



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

Redefining Hospitality Excellence

HOSPITALITY HORIZON

February 2026

Culinary Experiences Become Major Travel Motivators

Food tourism continues to grow as travelers actively seek authentic regional cuisines and unique dining experiences. Hospitality businesses are responding by offering chef's table experiences, local food festivals, and farm-to-table dining concepts

Sustainable Hospitality Gains Momentum

The hospitality industry continues to strengthen its commitment to sustainability through eco-friendly practices such as reducing food waste, conserving energy and water, eliminating single-use plastics, and supporting local communities through responsible sourcing initiatives.

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“The only way to do great work is to love what you do.”
— Steve Jobs



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Hospitality Voices 2.0

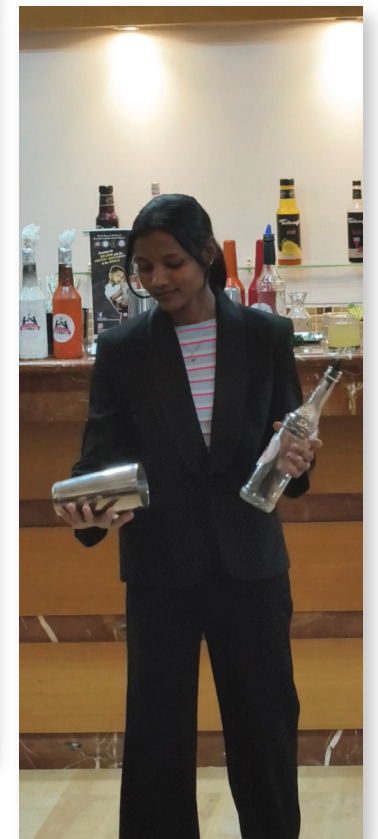
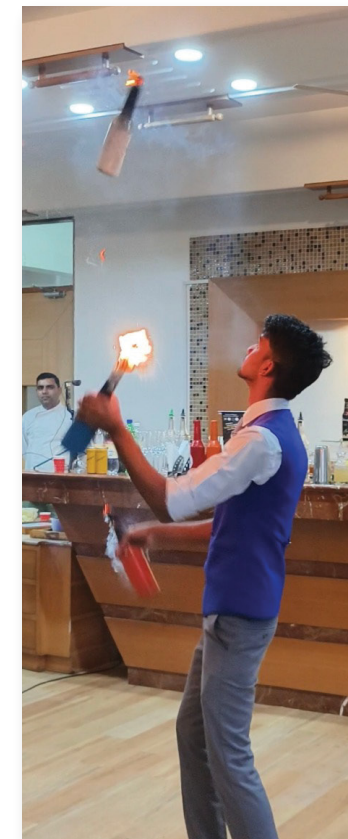
Unlocking Learners to Leadership

2nd February 2026

The Department of Food & Beverage conducted an insightful session on 2nd February 2026 under Hospitality Voices 2.0 – Unlocking Learners to Leadership, titled **“World of Mixology,”** led by Ms. Kavita from Flairmania. The session introduced students to the fundamentals and scope of mixology in modern Hospitality, with a focus on basic techniques for preparing and presenting non-alcoholic beverages, along with an overview of classic international cocktails and their standard recipes. Emphasis was placed on the importance of consistency, balance, and presentation in beverage service, while also highlighting how mixology skills contribute to enhancing guest experience and service standards

MS. KAVITA R MEDAR

Director, Flair Mania
Guinness Book of World Record Holder (2020)





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Community Outreach & Social Immersion

4th February 2026



The institute organized a Community Outreach & Social Immersion visit on 4th February 2026 to the **Annamrita Foundation**. The visit provided students with valuable exposure to NGO-led mass food operations, allowing them to understand the scale and efficiency involved in large-scale meal production. Students gained insights into the importance of social responsibility within the hospitality industry while observing hygiene standards and kitchen management practices in high-volume cooking environments. The experience also helped in developing empathy, teamwork, and a deeper awareness of sustainable food outreach initiatives aimed at serving communities.





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4th February 2026

The Rooms Division department conducted an informative session on 4th February 2026 under Hospitality Voices 2.0 – Unlocking Learners to Leadership, on the topic **“Front Office Operations: Tariff, Rates, Keys, and Technology,”** delivered by Mr. Hritik Puri, Front Desk Manager. The session provided students with a clear understanding of room tariff concepts and their significance in front office operations, along with differentiating various room rates and meal plans used in hotels.

MR. HRITIK PURI

Front Desk Manager
Courtyard by Marriott Pune, Hinjewadi



Students also learned about different types of keys and standard key handling procedures to ensure guest safety and security. The speaker further introduced automated and semi-automated equipment used at the front office, linking operational knowledge to effective room selling and enhanced guest satisfaction. The session was insightful and practical, enriching students' understanding of real-world front office operations.





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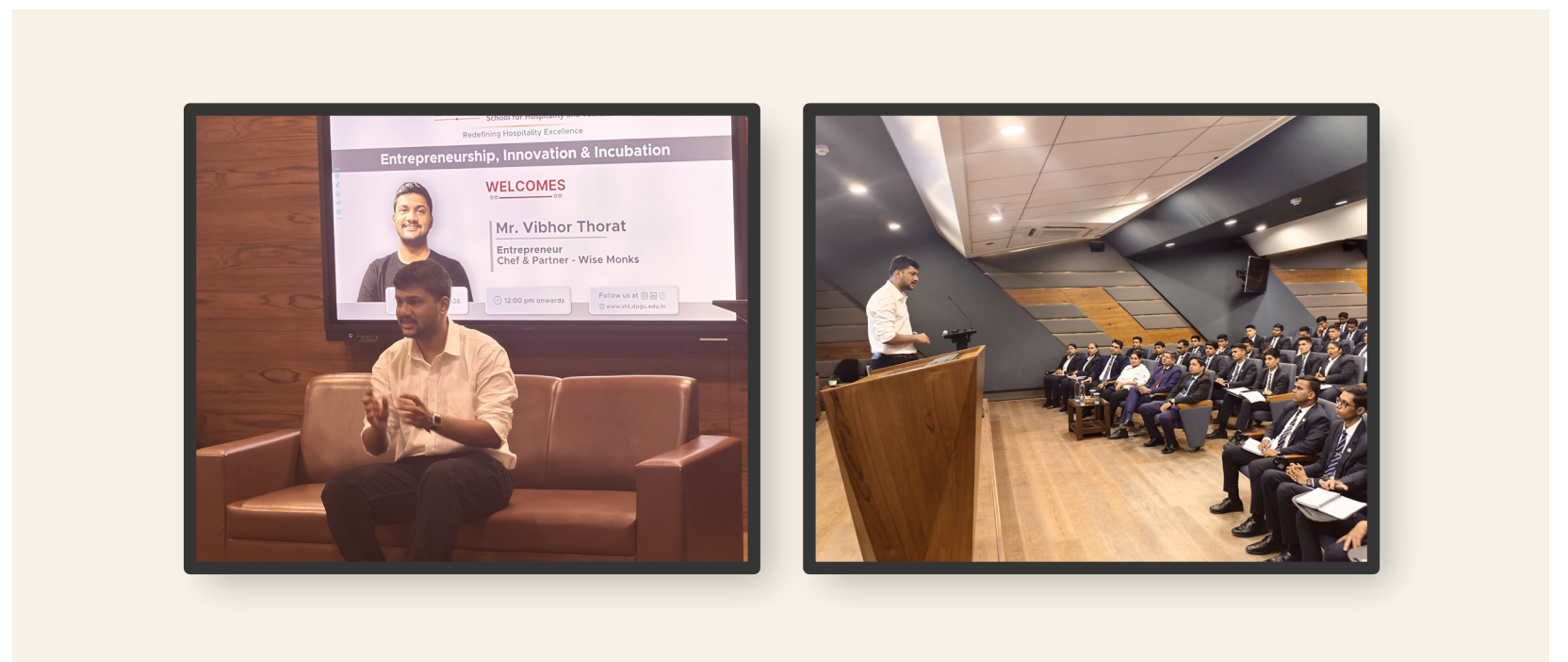
Entrepreneurship, Incubation & Innovation

6th February 2026

MR. VIBHOR THORAT

Entrepreneur
Founder - Wise Monks

The Entrepreneurship Cell organized an insightful session on 6th February 2026 under Entrepreneurship, Incubation & Innovation, featuring Mr. Vibhor from Wise Monks. The session focused on guiding students through the journey of transforming passion into a profitable business concept, while emphasizing the importance of sustainable and local sourcing practices in modern entrepreneurship. Students also gained an understanding of developing a contemporary food brand mindset aligned with current industry trends and consumer expectations.





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Entrepreneurship, Incubation & Innovation

9th February 2026



MR. ADITYA DESHPAN

Senior Incubation Manager
DPU Unitech Foundation, Pune

The Entrepreneurship Cell conducted an engaging session on 9th February 2026 under Entrepreneurship, Incubation & Innovation, featuring Mr. Aditya Deshpande from DPGU. The session focused on helping students understand the process of converting an idea into a viable startup concept, along with insights into basic startup planning and execution strategies. Emphasis was placed on developing an entrepreneurial mindset relevant to the Hospitality industry, while also highlighting real-world challenges faced by early-stage entrepreneurs. Students gained awareness about the importance of innovation and adaptability in food business startups, making the session both practical and inspiring.

Hospitality Voices 2.0

Unlocking Learners to Leadership

11th February 2026



MR. SAHEEL KHOT

Deputy Sales Manager at
The Oberoi Group

The Rooms Division department conducted an insightful session on 11th February 2026 under Hospitality Voices 2.0 – Unlocking Learners to Leadership, on the topic **“Room Revenue Management through Front Office Reports,”** delivered by Mr. Saheel Khot, Deputy Sales Manager at The Oberoi Group. The session helped students understand the role of front office reports in monitoring daily room sales and analyzing revenue data to support effective room-selling strategies. Emphasis was placed on the importance of the night audit process in ensuring revenue accuracy and control, along with identifying potential sales opportunities through systematic analysis. Students also gained insights into applying industry practices to maximize room revenue through efficient front office operations.



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Entrepreneurship, Incubation & Innovation

12th February 2026

The Entrepreneurship Cell organized a full-day Mini Café – Entrepreneurship Activity on 12th February 2026 at SMR Campus. Entrepreneurship, Incubation & Innovation. This hands-on food sale activity provided students with practical exposure to real-time food business operations, where they applied basic food preparation and hygiene practices while understanding key concepts of pricing, costing, and profit generation. Students actively engaged in customer interaction, enhancing their communication and service skills, and worked collaboratively as a team to manage operations efficiently. The activity also encouraged students to identify operational challenges and suggest improvements, making it a highly experiential and impactful learning initiative in developing entrepreneurial skills.





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13th February 2026



Ms. Jayalaxmi Rai

Country Liaison & In-house Vegan Chef
Plant Based Treaty India

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15th & 16th February 2026

Culinary Master Workshop on Innovative Indian Desserts & Confections,”



CHEF SUMANT SHARMA

MICHELIN - STARRED RESTAURANT CHEF

Executive Pastry Chef, Masaafir, Houston, Texas, USA



The Culinary department conducted an advanced session on 15th & 16th February 2026. under Hospitality Voices 2.0 – Unlocking Learners to Leadership, titled **“Culinary Master Workshop on Innovative Indian Desserts & Confections,”** led by Chef Sumant Sharma, Executive Pastry Chef at the Michelin-starred Masaafir. The workshop focused on modern techniques in Indian dessert and confectionery preparation, encouraging students to explore innovation in traditional sweets and evolving flavor profiles. Students gained hands-on insights into plating, presentation, and finishing of contemporary desserts, while also understanding global pastry standards and professional practices through the concept of mise-en-place.





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26th February 2026



CHEF HEMU BASU

MULTI- AWARD WINNING CAKE ARTIST

Founder & Cake Artist, Hemu's Sweet Sensation LLC, Houston, Texas, USA

“Sculpted Cake Art,” led by Chef Hemu Basu. The session introduced students to the fundamental principles of designing and structuring sculpted cakes, focusing on balance, support, and artistic presentation. Students developed practical skills in cake carving and shaping to create themed structures, while also learning professional techniques for applying fondant and achieving smooth, detailed finishes. The workshop provided exposure to specialized tools and edible materials used in advanced cake decoration, enhancing creativity and presentation skills. Overall, the session offered valuable insights into the commercial potential of sculpted cake art within the hospitality industry, making it an engaging and enriching learning experience.



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Carnival & Food Fest

27th February 2026

The activity enabled students to understand key aspects of food stall management, including menu planning, pricing, and portion control, while developing practical skills in food preparation, service efficiency, and hygiene management in a live environment. Students actively engaged in customer interaction, applying sales techniques and handling real-time feedback, which enhanced their communication and service skills. The event also strengthened teamwork, coordination, and time management under high-demand situations, while creating awareness about basic entrepreneurship concepts such as cost control and revenue generation, making it a highly experiential and impactful learning experience.



Townhall and Sports Day (Outdoor Activity)

28th February 2026

The institute organized an **Extra Co-Curricular Activity – Townhall and Sports Day (Outdoor Activity)** on 28th February 2026. The event combined institutional engagement with recreational activities, where the townhall session enabled students to understand key academic updates, institutional goals, and professional expectations. It also encouraged open communication through interactive discussions, allowing students to share feedback and engage with faculty and management. The outdoor sports activities promoted teamwork, coordination, and overall well-being, creating a balanced learning environment.

