

# Institutes Academic Process of Curriculum Delivery

Savitribai Phule University Term schedule



Institute term schedule based on the SPPU term schedule



Subject allocation and workload distribution



Creation of Timetables for classes

- Assigning Class counsellors
- Assigning Remedial classes

## Creating course plans

- List of assignments
- Proposed events/visits/demonstrations



## Compilation and publishing of Assignment lists and Events

- Submission dates for assignments as per term schedule
- Organising and connecting with resource persons in advance



## Monthly Academic monitoring

- Monthly submission of lecture details sheet
- verification of Classes taken against expected numbers
- Remedial classes/extra classes assigned
- Events/ Visits Documentation



## Internal assessments ( Unit tests) organised as per term schedule

- Defaulters identified, action taken
- Unit tests, assignments submission
- Mark sheet verification and submission
- Backlog exam scheduled

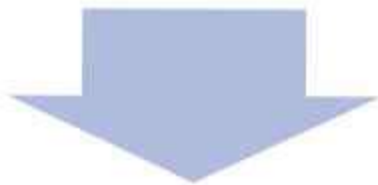
## Identification of Prelim( Practice) Practical Exam schedule

- Journal certification
- Compilation of Internal/ Concurrent assessment marksheet



## Final Internal Marksheet verification and posting on notice boards

- Display of internal marks
- Resolution of grievances



## Completion of Course

- Course completion certificates
- Feedback Forms
- Course file submission



**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
TECHNOLOGY (UG & PG – Degree Programme)**

412-C, K. M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.  
☎ - 25676640 Email: [msihmctrsoffice@gmail.com](mailto:msihmctrsoffice@gmail.com), website: [msihmctrs.in](http://msihmctrs.in)

**1.1.1: The Institution ensures effective curriculum planning and delivery through a well planned and documented process including Academic Calendar and conduct of continuous internal assessment**

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Principal

PRINCIPAL  
(UG –PG)  
Maharashtra State Institute of Hotel  
Management & Catering Technology  
Shivajinagar, Pune – 411 016



Phone : 011-26131577 - 78, 80  
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सत्यमेव जयते

अखिल भारतीय तकनीकी शिक्षा परिषद्  
( भारत सरकार का एक सांविधिक निकाय )  
( मानव संसाधन विकास मंत्रालय, भारत सरकार )  
नेल्सन मंडेला मार्ग, वसंत कुंज, नई दिल्ली-110070

**ALL INDIA COUNCIL FOR TECHNICAL EDUCATION**  
(A Statutory Body of the Govt. of India)  
(Ministry of Human Resource Development, Govt. of India)  
Nelson Mandela Marg, Vasant Kunj, New Delhi-110070

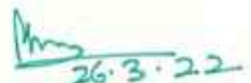
**All India Council for Technical Education**  
Nelson Mandela Marg, Vasant Kunj, New Delhi-110070  
Academic Calendar 2022-23

**Circular**

Sl. No	For Technical Institutions (Not applicable for Standalone PGDM/PGCM Institutions)	Schedule for A/Y 2022-2023
1.	Last date of granting or refusing approval by AICTE	10 <sup>th</sup> July, 2022
2.	Final date of granting approval after appeal	30 <sup>th</sup> July, 2022
3.	Last date for grant of affiliation by University/Board	31 <sup>st</sup> August, 2022
4.	Last date of commencement of classes for existing students of technical courses	15 <sup>th</sup> September, 2022
5.	Commencement of induction program for 1 <sup>st</sup> year students	10 <sup>th</sup> October, 2022
6.	Last date for cancellation of seats for technical courses with full fee refund	20 <sup>th</sup> October, 2022
7.	Last date up to which first year students can be admitted against vacancies	25 <sup>th</sup> October, 2022
8.	Last date for commencement of classes for first year students of technical courses	25 <sup>th</sup> October, 2022
9.	Last date for lateral entry admission to second year courses for newly admitted students	30 <sup>th</sup> October, 2022
<b>For Standalone PGDM/PGCM Institutions</b>		
1.	Last date of granting or refusing approval by AICTE to standalone PGDM/PGCM Institutions	10 <sup>th</sup> July, 2022
2.	Final date of granting approval after appeal	30 <sup>th</sup> July, 2022
3.	Standalone technical institutions conducting PGDM/PGCM courses shall NOT initiate the admission before	1 <sup>st</sup> April, 2022
4.	Last date for cancellation of admission for courses in PGDM/PGCM institutions including FULL Fee Refund	13 <sup>th</sup> September, 2022
5.	Last date for admission to courses in PGDM/PGCM Institutions	20 <sup>th</sup> September, 2022
<b>Institutions with ODL/Online Programme(s)/ Course(s)</b>		
1.	Last date FOR Grant of Approval to Institutions offering ODL/Online Course(s)	As per UGC policy
2.	Last date for admission to courses in Open and Distance Learning/Online Learning Mode (First Session)	
3.	Last date for admission to courses in open and Distance Learning/Online Learning Mode (Second Session)	

**Note:**

- All the AICTE Approved Institutions/Universities are requested to follow AICTE/UGC Guidelines on Examinations issued from time to time in view of Pandemic.
- The Classes may be started in Online/Offline (Class Room) or Blended mode (Online as well as Offline) following the prescribed protocols/guidelines related to pandemic.
- AICTE will not seek the change in last date of Approval & University will not seek the change in last date of affiliation.
- In case exigency arises due to Pandemic situation AICTE is permitted to change the other dates in the Academic Calendar 2022-2023, as per guidelines issued by the Ministry of Education/Ministry of Health/Ministry of Home from time to time.

  
26.3.22  
(Prof. Rajive Kumar)  
Member Secretary, AICTE



**Savitribai Phule Pune University**  
(Formerly University of Pune)



**Circular No. 302 of 2022**  
**Important Notification**

**Revised Dates of Commencement and Conclusion of terms of U.G. / P.G. Courses for the Academic Year 2022-23 for Affiliated Colleges / Recognised Institutes.**

In reference to the earlier circular issued by the University bearing no. 173 dated 10.06.2022 the dates of commencement and conclusion of First Term and Second Term in the academic calendar for the academic year 2022-23, for the following courses are being revised as under.

Sr No	Name of the Courses , Faculties & Year	2022 - 2023			
		First Term		Second Term	
		Commencement	Conclusion	Commencement	Conclusion
1	Science & Technology				
	Science	20/06/2022	30/11/2022	26/12/2022	04/05/2023
	B.Engineering : II	17/08/2022	10/12/2022	02/01/2023	29/04/2023
	B.Engineering : III IV	18/07/2022	30/11/2022	02/01/2023	29/04/2023
	M.Engineering : II	18/07/2022	12/11/2022	09/01/2023	06/05/2023
	B.Architecture : II	08/08/2022	04/12/2022	19/12/2022	04/05/2023
	B.Architecture : III IV V	20/06/2022	08/11/2022	30/12/2022	15/05/2023
	M.Architecture:II	19/09/2022	07/01/2023	23/01/2023	20/05/2023
	B. Pharmacy: II III	01/08/2022	10/12/2022	02/01/2023	10/05/2023
	B. Pharmacy: IV	15/07/2022	03/12/2022	02/01/2023	10/05/2023
M. Pharmacy : II	01/08/2022	10/12/2022	26/12/2022	30/06/2023	
2	Commerce & Management				
	Commerce	20/06/2022	30/11/2022	26/12/2022	04/05/2023
	MBA II (Including SIP project of 8	01/09/2022	30/01/2023	15/02/2023	26/05/2023
	MCA II	01/09/2022	16/12/2022	02/01/2023	15/04/2023
3	BHMCT II III IV	01/09/2022	16/12/2022	02/01/2023	15/04/2023
	Humanities				
	Arts	20/06/2022	30/11/2022	26/12/2022	04/05/2023
	Mental Moral and Social Sciences				
	L.L.B. II	31/10/2022	31/01/2023	06/02/2023	15/05/2023
	L.L.B. III	04/07/2022	12/12/2022	08/01/2023	15/05/2023
4	B.A. L.L.B. II	31/10/2022	31/01/2023	06/02/2023	15/05/2023
	D.A. L.L.B. III IV V	04/07/2022	12/12/2022	08/01/2023	15/05/2023
	Inter disciplinary Studies				
	Education : II	15/09/2022	06/01/2023	17/01/2023	10/05/2023
	Physical Education : II	15/09/2022	06/01/2023	17/01/2023	10/05/2023
	Journalism & Mass Communication	15/07/2022	30/11/2022	02/01/2023	04/05/2023
5	Fine Arts & Performing Arts	20/06/2022	30/11/2022	26/12/2022	04/05/2023
	Journalism & Mass Communication	15/07/2022	30/11/2022	02/01/2023	04/05/2023
	Journalism & Mass Communication	15/07/2022	30/11/2022	02/01/2023	04/05/2023





प्रो.राजीव कुमार  
सदस्य सचिव

Prof. Rajive Kumar  
Member Secretary



सत्यमेव जयते

अखिल भारतीय तकनीकी शिक्षा परिषद्

(भारत सरकार का एक सांविधिक निकाय)

मानव संसाधन विकास मंत्रालय, भारत सरकार

नेल्सन मंडेला मार्ग, वसंत कुंज, नई दिल्ली - 110070

दूरभाष: 011-26131497

ई मेल : [ms@aicte-india.org](mailto:ms@aicte-india.org)

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Phone: 011-26131497

E-mail: [ms@aicte-india.org](mailto:ms@aicte-india.org)

F.No.: AICTE/AB/Academic Calendar/2020-21

Dated: 15/10/2020

To


All AICTE Approved Institutes / Universities

Sub:- Revised Academic Calendar for A/Y 2020-21- regarding.

As we all are aware, that the country is going through a National Emergency that has been prolonged due to the extended outbreak of COVID 19.

This office had issued detailed guidelines on Academic Calendar for A/Y 2020-21 vide letter F. No.: AICTE/AB/Academic Calendar/2020-21 dated 13-08-2020.

Due to prolonged emergent conditions in the Country and requests from various State Governments and ongoing admission process of IIT's and NIT's, the Council has extended the last date of admission to first year Engineering courses (UG and Diploma lateral entry) to 30<sup>th</sup> November,2020. Accordingly last date of commencement of classes of first year is 01.12.2020.

  
(Prof. Rajive Kumar)  
Member Secretary

Copy to-

1. Secretary, MHRD (HE)
2. PS to Hon'ble HRM





**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**  
(UG & PG – Degree Programme)

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☎- 25676640 Email: msihmctpo@gmail.com , web site: msihmctrs.in

REF: MSIHMCTRS/BHMCT/2019/ 852

Date: 17.12.2019

21/12/19

**BHMCT TERM SCHEDULE 2019- 2020**

The term schedule for II<sup>nd</sup>, IV<sup>th</sup>, VI<sup>th</sup> and VIII<sup>th</sup> semester B.H.M.C.T. students is as follows:

Sr. No.	Particulars	Dates
1.	Commencement of Term	1 <sup>st</sup> January 2020
2.	Last date for filling examination forms After last date late fee Rs. 140/- per day will be charged)	As per S. P. Pune Univ. Schedule
3.	I Assignment Mark Sheet Submission- 1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup> & 4 <sup>th</sup> year	3 <sup>rd</sup> February 2020
4.	<b>1<sup>st</sup> Internal backlog Test</b>	4 <sup>th</sup> to 6 <sup>th</sup> February 2020
5.	1 <sup>st</sup> class test - 1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup> & 4 <sup>th</sup> year	13 <sup>th</sup> to 15 <sup>th</sup> February 2020
6.	Class test Mark sheet Submission	28 <sup>th</sup> February 2020
7.	II Assignment Mark sheet Submission - 1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup> & 4 <sup>th</sup> year	28 <sup>th</sup> February 2020
8.	<b>2<sup>nd</sup> Internal backlog Test</b>	11 <sup>th</sup> to 13 <sup>th</sup> March 2020
9.	2 <sup>nd</sup> class test for 1 <sup>st</sup> , 2 <sup>nd</sup> and 4 <sup>th</sup> yr. BHMCT	30 <sup>th</sup> March to 1 <sup>st</sup> April 2020
10.	III Assignment Mark sheet Submission - 1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup> & 4 <sup>th</sup> year	26 <sup>th</sup> March 2020
11.	<b>Prelims Practical Exam</b>	23 <sup>rd</sup> March to 9 <sup>th</sup> April 2020
12.	End of Term	9 <sup>th</sup> April 2020
13.	<b>Submission of Final Internal Mark sheet</b>	13 <sup>th</sup> April 2020
14.	End Term Final Practical Examination	13 <sup>th</sup> to 21 <sup>st</sup> April 2020
15.	Commencement of Final Theory exam by S. P. P. U.	24 <sup>th</sup> April Tentative
16.	Commencement of next Term (Tentative)	1 <sup>st</sup> July 2020

**Note:**

- 1) The respective subject teachers for BHMCT will handover manuscripts of question paper for the class tests to **Mr. Darshan Joshi** one week prior the test.
- 2) Evaluated answer papers to be shown to students & discussed, within 10 days of the test.
- 3) Indent for all the practical's to be conducted during the term to be **submitted to Store-in-Charge one week in advance (Every Thursday) & Indent cost to be submitted to Degree office by the 7<sup>th</sup> of every month, without fail.**
- 4) Monthly attendance to be submitted to the coordinators (**Dr. S. Zagade**) and entered in the documents available in the office in last week of each month.
- 5) Monitoring dates for faculty are 15<sup>th</sup> February 2020 and 30<sup>th</sup> March 2020

*Asmode*

Principal  
(UG & PG – HMCT)



o/c  
Raj  
12/12/19  
H/T



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY  
AND RESEARCH SOCIETY, PUNE



**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY**  
(UG & PG – Degree Programme)

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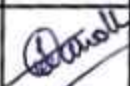
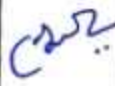



REF: MSIHMCTRS/BHMCT/2020/ 06

Date: 2.01.2020

**Faculty workload for the Even Semester 2019 – 2020**

Sr. No.	Name of Faculty	Subject Taught	Workload				Other Duties	Sign
			Th	Pr	Total	Net Total		
1.	Dr. Seema Zagade	CEC 601 – Sp. In Housekeeping Mgmt. – I	02	-	02	19	BHMCT and Research Centre coordinator, NBA Coordinator, DTE, AICTE, SPPU-website related correspondence, RTI officer, Women Grievance cell, Purchase Committee, Internal Complaint Committee In-charge, NBA Criteria 3 & 8 New Building 5 <sup>th</sup> Floor In-charge, IQAC member, Maintenance Committee	
		CED 601 – Sp. In Front Office Mgmt - I	04	08	12			
		MH – 401 – Yield Mgmt.	03	-	03			
		MH 409 Professional Development – I & II	02	-	02			
2.	Mr. Sachin Rayarikar	CEA 801 – Sp. In Food Production Mgmt.	04	08	12	19	BHMCT & MHMCT Training & Placement Coordinator, New Bldg., purchase, Sodexo, New Bldg. documentation, SY MHMCT Internal Monitoring, IQAC member, QIP Committee, NBA Criteria 6 & 7, New Building 4 <sup>th</sup> Floor In-charge, Maintenance Committee	
		SE 409 / 805 – Entrepreneurship Development	04	-	04			
		MH 202 - Facility Planning & Designing	03	-	03			
3.	Mr. Vikas Sarup	C 402 - F & B Service - IV	3	6	09	23	In charge of ODC, SCA, AMC & Maintenance, Library Committee, New Bldg. purchase, FY BHMCT Internal Monitoring, IQAC member, QIP Committee, NBA Criteria 6 & 7, New Building 6 <sup>th</sup> Floor In-charge	
		803 - T Q M	4	-	04			
		MH 204 - QMA	3	-	03			
		MH 207 - PD Section I & II	-	2	02			
		Cyber Security II & IV	2	-	02			
		MH 405 - Corporate Sustainability	3	-	03			
4.	Dr. Prachi Navare	C 403 - Accommodation Opt. II	3	6	09	09	QIP Committee, Criteria 3 NBA -	
5.	Dr. Vidya Kadam	AE 404 F & B Control	4	-	04	22	Anti-ragging committee & Anti Ragging Squad In-charge, Faculty development programme coordinator, DSR in-charge, Women Grievance committee, Final year BHMCT Class Counselor, TY BHMCT Internal Monitoring, IQAC coordinator, NBA Criteria 1 & 5, New Building 2 <sup>nd</sup> Floor In-charge & Vermi-pit, Library Committee, Stores Committee, DeAsra Coordinator	
		CED 801 / 801 C Sp. In Front Office Mgmt. - III	4+	8	13			
		CP 802 - Project Report	2	-	02			
		804 – Managerial Economic	3	-	03			

महाराष्ट्र राज्य हॉटेलिंग, कॅटरिंग आणि रेसॉर्ट्स संशोधन सोसायटी, पुणे  
दि. १९/०६/२०१९

Sr. No.	Name of Faculty	Subject Taught	Workload				Other Duties	Sign
			Th	Pr	Total	Net Total		
6.	Mr. Darshan Joshi	C 203 Basic Rooms Division - II	2	8	10	24	SCA In-charge, Stud. Grievance, Computer department in-charge, New Bldg. purchase & security, QIP committee, BHMCT & MHMCT COE, SY BHMCT Internal Monitoring, IQAC member, New Building Terrace, Public & Periphery Area, <del>Boards</del> , NBA Criteria 2 & 4, Institute Pest Control.	
		SE 605 - Event Mgmt.	3	2	05			
		MH 206 B - Event Mgmt.	3	-	03			
		MH 208 - MICE	2	-	02			
		MH 407 - Green Practices	2	-	02			
		Selling Skills	2	-	02			
7.	Mr. Abhay Manolkar	C 401 - Quantity Food Production	3	16	19	21	Coordinator for Short Course & Rich Graviss, Anti ragging Committee & Anti Ragging Squad, Stores Committee, New Bldg. purchase, Final Year BHMCT Internal Monitoring, New Building 3 <sup>rd</sup> Floor In-charge, NBA Criteria 2 & 4, Library Committee, SY BHMCT Class Counsellor	
		Human Rights	2	-	02			
7.	Mr. Chintamani Sahasrabudhe	C 201 - Food Production - II	2	16	18	22	Rational, SC & ST committee, Stores, QIP committee, Website In-charge, New Bldg. purchase, New Building 3 <sup>rd</sup> Floor In-charge, NBA Criteria 3 & 8, Stores Committee, Time table Committee, FY BHMCT Class Counsellor, FY MHMCT Internal Monitoring	
		AE 803 - Organization Behavior	4	-	4			
8.	Ms. Sampada Paranjpe	CEB 601 - Sp. F & B Service Mgmt. - I	4	8	12	24	MHMCT Coordinator, Monthly Performance & Annual Report Incharge, Internal Complaint committee, Students Development Officer, website Incharge, AV aids Incharge, New Bldg. purchase, New Building 1 <sup>st</sup> Floor In-charge, NBA Criteria 1 & 5, Maintenance Committee, Stud. Grievance, Time table Committee, TY BHMCT Class Counsellor	
		CEB 801 / 801 B - Sp. F & B Service Mgmt. - III	4	8	12			
9.	Ms. Alka Bhagwat	C 202 - F & B Service - II	2	8	10	16	NBA Related Work	
		C 205 - Communication Skills - II	2	-	2			
		MH 205 - Managerial Communication	3	1	04			
10.	Ms. Neeta Khivansara	C 204 - French - II	2	-	02	02	--	



Sr. No.	Name of Faculty	Subject Taught	Workload				Other Duties	Sign
			Th	Pr	Total	Net Total		
11.	Mr. Deepak Kholam	GE 206 A - Basic Accounting	3	-	03	03	-	<i>DK</i>
12.	Mr. Nitin Kshirsagar	GE 206 B - Logistics & Supply Chain Management	3	-	03	03	--	<i>NK</i>
13.	Dr. Sonal Visapurohit	AE 405 - Principles of Management	4	-	04	04	--	<i>Sonali</i>
14.	Mr. Devendra Kelkar	SE 406 - Advance baking	2	2	04	16	---	<i>Devendra Kelkar</i>
		CEA 601 - Sp. In Food Production Mgmt. - I	4	8	12			
15.	Ms. Pooja Ganesh	SE 407 - Bar Tending	2	2	04	04	--	<i>Pooja</i>
16.	Ms. Pranita Dugane	C 602 - Introduction to Cyber Security & Information Security	4	-	04	04	--	<i>Pranita</i>
17.	Ms. Anushree Dixit	AE 603 - Human Resource Mgmt.	4	-	04	15	NBA Related Activities	<i>Anushree</i>
		MH 201 - MIS	3	-	03			
		MH 404 - Human Resource Development	3	-	03			
		MH 406 - Service Marketing	3	-	03			
		MH 408 - Psychology	2	-	02			
18.	Ms. Gauri Nadkar	AE 604 - Service Marketing	4	-	04	04	--	<i>Gauri Nadkar</i>
19.	Ms. Mugdha Satakar	SE 606 - Hotel Information System	2	3	05	08	--	<i>Mugdha</i>
		MH 403 - Disaster Management	3	-	03			
20.	Ms. Surekha Gaikwad	MH 203 - Research Methodology	3	-	03	06	--	<i>Surekha</i>
		MH 402 - BPS Mgt	3	-	03			

*S. M. Modhai*  
Principal  
M.S.I.H.M.C.T., Pune





Sr. No.	Name of Faculty	Subject Taught	Workload				Other Duties	Sign
			Th	Pr	Total	Net Total		
6.	Mr. Abhay Manolkar	Bakery and Confectionery - C 301	03	16	19	23	Coordinator for Short Course & Rich Graviss, Anti ragging Committee & Anti Ragging Squad, Stores Committee, New Bldg. purchase, Final Year BHMCT Internal Monitoring, New Building 3 <sup>rd</sup> Floor In-charge, NBA Criteria 2 & 4, Library Committee, SY BHMCT Class Counsellor	
		Field Work - MH 108	-	04	04			
7.	Mr. Chintamani Sahasrabudhe	Food Production - I - C 101	02	16	18	19	Rational, SC & ST committee and Internal complaint committee, Stores, QIP committee, Website In-charge, New Bldg. purchase, New Building 3 <sup>rd</sup> Floor In-charge, NBA Criteria 3 & 8, Stores Committee,	
		Dissertation based on Topic - MH 306	01	-	01			
8.	Ms. Sampada Paranjpe	F & B Service - I - C 102	02	08 +2	12	19	MHMCT Coordinator, Monthly Performance & Annual Report Incharge, Internal Complaint committee, Students Development Officer, website Incharge, AV aids Incharge, New Bldg. purchase, New Building 1 <sup>st</sup> Floor In-charge, NBA Criteria 1 & 5, Maintenance Committee, Stud. Grievance	
		Marketing for Hospitality & Tourism - MH 102	03	-	03			
		PDBC - I & II - MH 107	-	02	02			
		Soft Skills	02	-	02			
		Human Rights	-	-	-			
9.	Ms. Alka Bhagwat	Communication Skills - I - C 106	02	-	02	11	--	
		F & B Service - III - C 302	03	06	09			
10.	Ms. Neeta Khivansara	French - I - C 105	02	-	02	02	--	
11.	Ms. Anushree Dixit	Principles of Management - C 104	03	-	03	06		
		Customer Relationship Management - MH 103	03	-	03			
12.	Mr. Prasad K.	Environment Science - AE 305	04	-	04	12	--	
		Food Safety Mgmt. System - AE 702	04	-	04			
		Small Business Mgmt. - SE 707	04	-	04			
13.	Ms. Pranita Dugane	Hotel Law - AE 306	04	-	04	07	--	
		Hospitality Law - MH 304	03	-	03			
14.	Ms. Mugdha Satalkar	Soft Skills Management - SE 307	02	04	06	08	--	
		Tourism Destination India - MH 308	02	-	02			
15.	Mr. Datta Dhone	Hotel Maintenance - SE 708	04	-	04	04	--	
16.	Mr. Vivek Marathe	Organization Development & Leadership - MH 104	03	-	03	06	--	
		Entrepreneurship Development - MH 301	03	-	03			
17.	Mr. Kumar Patwardhan	Financial Management - MH 302	04	-	04	04	--	
18.	Mr. Madhav Dhayagude	Statistics & Quantitative Techniques - MH 105	04	-	04	04	--	

Principal  
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**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**

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REF: MSIHMCTRS/BHMCT/2019/ 859

Date: 17.12.2019

21/12/19

**BHMCT TERM SCHEDULE 2019- 2020**

The term schedule for II<sup>nd</sup>, IV<sup>th</sup>, VI<sup>th</sup> and VIII<sup>th</sup> semester B.H.M.C.T. students is as follows:

Sr. No.	Particulars	Dates
1.	Commencement of Term	1 <sup>st</sup> January 2020
2.	Last date for filling examination forms	As per S. P. Pune Univ. Schedule
	After last date late fee Rs. 140/- per day will be charged)	As per S. P. Pune Univ. Schedule
3.	I Assignment Mark Sheet Submission- 1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup> & 4 <sup>th</sup> year	3 <sup>rd</sup> February 2020
4.	<b>1<sup>st</sup> Internal backlog Test</b>	4 <sup>th</sup> to 6 <sup>th</sup> February 2020
5.	1 <sup>st</sup> class test - 1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup> & 4 <sup>th</sup> year	13 <sup>th</sup> to 15 <sup>th</sup> February 2020
6.	Class test Mark sheet Submission	28 <sup>th</sup> February 2020
7.	II Assignment Mark sheet Submission - 1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup> & 4 <sup>th</sup> year	28 <sup>th</sup> February 2020
8.	<b>2<sup>nd</sup> Internal backlog Test</b>	11 <sup>th</sup> to 13 <sup>th</sup> March 2020
9.	2 <sup>nd</sup> class test for 1 <sup>st</sup> , 2 <sup>nd</sup> and 4 <sup>th</sup> yr. BHMCT	30 <sup>th</sup> March to 1 <sup>st</sup> April 2020
10.	III Assignment Mark sheet Submission - 1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup> & 4 <sup>th</sup> year	26 <sup>th</sup> March 2020
11.	<b>Prelims Practical Exam</b>	23 <sup>rd</sup> March to 9 <sup>th</sup> April 2020
12.	End of Term	9 <sup>th</sup> April 2020
13.	<b>Submission of Final Internal Mark sheet</b>	13 <sup>th</sup> April 2020
14.	End Term Final Practical Examination	13 <sup>th</sup> to 21 <sup>st</sup> April 2020
15.	Commencement of Final Theory exam by S. P. P. U.	24 <sup>th</sup> April Tentative
16.	Commencement of next Term (Tentative)	1 <sup>st</sup> July 2020

**Note:**

- 1) The respective subject teachers for BHMCT will handover manuscripts of question paper for the class tests to **Mr. Darshan Joshi** one week prior the test.
- 2) Evaluated answer papers to be shown to students & discussed, within 10 days of the test.
- 3) Indent for all the practical's to be conducted during the term to be **submitted to Store-in-Charge one week in advance (Every Thursday) & Indent cost to be submitted to Degree office by the 7<sup>th</sup> of every month, without fail.**
- 4) Monthly attendance to be submitted to the coordinators (**Dr. S. Zagade**) and entered in the documents available in the office in last week of each month.
- 5) Monitoring dates for faculty are 15<sup>th</sup> February 2020 and 30<sup>th</sup> March 2020

  
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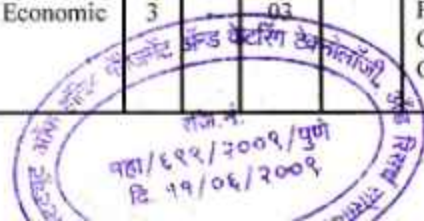
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REF: MSIHMCTRS/BHMCT/2020/ 06

Date: 2.01.2020

**Faculty workload for the Even Semester 2019 – 2020**

Sr. No.	Name of Faculty	Subject Taught	Workload				Other Duties	Sign
			Th	Pr	Total	Net Total		
1.	Dr. Seema Zagade	CEC 601 – Sp. In Housekeeping Mgmt. – I	02	-	02	19	BHMCT and Research Centre coordinator, NBA Coordinator, DTE, AICTE, SPPU-website related correspondence, RTI officer, Women Grievance cell, Purchase Committee, Internal Complaint Committee In-charge, NBA Criteria 3 & 8 New Building 5 <sup>th</sup> Floor In-charge, IQAC member, Maintenance Committee	
		CED 601 – Sp. In Front Office Mgmt - I	04	08	12			
		MH – 401 – Yield Mgmt.	03	-	03			
		MH 409 Professional Development – I & II	02	-	02			
2.	Mr. Sachin Rayarikar	CEA 801 – Sp. In Food Production Mgmt.	04	08	12	19	BHMCT & MHMCT Training & Placement Coordinator, New Bldg., purchase, Sodexo, New Bldg. documentation, SY MHMCT Internal Monitoring, IQAC member, QIP Committee, NBA Criteria 6 & 7, New Building 4 <sup>th</sup> Floor In-charge, Maintenance Committee	
		SE 409 / 805 – Entrepreneurship Development	04	-	04			
		MH 202 - Facility Planning & Designing	03	-	03			
3.	Mr. Vikas Sarup	C 402 - F & B Service - IV	3	6	09	23	In charge of ODC, SCA, AMC & Maintenance, Library Committee, New Bldg. purchase, FY BHMCT Internal Monitoring, IQAC member, QIP Committee, NBA Criteria 6 & 7, New Building 6 <sup>th</sup> Floor In-charge	
		803 - T Q M	4	-	04			
		MH 204 - QMA	3	-	03			
		MH 207 - PD Section I & II	-	2	02			
		Cyber Security II & IV	2	-	02			
		MH 405 - Corporate Sustainability	3	-	03			
4.	Dr. Prachi Navare	C 403 - Accommodation Opt. II	3	6	09	09	QIP Committee, Criteria 3 NBA	
5.	Dr. Vidya Kadam	AE 404 F & B Control	4	-	04	22	Anti-ragging committee & Anti Ragging Squad In-charge, Faculty development programme coordinator, DSR in-charge, Women Grievance committee, Final year BHMCT Class Counselor, TY BHMCT Internal Monitoring, IQAC coordinator, NBA Criteria 1 & 5, New Building 2 <sup>nd</sup> Floor In-charge & Vermi-pit, Library Committee, Stores Committee, DeAsra Coordinator	
		CED 801 / 801 C Sp. In Front Office Mgmt. - III	4+	8	13			
		CP 802 - Project Report	2	-	02			
		804 – Managerial Economic	3	-	03			



Sr. No.	Name of Faculty	Subject Taught	Workload				Other Duties	Sign
			Th	Pr	Total	Net Total		
6.	Mr. Darshan Joshi	C 203 - Basic Rooms Division - II	2	8	10	24	SCA In-charge, Stud. Grievance, Computer department in-charge, New Bldg. purchase & security, QIP committee, BHMCT & MHMCT COE, SY BHMCT Internal Monitoring, IQAC member, New Building Terrace, Public & Periphery Area, <del>Boards</del> , NBA Criteria 2 & 4, Institute Pest Control.	
		SE 605 - Event Mgmt.	3	2	05			
		MH 206 B - Event Mgmt.	3	-	03			
		MH 208 - MICE	2	-	02			
		MH 407 - Green Practices	2	-	02			
		Selling Skills	2	-	02			
7.	Mr. Abhay Manolkar	C 401 - Quantity Food Production	3	16	19	21	Coordinator for Short Course & Rich Graviss, Anti ragging Committee & Anti Ragging Squad, Stores Committee, New Bldg. purchase, Final Year BHMCT Internal Monitoring, New Building 3 <sup>rd</sup> Floor In-charge, NBA Criteria 2 & 4, Library Committee, SY BHMCT Class Counsellor	
		Human Rights	2	-	02			
7.	Mr. Chintamani Sahasrabudhe	C 201- Food Production - II	2	16	18	22	Rational, SC & ST committee, Stores, QIP committee, Website In-charge, New Bldg. purchase, New Building 3 <sup>rd</sup> Floor In-charge, NBA Criteria 3 & 8, Stores Committee, Time table Committee, FY BHMCT Class Counsellor, FY MHMCT Internal Monitoring	
		AE 803 - Organization Behavior	4	-	4			
8.	Ms. Sampada Paranjpe	CEB 601 - Sp. F & B Service Mgmt. - I	4	8	12	24	MHMCT Coordinator, Monthly Performance & Annual Report Incharge, Internal Complaint committee, Students Development Officer, website Incharge, AV aids Incharge, New Bldg. purchase, New Building 1 <sup>st</sup> Floor In-charge, NBA Criteria 1 & 5, Maintenance Committee, Stud. Grievance, Time table Committee, TY BHMCT Class Counsellor	
		CEB 801 / 801 B - Sp. F & B Service Mgmt. - III	4	8	12			
9.	Ms. Alka Bhagwat	C 202 - F & B Service - II	2	8	10	16	NBA Related Work	
		C 205 - Communication Skills - II	2	-	2			
		MH 205 - Managerial Communication	3	1	04			
10.	Ms. Neeta Khivansara	C 204 - French - II	2	-	02	02	--	





Sr. No.	Name of Faculty	Subject Taught	Workload				Other Duties	Sign
			Th	Pr	Total	Net Total		
11.	Mr. Deepak Kholam	GE 206 A - Basic Accounting	3	-	03	03	-	<i>SK</i>
12.	Mr. Nitin Kshirsagar	GE 206 B - Logistics & Supply Chain Management	3	-	03	03	--	<i>Nitin</i>
13.	Dr. Sonal Visapurohit	AE 405 - Principles of Management	4	-	04	04	--	<i>Sonal</i>
14.	Mr. Devendra Kelkar	SE 406 - Advance baking	2	2	04	16	---	<i>Kelkar</i>
		CEA 601 - Sp. In Food Production Mgmt. - I	4	8	12			
15.	Ms. Pooja Ganesh	SE 407 - Bar Tending	2	2	04	04	--	<i>Pooja</i>
16.	Ms. Pranita Dugane	C 602 - Introduction to Cyber Security & Information Security	4	-	04	04	--	<i>Pranita</i>
17.	Ms. Anushree Dixit	AE 603 - Human Resource Mgmt.	4	-	04	15	NBA Related Activities	<i>Anushree</i>
		MH 201 - MIS	3	-	03			
		MH 404 - Human Resource Development	3	-	03			
		MH 406 - Service Marketing	3	-	03			
		MH 408 - Psychology	2	-	02			
18.	Ms. Gauri Nadkar	AE 604 - Service Marketing	4	-	04	04	--	<i>Gauri</i>
19.	Ms. Mugdha Satalkar	SE 606 - Hotel Information System	2	3	05	08	--	<i>Mugdha</i>
		MH 403 - Disaster Management	3	-	03			
20.	Ms. Surekha Gaikwad	MH 203 - Research Methodology	3	-	03	06	--	<i>Surekha</i>
		MH 402 - BPS Mgt	3	-	03			

*Amoodhai*  
Principal  
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MSIHMCT/UG & PG /Meeting/2023/117

Date: 03.02.2023

## CIRCULAR

All regular and visiting faculty members are hereby informed to attend the meeting organized on 4<sup>th</sup> February 2023 at 1.00 p.m. in Principal Office. → Dining Hall

Principal

g/c  
Principal  
3/2/23  
Copy to be circulated among:



**Minutes of the Meeting held on 04.02.2023 at 1.00 p.m. in IRIS Restaurant**

Following are the minutes of the meeting held on 04.02.2023 at 1.00 p.m. in IRIS Restaurant.

- 1) Principal madam addressed the team to submit the MHMCT plan of work by 15<sup>th</sup> Feb 2023 and elective sheets for SYBHMCT and TYBHMCT by 6<sup>th</sup> Feb 2023.
- 2) To complete the pending activities of the last semester Event calendar along with the present events planned.
- 3) Timetables and term scheduled to be displayed on website and notice board.
- 4) FYBHMCT faculties should submit the course files by 4<sup>th</sup> Feb 2023.
- 5) All the faculties should upgrade the notes and teaching pedagogy.
- 6) Departmental budget should be streamlined by HOD's.
- 7) HOD's to monitor their departments and attendants.
- 8) Purchase list to be submitted if any by the respective departments.
- 9) Grooming standards to be maintained for both i.e. students and faculty.
- 10) Regular cleaning and sealing of the floors to be monitored by the respective faculties.
- 11) Faculties to guide the students participating in the Atithya competition.
- 12) Students' journals to be signed by the respective faculty on each day of the practical.
- 13) Committee files to be maintained by each committee.
- 14) Parents should be informed about the visits through online meeting and consent forms to be collected.
- 15) Lecture detail sheet to be submitted by hand in the office by 3<sup>rd</sup> of each month.
- 16) Staff to organize and prepare venues for MOU signing with Tamara Group.
- 17) Gref training course starting from 14<sup>th</sup> Feb 2023. Mr. A. Manolkar and Mr. C. Gosavi to conduct the training.
- 18) Mr. A. Manolkar and Ms. S. Paranjpe are appointed to conduct interviews (Cooks and Service Persons) for Yashda on 7<sup>th</sup> Feb 2023 at 1.00 p.m.

PRINCIPAL  
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Maharashtra State Institute of  
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Shivajinagar, Pune - 411004

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MSIHMCT/UG & PG /Meeting/2023/16

Date: 06.01.2023

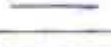


**CIRCULAR**

Following faculty members are hereby informed to attend the meeting organized on 7<sup>th</sup> January 2023 at 10.30 a.m. in Principal Room. Agenda for the meeting is -

- 1) Subject allocation for Even Semester.
- 2) S. P. P.U. Exam Related Work

  
Principal

Copy to be circulated among:

Sr. No	Faculty Name	Sign	Sign
1.	Mr. S. Rayarikar		
2.	Mr. V. Sarup		
3.	Dr. V. Kadam		
4.	Mr. D. Joshi		
5.	Mr. A. Manolkar		
6.	Mr. C. Sahasrabudhe		
7.	Ms. S. Paranjpe		
8.	Mr. D. Janvekar		
9.	Ms. P. Pawar		
10.	Ms. M. Anahita		
11.			



**Minutes of the Meeting held on 07.01.2023 at 10.30 a.m. in Principal Office**

Following are the minutes of the meeting held on 07.01.2023 at 10.30 a.m. in Principal Office.

- 1) Principal madam addressed faculties regarding SPPU exams and reforms to be brought in the institutional unit tests, also subject allocation and faculty teaching load was discussed.
- 2) Faculties to complete SPPU marks entry process at earliest.
- 3) Faculty to submit Event calendar, Plan of work assignment sheet for new even term by 16 January 2023.
- 4) Mr. C. Sahasrabudhe look into receiving of Course files for odd term and issuing of new course files for the even term.
- 5) The panel for TY BHMCT counselling would consist Mr. S. Rayarikar Dr. V. Kadam, Mr. C. Sahasrabudhe, Ms. S. Paranjpe, Mr. D. Joshi Ms. P. Pawar.
- 6) TY BHMCT class councilors to identify 6 speakers from Industry so it helps the students to choose their specialization subject. A schedule for the same to be submitted for same.
- 7) Course coordinators both BHMCT and MHMCT to revise the lecture detail format.
- 8) Internal monitoring will happen at the end of every month. The faculty doing the monitoring will sign the attendance sheet of the respective faculties.
- 9) Lecture detail sheet should be submitted by 3rd of each month by hand and internal monitoring sheet should be submitted by 8th of each month.
- 10) Lecture detail sheet will be signed by the Class Councilor first and then the Class Coordinator.
- 11) Each department head and each committee to submit the budget for the even term for A. Y. 2022 – 2023.
- 12) On 21st Jan 2023 at 11.00 am a workshop is organized for IQAC for all the faculties.
- 13) Every committee should conduct two meetings every semester one at the beginning of the semester and one at the end of the semester (one online and one offline).



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*o/c*  






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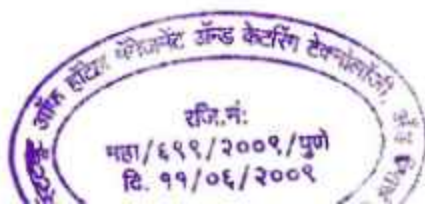
**ASSIGNMENT LIST FOR SECOND YEAR MHMCT - EVEN TERM 2021 - 2022 (Dt. 19.03.2022)**

Sr. No.	Course Code	Assignment details with topic
1.	MH 401	1) Case studies on yield management. 2) Comparative study of yield management - hotels.
2.	MH 402	1) Case study on 'strategic management. 2) Prepare a SCA matrix for any one food / hospitality industry.
3.	MH 403	1) Types of natural disasters - its social & geographical impact on the affected regions. 2) Need for prevention through sustainable development.
4.	MH 404	1) What is 'Strategic HRM'? Also compare 'Personnel Management & HRM'. 2) What are objectives of HRM in Hospitality / Hotel Industry? 3) Discuss various contents of 'Training Process'
5.	MH 405	1) Case study of ITC's - CRS Activity - "CHOUPAL" 2) LEED - Leadership in Eng. Management and Environmental design. 3) Waste Management in Star Hotels.
6.	MH 406	1) Create a Google form to identify the buying behaviour of customers for online delivering Apps.
7.	MH 407	1) Write information on eco-friendly supplies and list manufacturing company in Pune. 2) Suggest new five ways of Green Banqueting.
8.	MH 408	1) Understanding the customer behaviour. 2) Marketing behaviour in Tourism and Hospitality Industry.
9.	MH 409 - I	1) Group discussion on Relationship Management and its report 2) Case Study
10.	MH 409- II A	1) HACCP principles & updates considering Covid'19
11.	MH 409- II B	1) Plan a theme lunch and create details of same.
12.	MH 409- II C	1) Create a Guest Feedback Form considering Covid'19 protocol.

**Instructions for submitting assignments -**

- 1) All soft copies of assignments to be mailed at [msihmctassignment@gmail.com](mailto:msihmctassignment@gmail.com) with a copy to your respective course faculty.
- 2) The first page of all assignments to be as per the prescribed format. Format available with the office.
- 3) Hard copies to be handed over in person for all assignments.
- 4) All assignments to be submitted as per the time lines mentioned in the term schedule.
- 5) Students should clarify any doubts regarding the assignment with the respective faculty. (Whether handwritten, word document, PowerPoint presentation etc.)

Principal





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**SCHEDULE FOR ASSIGNMENT AND UNIT TEST FOR FINAL YEAR BHMCT (ODD TERM 2022)**

Sr. No.	Course Code	Assignment details with topic
1.	CS 701A	Group Assignment on International Cuisine.
		Chart presentation of Charcutiere products.
2.	CS 701B	Blue Print of the Restaurant interiors.
		Study on Menus and their impact on business
		Design an app for order taking
3.	CS 701C	Collect samples of wall coverings.
		Analysis of risk factors in Housekeeping.
		E – Room models.
4.	C 702	Case study on Man-made disasters and their management.
		Discuss various national & international authorities and state their role in Disaster Management
		Prepare a PPT on Yokohama Strategy
5.	C 703	Comment on 'Dimensions and various Costs' of Quality. Discuss TQM Principles.
		Discuss contribution by Joseph Juran and Philip Crosby.
		Comment on 'Environmental Management System'.
		Explain 'Ishikawa Concept'. Explain Elements of 'Five S' Concept.
6.	C 704	List of recycled products purchased by any two hotels
		List of eco-friendly products used by any two hotels
		List of organizations working on environment issues.

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Sr. No.	Course Code	Assignment details with topic
7.	C 705	Questionnaire drafting: Students are required to prepare a sample questionnaire comprising of 20 questions pertaining to their Research topic.
		Data collection & analysis: Students are required to collect data through online/ offline mode and analyse them using statistical tools Such as charts and %.
		Report drafting: Students are required to submit draft format of their report.
8.	GE 706 A	Explanatory Data Analysis of Hotel Booking Demand
		Cost Analysis of Star Hotel
		Features of Oligopoly and Case Study Hotel Oligopolies
9.	GE 706 B	Presentation on Royal Train of Rajasthan, Deccan Odyssey, The Golden Chariot, Maharaja Express.
		Itinerary planning for any three destinations (Adventure Tourism, Eco Tourism & Leisure Tourism destination).
		Information on local tourist destination.




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**ASSIGNMENT LIST FOR FIRST YEAR MHMCT - EVEN TERM 2019 -2020 (Dt. 21<sup>st</sup> January 2020)**

Sr. No.	Course Code	Assignment details with topic
1.	MH 201	1) Impact of internet revolution on Hospitality Business. 2) Marketing information system.
2.	MH 202	Select any two ancillary areas that are usually found in large Five Star hotels and prepare a comprehensive report on location, type of equipment, special requisite etc.
3.	MH 203	Select any one research topic and give your understanding of a good research design. (Make PPT on it)
4.	MH 204	1) What do you mean by Audits? Explain with examples. 2) How is quality maintained in a hotel?
5.	MH 205	1) Assume you are going to conduct a campus interview at a reputed management institute for recruiting Masters of Hotel management & Catering tech, final year students as management trainees in your Hotel. Prepare a list of meaningful questions that you would ask them to assess their communication skills and to ascertain their personality traits. 2) Assume that you have to make a power point presentation on 'Barriers to communication' in your class. Prepare about 15 slides to be used for this purpose. 3) Prepare a checklist which can be used to judge the success of an oral presentation. 4) Study the system of the flow of communication in a business organization and suggest measures for improvement. 5) Study the notices put up on the notice boards of your college, and analyse them from the point of view of their effectiveness as linguistics communications. Specify the period (say, one fortnight) during which they were issued and their subject such as studies, tests, sports, extra-curricular activities etc. 6) Watch a movie scene of your choice, concentrate on noting the use of body language by one or two of the characters. Write a report on your observation and include in it your specific suggestions for improvement. 7) Identify an advertisement for a product which is telecast on TV and is also published in a fortnightly magazine popular among women. Compare the two, bringing out clearly their advantages and disadvantages.
6.	MH 206 B	1) Make PPT on any two event in India. 2) Make marketing plan for intercollegiate



7.	MH 207 - I	1) Why do industries consider EQ more than IQ? 2) Prepare a Johari window and identify all four quadrants and your ranking in these Quadrants.
8.	MH 207 - II	1) Plan and design a kitchen for a 50 cover restaurant without liquor 2) Prepare a Business plan for opening a 100 cover Indian Restaurant.
9.	MH 208	1) Impact of Technology on MICE. 2) Various organizations promoting MICE.

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- 3) Hard copies to be handed over in person for all assignments.
- 4) All assignments to be submitted as per the time lines mentioned in the term schedule.
- 5) Students should clarify any doubts regarding the assignment with the respective faculty. (Whether handwritten, word document, PowerPoint presentation etc.)

*B. M. S. D.*

Principal



*o/c*  
*2/11*



**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
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(UG & PG – Degree Programme)

412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

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**YEAR: 1<sup>st</sup> Year BHMCT 2019-2020**

**CLASSROOM: 601**

Day/ Time	9.30 am to 10.30 am	10.30 am to 11.30 am	11.30am to 12.30pm	12.30pm to 1.30pm	1.30pm to 2.15 pm	2.15pm to 3.15pm	3.15pm to 4.15pm	4.15pm to 5.15pm
Mon	C 201 Food Prod. (Pr.) A batch				L U N C H B R E A K	SCA	GE 206 A / B (Th)	
	C 203 Basic Room Div. (Pr.) B batch						SCA	GE 206 A / B (Th)
Tue	C 203 (Th)	C 204 (Th)	C 202 (Th)	Library		Library		C 202 (Th)
Wed	C 201 Food Prod. (Pr.) B batch					C 205 (Th)	C 204 (Th)	Library
	C 202 F & B Service (Pr.) A batch							
Thu	C 201 Food Prod. (Pr.) A batch					SCA	Library	SCA
	C 202 F & B Service (Pr.) B batch							
Fri	C 201 Food Prod. (Pr.) B batch				Visit, Guest Lecture & Workshop			
	C 203 Basic Room Div. (Pr.) A batch							
Sat	C 203 (Th)		C 201 (Th)					

**Class Counselor – Mr. Chintamani Sahasrabudhe**

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
C 201	Food Production - II	Mr. Chintamani S.	2	16	18	BTK / 601
C 202	F & B Service - II	Ms. Alka B.	2	8	10	IRIS Rest. / 601
C 203	Basic Rooms Division – II	Mr. Darshan J.	2	8	10	HK & FO lab / 601
C 204	French – II	Ms. Neeta K.	2	-	2	601 classroom
C 205	Communication Skills (English) - II	Ms. Alka B.	2	-	2	601 classroom
GE 206 A	Basic Accounting	Mr. Deepak K.	3	-	3	Research Lab
GE 206 B	Logistics & Supply Chain Management	Mr. Nitin K.	3	-	3	601 classroom

*Saravape*  
Timetable Committee



*Amasdhe*  
**PRINCIPAL**  
(BHMCT)  
Maharashtra State Institute of  
Hotel Management & Catering Technol.,  
Shivajinagar, Pune-411016

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE



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YEAR: 2<sup>nd</sup> Year BHMCT 2019-2020

CLASSROOM: 501

Day/Time	9.30 am to 10.30 am	10.30 am to 11.30 am	11.30am to 12.30pm	12.30pm to 1.30pm	1.30pm to 2.15 pm	2.15pm to 3.15pm	3.15pm to 4.15pm	4.15pm to 5.15pm	5.15pm to 6.15pm
Mon	C 401 Adv. Food Prod. (Pr.) A batch				L U N C H B R E A K	C 403 (Th)	SE 409 (Th)	C 401 (Th)	
	C 402 F & B Ser. (Pr.) B batch					C 402 (Th)		SE 409 (Th)	
Tue	C 401 Adv. Food Prod. (Pr.) B batch								
	Library	C 403 Accom. Opt-(Pr.) A batch							
Wed	C 401 Adv. Food Prod. (Pr.) A batch								
	Library	C 403 Accom. Opt -(Pr.) B batch				C 403 (Th)	AE 404 (Th) Library	C 402 (Th)	
Thu	C 401 Adv. Food Prod. (Pr.) B batch								
	C 402 F & B Ser. (Pr.) A batch						SE 409 (Th)	AE 404 (Th) AE 405 (Th)	
Fri	AE 405 (Th) Library		C 403 (Th)	C 401 (Th)	SE 406 / 407 (Th) & (Pr)				
	C 401 (Th)		SE 409 (Th)		AE 404 (Th) Library		SCA		

Class Counselor – Mr. Abhay Manolkar

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
C 401	Quantity Food Production	Mr. Abhay M.	3	16	19	Q.T.K. / 501
C 402	F & B Service – IV	Mr. Vikas S.	3	6	9	Zafran Rest. / 501
C 403	Accommodation Opt. – II	Dr. Prachi N.	3	6	9	FO & HK lab / 501
AE 404	F & B Control	Dr. Vidya K.	4	-	4	602 classroom
AE 405	Principles of Mgmt.	Dr. Sonal V.	4	-		501 classroom
SE 406	Advanced Baking	Mr. Devendra K.	4		4	Bakery
SE 407	Bar Tending	Ms. Pooja G.	2	2		Iris Restaurant
SE 409	Entrepreneurship Devp.	Mr. Sachin R.	4	-		501 classroom

*Staraype*  
Timetable Committee



*Amosdhal*  
Principal  
PRINCIPAL  
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Shivajinagar, Pune-411016

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE



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**YEAR: Third Year BHMCT 2019-2020**

**CLASSROOM: 604**

Day/Time	9.30 am to 10.30 am	10.30 am to 11.30 am	11.30am to 12.30pm	12.30pm to 1.30pm	1.30pm to 2.15 pm	2.15pm to 3.15pm	3.15pm to 4.15pm	4.15pm to 5.15pm
Mon	601 CEA/B/C/D (Pr)				<b>L U N C H  B R E A K</b>	CEC 601 (Th) Library	CEA/D 601 (Th) Library	C 602 (Th)
Tue	601 CEA/B/C/D (Pr)					Library	SE 605 (Th)	C 602 (Th)
Wed	AE 603 (Th)		SE 606 (Th)	SE 605 (Th)		CEC 601 (Th) Library	C 602 (Th)	
	AE 604 (Th)					CEC 601 (Th) Library	601 CEA/B/C/D (Th)	
Thu	AE 603 (Th)	SE 606 (Th)	SE 605 (Pr.)			CEC 601 (Th) Library	601 CEA/B/C/D (Th)	
	AE 604 (Th)					AE 604 (Th)	CEB 601 (Th) Library	SE 605 (Th)
Fri	SE 606 Hotel Info. System (Pr.)			AE 603 (Th)	AE 604 (Th)	CEB 601 (Th) Library	SE 605 (Th)	
Sat	601 CEA / B (Th) Library		REMEDIAL Classes		Visit, Guest Lecture & Workshop			

Class Counselor – Ms. Sampada Paranjpe

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
CEA 601	Sp. In Food Production Mgmt. - 1	Mr. Devendra K.	4	8	12	602 classroom / ATK
CEB 601	Sp. In F & B Service Mgmt. - 1	Ms. Sampada P.	4	8	12	604 & Iris Restaurant
CEC 601	Sp. Housekeeping Mgmt. - 1	Dr. Seema Z.	4	8	12	604 classroom / HK
CED 601	Sp. In Front office Mgmt.-1	Dr. Seema Z.	4	8	12	604 classroom/ FO
C 602	Intro. of Cyber Sec. & Info. Sec.	Ms. Pranita D.	4	-	4	604 classroom
AE 603	Human Resource Mgmt.	Ms. Anushree D.	4	-	4	604 classroom
AE 604	Services Mktg.	MS. Gauri N.	4	-	4	601 classroom
SE 605	Event Mgmt	Mr. Darshan J.	3	2	5	604 classroom
SE 606	Hotel Information System	Ms. Mugdha S.	2	-	2	604 classroom
SE 607	National Service Scheme	--	11	-	1	

Timetable Committee



*Sampada P.*  
**PRINCIPAL**  
(BHMCT)  
Maharashtra State Institute of  
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Shivajinagar, Pune-411016

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**YEAR: Final Year BHMCT 2019-2020**

**CLASSROOM: 502**

Day/Time	9.30 am to 10.30 am	10.30 am to 11.30 am	11.30am to 12.30pm	12.30pm to 1.30pm	1.30pm to 2.15 pm	2.15pm to 3.15pm	3.15pm to 4.15pm	4.15pm to 5.15pm	
Mon	CEA/D 801 (Th)	CP 802 (Th)	CP 802 (Pr)		L U N C H  B R E A K	SCA	CEB 801 (Th)	AE 803 (Th)	
	Library						Library	AE 804 (Th)	
Tue	AE 803 (Th)	Library	CP 802 (Th)	CEA/D 801 (Th)		SCA	CEB 801 (Th)	Library	
	AE 804 (Th)			Library					
Wed	CEA/B/D 801 (Pr.)					CP 802 (Pr.)			
Thu	CEA/B/D 801 (Th)		CP 802 (Pr.)			CP 802 (Pr.)			
Fri	CEA/B/D 801 (Pr.)					REMEDIAL CLASSES	AE 803 (Th)	Library	
							AE 804 (Th)		
Sat	AE 803 (Th)		Guest lecture			Workshop, Visit			
	AE 804 (Th)								

Class Counselor – Dr. Vidya Kadam

Subject Code	Name of the subject	Faculty	Th.	Pr. / Tut	Total (Hrs)	Lab/Restaurant
CEA 801	Sp. In Food Production Mgmt. - III	Mr. Sachin R.	4	8	12	502 / ATK
CEB 801	Sp. In F & B Service Mgmt. – III	Ms. Sampada P.	4	8	12	602 / 502 / Zafran Rest.
CED 801	Sp. In Front office Mgmt.- III	Dr. Vidya K.	4	8	12	FO lab / 501
CP 802	Project Report	Mr. Sachin R. Ms. Sampada P. Dr. Vidya K.	2	10	12	502 / Research Lab
AE 803	Organization Behavior	Mr. Chaintamani S.	4	-	4	502
AE 804	Managerial Economics	Dr. Vidya K.	4	-	4	502

*Ch. S.*  
Timetable Committee



*Amoodha*  
Principal  
Principal  
MAICT)  
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REF: MSIHMCTRS/BHMCT/2020/

Date:

**EVENT CALENDER FOR THE YEAR OF 2022- 23**  
**BHMCT & MHMCT**

Following students centered activities are planned for the Academic Year 2022-23 for EVEN Term

Date	Activity	Coordinator for the event	Class	Activity Conducted Date	Relevance to PO's	Remark
3 <sup>rd</sup> week of February 2023	Theme Lunch ✓	Mr. Sachin Rayarikar Dr. Vidya Kadam Ms. Sampada Paranjpe	Final year BHMCT	15.02.2023	3, 5, 8	Conducted as per schedule ✓
	Visit to Hotel Cocoon	Mr. Abhay Manolkar Ms. Anahita Manna	FY BHMCT	17.02.2023 18.02.2023	2, 12	Conducted as per <u>Annal</u> schedule ✓
4 <sup>th</sup> week of February 2023	Visit to the Mall to know Housekeeping operations	Dr. Vidya Kadam	Final year (Sp. Accom. batch)		2, 12	Conducted ✓
	Visit to a large kitchen to see the operations	Mr. Chintamani S. Ms. Pooja Kulkarni	SY BHMCT		2, 12	Action to address GAP
	Visit to Distillery / Winery ✓	Ms. Sampada Paranjpe Ms. Anahita Manna	SY BHMCT TY & Finys. Bt.	20/2/23	2, 11, 12	To address GAP ✓ conducted as per <u>Annal</u> ✓
	Flower arrangement Demo / Workshop	Mr. Darshan Joshi	TY (Sp. Accom. batch)	23.03.2023 24.03.2023	1, 2	



Date	Activity	Coordinator for the event	Class	Activity Conducted Date	Relevance to PO's	Remark
1 <sup>st</sup> week of March 2023	Blood Donation Camp ✓	Mr. Darshan Joshi Mr. Devesh Janvekar	All Students	3.03.2023		
	Guest lecture on Housekeeping Audits	Dr. Vidya Kadam	Final year (Sp. Accom. batch)		2, 8, 9	12/05/2023 OK
	Guest lecture on operations of Event Mgmt. Companies	Mr. Devesh Janvekar	SY BHMCT		1, 3, 5	
	Visit to Industrial Laundry	Mr. Devesh Janvekar	SY BHMCT		2, 12	
3 <sup>rd</sup> week of March 2023	Annual Theme Dinner	Mr. Sachin Rayarikar Dr. Vidya Kadam Ms. Sampada Paranjpe	Final year BHMCT	17.03.2023 24/3/23	3, 5, 8	<del>not</del> done OK
4 <sup>th</sup> week of March 2023	Proposed egg cookery demo	Mr. Abhay Manolkar Mr. Chetan Gosavi	FY BHMCT		8, 12	
	Theme Lunch	Mr. Devesh Janvekar Ms. Anahita Manna Ms. Pooja Kulkarni	SY BHMCT Class I	28/4/2023	3, 5, 8	Conducted as per schedule Anur
	Guest lecture on Social Medio Marketing by SM Manager	Ms. Sampada Parnajpe Ms. Anahita Manna	TY BHMCT	-	1, 3, 5	could not conduct due to lack of dates w SM Anur
	Demo by Industry professional	Mr. Sachin Rayarikar	Final year (Sp. Food Prod batch)		1, 3, 5	To demonstrate professional skills
	Visit to Hyatt Regency - Kitchen					
	Visit to Horticulturist	Mr. Darshan Joshi	TY (Sp. Accom. Batch)		1, 3	
	Sports Days	Mr. Darshan Joshi Mr. Devesh Janvekar	All Students			
Traditional Day	Mr. Darshan Joshi Mr. Devesh Janvekar	All Students				





Date	Activity	Coordinator for the event	Class	Activity Conducted Date	Relevance to PO's	Remark
1 <sup>st</sup> week of April 2023	Theme Lunch	Mr. Chintamani S. Mr. Devesh Janvekar Ms. Mugdha Satakar	SY BHMCT Class II		3, 5, 8	
3 <sup>rd</sup> week of April 2023	Demo / Drill on fire systems	Dr. Vidya Kadam	Final year (Sp. Accom. batch)		8, 2	Could not conduct. non avail. of dates. <i>Ph</i>
4 <sup>th</sup> week of April 2023	Cocktail Demo / Workshop	Ms. Anahita Manna	SY BHMCT	06/05/2023	3, 5, 9	To address GAP conducted as per schedule <i>As</i>
3 <sup>rd</sup> week of May 2023	Farewell	Mr. Darshan Joshi Mr. Devesh Janvekar	All Students			

*[Handwritten Signature]*

**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411016.



*o/c*  
*[Handwritten Signature]*

Principal

Even term: 2022 – 2023

Mr. Sachin Rayarikar

Subject: Specialization in Food Production Management - III

Subject Code: CS 801 A

Subject Credits: 08

Semester: VIII

Teaching Scheme per week		
Theory	Practical	Total
04 hours	08 hours	12 hours

Examination Scheme					
Internal Examination Scheme		External Examination Scheme			Total Marks
Concurrent	Total Internal Marks	Practical	Theory	Total External Marks	
70	70	60	70	130	200

**Rationale:**

This being the concluding culinary course for the programme, it is aimed at consolidating the food production skills and knowledge of the students and developing the managerial and conceptual skill sets required in the professional culinary industry.

**Course Objectives with correlation to PO:**

CO	Course Outcome	Programme Outcome	
	Revision		
CO1	To evaluate, analyze and interpret various aspects of Production Management and budgetary control in kitchen department	1, 3, 5	High
		6,8,10,11,12	Medium
		2,9	Low
CO2	To make students aware about the importance of Kitchen Administration and personal management in kitchen	1, 5,7	High
		8	Medium
		2,10	Low
CO3	To master the key frameworks of menu engineering and its use in menu planning.	1, 5,8,12	High
		2, 3	Medium
		7	Low





	2.3 Task Analysis - Time & motion study, Required skill sets (Conceptual and Technical), Allocation of work, 2.4 Planning and implementation of Duty roster					
March 1 <sup>st</sup> Week	<b>Chapter - 3 Kitchen Administration 10 10</b> 3.1 Aims of Control 3.2 Maintaining records- SOP's, List of Suppliers and SPS, Indents, Food Cost, Equipment Registers, Break down register, Standard Recipe Manual, Function Prospectus, Log book, Departmental Meeting, Appraisals, Sales Mix, Food Wastage and Spoilage. 3.3 Communication with other departments – Store, Food and Beverage Service, Housekeeping, Front Office, Maintenance, Human Resource, 3.4 Importance of interaction with customers / guests	Lecture PPT Video presentation		Brainstorming assessment Unit test 1	Students are not exposed to any of the official records of an organization.	Interaction with Industry experts regarding maintaining of various record.
March 2 <sup>nd</sup> Week						
March 3 <sup>rd</sup> Week						
March 4 <sup>th</sup> Week						
March 5 <sup>th</sup> Week						
April 1 <sup>st</sup> Week	<b>Chapter - 4 Production Management 08 10</b> 4.1 Buying Knowledge- Specification buying, knowledge of market, Vendor development & vendor appraisals 4.2 Purchasing – Types and Process 4.3 Production planning & scheduling 4.4 Production quality & quantity control	Lecture PPT Video presentation	1,2,12,	Report writing Practical assessment Unit test 1&2	Students are Not exposed to specification buying in the Institute.	Std. Purchase specifications of well known hotels and restaurants will be shared.
April 2 <sup>nd</sup> Week						
April 3 <sup>rd</sup> Week						
April 4 <sup>th</sup> Week						
April 5 <sup>th</sup> Week						
May 1 <sup>st</sup> Week	<b>Chapter - 5 Budgetary Control 08 10</b> 5.1 Objectives 5.2 Types of budgets 5.3 Basic stages in preparation of budgets	Lecture PPT Video presentation	1,2,5,12,	Practical assessment Unit test 1&2	Exposure to budgeting is not	
May 2 <sup>nd</sup> Week						
May 3 <sup>rd</sup> Week	<b>Chapter - 6 Menu Engineering 08 10</b> 6.1 Definition 6.2 Menu Merchandising 6.3 Psychology of menu engineering 6.4 Managerial accounting 6.5 Menu Matrix	Lecture PPT Video presentation	1,2,5,12	Practical assessment Unit test 1&2		



1 <sup>st</sup> Week	<b>Chapter - 7 Product Research &amp; Development</b>	Lecture PPT Video presentation	2,11,5,8,	Unit test 1&2 Report writing	Exposure of New product development is never practiced.	Students are encouraged to develop new recipes and conduct trials during practicals.
10						
2 <sup>nd</sup> Week	7.1 Testing of new recipes and equipment 7.2 Developing new recipes. 7.3 Food trials 7.4 Organoleptic and sensory evaluation					
3 <sup>rd</sup> Week	<b>Revision</b>					

#### Evaluation methods:

- Examinations:
  - > Unit Test – I -
  - > Unit Test – II-
  - > Prelim Practical's:
- Continuous assessment:
  - Assignment 1:** Planning & Implementation of Theme lunch / dinner. (Product research, Food trials, Budgeting, Costing, Pricing, Sales & Marketing, Making of Inflow-Outflow statement)
  - Assignment 2:** Preparation of PPT on Plate presentation.
  - Assignment 3:** Study and analysis of Menu MIX of any one restaurant's menu.

Final exam External –

#### Events:

- Propose to organize a Theme Lunch in association with Abizer Harneswala 3rd week of February 2023.
- Propose to present a plan of A La Carte restaurant Theme Dinner in 2<sup>nd</sup> week of March 2022.
- Propose to visit Two restaurants for the study of software used by them in the last week of March.

#### Reference Books:

- The Professional Chef – (The Culinary Institute of America) – Published by Wiley & Sons Inc.
- Menu Engineering: A Practical Guide to Menu Analysis - Michael L. Kasavana, Donald I. Smith
- Kitchen Organization and Administration - Charles S. Pitcher
- Sensory Evaluation of Food: Principles and Practices - Harry T. Lawless , Hildegard Heymann
- Sensory Evaluation Techniques - Morten C. Meilgaard, B. Thomas Carr, Gail Vance Civille
- Practical Computing a Guide for Hotel and Catering students – Jill Smith – Publisher – Heinemann Professional Publishing
- People and the Hotel and Catering Industry – Cassell
- Practical Computing – A guide for Hotel and catering Students – Jill Smith (Heinemann Professional Publishing Ltd)
- Food and Beverage Management – Bernard Davis, Andrew Lockwood

*Sachin R.*

Hotel Management & Catering Technology  
 Maharashtra State Institute of  
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 Mumbai, Pune-411016





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**BHMCT Internal Academic Monitoring Sheet**

**Class - A**

Academic Monitoring Year :- 2022-2023

Term Start:- 1<sup>st</sup> September 2022

Term End:- 15<sup>th</sup> December 2022

Semester:- Third

Date:-

Submission Date:-

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Monitoring Details						Staff Sign	
						Expected		Actual		Deviation			Corrective Action for deviation & Remarks
						Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Bakery & Confectionery	C301	Mr. Chintamani S.	02	16	24	39	25	39	+1	-	Syllabus under control	CPZ
2.	F & B Service - III	C302	Ms. Pooja M/Kevin	02	08	24	18	20	18	-4	-	need 3 extra lecture	Kevin
3.	Accommodation Op.- III	C303	Dr. Seema Z. / Mr. Devesh J.	02	08	25	19	26	20	+1	+1	need 1 extra Lecture	CPZ
4.	Hotel Law	C304	Mr. Ketki D.	02	-	20	-	13	-	-7	-	taking extra lec.	K.D.
5.	Soft Skill Management	C305	Ms. Anahita M.	02	-	21	-	20	-	-1	-	Need 2 hours extra lecture	Ana
6.	Hospitality Sales - A	DSE306	Ms. Sampada P. ✕	03	-	34	-	32	-	-2	-	Syllabus under control/completed	CPZ
7.	Computer Fundamental - B	DSE306	Mr. Devesh J.	03	-	34	-	35	-	+1	-	need 1 extra lecture	CPZ

Monitoring Staff  
(UG & PG – HMCT)  
M.S.I.H.M.C.T., Pune-16.



Principal  
(UG & PG – HMCT)  
M.S.I.H.M.C.T., Pune-16.



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**BHMCT Internal Academic Monitoring Sheet**

**Class - B**

Academic Monitoring Year :- 2022-2023

Term Start:- 1<sup>st</sup> September 2022

Term End:- 15<sup>th</sup> December 2022

Semester:- Third

Date:- 5.12.2022

Submission Date:- 6.12.2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.	Monitoring Details								
					Expected		Actual		Deviation		Corrective Action for deviation & Remarks	Staff Sign	
					Th.	Pr.	Th.	Pr.	Th.	Pr.			
1.	Bakery & Confectionery	C301	Ms. Pooja P.	02	16	26	37	30	37	+4	-	Syllabus under control.	P.P.
2.	F & B Service - III	C302	Ms. Anahita M.	02	08	33	23	32	23	-1	-	Extra lecture needed.	A
3.	Accommodation Op.- III	C303	Ms. Mugdha S.	02	08	20	20	19	20	-1	-	Syllabus under control.	D.
4.	Hotel Law	C304	Ms. Ketki D.	02	-	24	-	19	-	-5	-	taking Extra Lec.	K.D.
5.	Soft Skill Management	C305	Ms. Anahita M.	02	-	23	-	23	-	-	-	Syllabus under control.	A
6.	Hospitality Sales - A	DSE306	Ms. Sampada P.	03	-	35	-	35	-	-1	-	Syllabus completed	S.P.
7.	Computer Fundamental - B	DSE306	Mr. Devesh J.	03	-	35	-	35	-	-1	-	1 extra lecture needed	D.J.

*M. Ashi*  
Dorshen Joshi  
Monitoring Staff  
(UG & PG – HMCT)  
M.S.I.H.M.C.T., Pune-16.



*P. S. Joshi*  
Principal  
(UG & PG – HMCT)  
M.S.I.H.M.C.T., Pune-16.



**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY**

(UG & PG – Degree Programme)

412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

☎ - 25676640 Email: [msihmcttpo@gmail.com](mailto:msihmcttpo@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

**BHMCT Internal Academic Monitoring Sheet**

**Class - A**

Academic Monitoring Year :- 2022-2023

Term Start:- 1<sup>st</sup> September 2022

Term End:- 15<sup>th</sup> December 2022

Semester:- Third

Date:- 17<sup>th</sup> October 2022

Submission Date:- 18<sup>th</sup> October 2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Monitoring Details						Staff Sign	
						Expected		Actual		Deviation			Corrective Action for deviation & Remarks
						Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Bakery & Confectionery	C301	Mr. Chintamani S.	02	16	14	17	14	17	-	-	Portion under control	<i>[Signature]</i>
2.	F & B Service - III	C302	Ms. Pooja M.	02	08	11	08	11	08	-	-	Portion under control	<i>[Signature]</i>
3.	Accommodation Op. - III	C303	Dr. Seema Z. / Mr. Devesh J.	02	08	14	08	14	08	-	-	Syllabus under control	<i>[Signature]</i>
4.	Hotel Law	C304	Mr. Ketki D.	02	-	10	-	07	-	(-3)	-	Syllabus under control	<i>[Signature]</i>
5.	Soft Skill Management	C305	Ms. Anahita M.	02	-	10	-	13	-	+3	-	portion in control	<i>[Signature]</i>
6.	Hospitality Sales - A	DSE306	Ms. Sampada P.	03	-	20	-	18	-	(-2)	-	Portion under ctrl.	<i>[Signature]</i>
7.	Computer Fundamental - B	DSE306	Mr. Devesh J.	03	-	20	-	21	-	+1	-	Syllabus under control	<i>[Signature]</i>

*[Signature]*  
Dr. Vidya Kadam  
Monitoring Staff  
(UG & PG – HMCT)  
M.S.I.H.M.C.T., Pune-16.  
20/10/2022



*[Signature]*  
Principal  
(UG & PG – HMCT)  
M.S.I.H.M.C.T., Pune-16.



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE



**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY**

(UG & PG – Degree Programme)

412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

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**BHMCT Internal Academic Monitoring Sheet**

**Class - B**

Academic Monitoring Year :- 2022-2023

Term Start:- 1<sup>st</sup> September 2022

Term End:- 15<sup>th</sup> December 2022

Semester:- Third

Date:- 17<sup>th</sup> October 2022

Submission Date:- 18<sup>th</sup> October 2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.	Monitoring Details						Staff Sign		
					Expected		Actual		Deviation			Corrective Action for deviation & Remarks	
					Th.	Pr.	Th.	Pr.	Th.	Pr.			
1.	Bakery & Confectionery	C301	Ms. Pooja P.	02	16	17	17	17	17	-	-	Syllabus under control.	[Signature]
2.	F & B Service - III	C302	Ms. Anahita M.	02	08	15	09	16	10	+1	-	Syllabus under control.	[Signature]
3.	Accommodation Op.- III	C303	Ms. Mugdha S.	02	08	11	09	10	09	+1	-	Syllabus under control.	[Signature]
4.	Hotel Law	C304	Ms. Ketki D.	02	--	12	--					Syllabus under control.	[Signature]
5.	Soft Skill Management	C305	Ms. Anahita M.	02	--	13	--	13	--	--	--	Syllabus under control.	[Signature]
6.	Hospitality Sales - A	DSE306	Ms. Sampada P.	03	--	20	--	18	--	-2	--	Syllabus under control.	[Signature]
7.	Computer Fundamental - B	DSE306	Mr. Devesh J.	03	--	20	--	21	--	+1		Syllabus under control.	[Signature]

*M. P. J.*  
Mr. Dhanashree Jeshi  
Monitoring Staff  
(UG & PG – HMCT)  
M.S.I.H.M.C.T., Pune-16.



[Signature]  
Principal  
(UG & PG – HMCT)  
M.S.I.H.M.C.T., Pune-16.



**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY**

(UG & PG – Degree Programme)

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**BHMCT Internal Academic Monitoring Sheet**

Academic Monitoring Year :- 2022-2023

Term Start:- 1<sup>st</sup> September 2022

Term End:- 15<sup>th</sup> December 2022

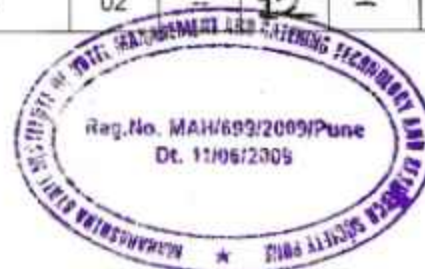
Semester:- Third

Date:- 17<sup>th</sup> October 2022

Submission Date:- 18<sup>th</sup> October 2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.	Monitoring Details						Corrective Action for deviation & Remarks	Staff Sign	
					Expected		Actual		Deviation				
					Th.	Pr.	Th.	Pr.	Th.	Pr.			
1.	Sp. In Food Prod. Mgmt.	CS 701 A	Mr. Sachin R.	04	08	20	08	20	08	0	-	Syllabus under Control	[Signature]
2.	Sp. In F & B Service Mgmt.	CS 701 B	Ms. Sampada P.	04	08	20	08	20	08	-	-	Syllabus under control	[Signature]
3.	Sp. In Accommodation Mgmt.	CS 701 C	Dr. Vidya K.	04	08	20	08	23	08	+3	-	Syllabus under Control	[Signature]
4.	Disaster Mgmt.	C 702	Mr. Devesh J.	03	-	16	-	15	-	-1	-	Syllabus under Control	[Signature]
5.	Total Quality Mgmt.	C 703	Mr. Nitin K.	03	-	16	-	16	-	0	-	Syllabus under Control	[Signature]
6.	Environment Science	C 704	Ms. Pooja P.	03	-	16	-	16	-	00	00	Syllabus under Control	[Signature]
7.	Research Methodology	C 705	Mr. Sachin R.	02	-	12	-	12	-	-	-	Syllabus under Control	[Signature]
8.	Managerial Economics	GE 706 A	Mr. Ravindra J.	02	-	12	-	08	-4	-4	-	4 Extra class required	[Signature]
9.	Tourism Operations	GE 706 B	Mr. Darshan J.	02	-	12	-	12	-	-	-	Syllabus under Control	[Signature]

[Signature]  
Monitoring Staff  
(UG & PG – HMCT)  
M.S.I.H.M.C.T., Pune-16.



[Signature]  
Principal  
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M.S.I.H.M.C.T., Pune-16.



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
TECHNOLOGY AND RESEARCH SOCIETY, PUNE  
MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING  
TECHNOLOGY (UG & PG – Degree Programme)

Programme: BHMCT Year: Final Course Code: CS 701 C  
Course: Sp. Accommodation Mgt. – II Semester: Seventh

**CLASS TEST MARKSHEET**

Sr. No.	Roll No.	Name of the Students	Unit Test			Assignment				Cont. Asses.	Int. Pr.	Total	
			1	2	Avg	1	2	3	Avg				
			20	20	20	10	10	10	10				
1.	201902	Baghel Sachin D.	08	09	09	8	8½	8	8	16	15	48	Sachin
2.	201903	Barkade Ritika S.	14	17	15	9	6	10	8	17	18	58	Ritika
3.	201910	Borse Shruti M.	09	13	11	8	8½	10	9	16	17	53	Shruti
4.	201911	Chavan Rajeshwari U.	12	11	12	9	9	10	9	19	15	55	Rajeshwari
5.	201912	Chavan Sakshi G.	09	14	12	7	6	6	7	15	13	47	Sakshi
6.	201915	Choudhari Kasturi P.	15	13	14	8	7	10	8	19	18	59	Kasturi
7.	201917	Deshpande Madhav S.	12	16	14	6	8	10	8	14	14	50	Madhav
8.	201918	Deshpande Sakshi V.	15	14	15	6	8½	9	9	18	17	59	Sakshi
9.	201919	Dimbar Aditya S.	14	16	15	8	8½	9	9	19	18	61	Aditya
10.	201920	Gaikwad Joel R.	07	09	08	7	6	8½	8	15	18	49	Joel
11.	201925	Hadke Shlok G.	07	12	10	7	6½	8	8	14	15	47	Shlok
12.	201931	Jog Nandini N.	16	14	15	8	9	9	9	19	18	61	Nandini
13.	201932	Kadam Manaswini M.	13	9	11	9	7½	9	9	19	19	58	Manaswini
14.	201933	Kadam Mrunalini M.	10	15	13	9	9	9	9	19	19	60	Mrunalini
15.	201934	Kadam Shivratri S.	10	14	12	6	9	10	8	12	15	47	Shivratri
16.	201936	Karandikar Shrinidhi K.	13	12	13	8	7½	9	9	18	19	59	Shrinidhi
17.	201940	Kopulwar Tarvi N.	10	14	12	6	7½	10	9	15	18	54	Tarvi
18.	201948	Naik Purnima S.	16	15	16	9	8	10	9	18	18	61	Purnima
19.	201951	Nandgude Akshat R.	11	13	12	8	7½	9	8	18	19	57	Akshat
20.	201952	Pardeshi Atharv J.	09	15	12	8	7	6	8	14	15	49	Atharv
21.	201954	Pawar Shripad D.	10	09	10	9	8	9	9	18	18	55	Shripad
22.	201956	Phadtare Vedant S.	10	15	13	8	8½	10	9	19	19	60	Vedant
23.	201963	Shete Ritika D.	19	18	19	8	8½	10	9	19	19	66	Ritika
24.	201964	Shewadkar Atharva S.	10	16	13	7	8½	9	9	16	17	55	Atharva
25.	201965	Thikekar Vighnesh S.	12	15	14	8	8½	9	9	18	17	58	Vighnesh
26.	201966	Timande Dinesh P.	11	16	14	8	7½	9	8	18	19	59	Dinesh
27.	201967	Ware Rutuja D.	17	17	17	7	7½	8	8	19	19	63	Rutuja
28.	201970	Dhavale Vinit	04	8	06	7	7½	10	8	17	15	46	Vinit
29.	201971	Khird Abhishekkumar	13	14	14	8	8	8	8	16	16	54	Abhishek
30.													
31.													

Date:

Name &:  
Signature of Faculty

Dr. Vidya Kadam

17/11

PRINCIPAL  
(BHMCT)

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH  
SOCIETY, PUNE



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
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Programme: MHMCT Year: Second Course Code: **MH 404**  
Course Name: Human Resource Mgt. Semester: Fourth No. of Credits: **3**

**Concurrent Evaluation**

Sr. No.	Roll No.	Name of the students	Assign.	Test 1	Open book Test	Prelim	Total
			(10)	(10)	(10)	(20)	(50)
1.	M2102	Dongre Shravanee D.	8	8	8	14	38
2.	M2103	Kulkarni Pooja A.	9	8	8	14	39
3.	M2104	Lawar Somesh H.	9	8	9	15	41
4.	M2105	Muzumdar Poonam A.	9	8	9	15	41
5.	M2106	Patil Yash M.	NS	6	MS	AB	06
6.	M2108	Surve Saishwari S.	9	8	9	15	41

Ass.  
P  
SH  
PAM  
Ghat  
Assume

Date: 13/5/2023

Name & Signature of Faculty: NARSHIRSAGAR

13/4/23

**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411016



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE

THIRD YEAR - SUBJECT SELECTION LIST EVEN SEM 2022-23

Sr. No.	Roll No.	Student Name	Sp. In Food Prod. Mgmt -I CS 601A	Sp. In F & B Service Mgmt -I CS 601B	Sp. In Accom. Mgmt.-I CS 601C	Food Science GE 606 A	Nutrition GE 606 B	Sign
1.	202001	Aacharya Hrishikesh Umesh			<i>H.A.</i>		<i>H.Aacharya</i>	
2.	202002	Aher Gargi Darshan			<i>G.</i>	<i>G.</i>		
3.	202004	Attar Afroj Salim A	<i>AF</i>			<i>AF</i>	<i>AF</i>	
4.	202005	Babar Atharva Rajendra A	<i>ARBabar</i>				<i>ARBabar</i>	
5.	202006	Baig Irram Samir		<i>Irram</i>		<i>Irram</i>		
6.	202007	Barangule Sanika Vikas A	<i>S.</i>			<i>Sanika</i>		
7.	202008	Bhegade Parth Dnyanshwar A	<i>P.</i>				<i>Parth</i>	
8.	202009	Bhosale Harshada Baburao			<i>H.</i>		<i>Harshada</i>	
9.	202010	Bhosale Jaya Prakash *			<i>J.</i>		<i>Jaya</i>	
10.	202011	Bodkhe Pooja Dharmnath *		<i>Pooja</i>	<i>P.</i>	<i>Pooja</i>		
11.	202012	Borate Dhiraj Ajit A	<i>B.</i>				<i>Dhiraj</i>	
12.	202013	Borawake Abhishek Pandurang A	<i>A.</i>				<i>Abhishek</i>	
13.	202014	Budhe Aniket Subhash			<i>A.</i>		<i>Aniket</i>	
14.	202015	Chandegra Eshita Jitendra		<i>Eshita</i>		<i>Eshita</i>		
15.	202016	Chavan Omkar Sandip		<i>O.</i>		<i>O.</i>		
16.	202017	Chaware Prajwal Kiran A	<i>P.</i>			<i>P.</i>		
17.	202018	Chincholikar Raj Shankumar			<i>R.</i>		<i>Raj</i>	
18.	202019	Dalvi Akanksha Fulchand		<i>A.</i>		<i>A.</i>		
19.	202020	Dalvi Pranjali Sumesh		<i>P.</i>		<i>P.</i>		
20.	202021	Deepake Sandesh Gautam	<i>D.</i>			<i>D.</i>		
21.	202022	Dere Aakash Chandrashekhar *						

PRINCIPAL  
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Maharashtra State Institute of  
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Shivajinagar, Pune-411016

2021/2022/2009/पुणे  
दि. 29/08/2009

**THIRD YEAR - SUBJECT SELECTION LIST EVEN SEM 2022-23**

Sr. No.	Roll No.	Student Name	Sp. In Food Prod. Mgmt -I CS 601A	Sp. In F & B Service Mgmt -I CS 601B	Sp. In Accom. Mgmt.-I CS 601C	Food Science GE 606 A	Nutrition GE 606 B	Sign
22.	202023	Dimble Diksha Vitthal			<i>Dimble</i>		<i>Dimble</i>	
23.	202024	Dukare Swaraj Rajesh			<i>Dukare</i>		<i>Dukare</i>	
24.	202025	Dumbare Yash Vilas *			<i>Dumbare</i>		<i>Dumbare</i>	
25.	202028	Gadgil Om Vinayak A	<i>Gadgil</i>				<i>Gadgil</i>	
26.	202029	Gadre Omkar Babu A	<i>Gadre</i>		<i>Gadre</i>	<i>Gadre</i>		
27.	202030	Gaikwad Aniket Popat			<i>Gaikwad</i>		<i>Gaikwad</i>	
28.	202032	Gaikwad Pandurang Sandipan A	<i>Gaikwad</i>					
29.	202033	Gaikwad Prabodh Vijay		<i>Gaikwad</i>		<i>Gaikwad</i>	<i>Gaikwad</i>	
30.	202034	Gaikwad Sakshi Suresh		<i>Gaikwad</i>		<i>Gaikwad</i>		
31.	202035	Gaikwad Shravani Kailas			<i>Shravani</i>		<i>Shravani</i>	
32.	202036	Gaikwad Shreyash Ashish A	<i>Gaikwad</i>				<i>Gaikwad</i>	
33.	202037	Gaikwad Tanvi Mukesh			<i>Tanvi</i>		<i>Tanvi</i>	
34.	202038	Galinde Chetana Shekhar *						
35.	202039	Gawali Jay Santosh			<i>Gawali</i>		<i>Gawali</i>	
36.	202040	Gawade Shweta Shivaji			<i>Shweta</i>		<i>Shweta</i>	
37.	202041	Gosavi Aditya Jayawant			<i>Gosavi</i>		<i>Gosavi</i>	
38.	202042	Gude Rutwij Vijay A	<i>Rutwij</i>				<i>Rutwij</i>	
39.	202043	Gujar Mitesh Sanjay *			<i>Gujar</i>		<i>Gujar</i>	
40.	202044	Hatkar Suhani Amol		<i>Hatkar</i>			<i>Suhani</i>	
41.	202045	Hundiware Vaishnavi Dhananjaya A	<i>Hundiware</i>			<i>Hundiware</i>		
42.	202046	Jadhav Atharva Suhas A	<i>Jadhav</i>				<i>Jadhav</i>	
43.	202047	Jadhav Sakshi Pravin A	<i>Sakshi</i>				<i>Sakshi</i>	
44.	202048	Jalgi Siddhi Ramesh A	<i>Jalgi</i>			<i>Jalgi</i>		
45.	202049	James Prem Aashish						

PRINCIPAL  
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Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411016



THIRD YEAR - SUBJECT SELECTION LIST EVEN SEM 22-23

Sr. No.	Roll No.	Student Name	Sp. In Food Prod. Mgmt -I CS 601A	Sp. In F & B Service Mgmt -I CS 601B	Sp. In Accom. Mgmt.-I CS 601C	Food Science GE 605 A	Nutrition GE 605 B	Sign
46.	202050	Joshi Jayesh Jitendra A	<u>Joshi Jayesh</u>			<u>Joshi</u>		
47.	202051	Joshi Padmnabh Shashikant		<u>P. Joshi</u>			<u>P. Joshi</u>	
48.	202052	Joshi Vipul Jayesh			<u>Joshi</u>		<u>Joshi</u>	
49.	202053	Kagne Shankar Suresh		<u>Kagne</u>			<u>Kagne</u>	
50.	202054	Kahar Hrishikesh Rahul			<u>Kahar</u>		<u>Kahar</u>	
51.	202055	Kamble Dayanand Utkarsh A	<u>Kamble</u>				<u>Kamble</u>	
52.	202056	Kanade Sakshi Santosh A	<u>Kanade</u>				<u>Kanade</u>	
53.	202057	Kate Atharva Ajti			<u>Kate</u>		<u>Kate</u>	
54.	202058	Kathe Saurav Harshal A	<u>Kathe</u>				<u>Kathe</u>	
55.	202059	Ketkar Mihir Prashant A	<u>Ketkar</u>			✓		
56.	202060	Kharat Omkar Sakharam * X						
57.	202061	Khemchandani Aryan Sunil			<u>Alkama</u>	<u>Alkama</u>		
58.	202062	Kolambekar Atharva Narendra		<u>Kolambekar</u>			<u>Kolambekar</u>	
59.	202063	Kondhalkar Om Manoj			<u>Kondhalkar</u>		<u>Kondhalkar</u>	
60.	202064	Kulkarni Manali Milind			<u>M.M. Kulkarni</u>		<u>M.M. Kulkarni</u>	
61.	202065	Kumavat Atharv Nanasaheb		<u>Kumavat</u>		✓		
62.	202066	Kunal Kishori Lal			<u>Kunal</u>	✓		
63.	202067	Kurve Sharwari Rajesh *			<u>Sharwari</u>		<u>Sharwari</u>	
64.	202068	Lohar Yash Kishor		<u>Lohar</u>		<u>Lohar</u>		
65.	202069	Lokhande Pratham Ramakant			<u>Lokhande</u>		<u>Lokhande</u>	
66.	202070	Lokhande Suchita Shashikant A	<u>S.S. Lokhande</u>			<u>S.S. Lokhande</u>		
67.	202071	Mali Smitraj Ashok			<u>Mali</u>		<u>Mali</u>	
68.	202072	Mandavkar Revati Maruti A	<u>Mandavkar</u>				<u>Mandavkar</u>	
69.	202073	Marathe Mayura Sachin			<u>Marathe</u>	<u>Marathe</u>		

PRINCIPAL  
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Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shree Siddhanta, Pune-411016







**THIRD YEAR – SUBJECT SELECTION LIST EVEN SEM 2022-23**

Sr. No.	Roll No.	Student Name	Sp. In Food Prod. Mgmt -I CS 601A	Sp. In F & B Service Mgmt -I CS 601B	Sp. In Accom. Mgmt.-I CS 601C	Food Science GE 606 A	Nutrition GE 606 B	Sign
94.	202098	Rathod Karan Ramesh		<del>Karan</del>			<del>Karan</del>	
95.	202099	Rengade Harshwardhan	<del>Rengade</del>	<del>Rengade</del>			<del>Rengade</del>	
96.	2020100	Rupnur Vaibhav Gopal	<del>Rupnur</del>		<del>Rupnur</del>		<del>Rupnur</del>	
97.	2020101	Sahsrabudhe Om Rajeev	<del>Sahsrabudhe</del>				<del>Sahsrabudhe</del>	
98.	2020102	Sante Siddharth Sainath	<del>Sante</del>				<del>Sante</del>	
99.	2020103	Sarode Aditya Ankush			<del>Sarode</del>		<del>Sarode</del>	
100.	2020104	Sarsar Nirmitee Surendra	<del>Sarsar</del>			<del>Sarsar</del>		
101.	2020105	Sartape Vaishnavi Satish	<del>Sartape</del>				<del>Sartape</del>	
102.	2020106	Sathe Tejas Sopan	<del>Sathe</del>				<del>Sathe</del>	
103.	2020107	Sathe Yukta Rajesh	<del>Sathe</del>			<del>Sathe</del>		
104.	2020108	Savle Yash Abhijeet			<del>Savle</del>		<del>Savle</del>	
105.	2020109	Sharma Sahil Anand	<del>Sharma</del>			<del>Sharma</del>		
106.	2020110	Sharma Tannu		<del>Sharma</del>		<del>Sharma</del>		
107.	2020111	Shatani Ansh Neeraj		<del>Shatani</del>			<del>Shatani</del>	
108.	2020112	Shete Suyash Sandeep			<del>Shete</del>		<del>Shete</del>	<del>Shete</del>
109.	2020113	Shinde Aditya Anil			<del>Shinde</del>		<del>Shinde</del>	
110.	2020114	Shinde Aditya Ravindra *	<del>Shinde</del>				<del>Shinde</del>	
111.	2020115	Shitole Rituraj Manikrao			<del>Shitole</del>		<del>Shitole</del>	
112.	2020116	Sonawane Naad Siddheshwar	<del>Sonawane</del>				<del>Sonawane</del>	
113.	2020117	Suryawanshi Himanshu Sunil			<del>Suryawanshi</del>	<del>Suryawanshi</del>		
114.	2020118	Swami Kaivalya Rajendra	<del>Swami</del>			<del>Swami</del>		
115.	2020119	Tantak Manthan Pramod			<del>Tantak</del>		<del>Tantak</del>	
116.	2020120	Tapale Tanay Harshad			<del>Tapale</del>		<del>Tapale</del>	
117.	2020121	Thopte Shivani Vijaysinh			<del>Thopte</del>	<del>Thopte</del>		

**PRINCIPAL**  
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Shri Chhatrapati Shivaji Maharaj, Pune-411016



**THIRD YEAR - SUBJCT SELECTION LIST EVEN SEM J22-23**

Sr. No.	Roll No.	Student Name	Sp. In Food Prod. Mgmt -I CS 601A	Sp. In F & B Service Mgmt -I CS 601B	Sp. In Accom. Mgmt.-I CS 601C	Food Science GE 606 A	Nutrition GE 606 B	Sign
118.	2020122	Tikhe Mukta Rajesh	<u>Mukta</u>			<u>Mukta</u>		
119.	2020123	Torne Nachiket Ashok	<u>Nachiket</u>				<u>Nachiket</u>	
120.	2020124	Tukshetti Shubham Ganesh	<u>Shubham</u>				<u>Shubham</u>	
121.	2020125	Tulse Vikrant Vijay		<u>Vikrant</u>		<u>Vikrant</u>		
122.	2020126	Tupkar Vaishnavi Balasaheb	<u>Vaishnavi</u>			<u>Vaishnavi</u>		
123.	2020127	Uttekar Aditi Maruti			<u>Aditi</u>		<u>Aditi</u>	
124.	2020128	Vidhate Shivam Kishor X						
125.	2020129	Vishwakarma Preet Nitin		<u>Preet</u>			<u>Preet</u>	
126.	2020130	Waghmode Mansi Tatyasaheb		<u>Mansi</u>		<u>Mansi</u>		
127.	2020131	Wani Sahil Sunil			<u>Sahil</u>		<u>Sahil</u>	
128.	2020132	Zafkikar Nishant Laxmikant			<u>Nishant</u>	<u>Nishant</u>		
129.	2020133	Bhatkar Mayuresh Pravin X						
130.	2020134	Khole Atharva Pradeep	<del>Pradeep</del>		<del>Pradeep</del>		<del>Pradeep</del>	
131.	2020135	Kumbhar Shubham Dilip	<u>Shubham</u>				<u>Shubham</u>	
132.	2020136	Lele Madhura Uday			<u>Madhura</u>		<u>Madhura</u>	
133.	2020137	Pol Pradnya Sanjay			<u>Pradnya</u>		<u>Pradnya</u>	
134.	2020138	Wagh Atulya Vinodkumar	<u>Atulya</u>				<u>Atulya</u>	
135.	2020139	Dhore Omkar Rakesh	<u>Omkar</u>		<del>Omkar</del>		<u>Omkar</u>	
136.	2020140	Surve Giriraj Dinesh			<u>Giriraj</u>		<u>Giriraj</u>	
137.	201857	Terwadiya Harshal Nandkishor						

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☎ - 25676640 Email: msihmcttpo@gmail.com , web site: msihmctrs.in

DATE: 20/12/2022

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject Computer Fundamental

Code No. DSE 306 B has been completed by me in respect of Theory/Practical & other term work as prescribed in the BHMCT syllabus for the term odd/even in the year 2022-23.



Name : Mr. DEVESH JANVEKAR

Signature:

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DATE: 20/12/2022

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject Disaster Management

Code No. C702 has been completed by me in respect of Theory/Practical & other term work as prescribed in the BHMCT syllabus for the term odd/even in the year 2022-23.



Name : Mr. DEVESH JANVEKAR

Signature:

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DATE: 31/01/2023

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject Basic Rooms Division

Code No. C103 has been completed by me in respect of Theory/Practical & other term work as prescribed in the BHMCT syllabus for the term odd/even in the year 2022-23.



Name : Anushree Dixit

Signature: Anushree

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DATE: 31/01/2023

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject FOOD PRODUCTION - I

Code No. C-101 has been completed by me in respect of Theory/Practical & other term work as prescribed in the BHMCT syllabus for the term odd/even in the year 2022-23.



Name : CHETAN G. GOSAVI

Signature: Gosavi



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Date: 29.5.2023

COURSE COMPLETION CERTIFICATE

This is to certify that course/Subject Business Policies & Strategies  
Code No. MH 402 has been completed by me in respect of Theory/Practical & other  
term work as prescribed in the MHMCT syllabus for the term odd/even in the year 2022 – 2023.



Name : Mrs Pranita Kodre

Signature:



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Date: 29.5.23

COURSE COMPLETION CERTIFICATE

This is to certify that course/Subject Management Info. Systems  
Code No. MH 201 has been completed by me in respect of Theory/Practical & other  
term work as prescribed in the MHMCT syllabus for the term odd/even in the year 2022 – 2023.



Name : Mugdha Satalkar

Signature:



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Date: 01/06/23

COURSE COMPLETION CERTIFICATE

This is to certify that course/Subject Research Methodology  
Code No. MH 203 has been completed by me in respect of Theory/Practical & other  
term work as prescribed in the MHMCT syllabus for the term odd/even in the year 2022 – 2023.



Name : M.G. Dhayagude

Signature: [Handwritten Signature]



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Date: 01/06/23

COURSE COMPLETION CERTIFICATE

This is to certify that course/Subject Managerial Communication  
Code No. MH205 has been completed by me in respect of Theory/Practical & other  
term work as prescribed in the MHMCT syllabus for the term odd/even in the year 2022 – 2023.



Name : Sai Pandit

Signature: [Handwritten Signature]