

Est. 1994
32 Years of Excellence in
Professional Education

Where Vision Meets Reality...



Be Professional with MIT

MANJU
INSTITUTE OF
TECHNOLOGY
SATARA

PROSPECTUS

Available Trades-

- HOTEL MANAGEMENT
- ARCHITECTURE / INTERIOR DESIGNING
- FASHION DESIGNING

AFFILIATED TO :

- Maharashtra State Board of Skill Vocational Education & Training, Mumbai
- Kavikulaguru Kalidas Sanskrit University, Nagpur

✿ OUR INSPIRATION ✿



LATE SHRI. MAHADEV ANNAPPA CHAVAN

Founder

चालण्यासाठी वाट असते ! वाटेसाठी चालणे नसते !!
उत्तुंग भरी घेणाऱ्याला ! आभाळाचे ओझे नसते !!

MANJU INSTITUTE OF TECHNOLOGY, SATARA

ABOUT THE INSTITUTION

Manju Institute of Technology established in 1994 from that year we made efficient, well trained & cultured students for highest International standard & professionals for Hospitality, Hotel Management, Architecture, Interior & Fashion Designing.

The college is located in the heart of Satara City. The institute is approved by Maharashtra State Board of Technical Education (MSBTE), Maharashtra State Board Of Skill Vocational Education & Training , Mumbai as well as Kavikulaguru Kalidas Sanskrit University, Nagpur.

Manju Institute of Technology has been providing professional education in Hotel Management, Architecture, Interior Design, and Fashion Design for the last 32 years.

Infrastructure

FRONT OFFICE / TRAINING LAB



ENTRANCE



F & B SERVICE / TRAINING LAB



TRAINING RESTAURANT

TRAINING BAR



FOOD PRODUCTION LAB

TRAINING KITCHEN



HOUSE KEEPING LAB / MODEL

GUEST ROOM



Infrastructure



DESIGN STUDIO

FASHION DESIGNING /
PRACTICAL ROOM

MIT



LIBRARY



COMPUTER LAB



SMART BOARD CLASS ROOM



Infrastructure



B.Sc. Class Room 1

B.Sc. Class Room 2



B.Sc. Class Room 3



Diploma Courses Classroom





Fashion Designing Classroom



Diploma in Hotel Management Classroom



Interior Designing Classroom



Boutique

ACADEMIC PROGRAMMES



**KAVI KULGURU KALIDAS
SANSKRIT UNIVERSITY
(NAGPUR)**

DEGREE

■ **B.Sc. in HOSPITALITY STUDIES :**

Duration : 3 Years

Eligibility: Min. 12th Pass

■ **DIPLOMA IN HOSPITALITY MANAGEMENT**

Duration: 2 Years

Eligibility: Min. 10th Pass

■ **HOTEL MANAGEMENT & CATERING TECHNOLOGY**

Duration : 1 Year

Eligibility: Min. 12th Pass

■ **DIPLOMA IN FASHION TECHNOLOGY**

Duration: 2 Years

Eligibility: Min. 10th Pass

■ **DIPLOMA IN ARCHITECT DRAFTSMAN**

Duration : 2 Years

Eligibility: Min. 10th Pass

■ **CONSTRUCTION SUPERVISOR**

Duration: 1 Year

Eligibility: Min. 10th Pass

**MAHARASHTRA STATE BOARD
OF SKILL VOCATIONAL &
TRAINING, MUMBAI**



SCHOLARSHIPS

शिष्यवृत्ती

■ B.Sc.

Hospitality Studies Degree Programme

A) MAHA DBT Scholarship :

- SC, ST Category - Govt. Scholarship for Indian post matric Scholarship
- OBC Category - Post matric Scholarship (Freeship)
- NT (C). VJNT Category - Post matric Scholarship
- Open Category - Rajarshi Chatrapati Shahu Maharaj Education Scholarship

For Hostel Students :

- SC Category - Swadhar Yojana
- Open Category - Dr. Panjabrao Deshmukh Hostel Yojana
- OBC Category - Aadhar Yojana

B) NSP - National Scholarship Portal

अल्पसंख्याक स्कॉलरशिप

वरील योजनांचा त्या गटातील विद्यार्थ्यांना १००% लाभ देणारे
साताऱ्यातील एकमेव महाविद्यालय



Department of HOTEL MANAGEMENT



Program Curriculum (Syllabus)

1.	Name of the Program	Bachelor of Science (Hospitality Studies)
2.	Name of the Faculty	Faculty of learning and other branches of learning
3.	Name of the Board of Study	Adhoc Board of studies for Hospitality Studies and Travel and Tourism
4.	Program Pattern (CBCS/Annual/)	CBCS
5.	Program Duration	3 years 6 semester
6.	Program Type (Master / Bachelor)	BACHELOR
7.	Program Level (PG/UG/PG Diploma/Diploma/ Certificate etc.)	UG
8.	Evaluation system (Grade System) Yes/No	YES
9.	Follow credit System (Yes/No)	YES
10.	Program total credits	132
11.	Program total marks	5650
12.	Mode of Learning (Regular / Distance learning)	Regular
13.	External Students (Yes/No)	no
14.	Medium of Instructions	English
15.	Medium of Examination	English
16.	Eligibility	12 th Pass
17.	Program Description	This course will help create awareness of all fields of hotel industry like Food Production, Food n Beverage , HHK,Front Office
18.	Program Objectives	<ol style="list-style-type: none"> 1) Develop an awareness of the various career opportunities and options within the hospitality industry. 2) The main goal of the program is to give you an overall, well-rounded understanding of the demands and expectations of the hospitality industry. 3) Improve efficiency and operational process performance, strategies are established. 4) Demonstrate self-efficacy, leadership, resourcefulness and creativity. 5) Demonstrate the ability to recognize new opportunities.
19.	Program Outcome	<p>PO1 - To Develop leadership and management skills through detailed latest inputs.</p> <p>PO2 - To Enforce the roles and functions of a manager in the hospitality industry</p> <p>PO3 - To Present outstanding guest service quality, server-guest relationships.</p> <p>PO4 - To provide the students with an experiential learning opportunity at various levels of responsibility</p> <p>PO5- To improve the core competencies of the students in all core departments of trades for industry readiness.cam is included in the Faculty</p>
20.	Subject (under which subject the program is included in the Faculty as per the UniversityNotification no.131 dtd 11.03.2020)	
21.	Program Code	BSCHS NEP2020
22.	Program Abbreviation	BSCHS
23.	Internship duration	5 MONTHS

Sr. No	Theory Sub. Code	Practical Sub. Code	Sub Name	Teaching Scheme In Hours				Examination Scheme																						
				Load Per Week		Credit		Theory						Practical																
				Th	PR	Total	Th	Pr	Total	Maximum Theory Marks	Minimum Marks For Passing	Exam Hour	University	Int.	Total	Maximum Practical Marks	Minimum Marks For Passing	Exam Hours												
1	BSc HS T 101	BSc HS P 101	Foundation I of Food & Beverage Service	03	01	04	2	1	3	60	40	100	21	14	35	3	60	40	100	21	14	35	3	60	40	100	21	14	35	4
2	BSc HS T 102	BSc HS P 102	Foundation of Accommodation Operation	03	01	04	2	1	3	60	40	100	21	14	35	3	60	40	100	21	14	35	3	60	40	100	21	14	35	4
3	BSc HS T 103		Hygiene and Food Safety / Food Preservation	02	00	02	2	00	2	40	10	50	14	4	18	2	-	-	-	-	-	-	-	-	-	-	-	-	-	-
4	BSc HS T 104		Service quality management / QSR	02	00	02	2	00	2	40	10	50	14	4	18	2	-	-	-	-	-	-	-	-	-	-	-	-	-	-
5	BSc HS T 105	BSc HS P 102	Basic computing/ Digital Fluency	01	01	02	01	01	02	40	10	50	14	4	18	2	40	10	50	14	4	18	2	40	10	50	14	4	18	2
6	BSc HS T 106	BSc HS P 106	Basic Bakery	01	01	02	01	01	02	40	10	50	14	4	18	2	40	10	50	14	4	18	2	40	10	50	14	4	18	2
7	BSc HS T 107		Culinary History/ HACCP	02	00	02	2	00	2	40	10	50	14	4	18	2	-	-	-	-	-	-	-	-	-	-	-	-	-	-
8	BSc HS T 108		Universal Human Value	02	00	02	2	00	2	40	10	50	14	4	18	2	-	-	-	-	-	-	-	-	-	-	-	-	-	-
9	BSc HS T 109		Sanskrit	02	00	02	2	00	2	40	10	50	14	4	18	2	-	-	-	-	-	-	-	-	-	-	-	-	-	-
10	BSc HS T 110		Communication Skills	02	00	02	2	00	2	40	10	50	14	4	18	2	-	-	-	-	-	-	-	-	-	-	-	-	-	-
				20	4	20	18	4	22	440	160	600	154	604	214	22	200	100	300	70	36	106	12							
			Total (th + pr)								600								300											900

Sr. No	Theory Sub. Code	Practical Sub. Code	SubName	Teaching Scheme In Hours										Examination Scheme																													
				Load Per Week					Credit					Theory					Practical																								
				Th	PR	Total	Th	Pr	T total	Th	Int.	Total	Th	Univer	Int.	Total	Th	Univer	Int.	Total	Th	Univer	Int.	Total																			
				Exam Hour	Minimum Marks For Passing	Maximum Theory Marks	Minimum Marks For Passing	Exam Hour	Maximum Practical Marks	Minimum Marks For Passing	Univer	Int.	Total	Univer	Int.	Total	Univer	Int.	Total	Univer	Int.	Total	Univer	Int.	Total																		
1	BSc HS T 201	BSc HS P 201	Food Production	03	01	04	2	1	3			21	14	35	3	3	60	40	100	21	21	42	14	14	28	21	21	42	60	40	100	21	21	42	14	14	28	21	21	42	60	40	100
2	BSc HS T 202	BSc HS P 202	Food & Beverage Service	03	01	04	2	1	3			21	14	35	3	3	60	40	100	21	21	42	14	14	28	21	21	42	60	40	100	21	21	42	14	14	28	21	21	42	60	40	100
3	BSc HS T 203	BSc HS P 203	Accommodation Operation	01	01	02	01	01	02			14	4	18	2	2	40	10	50	14	14	28	4	4	8	14	14	28	40	10	50	14	14	28	4	4	8	14	14	28	40	10	50
4	BSc HS T 204		EVs/Hotel Maintenance	02	00	02	2	00	2			14	4	18	2	2	40	10	50	14	14	28	4	4	8	14	14	28	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
5	BSc HS T 205		Consumer in behavior hospitality Tourism/ Butler service	02	00	02	2	00	2			14	4	18	2	2	40	10	50	14	14	28	4	4	8	14	14	28	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
6	BSc HS T 206		Principles of Management / Hospitality Law	02	00	02	2	00	2			14	4	18	2	2	40	10	50	14	14	28	4	4	8	14	14	28	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7	BSc HS T 207	BSc HS P 207	Interior Decoration (flower arrangement) / Catering operation and Banqueting	01	01	02	01	01	02			14	4	18	2	2	40	10	50	14	14	28	4	4	8	14	14	28	40	10	50	14	14	28	4	4	8	14	14	28	40	10	50
8	BSc HS T 208		Food and Nutrition / Heritage Tourism	02	00	02	2	00	2			14	4	18	2	2	40	10	50	14	14	28	4	4	8	14	14	28	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
9	BSc HS T 209		HID (Hotel industry development) / Organizational behavior	02	00	02	2	00	2			14	4	18	2	2	40	10	50	14	14	28	4	4	8	14	14	28	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
10	BSc HS P 210		Yoga	-	-	-	-	-	-			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	40	10	50	14	14	28	4	4	8	14	14	28	40	10	50	
			T total (Th+ Pr)	18	4	22	16	4	20			140	567	196	20	20	400	150	550	140	140	280	567	196	763	140	140	280	240	110	350	84	84	168	4	4	8	133	133	266	240	110	350
																		550												350												900	

Award of Certificate in Hospitality Studies with 42 credit after completion of First year (Semester I and II) with Four week of Industrial training.

Sr. No	Theory Sub. Code	Practical Sub. Code	Sub Name	Teaching Scheme In Hours						Examination Scheme															
				Load Per Week			Credit			Theory						Practical									
				Th	PR	Total	Th	Pr	Total	Maximum Theory Marks			Minimum Marks For Passing			Maximum Practical Marks			Minimum Marks For Passing			Exam Hour			
										University	Int.	Total	University	Int.	Total	University	Int.	Total	University	Int.	Total	Pr			
1	BSc HS T 301	BSChS P 301	Quantity Food Production	03	02	05	2	2	4	60	40	100	21	14	35	3	3	60	40	100	21	14	35	4	
2	BSc HS T 302	BSChS P 302	Food & Beverage Service Operation	03	02	05	2	2	4	60	40	100	21	14	35	3	3	60	40	100	21	14	35	4	
3	BSc HS T 303	BSChS P303	Accommodation Operation	03	02	05	2	2	4	60	40	100	21	14	35	3	3	60	40	100	21	14	35	4	
4	BSc HS T 304		Marketing/ Laundry Operations	02	00	2	2	00	2	40	10	50	14	4	18	2	2								
5	BSc HS T 305	BSChS P305	Communication Skills / Personality development	2	00	2	2	00	2	40	10	50	14	4	18	2	2								
6	BSc HS T 306	BSChS P306	Advance Bakery	01	01	02	1	1	2	40	10	50	14	4	18	2	2	40	10	50	14	7	21	2	
7		BSChS P307	Field Visit	00	2	2	00	2	2	-	-	-	-	-	-	-	-	60	40	100	21	14	35	4	
8		BSChS P308	Sports	00	2	2	00	2	2	-	-	-	-	-	-	-	-	40	10	50	14	7	21	2	
				14	11	25	11	11	22	300	150	450	105	543	159	15	15	320	180	500	112	70	182	20	
			Total(Th +pr)									450								500				950	

Semester 4
BSc HS in HOSPITALITY STUDIES


Sr. No	Theoretical Sub. Code	Practical Sub. Code	Sub Name	Teaching Scheme In Hours										Examination Scheme																	
				Load Per Week			Credit			Theory				Maximum Theory Marks			Minimum Marks For Passing			Exam Hour			Maximum Practical Marks			Minimum Marks For Passing			Exam Hours		
				Th	PR	Total	Th	Pr	Total	Th	Int.	Total	University	Int.	Total	Th	Int.	Total	University	Int.	Total	University	Int.	Total	University	Int.	Total	Pr			
				03	02	05	2	2	4	21	14	35	60	40	100	21	14	35	60	40	100	21	14	35	60	40	100	21	14	35	4
1	BSc HS T 401	BSc HS P 401	Advance Food Production	03	02	05	2	2	4	21	14	35	60	40	100	21	14	35	60	40	100	21	14	35	60	40	100	21	14	35	4
2	BSc HS T 402	BSc HS P 402	Food & Beverage Service Operation	03	02	05	2	2	4	21	14	35	60	40	100	21	14	35	60	40	100	21	14	35	60	40	100	21	14	35	4
3	BSc HS T 403	BSc HS P 403	Accommodation Operation	03	02	05	2	2	4	21	14	35	60	40	100	21	14	35	60	40	100	21	14	35	60	40	100	21	14	35	4
4	BSc HS T 404		Human Resources Management/Basic Account	2	00	2	2	2	2	14	4	18	40	10	50	14	4	18	-	-	-	-	-	-	-	-	-	-	-	-	-
5	BSc HS T 405		Event Management/Aviation	2	00	2	2	2	2	14	4	18	40	10	50	14	4	18	-	-	-	-	-	-	-	-	-	-	-	-	-
6	BSc HS T 406	BSc HS P 406	French /German /Japanese	01	01	02	1	1	2	14	4	18	40	10	50	14	4	18	40	10	50	14	4	18	40	10	50	14	7	21	2
7		BSc HS P 407	NSS	00	2	2	00	2	2	-	-	-	-	-	-	-	-	-	60	40	100	21	14	40	60	40	100	21	14	40	4
8		BSc HS p 408	Constitution of India	00	2	2	00	2	2	-	-	-	-	-	-	-	-	-	40	10	50	14	7	21	40	10	50	14	7	21	2
			Total (th + Pr)	14	11	25	11	11	22	105	54	159	300	150	450	105	54	159	320	180	500	91	70	147	500	180	500	91	70	147	20
										450					450						500						500			950	

Award of Certificate in Hospitality Studies with 86 credit after completion of First year (Semester I , II, III and IV) with Four week of Industrial training.

Sr. No	Theory Sub. Code	Practical Sub. Code	Sub Name	Teaching Scheme In Hours						Examination Scheme														
				Load Per Week			Credit			Theory						Practical								
				Th	PR	Total	Th	Pr	Total	Maximum Theory Marks	Minimum Marks For Passing	Exam Hour	University	Int.	Total	University	Int.	Total	University	Int.	Total	Exam Hours		
										University	Int.	Total	Th	Int.	Total	University	Int.	Total	University	Int.	Total	Pr		
1	BSc HS T 501	BSc HS P 501	Food Production Management	03	02	05	2	2	4	60	40	100	21	14	35	3	60	40	100	21	14	35	4	
2	BSc HS T 502	BSc HS P 502	Food & Beverage Service Management	03	02	05	2	2	4	60	40	100	21	14	35	3	60	40	100	21	14	35	4	
3	BSc HS T 503	BSc HS P 503	Housekeeping management /Front office management	03	02	05	2	2	4	60	40	100	21	14	35	3	60	40	100	21	14	35	4	
4	BSc HS T 504		Entrepreneurship Development /Facility Management	2	00	2	2	00	2	40	10	50	14	4	18	2	40	-	-	-	-	-	-	
5	BSc HS T 506		Research Methodology	03	00	03	4	00	4	60	40	100	21	14	35	3								
6		BSc HS P 507	Research Project	00	2	2	00	2	2	-	-	-	-	-	-	-	60	40	100	21	14	35	4	
				14	8	22	12	8	20	280	170	450	98	60	158	14	180	160	400	84	56	140	16	
			Total (th +pr)								450							400					850	

Semester 6

Sr. No	Theory Sub. Code	Practical Sub. Code	PARTICULAR	ALLOTTED MARKS	FINAL	MINIMUM PASSING MARKS	CREDIT	EXAM HOUR
1.	BSc HS P 601	internship (20 weeks)viva	INDUSTRIAL TRAINING EVALUATION OF TRAINING ON- 1. LOGBOOK & CERTIFICATE 2. PROJECT REPORT 3. APPRAISAL 4. VIVA	200 200 100 200	700	280	16	02
2	BSc HS P 602	Industrial tour and visits	03 INDUTRIAL VISITS / FIELD VISITS 03 REPORTS	200 200	400	160	06	02
			TOTAL		1100 1100	440	22	04

Note: Semester six is devoted to 05 months Industrial Training. Log Book on training should be maintained by the student and signed by Training Co-coordinator / Head of the Department Head of Institution.

- a) *Training in recognized Hotel & resorts, Travel Agency
 - b) *Log book to be maintain.
 - c) *Certificate of training to be submitted.
- *On completion of training presentation is compulsory



DHM

Diploma Course in Hospitality Management

1	Name of Course	Diploma Course in Hospitality Management								
2	Max no. of Students	60	Course Code - 415401							
3	Duration	2 year								
4	Course Type	Full Time								
5	No. of Days per week	6 days								
6	Entry qualification	S.S.C. Pass								
7	Objective of syllabus	To introduce students with the hospitality industry and give them knowledge of different types of services and menu items.								
8	Employment opportunities	Hotels and service oriented industry.								
9	Teaching Scheme –									
Ppr		Subject Code	Clock Hours / Week						Total	
			Theory		Practical					
1	English (Communication Skill)	90000001	2 Hrs		1 Hrs				3 Hrs	
2	Elective – I		2 Hrs		1 Hrs				3 Hrs	
3	Elective – II									
4	Food & Beverage Service	41540001	3 Hrs		8 Hrs				11 Hrs	
5	Accommodation Service	41540002	3 Hrs		8 Hrs				11 Hrs	
6	Principles of Management	41540003	3 Hrs		8 Hrs				11 Hrs	
Total								42 Hrs		
10	Internship	Six Month Summer Internship from 1st May to 30th Oct. is Compulsory.								
11	Examination Scheme – Final Examination will be based on syllabus of both years.									
P	Subject	Subject Code	Theory			Practical			Total	
			Duration	Max	Min	Duration	Max	Min	Max	Min
1	English (Communication Skill)	90000001	3 Hrs	70	25	3 Hrs	30	15	100	40
2	Elective – I		3 Hrs	70	25	3 Hrs	30	15	100	40
3	Elective – II		3 Hrs	70	25	3 Hrs	30	15	100	40
4	Food & Beverage Service	41540001	3 Hrs	100	35	3 Hrs	100	50	200	85
5	Accommodation Service	41540002	3 Hrs	100	35	3 Hrs	100	50	200	85
6	Principles of Management	41540003	3 Hrs	100	35	3 Hrs	100	50	200	85
Total									900	375
12	Student have to choose any one subject for Elective-I and Elective-II from below given subjects									
	a) For Elective I – Student can choose any one subject					b) For Elective II – Student can choose any one subject				
	Code Subject Name					Code Subject Name				
	90000011 Applied Mathematics					90000021 Applied Sciences (Physics & Chemistry)				
	90000012 Business Economics					90000022 Computer Application				
	90000013 Physical Biology (Botany & Zoology)					90000023 Business Mathematics				
	90000014 Entrepreneurship									
	90000015 Psychology									

HMCT

1	Name of Syllabus	C. C. IN Hotel Management & Catering Technology (HMCT) (401208)																																																														
2	Max.Nos of Student	30 Students																																																														
3	Duration	1 year																																																														
4	Type	Full Time																																																														
5	Nos of Days / Week	6 Days																																																														
6	Entry Qualification	H.S.C. Pass																																																														
7	Objective of Syllabus/ introduction	To introduce students with the process of communication so that they can identify conditions favourable to effective communication and to teach them basic and applied language skills useful for the study of technical subjects as well as communication, with a particular emphasis on writing and oral presentation skills, which are top ranking capabilities needed for professional careers as middle level manager.																																																														
8	Employment Opportunity	Can get job in concern Establishment / Self Employment																																																														
9	Exam. System	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;">Sr. No.</th> <th style="text-align: center;">Paper Code</th> <th style="text-align: center;">Name of Subject</th> <th style="text-align: center;">TH/ PR</th> <th style="text-align: center;">Hours</th> <th style="text-align: center;">Max. Marks</th> <th style="text-align: center;">Mini. Marks</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">1</td> <td style="text-align: center;">40120811</td> <td style="text-align: center;">Communication Skill</td> <td style="text-align: center;">TH-I</td> <td style="text-align: center;">3 hrs.</td> <td style="text-align: center;">100</td> <td style="text-align: center;">35</td> </tr> <tr> <td style="text-align: center;">2</td> <td style="text-align: center;">40120812</td> <td style="text-align: center;">Food Production & Catering Science</td> <td style="text-align: center;">TH-II</td> <td style="text-align: center;">3 hrs.</td> <td style="text-align: center;">100</td> <td style="text-align: center;">35</td> </tr> <tr> <td style="text-align: center;">3</td> <td style="text-align: center;">40120813</td> <td style="text-align: center;">Food & Beverage Services</td> <td style="text-align: center;">TH-III</td> <td style="text-align: center;">3 hrs.</td> <td style="text-align: center;">100</td> <td style="text-align: center;">35</td> </tr> <tr> <td style="text-align: center;">4</td> <td style="text-align: center;">40120821</td> <td style="text-align: center;">Communication Skill</td> <td style="text-align: center;">PR-I</td> <td style="text-align: center;">3 hrs.</td> <td style="text-align: center;">100</td> <td style="text-align: center;">50</td> </tr> <tr> <td style="text-align: center;">5</td> <td style="text-align: center;">40120822</td> <td style="text-align: center;">Food Production & Catering Science</td> <td style="text-align: center;">PR-II</td> <td style="text-align: center;">3 hrs.</td> <td style="text-align: center;">100</td> <td style="text-align: center;">50</td> </tr> <tr> <td style="text-align: center;">6</td> <td style="text-align: center;">40120823</td> <td style="text-align: center;">Food & Beverage Services</td> <td style="text-align: center;">PR-III</td> <td style="text-align: center;">3 hrs.</td> <td style="text-align: center;">100</td> <td style="text-align: center;">50</td> </tr> <tr> <td></td> <td></td> <td style="text-align: center;">Total</td> <td></td> <td style="text-align: center;">600</td> <td style="text-align: center;">255</td> <td></td> </tr> </tbody> </table>							Sr. No.	Paper Code	Name of Subject	TH/ PR	Hours	Max. Marks	Mini. Marks	1	40120811	Communication Skill	TH-I	3 hrs.	100	35	2	40120812	Food Production & Catering Science	TH-II	3 hrs.	100	35	3	40120813	Food & Beverage Services	TH-III	3 hrs.	100	35	4	40120821	Communication Skill	PR-I	3 hrs.	100	50	5	40120822	Food Production & Catering Science	PR-II	3 hrs.	100	50	6	40120823	Food & Beverage Services	PR-III	3 hrs.	100	50			Total		600	255	
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4	40120821	Communication Skill	PR-I	3 hrs.	100	50																																																										
5	40120822	Food Production & Catering Science	PR-II	3 hrs.	100	50																																																										
6	40120823	Food & Beverage Services	PR-III	3 hrs.	100	50																																																										
		Total		600	255																																																											
10		Six month Summer Internship - 1 May to 30 Oct. is compulsory																																																														

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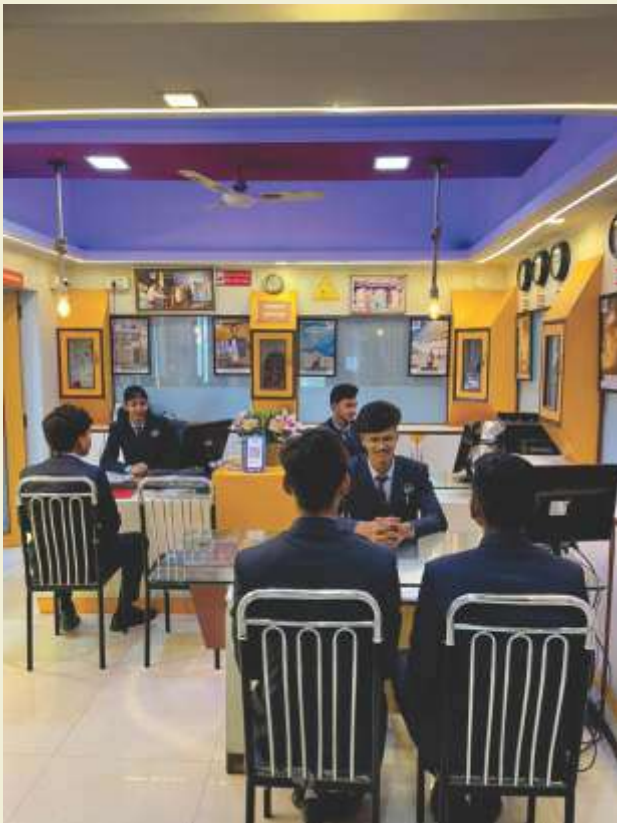
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Practical







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Marriott Suit Bangalore



Sharad Khatake
ALBATROSS,
NORTH AMERICA



Ajay Dudhane
DURVA MILK PRODUCTS



Abolee Khandagale
SPIGHT LANDING BAR, Newzeland



Ganesh Pujari, PRINCES CRUISE, ITALI



Laxman Shilwant HILTON, DUBAI



Vinay Auti,
JW MARRIOTT, PUNE



Rushiraj Dhane
RADISSON BLUE, PUNE



Sandesh Phadtare
NESLA CATERING,
SAUDI AREBIA

Placements



Aaman Tamboli
Hotel Attitude, Maurisius



Ruturaj Sawant
COSTA CRUISE SPAIN



Ashok Kumar
ROYAL CARIBBEAN INTERNATIONAL
CRUISE, USA



Renuka Yamkar
Hotel Attitude, Maurisius



Tushar Mohite
CARNIVAL CRUISE, AMERICA

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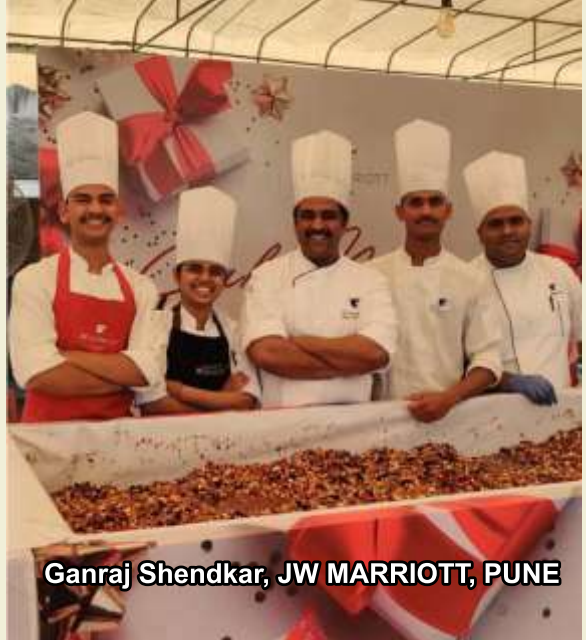
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Ganraj Shendkar, JW MARRIOTT, PUNE



Pankaj Mourya
PRINCES CRUISE USA



DEPARTMENT OF ARCHITECTURE



1	Name of Course	Diploma Course in Architectural Draughtsman										
2	Course Code	304401										
3	Max no. of Students	25										
4	Duration	2 year										
5	Course Type	Full Time										
6	No. of Days Per Week	6 days										
7	Entry Qualification	S.S.C. Pass										
8	Objective of Syllabus	To get Knowledge of Building Construction, To Understanding Building Drawing, To Prepare Estimate, To Prepare Building Drawing on CAD, To Prepare Architectural Building Drawing										
9	Employment opportunities	Office of Architect, Office of Consultant Civil Engineer, Office of Builder, any Civil Engineering Firm, his own practice as Architectural Draughtsman										
10	Teaching Scheme –											
	Sr.	Subject	Subject Code	Clock Hours / Week				Total				
				Theory	Practical							
	1	English (Communication Skill)	90000001	2 Hrs	1 Hrs			3 Hrs				
	2	Elective – I		2 Hrs	1 Hrs			3 Hrs				
	3	Elective – II		2 Hrs	1 Hrs			3 Hrs				
	4	Building Material and Construction	30440001	3 Hrs	8 Hrs			11 Hrs				
	5	Building Drawing and CAD	30440002	3 Hrs	8 Hrs			11 Hrs				
	6	Architrcrtural Drafting and Estimating Costing	30440005	3 Hrs	8 Hrs			11 Hrs				
	Total									42 Hrs		
11	Internship	Six Months Summer Internship from 1 st May to 30 th June is Compulsory.										
12	Examination Scheme – Final Examination will be based on syllabus of both years.											
	Paper	Subject	Subject Code	Theory			Practical		Total			
				Duration	Max	Min	Duration	Max	Min	Max	Min	
	1	English (Communication Skill)	90000001	3 Hrs	70	25	3 Hrs	30	15	100	40	
	2	Elective – I		3 Hrs	70	25	3 Hrs	30	15	100	40	
	3	Elective – II		3 Hrs	70	25	3 Hrs	30	15	100	40	
	4	Building Material and Construction	30440001	3 Hrs	100	35	3 Hrs	100	50	200	85	
	5	Building Drawing and CAD	30440002	3 Hrs	100	35	3 Hrs	100	50	200	85	
	6	Architrcrtural Drafting and Estimating Costing	30440005	3 Hrs	100	35	3 Hrs	100	50	200	85	
										900	375	
17	a) For Elective I – Student can choose any one subject						b) For Elective II – Student can choose any one subject					
	Code	Subject Name					Code	Subject Name				
	90000011	Applied Mathematics					90000021	Applied Sciences (Physics & Chemistry)				
	90000012	Business Economics					90000022	Computer Application				
	90000013	Physical Biology (Botany & Zoology)					90000023	Business Mathematics				
	90000014	Entrepreneurship										
	90000015	Psychology										



PLACEMENTS

Architect Draughtsman

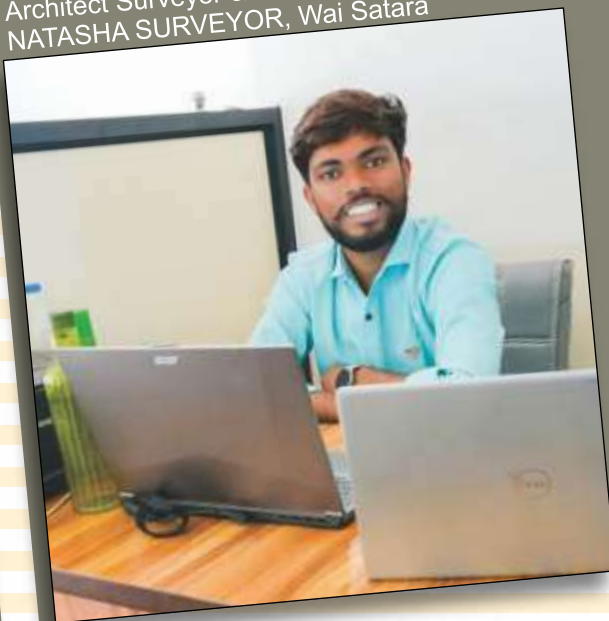
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as Jr. Architect

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Devanand Potekar
Architect Surveyor & 2d 3d Cad Designer
NATASHA SURVEYOR, Wai Satara



Shreeprasad Gujar

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PLACEMENTS

Architect Draughtsman

Vaibhav Jiman Architect,
VJ constructions & Developers, Own Firm



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CONSTRUCTION SUPERVISOR

1	Name of Syllabus	Construction Supervisor
2	Max. Nos. of Students	25 Students
3	Duration	1 Year
4	Nos. of Days / Week	6 Days
5	Entry Qualification	S.S.C. Pass
6	Objective of Syllabus / Introduction	To Check quality and Supervise the Civil work on Construction Site.
7	Employment Opportunities	Wage Employment, ZP, PWD, Irrigation, Water Supply, Corporation, Site Supervisor, Builder firm. PWD Government Contractor License Receive

EXAM SYSTEM

Sr. No.	Paper Code	Name of Subject	TH/PR	Hours	Max. Marks	Mini. Marks
1	30420211	Construction Material & Practice	TH - 1	3 hrs	100	35
2	30420212	Estimating & Costing	TH - 2	3 hrs	100	35
3	30420213	Surveying and Leveling	TH - 3	3 hrs	100	35
4	30420221	Construction Practices	PR - 1	6 hrs	200	100
5	30420222	Surveying & Leveling	PR - 2	3 hrs	100	50
		TOTAL			600	255



Job opportunities

Licence:

- Note: 1) Architectural Draughtsman: Architectural Planning License For Nagarpalika & Town Planing
2) Construction Supervisor: P.W.D. Contract Licence**

PLACEMENT ACTIVITY:

A Placement cell has been constituted and campus interviews are arranged for the placement of students. Our Students are placed in the best of the firms in the industry. Some of the prestigious firms visiting our college for campus interviews are:



- **Government Jobs:** P.W.D., Nagar Palika, Town Planning, Mhada, Railway, Military, Irrigation, Bandhkam Bhawan.
- Zaha Hadid Architects
- Charles Correa & Associates, Mumbai
- Dar-AL-Handsah, Pune
- Kanvinde RAI & Choudhary Architects
- Mohammad Shaheer and Architects
- Ar. Geoffery Bawa, Sri Lanka
- Neilsoft Ltd, Pune
- Tata Consulting Engineers-ECOFIRST, Pune
- Dean D'Cruz & Associates, Goa
- Reza Kabul Architects, Mumbai
- Hafeez Contractor & Associates, Mumbai
- Raj Rewal Architects, Delhi
- Ravi & Varsha Gavandi Landscape Architects
- Space Designer's Syndicate
- HCP Design, Planning & Management Pvt. Ltd.
- RSP, Bangalore
- Premnath & Associates, Mumbai
- Sanjay Puri, Mumbai
- Shirish Beri & Associates, Kolhapur
- Uttam. C. Jain Architecture & Environment
- Girish Doshi, Navkar Architects
- Talati & Panthaky Associates Pvt. Ltd
- Shobha Bopatkar & Associates, Pune
- Iqbal Chaney Architects, Pune
- Ambly Valley
- Walchandnagar Industries
- Sahara City
- Fourth Dimensions-Ar.Ravi Kadam



Department of
**Fashion
Designing**



1	Name of Course	Diploma Course in Fashion Technology									
2	Course code	410408									
3	Max no. of Students	25 Students									
4	Duration	2 year									
5	Course Type	Full Time									
6	No. of Days Per Week	6 days									
7	Entry Qualification	S.S.C. Pass									
8	Objective of Syllabus	This course is specially designed for the students to get familiar with the world of fashion. From the ancient age to the current & make a career in Fashion Technology.									
9	Employment Opportunities	After completing the course can be work as a Fashion Designer, Merchandiser, Production Manager, Asst. Fashion Merchandiser, Quality Head in Garment Manufacturing Industry. Self Employment.									
10	Teaching Scheme –										
	Sr.	Subject	Subject Code	Clock Hours / Week				Total			
				Theory	Practical						
	1	English (Communication Skill)	90000001	2 Hrs	1 Hrs					3 Hrs	
	2	Elective – I	--	2 Hrs	1 Hrs					3 Hrs	
	3	Elective – II	--	2 Hrs	1 Hrs					3 Hrs	
	4	Paper Pattern Making	410400001	3 Hrs	8 Hrs					11 Hrs	
	5	Garment Making	410400002	3 Hrs	8 Hrs					11 Hrs	
	6	History of Fashion	410400012	3 Hrs	8 Hrs					11 Hrs	
	Total									42 Hrs	
11	Internship	Six Month Summer Internship from 1 st May to 31 st Oct is Compulsory.									
12	Examination Scheme – Final Examination will be based on syllabus of both years.										
	Paper	Subject	Subject Code	Theory			Practical			Total	
				Duration	Max	Min	Duration	Max	Min	Max	Min
	1	English (Communication Skill)	90000001	3 Hrs	70	25	3 Hrs	30	15	100	40
	2	Elective – I	--	3 Hrs	70	25	3 Hrs	30	15	100	40
	3	Elective – II	--	3 Hrs	70	25	3 Hrs	30	15	100	40
	4	Paper Pattern Making	410400001	3 Hrs	100	35	3 Hrs	100	50	200	85
	5	Garment Making	410400002	3 Hrs	100	35	3 Hrs	100	50	200	85
	6	History of Fashion	410400012	3 Hrs	100	35	3 Hrs	100	50	200	85
	Total									900	375
13	a) For Elective I – Student can choose any one subject Code Subject Name 90000011 Applied Mathematics 90000012 Business Economics 90000013 Physical Biology (Botany & Zoology) 90000014 Entrepreneurship 90000015 Psychology					b) For Elective II – Student can choose any one subject Code Subject Name 90000021 Applied Sciences (Physics & Chemistry) 90000022 Computer Application 90000023 Business Mathematics					

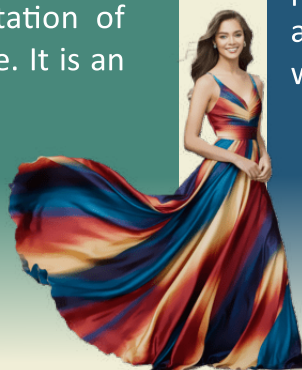
YOU CAN BECOME

- *Textile Designer*
- *Costume Designer/Co-ordinator*
- *Fashion Consultant*
- *Fashion Photographer*
- *Garment Exporter*
- *Boutique/Design Studio Owner*
- *Fashion Illustrator*
- *Fashion Merchandiser*
- *Fashion Designer/Stylist*



Fashion Designing

These days career in fashion designing is one of the most rewarding profession. It makes you prominent among the masses. It also gives satisfaction, artistic look and a lucrative career as well. Fashion designing courses enables you to enter into the vast field of fashion and to respond the challenges of designing for a better future. Our course specially trains you to become master in the same field. Fashion is the key of rendering one's presentation of own personality and style. It is an inclination in its own.



Textile Designing

Indian and foreign textile industries are providing huge range of ready made garment and textile products at national & international level. This ever growing market needs scientific approach for planning, sourcing, buying, storing, & other related services. This industry needs regular developments, new trends and style with cost effectiveness. Our course offers you the foundation knowledge, providing awareness and makes you able to express yourself in the best way.

PRACTICAL ▶ Fashion Designing Course



PRACTICAL ▶ Fashion Designing Course



Fashion Technology



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Fashion designing
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100% PLACEMENT
ASSISTANCE

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Fashion Technology



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Jalsa
Fashion Show 2025



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MANJU INSTITUTE OF TECHNOLOGY SATARA

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