



Dnyaan Prasad Global University
Dr. D. Y. Patil Unitech Society
School for Hospitality and Tourism

Redefining Hospitality Excellence

HOSPITALITY HORIZON

December 2025

SMART TECHNOLOGY ENHANCING GUEST EXPERIENCE

Hotels are investing in smart technologies such as mobile check-in/check-out, digital concierge services, AI-powered guest assistance, and contactless payments. These innovations help improve convenience, personalization, and operational efficiency while meeting evolving guest expectations.

HOSPITALITY-THEMED QUOTES

“ Customers may forget
what you said,
but they'll never forget how you
made them feel. ”
- Maya Angelou

CULINARY TOURISM ON THE RISE

Food-focused travel experiences continue to attract travelers worldwide. Guests are increasingly seeking authentic regional cuisines, chef-led dining experiences, and culinary festivals, making gastronomy an important contributor to tourism and hospitality development.

SUSTAINABLE CELEBRATIONS IN HOSPITALITY

Many hospitality establishments embraced environmentally responsible festive practices by reducing food waste, using biodegradable décor, conserving energy, and promoting locally sourced ingredients. Sustainability remains a key focus for the industry's future growth.



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Leader's Talk Hospitality Visionary Address

6th - December 2025

CHEF RAHUL WALI

FOOD CATERING, FESTIVALS, POP UPS, EVENTS, CULINARY CONSULTANT.

The Hotel Management Department organized an enriching Leader's Talk on 06th December 2026, featuring renowned culinary expert Chef Rahul Wali. The session focused on the rich heritage of Kashmiri cuisine, offering students valuable insights into its historical influences, cultural significance, and regional diversity. Chef Wali elaborated on the use of key ingredients such as saffron, fennel, dry ginger, and mustard oil, which are essential in creating authentic Kashmiri flavors. A major highlight of the session was the discussion on Wazwan, the traditional multi-course feast, emphasizing its importance in hospitality and cultural traditions. The session further introduced signature dishes such as Rogan Josh, Yakhni, and Gushtaba, along with their preparation methods.





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Hospitality Voices 1.0

Unlocking Learners to Leadership

8th - December 2025



MS. RESHMA WABLE

Design Thinking Practitioner Leadership & Communication Coach and NLP Trainer

The Hotel Management Department conducted an engaging Design Thinking Workshop on **08th December 2025**, led by Ms. Reshma Wable. The workshop introduced students to the core principles of design thinking, including empathy, ideation, prototyping, and testing, enabling them to approach problem-solving in a structured and innovative manner. Students actively participated in exercises that helped them apply empathy techniques to understand user needs, challenges, and pain points in real-world scenarios. Additionally, students were guided on developing basic prototypes to effectively visualize and communicate their ideas and solutions. Overall, the workshop was highly interactive and equipped students with essential skills to think creatively, solve problems efficiently, and apply design thinking in hospitality and beyond.





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Signing MoU Ceremony

10th December 2025



The Hotel Management Department organized a significant MOU Signing Ceremony on 10th December 2026 with DoubleTree by Hilton, Pune Chinchwad, in the presence of Mr. Khizer Khan, General Manager. The session highlighted the importance of industry-academia collaborations in enhancing hospitality education and creating better career opportunities for students. Mr. Khan shared valuable insights into the roles and responsibilities of a General Manager, focusing on leadership, operational efficiency, and strategic decision-making within a hotel environment. Students gained an understanding of international hotel operations, particularly within the Hilton group, and were introduced to various career pathways in the hospitality industry along with the required skills and competencies for professional growth. The session also emphasized industry expectations from hospitality graduates, including the importance of the right attitude, strong work ethics, and practical skills. Overall, the event was highly informative and served as a bridge between academic learning and industry exposure, motivating students to align their career goals with industry standards.





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13th to 21st December 2025

Pune Pustak Mahotsav

The Hotel Management Department organized an educational visit to the Pune Pustak Mahotsav from 13th to 21st December 2025. The visit provided students with an enriching platform to explore a wide range of books, publications, and knowledge resources across diverse fields. It encouraged reading habits, intellectual curiosity, and exposure to new ideas beyond the classroom. Students had the opportunity to interact with publishers, authors, and exhibitors, gaining insights into current trends in literature, learning, and creative expression. The experience also helped in enhancing communication skills, critical thinking, and awareness of cultural and educational developments. Overall, the visit was highly informative and contributed to the holistic development of students by promoting lifelong learning and knowledge enhancement.





Redefining Hospitality Excellence

Quiz

December 2025

What does the term “ADR” stand for in the hotel industry?

- A** Average Daily Revenue
- B** Average Daily Rate
- C** Annual Daily Rate
- D** Average Department Revenue

Which department is primarily responsible for guest check-in and check-out procedures?

- A** Housekeeping
- B** Food Production
- C** Front Office
- D** Engineering

What is the standard hotel term for a guest who reserves a room but does not arrive?

- A** Walk-in
- B** Overstay
- C** No-show
- D** Late Departure

?

Hotel housekeeping, what does the room status “OOO” mean?

- A** Out of Order
- B** Occupied Overnight Only
- C** Open for Occupancy
- D** Out of Operation Staff

?

Which software is widely used in hotels for Property Management and Reservations?

- A** Photoshop
- B** AutoCAD
- C** OPERA PMST
- D** MS Paint