

**Bharati Vidyapeeth**

**(Deemed to be) University**



**Institute of Hotel Management and Catering  
Technology, Pune.**

*Pickle Jar*  
*2024 - 2025*



Issue No: 10

# The Pickle Jar 2024-25 – An Enlightening Endeavour



## Pickle Jar

Welcome to Pickle Jar, the official magazine of Bharati Vidyapeeth Institute of Hotel Management and Catering Technology. Just like a well-preserved jar of pickles, this magazine encapsulates the essence of our institute's vibrant journey, preserving the achievements, activities, and unforgettable events that shape our academic and professional landscape.

Pickle Jar is more than just a magazine—it is a testament to the relentless efforts and creativity of our students and faculty. Within these pages, you will find highlights of academic excellence, cultural festivities, industry collaborations, student achievements, and insightful articles from experts in the field. It is a space where we document our institute's growth, reflect on our learning's, and look forward to the future with optimism and enthusiasm.

This edition features an array of enriching content, including:

- ☑ Success Stories – Celebrating our student and alumni achievements
- ☑ Events & Activities – Showcasing the exciting events and initiatives of the year
- ☑ Faculty and Student Contributions – Inspiring perspectives and industry insights
- ☑ Industry Collaborations – Glimpses of our partnerships with hospitality leaders
- ☑ Creative Corner – A space for artistic expressions, culinary innovations, and more!

As you turn the pages, we invite you to relive the memories, celebrate the milestones, and be inspired by the remarkable journey of our institute. We hope you enjoy this edition of Pickle Jar and continue to be a part of our ever-evolving legacy in the hospitality industry.

Happy reading!

## EDITORIAL TEAM

### ◆ FACULTY:

Dr. Sunita Sangle-Advisor

Ms. Ashima Deshpande

Dr. Archana Janjal

### ◆ STUDENTS:

Ms. Nilima Khadapkar

Ms. Swati Sharma

Ms. Nirali Shah

Ms. Veena Paradkar

Mr. Calvin Lai

## **OUR INSPIRATION**



**Hon. Dr. Patangrao Kadam**

**M.A., L.L.B., Ph. D**

**Founder Chancellor, Bharati Vidyapeeth (Deemed to be) University, Pune.**



**Hon. Dr. Shivajirao Kadam**

**Chancellor, Bharati Vidyapeeth (Deemed to be) University, Pune.**



**Hon. Dr. Vivek Saoji**

**Vice Chancellor, Bharati Vidyapeeth (Deemed to be) University, Pune.**



**Hon. Dr. Vishwajeet Kadam**

**Secretary, Pro- Vice Chancellor,  
Bharati Vidyapeeth (Deemed to be) University, Pune.**

## **LETTER FROM PRINCIPAL'S DESK**

Dear Readers,

It is my pleasure to welcome you to this annual newsletter prepared by our students & faculty to express themselves through their articles, as well as to communicate to all the various Academic, Co-curricular & Extra-curricular activities organized by Bharati Vidyapeeth (Deemed to be University) Institute of Hotel Management and Catering Technology, Pune. The academic year 2024-25 has been an eventful one, with the students winning awards for the Institute; in National-Level Inter-collegiate Hospitality Competitions, like “Atithya”, “Kaushalya”, “Everest Better Kitchen Culinary Challenge”, “Kikoman Culinary Challenge”, etc. Our students did us proud by winning prizes in various categories of the competitions in all the departments, viz. Food Production, F&B Service and Rooms Division Operations. The cherry on the cake was the “Champions Trophy” won by Bharati Vidyapeeth (Deemed to be University) Institute of Hotel Management and Catering Technology, Pune at “Kaushalya 2024”. We also take immense pride in stating that the university was accredited with A++ in NAAC.



Heartiest Congratulations to all the prize-winners and the participants as well as the faculty, who were instrumental in guiding the students. We look forward to participating in many such events in the coming future and providing a platform to our students to explore their potential in terms of aptitude and skills. The Institute catered to a luncheon during the Bharati Vidyapeeth (Deemed to be) University Convocation Day on 27<sup>th</sup> February, 2025.

I congratulate all the Faculty and Students for their sincere efforts in maintaining the service quality standards as per our motto “अतिति देवो भवः” 🙏

**Best Wishes**

**Regards**

**Dr. Lalita S. Chirmulay**

**Principal, BVDU IHMCT, Pune**

## **Features Of Bharati Vidyapeeth**

- ◆ “A++ Accreditation (Fourth cycle) by NAAC in 2024.
- ◆ Category-1 Deemed to be University grade by UGC.
- ◆ 91<sup>st</sup> rank among universities by NIRF-2023.
- ◆ ‘A’ Grade University Status by Ministry of HRD, Government of India.
- ◆ Among Top 10 Universities preferred by overseas students.
- ◆ Member of Association of Indian Universities (AIU) & Association of Commonwealth Universities (ACU).
- ◆ All professional programmes are approved by respective statutory councils.
- ◆ 32 Constituent units spread over 8 campuses.
- ◆ 12 Faculties offering 324 programmes.
- ◆ 96000+ students & 1600+ teachers.
- ◆ Students from almost all the states in India & from 48 countries.

# *Demonstrations*



# Larder Demonstration



## Icing Demonstration



The icing demo for T.Y. B.Sc. (H&HA) students was a fantastic experience. Chef Krishna Patil from Rich Cream Products shared techniques, turning cakes into edible master pieces.

## Dessert Demonstration



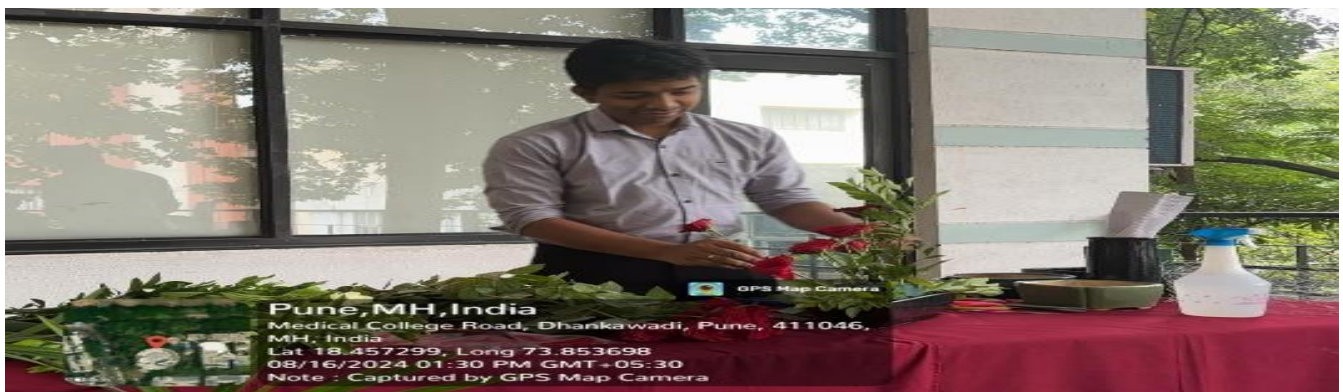
A dessert demonstration was conducted for First-Year B.Sc. students, offering them a hands-on learning experience. The session covered essential techniques in pastry-making, plating, and presentation. Students observed and practiced under expert guidance, enhancing their understanding of dessert preparation. This interactive demonstration inspired creativity and built a strong foundation in culinary arts.

## Fruit Carving



The five-day Fruit & Vegetable Carving Workshop was a great success. Chef Dev Bhadur Thapa's expertise and faculty support enriched the experience.

## Floral Fusion



Flower arrangement demonstration for S.Y. BHMCT students, led by Mrs. Madhuri Patil and Mr. Sanket Kale showcased three types of arrangements like Ikebana, contemporary flower arrangement, abstract & triangular design. The event helped students grasp the basics of flower arrangement. The session enhanced the skills and promoted creativity.

# *Field Visits*



## Kraft's Brews



Food and beverage specialization students had a Field Visit at 24 K Kraft Brews Balewadi, Pune. A session conducted by Mr. Rushikesh Mote, Master Brewer of 24 K Kraft Brews. Topics such as the history of beer, ingredients, and brewing techniques were discussed at the session. The samples were displayed of Yeast, Hops, Barley and Malted Grains and various types of craft beer were. 5 types of beers manufactured at Brewery and each variety of beer with tasting notes and pairing with food was described by the master brewer. The process as well as appropriate storage of beer was explained to the students.



## D-mart visit



A visit was conducted for F.Y. BSc students at D-Mart, Balewadi. An overview of the store layout, the sections of dry and fresh culinary ingredients were shown by the store manager. Knowledge about various dry and fresh ingredients, their uses and nutritional values along with proper storage practices were acquired by the students.

## Fragrant Finds



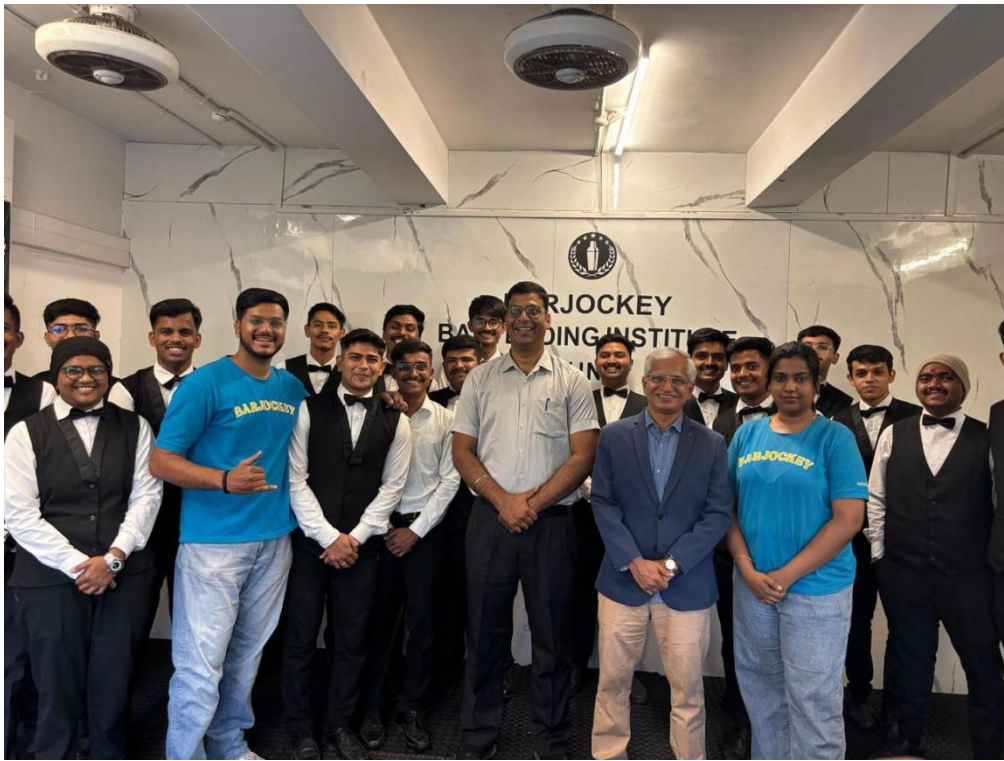
A visit to wholesale Flower Market at Gultekadi was organised for the students of S.Y. BHMCT with the objective of helping students. They learned about various types of flowers and their uses in hotel operations. A total of 23 students participated in the visit under the guidance of Mrs. Madhuri Patil.

## The Bastian Empire



Our F&B specialization students went to The Bastian Empire for a field visit to know the internal functioning of a restaurant and learn about the skills and knowledge required in the functioning of a restaurant.

## Bar Jockey Visit



Food and Beverage (F&B) specialization students were taken to Bar Jockey for hands-on exposure and learning about bartending techniques. They observed expert mixologists in action, gaining insights into cocktail preparation, flair bartending, and beverage management. This experience enhanced their practical knowledge and prepared them for careers in the hospitality industry.

## Expert Speaks

### A Guest Lecture on 'New Trends in Room Division'

A guest lecture was organised for the students of TY BSc on "New trends and scope in Rooms division" which was conducted by Mr. Deepesh Pisawadia, Executive Housekeeper, The H hotel, Dubai. The event started with a warm welcome and introduction of our guest. The Principal Dr. L.S. Chirmulay addressed the students and welcomed Mr. Pisawadia.



## The Chef's Journey

A guest lecture was organised for the students of F.Y. B.Sc. on "A Chef's Journey " which was conducted by Chef Amit Ghorpade, Head Chef at Aragama restaurant, Pune also an alumnus of BVDU IHMCT. The Chef highlighted his impressive career trajectory and shared his experiences while working his way up the culinary hierarchy, after warm welcome. He shared how perseverance, passion and willingness to learn played key roles in his rise to becoming the Head at Aragama restaurant.

## Towel Origami

The Towel Art Competition was organized for specialization students of accommodation organised by Mrs. Madhuri Patil and Mrs. Prajakta Parsanis on September 23, 2024, at Conference Hall, HTC. The theme of competition was wildlife which inspired creativity and engagement among participants. The competition not only highlighted artistic skills but also teamwork and time management. The winner of the competition was Pranita Bhosle and Krushna Ghule and Runner up were Ajinkya Gaikwad and Krishna Mali.



# Food Adulteration Workshop

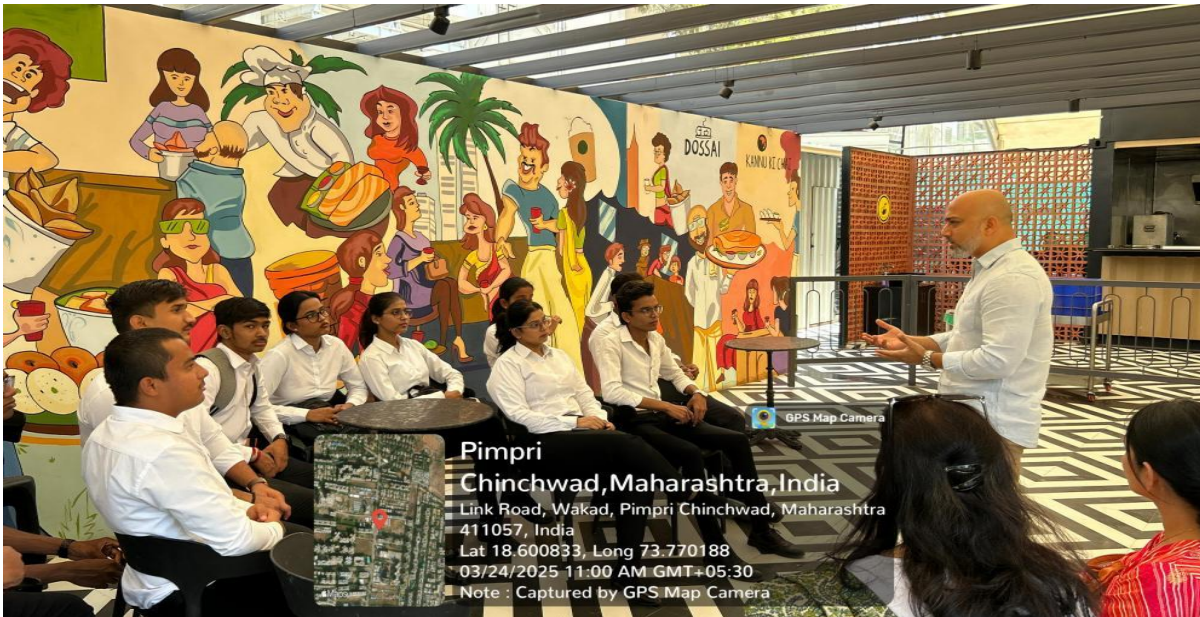


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## Culinary Trail at 'Dossai'



# *Theme Lunches and Buffets*



## The Kathiyawadi Khaan



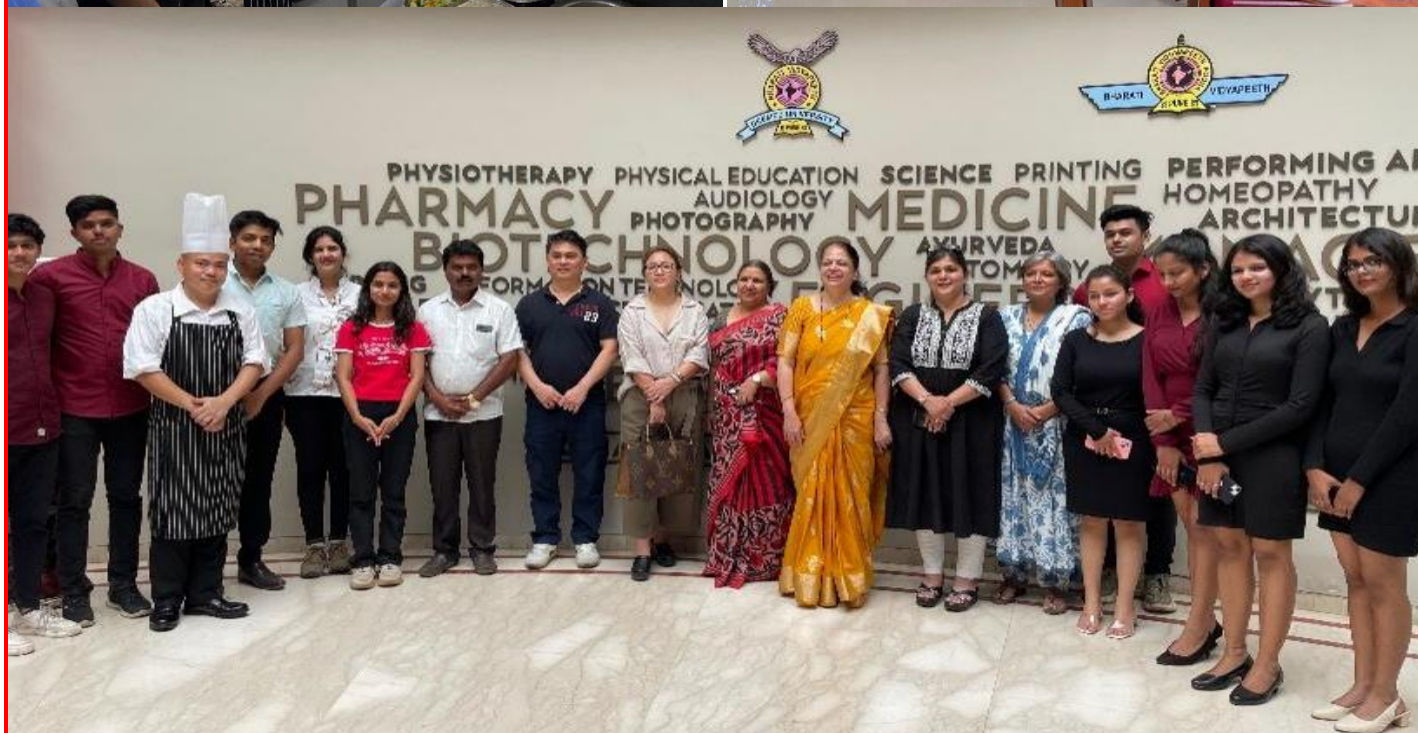
On 3rd September 2024, students of T.Y. BSc (H&HA) organized a Gujarati-theme lunch titled 'Khusboo Gujarat Ki'. The students were divided in three core departments: Culinary, Service, and Accommodation, led by Mrs. Awanti, Mr. Mukul Hoshing, and Mrs. Madhuri Patil, respectively. Mrs. Madhavi K principal of Bharati Vidyapeeth School, as the guest of honour & we had with us Mr. Mangesh Takpire, Principal of Arihant College.

## The Larder Buffet



S.Y. BSc students collaborated to create an unforgettable larder buffet, showcasing their culinary skills. The event featured a stunning display of cold cuts, Cheese platter, salads, sandwiches, soups, and desserts, highlighting creativity and precision. Hard work and teamwork transformed learning into a hands-on experience. Guests appreciated the meticulous presentation and flavours, making it a memorable success. This experience enriched students' knowledge, boosting their confidence for future endeavours.

## Wok n Roll Lunchgon



A Chinese theme lunch “Wok’ N Roll “ was organised by students of Final Year BHMCT to showcase the skills of the food production team, students were given a practical exposure to Chinese cuisine by Chef Kumar and Chef Ganesh Gavasane from the Taj Blue Diamond Hotel Pune and Chef Suman from Hyatt Regency Pune.

## The Larder Buffet



Larder Buffet was set up on 20th September 2024 .The buffet was organised by the students of T.Y. BHMCT, under the guidance of Dr. Archana Janjal.

The name of the buffet was 'DE Jeuner Exquis'. The guest of honour was Dr. Pravin Patil, Director (Academics and Administration) and Dr. Atul Ayare, CEO, BVDU (Innovation, Incubation and start-ups).

## Karnadu Swada



The third-year Culinary Technology (BHMCT) students organized a Karnataka-themed dinner, celebrating the state's rich culture and traditions. The event featured an authentic menu with a variety of regional specialties. The decor incorporated traditional elements inspired by Karnataka's heritage, creating an immersive ambiance. Guests experienced warm hospitality and detailed storytelling about the cuisine and its significance. The evening was praised for its authenticity, presentation, and cultural significance.

## The Arabian Aroma



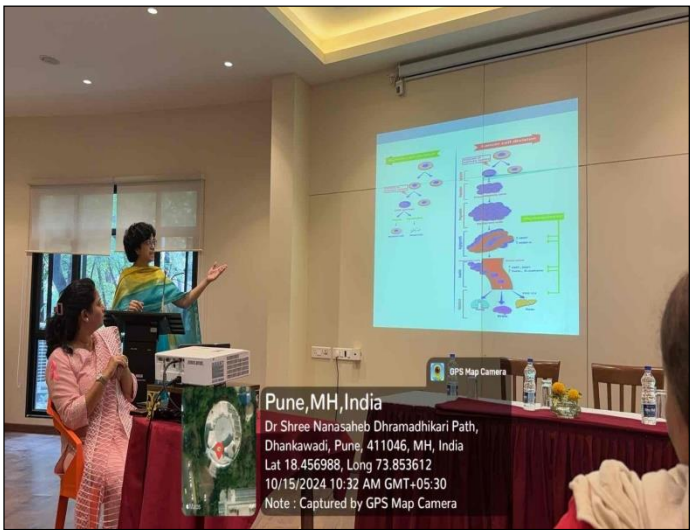
The T.Y. BSc students organized an Arabic-themed lunch, showcasing the rich flavours and traditions of Arabic cuisine. The event featured an authentic menu with a variety of regional specialties. The decor reflected Arabian culture with intricate designs, lanterns, and traditional elements. Guests experienced warm hospitality and an immersive dining atmosphere. The lunch was appreciated for its authenticity, presentation, and attention to detail.

## The Grub Fest 3.0



The students of BVDU IHMCT organized Grub Fest 3.0, a vibrant food festival featuring diverse culinary delights. The event had multiple food counters offering a variety of regional and international cuisines. A dedicated mocktail station served refreshing and creatively crafted beverages. The decor and setup created a lively and inviting festival atmosphere. Guests enjoyed an immersive experience with delicious food, interactive stalls, and warm hospitality. The fest was highly appreciated for its organization, innovation, and culinary excellence.

# Breast Awareness Program



## MOUs Signed



Mutual Collaboration between Bharati Vidyapeeth Institute of Hotel Management and Catering Technology principal Dr. Lalita Chirmulay, & Sai Tours and Travel, Ethecs Holiday, Pune (Tourism Unit of Enthusiastic Management). Sudin Travels and Forex Pvt. Ltd, Devendra Ghule Director Circle Traveller's and Galavant Global Tour.



# Achievements



## Kaushalya 2024



Our enthusiastic students won the Championship trophy in the State Level Hospitality Competition KAUSHALYA 2024 (Unleash Your Talent), and they won majority of the prizes.

Our teams were winners in:

- Andaz Apna Apna (Cocktail Making Competition):  
Swashray Arote  
Kailas Chaudhari
- Gana Khazana (Singing competition):  
Archit Biswas
- Petal Palette (Flower Rangoli Competition):

Pratiksha Khade

Veena Paradkar

1st Runner ups in:

- Petal Palette (Flower Rangoli Competition):

Krushna Ghule

Pranita Bhosle

- Sweet Truth (Black Rice based Dessert Competition):

Tejas Gaikwad

Sakshi Nale

- Tranquil origami (Towel Art Competition):

Krushna Ghule

Pranita Bhosale

2nd Runner ups in:

- Clash of Vegan (Vegan Starter Making Competition):

Om Patil

Anisha Joshi

- Let's Nacho (Dance Competition):

Krushna Ghule

Pranita Bhosale

Nikhil Patil

Vrunda Phate

Sneha Gautam

## Athithya 2025



Students of BVDUIHMCT, Pune participated in the National Level Hospitality Competition 'Athithya' organized by AISSMS, Pune from 5<sup>th</sup> to 7<sup>th</sup> February 2025, where in 24 teams participated.

Students won were:

Swashray Arote (Gin Tales, Cocktail competition)

First runner up: Tejas Gaikwad & Bhargav Gosavi (Culinary competition)

First runner up: Krushna Ghule & Pranita bhosale (Quiz competition)

## Everest Bkcc



Our students have brought glory to our institute by securing prestigious awards at the Everest BKCC Season 6 finale, held in Jaipur on 28<sup>th</sup> February 2025!

Mr. Swashray Arote: 3<sup>rd</sup> prize in Beverage Young Master Challenge.

Mr. Bhargav Gosavi: 4<sup>th</sup> prize in Culinary Challenge.

## Kikkoman All-India Contest



Our culinary stars, Mr. Bhargav & Mr. Varad bagged the award for “the dish that really stood out” at the Kikkoman All-India Chinese Cooking Contest 2025.



# *National Service Scheme*

# Importance of NSS in Shaping Students' Lives

The National Service Scheme (NSS) plays a pivotal role in molding students into responsible citizens by fostering a sense of social responsibility, leadership, and community service. Through various initiatives, NSS encourages students to contribute meaningfully to society while developing essential life skills.

Aspect	Impact on Students
<b>Leadership Skills</b>	Encourages leadership and decision-making in real-world scenarios.
<b>Social Responsibility</b>	Instils a sense of duty and awareness towards societal issues.
<b>Teamwork</b>	Enhances collaboration and interpersonal skills.
<b>Self-Discipline</b>	Promotes time management and a disciplined approach to tasks.
<b>Empathy &amp; Compassion</b>	Fosters kindness and understanding towards diverse communities.

## Few NSS Activities carried out at the Institute

Activity	Date	Participants
International Day of Yoga	21st June	52
Raksha Bandhan Celebration	19th August	14
Katraj Depot Cleaning (Under Swachhata hi Seva)	27th September	28
Gandhi Jayanti Rally	2nd October	26
Self Defense for Girls	9th October	27
Special Winter Camp (Amb Panshet, 7 Days)	10th-16th December	50
Participation in Mega Blood Donation Drive	12th January	25
Jay Shivray Jay Bharat Rally (My Bharat Initiative)	19th February	100
Fort Cleaning Activity	20th February	30
Campus Cleaning Drive	3rd March	32

NSS transforms students by blending education with community service, making them socially conscious and proactive individuals who contribute to nation-building.



## भारती विद्यापीठ हॉटेल मॅनेजमेंटच्या विद्यार्थ्यांची सिंहगडावर स्वच्छता

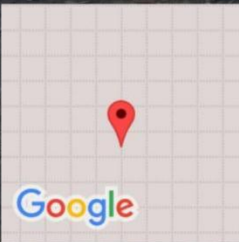
पुणे, दि. २० - भारती विद्यापीठ हॉटेल मॅनेजमेंटच्या राष्ट्रीय सेवा योजनेच्या विद्यार्थ्यांनी सिंहगड किल्ल्यावर स्वच्छता मोहिमेचे आयोजन केले होते. या मोहिमेत ३० विद्यार्थ्यांनी भाग घेतला. कार्यक्रम अधिकारी स्वप्नील पवार यांच्या मार्गदर्शनाखाली विद्यार्थ्यांनी किल्ल्यावरील समाधी क्षेत्र आणि त्याच्या आसपासची स्वच्छता केली. या मोहिमेत सुमारे ९० किलोग्रॅम कचरा संकलित करण्यात आला. त्यामध्ये फुलांचे हार, प्लॅस्टिक बाटल्या, कागदाचे तुकडे, रॅपर आणि इतर कचरा समाविष्ट होता. या उपक्रमाचे मुख्य मार्गदर्शन संस्था प्रमुख डॉ. ललिता चिरमुले आणि रा. से. यो कार्यक्रम समन्वयक डॉ. अविनाश महेत्रे यांनी केले. त्यांनी विद्यार्थ्यांच्या परिश्रमांचे कौतुक केले आणि या उपक्रमाने स्वच्छतेच्या महत्त्वाबद्दल जागरूकता निर्माण केली, अशी भावना व्यक्त केली.







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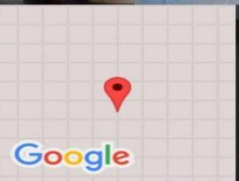


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GPS Map Camera



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## THANK YOU

THANK YOU VERY MUCH FOR YOUR UNWAVERING ATTENTION  
THROUGHOUT THIS NEWSLETTER.

CHEERS!! WE REMAIN MOST GRATEFUL  
FOR THE RAPT ATTENTION WITH  
WHICH YOU SAT THROUGH THESE  
ARTICLES. WE ARE CONFIDENT THAT  
YOU'VE LEARNT SOMETHING FROM IT.

SEE YOU IN 2026