



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

## 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.



# Dnyaan Prasad Global University

Dr. D. Y. Patil Unitech Society

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## School for Hospitality and Tourism



Leader's Talk: Hospitality Visionary Address

### Mr. Khizer Khan

General Manager DoubleTree by Hilton, Pune

The DPGU's school for Hospitality and Tourism hosted an inspiring Leader's Talk session on 2<sup>nd</sup> September 2025, featuring Mr. Khizer Khan, General Manager of DoubleTree by Hilton, Pune. During this engaging session, Mr. Khan shared his valuable experiences and insights as a hospitality leader, offering participants a deeper understanding of the role and responsibilities of a General Manager.

He emphasized the importance of key leadership qualities such as empathy, adaptability, and vision—traits that are essential for success in the hospitality industry. Participants gained meaningful insights into effective decision making and problem-solving strategies, particularly in navigating the dynamic challenges of hotel operations.



Hospitality Voices 1.0: Unlocking Learners to Leadership  
Mastering Reservations: Key Concepts in Room Division Operations

### Mr. Dhananjay Nangare

Rooms Division Manager,  
Sheraton Grand, Pune

As part of the Hospitality Voices 1.0 series, Mr. Dhananjay Nangare, Rooms Division Manager at Sheraton Grand, Pune, delivered an insightful session on the critical role of reservations in driving both hotel revenue and guest satisfaction. He discussed practical

strategies to manage overbooking, cancellations, and no-shows with efficiency and professionalism. The session also highlighted the use of Property Management System.



Hospitality Voices 1.0: Unlocking Learners to Leadership  
Workshop on: The Spice Symphony of Kashmir

### Chef Zameer Ahmad

Master Chef at Radisson blu Hotel, Pune

As part of the Hospitality Voices 1.0 series, participants had the privilege of learning from Chef Zameer Ahmad, Master Chef at Radisson Blu Hotel, Pune. The engaging session delved into the rich culinary heritage that shapes modern gastronomy, emphasizing the importance of understanding key ingredients and their origins.

Chef Ahmad demonstrated traditional cooking techniques and encouraged learners to refine their hands-on culinary skills, ensuring precision and authenticity in every dish. The session concluded with insights on plating and presentation, highlighting how visual appeal enhances the overall dining experience. The event inspired aspiring chefs to blend heritage, creativity, and skill in their culinary journeys.



Community Outreach Program by Bhaktivedanta  
Professional Ethics & Value System

### Mr. Bhushan Kumar Chowdhuri

Secretary, Bhaktivedanta Research Center,  
Pune

As part of the organization's commitment to holistic development, a two-day Community Outreach Program was conducted by Mr. Bhushan Kumar Chowdhuri from Bhaktivedanta. The session emphasized the importance of social responsibility and values-based leadership in

shaping well-rounded hospitality professionals. Participants developed essential community engagement skills and deepened their awareness of sustainability practices relevant to the industry. The program also focused on personal growth and emotional intelligence, encouraging participants to view hospitality beyond business—as a platform for creating positive social impact and fostering meaningful human connections.



Leader's Talk: Hospitality Visionary Address:  
 Emotion Management- Where is your life pulling you?

**Dr. Raja Roy Choudhury**

Director School of Liberal Arts

The recent Leader's Talk session with Dr. Raja Roy Choudhury offered an enlightening exploration of emotional intelligence and its impact on personal and professional growth in hospitality. Dr. Choudhury guided participants in identifying and understanding their personal emotional triggers and introduced practical techniques to regulate emotions

effectively. The session encouraged attendees to reframe challenges through critical and disruptive thinking, fostering a mindset of adaptability and self-awareness. Emphasis was placed on building resilience to maintain mental well being and balance amid workplace pressures. Dr. Choudhury also highlighted how effective emotion management can strengthen leadership qualities and relationships, ultimately enhancing overall workplace harmony and performance.



Hospitality Voices 1.0: Unlocking Learners to Leadership  
 Culinary workshop on Salad Spectrum

**Chef Juhi Makhija**

Head Chef at IBIS- Hinjewadi, Pune

As part of the Hospitality Voices 1.0 – Unlocking Learners to Leadership series, participants had the privilege of attending an engaging Culinary Master Workshop led by Chef Juhi Makhija, Head Chef at IBIS Hinjewadi, Pune. The session provided a deep dive into the art and science of salad preparation. Learners explored the

classification and types of salads, gained practical knowledge on the selection, handling of ingredients, and honed their skills in preparation and presentation techniques. Chef Juhi also shared her expertise on dressings and accompaniments, emphasizing balance and flavor. The workshop encouraged participants to express their creativity through innovative plating and presentation, fostering both confidence and culinary precision among aspiring hospitality professionals.



Hospitality Voices 1.0: Unlocking Learners to Leadership  
 Culinary Master Workshop on Kolhapuri Zaika-Authentic  
 Flavours Unfolded

**Mr. Pradeep Dhamnaskar**

From the House of Maharashtra

As part of the Hospitality Voices 1.0 series, a captivating Culinary Master Workshop was conducted by Mr. Pradeep Dhamnaskar, focusing on the rich and diverse traditions of Maharashtrian cuisine.

The session offered participants a deep understanding of the culinary heritage and cultural significance of Kolhapuri cuisine, emphasizing the artistry behind traditional spice blends and authentic cooking techniques. Attendees gained hands-on experience in preparing signature Kolhapuri dishes, learning to balance bold flavours and textures while maintaining regional authenticity. The workshop also highlighted the importance of regional Indian cuisines in contemporary hospitality and menu planning, inspiring culinary professionals to celebrate local flavors in their gastronomic creations.



Hospitality Voices 1.0: Unlocking Learners to Leadership  
 Hotel Revenue Optimization- The power of Front Office  
 & Sales coordination

**Mr. Harman Singh**

Assistant Sales Manager, Westin by Marriott,  
 Mumbai

As part of the Hospitality Voices 1.0 learning series, participants had the opportunity to engage with Mr. Harman Singh, Assistant Sales Manager at The Westin by Marriott, Mumbai, for an insightful session

on Revenue Management. The session focused on understanding key revenue optimization strategies and the importance of effective coordination between Front Office and Sales teams to maximize profitability.

Mr. Singh also highlighted methods for analyzing revenue data and demonstrated practical approaches to implementing revenue optimization techniques within daily hotel operations. The session offered valuable knowledge to aspiring leaders on aligning sales initiatives with overall business objectives for sustainable growth.

## Series Of Competition



**Flower Rangoli**



**Leaf Art**



**Towel Art**



**Blind Bed Making**

The campus came alive from 15th to 20th September 2025 as we celebrate International Housekeeping Week with a series of engaging and creative activities. The week-long festivities will begin by creating a vibrant buzz across the campus, setting the tone for celebration and appreciation of our housekeeping teams. Highlights include a Flower Rangoli Competition, Towel Art and Leaf Art Competitions, as well as a Bed-Making Challenge, providing participants an opportunity to showcase their creativity, skill, and attention to detail. The celebrations aim to recognize and honor the vital role of housekeeping professionals in maintaining excellence and elevating guest experiences.

### Mr. Amit Kumar

Executive Housekeeper  
IBIS, Pune

### Ms. Neha Pant

Learning & Development  
Manager, IBIS, Pune

## International Housekeeping Week

Hospitality Voices 1.0: Unlocking Learners to Leadership

The DPGU school for Hospitality and Tourism proudly hosted Hospitality Voices 1.0, featuring Mr. Amit Kumar and Ms. Neha Pant from Accor IBIS. The session provided participants with valuable insights into housekeeping excellence and the core principles of leadership in hospitality.

Attendees also explored effective learning and development practices and understood how to bridge classroom learning with real-world industry scenarios. The session concluded with guidance on career growth and inspiration, leaving participants motivated to apply these learnings in their professional journeys.



## Celebrating Creativity and Excellence



As part of intertional housekeeping week, students designed and displayed hotel landscape models that reflected their imagination, planning, and practical knowledge of hotel operations. Each model highlighted a unique concept — from eco-friendly resort layouts to luxury property designs — demonstrating a deep appreciation for aesthetics, functionality, and guest comfort.

Alongside the models, students also presented informative and visually appealing brochures that featured creative ideas for hotel design, sustainable housekeeping practices, and guest service innovations. The displays beautifully combined artistry with industry relevance, reflecting the students' grasp of both technical and creative aspects of hospitality.

Hospitality Voices 1.0:  
 Unlocking Learners to Leadership  
 Hospitality Psychology - Level 1

**Ms. Namrata Mane**

Founder of Namalogy  
 Quantum Wellness

In the latest session of Hospitality Voices 1.0, Ms. Namrata Mane shared her expertise on the essential link between personal well-being and effective leadership. The session highlighted the importance of self-awareness as a foundation for professional growth and explored practical stress management techniques to maintain balance in a fast-paced hospitality environment.

Participants learned about the power of mindfulness and positive thinking, as well as strategies to incorporate wellness into leadership practices. The discussion emphasized integrating wellness in hospitality operations, fostering personal growth, and building resilience to navigate challenges with confidence and poise.



Hospitality Voices 1.0: Unlocking Learners to Leadership  
 Sip to Sweet - Soups & Desserts

## A Culinary Journey with Chef Anuj Gushain

Head Chef at IBIS, Pune



The aroma of simmering soups and freshly baked desserts filled the air as students gathered for an inspiring culinary workshop on “Sip to Sweet – Soups & Desserts,” conducted by the talented Chef Anuj Gushain and his team. The session was a delicious blend of learning, creativity, and hands-on experience, leaving participants both enlightened and delighted.

The excitement reached its peak as the session moved from savory to sweet. Chef Anuj demonstrated delectable dessert creations, guiding students through techniques like tempering chocolate, layering mousses, and perfecting plating aesthetics. Each dessert was a masterpiece in itself — a harmony of taste and visual appeal.

The event concluded with a tasting session, where smiles, flavors, and compliments were shared in equal measure. The “Sip to Sweet” workshop truly lived up to its name — a delightful experience from the first sip to the last bite.

**Hospitality Discovery Experience:  
 City as a classroom**



As part of our ongoing Hospitality Discovery initiatives, participants visited City Samosa for an immersive discovery experience. The excursion provided first hand exposure to bulk food production and the importance of standardized recipes in maintaining quality. Participants learned about effective waste management practices and the operational workflows that ensure efficiency in quick-service outlets. The session also highlighted best practices in customer service, hygiene and food safety, and the regulatory requirements, including necessary licenses, that underpin successful food operations. This practical experience allowed participants to connect theoretical knowledge with real-world operations in a dynamic food service environment.

**Leader's Talk: Hospitality Visionary Address:  
 Water is not just water**

**Mr. Ganesh Iyer**      **Dr. Darnish Singh Kalra**

Managing Partner, India and Sub-continent, VEEN

National Sales Head- VEEN



The DPGU's school for Hospitality and Tourism hosted an insightful Leader's Talk titled "Water Is Not Just Water", featuring industry leaders Mr. Ganesh Iyer and Dr. Darnish Singh Kalra from VEEN. The session provided participants with valuable perspectives on the beverage industry, covering operations, leadership, and team management. Attendees explored innovation and product differentiation, learned strategies for business sustainability, and gained insights into effective sales and marketing approaches. The speakers also shared their experiences and guidance on career growth within the industry, inspiring participants to apply these lessons to their professional development.



**Hospitality Voices 1.0:  
 Unlocking Learners to Leadership  
 Celebrating The Heart Of Hospitality:  
 Housekeeping Excellence**

**Ms. Bharti Kumari**

Assistant Housekeeping Manager,  
 Conrad-Pune

The DPGU's school for Hospitality and Tourism had the pleasure of hosting Ms. Bharti Kumari, Assistant Housekeeping Manager at Conrad Pune, for Hospitality Voices 1.0 – Unlocking Learners to Leadership. In her engaging session, Ms. Kumari provided participants with an in-depth understanding of house keeping operations and emphasized the critical role of quality and guest satisfaction in hospitality. She highlighted effective team management and coordination strategies, along with best practices for hygiene, safety, and sustainability.

**Hospitality Voices 1.0:  
 Unlocking Learners to Leadership**

**Wine's Blueprint: From Grapes to Glass Journey  
 & Systematic Approach to Wine Tasting**

**Mr. Amritpal Singh**

Deputy General Manager - Sula Vineyards



As part of the Hospitality Voices 1.0 series, we had the privilege of hosting Mr. Amritpal Singh, Deputy General Manager of Sula Vineyards, for an engaging session on wine and Hospitality. Participants were introduced to a range of wine varieties and learned key wine tasting techniques, along with the principles of food and wine pairing. The session also offered valuable insights into wine production and vineyard management, helping attendees understand the journey from vine to glass.

Emphasis was placed on sensory development to refine tasting skills, as well as professional etiquette and service standards essential in the hospitality industry. The interactive session provided a comprehensive blend of knowledge, skill-building, and practical guidance for aspiring hospitality professionals.



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### Hospitality Discovery Experience: City as a classroom



As part of our ongoing Hospitality Discovery initiatives, participants visited Garden Vada Pav for a hands-on Hospitality Discovery Experience. The excursion provided valuable insights into the workings of a quick-service food outlet, covering bulk food production, standardized recipes, and operational workflow management.

Participants also learned about waste management practices, hygiene and food safety protocols, and essential licensing requirements. Additionally, the session highlighted the importance of efficient customer service in fast-paced environments, bridging theoretical knowledge with real-world operational practices in the quick-service industry.

### Hospitality Discovery Experience: Mall as a classroom



As part of our ongoing experiential learning initiatives, participants enjoyed an insightful Hospitality Discovery Experience at Phoenix Millennium Mall. The excursion provided valuable exposure to retail operations, customer service excellence, and brand engagement strategies. Participants gained hands-on insights into hospitality and guest experience management, including food & beverage operations, safety and security protocols, and emergency preparedness in high-footfall public spaces.

The visit also highlighted how malls create a welcoming and inclusive environment for diverse visitors, offering a practical understanding of operational efficiency and customer satisfaction in a dynamic commercial setting.



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## Celebration Of World Tourism Day



In celebration of World Tourism Day, our team at DPGU school for Hospitality and Tourism organized a series of engaging activities on 27th September 2025. The day kicked off with a Poster Making Competition, encouraging participants to showcase their creativity and express their understanding of tourism and its cultural significance. This was followed by an excursion to Phoenix Millennium Mall, Wakad, offering a practical learning experience and an opportunity to explore tourism-related attractions firsthand. The event successfully combined creativity, learning, and experiential engagement, making the celebration both educational and enjoyable for all participants.

## 2<sup>nd</sup> Edition of Townhall



The 2<sup>nd</sup> Edition of the Townhall was successfully celebrated on 30<sup>th</sup> September 2025, bringing together our team to share updates, achievements, and future plans. The session provided an engaging platform for open communication, fostering collaboration and alignment across departments. Team members were recognized for their contributions, and key organizational highlights were shared, making it an inspiring and informative gathering for all attendees.