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

MANDATORY DISCLOSURE (2023-2024)

- 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 : **BHMCT / MHMCT**
- Status of Accreditation of the Course- **NAAC Accredited 2024 (B+)**
- Total No. of Course – 2 (UG – 1 + PG -1 = 2)
- No. of courses which applied for Accreditation - NA
- 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.28000/-)	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: **NA**
- 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 2023-2024**
- 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 2023-2024
1	Mohd. Taqi	100%	24000/-
2	Kunal Kishori Lal	100%	24000/-
3	Tanu Sharma	100%	24000/-
4	Saloni	100%	24000/-
5	Sujjat Ali	100%	24000/-
6	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 2023-2024	120

- Number of students admitted under various categories each year in the last three years: **Annexure – VI (2021-2022, 2022-2023, 2023-2024)**
- 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
2021-2022	138	07
2022-2023	85	01
2023-2024	102	16

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

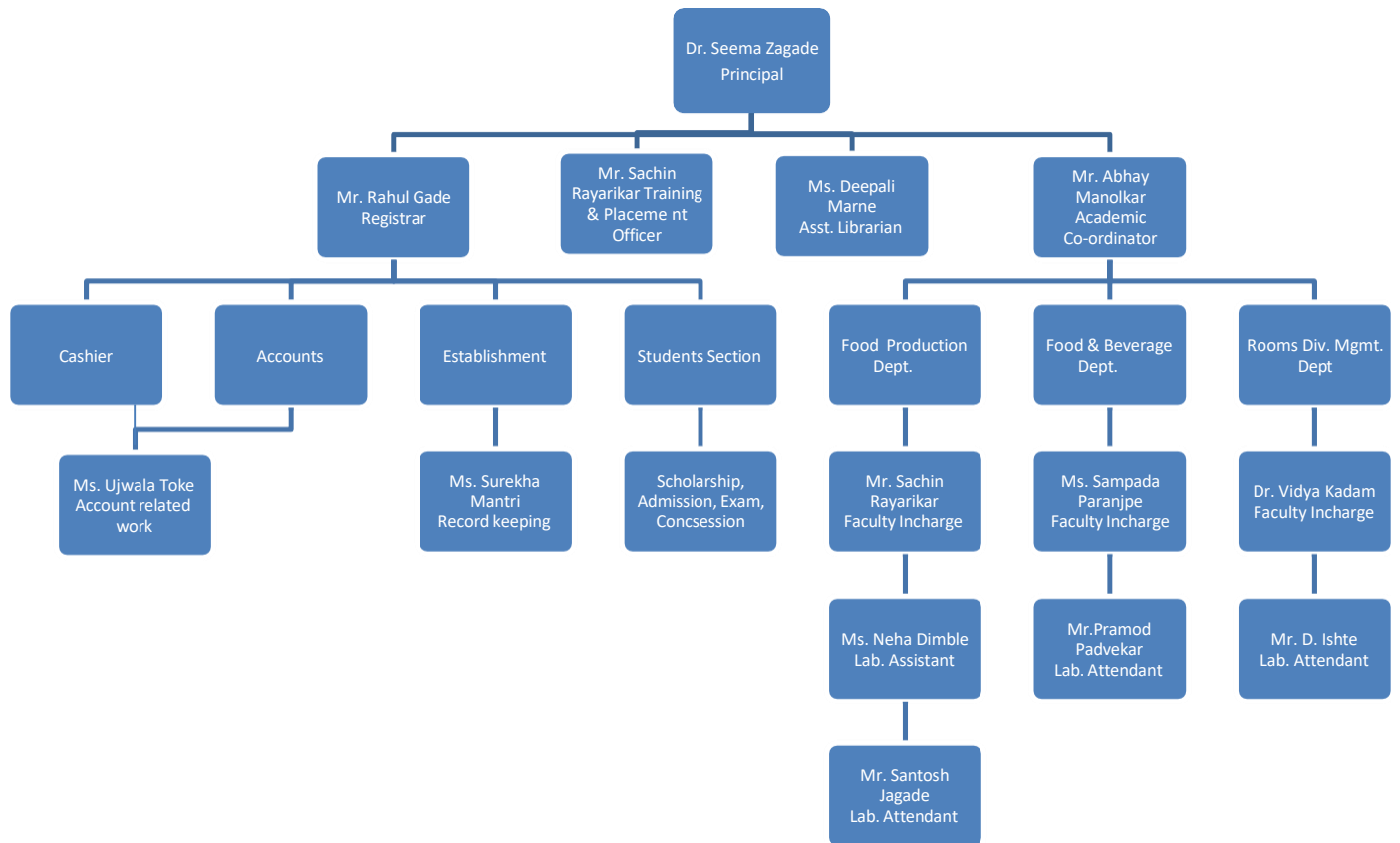
MoUs with Industries - YES

- 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/2023/568 dt. 19.07.2023)	Internal Complaint Committee (O. Order No. MSIHMCTRS/UG- PG/2023/565 dt. 19.07.2023)
• 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. SampadaParanjpe – 9960893055
• Mr. Umesh Aacharya – 8956689566	• Mr. Rahul Gade - 9823442155
• Ms. Rupali Bobade – 9356092753	• Ms. Surekha Mantri - 7588197517
• Mr. Rahul Gade - 9823442155	• Mr. Ayush Shedge – 9823252241
• Police Inspector	• Ms. Manali Kulkarni – 9763811576
• Mr. Sunil Chavan – 9881098180	• Ms. Ritika Shete – 9130238197

SC / ST Committee (Prevention of Atrocities ACT 1989) (O. Order No. MSIHMCTRS/UG-PG/2023/567 dt. 19.07.2023)	Online Grievance Redressal Committee (O. Order No. MSIHMCTRS/UG- PG/2023/564 dt. 19.07.2023)
• 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/2023/566 dt. 19.07.2023)	Start Up and Innovation Cell (O. Order No. MSIHMCTRS/UG- PG/2023/563 dt. 19.07.2023)
• Dr. Vidya Kadam – 9823071682	• Dr. Seema Zagade
• Mr. Abhay Manolkar – 7249014701	• Mr. Abhay Manolkar – 7249014701
	• Ms. Pooja Pawar – 9527681265

Social Media Cell Committee (O. Order No. MSIHMCTRS/UG-PG/2023/562 dt. 19.07.2023)	Entrepreneurship Development Cell (O. Order No. MSIHMCTRS/UG-PG/2023/556 dt. 19.07.2023)
• Mr. Darshan Joshi – 9850903583	• Mr. Sachin Rayarikar - 9822085439
• Mr. Devesh Janvekar – 9421631501	• Dr. Vidya Kadam – 9823071682
• Ms. Anahita Manna – 9096358264	• Mr. Chintamani Sahasrabudhe - 9975775489
	• Ms. Pooja Pawar – 9527681265
	• Ms. Devika Harishchandre - 8975236343

Right to Information Act (O. Order No. MSIHMCTRS/UG-PG/2023/561 dt. 19.07.2023)	Purchase Committee (O. Order No. MSIHMCTRS/UG- PG/2023/559 dt. 19.07.2023)
• Dr. Seema Zagade	• Mr. Sachin Rayarikar – 9422085439
• Mr. Sachin Rayarikar – 9422085439	• 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/2023/555 dt.19.07.2023)	Industry and Institute Cell (O. Order No. MSIHMCTRS/UG- PG/2023/558 dt. 19.07.2023)
• Mr. Sachin Rayarikar – 9422085439	• Mr. Sachin Rayarikar – 9422085439
• Mr. Darshan Joshi – 9850903583	• Ms. Sampada Paranjpe – 9960893055
• Mr. Devesh Janvekar – 9421631501	• Ms. Anahita Manna – 9096358264
• Ms. Sai Pandit -	

Maintenance Committee (O. Order No. MSIHMCTRS/UG-PG/2023/560 dt. 19.07.2023)	Library Committee (O. Order No. MSIHMCTRS/UG- PG/2023/557 dt. 19.07.2023)
• Mr. Darshan Joshi – 9850903583	• Mr. Sachin Rayarikar – 9422085439
• Mr. Chintamani Sahasrabudhe – 9975775489	• Dr. Vidya Kadam - - 9823071682
	• Ms. SampadaParanjpe – 9960893055
• Ms. SampadaParanjpe – 9960893055	• Ms. Deepali Marne – 8087689473

Principal

Annexure - III**Details of admissions in last three years**

Sr. No.	Category	2021-2022 (CET%)		2022-2023 (CET%)		2023-2024	
		No. of students	Cut-off marks	No. of students	Cut-off marks	No. of students	Cut-off marks
01.	SC	17	38	07	29	5	19
02.	ST	04	41	02	33	--	--
03.	VJ	02	46	02	22	--	--
04.	NT-1	04	43	--	--	1	37
05.	NT-2	03	31	07	31	2	39
06.	NT-3	03	50	02	41	--	--
07.	OBC	24	31	14	30	11	30
08.	SBC	02	39	03	38	--	--
09.	OPEN	61	38	35	29	67	32
10.	J & K (PMSSS)	--	--	03	--	--	--
11.	TFWS	06	41	06	37	5	42
12.	SEBC	--	--	--	--	--	--
13.	EWS	12	53	04	48	11	28
	TOTAL:	138		85		102	

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

Academic Year	Total no of Students	Students placed	Average Salary
2021-2022	60	42	15,500/-
2022-2023	68	22	15,500/-
2023-2024	124	48	18,700/-

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 : 23½ 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

(Human Resource Management ISBN-978-81-19070-12-1, Published on Feb 2023 1st Edition)

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 : 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. 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 : 17 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, 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 : 16 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
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 : 15 YEARS
 - b. Research : NIL
 - c. Industry : 7 Years
 - d. Others : NIL
5. Area of 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 : 20 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 | : 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

(Human Resource Management ISBN-978-81-19070-12-1, Published on Feb 2023 1st Edition)

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),
Pursing PhD
4. Work Experience
- | | | |
|-------------|---|----------|
| a. Teaching | : | 11 Years |
| b. Research | : | -- |
| c. Industry | : | 8 Years |
| d. Others | : | -- |
5. Area of Specializations : Food & Beverage Service Management, Marketing Mgmt.
6. Subjects teaching at :
- | | |
|-------------------------|---|
| 1) Under Graduate Level | F& B Service, Hosp. Marketing
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

Annexure IV

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 | : | 03 |
| b. Research | : | -- |
| c. Industry | : | -- |
| d. Others | : | -- |
5. Area if 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 | : | 02 |
| 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 : 18 Years
 - b. Research : --
 - c. Industry : 4 Years
 - d. Others : --
5. Area of 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	:	2 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'	-	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, MSIHMCT, PUNE

1. Name : Dr. SEEMA ZAGADE
Principal
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 | : | 23 YEARS |
| b. Research | : | 12 YEARS |
| c. Industry | : | 2.7 YEARS |
| d. Others | : | -- |
5. Area of Specializations: HOTEL MANAGEMENT
6. Subjects teaching at :
- | | | |
|-------------------------|---|---|
| 1) Under Graduate Level | : | ROOMS DIVISION MANAGEMENT, TOURISM,
SPL. FRONT OFFICE MGMT, ENTREPRENEURSHIP
DEVELOPMENT, MARKETING MGMT. |
| 2) Post Graduate Level | : | Customer Relationship Mgmt., M.I.S, Corporate Social
Responsibility |
7. Research guidance : 07 Research Scholars completed Ph.D. 05 research Scholars enrolled for Ph.D. in academic year 2023-24 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

Annexure – VII**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY PUNE****(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**

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

2023-2024

SC		ST		OBC		SBC		VJNT		OPEN		TFWS		EWS		J & K		Total	
5		--		11		--		3		67		5		11		--		102	
2	3	--	--	1	10	--	--	1	2	15	52	2	3	1	10	--	--	22	80

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

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 2023-2024 for Management Institutes.

- Ref – SPPU circular no. 93/2023 Dt. 30/05/2023

	2023-2024			
Name of Course	First Term		Second Term	
Management	Commencement	Conclusion	Commencement	Conclusion
	22/07/2023	11/11/2023	18/12/2023	30/04/2024

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



**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: 1st Year BHMCT 2023-2024

Class – I

CLASSROOM: 603

With Effect from 5th February 2024

Day/ Time	8.30am to 9.30am	9.30am to 10.30am	10.30am to 10.45am	10.45am to 11.45am	11.45am to 12.45pm	12.45pm to 1.30pm	1.30pm to 2.30pm	2.30pm to 3.30pm	3.30pm to 4.30pm	4.30pm to 5.30pm		
Mon	C 204 (Th)	C 203 (Th)	T E A T I M E	C 202 (Remedial)	C 202 (Th)	L U N C H T I M E	C 201 Pr (A batch)					
Tue	C 204 (Th)	Library		C 205 (Th)			C 202 Pr (B batch)					
							C 201 Pr (B batch)					
							C 202 Pr (A batch)					
Wed	C 201 (Remedial)	GE 206 A/B(Th)		GE 206 A/B(Th)	C 202 (Th)		C 203 (Remedial)	C 201 (Th)	Library			
Thu	C 201 Pr (A batch)			C 201 Pr (A batch)				SCA	C 201 (Th)	Library		
	C 203 Pr (B batch)			C 203 Pr (B batch)								
Fri	C 201 Pr (B batch)			C 201 Pr (B batch)				GE 206 A / B (Remedial)	GE 206 A / B (Th)	SCA		
	C 203 Pr (A batch)			C 203 Pr (A batch)								
Sat	C 203 (Th)			SWAYAM				Guest Lecture / Visit / Demo				

Class Counselor – Dr. Vidya Kadam

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
C 201	Food Production –II	Mr .Chetan G.	02	16	18	BTK, 603
C 202	F & B Service – II	Ms. Devika H.	02	8	12	Iris Restaurant, 603
C 203	Basic Rooms Division –II	Dr. Vidya K.	02	8	12	HK & FO Lab, 603
C 204	French –II	Ms. Neeta K.	02	-	02	603
C 205	Communication Skills –II	Ms. Alike N.	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	Tutorial II

Note:- Food Production Practical will not have Tea Break

Timetable Committee

Principal

(UG & PG – Degree Programme)

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

With Effect from 5th February 2024

Class Counselor – Mr. Abhay Manolkar

Note:- Food Production Practical will not have Tea Break

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

**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: 2nd Year BHMCT 2023-2024

CLASSROOM: 604

Day/ Time	8.30am to 9.30am	9.30am to 10.30am	10.30am to 10.45am	10.45am to 11.45am	11.45am to 12.45pm	12.45pm to 1.30pm	1.30pm to 2.30pm	2.30pm to 3.30pm	3.30pm to 4.30pm
Mon	C 401 Pr (A batch)	T E A T I M E		C 401 Pr (A batch)	L U N C H T I M E		C 405 (Th)	C 402 (Th)	Library
	C 402 Pr (B batch)			C 402 Pr (B batch)					
Tue	C 401 Pr (B batch)			C 401 Pr (B batch)			C 403 (Th)	GE 406 A (Th)	C 405 (Th)
	C 403 Pr (A batch)			C 403 Pr (A batch)					
Wed	C 401 Pr (A batch)			C 401 Pr (A batch)			GE 406 B (Th)	C 404 (Th)	C 401 (Th)
	C 403 Pr (B batch)			C 403 Pr (B batch)					
Thu	C 401 Pr (B batch)			C 401 Pr (B batch)			C 402 (Remedial)	C 404 (Th)	GE 406 A/B (Remedial)
	C 402 Pr (A batch)			C 402 Pr (a batch)					
Fri	C 401 (Remedial)	C 403 (Th)		C 403 (Remedial)	C 402 (Th)		SCA	GE 406 A/B(Th)	GE 406 A (Th)
Sat	C 401 (Th)			GE 406 B (Th)			SWAYAM /Guest Lecture / Visit / Demo		

Class Counselor – Mr. Chintamai Sahsrabudhe

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, 604
C 402	F & B Service –IV	Mr. Milind D.	02	8	10	Zaffran, 604
C 403	Accommodation Operations-II	Ms. Mugdha S.	02	8	10	HK & FO Lab, 604
C 404	Event Mgmt.	Dr. Vidya K.	02	--	02	604
C 405	Food Safety Mgmt. Systems	Ms. Pooja P.	02	--	02	604
GE 406 A	Customer Relationship Mgmt.	Ms. Anushree D.	03	--	03	604
GE 406 B	Facility Planning	Mr. Chetan G.	03	--	03	501(Friday), 603(Tuesday) Tutorial II (Thursday)

Note:- Food Production Practical will not have Tea Break.

Timetable Committee

Principal

**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING
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**MAHARASHTRA STATE INSTITUTE OF HOTEL
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YEAR: Third Year BHMCT 2023-2024

Class - I

CLASSROOM: 501

Day/ Time	8.30am to 9.30am	9.30am to 10.30am	10.30am to 10.45am	10.45am to 11.45am	11.45am to 12.45pm	12.45pm to 1.30pm	1.30pm to 2.30pm	2.30pm to 3.30pm	3.30pm to 4.30pm	4.30pm to 5.30pm
Mon	C 603 (Th)	CS 601 A (Th)		C 604 (Th)			C 602 (Th)	C 604 (Remedial)	Library	
Tue	C 603 (Th)	CS 601 A/B/C Pr					SCA	C 602 (Th)		
Wed	GE 606 A(Th)	GE 606 B(Th)	T E A T I M E	C 602 (Remedial)	C 605 (Th)	L U N C H T I M E	CS 601 A Pr			
							Library	CS 601 B / C (Th)		
Thu	GE 606 B(Th)	GE 606 A(Th)		C 605 (Th)	C 604 (Th)		CS 601 A Pr			
							SCA	CS 601 B/C (Th)	CS 601 B/C (Th) (Remedial)	
Fri	CS 601 A/B/C Pr			CS 601 A/B/C Pr			CS 601 (Remedial)	CS 601 (Th)		
Sat	Library			CS 601 A/B/C (Th)			SWAYAM	C 603 (Th)		

Class Counselor – Mr. Devesh Janvekar

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	16	20	STK, 502
CS 601B	Sp. In F & B Service Mgmt.-I	Ms. Anahita M.	04	08	12	Zaffran,, Iris 501
CS 601C	Sp. In Accommodation Mgmt.-I	Mr. Devesh J.	04	08	12	FO & HK Lab, Conference
C 602	F & B Control	Dr. vidya K.	03	--	03	501
C 603	Human Resource Mgmt.	Dr. Jyothi P.	03	--	03	501
C 604	Services Marketing	Ms. Anahita M.	03	--	03	501
C 605	Hotel Maintenance	Mr. Ajay B.	02	--	02	501
GE 606 A	Food Science	Ms. Deepika J.	02	--	02	501
GE 606 B	Nutrition	Ms. Deepika J.	02	--	02	502

Note:- Food Production Practical will not have Tea Break

Timetable Committee

Principal

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

**MAHARASHTRA STATE INSTITUTE OF HOTEL
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YEAR: Third Year BHMCT 2023-2024

Class - II

CLASSROOM: 502

Day/ Time	8.30am to 9.30am	9.30am to 10.30a m	10.30a m to 10.45a m	10.45am to 11.45am	11.45am to 12.45p m	12.45p m to 1.30pm	1.30pm to 2.30pm	2.30pm to 3.30pm	3.30pm to 4.30pm	4.30pm to 5.30pm	
Mon	C 603 (Remedial)	CS 601 A (Th)		C 603 (Th)			C 604 (Th)	C 602 (Th)	C 602 (Remedial)		
Tue	C 602 (Th)	CS 601 A/B/C Pr					SCA	C 603 (Th)	C 604 (Remedial)		
Wed	GE 606 A(Th)	GE 606 B(Th)	T E A T I M E	C 605 (Th)	C 602 (Th)	L U N C H T I M E	CS 601 A Pr				
							Library	CS 601 B / C (Th)			
Thu	GE 606 B(Th)	GE 606 A(Th)					CS 601 A Pr				
							Library	CS 601 B/C Th)	CS 601 B/C (Th) (Remedial)		
Fri	CS 601 A/B/C Pr			CS 601 A/B/C Pr			CS 601A (Remedial)	CS 601A (Th)			
Sat	C 604 (Th)			CS 601 A/B/C (Th)			Guest Lecture / Visit / 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	16	20	STK, 502
CS 601B	Sp. In F & B Service Mgmt.-I	Ms. Anahita M.	04	08	12	Zafaran , Iris, 501
CS 601C	Sp. In Accommodation Mgmt.-I	Mr. Devesh J.	04	08	12	FO & HK Lab, Conference
C 602	F & B Control	Dr. Vidya K.	03	--	03	502
C 603	Human Resource Mgmt.	Mr. Nitin K.	03	--	03	502
C 604	Services Marketing	Ms. Anahita M.	03	--	03	502
C 605	Hotel Maintenance	Mr. Ajay B.	02	--	02	502
GE 606 A	Food Science	Ms. Deepika J.	02	--	02	501
GE 606 B	Nutrition	Ms. Deepika J.	02	--	02	502

Note:- Food Production Practical will not have Tea Break

Timetable Committee

Principal

**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING
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YEAR: Final Year BHMCT 2023-2024

Class I

CLASSROOM: 601

Day/ Time	8.30am to 9.30am	9.30am to 10.30am	10.30am to 10.45am	10.45am to 11.45am	11.45am to 12.45pm	12.45pm to 1.30pm	1.30pm to 2.30pm	2.30pm to 3.30pm	3.30pm to 4.30pm	4.30pm to 5.30pm
Mon	CS 801 A / C Pr (A batch)					L U N C H T I M E	C 805 (Th)	C 803 (Th)	CS 801 A/C (Th)	
	CS 801 B Pr									
	C 802 Pr (B batch)									
Tue	CS 801 A/C Pr (B batch)						SCA	CS 801 A/C (Th)	Library	
	C 802 Pr	CS 801 B (Th)		CS 801 B (Th)	C 802 Pr					
	C 802 Pr (A batch)									
Wed	CS 801 A/B/C Pr (A batch)						C 803 (Remedial)	C 804 (Th)	Library	
	CS 801 B Pr									
	C 802 Pr (B batch)									
Thu	CS 801 A/C Pr (B batch)						C 804 (Remedial)	C 803 (Th)	C 804 (Th)	
	CS 801 B (Th)			C 802 Pr						
	C 802 Pr (A batch)									
Fri	C 803 (Th)	C 804 (Th)	T E A T I M E	CS 801 A/C (Th)			SCA	CS 801 A/B/C (Remedial)	C 805 (Th)	
Sat	C 802 (Pr)			C 802 Pr.						

Class Counselor – Ms. Sampada Paranjpe

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, 601
CS 801 B	Sp. In F & B Service Mgmt. – III	Ms. Sampada P.	04	08	12	Iris Restaurant, 601
CS 801 C	Sp. In Accommodations Mgmt - III	Mr. Darshan J.	04	08	12	Conference Hall, FO & HK Lab, 602
C 802	Research Project	Mr. Abhay M.	2+8		10	601, Library, Iris Restaurant, Conference Hall
		Ms. Sampada P.				
		Mr. Darshan J.				
C 803	Organization Behavior	Mr. Nitin K.	03	--	03	601
C 804	Entrepreneurship Development	Ms. Sampada P.	03	--	03	601
C 805	Introduction to Cyber Security	Mr. Devesh J.	02	-	02	601

Note:- Food Production Practical will not have Tea Break

Timetable Committee

Principal

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

**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.

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YEAR: Final Year BHMCT 2023-2024

Class II

CLASSROOM: 602

Day/ Time	8.30am to 9.30am	9.30am to 10.30am	10.30am to 10.45am	10.45am to 11.45am	11.45am to 12.45pm	12.45pm to 1.30pm	1.30pm to 2.30pm	2.30pm to 3.30pm	3.30pm to 4.30pm	4.30pm to 5.30pm
Mon	CS 801 A / C Pr (A batch)					L U N C H T I M E	C 804 (Th)		CS 801 A/C (Th)	
	CS 801 B Pr									
	C 802 Pr (B batch)									
Tue	CS 801 A/C Pr (B batch)						Library	CS 801 A/C (Th)	C 805 (Th)	
	C 802 Pr	CS 801 B (Th)		CS 801 B (Th)	C 802 Pr					
	C 802 Pr (A batch)									
Wed	CS 801 A/B/C Pr (A batch)						C 805 (Th)	C 803 (Th)	C 803 (Remedial)	
	CS 801 B Pr									
	C 802 Pr (B batch)									
Thu	CS 801 A/C Pr (B batch)						C 804 (Th)	C 804 (Remedial)	C 803 (Th)	
	CS 801 B (Th)			C 802 Pr						
	C 802 Pr (A batch)									
Fri	SCA	C 803 (Th)	T E A T I M E	CS 801 A/C (Th)			Library	CS 801 A/B/C (Remedial)	SCA	
Sat	C 802 (Pr)			C 802 Pr.						
							SWAYAM		Library	

Class Counselor – Mr. Darshan Joshi

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+ 08	20	ATK, 601
CS 801 B	Sp. In F & B Service Mgmt. – III	Ms. Sampada P.	04	08	12	Iris Restaurant, 601
CS 801 C	Sp. In Accommodations Mgmt - III	Mr. Darshan J.	04	08+ 08	12	Conference Hall, FO & HK Lab, 602
C 802	Research Project	Mr. Abhay M.	2+8		10	601, Library, Iris Restaurant, Conference Hall
		Ms. Sampada P.				
		Mr. Darshan J.				
C 803	Organization Behavior	Mr. Nitin K.	03	--	03	602
C 804	Entrepreneurship Development	Ms. Neha S.	03	--	03	602
C 805	Introduction to Cyber Security	Mr. Devesh J.	02	-	02	602

Note:- Food Production Practical will not have Tea Break

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 2023-2024

CLASSROOM: Tutorial I

Day/ Time	8.30am to 9.30am	9.30am to 10.30am	10.30am to 10.45am	10.45am to 11.45am	11.45am to 12.45pm	12.45pm to 1.30pm	1.30pm to 2.30pm	2.30pm to 3.30pm	3.30pm to 4.30pm	4.30pm to 5.30pm
Mon	MH 201 (Th)		T E A T I M E	MH 206 B (Th)		L U N C H T I M E	SCA	MH 205 (Th)		
Tue	SCA	MH 205 (Pr)		Library	SCA		MH 208 (Th)	Cyber Security	Library	
Wed	MH 202 (Th)			MH 203 (Th)			MH 207 I - (Pr)	MH 208 (Th)	Library	
Thu	MH 202 (Th)	MH 207 II - (Pr)		MH 205 (Th)	MH 206 B (Th)		MH 204 (Th)	Library	SCA	
Fri	MH 201 (Th)	SCA		MH 203 (Th)	Library		Human Rights	MH 204 (Th)		
Sat	SWAYAM			Library			Guest Lecture / Visit / Demo			

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 I
MH 202	Facility Plan.	Ms. Pooja P.	03	--	03	Tutorial I
MH 203	Research Mth	Mr. Madhav D.	03	--	03	Tutorial I
MH 204	QMA	Ms. Anahita M.	03	--	03	Tutorial I
MH 205	Managerial Com.	Ms. Usha B.	03	01	04	Tutorial I
MH 206 B	Event Mgmt	Ms. Neha S.	03	--	03	Tutorial I
MH 207	PD-Sec I & II	Ms. Usha B.	--	02	02	Tutorial I
MH 208	Mice	Dr. Seema Z.	02	--	02	Tutorial I
	Cyber Security	Dr. Seema Z.	01	--	01	Tutorial I
	Human Rights	Dr. Seema Z.	01	--	01	Tutorial I

Timetable Committee

Principal

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

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

(UG & PG – Degree Programme)

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

YEAR: Final Year MHMCT 2023-2024

CLASSROOM: Research Centre

With Effect from 5th February 2024

Day/ Time	8.30am to 9.30am	9.30am to 10.30am	10.30am to 10.45am	10.45am to 11.45am	11.45am to 12.45pm	12.45pm to 1.30pm	1.30pm to 2.30pm	2.30pm to 3.30pm	3.30pm to 4.30pm	4.30pm to 5.30pm	
Mon	SCA	MH 406 (Th)	T E A T I M E	MH 405 (Th)		L U N C H T I M E	MH 408 (Th)	Selling Skills	MH 403 (Th)		
Tue	SCA	MH 409 (Th)		MH 407 I (Pr)	Library		MH 404 (Th)	MH 408 (Th)	SCA		
Wed	MH 402 (Th)	MH 409 (Th)		Library	Cyber Security		Library	MH 407 II I(Pr)	SCA		
Thu	MH 402 (Th)	MH 406 (Th)		MH 404 (Th)			MH 401 (Th)		SCA		
Fri	MH 402 (Th)	Library		SCA	MH 405 (Th)		MH 401 (Th)	MH 403 (Th)	Library		
Sat	MH 406 (Th)			MH 403 (Th)			SWAYAM				

Course Coordinator – Ms. Sampada Paranjpe

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
MH 401	Revenue Mgt.	Ms. Anushre D.	03	-	03	Research Centre
MH 402	BPS MGT	Dr. Jyothi P.	03	-	03	Research Centre
MH 403	Disaster Mgt	Mr. Milind D.	03	-	03	Research Centre
MH 404	H. R. M.	Mr. Nitin K.	03	-	03	Research Centre
MH 405	Corporate Sust.	Ms. Mugdha S.	03	-	03	Research Centre
MH 406	Service Marketing	Mr. Devesh J.	03	-	03	Research Centre
MH 407	P D - IV Sec I & II	Ms. Usha B.	-	02	02	Research Centre
MH 408	Psychology	Mr. Chintamani S.	02	-	02	Research Centre
MH 409	Green Practices	Dr. Vidya K.	02	-	02	Research Centre
	Cyber Security	Dr. Seema Z.	01	-	01	Research Centre
	Selling Skills	Dr. Seema Z.	01	-	01	Research Centre

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

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