

Frequently Asked Questions (FAQ)

What is the uniqueness of Suryadatta Group of Institute?

The Suryadatta Group is a reputed brand devoted to quality management education by Industry leaders with proven track records. The Suryadatta Group is a virtual melting point of aspiring managers comprising a diverse social, geographical and lingual mix from across the Country, bringing with them all the advantages typical of a hybrid group. Its novel Curriculum aims at providing a level-playing field for its students when they foray into the corporate world. It also provides its students with the tools and techniques for bringing about a synergy between functional knowledge and the right management approach.

What is the advantage of studying in Pune City?

Pune is the Educational Hub of India boasting of a heterogeneous student mix of the highest number of domestic and foreign students. It is also the Cultural Capital of Maharashtra, having given the Nation some note-worthy personalities in the field of fine arts, performing arts, theatre and films. Pune is counted amongst one of the most happening cities of India. The City has a very cosmopolitan mix of student population hailing from different geographical parts and social milieu of India and Abroad.

What does the BSc Hospitality Studies program comprise of?

The B.Sc-(Hospitality Studies) / B.Sc(HS) Program is a 3 year Bachelor's Degree Program. The Program is designed to empower the student for immediate employment on passing out. It is a fine blend of Theory & Practical. with emphasis on Communication Skills and Interpersonal Skills. The Program also includes Management subjects in relation to Hospitality, thus preparing the students to be future Managers and leaders of the Hospitality Industry.

What are the subjects in the BSc HS program?

The BSc HS program consists of a combination of core hotel operational subjects and management subjects having a combination of theory as well as practical. The curriculum is designed in a such to way to enhance the interpersonal, technical & motor skills of the student.

What are the eligibility criteria for the program?

A student with minimum 50% marks (45% for reserved category in the 12th from any stream – Arts, Science or Commerce, is eligible for enrolling in this program.

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, (SCHMTT), S. No. 342, Patil Nagar, Bavdhan, (Bk) Pune – 411021 Maharashtra (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 <http://schmtt.dcpl.co.in/index.php/en/admission/downloads/>
<http://www.suryadatta.org/admissions/downloads.html> 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 paying Cash / DD of Rs. 1000/- to our Pune Office.

Does the institute have facility of education loan?

Student seeking admission in Suryadatta, are getting education loan from various nationalized and even private banks including SBI, Allahabad Bank, Bank of Baroda, Bank of India, Syndicate Bank, Bank of Maharashtra, Punjab National Bank, Corporation Bank, UCO Bank, etc. from their native place. If required you can avail education loan against registration of your seat from any one of the nationalized / private banks from your native place. Required documents will be given by the institute.

Is there an option of specialization in the program?

In the last semester of the program, the student can select any one operational subject as a specialization namely- Food production, Food & Beverage service & Accommodations operations.

Are there any value add on courses for students?

All students pursuing bachelor degree will get additional 21 value add on courses as part of there curriculum. There will be 7 courses per year.

What infrastructure does the institute have?

Institute 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.
- A 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.
- A Guest room which is designed as per hotel standards to impart the necessary training in Housekeeping.

- A Front Office Lab for students to learn the skills of telephone handling, room reservation, checkin 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 requirements 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.

What are the affiliations and rankings of the Institute?

The institute is affiliated to various universities like Savitribai Phule Pune University, Yaswantrao Chavan Maharashtra Open University & Kavi Kalidas Sanskrit University. The institute has ranked 4th in State of Maharashtra in the GHRDC hotel management institute survey 2019.

Does the institute provide internship opportunities to students?

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. To make the students conversant in diverse cultures, opportunities for Internships and Summer Placements in Germany, Singapore, Malaysia, US, UK and other countries through various experts / agencies in the field are available. Besides the monetary gains, it provides the students with opportunities to learn about different cultures, languages and customs. They get the opportunity to travel and get International exposure to the latest hospitality trends.

Does the institute provide placements to students?

The institute provides a 100% assistance to students for placements in the hospitality industry. Under the IQAC, the placement cell of SCHMTT 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.

Does the institute have an Alumni organization?

Yes. The institute has an alumni organization comprising of the college ex-students and every year an Alumni meet is organized.

How is the institute maintaining sanitation & hygiene in the premises?

The institute is following all the measures laid down by WHO & Health Ministry of India related to the current Covid-19 Pandemic situation.

What online teaching methods the institute has adopted?

Our teachers are trained for teaching - learning, assessment and student counselling using the two popular digital ecosystems of Google and Microsoft.

A. Google Suite for education - Gmail, Google Docs, Google Slides, Google Sheets, Google Forms, Google Calendar, Google

Classroom, Google Meet, Google Drive, You Tube, Blogger

B. Microsoft Ecosystem - Microsoft Word, Microsoft PowerPoint, Microsoft Excel, Microsoft Outlook, Microsoft Teams, Microsoft

OneNote, Skype, LinkedIn, etc.

C. Digital learning resources such as DELENT for e-library solutions provide access to ebooks and e journals.