



YUGANTAR EDUCATION SOCIETY'S

SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440001 Phone (Off.) : +91 712 2550695, 2550032

Email : tirpudehmct@gmail.com Visit us at - www.tirpudehmct.ac.in

AICTE Permanent Institute Id : 1-14318331 ● DTE Institute Code : HM4219 ● RTM College Code - 007

AISHE Code : C-18976

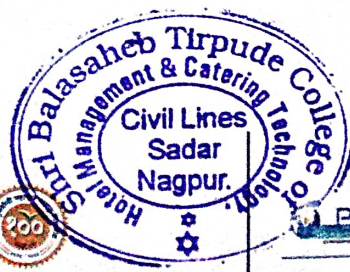
Institution has created an ecosystem for innovations, Indian Knowledge System (IKS), including awareness about IPR, establishment of IPR cell, Incubation centre and other initiatives for the creation and transfer of knowledge/technology and the outcomes of the same are evident

The institute strongly believes in integration of Indian knowledge systems (Teaching in Indian Language, Culture) with priority right from the first year of the institute by providing the students an environment of leaning in all possible manner. The curriculum of the affiliating university prescribes English as the medium of education, assignment, project, examinations, and instructions. The faculty members are trained and instructed to use bilingual modes of teaching in the class (English, Hindi and Marathi), this ensures proper understanding especially for students who studied in vernacular medium or from different state of India. Students are also encouraged to raise their queries and express in the vernacular language to reduce inferiority complex and to ensure correct expression of feelings is communicated by reducing barrier in expression in English language. Learning is made easy be means of newer techniques making the acquiring process simple to the students in regional language.

The institute is preparing the students to work in the field of hospitality as a primary source of employment as well as other sectors where hospitality is a section in operations. The concept of hospitality is taught to the students through the Indian ethos like 'Atithi Devo Bhava' (Guest is God), *Anna hea Purna Bramha* (Food is God), *Vasudevo Kutumbakam* (Whole world is one family). This not only brings out the meaning of hospitality but also reflects the Indian culture and value system. In the practical session of food production menu planning, food Planning based on Indian Regional cuisines is given more emphasis as compared to international cuisines; faculty and students are encouraged to lay emphasis on preparation and presentation in accordance soothing to the region, setup and displays more Indianized representing the rich Indian culture and traditions. In view of this faculty and students are motivated to conduct research on Indian cuisine and special emphasis is given on ethnic cuisine.

All official functions and events organized in the institution begin with the lighting up of the traditional lamp, thereby conveying the message of spreading the information to each and everyone who are not getting the needed help- *Pathantyodaya*. The institute observes significant days such as Marathi Bhasha Divas and Hindi Bhasha Divas raising awareness on,

Approved By



A. Dandale

AKSHAY DANDALE
OFFICIATING PRINCIPAL

In Association
Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur



YUGANTAR EDUCATION SOCIETY'S

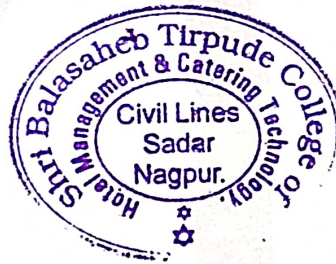
SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440001 Phone (Off.) : +91 712 2550695, 2550032
Email : tirpudehmct@gmail.com Visit us at - www.tirpudehmct.ac.in

AICTE Permanent Institute Id : 1-14318331 ● DTE Institute Code : HM4219 ● RTM College Code - 007
AISHE Code : C-18976

regional and national language. The students are encouraged to greet in regional language saying 'Swagat', 'Namaskar' and 'Dhanywad' for welcome, hello and thank you along with the greetings in English. These initiatives promote Indian knowledge, traditions, and culture amongst the audience, thereby creating a sense of pride and belongingness towards the nation. The students are made aware on the various aspects of using geographical indication of product and the understanding on intellectual property rights, where the students get awareness on topics like patent, copyright, design copyright, product copyright, process copyright and the benefits associated with the patenting products and the process of granting the copyright and patenting. Every year the final year students are presenting a research work, in which some of the food products are developed, modified and a new product are presented.



A. Dandale
AKSHAY DANDALE
OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur

Approved By



AISHE



In Association

