

# **MANDATORY DISCLOSURE**

**For the year 2017-2018**

**I) Name Of The Institution :**

**Bharati Vidyapeeth Deemed University  
Institute of Hotel Management and Catering Technology.  
Pune – Satara Road, Katraj – Dhankawadi,  
Pune – 411 043.**

**Tel: 020 – 24372761 / 24372788.**

**Fax: 020 – 24372761**

**E – Mail: [bvhmpune@vsnl.com](mailto:bvhmpune@vsnl.com) ; [bvhmpune@gmail.com](mailto:bvhmpune@gmail.com)**

**II) Name And Address Of The Director :**

**Prof. Dr. Lalita S. Chirmulay**

**Bharati Vidyapeeth University Institute of Hotel Management and Catering Technology. Pune – Satara  
Road, Katraj – Dhankawadi, Pune – 411 043.**

**Tel : 020 – 24372761 / 24372788.**

**Fax : 020 – 24372761**

**E– mail : [lalitachirmulay@yahoo.com](mailto:lalitachirmulay@yahoo.com)**

**III) Name Of The Affiliating University :**

**The Institute is a Constituent unit of Bharati Vidyapeeth Deemed University**

**IV) Governance:****• Members of the Board and their brief background :**

Sr. No	Name of the Members	Designation	Remarks
01.	Dr.S.S.Kadam	Chairman	Vice Chancellor, BVDU, Ex-member of UGC Member of the Indian Institute of Science, Member of various Boards of Pharmacy, Member of the Management Council of the University of Pune, an Educationist who has been actively involved for the last 30 years.
02.	Dr.K.D.Jadhav	Member	Joint Secretary – Higher Education, BVU, Principal – Y.M.College of Arts, Science & Commerce, Member of Board of Studies, Senate, Academic Council of the University of Pune, has been actively involved in teaching for last 25 years.
03.	Dr.A.R.Bhalerao	Member	Principal – College of Engineering.
04.	Dr.A.B.Jadhav	Member	Principal – Homoeopathic Medical College, have been there since 1990.
05.	Mr.V.Kharche	Member	Principal – J.N.I.O.T, working in the Institute since 1989
06.	Mr.Ajit Dharmadhikari	Member	Hotel Consultant for Bramha Group, Has been in the Hotel Industry for the last 30 years.
07.	Mr.Virendra Gaur	Member	Proprietor – Raj Restaurant. Has been in the Hotel Industry for the last 28 years.
08.	Ms.Kavita Amarnani	Member	Proprietor- Kwizine-Corporate Catering. Has been Working in the hotel industry for the last 28 years.
09.	Mr.Darius Buhariwala	Member	Resident Manager – The Sagar Plaza. Has been in the hotel industry for the last 24 years.
10.	Mrs.L.S. Chirmulay	Member / Secretary	Principal, has a wide experience in the hotel industry as well as in teaching for the last 30 years. Been a Chairman of Board of Studies-HM & Academic council for BVDU and actively involved with the periodic revision of the syllabi of the courses offered

**• Members of the Academic Advisory Board :**

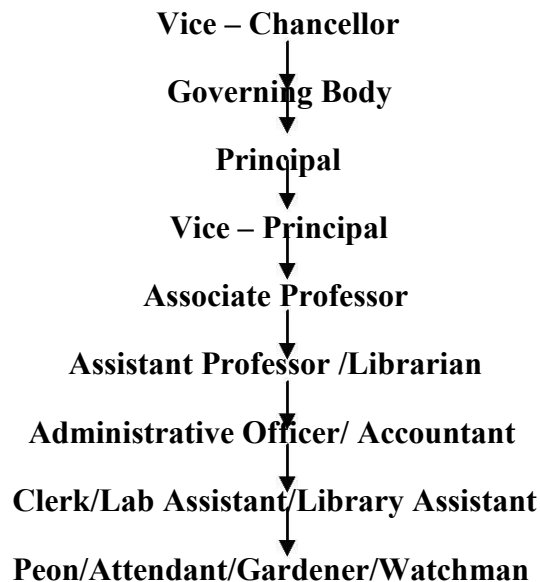
Sr. No	Name of the Members	Designation	Remarks
01.	Dr. S. S. Kadam	Chairman	Vice Chancellor, BVDU, Ex-member of UGC Member of the Indian Institute of Science, Member of various Boards of Pharmacy, Member of the Management Council of the University of Pune, an Educationist who has been actively involved for the last 30 years.
02.	Dr. K. D. Jadhav	Member	Joint Secretary – Higher Education, BVU, Principal – Y.M.College of Arts, Science & Commerce, Member of Board of Studies, Senate, Academic Council of the University of Pune, has been actively involved in teaching for last 25 years.
03.	Dr. A. R. Bhalerao	Member	Principal – College of Engineering.
04.	Dr. A. B. Jadhav	Member	Principal – Homoeopathic Medical College, have been there since 1990.
05.	Mr. V. Kharche	Member	Principal – J.N.I.O.T, working in the Institute since 1989
06.	Mr. Ajit Dharmadhikari	Member	Hotel Consultant for Bramha Group, Has been in the Hotel Industry for the last 30 years.
07.	Mr.Virendra Gaur	Member	Proprietor – Raj Restaurant. Has been in the Hotel Industry for the last 28 years.
08.	Ms. Kavita Amarnani	Member	Proprietor- Kwizine-Corporate Catering. Has been Working in the hotel industry for the last 28 years.
09.	Mr. Darius Buhariwala	Member	Resident Manager – The Sagar Plaza. Has been in the hotel industry for the last 24 years.
10.	Dr. .L.S. Chirmulay	Member / Secretary	Principal, has a wide experience in the hotel industry as well as in teaching for the last 30 years. Been a Chairman of Board of Studies-HM & Academic council for BVDU and actively involved with the periodic revision of the syllabi of the courses offered

- **Frequency of the Board Meetings and Academic Advisory Board : Twice a Year**

- **Organizational chart and Processes :**

**Chancellor**





- **Nature and Extent of involvement of faculty and students in academic affairs / improvements**

#### **FACULTY:**

1. Implementation of Choice Based Credit System (CBCS) for both the programmes offered, BHMCT & B.Sc (H&HA)
2. Industry- Institute interaction and arranging guest lectures and seminars to make students aware of trends, practices in the industry and qualities and attributes required to succeed.
3. Obtaining feedback from the industry on student performance and scope for improvement.
4. Obtaining feedback from the industry on emerging trends, practices and technologies that the student needs to be aware of and conversant with.
5. Incorporating industry feedback in the creation of new syllabi for BHMCT and BSc (H & HA) courses of BVDU keeping in mind new trends.
6. Planning and conceptualizing co-curricular activities like food festivals and special events.
7. Conducting co-curricular competitions to increase student participation and confidence.
8. Providing personal counseling and career guidance to students.
9. A fortnightly general staff meeting to discuss future activities and events to be implemented and action to be taken to deal with problems and issues.
10. Interaction with other stake holders such as parents, peers and society towards development of students.

#### **STUDENTS:**

1. Active participation in the student council activities and execution of events and competitions.
2. Publication of an institute newsletter.
3. Active participation in the execution of sports and extracurricular activities.
4. Purchase of the raw material required by various Training Kitchens as Purchase Managers.
5. Overseeing staff meal service in the Training Restaurant as Restaurant Managers.
6. Ensuring quick and efficient service of student meals in the Dining Hall as Dining Hall Managers.
7. Participating in various Out Door Catering functions that the institute undertakes in the industry as well as University events.

#### **Mechanism / Norms and procedures for democratic / good governance:**

- 1) A fortnightly general staff meeting to discuss future activities and events to be implemented and action

taken to deal with problems and issues. The decisions are arrived through a consensus.

- 2) Departmental meetings to discuss functioning, academic matters, purchase of equipments, staff development, students attendance etc. are conducted periodically.
- 3) Various committees have been formed to involve more staff in good governance. The staff are the members of the following committees:

a) Library Committee	b) Sports and Arts Committee	c) Discipline Committee
d) Student's Council	e) Women's Council	f) Anti Ragging Committee
g) Grievance Redressal Committee	h) Newsletter Committee	i) National Service Scheme

The periodic meetings of the above committees help in good governance. Student feedback on Institutional Governance / Faculty Performance:

- a) Written questionnaire consisting of multiple choice answers is given to the senior students to obtain their feedback.
- b) Student's Council consists of student's representatives who are elected by the class who in turn appoint the President of the student's council. The students discuss the grievances put forward by their classmates. Solutions to the problems are sought with the help of the class counselors.

**Grievance redressal mechanism for faculty, staff and students:**

- a) A suggestion box has been placed for faculty, staff and students.
- b) The Principal of the Institute is available for the faculty, staff and students to redress their grievances.
- c) The women's council is available for redressal of any kind of sexual harassment to the faculty, staff and students.

The Registrar, BVDU is available if the matter cannot be solved satisfactorily by the Principal. The Vice Chancellor is available if the matter cannot be solved satisfactorily by the Registrar. The Chancellor is available if the matter cannot be solved satisfactorily by the Vice-Chancellor.

**V) PROGRAMMES :**

- Name of the Programmes approved by the AICTE :  
**Bachelor's programme in Hotel Management and Catering Technology.**

- a) Number of Seats : 60
- b) Duration : 04 Years
- c) Cut off mark/rank for admission during the last three years :

Sr. No.	Year of Admission	Cut off Marks
1	2015-2016	45%
2	2014-2015	45%
3	2013-2014	45%
Fees		
Annual College fees	Tuition Fees	Total
General Fees	66,000	66,000
NRI/ Foreign/PIO	USD 5,000	USD 5,000

## **PLACEMENT FACILITIES:**

The Institute takes initiative and gives help and guidance to the students to get them good placements in a large number of hotels and catering establishments. Over the years, our students have the necessary skills, knowledge and attitude that is required in the Hospitality Industry.

The students are working in the following hotels:

The Oberoi - Mumbai, the Taj Mahal – Mumbai, Hyatt Regency – Mumbai. The Leela – Mumbai Grand Hyatt – Mumbai, Le Royal Meridien – Mumbai, Guest Line – Mumbai, ITC Grand Maratha Sheraton – Mumbai, JW Marriotts – Mumbai, Renaissance Mumbai Hotel And Convention Centre.

The Orchid – Mumbai, Park Hyatt- Goa, The Taj Blue Diamond – Pune, Le Meridien – Pune, The Sun-N-Sand Pune, and many other hotels, Catering establishments and Cruise Liners.

The students have also pursued further studies in United Kingdom, Switzerland, France, Australia, New Zealand and USA and are doing extremely well in the field of Hospitality.

Campus placement in last three years with minimum salary, maximum salary and average salary are as follows:

<b>Sr. No</b>	<b>Year</b>	<b>No of Students Placed</b>	<b>Minimum Salary</b>	<b>Maximum Salary</b>	<b>Average Salary</b>
01	2016	15	10,500	26,000	15,800
02	2015	29	10,000	18,500	12,600
03	2014	27	9,500	14,500	11,280

\*Students have proceeded to USA/UK/Germany under the internship programme / work experience programme – their stipend not considered.

VI) THERE IS NO FOREIGN COLLABORATION AS FAR AS THE COURSE IS CONCERNED.

## FACULTY

Branch wise list faculty members:

• Permanent Faculty • Visiting Faculty • Adjunct Faculty • Guest Faculty

Number of faculty employed and left during the last three years

Sr. No	Name	Qualification	Designation	Type	Date of Joining
01	Dr. L. S. Chirmulay	Ph.D., DHMCT, BTS, M.A.(Tourism) M. Phil	Principal (December 2016)	Full Time	07/01/2003
02	Ms. S. A. Sangle	DHMCT, BA, PDDT, DBM, MMS	Associate Professor	Full Time	08/01/1998
03	Dr. J. Peshave	Ph.D., M.Com, MSc(HTM) DHMCT	Associate Professor	Full Time	11/01/2000
04	Mrs. A. S. Hodlur	DHMCT, BA, MSc(HTM)	Associate Professor	Full Time	07/01/2003
05	Mr. A. Shinde	DHMCT	Associate Professor	Full Time	09/03/2003
06	Mr. R. Londhe	DHMCT, DBM	Associate Professor	Full Time	22/05/2003
07	Dr. Sagar H. Mohite	Ph.D., MHM, BHMCT	Associate Professor	Full Time	01/12/2015
08	Ms A Kolapkar	DHMCT, MSc(HTM)	Assistant Professor	Full Time	18/02/2008
08	Mr Swapnil Pawar	DHMCT, PG (F&B)	Assistant Professor	Full Time	01/07/2016
09	Mrs. Madhuri Patil	B.Tech(HMCT)	Assistant Professor	Full Time	01/07/2016
10	Ms. Archana Janjal	M.Tech(HM),B.Tech(HMCT)	Assistant Professor	Full Time	20/07/2016
11	Ms. Ketki Kanitkar	BHMCT, M.Sc(HM)	Assistant Professor	Full Time	20/07/2016
12	Ms. Shailaja Suryanarayan	B.Sc.(H&HM),B.Com	Assistant Professor	Full Time	12/12/16
13	Ms.Jyoti Raju	MMS, PGDBM, B.Sc.HTM, B.Sc(H&HA), DHMCT	Assistant Professor	Full Time	12/12/16
14	Ms. Prajakta Parasnis	MSc. HMCT, BSc in Hotel Management, DHMCT , BA English	Assistant Professor	Full Time	24/07/17
15	Ms. Sharvari Amit Gokhale	BSc in Hotel Management, Catering Technology and Applied Nutrition Maitrise de Hotellerie	Assistant Professor	Part Time	24/07/17
16	Mrs. Ashima Deshpande	MBA Marketing, BHMTT	Assistant Professor	Part Time	05/07/2017
17	Ms M Inamdar	DHMCT	Assistant Professor	Part Time	08/11/2005
18	Mr. D. Kholam	M.Com.	Lecturer in Accounts	Visiting	10/10/1997
19	Mrs Devyani Abhyankar	MA (French)	Communication Skills	Visiting	01/07/2009
20	Mr D.B.Dhone	M.E	Engineering	Visiting	01/09/2017
21	Mr. Suryavanshi	B.A. LLB.	Lecturer in Law	Visiting	05/07/2017
22	Ms.Vrushali Kadam	MSc. (Nutrition)	Catering Science	Visiting	01/07/2014

**VIII. FEE**

S.No.	Category	CET quota	
		Fixed by the University	Being charged by the Institution
1.	Admission Fee	-	-
2.	Tuition Fee	<b>66,000</b>	<b>66,000</b>
3.	University fee (Examination fee, Registration fee etc.)	-	-
4.	Hostel fee (Rent etc.)	-	-
5.	Laboratory fee	-	-
6.	Library fee	-	-
7.	Other fee	-	-
8.	Development fee	-	-
9.	Refundable Deposit	-	-
		<b>66,000</b>	<b>66,000</b>

Limited seats for boys and girls is available in the hostel in the educational complex. The hostel fees are as follows :

Sr. No.	Particulars	Amount
01	Hostel Charges	87,500/-
02	Mess Charges	
03	Refundable Deposit	
04	Admission Fees	

**THE POLICY OF REFUND OF THE FEE, IN CASE OF WITHDRAWAL, IS AS FOLLOWS:**

The Candidates cancelling their confirmed admission will be entitled to receive the refund of fees according to the following rules:

1. In the event of student withdrawing before the starting of the particular course, the entire fee collected from the student, after a deduction of the processing fee of Rs.1000/-(one thousand) shall be refunded.
2. If a student submits his/her application for cancellation of admission in a prescribed form duly completed within 15 calendar days from the date of admission to that particular course, ten percent of the total amount of tuition fee prescribed for the course will be deducted from the amount of tuition fees paid by him/her as administrative and other charges.
3. If a student submits his/her application for cancellation of a of admission in a prescribed form duly completed within 30 calendar days from the date of admission to that particular course, Twenty- five percent of the total amount of tuition fee prescribed for the course will be deducted from the amount of tuition fees paid by him/her as administrative and other charges.
4. The tuition fee will not be refunded either in part or in full, if the student submits his/her application for cancellation of his/her admission after 30 calendar days from the date of admission to that course.
5. If any student admitted to any of the course leaves the course anytime after 90 calendar days after his/her admission to that particular academic year, he/she will be required to pay full amount of tuition fees for the remaining entire duration of the course (4-YearsBHMCT)

## IX. Admission to four years degree programme in HOTEL MANAGEMENT & CATERING TECHNOLOGY [BHMCT]

**Sanctioned seats – 60** Year of Approval – Since 1997

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

Sr. No	Total	Year	Open	SC	ST	VJNT	OBC	SBC
1	58	2015-16	37	03	00	03	15	00
2	43	2014-15	25	06	00	02	00	00
3	32	2013-14	29	00	00	00	03	00

Number of applications received during last two years for admission under Management Quota and number admitted – Nil

**During the last two years no applications were received under the management quota**

### X. Admission Procedure

The entrance test for admissions to BHMCT programme is conducted by Bharati Vidyapeeth University through a Common Entrance Test. [www.bharatividyaapeeth.edu](http://www.bharatividyaapeeth.edu)

***BHARATI VIDYAPEETH UNIVERSITY CONDUCTS THE ENTRANCE TEST***

**Calendar for admission: for academic year 2017-2018**

**Last date for submission of application: 06/06/2017- up to 5.00 pm**

**Date and time of entrance test: 13/06/2017 from 1000 to 1200 hrs**

**Declaration of Result (BHMCT) 23/06/2016- 5.00 pm**

**Counseling and spot Admissions: 30/06/2016 – 9.00 am. onwards for all students**

**Commencement of Classes: 3<sup>rd</sup> July 2017 9:00 am**

### XI CRITERIA AND WEIGHTAGES FOR ADMISSION

#### Eligibility:

To be eligible for admissions to First year Degree in Hotel Management and catering technology(BHMCT) the candidate should have passed HSC examination of State Board of Secondary and Higher Education or its equivalent examination with compulsory English and secured minimum 45% marks.(aggregate) at the HSC(std XII) examination (40% in case of SC/ST)

The pattern for the written examination is: . . . . .

Sr. No.	Subject	No of Questions	Duration
1	Reasoning and Logical Deduction	20	2 hours
2	Numerical Ability and Scientific Aptitude	20	
3	Service and Hospitality Aptitude	20	
4	General Knowledge	20	
5	English Language	20	

Sr. No.	Course(s)	Number of titles of the books	Number of volumes	National Journals	International Journals
1	Hotel Management	4,413	6,753	09	Nil

The Institute has subscribed to EBSCO for online journals. Presently there are national / international 1981 e-journals available.

INTERNET BROADBAND FACILITY IS AVAILABLE FOR STUDENTS IN THE LIBRARY

#### List of Major Equipment/Facilities

Name of the laboratory/workshop	Total Area of lab/ workshop	Major equipment
Basic Training Kitchen	139.45	Kitchen Equipment.
Quantity Training Kitchen	139.45	Kitchen Equipment.
Advanced Training Kitchen	139.45	Kitchen Equipment.
Advanced Training Kitchen II	139.45	Kitchen Equipment.
Bakery	58.40	Oven.
House Keeping Department	111.75	Washing Machine, Vacuum Cleaners.
Training Restaurant	139.45	Bar Equipment.
Computer Laboratory	60.20	Computers.

- **Games and Sports Facilities:** Regular inter-class tournaments in various sports activities are carried out. In the past our students have been selected to play for the University Basketball Team and Football team.

The students are encouraged to participate in various field events. Bharati Vidyapeeth provides a spacious play-ground for these activities.

- **Extra Curriculum Activities:** The Institute has an excellent track record of its students meritorious achievements in the University examinations. We believe one cannot create them only in the class room. Active participation in the local cultural activities in Pune as well as in the Institute :
- **Food Festival :** A regular event in the Institute
- **Seminar :** Prominent speakers from the Industry share their views, experience and expertise with the students.
- **Chef Competition :** A must for students to show their creativity and skills.
- **Cocktail Competition :** An art to be mastered
- **Cake Decoration competition :** Can be very innovative
- **Flower Arrangement competition:** Students are highly imaginative.
- **Cookery & Bakery Demonstration :** To acquire new concepts
- **ODC's a regular feature for Industry Institute interaction**
- **Pickle Jar a in house newsletter to enhance the writing skills**
- **Chef Club: What's cooking?**
- **Field Visits :** To know the new procedures and processes followed in the industry
- **Parties and Get-to-gathers :** to know each other better

**Number of Classrooms and size of each**

Particulars	Number of rooms		Carpet area of each room (Sq.m)	
	Requirement as per norms	Available in the institution	Requirement as per norms	Available in the Institution
Class Rooms	03	03	66 x 3	69 x 3
Tutorial Hall	03	03	36 x 3	54 x 3
Computer Centre	01	01	75 x 1	60 x 1
Library	01	01	150 x 1	191 x 1
Laboratories & workshops	10	10	1425	1259
<b>Total</b>		<b>19</b>	<b>2040</b>	<b>2293</b>

– Curricula and syllabi for each of the programme as approved by the University.

**Sub: Dates of commencement and conclusion of the first and the second term for the academic year**

First Term		Second Term	
Commencement	Conclusion	Commencement	Conclusion
01/06/2016	31/10/2016	01/12/2017	31/04/2017

## Teaching Load of each Faculty

SR. NO.	NAME OF THE FACULTY	DESIGNATION	TEACHING LOAD
1	PROF.DR. LALITA CHIRMULAY	PRINCIPAL	3 Hours
2	PROF. SUNITA SANGLE	ASSOCIATE PROFESSOR	14 Hours and Training and Placement
3	PROF. DR. JYOTI PESHAVE	ASSOCIATE PROFESSOR	20 Hours
4	PROF. AWANTI HODLUR	ASSOCIATE PROFESSOR	20 Hours
5	PROF. ANIL SHINDE	ASSOCIATE PROFESSOR	20 Hours
6	PROF. RUPESH LONDHE	ASSOCIATE PROFESSOR	21 Hours
7	PROF. DR.SAGAR MOHITE	ASSOCIATE PROFESSOR	21 Hours
8	PROF. AMITA KOLAPKAR	ASSISTANT PROFESSOR	18 Hours
9	PROF. MADHURI PATIL	ASSISTANT PROFESSOR	19 Hours
10	PROF. SWAPNIL PAWAR	ASSISTANT PROFESSOR	21 Hours
11	PROF. ARCHANA JANJAL	ASSISTANT PROFESSOR	20 Hours
12	PROF. KETKI KANITKAR	ASSISTANT PROFESSOR	20 Hours
13	PROF. JYOTI RAJU	ASSISTANT PROFESSOR	20 Hours
14	PROF. SHAILAJA SURYANARAYANAN	ASSISTANT PROFESSOR	19 Hours
15	PROF. PRAJAKTA PARASNIS	ASSISTANT PROFESSOR	21 Hours

The Internal Continuous Evaluation System consists of 10 marks for tutorial work or term papers and 10 marks for seminars/performance of practical's and continuous assessment comprising of attendance, journal work, grooming etc.

## FACULTY PROFILE



1. Name : Dr. Lalita Chirmulay
2. Date of Birth : 13/10/1966
3. Educational Qualification :

Name of Examination	Institute /	Board / University	Year of Passing
Ph.D.	BVDU - IMED	Bharati Vidyapeeth University	June 2017
M.Phil ( Management )	BVDU - IMED	Bharati Vidyapeeth University	June 07
Masters in Tourism Management	IGNOU	Indira Gandhi National Open University	June 05
Bachelors in Tourism Studies	IGNOU	Indira Gandhi National Open University	June 01
Diploma in Hotel Management & Catering Technology	Maharashtra State Institute of Hotel Management & Catering Technology	Maharashtra State Board of Technical Education	June 87

Work Experience :		
Name of the Organization	Designation	Duration
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Principal /Professor	2016 - Till Date
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Vice Principal	2003-2016
AISSMS College of Hotel Management & Catering Technology, Pune	In-charge Principal	1998-2002
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Lecturer	1992-1998
Blue Diamond , Pune	Senior Housekeeper	1987- 1992

- Areas of specialization : Hotel House Keeping , Tourism Management , Business Admin
- Subjects Teaching : Accommodation Operations , Accommodation Management , Tourism Management
- Research Guidance : Guided students at under graduate level in various topics related to hotel operations & management.
- Numbers of papers published in: - **02**
- Projects carried out : Various projects carried out at graduate and post graduate level in topics related to Hotel Operations & Tourism .
- Masters Degree : Agro rural tourism in Maharashtra – Neral , Matheran.
- Bachelors Degree : Environmental practices carried out in an Ecotel Hotel – Hotel Orchid , Mumbai
- Marketing strategies adopted by a 4 star hotel , Hote Kohinoor Executive ,Pune .
- As member of the subcommittee appointed for framing of BHMTT Syllabus under University of Pune.

## FACULTY PROFILE



1. Name : Ms Sunita Sangle

2. Date of Birth : 18/02/1970

3. Educational Qualification

Name of Examination	Institute /	Board / University	Year of Passing
Masters in Management Sciences	Naralkar Institute of Business Management, Pune	University of Pune	June 2000
Diploma in Business Management	Symbiosis Institute of Business Management, Pune	University of Pune	June 98
B.A		University of Pune	June 96
Post Diploma in Teachers Training	Institute of Hotel Management & Catering Technology & Applied Nutrition , Mumbai	Maharashtra State Board of Technical Education	June 93
Diploma in Hotel Management & Catering Technology	Maharashtra State Institute of Hotel Management & Catering Technology	Maharashtra State Board of Technical Education	June 91

Work Experience :		
Name of the Organization	Designation	Duration
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Associate Professor	July 03 - Till Date
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Assistant Professor	August 94 – June 03
Rizvi College of Hotel Management & Catering Technology, Mumbai	Assistant Lecturer	July 93 – July 94
Hotel Executive Ashoka	House Keeping Supervisor	March 1993 – June 1993

Other Experience: Co-coordinating Industrial / Vocational training as well as placements with various 5 star hotels across the country. Industry – Institute partnership through

- on the job training for faculty
- on the job training for students
- executives Organizing orientation visits
- Organizing guest lectures
- Organizing demonstrations
- Support for organizing food festivals , competitions , and other related activities of the institute.
- Research Assistance to passing out students for higher education abroad.

- Areas of specialization : Food Production – Quantity and Bakery , Marketing Mgmt & Training & Placement
- Subjects Teaching : Food Production – Quantity and Bakery, Marketing Management & Advertising and Public Relations.
- Research guidance : Guided 20 students from 2001 – 2005 for their research projects in various operational and management areas of the hospitality industry.
- Numbers of papers published: Post Diploma: Ten day training package for room attendants.
- Diploma in Business Management : Food & Beverage cost control in a 5 star hotel
- Projects Carried Out: Training session in advanced Indian and International cuisine for a week for Maheshwari – A women development programme at Lahoti Hostel, Pune.

## FACULTY PROFILE

- 1.Name : Dr. Jyoti Peshave  
 2.Date of Birth : 23/08/1976  
 3.Educational Qualification :



Name of Examination	Institute	Board / University	Year of Passing
Ph. D.	BVDU - IMED	Bharati Vidyapeeth University	May 2017
M Sc HTM		YCMOU	June 2011
Masters in Commerce	External	University of Pune	June 2003
Bachelors in Commerce	External	University of Pune	June 2000
Diploma in Hotel Management & Catering Technology	Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	MSBTE	June 1996
<b>Work Experience :</b>			
Name of the Organization	Designation	Duration	
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Associate Professor	December 2006 - Till Date	
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Assistant Professor	September 1998- December 2006	
Hotel Blue Diamond ,Pune	Senior Banquet Sales Asst	September 1997- August 1998	
Maurya Sheraton Hotels & Towers ,New Delhi	F& B Co-ordinator	June 1996 –August 1997	

Other Experience : Industry – Institute partnership through

- mutual sharing of knowledge and experience – faculty and hotel executives
- Organizing orientation visits
- Organizing guest lectures
- Organizing demonstrations
- Support for organizing food festivals, competitions, and other related activities of the institute.
- Research guidance
- Assistance to passing out students for higher education abroad
- Areas of specialization: Food Production, Development of Generic skills
- Subjects Teaching: Specialized Indian Food Production, Development of Generic Skills
- Research Guidance: : Guided students from 2002 onwards in project reports in various operational and management areas of the hospitality industry.
- Numbers of papers published : - 03
- Projects Carried Out : Training session in advanced Indian and International cuisine for a week for Maheshwari – A women development programme at Lahoti Hostel ,Pune.
- Conducted training programme for MTDC staff in Housekeeping and Food and Beverage Service areas at Mahabaleshwar.
- Developed Question Bank for FYDHMCT- Food production subject under MSBTE program.

## FACULTY PROFILE



1. Name : Mr Anil Shinde

2. Date of Birth : 31/05/1970

3. Educational Qualification :

Name of Examination	Institute /	Board / University	Year of Passing
B Sc HTM	Arihant I.H.M	YCMOU	June 2010
Diploma in Hotel Management & Catering Technology	Maharashtra State Institute of Hotel Management & Catering Technology, Pune	MSBTE	June 91

4. Work Experience :		
Name of the Organization	Designation	Duration
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology,Pune	Associate Professor	February 2008- Till Date
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology,Pune	Assistant Professor	01 – January 2008
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology,Pune	Lecturer	1999-2001
Norwegian Cruise Line,U.S.A	Chef de partie	1997-1999
Royal Carribean Cruise Line,U.S.A.	Demi Chef de partie	1993 – 1997
The Oberoi ,Mumbai	Trainee Chef de Partie	1991-1993

5. Areas of specialization : Food Production

6. Subjects Teaching : Food Production

7. Research guidance: Guided students in project reports related to kitchen planning, set up and functioning of kitchen.

## FACULTY PROFILE



1. Name : Mrs Awanti Hodlur

2. Date of Birth: 24/04/1973.

Educational Qualification :			
Name of Examination	Institute /	Board / University	Year of Passing
M Sc HTM	M.S.I.H.M.C.T, Pune	YCMOU	June 2009
B Sc HTM	M.S.I.H.M.C.T,Pune	YCMOU	June 2007
Bachelors in Arts	University of Pune	University of Pune	June 2000
Diploma in Hotel Management & Catering Technology	Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology,Pune	Maharashtra State Board of Technical Education	June 97

4. Work Experience :		
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology,Pune	Associate Professor	December 2006 -Till Date
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology,Pune	Assistant Professor	s1999 - Till Date
M.G.V's HMCT	Lecturer	1998-1999

5. Areas of specialization : Quantity Food Production

6. Subjects Teaching : Quantity Food Production

7. Research Guidance : : Guided students from 2002 onwards in project reports in hospitality operations &management.

8. Numbers of papers published

9. Projects Carried Out : Training session in advanced Indian and International cuisine for a week for Maheshwari – women development programme at Lahoti Hostel ,Pune.

Developed Question Bank for FYDHMCT- Food production subject under MSBTE program.

## FACULTY PROFILE



1. Name : Mr Rupesh Londhe

2. Date of Birth : 01/06/1974

3. Educational Qualification :

Name of Examination	Institute /	Board / University	Year of Passing
B Sc HTM	IHM, Pune	YCMOU	June 2010
Diploma in Hotel Management & Catering Technology	Tuli Institute of Hotel Management , Nagpur	Maharashtra State Board of Technical Education	June 1996
Certificate course in Hotel Reception and book keeping	IIHM ,Aurangabad	Maharashtra State Board of Technical Education	June 1992
Diploma in Business Management	IMTR, Aurangabad	Dr Babasaheb Ambedkar Marathwada University	June 1994

4. Work Experience :		
Name of the Organization	Designation	Duration
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Associate Professor	July 2010 – Till Date
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Assistant Professor	June 03 - June 2010
AJMVP'S Institute of Hotel Management & Catering Technology, Pune	Lecturer – Hotel Operations	August 98- May 03
PIEM Hotels Ltd	OJT ( F&B , Accomodations)	July 96 – July 98

5. Areas of specialization : Food & Beverage Service , Food & Beverage Management

6. Subjects Teaching : Food & Beverage Service , Food & Beverage Management

7. Research Guidance: Guided students from 2002 onwards in project reports in hospitality operations & management.

8. Projects Carried Out : - Developed Question Bank for FYDHMCT- Food & Beverage Service subject under MSBTE program. Worked as a Resource person for workshop conducted by MCED for Hospitality.

## FACULTY PROFILE



1. Name : Dr. Sagar Hambirrao Mohite
2. Date of Birth : 24/08/1983
3. Educational Qualification :

Name of Examination	Institute /College	Board / University	Year of Passing
Ph.D.		Rashtrasant Tukadoji Maharaj, Nagpur University, Nagpur	April 2015
M. Tech. in Hospitality Management (MHM)	Shri Balasaheb Tirpude College of Hotel management & Catering Technology, Nagpur	Rashtrasant Tukadoji Maharaj ,Nagpur University, Nagpur	April 2007
B. Tech in Hotel Management & Catering Technology (BHMCT)	Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur	Rashtrasant Tukadoji Maharaj ,Nagpur University, Nagpur	April 2004

4. Work Experience :		
Bharati Vidyapeeth Deemed University – Institute Of Hotel Management & Catering Technology	Associate Professor	4 <sup>th</sup> January 2016– till date
M.C.E. Education Society's M. A. Rangoonwala Institute Of Hotel Management & Research, Camp, Pune	Assistant Professor	1 <sup>st</sup> August 2012 2 <sup>nd</sup> January 2016
Bharati Vidyapeeth Deemed University – Institute Of Hotel Management & Catering Technology	Assistant Professor	13 <sup>th</sup> January 2010– 31 <sup>st</sup> July 2012
Washington Duke Inn & Golf Club-Four Diamond Hotel, Durham, North Carolina, United States Of America	Restaurant Supervisor	18 Aug. 2008 – 14 Aug. 2009
Kohinoor College Of Hotel & Tourism Management Studies, Ratnagiri, Maharashtra, India.	Lecturer	6 Aug. 2007 – 25 June 2008
Institute Of Hotel & Tourism Management (IHTM), Amravati, MH.	Lecturer	Aug. 2006- July 2007
“The Resort”, 5* Dlx. Hotel, Malad, Mumbai, India	Food & Beverage Assistance	1 <sup>st</sup> Dec-2005–5 <sup>th</sup> May-2006

5. **Area of Specialization** : Hotel Operations : Food & Beverage Service

6. **Subjects Teaching** : Hotel Operations : Food & Beverage Service /Operations/Controls, Travel & Tourism

7. **Research Guidance** : Project Guidance: Guided students from 2006 onwards in Research & Project reports in Hospitality Operations & Tourism Management.

8. **Numbers of papers published** : 04 ( National & International Journal with UIF & GIF of 3.85 )

9. **Projects Carried Out:** 01 : Study of Health Tourism in Metropolitan cities of India; An eye on present scenario & future development of the same in potential cities of Maharashtra.

- Developed Question Bank for FYDHMCT- Food & Beverage Service subject under MSBTE program.
- Developed Question Bank for FYDHMCT- Food & Beverage Service , Travel & Tourism and Computer Fundamentals subject under Savitribai Phule Pune University, Pune
- Developed Syllabus for Choice Based Credit System for Ajinkya D.Y. Patil Deemed University, Pune

## FACULTY PROFILE

1. Name : Ms Amita Kolapkar

2. Date of Birth : 29/12/1975

3. Educational Qualification :



Name of Examination	Institute /	Board / University	Year of Passing
M Sc HTM	Arihant IHM, Pune	YCMOU	June 2011
B Sc HTM	Arihant IHM, Pune	YCMOU	June 2009
D.H.M.C.T.	Bharati Vidyapeeth's Institute of Hotel Management & Catering	MSBTE, Mumbai	June 1996

4. Work Experience :		
Name of the Organization	Designation	Duration
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Assistant Professor	February 2008-Till date
Entrepreneurship	Proprietor	December 2000 – January, 2008
Hotel Pride, Pune	Sr. Asst House Keeper	July 1997- November, 2000
Hotel President, Mumbai	Hotel Operational Trainee	June 1996 – June 1997

5. Area of Specialization : Hotel Operations

6. Subjects Teaching : Hotel Operations, Accommodation Operations

7. Research Guidance: Guided students from 2008 onwards in project reports in hospitality operations & management.

8. Projects Carried Out :

## FACULTY PROFILE

1. Name : Ms. Archana Janjal

2. Date of Birth : 07/04/1981

3. Educational Qualification :



Name of Examination	Institute /	Board / University	Year of Passing
Masters in Hospitality Management	LAD College of hotel management and catering Technology, Nagpur	Nagpur University	2004
Bachelors in Hotel Management and Catering Technology	LAD College of hotel management and catering Technology, Nagpur	Nagpur University	2002

4. Work Experience :		
Name of the Organization	Designation	Duration
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Assitant. Professor	2016 - Till Date
Institute for Technology and Management, Kharghar, Navi Mumbai	Senior Lecturer	2010 - 2012
Rizvi college of Hotel Management and catering Technology, Bandra, Mumbai	Lecturer	2004 – 2010

5. Areas of specialization: Food Production

6. Subjects Teaching: Food Production

7. Research Guidance: Nil

8. Numbers of papers published in : - Nil

9. Projects carried out: Various projects carried out at graduate and post graduate level in topics related to Hotel Operations .

- Masters Degree :Hospital Catering in Mumbai, Pune, Nagpur
- Bachelors Degree : HACCP Practices carried out in Hotel Kitchens in Nagpur

## FACULTY PROFILE

1. Name : Ms. Ketki Kanitkar
2. Date of Birth : 10/08/1988
3. Educational Qualification :



Name of Examination	Institute	Board / University	Year of Passing
BHMCT	BVDUIHMCT, Pune	Bharati Vidyapeeth Pune	2010
Masters in Hospitality Management	Manchester Metropolitan, UK	Manchester Metropolitan, Manchester UK	2011

4. Work Experience :		
Name of the Organization	Designation	Duration
Novotel Pune	Asst. Sales Manager	October 2013 – July 2016
Vivanta by Taj Blue Diamond, Pune	Sales Co-coordinator	July 2012 – September 2013
Little Italy Pune	Restaurant Captain	February 2012 – June 2012
Radisson Manchester UK	Restaurant Waitress	June 2011 – Dec 2011

4. Areas of specialization : Rooms Division and Sales
5. Subjects Teaching : Rooms Division Operations
6. Research Guidance :

## FACULTY PROFILE

1. Name: Mr. Swapnil M Pawar

1. Date of Birth : 04/12/1983

2. Educational Qualification:



Name of Examination	Institute /	Board / University	Year of Passing
Post Graduate in Food & Beverage Management	Highgate Academy, East Sussex, UK	London City Council	July 2008
Diploma in Hotel Management & Catering Technology	Dr. D.Y.Patil Institute of Hotel Management & Catering Technology, Pune	Maharashtra State Board of Technical Education	June 2006

4. Work Experience :		
Name of the Organization	Designation	Duration
Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune	Assistant Professor	July 2016- Till Date
Nirvana Hermitage, Anjuna Goa	Operations Manager	June 2015- December 2015
M.A.Rangoonwala Institute of Hotel Management & Research	Assistant Professor	July 2012- May 2015
Hyatt Regency, Pune	Chef De Partie	November 2010 – March 2012
Paramount at Centre Point, London	Chef De Partie	November 2009- September 2010
East Sussex National Golf Club, UK	Demi Chef De Partie	May 2007- October 2009
Grand Hyatt, Mumbai	Commis	June 2006- November 2006

5. Areas of specialization: Food Production

6. Subjects teaching: Food Production, Principles of Management

7. Research Guidance: Guided students at under graduate level in various topics related to hotel operations & management.

## FACULTY PROFILE



1. Name : Mrs Madhuri D. Patil
2. Date of Birth : 22/08/1983
3. Educational Qualification :

Name of Examination	Institute /	Board / University	Year of Passing
Masters in Hotel management and catering technology	Maharashtra State Institute of Hotel Management and catering Technology, Pune	Savitribai Phule Pune University	Pursuing
B Tech In Hotel management and catering technology	LAD College hotel management and catering Technology, Nagpur	Rashtrasant Tukadoji Maharaj Nagpur University	May 2006

4. Work Experience :		
Name of the Organization	Designation	Duration
Bharati Vidyapeeth Institute of Hotel Management & Catering Technology, Pune	Assistant Professor	2016- Till Date
Bharati Vidyapeeth Institute of Hotel Management & Catering Technology, Pune	Visiting Lecturer	2015-2016
CES'S Dr. A. B. Telang, Institute of Hotel Management	Lecturer	2011 - 2014
Johnson and Walsh College of Hotel Management	Lecturer	2009 - 2011

5. Areas of specialization : Hotel House Keeping , Tourism Management
  6. Subjects Teaching : Accommodation Operations , Accommodation Management , Tourism Management
  7. Research Guidance : Nil
  8. Numbers of papers published in : - Nil
  9. Projects carried out: Various projects carried out at graduate and post graduate level in topics related to Hotel Operations & Tourism
- Bachelors Degree : Implementation of Bakery in college premises and its promotions

## FACULTY PROFILE

4. Name : Ms. Shailaja Suryanarayanan

5. Date of Birth : 06/07/1983

6. Educational Qualification :



Name of Examination	Institute	Board / University	Year of Passing
Bsc in Hotel and Hospitality management	Institute of hotel management and catering Technology, Ahmedabad	IGNOU	2008
Bachelors in Commerce	S.K Sommaiya college of Science and Commerce, Mumbai	Mumbai	2004

4. Work Experience :		
Name of the Organization	Designation	Duration
Grand Millennium, Iraq	Food and Beverage Supervisor	Dec 2013-July 2015
Renaissance Doha City Center, Qatar	Banquet Captain	June2012-August 2013
Grand Hyatt, Goa	Food and Beverage Team Leader	Dec 2010 – Feb 2012
Westin Hotels,Pune	Food and Beverage Team Leader	July 2009– Oct 2010

7. Areas of specialization : Food and Beverage Service

8. Subjects Teaching : Food and Beverage, Personality Development

## FACULTY PROFILE

1. Name : Ms. Jyoti Raju
2. Date of Birth : 10/12/1981
3. Educational Qualification :



Name of Examination	Institute	Board / University	Year of Passing
BScHTM	YCMOU	YCMOU	2011
Masters in Management Studies (MMS)	D.Y. Patil Institute of Management Research, Pune	University of Pune	2006
Post Graduate Diploma in Business Management (PGDBM)	D.Y. Patil Institute of Management Research, Pune	University of Pune	2005
B.Sc.(H&HA)	IGNOU	IGNOU	2006
Diploma in Hotel Management & Catering Technology	Institute of Hotel Management, Catering Technology & Applied Nutrition, Bangalore	National Council for Hotel Management	2002

4. Work Experience :		
Name of the Organization	Designation	Duration
Suryadatta College of Hospitality Management & Travel Tourism, Pune	Asst. Professor	May 2015 – Dec 2016
Sant Dnyaneshwar Jr. College, Pune	Incharge - Academics	Dec 2013 – May 2015
Srinivas College of Hotel Management, Mangalore	Asst. Professor	June 2012 – July 2013
Sinhgad Institute of Hotel Management and catering Technology, Lonavala	Asst. Professor	Oct 2006 – April 2012
Inlaks & Budhrani Hospital	Executive – Food Services	Jan 2004 – Feb 2005
ITC's Lifestyle retailing Division	Customer Facilitator	June 2002 – July 2003

5. Areas of specialization: Food Production & Bakery
6. Subjects Teaching: Food Production, HRM, Travel & Tourism,
7. Research Guidance: Guided students at under graduate level in various topics related to hotel operations & management.

## FACULTY PROFILE



1. Name: Mrs. Prajakta Kedar Parasnis
2. Date of Birth: 26/12/1975
3. Educational Qualification:

Name of Examination	Institute	Board/ University	Year of Passing
MSc. HMCTT	Saraswati Institute	PTU	June 2012
BSc HTM	DINA Institute	YCMOU	May 2009
DHMCT	MSIHMCT	BTE	May 1997
BA (English)	----	UOP	April 2004

#### 4. Work Experience:

Name of the Organization	Designation	Duration
Suryadatta Group of Institutes	Assistant Professor	July 2015 – July 2017
Tilak Maharashtra Vidyapeeth's IHMCT	Assistant Professor	Jan 2009 – April 2013
Dina Institute of Hotel Management	Lecturer	June 2006 – Jan 2009
IHMCT, Aurangabad	Lecturer	September 2005 – December 2005

5. Area of Specialization: Rooms Division Operations
6. Subjects Teaching: Rooms Division, Tourism Operations, Food Science, Nutrition, Planning & Design
7. Research Guidance: Guided students of BHMCT, B Sc HS & BBA- HS
8. Projects Carried Out:

## FACULTY PROFILE

1. Name: Chef (Mrs.) Sharvari Amit Gokhale

2. Date of Birth: 18<sup>th</sup> February'1983



**3. Educational Qualification:**

Name of the Examination	Institute	Boaord/University	Year of Passing
Maitrise de Hotellerie	Institut Vatel Nimes, France	EURODIP	2006
BSc in Hotel Management, Catering Technology and Applied Nutrition	Institute of Hotel Management, Bengaluru	IGNOU & NCHM	2004

**4. Work Experience:**

Name of the Organization	Designation	Duration
ITM Institute of Hotel Management, Kharghar, Navi Mumbai	Sr. Lecturer – Bakery and Confectionery	2 years 1 month
ITM Institute of Hotel Management, Kharghar, Navi Mumbai	Lecturer – Bakery and Confectionery	1 month 7 months
IHM – Bengaluru	Contract faculty	4 months
Rizvi College of Hotel Mangement, Bandra, Mumbai	Lecturer – Bakery and Confectionery	2 years 9 months
Le Royal Meridien, Mumbai	Section Co-ordinator (CDP) – Bakery and Confectionery	3 years
Mc Donald's Mumbai	Floor Manager	7 months

5. Area of Specialization: Bakery and Confectionery

6. Subjects Teaching: Bakery and Confectionery

7. Research Guidance: NA

8. Projects carried out: NA

## FACULTY PROFILE



**Name :** ASHIMA MANDAR DESHPANDE

**Date of Birth :** 31<sup>ST</sup> AUGUST 1985

**Educational Qualification :**

Name of Examination	Institute /	Board / University	Year of Passing
MBA MARKETING	INDSEARCH	AUTONOMOUS (UOP)	2010
BHMTT	BVDU	BVDU	2008

**Work Experience :**

Name of the Organization	Designation	Duration
PERSISTENT SYSTEM LTD	ANALYST-BUSINESS DEVELOPMENT	3 <sup>RD</sup> AUG-1 <sup>ST</sup> OCT 2010

**7. Area of Specialization :** SOFT SKILLS AND MARKETING

**8. Subjects Teaching :** BUSINESS COMMUNICATION

**7. Research Guidance:**

**8. Projects Carried Out :** MARKETING STRATEGIES AND CUSTOMER SATISFACTION AT SOCA AND ROYAL PARK

SR. NO.	STUDENT FULL NAME	SEX M/F	CATEGORY	CASTE	RELIGION
1	AHUJA SAGAR DINESH	M	Open	Sindhi	Hindu
2	ARSALAN SYED ZAHID	M	Obc	Muslim	Muslim
3	BANDAL AISHWARYA UMESH	M	Open	Maratha	Hindu
4	BANDEWAR SHIVAM LAXMIKANT	M	VJ-A	Komti	Hindu
5	BENDRE MANSI ANIL	F	Open	Maratha	Hindu
6	BHELKE SANKET UMESH	M	Open	Maratha	Hindu
7	BHUDHIRAJA BHAVUK SURESH	M	Open		Hindu
8	BORHADE YOGESH MACCHINDRA	M	Obc	Nhavi	Hindu
9	CHAUDHARI LOKESH MANOHAR	M	Obc	Teli	Hindu
10	DESAI SUVARNA SUDHIR	F	Open	Maratha	Hindu
11	DESHMUKH AJINKYA SANJAY	M	OBC	Lingayat Vani	Hindu
12	DHAMALE CHETAN ASHOK	M	Open	Maratha	Hindu
13	DOGRA SHILPA RAJINDERSINGH	F	Open	Rajput	Hindu
14	GAIKWAD GAUTAM DIGAMBAR	F	SC	Mahar	Hindu
15	GAIKWAD MANISHRAJ PRASHANT	M	Open	Maratha	Hindu
16	GARG HARSHUL	M	Open	Baniya	Hindu
17	GHARGE ANIKET HARIBHAU	M	Open	Maratha	Hindu
18	GOSAVI ABHISHEK NINAD	M	NT-B	Bava Gosavi	Hindu
19	GOSAVI RUSHIKESH NIKHIL	M	NT-B	Bava Gosavi	Hindu
20	JAGTAP DIPTESH MANGESH	M	Open	Maratha	Hindu
21	JAGTAP SAI SUNIL	M	Open	Maratha	Hindu
22	JANTE SHIVSHANKAR RAMESH	M	Open	Lingayat Wani	Hindu
23	KADAM ADITYA RAVINDRA	M	Obc	Parit	Hindu
24	KALE OMKAR ASHOK	M	Open	Maratha	Hindu
25	KATKAR TEJAS PRAKASH	M	Open	Maratha	Hindu
26	KHANDVE ABHISHEK SHIVAJI	M	Open	Maratha	Hindu
27	KHEDEKAR RAVIRAJ SACHIN	M	Open	Brahmin	Hindu
28	KULKARNI ONKAR CHANDRASHEKAR	M	Open	Brahmin	Hindu
29	KUMBHAR RUSHIKESH RAMESAH	M	Obc	Kumbhar	Hindu
30	LONKAR YASH DEODATTA	M	Open	Brahmin	Hindu
31	MANE TEJAS SHASHANK	M	Open	Maratha	Hindu
32	MARKAD PAVANKUMAR PANDURANG	M	NT-C	Dhangar	Hindu
33	MUNDHE SIDDESH SANJAY	M	OBC	Vaishya Vani	Hindu
34	NAIDU JASVIDHYA BHUSHAN	F	Open		Hindu
35	NAIK KARTIK CHANDRA	M	Open	Maratha	Hindu
36	NAIK OMKAR SUNIL	M	NT-B	Beldar	Hindu
37	NAIR VIVEK KARTHIKEYAN	M	Open	South Indian	Hindu
38	NARWA SAUNDARYA RAMESH	F	Open	Telgu	Hindu
39	PANDEY ADITYA D.	M	Open	Brahmin	Hindu

40	PARAB MANALI MUKUND	F	Open		Hindu
41	PARDESHI ANIKT SANJAY	M	Obc	Dhobi	Hindu
42	PARDESHI ASHISH BALU	M	VJ-A	Rajput Bhamta	Hindu
43	PAREKH SAHIL SANJAY	M	Open	Gujarathi	Hindu
44	PATIL ANKITA RAMESH	F	Open	Maratha	Hindu
45	PAWAR CHAITANYA SHASHIKANT	M	Open	Maratha	Hindu
46	PHADATARE AKSHAY DASHARTH	M	Open	Maratha	Hindu
47	POL ADITYA RAJENDRA	M	Open	Maratha	Hindu
48	RAJIGARE SHUBHAM SANTOSH	M	Open	Maratha	Hindu
49	SASTE ABHISHEK MADHUKAR	M	Open	Maratha	Hindu
50	SATPUTE NIKITA KANTRAO	M	SC	Chambhar	Hindu
51	SHINDE SHUBHAM PANDURANG	M	Open	Maratha	Hindu
52	SHINDE SHUBHAM SHRIKANT	M	Open	Maratha	Hindu
53	SHIVATARE SONARI BHARAT	F	Open	Maratha	Hindu
54	SINGH GANESH RAJESHKUMAR	M	Open	Somvanshi Thakur	Hindu
55	TAYADE VAIBHAV RAJU	M	SC	Mahar	Hindu
56	THAKKAR SHUBHAM HARIOM	M	Open	Gujarathi	Hindu
57	UBALE ROHAN RANJIT	M	Open	Maratha	Hindu
58	WABLE AISHWARYA SHREENIWAS	F	Open	Maratha	Hindu
59	YADAV RAHUL RAI RAVINDRA	M	Open		Hindu
60	ZENDE MAHESH VILAS	M	Open	Maratha	Hindu