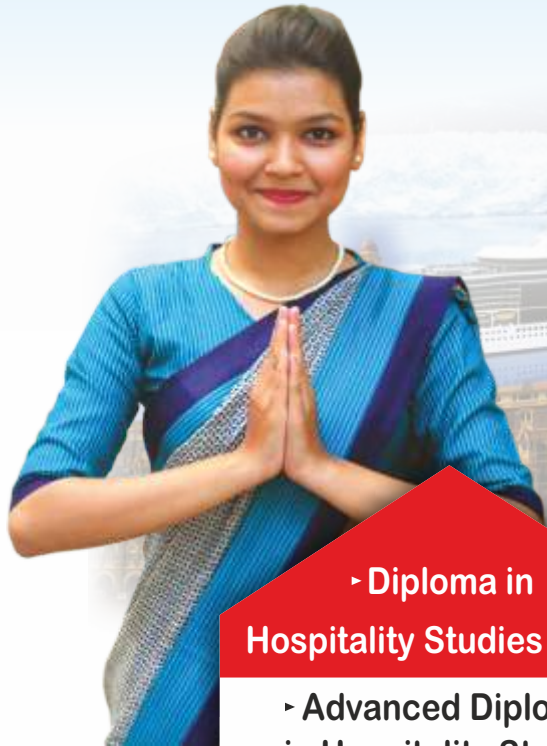




Estd. 1999 | Suryadatta Education Foundation's

SIVAS - SURYADATTA SCHOOL OF INTERNATIONAL HOTEL MANAGEMENT (SSIHM)

Affiliated to Yashwantrao Chavan Maharashtra Open University (YCMOU) and Recognised by Govt. of Maharashtra



Embark on an Exciting Career Journey
in the Booming
Hotel & Tourism Sector
in India and Abroad

► Diploma in
Hospitality Studies (V121)

► Advanced Diploma
in Hospitality Studies

LEADING TO BACHELOR'S
DEGREE

Excellent
Placement
Record



Suryadatta - Enriching Careers and Enhancing Lives Since 1999





ABOUT THE SURYADATTA GROUP OF INSTITUTES

The Suryadatta Education Foundation was established in the year 1999, primarily to develop self motivated leaders to be successful in the challenging and vibrant global economy. The promoters and the core team have individually more than 20 years of rich corporate experience in various streams of Management, Information Technology, Media and Mass Communication, Corporate Consultancy, Value based Education, Training and Research. The Advisory and Governing Council of Suryadatta comprises of eminent academicians, professionals, industrialists, international consultants and social workers, who with their experience and knowledge guide the activities of the Foundation.

The Suryadatta family has blossomed into a bouquet of academic institutions in a number of disciplines such as School (CBSE), Junior College, Management, Information Technology, Travel and Tourism, Hotel Management, Media and Mass Communication, English and Foreign Languages, Interior Design, Fashion Design, Event Management, Sports Academy, Creative Arts, Vocational and Advanced Studies. Students from almost all parts of India and many foreign nations are pursuing their education at various Suryadatta Institutes.

MESSAGE FROM THE FOUNDER PRESIDENT & CHAIRMAN



PROF. DR. SANJAY B CHORDIYA
Founder President & Chairman



MRS. SUSHAMA S CHORDIYA
Vice President

Greetings! Welcome to SIVAS-SSIHM. Thank you for visiting our college. SIVAS-SSIHM is an excellent choice to attain your Hospitality education and prepare for a successful career. Our institute is located in a prime location near the express way and quick access to the city. The vast recreational activities enable you to develop a healthy balance between your academic and leisure life. The School of International Hotel Management provides exciting educational opportunities for students from all backgrounds and locations. We offer many different major courses of study that prepare students for success in the real world. The faculty members are dedicated professionals who excel in connecting with students and providing educational experience equal to that of any International university. At SIVAS-SSIHM students not only get the latest materials in the classroom but also have many opportunities for real world application while still a student. The School of International Hotel Management, students work with other units on campus such as Events, Social Activities, Entrepreneurial activity, Celebrity promotions, International Delegate visits. SIVAS-SSIHM also offers students enormous resources to assist small businesses with idea development, product creation and marketing activities.

At SIVAS-SSIHM, students, have the opportunity to create your own personalized education. Education in and out of the classroom is readily available. Our faculty are friendly, welcoming and supportive. With relatively small class sizes, you will have the opportunity to know the faculty and work with them side by side on academics, culture, business and research projects.

The School of International Hotel Management also provides other opportunities for experiential learning. The program is a student-managed organization that provides support for entrepreneurs and budding hoteliers. Our entrepreneurship students conduct their own business plan competition once a year like theme dinners, food festivals, luncheons with exciting prize awards and appreciation rewards. Students from all majors in the college have opportunities for internships in India as well abroad and other part time experiences. Study abroad opportunities are also an option to consider, that will provide you with amazing international experiences.

If you are interested in preparing for a career in Hotel Management and wish for an excellent education in an excellent environment, you have found it. Welcome to glorious future in Hospitality Industry.



About SIVAS-SSIHM

SURYADATTA INSTITUTE OF VOCATIONAL AND ADVANCED STUDIES (SIVAS) was established in 2004. It is a recognized Study Center of YCMOU & Offers Various Programmes under SSIHM

The aim of SIVAS-SSIHM is to train and groom the students to become successful hospitality professionals. The experienced and well qualified faculty ensures that the students receive the necessary theoretical and practical knowledge as per the curriculum. Apart from knowledge and technical skills, soft skills such as good communication skills coupled with creative thinking, commitment and confidence are crucial to succeed in the Hospitality Industry - this is imparted through guest lectures and constant follow up by the faculty.

In addition to the regular academics SIVAS-SSIHM also organizes Industry visits, Seminars by Hospitality professionals, Theme lunches and food festivals. This gives the students the latest knowledge of the Industry and a hands on experience in the areas of marketing and event management.

Our students have been placed in top branded hotels in India and abroad. Some of our students are also pursuing higher studies abroad.

Message From Principal

Dear Friends,

I have the honour and privilege of working as the Principal of this College. The College was established by Prof. Dr. Sanjay Chordiya, Founder President and Chairman of Suryadatta Education Foundation who cherished the dream of making this college a Centre of excellence in Hotel Management, Travel and Tourism. During the last 13 years, all the staff-members have been working hard to the task of realizing this dream. The Suryadatta Group has emerged as a reputed brand devoted to quality Management education by Industry leaders with proven track records.

I firmly believe in the mission of the College:

To offer all students the opportunity to develop their knowledge, skills, abilities and attitude required in the hotels, for making a successful career in the hospitality industry. To develop the personality of students as required by the hospitality industry. To make students worthy citizens of the nation. It has been my conviction that an excellent education can be given to the students, though excellent infrastructural facilities and experienced student faculty. Our Library is enriched with books. The Internet facility helps students to browse through various international journals.

In the Service Industry, it is important to practice courtesy and manners, develop one's personality and communication skills and be disciplined. One must have the right temperament towards the service industry, an important aspect covered in the curriculum.

I am happy to record here that our efforts have paid ample dividends. Our students are well placed in the Hospitality Industry and the Hotels have recognized us as one of the good Training Centre in the Private sector.

Focus on Holistic Development at SSIHM





Intellectual Capital



Prof. Dr. Shefali Joshi
Principal

Dr. Shefali Joshi having Doctorate of Philosophy and DHMCT is an alumnus of the 1994 batch from the Maharashtra State Institute of Hotel Management & Catering Technology, Pune (former FCI) She has a vast experience of around 23 years, both in Industry (Taj Group of Hotels, Mumbai) as well as Academics including worked as Training and Placement coordinator for almost 16 yrs. She has been handling subjects like Food Production, Accommodation & Marketing Management. With her vast experience, She decided to impart some of her profound knowledge to future Hospitality Management graduates from premier and leading hospitality Institute, i.e Suryadatta College of Hospitality Management and Travel Tourism, Pune. She hopes to motivate students to become great leaders in the world of hospitality.



Prof. Ulhas Chaudhari
Vice Principal

Prof. Ulhas Chaudhari, A proficient professional with over 19 years of qualitative experience in Hotel Industry in Food and Beverage Service & Food Production in India and Abroad. Academic experience of 12 years and 7 years of Industrial experience. Qualified in MTM (Master in Tourism Management) B.Sc. HTM, DHMCT (Hotel Management & Catering Technology), has also completed the 2nd level with distinction of Wine spirits education trust (W.S.E.T) London recognized., International Bar Management & Skills, Fire fighting and personal safety, Bar flaiorology training. His expertise lies in Food & Beverage Service and Production with key focus on target achievement by ensuring optimal utilization of given resources.



Prof. Atul Deshpande
Chief Mentor

Prof. Atul Deshpande, is Master in Hotel & Tourism Management and is currently pursuing PhD in Hotel Management. With over 20 years of extensive and versatile experience in Hotel and Hospitality Industries and worked at various Five Stars Hotels such as Ritz-Carlton Hotel & Spa, Le Royal Meridien, Holiday Inn Crowne Plaza Hotel and Le Meridien Hotel (Pune, India), Corinthians Bon Boutique Hotel (Pune, India). He has around 10 years experience in Academics and has passion for Food & Beverage Service Department.



Prof. Bhaskar Vardhi

Prof. Bhaskar Vardhi is highly Qualified as MPhil in Commerce -SPPU, Master in Commerce -SPPU, Master in Arts -SPPU, Master in Tourism management, B.Sc. in Hotel and Tourism Management, BCOM-SPPU, Diploma in Senior Teachers Training, Three Years DHMCT from MSIHMCT PUNE-MSBTE. Highly skilled, talented with 28 years of experience in Teaching, Administration and management of college activities. Specialized as -Culinary Chef to teach Cookery / Bakery and Confectionery. Worked for the top National council / AICTE / UGC affiliated institutes and universities as Principal, Head of Department, Professor.



Prof. Pravin Rathod

Prof Pravin Rathod has completed the Post Graduation in Hotel Management and Catering Technology with First Class from Savitribai Phule University. He is having 9 year academic Experience and 1 year industrial experience in hospitality sectors. He is highly qualified in Food Production department; his specialization is in Indian and International cuisine. He is expertise in Food plating presentation and current trends in hospitality food sector with good knowledge in culinary. He has published two international research papers with impact factor on hospitality industry.



Prof. Nitin Shinde

Prof. Nitin Shinde is an alumni of the Pune City-based Maharashtra State Institute of Hotel Management and Catering Technology. He is having 18 years of experience of hospitality Industry from India and abroad. Prof. Nitin worked for many hotels, Companies, Cruise liners (Europe) and Emirates Airlines Catering from Dubai and reputed Hotel Management colleges. He has traveled more than 32 countries. Prof. Nitin is expert in Indian cuisine along with all the International cuisine.



Intellectual Capital



Prof. Pratik Satpute

A young dynamic aspirant of hospitality industry moved to academics with a goal to create skilled professionals for the hospitality industry. He completed his BHMCT and MHMCT from MSIHMCT, Pune with distinction and also ranked 5th in Savitribai Phule, Pune University for BHMCT course in year 2012. He has 6 years of industrial experience with renowned brand like Taj, Novotel & Radison Blu in the accommodation department. He is currently pursuing PhD in Hotel Management from SPPU.



Prof. Abhijeet Gajjaralwar

Abhijeet A. Gajjaralwar is Post graduate from Savitribai Phule Pune University with 'A' grade and Graduated from RTM Nagpur University with first Class. He is having experience of over 9 years in Teaching Hotel Operations. His expertise is in Bakery & Confectionary and Quantity Food Production. Possessing excellent administrative, verbal communication and written skills along with constructive and effective teaching methods that promote a stimulating learning environment



Prof. Chetan Mungantiwar

After Graduating from Tirpude College of Hotel Management(BHMCT) Nagpur, he started his career in 2012 with HYATT Hotels Pune as an Associate and left after 2 year as a Head Bartender and 3 years with CARNIVAL COOPERATION in PRINCESS CRUISES as a Bar Steward, He joined education field in the year 2017, His expertise involves current Practical Industry knowledge & mainly in academic service.



Prof. Nivedita Kanitkar

Prof. Nivedita Kanitkar-Gupte has completed BHMCT in 2002 and under gone training at Burj Al Arab, Dubai. She started her career with ITC Grand Sheraton, Kolkatta. Later on she got opportunities in Jumeirah Group of Hotels, Dubai and TAJ Exotica, Maldives. Her specialization is into Front office & Housekeeping and has been working in the industry for 13 years. She even worked in Infosys, IT Company into facility management department. She has two years of academic experience with Suryadatta College of Hospitality management and Travel Tourism, Pune.



Prof. Preeti Kumtha

Completed 3 years education in Hotel Management in 2003 & also done concentrated certificate program from AHLEI (American Hotel & Lodging Education Institute) Specialised in Food Production in cuisine de Italian. Also specialised in Japanese and Thai cuisine. Worked in The Oberoi Amarvillas and The Trident Gurgaon in the position of Chef de Partie till 2006 Joined Academy of Cullinary School as Chef Lecturer and carried on with Academics since 2006 untill now for 13 years of Academic experience and 3 years of Industry experience. She has a total experience of 16 years of both Academics and industry interface.



Mr. Prem Suryawanshi

Prem Suryawanshi, has completed masters in Hotel Management. He has total Eleven years of Industrial experience. He is highly qualified in Food production department. He worked in Radisson group of Hotels, Supreme Garden, Laddo, Greenpark. Prem has been working for seven years in Suryadatta Institute of Hospitality Management and Travel Tourism, Pune.



Ms. Saili Shintre

She is a Master of Arts in French and a rank holder in Special Diploma in Commercial French from University of Pune. She is a member of IATF (Indian Association of Teachers of French) and an Advisor of Indo-French Friendship Club at various institutes. She conducts French classes as additional input for the Management students at Suryadatta. She Co-ordinates with the french companies and is a part of various language clubs in the city.



Infrastructure Facilities @ SIVAS-SSIHM

SIVAS-SSIHM has State-of-the Art facilities to facilitate the learning of technical skills which are an integral part of the Hospitality Industry.

Training Kitchens : Basic, Quantity and Advanced. All the kitchens are equipped with the latest tools and equipment. The students are trained in the basics of food production as well as quantity cooking. They are also taught both International as well as Indian Regional Cuisines. In addition to learning the art of cooking students also learn Costing and Kitchen Management.

Modern Restaurant : with a mock bar for Food and Beverage training. Here the students learn the skills of various table settings, the art of order taking and suggestive selling, serving Food and Beverages and situation handling.

Guest Room: which is designed as per hotel standards to impart the necessary training in Housekeeping.

Front Office Lab : for students to learn the skills of telephone handling, room reservation, check in and checkout procedures and up selling of rooms.

The Classrooms : are installed with modern teaching aids such as LCD projectors and audio video facilities to make the learning experience interesting.

Seminar Halls : with sophisticated audio visual equipment to facilitate guest lectures, speakers from the Hospitality Industry and subject experts.

Computer / Internet labs : with high speed servers running on a variety of platforms to suit every requirement supporting the entire network.

A well stocked Library : which provides access to text books, reference books, national and international periodicals and CDs to the students.

Hostel & Mess Facilities : Separate boys and girls hostels & Mess facilities are available in the vicinity of the campus. Necessary assistance is provided to the students.



Classroom



Computer Lab



Training Kitchen



Library



Seminar Hall



Training Restaurant



Front Desk



Guest Room



Mock Bar





EXCITING CAREERS IN HOSPITALITY, CRUISELINES, AVIATION & TOURISM SECTOR

Tourism is recognized as one of the world's largest industries and continues to expand at a rapid rate (UNWTO 2006). Over 922 million people travelled in 2008 and it is estimated international tourism will increase to 1.1 billion by 2020 (UNWTO 2008).

International Hotel Chains such as the Hilton, Starwood, Radisson and Accord have already started operations in India. Indian Chains like the Taj Group, Oberois, Welcomgroup and Leelas are expanding rapidly. The emergence of branded budget and economy segment hotels also present tremendous career opportunities. Entrepreneurs seeing the enormous opportunities are investing in the Hospitality Sector too. In addition to hotels, jobs are also available in the Cruise lines, Airlines, theme parks, and international restaurant brands. Multinational Companies (MNCs) prefer Hospitality graduates for handling the front office and guest relations. The retail sector, private banks and even hospitals are employing Hospitality graduates in their facilities and admin departments. There are thus manifold career opportunities for students who pursue the Hospitality Studies Program.

YASHWANTRAO CHAVAN MAHARASHTRA OPEN UNIVERSITY (YCMOU) PROGRAMS

▶ Diploma in Hospitality Studies (1st year)	Duration 1 year
▶ Advanced Diploma in Hospitality Studies (2nd year)	Duration 1 year
▶ Leading to Bachelor's Degree (3rd year)	Duration 1 year

VARIOUS OPTIONS ALONGWITH REGULAR CURRICULUM (Select any one).	
Option 1	Learn while You Earn
Option 2	Value add on + Professional Certifications
Option 3	Value add on + Professional Certifications + International Certifications (Internship - 2 Months India + 4 Months Abroad)
Option 4	Value add on + Professional Certifications + International Certifications + International Internships
Option 5	Additional International Degree + Value add on + Professional Certifications + International Certifications
Option 6	International Masters / Post Graduation Diploma (Internship Abroad Optional)

CAREER OPPORTUNITIES AFTER COMPLETION OF THE PROGRAM...

Hotels In various operational departments like Front Office, F & B Services, Food Production, Housekeeping and Revenue.	Restaurants Fast Food Outlets, Fine Dining & Casual Restaurants - In Food and Beverage Services or Food Production.	Cruise Lines In various operational departments like F & B Services, Food Production & Housekeeping.	Airlines Air hostess, Steward, Central Reservations, Ground Staff, Ticketing, Aviation	Travel Agency Ticketing / Marketing, Customer Relationship officer.
Facility Services Industries, Corporate Institutes & Government Sector	Retail Sector Floor Supervisors, Floor Managers	BPO's / IT industries / MNC Facilities Executives, Travel Desk, Customer Relationship officer	Hospitals Front Office executives, Housekeeping Supervisors	International Fast Food Chain In F & B Services or Food Production
Industrial Catering Food and Beverage Service and Food Production supervisors	Laundry Operations and Customer Relations	Banks Customer Relations Officers.	Entrepreneurship Startup, Family Business, Diversification, Expansion, Health & Fitness and Food Industries	Academics & Administrative Educational Institutes, Consultancy Coaching & Many More



About the program

About YCMOU : Yashwantrao Chavan Maharashtra Open University (YCMOU) was established in July 1989 by Act XX - (1989) of the Maharashtra State Legislature. It is the fifth Open University in the Country. The Jurisdiction of this university has now been extended even beyond the State of Maharashtra. The YCMOU has been recognized under section 12 (B) of the University Grants Communication Act. 1956. It is a member of the various prestigious associations like AIU, Association of Commonwealth Universities, Asian Association of Open Universities, Commonwealth of learning, Canada to name a few.

After completion of 2 years, students have option to pursue Bachelors Degree in India and overseas countries. Based on the fulfilment of the eligibility criteria and option available after completion of second year.



▸ Diploma in Hospitality Studies (1st year)	Duration 1 year
▸ Advanced Diploma in Hospitality Studies (2nd year)	Duration 1 year
▸ Leading to Bachelor's Degree (3rd year)	Duration 1 year

LEARNING METHOD :

The students would work in the actual work situations to complete the programme. These academic programmes are designed for non-working and working students.

Well qualified counselors at Suryadatta solve student's difficulties, during the counseling sessions.

ELIGIBILITY :

For Graduation Programmes : Students & Working Professionals who have successfully completed 10+2 level education from any Government Recognized Board or University can take admission in the Bachelors Programmes.

▸ **Diploma in Hospitality Studies** 1 year

First Year Sem -1

Code	Subject
101	Food Production Foundation - I
102	Food & Beverage Service Foundation - I
103	Accommodation and Front Office Operations Foundation - I
AEC 001	English Communication

First Year Sem -2

Code	Subject
201	Food Production Foundation - II
202	Food & Beverage Service Foundation - II
203	Accommodation and Front Office Operations Foundation - II
121	Environmental Science

▸ **Advanced Diploma in Hospitality Studies** 1 year

Second Year Sem -3

Code	Subject
301	Food Production Operation Industry Exposure - I
302	Food and Beverage Service Operations Industry Exposure - I
303	Accommodation and Front Office Operations Industry Exposure - II
001	Personality Skills for Hospitality - Learning from Industry

Second Year Sem -4

Code	Subject
401	Introduction to Indian Cookery
402	Food and Beverage Service Operations -II
403	Accommodation and Front Office Operations - II
121	Accountancy Skills for Hospitality

▸ **Leading to Bachelor's Degree** 1 year

Third Year (HTS) Sem - 5

Code	Subject
GEN101/103/	English/French/
104/105	Arabic/German (Elective)
502	Cultural Heritage of India
503	Tourist Guide and Tour Operations
504	Principles and Practices of Tourism

Third Year (HSCS) Sem - 5

Code	Subject
GEN101/103/	English/French/
104/105	Arabic/German (Elective)
512	Catering Science
513	Bakery and Confectionery
514	Quantity Food Production

Third Year (HTS) Sem - 6

Code	Subject
601	Principles of Management
602	Accommodation Management-II
603	Eco Tourism
604	Hotel Marketing

Third Year (HSCS) Sem - 6

Code	Subject
601	Principles of Management
612	Specialized Food Production
613	Food and Beverage Inventory Control
614	Human Resources Management

*syllabus as on division by affiliating board





About the program

CAREER PROGRESSION OPTION 1

LEARN WHILE YOU EARN

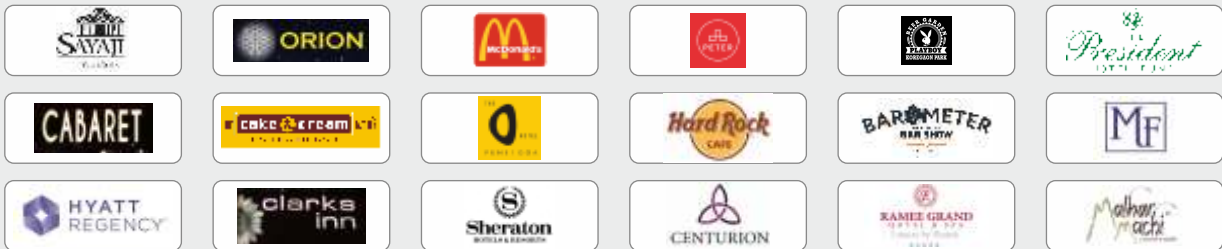
Distance Learning Course for Professionals

The Learn while earn programme provides opportunities to the students to Learn while they are earning through the part-time, full-time jobs and the entrepreneurial projects thus preparing them to shoulder professional assignments with relative ease.

The main objective of the program is to develop a student as a multifaceted personality with academic excellence and a commitment to an egalitarian society.

Learn while you Earn

Personal contact program from Professionals



Pursue working Education while

Education Opportunity for working professionals





About the program

CAREER PROGRESSION OPTION 2

VALUE ADD ON + PROFESSIONAL CERTIFICATIONS

Certificates by Institutions / Academy

1st YEAR	Certified by
<ul style="list-style-type: none"> • Soft Skills & Personality Development • Business English Certification • Self Defence • Health & Fitness 	SICD CAMBRIDGE SISDA SFSA
SKILL ENHANCEMENT CERTIFICATE <ul style="list-style-type: none"> • Carving Skills & Techniques 	

2nd YEAR	Certified by
<ul style="list-style-type: none"> • Outbound Leadership Development Program • Employability Enhancement Program 	SIILM SICD
SKILL ENHANCEMENT CERTIFICATE <ul style="list-style-type: none"> • Professional Bartending, Mixology & Flaring 	

3rd YEAR	Certified by
<ul style="list-style-type: none"> • Foreign Language • Holistic Wellbeing • Digital Marketing - Innoserve • Event Management • Cyber Security 	SIEFL SGFS SIIDL SIMCEM SIICS
SKILL ENHANCEMENT CERTIFICATE <ul style="list-style-type: none"> • Bakery, Sugar Craft & Chocolate Art. 	





About the program

CAREER PROGRESSION OPTION 3

INTERNATIONAL CERTIFICATION



5 International Core Subject Certification

The American Hotel & Lodging Educational Institute (AHLEI) is the premier source for delivering quality hospitality education, training and professional ...

The global hospitality industry turns to the American Hotel & Lodging Educational Institute (AHLEI) for the best in training and education for all segments of hospitality. For more than 65 years, AHLEI has worked to provide hospitality organizations and schools with quality resources to train, educate, and certify hospitality professionals, first as the educational arm of the American Hotel & Lodging Association and since February 2017 as part of the National Restaurant Association's Training & Certification Division.

VALUE ADD ON + PROFESSIONAL CERTIFICATIONS

Certificates by Institutions / Academy

1st YEAR	Certified by
<ul style="list-style-type: none"> • Soft Skills & Personality Development • Business English Certification • Self Defence • Health & Fitness 	SICD CAMBRIDGE SISDA SFSA
SKILL ENHANCEMENT CERTIFICATE <ul style="list-style-type: none"> • Carving Skills & Techniques 	

2nd YEAR	Certified by
<ul style="list-style-type: none"> • Outbound Leadership Development Program • Employability Enhancement Program 	SIILM SICD
SKILL ENHANCEMENT CERTIFICATE <ul style="list-style-type: none"> • Professional Bartending, Mixology & Flaring 	

3rd YEAR	Certified by
<ul style="list-style-type: none"> • Foreign Language • Holistic Wellbeing • Digital Marketing - Innoserve • Event Management • Cyber Security 	SIEFL SGFS SIIDL SIMCEM SIICS
SKILL ENHANCEMENT CERTIFICATE <ul style="list-style-type: none"> • Bakery, Sugar Craft & Chocolate Art. 	

The **ART OF CHOCOLATE**





About the program

CAREER PROGRESSION OPTION 4

INTERNATIONAL CERTIFICATION & INTERNSHIP

- 5 International Core Subject Certification
- International Internship In Asian Countries



The American Hotel & Lodging Educational Institute (AHLEI) is the premier source for delivering quality hospitality education, training and professional ...

The global hospitality industry turns to the American Hotel & Lodging Educational Institute (AHLEI) for the best in training and education for all segments of hospitality. For more than 65 years, AHLEI has worked to provide hospitality organizations and schools with quality resources to train, educate, and certify hospitality professionals, first as the educational arm of the American Hotel & Lodging Association and since February 2017 as part of the National Restaurant Association's Training & Certification Division.

VALUE ADD ON + PROFESSIONAL CERTIFICATIONS

Certificates by Institutions / Academy

1st YEAR	Certified by
<ul style="list-style-type: none"> • Soft Skills & Personality Development • Business English Certification • Self Defence • Health & Fitness 	SICD CAMBRIDGE SISDA SFSA
SKILL ENHANCEMENT CERTIFICATE <ul style="list-style-type: none"> • Carving Skills & Techniques 	

2nd YEAR	Certified by
<ul style="list-style-type: none"> • Outbound Leadership Development Program • Employability Enhancement Program 	SIILM SICD
SKILL ENHANCEMENT CERTIFICATE <ul style="list-style-type: none"> • Professional Bartending, Mixology & Flaring 	

3rd YEAR	Certified by
<ul style="list-style-type: none"> • Foreign Language • Holistic Wellbeing • Digital Marketing - Innoserve • Event Management • Cyber Security 	SIEFL SGFS SIIDL SIMCEM SIICS
SKILL ENHANCEMENT CERTIFICATE <ul style="list-style-type: none"> • Bakery, Sugar Craft & Chocolate Art. 	

*Non Asian countries fees at actual to be paid





About the program

CAREER PROGRESSION OPTION 5

Integrated Degree Program by SWISSAM, Russia

SWISSAM is a university of hotel, restaurant and culinary arts located in the center of St. Petersburg on Krestovsky Island.

European model of education: 50% of theory and 50% of practice. A modern approach to teaching students allows to conduct classes in various formats: guest lectures from successful industry representatives, group discussions, interactive presentations and excursions to the best hotels and restaurants.



BA-IHM (IMI) - 1 year

Eligibility : Bachelors in Hospitality Studies (3 years)

Bachelors of Art awarded by International Management Institute (IMI)

This program allows students to specialize in international hospitality industry. The teaching methodology of SWISSAM is in full compliance with the methodology of Swiss International Institute (IMI)

Course Content

- Entrepreneurship, Creativity And Innovation
- Business Investment And Finance
- Applied Research In The Hospitality Industry
- Cultural Awareness And Customer Relations
- International Hospitality Operations Management
- Pathway Dissertation



Mr. Siddhant Chordiya alongwith Costas Ciligrakis
Collaboration with SWISSAM Hospitality
Business School



About the program

DUAL MASTER'S DEGREE PROGRAM

M.Sc. in Hotel Management

Master Program in Dual Degree

University of Barcelona (Spain)
& SWISSAIM Business School (Russia)

Eligibility : Bachelors in Hospitality Studies



Masters program in International Hotel Management provides the acquisition of skills in human resource management, operational management, strategic management and hospitality business management.

The course is intended for students with Bachelor of Arts Degree in hotel, tourism and event management. The program is also suitable for graduates with Bachelor degree in management in other fields of studies.



SWISSAM, St. Petersburg Russia



Events @ SIVAS-SSIHM

To make the learning process effective and enjoyable SIVAS-SSIHM organizes many activities. Events at SIVAS - SSIHM are organized to give the students a hands-on experience of Operations in the areas of Food Production, F&B Service, Housekeeping and Front Office. Organizing such events also gives students an understanding and knowledge of Event Management, Marketing, Advertising and Promotion.

Cultural Activities



“ International Theme Dinner” @ SIVAS



‘Fun Fair & Entrepreneurship Day’



Farewell & Fresher’s Welcome





Industry Visits

Industry Visits – SIVAS-SSIHM regularly organizes Industry Visits. Ambassador Sky Chef – Flight Kitchen, Radisson Blu Hotel, Alibagh, United Brewery, Sula Winery, Le Meridien, Pune, Rama International, Aurangabad, Oberoi Trident, Mumbai, Vivanta by Taj, Blue Diamond, Pune, Mapro Jams and Jellies, Panchgani are some of the places our students have visited. The visits help the students to understand the practical aspects of the Hospitality Industry.

YCMOU Students @ Westin Hotel, Pune



Sky Chef Visit



Westin Hotel, Pune Visit



YCMOU Students @ Mad over donuts



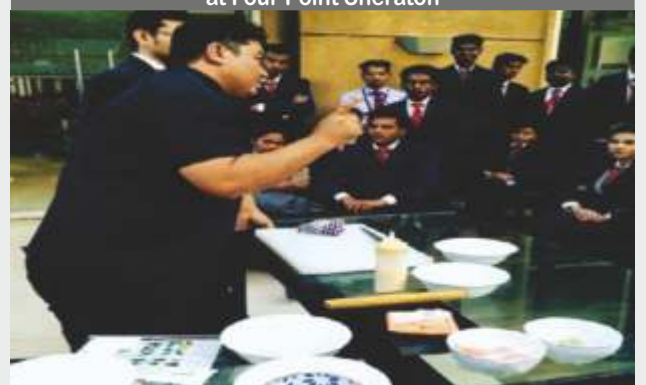
Shivaji Market Visit



Bake - Lite Bakery Visit



Sushi & Momos Live Cooking Demonstration at Four Point Sheraton





International Theme Dinner for Senior Delegates of UN & Lamborghini Team

International Food Festival was organised in the campus for 20 different countries representatives of united nations for a International summit on "Challenges of 21st Century which has held in Suryadatta Bavdhan Campus. **Mr. Tonino Lamborghini (Chairman & MD Lamborghini Group)** was present at the event.



Our SIVAS-SSIHM Students with International Guest at the event



Guest of Honour at the Event



Students Interaction with Mr. Tonino Lamborghini
(Chairman & MD Lamborghini Group)



A La Carté Service



Gala Dinner Service



Guests Welcome



Inhouse Service



Events @ SIVAS-SSIHM - Theme Luncheons

Theme Lunches - are organised to hone the students' organisational & technical skills. They are assigned special tasks to perform. Guests from the hospitality industry are invited to experience the students' creativity, a unique joint activity of all Hotel Management Students of Suryadatta

Theme Lunch - 'Christmas Fiesta'



Theme Lunch - 'Retro American'



Theme Lunch - 'Fiesta Mexicana'



Theme Lunch - 'Fete de Gourmets'



Theme Lunch - 'Maharashtracha Diva'





Seminar - Power of Expression in Hospitality Industry



Mr. Vijayan Gangadharan & Other Hospitality Trainers & Consultants



Mr. Samar Kamulkar (HR Director - Royal Caribbean Cruise), Mr. Mandar Bhosale (Chocolatier) & Mr. Gaurav Bhattacharya (Radisson Blue R&D Manager)

Seminar - International Career Prospects for Hospitality Graduates



Starbucks Manager



Registration For Seminar

Seminar - Role of HR in Controlling Employee Attrition



Mr. Vijayan Gangadharan & Mr. Abhijit Mitra from Four Points by Sheraton Pune



Ms. Sonal Mitra Westin Hotel, Pune

Seminar - Quick Service Restaurants, A Lucrative Career Option



Ms. Karamjit Shemar, Manager Starbucks



Mr. Rakesh Nanda, Master Franchisor of 'Eagle Boys Pizza' from Australia.

Seminar on "21st Century Trends in the Hospitality Industry"



Mr. Sudhir Andrews renowned Hospitality Author, Mr. Jimmy Shaw MD - Shawman Software & Prof. V Malhotra Inaugurating the seminar

Seminar on "Revenue Management - The Key to a Successful Hotel Operation"



Deep Prajwalan @ Suryadatta



Extra Co-curricular Activities by SIVAS-SSIHM

Students at SIVAS-SSIHM are also exposed to extracurricular activities in addition to their academics.

Cultural Programs

Cultural Programs - Students enthusiastically take part in the cultural activities and exhibit their talent.



Corporate Social Responsibility

The students are educated on the importance of helping the less privileged and needy. Our students have conducted Cookery Classes for the inmates of Manvya, a home for AIDS inflicted children & have helped farmers in rice transplantation. Bakery Classes for rural women & activities under National Service Scheme are also organized.



Sports

Students are encouraged to take part in sports activities for their all round development.





Hospitality Job Fair

Suryadatta Hospitality organized campus recruitment drive in association with Eclat Hospitality, more than 15 top hospitality brands & Carnival Cruise, P&O conducted recruitment process. More than 800 students from Suryadatta Institutes, various other institutes & working professionals participated in the fair.



Carnival, P & O Cruise, Mumbai



Oakwood Residence, Pune



ibis, Pune



Pride Hotel, Pune



Amanora The Fern, Pune



The Ritz-Carlton, Pune



Holiday Inn, Pune



Guest of Honour



Hyatt, Pune



Double Tree by Hilton, Pune



Conrad, Pune



Malaka Spice



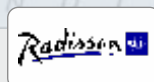
SIVAS - SSIHM 100% Internships in India at 4/5/7 Stars Properties (2018-21 Batch)

Internship or Industry training forms an integral part of the Curriculum. This is the time when the students experience the nuances of the Hospitality Industry. The Industrial training enables students to relate the knowledge and skills acquired in the classroom, with systems, standards and practices used in the Hospitality Industry.

Quite often students receive final job offers from the hotels they are training in during the internship itself. SIVAS-SSIHM students undergo the Internship in prestigious hotels both in India and abroad.

International Internship provides tremendous opportunity for learning of foreign languages, a global perspective to business practices and cultural exchange opportunities that are second to none.

NAME	HOME TOWN	HOTEL NAMES & CITY
Barik Ayesha	Odissa	Sheraton Grand, Pune
Bavale Omkar	Pimpri	Ramee Grand, Pune
Benedict Rohan	Pune	Ramee Grand, Pune
Bhagat Rutvik	Pune	Le Meridien, Mahabaleshwar
Bhende Kunal	Nagpur	The Golkonda Hotel, Hyderabad
Bhosale Rushikesh	Sangli	Le Meridien, Mahabaleshwar
Bhosale Tejas	Nanded	The Park, Goa
Birajdar Shrinath	Solapur	CCD, Pune
Chavan Rahul	Pune	Le Meridien, Mahabaleshwar
Datir Chetan	Pune	The Park, Goa
Devghare Hrushikesh	Panchgani	The Golkonda Hotel, Hyderabad
Dhamdhare Piyush	Pune	Jw Marriott, Pune
Fernandes Alister	Dehradun	Hyatt Regency, Pune
Gade Aboli	Pune	JW Marriott, Pune
Gaikwad Sheetal	Solapur	Sheraton Grand, Pune
Gholap Prasad	Pune	Jw Marriott, Pune
Jadhav Pratik	Pune	Lemon Tree Premier, Pune
Jadhav Sagar	Pune	Aloft (Marriott), Ahmedabad
Jadhav Shubham	Sangamner	The Park, Goa
Jamadar Pratik	Osmanabad	The Park, Goa
Joshi Nikhil	Pune	The Golkonda Hotel, Hyderabad
Kalap Yogita	Pune	Ramee Grand, Pune
Kalje Mihir	Pune	Jw Marriott, Pune
Kardile Aishwarya	Pune	Sheraton Grand, Pune
Kathale Prathmesh	Pune	The Golkonda Hotel, Hyderabad
Khandalkar Siddhu	Pune	Le Meridien, Mahabaleshwar
Khavale Vaibhav	Hatola	Sheraton Grand, Pune
Khude Mahesh	Pune	Ramee Grand, Pune
Kudale Yash	Pune	The Park, Goa
Modak Chaitanya	Pune	Jw Marriott, Pune
More Amit	Pune	Aloft (Marriott), Ahmedabad
Nalawade Shivam	Pune	Hyatt Regency, Pune
Nanal Aman	Pune	Hyatt Regency, Pune
Nandeshwar Vaibhav	Pune	Le Meridien, Mahabaleshwar
Navghane Aniket	Pune	Le Meridien, Mahabaleshwar





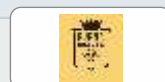
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International Internship provides tremendous opportunity for learning of foreign languages, a global perspective to business practices and cultural exchange opportunities that are second to none.

NAME	HOME TOWN	HOTEL NAMES & CITY
Nikam Chetan	Pune	The Golkonda Hotel, Hyderabad
Pachpute Amol	Pune	Aloft (Marriott), Ahmedabad
Pandey Shubham	Pune	Radisson Blu, Delhi
Patene Jayesh	Pune	Le Meridien, Mahabaleshwar
Patil Rohit	Pune	The Golkonda Hotel, Goa
Patil Raturaj	Pune	Sayaji, Kolhapur
Pawar Akash	chinchwad	Ramee Grand, Pune
Rajpurohit Naresh	Pali	The Golkonda Hotel, Goa
Rana Mayank	Rajasthan	Radisson Blu, Delhi
Redekar Rutuja	Gadhiglag	JW Marriott, Pune
Sargar Dilip Mayappa	Pune	Aloft (Marriott), Ahmedabad
Sasane Shubham	Otur	Lemon Tree Premier, Pune
Satpute Sunayana	Pune	Ramee Grand, Pune
Sontakke Aarti	Aurangabad	Sheraton Grand, Pune
Ugalmugale Siddheshwar	Dongargaon	Ramee Grand, Pune
Waghmare Onkar	Pune	The Westin, Pune
Yenpure Mayur	Pune	Le Meridien, Mahabaleshwar
Balkawande Uday	Pune	JW Marriott, Pune
Bhattarai Anil	Imphal	Purnabramha, Pune
Devkade Mukesh	Latur	Le Meridien, Mahabaleshwar
Dhumal Yash	Pune	The Park, Goa
Kangude Nitin	Pune	Conrad, Pune
Karale Dushant	Gujrat	Le Meridien, Pune
Mali Keshav	Nandurbar	Lemon Tree Premier, Pune
Momin Arbaz	Paranda	The Golkonda Hotel, Hyderabad
Murkute Dnyanal	Pune	Ramee Grand, Pune
Naik Siddhik	Pune	The Topsy Duckling, Pune
Palkar Nimish	Mangaon	Sheraton Grand, Pune
Patil Rohini	Kolhapur	Ramee Grand, Pune
Ranaware Praful	Pune	Le Meridien, Mahabaleshwar
Sahu Aman	Pune	Ramee Grand, Pune
Suryawanshi Akshay	Pune	Sheraton Grand, Pune
Tiwari Pranav	Patna	Aloft (Marriott), Ahmedabad
Vangikar Vedang	Pandharpur	The Golkonda Hotel, Hyderabad
Mangalge Shashishekhar	Latur	Aloft (Marriott), Ahmedabad





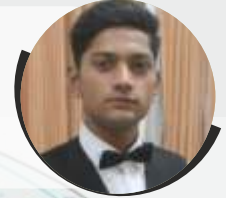
Our Star Performers - Global Internships (2018-21 Batch)



Barkade Shubham, Pune
RIU Creole Club Hotel & Resort
Mauritius



Bhilare Atharva, Pune
Hotel Les Corderies
France



Chillal Runmesh, Pune
The Hotel K
France



Dhayagude Rohit, Panchgani
RIU Hotel & Resort
Mauritius



Gujar Reva, Pune
Hotel Les Corderies
France



Patil Satyajeet, Mumbai
Hotel Les Pins
France



Purandhare Hrishikesh, Pune
Hotel Les Pins
France





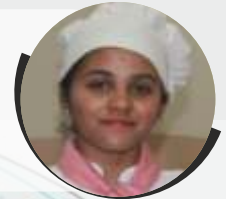
Our Star Performers - Global Internships (2018-21 Batch)



Sapar Ashish, Pune
Hotel Les Peyieres Olemps
France



Suryawanshi Vaishnavi, Nashik
Hotel Les Peyieres Olemps
France



Mudliyar Sahil, Pune
Skyline
New Zealand



Mundhe Shubham, Pune
Skyline
New Zealand



Yewale Abhishek, Nashik
Pearle Beach Resort & Spa
Mauritius



Rahul Shegane, Miraj
St. Regis
Singapore



Kshitij Shinde, Pune
RIU Hotel & Resort
Mauritius

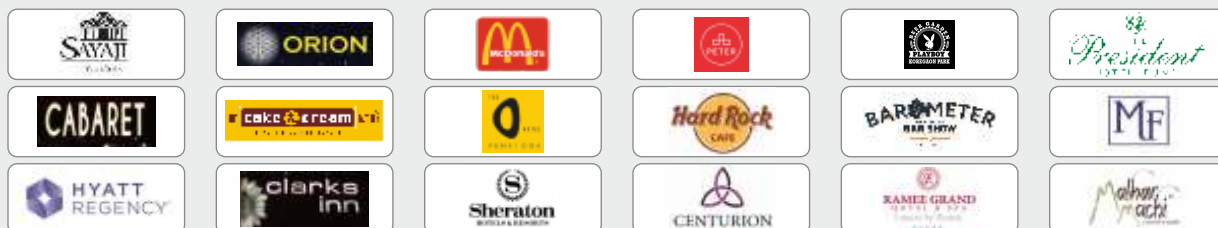




Earn while you Learn @ SSIHM - Practical Exposure Partner (PEP) Programme

Opportunity to enhance your skills, develop efficiency and earn while you learn (for deserving students)

PEP Name	City	Approx Stipend in Rupees / Month* Offered for A.Y. 2019-20
Macdonald	Kothrud	8000
Sheraton Grand	Pune Station	5000
Ramee Grand	GM Road	9500
Hyatt Regency	Viman Nagar	8000
Spice n Flavours	Kothrud	6500
Tarang Rest.	Warje	6500
O Hotel	Koregaon Park	5000
Peter Donut	Baner	8000
Hotel Pride	Shivaji Nagar	5500
Hotel President	Karve Road	9500
TGIF	SB Road	5000
GBB Café	PUNE	10000
R D Café	PUNE	8000
Salt	Baner	6500
Play Boy	Baner	9000
Cake and Cream	Hadapsar	6500
Hotel Hindustan International (HHI)	Viman Nagar	5000
Saundarya Rest.	PUNE	7000
Star Bucks	Kothrud	9000
Cabaret	Baner	14000
BBQ Ville	Pimpri - Chinchwad	9000
Vihar Travels	Kothrud	5500
NH 34 Dhaba	Shivaji Nagar	6000
Marrakash	Warje	6500
Mooie Café n Bar	Baner	9000
J M Four	JM Road	6500
Malhar Machi	Baner	6000
Green Launge	PUNE	5000
Swagat hotel	Paud Road	6500
Juggernaut Hospitality	Pashan	8000
Trikaya Restaurant	Bavdhan	6500
Harsha Restaurant	Paud Road	5000
Barometer	Kothrud	8000
Orion Molecular Kitchen	Baner	9000
Kuiche Restaurant	Aundh	6000
Hotel Sarovar	Hinjewadi	8000
Spring Holiday Resorts	Pirangaut	6000
Clerk Inn	JM Road	5000
Centuarin	Shivaji Nagar	5000
Mystique Flavour	Kothrud	6000
Taj Blue Diamond	Bund Garden Road	1500
Sayaji Hotel	Hinjewadi	2500
Ashish Plaza	FC Road	9000



* Stipend will be provided as per students performance and company's / hotels policies & Vacancies



Our Esteemed Recruiters

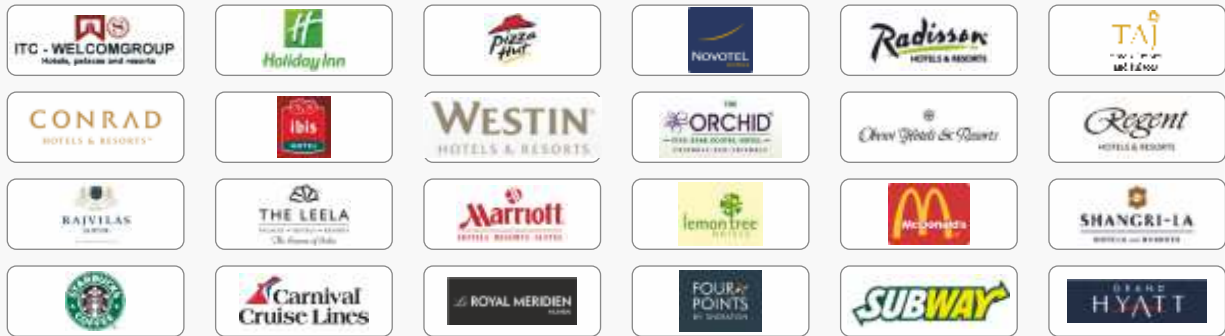
Career development through campus internship & final placement in National & Multinational companies

Under the IQAC, the placement cell of SIVAS- SIHM provides-value addition round the clock, besides rigorous academic sessions through industrial visits, guest lectures, seminars, and conferences. Extensive industry interface and knowledge management activities develop the required skill set and industriousness. This has led to National and Multinational organizations selecting Suryadatta students through campus recruitment programs. The career development cell is driven by students and placement coordinators; Suryadatta Alumni regularly meet and also accelerate the placement process. Students get the placements based on their academics, communication skills, presentation skills & performance in selection process.

Some Alumni have started their own ventures after passing out from the Institute. Some Alumni have travelled abroad for further education. Our students are alumni are associated with

National and Multinational Recruiters

Conrad, Pune	Oberoi, Bangalore	Orchid, Mumbai
Novotel, Pune	Oberoi, Mumbai	Trident Hilton, Udaipur
JW Marriott Hotel, Pune	The Pride Hotel, Pune	Park Hyatt, Goa
The Corinthians, Pune	Four Points By Sheraton	WestIn, Pune
Hyatt Regency, Pune	Radisson Blue, Pune	Trident, Mumbai
Vivanta By Taj Blue Diamond	Lotus Suites, Mumbai	Sun N Sand, Pune
The O Hotel, Pune	Sheraton Grand, Pune	Park Hotel, Goa
Ramme Grand Hotel, Pune	Leela Kovalam	Holiday In, Pune
Sun N Sand Hotel, Pune	Taj Mahal, Mumbai	Taj Exotica, Goa
Oakwood Premier, Pune	J.W.Marriot, Mumbai	Courtyard By Pune
Oberoi, Delhi	Rama International, Aurangabad	Le Meridien, Mahabaleshwar



International Recruiters

Chiff Dwellor, USA	Equatorial, Malaysia	Rugard Strand Hotel, Germany
Holiday Inn, USA	Royalee Chullan, Malaysia	Hotel Raitelberg, Germany
Hyatt Regency, USA	St. Regis, Singapore	Hotel Amika, Germany
Alte Linde Weiling, Germany	The Regent, Singapore	Indian Kitchen Spices Ltd. China
Hotel Arnica, Oberrane Gao, Germany	Sun City Hotel, Pattaya, Thailand	Lux Hotel, Le Morne, Mauritius
Renaissance, Florida	Marriot, Singapore	Shangrila Hotel, Mauritius
Al Amare, Dubai	Ritz Carlton, Singapore	Casuarina Resort, Mauritius
Hilton Creek, Germany	Tompopo Japanese Restaurant, Singapore	Sensimar Resort, Mauritius
Kuffer, Germany	Hotel Royal At Queen, Singapore	J W Marriott, Singapore
Alte Linde, Germany	Kuffler Hotel, Munchen, Germany	Hotel Amara, Singapore
Hilton, Malaysia	Hotel Rheinischer Hof, Germany	





Alumni Speak



Suryadatta taught me to be an outstanding hospitality professional & today because of the education at SIVAS

Akshay Rajput (batch 2013-2016)
Entrepreneur of Urban Platter Chain of Restaurants

While I was pursuing B.Sc.-HTS I was able to do my dance at an intermediate level. Because of which I am now selected in Terence Lewis Dance Academy

Bhakti Pagare (Batch 2012-2015)
Entrepreneur Dance Academy



I can honestly say that I have great respect and admiration for the teachers and couldn't have asked for better learning experience. I can still remember how much efforts were taken to train me to get my dream job

Akshay Gaikwad (Batch 2016-2018)
GRE @ OYO Hotels

"While at college I discovered that I also had the talent & I practiced it and now I am able to make a difference Thanks to SIVAS-SSIHM and all the teachers for support and encouragement..

Meera Joshi (Batch: 2011 – 14)
Housekeeping Supervisor, Mercure Hotels



The practical exposure and training which was imparted during my studies has made me has made me a multi faceted human being. I am able to handle my situation and confidence.

Rohan Tikhe (2013 - 2016)
Guest Service Associate @ Holiday INN, Hinjewadi

At SIVAS-SSIHM when I joined in the first year i was not really confident with the program, but i continued with classes, practical and i gained great confidence.

Ved Joshi (Batch 2011-2014)
F&B Executive leader at Courtyard by Marriott, Hinjewadi



My true potential was recognised by the faculty and i was mentored and trained for my dream job at Oberoi Trident, Mumbai which I am proud to have attained.

Konark Veer (Batch 2013-2016)
Facilities Coordinator at Cummins India Ltd.

Being from the smaller area from Maharashtra I had not been exposed to the outside world, but today I have traveled all around the world. I thank My faculty members for the support.

Sandeep Pawar (2016-2018)
Team leader @ OYO Hotels





Highlights of SIVAS-SSIHM

1. STATE OF THE ART INFRASTRUCTURE

- Modern Training kitchens
- Training Restaurant and Mock Bar
- Guest Room
- Front Office Training Room
- Classrooms with LCD Projectors
- Computer and high speed Internet labs
- Seminar halls with audio visual equipment
- Well stocked library

2. FACULTY WITH RICH INDUSTRY EXPERIENCE

- Induction and Orientation Program.
- Mentorship
- Career Counselling
- Personality Development
- Soft Skills
- Case Studies and Role Plays
- Interview Skills

3. CO-CURRICULAR ACTIVITIES

- Study Tours to Hotels, Flight kitchens, Breweries, Wineries, Cheese Factory etc
- Outdoor Catering
- Theme luncheons and Dinners
- Food Festivals
- Guest lectures by Industry professionals
- Seminars and Workshops

4. EXTRA CURRICULAR ACTIVITIES

- Suryotsav -Foundation Day Celebrations
- Teacher's Day Celebrations
- Sports – Inter College and Intra College
- Cultural activities - Inter College and Intra College
- Corporate Social Responsibility – Blood donation drives, tree plantations etc
- Seminars by eminent personalities – Dr Kiran Bedi, Mr M S Bitta etc

5. INTERNSHIP AND PLACEMENT

- 100% Assistance for internship and final placement
- Internships in hotels in Singapore, Germany, France
- Internships in star rated hotels in India
- Final placements in star rated organizations in India and abroad.

6. EARN AND LEARN OPTIONS DURING THE PROGRAM.





Glimpses of Round the Year Value Addition Programs

Foundation Day Celebration



Eligibility & Admissions Procedure

Eligibility:

Students who have completed successfully 10+2 level education from any Government Recognized Board or University can take admission in the Bachelors Programmes. Working Professional 12th Pass.

Admission Procedure

How to obtain the Admission Kit (Prospectus, Admission Form & Corporate Film DVD):

By Post / Courier : By Sending DD of Rs. 1000/- drawn in favor of "Suryadatta Education Foundation" payable at Pune to. Suryadatta Group of Institutes, (SIVAS-SSIHM), S. No. 342, Bavdhan, Pune - 411 021, Maharashtra, INDIA (Please write your name and Address behind the DD.)

Online: Transfer Rs.1000/- to our IDBI Bank, Sadashiv Peth Branch, Account Name: Suryadatta Education Foundation, Account Number:- 490104000011200, IFSC code:- IBKL0000490, Admission form can be filled online (Apply Online) downloaded from our website www.schmtt.org Duly filled in admission form should be sent along with relevant documents (Xth, XIIth Mark sheets and Passing Certificate, if available & two passport size photograph) and deposit slip / UTR/ NEFT Number.

In Person: By Cash / Card / DD of Rs. 1000/- to our Pune Office.

Registration Process / Admission:

Admissions are strictly based on Merit, Personal Interviews and first come first serve basis, subject to Seat availability. Admission Letter will be issued to the students based on overall Academic Performance & Interview Performance.

Selected Students should register their seat by paying the registration charges by Card / DD / Online Bank Transfer / Cash.



COURSES OFFERED BY SURYADATTA GROUP OF INSTITUTES

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www.suryadattaschool.org

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Pre- Primary to Senior Secondary School
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Junior College & Higher Secondary
www.sjcpune.org / www.spspune.org

Approved by Govt. of Maharashtra
XI & XII
Arts, Commerce & Science
I T, Bifocal, MCVC
SJC & SPS | M. 7774039902, 8956943822

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www.sgpiat.org

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MSBVE Affiliated @ SIVAS
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www.sgisift.org

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YCMOU Affiliated @ SIFD MSBVE Affiliated @ SIFD
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Multimedia Graphics & Animation
www.suryadatta.org

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www.sibmt.org DTE Code : 6548

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Suryadatta Group - Edu-Socio Connect Initiative offering various voluntary skill based modules & awareness programs at No Cost to the needy, deserving, economically deprived strata of the society and to divyang children.



Estd. 1999 | Suryadatta Education Foundation's
SIVAS - SURYADATTA SCHOOL OF INTERNATIONAL HOTEL MANAGEMENT (SSIHM)

Affiliated to Yashwantrao Chavan Maharashtra Open University (YCMOU) and Recognised by Govt. of Maharashtra



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Tel: 020- 67901300 / 324 / 347 Mobile: 8956938603, 8956932408, 9881490036 Email: admission@suryadatta.edu.in

Website: www.schmtt.org / www.suryadatta.org & Follow us on :

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