



BHARATI VIDYAPEETH

(DEEMED TO BE UNIVERSITY)

**INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY**

Pickle Jar

2025-26



A collection of milestones, memories, and minds

Pickle Jar

2025-26



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, student achievements, and insightful articles from experts in the field. It is a space where we document our institute's growth, reflect on our learnings, and look forward to the future with optimism and enthusiasm.

This edition features an array of enriching content, including:

- ✓ **Success Stories** – Celebrating students and alumni achievements
- ✓ **Events & Activities** – Showcasing exciting events and initiatives of the year
- ✓ **Faculty and Student articles** – Inspiring perspectives and industry insights
- ✓ **Creative Corner** – A space for artistic expressions, 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!



OUR INSPIRATION



HON. DR. PATANGRAOJI KADAM

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



HON. DR. SHIVAJIRAO KADAM

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

OUR INSPIRATION



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, curated by our students and faculty to showcase their articles and highlight institutional events and activities.



The academic year 2025-26 has been an eventful one, with our students bringing laurels for the institute through international-level intercollegiate hospitality competition, “Atithya,” & national-level competitions such as “Everest Better Kitchen Season 7” and Suryadatta College “The Grand Pour”. Heartiest congratulations to all the winners and participants, and appreciation to the faculty mentors who guided the students. We look forward to participating in such events in the coming years to provide a platform for our students to showcase their skills and creativity.

The students organised “Khamma Ghani,” a Rajasthani food festival, on the occasion of the birthday celebration week of our Founder Chancellor, Hon. Dr. Patangraoji Kadam Saheb, and our Pro-Vice-Chancellor, BVDU and Secretary, BV, Hon. Dr. Vishwajeet Kadam Sir, with great enthusiasm and cultural pride.

The institute took the lead, in collaboration with IQAC, to conduct a leadership development program for faculty of all constituent units of BVDU on “The Thinking Educator – Leadership Learning Styles and Significance of self motivation”, conducted by Dr. Ameya Ghanekar, Founder Orange Zebra, and our very own alumnus of 2004.

Our NSS unit undertook a post-Shiv Jayanti cleanliness drive at Sinhagad Fort contributing towards heritage conservation and social responsibility.

As part of “Saksham Bharati”, our CSR initiative, faculty trained women from economically weaker sections at Janseva Foundation in bakery skills, fostering entrepreneurship.

I congratulate our entire team of faculty and students for their sincere efforts in maintaining our quality standards and setting a benchmark.

Dr. Lalita S. Chirmulay

Principal, BVDU IHMCT, Pune

MEET THE TEAM

The minds behind this edition

ADVISOR

Dr. Sunita Sangle

FACULTY INCHARGE

Ms. Ashima Deshpande

Ms. Archana Janjal

EDITOR & DESIGNER

Mr. Krushna Ghule



ACHIEVEMENTS



Atithya 2026



International Intercollegiate Hospitality Competition



"Atithya 2026" is an international-level intercollegiate hospitality competition organised by the AISSMS College of Hotel Management & Catering Technology, bringing together students from reputed institutions to demonstrate comprehensive proficiency across various domains of the hospitality industry.

The event serves as a distinguished platform for fostering innovation, professionalism, and industry-oriented competencies.

Conducted from 4th to 6th February 2026, the competition provided participants with the opportunity to exhibit technical expertise, creativity, and teamwork across nine competitive categories, all evaluated by eminent industry experts.

Winners

Atmosphere Alchemists
(Flower Arrangement)

Krushna Ghule & Siddhant Mahadi

Grapes and Glory
(Cocktail Making)

Sai Ippte



Everest BKCC Season 6

Intercollegiate Hospitality Competition – Pune Chapter

Everest BKCC Season 6, organised by the Everest Foundation, was conducted across multiple regional chapters, with Pune serving as a key qualifier. Held in February, the Pune Chapter witnessed participation from leading hotel management institutes, including Bharati Vidyapeerth (HMCT), Pune.

The competition aimed to foster industry-oriented skills in culinary arts, bakery, and food & beverage service. Students participated in three categories – *Culinary Challenge (Season 7)*, *Bakery Champion (Season 3)* and *F&B Young Masters Challenge (Season 2)*—demonstrating exceptional skill and professionalism.

Our students secured Winner positions in all three categories, thereby qualifying for the *Grand Finale* held in Mumbai on 18th and 19th February 2026.



Results – Grand Finale (Mumbai)

Adesh Kothavale

First Runner-up, F&B Young Masters

Ashwini Phalke

Silver Medal, Culinary Challenge

Sumit Patil

Bronze Medal, Culinary Challenge

These achievements reflect the students' dedication, rigorous training, and excellence, bringing great pride to the institute.

The Grand Pour

(Innovative Cocktail Making Competition)



The Grand Pour Innovative Cocktail Making Competition, organised by Suryadatta College of Hospitality Management and Travel Tourism on 8th January, showcased exceptional creativity and skill among participating teams.

Each team, comprising two participants, was allotted 10 minutes to gather ingredients from a common pool and complete their mise en place, with the added advantage of bringing one external tool or equipment. The cocktails were evaluated on parameters including innovation and creativity, finesse in preparation, balance of ingredients and taste, selection of glassware and presentation, as well as concept and narration, with a total of 50 marks assigned.

Our students, Adesh Kothawale and Sai Ippte, distinguished themselves by securing first prize with their remarkable cocktail titled "Taste Parivartan". Their creation featured whisky as the base, complemented by pineapple, curry leaves, and honey-ginger syrup, delivering a unique fusion of flavours. They further enhanced their presentation by utilising "Mr. Butler" as a special apparatus to craft soda, demonstrating both ingenuity.

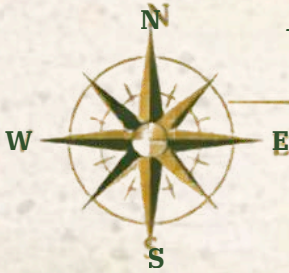
Winners

Adesh Kothawale & Sai Ippte

BEYOND CLASSROOM

FIELD VISITS

Exploring Real-World Applications & Learning Opportunities



Real-World Learning

Industry Exposure

Hands-on Experience



Malaka Spice

16th September 2025 – Pune



A group of 12 students from Final Year BHMCT visited Malaka Spice on 16th September 2025 for an industrial exposure visit. The visit provided valuable practical insights into kitchen operations, hygiene standards, menu planning, and guest service.

Osho Garden

16th September 2025 – Pune

As part of Housekeepers Week, an educational visit to Osho Garden was organized for Third Year B.Sc. students. The visit provided practical exposure to garden design, plant care, and landscaping in relation to housekeeping.



Students explored various sections of the garden, observed diverse plant varieties, and learned essential maintenance practices such as watering, pruning, and fertilizing. The experience helped them connect horticulture concepts with hospitality operations.

National Defence Academy

16th September 2025 – Pune



A visit to the National Defence Academy kitchen was organized for 18 Third Year B.Sc. (H&HA) Food Production students to provide exposure to institutional quantity cooking. Accompanied by faculty, students observed the operations of one of Asia's largest messes serving over 2,200 cadets daily.

They gained insights into meal planning, full-course service, separate veg and non-veg kitchens, manpower management, and steam-based Cooking system

Creativity Mall

A visit to Creativity Mall was organized for Third Year B.Sc. students to gain practical exposure to interior decoration and design. Students explored various showrooms featuring furniture, décor items, and furnishings, focusing on layout, material quality, and aesthetics.



Interactions with showroom representatives provided insights into durability, ergonomics, and functionality. The visit enhanced their understanding of color coordination, space utilization, and sustainability in hospitality interiors. Overall, it was an enriching experience that effectively connected theory with practical application.

Rihla Bake House



The bakery visit was organized for TYCT students on Thursday 24* July 2025. Chef Neel Patil co-founder of Rihla Bakehouse with an experience more than 06 years in bakery and patisserie has conducted this visit and demonstration. The general idea of the demonstration to give an idea about working of professional bakery, bakery layout and bakery equipments like Blast freezers, Deck Oven (Convection & Gas oven with stone base), Dough sheeter, Planetary Mixers, .

Chef explained why and how commercial recipes differ from the authentic recipes. Further, he explained how to use the base recipe and make variation into it. The difference between frozen desserts & Gelato were explained on the basis of their fat content, Milk products used, kind of sugars used, temperatures required for storing and serving gelatos were explained by chef. Homemade Chocolate Gelato demonstration was done.

Chef explained how to make base for gelato, the churning process and blast freezing technique. The use of different types of Sugars like Liquid Glucose, Dextrose (Beet sugar), Invert sugars, in the making of gelatos. Basic functions like lowering the freezing point of the mixture to avoid formation of big crystals.

Deluxe laundry visit



A visit to commercial laundry was arranged for the students of Second Year BSc (H&HA). The students visited Deluxe Dry Cleaning and Laundry. The purpose of the visit was to give an orientation to the students about laundry operations, equipment and laundry procedures.

During the visit students gained valuable insights into professional laundry and garment care operations. The visit helped them to understand the modern techniques and machinery used for washing, dry cleaning, pressing, and packaging garments.

The laundry in-charge explained the importance of fabric care, stain removal methods, and quality control in maintaining high service standards. Overall, it was an informative and practical experience that enhanced knowledge of laundry operations and its role in the hospitality industry.

DEMONSTRATIONS

Larder Demonstration : Cold cuts, Salads and Sandwiches



A Larder demonstration was organized by BVDU IHMCT for TYCT Larder specialization students on 12th October 2025, to enhance the knowledge and skills of students on the process of making various cold cuts.

Total 8 participants attended the demonstration. Chef Vishal Tripathi, Le Plisir, Pune was present as a demonstrator. He demonstrated various preparations such as Sandwiches & Salads. Chef Vishal started with the introduction and the importance of the subject.

He divided the students into 3 pairs & allocated 2 dishes per pair. With the help of volunteers, he arranged the mise-en-place and narrated the importance of pre-preparation. He briefed students about presentation of the products with different plating techniques used to increase the eye appeal of the product. In the end, the product setup was arranged by the students.

He answered satisfactorily the queries and questions asked by students and also inspired students to consider a career as a Chef.

The Thinking Educator: Leadership, Learning Styles & Creative Assessment



The Thinking Educator: Leadership, Learning Styles and Creative Assessment, a two-day experiential Faculty Development Program conducted by Dr. Ameya Ghanekar, was held on 27th and 28th January with 15 participants.

The program was thoughtfully designed to provide educators with an experiential learning journey focusing on leadership, creative assessment techniques, and diverse learning styles.

It aimed to empower faculty members to adopt effective academic leadership behaviours, foster a collaborative and inclusive institutional culture, and enhance their roles as mentors, facilitators, and academic leaders.

The FDP focused on:

- Enhancing leadership skills for effective teaching and team management
- Understanding diverse learning styles and adapting teaching approaches
- Exploring strategies to motivate and engage students

Participants developed adaptable teaching strategies, shared motivation techniques for classrooms and teams, and created a personal leadership plan.

"Leadership in education is about influence, vision, and adaptability"

Flairology Visit – Cocktail & Flair Bartending



A visit was organized to Flairology for the students of Second Year. During this session, the students were introduced to various liquors and alcoholic spirits.

They also learned the preparation of different cocktails.

The session concluded with a live demonstration of flair bartending by the experts. Students actively engaged by asking insightful questions related to cocktail and mocktail preparation, making the experience interactive and enriching.

Bengali Sweets Demonstration

A demonstration on Bengali sweets was conducted for Third Year BSc (H&HA) students on 19th September 2025.

Dr. Jyoti Peshwe, HOD of Food Production, welcomed the resource person, Chef Sandeep Kumar from DoubleTree by Hilton, Chinchwad.

He shared valuable industry insights and demonstrated techniques for preparing traditional Bengali sweets from curdling milk to final presentation.

Students gained hand-on experience and thoroughly enjoyed the session.

The demonstration featured Chamcham, Sandesh, Gud Ka Rasgulla, Badam Mysorepak, Kaju Paan, and Chenna Toast.



OTHER ACTIVITIES



Fruit Mixing Ceremony



The Fruit Mixing Ceremony at Bharati Vidyapeeth, Pune was conducted in a dignified and harmonious atmosphere, with the presence of faculty members along with the Honorable Principal and Vice Principal. The ceremony symbolized unity, freshness, and teamwork, reflecting the institute's commitment to holistic learning.

Faculty members actively participated in the preparation and mixing of fresh fruits, emphasizing the importance of hygiene, nutrition, and presentation.

The event also provided an opportunity for informal interaction among staff, strengthening professional bonds and teamwork.

Overall, the ceremony was meaningful and celebratory, reinforcing values of cooperation, wellness, and institutional togetherness.



Saksham Bharati



Saksham Bharati is a meaningful community outreach initiative launched by BVDU Institute of Hotel Management & Catering Technology, Pune, aimed at social empowerment through skill development.

On 17th December 2025, the program was conducted for the inmates of Janseva Foundation at Bhilarewadi, Pune, with a special focus on housewives from economically weaker sections. The initiative emphasized practical training in bakery skills, enabling participants to learn basic baking techniques, hygiene practices, and small-scale production methods.

Faculty members and students actively guided the participants through hands-on demonstrations and interactive sessions. The program sought to build confidence, enhance employable skills and promote self-reliance, thereby empowering women to achieve financial independence and improve their overall quality of life through sustainable livelihood opportunities.



Khamma Ghani



“Khamma Ghani: A Rajasthani Food Festival” was organized on 21st January as part of the birthday celebration week of the Founder Chancellor, Pro Vice Chancellor, and Secretary of the university. The event beautifully captured the vibrant essence of Rajasthan through its traditional décor, creating an authentic and culturally rich ambience.

A wide array of delectable! Rajasthani delicacies was showcase, reflecting the culinary expertise and dedication of the students. The festival was graced by distinguished guests and parents, who were invited to experience the flavours and hospitality firsthand.

The primary objective of the event was to offer parents an insight into the practical learning and skills developed by their children, while also providing them with an opportunity to savour the richness on Rajasthani cuisine.

¡Fiesta Mexicana!



On 11th March 2026, the Third Year BSc (H&HA) students organized a Mexican-themed lunch in the Dining Hall. The menu featured a variety of Mexican dishes, and the vibrant decor created an authentic cultural ambience. Guided by Dr. Archana Janjal, the culinary team was divided into sections including hors d'esquires, salads, soup, main course, and dessert. The event provided an opportunity for students to showcase their creativity and organizational skills.

Annual Sports Day



The Annual Sports Day was held on 20th and 21st March with great enthusiasm. Students participated in football, volleyball, badminton. The football matches were spirited, the volleyball games displayed excellent teamwork, and the badminton matches were fast-paced and engaging. The event concluded with a prize distribution ceremony, celebrating the winners.

Jalsa: Cultural fest



Jalsa 2025, the annual cultural fest of Bharati Vidyapeeth Deemed to be University Institute of Hotel Management & Catering Technology, Pune, was successfully held on 7th and 8th April 2025. Organized by the Cultural Committee, the two-day event celebrated creativity, enthusiasm, and cultural diversity among students. The fest was inaugurated by the Principal and Vice Principal, followed by vibrant performances, games, and ramp walks.

Day 1 featured a Bollywood Twin Day theme with energetic dances and activities, while Day 2 celebrated Traditional Day, showcasing Indian culture through music, dance, and attire, making the event memorable and engaging for all participants

Freshers party



The Institute organised a vibrant Freshers party on 8th August in the Seminar Hall to warmly welcome first-year students and help them integrate into the academic and cultural environment. The event commenced with a welcome address that set an energetic and cheerful tone for the celebration.

The program featured lively music and dance performances, showcasing the talents of the students and keeping the audience engaged throughout. Fun and interactive games were conducted, encouraging participation and fostering a spirit of friendship among the newcomers.

A major highlight of the evening was the Mr. and Miss Fresher Contest, where Mr. Atharva Tangade and Miss Tanisha Tirkey were crowned for their confidence, talent, and charisma. Delicious food arrangements further enhanced the experience, making the event memorable and successful for all.



NATIONAL SERVICE SCHEME

IMPORTANCE OF NSS IN SHAPING STUDENTS' LIVE

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.

Few NSS Activities carried out at the Institute

Activity	Date	Participants
Dr. Baba Saheb Ambedkar jayanti Rally	13th April	20
Nutrition seminar	19th April	35
Beeg Sammelan	26th April	15
Yoga Day	21st June	15
Guru pournima celebration	10th July	25
Rakhi making	28th July	40
Raksha bandhan	9th Aug	15
Swachotsav	17th Sept	30
Blood donation	18th Sept	28
NSS Day celebration	24th Sept	33
Katraj bus depot cleaning	30th Sept	26
Shanti march	2nd Oct	8
Swasth naari shashakt parivar	14th Oct	23
Run for unity	31st Oct	12
Winter camp	5th – 11th Dec	50

RAKHI MAKING ACTIVITY



NSS students of Bharati Vidyapeeth (Deemed to be University) Institute of Hotel Management and Catering Technology organized a meaningful Rakhi-making activity as part of their NSS Activity.

The students prepared handmade rakhis with creativity and care, reflecting the true spirit of Raksha Bandhan. These rakhis were later tied at the hospital to doctors, nurses, support staff, patients, and their attendants, as a gesture of respect, gratitude, and emotional support.

The activity aimed to spread warmth, positivity, and a sense of belonging among those who spend their days caring for others or undergoing treatment away from their families. The smiles and emotional responses received highlighted the impact of small acts of kindness. Through this initiative, NSS volunteers experienced the essence of social service, empathy, and human connection beyond academic learning. The event reinforced NSS values of selfless service and social responsibility, reminding everyone that festivals are not just about celebration, but about sharing love, compassion, and unity with the community.

RAKSHA BANDHAN ACTIVITY



The NSS Unit of Bharati Vidyapeeth (Deemed to be University) Institute of Hotel Management and Catering Technology, Pune celebrated the Raksha Bandhan festival with great enthusiasm at Bharati Hospital.

The activity was specially organized for the housekeeping and multipurpose workers of the hospital, recognizing their dedicated service and contribution to healthcare. In preparation for the celebration, NSS students had thoughtfully prepared handmade rakhis at the institute a week in advance, reflecting creativity, care, and the true spirit of the festival.

On the day of the event, eight girl volunteers and four male volunteers, along with the Programme Officer, actively participated in tying rakhis and interacting with the hospital staff. The celebration fostered a sense of respect, gratitude, and emotional connection, bringing smiles and warmth to everyone involved. The NSS Unit expresses sincere thanks to the administration of Bharati Hospital for granting permission and providing the opportunity to celebrate this meaningful occasion together, strengthening bonds of humanity and social responsibility.

BLOOD DONATION



The NSS Unit of Bharati Vidyapeeth (Deemed to be University) Institute of Hotel Management and Catering Technology, Pune actively participated in a blood donation drive organized at Bharati Hospital as part of its commitment to social responsibility and community welfare.

NSS volunteers enthusiastically came forward to donate blood, understanding the critical importance of this life-saving act in medical emergencies and patient care. The activity aimed to promote awareness about voluntary blood donation and encourage a sense of responsibility among youth towards society.

The volunteers participated with discipline and compassion under the guidance of the Programme Officer, ensuring all medical protocols were followed. The hospital staff appreciated the selfless gesture and positive attitude of the students. This initiative not only contributed to the hospital's blood bank but also instilled values of empathy, service, and civic duty among the volunteers.

The NSS Unit extends its sincere gratitude to the doctors, nursing staff, and administration of Bharati Hospital for their support and cooperation in successfully conducting the blood donation activity.

KATRAJ DEPOT CLEANING ACTIVITY



The NSS Unit of Bharati Vidyapeeth (Deemed to be University) Institute of Hotel Management and Catering Technology, Pune organized a cleanliness drive at Katraj Bus Depot as part of its ongoing community service initiatives. NSS volunteers actively participated in cleaning the depot premises, focusing on public areas to promote hygiene, cleanliness, and environmental responsibility. The activity aimed to create awareness among the public and transport staff about the importance of maintaining clean and healthy surroundings, especially in frequently used public spaces.

Under the guidance of the Programme Officer, the students worked with dedication and teamwork, setting an example of responsible citizenship. The drive also reinforced the Swachh Bharat mission by encouraging sustainable cleanliness practices. Through this hands-on activity, volunteers gained practical exposure to social service while developing a sense of discipline and civic responsibility.

The NSS Unit expresses gratitude to the Katraj Depot authorities for their cooperation and support in successfully conducting the cleanliness drive, making the initiative impactful and meaningful for both students and the community.

NSS DAY CELEBRATION



The NSS Unit of Bharati Vidyapeeth (Deemed to be University) Institute of Hotel Management and Catering Technology, Pune celebrated National Service Scheme (NSS) Day 2025 with great enthusiasm and a strong sense of purpose.

The programme was organized to highlight the core values of NSS—selfless service, social responsibility, and community development. Faculty members, the Programme Officer, and NSS volunteers actively participated in the celebration.

The event included an address emphasizing the importance of youth participation in nation building and the motto of NSS, “Not Me, But You.” Volunteers reflected on their experiences in various outreach activities such as hospital visits, cleanliness drives, and blood donation camps. The celebration served as a platform to motivate students to continue their commitment toward social service and ethical citizenship.

NSS Day 2025 reinforced the spirit of unity, leadership, and volunteerism among the students, inspiring them to contribute meaningfully to society and uphold the values of empathy, discipline, and dedication in their future endeavors.

RUN FOR UNITY



The NSS Unit of Bharati Vidyapeeth (Deemed to be University) Institute of Hotel Management and Catering Technology, Pune actively participated in the “Run for Unity” organized on 31st October 2025, to commemorate the birth anniversary of Sardar Vallabhbhai Patel and promote the message of national integration and unity. NSS volunteers enthusiastically took part in the run, demonstrating discipline, teamwork, and patriotism.

The event aimed to create awareness among students and the community about the importance of unity, integrity, and collective responsibility in building a strong nation. Under the guidance of the Programme Officer, the students participated with great energy and commitment, reflecting the true spirit of NSS.

The Run for Unity served as a reminder of Sardar Patel’s contributions to India’s unification and inspired the youth to uphold the values of harmony, leadership, and social responsibility.

The activity strengthened the sense of national pride and encouraged active participation in nation-building initiatives.

NSS WINTER CAMP



The NSS Winter Camp of Bharati Vidyapeeth (Deemed to be University) Institute of Hotel Management and Catering Technology, Pune was successfully conducted at AmbiVillage, Panshet from 5th December 2025 for a duration of seven days, with the active and enthusiastic participation of 50 dedicated NSS volunteers. The camp was formally inaugurated by Principal Dr. Lalita Chirmulay and organized under the able guidance of Programme Officer Mr. Sanket Kale, ensuring systematic planning and smooth execution of all activities.

Throughout the camp, volunteers undertook several meaningful and socially impactful initiatives, including village cleaning and sanitation drives, hospital cleaning activities, and rooftop solar panel cleaning to promote cleanliness and sustainability.

A comprehensive Rural Health Status Survey was conducted, during which students visited every household to collect health-related information and spread awareness about various government policies and welfare schemes available to villagers. Informative guest lectures on NSS values, civic sense, food and nutrition, environmental awareness, and the role of youth in nation building enriched the volunteers' understanding. Cultural programs, team-building exercises, morning assemblies, yoga sessions, and community interaction activities strengthened unity, leadership, and discipline among the participants.

The involvement of institute alumni added great value to the camp, as they shared inspiring experiences and guided volunteers on personal growth beyond NSS. The camp provided students with practical exposure to rural life, social challenges, and grassroots-level service.

It concluded on a highly positive and memorable note, leaving volunteers motivated, socially sensitive, and committed to serving society with empathy and responsibility.



ROAD SAFETY



Our students celebrated Valentine’s Day through a “Valentine for Road Safety” awareness drive guided by Prof. Sanket Kale. A team of 20 NSS volunteers conducted activities at Padmavathi, Vishveshwar Bank, and Balaji Nagar crossroads. They displayed impactful slogans promoting helmet use, seat belts, and traffic rule compliance. Volunteers appreciated safe riders and encouraged others to follow regulations. The initiative aimed to spread awareness about responsible driving.

TRAINING SESSION TO WOMEN



An NSS activity was conducted at Janseva Foundation, Katraj, Pune to promote women’s empowerment. Our volunteers along with faculty led a hands-on bakery training session. The training covered baking techniques, preparation methods, and hygiene practices. Participants actively engaged and showed enthusiasm in learning new skills. The initiative aimed to encourage self-reliance and small-scale entrepreneurship.

CLEANLINESS DRIVE AT SINHAGAD FORT



The occasion of Shiv Jayanti, a large number of devotees and visitors gather at Sinhgad Fort, which often results in littering across the premises.

To promote cleanliness and social responsibility, 26 NSS volunteers from Bharati Vidyapeeth Deemed to be University Institute of Hotel Management and Catering Technology, Pune actively participated in a Cleanliness Drive on 20th February 2026, the second day of Shiv Jayanti.

During the activity, volunteers collected waste from different areas of the fort and spread awareness among visitors about maintaining cleanliness at historical sites.

The initiative aimed to encourage people to protect and respect heritage monuments.

Through this activity, the volunteers paid tribute to Chhatrapati Shivaji Maharaj not only through words but through meaningful action by contributing towards cleanliness, heritage conservation, and responsible citizenship.

ARTICLES



*Insights & Stories from
Students and Faculty*

SMILING IN SILENCE

By Krushna Ghule (TY BHMCT)

Every morning, students walk into classrooms with neatly worn uniforms, backpacks full of books, and smiles carefully placed on their faces. To the world, they look fine. Some even look happy. They laugh with friends, answer questions, and submit assignments, on time. Teachers see discipline. Friends see confidence, Parents see progress. But behind many of those smiles is a quiet pain that no one notices.



I realised Many students have mastered the art of pre-tending. They know how to smile even when their chest heavy. They know how to laugh even when their mind is tired. Somewhere along the way, they learned that showing weakness is not safe. So, they hide their tears behind jokes, their *fear* behind achievements, and their sadness behind silence.

In classrooms, students are taught how to solve problems on paper, but never how to handle the problems inside their hearts. There is no section on how to deal with loneliness in a crowded room. No chapter explains what to do when you feel empty even after doing everything right. Instead, students are told to be strong, to focus, to not complain. Slowly, they start believing that their pain is not important.

Some students sit on the last bench, staring at the board but fighting battles with their head. Some sit in the front row, scoring well, winning praise, yet feeling completely lost inside. At night, when the noise of the day fades, their thoughts become louder. Questions like “Why do I *feel this way?*” and “What is wrong with me?” keep them awake. But the next morning, they wear the same smile again.

The saddest part is that many students do not even have words for their pain. They just know that something hurts. They feel tired even after sleeping. They feel unmotivated even when they have dreams. They feel alone even when surrounded by people. And because they cannot explain it, they choose to say silent.



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This article is not just about sadness. It is about awareness. About noticing the quiet ones. About reminding students that it is otay to not be okay. That asking for help is not weakness. That behind every smile, there may be a story waiting to be heard.

They say “I’m fine” when they are not. They say “I’m just tired” when they are emotionally exhausted.

Because I want no student should have to smile in class while breaking in silence.

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Because I want no student should have to smile in class while breaking in silence.

WHEELS OF CHALEBILITY: A Journey of Faith

By Raghav Sathe (FY BSC)



The highlight was the night visit to Sarafa Bazaar, Enjoying Indori street food made us forget all the struggles and brought back joy and energy. Our journey then became spiritual as we visited Ujjain. The divine atmosphere of the Mahakaleshwar Jyotirlinga, the peaceful Shipra Aarti at Ram Ghat, the Mahakal Corridor, Kal Bhairav Temple, and the powerful Shayan Aarti gave us inner peace and spiritual strength. From Ujjain, we travelled to Maheshwar, where the calm ghats of the Narmada River, the historic fort, the evening Narmada Aarti, and the natural beauty of Sahastradhara created a soothing experience. Our final destination was Omkareshwar, where visiting the Omkareshwar and Mamleshwar Jyotirlingas felt truly divine.

This journey taught us that travel is not about perfect plans, but about mindset. Wheels of Chalebility proves that with faith, friendship, and adaptability, no road is truly impossible. This journey taught us that travel is not about perfect plans, but about mindset. Wheels of Chalebility proves that with faith, friendship, and adaptability, no road is truly impossible.

A journey is not just about travelling to different places, but about learning life lessons, understanding friendship, strengthening faith, and discovering the true meaning of chalebility is the ability to accept situations, adapt quickly, and keep moving forward with a positive mindset. Our journey began on 6th December 2025 from Pune on our Pulsar N150. With proper riding gear and confidence gained from earlier rides like Sinhagad Fort and Kaas Pathar, we travelled through Nashik and reached Dhule, covering nearly 400 km in a single day. The early morning ride, empty highways, and sense of achievement filled us with excitement and confidence.

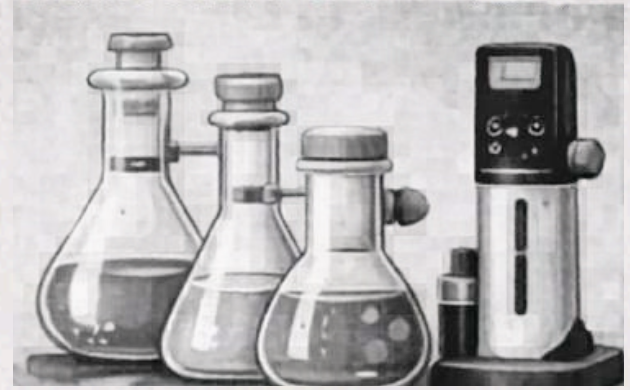
However, the real test of our journey began near the Maharashtra-Madhya Pradesh border. Our bike suddenly broke down due to engine oil loss and later developed serious throttle and sensor issues. We faced repeated breakdowns, pushed the bike over long distances, depended on villagers, relatives, and service centres, and went through physical exhaustion and mental stress. At one point, continuing the journey felt impossible, and giving up seemed easier.

That was when chalebility truly came into play. Instead of ending the journey, we accepted the situation and made a bold decision to continue the trip using public transport. This change of plan became the turning point of our journey. We reached Indore, where we explored its rich heritage, including Lalbagh Palace, and experienced the city's vibrant culture.

MOLECULAR GASTRONOMY

By Prof. Amar Chavan

For the past two decades, there has been considerable confusion surrounding molecular gastronomy. This confusion largely arises because many people misunderstand the meaning of the word gastronomy. Gastronomy does not mean **cuisine**; rather, it refers to the knowledge and understanding of food. In the same way that molecular biology is a scientific discipline; molecular gastronomy is also a **scientific field** that studies the mechanisms involved in the preparation and consumption of food. Like any scientific discipline, it has a wide range of applications.



These transformations, play a crucial role in determining the final composition of food and its bioactivity—a term used to describe sensory properties, nutritional value, and potential toxic effects.

Thus, food is not merely a natural product but the result of carefully controlled scientific processes that influence how it looks, tastes, nourishes, and affects the human body.

“Molecular gastronomy studies the mechanisms involved in preparing and consuming food.”

There is also frequent confusion between science and technology when discussing food, including the definition of what food actually is.

Dictionaries define food as “any substance that can provide living organisms with the elements necessary for growth or maintenance.” However, this definition does not fully reflect how humans consume food. Humans rarely eat food in its natural or non-metabolized form. Instead, raw materials undergo various chemical and physical changes during preparation.

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Thus, food is not merely a natural product but the result of carefully controlled scientific processes that influence how it looks, tastes, nourishes, and affects the human body.

INVISIBLE HEROES OF HOSPITALITY

By Ved Chavan (FY BSc)

When guests enter a hotel or restaurant, they experience comfort, warmth, and excellent service. They admire the décor, enjoy delicious food, and appreciate the polite staff. However, what they often do not see is the hard work of many professionals who operate behind the scenes. As a second-year student of Hotel Management, I have learned that the success of the hospitality industry depends greatly on these invisible heroes.

• Chefs and Kitchen Staff



The chefs and kitchen staff play a vital role in creating memorable dining experiences. While guests see only the final dish, the kitchen is a place of intense effort, discipline, and coordination. Chefs work for long hours, maintain strict hygiene standards, and perform under constant pressure. From planning menus to plating food perfectly, every task requires skill and dedication. During our practical kitchen sessions, I realized that teamwork and time management are just as important as cooking skills

• Front Office Team



The front office team represents the face of the hotel. They are responsible for welcoming guests, handling reservations, managing check-ins and check-outs, and solving guest problems with professionalism. A calm attitude, good communication skills, and a pleasant personality are essential in this department. Observing front office operations during training has shown me how important first impressions are in hospitality.

• Supporting Staff

the supporting kitchen and service staff work tirelessly to ensure smooth daily operations. Stewards, kitchen helpers, and maintenance staff support every department and keep the hotel functioning efficiently. Their work may go unnoticed, but without them, excellent service would not be possible.

COLLEGE LIFE: CHAOS OR CHOICE

By Langlensana Ningthaujam (TY BSc)

College life is often described as a phase filled with nervousness, expectations, friendships, and pressure to succeed. For many students, it feels chaotic and unpredictable. Yet beneath all of this, an important question arises: Is college life truly chaotic, or is it the result of the choices we make?

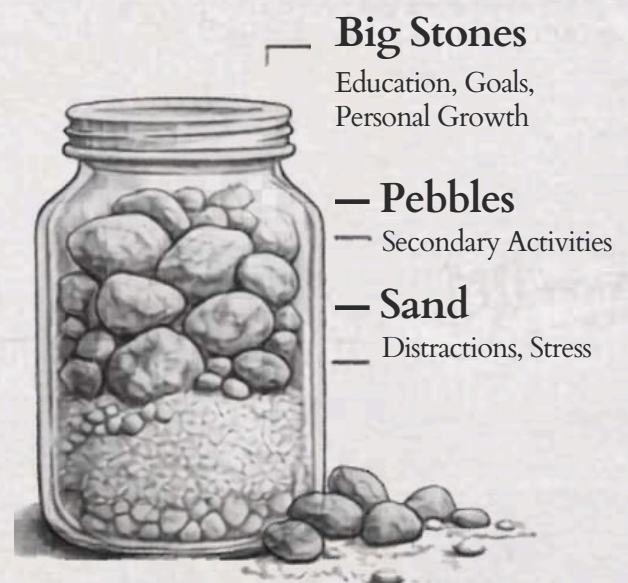
College life offers freedom along with responsibility. For the first time, we are given the independence to make decisions on our own. Many students live far away from their families and must manage everything, without constant guidance. We are expected to handle our time, priorities, and emotions by ourselves. Gradually, guidance reduces, while distractions increase.



The decisions we make slowly begin to shape our chaos. How we choose to spend our time and the company we keep greatly influence our college experience. Often, we choose distractions over discipline because distractions seem more exciting in the moment. Over time, this lack of balance leads to confusion, stress, and chaos.

College life can be explained using the pickle jar principle. The jar represents our time and energy. The big stones represent our most important priorities, such as education, goals and personal growth. The pebbles are secondary activities, and the sand represents small distractions and unnecessary stress. If we fill the jar with sand first, there will be no space left for the big stones or even the pebbles.

Therefore, college life is shaped by the order in which we make our choices. We can either prioritize meaningful goals first or allow distractions to take control. The choice is ours. In the end, college is just a chapter; our choices decide the story of how it ends.



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SUSTAINABLE TOURISM WITH PURPOSE

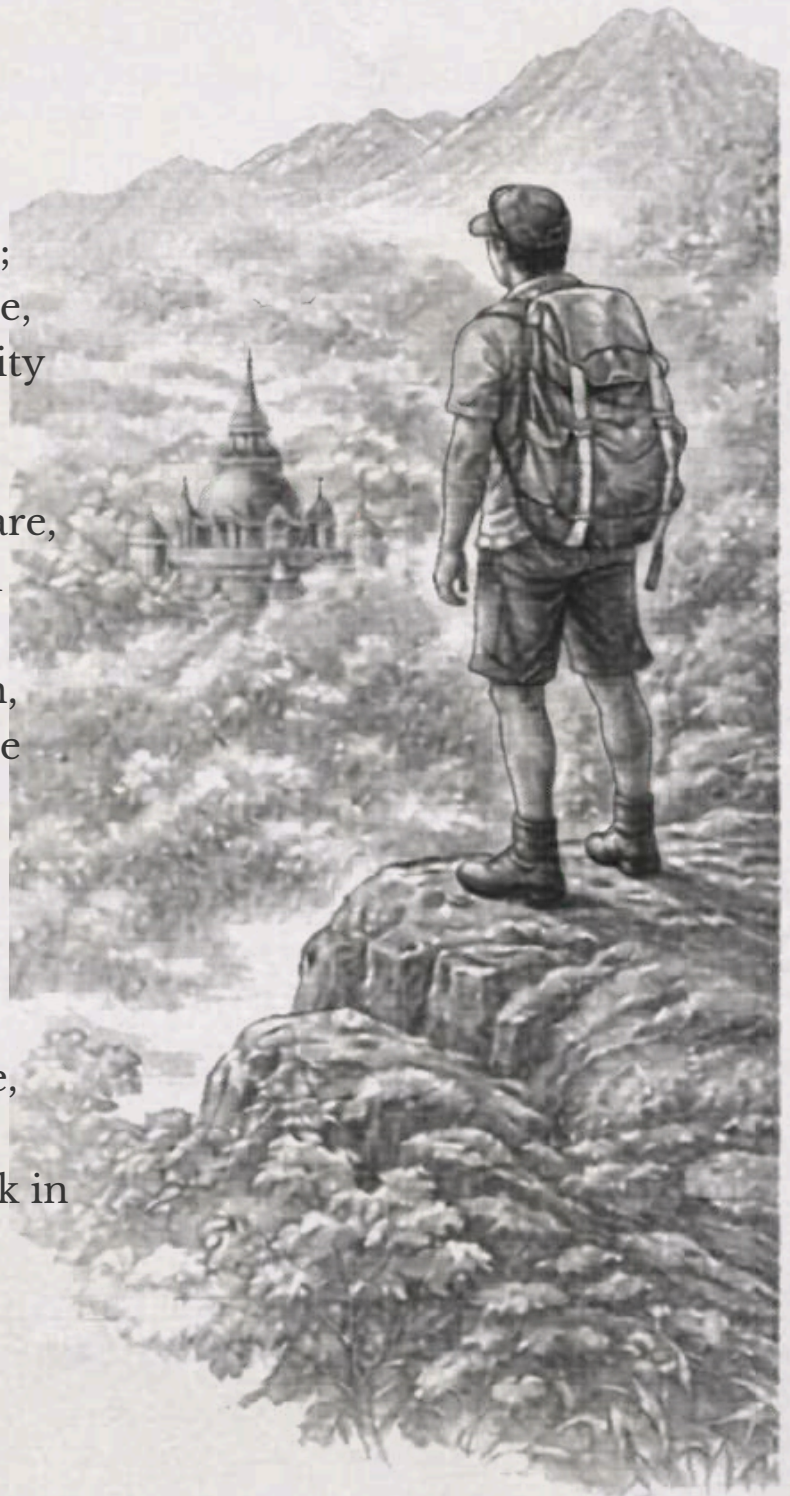
By Veena Paradkar (SY BSc)

We crossed the earth with curious eyes,
Chasing sunsets, foreign skies;
Yet every road we choose to roam
Asks how gently we call it home.

The hotels rise—not steel alone,
But living spaces, wisely grown;
Cultures breathe in rhythm old,
Their stories not for sale or gold;
Respect becomes the truest guide,
Where progress walks with dignity
beside.

If tourism learns restraint and care,
The wild will stay, the world will
share.
The future isn't miles we've seen,
But footprints left where we have
been;

To welcome all, yet still protect,
Is tourism's highest intellect.
So let us travel—aware, awake—
Not just to take, but also to make,
A promise kept with every mile:
That growth and green shall walk in
style.



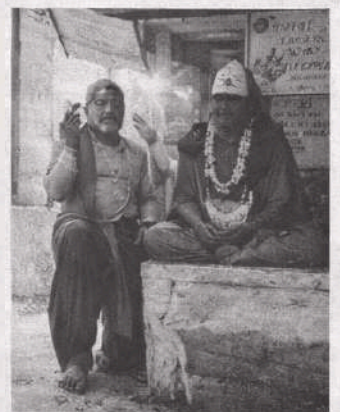
JOURNEY TO GIRNAR

By Atharva Tangade (FY BSc)

The tourism and hospitality industry is more than just a service; it is the bridge that connects a traveller's heart to a destination's soul. By providing expert local guides, securing prime accommodations, and managing complex logistics, this industry ensures that a journey remains a peaceful experience rather than a stressful task. In 2023, my family and I witnessed this first-hand during a five-day tour from Mumbai to Uttar Pradesh. Our journey began in Prayagraj, where we stood at the Triveni Sangam under a bright, clear sun, watching the vast gathering of boats along the riverbanks. We explored the historic temples nestled against rugged cliffs, where the bright red railings and white-domed shrines created a beautiful contrast against the natural stone.

Along with seamless travel and comfortable accommodation, food played a vital role in enriching our journey. Throughout the trip, we were introduced to some of the finest local cuisines of Uttar Pradesh, carefully selected by our tour organizers. In Prayagraj, we enjoyed simple yet flavorful traditional meals that reflected the region's culture and hospitality. As we moved to Varanasi, the culinary experience became even more memorable. The expertise of the tourism industry became even more vital. Our hotel was perfectly situated at a prime location, allowing us to reach the ghats just as the sky turned a soft, cloudy grey, casting a peaceful light over the ancient spires of the Kashi Vishwanath Temple. With the help of a knowledgeable local guide, we navigated the vibrant, narrow galis and stood before the towering red sandstone temples that define the city's skyline.

The highlight was a family boat ride on the Ganga; sitting under the colourful, patterned fabric of the boat's canopy, we felt the true spirit of Banaras. From the delicious local meals provided to the seamless transport, the hospitality industry handled every detail, allowing us to focus on the spiritual journey and the joy of being together.



LIFE OF A CHEF

By Gayatri Varma (TY BSc)

Before the sun has learned to rise,
A chef awakens, sharp of eyes.

Hands still warm from yesterday,
Dreams of flavors lead the way.

Steel and fire, salt and heat,
Long hours spent upon their feet.

Scars are earned, not feared or hid,
Each one tells what passion did.

They chase perfection on a plate.
While clocks are cruel and nights are late.

Meals are missed, but hearts are fed,
By dishes born inside their head.
In sweat and smoke, in rush and roar,

They serve love seasoned to the core.
A smile returned, a table cleared,

Makes every sacrifice feel dear.
For in each bite, their soul is shown—

A chef's life lived, not simply known.

FROM MEMORIES TO MILESTONES

By Prof. Sanket kale

Some places never leave your heart, no matter how many years pass. For me, Bharati Vidyapeeth (Deemed to be University) Institute of Hotel Management and Catering Technology, Pune – 411043 is one such place. As a proud alumnus of the 2013 batch, returning to this campus today stirs deep emotions—memories of growth, struggle, friendship, and dreams. Witnessing its remarkable transformation now, as an Assistant Professor, makes this journey even more meaningful.

During our student days, the campus had a different charm. The infrastructure was modest, resources were limited, and for every event, activity, or competition, we students had to assemble things on our own. Whether it was arranging chairs, setting up makeshift stages, managing equipment, or converting classrooms into functional spaces, teamwork and creativity were our biggest resources. Those efforts taught us adaptability, leadership, and collaboration—lessons that no textbook could offer. We may not have had everything easily available, but what we did have was passion, enthusiasm, and a strong sense of belonging.

Today, the institute stands transformed. The newly developed seminar hall, studio kitchen, and advanced kitchens are truly top-class and reflect global standards. These facilities are not just visually impressive but are immensely practical and beneficial for current students, especially in enhancing hands-on learning, skill development, and professional exposure.

The smart classrooms, equipped with modern teaching aids, create an engaging and focused learning environment that motivates students to think, interact, and innovate. The campus now provides opportunities that we once dreamed of as students. I must admit, as a student, I would have loved to experience these advancements. Yet, there is a unique joy in witnessing this growth as an alumnus-turned-faculty. I have seen both sides of the institute—the struggles, limitations, and warmth of the earlier days, and the ambition, progress, and vision of today.

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Infrastructure creates opportunities, but it is the students who give it purpose. I urge every student to take pride in this institution and become its ambassador. Share positive experiences, uphold its values, and spread goodwill wherever you go. Your voice, conduct, and achievements will help position Bharati Vidyapeeth (DU) IHMCT among the top most institutes in the field. Standing here today, I feel a deep sense of gratitude. What once nurtured me as a student now allows me to contribute as an educator. Watching this institute grow is like watching a part of myself evolve. The journey from memories to milestones is truly emotional and I am proud to be a part of it.

MY EXPERIENCE AS NSS OFFICER

By Prof. Sanket kale

Becoming a Programme Officer of the NSS unit at Bharati Vidyapeeth (Deemed to be University), Institute of Hotel Management and Catering Technology, Pune, for the very first time was not merely an appointment; it marked the beginning of a journey that quietly transformed me from within. I clearly remember the mix of excitement, nervousness, and deep gratitude I felt when I stepped into this role. Over the course of seven unforgettable days from 5th December 2025 to 11th December 2025, during our NSS camp at Ambi Village, Panshet, Pune, NSS stopped being just a responsibility and became a lived experience—one that left a lasting impression on my heart.

Being surrounded by individuals from diverse backgrounds, thoughts, and energies made me feel truly blessed. Each day unfolded with new challenges, learning moments, and emotions. One of the strongest realizations during the camp was the importance of working with the volunteers rather than leading them from a distance. I consciously chose to stand beside them—sharing their work, fatigue, laughter and even moments of silence—without constantly emphasizing my role as a Programme Officer.



Being surrounded by individuals from diverse backgrounds, thoughts and energies made me feel truly blessed. Each day unfolded with new challenges, learning moments and emotions. One of the strongest realizations during the camp was the importance of working with the volunteers rather than leading them from a distance. I consciously chose to stand beside them—sharing their work, fatigue, laughter and even moments of silence—without constantly emphasizing my role as a Programme Officer.

One of the most touching experiences of the camp was our visit to the old age home. Sitting with the elders and listening to their life stories filled with wisdom, memories, struggles, and hope was deeply humbling. Their gentle smiles, warm words, and emotional silences spoke volumes. In those moments, I truly understood that service is not always about grand gestures; often, it is about presence, patience, and genuine human connection. That experience brought immense emotional satisfaction and strengthened my belief in the true spirit of NSS.

Handling a group of students with varied personalities and emotional responses was not always easy. There were moments of disagreement, misunderstandings, and emotional intensity. Remaining calm, composed, and unbiased during such situations required conscious effort and emotional maturity. This phase taught me that leadership is not about authority or control, but about balance, fairness, and empathy — especially when working with young minds.

What motivated me the most was the emotional bond I shared with the volunteers. Many of them approached me not just as a Programme Officer, but as an elder brother, openly sharing their thoughts, fears, and emotions. Their trust and openness strengthened my sense of responsibility and purpose. Every volunteer taught me something valuable — some taught me courage, some encouraged me to speak up, while others reflected emotional balance and sensitivity.

On a personal level, this NSS camp became a powerful learning platform. It enhanced my leadership abilities, strengthened my emotional intelligence, improved my ability to remain focused under pressure, and deepened my sense of social responsibility. Most importantly, it ignited a genuine commitment towards NSS activities and reshaped my perspective on community service with renewed passion.

As I reflect on this journey, a few lessons remain close to my heart—the strength of unity, the power of collective effort, and the importance of balancing emotions, responsibilities, and relationships. I am deeply grateful to all the NSS volunteers for their unwavering support, cooperation, and trust throughout the camp. With gratitude in my heart and optimism for the future, I look forward to making upcoming NSS camps even more meaningful and impactful. This was not just a camp; it was a life-shaping experience.

JOURNEY OF GARIMA ARORA

By Prof. Jyoti Peshave

The world of professional cooking has long been known for its intense work culture, long hours, and high-pressure environments. For decades, it has also remained largely male-dominated, particularly in leadership roles within professional kitchens. However, in recent years, several talented women have begun to redefine this landscape. Among them stands Chef Garima Arora, a remarkable culinary professional who has brought global recognition to Indian cuisine.

By becoming the first Indian woman to earn a Michelin Star, she has not only achieved a historic milestone but also inspired countless young chefs around the world. Her journey is one of passion, courage, perseverance, and relentless dedication—proving that determination and creativity can overcome even the toughest barriers.

Garima Arora was born and raised in Mumbai, a city known for its vibrant food culture. Like many young professionals, her initial career path was not in the culinary field. She began her journey as a journalist and worked in media for some time.

However, her passion for cooking gradually grew stronger. She found herself drawn to creativity through food, eventually making the bold decision to leave journalism and pursue culinary arts.

To gain professional training, she enrolled at Le Cordon Bleu in Paris, one of the most prestigious culinary schools in the world. There, she refined her technical skills, learned classical techniques, and developed a deeper understanding of food as both an art and a science.

After completing her education, Garima worked in several internationally renowned kitchens. One of the most significant experiences in her early career was working with Chef René Redzepi at Noma in Copenhagen—one of the world's best restaurants.

This exposure introduced her to modern culinary philosophies, where she learned to respect ingredients, experiment with flavors, and reinterpret traditional concepts. These experiences played a crucial role in shaping her culinary identity.

In 2017, Garima Arora took a bold step by opening her restaurant, Gaa, in Bangkok. The restaurant quickly gained attention for its innovative approach to Indian-inspired cuisine.

In 2018, Garima Arora achieved a historic milestone when Gaa was awarded a Michelin Star. She became the first Indian woman chef to receive this prestigious recognition.

This achievement not only elevated her personal career but also brought global attention to Indian cuisine. It demonstrated that Indian food, when presented with innovation and sophistication, can stand alongside the finest culinary traditions in the world.

Garima's work goes beyond fine dining. She is deeply committed to preserving and promoting Indian culinary heritage.

Through her initiative, Food Forward India, she focuses on researching and documenting traditional Indian food practices. The aim is to preserve indigenous knowledge while encouraging innovation in modern cuisine.



Her work highlights the richness and diversity of Indian food culture on a global stage. Professional kitchens continue to pose challenges for women due to demanding work environments and long hours. Despite these challenges, Garima Arora has successfully carved a space for herself at the highest level.

Her journey sends a powerful message—gender should never limit ambition. She has become a role model for aspiring chefs, especially young women entering the hospitality industry.

Garima Arora's journey offers valuable lessons:

- Success requires the courage to take risks
- Innovation must respect tradition
- Perseverance and discipline are essential

Her story reflects how passion and determination can transform dreams into reality.

Chef Garima Arora is not just a successful chef but a pioneer who has redefined possibilities in the culinary world. By bringing Indian cuisine to the global stage in an innovative way, she has inspired a new generation of chefs.

Her journey reminds us that with vision, hard work, and resilience, even the most ambitious dreams can be achieved.

MOLECULAR GASTRONOMY

By Viraj Atole (FY BSC)

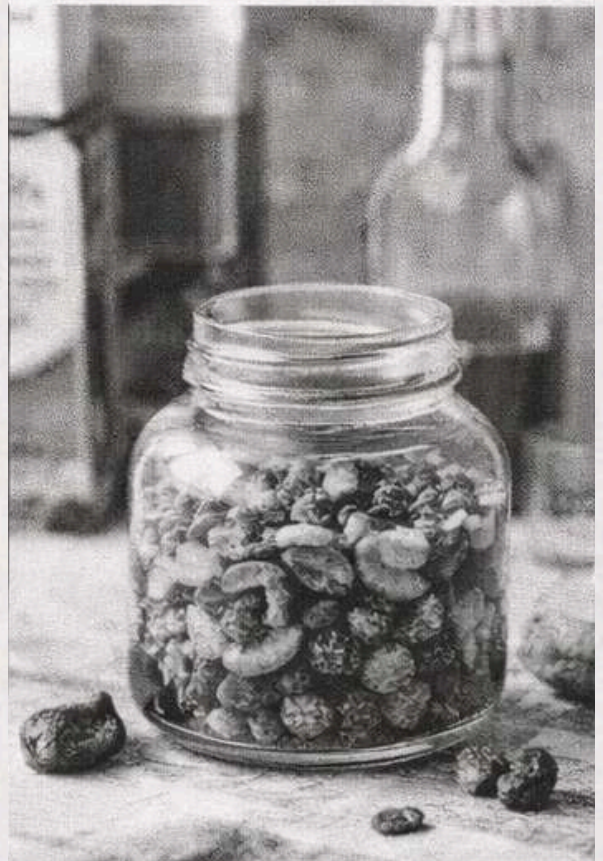
A good plum cake is not made in a day—it begins its journey long before it enters the oven. The secret lies in a traditional process known as fruit soaking, a technique that adds depth, richness, and character to this festive favourite.

Dried fruits like raisins, currants, sultanas, cherries, dates, figs, and mixed peel are carefully selected and soaked in rum, brandy, wine, or fruit juice. As time passes, the fruits slowly absorb the liquid, becoming soft, fragrant, and full of flavour. This patient process transforms simple dried fruits into the heart of a rich plum cake.

Fruit soaking enhances the taste and texture of the cake, keeping it moist and flavourful even after baking. When alcohol is used, it also acts as a natural preservative, allowing the cake to mature beautifully over time. Properly soaked fruits blend smoothly into the batter, ensuring every slice is balanced and delicious.

The soaking period can range from a few days to several weeks, depending on tradition and recipe. Clean containers, proper storage, and regular care are essential to maintain quality and hygiene.

In hotel management and bakery education, fruit soaking teaches an important lesson—great food requires preparation, patience, and respect for tradition. Long before the cake is baked, its story is already written in the soaked fruits that give it life.



LIFE - A BEAUTIFUL JOURNEY

By Shravani Mujumale (TY BSc)

Life is a journey with curves and turns,
With lessons learned and bridges
burned.

It begins with hope and silent dreams,
Nothing is ever just what it seems.

Some days sparkle with laughter and
light,
Some feel heavy, lost in the night.

We stumble, fall, and rise once more,
Shows us sunshine after rain.

It asks us to trust, to wait, to try,
To spread our wings and learn to fly.

In small moments, joy is found,
In simple smiles, in being around.

Life isn't perfect, yet still it's kind,
If we open our heart and quiet our
mind.

Every step writes a story true,
A story shaped by me and you.

Life moves on, both fast and slow,
A beautiful journey as we grow.



MY FIRST CULINARY PRACTICAL

By Tanisha Tirkey (FY BSc)



As first-year student, this was my first experience of a food production practical exam. I was very nervous at the beginning because everything was new to me. First, we wrote the menu, the ingredients with their quantities, and the method of preparation. After that, we started preparing our dishes.



The kitchen was filled with chaos, confusion, and a little bit of fear, but at the same time, it was an exciting learning environment.

Time management was one of the biggest challenges, as we had to complete and present the dish within the given time. With concentration and teamwork, I managed to complete my dish successfully.



After cooking, the dish was presented to the internal and external examiners for evaluation. The moment was stressful because I was unsure how my dish would turn out, but it felt rewarding to see the final result of my hard work. The examiners evaluated my work based on presentation, cleanliness, taste, texture, and viva.

Overall, my first food production practical exam was a memorable experience. It taught me the importance of discipline, cleanliness, teamwork, and staying calm under pressure. This experience helped me gain confidence and increased my interest in the hospitality industry.

Acknowledgement



We extend our sincere gratitude to all those who have contributed to the creation of Pickle Jar 2025-26.

Our respected advisor and faculty members, whose guidance and encouragement have been invaluable throughout this journey. Our talented student contributors, writers, designers, and coordinators, whose creativity and dedication have shaped every page of this magazine. The management and administrative staff, for their continuous support and trust in our vision. Finally, to our readers- thank you for being an integral part of our journey. Your support inspires us to grow, create, and excel.

As you close this edition of Pickle Jar, we hope you carry forward the inspiration, memories, and stories that define our vibrant community. This magazine is not just a collection of pages- it is a celebration of passion, perseverance, and the spirit of togetherness that binds us all. We look forward to continuing this journey and bringing you many more editions filled with creativity and excellence. Stay inspired. Stay connected.

With gratitude-
Krushna Ghule (Editor)
Bharati Vidyapeeth Institute Of Hotel Management and Catering
Technolog, Pune



Pickle Jar

2025-26



*“Every experience we carry is
memory we cherish , a lesson we
learn, and a story we share ”*