



TILAK MAHARASHTRA VIDYAPEETH

Gultekdi, Pune 411 037.

BOARD OF MANAGEMENT STUDIES

DEPARTMENT OF HOTEL MANAGEMENT AND TOURISM

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VISION

- To produce quality manpower needed by Tourism and Hospitality Industry.

MISSION

- To impart the knowledge amongst the students through quality education, to make them industry worthy.
- To equip students with up-to-date skill set required by current industry.
- To prepare students to accept industry challenges with the help of faculty expertise and state-of-art infrastructure.

PROGRAMS ON OFFER

Department of Hotel Management and Tourism

PROGRAM AFTER H.S.C.

1. Bachelor of Science Hospitality (818) B.Sc.H

PROGRAM AFTER GRADUATION

1. Post Graduate Diploma in Hospitality and Tourism (781) PGDHT

DEPARTMENT OF HOTEL MANAGEMENT AND TOURISM

Introduction about the Department

Since the year of inception from 2007, The Department of Hotel Management and Tourism at Tilak Maharashtra Vidyapeeth (TMV), Pune is committed to nurturing skilled, ethical, and industry-ready hospitality professionals. The department blends strong academic foundations with intensive practical training; ensuring students are well prepared to meet the dynamic demands of the global hospitality and tourism industry.

The curriculum is designed in alignment with current industry standards and emphasizes hands-on learning, experiential exposure, and professional development. Equal importance is given to theoretical knowledge, operational skills, managerial competencies, and soft skills essential for career success.

Infrastructure & Core Facilities

The department is equipped with state-of-the-art core laboratories that simulate real hotel environments and provide students with practical exposure from the first year:

- **Basic Training Kitchen & Advanced Training Kitchen**
Fully equipped kitchens with modern tools and equipment to train students in food preparation, production techniques, hygiene, and safety standards.
- **Training Restaurant**
A well-designed restaurant setup where students gain hands-on experience in food and beverage service, service etiquette, menu planning, table layouts, and guest handling.
- **Bakery & Confectionery Laboratories**
A dedicated space for learning and practicing bakery and confectionery skills, including bread, pastries, cakes, and chocolates.
- **Front Office Laboratories**
A well-designed area with hotel front office software, reservation systems, and reception setup to train students in guest registration, billing, communication, and operational procedures.
- **Housekeeping Laboratories**
A well planned set up equipped with cleaning equipment, chemicals, and linen to train students in housekeeping operations and maintenance management.
- **Model Guest Room**
An aesthetically designed hotel room that provides practical training in housekeeping operations, room setup, bed making, cleaning procedures, and quality standards.

Programme Details



Experiential Learning & Industry Exposure

The department emphasizes learning beyond classrooms through:

- Industrial training and internships in reputed hotels.
- Educational visits, workshops, and demonstrations by industry experts.
- Skill-based certifications and live operational training.
- Entrepreneurship development through food festivals and events.

With experienced faculty, strong industry linkages, and modern infrastructure, the Department of Hotel Management and Tourism at TMV, Pune aims to develop competent professionals ready for leadership roles in hospitality, tourism, and allied sectors.

CO-CURRICULAR AND EXTRA-CURRICULAR ACTIVITIES

The Department of Hotel Management and Tourism at Tilak Maharashtra Vidyapeeth, Pune strongly believes in holistic student development through a wide range of co-curricular and extra-curricular activities that complement classroom learning and enhance industry readiness.

To provide practical exposure and real-world understanding, the department regularly organizes study tours and field visits to hotels, resorts, bakeries, wineries, food production units, tourism destinations, and allied service sectors. These visits enable students to observe live operations, understand professional standards, and interact with industry professionals.

Students actively participate in seminars, workshops, tourism fairs, and bakery exhibitions, which keep them updated with emerging trends, innovations, and best practices in the hospitality and tourism industry. Such platforms also help students develop professional networking and communication skills.

The department organizes theme dinners, food festivals, and live operational events, offering students hands-on experience in planning, execution, service management, menu design, cost control, and teamwork. These activities foster creativity, leadership, and entrepreneurial skills.

Regular demonstrations and guest lectures by renowned chefs, hotel professionals, entrepreneurs, and subject experts provide valuable insights into industry expectations and career opportunities, bridging the gap between academia and industry.

As part of its commitment to social responsibility, students actively engage in Institutional Social Responsibility (ISR) activities, including community outreach programs, food distribution drives, cleanliness initiatives, health and nutrition awareness programs, and sustainability-focused activities. These initiatives help inculcate ethical values, social sensitivity, and responsible citizenship among students.

Through these diverse activities, the department ensures the overall personality development of students, preparing them to become confident, skilled, and socially responsible hospitality professionals.

OBJECTIVES OF THE DEPARTMENT

The objectives of the Department of Hotel Management and Tourism, Tilak Maharashtra Vidyapeeth, Pune are to:

1. Provide quality education and professional training in hotel management, hospitality, and tourism through a balanced integration of theory and practice.
2. Develop industry-ready professionals equipped with operational skills, managerial competence, communication abilities, and ethical values required in the hospitality sector.
3. Offer hands-on learning through well-equipped core laboratories, training restaurants, model guest rooms, and live operational experiences.
4. Enhance employability and entrepreneurship skills by promoting industrial training, internships, skill-based certifications, and exposure to real-world hospitality operations.
5. Encourage experiential learning through study tours, field visits, seminars, workshops, demonstrations, and interactions with industry experts.
6. Foster creativity, leadership, teamwork, and problem-solving skills through co-curricular and extra-curricular activities such as theme dinners, food festivals, and competitions.
7. Instill a sense of social responsibility and sustainability through Institutional Social Responsibility (ISR) and community engagement activities.
8. Promote lifelong learning and professional growth by nurturing adaptability, innovation, and a commitment to continuous skill development.

Faculty List / Details



Sr. No.	Names	Designation	Qualification
1.	Dr. Suvarna Suhas Sathe	Acting Registrar	Post Doctoral Research
2.	Dr. Manasi Vivek Sadhale	Head of the Department	Ph.D. in Management
3.	Dr. Mahesh Rangnath Randhave	Assistant Professor	Ph.D. in Management
4.	Dr. Amit Shrikrishna Khare	Assistant Professor	Ph.D. in Management
5.	Dr. Nilesh Pradip Upadhye	Assistant Professor	Ph.D. in Management
6.	Mrs. Priyanka Sudhir Shetty	Assistant Professor	Ph.D. (Pursuing)
7.	Ms. Uzma Abdul Razzak Mulla	Assistant Professor	MTTM
8.	Mr. Suhas SangappaTattitali	Professor of Practice	DHMCT, Bcom

The faculty details mentioned above are for academic year 2025-2026



BACHELOR OF SCIENCE HOSPITALITY (818) (B.ScH)

**POST GRADUATE DIPLOMA IN
HOSPITALITY AND TOURISM (781) (PGDHT)**

BACHELOR OF SCIENCE HOSPITALITY (B.ScH)

PROGRAM CODE - 818

Introduction

The Hospitality Industry is a dynamic, fast-evolving and highly people-centric sector, forming a vital part of the global service economy. In India and across the world, the industry continues to grow rapidly, creating diverse career opportunities for skilled and adaptable professionals. The B.Sc. Hospitality (Apprenticeship Embedded Degree Program) is designed to prepare students for these demands by blending strong academic foundations with extensive hands-on industry exposure.

The curriculum emphasizes not only conceptual and technical knowledge but also holistic personality development. Focused training in communication skills, professional etiquette, grooming, and workplace behavior ensures that students graduate as confident, industry-ready professionals for the Hospitality and Tourism sector.

The program has been revised in line with current industry trends, emerging technologies, and operational practices, with full compliance to NEP 2020 guidelines. A distinctive feature of this program is its apprenticeship-embedded structure, which bridges the gap between classroom learning and real-world application.

In today's competitive environment, multi-skilling is essential. This program integrates the core domains of the Hotel and Tourism Industry—such as Front Office, Food & Beverage Service, Housekeeping, Kitchen Operations, and Tourism Services—allowing students to explore a wide spectrum of roles across the service industry.

Key highlights of the curriculum include training on hotel management software, exposure to a foreign language, life skills and personality development modules, and opportunities to pursue sports, hobbies, and co-curricular activities. Special emphasis is placed on nurturing the right professional attitude, service orientation, and work ethics essential for success in the hospitality industry.

Unique Features of the Syllabus

A major strength of the program is the two structured apprenticeships embedded during the IV, VI, and/or VIII semesters, where students undergo systematic on-the-job training in reputed star-category hotels and hospitality organizations. These apprenticeships allow students to apply classroom learning in real operational settings, gain industry exposure, and develop professional competence. Outstanding performers may receive placement offers during the apprenticeship period itself, enabling a smooth transition from education to employment, and providing an early and strong entry into the hospitality industry.

Programme Outcomes (POs)

- **PO1:** To apply comprehensive knowledge of hospitality operations core and allied domains.
- **PO2:** To demonstrate industry-relevant operational, supervisory, and managerial skills required to function effectively in hospitality, tourism and allied service sectors.
- **PO3:** To communicate effectively in oral, written, and digital formats with guests, colleagues, and stakeholders while demonstrating professional etiquette and interpersonal skills.
- **PO4:** To identify, analyze, and solve operational and managerial problems in hospitality settings using logical, analytical, and data-driven approaches.
- **PO5:** To utilize hospitality-related software, digital tools, and emerging technologies such as PMS, POS, revenue management systems, and online platforms.
- **PO6:** To practice ethical values, sustainable operations, environmental responsibility, and social sensitivity in hospitality and tourism businesses.
- **PO7:** To integrate theoretical knowledge with hands-on training, internships, live projects, and industry exposure as emphasized under the AEDP framework.
- **PO8:** To develop entrepreneurial mindset and innovation skills to initiate start-ups, food ventures, catering units, and hospitality-related enterprises.
- **PO9:** To demonstrate leadership qualities, teamwork, adaptability, and commitment to continuous learning for professional growth and higher education.

Programme Specific Outcomes (PSOs)

- **PSO1:** To perform and supervise core hospitality operations efficiently with a strong foundation in practical skills, service standards and quality management.
- **PSO2:** To exhibit industry-ready competencies through structured apprenticeships, on-the-job training, and applied learning aligned with current hospitality industry requirements.
- **PSO3:** To pursue successful careers in hospitality, tourism, aviation, healthcare hospitality, entrepreneurship, or higher studies with strong professional ethics and global outlook.

Programme Details



Duration : 3 Years + 01 Year (Honors)

Eligibility : 12th Passed with minimum 40% marks OR HSC

Student Intake : 30

Fee Structure :

Bachelor of Science Hospitality

Academic Year	Year	Eligibility	Admission	Exam	Tuition	Laboratory Practical	Library	Transport	Total
2026-27	First Year	500/-	1000/-	3000/-	44,500/-	14,500/-	500/-	1000/-	65,000/-
2027-28	Second Year	-	1000/-	3000/-	44,000/-	16,000/-	500/-	1000/-	65,500/-
2028-29	Third Year	-	1000/-	3000/-	48,500/-	17,500/-	500/-	1000/-	71,500/-
2029-30	Honours	-	1000/-	3000/-	53,500/-	19,000/-	500/-	1000/-	78,000/-

- Refundable library deposit of Rs. 2000/- will be applicable to students who wish to issue books from the Vidyapeeth library.
- Medium of Instruction - English
- Medium of Answer - English
- Additional one year of research / honours is available (minimum 7.5 CGPA)

Internal Assessment

This assessment is done at the department level. It may consist of theory, practical, term work, internal test, seminars, project work, industrial training and so on. Students are required to appear for oral practical examinations as per their syllabus. All practical examination assessment will be internal assessment. Backlog fees will be applicable as per Vidyapeeth examination norms.

Semester End Assessment

The assessment is done at the Vidyapeeth level.

Examinations are conducted according to the examination time table notified by the Vidyapeeth by the end of each term or semester. Students are required to appear for written examinations as per their syllabus. Backlog fees will be applicable as per Vidyapeeths examination norms.

Programme Details



Following are the criteria for Internal Evaluation

Internal Evaluation for Theory Courses Parameters	If 40 Marks	If 20 Marks	Internal Evaluation for Practical Courses Parameters
Assignments	10	5	Practical Assessment - 25 Marks
Class Test	10	5	Attendance - 15 Marks
Attendance	10	5	Field Work - 10 Marks
Extra Curricular Activities	10	5	

Opportunities at the Exit Point

- Clubs
- Hospitals
- Cafeterias
- Food Production
- Recreation and Entertainment (Amusement Parks, Multiplex)
- QSR's
- Cloud Kitchen
- Travel Agencies
- Tour Manager
- Tourism Companies and Travel Organisation
- Sales and Marketing
- Universities and Schools Canteens
- Housekeeping
- Snack Bars
- Food Technology and Processing
- Railways Catering
- Banquet Sales
- Guest Houses
- Facilities Management
- Air Cabin Crew
- Airlines
- Cruise Ships
- Event Management
- Guest Relations Executives
- Tour Guide
- MICE
- Tourism Officer
- Marketing Executive
- Tourist Information Centre Manager
- Hotels-Travel Desk
- Holiday Representative
- Travel Agency Manager
- Sales Executive

PROGRAMME DETAILS

B.Sc. Hospitality

Apprenticeship Embedded Degree Program (AEDP) (Programme Code - 818)

Semester - I

Sr. No	Course Code	Course Name	Category	Credit		Theory Marks		Practical Marks		Total Marks
				Theory	Practical	External	Internal	External	Internal	
1.	818-26-101	Food Production - I	Core DSC	2	2	30	20	-	50	100
2.	818-26-102	Food & Beverage Service - I	Core DSC	2	1	30	20	-	50	100
3.	818-26-103	Housekeeping - I	Core DSC	2	1	30	20	-	50	100
4.	818-26-104	Front Office - I	Core DSC	2	1	30	20	-	50	100
5.	818-26-105	Fundamentals of Food and Beverage	Core Allied	2	1	30	20	-	50	100
6.	818-26-106	French	AECC	2	-	-	50	-	-	50
	OR	OR								
	818-26-107	Sanskrit								
7.	818-26-108	Development of Generic Skills	SEC	-	3	-	-	-	100	100
8.	IKS24	IKS (Generic) (TMV-MOOC)	IKS	2	-	-	50	-	-	50
		Total number of courses - 8	Total	14	9	150	200	-	350	700

* Total number of courses - 8

* Total Credits - 23

* Notional hours to be added

*** Credits earned from E-MOOC / TMVMOOC will be considered in the final score of student

Programme Details



Semester - II

Sr. No	Course Code	Course Name	Category	Credit		Theory Marks		Practical Marks		Total Marks
				Theory	Practical	External	Internal	External	Internal	
1.	818-26-201	Food Production - II	Core DSC	2	2	30	20	-	50	100
2.	818-26-202	Food & Beverage Service - II	Core DSC	2	1	30	20	-	50	100
3.	818-26-203	Housekeeping - II	Core DSC	2	1	30	20	-	50	100
4.	818-26-204	Front Office - II	Core DSC	2	1	30	20	-	50	100
5.	818-26-205	Basics of Bakery & Confectionary	Core Allied	2	2	30	20	-	50	100
6.	818-26-206	SWAYAM	AECC	2	-	-	100	-	-	100
7.	818-26-107	Basic Computer	SEC	-	2	-	-	-	50	50
	OR	OR								
	818-26-108	Principles of Management		2	-	30	20	-	-	50
8.	818-26-109	Travel and Tourism - I	Inter-disciplinary	3	-	60	40	-	-	100
		Total number of courses - 8	Total	15 (+2)	7(+2)	240	260	-	300	800

* Total number of courses - 8

* Total Credits - 26

* Notional hours to be added

* If a student wish to exit, he / she should complete 10 credits Exit Certificate Course - minimum 6 credits for generic internship / apprenticeship and 4 credits for generic skills (Additional Fees may be applicable)

Programme Details



Semester - III

Sr. No	Course Code	Course Name	Category	Credit		Theory Marks		Practical Marks		Total Marks
				Theory	Practical	External	Internal	External	Internal	
1.	818-26-301	Food Production - III	Core DSC	2	2	30	20	-	50	100
2.	818-26-302	Food & Beverage Service - III	Core DSC	2	1	30	20	-	50	100
3.	818-26-303	Housekeeping - III	Core DSC	2	1	30	20	-	50	100
4.	818-26-304	Front Office - III	Core DSC	2	1	30	20	-	50	100
5.	818-26-305	Housekeeping Management	Core Allied	2	1	30	20	-	50	100
6.	818-26-306	Environmental Studies	Value Added	4	-	-	100	-	-	100
7.	818-26-307	Human Resource Management (TMV-MOOC)	SEC	2	-	-	50	-	-	50
8.	818-26-308	Travel and Tourism - II	Inter-disciplinary	2	-	30	20	-	-	50
		Total number of courses - 8	Total	18	6	180	270	-	250	700

* Total number of courses - 8

* Total Credits - 24

* Notional hours to be added.

* Credits earned from MOOC / TMV-MOOC will be considered in the final score of student.

Semester IV

Sr. No	Course Code	Course Name	Category	Credit		Theory Marks		Total Marks
				Theory	Practical	External	Internal	
1.	818-26-401	Apprenticeship - I	Apprenticeship	-	20	360	240	600
		Total number of courses - 1	Total	-	20	360	240	600

* Total number of course -1

* Total Credits - 20

Programme Details



Semester - V

Sr. No	Course Code	Course Name	Category	Credit		Theory Marks		Practical Marks		Total Marks
				Theory	Practical	External	Internal	External	Internal	
1.	818-26-501	Food Production - IV	Core DSC	2	2	30	20	-	50	100
2.	818-26-502	Food & Beverage Service - IV	Core DSC	2	1	30	20	-	50	100
3.	818-26-503	Housekeeping - IV	Core DSC	2	1	30	20	-	50	100
4.	818-26-504	Front Office - IV	Core DSC	2	1	30	20	-	50	100
5.	818-26-505	Front Office Management	Core Allied	2	1	30	20	-	50	100
6.	818-26-506	Business Communication	AECC	2	2	-	50	-	50	100
7.	818-26-507	Marketing Management (TMV-MOOC)	SEC	2	-	-	50	-	-	50
8.	818-26-508	IKS (Discipline Specific)	IKS	-	2	-	-	-	50	50
		Total number of courses - 8	Total	14	10	150	200	-	350	700

* Total number of courses - 8

* Total Credits - 24

* Notional hours to be added.

* Credits earned from MOOC / TMV-MOOC will be considered in the final score of student.

Semester - VI

Sr. No	Course Code	Course Name	Category	Credit	Marks		Total Marks
					External	Internal	
1.	818-26-601	Apprenticeship - II	Apprenticeship	20	360	240	600
		Total number of courses - 1	Total	20	360	240	600

* Total number of course -1

* Total Credits - 20

Programme Details



Semester - VII

Sr. No	Course Code	Course Name	Category	Credit		Theory Marks		Practical Marks		Total Marks
				Theory	Practical	External	Internal	External	Internal	
1.	818-26-701	Advance Food Production	Core DSC	2	2	30	20	0	50	100
2.	818-26-702	Advance Food & Beverage Service	Core DSC	2	1	30	20	0	50	100
3.	818-26-703	Advance Housekeeping	Core DSC	2	1	30	20	0	50	100
4.	818-26-704	Advance Front Office	Core DSC	2	1	30	20	0	50	100
5.	818-26-705 OR 818-26-706	Food Plating and Styling OR Food Photography	SEC	2	1	30	20	0	50	100
6.	818-26-707 OR 818-26-708	Organisational Behaviour (TMV-MOOC) OR Intellectual Property Rights	Multi-disciplinary	2	0	0	50	0	0	50
7.	818-26-709	Yoga	VAC	0	2	0	0	0	50	50
		Total number of courses - 7	Total	12	8	150	150	0	300	600

* Total number of courses - 7

* Total Credits - 20

* Notional hours to be added.

* Credits earned from E-MOOC / TMV-MOOC will be considered in the final score of student.

Semester - VIII

Sr. No	Course Code	Course Name	Category	Credit	Marks		Total Marks
					External	Internal	
1.	818-26-801	Apprenticeship - III	Apprenticeship	20	360	240	600
		Total number of courses - 1	Total	20	360	240	600

* Total number of course - 1

* Total Credits - 20

P. G. DIPLOMA IN HOSPITALITY AND TOURISM

PROGRAM CODE - 781

Introduction

The Postgraduate Diploma in Hospitality and Tourism is a comprehensive and flexible program designed to prepare students and working professionals for successful careers in the thriving global hospitality and tourism industry. This program is open to graduates from diverse academic backgrounds, including Science, Commerce, and Arts. Whether you come from a technical, business, or creative discipline, the program is tailored to provide a well-rounded education in the key aspects of the hospitality and tourism sectors. Students will explore vital topics such as customer service, tourism marketing, management of events and hospitality operations.

By blending theoretical knowledge with real-world applications, the program ensures that students are well - equipped to meet the demands of the rapidly changing global industry. Upon completion, graduates will possess the skills and expertise needed to pursue supervisory roles in hospitality, tourism management, and related fields, both locally and internationally.

Unique Features of the Postgraduate Diploma in Hospitality and Tourism

This program stands out by offering real - world exposure through strategic partnerships with leading hospitality and tourism business. With the perfect blend of online learning and in-person practical experience, students can manage their schedules efficiently while benefiting from face-to-face interactions and hand-on training. This flexibility allows learners to balance professional commitments while pursuing their passion for hospitality and tourism.

Under this program we are offering three separate specializations given below :

1. Food & Beverage
2. Tourism
3. Accommodation

These distinctive features ensure that the Postgraduate Diploma in Hospitality and Tourism prepare students for a thriving, sustainable, and - driven career in this dynamic sector.

Programme Details



Programme Outcomes (POs)

- PO1** : To provide a deep understanding of hospitality and tourism industry fundamentals.
- PO2** : To develop practical skills through internships and industry collaboration.
- PO3** : To foster supervisory qualities essential for managing hospitality and tourism operations.
- PO4** : To train students in effective customer service and guest experience management.
- PO5** : To impart skills in to manage events, from planning to execution.
- PO6** : To build expertise in tourism marketing strategies and digital engagement.
- PO7** : To introduce key operational tools and technologies used in the hospitality industry.
- PO8** : To prepare graduates for global opportunities and cross-cultural understanding in hospitality and tourism industry.
- PO9** : To lead and work effectively with diverse teams to achieve common goals objectives in the hospitality and tourism industry.

Programme - Specific Outcomes (PSOs)

- PSO1** : To develop advanced skills in hospitality operations management, enabling students to efficiently manage day-to-day business functions.
- PSO2** : To provide specialized knowledge and preparing students to address the challenges of global hospitality and tourism.
- PSO3** : To demonstrate entrepreneurial skills to identify and capitalize on opportunities in hospitality and tourism industry.

Programme Details



Duration : 1Year + 2 months internship

Eligibility : Graduation from any stream with minimum 40% marks

Student Intake : 45 Seats

(15 each specialization). Minimum 10 students admission to commence the specialization.

Fee Structure :

Post Graduate Diploma in Hospitality and Tourism

Academic Year	Year	Eligibility	Admission	Exam	Tuitions	Laboratory Practical	Library	Transport	Total
2026-27	First Year	500/-	1,000/-	3,000/-	45,000/-	15,000/-	500/-	1,000/-	66,000/-

Note : This Post Graduate Diploma will not provide eligible for direct admission into the second year of a Master's program.

Duration of Syllabus : Validity of PRN will be 3 years only

P.G. DIPLOMA IN HOSPITALITY & TOURISM

PROGRAMME STRUCTURE 2026 - 27

Semester - I (Food and Beverage Specialization)

Sr. No.	Course Code	Course	Category	Credit		Theory Marks		Practical Marks		Total Marks
				TH	PR	Ext.	Int.	Ext.	Int.	
1.	FB - 781101	Food Production - I	Core DSC	2	4	30	20	0	100	150
2.	FB - 781102	Food & Beverage Service - I	Core DSC	2	2	30	20	0	50	100
3.	FB - 781103	Principles of management I	Inter-disciplinary	2	0	30	20	0	0	50
4.	FB - 781104	Foundation course in hospitality & tourism	Open Elective	2	0	0	50	0	0	50
5.	FB - 781106	Entrepreneurship Development	Multi-disciplinary	2	0	0	50	0	0	50
6.	FB - 781107	Environmental Studies	Value Added	2	0	0	50	0	0	50
7.	IKS 24	IKS Generic (TMV MOOC)	AECC	2	0	0	50	0	0	50
Total				14	6	90	260	0	150	500

* Total number of courses - 7

* Total Credits - 20

* Notional hours to be added.

** Credits earned from MOOC / TMV-MOOC will be considered in the final score of student.

Semester - II (Food and Beverage Specialization)

Sr. No.	Course Code	Course	Category	Credit		Theory Marks		Practical Marks		Total Marks
				TH	PR	Ext.	Int.	Ext.	Int.	
1.	FB - 781201	Food Production - II	Core DSC	2	4	30	20	0	100	150
2.	FB - 781202	Food & Beverage Service - II	Core DSC	2	2	30	20	0	50	100
3.	FB - 781203	Principles of management II	Inter-disciplinary	2	0	30	20	0	0	50
4.	FB - 781205	Human Resource Management	Multi-disciplinary	2	0	30	20	0	0	50
5.	FB - 781206	Marketing Management	Multi-disciplinary	2	0	30	20	0	0	50
6.	FB - 781207	Environmental Studies	Value Added	2	0	0	50	0	0	50
7.	FB - 781208	SWAYAM	AECC	2	0	0	50	0	0	50
			Total	14	6	150	200	0	150	500

* Total number of courses - 7

* Total Credits - 20

* Notional hours to be added.

** Credits earned from MOOC / TMV-MOOC will be considered in the final score of student.

P.G. DIPLOMA IN HOSPITALITY & TOURISM

PROGRAMME STRUCTURE 2026 - 27

Semester - I (Tourism Specialization)

Sr. No.	Course Code	Course	Category	Credit		Theory Marks		Practical Marks		Total Marks
				TH	PR	Ext.	Int.	Ext.	Int.	
1.	TT - 781101	Travel & Tourism - I	Core DSC	3	2	60	40	0	50	150
2.	TT - 781102	Travel & Tourism - II	Core DSC	3	2	60	40	0	50	150
3.	TT - 781103	Principles of Management I	Inter-disciplinary	2	0	30	20	0	0	50
4.	TT - 781104	Foundation Course in Hospitality & Tourism	Open Elective	2	0	0	50	0	0	50
5.	TT - 781106	Entrepreneurship Development	Multi-disciplinary	2	0	0	50	0	0	50
6.	TT - 781107	Environmental Studies	Value Added	2	0	0	50	0	0	50
7.	IKS 24	IKS Generic (TMV-MOOC)	AECC	2	0	0	50	0	0	50
			Total	16	4	150	300	0	100	550

* Total number of courses - 7

* Total Credits - 20

* Notional hours to be added.

** Credits earned from MOOC / TMV-MOOC will be considered in the final score of student.

Semester - II (Tourism Specialization)

Sr. No.	Course Code	Course	Category	Credit		Theory Marks		Practical Marks		Total Marks
				TH	PR	Ext.	Int.	Ext.	Int.	
1.	TT - 781201	Travel & Tourism - III	Core DSC	3	2	60	40	0	50	150
2.	TT - 781202	Travel & Tourism - IV	Core DSC	3	2	60	40	0	50	150
3.	TT - 781203	Principles of Management II	Inter-disciplinary	2	0	30	20	0	0	50
4.	TT - 781205	Human Resource Management	Multi-disciplinary	2	0	30	20	0	0	50
5.	TT - 781206	Marketing Management	Multi-disciplinary	2	0	30	20	0	0	50
6.	TT - 781207	Environmental Studies	Value Added	2	0	0	50	0	0	50
7.	TT - 781208	SWAYAM	AECC	2	0	0	50	0	0	50
			Total	16	4	210	240	0	100	550

* Total number of courses - 7

* Total Credits - 20

* Notional hours to be added.

** Credits earned from MOOC / TMV-MOOC will be considered in the final score of student.

P.G. DIPLOMA IN HOSPITALITY & TOURISM

PROGRAMME STRUCTURE 2026 - 27

Semester - I (Accommodation Specialization)

Sr. No.	Course Code	Course	Category	Credit		Theory Marks		Practical Marks		Total Marks
				TH	PR	Ext.	Int.	Ext.	Int.	
1.	AC - 781101	House keeping - I	Core DSC	3	2	60	40	0	50	150
2.	AC - 781102	Front office - I	Core DSC	3	2	60	40	0	50	150
3.	AC - 781103	Principles of management I	Inter-disciplinary	2	0	30	20	0	0	50
4.	AC - 781104	Foundation course in hospitality & tourism	Open Elective	2	0	0	50	0	0	50
5.	AC - 781106	Entrepreneurship Development	Multi-disciplinary	2	0	0	50	0	0	50
6.	AC - 781107	Environmental Studies	Value Added	2	0	0	50	0	0	50
7.	IKS 24	IKS Generic (TMV-MOOC)	AECC	2	0	0	50	0	0	50
Total				16	4	150	300	0	100	550

* Total number of courses - 7

* Total Credits - 20

* Notional hours to be added.

** Credits earned from MOOC / TMV-MOOC will be considered in the final score of student.

Semester - II (Accommodation Specialization)

Sr. No.	Course Code	Course	Category	Credit		Theory Marks		Practical Marks		Total Marks
				TH	PR	Ext.	Int.	Ext.	Int.	
1.	AC - 781201	Basics of House keeping - II	Core DSC	3	2	60	40	0	50	150
2.	AC - 781202	Basics of Front office - II	Core DSC	3	2	60	40	0	50	150
3.	AC - 781203	Principles of Management II	Inter-disciplinary	2	0	30	20	0	0	50
4.	AC - 781205	Human Resource Management	Multi-disciplinary	2	0	30	20	0	0	50
5.	AC - 781206	Marketing Management	Multi-disciplinary	2	0	30	20	0	0	50
6.	AC - 781207	Environmental Studies	Value Added	2	0	0	50	0	0	50
7.	AC - 781208	SWAYAM	AECC	2	0	0	50	0	0	50
Total				16	4	210	240	0	100	550

* Total number of courses - 7

* Total Credits - 20

* Notional hours to be added.

** Credits earned from MOOC / TMV-MOOC will be considered in the final score of student.

INSTRUCTIONS FOR PROGRAMS IN HOSPITALITY AND TOURISM

Curriculum

One academic year will be divided into two semesters. Examination will be held at the end of each semester. The course structure mentioned in this prospectus is indicative and may be changed / updated at the discretion of the Vidyapeeth. It may include co-curricular activities and extra-curricular activities as well.

Evaluation

Mode of Evaluation

Evaluation of the students is generally done in two parts - i.e. Internal and Semester End. Distribution of marks of Internal and Semester End Assessment is 40:60. Separate passing in Internal and Semester End Assessment is essential. The minimum passing marks in each individual head will be 40%. Theory / Practical / Oral / Term work / Seminar / Project- examination will be assessed by internal / external examiners.

Internal Assessment

This assessment is done at the departmental level. It may consist of theory, practical, term work, internal tests, seminar, project work, industrial training and so on.

Semester End Assessment

The assessment is done at the Vidyapeeth level.

Examinations are conducted according to the examination time-table notified by the Vidyapeeth by the end of each term / semester. Students are required to appear for written as well as oral / practical examination as per their syllabus. Backlog Fees will be applicable as per Vidyapeeth's examination norms.

Non Compliance of Credits

If a student fails to gather a credit for any particular head Theory, Practical, (Internal) after appearing for the exam then for completion of credit in the next semester the student has to pay fees Rs. 500/- for practical and Rs. 500/- for a theory course .

Schedule of Examination

Semester Examination will be held twice in a year, once in winter session and once in summer session

- Late fees will be applicable in case of the examination form not filled by the students in stipulated time.

General Instructions



Results

Results of the Vidyapeeth Examination will be declared within 20 days after the end of the examination of that particular programme.

The Vidyapeeth has the right to reserve the result of a student if he had not cleared the fee/other dues.

- ATKT provision would be governed as per Vidyapeeth instructions.

Common Instructions

1. Student should wear I-Card all the time when in Vidyapeeth premises.
2. Valuables and mobiles should not be carried in the premises. Management is not responsible for any loss of the same.
3. The elective subjects would be graded and credited as per the norms of course structure.
4. All first years credits have to be cleared before admitting to third year.
5. Fees for internal (backlog) credit assessment will be charged Rs. 500/- for theory and Rs. 500/- practical's.

Following are the criteria for Internal Evaluation

Internal Evaluation for Theory Courses Parameters	If 40 Marks	If 20 Marks	Internal Evaluation for Practical Courses Parameters
Assignments	10	5	Practical Assessment - 25 Marks
Class Test	10	5	Attendance - 15 Marks
Attendance	10	5	Field Work - 10 Marks
Extra Curricular Activities	10	5	

Contact respective subject teacher for the details.

Student's Testimonial



My name is Jeevan Barge, and my journey in the hotel industry began with a modest campus, its departments housed on the fourth floor. The staff, ever courteous, patiently addressed all my inquiries, solidifying my decision to secure my admission seat—a choice I'm grateful for to this day.

As classes commenced, subjects were introduced gradually, tailored to our individual learning capacities. The curriculum seamlessly blended practical and theoretical aspects, comprising a full-day schedule. Dr. Suvarna Sathe, Dr. Manasi Sadhale, Dr. Mahesh Randhave, Dr. Aditi Joshi, Dr. Amit Khare and Prof. Vishal epitomized dedication, fostering an environment where participation in campus activities and events was not only encouraged but deemed integral to our holistic development.



Amidst this nurturing environment, I embarked on my journey in the hotel industry. Following graduation, I completed six months of training at The Conrad Pune, where I honed my skills and gained invaluable hands-on experience. This foundational training paved the way for my subsequent roles, including my tenure as Commi 3 at the same establishment where I dedicated two years mastering my craft.

However, my journey didn't end there. An enticing opportunity beckoned from Dubai Hilton Hotel, where I embraced the role of Commi 1 in the banquet kitchen. Over the next two years, I immersed myself in the vibrant culinary scene of Dubai, learning new skills and expanding my horizons. My dedication and hard work were soon rewarded with a promotion to Chef de Partie, marking a significant milestone in my career journey.

Throughout these experiences, the guidance and mentorship I received at TMV'S IHMCT remained invaluable. They not only equipped me with the necessary skills and knowledge but also instilled in me the resilience and determination needed to succeed in the dynamic world of hospitality.

Jeevan Barge
Chef de Partie
Hilton, Dubai
Al Habtoor City

Student's Testimonial



I am Vimanyu Singh Rathore, an alumni of TMV's IHMCT from batch 2014. My journey here has truly evolved me as an individual. Life at TMV was awesome. The relationship between faculty and student was very cordial and campus environment was very vibrant. The plethora of professors pour their lives into their studies with all of their heart, soul, mind and strength. Also, the curriculum at TMV's IHMCT has helped me comprehend the practical applications of concepts in the corporate world. In addition to that, my participants in the vibrant student activities conducted here has instilled strong confidence within me. I owe a large

part of my higher education to TMV's IHMCT who encouraged me to explore new horizons in my life. Not to forget, the extensive support from the head of departments and our beloved Principal Mam (Dr. Suvarna Sathe) helped me to obtain the first taste of the trending hospitality industry. My internships and vocational trainings pan India in places like Marriott, ITC group of hotels, Mercury Travels (Oberoi Group) and Ajit Bhawan Palace helped me in getting a lot of insight about my future endeavours. I was lucky enough to be placed with Jet Airways and Spice Jet as the lead cabin crew. Over the last 4 years, I have earned an extensive experience as a General Manager of some reputed resorts in Jodhpur, adding one of the many feathers in my hat.

I am currently working as a General Manager at Hotel Orbett and an Operations Head at Siddhivinayak Group, Pune. I want to take this opportunity to say that I will forever be indebted to my alma mater TMV's IHMCT for making me stand where I am today. Altogether, being a part of this prestigious institute has made me a better person, both professionally and personally. I will forever strive to do my best, not to be successful but rather to be of value.

With best wishes & regards,

Vimanyu Singh Rathore
General Manager (Hotel Orbett)
&
Operation Head (Siddhivinayak Group)

Student's Testimonial



I am Vaibhav Survase, student at the College of Business Administration, Hospitality & Tourism, joining the Tilak Maharashtra Vidyapeeth in the Pune in spring 2019-2020, I was amazingly surprised by the warmth and care of administration and faculty members. Firstly, it was this overwhelming sense that this Vidyapeeth is dedicated to the success of its student. Secondly, after interacting with students it came to my attention the students themselves were present because they really wanted to be. I then concluded that it was the sense of family the Vidyapeeth has, it nourishes and fosters a culture from the top to the



bottom, where everyone (student, faculty and staff) are invested in each other's success even in COVID period their dedication towards students growth & achievements. In the period of three years, I learnt very crucial things that which were taught by faculty like communication skill, discipline, patience which helps me till date. I did internship in 5 Star Hotel like Taj Blue Diamond, Pune, after that I chased my dream to start my career abroad, for that Mahesh Sir helped me to grab this opportunity. I have shared knowledge with my colleagues and made many friends. After my graduation, I had many opportunities to achieve my professional goals and build an outstanding career with my education. After my experience abroad, I joined Aviation Industry of Airport Operations & Customer Service with Indigo Airlines now I working with very glamorous industry.

At Tilak Maharashtra Vidyapeeth, it was an immense honor and a privilege to be part of an esteemed educational organisation. As a result of valuable and unforgettable experiences I have encountered, I'm now a stronger, more refined and intelligent version of myself. Nevertheless, my journey at this Vidyapeeth has been significantly enriched by help from my professors. I salute and thank them for guiding, shaping and molding me.

My advice to you Tilak Maharashtra Vidyapeeth students is to follow your dreams and be optimistic to reach your future endeavors. Believe in yourself and it's never late to seek help if needed; remember it just takes determination because if I did it then you will definitely be able to. (Nothing Is Impossible)....

Thank You!

Vaibhav Survase

Interglobe Aviation LTD (Indigo Airline) Pune

Executive Security (Screener)

Student's Testimonial



"My journey at TMV Institute of Hotel Management pursuing Bachelor in Hotel Management and Catering Technology (AICTE Approved) in Hotel Management has been an enriching experience, shaped by a combination of dedicated faculty, a well-structured curriculum, and diverse extracurricular activities.

From day one, the faculty at TMV Institute of Hotel Management demonstrated a remarkable commitment to student success. Their depth of knowledge and passion for the hospitality industry not only made classroom sessions engaging but also fostered an environment of continuous learning. I am grateful for their unwavering support and guidance throughout my academic journey.

The curriculum is meticulously designed to provide a comprehensive understanding of the hospitality industry. In addition to theoretical coursework, I had the opportunity to participate in various practical activities and competitions. From culinary competitions showcasing our culinary skills to art exhibitions featuring weaving and canvas painting, these experiences not only honed our talents but also instilled confidence in our abilities.

One of the highlights of the program was our educational trip to Konkan, which included a visit to a winery—a unique and memorable experience that provided insights into wine production, an essential aspect of the hospitality industry.

Moreover, TMV Institute of Hotel Management goes beyond conventional academics by organizing events like the annual food festival. This festival serves as a platform for students to put their skills into practice, working collaboratively in departments such as Housekeeping, Kitchen, Front Office, and F&B. From menu planning and food preparation to managing guest services, the festival offered hands-on experience in various aspects of hotel operations, preparing us for real-world challenges.

The college's emphasis on practical training is further exemplified by its modern facilities and resources, including state-of-the-art kitchen labs and a well-equipped library. These resources, coupled with the support and mentorship of experienced faculty, create an ideal learning environment conducive to personal and professional growth.

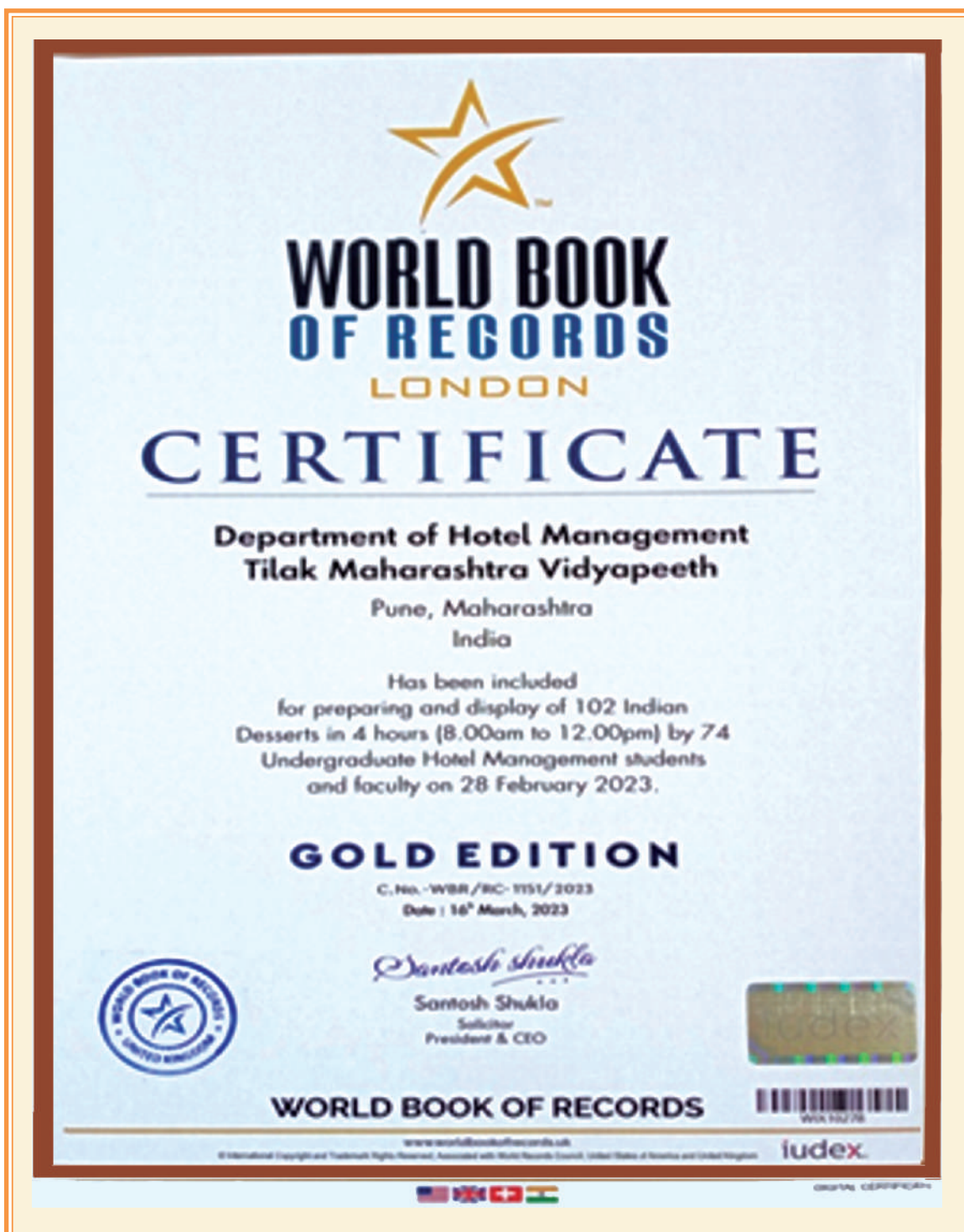
In conclusion, my time at TMV Institute of Hotel Management has been transformative, equipping me with the skills, knowledge, and experiences necessary to thrive in the hospitality industry. I am proud to be an alumna of this esteemed institution and wholeheartedly recommend it to aspiring hospitality professionals."

Radhika Oak

F & B Supervisor Stoke Place

Cairne Group Hotels Ltd., London

Certificate of World Book of Records



Departmental Activities



Alumni Meet



Anti Ragging Awareness Session



Christmas cake and cookies making workshop



Coffee making demonstration



Christmas cake and cookies making workshop



Visit to Megameals - The Wonder Kitchen

Departmental Activities



National Conference



Service to NAAC Peer Committee