



Estd. 1999 | Suryadatta Education Foundation's

Suryadatta® College of Hospitality Management and Travel Tourism (SCHMTT)

[Affiliated to Savitribai Phule Pune University, approved by DE/DTE & recognized by Government of Maharashtra]

Savitribai Phule Pune University ID No.: MIC/71/779/2004 | College Code: 779

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



B.Sc.(HS)

(HOSPITALITY STUDIES)

Start your Rewarding Career
in just 3 years in the rapidly Growing
Hotel & Tourism Sector in India & Abroad



in Private Hotel Management Institute
in Maharashtra by GHRDC Hotel
Management Institute, Survey 2019

Suryadatta - Enriching Careers and Enhancing Lives Since 1999

About The Suryadatta Group of Institutes

The Suryadatta Education Foundation was established in the year 1999, primarily to develop self motivated leaders to be successful in the challenging and vibrant global economy. The promoters and the core team have individually more than 20 years of rich corporate experience in various streams of Management, Information Technology, Media and Mass Communication, Corporate Consultancy, Value based Education, Training and Research. The Advisory and Governing Council of Suryadatta comprises of eminent academicians, professionals, industrialists, international consultants and social workers, who with their experience and knowledge guide the activities of the Foundation.

The Suryadatta family has blossomed into a bouquet of academic institutions in a number of disciplines such as School (CBSE), Junior College, Management, Information Technology, Travel and Tourism, Hotel Management, Media and Mass Communication, English and Foreign Languages, Interior Design, Fashion Design, Event Management, Sports Academy, Creative Arts, Vocational and Advanced Studies. Students from almost all parts of India and many foreign nations are pursuing their education at various Suryadatta Institutes.

About The Founder, President & Dean Academics



Prof. Dr. Sanjay B. Chordiya
Founder President & Chairman

Prof. Dr. Sanjay B. Chordiya, Founder President and Chairman of Suryadatta Education Foundation and Dean of Suryadatta Group of Institutes, is a senior Management professional. Academically qualified as Mechanical Engineer from the Government college of Engineering, Pune, Dr. Chordiya attained his post graduation in Marketing Management, Materials Management, Industrial Management, Operations Management, Human Resources Management and also a Doctorate in Environmental Science.

Prof. Dr. Sanjay B. Chordiya was the chairman of the SME chamber of Commerce, Pune Chapter and was a Member of Telephone Advisory Committee, Pune.

Dr. Chordiya was a member of the prestigious committee formed by the Ministry of Steel & Industries. Govt. of India, for raw material planning in the Automobile industry. He is also a promoter member of EPSI, Delhi.

He is a Fellow of the All India Management Association (AIMA), Institution of Engineers and the Indian Institution of Production Engineers. He is a Chartered Engineer and Educationist with over Thirty years of standing in the field of Corporate Management, Information Technology, Mass Communication, Corporate Governance, Academics, Innovation, Value Education, Yoga, Meditation, Training and Research, besides being a member of the Indian Institute of Automobile Engineers, the Institute of Materials Management and a member of Chamber of Commerce, he has visited many globally renowned universities for International Visitor Leadership Program across US and Exploring Best Practices in Higher Education such as University of Paris 1, Harvard, MIT, Boston, Stanford, California State, The George Washington, Maryland University etc. He still maintains the same enthusiasm to learn and master upcoming fields. In addition to this, Prof. Dr. Sanjay B. Chordiya has actively participated in the Vice Chancellors summits in Sri Lanka, Dubai, China, Paris and Germany.

He has been honored with numerous awards (over 30 awards) for his indelible contribution to Excellence in Education, Spiritual, Social and World Peace activities. He has been Felicitated as a Distinguished Alumni of COEP. He has been felicitated with Prestigious Shatabadi Award by The International Association of Lions for Excellence in the field of Education and Missionary Services. He has been elected as National Vice President and State President of All India Consumer Protection Committee.

About SCHMTT

SCHMTT was established in 2004. It is affiliated to Savitribai Phule Pune University (S.P.P.U.) Approved by DTE, recognized by Govt. of Maharashtra & a recognized Study Center of YCMOU at SIVAS - SSHM.

Suryadatta College of Hospitality Management & Travel Tourism offers the B.Sc- Hospitality Studies Program of the Savitribai Phule Pune University (S.P.P.U.). Being the recognized study center of YCMOU it also offers Bachelors Programs in Hospitality Studies, Travel & Tourism.

The aim of SCHMTT is to train and groom the students to become successful hospitality professionals. The experienced and well qualified faculty ensures that the students receive the necessary theoretical and practical knowledge as per the curriculum. Apart from knowledge and technical skills, soft skills such as good communication skills coupled with creative thinking, commitment and confidence are crucial to succeed in the Hospitality Industry - this is imparted through guest lectures and constant follow up by the faculty.

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

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

Message From Principal

Dear Friends,

I have the honour and privilege of working as the Principal of this College. The College was established by Prof. Dr. Sanjay Chordiya, Founder President and Chairman of Suryadatta Education Foundation who cherished the dream of making this college a Centre of excellence in Hotel Management, Travel and Tourism. During the last 13 years, all the staff-members have been working hard to the task of realizing this dream. The Suryadatta Group has emerged as a reputed brand devoted to quality Management education by Industry leaders with proven track records.

I firmly believe in the mission of the College:

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

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

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

Ranking & Awards

ISO 9001 : 2015 Certified Institutes and Accredited by NVT-QC, ANAB and IAF





Intellectual Capital



Prof. Dr. Shefali Joshi
Principal

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



Prof. Ulhas Chaudhari
Chief Mentor

Prof. Ulhas Chaudhari, A proficient professional with over 19 years of qualitative experience in Hotel Industry in Food and Beverage Service, Food Production in Indian and Abroad. Academic experience of 12 years and 7 years of Industrial experience. Qualification MTM (Master in Tourism Management) B.Sc. HTM, DHMCT (Hotel Management & Catering Technology), has also completed the 2nd level with distinction of Wine spirits education trust (W.S.E.T) London recognized., International Bar Management & Skills, Fire fighting and personal safety, Bar flair ology training.

His expertise in Food & Beverage Service and Production with key focus on target achievement by ensuring optimal utilization of given resources.



Prof. Bhaskar Vardhi

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



Prof. Atul Deshpande

Prof. Atul Deshpande, is Master in Hotel & Tourism Management and is currently pursuing PhD in Hotel Management. With over 20 years of extensive and versatile experience in Hotel and Hospitality Industries and worked at various Five Stars Hotels such as Ritz-Carlton Hotel & Spa, Le Royal Meridien, Holiday Inn Crowne Plaza Hotel and Le Meridien Hotel (Pune, India), Corinthians Bon Boutique Hotel (Pune, India). He has around 10 years experience in Academics and has passion for Food & Beverage Service Department.



Prof. Pravin Rathod

Prof. Pravin Rathod has completed the Post Graduation in Hotel Management and Catering Technology with First Class from Savitribai Phule University. He is having 9 year academic Experience and 1 year industrial experience in hospitality sectors. He is highly qualified in Food Production department; his specialization is in Indian and International cuisine. He is expertise in Food plating presentation and current trends in hospitality food sector with good knowledge in culinary. He has published the two international research papers with impact factor on hospitality industry.



Intellectual Capital



Prof. Nitin Shinde

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



Prof. Pratik Satpute

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



Prof. Abhijeet Gajjarwar

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



Prof. Chetan Mungantiwar

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



Prof. Nivedita Kanitkar

Prof. Nivedita Kanitkar-Gupte has completed BHMCT in 2002 and under gone training at Burj Al Arab, Dubai. She started her career with ITC Grand Sheraton, Kolkatta. Later on she got opportunities in Jumeirah Group of Hotels, Dubai and TAJ Exotica, Maldives. Her specialization is into Front office & Housekeeping and has been working in the industry for 13 years. She even worked in Infosys, IT Company into facility management department. Has two years of academic experience with Suryadatta College of Hospitality management and Travel Tourism, Pune.



Prof. Preeti Kumtha

Completed 3 years education in Hotel Management in 2003 & also done concentrated certificate program from AHLEI (American Hotel & Lodging Education Institute) Specialised in Food Production in cuisine de Italian.

Also specialised in Japanese and Thai cuisine. Worked in The Oberoi Amarvillas and The Trident Gurgaon in the position of Chef de Partie till 2006 Joined Academy of Cullinary School as Chef Lecturer and carried on with Academics since 2006 untill now for 13 years of Academic experience and 3 years of Industry experience. She has a total experience of 16 years of both Academics and industry interface.



Mr. Prem Suryawanshi

Prem Suryawanshi, has completed masters in Hotel Management. He has total Eleven years of Industrial experience. He is highly qualified in Food production department. He worked in Radisson group of Hotels, Supreme Garden, Laddo, Greenpark. Prem has been working for seven years in Suryadatta Institute of Hospitality Management and Travel Tourism, Pune.



Infrastructure Facilities @ SCHMTT

SCHMTT has State-of the Art facilities to facilitate the learning of technical skills which are an integral part of the Hospitality Industry.

Training Kitchens – Basic, Quantity and Advanced. All the kitchens are equipped with the latest tools and equipment. The students are trained in the basics of food production as well as quantity cooking. They are also taught both International as well as Indian Regional Cuisines. In addition to learning the art of cooking students also learn Costing and Kitchen Management.

A modern restaurant with a mock bar for Food and Beverage training. Here the students learn the skills of various table settings, the art of order taking and suggestive selling, serving Food and Beverages and situation handling.

A Guest room which is designed as per hotel standards to impart the necessary training in Housekeeping.

A Front Office Lab for students to learn the skills of telephone handling, room reservation, check in and checkout procedures and up selling of rooms.

The Classrooms are installed with modern teaching aids such as LCD projectors and audio video facilities to make the learning experience interesting.

Seminar Halls with sophisticated audio visual equipment to facilitate guest lectures, speakers from the Hospitality Industry and subject experts.

Computer / Internet labs with high speed servers running on a variety of platforms to suit every requirement supporting the entire network.

A well stocked Library which provides access to text books, reference books, national and international periodicals and CDs to the students.

Hostel & Mess Facilities – Separate boys and girls hostels & Mess facilities are available in the vicinity of the campus. Necessary assistance is provided to the students.



Classroom



Computer Lab



Training Kitchen



Library



Seminar Hall



Training Restaurant



Front Desk



Guest Room



Mock Bar

Infrastructure Facilities @ SCHMTT

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

The Hospitality Industry has always been linked to the Tourism Industry. The inherent strength of the Indian economy has led to an increased international tourists visiting India. As a result the Hospitality Sector is also expected to grow very fast in the coming years.

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

Savitribai Phule Pune University (S.P.P.U.) Affiliated Program

Bachelor of Science (Hospitality Studies) - B.Sc.(HS)

3 years Full Time



Career Opportunities after completion of the Program...

Hotels In various operational departments like Front Office, Food and Beverage Services, Food Production, Housekeeping and Revenue.	Restaurants Fast Food Outlets, Fine Dining & Casual Restaurants - In Food and Beverage Services or Food Production.	Cruise Lines In various operational departments like Food and Beverage Services, Food Production & Housekeeping.	Airlines Air hostess, Central Reservations, Ground Staff, Ticketing.	Travel Agency Ticketing / Marketing, Customer Relationship officer.
Facility Services	Retail Sector Floor Supervisors, Floor Managers	BPO's / IT industries / MNC Facilities Executives, Travel Desk, Customer Relationship officer	Hospitals Front Office executives, Housekeeping Supervisors	International Fast Food Chain In Food and Beverage Services or Food Production
Industrial Catering Food and Beverage Service and Food Production supervisors	Laundry Operations and Customer Relations	Banks Customer Relations Officers.	Teaching	Own Business

Bachelor of Science - Hospitality Studies (B.S.-HS) - Affiliated to S. P. Pune University

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

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

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

Eligibility: A student with 50% marks (45% for reserved category) in the 12th from any stream – Science, Commerce, Arts or MCVC with bridge course. Students who are not from the science stream will have to undergo a four week bridge course which will be conducted by the college.

B.Sc.- HS Program

Subjects Prescribed in the B.Sc.-HS Program as per Savitribai Phule Pune University guidelines

First Year (Annual Pattern)

Code	Subject
HS 101	Fundamentals of Food Production Principles (HS)
HS 102	Fundamentals of Food & Beverage Service Methodology (HS)
HS 103	Rooms Division Techniques (HS)
HS 104	Tourism Operations
HS 105	Food Science
HS 106	Principles of Nutrition
HS 107	Communication Skills (English / French)
HS 108	Information Systems
HS 109	Fundamentals of Food Production Principles (HS) (Practical)
HS 110	Fundamentals of Food & Beverage Service Methodology (HS) (Practical)
HS 111	Rooms Division Techniques (HS) (Practical)
HS 112 A	Information Systems (Practical)
HS 112 B	Communication Skills (English / French) (Oral)
-- --	Physical Education



Second Year Semester - I

Code	Subject
HS 201	Principles of Quantity Food Production
HS 202	Beverage service methodology
HS 203	Accommodation Techniques
HS 204	Principles of Management
HS 205	Basic Principles of Accounting
HS 206	The Science of Hotel Engineering
HS 207	Principles of Quantity Food Production (Practical)
HS 208	Beverage service methodology (Practical)
HS 209	Accommodation Techniques (Practical)
-- --	Environmental Science

Second Year Semester - II

Code	Subject
HS 210	Industrial Training (16 Weeks)
HS 211	Project Report



Third Year Semester - III

Code	Subject
HS 301	Principles of Advanced Food Production
HS 302	Food & Beverage Service Techniques & Mgt.
HS 303	Accommodation Operations Techniques
HS 304	Hotel Accounting Procedures
HS 305	Hospitality Marketing Management
HS 306	Hotel Law Practices
HS 307	Advanced Food Production Systems (Practical)
HS 308	Food & Bev. Service Techniques & Mgt. (Practical)
HS 309	Accommodation Operations Techniques (Practical)

Third Year Semester - IV

Code	Subject
HS 310	Principles of International Cuisine
HS 311	Advanced Food Services Techniques & Mgt.
HS 312	Spl. Accommodation Management
HS 313	Total Quality Management
HS 314	Human Resource Management
HS 315	Entrepreneurship Development
HS 316	Principles of International Cuisine (Practical)
HS 317	Ad. Food Services Techniques & Mgt. (Practical)
HS 318	Spl. Accommodation Management (Practical)

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



Industry Visits

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

SCHMTT Students @ Bake-lite & The Westin



SCHMTT Students @ Sula Vineyard & NDA



Industry Visit to Ambassador's Sky Chef Flight Kitchen



SCHMTT Students @ Novotel & Four Points by Sheraton, Pune



SCHMTT Students @ Independence Brewery





Industry Visits

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

SCHMTT Students @ Four Point Sheraton



Cummins Industrial Canteen Visit



Independence Brewery



Sushi & Momos Live Cooking Demonstration
at Four Point Sheraton



Sula Winery, Nashik

Kaware Ice Cream Factory Visit



Nestle Budding Chef Competition



Events @ SCHMTT - Food Festivals

To make the learning process effective and enjoyable SCHMTT organizes many activities.

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

Food Festival - 'Punjab da Chaska'



Food Festival - 'Street Flavors of Asia'



Food Festival - 'Arabian Nights'



Food Festival - 'Kabab - e - Que'





Theme Dinner at Suryadatta on 17th February 2018

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



Our SCHMTT Students with International Guest at the event



Guest of Honour at the Event



Students Interaction with Mr. Tonino Lamborghini
(Chairman & MD Lamborghini Group)



A La Carté Service



Gala Dinner Service



Guests Welcome



Inhouse Service

Events @ SCHMTT - Theme Luncheons

Theme Lunches - are organised to hone the students' organisational & technical skills. They are assigned special tasks to perform. Guests from the hospitality industry are invited to experience the students' creativity.

Theme Lunch - 'Christmas Fiesta'



Theme Lunch - 'Retro American'



Theme Lunch - 'Fiesta Mexicana'



Theme Lunch - 'Fete de Gourmets'



Theme Lunch - 'Maharashtracha Diva'





Hospitality Job Fair on 18th March 2019

SCHMTT organizes campus recruitment drive in association with Eclat Hospitality, more than 15 top hospitality brands & Carnival Cruise, P&O has conducted recruitment process. More than 800 students has participated for the fair.



Carnival, P & O Cruise, Mumbai



Oakwood Residence, Pune



ibis, Pune



Pride Hotel, Pune



Amanora The Fern, Pune



The Ritz-Carlton, Pune



Holiday Inn, Pune



Hyatt, Pune



Double Tree by Hilton, Pune

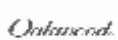


Conrad, Pune



Malaka Spice

Recruiters at Job Fair





Events @ SCHMTT - Seminars

State Level Seminar - Power of Expression in Hospitality Industry



Ms. Anuradha Khot (Hospitality Trainer & Consultant), Ms. Samidha Kolhatkar (Brand Studio-Proprietor), Ms. Priyanka Bhosale (Training Manager - Westin)



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

State Level Seminar - International Career Prospects for Hospitality Graduates



Mr. Aroop Chatterjee, Chef Sunil Menon, Prof. A.M. D'Souza, Mr. Rahul Deshpande & Mr. Abhijit Mitra & Mr. Vipul Mehta



Mr. Aroop Chatterjee, F & B Manager
Four Point by Sheraton

State Level Seminar - Role of HR in Controlling Employee Attrition



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



Ms. Sonal Mitra
Westin Hotel, Pune

State Level Seminar - Quick Service Restaurants, A Lucrative Career Option



Ms. Karamjit Shemar, Manager Starbucks



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

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



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

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



Dr. S. B. Chordiya & Prof. V Malhotra with Chief Guest Mr. Vishal Chordia, Director-Suhana Masala & Guest of honor Mr. Sachin Krishna Director - Revenue Management, Marriott International,

Guest Lectures

In its endeavor to provide consistent value-addition to its students who are in pursuit of excellence, SCHMTT has been undertaking several value-based initiatives, strengthening the Institute-Industry Interface.

Guest lecturers are regularly invited from the industry to encourage the students to deliberate on contemporary relevant industry issues. These lectures are guided by iconic professionals who are trend setters of the Industry and who, while making the desired impact on the student community, do not remain totally immune to the enthusiastic young knowledge seekers, resulting in a Reverse brain gain".



Mr. Sudhir Andrews
Hospitality Educationist



Mr. Sanjeev Kapoor
Celebrity Chef



Mr. Jimmy Shaw
MD Shawman Software



Mr. Vijayan Gangadharan
General Manager - Four Points by Sheraton
Pune



Mr. Vishal Chordia
Director Marketing Strategy - Suhana Masala



Ms. Neeta Dularam
Director - Queen's of India at the
Bali Dynasty Resort



Mr. Samar Kamulkar
HR Director - Royal Caribbean Cruise



Mr. Sameer Ghate
Manager Starbucks



Ms. Samana Tejani
Director Operations for Gits Food Products Pvt. Ltd.



S. Sophie Reynaud & Ms. Myriam Marescot
Institute Paul Bocuse, France



Mr. Manikant Koppu
Training Manager - Novotel Hotel, Pune



Mr. Mandar Bhosale
Chocolatier

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Extra Curricular Activities @ SCHMTT

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

Cultural Programs

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



Corporate Social Responsibility

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



Sports

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



Internships Overseas

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

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

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

To make the students conversant in diverse cultures, opportunities for Internships and Summer Placements in Germany, Singapore, Malaysia, US, UK and other countries through various experts / agencies in the field are available. Besides the monetary gains, it provides the students with opportunities to learn about different cultures, languages and customs. They get the opportunity to travel and get International exposure to the latest hospitality trends.

Partial list of Students who have interned Abroad

Name	Hotel, Country	Name	Hotel, Country
Bari Sameer	Hotel Rheinischer Hof, Germany	Chandanshiv Pratik	Domaine de L' Orangerai
Gawate Jayesh	Kuffler Hotel, Germany	Chennur Siddharth	Copthorne, Queenstown
Hindalge Prathamesh	Alte Linde, Germany	Gawade Tejas	Copthorne, Queenstown
Jadhav Sumeet	Rugard Strand Hotel, Germany	Ghatpande Kuldeep	Domaine de L' Orangerai
Deshpande Shravan	Royal Queen, Singapore	Gundecha Abhishek	Raydges Lakeland Resort
Fernandes Edwin	Tompsono Japanese Service Restaurant	Ingawale Abhishek	Copthorne, Queenstown
Mane Hrishikesh	Marriott, Singapore	Jadhav Neeraj	Grand Mercure
Aher Sameer	Pullman Hotel, Malaysia	Khengare Rushikesh	Long Beach
Bhosale Akshay	Hilton, Malaysia	Khisti Shreya	Sensimar Lagoon
Chopra Ishita	Hilton, Malaysia	Kulkarni Aditya	Grand Mercure
Kotasthane Sanika	Royale Park, Malaysia	Nanna Rachna	Domaine de L' Orangerai
Paralikar Swapnil	Hilton, Malaysia	Narkhede Nikhil	Kingsgate
Sutar Aniket	Hilton, Malaysia	Nikam Manalee	Copthorne, Queenstown
Shiraskar Akshay	Hotel Tunglok	Pandit Vedangi	Grand Mercure
Sonawane Akash	St. Regis, Singapore	Patil Mohit	Grand Mercure
Chinchalkar Varun	Orchidacea Resort, Thailand	Roy Amit	Domaine de L' Orangerai
Dandge Prameet	St. Regis, Singapore	Roy Amiu	Alizee
Kate Ameya	Orchidacea Resort, Thailand	Shahagadkar Disha	Copthorne, Queenstown
Mokashi Lalit	Suncity, Pataya	Shaikh Nadeem	EIH
Samanani Naushad	St. Regis, Singapore	Shinde Saurabh	The Westin
Akshata Karasgimat	Suncity, Pataya	Sonar Shubham	Copthorne, Queenstown
Adarssh Bhagwat	Lux Hotel, le Morne, Mauritius	Wadkar Ganesh	Shanti Maurice
Shubham Kaisare	Shangrila Hotel, Mauritius	Walunj Priyanka	Sensimar Lagoon
Varada Tulshi	Shangrila Hotel, Mauritius	Chitnis Keyur	SKYLINE
Sourabh Pawar	Casuarina Resort, Mauritius	Jadhav Dinesh	Restaurant Royal Thai
Shubham Jori	Sensimar Resort, Mauritius	Jadhav Kajal	Hotel Sofitel
Jaydeep Panchwadkar	Lux Hotel, le Morne, Mauritius	Kalekar Aarti	Singapore Marriott Tang Plaza Hotel
Tanuja Thomre	Jw Marriot, Singapore	Mandlik Makarand	Singapore Marriott Tang Plaza Hotel
Bansod Rushikesh	Sensimar Lagoon	Nirmalkar Payal	Hotel Savoy
Bhalerao Harshal	Lux Belle Mare	Pal Swapnil	Kings Gate Hotel Te Anau
Bhor Mittal	Copthorne, Queenstown	Pashankar Mangesh	Singapore Marriott Tang Plaza Hotel
Bhosale Vaibhav	Raydges Lakeland Resort	Peter Nainika	Skyline

For details visit www.schmtt.org

Our Esteemed Recruiters

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

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

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

National and Multinational Recruiters

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

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

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



International Recruiters



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

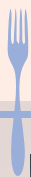


Equatorial, Malaysia
Royalee Chullan, Malaysia
St. Regis, Singapore
The Regent, Singapore
Sun City Hotel, Pattaya, Thailand
Marriot, Singapore
Ritz Carlton, Singapore
Tompopo Japanese Restaurant, Singapore
Hotel Royal At Queen, Singapore
Kuffler Hotel, Munchen, Germany
Hotel Rheinischer Hof, Germany



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

For details visit www.schmtt.org



Students Speak About International Internship



Varada Tulshi

Batch 2015-18 - Internship at Hotel Shangrila

I am training in Hotel Shangrila, Mauritius in Coffee Shop in Food & Beverage Department. I am even allowed work in the Kitchen after my duty hours. I have learnt how to make cocktails and have even taken orders from the guests, make and serve drinks. These exposures are creating opportunities for me to build a successful career.

Priyesh Shinde

Batch 2015-18 - Internship at Hotel Sensimar, Lagoon Mauritius

Living & working in Mauritius was a great experience. People were very helpful & friendly. With the help of my Faculty & College I was able to make most of my internship in Mauritius.



Shubham Jori

Batch 2015-18 - Internship at Hotel Sensimar, Lagoon Mauritius

I had the opportunities to train in the Kitchen, Restaurant & Bar. I was given many responsibilities & the hotel treated me as an employee and not as a training. I also received "Certificate of Appreciation"

Suraj Raut

Batch 2015-18 - Internship at Hotel Amara Singapore

I am training in the Kitchen, Restaurant & Bar. I am currently handling the breakfast shift in the restaurant by my self. I have made many friends and have adjusted to Singaporean way of working. I am having a great time here & Thank SCHMTT for giving me this opportunity.



Akshata Karajgimath

Batch 2014-17 - Internship at Hotel Suncity, Pattaya, Thailand

Has trained in Front Office, Restaurant and Bar.

"I have handled guest check-ins and service in the restaurant on my own. I had a great time in Thailand and thank Suryadatta for giving me this opportunity."

Harshad Bhalerao

Batch 2017-2020 - Internship at The Lux, Mauritius

Internship the Lux, Mauritius was a great experience to explore the International experience in core department of hotel management Thank you team SCHMTT for the great opportunity.





Students Speak About International Internship



Omkar Kulkarni

Batch 2016-19 - Internship at Skyline, New Zealand

I am training in Hotel Stratos, New Zealand in Food & Beverage Department. I have learnt to take orders from the guest. They even allocated me tables during evening service. This has helped me to build a successful career.

Mangesh Pashankar

Batch 2016-19 - Internship at Marriott Tang Plaza Hotel, Singapore

I am training in Marriott Tang Plaza Hotel, Singapore in Food Production Department. The chefs help me a lot & I was been selected as best intern in the kitchen. They gifted with three knives. This was not possible without the help of my faculty & College.



Tushar Shende

Batch 2016-19 - Internship at Hotel JW Marriott, Singapore

I am training in JW Marriott, Singapore in Food & Beverage Department. They even allowed me to train in Food Production Department after my training hours. This made me learned different dishes. I would like to thank SCHMTT faculty.

Keyur Chitnis

Batch 2016-19 - Internship at Skyline, New Zealand

I am training in Hotel Stratos, New Zealand in Food & Beverage Department. It was great experience working in this place. They give me all shifts, which helped me to learn the operations.



Shekhar Koli

Batch 2016-19 - Internship at Hotel Coral Strand, Seychelles

I am training in Hotel Coral Strand, Seychelles. It was great pleasure working this place. I had great time at Seychelles as well as with my colleagues in the hotel.

Sanika Naik

Batch 2017-20 Internship at Tui Sensimar, Lagoon Mauritius

It was indeed dream come to experience to get internship at such a beautiful place in Lagoon Mauritius with the efforts of college, it explore my culinary experience working with global cuisine.



Partial List of Students Placed

Name of Students	Organisation / Place	Name of Students	Organisation / Place
Sarita Singh	Oberoi Trident, Mumbai	Tamankar Omkar	ITC Maratha, Mumbai
Bhosale Saurabh	Trident Nariman Point, Mumbai	Phansalkar Mayuresh	Milano's Reataurant, Pune
Sarkar Satyajit	UK For PG Studies	Haidemota Azhar	Intercontinental, Dubai
Bhadur Suraj	Starbucks, Pune	Thapa Bibek	Alpine College HM Nepalgunj
Kitasthane Sarika	Orchid Hotel, Mumbai	Chitins Rahul	Hilton Kensigton, London
Nayak Deepak	Oberoi, Bangalore	Varada Tulsi	Ritz Carlton, USA
Khadse Prachi	Westinn, Pune	Jaydeep Mahabaleswarkar	Oberoi Trident, Mumbai
Chauhan Chetan	Hyatta, Gurgaon	Addarssh Bhagwat	Oberoi Trident, Mumbai
Kumar Saurabh	Westinn, Pune	Kiran Kadu	ABZ Hospitality, Kuwait
Murkute Mohnish	Crown Plaza, Pune	Bhattacharya souvik	J1, OJT, USA
Jadhav Sameer	Own Business – Café	Gangale sachin	Entrepreneur, Navigator Tours, Pune
Prabhudesai Anuj	PG Studies, Canada	Kalekar aarti	J1, OJT, USA
Shetty Kiran	JW Marriott, Mumbai	Shende Tushar	Carnival Co-operation, (Orlando USA)
Tagad Pratik	Courtyard Marriott, Malaysia	Omkar Kulkarni	Post Grad, PHIMS, NZ
Veer Dhanashri	Starbucks, Pune	Nirmalkar payal	Post Grad, , PHIMS, NZ
Awari Kishore	Sahara Star, Mumbai	Keyur Chitnis	Post Grad, , PHIMS, NZ
Pachlag Tanmay	The Landings Club Savanna USA	Pashankar mangesh	Carnival Cruise, USA
Chavan Nikita	Cafe Coffee Day, Pune	Patil ankit	Le Meridine, Nagpur
Sahastrabhudhe Vainateya	Novotel, Pune	Shetty akhil	JW Marriott, Pune
Shende Harshada	Infinite Journey	Shetty jatini	Conrad, pune
Thakur Kshitij	Novotel, Pune	Patel vrushabh	Further Studeis, NZ

For more details visit our website www.schmtt.org

Our Star Alumni

Name	Designation	Organisation / Location
Kashmira Avghane	Sales Coordinator	Danubius Hotel, London
Cyrus Fernandes	Chef	Carnival Cruise lines, USA
Ajinkya Kulkarni	Associate Director Of Sales	Crown Plaza , Bengaluru
Manu Mathew	Key Account Manager	Sodexo, Pune
Adeer Thiruthummell	Night Auditor	Al Khaleej Palace, Dubai
Firoz Thanawala	Chef De Cuisine	Joey Burrad Vancouver, Canada
Meera Joshi	Housekeeping Executive	JW Marriott, Mumbai
Mohammad Tyebjee	Chef	Hilton Salal Resort, Oman
Ketan Patwardhan	Executive Sales Director	Conrad, Pune
Vishal Shetty	Entrepreneur – Restaurant	Yatri Hotel, Pune
Vishvajit Parab	Chef	Marriott Hotel, Bengaluru
Santosh Waghmare	Executive Catering	Indigo Airlines, Delhi
Vivek Patel	Entrepreneur - Restaurant	Vivek Sales Corporation, Pune
Ashwini Toro	Entrepreneur - Restaurant	Shree Mahalaxmi Tours & Travels, Pune
Vinit Wadekar	Chef	Indian Air Force, NDA, Pune
Ishita Chopra	Front Office Executive	Oenroi, Trident, Mumbai
Bari Sameer	Chef De Partie	Rheinischer, Germany
Prathamesh Hindalge	Area Manager	Facility Services, Pune

For detail list of recruitments visit our website www.schmtt.org

Alumni Speak



"Suryadatta taught me to be an outstanding hospitality professional & I am today because of the education at SCHMTT"

Ajinkya Kulkarni

Batch: 2006 – 09

Associate Director of Sales, Crown Plaza, Bengaluru

"While I was studying I was able to go for my internship to Germany. Because of this I am now working in the same hotel and consider myself very fortunate that I am an alumni of SCHMTT"

Sameer Bari (Batch: 2010-13)

Rheinischer Hof Garmisch-Partenkirchen, Germany



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

Sarita Singh (Batch: 2013 – 16)

Front Office Executive, Trident Oberoi, Mumbai

"While at college I discovered that I also has talent of carving and I practiced it and now I am able to make face carving, I have made it as my career and I have carved many celebrity faces on water melon and pumpkins: its unique job and I am enjoying lot." Thanks to SCHMTT and all the teachers for support and encouragement..

Akash Kshirsagar (Batch: 2011 – 14)

Celebrity Fruit Carver, Pune



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

Firoz Thanawala (Batch: 2006 – 09)

Chef de Cuisine, Joey Burrad, Canada

SCHMTT gave me a lot of opportunities to train by participating in college events and be associate with 5 star hotels during my three years. I was thus successful in getting this great job in the cruise lines.

Cyrus Fernandes (Batch: 2007 – 10)

Chef, Carnival Cruise, USA



"At SCHMTT when I entered in first year I was not really confident with the program, but I continued with classes, practical and event I have gained very good confidence. Continuous mentoring from my faculty mentor helped me to achieved the goal I set for me."

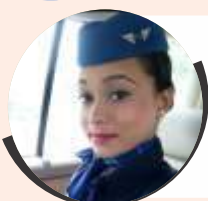
Prathamesh Hindalge (Batch: 2011 – 14)

Facility - HK Manager, Knight Frank India Pvt. Ltd, Pune

"My true potentials was recognized by the faculty and I was mentored and trained for my dream job which I am proud to say I have attained."

Sanika Kotastane (Batch: 2012 – 15)

Management Trainee, Orchid Hotel, Mumbai



"Being from the smaller area from Nagpur District, Maharashtra I have not been exposed to the outside world, but today I have travelled all around world. I thank to my faculty members for through out support during my all 3 years of Bachelors."

Nova Nimje (Batch: 2011 – 14)

Air Hostess, Air India, Chennai

1. STATE OF THE ART INFRASTRUCTURE

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

2. FACULTY WITH RICH INDUSTRY EXPERIENCE

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

3. CO-CURRICULAR ACTIVITIES

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

4. EXTRA CURRICULAR ACTIVITIES

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

5. INTERNSHIP AND PLACEMENT

- 100% Assistance for internship and final placement
- Internships in hotels in Singapore, Germany, France
- Internships in star rated hotels in India
- Final placements in star rated organizations in India and abroad.

6. EARN AND LEARN OPTIONS DURING THE PROGRAM.



महाराष्ट्र टाइम्स

सूर्यदत्त इन्स्टिट्यूटच्या विद्यार्थ्यांचे यश

म. टा. प्रतिनिधी, पुणे

सावित्रीबाई फुले पुणे विद्यापीठाने घेतलेल्या बीएससी हॉस्पिटॅलिटी अभ्यासक्रमाच्या परीक्षेत सूर्यदत्त कॉलेज ऑफ हॉस्पिटॅलिटी मॅनेजमेंट, ट्रॅव्हल अँड टुरिझमच्या विद्यार्थ्यांनी लक्षणीय यश मिळवले आहे. या परीक्षेत वसुधा तुलसी (८२ टक्के), नेहा काळे (७२ टक्के) व स्वानंद पंत (७० टक्के) यांनी विद्यापीठाच्या चांदीत स्थान मिळवले. या यशस्वी विद्यार्थ्यांच्या प्राचार्य डॉ. शेफाली जोशी व संस्थापक डॉ. संजय चोर्डिया यांनी विद्यार्थ्यांचे अभिनंदन केले.

NEWS DIGEST

Students bag internships

As many as 41 students from the hotel management institute at the Suryadatta Group of Institutions have bagged an opportunity to intern at international hotels in New Zealand, Singapore, Mauritius, Seychelles and Dubai, among others as well as five and seven star hotels in India.

Sakal Times

MONDAY MARCH 9, 2015

Cultural activities mark annual gathering

Pune: The Suryadatta Hotel Management students organized Annual Gathering 2015. A Colourful Beginning of a Cultural Awakening, recently. The event was organized on the occasion of Suryadatta Group of Institutions Foundation Day at Suryadatta Bavdhan campus, Pune. The event was inaugurated by Director and Founder Chairman Dr SB Chordia. The two-day event comprised cultural events that included dances (solo and group) theme, traditional, folk, Bollywood and contemporary dances, singing (Indian Carnatic Vocal, Indian Classical and Western) and instrumental numbers.

Cityplus

PUNE - KOTHRUD/BAVDHAN

Awarded for excellence



Cityplus

BAVDHAN

FRENCH FOOD FESTIVAL IN



महाराष्ट्र टाइम्स



More than 400 enthusiastic food lovers enjoyed the Arabian food festival

Hospitality students throw an Arabian Food Festival
The students of Suryadatta College of Hospitality Management, Travel & Tourism recently participated in the Arabian Food Festival organized on the college campus. General manager of Bank of Maharashtra, Ashok Magnum, inaugurated the festival. The festival was based on theme stories of magic lamp of Aladdin, Ali Baba and 40 thieves, and adventures of Sindbad, sea-stay ups of lamp, India and cuisine. The food menu offered various chicken, chicken shawarma, shawarma, vegetable shawarma, tandoori, hummus, Bhajiyas and various other non-vegetarian dishes. More than 400 enthusiastic food-lovers enjoyed the Arabian food festival organized by the students. Students also participated in various cultural programmes based on Arabian traditions.



पुणेचे सूर्यदत्त कॉलेज ऑफ हॉस्पिटॅलिटी मॅनेजमेंट, ट्रॅव्हल अँड टुरिझमच्या विद्यार्थ्यांनी या उत्सवात भाग घेतला आहे.



दिल्ली के 'ह्यूमन रिसोर्स' द्वारा 'सूर्यदत्त' को पुरस्कृत किया गया

पुणे, १२ मार्च (एन.टी.) : सूर्यदत्त कॉलेज ऑफ हॉस्पिटॅलिटी मॅनेजमेंट, ट्रॅव्हल अँड टुरिझम, पुणे या संस्थेच्या विद्यार्थ्यांनी दिल्लीतील 'ह्यूमन रिसोर्स' या संस्थेच्या २०१९ च्या हॉटेल मॅनेजमेंट संशोधन सर्वेक्षणात भाग घेतला आहे. या सर्वेक्षणात सहभाग घेणाऱ्या ४१ विद्यार्थ्यांमध्ये ५२ टक्के, ७२ टक्के व ७० टक्के यांनी विद्यापीठाच्या चांदीत स्थान मिळवले आहे. या यशस्वी विद्यार्थ्यांच्या प्राचार्य डॉ. शेफाली जोशी व संस्थापक डॉ. संजय चोर्डिया यांनी विद्यार्थ्यांचे अभिनंदन केले.



'सूर्यदत्त'मध्ये थीम डिनर उत्साहात

पुणे, १२ मार्च (एन.टी.) : सूर्यदत्त कॉलेज ऑफ हॉस्पिटॅलिटी मॅनेजमेंट, ट्रॅव्हल अँड टुरिझम, पुणे या संस्थेच्या विद्यार्थ्यांनी 'सूर्यदत्त'मध्ये थीम डिनर उत्साहात भाग घेतला आहे. या उत्सवात सहभाग घेणाऱ्या ४१ विद्यार्थ्यांमध्ये ५२ टक्के, ७२ टक्के व ७० टक्के यांनी विद्यापीठाच्या चांदीत स्थान मिळवले आहे. या यशस्वी विद्यार्थ्यांच्या प्राचार्य डॉ. शेफाली जोशी व संस्थापक डॉ. संजय चोर्डिया यांनी विद्यार्थ्यांचे अभिनंदन केले.

सकाळ

हॉस्पिटॅलिटी परीक्षेत 'सूर्यदत्त'चे यश

पुणे, ता. २३ : सावित्रीबाई फुले पुणे विद्यापीठाने घेतलेल्या बीएससी हॉस्पिटॅलिटी परीक्षेत सूर्यदत्त कॉलेज ऑफ हॉस्पिटॅलिटी मॅनेजमेंट, ट्रॅव्हल अँड टुरिझमच्या विद्यार्थ्यांनी यश मिळविले आहे. या परीक्षेत महाविद्यालयाचे तीन विद्यार्थी चमकले. वसुधा तुलसी (८२.०० टक्के), नेहा काळे (७२.०० टक्के) आणि स्वानंद पंत (७०.०० टक्के) यांनी यश संपादित केले आहे. प्राचार्य डॉ. शेफाली जोशी यांच्यासह सर्व शिक्षक व कर्मचाऱ्यांनी या विद्यार्थ्यांचे अभिनंदन केले.

The Indian EXPRESS

A HOSPITABLE TIE-UP



SURYADATTA COLLEGE of Hospitality Management, Travel & Tourism (SCHMTT) has tied up with the American Hotel and Lodging Educational Institute (AHLEI) to offer international certificate courses. The courses are offered in four core areas - food and beverage service, food production, housekeeping and front office. The duration of the programme is six months. The admission process will be on throughout the year and aspirants don't need to write an entrance exam. The course material is designed with direct inputs from leading hotel brands around the world.



Glimpses of Round the Year Value Addition Programs

Foundation Day Celebration



Eligibility & Admissions Procedure

Eligibility:

Savitribai Phule Pune University Affiliated:

B.Sc.- Hospitality Studies (Hotel Management)

Minimum 50% (45% for Reserved Category) in Std. XII Examination (H.S.C. / 10+2 from any stream / MCVC)

Admission Procedure

How to obtain the Admission Kit (Prospectus, Admission Form & Corporate Film DVD):

By Post / Courier : By Sending DD of Rs. 1000/- drawn in favor of "Suryadatta Education Foundation" payable at Pune to. Suryadatta Group of Institutes, (SCHMTT), S. No. 342, Bavdhan (Bk), Pune - 411 021, Maharashtra, INDIA (Please write your name and Address behind the DD.)

Online: Transfer Rs.1000/- to our IDBI Bank, Sadashiv Peth Branch, Account Name: Suryadatta Education Foundation, Account Number:- 490104000011200, IFSC code:- IBKL0000490, Admission form can be filled online (Apply Online) downloaded from our website www.schmtt.org Duly filled in admission form should be sent along with relevant documents (Xth, XIIth Mark sheets and Passing Certificate, if available & two passport size photograph) and deposit slip / UTR/ NEFT Number.

In Person: By Cash / Card / DD of Rs. 1000/- to our Pune Office.

Registration Process / Admission:

Admissions are strictly based on Merit, Personal Interviews and first come first serve basis, subject to Seat availability. Admission Letter will be issued to the students based on overall Academic Performance & Interview Performance.

Selected Students should register their seat by paying the registration charges by Card / DD / Online Bank Transfer / Cash.





COURSES OFFERED BY SURYADATTA GROUP OF INSTITUTES

Trusted Name for Holistic Development and Quality Education @ Affordable Fees with round the year value addition through series of activities and modules to become successful entrepreneur and professional.

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Hotel Management www.schmtt.org  Savitribai Phule Pune University Affiliated <ul style="list-style-type: none"> • B.Sc.-HS YCMOU Affiliated <ul style="list-style-type: none"> • B.Sc.HTS • B.Sc.HSCS SCHMTT M. 8956932408 / 8956932408	Management www.simmc.org  Savitribai Phule Pune University Affiliated & AICTE approved MBA (Major & Minor Specialization) SIMMC M. 9112297604 / 8956932402	Management www.simmc.org  AICTE approved with Dual Specialization PGDM Both Major for Assured Success in Corporate World & Creating New Ventures SIMMC M. 9112297604 / 8956932418	Multimedia Graphics & Animation www.suryadatta.org  S. P. Pune University Affiliated B.Sc. Animation @ SCMIRT YCMOU Affiliated B.Sc. MGA @ SIVAS SCMIRT & SIVAS M. 8956932405 / 8956932415
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