OPEN AND DISTANCE LEARNING PROGRAMS



From One Of The Top Rated Universities By NAAC



Building thought leaders of tomorrow today

COURSES OFFERED:

- B.Sc. Hospitality Studies
- B.Sc. Culinary Studies
- Bachelor of Business Administration
- BBA Aviation
- BBA Travel & Tourism

International Academic Association





NOTHING CAN STOP YOU

WHY SHOULD LEARNING BE CONFINED ONLY TO THE CLASSROOM?

Established in the year 2002 with a vision to provide quality education in all spheres of high learning and health services, the D. Y. Patil University has been at the forefront of providing quality education and training to the young and vibrant minds. Our deep rooted relationship with the Industries, has made us a leader in nine specific constituents, with students graduating in different fields and becoming thought leaders and pioneers.

Our School of Open & Distance Learning takes the golden legacy of DY Patil University forward and makes pursuing a professional degree more accessible and convenient. With our relationship developing online, we are determined to help you take the next steps towards upgrading your skills and achieve the success you deserve.



Locally Global

Sector 7, Vidyanagar, Nerul, Navi Mumbai, Maharashtra - 400706

THE OPEN & DISTANCE LEARNING ADVANTAGE



- Two Academic cycles for student convenience
- Online Fee Payment
- Pursue the degree of your choice, from anywhere at anytime
- Online Course Work (Including PPT, PDF's, Videos, Quizs)
- Give online exams, no need to visit university
- Get assistance in placements
- Personalized attention from experienced faculty

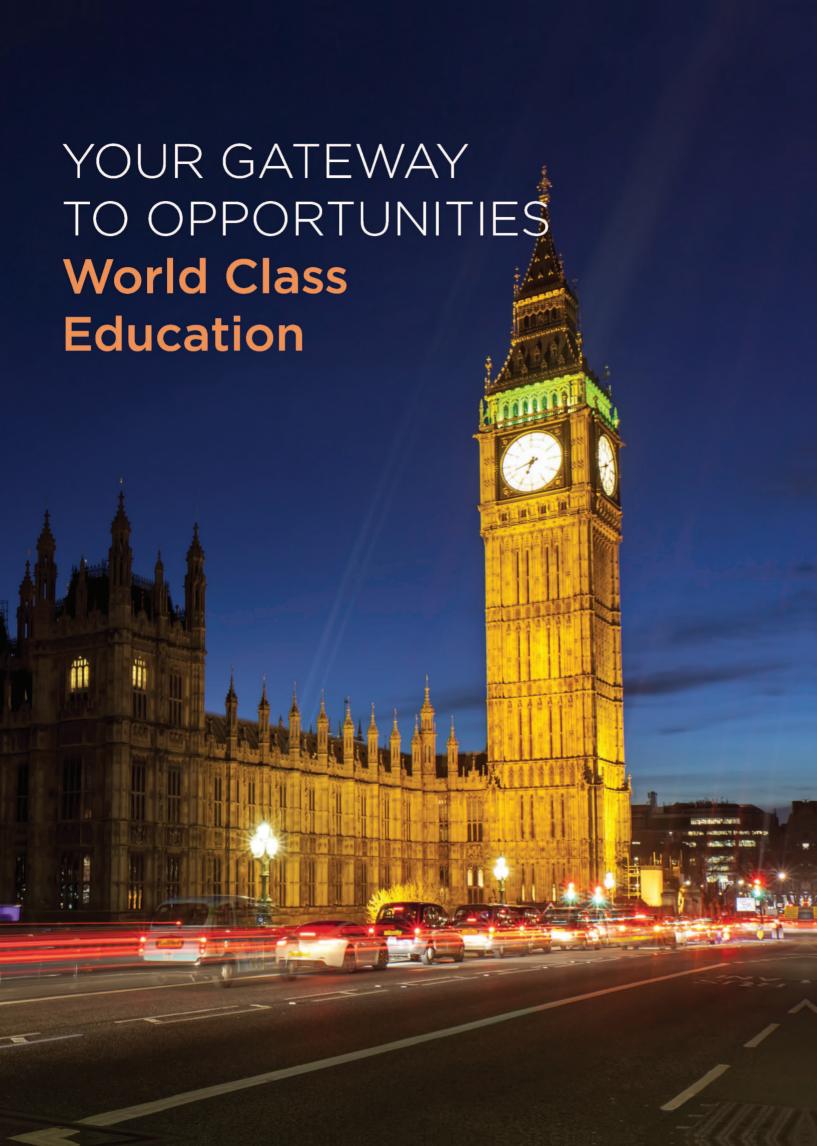
THE INTERNATIONAL EDGE

Our strategic tie-up with City & Guild s London a llows us to benchmark the curriculum with Global Institutes and offer the highest global standard of education to graduates and working professionals.

International Academic Association City& Guilds









MAKE IT HAPPEN

Benefits of Enrolling into DYPU-ODL

GROWTH

The industrial demand for trained professionals is at an all time high. Organizations place unwavering importance to formal education and degree. With ODL, you do not have to give up on what you are doing in order to achieve the degree that would assure you the next jump in your career. No matter where you are, as long as you are connected to our online portal, you are making a progress and taking vital steps towards your next big career jump.

EXCELLENCE

With a well established and reputed on campus program, our ODL program is only an extension of our intention to help you achieve everything possible in your professional life. Our coursework has been designed in partnership with reputed international bodies keeping in mind the industry demands. Our commitment to excellence while ensuring we are modern and technology-driven makes your experience seamless and fruitful.

CERTIFIED

Our ODL program is UGC recognized and certified, which means that the degree that you earn is just as valid and influential as a full time course for a college. With our International tie up with City & Guilds, London, you not only receive the Bachelor's degree but also a Diploma Degree from City & Guilds.

EASE

You can choose from various easy payment plans online when you enroll into ODL. The entire coursework including the evaluation, quiz, worksheets etc are available online 24x7. You will not be required to visit the University campus and can remotely complete your degree by only investing 2 hours on an average per day. With modern technology powering ODL, your web experience is sure to be great and immersive.

OPPORTUNITY

With a well established on campus program, we have strong industrial developed tie-ups which ensure that after completing your course there is no lack of opportunity in the industrial world for you. Our modern and up to date course work makes sure you are industry ready. We also help you provide all the assistance you need for a job placement that will take your career to new heights.



CORE VALUES

Our five core values are fundamental in every decision we make. Be it about developing a new strategic partnership or revising the course, these values always guide us.

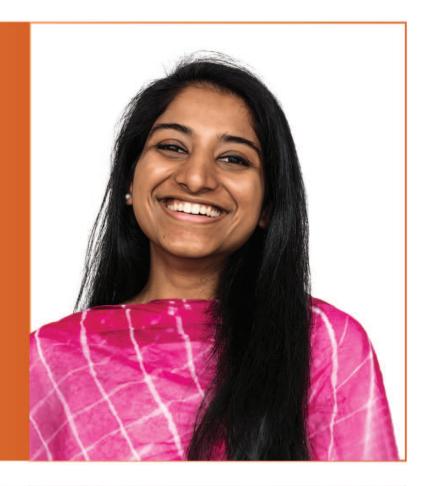


YOUR SUCESS IS OUR SUCCESS

66

Due to my early marriage and kids soon after I could not fulfill my dream of starting a home-made sweets startup. DY Patil ODL program both in BBA and Hospitality makes this my second innings and a chance to pursue that dream all over again.

"





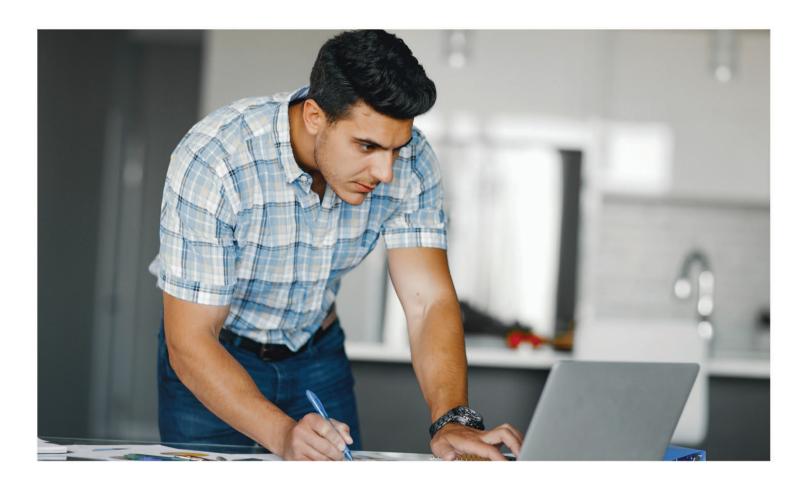
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After working as a Manufacturing Production Line QC Lead for 15 years, it is now the right time to take the next steps in my career. I am pursuing my BBA from DY Patil ODL and I am sure the long due promotion is coming my way very soon!

"

DEGREE: BACHELOR OF BUSINESS ADMINISTRATION

There Is A Lot To Learn



COURSE OBJECTIVES

To impart a holistic and in depth understanding of management skills and its various attributes

To induce industry oriented thinking and an accumen for understanding managerial roles and expectations

To imbibe the skill sets required for becoming an entrepreneur/ effective manager/successful employee

FIRST YEAR

- Principles of Management 1
- Organisational Behaviour 1
- Human Resources 1
- Financial Management 1
- Leadership 1
- Operational Management 1





SECOND YEAR

- Principles of Management 2
- Organisational Behaviour 2
- Human Resources 2
- Financial Management 2
- Leadership 2
- Operational Management 2

THIRD YEAR

- Principles of Management 3
- Organisational Behaviour 3
- Human Resources 3
- Financial Management 3
- Leadership 3
- Operational Management 3



DEGREE: BACHELOR IN HOSPITALITY STUDIES

There Is A Lot To Learn



COURSE OBJECTIVES

To foster a comprehensive understanding of Hospitality education

To familiarize the student with the different attributes of hospitality industry and incorporate emerging trends.

To guide with the required skill sets for establishing a successful career in the hospitality domain.

FIRST YEAR

- Food Production-1
- Food & Beverage-1
- Housekeeping-1
- Front Office-1
- Bakery -1





SECOND YEAR

- ▶ Food Production-2
- Food & Beverage-2
- Housekeeping-2
- Front Office-2
- Human Resource Management
- Introduction to Hs & Tourism

THIRD YEAR

- Hospitality Sales & Marketing
- Customer Relation Management
- Food & Beverage Management
- Rooms Division Management
- Financial Management



DEGREE: BACHELOR IN CULINARY STUDIES

There Is A Lot To Learn



COURSE OBJECTIVES

To foster a comprehensive understanding of Culinary education

To introduce the student to diverse hues of the global culinary palate

To develop skills for establishing a successful career in the Culinary Industry

FIRST YEAR

- ▶ Introduction to Culinary Arts
- Safety at work
- Food Safety
- Kitchen maintenance &design
- Menu Planning and Nutrition





SECOND YEAR

Preparation, cooking and service of

- Stocks, sauces and soups
- Vegetables and pulses
- Meat and poultry dishes
- Fish and shellfish dishes

THIRD YEAR

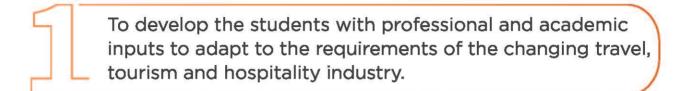
Preparation, cooking and service of

- Pastry Dishes
- Eggs and Savouries
- Cold food dishes
- Culinary Economics



BBA TRAVEL AND TOURISM

There Is A Lot To Learn



- To offer Comprehensive teaching and learning through case studies, role-plays, group discussions, presentations, group research and travelaboratories.
- To offer tailor made programs with both theory and skill developments as a part of the Curriculum.
 - To offer Field oriented activities to know and promote value -additions for people and places.
- To enable students to be take up sector relevant studies, for presentations to be made and working experiences through internships.
 - To provide strong emphasis in communication, customer relations and service.
- To create professionals who can succeed in the industry which has no regional, gender, language or age barriers and where talent reaps success

FIRST YEAR

- ▶ Tourism Principle and policies
- ▶ Tourism Product and resources
- Management and Organisational Behaviour
- ▶ Tourism Geography and Ecology
- Management in Travel and Tourism 1





SECOND YEAR

- Tourism Marketing
- Human Resources in Tourism
- International Tourism Study
- Adventure and Sports Tourism
- Management in Travel and Tourism 2

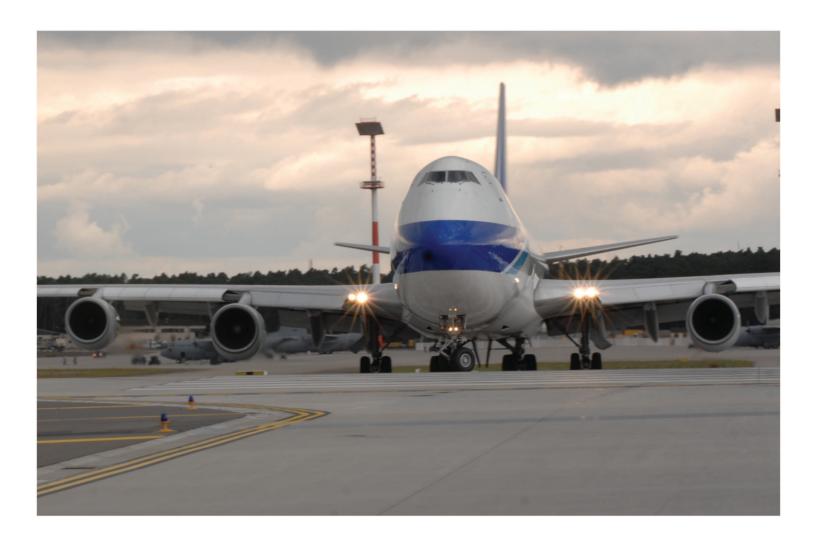
THIRD YEAR

- Culture and Heritage Tourism
- Sustainable Tourism
- Travel Agency and Tour Operation
- Event Management and MICE
 (M = Meetings I = Incentive C = Conferences E = Exhibitions)
- Management in Travel and Tourism 3



BBA AVIATION

There Is A Lot To Learn



COURSE OBJECTIVES

In this course students will learn how an aviation, travel and hospitality industry functions, basics of business communication and economics, Aviation operations, Safety and Security and role of human resource in aviation industry.

Personality development program helps in developing skills to deal with aviation customers.

FIRST YEAR

- Communication Skills
- Customer Relationship Management
- Aviation and Travel Terminology
- Understanding Bagage Handling
- Management in Aviation 1





SECOND YEAR

- Understanding world time zone
- Understanding Airports
- Understanding Civil Aircraft
- International Airlines and Travel Management
- Management in Aviation 2

THIRD YEAR

- Air and Cargo
- Logistic Management
- Courier Management
- Sustainable, Responsible, ecological and Green Tourism
- Management in Aviation 3





INDUSTRY FIRST

- Virtual interaction between students and industry
- Ensuring the Board of Studies at the University has a mix of scholars from the academia and stalwarts from the industry.
- Regularly reviewed and up to date curriculum
- Up to date situational based assignments & case studies
- Access to coursework 24x7 in the form of PDFs, PPTs, Videos, etc.

Courses offered currently under the ODL Program are designed keeping in mind the highest industrial standards. This is to ensure that not only are you industry ready but also trained to make a difference from day one.

LOVE THE EXAMS

Students are evaluated out of 100 on subjects in academic cycle

60 marks + 40 marks



ASSIGNMENTS

(Based on chapters and averaged out)



TERM END EXAMS

(includes MCQs and short subjective answers)

100 marks





FEE STRUCTURE

Bachelor in Business Administration (General / Aviation / Travel & Tourism)

1. Full Fee Payment

Particulars	Amount
Admission Processing Fee	INR 1,100/-
Full Fee Payment	INR 99,000/-

2. Payment on yearly basis (3 instalments)

Particulars	Amount
Admission Processing Fee	INR 1,100/-
Program Duration	3 Years
Fees for 1st Year	INR 33,000/-
Fees for 2nd Year	INR 33,000/-
Fees for 3rd Year	INR 33,000/-

3. Payment on 6 months basis (6 instalments)

Particulars	Amount
Admission Processing Fee	INR 1,100/-
No. of Installments	6
Fee for each instalment	INR 16,500/-

FEE STRUCTURE

Bachelor in Hospitality Studies

1. Full Fee Payment

Particulars	Amount
Admission Processing Fee	INR 1,100/-
Full Fee Payment	INR 99,000/-

2. Payment on yearly basis (3 instalments)

Particulars	Amount
Admission Processing Fee	INR 1,100/-
Program Duration	3 Years
Fees for 1st Year	INR 33,000/-
Fees for 2nd Year	INR 33,000/-
Fees for 3rd Year	INR 33,000/-

3. Payment on 6 months basis (6 instalments)

Particulars	Amount
Admission Processing Fee	INR 1,100/-
No. of Installments	6
Fees for 1 & 2 Installment	INR 16,500/-

FEE STRUCTURE

Bachelor in Culinary Studies

1. Full Fee Payment

Particulars	Amount
Admission Processing Fee	INR 1,100/-
Full Fee Payment	INR 99,000/-

2. Payment on yearly basis (3 instalments)

Particulars	Amount
Admission Processing Fee	INR 1,100/-
Program Duration	3 Years
Fees for 1st Year	INR 33,000/-

3. Payment on 6 months basis (6 instalments)

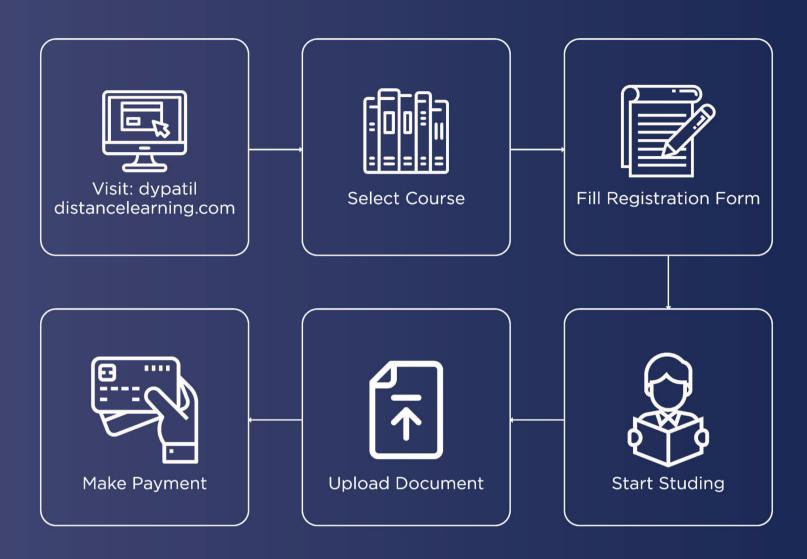
Particulars	Amount
Admission Processing Fee	INR 1,100/-
No. of Installments	6
Fees for 1 & 2 Installment	INR 16,500/-

With unlimited seats in the ODL program, it is never too late to start your course work.

Each calendar year has 2 academic sessions, one starting in January and the other in September.

Get started with the course once you have met the minimum criteria of completing standard 12.

GETTING STARTED

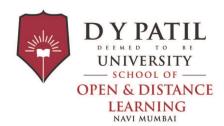




Scan this QR code with your smartphone and discover more information about the programmev

FOR ENQUIRIES: CALL 8448444827

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- www.dypatildistancelearning.com



International Academic Association



