
13.	EWS	09	27	12	53	04	48
	TOTAL:	138		138		85	

Annexure – III**Placement data of last three years**

Academic Year	Total no of Students	Students placed	Average Salary
2020-2021	59	20	16,000/-
2021-2022	60	42	15,500/-
2022-2023	68	22	15,500/-

Faculty Profile

- 1 Name : MR. SACHIN A. RAYARIKAR,
Asst. PROFESSOR
- 2 Date of Birth : 26th MARCH 1976
- 3 Educational Qualification: D.H.M.C.T., B. Com., MPM, BHTM, MHTM, Pursuing PhD.
- 4 Work Experience
- Teaching : 22½ 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, Facility planning
- 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 | : 03 |
| 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 : 01

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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 : 17½ YEARS
 - b. Research : NIL
 - c. Industry : 07 YEARS
 - d. Others : NIL
5. Area of Specializations : FOOD & BEVERAGE SERVICE
6. Subjects teaching at :
- 1) Under Graduate Level : F & B SERVICE / OPNS. F & B MGT., F & B INV. 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. VIDYA KADAM,
ASSISTANT PROFESSOR
2. Date of Birth : 17th September 1980
3. Educational Qualification: Ph. D. in Mental and Moral Science, DHMCT, BA, MA
Economics, M. Sc. HTM
4. Work Experience
- a. Teaching : 16 Years
 - b. Research : 5 Years
 - c. Industry : 17 Months
 - d. Others : 2 Years
5. Area of Specializations : Hotel Housekeeping & Front office
6. Subjects teaching at :
- 1) Under Graduate Level : Food and Beverage Control, Front Offices,
Housekeeping, Environment issues, Managerial
Economics
 - 2) Post Graduate Level : Yield Management, Psychology, Disaster Management,
Accommodation, Managerial Economics
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 : 15YEARS
 - 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
1. Date of Birth : 31ST MAY 1978
2. Educational Qualification: MHMCT, B.H.M.C.T.
Pursuing PhD-Hotel Management under Savitribai Phule Pune University
3. Work Experience
- a. Teaching : 14 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, Internal Project Report
- No. of papers published in
- Masters's - National Journals : --
 - Ph. D. - International Journals : 1
 - Conferences : --
8. Projects carried out : --
9. Patents : --
10. Technology Transfer : --
11. Research Publications : 1
- 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, Perusing PhD
4. Work Experience
- a. Teaching : 19 YEARS
 - b. Research : --
 - c. Industry : --
 - d. Others : --
5. Area of 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 | : 2 |
| Ph. D. | - | International Journals | : -- |
| | - | Conferences | : -- |
8. Projects carried out : --
9. Patents : --
10. Technology Transfer : --
11. Research Publications : --
- No. of Books published with details : 1

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Faculty Profile

1. Name : Ms. PARANJPE SAMPADA
ASSISTANT PROFESSOR
2. Date of Birth : 19thAPRIL 1980
3. Educational Qualification: D.H.M.C.T., B.T.S., MBA in HTM, MA(Tourism studies),
Pursing PhD
4. Work Experience
- a. Teaching : 10 Years
 - b. Research : --
 - c. Industry : 8 Years
 - d. Others : --
5. Area if Specializations : Food& Beverage Service Management, Marketing Mgmt.
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 | : 02 |
| | - | Conferences | : -- |
8. Projects carried out : --
9. Patents : --
10. Technology Transfer : --
11. Research Publications : 03
- No. of Books published with details : --

Title : Marketing strategies adopted by standalone spas in Pune ISSN : 0974-8946, Dec 2022

Faculty Profile

1. Name : Mr. Devesh Janvekar
ASSISTANT PROFESSOR (Visiting)
2. Date of Birth : 15th January 1997
3. Educational Qualification: Master in HMCT, Bachelor in HMCT
4. Work Experience
- a. Teaching : --
 - b. Research : --
 - c. Industry : --
 - d. Others : --
5. Area of Specializations : Housekeeping & Front Office,
6. Subjects teaching at :
- 1) Under Graduate Level : Food & Beverage Service, Principle of Mgt., Event Mgt.
Hotel Information system
 - 2) Post Graduate Level
7. Research guidance :
- No. of papers published in
- | | | | | |
|-----------|---|------------------------|---|----|
| Masters's | - | National Journals | : | |
| Ph. D. | - | International Journals | : | 03 |
| | - | Conferences | : | -- |
8. Projects carried out : --
9. Patents : --
10. Technology Transfer : --
11. Research Publications :
- No. of Books published with details : --

Faculty Profile

1. Name : Ms. Pooja Pawar
ASSISTANT PROFESSOR (Visiting)
2. Date of Birth : 6th June 1994
3. Educational Qualification: Master in HMCT, Bachelor in HMCT
4. Work Experience
- a. Teaching : --
 - b. Research : --
 - c. Industry : 1
 - d. Others : --
5. Area of Specializations : Food Production
6. Subjects teaching at :
- 1) Under Graduate Level : Food 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 : --

Faculty Profile

1. Name : Ms. Anushree Dixit
ASSISTANT PROFESSOR (Visiting)
5. Date of Birth : 23rd May 1974
6. Educational Qualification: Diploma in HMCT, PG Diploma in Business Mgmt,
Master of Commerce
7. Work Experience
- a. Teaching : 17 Years
 - b. Research : --
 - c. Industry : 4 Years
 - d. Others : --
5. Area if Specializations : Housekeeping & Front Office,
6. Subjects teaching at :
- 1) Under Graduate Level Housekeeping, Front Office, HR, Marketing
 - 2) Post Graduate Level MIS, HRD, Service Marketing, Psychology
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 : Anahita Sudib Manna
ASSISTANT PROFESSOR (Visiting)

8. Date of Birth : 26/04/1992

9. Educational Qualification : BHMCT, MHMCT

10. Work Experience

- a. Teaching : 1 year
- b. Research : --
- c. Industry : 06 Years
- d. Others : --

5. Area of Specializations : Food Production

6. Subjects teaching at :

- 1) Under Graduate Level : Food Production
- 2) Post Graduate Level : Food Production

7. Research guidance :

No. of papers published in

Masters's	-	National Journals	:	
Ph. D.	-	International Journals	:	01
	-	Conferences	:	--

8. Projects carried out : --

9. Patents : --

10. Technology Transfer : --

11. Research Publications :

No. of Books published with details : --

Faculty Profile

1. Name : Saeed Pandit
ASSISTANT PROFESSOR (Visiting)

11. Date of Birth : 26/04/1992

12. Educational Qualification : BHMCT

13. Work Experience

- a. Teaching : 03 Months
- b. Research : --
- c. Industry : 03 Years
- d. Others : --

5. Area of Specializations : Food & Beverage Service

6. Subjects teaching at :

- 1) Under Graduate Level : Food & Beverage Service
- 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 : --

PROFILE OF PRINCIPAL, MSHMCT, PUNE

1. Name : Dr. SEEMA ZAGADE
Principal (I/C.)
2. Date of Birth : 14thSEPTEMBER 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 : 22 YEARS
 - b. Research : 11 YEARS
 - c. Industry : 2.7 YEARS
 - d. Others : --
5. Area of Specializations: HOTEL 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 Research Scholars completed Ph.D. 05 research Scholars enrolled
for Ph.D. in academic year 2022 under SPPU

No. of papers published in

Masters's	-	National Journals	: 07
Ph. D.	-	International Journals	: 19
	-	Conferences	: 03

8. Projects carried out : --
9. Patents (Granted) : 01
10. Technology Transfer : --
11. Research Publications : 32
- No. of Books published with details : 03

Details of book publications

- 1) Hospitality Management & Health Tourism in India- Lambert Academic Publications – ISBN
– 13: 978 – 3 – 84658185 – 8
- 2) Marketing Management – ISBN 978-93-93239-89-1, DIP: 18.10.9393239894, DOI:
10.25215/9393239894
- 3) Business Communication - ISBN 978-93-94727-42-7, DIP: 18.10.9394727426, DOI:
10.25215/9394727426

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

Number of students admitted under various categories each year in the last three years

2022-2023

SC		ST		OBC		SBC		VJNT		OPEN		TFWS		EWS		J & K		Total	
7		2		14		3		11		35		6		4		3		85	
4	3	-	2	3	11	1	2	1	10	5	30	-	6	1	3	2	1	17	68

2021-2022

SC		ST		OBC		SBC		VJNT		OPEN		TFWS		EWS		J & K		Total	
18		04		24		2		12		60		06		12		0		138	
4	14	2	2	6	18	1	1	2	10	20	40	02	04	4	8	0	0	40	98

2020-2021

SC		ST		OBC		SBC		VJNT		OPEN		TFWS		EWS		J & K		Total	
19		1		23		6		11		60		6		9		3		138	
8	11	-	1	7	16	2	4	2	4	17	43	1	5	3	6	1	2	41	97

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	

University Academic Calendar

Annexure VIII

Sub : Date of commencement and conclusion of terms for the Academic Year 2022-2023 for Management Institutes.

- Ref – SPPU circular no. 302/2022 Dt. 15/10/2022

	2022-2023			
Name of Course	First Term		Second Term	
Management	Commencement	Conclusion	Commencement	Conclusion
	01/09/2022	16/12/2022	02/01/2023	15/04/2023

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

YEAR: 1st Year BHMCT 2022-2023

Class – I

CLASSROOM:

Tutorial I

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 201 Pr. batch B				L U N C H T I M E	Library	C 203 (Th)	Remedial Classes		
	C 203 Pr. batch A					C 201 Pr. Batch A				
Tue	Library	SCA	C 204 (Th)	C 203 (Th)		C 203 Pr. batch B				
Wed	C 201 Pr. batch A					GE 206 A/B (Th)	Skill Enhancement Classes			
	C 202 Pr. batch B					Library	C 202 (Th)	SCA		
Thu	GE 206 A/B (Th)		C 205 (Th)	C 204 (Th)		C 201 Pr. batch B				
Fri	Library	C 201 (Th)	C 202 (Th)	C 205 (Th)		C 202 Pr. batch A				
Sat	C 201 (Th)		Remedial Classes			Guest Lecture / Visits / Demo				

Class Counselor – Mr. Abhay Manolkar

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
C 201	Food Production –II	Mr. Abhay M.	02	16	20	BTK
C 202	F & B Service – II	Ms. Sai Dabak	02	8	12	IRIS Restaurant
C 203	Basic Rooms Division –II	Ms. Anushree D.	02	8	12	HK & FO Lab
C 204	French –II	Ms. Neeta K.	02	-	02	Tutorial I
C 205	Communication Skills –II	Ms. Mugdha S.	02	-	02	Tutorial I
GE 206 A	Basic Accounting	Mr. Rohit G.	03	-	03	Tutorial I
GE 206 B	Logistics & Supply Chain Mgmt.	Mr. Devesh J.	03		03	Tutorial I

Timetable Committee

Principal



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YEAR: 1st Year BHMCT 2022-2023

Class – II

CLASSROOM: 603

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	Library	C 205 (Th)	C 204 (Th)	C 202 (Th)	L U N C H T I M E	C 201 Pr. batch C			
						C 202 Pr. batch D			
Tue	C 201 Pr. batch D					SCA	C 201 (Th)	C 202(Th)	
	C 202 Pr. batch C								
Wed	C 203 (Th)	Remedial Classes		Library		GE 206 A/B (Th)	Skill Enhancement Classes		
		C 201 Pr. batch D							
Thu	GE 206 A/B (Th)		C 204 (Th)	C 205 (Th)		C 203 Pr. batch C			
	C 201 Pr. batch C								
Fri	C 203 Pr. batch D					SCA	C 203 (Th)	Library	
	C 201 (Th)								
Sat	C 201 (Th)		SCA		Guest Lecture / Visits / Demo				

Class Counselor – Mr. Chetan Gosavi

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
C 201	Food Production –II	Mr. Chetan G.	02	16	20	BTK
C 202	F & B Service – II	Ms. Sai Dabak	02	8	12	IRIS Restaurant
C 203	Basic Rooms Division –II	Ms. Anishree D.	02	8	12	HK & FO Lab
C 204	French –II	Ms. Neeta K.	02	-	02	603
C 205	Communication Skills –II	Ms. Mugdha S.	02	-	02	603
GE 206 A	Basic Accounting	Mr. Rohit G.	03	-	03	603
GE 206 B	Logistics & Supply Chain Mgmt.	Mr. Devesh J.	03		03	603

Timetable Committee

Principal



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YEAR: 2nd Year BHMCT 2022-2023

Class – I

CLASSROOM: 501

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	SCA	C 404 (Th)	Library	C 403 (Th)	L U N C H T I M E	C 401 Pr. batch A			
						C 403 Pr. batch B			
Tue	C 401 Pr. batch A					SCA	C 405 (Th)	C 404 (Th)	
	C 402 Pr. batch B								
Wed	Library	C 403 (Th)	GE 406 A (Th)	C 401 (Th)		C 401 Pr. batch B			
						C 402 Pr. batch A			
Thu	C 405 (Th)	C 402 (Th)	GE 406 A (Th)	SCA		SWAYAM			
			GE 406 B (Th)						
Fri	C 401 Pr. batch B				Library	GE 406 B (Th)	C 402 (Th)		
	C 403 Pr. batch A								
Sat	C 401 (Th)		GE 406 A (Th)		Remedial Classes, Guest Lecture / Visits / Demo				

Class Counselor – Mr. Devesh Janvekar

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
C 401	Quantity Food Production	Ms. Pooja K.	02	16	18	QTK
C 402	F & B Service –IV	Ms. Anahita M.	02	8	10	IRIS / Zaffran Restaurant
C 403	Accommodation Operations-II	Mr. Devesh J.	02	8	10	HK & FO Lab
C 404	Event Mgmt.	Mr. Devesh J.	02	--	02	501
C 405	Food Safety Mgmt. Systems	Ms. Pooja P.	02	--	02	501
GE 406 A	Customer Relationship Mgmt.	Ms. Anushree D.	03	--	03	501
GE 406 B	Facility Planning	Mr. Sachin R.	03	--	03	501

Timetable Committee

Principal



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YEAR: 2nd Year BHMCT 2022-2023

Class - II

CLASSROOM: 502

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 401 Pr. batch C				L U N C H T I M E	SWAYAM				
	C 402 Pr. batch D									
Tue	Library	C 401 (Th)	C 404 (Th)	C 403 (Th)		C 401 Pr. batch C				
		C 403 Pr. batch D								
Wed	C 401 Pr. batch D					L U N C H T I M E	GE 406 A (Th)	C 405 (Th)	C 404 (Th)	
	C 403 Pr. batch C									
Thu	C 402 (Th)	Library	SCA	GE 406 A B (Th)			C 401 Pr. batch D			
			GE 406 B (Th)				C 402 Pr. batch C			
Fri	C 405 (Th)	C 403 (Th)	SCA	C 402 (Th)			GE 406 A (Th)	GE 406 B (Th)	SCA	
Sat	C 401 (Th)		Remedial Classes				Guest Lecture / Visits / Demo			

Class Counselor – Mr, Chintamani Sahasrabudhe

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
C 401	Quantity Food Production	Mr. Chintamani S.	02	16	18	QTK
C 402	F & B Service –IV	Ms. Anahita M.	02	8	10	IRIS /Zaffran Restaurant
C 403	Accommodation Operations-II	Ms. Mugdha S.	02	8	10	HK & FO Lab
C 404	Event Mgmt.	Mr. Devesh J.	02	--	02	502
C 405	Food Safety Mgmt. Systems	Ms. Pooja P.	02	--	02	502
GE 406 A	Customer Relationship Mgmt.	Ms. Anushree D.	03	--	03	502
GE 406 B	Facility Planning	Mr. Sachin R.	03	--	03	502

Timetable Committee

Principal



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YEAR: Third Year BHMCT 2022-2023

Class - I

CLASSROOM: 604

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	CS 601 A, B, C Pr. (batch I) & (CS 601 A, C batch II- Swayam)				L U N C H T I M E	Library	C 603 (Th)	SCA	
Tue	CS 601 A, C Pr. (batch II)					SCA Swayam CS 601B	C 603 (Th)	CS 601 A, C(Th)	
	CS 601B Swayam	CS 601 B (Th)		CS 601B Swayam		Swayam CS 601B			
Wed	C 602 (Th)		C 605 (Th)	C 603 (Th)		C 604 (Th)		CS 601 A, C (Th)	
Thu	GE 606 A (Th)	GE 606 B (Th)	C 602 (Th)	C 605 (Th)		CS 601 A, B, C Pr. (batch II) & (CS 601 A, C batch I- Swayam)			
Fri	GE 606 B (Th)	GE 606 A (Th)	CS 601 A, C(Th)	C 604 (Th)		CS 601 A, C Pr. (batch I)			
			Swayam CS 601B			SCA	CS 601 B (Th)		
Sat	CS 601 A, C (Th)		Remedial Classes		Guest Lecture / Visits / Demo				

Class Counselor – Ms. Sampada Paranjpe

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
CS 601A	Sp. In Food Prod. Mgmt.-I	Ms. Pooja P.	04	08	12	ATK I
CS 601B	Sp. In F & B Service Mgmt.-I	Ms. Sampada P.	04	08	12	Zaffran Restaurant
CS 601C	Sp. In Accommodation Mgmt.-I	Mr. Darshan J.	04	08	12	HK & FO Lab
C 602	F & B Control	Mr. Chetan G.	03	--	03	604
C 603	Human Resource Mgmt.	Mr. Nitin K.	03	--	03	604
C 604	Services Marketing	Ms. Gauri N.	03	--	03	604
C 605	Hotel Maintenance	Mr. Ajay B.	02	--	02	604
GE 606 A	Food Science	Ms. Deepika J.	02	--	02	604
GE 606 B	Nutrition	Ms. Deepika J.	02	--	02	604

Timetable Committee

Principal

**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND
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YEAR: Third Year BHMCT 2022-2023

Class - II

CLASSROOM: 601

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	CS 601 A, B, C Pr. (batch I) & (CS 601 A, C batch II- Swayam)				L U N C H T I M E	Library	C 604 (Th)	C 603 (Th)	
Tue	CS 601 A, C Pr. (batch II)					Library	C 604 (Th)	CS 601 A, C (Th)	
	CS 601B Swayam	CS 601 B (Th)		CS 601B Swayam				CS 601B Swayam	
Wed	C 603 (Th)	C 605 (Th)	C 603 (Th)	C 604 (Th)		C 602 (Th)		CS 601 A, C (Th)	
Thu	GE 606 A (Th)	GE 606 B (Th)	C 605 (Th)	C 602 (Th)		CS 601 A, B, C Pr. (batch II) & (CS 601 A, C batch I- Swayam)			
Fri	GE 606 B (Th)	GE 606 A (Th)	CS 601 A, C (Th)	Library		CS 601 A, C Pr. (batch I)			
			CS 601B Swayam			CS 601 B (Th)			
Sat	CS 601 A, C (Th)		Remedial Classes		Guest Lecture / Visits / Demo				

Class Counselor – Ms. Pooja Pawar

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
CS 601A	Sp. In Food Prod. Mgmt.-I	Ms. Pooja P.	04	08	12	ATK I
CS 601B	Sp. In F & B Service Mgmt.-I	Ms. Sampada P.	04	08	12	Zaffran Restaurant
CS 601C	Sp. In Accommodation Mgmt.-I	Mr. Darshan J.	04	08	12	HK & FO Lab
C 602	F & B Control	Mr. Chetan G.	03	--	03	601
C 603	Human Resource Mgmt.	Mr. Nitin K.	03	--	03	601
C 604	Services Marketing	Ms. Anahita M.	03	--	03	601
C 605	Hotel Maintenance	Mr. Ajay B.	02	--	02	601
GE 606 A	Food Science	Ms. Deepika J.	02	--	02	601
GE 606 B	Nutrition	Ms. Deepika J.	02	--	02	601

Timetable Committee

Principal



**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
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YEAR: Final Year BHMCT 2022-2023

CLASSROOM: 602

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	CS 801 A, C (Th)	Library	C 802 A, C (Th)	SCA	L U N C H T I M E	C 804 (Th)	C 803 (Th)	CS 801 B (Th)
	C 802 B Pr.					C 804 (Th)	CS 801 B (Th)	C 802 A, C Pr.
Tue	CS 801 A, C (Th)	C 802 A, C (Th)	C 802 A, C Pr.			C 804 (Th)	Library	Library
	C 802 B Pr.					C 802 A, C Pr.	C 805 (Th)	C 802 A, C Pr.
Wed	CS 801 A, B, C Pr.					C 802 A, C Pr.	C 805 (Th)	CS 802 B Th
Thu	C 803 (Th)	CS 801 A, B, C (Th)	C 804 (Th)	SCA		C 802 A, B, C Pr.	C 805 (Th)	C 802 A, C Pr.
Fri	CS 801 A, B, C Pr.					C 802 A, B, C Pr.	C 805 (Th)	Library
Sat	CS 801 A, B, C (Th)		C 802 A, B, C Pr.		Guest Lecture / Visits / Demo			

Class Counselor – Dr. Vidya Kadam

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
CS 801 A	Sp. in Food Production Mgmt.- III	Mr. Sachin R.	04	08	12	ATK I
CS 801 B	Sp. In F & B Service Mgmt. – III	Ms. Sampada P.	04	08	12	IRIS / Zaffran Restaurant
CS 801 C	Sp. In Accommodations Mgmt - III	Dr. Vidya k.	04	08	12	Front Office Lab
C 802	Research Project	Mr. Sachin R.	02	10	12	
		Ms. Sampada P.	02			
		Dr. Vidya k.	02			
C 803	Organization Behavior	Mr. Chintamani S.	03	--	03	602
C 804	Entrepreneurship Development	Mr. Nitin K.	03	--	03	602
C 805	Introduction to Cyber Security	Ms. Pranita D.	02	-	02	602

Timetable Committee

Principal

**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY**

(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

YEAR: First Year MHMCT 2022-2023

CLASSROOM: Tutorial II

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	MH 206 B (Th)	MH 205 (Th)	MH 201 (Th)		L U N C H T I M E	SCA	MH 202 (Th)		
Tue	Library	MH 208 (Th)	SCA	MH 204 (Th)		SCA	MH 205 (Th)	Cyber Security	
Wed	Library	MH 204 (Th)	MH 203 (Th)			MH 202 (Th)	MH 205 (Pr.)	Library	
Thu	Library	MH 203 (Th)	MH 202 (Th)	MH 204 (Th)		MH 206 B (Th)	MH 207 I	Human Rights	
Fri	Library	MH 205 (Th)	MH 201 (Th)			SCA	MH 207 II	MH 206 B (Th)	
Sat	Library	MH 208 (Th)							

Course Coordinator – Ms. Sampada Paranjpe

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
MH 201	MIS	Ms. Mugdha S.	03	--	03	Tutorial II
MH 202	Facility Plan.	Ms. Pooja P.	03	--	03	Tutorial II
MH 203	Research Mth	Mr. Madhav D.	03	--	03	Tutorial II
MH 204	QMA	Mr. Nitin K.	03	--	03	Tutorial II
MH 205	Managerial Com.	Ms. Sai D.	03	01	04	Tutorial II
MH 206 B	Event Mgmt	Mr. Devesh J.	03	--	03	Tutorial II
MH 207 I	PD-Sec I	Mr. Devesh J.	--	01	01	Tutorial II
MH 207 II	PD Sec II	Mr. Devesh J.	--	01	01	Tutorial II
MH 208	Mice	Mr. Devesh J.	02	--	02	Tutorial II
	Cyber Security	Ms. Pranita K.	01	--	01	Tutorial II
	Human Rights	Mr. Abhay M.	01	--	01	Tutorial II

Timetable Committee

Principal



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

YEAR: Final Year MHMCT 2022-2023

CLASSROOM: Research

Center

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	SCA	MH 406 (Th)	MH 401 (Th)	MH 404 (Th)	L U N C H T I M E	Library	MH 407 (Th)	MH 408 (Th)
Tue	Library	MH 405 (Th)	MH 404 (Th)	MH 407 (Th)		MH 402 (Th)	Cyber Security	MH 404 (Th)
Wed	Library	MH 401 (Th)	Library	SCA		MH 402 (Th)	MH 403 (Th)	MH 405 (Th)
Thu	Library	MS 405 (Th)		MH 409 II (Pr)		MH 402 (Th)	MH 403 (Th)	-
Fri	MH 409 I (Pr)	MH 406 (Th)		MH 401 (Th)		Library	MH 403 (Th)	-
Sat	Library	SCA	Selling Skills			-	-	-

Course Coordinator – Ms. Sampada Paranjpe

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
MH 401	Yield Mgt.	Dr. Seema Z.	03	--	03	Research Center
MH 402	BPS MGT	Ms. Pranita K.	03	--	03	Research Center
MH 403	Disaster Mgt	Dr. Vidya K.	03	--	03	Research Center
MH 404	H. R. D.	Mr. Nitin K.	03	--	03	Research Center
MH 405	Corporate Sust.	Dr. Seema Z.	03	--	03	Research Center
MH 406	Service Marketing	Ms. Gauri N.	03	--	03	Research Center
MH 407	Green Practices	Mr. Abhay M.	02	--	02	Research Center
MH 408	Psychology	Dr. Vidya K.	02	-	02	Research Center
MH 409 I	P D - IV Sec I	Ms. Anahita M.	--	01	01	Research Center
MH 409 II	P D - V Sec II	Ms. Anahita M.	--	01	01	Research Center
	Cyber Security	Ms. Pranita D.	01	--	01	Research Center
	Selling Skills	Mr. Abhay M.	01	--	01	Research Center

Timetable Committee

Principal

Infrastructure and other resources available

Room No.	Carpet area (in sqm)
Board Room	15.09
Exam Control	19.01
Faculty Room	103.64
Maintenance	19.01
Security	123
Office	87.5
Placement office	19.01
ATK	65.43
Bakery	106.48
BTK	69.36
Classroom	325.52
Comp. Lab	61.42
QTK	187.27
Restaurant	211.34
Seminar Hall	80.44
Tutorial	88.17
Boys common room	19.01
Girls common room	32.69
Cafeteria	65.34
Computer centre	61.42
Language Lab	59.16
Lib. Reading Room	148.68
Corridor	858.25

Annexure – IX

Room No.	Carpet area (in sqm)
ATK (Third Floor)	171.36
Seminar Hall (Ground Floor)	214.45
Bakery (Ground Floor)	61.8
BTK (Third Floor)	98.26
Computer Centre (First Floor)	75.06
Confectionery (Second Floor)	78.78
Ethnic Kitchen	62.76
Classroom (First to Third floor)	856.66
Library & Reading Room	262.88
Tut. Room for PG (Third Floor)	57.38
Tut Room- PG (Third Floor)	32
Laboratory (Third Floor)	800
Kitchen with dining area	255.03
Guest Room	200
Guest Room	720
Restaurant (Second Floor)	127.44
Restaurant (Third Floor)	75.16
Classroom (Third Floor)	57.38
Tut room	99.45
Computer Centre	75.06
Security	11.21
Board Room	59.68
Exam Control room	49.72
Principal cabin	30
Office all incl	150
Cabin for HOD all floors	109.72
Faculty room	138.82
Central Store (Ground floor)	35.42
Maintenance	43.22
Housekeeping	86.44
Boys common room	75
Girls common room	75
Cafeteria (Ground floor)	150
Guest House (All floors)	1000
Toilet (All floors)	163
Other area	618