



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

Redefining Hospitality Excellence

## HOSPITALITY HORIZON



### HON. DR. SOMNATH PATIL

Director of Rise N' Shine Group  
of Companies & Secretary  
Dr. D,Y, Patil Unitech Society

Belongs to that rare breed of entrepreneurs who are accessible to mentor their staff members and encourage new creative ideas in spite of the vast scale of their operations.



### HON. DR. ROHINI PATIL

COO, Dnyaan Prasad Global University

Established with a vision to develop globally competent professionals equipped to excel in the dynamic Hospitality industry worldwide.



### DR. PRADYUMAN SINGH RATHORE

Director - DPGU's School for Hospitality and Tourism

Hospitality is the recipe for happiness. It plays a crucial role in shaping individuals of character, ready to serve the global society.



### MR. NAVNATH BHAGWAT

Program & Operations Head

Our commitment is to nurture students with the expertise, creativity, and professionalism needed to thrive in the fast-evolving world of Hospitality and culinary arts.



**Redefining Hospitality Excellence**

**Culinary Mentors Participated in “Chef’s Connect” at Hilton Mumbai International Airport**

On 3rd October 2025, our esteemed team members had the privilege of participating in “Chef’s Connect”, a premier culinary networking event held at the Hilton Mumbai International Airport. The event brought together distinguished chefs, hospitality experts, and educators from across the country, providing a unique platform to exchange insights and explore emerging trends in the culinary and hospitality industry.

During the event, our team engaged in enriching discussions, interactive sessions, and live demonstrations, gaining firsthand knowledge of innovative techniques, sustainable practices, and the latest gastro-nomic trends.



The team returned with renewed inspiration, practical insights, and strengthened industry connections, further reinforcing our dedication to delivering a world-class learning experience to our students.

The experience not only enhanced their professional understanding but also offered valuable perspectives that can be integrated into our academic programs, benefiting both students and the broader institutional community. Participation in such high-profile events underscores our institution’s commitment to fostering continuous professional development, encouraging industry collaboration, and staying at the forefront of educational excellence in the hospitality and culinary fields.





**Redefining Hospitality Excellence**

**Leader’s Talk:  
 Hospitality Visionary Address**

The recent Leader’s Talk session featured an inspiring address by Ms. Sujata Patil, Wine Consultant at Grape Wine Consultancy, on the theme “Pouring Success.” The session provided an enriching perspective on leadership, growth, and the pursuit of excellence, using the art and science of winemaking as a powerful metaphor for success.

Ms. Patil captivated the students with her journey in the wine industry, highlighting how patience, continuous learning, and passion have guided her path. Drawing insightful parallels between crafting fine wine and shaping a fulfilling career, she emphasized that both require time, care, and an unwavering commitment to quality. The session concluded with an interactive discussion where participants explored new perspectives on growth and success.



**| Ms. Sujata Patil**  
 Wine Consultant, Grape Wine Consultancy  
**Pouring Success:**  
 Leadership Lessons from the Beverage World

**Leader’s Talk: Hospitality Visionary Address  
 An Evening of Inspiration:  
 Exploring the Art and Career of Sommellerie**

Our latest Leader’s Talk online session unfolded into a captivating journey through the world of wines, culture, and passion. We were privileged to host Mr. Gagan Sharma, a certified sommelier and the visionary founder of Indulge India, who shared his insights on the theme “Sommellerie as a Career.”

He demystified the profession—often misunderstood as simply “serving wine”—and illuminated its deeper dimensions: sensory mastery, cultural understanding, storytelling, and the ability to create memorable dining experiences. Through engaging anecdotes, he revealed how sommeliers act as bridges between tradition and innovation, guiding guests to discover the soul behind every bottle.

The session concluded with a lively Q & A, where participants explored topics like India’s growing wine culture, sustainability in vineyards, and the evolving global landscape for hospitality professionals.



**| Mr. Gagan Sharma**  
 Certified Sommelier  
**Indulge India**  
 Sommellerie as a Career





## Redefining Hospitality Excellence

### Lighting Up Flavors: Diwali Food Festival 2025 at DPGU's School for Hospitality and Tourism

The air was filled with festive excitement as the DPGU's School for Hospitality and Tourism celebrated its much-awaited Diwali Food Festival on 9th October 2025. The event brought together students, faculty, and guests to experience the magic of Diwali through the universal language of food.

The campus were transformed into street stalls. Students from all years took charge—planning, cooking, plating, and presenting their creations with professional finesse. It was more than just a food event; it was a showcase of hospitality, creativity, and teamwork.



### Hospitality Discovery Experience: A city as a classroom A Day of Green Discoveries at Rise N Shine Biotech Farm



On October 14, 2025, as a part of Hospitality Discovery students embarked on an inspiring journey to Rise N Shine Biotech Farm in Theur — a day that beautifully blended learning, nature, and innovation.

The experience began with a guided tour of the facility, where experts explained the fascinating process of plant propagation through tissue culture. Students were amazed to see how tiny plant cells, under carefully controlled conditions, can grow into healthy, uniform plants — a process that ensures both quality and environmental responsibility.

The day concluded, where students shared their reflections and curiosity about biotechnology's role in shaping greener business models.



**Redefining Hospitality Excellence**

**Leader’s Talk: Hospitality Visionary Address**  
**Inspiring the Next Generation: How to become a successful hospitality entrepreneur**

The atmosphere was charged with enthusiasm as students gathered for the much-anticipated Leader’s Talk Master Session held on October 15, 2025. The session featured the distinguished hospitality visionary, Mr. Shrinivas Chapalkar, who shared his invaluable insights on “How to Become a Successful Hospitality Entrepreneur.”

Mr. Chapalkar, known for his remarkable journey in the hospitality industry, began the session with an engaging narrative about his early days—marked by ambition, challenges, and the relentless pursuit of excellence. Through real-life experiences, he painted a vivid picture of the evolving landscape of hospitality and the mindset needed to thrive within it.



**Mr. Shrinivas D. Chaphalkar**  
 President  
 Poona Hoteliers Association

He emphasized that true success in hospitality lies not only in innovation and business acumen but also in empathy, adaptability, and consistency in service quality. According to him, every entrepreneur must learn to blend passion with discipline, and creativity with strategic thinking. “Hospitality is not just an industry,” he remarked, “it’s a way of life—one that demands heart as much as skill.”



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**Hospitality Discovery Experience: A city as a classroom**  
**An Industrial excursion to JLL Mumbai for the first-year students.**

This visit aims to give students exposure to a professional corporate environment and help them understand how Hospitality and facility management work in large organizations. It will also help them connect classroom learning with real-world practices, observe workplace culture, and explore new career opportunities in related industries.





## Redefining Hospitality Excellence

### Leadership Visit to Dubai: Exploring Global Standards in Hospitality and Culinary Excellence



In an inspiring initiative to strengthen international academic and industry collaborations, our Hon-ourable Director, Dr. Pradyuman Rathore, and Program & Operations Head, Mr. Navnath Bhag-wath, recently visited Dubai, one of the world's leading destinations for Hospitality innovation and excellence.

As part of their visit, they had the esteemed opportunity to meet Michelin Star Chef Himanshu Soni, a distinguished culinary artist celebrated for his inventive approach to modern Indian cuisine. Their interaction centered around emerging global culinary trends, the integration of sustainabili-ty in gastronomy, and the importance of innovation-driven education in shaping the next genera-tion of hospitality professionals.

### DPGU on the Global Culinary Stage: Mr. Navnath Bhagwat Meets Best Chef Awardee 2025 & 3-Michelin-Star Chef Himanshu Saini

The delegation also visited the International Centre for Culinary Arts (ICCA), Dubai, a glob-ally recognized institute known for its world-class training facilities and industry-oriented programs. The visit provided valuable insights into international academic frameworks, advanced culinary techniques, and evolving hospitality practices that set global bench-marks.

This visit underscores our institution's continued commitment to global exposure, academ-ic excellence, and industry relevance. By engaging with international leaders and institu-tions, we aim to further enrich our curriculum and provide our students with learning expe-riences that are contemporary, world-class, and future-focused.





## Redefining Hospitality Excellence

A new name, a renewed vision-  
where legacy meets global excellence

We proudly announce the official launch of the new logo of DPGU School for Hospitality, marking an exciting milestone in our journey of growth, innovation, and excellence in hospitality education.

The new logo reflects the school's commitment to academic excellence, global standards, and industry-aligned learning. Thoughtfully designed, it represents our core values—professionalism, service excellence, creativity, and leadership—while embracing a modern and dynamic visual identity.

This logo launch is not just a redesign—it is a reaffirmation of our mission to nurture future hospitality professionals who are confident, competent, and globally competitive. It symbolizes our readiness to embrace new opportunities, partnerships, and innovations in teaching and learning.



## A Spooktacular Townhall at DPGU: Halloween-Themed 3rd Edition Featuring Student Performances and Creative Costumes



This edition of the Townhall stood out for its unique theme, as students and faculty embraced the Halloween spirit by dressing up in imaginative costumes. The themed attire added color and excitement to the event, creating a lively and inclusive atmosphere across the campus.

Adding to the festive energy, students showcased a variety of theme-based performances, including dance, and creative acts inspired by Halloween. These performances highlighted not only artistic talent but also teamwork, confidence, and the vibrant culture of the School for Hospitality and Tourism.