



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

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| 02             | BHMCT Research report list 2021-22  |
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| 04             | Photos of Demonstration and workshops<br>Egg cookery / Cleaning equipment used in housekeeping / Cocktail making  |
| 05             | Photos of the visits conducted<br>Grover Zampa Vineyards, Nashik / Mega Meals and Cocoon Magarpatta Pune / Incognito Restaurant Pune / Jadhav Gadh Fort / Four Fountain Spa / True colour laundry / Café Arabia / Westend Mall  |
| 06             | Photos of guest lectures conducted<br>Various housekeeping Audits / Starting and Nurturing a dough culture  |
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| 09             | Report on bakery practical planned and designed for Millets as a major ingredient.  |
| 10             | Report on Health and millets  |
| 11             | Festive Treats Hampers by Entrepreneurship Development cell of MSIHMCTRS Pune to promote Millet Products  |
| 12             | Report on chart display on millets used in India  |
| 13             | Report on "Pune Food Festival - College Participation and Student Achievements"   |
| 14             | Visit to BKC Mumbai<br>Photo / Function Prospectus /  |
| 15             | Photo of Rational demo Academy  |
| 16             | Photo of State level seminar on Changing trends & strategies of hospitality world   |
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| 18             | Avishkar Competition Report   |



  
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Broachers / communication trail / photos of the

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



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TECHNOLOGY (UG & PG – Degree Programme)**

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

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**Research Report List Department Wise- 2022-23**

| Sr. No | Acc No.   | Student Name    | Project Title  | Remark |
|--------|-----------|-----------------|--|--------|
| 1.     | SIP MH 21 | Shravani Dongre | The impacts of night shift task for increasing the levels of clients satisfaction  |        |
| 2.     | SIP MH 22 | Saishwari Surve | The Impact of night shift task for increasing the levels client satisfaction   |        |
| 3.     | SIP MH 23 | Somesh Lawar    | Analysis of Daily digital operations of housekeeping in a facility management company.   |        |
| 4.     | SIP MH 24 | Poonam Mujumdar | Effectiveness of front office services in satisfying customers   |        |
| 5.     | SIP MH 25 | Pooja Kulkarni  | Upskilling of sales team in a budget hotel   |        |
| 6.     | DR MH 26  | Shravane Dongre | Implementation of training module to the soft service workforce of the facility management industry for a safe work environment. |        |
| 7.     | DR MH 27  | Poonam Muzumdar | A study on potential for tourism development in Kolhapur   |        |
| 8.     | DR MH 28  | Saishwari Surve | An Analysis of the covid pandemic impact of Tourism industry with reference to revenge tourism ( Post Covid )                    |        |
| 9.     | DR MH 29  | Pooja Kulkarni  | The Conventional and novel marketing strategies adopted by Hotels  |        |
| 10.    | DR MH 30  | Sachin Bhandari | Critical Research on mobile catering / Food Truck Operations in Pune City  |        |

126+10

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**Research Report List Department Wise- 2021-22**

**Food Production**

| Sr. No | Acc. No. | Student Name        | Project Title   | Year    | Remark |
|--------|----------|---------------------|---|---------|--------|
| 1      | 1164     | Yash Makani         | To Study Risk Management and challenges faced by Micro  | 2021-22 |        |
| 2      | 1165     | Rohan Shinde        | To Study the importance of food photography and food Ad as a marketing strategy in restaurants Pune | 2021-22 |        |
| 3      | 1166     | Pranav Ubhe         | To understand the consumer awareness and approach towards   | 2021-22 |        |
| 4      | 1167     | Hrushikesh Khedekar | The Challenges faced by Tribals in selling their organic produce                                    | 2021-22 |        |
| 5      | 1168     | Abhinav Kumbhar     | To understand consumer preference for low calories and low sugar products                           | 2021-22 |        |
| 6      | 1169     | Jay Raskar          | Changing the food Trends and among youngsters   | 2021-22 |        |
| 7      | 1170     | Piyusha Waghmare    | Use of Ingredients in International cuisine and acceptance by the consumer                          | 2021-22 |        |
| 8      | 1171     | Sarthak Zunjur      | The transition of consumers towards artificial meat.  | 2021-22 |        |
| 9      | 1172     | Kamlesh Uike        | To Study the labour issue and remedies faced by selected Restaurants in Pune                        | 2021-22 |        |
| 10     | 1173     | Tejas Devkamble     | The food product challenges and its quality in Indian railway                                       | 2021-22 |        |
| 11     | 1174     | Maithili Deshpande  | The Manufacturing and sales processes of Rage coffee Brand  | 2021-22 |        |
| 12     | 1175     | Sharan Nair         | A Study on Importance of Kitchen Designing food and Bar   | 2021-22 |        |
| 13     | 1176     | Rutik Pund          | A study of perception and reality towards hygiene and cleanliness in stand alone banquets hall      | 2021-22 |        |
| 14     | 1177     | Adhiraj Patil       | The Branding and expansion of franchise business of café Goodluck in Pune                           | 2021-22 |        |
| 15     | 1178     | Fatema Gavande      | To analyze the awareness acceptability and feasibility of automatic hot food dispensing machine.    | 2021-22 |        |
| 16     | 1179     | Shreya Gaionde      | The impact of social medicine daily food choices of millennials                                     | 2021-22 |        |
| 17     | 1180     | Swaraj Sali         | The awareness and acceptance of fortified food by consumers   | 2021-22 |        |
| 18     | 1181     | Rashmi Kale         | Edible packaging : sustainable solution and novel trends in food packaging                          | 2021-22 |        |
| 19     | 1182     | Atul Mahale         | Food delivery service as a new and important addition to restaurant business                        | 2021-22 |        |
| 20     | 1183     | Aniket Pharande     | Survey of people on consumption of dietary food supplements   | 2021-22 |        |
| 21     | 1184     | Aditi Kapale        | The Acceptability and consumption of convenience food amongst working and non working professionals | 2021-22 |        |

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|    |      |                    |  |         |  |
|----|------|--------------------|--|---------|--|
| 22 | 1185 | Hritik Kashikar    | Analysis of food perseverations it's awareness and acceptance by customers                             | 2021-22 |  |
| 23 | 1186 | Pruthviraj Lingras | To understand the operation and different problem face by supply chain management and restaurants Pune | 2021-22 |  |
| 24 | 1187 | Vaishnavi Akotkar  | To analysis the growth in the pe food industry Pune  | 2021-22 |  |
| 25 | 1188 | Kunal Arnikar      | The impact of food blogging on their viewers and the acceptance of new food trends                     | 2021-22 |  |
| 26 | 1189 | Ashish Bendre      | The growing demand of ready to eat sales with special reference of 'Green Tokri'                       | 2021-22 |  |
| 27 | 1190 | Shreya Bhuwad      | Emergence of pet bakeries and its feasibility on pet owners Pune                                       | 2021-22 |  |
| 28 | 1191 | Swapnali Chavan    | To understand the awareness and acceptance of diy cake kits and live cake counter                      | 2021-22 |  |
| 29 | 1192 | Harshal Dhurve     | To understand the operation challenges faced in supply chain management sty. With reff. To food        | 2021-22 |  |
| 30 | 1193 | Manasi Gaikwad     | A Comparative Study of commercial bakeries and home  | 2021-22 |  |
| 31 | 1194 | Anurag Ghone       | Analysis of Food served in café establishments associated fitness centers in Pune                      | 2021-22 |  |
| 32 | 1195 | Girish Ingale      | The feasibility study of increasing tea business outlets in Pune and it's consumers.                   | 2021-22 |  |
| 33 | 1196 | Mayuri Jadhav      | Consumer Behaviour towards consumption of fast food  | 2021-22 |  |
| 34 | 1197 | Neeraj Jadhav      | The challenges faced and remedies / strategies adopted for sustainability as Satari Kandhi Pedha       | 2021-22 |  |
| 35 | 1198 | Aswin Jugdar       | To study the working of tiffin services  | 2021-22 |  |



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**Research Report List Department Wise- 2021-22**

**Food & Beverage Service**

| Sr. No | Acc. No. | Student Name        | Project Title  | Year    | Remark |
|--------|----------|---------------------|--|---------|--------|
| 36     | 1199     | Gajanan Nagargoje   | Effect of food bloggers on the choice of restaurant selection by consumers   | 2021-22 |        |
| 37     | 1200     | Omkar Dhanawade     | A report on Tiffin service in Gokhalenagar   | 2021    |        |
| 38     | 1201     | Om Shelar           | Identifying the concept of simplified menu across  | 2021    |        |
| 39     | 1202     | Rohit Shethiye      | To identify the reasons of closure of restaurant in Westine Pune   | 2021    |        |
| 40     | 1203     | Preeti Supekar      | Strategy Implented by Bars to archive strategies for setting up an organic food store                              | 2021    |        |
| 41     | 1204     | Harshada Kulkarni   | Challenges and strategies for setting up an organic food store   | 2021    |        |
| 42     | 1205     | Harshavardhan Magar | The growing Trend of Restaurant oper. As co working spaces in Pune   | 2021    |        |
| 43     | 1206     | Shweta Bedekar      | To identify the strategies adopted by agraj food p to acquir and retain customers in their special food production | 2021    |        |
| 44     | 1207     | Himanshu Raskar     | The energy saving tech. used by Bakery   | 2021    |        |
| 45     | 1208     | Akshay Khairnar     | The increasing demand for plant based food in the age group 18 to 35 , Pune  | 2021    |        |
| 46     | 1209     | Shambhuraje Autade  | Incipation of Pune city, standalone restaurants towards sustainable waste  | 2021    |        |
| 47     | 1210     | Harshal Patil       | Nasik winners – A case study of sula vine yards  | 2021    |        |
| 48     | 1211     | Niranjan Aher       | The future of professional freelancers in Hospitality Industry among the Hospitality students In Pune              | 2021    |        |
| 49     | 1212     | Sharvari Joshi      | Impact of Pandamic on consumer behavior age 20 to 40 in Pune online food Industry                                  | 2021    |        |
| 50     | 1213     | Shakshi Naik        | The preferences of win consumers in age 21-45 in Pune  | 2021    |        |
| 51     | 1214     | Sarthk Avhad        | To study and understand awareness and demand for fruit wine among consumers  | 2021    |        |
| 52     | 1215     | Shivam Bhise        | The Management of the big allergens by restaurant especially Eastern part of Pune offering Buffet Meals            | 2021    |        |

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Research Report List Department Wise- 2021-22

Room Division Management & Tourism

| Sr. No | Acc. No. | Student Name    | Project Title   | Year    | Remark |
|--------|----------|-----------------|---|---------|--------|
| 53     | 1216     | Taha Rais       | Operational Challenges of Igloo caff and remedies adopted                             | 2021-22 |        |
| 54     | 1217     | Manish Singh    | Technology in Hotel Ind. Exploring the very latest trends                             | 2021    |        |
| 55     | 1218     | Gavit anil      | Influencer Marketing a new tool to Boost Hotel Sales                                  | 2021    |        |
| 56     | 1219     | Yashada Mithare | Glamping New Era's emergence of alternative Acco                                      | 2021    |        |
| 57     | 1220     | Atharva Sangwar | Concept, Customer perception and feasibility  | 2021    |        |
| 58     | 1221     | Yash Thakare    | The Emergence of Gig Jobs and their Impact on the traditional job on hospitality Pune | 2021    |        |

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REF: MSIHMCT/UG-PG/SS/2020/58

Date: 14/01/2020

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: "How to draft a good questionnaire" Date of Event: 27/01/2020

Programme: BHMCT / MHMCT Year: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Year Day: Monday Time: 12:30 to 12:30

Types of Function:

- Meeting
- Interview
- Guest lecture
- Workshop
- Seminar
- Visit
- Others (Please Specify) -

Guest Profile / Name: Dr. Mrs. Veena K.

Faculty Coordinating: Dr. Seema Zagade Vidya Kadam

Venue:  Classroom <sup>602</sup> • Restaurant • Conference • Banquet

|                          |              |                  |  |  |
|--------------------------|--------------|------------------|--|--|
|                          | • Auditorium | • Principal room |  |  |
| Sr. No. of SCA Registrar | 36           |                  |  |  |

FOOD & BEVERAGE DEPARTMENT:

| Meal      | Time | Pax | Venue | Kitchen | Faculty    |         |       |
|-----------|------|-----|-------|---------|------------|---------|-------|
|           |      |     |       |         | Food Prod. | Service | Staff |
| Breakfast |      |     |       |         |            |         |       |
| Tea       |      |     |       |         |            |         |       |
| Lunch     |      |     |       |         |            |         |       |
| PMT       | 6    |     |       |         |            |         |       |
| Takeaways |      |     |       |         |            |         |       |





ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: \_\_\_\_\_ Nos. \_\_\_\_\_ Faculty In-charge: *Dr. Vidya*

Flower Arrangement: \_\_\_\_\_

Camera : \_\_\_\_\_

Special Instruction: \_\_\_\_\_

STUDENT IN CHARGE:

Food Production: \_\_\_\_\_

Food & Beverage Service: \_\_\_\_\_

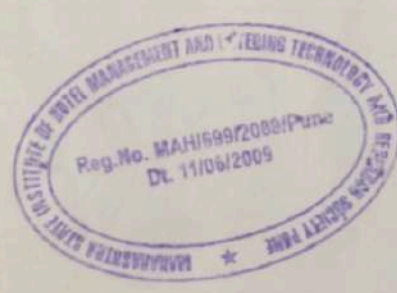
Accommodation: \_\_\_\_\_ *Diksha*

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

| S. N. | Name                | Sign               | S. N. | Name            | Sign               |
|-------|---------------------|--------------------|-------|-----------------|--------------------|
| 1.    | Dr. S. Zagade       | <i>[Signature]</i> | 11.   | Ms. D. Marne    | <i>[Signature]</i> |
| 2.    | Mr. S. Rayarikar    | <i>[Signature]</i> | 12.   | Ms. N. Dimble   | <i>[Signature]</i> |
| 3.    | Mr. V. Sarup        | <i>[Signature]</i> | 13.   | Ms. S. Mantri   | <i>[Signature]</i> |
| 4.    | Dr. P. Navare       | _____              | 14.   | Ms. U. Toke     | <i>[Signature]</i> |
| 5.    | Dr. V. Kadam        | <i>[Signature]</i> | 15.   | Ms. D. Ghavate  | _____              |
| 6.    | Mr. D. Joshi        | <i>[Signature]</i> | 16.   | Mr. S. Jagade   | <i>[Signature]</i> |
| 7.    | Mr. A. Manolkar     | <i>[Signature]</i> | 17.   | Mr. D. Ishte    | <i>[Signature]</i> |
| 8.    | Mr. C. Sahasrabudhe | <i>[Signature]</i> | 18.   | Mr. P. Padvekar | <i>[Signature]</i> |
| 9.    | Ms. S. Paranjpe     | <i>[Signature]</i> | 19.   | Mr. S. Deshmukh | <i>[Signature]</i> |
| 10.   | Mr. R. Gade         | _____              | 20.   | Mr. V. Kaware   | <i>[Signature]</i> |

*[Signature]*  
Principal  
*[Signature]*  
14/1/2020





Demonstration of Egg cookery  
Class FY BHMCT  
Date 23 May 2023



Pune, Maharashtra, India

30/8, sharad housing society, off senapati Bapat road, Pune, Maharashtra 4  
Laxmi Society, Model Colony, Shivajinagar, Pune, Maharashtra 411016, India  
Lat 18.531853°  
Long 73.831748°  
22/05/23 12:52 PM GMT +05:30

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Demonstration of - Cleaning equipment used in housekeeping department.

Class TY BHMCT

Date 28 Feb 2023



  
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Demonstration of

Cocktail Making

Class

SY BHMCT

Date

6 April 2023



*[Signature]*

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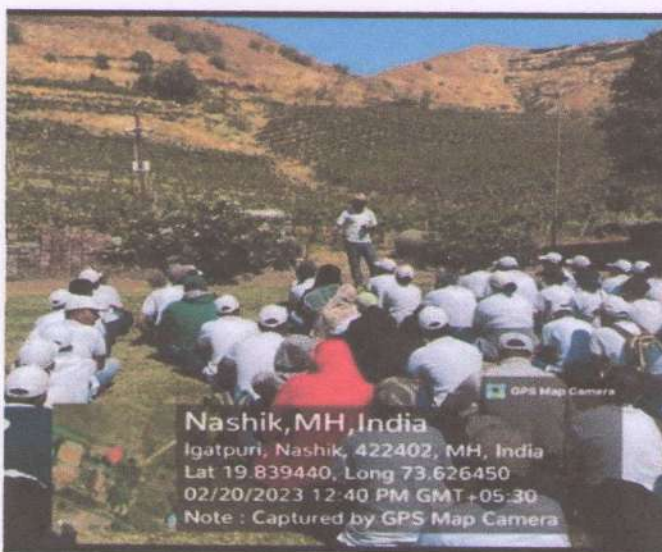




Visit to Grover Zampa Vineyards, Nashik.

Class SY BHMCT / TY BHMCT / FINAL YEAR BHMCT

Date 17 Feb 2023



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Visit to                    Mega Mills and Cocoon, Magarpatta, Pune  
Class                        FYBHMCT  
Date                         17&18 Feb 2023



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Visit to Incognito Restaurant, Pune.

Class FINAL BHMCT

Date 16 November 2022



*Pragade*

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Visit to Jadhav Gadh fort – A heritage hotel, Saswad, Pune

Class FINAL YEAR BHMCT

Date 18 Oct 2022



  
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Visit at Four Fountain Spa.  
Class FINAL BHMCT  
Date 29 April 2022



  
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Visit to True Colour Laundry, Pune.

Class SY BHMCT

Date 5/6/7 April 2023



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Visit to Café Arabia, Pune.  
Class FINAL YEAR BHMCT  
Date 5 April 2023



  
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Visit to Westend mall, Pune.

Class Final Year BHMCT

Date 6 April 2023



  
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Guest lecture on **Various housekeeping audits**  
Class **Final Year BHMCT**  
Date **12 & 18 May 2023**



  
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**Guest lecture on** Starting and nurturing a dough culture  
**Class** SYBHMCT  
**Date** 29 September 2022



  
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Event- World Tourism Day 2022 on “Rethinking Tourism”

Date - September 2022



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Event Spanish Theme lunch ‘ La Tienda de Sabores’.  
Class TY BHMCT  
Date 09 March 2018



*Pragade*

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Event "Tasses et soucoupes" High Tea Event  
Class SY BHMCT  
Date 29 Sep 2018



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**Event** Swing To The Wonderland Tea party- High Tea

**Class** SY BHMCT

**Date** 1 October 2019



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Event “Sakura no Hana “ – Japanese Theme Lunch

Class Final Year BHMCT

Date 11 October 2019



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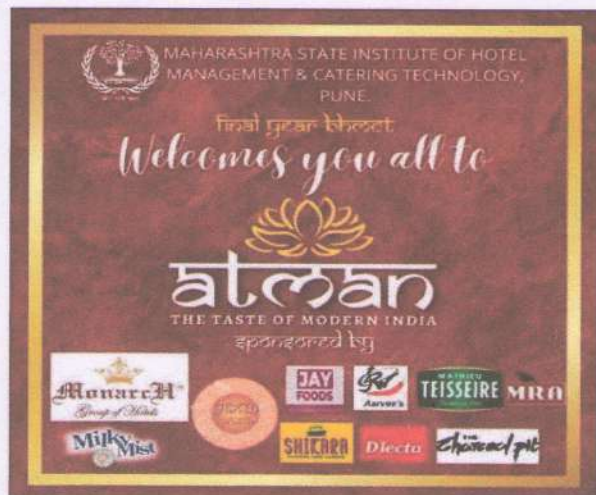




Event Atman Theme Dinner- an Indian contemporary themed lunch and dinner.

Class Final year

Date 10 June 2022



  
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Event Turkish High Tea Theme  
Class SYBHMCT  
Date 30 November 2022



*Pragade*

**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
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Sr. ...





Event Chamber of secrets, High Tea Based on the “Harry Potter” Theme.  
Class SY BHMCT  
Date 22 November 2022.



(A)

*Prasad*

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**Event** 'la petite fe ^te - Traditional French Theme Lunch  
**Class** FINAL YEAR BHMCT  
**Date** 15 February 2023



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**PRINCIPAL**  
(BHMCT)

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Shivajinagar, Pune-411016





Event                    The “JACK-POT” Annual Theme Dinner  
Class                    Final BHMCT  
Date                     24 Mar 2023



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## Report on “Bakery practical planned and designed for Millets as a major ingredient”.

**Title:** The practical was organized for the students of Second Year students of BHMCT programme”

**Date:** 6<sup>th</sup> and 8<sup>th</sup> September 2023

**Time:** 9.30am to 1.45 pm and 2.30 pm to 6.30 pm

**Resource Personnel:** Abhay M and Pooja P

### Objective:

With the goal of raising awareness and promoting the production and consumption of millets, the United Nations, in collaboration with the Government of India, designated 2023 as the International Year of Millets. To commemorate this initiative, MSIHMCTRS Degree Pune organized a practical bakery workshop that incorporated millet flour. The primary aim of this event was to acquaint participants with various types of millets and millet flour, and to demonstrate the creation of diverse bakery products using millet flour. This event also sought to emphasize the significance of recipe balancing when working with millet flour.

### Detailed Report:

MSIHMCTRS Degree Pune has planned a series of activities throughout the year in support of the International Year of Millets. As part of this effort, a bakery practical centered around millets was conducted for students enrolled in the SYBHMCT program, under the guidance of the bakery faculty.

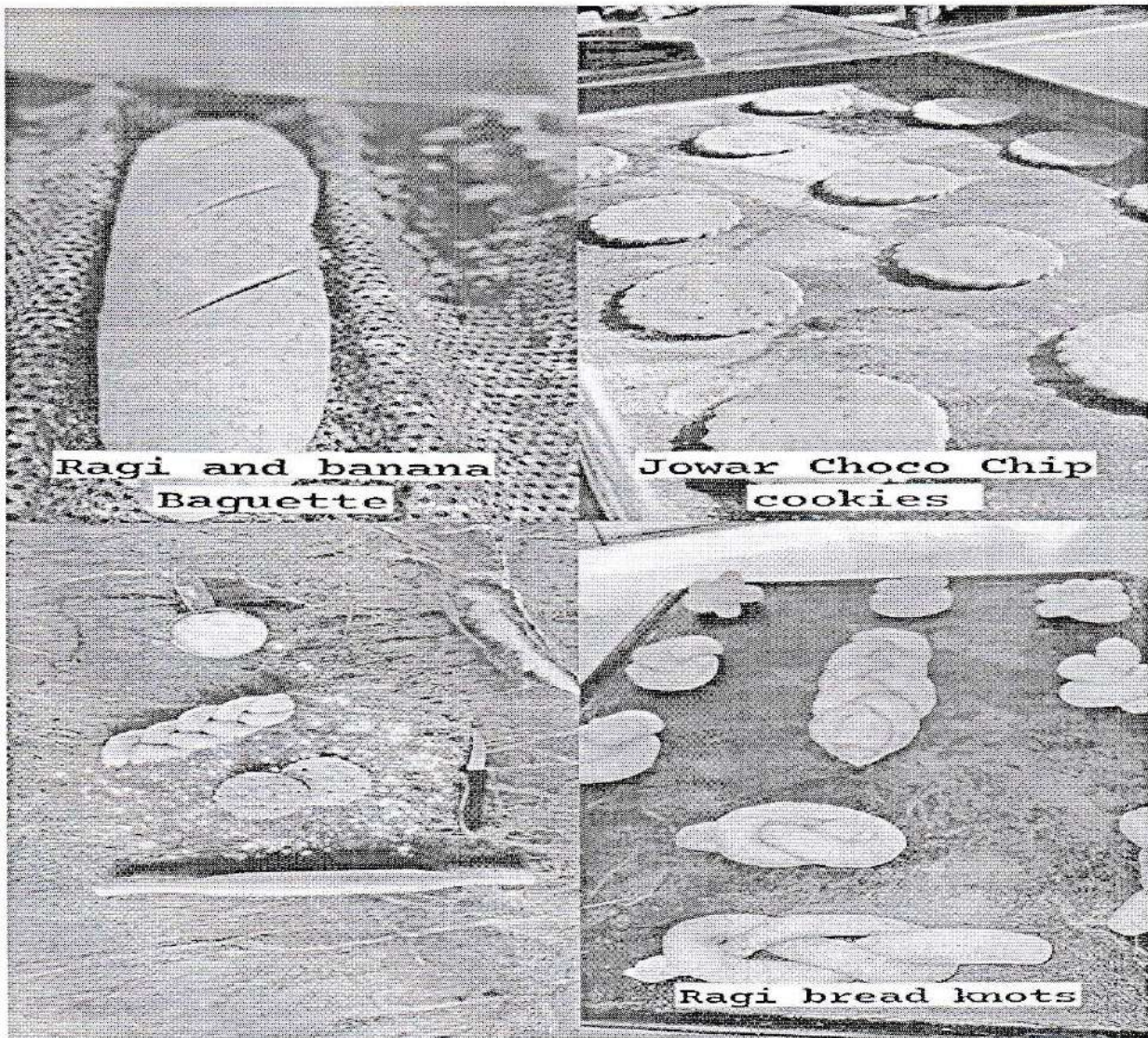
During the workshop, students were introduced to different varieties of millet flours and educated about their associated health benefits, as well as their potential applications in various cooking and baking processes. It's important to note that working with millet flour differs from conventional refined flour because it lacks gluten. Consequently, students were provided with insights into the critical concept of recipe balancing, which is essential for successful millet-based baking.

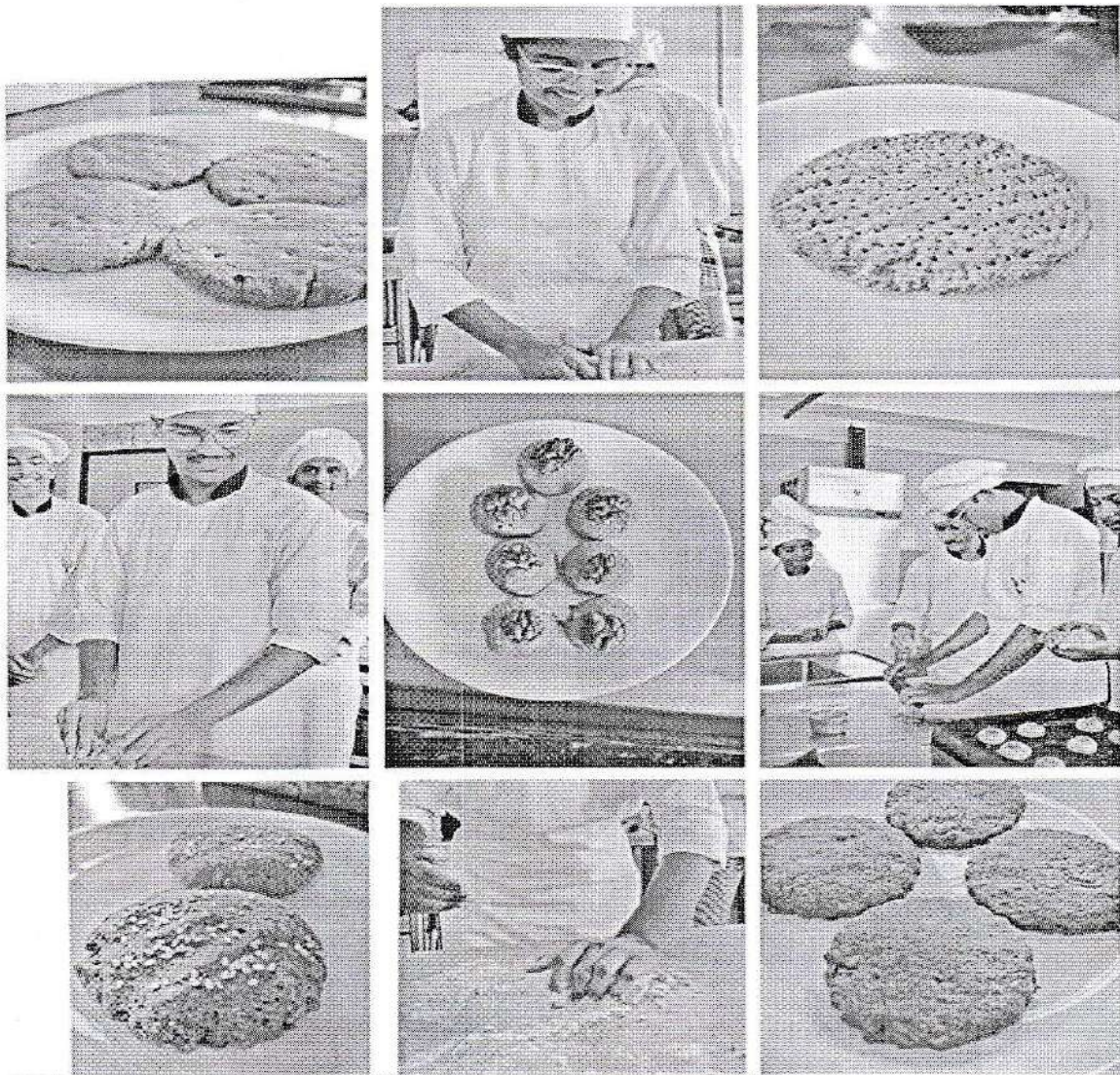


In addition to millet flour, a new ingredient called Psyllium husk was introduced to the students, along with an explanation of its role when working with millet flour.

**Conclusion:**

In summary, the event served as an educational platform to raise awareness about millets, promote their use, and teach students the intricacies of working with millet flour, including the importance of recipe balancing. This aligns with the broader objective of the International Year of Millets, which is to emphasize the nutritional and ecological benefits of millets as a sustainable food source.





# MILLET PRACTICAL

*Sachin*

Mr. Sachin Rayarikar  
Millet Day Activity Incharge

*Seema Zagade*

Dr. Seema Zagade

Principal  
**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
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## Report on “Health and Millets”

**Title:** Faculty Development Program Session on “Health and Millets: A New Beginning with Native Ingredients”

**Date:** 17<sup>th</sup> July 2023

**Time:** 3:00 pm to 4:00 pm

**Speaker:** Dr Rhutika Mahajan (BNYS, FIBAA) Medical officer NIN (Naturopathy Diet Centre In- Charge)

**Objective:** With the United Nations and the Food and Agriculture Organization recognising 2023 as International Year of Millets with India as the lead country, MSIHMCTRS Degree Pune, has taken the initiative to celebrate this grand event throughout the year 2023. After celebrating “Millets- The Wonder Grain and the SuperFood” a special Millet Day on 15<sup>th</sup> May, a follow up talk by Dr Rhutika Mahajan is aimed at understanding the health benefits associated with incorporating millets into our diet.

### Report:

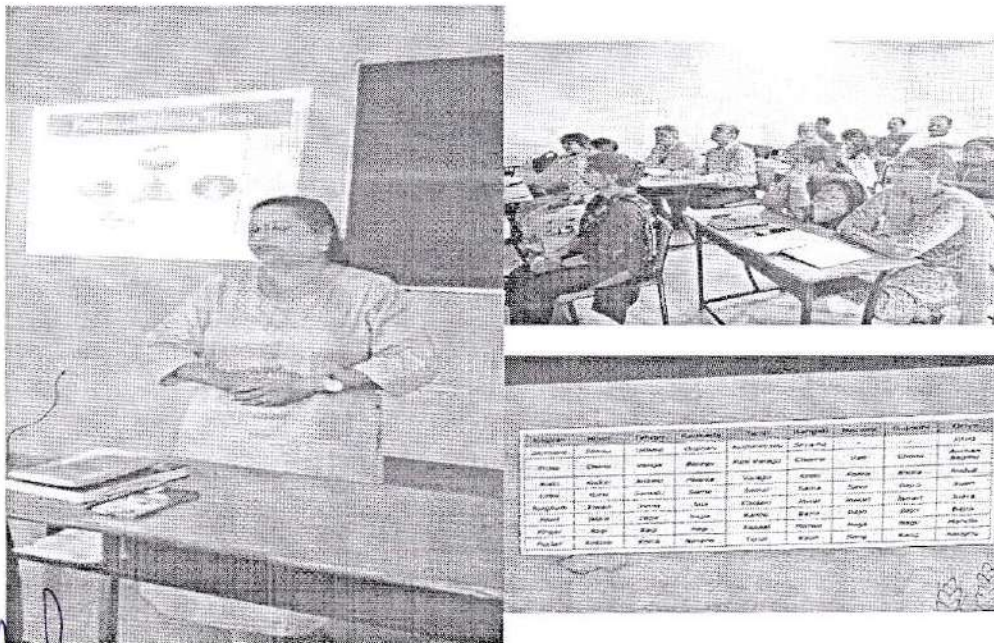
Dr. Rhutika Mahajan, a medical officer from the Naturopathy Diet Centre at the National Institute of Naturopathy (NIN), delivered an insightful one-hour talk on the 17<sup>th</sup> of July 2023. This talk followed the “Millet Day” celebrations that took place on 15<sup>th</sup> May 2023 at MSIHMCTRS, which highlights the significance of incorporating millets into our diets and the various health benefits associated with it. Dr. Mahajan's credentials as a BNYS and FIBAA professional made her the right person to address the faculty members (both teaching and non- teaching) on the topics of naturopathy and millet nutrition. She began the session by providing a comprehensive introduction to the National Institute of Naturopathy (NIN) and its crucial role in promoting health and nutrition research. Moving forward, she also spoke about principles of naturopathy, emphasizing the Panchamahabhuta theory. This ancient concept highlights the harmonious relationship between the five elements of nature—earth, water, fire, air, and space—and one's overall well-being. In addition she emphasized the various treatments offered at the institute, which included the mud baths, banana leaf therapy, sun bath therapy etc. Explaining how these elements can impact our health, she underscored the importance of maintaining balance in our lives through natural practices and remedies.




Next, Dr. R. Mahajan imparted invaluable insights on millets a product having a very low glycaemic index, focusing on their various types and their significant health benefits. She discussed popular varieties such as the sorghum millet, pearl millet, finger millet, kodo millet, little millet and foxtail millet, elaborating on their rich nutritional profiles and highlighting their potential as sustainable and healthy food grains. Furthermore, she emphasized the role of millets in combating lifestyle diseases, including diabetes, obesity, and cardiovascular issues.

The importance of maintaining optimum health and strengthening our immunity and the session highlighted the significant role of naturopathy and millets in establishing a robust foundation of health and well-being. As the world faces climate change challenges and increasing concerns over the sustainability of agriculture, exploring alternative, eco-friendly food grains like millets becomes imperative. Her talk brings attention to millets' nutritional value, affordability, and environmental benefits as a viable solution to combat these challenges.

This session was a thought-provoking and enlightening experience. Her expertise in naturopathy and deep knowledge of millets provided all the members with valuable insights into harnessing nature's power for optimal health. The talk offered a detailed exploration of the Panchamahabhoota theory and shed light on the wide array of health benefits associated with millets. It further emphasized the relevance of adopting and incorporating millets into our diets in the year 2023 and beyond.



  
 Dr. Vidya Kadam  
 Millet Day Activity In-charge

  
 Dr. Seema Zagade  
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## **“Festive Treats Hampers by Entrepreneurship Development cell of MSIHMCTRS Pune to promote Millet Products”**

**Title: ED cell of MSIHMCT promoted millet cookies as one of the important products of  
Festive Treats hamper which students decided to sell**

**Date: 23 December– 24 December 2023**

**Resources:** Faculty members Pooja Pawar, Anahita Manna, Chintamani Sahasrabuddhe, Abhay Manolkar with the students of TY and Final year BHMCT.

### **Objective:**

With the goal of raising awareness and promoting the production and consumption of millets, the United Nations, in collaboration with the Government of India, designated 2023 as the International Year of Millets.

The objective of the event is to showcase the culinary talents of students at MSIHMCT through the Entrepreneurship Development Cell's annual event, emphasizing teamwork among students. The event aimed to raise awareness about the nutritional benefits of millets, demonstrated through the inclusion of **Millet Gingerbread Cookies** in the curated Festive Treats hamper. Additionally, the objective is to provide students with diverse learning opportunities across various departments, fostering hands-on experiences in culinary arts and promoting an appreciation for ancient grains in baking. The event seeks to create enduring memories, celebrate the joy of good food, and strengthen the sense of community within the college.

### **Report:**

The event organized by our Entrepreneurship Development Cell at MSIHMCT is a delightful occasion where students collaboratively showcase their culinary talents to curate exquisite confectionery treasures. Under the guidance of our dedicated faculty, selected students come together to craft hampers, infusing the spirit of Christmas into each hand-crafted food product. These hampers offer a confectionery adventure featuring international flavours elegantly wrapped to enchant consumers.



This event serves as a platform for students from various batches to unite, fostering a sense of camaraderie and emphasizing the importance of teamwork. Students enthusiastically take on responsibilities across departments such as food production, sales, marketing, purchase, and packaging, providing them with diverse learning opportunities and experiences.

In the spirit of Festive Treats, a special offering was curated, featuring a hamper and a traditional plum cake. The hamper boasted a variety of delectable items, including Jalapeno Cheddar Bread, Almond Mandola, Cheese Croissants, Strawberry, and Chili Relish, Palmier, and notably **Millet Gingerbread Cookies**

The inclusion of **Millet Gingerbread Cookies** in Festive Treats is a standout feature, with the millet gingerbread cookies crafted using wholesome Jowar flour. This innovative twist not only adds a delightful flavour but also serves as a powerful avenue for promoting the nutritional benefits of millets.

As students passionately engage in baking these cookies, they not only showcase their culinary skills but also become inadvertent ambassadors of millet awareness, promoting the versatility of millets in the baking realm. The hands-on experience of incorporating Jowar flour into the cookies encourages exploration of millets' diverse uses, fostering an appreciation for these ancient grains among the student community.

When the Festive Treats hamper, featuring the unique **Millet Gingerbread Cookies**, reaches recipients, it becomes a conversation starter. Those receiving the hamper not only enjoy the delicious treats but also appreciate the thoughtfulness behind incorporating millets. The feedback from hamper recipients reflects a positive response, as they recognize the effort to introduce and highlight the nutritional advantages of millets in a festive context. The incorporation of millets adds a health-conscious and innovative dimension to the traditional joy of receiving and indulging in holiday treats.

In essence, the decision to feature millet gingerbread cookies in the hamper not only enhances the gastronomic experience but also sparks valuable conversations about the nutritional richness of millets, creating a lasting impact on both the students and the recipients of the delightful Festive Treats.

Overall, Festive Treats transcends being a mere event; it's a sensory celebration that unites the college community. Beyond fuelling culinary passions, it creates enduring memories emphasizing the joy of good food and awareness about Millet consumption among the students and in community.



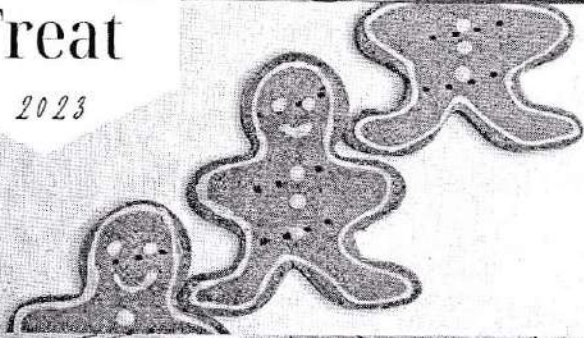
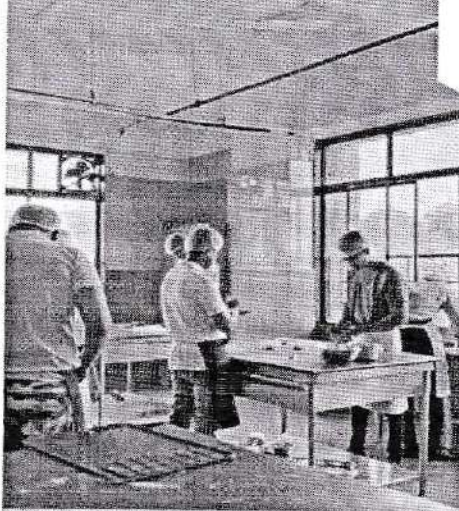


Pune, Maharashtra, India  
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 03/01/24 01:49 PM GMT +05:30



# Festival Treat

2023



*C.R. Sahasrabudhe*  
 Millet Day Activity In-charge

*Seema Zagade*  
 Dr. Seema Zagade

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 Shivajinagar, Pune-411016







### Report on “Chart Display on Millets used in India”

**Title:** A Chart Display Session was organized for the students of First Year, Second Year and Final Year students of BHMCT programme”

**Date:** 17<sup>th</sup> August 2023

**Time:** 2:30 pm to 4:00 pm

**Resource Personnel:** SYBHMCT Students

**Objective:**

With the aim to create awareness and increase production & consumption of millets, United Nations, at the behest of the Government of India, declared 2023 the International Year Millets. To commemorate this, MSIHMCTRS Degree Pune, has taken the initiative to celebrate this grand event throughout the year 2023. In the chain of events that are hosted by the Institute, month of August the students of SYBHMCT put up a display of variety of Millets available across India. The main objective of this event was to familiarise various Millets, their uses and benefits to the students.

**Detailed Report:**

MSIHMCTRS Degree Pune has decided to undertake multiple activities throughout the year. Forty Students of SYBHMCT classes volunteered in Chart Making Activity on the occasion of Millet Year.

The students were further divided in 10 different groups who intern chose one millet that they wished to display. Each Millet Chart was highlighted with the following facts:

- 1) Name in English and regional Language
- 2) Clear Photo / Sample of each Millet
- 3) Cultivating Regions of respective Millet
- 4) Nutritional Values
- 5) Health Benefits and Recipes
- 6) Any other relevant information such as cost, seasonal availability etc.

The charts were displayed in the Dining Hall of the institute. All the students of the Institute from First Year, Second Year and Final year classes were divided in batches and visited the exhibition of charts and gained the detailed information about each Millet.



Students who prepared the charts were very keen to interact with fellow students and enthusiastically answered the queries.

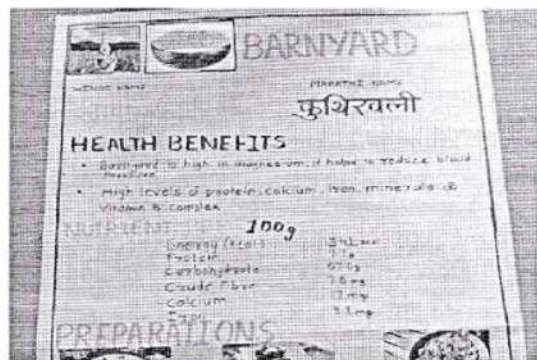
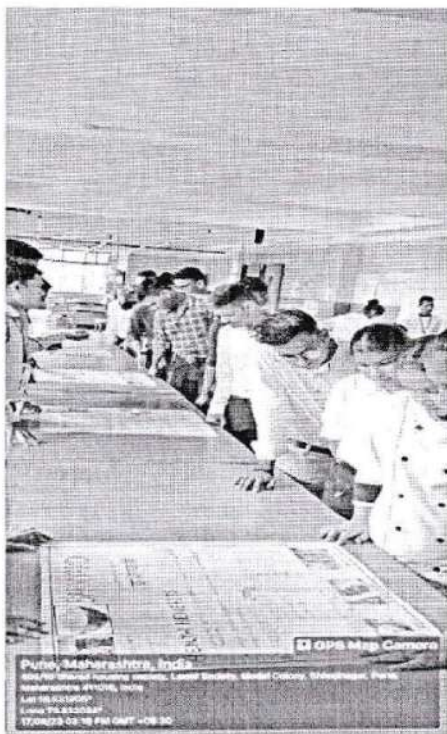
Many students who were not exposed to the Millets, their uses and benefits were thrilled to understand the same.


As millets producing regions of India were also depicted in the charts, students could enhance their knowledge about various regions and their specialities.

As the charts provided a recipe for the various preparations which uses millets in effective way. Some of the prominent recipes displayed were Foxtail Biryani, Ragi Biscuits, Samai millet pulao, Kodo millet dahi wada, kodo millet muffins, Barnyard cutlets, Foxtail Payasam, Ragi upma, Jowar salad, Proso porridge, millet pancake, Bajra idli.

This event was very useful for First Year Students who are new in to the field of Culinary Arts and they were introduced to variety of millets for the first time.

The event was concluded with an appreciation by the Principal and the charts are displayed around in the Institute at various locations for Awareness about the same.



  
Mr. Sachin Rayarikar  
Millet Day Activity In-charge

  
Dr. Seema Zagade

Principal  
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### Report on “Pune Food Festival – College Participation and Student Achievements”

**Title:** Students of MSIHMCTRS participated in ‘Pune Food Festival’ organized in AISSMS, Pune

**Date:** 26 September 2023

**Time:** 2:30 pm to 5:00 pm

**Resource Personnel:** Final year and SYBHMCT Students

#### Objectives :

The ‘Pune Food Festival’, a culinary extravaganza featuring prominent colleges, brought together culinary enthusiasts from across the region. This report highlights the participation of colleges and the outstanding achievements of MSIHMCT students during the festival.

#### Detailed report:

The Pune Food Festival was a culinary spectacle that brought together a wealth of talent from various colleges in Pune. MSIHMCT students not only celebrated the diversity and benefits of millets but also showcased their culinary brilliance. The festival was a testament to the creativity and dedication of the participants.

#### MSIHMCT Student Participants:

| Students name    | Product name   | Rank                                   |
|------------------|--|--|
| Vaibhavi Patil   | Mushroom Stuffed Samai Ravioli with Sorghum Vermouth Sauce & Herbed Pearl Millet Stick | First Position in the Savory Category  |
| Nirmitee Sarsar  | Little Millet Cake with Amaranth Crumble and Green Apple Granita                       | Consolation Prize in the Sweet Section |
| Kartik Diwathe   | Ghewar Sandwich with Rajgira Rose Rabri  | First Prize in the Sweet Section       |
| Sujjat Ali       | Ragi Tartlets with Ganache Filling   |  |
| Abhijeet Katwate | Amaranth, Finger Millet Chocolate Basbousa with Figs and Cheese Frosting               |  |
| Abhishek Katwate | Multi-Millet Laddu with Blueberry Curd   |  |



### **Student Achievements:**

#### First Prize in the Sweet Section: Kartik Diwathe

Dish: Kartik Diwathe achieved the highest recognition in the Sweet Section for his creation, "Ghewar Sandwich with Rajgira Rose Rabri." The dish showcased a fusion of flavors, combining traditional Ghewar with a contemporary twist of Rajgira Rose Rabri.

#### Consolation Prize in the Sweet Section: Nirmitee Sarsar

Dish: Nirmitee Sarsar received the Consolation Prize in the Sweet Section for her delightful "Little Millet Cake with Amaranth Crumble and Green Apple Granita." Her dessert was a harmonious blend of textures and flavors.

#### First Position in the Savory Category: Vaibhavi Patil

Dish: Vaibhavi Patil secured the highest recognition in the Savory Category with her innovative "Mushroom Stuffed Samai Ravioli with Sorghum Vermouth Sauce & Herbed Pearl Millet Stick." This savory dish was a testament to her culinary expertise and creativity.

The women who were present and participated at the event were genuinely amazed and appreciative of the way our collage students utilized millets. They were not only impressed by the students knowledge and skill in using millet but also by their creativity and resourcefulness in incorporating it into various aspect

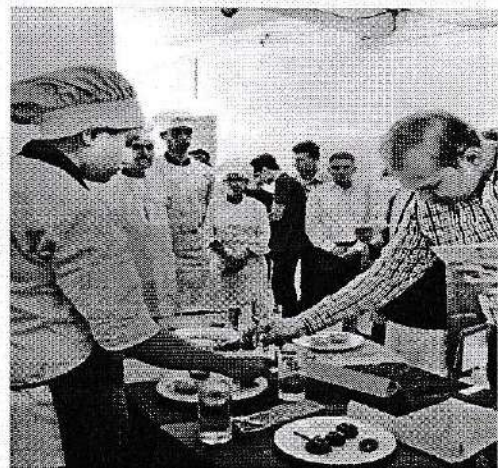
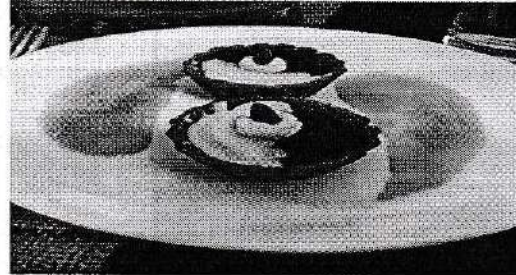
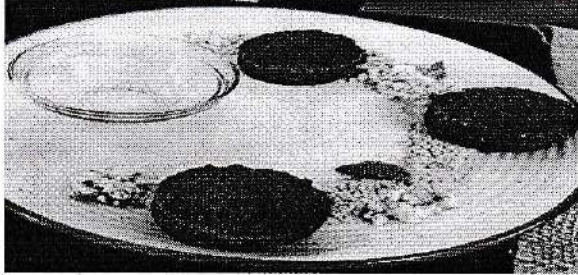
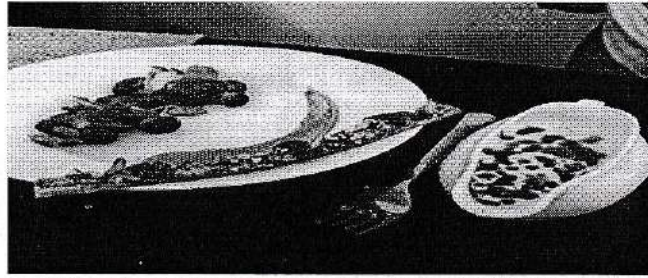
### **Conclusion:**

The 'Pune Food Festival' served as an appetizing validation to the culinary finesse and innovative spirit that thrives within the participating colleges. It was a gastronomic journey through which the diverse and delightful world of millets was brought to life. MSIHMCCT students, in particular, left an indelible mark on the festival by winning top accolades in both the sweet and savoury categories.

In essence, the Pune Food Festival not only celebrated the triumphs of the participants but also fostered a deeper appreciation for millets and culinary arts in the hearts and minds of all who attended. The collaborative efforts of the participating colleges and the outstanding performances by the students set a high standard for future culinary endeavours.

In conjunction with the broader initiative to promote millet awareness and consumption, a competition was thoughtfully organised, welcoming women from every corner of Maharashtra to participate. This inclusive approach not only fostered a sense of community but also offered women from diverse backgrounds an opportunity to showcase their talents and innovation in the realm of millet based products.





  
 Mr. Sachin Rayarikar  
 Millet Day Activity Incharge



  
 Dr. Seema Zagade  
 Principal  
**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

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

412 C, K.M.Munshi Marg, BahiratPatil Chowk, Shivajinagar, Pune - 16.

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

### Report on Visit to Hospitality Exhibition at BKC Mumbai

Date: 23rd January 2020

Venue: BKC Mumbai

On the 23rd of January 2020, the TYBHMCT students had the privilege of attending a hospitality exhibition held at the Bombay Convention & Exhibition Centre (BKC) in Mumbai. The purpose of the visit was to provide students with insights into the latest trends, innovations, and developments in the hospitality industry.

The exhibition showcased a wide array of products, services, and technologies relevant to the hospitality sector. From kitchen equipment to interior décor, from food and beverage innovations to sustainability initiatives, the exhibition offered a comprehensive view of the industry's latest offerings. Various renowned brands and companies participated in the exhibition, providing valuable exposure to the students.

Several companies conducted live demonstrations of their products, allowing students to witness firsthand the functionalities and benefits of various hospitality-related equipment and technologies.

The exhibition provided an excellent platform for students to network with industry professionals, entrepreneurs, and fellow students from other institutions. Such interactions fostered knowledge exchange and potential career opportunities.

The visit to the hospitality exhibition at BKC Mumbai proved to be an enriching and insightful experience for the TYBHMCT students. It provided them with a glimpse into the dynamic and evolving landscape of the hospitality industry, equipping them with valuable knowledge and exposure that will undoubtedly benefit their future careers in the field. Such learning opportunities are essential for students to stay aware about the industry developments and to bridge the gap between academic knowledge and real-world practices.

**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of

Hotel Management and Catering Technology

Shivajinagar, Pune-411016





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### Visit to Hospitality Exhibition at BKC Mumbai





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TECHNOLOGY AND RESEARCH SOCIETY, PUNE  
MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING  
TECHNOLOGY (UG & PG – Degree Programme)  
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☎ - 25676640 Email: msihmcttpo@gmail.com . web site: msihmctrs.in

REF: MSIHMCT/UG-PG/SS/2020/70

Date: 20-1-2020

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

Name of the Event: Visit to Hospitality Exhibition, BKC, Mumbai Date of Event: 23-1-2020

Programme: BHMCT / MHMCT Year: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Year Day: Thursday Time: 9am to 3pm

Types of Function:

- Meeting
- Interview
- Guest lecture
- Workshop
- Seminar
- Visit
- Others (Please Specify) -

Guest Profile / Name:

Faculty Coordinating: Mr. Dhanraj S. Joshi

Venue:

- Classroom
- Restaurant
- Conference
- Banquet

|                          |              |                  |  |  |
|--------------------------|--------------|------------------|--|--|
|                          | • Auditorium | • Principal room |  |  |
| Sr. No. of SCA Registrar | 40           |                  |  |  |

**FOOD & BEVERAGE DEPARTMENT:**

| Meal      | Time | Pax | Venue | Kitchen | Faculty    |         |       |
|-----------|------|-----|-------|---------|------------|---------|-------|
|           |      |     |       |         | Food Prod. | Service | Staff |
| Breakfast |      |     |       |         |            |         |       |
| Tea       |      |     |       |         |            |         |       |
| Lunch     |      |     |       |         |            |         |       |
| PMT       |      |     |       |         |            |         |       |
| Takeaways |      |     |       |         |            |         |       |





**ROOM DIVISION MANAGEMENT ARRANGEMENT:**

Type of Linen: \_\_\_\_\_ Nos. \_\_\_\_\_ Faculty In-charge: \_\_\_\_\_

Flower Arrangement: \_\_\_\_\_

Camera : \_\_\_\_\_

Special Instruction: \_\_\_\_\_

**STUDENT IN CHARGE:**

Food Production: \_\_\_\_\_

Food & Beverage Service: \_\_\_\_\_

Accommodation: \_\_\_\_\_

**Any other instruction (For Students)** \_\_\_\_\_

**CIRCULATED TO ALL FACULTY AND STAFF**

| S. N. | Name                | Sign | S. N. | Name            | Sign |
|-------|---------------------|------|-------|-----------------|------|
| 1.    | Dr. S. Zagade       |      | 11.   | Ms. D. Marne    |      |
| 2.    | Mr. S. Rayarikar    |      | 12.   | Ms. N. Dimble   |      |
| 3.    | Mr. V. Sarup        |      | 13.   | Ms. S. Mantri   |      |
| 4.    | Dr. P. Navare       |      | 14.   | Ms. U. Toke     |      |
| 5.    | Dr. V. Kadam        |      | 15.   | Ms. D. Ghavate  |      |
| 6.    | Mr. D. Joshi        |      | 16.   | Mr. S. Jagade   |      |
| 7.    | Mr. A. Manolkar     |      | 17.   | Mr. D. Ishte    |      |
| 8.    | Mr. C. Sahasrabudhe |      | 18.   | Mr. P. Padvekar |      |
| 9.    | Ms. S. Paranjpe     |      | 19.   | Mr. S. Deshmukh |      |
| 10.   | Mr. R. Gade         |      | 20.   | Mr. V. Kaware   |      |

Principal  
20/1/2020





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

Type of the Event: Rational oven Academy

Date of the Event: 07/Aug/2022



**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  
**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

## State Level Seminar on "Changing Trends & Strategies of Today's Hospitality World."

Under the "Quality Improvement Programme" of  
Savitribai Phule Pune University.

On 31st January & 1st February 2019



PRINCIPAL

2019/01/31

2019/01/31



# State Level Seminar on “Changing Trends & Strategies of Today’s Hospitality



## Organised by

Maharashtra State Institute of Hotel Management  
and Catering Technology and Research Society  
(MSIHMCT&RS), Pune

Under the "Quality Improvement Programme" of  
Savitribai Phule Pune University

On **31<sup>st</sup> January & 1<sup>st</sup> February 2019**



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

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

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



Lecture on Chocolate expert as an entrepreneur.  
Date 09 December 2022  
Class TY BHMCT  
Organized by Start up and innovation cell



Pune, Maharashtra, India  
412 - C, Off Senapati Bapat Road, near HMCT, Laxmi Society,  
Model Colony, Shivajinagar, Pune, Maharashtra 411016, India



Pune, Maharashtra, India  
412 - C, Off Senapati Bapat Road, near  
Model Colony, Shivajinagar, Pune, Ma  
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73.832136°  
09/12/22 05:02 PM GMT +05:30



Pune, Maharashtra, India  
412 - C, Off Senapati Bapat Road, near HMCT, Laxmi So  
Model Colony, Shivajinagar, Pune, Maharashtra 411016,  
Lat 18.531897°  
Long 73.832136°  
09/12/22 05:02 PM GMT +05:30



*[Signature]*  
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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY  
AND RESEARCH SOCIETY, PUNE

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY

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Demo on Introduction to convenience food for business prospect.  
Date 10 April 2023  
Class SYBHMCT  
Organized by Start up and innovation cell



*[Signature]*  
**PRINCIPAL**  
(BHMCT)

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





### Entrepreneurship activity

Diwali gift hampers/Christmas hampers/Modak activity/ Pharmacist Cake



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

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## Avishkar Competition

**Type of the Event:** Start up and Innovation competition

**Date of the Event:** September 2022

**Conducted by:** SPPU

### Objectives:

- To include research culture among students
- To encourage original and novel thinking



|  |  |                   |              |             |   |   |   |   |   |    |    |    |
|--|--|-------------------|--------------|-------------|---|---|---|---|---|----|----|----|
| Organised By: Start up and innovation cell             |  |                   |              |             |   |   |   |   |   |    |    |    |
| Event Coordinator                                      | Mr. Abhay Manolkar   | Ms. Pooja Pawar   |              |             |   |   |   |   |   |    |    |    |
| Venue  | SPPU   | Time / Duration   | 01 hour      |             |   |   |   |   |   |    |    |    |
| Total Number of Participants                           | Students   | Faculty           | Non-Teaching |             |   |   |   |   |   |    |    |    |
| 07   | 02   | 03                | 02           |             |   |   |   |   |   |    |    |    |
| Event Details  | The session was covered under start up and innovation cell   |                   |              |             |   |   |   |   |   |    |    |    |
| Type of Learning Outcome (Tick the appropriate option) |  |                   |              |             |   |   |   |   |   |    |    |    |
| Contextualization of Knowledge                         | Praxis and technique   | Critical Thinking | Research     | Soft Skills |   |   |   |   |   |    |    |    |
|  |  | ✓                 |              |             |   |   |   |   |   |    |    |    |
| Learning Outcome                                       | The students were able to manage their time effectively and work efficiently under pressure.<br>The students were able to think innovatively to come up with unique and compelling poster designs. |                   |              |             |   |   |   |   |   |    |    |    |
| Mapping of the event with PO and CO                    |  | Program Outcome   |              |             |   |   |   |   |   |    |    |    |
| Start up and innovation activity                       | P  | P                 | P            | P           | P | P | P | P | P | P  | P  |    |
|  | 1  | 2                 | 3            | 4           | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 |
|  |  |                   | ✓            |             |   |   |   | ✓ |   |    |    |    |





Enclosures:

- Notice
- Poster / Brochure
- Correspondence trail

  
ABHAY. M

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal

**PRINCIPAL**

(BHMCT)

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



02/09/2022



# SAVITRIBAI PHULE PUNE UNIVERSITY

(FORMERLY UNIVERSITY OF PUNE)

## Avishkar - 2022



**Avishkar**

His Excellency, the then Chancellor of Universities and Governor of Maharashtra, Shri S.M. Krishna initiated a novel research project competition for students named AVISHKAR in the year 2006 with the view to inculcate research culture among students, encourage original and novel thinking, provide an opportunity for expression of academic talent and promote interaction among academia, R & D Institutes and Industries. This activity is unique in its nature and has generated a lot of enthusiasm among student.

### Aims and Objectives of Avishkar:

- To inculcate research culture among students
- To encourage original and novel thinking
- To provide an opportunity for expression of academic talent
- To promote interaction among academia, R & D Institutes and Industries

### Disciplines (Theme of group)

Projects can be in the form of live demonstration /models / posters and should be based on innovative ideas:

- |   |                                     |
|---|-------------------------------------|
| 1) Humanities, Languages, Fine Arts, etc. | 2) Commerce, Management & Law       |
| 3) Pure Sciences                          | 4) Agriculture and Animal Husbandry |
| 5) Engineering & Technology               | 6) Medicine & Pharmacy.             |

### Levels of Participation

- |   |                              |
|---|------------------------------|
| I) Undergraduate Level (UG)             | II) Post Graduate level (PG) |
| III) Post PG level (M. Phil /PhD) (PPG) | IV) Teachers' level (TH)     |

### Eligibility Criteria

**UG :** Students who have enrolled for the degree /diploma in the participating university or its constituent / affiliated colleges or recognized institutes who are below the age of 25 years.

**PG :** Students who have enrolled for the Post graduate degree /diploma in the participating university or its constituent / affiliated colleges or recognized institutes who are below the age of 30 years.

**PPG :** Students who have enrolled for the **M.Phil./ Ph.D./ D.Sc. / D.Lit./ PDF** in the participating university or its constituent / affiliated colleges or recognized institutes.

**TH:** Only the approved teachers who are pursuing their **M.Phil./ Ph.D./ D.Sc. / D.Lit./ PDF** in the participating university or its constituent / affiliated colleges or recognized institutes.

### Prizes and Trophies

Cash Prize State level to winners of each level:

- |                       |               |
|-----------------------|---------------|
| 1 <sup>st</sup> Prize | : Rs. 5,000/- |
| 2 <sup>nd</sup> Prize | : Rs. 3,000/- |

- Winner's Trophy in each of the six categories
- General Champion Trophy
- Certificate of Participation to all the participants

### Fellowship for State level Winners:

- Avishkar Graduation Fellowship @ 3,000/- per month for a period of 10 months to the winners from UG and PG.
- Avishkar Research Fellowship @ Rs. 6,000/- per month for period of 24 months to the winners of Post PG Category.

### Tentative Schedule for various levels of competition.

Zonal Level: Sep. – Oct. 2022, University Level : 1<sup>st</sup> Week of Nov. 2022  
State Level: 1<sup>st</sup> Week of Jan. 2023

Contact : Avishkar,

IQAC-Cell, Savitribai Phule Pune University, Pune

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

Further Details: <http://avishkar.unipune.ac.in/> [avishkarsupport@unipune.ac.in](http://avishkarsupport@unipune.ac.in)



40  
2/9/22

219

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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, (UG & PG - HMCT)

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REF: MSIHMCTRS/UG-PG//2022/930

Date: 27.09.2022

To,  
Assistant Registrar  
IQAC Cell  
S. P. Pune University  
Pune – 411 007

Respected Sir,

Greetings from MSIHMCT!!!

As per the mail dated 01/09/22 by SPPU regarding Avishkar 2022, team MSIHMCT made awareness of the competition among the students. Following students participated for the competition at institute level and the institute suggests the same students to further participate at SPPU Avishkar 2022 competition.

**Names of the students**

1. Nimai Sanjay Ghodake
2. Vaishnavi Prashant Deshpande

Please find the following attachment.

1. GI Photo of the student
2. One minute video of the student.
3. A3 size brochure of the competition
4. A4 size document about abstract of the competition

For your further perusal.

*o/c*  
*Adarsh*  
Thank you

*AD*  
27/9

**Principal**  
(BHMCT)

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



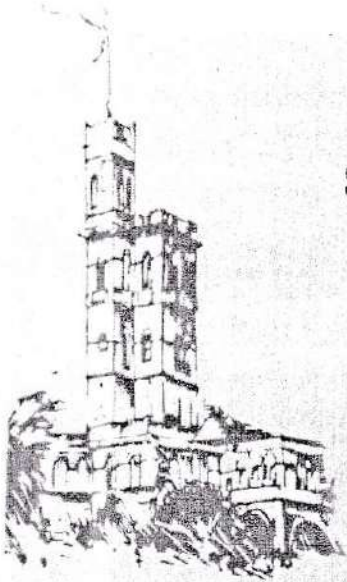


**SAVITRIBAI PHULE PUNE UNIVERSITY**  
(FORMERLY UNIVERSITY OF PUNE)

# Avishkar - 2022



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| 3) Pure Sciences                          | 4) Agriculture and Animal Husbandry |
| 5) Engineering & Technology               | 6) Medicine & Pharmacy.             |

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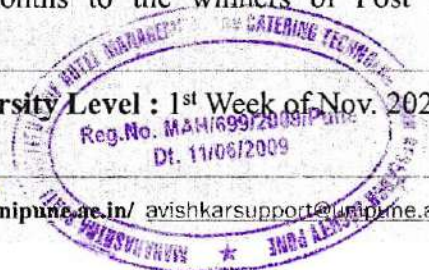
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### Tentative Schedule for various levels of competition.

Zonal Level: Sep. - Oct. 2022, University Level : 1<sup>st</sup> Week of Nov. 2022  
State Level: 1<sup>st</sup> Week of Jan. 2023

Contact : Avishkar,  
IQAC Cell, Savitribai Phule Pune University, Pune

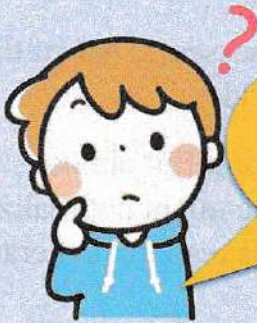
Further Details: <http://avishkar.unipune.ac.in/> avishkarsupport@unipune.ac.in



Handwritten signatures and marks at the bottom left.

# Should We Throw Away Drinking Water?

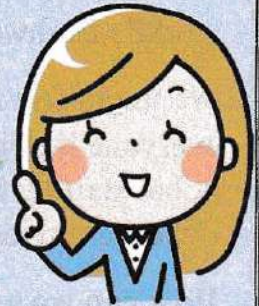
Do we realize how much drinking water is wasted daily in restaurants? For an average of a hundred customers visiting in restaurant 20-40 liters of water is wasted and there are lakhs of more restaurants, the wastage of water goes up to millions of liters



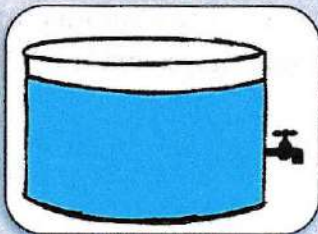
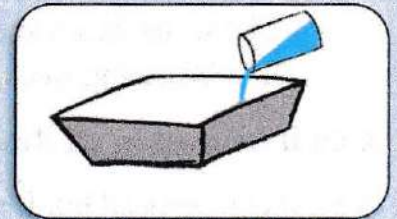
Surbhi, Do You have any Idea How We Can reuse the Drinking Water which is thrown away in restaurants?



Yes Nimai, I have an idea Just a very simple system a restaurant can follow!



**1) Make a dedicated place where the leftover water can be thrown, And the leftover water should be thrown away into it**



**2. The water should be collected for reuse purposes Or can be directly used through a proper supply system**

**3. This collected Water can be used for: -**

- For plants and trees
- Cleaning Parking areas, WCs, etc.



• **Advantages Of following this system are:-**

1. Saves Water
  2. Cost cutting if the water is in metered connection
  3. Increases Publicity and popularity as we save water which creates a good image to the people
- Restaurant businesses that have lots of Water consumption and have metered connection of water are more beneficial to this system
  - Restaurants with a high number of customers are also beneficiaries of this system



Made By- Nimai Ghodake

SYBHMCT Class 1

PRINCIPAL

(BHMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shri Chhatrapati Shivaji Maharaj  
Mumbai-411016





## CAFE WHERE YOU CAN ADOPT AND PLAY WITH DOGS

*Stray Dogs Should Be adopted  
Rather than Breed Dogs*



- A place where you can enjoy your food with Dogs
- Creating menus for people and dogs as well.
- You can also adopt dogs from the café.
- “Only stray dogs”, as they are very neglected currently



**Protect Stray Dogs .....**





## Awareness on Cyber Crime

Type of the Event: Lecture

Date of the Event: 15 October 2022

Conducted by: Mr. Yogesh Thange

Objectives:

- To educate students about the various types of cyber threats, and how they can be prevented.
- To educate students about how to prevent cyber-attacks on their devices and networks.
- To inform participants about the importance of reporting cybercrime to the appropriate authorities and how to do so.

|  |   |                 |              |
|--|---|-----------------|--------------|
| Organised By : MSIHMCTRS   |   |                 |              |
| Event Coordinator  | Abhay Manolkar  |                 |              |
| Topic Covered :  |   |                 |              |
| • Understanding Cyber threats, Promoting safe online operations, Preventing Cyber attacks, Legal and Regulatory Compliance |   |                 |              |
| Venue  | MSIHMCT   | Time / Duration | One day tour |
| Total Number of Participants   | Students  | Faculty         | Non-Teaching |
| 63   | 60  | 02              | 01           |
| Event Details  | The awareness lecture on cybercrime was conducted with the aim of increasing students understanding of cyber security threats and best practices. The lecture covered various topics related to cybercrime, including common threats, attack techniques, vulnerabilities, cyber security technologies, and security best practices. |                 |              |
| Type of Learning Outcome (Tick the appropriate option)   |   |                 |              |



|                                |   |                   |          |             |
|--------------------------------|---|-------------------|----------|-------------|
| Contextualization of Knowledge | Praxis and technique  | Critical Thinking | Research | Soft Skills |
| ✓                              |   |                   |          |             |
| Learning Outcome               | Students were aware of common cyber threats, including malware, phishing, ransom ware, and social engineering.<br>Students gained knowledge with cyber security technologies and tools used to protect against cyber threats, such as firewalls, antivirus software, and intrusion detection systems. |                   |          |             |

| Mapping of the event with PO and CO |              |                | Program Outcome |     |     |     |     |     |     |     |     |      |      |      |
|-------------------------------------|--------------|----------------|-----------------|-----|-----|-----|-----|-----|-----|-----|-----|------|------|------|
| Subject Code                        | Subject Name | Course Outcome | P 1             | P 2 | P 3 | P 4 | P 5 | P 6 | P 7 | P 8 | P 9 | P 10 | P 11 | P 12 |
|                                     |              | CO 02          | ✓               | ✓   |     |     |     |     |     |     |     |      |      |      |

Enclosures:

- Function Prospectus
- Attendance Sheet (Wherever applicable)
- 360 Feedback
- Photographs of the event

Signature of the Faculty

Dr. Seema Zagade  
Principal  
**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

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

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

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

REF: MSIHMCT/UG-PG/SS/2022/979

Date: 13/10/22

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

**Name of the Event:** AWARENESS ON CYBER CRIME **Date of Event:** 15/04/22

**Programme:** BHMCT / MHMCT **Year:** 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final **Day:** SAT

**Year** **Time:** 2:15 pm

**Types of Function:**

- Meeting
- Interview
- Guest lecture
- Workshop
- Seminar
- Visit
- Others (Please Specify) -

**Guest Profile / Name:** YOGESH THANGE

**Faculty Coordinating:** ABHAY. M. [Signature]

**Venue:**

- Classroom
- Iris
- Zaffran
- Conference
- Assembly Hall
- Board Room
- Principal Office

Sr. No. of SCA Registrar

**FOOD & BEVERAGE DEPARTMENT:**

| Meal      | Time | Pax | Venue | Kitchen | Faculty    |         |       |
|-----------|------|-----|-------|---------|------------|---------|-------|
|           |      |     |       |         | Food Prod. | Service | Staff |
| Breakfast |      |     |       |         |            |         |       |
| Tea       |      |     |       |         |            |         |       |
| Lunch     |      |     |       |         |            |         |       |
| PMT       |      |     |       |         |            |         |       |
| Takeaways |      |     |       |         |            |         |       |



**ROOM DIVISION MANAGEMENT ARRANGEMENT:**

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

**STUDENT IN CHARGE:**

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

**CIRCULATED TO ALL FACULTY AND STAFF**

| S. N. | Name                | Sign | S. N. | Name            | Sign |
|-------|---------------------|------|-------|-----------------|------|
| 1.    | Mr. S. Rayarikar    |      | 14.   | Ms. S. Mantri   |      |
| 2.    | Mr. V. Sarup        |      | 15.   | Ms. U. Toke     |      |
| 3.    | Dr. V. Kadam        |      | 16.   | Mr. S. Jagade   |      |
| 4.    | Mr. D. Joshi        |      | 17.   | Mr. D. Ishte    |      |
| 5.    | Mr. A. Manolkar     |      | 18.   | Mr. P. Padvekar |      |
| 6.    | Mr. C. Sahasrabudhe |      | 19.   | Mr. S. Deshmukh |      |
| 7.    | Ms. S. Paranjpe     |      | 20.   | Mr. V. Kaware   |      |
| 8.    | Mr. D. Janvekar     |      | 21.   | Mr. A. Adsule   |      |
| 9.    | Ms. P. Pawar        |      | 22.   | Ms. S. Deokar   |      |
| 10.   | Ms. A. Manna        |      | 23.   | Mr. S. Rathod   |      |
| 11.   | Mr. R. Gade         |      | 24.   | Ms. Surekha R.  |      |
| 12.   | Ms. D. Marne        |      | 25.   | Mr. D. Kadu     |      |
| 13.   | Ms. N. Dimble       |      | 26.   | Ms. K. Pawar    |      |

Principal

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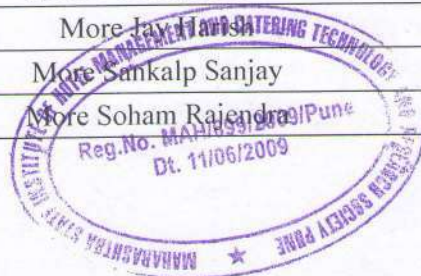
Lecture on: Awareness on Cyber Crime

Date: 15 October 2022

| Sr. No | Roll No. | Student Name                    | Attendance |
|--------|----------|---------------------------------|------------|
| 1.     | 202101   | Agrawal Harsh Bipin             | P          |
| 2.     | 202102   | Ahiwale Yash Ashish             | P          |
| 3.     | 202103   | Aswar Swajit Shivaji            | P          |
| 4.     | 202104   | Bade Bhagwat Balkrushna         | P          |
| 5.     | 202105   | Bade Rohit Narayan              | P          |
| 6.     | 202106   | Barshikar Aman Salim            | P          |
| 7.     | 202107   | Belhekar Aditi Sandeep          | P          |
| 8.     | 202109   | Bhosale Patil Yugandhara Dhawal | P          |
| 9.     | 202110   | Bhosale Sarthak Shailendra      | P          |
| 10.    | 202111   | Bhosale Swaraj Anand            | P          |
| 11.    | 202112   | Borade Sudhanshu Sandip         | A          |
| 12.    | 202113   | Chaudhari Parag Pundlik         | P          |
| 13.    | 202114   | Chaudhari Sujeett Krishna       | A          |
| 14.    | 202115   | Chaudhari Swapnil Bhaskar       | P          |
| 15.    | 202116   | Chavan Swapnil Satish           | P          |
| 16.    | 202117   | Chendke Ojas Prashant           | A          |
| 17.    | 202118   | Chitale Shakti Mahendra         | P          |
| 18.    | 202119   | Dalvi Atharva Rajendra          | A          |
| 19.    | 202120   | Dengavekar Aditya Prasad        | A          |
| 20.    | 202121   | Deoghatole Shantanu Sunil       | P          |
| 21.    | 202122   | Deolalikar Krushna Satyen       | A          |
| 22.    | 202123   | Desale Lokesh Shashikant        | A          |
| 23.    | 202124   | Deshpande Sakshi Shailendra     | P          |
| 24.    | 202125   | Deshpande Vaishnavi Prashant    | P          |
| 25.    | 202126   | Dhage Sachin Amogsiddh          | A          |
| 26.    | 202127   | Dhage Varun Sunil               | A          |
| 27.    | 202128   | Dhede Manasi Sanjay             | P          |
| 28.    | 202129   | Dhumal Anand Vijayabhinandan    | P          |
| 29.    | 202130   | Dhumal Utkarsha Prasad          | P          |
| 30.    | 202131   | Dimber Shreya Manohar           | P          |
| 31.    | 202132   | Dolas Akshay Ravindra           | A          |
| 32.    | 202133   | Durgule Rohan Rahul             | P          |
| 33.    | 202134   | Edke Shivota Ashru              | A          |
| 34.    | 202135   | Falak Dipti Govinda             | P          |
| 35.    | 202136   | Gaikwad Anav Abhijeet           | P          |



|     |        |                           |   |
|-----|--------|---------------------------|---|
| 36. | 202137 | Gaikwad Atharva Sanjay    | A |
| 37. | 202138 | Gaikwad Prathamesh Rahul  | P |
| 38. | 202139 | Gawade Aditya Harshad     | P |
| 39. | 202140 | Gedam Pranali Sayaji      | P |
| 40. | 202141 | Ghodake Nimai Sanjay      | P |
| 41. | 202142 | Gole Rudra Vikas          | A |
| 42. | 202143 | Gore Manali Laxman        | P |
| 43. | 202144 | Gunjal Jay Balkrishna     | A |
| 44. | 202145 | Hirve Anushka Prashant    | A |
| 45. | 202146 | Jadhav Sumit Ashok        | A |
| 46. | 202147 | Jagtap Shriheel Nitin     | A |
| 47. | 202148 | Jagtap Siddhi Gorakh      | P |
| 48. | 202149 | Jamdar Prathamesh Santosh | A |
| 49. | 202150 | Jangam Sarvesh Deepak     | A |
| 50. | 202151 | Kadam Ajay Ravindra       | A |
| 51. | 202152 | Kadam Atharva Laxman      | A |
| 52. | 202153 | Kamble Yash Anand         | P |
| 53. | 202154 | Karnik Radhika Rohit      | P |
| 54. | 202155 | Kasbe Harshada Nilesh     | P |
| 55. | 202156 | Kataria Shruti Yogesh     | P |
| 56. | 202157 | Kendurkar Tejas Hemant    | A |
| 57. | 202158 | Khade Samrudhi Satish     | P |
| 58. | 202159 | Kharade Tanaya Nandan     | P |
| 59. | 202160 | Khatkhate Atharv Rajiv    | A |
| 60. | 202161 | Khetre Samiksha Dashrath  | P |
| 61. | 202162 | Kirve Kaushal Rajendra    | A |
| 62. | 202163 | Koli Abhishek Narsinh     | A |
| 63. | 202164 | Kuchekar Mahesh Rajendra  | P |
| 64. | 202165 | Kulkarni Moksh Vishwanath | P |
| 65. | 202166 | Kulkarni Swapna Prasanna  | A |
| 66. | 202167 | Lachake Ojas Mahesh       | A |
| 67. | 202168 | Lole Rutik Dilip          | A |
| 68. | 202169 | Mahadule Sarang Suresh    | A |
| 69. | 202170 | Mahajan Abhishek Ravindra | P |
| 70. | 202171 | Malge Trishala Ramesh     | P |
| 71. | 202172 | Mane Aabha Amol           | A |
| 72. | 202173 | Mane Niranjana Shankar    | P |
| 73. | 202174 | Mane Siddesh Raosaheb     | A |
| 74. | 202175 | Mankar Mohit Subhash      | A |
| 75. | 202176 | Mohd. Faizal              | A |
| 76. | 202177 | Mohite Amruta Ashok       | P |
| 77. | 202178 | More Jayant Avinash       | P |
| 78. | 202179 | More Sankalp Sanjay       | A |
| 79. | 202180 | More Soham Rajendra       | A |



|      |         |                                |   |
|------|---------|--------------------------------|---|
| 80.  | 202181  | Mulik Sanket Ajit              | P |
| 81.  | 202182  | Muzafar Maqbool                | P |
| 82.  | 202183  | Nanakshahi Drishti Teghbahadur | A |
| 83.  | 202184  | Navale Pritesh Arjun           | A |
| 84.  | 202185  | Nemade Vinit Kiran             | A |
| 85.  | 202186  | Neware Roshni Jitendra         | P |
| 86.  | 202187  | Nikam Prathamesh Vasant        | P |
| 87.  | 202188  | Pandure Darshan Dnyaneshwar    | P |
| 88.  | 202189  | Pansare Om Nilesh              | A |
| 89.  | 202190  | Parve Sahil Dadarao            | A |
| 90.  | 202191  | Patange Nandini Om             | P |
| 91.  | 202192  | Patankar Kushagra Abhijeet     | A |
| 92.  | 202193  | Pathak Mrunal Jayant           | P |
| 93.  | 202194  | Patil Aditi Dilip              | P |
| 94.  | 202195  | Patil Samiksha Sanjay          | P |
| 95.  | 202196  | Pawar Adwait Ramnath           | P |
| 96.  | 202197  | Pawar Ritik Shyam              | A |
| 97.  | 202198  | Phatak Dhanushree Vishwajit    | P |
| 98.  | 202199  | Pohokar Swayam Prashant        | P |
| 99.  | 2021100 | Pulawale Anurag Navin          | P |
| 100. | 2021101 | Ranade Omkar Manoj             | A |
| 101. | 2021102 | Rao Mitra Deviprasad           | P |
| 102. | 2021103 | Rengade Shrushti Kisan         | A |
| 103. | 2021104 | Renuse Niraj Sanjay            | P |
| 104. | 2021105 | Rupade Swapnil Santosh         | A |
| 105. | 2021106 | Ruparel Parth Bharat           | A |
| 106. | 2021107 | Sadanshiv Abhishek Sadanand    | A |
| 107. | 2021108 | Sangle Shubham Rajaram         | A |
| 108. | 2021109 | Santar Sanket Rajendra         | A |
| 109. | 2021110 | Sardesai Shreeyans Vinay       | A |
| 110. | 2021111 | Sargar Aditya Paraji           | A |
| 111. | 2021112 | Sasane Atharva Ashok           | P |
| 112. | 2021113 | Seha Piyush Rohit              | P |
| 113. | 2021114 | Shelkande Shreyash Durgadas    | P |
| 114. | 2021115 | Shelke Prathmesh Subhash       | P |
| 115. | 2021116 | Shenolikar Prutha Girindra     | P |
| 116. | 2021117 | Shete Varun Suresh             | A |
| 117. | 2021118 | Shewale Aadesh Babasaheb       | A |
| 118. | 2021119 | Shinde Sanyukta Indrajeet      | A |
| 119. | 2021120 | Shinde Siddharth Jyotiram      | P |
| 120. | 2021121 | Siddha Surbhi Satish           | P |
| 121. | 2021122 | Sonawane Rohit Kishor          | P |
| 122. | 2021123 | Sorte Sahil Anand              | P |
| 123. | 2021124 | Suryawanshi Siva Umesh         | P |
| 124. | 2021125 | Sutar Tanmayee Milind          | A |
| 125. | 2021126 | Tanty Tapaswini Saurughan      | P |



|      |         |                           |   |
|------|---------|---------------------------|---|
| 126. | 2021127 | Tavdare Tejaswi Ravindra  | P |
| 127. | 2021128 | Tembe Pratik Ramesh       | P |
| 128. | 2021129 | Thorat Rupesh Bhanudas    | P |
| 129. | 2021130 | Tupsagar Anuja Vithal     | P |
| 130. | 2021131 | Turekar Viraj Sanjay      | P |
| 131. | 2021132 | Untwale Rishabh Sandiprao | A |
| 132. | 2021133 | Vaidya Shriraj Harish     | A |
| 133. | 2021134 | Vaishampayan Kunal Umesh  | A |
| 134. | 2021135 | Waghunde Ankush Prakash   | P |
| 135. | 2021136 | Waikar Om Santosh         | P |
| 136. | 2021137 | Walwe Asmi Rajan          | P |
| 137. | 2021138 | Washivale Shravani Laxman | A |
| 138. | 2021139 | Zad Arnav Ajay            | A |
| 139. | 2021140 | Deshmukh Vishruti Santosh | A |
| 140. | 2021141 | Fulari Salman Roupmiyan   | A |
| 141. | 2021142 | Katti Yash Manish         | P |
| 142. | 2021143 | Shinde Gautam Shridhar    | P |

Name and Sign of Event Coordinator

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

Date: 15/10/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE ✓

NAME OF ORGANISATION :

shell strong technologies Pvt Ltd

NAME OF THE RESOURCE PERSON :

Mr. Yogesh Thange

NAME OF THE EVENT

Awareness on Cyber Crime

NAME OF STUDENT :

Mitra Rao

ENROLLMENT NO (INST.) :

2021102

Please circle the relevant score

| Sr. No      | CRITERIA   | SCORE |     |   |   |   |
|-------------|--|-------|-----|---|---|---|
|             |  | 5     | 4   | 3 | 2 | 1 |
| 1           | Introduction given of both (self and topic)        | 5 ✓   | 4   | 3 | 2 | 1 |
| 2           | Content delivery of the resource person            | 5 ✓   | 4   | 3 | 2 | 1 |
| 3           | Encourage students to ask questions                | 5 ✓   | 4   | 3 | 2 | 1 |
| 4           | Was there any element of creativity                | 5     | 4 ✓ | 3 | 2 | 1 |
| 5           | Subject matter knowledge/command on subject        | 5     | 4 ✓ | 3 | 2 | 1 |
| 6           | Presented the subject clearly and systematically   | 5     | 4 ✓ | 3 | 2 | 1 |
| 7           | Answered the doubts or queries of the students     | 5 ✓   | 4   | 3 | 2 | 1 |
| 8           | Time management                                    | 5 ✓   | 4   | 3 | 2 | 1 |
| 9           | Would you recommend the instructor for other class | 5 ✓   | 4   | 3 | 2 | 1 |
| 10          | How do you rate the class overall?                 | 5     | 4 ✓ | 3 | 2 | 1 |
| TOTAL SCORE |  | 46    |     |   |   |   |
| OUT OF 50   |  |       |     |   |   |   |

Signature of Student

(M)

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Date: 18/10/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE ✓

NAME OF ORGANISATION :

shellshock Technologies Pvt Ltd

NAME OF THE RESOURCE PERSON :

Mr. Yogesh Thange

NAME OF THE EVENT

Awareness on Cyber Crime

NAME OF STUDENT :

Shriyash Harish Vaidya.

ENROLLMENT NO (INST.) :

202/133

Please circle the relevant score

| Sr. No      | CRITERIA   | SCORE |     |   |   |   |
|-------------|--|-------|-----|---|---|---|
|             |  | 5     | 4   | 3 | 2 | 1 |
| 1           | Introduction given of both (self and topic)        | 5 ✓   | 4   | 3 | 2 | 1 |
| 2           | Content delivery of the resource person            | 5 ✓   | 4   | 3 | 2 | 1 |
| 3           | Encourage students to ask questions                | 5 ✓   | 4   | 3 | 2 | 1 |
| 4           | Was there any element of creativity                | 5 ✓   | 4   | 3 | 2 | 1 |
| 5           | Subject matter knowledge/command on subject        | 5 ✓   | 4   | 3 | 2 | 1 |
| 6           | Presented the subject clearly and systematically   | 5 ✓   | 4   | 3 | 2 | 1 |
| 7           | Answered the doubts or queries of the students     | 5     | 4 ✓ | 3 | 2 | 1 |
| 8           | Time management                                    | 5 ✓   | 4   | 3 | 2 | 1 |
| 9           | Would you recommend the instructor for other class | 5 ✓   | 4   | 3 | 2 | 1 |
| 10          | How do you rate the class overall?                 | 5 ✓   | 4   | 3 | 2 | 1 |
| TOTAL SCORE |  | 49    |     |   |   |   |
| OUT OF 50   |  |       |     |   |   |   |

Signature of Student



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Date: 15/10/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE ✓

NAME OF ORGANISATION :

Shellkong Technologies Pvt Ltd

NAME OF THE RESOURCE PERSON :

Ms. Yogesh Thange

NAME OF THE EVENT

Awareness on Cyber Crime

NAME OF STUDENT :

Nandini Patange

ENROLLMENT NO (INST.) :

202191

Please circle the relevant score

| Sr. No      | CRITERIA   | SCORE          |     |   |   |   |
|-------------|--|----------------|-----|---|---|---|
|             |  | 5              | 4   | 3 | 2 | 1 |
| 1           | Introduction given of both (self and topic)        | 5 ✓            | 4   | 3 | 2 | 1 |
| 2           | Content delivery of the resource person            | 5 ✓            | 4   | 3 | 2 | 1 |
| 3           | Encourage students to ask questions                | 5              | 4 ✓ | 3 | 2 | 1 |
| 4           | Was there any element of creativity                | 5 ✓            | 4   | 3 | 2 | 1 |
| 5           | Subject matter knowledge/command on subject        | 5 ✓            | 4   | 3 | 2 | 1 |
| 6           | Presented the subject clearly and systematically   | 5 ✓            | 4   | 3 | 2 | 1 |
| 7           | Answered the doubts or queries of the students     | 5 ✓            | 4   | 3 | 2 | 1 |
| 8           | Time management                                    | 5 ✓            | 4   | 3 | 2 | 1 |
| 9           | Would you recommend the instructor for other class | 5 ✓            | 4   | 3 | 2 | 1 |
| 10          | How do you rate the class overall?                 | 5 ✓            | 4   | 3 | 2 | 1 |
| TOTAL SCORE |  | 49 - OUT OF 50 |     |   |   |   |

Signature of Student

*(Handwritten Signature)*

*(Handwritten Signature)*

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Date: 15 OCT 2022

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : shellekong technologies private Ltd.  
NAME OF THE RESOURCE PERSON : ANAND MR, YOGESH KHANDE  
NAME OF THE EVENT : AWARENESS ON CYBER CRIME  
NAME OF STUDENT : Tanaya Kharade  
ENROLLMENT NO (INST.) : 202159

Please circle the relevant score

| Sr. No      | CRITERIA   | SCORE        |   |   |   |   |
|-------------|--|--------------|---|---|---|---|
| 1           | Introduction given of both (self and topic)        | 5            | 4 | 3 | 2 | 1 |
| 2           | Content delivery of the resource person            | 5            | 4 | 3 | 2 | 1 |
| 3           | Encourage students to ask questions                | 5            | 4 | 3 | 2 | 1 |
| 4           | Was there any element of creativity                | 5            | 4 | 3 | 2 | 1 |
| 5           | Subject matter knowledge/command on subject        | 5            | 4 | 3 | 2 | 1 |
| 6           | Presented the subject clearly and systematically   | 5            | 4 | 3 | 2 | 1 |
| 7           | Answered the doubts or queries of the students     | 5            | 4 | 3 | 2 | 1 |
| 8           | Time management                                    | 5            | 4 | 3 | 2 | 1 |
| 9           | Would you recommend the instructor for other class | 5            | 4 | 3 | 2 | 1 |
| 10          | How do you rate the class overall?                 | 5            | 4 | 3 | 2 | 1 |
| TOTAL SCORE |  | 47 OUT OF 50 |   |   |   |   |

Tanaya  
Signature of Student

(Signature)

(Signature)  
**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

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: [msihmctpo@gmail.com](mailto:msihmctpo@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)



Industry expert/ Guest lecture/Demonstrator feedback

Date 15/06/22

NAME OF HOTEL/ ORGANISATION

Shell Strong Technologies Pvt Ltd.

NAME OF THE FACILITATOR

Mr. Yogesh Thange.

DESIGNATION

Owner.

Please circle the relevant score

| Sr. No | CRITERIA   | SCORE                       |   |   |   |   |
|--------|--|-----------------------------|---|---|---|---|
|        |  | 5                           | 4 | 3 | 2 | 1 |
| 1      | Students grooming standards and body language                                      | 5                           | 4 | 3 | 2 | 1 |
| 2      | Spoke loudly and clearly   | 5                           | 4 | 3 | 2 | 1 |
| 3      | Students were aware of practical and operational knowledge and skills of the topic | 5                           | 4 | 3 | 2 | 1 |
| 4      | Students possess knowledge of technological advancement in the industry            | 5                           | 4 | 3 | 2 | 1 |
| 5      | Showed dynamism and enthusiasm   | 5                           | 4 | 3 | 2 | 1 |
| 6      | Questioning frequently related to the topic  | 5                           | 4 | 3 | 2 | 1 |
| 7      | Able to understand the content delivered   | 5                           | 4 | 3 | 2 | 1 |
| 8      | How do you rate the class overall?   | 5                           | 4 | 3 | 2 | 1 |
|        |  | TOTAL SCORE ----- OUT OF 40 |   |   |   |   |

Y. Thange  
Signature of facilitator

[Signature]  
PRINCIPAL  
(BHMCT)

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



Lecture on: Awareness on Cyber Crime  
Date: 15 October 2022



*[Handwritten Signature]*

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



# Savitribai Phule Pune University

Examination Session 2022  
Marks Inward System for Colleges



2208090526051

8/9/2022


1 of 1

|              |  |           |                    |
|--------------|--|-----------|--------------------|
| College Name | CMMP014110 - MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY |           |                    |
| Pattern Name | 10516 - BHMCT (REV.2016)   | Batch No  | 202204109406       |
| Subject Name | 802 CP - PROJECT REPORT  | Exam Type | INTERNAL OUT OF 75 |
| Teacher Name | Rayarikar Sachin Arvind (Mob. No.: 9422085439) - Internal Examiner                 |           |                    |

| Total Students | Present Students | Absent Students | Not Applicable | Detained |
|----------------|------------------|-----------------|----------------|----------|
| 60             | 60               | 0               | 0              | 0        |

| Seat No | Marks/Grade | Seat No | Marks/Grade | Seat No | Marks/Grade |
|---------|-------------|---------|-------------|---------|-------------|
| 10126   | 34          | 10151   | 49          | 10176   | 59          |
| 10127   | 30          | 10152   | 48          | 10177   | 50          |
| 10128   | 41          | 10153   | 44          | 10178   | 57          |
| 10129   | 53          | 10154   | 55          | 10179   | 59          |
| 10130   | 44          | 10155   | 53          | 10180   | 42          |
| 10131   | 57          | 10156   | 67          | 10181   | 53          |
| 10132   | 41          | 10157   | 51          | 10182   | 45          |
| 10133   | 56          | 10158   | 48          | 10183   | 51          |
| 10134   | 61          | 10159   | 52          | 10184   | 72          |
| 10135   | 64          | 10160   | 45          | 10185   | 49          |
| 10136   | 60          | 10161   | 50          |         |             |
| 10137   | 68          | 10162   | 57          |         |             |
| 10138   | 54          | 10163   | 72          |         |             |
| 10139   | 42          | 10164   | 61          |         |             |
| 10140   | 61          | 10165   | 66          |         |             |
| 10141   | 49          | 10166   | 51          |         |             |
| 10142   | 61          | 10167   | 58          |         |             |
| 10143   | 62          | 10168   | 47          |         |             |
| 10144   | 54          | 10169   | 44          |         |             |
| 10145   | 46          | 10170   | 47          |         |             |
| 10146   | 51          | 10171   | 48          |         |             |
| 10147   | 47          | 10172   | 42          |         |             |
| 10148   | 46          | 10173   | 53          |         |             |
| 10149   | 68          | 10174   | 72          |         |             |
| 10150   | 47          | 10175   | 70          |         |             |

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

  
Stamp & Authorized Signatory



**Savitribai Phule Pune University**  
Examination Session 2022  
Marks Inward System for Colleges



2208090529176

8/9/2022

1 of 1

|                     |  |                  |                     |
|---------------------|--|------------------|---------------------|
| <b>College Name</b> | CMMP014110 - MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY |                  |                     |
| <b>Pattern Name</b> | 10516 - BHMCT (REV.2016)   | <b>Batch No</b>  | 202204109411        |
| <b>Subject Name</b> | 802 CP - PROJECT REPORT  | <b>Exam Type</b> | PRACTICAL OUT OF 75 |
| <b>Teacher Name</b> | Rayarikar Sachin Arvind (Mob. No.: 9422085439) - Internal Examiner                 |                  |                     |

| Total Students | Present Students | Absent Students | Not Applicable | Detained |
|----------------|------------------|-----------------|----------------|----------|
| 60             | 59               | 1               | 0              | 0        |

| Seat No | Marks/Grade | Seat No | Marks/Grade | Seat No | Marks/Grade |
|---------|-------------|---------|-------------|---------|-------------|
| 10126   | 40          | 10151   | 36          | 10176   | 43          |
| 10127   | (AB)        | 10152   | 40          | 10177   | 46          |
| 10128   | 39          | 10153   | 39          | 10178   | 44          |
| 10129   | 48          | 10154   | 51          | 10179   | 41          |
| 10130   | 45          | 10155   | 51          | 10180   | 38          |
| 10131   | 50          | 10156   | 47          | 10181   | 49          |
| 10132   | 41          | 10157   | 49          | 10182   | 33          |
| 10133   | 55          | 10158   | 50          | 10183   | 44          |
| 10134   | 43          | 10159   | 44          | 10184   | 64          |
| 10135   | 47          | 10160   | 45          | 10185   | 46          |
| 10136   | 54          | 10161   | 49          |         |             |
| 10137   | 48          | 10162   | 58          |         |             |
| 10138   | 48          | 10163   | 67          |         |             |
| 10139   | 44          | 10164   | 39          |         |             |
| 10140   | 65          | 10165   | 49          |         |             |
| 10141   | 45          | 10166   | 39          |         |             |
| 10142   | 57          | 10167   | 37          |         |             |
| 10143   | 59          | 10168   | 45          |         |             |
| 10144   | 43          | 10169   | 39          |         |             |
| 10145   | 32          | 10170   | 35          |         |             |
| 10146   | 47          | 10171   | 40          |         |             |
| 10147   | 37          | 10172   | 39          |         |             |
| 10148   | 38          | 10173   | 45          |         |             |
| 10149   | 51          | 10174   | 65          |         |             |
| 10150   | 44          | 10175   | 50          |         |             |

**PRINCIPAL**  
(BHMCT)

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

**Stamp & Authorized Signatory**



**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)

REF: MSIHMCTRS/BHMCT/2022/1003

Date: 25.10.2022

To  
Assistant Innovation Director  
NISP Implementation Team,  
Ministry of Education's Innovation Cell,  
AICTE, New Delhi.

**Subject:** Letter of nomination for Mr. Abhay Manolkar, Asst. Professor, Food Production to implement National Innovation and Start-up Policy (NISP) at our institute.

Sir/ Madam,

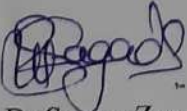
Following senior faculty from Maharashtra State Institute of Hotel Management and Catering Technology, Pune is nominated for the implementation of NISP at our Institute. The nominated faculty will coordinate with MoE's Innovation Cell for activities / communications related to NISP implementation at his / her Institute in consultation with the head of Institute or appropriate competent authority.


**Senior Faculty Details**

**Name:** Mr. Abhay Manolkar  
**Designation:** Asst. Professor  
**Email id:** [abhaymsihmct@gmail.com](mailto:abhaymsihmct@gmail.com)  
**Mobile Number:** 7249014701

Warm regards,



  
Dr Seema Zagade  
Principal  
[principal@msihmctrs.in](mailto:principal@msihmctrs.in)  
9822944405

 Maharashtra State Institute of Hotel Management  
and Catering Technology, Pune, Maharashtra



Nplusone Social Foundation,  
8, Amod Vihar, Kothrud Pune 411038.

CIN: U80904PN2021NPL200117 7350709100,

[admin@readastory.org.in](mailto:admin@readastory.org.in)

To

Dr. Seema Zagade

The Principal  
MSIHMCTRS, (Degree)  
Pune

October 13, 2022

Ref: Collaboration with Read a story - a volunteer opportunity for students of MSIHMCTRS

Dear Dr. Zagade

My name is Anjali Desai. I am the volunteer coordinator for Read-a-story (RAS). I have been in touch with Mr. Darshan Joshi in reference to this program. We would greatly appreciate the opportunity to collaborate with your institution and engage volunteer tutors in their learning journey.

I am sharing the salient details of our program.

Are you looking for an easy way to make a difference in the life of a child in tribal India?

Read-a-story is a wonderful grassroots level organization and is looking for volunteers who are proficient in English.

As a tutor, you will help your assigned students with English. In an interactive one-on-one session, these students read to you from material that is provided by us. All you need is an hour a week and a *simple phone call* (no WhatsApp / Zoom etc.) and the impact is truly amazing!

**PRINCIPAL**

(B.A./B.T)

Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411004





Highlights of the program:

1. Help a tribal child over the phone improve his/her reading English skills (reading and spoken) using a simple telephone call.
2. Program duration is 12 cumulative hours - once a week / 30-45 minutes / 3-4 months
3. Marathi/Hindi basic level will be needed as a common language
4. No travel needed and flexible volunteer times (contactless volunteering)
5. Parental consent would be needed for volunteers under 18 only
6. Easy registration using a dedicated RAS Google sign-up form for groups/corporations/educational institutions
7. Dedicated (1) hour online/in-person training to facilitate a meaningful volunteer experience
8. Read-a-story Certificate of Completion provided at the end of the program (12 volunteer hours)
9. Certificate of Appreciation to the Institute for the valuable partnership

Thank you and I look forward to hearing back.

Regards,

Anjali Desai

Volunteer Coordinator- Team Read-a-story

WhatsApp & Phone number + 91-9049050806

[anjali@readastory.org.in](mailto:anjali@readastory.org.in)



**PRINCIPAL**  
(BHMCT)  
Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shri Chhatrapati Shivaji Maharaj  
411016





## Fwd: Read with Bharat! Volunteer opportunity with Read-a-story!

Darshan Joshi <sca@msihmctrs.in>  
To: lib@msihmctrs.in

2 April 2024 at 02:14

----- Forwarded message -----

From: **Darshan Joshi** <sca@msihmctrs.in>  
Date: Thu, 13 Oct 2022 at 10:44  
Subject: Fwd: Read with Bharat! Volunteer opportunity with Read-a-story!  
To: <deepalimarne1@gmail.com>

----- Forwarded message -----

From: **Anjali Desai** <anjali@readastory.org.in>  
Date: Fri, 7 Oct 2022, 2:16 pm  
Subject: Read with Bharat! Volunteer opportunity with Read-a-story!  
To: Darshan Joshi <sca@msihmctrs.in>

October 7, 2022

Dear MSIHMCTRS Students and Staff

Are you looking for an easy way to make a difference in the life of a child in rural India? **Read with Bharat!** Read-a-story is a wonderful grassroots level organization and is looking for volunteers who are proficient in English.

• **What will I have to do?**

- You will help your assigned student with one-on-one English reading and Spoken English. These students are from the tribal regions of Maharashtra 📖

• **How many hours will I have to teach?** 🕒

- 12 cumulative volunteer hours/an hour a week/ 3-4 months

• **What will I get?** 😊

- Certificate of Completion & an amazing teaching experience

• **Session timings and day?**

- Flexible -more details in the Google sign-up form 🚩

• **Mode of teaching?**

- Telephone 📞 (No Zoom/WhatsApp calling etc.)

• **Teaching material?**

-All the teaching material along with guidance/training will be provided by the Read-a-story team ✅

• **How do I sign up?**

-Please fill out the dedicated MSIHMCTRS [Google Sign-up Form](#) **and** join the dedicated WhatsApp Group mentioned in the form.

Please note that this is a **commitment-based** volunteer experience. If you have any questions, please do reach out via email or by WhatsApp to Anjali Desai, the volunteer coordinator at Read-a-story.





### Read with Bharat, starting this 15th Aug

- > Help underprivileged students read English
- > An hour a week, no travel
- > A simple phone call
- > Basic knowledge of Hindi/Marathi/Tamil
- > Register at <https://readastory.org.in/signup>
- > WhatsApp 7083490865



Bala Mandir Kamaraj Trust



Thank you.

Regards,  
 Anjali Desai  
 Volunteer Coordinator- Team Read-a-story  
 Business WhatsApp number + 91-7083490865  
[anjali@readastory.org.in](mailto:anjali@readastory.org.in)

Do follow us on:  
 Facebook  
 Instagram



**PRINCIPAL**  
(BHMCT)

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





## Fwd: Collaboration with Read a story - a volunteer opportunity for students of MSIHMCTRS

Darshan Joshi <sca@msihmctrs.in>  
To: lib@msihmctrs.in

2 April 2024 at 02:07

----- Forwarded message -----

From: **Darshan Joshi** <sca@msihmctrs.in>  
Date: Thu, 13 Oct 2022 at 10:45  
Subject: Fwd: Collaboration with Read a story - a volunteer opportunity for students of MSIHMCTRS  
To: <deepalimarne1@gmail.com>

----- Forwarded message -----

From: **Anjali Desai** <anjali@readastory.org.in>  
Date: Fri, 7 Oct 2022, 11:04 am  
Subject: Collaboration with Read a story - a volunteer opportunity for students of MSIHMCTRS  
To: Darshan Joshi <sca@msihmctrs.in>

Dr. Seema Zagade  
The Principal  
MSIHMCTRS, (Degree)  
Pune

Good morning Dr. Zagade

My name is Anjali Desai. I am the volunteer coordinator for Read-a-story (RAS). I have been in touch with Mr. Darshan Joshi in reference to this program.

We would greatly appreciate the opportunity to collaborate with your institution and engage volunteer tutors in their learning journey.

I am sharing the salient details of our program.

Are you looking for an easy way to make a difference in the life of a child in tribal India?

Read-a-story is a wonderful grassroot level organization and is looking for volunteers who are proficient in English.

As a tutor, you will help your assigned students with English. In an interactive one-on-one session, these students read to you from material that is provided by us. All you need is an hour a week and a *simple phone call* (no WhatsApp / Zoom etc.) and the impact is truly amazing!

Highlights of the program:

1. Help a tribal child over the phone improve his/her reading English skills (reading and spoken) using a simple telephone call.
2. Program duration is 12 cumulative hours - once a week / 30-45 minutes / 3-4 months
3. Marathi/Hindi basic level will be needed as a common language
4. No travel needed and flexible volunteer times (contactless volunteering)
5. Parental consent would be needed for volunteers under 18 only
6. Easy registration using a dedicated RAS Google sign-up form for groups/corporations/educational institutions
7. Dedicated (1) hour online/in-person training to facilitate a meaningful volunteer experience
8. Read-a-story Certificate of Completion provided at the end of the program (12 volunteer hours)
9. Certificate of Appreciation to the Institute for the valuable partnership



An initiative to improve reading and spoken English in the rural and tribal regions of our country.



currently running this program primarily in multiple districts of Maharashtra and plan to expand



**Join as volunteer**

- .Proficiency in English
- .Basic Marathi/Hindi
- .Empathy and patience
- .Teach from the comfort of your home
- .Basic mobile phone



**Spread the word!!  
Join as a volunteer**

Follow us on [Instagram](https://www.instagram.com/readastory.org) [Facebook](https://www.facebook.com/readastory.org) [readastory.org](https://www.readastory.org) [readastory.org](https://www.readastory.org)  
Call Us +91-7083490865

Thank you and I look forward to hearing back.

Regards,  
Anjali Desai  
Volunteer Coordinator- Team Read-a-story  
WhatsApp & Phone number + 91-9049050806  
anjali@readastory.org.in  
Do follow us on:  
Facebook  
Instagram



*Anjali Desai*

**PRINCIPAL  
(BHMCT)**

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



**MSHMCTRS**  
Fwd: Collaboration with Read a story  
Date: Thu, 13 Oct 2022 at 10:42  
Subject: Fwd: Collaboration with Read a story  
To: <readastory@readastory.org>  
From: Anjali Desai <anjali@readastory.org>  
Date: Fri, 7 Oct 2022, 11:04 am  
Subject: Collaboration with Read a story - a volunteer opportunity for students of MSHMCTRS  
To: anjanika.joshi <anjali@readastory.org>

Forwarded message  
From: Anjali Desai <anjali@readastory.org>  
Date: Fri, 7 Oct 2022, 11:04 am  
Subject: Collaboration with Read a story - a volunteer opportunity for students of MSHMCTRS  
To: anjanika.joshi <anjali@readastory.org>

Dr. Seema Zagade  
The Principal  
MSHMCTRS, (Dapodi)  
Pune

Good morning Dr. Zagade  
My name is Anjali Desai. I am the volunteer coordinator for Read-a-story (RAS). I have been in touch with Mr. Dattaraj Joshi in reference to this program.  
We would greatly appreciate the opportunity to collaborate with your institution and engage volunteer tutors in their learning journey.  
I am sharing the salient details of our program.  
Are you looking for an easy way to make a difference in the life of a child in tribal India?  
Read-a-story is a wonderful grassroots level organization and is looking for volunteers who are proficient in English.  
A tutor, you will help your assigned students with English. In an interactive one-on-one session, these students receive from material that is provided by us. All you need is an hour a week and a simple phone call (or WhatsApp) / Zoom meeting is truly amazing!  
Highlights of the program:  
1. Help a tribal child over the long improve their reading English skills (reading and spoken) using a simple telephone call.  
2. Program duration is 12 cumulative hours - once a week / 30-45 minutes / 3-4 months  
3. Material (Hindi/Basic level) will be needed as a common language  
4. No travel needed and flexible volunteer times (contractless volunteering)  
5. Parental consent would be needed for volunteers under 18 only  
6. Easy registration using a dedicated RAS website  
7. Dedicated 15-hour online/in-person training for volunteer tutors  
8. Read-a-story Certificate of Appreciation for the volunteer  
9. Certificate of Appreciation for the institution



# CERTIFICATE OF APPRECIATION

This certificate is proudly presented to

**Aditi Belhekar**

For participating in the **Read-a-story** Project **2022-2023**

Thank you, **Aditi**, for your commitment and dedication towards improving the English reading and comprehension skills of the children in Zilla Parishad Schools- Aurangabad and Talasari, Palghar, Maharashtra.

**Amod Joshi**

DIRECTOR MEMBER  
N+1 SOCIAL FOUNDATION

**Gauri Mehendale**

DIRECTOR  
N+1 SOCIAL FOUNDATION





# CERTIFICATE OF APPRECIATION

This certificate is proudly presented to

**Vishruti Deshmukh**

For participating in the **Read-a-story** Project **2022-2023**

Thank you, **Vishruti**, for your commitment and dedication towards improving the English reading and comprehension skills of the children in Zilla Parishad Schools- Aurangabad and Talasari, Palghar, Maharashtra.

**Amod Joshi**

DIRECTOR MEMBER  
N+1 SOCIAL FOUNDATION

**Gauri Mehendale**

DIRECTOR  
N+1 SOCIAL FOUNDATION





# CERTIFICATE OF APPRECIATION

This certificate is proudly presented to

**Parth Ruparel**

For participating in the **Read-a-story** Project **2022-2023**

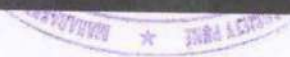
Thank you, **Parth**, for your commitment and dedication towards improving the English reading and comprehension skills of the children in Zilla Parishad Schools- Aurangabad and Talasari, Palghar, Maharashtra.

**Amod Joshi**

DIRECTOR MEMBER  
N+1 SOCIAL FOUNDATION

**Gauri Mehendale**

DIRECTOR  
N+1 SOCIAL FOUNDATION







# CERTIFICATE OF APPRECIATION

This certificate is proudly presented to

**Trishala Malge**

For participating in the **Read-a-story** Project **2022-2023**

Thank you, **Trishala**, for your commitment and dedication towards improving the English reading and comprehension skills of the children in Zilla Parishad Schools- Aurangabad and Talasari, Palghar, Maharashtra.

**Amod Joshi**

DIRECTOR MEMBER  
N+1 SOCIAL FOUNDATION

**Gauri Mehendale**

DIRECTOR  
N+1 SOCIAL FOUNDATION





# CERTIFICATE OF APPRECIATION

This certificate is proudly presented to

**Atharva Salunke**

For participating in the **Read-a-story** Project **2022-2023**

Thank you, **Atharva**, for your commitment and dedication towards improving the English reading and comprehension skills of the children in Zilla Parishad Schools- Aurangabad and Talasari, Palghar, Maharashtra.

**Amod Joshi**

DIRECTOR MEMBER  
N+1 SOCIAL FOUNDATION

**Gauri Mehendale**

DIRECTOR  
N+1 SOCIAL FOUNDATION

OF HOTEL MANAGEMENT AND CATERING TECHNIQUES

MAHARASHTRA SOCIETY PURE



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

**Celebration of 'Vachan Prerna Din 2022' and  
Collaboration Ceremony with 'read a story'**



*[Signature]*

**PRINCIPAL**  
(BHMCT)

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





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, web site: msihmctrs.in

REF: MSIHMCTRS/UG-PG/2023/563 - A

Date: 19/07/2023

**OFFICE ORDER**

The following members are appointed for the Constitution of Intellectual Property Right  
Committee for the academic year 2023 – 2024.

| Sr. No | Name                                       | Designation      | Mobile Number |
|--------|--|------------------|---------------|
| 1)     | Dr. Seema Zagade, Principal                | Chairman         | 9822944405    |
| 2)     | Mr. Sachin Rayarikar, Asst. Prof.          | Member secretary | 9422085439    |
| 3)     | Dr. Vidya Kadam, Asst. Prof.               | Member           | 9823071682    |
| 4)     | Mr. Chintamani Shasrabudhe,<br>Asst. Prof. | Member           | 9960179765    |
| 5)     | Mr. Rahul Gade, Sr. Clerk                  | Member           | 9823442155    |

  
Dr. Seema Zagade  
Principal

**PRINCIPAL**  
(BHMCT)

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





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

Programme: MHMCT Year: Second Course Code: MH - 306  
Course Name: Dissertation (Food Prod.) Semester: Third No. of Credits:

**Concurrent Evaluation**

| Sr. No. | Roll No. | Name of the students | Topic Selection | Object ives | Literature Review | Data Analysis | Conclusion and Suggestions | Total |
|---------|----------|----------------------|-----------------|-------------|-------------------|---------------|----------------------------|-------|
|         |          |                      | 10              | 10          | 10                | 10            | 10                         | 50    |
| 1.      | M2103    | Kulkarni Pooja A.    | 06              | 07          | 07                | 05            | 06                         | 31    |
| 2.      | M2104    | Lawar Somesh H.      | 06              | 07          | 07                | 07            | 07                         | 34    |
| 3.      |          |                      |                 |             |                   |               |                            |       |
| 4.      |          |                      |                 |             |                   |               |                            |       |

Date: 31/1/23

Name & \_\_\_\_\_  
Signature of Faculty

*Salun R.*

*Salun R.*

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

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: [exam@msihmctrs.in](mailto:exam@msihmctrs.in), web site: [msihmctrs.in](http://msihmctrs.in)

Programme: MHMCT Year: Second Course Code: MH-306  
Course: Dissertation based on Op. Elective (Food Prod.) Semester: Third

END TERM PRACTICAL EXAM ODD SEMESTER NOVEMBER 2022

INTERNAL

| Sr. No. | Roll No. | Name of the students | Research Report | PPT Layout and Presentation | Int. Tot | Ext. Tot. | Total |
|---------|----------|----------------------|-----------------|-----------------------------|----------|-----------|-------|
|         |          |                      | 10              | 10                          | 20       | 30        | 50    |
| 1.      | M2103    | Kulkarni Pooja A.    | 7               | 6                           | 13       | 19        | 32    |
| 2.      | M2104    | Lawar Somesh H.      | 7               | 7                           | 14       | 24        | 38    |
| 3.      |          | Maraskolhe Komal R.  | →               | →                           | AB       |           | →     |
| 4.      |          |                      |                 |                             |          |           |       |

EXTERNAL

| Sr. No. | Roll No. | Name of the students | Literature Review | Conclusion and Suggestions | Viva | Total |
|---------|----------|----------------------|-------------------|----------------------------|------|-------|
|         |          |                      | [10]              | [10]                       | [10] | [30]  |
| 1.      | M2103    | Kulkarni Pooja A.    | 6                 | 7                          | 6    | 19    |
| 2.      | M2104    | Lawar Somesh H.      | 8                 | 8                          | 8    | 24    |
| 3.      |          | Maraskolhe Komal R.  | →                 | →                          | AB   |       |
| 4.      |          |                      |                   |                            |      |       |

Date:

Name &: [Signature]

Signature of External Examiner

Name &: [Signature]

Signature of Internal Examiner

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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
TECHNOLOGY AND RESEARCH SOCIETY, PUNE  
MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING  
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☎ - 25676640 Email: [msihmcttpo@gmail.com](mailto:msihmcttpo@gmail.com) , web site: [msihmctrs.in](http://msihmctrs.in)

Programme: MHMCT Year: Second Course Code: MH - 306  
Course Name: Dissertation (Accom. Op.) Semester: Third No. of Credits:

Concurrent Evaluation

| Sr. No. | Roll No. | Name of the students | PPT | Synopsis | Questionnaire | Research method | Report | Total     |
|---------|----------|----------------------|-----|----------|---------------|-----------------|--------|-----------|
|         |          |                      | 10  | 10       | 10            | 10              | 10     | 50        |
| 1.      | M2102    | Dongre Shrvanee D.   | 07  | 08       | 09            | 07              | 08     | 39        |
| 2.      | M2105    | Muzumdar Poonam A.   | 08  | 08       | 06            | 07              | 07     | 36        |
| 3.      | M2108    | Surve Saishwari S.   | 08  | 09       | 08            | 08              | 09     | 42        |
| 4.      | M2109    | Syed Ali A.          | —   | —        | —             | —               | —      | <u>00</u> |

Date: 31/1/2023

Name &: Dr. Vidya Kadam

Signature of Faculty

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Shivajinagar, Pune-411016





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

Programme: MHMCT Year: Second Course Code: MH – 306  
Course: Dissertation based on Op. Elective (Accomm. Op.) Semester: Third

END TERM PRACTICAL EXAM ODD SEMESTER NOVEMBER 2019

INTERNAL

| Sr. No. | Roll No. | Name of the students | Report | Research Methodology | Data Analysis | Viva | Total (Int.) | Total (Ext.) | Total |
|---------|----------|----------------------|--------|----------------------|---------------|------|--------------|--------------|-------|
|         |          |                      | [10]   | [05]                 | [05]          | [05] | [25]         | [25]         | [50]  |
| 1.      | M2102    | Dongre Shravane D.   | 8      | 4                    | 4             | 4    | 20           | 17           | 37    |
| 2.      | M2105    | Muzumdar Poonam A.   | 7      | 4                    | 3             | 4    | 18           | 19           | 37    |
| 3.      | M2108    | Surve Saishwari S.   | 8      | 4                    | 4             | 4    | 20           | 20           | 40    |
| 4.      |          |                      |        |                      |               |      |              |              |       |

EXTERNAL

| Sr. No. | Roll No. | Name of the students | Data Analysis | Viva | Presentation Skill | Content Knowledge | Total |
|---------|----------|----------------------|---------------|------|--------------------|-------------------|-------|
|         |          |                      | [05]          | [10] | [05]               | [5]               | [25]  |
| 1.      | M2102    | Dongre Shravane D.   | 4             | 6    | 3½                 | 3½                | 17    |
| 2.      | M2105    | Muzumdar Poonam A.   | 3½            | 7    | 4                  | 4                 | 19    |
| 3.      | M2108    | Surve Saishwari S.   | 4             | 7½   | 4                  | 4                 | 20    |
| 4.      |          |                      |               |      |                    |                   |       |

Date: 01/2/2023

Name &: Dr. Surita Sangale

Signature of External Examiner

Name &: Dr. Vidya Kadam

Signature of Internal Examiner

Principal  
(BHMCT)

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







TECHNOLOGY (UG & PG – Degree Programme)  
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 ☎- 25676640 Email: [msihmcttpto@gmail.com](mailto:msihmcttpto@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

**BHMCT TRAINING RECORD**

**2019-20**

| SR. NO | Acc. No | STUDENT NAME       | HOTEL /ORGANISATION NAME            | REMARK |
|--------|---------|--------------------|-------------------------------------|--------|
| 1.     | 1176    | Akash Dhawale      | J.W. Marriott, Pune                 |        |
| 2.     | 1177    | Shreyas Loni       | Taj Santacruz, Mumbai               |        |
| 3.     | 1178    | Yogesh Borse       | The Pride Hotel, Pune               |        |
| 4.     | 1179    | Atharva Pathak     | Outrigger Beach Resort, Mauritius   |        |
| 5.     | 1180    | Vinit Kashid       | Outrigger Beach Resort, Mauritius   |        |
| 6.     | 1181    | Prajwal Barangale  | LUX Le Morne, Mauritius             |        |
| 7.     | 1182    | Mehul Shinde       | Shanti Maurice, Mauritius           |        |
| 8.     | 1183    | Aditya Auty        | Conrad, Pune                        |        |
| 9.     | 1184    | AthravaKshirsagar  | The Pride, Pune                     |        |
| 10.    | 1185    | RushikeshBhara     | Marriott Suites, Pune               |        |
| 11.    | 1186    | Soham Dighe        | Marriott Suites, Pune               |        |
| 12.    | 1187    | PratikshaShindekar | Blue Diamond IHCL Seleqtions, Pune  |        |
| 13.    | 1188    | Pranita Gaikwad    | Blue Diamond IHCL Seleqtions, Pune  |        |
| 14.    | 1189    | Omkar Pandhare     | Trident, Nariman Point              |        |
| 15.    | 1190    | Samruddhi Shinde   | Trident, Nariman Point              |        |
| 16.    | 1191    | Riya Borade        | The Lalit, Mumbai                   |        |
| 17.    | 1192    | Sandhya Ware       | ITC Maratha, Mumbai                 |        |
| 18.    | 1193    | Ajinkya Deore      | Four Points By Sheraton, Vashi      |        |
| 19.    | 1194    | Aditya Aldar       | Four Points By Sheraton, Vashi      |        |
| 20.    | 1195    | TejasGosavi        | Taj Sats, Mumbai + The Pride, Pune  |        |
| 21.    | 1196    | Shraddha Wakhare   | ITC Maratha, Mumbai                 |        |
| 22.    | 1197    | Shivani Sulla      | Trident Bandra Kurla, Mumbai        |        |
| 23.    | 1198    | VedrajWadelkar     | Trident Bandra Kurla, Mumbai        |        |
| 24.    | 1199    | Pranav Natu        | IHCL Blue Diamond, Pune             |        |
| 25.    | 1200    | Santosh Mali       | Trident Nariman Point, Mumbai       |        |
| 26.    | 1201    | Pratik Bharaskar   | Trident Nariman Point, Mumbai       |        |
| 27.    | 1202    | TejasDatar         | Trident Nariman Point, Mumbai       |        |
| 28.    | 1203    | SanskruitiDatar    | Trident Nariman Point, Mumbai       |        |
| 29.    | 1204    | HrushikeshMulay    | The Oberoi, Mumbai                  |        |
| 30.    | 1205    | Sakshi Tanpure     | Marriott Hotel, Hyderabad           |        |
| 31.    | 1206    | Yash Shende        | Beach Rotana, Abu Dhabi             |        |
| 32.    | 1207    | RevatiBhoji        | The Lalit, Mumbai                   |        |
| 33.    | 1208    | Aditya Kamble      | J.W. Marriott, Pune                 |        |
| 34.    | 1209    | PruthaRelakar      | Blue Diamond IHCL, Pune             |        |
| 35.    | 1210    | Chaitanya Shastri  | TajSats, Mumbai + The Pride, Pune   |        |
| 36.    | 1211    | Ajinkya Patil      | ITC Maratha, Mumbai                 |        |
| 37.    | 1212    | Mayank Ashar       | Hotel Trident, Bandra Kurla         |        |
| 38.    | 1213    | Tanya Aurora       | Trident Nariman Point, Mumbai       |        |
| 39.    | 1214    | Vedang Mate        | Citrus Cunningham, Bangalore        |        |
| 40.    | 1215    | Hrishikesh Vane    | Taj Deccan, Hyderabad               |        |
| 41.    | 1216    | Mudra Kamble       | J W Marriot, Pune                   |        |
| 42.    | 1217    | Hrishikesh Pachore | Hotel Hindustan International, Pune |        |
| 43.    | 1218    | Kumar Mangalam     | Hotel Hindustan International, Pune |        |
| 44.    | 1219    | FatemaHundekari    | Conrad, Pune                        |        |
| 45.    | 1220    | KashmiraShivarkar  | Conrad Hotel and Resort, Pune       |        |
| 46.    | 1221    | Chinmay Gokhale    | The Oberoi Resort, Mauritius        |        |
| 47.    | 1222    | Prathamesh Vyas    | Marriott Hotel, Hyderabad           |        |

*[Signature]*  
**PRINCIPAL**  
 (BHMCT)

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|     |      |                    |                         |
|-----|------|--------------------|-------------------------|
| 48. | 1223 | VedikaAndurkar     | Blue Diamond IHCL, Pune |
| 49. | 1224 | SejalSakhala       | Blue Diamond IHCL, Pune |
| 50. | 1225 | Pravin Tupe        | J W Marriott, Pune      |
| 51. | 1226 | Nimisha mengle     | J W Marriott, Pune      |
| 52. | 1227 | Zamir Khan         | J W Marriott, Pune      |
| 53. | 1228 | KshitijLonare      | J W Marriott, Pune      |
| 54. | 1229 | Aishwarya Shirsole | SheratonGrand , Pune    |
| 55. | 1230 | Shefali Makasare   | SheratonGrand , Pune    |
| 56. | 1231 | ShravaneeDongre    | SheratonGrand , Pune    |
| 57. | 1232 | Akash Misal        | The Westin, Pune        |
| 58. | 1233 | AnujaMankar        | Conrad, Pune            |



*Handwritten signature*

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Shivajinagar, Pune-411016



|     |      |                   |                                   |
|-----|------|-------------------|-----------------------------------|
| 1.  | 1176 | Aash Dhwale       | J W Marriott, Pune                |
| 2.  | 1177 | Shreyas Loni      | The Pribe Hotel, Pune             |
| 3.  | 1178 | Yogesh Borse      | Outrigger Beach Resort, Mauritius |
| 4.  | 1179 | Ashvayash Parikh  | Outrigger Beach Resort, Mauritius |
| 5.  | 1180 | Vinay Kashid      | LUX La Merne, Mauritius           |
| 6.  | 1181 | Priyanka Baranwal | Shanti Manchar, Mauritius         |
| 7.  | 1182 | Manish Shinde     | Conrad Pune                       |
| 8.  | 1183 | Aditya A...       | The Pribe Pune                    |
| 9.  | 1184 | A...              | Sheraton Suites Pune              |
| 10. | 1185 | A...              | Diamond IHCL                      |
| 11. | 1186 | A...              | Diamond IHCL                      |
| 12. | 1187 | A...              | Nirman Point                      |
| 13. | 1188 | A...              | Nirman Point                      |
| 14. | 1189 | A...              | The Lalit, Mumbai                 |
| 15. | 1190 | A...              | The Lalit, Mumbai                 |
| 16. | 1191 | A...              | Sandhya W...                      |
| 17. | 1192 | A...              | Ajanta Dore                       |
| 18. | 1193 | A...              | Ajanta Dore                       |
| 19. | 1194 | A...              | Taj Sate, Mumbai + The Pribe Pune |
| 20. | 1195 | A...              | Taj Sate, Mumbai                  |
| 21. | 1196 | A...              | Taj Sate, Mumbai                  |
| 22. | 1197 | A...              | Taj Sate, Mumbai                  |
| 23. | 1198 | A...              | Taj Sate, Mumbai                  |
| 24. | 1199 | A...              | Taj Sate, Mumbai                  |
| 25. | 1200 | A...              | Taj Sate, Mumbai                  |
| 26. | 1201 | A...              | Taj Sate, Mumbai                  |
| 27. | 1202 | A...              | Taj Sate, Mumbai                  |
| 28. | 1203 | A...              | Taj Sate, Mumbai                  |
| 29. | 1204 | A...              | Taj Sate, Mumbai                  |
| 30. | 1205 | A...              | Taj Sate, Mumbai                  |
| 31. | 1206 | A...              | Taj Sate, Mumbai                  |
| 32. | 1207 | A...              | Taj Sate, Mumbai                  |
| 33. | 1208 | A...              | Taj Sate, Mumbai                  |
| 34. | 1209 | A...              | Taj Sate, Mumbai                  |
| 35. | 1210 | A...              | Taj Sate, Mumbai                  |
| 36. | 1211 | A...              | Taj Sate, Mumbai                  |
| 37. | 1212 | A...              | Taj Sate, Mumbai                  |
| 38. | 1213 | A...              | Taj Sate, Mumbai                  |
| 39. | 1214 | A...              | Taj Sate, Mumbai                  |
| 40. | 1215 | A...              | Taj Sate, Mumbai                  |
| 41. | 1216 | A...              | Taj Sate, Mumbai                  |
| 42. | 1217 | A...              | Taj Sate, Mumbai                  |
| 43. | 1218 | A...              | Taj Sate, Mumbai                  |
| 44. | 1219 | A...              | Taj Sate, Mumbai                  |
| 45. | 1220 | A...              | Taj Sate, Mumbai                  |
| 46. | 1221 | A...              | Taj Sate, Mumbai                  |
| 47. | 1222 | A...              | Taj Sate, Mumbai                  |



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(BHMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology

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Savitribai Phule Pune University  
Examination Session 2019  
Marks Inward System for Colleges



1912051128070

12/5/2019

1 of 1

|              |  |           |                     |
|--------------|--|-----------|---------------------|
| College Name | CMMP014110 - MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY |           |                     |
| Pattern Name | 10516 - BHMCT (REV.2016)   | Batch No  | 201910078567        |
| Subject Name | 501 CIT - INDUSTRIAL TRAINING  | Exam Type | INTERNAL OUT OF 175 |
| Teacher Name | Rayarikar Sachin Arvind (Mob. No.: 9422085439) - Internal Examiner                 |           |                     |

| Total Students | Present Students | Absent Students | Not Applicable | Detained |
|----------------|------------------|-----------------|----------------|----------|
| 57             | 55               | 2               | 0              | 0        |

| Seat No | Marks/Grade | Seat No | Marks/Grade | Seat No | Marks/Grade |
|---------|-------------|---------|-------------|---------|-------------|
| 10395   | 110         | 10420   | 99          | 10445   | 131         |
| 10396   | 109         | 10421   | 155         | 10446   | 148         |
| 10397   | 114         | 10422   | 108         | 10447   | 129         |
| 10398   | 90          | 10423   | 122         | 10448   | 100         |
| 10399   | (AB)        | 10424   | 146         | 10449   | 137         |
| 10400   | 113         | 10425   | 112         | 10450   | 153         |
| 10401   | 123         | 10426   | 155         | 10451   | 113         |
| 10402   | 124         | 10427   | 132         |         |             |
| 10403   | 128         | 10428   | 140         |         |             |
| 10404   | (AB)        | 10429   | 140         |         |             |
| 10405   | 128         | 10430   | 122         |         |             |
| 10406   | 116         | 10431   | 125         |         |             |
| 10407   | 140         | 10432   | 127         |         |             |
| 10408   | 134         | 10433   | 137         |         |             |
| 10409   | 132         | 10434   | 125         |         |             |
| 10410   | 146         | 10435   | 136         |         |             |
| 10411   | 159         | 10436   | 115         |         |             |
| 10412   | 109         | 10437   | 127         |         |             |
| 10413   | 123         | 10438   | 141         |         |             |
| 10414   | 138         | 10439   | 142         |         |             |
| 10415   | 134         | 10440   | 134         |         |             |
| 10416   | 125         | 10441   | 145         |         |             |
| 10417   | 116         | 10442   | 129         |         |             |
| 10418   | 125         | 10443   | 131         |         |             |
| 10419   | 139         | 10444   | 139         |         |             |

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Shivajinagar, Pune-411016

Stamp & Authorized Signatory



**Savitribai Phule Pune University**  
Examination Session 2019  
Marks Inward System for Colleges



1912051129384

12/5/2019

1 of 1

|                     |  |                  |                      |
|---------------------|--|------------------|----------------------|
| <b>College Name</b> | CMMP014110 - MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY |                  |                      |
| <b>Pattern Name</b> | 10516 - BHMCT (REV.2016)   | <b>Batch No</b>  | 201910078570         |
| <b>Subject Name</b> | 501 CIT - INDUSTRIAL TRAINING  | <b>Exam Type</b> | PRACTICAL OUT OF 175 |
| <b>Teacher Name</b> | Rayarikar Sachin Arvind (Mob. No.: 9422085439) - Internal Examiner                 |                  |                      |

| Total Students | Present Students | Absent Students | Not Applicable | Detained |
|----------------|------------------|-----------------|----------------|----------|
| 57             | 55               | 2               | 0              | 0        |

| Seat No | Marks/Grade | Seat No | Marks/Grade | Seat No | Marks/Grade |
|---------|-------------|---------|-------------|---------|-------------|
| 10395   | 140         | 10420   | 121         | 10445   | 140         |
| 10396   | 108         | 10421   | 156         | 10446   | 147         |
| 10397   | 135         | 10422   | 144         | 10447   | 140         |
| 10398   | 98          | 10423   | 135         | 10448   | 113         |
| 10399   | (AB)        | 10424   | 144         | 10449   | 143         |
| 10400   | 133         | 10425   | 140         | 10450   | 154         |
| 10401   | 134         | 10426   | 143         | 10451   | 111         |
| 10402   | 135         | 10427   | 113         |         |             |
| 10403   | 133         | 10428   | 143         |         |             |
| 10404   | (AB)        | 10429   | 138         |         |             |
| 10405   | 142         | 10430   | 139         |         |             |
| 10406   | 127         | 10431   | 140         |         |             |
| 10407   | 135         | 10432   | 138         |         |             |
| 10408   | 146         | 10433   | 144         |         |             |
| 10409   | 143         | 10434   | 140         |         |             |
| 10410   | 150         | 10435   | 146         |         |             |
| 10411   | 142         | 10436   | 135         |         |             |
| 10412   | 138         | 10437   | 128         |         |             |
| 10413   | 138         | 10438   | 142         |         |             |
| 10414   | 147         | 10439   | 143         |         |             |
| 10415   | 144         | 10440   | 139         |         |             |
| 10416   | 141         | 10441   | 157         |         |             |
| 10417   | 123         | 10442   | 139         |         |             |
| 10418   | 136         | 10443   | 147         |         |             |
| 10419   | 134         | 10444   | 149         |         |             |

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Sivajinagar, Pune-411016

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**Report on “Laundry Visit”**

**Title:** A visit to Deluxe House Laundry was organised for the final year students

**Date:** 27 August 2018

**Time:** 2pm onwards

**Objective:** To gain insights into Deluxe House Laundry's meticulous cleaning processes and operations, fostering appreciation for quality laundry care.

**Report:**

On August 27th, 2018, students had a visit to Deluxe House Laundry, located in Navi Peth, Pune.

With over 5 decades of experience, Deluxe has become synonymous with quality laundry services across Pune. From their humble beginnings in 1960, they've grown to encompass 17 outlets and a cutting-edge processing unit.

The visit, commencing at 2 pm, was an eye-opener as the associate warmly shared insights into their cleaning processes. From bleaching powder to chlorine bleach, each cleaning agent plays a vital role in their meticulous spot cleaning procedures.

The laundry cycle, from sorting to storing, was explained with clarity, highlighting their dedication to precision and efficiency.

Machines from STAHL, a renowned German company, power their operations, ensuring top-notch results. As the visit concluded, the students expressed gratitude for the knowledge shared, leaving with a newfound appreciation for the art of laundry care.

*Amasdhia*

**PRINCIPAL**  
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Shivajinagar, Pune-411016





## Laundry Visit

Date : 27<sup>th</sup> August 2018



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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
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☎ - 25676640 Email: [msihmcttpo@gmail.com](mailto:msihmcttpo@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

FINAL YEAR – 2018-19

EVENT:- Laundry Visit

Date:- 27/8/18

| Sr. No. | Roll No. | Student Name        | Status |
|---------|----------|---------------------|--------|
| 1.      | 201503   | Alhat Snehal        | P      |
| 2.      | 201507   | Badigar Akash       | A      |
| 3.      | 201511   | Bhujbal Rutuja      | P      |
| 4.      | 201516   | Deshmukh Shivani    | P      |
| 5.      | 201520   | Gaikwad Prakash     | P      |
| 6.      | 201521   | Gandhi Shubham      | P      |
| 7.      | 201525   | Iyer Rasika         | A      |
| 8.      | 201529   | Joglekar Jaee       | P      |
| 9.      | 201535   | Karpate Rohan       | P      |
| 10.     | 201542   | Muley Shweta        | P      |
| 11.     | 201547   | Pardeshi Shivanjali | P      |
| 12.     | 201550   | Raina Priyanka      | P      |
| 13.     | 201552   | Raut Manali         | P      |
| 14.     | 201556   | Shinde Shriram      | A      |
| 15.     | 201408   | Borate Sai          | P      |
| 16.     | 201413   | Dhawale Nitish      | P      |
| 17.     | 201260   | Rajput Ashwin       | P      |

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

FINAL YEAR – 2019-20

EVENT:- ~~27/8/18~~ Laundry Visit.

Date:- 27/8/18

| Sr. No. | Roll No. | Student Name         | Sign |
|---------|----------|----------------------|------|
| 1.      | 201605   | Bhalerao Sajiri      | P    |
| 2.      | 201616   | Devargaonkar Shubham | P    |
| 3.      | 201618   | Gaikwad Shweta       | P    |
| 4.      | 201641   | Pandit Ruchira       | P    |
| 5.      | 201648   | Rao Kalyani          | P    |
| 6.      | 201649   | Rao Omkar            | P    |
| 7.      | 201655   | Shetty Ria           | P    |
| 8.      | 201661   | Vaidya Diksha        | P    |
| 9.      | 201663   | Wanjari Hrishikesh   | A    |
| 10.     | 201664   | Awate Anish Girish   | P    |

*(Handwritten signature)*





Date : 23/11/2022

To,  
The Principal,  
MSIHMCT, Pune

Subject: Submission of student induction report for the academic year 22-23.

Respected madam,

We the team of SIP would like to submit the report on 7 days student induction programme for first year BHMCT. The induction programme was organised from 29 October 2022 to 05 November 2022. Different industry experts, our alumni and entrepreneurs were invited for the same. Students have submitted good feedback about all the sessions.

This is for your information.

Thank you

*Darshan Joshi*  
23/11/22

Darshan Joshi

*Abhay Manolkar*

Abhay Manolkar



*Princ*  
28/11/22

*Princ*  
28/11/22

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

म. रा. आय. एच. एम. सी.टी.  
(पदवी व पदव्युत्तर पदवी)  
शिवाजीनगर, पुणे-411 016  
आवक क्रमांक- 401  
दिनांक- 28.11.2022

## First year Induction programme. Batch I

### Day 01

| Date       | Time           | Class activity                               | In charge   | Details of Speakers |
|------------|----------------|--|-------------|---------------------|
| 29/10/2022 | 10:30 to 11:30 | Introduction to students                     | Mr. Abhay M |                     |
|            | 11:30 to 12:30 | Introduction of course /rules and regulation | Mr. Abhay M |                     |
|            | 12:30 to 1:30  | Institute round                              | Mr. Abhay M |                     |

### Day 02

| Date       | Time           | Class activity                              | In charge   | Details of Speakers |
|------------|----------------|---|-------------|---------------------|
| 31/10/2022 | 9:30 to 11:30  | Hotel video                                 | Mr. Abhay M |                     |
|            | 11:30 to 12:30 | Introduction to Staff and various committee | Mr. Abhay M |                     |
|            | 12:30 to 1:30  | UHV   | Devesh J    |                     |

### Day 03

| Date       | Time           | Class activity   | In charge       | Details of Speakers  |
|------------|----------------|--|-----------------|--|
| 01/11/2022 | 9:30 to 10:30  | Online Guest lecture on 'Introduction to F& B Service and BAR' | Mr. Akshay Wagh | Head Bar tender and Bar prep supervisor, Hoel Jerome, Colorado, USA. |
|            | 10:30 to 11:30 | Introduction to food Production Dept.                          | Mr. Abhay M.    |  |
|            | 11:30 to 12:30 | Introduction to BRD I  | Ms. Anushree D. |  |
|            | 12:30 to 1:30  | UHV  | Mr. Devesh J    |  |

### Day 04

| Date       | Time           | Class activity  | In charge          | Details of Speakers                |
|------------|----------------|---|--------------------|------------------------------------|
| 02/11/2022 | 9:30 to 10:30  | Introduction to Communication skills                      | Ms .Archana D.     |                                    |
|            | 10:30 to 11:30 | Guest lecture on Soft skills.                             | Ms. Vrushali Kumar | AVP , Sales, Loop, Pune.           |
|            | 11:30 to 12:30 | Guest lecture on Introduction to Housekeeping Department. | Mr. Deepak Borde   | Executive Housekeeper, Hyatt, Pune |
|            | 12:30 to 1:30  | UHV   | Mr. Devesh J       |                                    |



**Day 05**

| Date       | Time           | Class activity  | In charge         | Details of Speakers                       |
|------------|----------------|---|-------------------|---|
| 03/11/2022 | 9:30 to 10:30  | Introduction to Food production   | Mr. Abhay M       |   |
|            | 10:30 to 11:30 | Guest lecture on Housekeeping and Front office opportunities                          | Ms. Rupali Panse  | Hospitality Consultant, Pune              |
|            | 11:30 to 12:30 | Guest Lecture on Introduction to Food Production Department and Carrier opportunities | Ms. Amruta Advani | Owner, COCOA, Patisserie and Bakery, Pune |
|            | 12:30 to 1:30  | Introduction to F&B service   | Ms. Anahita M.    |   |

**Day 6**

| Date       | Time           | Class activity   | In charge        | Details of Speakers                                  |
|------------|----------------|--|------------------|--|
| 04/11/2022 | 9:30 to 10:30  | UHV  | Mr. Devesh J     |  |
|            | 10:30 to 11:30 | Guest lecture on 'Overview of Hotel Industry'.             | Mr. Graydon R.   | Learning and Quality Manager, The Ritz Carlton, Pune |
|            | 11:30 to 12:30 | Guest lecture on 'Introduction to Front Office Department' | Mr. Rakesh Rohit | Front Office Manager, The Ritz Carlton, Pune         |
|            | 12:30 to 1:30  | Introduction to F&B Service                                | Ms. Anahita M.   |  |

**Day 7**

| Date       | Time           | Class activity | In charge                      | Details of Speakers                                |
|------------|----------------|----------------|--------------------------------|--|
| 05/11/2022 | 9:30 to 11:30  | Zumba Session  | Zin Aparna                     | Owner, Aparn's Zumba Fitness club, Chinchwad, Pune |
|            | 11.30 to 12.30 | Quize          | Ms. Pooja P and Ms. Anahita M. |  |

**First year Induction programme. Batch II****Day 01**

| Date       | Time           | Class activity                               | In charge     | Details of Speakers |
|------------|----------------|--|---------------|---------------------|
| 29/10/2022 | 10:30 to 11:30 | Introduction to students                     | Mr. Darshan J |                     |
|            | 11:30 to 12:30 | Introduction of course /rules and regulation | Mr. Darshan J |                     |
|            | 12:30 to 1:30  | Institute round                              | Mr. Darshan J |                     |

**Day 02**

| Date       | Time           | Class activity                              | In charge     | Details of Speakers |
|------------|----------------|---|---------------|---------------------|
| 31/10/2022 | 9:30 to 11:30  | Introduction to UHV                         | Mr. Devesh J. |                     |
|            | 11:30 to 12:30 | Introduction to Staff and various committee | Mr. Darshan J |                     |
|            | 12:30 to 1:30  | Hotel Video                                 | Mr. Darshan J |                     |

**Day 03**

| Date       | Time           | Class activity   | In charge          | Details of Speakers  |
|------------|----------------|--|--------------------|--|
| 01/11/2022 | 9:30 to 10:30  | Online Guest lecture on 'Introduction to F& B Service and BAR' | Mr. Akshay Wagh    | Head Bar tender and Bar prep supervisor, Hoel Jerome, Colorado, USA. |
|            | 10:30 to 11:30 | Guest lecture on Soft skills.                                  | Ms. Vrushali Kumar | AVP , Sales, Loop, Pune.   |
|            | 11:30 to 12:30 | Introduction to BRD  | Mr. Darshan J.     |  |
|            | 12:30 to 1:30  | UHV  | Mr. Devesh J       |  |

**Day 04**

| Date       | Time           | Class activity  | In charge        | Details of Speakers                |
|------------|----------------|---|------------------|------------------------------------|
| 02/11/2022 | 9:30 to 10:30  | Introduction to F& B Service                              | Ms. Anahita M.   |                                    |
|            | 10:30 to 11:30 | Guest lecture on Introduction to Housekeeping Department. | Mr. Deepak Borde | Executive Housekeeper, Hyatt, Pune |
|            | 11:30 to 12:30 | Introduction to Communication skills                      | Ms. Archana D.   |                                    |
|            | 12:30 to 1:30  | UHV   | Mr. Devesh J     |                                    |

**Day 05**

| Date       | Time           | Class activity  | In charge         | Details of Speakers                       |
|------------|----------------|---|-------------------|---|
| 03/11/2022 | 9:30 to 10:30  | Introduction to F&B Service   | Ms. Anahita Manna |   |
|            | 10:30 to 11:30 | Introduction to BRD I   | Mr. Darshan J.    |   |
|            | 11:30 to 12:30 | Guest lecture on Housekeeping and Front office opportunities.                         | Ms. Rupali Panse  | Hospitality Consultant, Pune              |
|            | 12:30 to 1:30  | Guest Lecture on Introduction to Food Production Department and Carrier opportunities | Ms. Amruta Advani | Owner, COCOA, Patisserie and Bakery, Pune |



### Day 6

| Date       | Time           | Class activity   | In charge        | Details of Speakers                                  |
|------------|----------------|--|------------------|--|
| 04/11/2022 | 9:30 to 10:30  | Introduction to Food Production                            | Mr. Chetan G     |  |
|            | 10:30 to 11:30 | Guest lecture on 'Introduction to Front Office Department' | Mr. Rakesh Rohit | Front Office Manager, The Ritz Carlton, Pune         |
|            | 11:30 to 12:30 | Guest lecture on 'Overview of Hotel Industry'.             | Mr. Graydon R.   | Learning and Quality Manager, The Ritz Carlton, Pune |
|            | 12:30 to 1:30  | Introduction to BRD  | Mr. Darshan J    |  |

### Day 7

| Date       | Time           | Class activity | In charge                      | Details of Speakers                                |
|------------|----------------|----------------|--------------------------------|--|
| 05/11/2022 | 9:30 to 11:30  | Zumba Session  | Zin Aparna                     | Owner, Aparn's Zumba Fitness club, Chinchwad, Pune |
|            | 11.30 to 12.30 | Quize          | Ms. Pooja P and Ms. Anahita M. |  |



## First year Induction programme. Batch I

### Day 01

| Date       | Time           | Class activity                               | In charge   | Student in charge |
|------------|----------------|--|-------------|-------------------|
| 29/10/2022 | 10:30 to 11:30 | Introduction to students                     | Mr. Abhay M | Vedant and Arpita |
|            | 11:30 to 12:30 | Introduction of course /rules and regulation | Mr. Abhay M |                   |
|            | 12:30 to 1:30  | Institute round                              | Mr. Abhay M |                   |

### Day 02

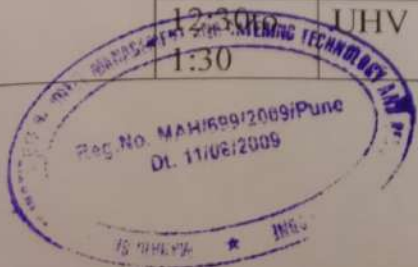
| Date       | Time           | Class activity                              | In charge   |  |
|------------|----------------|---|-------------|--|
| 31/10/2022 | 9:30 to 11:30  | Hotel video                                 | Mr. Abhay M |  |
|            | 11:30 to 12:30 | Introduction to Staff and various committee | Mr. Abhay M |  |
|            | 12:30 to 1:30  | UHV   | Devesh J    |  |

### Day 03

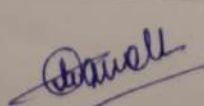
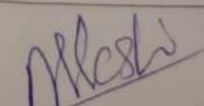
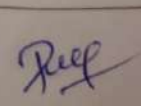
| Date       | Time           | Class activity   | In charge       | Student in charge |
|------------|----------------|--|-----------------|-------------------|
| 01/11/2022 | 9:30 to 10:30  | Online Guest lecture on 'Introduction to F& B Service and BAR' | Mr. Akshay Wagh |                   |
|            | 10:30 to 11:30 | Introduction to food Production Dept.                          | Mr. Abhay M.    |                   |
|            | 11:30 to 12:30 | Introduction to BRD I  | Ms. Anushree D. |                   |
|            | 12:30 to 1:30  | UHV  | Mr. Devesh J    |                   |

### Day 04

| Date       | Time           | Class activity  | In charge          | Student in charge |
|------------|----------------|---|--------------------|-------------------|
| 02/11/2022 | 9:30 to 10:30  | Introduction to Communication skills                      | Ms .Archana D.     |                   |
|            | 10:30 to 11:30 | Guest lecture on Soft skills.                             | Ms. Vrushali Kumar |                   |
|            | 11:30 to 12:30 | Guest lecture on Introduction to Housekeeping Department. | Mr. Chetan Konde   |                   |
|            | 12:30 to 1:30  | UHV   | Mr. Devesh J       |                   |



  
**PRINCIPAL**  
 (BHMCT)  
 Maharashtra State

### **Details of learning outcome according to students feedback.**

- After the SIP students feel confident about their career decisions.
- Students became aware about the hard work, dedication required in the hospitality industry to be become successful and need to focus on the wellness to achieve so.
- They came to know about scope of hospitality industry comprising of businesses that provide services and facilities such as accommodation, food and beverage, entertainment, gaming, etc.
- Got to know about various professional opportunities such facility management, airlines, cruise ships etc. opened to them after the completion of the course.
- Students gained knowledge about the kitchen department and its operations. Terms and techniques used in the production department by the chefs and the most important the knowledge and skills one should posses to become a chef.
- Students became aware about how effective communication is important in any workplace. As well as importance of verbal and non-verbal communication skills in the hospitality industry in today's world.
- Came to know about the latest trends in the food and beverage service industry. Career path of the Fand B service department and the required skill sets simply in professionals.
- The deep knowledge and information about managing the logistics and a business successfully as well as the true virtues a hospitality person should have.
- Gained knowledge about the operations of front office department and housekeeping department and technology used in the department and various job opportunities in the department.



**Day 05**

| Date       | Time           | Class activity  | In charge            | Student in charge |
|------------|----------------|---|----------------------|-------------------|
| 03/11/2022 | 9:30 to 10:30  | Introduction to Food production   | Mr. Abhay M          |                   |
|            | 10:30 to 11:30 | Guest lecture on Housekeeping and Front office opportunities                          | Ms. Rupali Panse     |                   |
|            | 11:30 to 12:30 | Guest Lecture on Introduction to Food Production Department and Carrier opportunities | Ms. Amruta Advani    | /                 |
|            | 12:30 to 1:30  | Introduction to POM   | Mr. Nitin kshirsagar |                   |

**Day 6**

| Date       | Time           | Class activity   | In charge       | Student in charge |
|------------|----------------|--|-----------------|-------------------|
| 04/11/2022 | 9:30 to 10:30  | UHV  | Mr. Devesh J    |                   |
|            | 10:30 to 11:30 | Guest lecture on 'Overview of Hotel Industry'.             | Mr. Graydon R.  |                   |
|            | 11:30 to 12:30 | Guest lecture on 'Introduction to Front Office Department' | Ms. Gunnet Virk |                   |
|            | 12:30 to 1:30  | Introduction to F&B Service                                | Ms. Anahita M.  |                   |

**Day 7**

| Date       | Time           | Class activity | In charge                      | Student in charge |
|------------|----------------|----------------|--------------------------------|-------------------|
| 05/11/2022 | 9:30 to 11:30  | Zumba Session  | Zin Aparna                     |                   |
|            | 11.30 to 12.30 | Quize          | Ms. Pooja P and Ms. Anahita M. |                   |



*Abhishek*  
*Amal*

*Rep*



## First year Induction programme. Batch II

### Day 01

| Date       | Time           | Class activity                               | In charge     | Student in charge          |
|------------|----------------|--|---------------|----------------------------|
| 29/10/2022 | 10:30 to 11:30 | Introduction to students                     | Mr. Darshan J | Shubham Naik & Nandini Jog |
|            | 11:30 to 12:30 | Introduction of course /rules and regulation | Mr. Darshan J |                            |
|            | 12:30 to 1:30  | Institute round                              | Mr. Darshan J |                            |

### Day 02

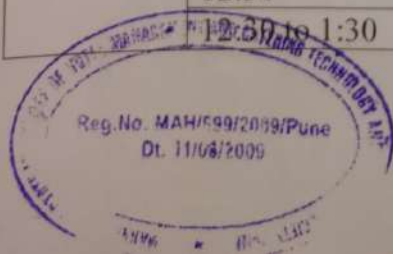
| Date       | Time           | Class activity                              | In charge     | Student in charge |
|------------|----------------|---|---------------|-------------------|
| 31/10/2022 | 9:30 to 11:30  | Introduction to UHV                         | Mr. Devesh J. |                   |
|            | 11:30 to 12:30 | Introduction to Staff and various committee | Mr. Darshan J |                   |
|            | 12:30 to 1:30  | Hotel Video                                 | Mr. Darshan J |                   |

### Day 03

| Date       | Time           | Class activity   | In charge          | Student in charge |
|------------|----------------|--|--------------------|-------------------|
| 01/11/2022 | 9:30 to 10:30  | Online Guest lecture on 'Introduction to F& B Service and BAR' | Mr. Akshay Wagh    |                   |
|            | 10:30 to 11:30 | Guest lecture on Soft skills.                                  | Ms. Vrushali Kumar |                   |
|            | 11:30 to 12:30 | Introduction to BRD  | Mr. Darshan J.     |                   |
|            | 12:30 to 1:30  | UHV  | Mr. Devesh J       |                   |

### Day 04

| Date       | Time           | Class activity  | In charge        | Student in charge |
|------------|----------------|---|------------------|-------------------|
| 02/11/2022 | 9:30 to 10:30  | Introduction to F& B Service                              | Ms. Anahita M.   |                   |
|            | 10:30 to 11:30 | Guest lecture on Introduction to Housekeeping Department. | Mr. Chetan Konde |                   |
|            | 11:30 to 12:30 | Introduction to Communication skills                      | Ms. Archana D.   |                   |
|            | 12:30 to 1:30  | UHV   | Mr. Devesh J     |                   |



*Darshan*

*Devesh*

*Princip*  
PRINCIPAL  
(BHMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology

**Day 05**

| Date       | Time           | Class activity  | In charge         | Student in charge |
|------------|----------------|---|-------------------|-------------------|
| 03/11/2022 | 9:30 to 10:30  | Introduction to F&B Service   | Ms. Anahita Manna |                   |
|            | 10:30 to 11:30 | Introduction to BRD I   | Mr. Darshan J.    |                   |
|            | 11:30 to 12:30 | Guest lecture on Housekeeping and Front office opportunities.                         | Ms. Rupali Panse  | ✓                 |
|            | 12:30 to 1:30  | Guest Lecture on Introduction to Food Production Department and Carrier opportunities | Ms. Amruta Advani |                   |

**Day 6**

| Date       | Time           | Class activity   | In charge       | Student in charge |
|------------|----------------|--|-----------------|-------------------|
| 04/11/2022 | 9:30 to 10:30  | Introduction to Food Production                            | Mr. Chetan G    |                   |
|            | 10:30 to 11:30 | Guest lecture on 'Introduction to Front Office Department' | Ms. Gunnet Virk |                   |
|            | 11:30 to 12:30 | Guest lecture on 'Overview of Hotel Industry'.             | Mr. Graydon R.  |                   |
|            | 12:30 to 1:30  | Introduction to BRD  | Mr. Darshan J   |                   |

**Day 7**

| Date       | Time           | Class activity | In charge                      | Student in charge |
|------------|----------------|----------------|--------------------------------|-------------------|
| 05/11/2022 | 9:30 to 11:30  | Zumba Session  | Zin Aparna                     |                   |
|            | 11.30 to 12.30 | Quiz           | Ms. Pooja P and Ms. Anahita M. |                   |



*MSD*

*Ref*

# Parents Induction Programme - 2022.

Date: 16-11-2022

| Sr. No. | Roll No. | Student Name               | Contact No | Sign            |
|---------|----------|----------------------------|------------|-----------------|
| 1       | 202201   | Agarwal Daksh              | 982339921  | <i>Agarwal</i>  |
| 2       | 202202   | Ambi Tanmay Avinash        | 9145046664 | <i>Ambi</i>     |
| 3       | 202203   | Andhare Prajyot Devanand   |            |                 |
| 4       | 202204   | Auti Rajat                 |            |                 |
| 5       | 202205   | Bakre Gandhar Santosh      | 7219065564 | <i>Bakre</i>    |
| 6       | 202206   | Bhandare Rewati Atul       |            |                 |
| 7       | 202207   | Bhosale Shruti Ganesh      | 9823225301 | <i>Bhosale</i>  |
| 8       | 202208   | Biware Tanaya Mayuresh     | 7350002588 | <i>Biware</i>   |
| 9       | 202209   | Bobade Rupali              | 9062322567 | V. A. Bobade    |
| 10      | 202210   | Borawake Tanishq Upendra   |            |                 |
| 11      | 202211   | Borde Vivian Vinod         | 9922846876 | <i>Borde</i>    |
| 12      | 202212   | Bramhe Shantanu Sandip     | 9175477750 | <i>Bramhe</i>   |
| 13      | 202213   | Chavan Swapnil Dharma      |            |                 |
| 14      | 202214   | Desale Vaishnavi Rakesh    |            |                 |
| 15      | 202215   | Deshpande Advait Praveen   | 9673668674 | S. P. Deshpande |
| 16      | 202216   | Deshpande Atharva          | 9604348700 | Mrs. Kalyani    |
| 17      | 202217   | Dhebe Sahil Dattatray      |            |                 |
| 18      | 202218   | Dhoot Ayush Mahesh         | 9960092468 | <i>Dhoot</i>    |
| 19      | 202219   | Gaikwad Sujal Bramhadeo    |            |                 |
| 20      | 202220   | Gejage Amruta              |            |                 |
| 21      | 202221   | Ghate Arya Ganesh          | 9881521100 | N. G. Ghate     |
| 22      | 202222   | Ghorpade Prathamesh Rakesh |            |                 |
| 23      | 202223   | Gokhale Nishad Milind      | 9890141452 | <i>Gokhale</i>  |
| 24      | 202224   | Gore Bhushan Balu          |            |                 |
| 25      | 202225   | Hedao Nikhil Dinesh        |            |                 |
| 26      | 202226   | Howale Aniket Raju         | 9028441846 | <i>Howale</i>   |
| 27      | 202227   | Ingavale Abhijeet Ravindra |            |                 |
| 28      | 202228   | Jadhav Saksham             |            |                 |
| 29      | 202229   | Jajjal Tejas Sunil         |            |                 |
| 30      | 202230   | Jekate Rutuja              |            |                 |
| 31      | 202231   | Jere Anish                 | 9226901893 | <i>Jere</i>     |
| 32      | 202232   | Jineet Chopade             |            |                 |
| 33      | 202233   | Joshi Amol Nitin           |            |                 |
| 34      | 202234   | Joshi Apurva Vijay         | 9923406202 | <i>Joshi</i>    |
| 35      | 202235   | Joshi Sarthak Damodar      | 9689929727 | <i>Joshi</i>    |
| 36      | 202236   | Joshi Yash Amol            | 9922980949 | <i>Joshi</i>    |
| 37      | 202237   | Kalbhor Karan Arjun        |            |                 |
| 38      | 202238   | Katwate Abhijeet Sudhir    | 9881568448 | <i>Katwate</i>  |
| 39      | 202239   | Katwate Abhishek           | 8600865136 | <i>Katwate</i>  |
| 40      | 202240   | Kekare Soham Dinanath      | 8788094087 | <i>Kekare</i>   |
| 41      | 202241   | Kharat Atharva Gajanan     |            |                 |
| 42      | 202242   | Kondhare Dhruv             |            |                 |
| 43      | 202243   | Kurawale Harshad           |            |                 |



| Sr. No. | Roll No. | Student Name                          | Contact No | Sign               |
|---------|----------|---------------------------------------|------------|--------------------|
| 44      | 202244   | Lande Rushikesh Jotiram               |            |                    |
| 45      | 202245   | Londhe Harsh                          |            |                    |
| 46      | 202246   | Londhe Nikita Satish                  |            |                    |
| 47      | 202247   | Mahajan Arpan Mahajan                 |            |                    |
| 48      | 202248   | Makasare Shalmali Sudhakar            |            |                    |
| 49      | 202249   | Malusare Abhishek Sameer              |            |                    |
| 50      | 202250   | Manolkar Piyush Sudhir                |            |                    |
| 51      | 202251   | Mohite Pranay Dharmesh                |            |                    |
| 52      | 202252   | Newaskar Akshada Sunil                |            |                    |
| 53      | 202253   | Nirwane Shivani Nilesh <i>Nirwane</i> | 9767412291 | <i>[Signature]</i> |
| 54      | 202254   | Ochani Sid Naresh                     |            |                    |
| 55      | 202255   | Pardhe Raj Deepak                     |            |                    |
| 56      | 202256   | Patel Aditya Umashankar               |            |                    |
| 57      | 202257   | Pawar Piyush Ramesh                   |            |                    |
| 58      | 202258   | Pawar Yash Dipak                      |            |                    |
| 59      | 202259   | Phule Krishna Sunil                   |            |                    |
| 60      | 202260   | Pol Suraj Shir                        |            |                    |
| 61      | 202261   | Pore Parth Rajendra                   |            |                    |
| 62      | 202262   | Rajemane Harshal Hemantrao            | 9822837557 | <i>[Signature]</i> |
| 63      | 202263   | Rathod Karan                          |            |                    |
| 64      | 202264   | Sahare Mahesh Rajesh                  |            |                    |
| 65      | 202265   | Sahare Pandurang Keshav               |            |                    |
| 66      | 202266   | Saloni                                |            |                    |
| 67      | 202267   | Samgir Aditya Kailas                  |            |                    |
| 68      | 202268   | Shaikh Aabed Usman                    |            |                    |
| 69      | 202269   | Shaikh Afzal Feroz                    |            |                    |
| 70      | 202270   | Sharma Monika                         |            |                    |
| 71      | 202271   | Shedge Aayush Abhay                   | 9823852241 | <i>[Signature]</i> |
| 72      | 202272   | Shelke Sarthak                        |            |                    |
| 73      | 202273   | Shinde Riddhi Deepak                  | 9011684512 | <i>[Signature]</i> |
| 74      | 202274   | Shirke Pranav Baburao                 |            |                    |
| 75      | 202275   | Shivsharan Ketki Sharad               |            |                    |
| 76      | 202276   | Shujjat Ali                           |            |                    |
| 77      | 202277   | Singh Eshaan                          | 9922398799 | <i>[Signature]</i> |
| 78      | 202278   | Sope Aniket Jagdish                   |            |                    |
| 79      | 202279   | Suradkar Rushikesh Ganesh             |            |                    |
| 80      | 202280   | Thokal Manoj Kailas                   |            |                    |
| 81      | 202281   | Tonde Sujal Subhash                   |            |                    |
| 82      | 202282   | Turekar Viraj                         |            |                    |
| 83      | 202283   | Umardand Om Mahesh                    |            |                    |
| 84      | 202284   | Vhawal Sumit Sunil                    | 9890495819 | <i>[Signature]</i> |
| 85      | 202285   | Zankar Manshri Maheshkumar            | 8329424092 | <i>[Signature]</i> |

Course Name: Quantity food production

Credits: 06

Course Faculty: Pooja Kulkarni

Course Code: C401

## Course plan C401

Course Objectives with correlation to PO:

|   | Course Outcome  | Programme Outcome |        |
|---|---|-------------------|--------|
| 1 | Develops the knowledge and skill sets required in bulk catering in welfare and commercial sector  | 1,2               | High   |
|   |   | 7                 | Medium |
|   |   | 8                 | Low    |
| 2 | Develops an awareness and understanding of Indian regional cuisine in relation to its culture, eating habits, religion, history and other factors of culinary arts. | 1,2               | High   |
|   |   | 7,11              | Medium |
|   |   | 4,5,12            | Low    |
| 3 | Comprehends the methods of purchasing, indenting, storing portioning for quantity food production.  | 1,5,7             | High   |
|   |   | 8                 | Medium |
|   |   | 2,10              | Low    |
| 4 | Acquires skill in planning and implementing Indian regional cuisine and for various catering outlets.   | 1                 | High   |
|   |   | 2,7               | Medium |
|   |   | 4,5,12            | Low    |

| Relationship with other courses |  |
|---------------------------------|--|
| Pre-requisites                  | C101, C201,                              |
| Assumed Knowledge               | Basic knowledge regarding Indian cooking |
| Following Course                | CEA 601, CEA 701, CEA 801                |

Class schedule: Practical : Monday and Wednesday 9:30 to 13:30, Tuesday and Thursday 14:15 to 18:15

Theory : Tuesday 10:30 to 11:30, Saturday 9:30 to 11:30

Broad area: Hotel Management



## Teaching Plan:

| Day/Date                               | Topics And Sub Topics  | Teaching Pedagogy                       | Correlation to PO        | Learning assessment Tool   | GAPs identified  | How Gaps are addressed  |
|--|--|---|--------------------------|--|--|---|
| 1 <sup>st</sup> Week of February 2023  | <b>Chapter – 1 Introduction to Quantity Food Production</b><br>1.1 Introduction to Quantity Food Production.<br>1.2 Introduction to Sectors of Catering Industry (Welfare and Commercial).<br>1.3 Industrial Catering-(Introduction, Characteristics, Menu Planning & Challenges)<br>1.4 Banqueting-(Introduction, Characteristics, Menu Planning & Challenges)<br>1.5 Institutional Catering (Hospitals & Schools) - (Introduction, Characteristics, Menu Planning & Challenges)<br>1.6 Welfare Catering--(Introduction, Characteristics, Menu Planning & Challenges) | Lecture                                 | 01,02,07,08              | Assignment/<br>Report writing<br>Unit test 1   | Operation of various large-scale food production units | Visit to a large-scale food production operation unit<br><br>Outcome - students will understand the operations on a larger scale which will help them in the theory and practicals applications |
| 03 <sup>rd</sup> Week of February 2023 | <b>Chapter – 2 Volume Forecasting</b><br>2.1 Volume Forecasting (Definition, Importance, Concept of judgments)<br>2.2 Factors influencing Volume Forecasting<br>2.3 Merits & Limitations of Volume forecasting   | Lecture<br>PPT<br>presentation          | 01, 05,07<br>08<br>02,10 | Discussion<br>Brainstorming<br>Group activity<br>Unit test 1                             |  |   |
| 04 <sup>th</sup> Week of February 2023 | <b>Chapter – 3 Yield Management</b><br>3.1 Yield Management - Definition & need in quantity food production<br>3.2 Fundamentals of Yield Managements - Yield calculation & Importance<br>3.3 Advantages of Yield Management<br>3.4 Pricing and costing   | Lecture<br>PPT<br>Practical application | 1, 5,7<br>8<br>2,10      | Practical assessment<br>Brainstorming<br>Class activity<br>Group activity<br>Unit test 1 |  |   |



|   |   |   |                         |  |                               |                                     |
|---|---|---|-------------------------|--|-------------------------------|-------------------------------------|
| 02 <sup>nd</sup> Week of February 2023. | <b>Chapter - 4</b><br><b>Introduction to Equipment used in Quantity Food Production</b><br>4.1 Introduction to various mechanical and electrical Equipment used in quantity food production<br>4.2 Equipment required for Quantity Food Production<br>4.3 Selection criteria of Kitchen Equipment<br>4.4 Care and Maintenance of Equipment  | Lecture<br>PPT                          | 1,2<br>7, 11<br>4,5, 12 | Practical assessment<br>Discussion<br>Group activity<br>Unit test 2  |                               |                                     |
| 01 <sup>st</sup> Week of March 2023     | <b>Chapter - 5 Menu Planning</b><br>5.1 Introduction to Menu Planning<br>5.2 Principles of Menu Planning<br>5.3 Menu balancing and food costing<br>5.4 Factors influencing menu planning for regional and industrial menus<br>5.5 Standardizing of Portions of Recipes and benefits of same   | Lecture<br>PPT<br>Practical application | 1,2<br>7<br>4,5, 12     | Assignments<br>Practical assessment<br>Discussion<br>Assignments<br>Group activity<br>Unit test 2<br>Prelim practical assessment |                               |                                     |
| 02 <sup>nd</sup> Week of March 2023     | <b>Chapter - 6 Purchasing and Indenting for Quantity Kitchen</b><br>6.1 Introduction to understand the importance of purchasing and indenting<br>6.2 Principles of Indenting for Quantity Kitchen. - Indent format and indent specifications<br>6.3 Purchase System and Standard Purchase Specification.<br>6.4 Storage Procedure.<br>6.5 Inventory Control in Stores.<br>6.6 Control Procedures to check pilferage & spoilage. | Lecture<br>PPT<br>Practical application | 1, 5,7<br>8<br>2,10     | Discussion<br>Practical assessment<br>Assignments<br>Group activity<br>Unit test 2   |                               |                                     |
| 02 <sup>nd</sup> Week of February       | <b>Chapter - 7 Indian Regional cooking</b><br>7.1 Introduction to Indian regional cuisines - Regional specialties, Special methods,   | Lecture<br>PPT<br>Video                 | 1,2<br>7, 11<br>4,5, 12 | Videos<br>presentation<br>discussions  | Indian sweet preparation demo | Demonstration from industry expert. |



|      |   |                                       |  |  |  |   |
|------|---|---------------------------------------|--|--|--|---|
| 2023 | Ingredients & Equipment used, Festive Menus (Maharashtra, Gujarat, Punjab, Kashmiri, Hyderabad, Goa, Kerala, Uttar Pradesh, Rajasthan, Bengal, Mangalore, North eastern states, Parsi, Fasting Menu)<br>7.2 Factors influencing Regional and Religious menus (Eating Habits, Religious constraints, regional specialties seasonal availabilities)<br>7.3 Characteristics of Indian cooking techniques - Dum Pukth, Dum, Tawa, Kadai, Tandoor, Chula, Zameen Dos | presentation<br>Practical application |  | Prelim practical assessment<br>Report writing<br>Assignments |  | Outcome - help the student to learn how to make various Bengali sweet preparation |
|------|---|---------------------------------------|--|--|--|---|

### Reference Books

1. Art of Indian Cookery - Rocky Mohan
2. Prasad - Cooking with Indian Master - J. Inder Singh Kalra
3. Quantity Food Production Operations and Indian Cuisine - Parvinder S. Bali
4. Theory of Catering- Victor Ceserani & Ronald Kinton, ELBS
5. Theory of Cookery- Mr. K. Arora, Franck Brothers
6. Modern Cookery for Teaching & Trade Vol - I- Ms. Thangam Philip, Orient Longman.
7. The Professional Chef (4th Edition) - Le Rol A. Polson
8. food and beverage management -Bernard Davis, Sally Stone

### Assignments

1. Power point presentation on authentic regional cuisine with respect to location, ingredients, Culture, equipments.

Bengali  
Tamil Nadu

Rajasthan  
Kashmir

Uttar Pradesh  
Kerala

Maharashtra  
Gujrat

Goa  
Hyderabad

2. Planning and implantation of a theme based Indian specialty menu.
3. Report / Summary on various videos watched.



  
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Practicals scheduled for C 401 for February - April 2023

| Sr.No | Day/Date                               | Practicals   | Teaching Pedagogy              | Learning assessment Tool    |
|-------|--|--|--------------------------------|-----------------------------|
| 1     | 2 <sup>nd</sup> week of February 2023  | Cleaning<br>Introduction and preparation of Basic Indian Gravies;<br>Red Gravy<br>Yellow Gravy<br>Jeera Rice<br>Jalebi/Gulab Jamun | Briefing<br>Demonstration      | Actual products<br>Journals |
| 2     | 02 <sup>nd</sup> week of February 2023 | Preparation of Basic Indian Gravies:<br>Red Gravy<br>Yellow Gravy<br>Jeera Rice<br>Jalebi/Gulab Jamun                              | Briefing<br>Demonstration      | Actual products<br>Journals |
| 3     | 3 <sup>rd</sup> week of February 2023  | <b>GUJRATHI MENU</b><br>Khichadi<br>Oondhiyu<br>Patra<br>Rotli<br>Kadhi<br>Kharak halwa  | Briefing<br>Hands on practical | Actual products<br>Journals |
| 4     | 3 <sup>rd</sup> week of February 2023  | Tomato and Coriander Soup<br>Egg curry<br>Dum Aloo<br>Dal<br>Pulao<br>Chappati<br>Cucumber kachumber<br>Sevai kheer                | Briefing<br>Hands on practical | Actual products<br>Journals |
| 5     | 4 <sup>th</sup> week of February 2023  | MENU<br>Dal Shorba<br>Kolhapuri Chicken<br>Vegetable Khorma<br>Sambar<br>Jeera Rice<br>Paratha<br>Gajar Halwa                      | Briefing<br>Hands on practical | Actual products<br>Journals |



|    |                                       |  |                                |                             |
|----|---------------------------------------|--|--------------------------------|-----------------------------|
| 6  | 4 <sup>th</sup> week of February 2023 | Roasted Carrot and Tomato Soup<br>Chicken Tikka Masala<br>Paneer Do Pyaza<br>Dal Palak<br>Mutter Pulao<br>Roti<br>Rice Kheer | Briefing<br>Hands on practical | Actual products<br>Journals |
| 7  | 01 <sup>st</sup> Week of March 2023   | MAHARASHTRIAN MENU<br>Alu Vadi<br>Saoji Chicken<br>Vangyacha bharit<br>Shev bhaji<br>Poori<br>Shrikhand                      | Briefing<br>Hands on practical | Actual products<br>Journals |
| 8  | 01 <sup>st</sup> Week of March 2023   | Sweet Corn Soup<br>Malai Chicken<br>Veg Kofta Curry<br>Tamatar wali Dal<br>Lime Rice<br>Doodhi Halwa                         | Briefing<br>Hands on practical | Actual products<br>Journals |
| 9  | 02 <sup>nd</sup> Week of March 2023   | HYDERABADI MENU<br>Seekh Kebab<br>Murgh Dum Biryani<br>Mirch ka Salan<br>Raita<br>Khubani ka Meetha/Shahi tukda              | Briefing<br>Hands on practical | Actual products<br>Journals |
| 10 | 02 <sup>nd</sup> Week of March 2023   | Jeera rice<br>Aloo paratha<br>Paneer paratha<br>Dal palak<br>Curd<br>Pickle<br>Pineapple sheera                              | Briefing<br>Hands on practical | Actual products<br>Journals |



|    |  |   |                                |                             |
|----|--|---|--------------------------------|-----------------------------|
| 11 | 03 <sup>rd</sup> Week of<br>March 2023 | <b>AWADHI MENU</b><br>Galotti Kebab<br>Kale Moti ki Biryani<br>Khade Masale Ka Gosht<br>Dinghri Mutter Korma<br>Boondi Raita<br>Lahsooni Daal<br>Lacchha paratha<br>Rabdi | Briefing<br>Hands on practical | Actual products<br>Journals |
| 12 | 03 <sup>rd</sup> Week of<br>March 2023 | <b>KASHMIRI MENU</b><br>Nadru kurkure<br>Gushtaba<br>Dum aloo kashmiri<br>Yakhani pulao<br>Kashmiri dal<br>Walnut chutney<br>Sheermal<br>Shufta                           | Briefing<br>Hands on practical | Actual products<br>Journals |
| 13 | 04 <sup>th</sup> Week of<br>March 2023 | <b>PUNJABI MENU</b><br>Aloo gobi tihari<br>Murgh makhni<br>Sarson ka saag<br>Dal makhni<br>Gajar ka halwa   | Briefing<br>Hands on practical | Actual products<br>Journals |
| 14 | 04 <sup>th</sup> Week of<br>March 2023 | <b>RAJASTHANI MENU</b><br>Gatte ki tihari<br>Makki ka soweta<br>Amrud ki sabji<br>Tekadiya<br>Kadhi<br>Moong dal ka halwa   | Briefing<br>Hands on practical | Actual products<br>Journals |
| 15 | 05 <sup>th</sup> Week of<br>March 2023 | <b>CHETTINAD MENU</b><br>Chettinad Kozhi Rasam<br>Samba Sadam<br>Pepper Chicken Chettinad<br>Chettinad Mushroom Masala<br>Parotta<br>Pal Payasam                          | Briefing<br>Hands on practical | Actual products<br>Journals |



|    |                                     |  |                                |                             |
|----|-------------------------------------|--|--------------------------------|-----------------------------|
| 16 | 05 <sup>th</sup> Week of March 2023 | <b>GOAN MENU</b><br>Plantain Croquettes<br>Plain Rice<br>Mutton Xacuti<br>Jackfruit Curry<br>Tandulachi Bhakri<br>Sukat Balchao<br>Bebinca | Briefing<br>Hands on practical | Actual products<br>Journals |
| 17 | 01 <sup>st</sup> Week of April 2023 | <b>BENGALI MENU</b><br>Macher Jhol<br>Panchphoran Charchari<br>Plain Rice<br>Spinach Raita<br>Sandesh                                      | Briefing<br>Hands on practical | Actual products<br>Journals |
| 18 | 01 <sup>st</sup> Week of April 2023 | <b>KOKANI MENU</b><br>Kothimbir Wadi<br>Kombdi Rassa<br>Mix Veg Kokni Subzi<br>Kakdichi Koshimbir<br>Amsulachi Amti<br>Bhat<br>Sandan      | Briefing<br>Hands on practical | Actual products<br>Journals |
| 19 | 02 <sup>nd</sup> Week of April 2023 | <b>MP MENU</b><br>Goolar ke kabab<br>Ghost Achari Masala<br>Dal Bafra<br>Bafra<br>Bhopali Pilaf<br>Palak Puri<br>Khaja                     | Briefing<br>Hands on practical | Actual products<br>Journals |
| 20 | 2 <sup>nd</sup> Week of April 2023  | <b>PARSI MENU</b><br>Patrani Macchi<br>Laganshala stew<br>Salli Murg<br>Green Tomato Dal<br>Dhansak<br>Garlic Loaf<br>Boorani Raita        | Briefing<br>Hands on practical | Actual products<br>Journals |



|    |                                     |   |                                |                             |
|----|-------------------------------------|---|--------------------------------|-----------------------------|
|    |                                     | Lagan Nu Custard  |                                |                             |
| 21 | 03 <sup>rd</sup> Week of April 2023 | <b>KERALA MENU</b><br>Ellu Sadam<br>Beetroot Pachadi<br>Kudampuli Ittu Vachathu<br>Thakali Rassam<br>Kerala Parotta<br>Thenga Chammanthi<br>Karikku | Briefing<br>Hands on practical | Actual products<br>Journals |
| 22 | 03 <sup>rd</sup> Week of April 2023 | <b>DELHI MENU</b><br>Kalmi Bare<br>Matar Pulao<br>Aloo Simla Mirch<br>Chicken Shahjehani<br>Arhar Ki Dal<br>Phulka<br>Gulab Jamun                   | Briefing<br>Hands on practical | Actual products<br>Journals |
| 23 | 04 <sup>th</sup> Week of April 2023 | <b>TAMIL NADU MENU</b><br>Lime Rice<br>Masala Dosa<br>Kanchipuram Idli<br>Sambar<br>Coconut Chutney   | Briefing<br>Hands on practical | Actual products<br>Journals |
| 24 | 04 <sup>th</sup> Week of April 2023 | <b>SNACKS MENU</b><br>Potato Wada<br>Sabudana Wada<br>Poha<br>Upma<br>Sheera  | Briefing<br>Hands on practical | Actual products<br>Journals |

#### Learning Resources-

1. Professional Baking- Wayne Gisslen
2. Professional Cooking - Wayne Gisslen
3. Professional Pastry Chef - Bo Friberg, John Wiley
4. The Wilton Ways of Cake Decorations - Hamlyn Pua
5. Basic Baking - S.C.Dubey
6. Theory of Bakery and Confectionery, Yogambal Ashokkumar



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Pooja Pule Anil



## Visit to Katraj Dairy farms

**Type of the Event:** Visit

**Date of the Event:** 19<sup>th</sup> April, 2023

**Objective:**

- To practically demonstrate the refrigeration, water conservation and energy conservation at the processing plant.
- To understand processing of all the dairy products and hygiene practices.

|  |  |                     |   |                       |  |                          |                        |           |                 |           |                     |                    |           |           |            |            |            |
|--|--|---------------------|---|-----------------------|--|--------------------------|------------------------|-----------|-----------------|-----------|---------------------|--------------------|-----------|-----------|------------|------------|------------|
| <b>Organised under:</b> Hotel maintenance                                    |  |                     |   |                       |  |                          |                        |           |                 |           |                     |                    |           |           |            |            |            |
| <b>Event Coordinator</b>   |  |                     | Mr. Ajay Bidwe  |                       |  |                          | Ms. Pooja Pawar        |           |                 |           |                     |                    |           |           |            |            |            |
| <b>Topic Covered:</b> Refrigeration, Water conservation, Energy conservation |  |                     |   |                       |  |                          |                        |           |                 |           |                     |                    |           |           |            |            |            |
| <b>Venue</b>   |  |                     | Katraj Dairy farms  |                       |  |                          | <b>Time / Duration</b> |           |                 |           | 10:30 am – 1:30 pm  |                    |           |           |            |            |            |
| <b>Total Number of Participants</b>  |  |                     | <b>Students</b>   |                       |  |                          | <b>Faculty</b>         |           |                 |           | <b>Non-Teaching</b> |                    |           |           |            |            |            |
| 93   |  |                     | 93  |                       |  |                          | 2                      |           |                 |           | -                   |                    |           |           |            |            |            |
| <b>Event Details</b>   |  |                     | <p>The Third Year BHMCT students from all the core specialisation were taken to the dairy to understand the processing of all the dairy products and the hygiene standards maintained. The Katraj dairy which is ISO 22000 certificated, also made the students aware of all the food safety practices followed by them along with bulk preparations of various types of milk, clarified butter, cottage cheese, amrakhanda, etc.</p> <p>The aim of the visit was from a Hotel Maintenance perspective and was to show them the various equipment's, refrigeration process and their energy conservation systems along with the water systems- which was successfully fulfilled</p> |                       |  |                          |                        |           |                 |           |                     |                    |           |           |            |            |            |
| <b>Type of Learning Outcome (Tick the appropriate option)</b>                |  |                     |   |                       |  |                          |                        |           |                 |           |                     |                    |           |           |            |            |            |
| <b>Contextualization of Knowledge</b>  |  |                     | <b>Praxis and Technique</b>   |                       |  | <b>Critical Thinking</b> |                        |           | <b>Research</b> |           |                     | <b>Soft Skills</b> |           |           |            |            |            |
| ✓  |  |                     | ✓   |                       |  | ✓                        |                        |           | -               |           |                     | ✓                  |           |           |            |            |            |
| <b>Learning Outcome</b>  |  |                     | <p>The visit shed light on the major and minor equipment's used in the dairy farm. The students were introduced to ISO 22000 standards and refrigeration (storage) of the perishable goods like milk and other dairy.</p>   |                       |  |                          |                        |           |                 |           |                     |                    |           |           |            |            |            |
| <b>Mapping of the event with PO and CO</b>                                   |  |                     |   |                       |  | <b>Program Outcome</b>   |                        |           |                 |           |                     |                    |           |           |            |            |            |
| <b>Subject Code</b>  |  | <b>Subject Name</b> |   | <b>Course Outcome</b> |  | <b>P1</b>                | <b>P2</b>              | <b>P3</b> | <b>P4</b>       | <b>P5</b> | <b>P6</b>           | <b>P7</b>          | <b>P8</b> | <b>P9</b> | <b>P10</b> | <b>P11</b> | <b>P12</b> |
| C605   |  | Hotel Maintenance   |   | CO2,3,4               |  | ✓                        | ✓                      | ✓         | ✓               | ✓         | ✓                   | -                  | -         | ✓         | ✓          | -          | ✓          |

**Enclosures:**

- ✕ Function Prospectus
- Photographs of the event

*Pooja Pawar*

Name and Sign of Event Coordinator

*Seema Zagade*

Dr. Seema Zagade  
Principal  
(BHMCT)

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





## Visit to Katraj Dairy farms

