

Success Stories of Diploma in Hotel Management and Catering Technology Students

Atool Mulgaonkar



What do you currently do or own?

Working in Novotel Goa Dona Sylvia Resort, South Goa

What come to you when you think of FCI or MSIHMCT?

Threshold point of my career and the best years of my life.

What has the college given you?

My current life & lifestyle

Your journey in short after College.

Cidade de Goa Beach Resort 6 years, Sun Village Resort (now a Pride Group property) 1 year, Victor Exotica Resort (Now a Radisson), Dona Sylvia Beach Resort (now an Accor Hotels property)

I was a student of FCI - MSIHMCT from 1988-91.

Sharan Shetty



Passed out in 1989

Presently am the Managing Director of Hotel Shree Panchratna, Pune

Thinking of college brings back lots of fond memories, of college mates, some of whom are still my best friends, fun times, and great mentors for life!!

FCI, as it was known then, has given me a core background of the industry, on the base of which I got down to managing a full scale hotel right after giving my third year final exam!! Though the ground realities were

different, the basics which all my teachers (would be unfair to the rest if I name a few) came in handy and helped me sail through. For that I am eternally grateful to my Catering Alma Mater.

Presently, still managing Hotel Shree Panchratna, which has grown now into a 46 rooms property with 2 restaurants, 6 banquet venues and doing a lot of outdoor caterings!!

I am also actively involved and currently the Senior Vice President of the Poona Hotel Association , the nodal Organization of all 5 , 4 and 3 star properties in Pune.

Pankaj Vasant Sor



I currently own a Multi -Cuisine Fine Dine Restaurant in Edmonton, Alberta, Canada.

When I think of our College, all I think is how my journey began and what all I am today is solely because of FCI or MSIHMCT and of course it was not possible without the guidance of all my teachers. I will be always be truly thankful to specially Mrs Moodliar, Mrs Roday, Mrs Bhat, Mr Rajput and Mr Shende.

College has taught me value of hard work, sincerity & commitment which I try to pass it to my staff and every single person who comes for consultation.

I started my professional career with Taj Group of Hotels, after gaining professional experience from hotels, I decided to study further. I completed my Post Graduation from United Kingdom. While studying, I also worked for Hilton Group of Hotels. While doing all this, I developed a dream of opening our own Restaurant and it came true three years back, and it was all possible because of what I learned in my very first time of my life which were my collage days. Thank you.

Mihir Kane



Executive Chef, Holiday Inn, Jaipur City Centre
The Professors and the Faculty at MSIHMCT

All my three years I was grateful to be taught by great people. May it be theory or practical's or assignments, it was the foundation of getting it right in the hospitality industry. The three years were rightly paced to gear us up for the industry we were getting into.

It changed my attitude, gave me confidence & definitely courage (to deal with the demanding industry I was getting into).

Got placed at JW Marriott Juhu in 2005 as Commis 3 through campus and worked my way to Jr Sous Chef over 7 years at JWM Juhu. Moved to Hyatt Regency, Pune as Sous Chef and then took up the role of Chef De Cuisine at Courtyard by Marriott, Pune. Got an opportunity to open Jaisalmer Marriott Resort and Spa as Executive Sous Chef and then moved to Jaipur Marriott.

Currently working as Executive Chef at Holiday Inn, Jaipur City Centre since September 2019

16 years in Hospitality industry worked with Marriott, Hyatt and IHG..

Honoured to be recently awarded as Chef of the Year by Times Food Guide Awards

Gaurav Khanna



I am currently the General Manager of the largest Nobu Restaurant in the world at the Four Seasons Hotel Doha, Qatar.

Really long days, just kidding. MSIHMCCT reminds me of the never ending questions in my head about what I wanted to do with my life professionally and me questioning myself what I was doing there amongst so many focused and hard working people.

The college, specially the faculty helped give me the direction in terms of what I was passionate about and wanted to do with my life. Mrs Moodliar being my first F&B service professor was an inspiration not only with building a foundation in terms of technical aspects of the field but also helping me perceive the kind of person I wanted to professionally grow into.

Being recruited by the Taj Group of Hotels as a Hotel Operations Management Trainee via campus interviews, I had the experience of learning first hand operations from highly skilled individuals. After the successful completion of the program, I was posted as Assistant Restaurant Manager at the prestigious Taj Mahal Palace and Tower, Mumbai. Following my dream of working at a Michelin Star restaurant, I took up the opportunity of moving to Dubai at the Nobu restaurant being opened at the iconic Atlantis, The Palm resort as a Team Leader.

After a few years of working my way up the ladder and getting exposed to different locations like Maldives, Morocco, Doha and New York, I was moved up to the General Manager position of Nobu, Doha 4 years ago leading a team of over 90 members in a highly acclaimed 450 seat Celebrity Chef restaurant.