



**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, website: msihmctrs.in

5.4.1: There is a registered Alumni Association that contributes significantly to the development of the institution through financial and/or other support services

INDEX

SR. NO.	Particulars
1.	Prize by Mr. Vikram Kamat (Correspondence Letter, Ledger Entry, Prize Distribution Ledger Entry)
2.	Bakery Demonstration by Ms. Mariya Kagalwala (Report, Function Prospectus, Attendance Sheet, Student's Feedback, Demonstrator's Feedback)
3.	The art of Professional Baking from Home – Ms. Mariya Kagalwala (Report, Function Prospectus, Correspondence Email, Attendance Sheet, Student's Feedback, Demonstrator's Feedback, Remuneration to Resource Person, Photos)
4.	Cocktail Demonstration by Mr. Shreyas Gugale (Report, Function Prospectus)
5.	Guest Lecture on Reservation Management by Ms. Sharvari Swami (Report, Photos, Attendance Sheet)
6.	Student Induction Programme – Guest Lectures by: 1. Mr. Akshay Wagh 2. Ms. Amruta Advani




Principal

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

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

(UG & PG Degree Programme)

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

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REF: MSIHMCTRS/UG&PG/2016/ 585

Date: 31/08/2016

To -
Mr. Vikram Kamat
Managing Director
Kamat's Restaurant and VITS Hotels .

Dear Vikram

We would like to acknowledge the receipt of your cheque No. 000046 drawn on HDFC Bank dated 18th August 2016 for Rs. 1,00,000/- (One lac only) towards instituting an award for meritorious students of MSIHMCTRS, Pune excelling in academics.

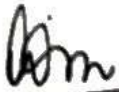
We are immensely proud of having you as a part of our alumni family and enthusiastically follow your progress. Your consideration of having a continued association with the institute and contributing meaningfully to its cause is extremely commendable.

Thank you for the thoughtful gesture on your behalf. Students for years to come would deservedly get the merit award initiated by you and cherish the same. As discussed, each year the BHMCT and MHMCT topper would receive the merit award. Kindly advise us on whose name would you like the award to be instituted.

Looking forward to a meaningful association.

Thank you.

Warm Regards



Anita Moodliar
Principal
UG & PG - HMCT



Received
30/09/16 @ 14:25 hr

2016-3-13 12:30

MSIHMCT 2016-17
Payment Voucher

Dated : 6-Mar-17

No. : 724

Particulars
Account :
FDR with BOB - 57944

Amount

1,00,000.00

Through :
Bank of Baroda
On Account of :
Being FD made on Mr. Vikram kamat's deposit
for students prize
Amount (in words) :
INR One Lakh Only

₹ 1,00,000.00

Receiver's Signature:

Authorised Signatory



Payment Voucher

Dated : 4-Feb-20

No. : 769

Particulars	Amount
Office Expenses	1,001.00
Office Expenses	1,001.00
Office Expenses	2,001.00

Through :

Bank of Maharashtra

On Account of :

Being FD no 57944 interest paid as prize of 1st and 2nd rank in bhmct and mhmt final year to rutuja bhujbal, kaushik bhavne and satish brahmane, tanishk sayyad respectively for the year 2018-19

Amount (in words) :

INR Four Thousand Three Only

₹ 4,003.00

Receiver's Signature:

Authorised Signatory





Application of fondant icing on cake and cupcake decoration

Type of the Event: Bakery demonstration

Date of the Event: 19 and 20 August 2019

Conducted by: Ms Mariya Kagawala

Objectives:


- To learn wide range of design possibilities, including intricate patterns, shapes, and textures that are difficult to achieve with other types of icing.
- To understand how to preserve the moisture of cakes and cupcakes and keep them fresh and moist for longer periods.

Summary

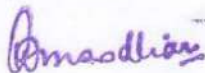
The demonstration on the application of fondant icing on cake and cupcake decoration provided students with a comprehensive overview of the techniques and skills required to create beautifully decorated cakes and cupcakes using fondant icing. Ms Mariya demonstrated various steps involved in working with fondant, from preparing the icing to applying it on cakes and cupcakes, and shared tips and tricks for achieving professional-looking results. The demonstration began with a discussion on how to prepare fondant icing, including colouring and flavouring options. Ms Mariya demonstrated how to roll out fondant to the desired thickness using a rolling pin and how to transfer it onto the cake or cupcake surface. She also showcased various techniques for creating decorative elements such as flowers, leaves, and patterns using fondant cutters, moulds, and shaping tools. Overall, the demonstration provided students with valuable insights and practical skills for applying fondant icing on cake and cupcake decoration, empowering them to create stunning and professionally decorated baked goods for various occasions.

Learning outcomes:

- The students learn the technique of rolling out fondant to the desired thickness and size for covering cakes and cupcakes including colouring and flavouring the fondant.
- The students acquired skills in creating decorative elements such as flowers, leaves, and patterns using fondant cutters and shaping tools.


ARJUN, M.

Name and Sign of Event Coordinator



Dr. Anita Moodliar
Principal
(BHMCT)

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



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REF: MSIHMCT/UG-PG/SS/2019/540

Date: 12/02/19.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: APPLY CAKZOM OF FONDANT
ICING ON CAKE &
CUP CAKE DECORATION Date of Event: 19 AUG 2019
20 AUG 2019

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Year Day: MON & TUE, Time: 9:30am.

Types of Function:

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

Guest Profile / Name: : CHEF. MARIYA. KAGALWALA (Ev. STUDENT).

Faculty Coordinating: : ABHAY. MAHOLKAR,

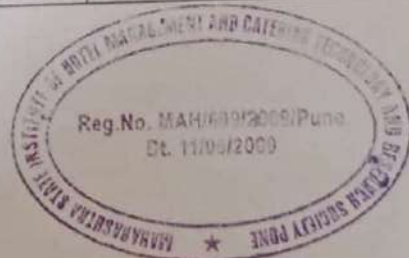
Venue:

- Classroom
- Restaurant
- Conference
- Banquet
- BAK. LAB.

	• Auditorium	• Principal room		
<u>Sr. No. of SCA Registrar</u>				
	05			

FOOD & BEVERAGE DEPARTMENT:

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



Amadhian
PRINCIPAL
(BHMCT)
Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune - 411004

ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera : MON, 19th, - SHAMBHURAJE, A,
TUE, 20th - YASHADA, M,

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

ALL STUDENTS TO BE PRESENT
IN CLEAN UNIFORM & COMPLETE KEY,

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade		12.	Ms. N. Dimble	
2.	Mr. S. Rayarikar		13.	Ms. S. Mantri	
3.	Mr. V. Sarup		14.	Ms. U. Toke	
4.	Dr. P. Navare		15.	Ms. D. Ghavate	
5.	Dr. V. Kadam		16.	Ms. G. Mohite	
6.	Mr. D. Joshi		17.	Ms. S. Jadhav	
7.	Mr. A. Manolkar		18.	Mr. S. Jagade	
8.	Mr. C. Sahasrabudhe		19.	Mr. D. Ishte	
9.	Ms. S. Paranjpe		20.	Mr. P. Padvekar	
10.	Mr. R. Gade		21.	Mr. S. Deshmukh	
11.	Ms. D. Marne		22.	Mr. V. Kaware	

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

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Name of the event: Application of fondant icing on cake and cupcake decoration

Class: SY BHMCT

Sr. No	Roll No.	Student Name	Attendance
1.	201801	Aher Niranjan Ashok	P
2.	201802	Aiwale Akash Sanjay	P
3.	201803	Arnikar Kunal Ganesh	P
4.	201804	Avhad Sarthak Chandrashekhar	A
5.	201805	Autade Shambhuraje Sadashiv	P
6.	201806	Bedekar Shweta Anand	P
7.	201807	Bendre Ashish Sanjay	P
8.	201808	Bhise Shivam Anil	A
9.	201809	Bhuwad Shreya Anil	P
10.	201811	Chavan Swapnali Sandip	P
11.	201813	Deshpande Maithili Prasad	P
12.	201814	Devkamble Tejas Nivrutti	P
13.	201815	Dhanawade Omkar Dharmraj	P
14.	201816	Dhurve Harshal Rangrao	P
15.	201817	Gaikwad Mansi Rangnath	P
16.	201818	Gaitonde Shreya Sudhir	P
17.	201819	Gavande Fatema Satej	P
18.	201820	Gavit Gaurav Anil	A
19.	201821	Ghone Anurag Sunil	P
20.	201822	Ingale Girish Suresh	P
21.	201823	Jadhav Mayuri Nandkumar	P
22.	201824	Jadhav Neeraj Sanjay	P
23.	201827	Joshi Sharvari Shirish	P
24.	201828	Jugdar Ashwin Sudhir	P
25.	201829	Kale Rashmi Balkrishna	P
26.	201830	Kapale Aditi Abhay	P
27.	201831	Kashikar Hritik Rahul	P
28.	201832	Khairnar Akshay Kiran	P
29.	201834	Kulkarni Harshada Amol	P
30.	201835	Lingras Pruthviraj Mangesh	P
31.	201836	Magar Harshvardhan Nandkishor	P
32.	201837	Mahale Atul Bhimrao	P
33.	201838	Makani Yash Jagadish	P
34.	201839	Mithare Yashada Sachin	P
35.	201840	More Aditya Arvind	P
36.	201841	Nagargoje Gajanan Arjunrao	P

37.	201842	Naik Sakshi Sunil	P
38.	201843	Nair Sharan Prabhakar	P
39.	201846	Patil Adhiraj Anil	P
40.	201847	Patil Harshal Raghunath	P
41.	201848	Pund Rutik Milind	P
42.	201849	Raskar Himanshu Sameer	P
43.	201850	Raskar Jay Vishwanath	P
44.	201851	Sali Swaraj Surendra	P
45.	201852	Sangawar Atharva Vijay	P
46.	201853	Shelar Om Manohar	P
47.	201854	Shethiye Rohit Dinesh	P
48.	201855	Shinde Rohan Appasaheb	P
49.	201856	Supekar Preeti Suresh	P
50.	201858	Thakare Yash Narendra	P
51.	201859	Ubhe Pranav Prakash	P
52.	201860	Uike Kamalesh Madanlal	P
53.	201862	Waghmare Piyusha Raghuvir	P
54.	201863	Zunjur Saarthak Venkatesh	P
55.	201864	Khedekar Rushikesh	P
56.	201865	Kumbhar Abhinav	P
57.	201867	Moulisingh Manish	A
58.	201868	Rais Mir Taha	P
59.	201740	Pharande Aniket Nitin	P
60.	201602	Akotkat Vaishnavi	P

Abhay M.
ABHAY.M.

Name and Sign of Event Coordinator

Amesodhiya

PRINCIPAL
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Date: 21/08/19

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION :

Chocoticious

NAME OF THE RESOURCE PERSON :

chef. Maliya Kagalawala

NAME OF STUDENT :

Yashada. S. Mithare

ENROLLMENT NO (INST.) :

201839

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		45 OUT OF 50				

Mithare
Signature of student

Amesolliya
PRINCIPAL

(BHMCT)

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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Chocolicious
NAME OF THE RESOURCE PERSON : Chef Mania Kagalkar
NAME OF STUDENT : Yash Makani
ENROLLMENT NO (INST.) : 201838

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		43 OUT OF 50				

Y Makani
Signature of student



Amesoliar

PRINCIPAL
(BHMCT)

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Shivajinagar, Pune - 411016



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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Cucococious
 NAME OF THE RESOURCE PERSON : Chef Mariya
 NAME OF STUDENT : Sharan Nair
 ENROLLMENT NO (INST.) : 201843

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		44 OUT OF 50				

Sharan Nair

Signature of student



Amasodhan

PRINCIPAL (BHMCT)

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Industry expert/ Guest lecture/Demonstrator feedback

Date

NAME OF HOTEL/ ORGANISATION

Chocolicious

NAME OF THE FACILITATOR

Chef. Maria Raj Kagalwala

DESIGNATION

Home Baker

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		33 OUT OF 40				

Mariya K.
Signature of facilitator



Amadhiya

PRINCIPAL
(BHMCT)

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The art of professional baking from home.

Type of the Event: Start up and innovation.

Date of the Event: 07 September 2022

Conducted by: Ms. Mariya Kagalwala

Objectives:

- To equip students with the fundamental baking techniques and skills needed.
- To train students in techniques for product presentation and decoration, including frosting, piping etc
- To understand different packaging and presentation techniques for baked goods.

Organised By: Start up and innovation cell											
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar									
Venue	Assembly Hall	Time / Duration	01 hour								
Total Number of Participants	Students	Faculty	Non-Teaching								
98	94	02	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	Students gained knowledge on topic such an entrepreneurial mindset, opportunities for growth, innovation, and success in the home baking industry. Students acquired essential business management skills for operating a home-based baking business. Gained knowledge on packaging and transportation requirements necessary for home bakers.										
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
1		3	4	5	6	7	8	9	10	11	12
✓		✓		✓							



Enclosures:

- Function Prospectus
- Poster / Brochure
- Correspondence trail
- Attendance Sheet
- 360 Feedback
- Remuneration paid if any
- Photographs of the event


ABHAY .M

Name and Sign of Event Coordinator



Dr. Seema Zagade

PRINCIPAL
(BHMCT)

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





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REF: MSIHMCT/UG-PG/SS/2022/795
Date: 09/09/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: *The Art of Professional Baking from home - under start-up & Innovation cell.* **Date of Event:** 07/09/2022

Programme: BHMCT /MHMCT **Year:** 1st / 2nd / 3rd / Final **Day:** WEDNESDAY.
Time: 2.30 P.m.

Types of Function:

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

Guest Profile / Name: Ms. Mariya Kagalwala.

Faculty Coordinating: Mr. Abhay M, Ms. Pooja P.

Venue:

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

Sr. No. of SCA Registrar - 118

FOOD & BEVERAGE DEPARTMENT: NA

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



ROOM DIVISION MANAGEMENT ARRANGEMENT: NA

Type of Linen: — Nos. — Faculty In-charge: —

Flower Arrangement: —

Camera : Gautam Shinde.

Special Instruction:

STUDENT IN CHARGE:

Food Production: —

Food & Beverage Service: —

Accommodation: * Inform Anand to get the venue ready.

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade	—	15.	Ms. S. Mantri	sh
2.	Mr. S. Rayarikar	SR	16.	Ms. U. Toke	UT
3.	Mr. V. Sarup	—	17.	Mr. S. Jagade	JS
4.	Dr. V. Kadam	—	18.	Mr. D. Ishte	DI
5.	Mr. D. Joshi	—	19.	Mr. P. Padvekar	PP
6.	Mr. A. Manolkar	AM	20.	Mr. S. Deshmukh	SD
7.	Mr. C. Sahasrabudhe	CS	21.	Mr. V. Kaware	VK
8.	Ms. S. Paranjpe	SP	22.	Mr. A. Adsule	AA
9.	Mr. D. Janvekar	—	23.	Ms. S. Deokar	SD
10.	Ms. P. Pawar	PP	24.	Mr. S. Rathod	SR
11.	Ms. A. Manna	AM	25.	Ms. Surekha R.	SR
12.	Mr. R. Gade	—	26.	Mr. D. Kadu	DK
13.	Ms. D. Marne	DM	27.	Ms. K. Pawar	KP
14.	Ms. N. Dimble	ND			

a/c Anand
Prinj

Principal
(BPMCT)
Maharashtra State Institute of
Hotel Management & Catering Technology
Chivaji Nagar, Pune-411016



Handwritten initials or mark.

Fwd: Invitation as a Guest lecturer | MSIHMCT, Pune

Inbox

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Remove label Inbox from this conversation



Startup and Innovation Cell SIC <startup@msihmctrs.in>

12:36 PM (2 hours ago)

to me

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

From: **Mariya Kagalwala** <mariyak.mk@gmail.com>

Date: Sat, 3 Sept 2022 at 12:54

Subject: Re: Invitation as a Guest lecturer | MSIHMCT, Pune

To: Startup and Innovation Cell SIC <startup@msihmctrs.in>

Thanku for this invitation!

Will see you!

Mariya Kagalwala

On Sat, 3 Sep, 2022, 12:31 pm Startup and Innovation Cell SIC, <startup@msihmctrs.in> wrote:

Dear Ms. Mariya Kagalwala,

Greetings from Maharashtra State Institute of Hotel Management and Catering Technology!!!

Further to your telephonic conversation with Mr. Abhay Manolkar, thank you for confirming the Guest lecture on "The Art of Professional baking from home", with our students from Bachelors in Hotel Management and Catering Technology, on September 07, 2022 from 2.30pm to 3.30pm. The session will be conducted on premises in the Assembly Hall with the students .

Your thought would enable our students to gain knowledge from your expertise and experience.

This talk session is arranged as an activity under the **Innovation and Start-up Cell** of MSIHMCT, Pune.

Look forward to your continuous support!

Regards,

Team M.S.I.H.M.C.T.

Start Up and Innovation Cell

Mr. Abhay Manolkar +91 7249014701

Ms. Pooja Pawar +91 9527681265


PRINCIPAL
(BHMCT)
Maharashtra State Institute of
Hotel Management and Catering Technology
Shri Chhatrapati Shivaji Maharaj
Mumbai-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: msihmcttpo@gmail.com, web site: msihmctrs.in

Date - 07 September 2022

Name of the event : The art of professional baking from home.

Attendance for : SY BHMCT

Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	202102	Ahiwale Yash Ashish	P	
2.	202103	Aswar Swajit Shivaji	P	
3.	202104	Bade Bhagwat Balkrushna	P	
4.	202106	Barshikar Aman Salim	P	
5.	202109	Bhosale Patil Yugandhara Dhawal	P	
6.	202110	Bhosale Sarthak Shailendra	P	
7.	202111	Bhosale Swaraj Anand	P	
8.	202114	Chaudhari Sujeett Krishna	P	
9.	202116	Chavan Swapnil Satish	P	
10.	202118	Chitale Shakti Mahendra	P	
11.	202119	Dalvi Atharva Rajendra	P	
12.	202120	Dengavekar Aditya Prasad	P	
13.	202122	Deolalikar Krushna Satyen	P	
14.	202125	Deshpande Vaishnavi Prashant	P	
15.	202127	Dhage Varun Sunil	P	
16.	202129	Dhumal Anand Vijayabhinandan	P	
17.	202130	Dhumal Utkarsha Prasad	P	
18.	202131	Dimber Shreya Manohar	P	
19.	202132	Dolas Akshay Ravindra	P	
20.	202134	Edke Shweta Ashru	P	
21.	202135	Falak Dipti Govinda	P	
22.	202137	Gaikwad Atharva Sanjay	P	
23.	202138	Gaikwad Prathamesh Rahul	P	
24.	202139	Gawade Aditya Harshad	P	
25.	202140	Gedam Pranali Sayaji	P	
26.	202141	Ghodake Nimai Sanjay	P	
27.	202142	Gole Rudra Vikas	P	
28.	202143	Gore Manali Laxman	P	
29.	202144	Gunjal Jay Balkrishna	P	
30.	202147	Jagtap Shrineel Nitin	P	
31.	202148	Jagtap Siddhi Gorakh	P	

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Shivajinagar, Pune 411016



RJ

Sr. No.	Roll No.	Student Name	Attendance	Remark
32.	202149	Jamdar Prathamesh Santosh	P	
33.	202150	Jangam Sarvesh Deepak	P	
34.	202151	Kadam Ajay Ravindra	P	
35.	202153	Kamble Yash Anand	P	
36.	202155	Kasbe Harshada Nilesh	P	
37.	202156	Kataria Shruti Yogesh	P	
38.	202158	Khade Samrudhi Satish	P	
39.	202159	Kharade Tanaya Nandan	P	
40.	202160	Khatkhate Atharv Rajiv	P	
41.	202161	Khetre Samiksha Dashrath	P	
42.	202164	Kuchekar Mahesh Rajendra	P	
43.	202165	Kulkarni Moksh Vishwanath	P	
44.	202167	Lachake Ojas Mahesh	P	
45.	202169	Mahadule Sarang Suresh	P	
46.	202170	Mahajan Abhishek Ravindra	P	
47.	202171	Malge Trishala Ramesh	P	
48.	202173	Mane Niranjana Shankar	P	
49.	202174	Mane Siddesh Raosaheb	P	
50.	202175	Mankar Mohit Subhash	P	
51.	202177	Mohite Amruta Ashok	P	
52.	202178	More Jay Harish	P	
53.	202180	More Soham Rajendra	P	
54.	202181	Mulik Sanket Ajit	P	
55.	202182	Muzafar Maqbool	P	
56.	202183	Nanakshahi Drishti Teghbahadur	P	
57.	202184	Navale Pritesh Arjun	P	
58.	202185	Nemade Vinit Kiran	P	
59.	202186	Neware Roshni Jitendra	P	
60.	202187	Nikam Prathamesh Vasant	P	
61.	202189	Pansare Om Nilesh	P	
62.	202191	Patange Nandini Om	P	
63.	202192	Patankar Kushagra Abhijeet	P	
64.	202193	Pathak Mrunal Jayant	P	
65.	202196	Pawar Adwait Ramnath	P	
66.	202197	Pawar Ritik Shyam	P	
67.	202199	Pohokar Swayam Prashant	P	
68.	2021100	Pulawale Anurag Navin	P	
69.	2021101	Ranade Omkar Manoj	P	



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RS

Sr. No.	Roll No.	Student Name	Attendance	Remark
70.	2021102	Rao Mitra Deviprasad	P	
71.	2021103	Rengade Shrushti Kisan	P	
72.	2021104	Renuse Niraj Sanjay	P	
73.	2021105	Rupade Swapnil Santosh	P	
74.	2021106	Ruparel Parth Bharat	P	
75.	2021108	Sangle Shubham Rajaram	P	
76.	2021109	Santar Sanket Rajendra	P	
77.	2021110	Sardesai Shreeyans Vinay	P	
78.	2021111	Sargar Aditya Paraji	P	
79.	2021112	Sasane Atharva Ashok	P	
80.	2021113	Seha Piyush Rohit	P	
81.	2021114	Shelkande Shreyash Durgadas	P	
82.	2021117	Shete Varun Suresh	P	
83.	2021118	Shewale Aadesh Babasaheb	P	
84.	2021121	Siddha Surbhi Satish	P	
85.	2021124	Suryawanshi Siya Umesh	P	
86.	2021125	Sutar Tanmayee Milind	P	
87.	2021127	Tavdare Tejaswi Ravindra	P	
88.	2021128	Tembe Pratik Ramesh	P	
89.	2021133	Vaidya Shriraj Harish	P	
90.	2021138	Washivale Shravani Laxman	P	
91.	2021139	Zad Arnav Ajay	P	
92.	2021141	Fulari Salman Roupmiyan	P	
93.	2021142	Katti Yash Manish	P	
94.	2021143	Shinde Gautam Shridhar	P	

Name and signature of the faculty

Arnav Manojkar

ARNAV MANOJKAR

RS & sig.

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Industry expert/ Guest lecture/Demonstrator feedback

Date - 7/9/22

NAME OF HOTEL/ ORGANISATION

Choco-licious

NAME OF THE FACILITATOR

Ms. Mariya Kagalwala

DESIGNATION

chef / Home baker.

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
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						

Mariya
Signature of facilitator

Pragade
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Date: 7/9/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : UNOCO - Licious
NAME OF THE RESOURCE PERSON : Ms. Mariya Kagalwala
NAME OF THE EVENT : Under start-up and innovation cell
NAME OF STUDENT : Onkar M. Karade
ENROLLMENT NO (INST.) : 2021101

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 <u>41</u> OUT OF 50				

Onkar
Signature of student

Prasad
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Date: 7/9/22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Choco-delicious
NAME OF THE RESOURCE PERSON : Ms. Mariya Kagalewala
NAME OF THE EVENT : Startup & Innovation Cell - An art of Professional baking at home
NAME OF STUDENT : Aman S. Barshikar
ENROLLMENT NO (INST.) : 202106

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		50 OUT OF 50				

Aman S. Barshikar
Signature of student

[Signature]
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Date: 07/09/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Choco -licious
NAME OF THE RESOURCE PERSON : Ms. Mariya Kagalwala
NAME OF THE EVENT : An Art of Professional Baking from Home - Talk session.
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		45 OUT OF 50				

M. Rao
Signature of student

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

Voucher No. _____

Date: 07/09/22

Mr./Ms./Mrs./ Mariya Kapaliwala

Particulars of claim Rs. 600/- In word: SIX HUNDRED ONLY

On account of GUEST LECTURE (UNDER START UP & INNOVATION)
for BHMCT students.

Paid by cash

ash
Paid
21/9/2022

Pragada
Principal

Juve
Registrar

Mariya
Signature

Pragada

PRINCIPAL
(BHMCT)

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The Startup and Innovation cell of MSIHMCT, Pune, organized an interaction with a young and talented entrepreneur, Ms Mariya Kagalwala who began with her own venture "Choco-llicious". She enlightened the second year BHMCT students on "An art of professional baking from home".



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COKTAIL DEMONSTRATION 2023

Type of the Event : Demonstration

Date of the Event : 06/05/2023

Conducted by : Mr Shreyas Gugale, Flairology

Objectives :

- Introduce students to the fundamentals of cocktail-making,
- Provide students with hands-on experience by allowing them to practice making classic cocktails and innovative creations.

Organised By : MSIHMCT, Pune Degree				
Event Coordinator	M/s Anahita Manna			
Topic Covered : Cocktails				
Venue	Quantity Training Kitchen	Time / Duration	11:30am-01:30pm	
Total Number of Participants	Students	Faculty	Non-Teaching	
65	62	2	1	
Event Details	A demonstration was conducted by Flairology to brief the students about various cocktails. Our Second Year and Third Year students at MSIHMCT got the opportunity to step behind the bar and experience the art of mixology with Mr. Shreyas Gugale & Mr. Rohit Awte from the Flairology Bar School & Events. The demonstration was organized to impart knowledge about the basics of cocktail-making to the attendees by the said experts in the field, who were present to guide the students about the intricacies of the art form. From classic cocktails to innovative creations, our students got trained in various mixing styles and even got to try their hand at making their own signature drinks. This included a detailed explanation of various cocktail-making techniques and processes, and students were given a practical understanding of how to execute them. The immersive experience also gave them insights into the vast job opportunities available in the bartending industry. Cheers to a memorable cocktail demo session!			
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
✓	✓		✓	
Learning Outcome	The students got to see, learn and taste various cocktails.			



Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P1	P2	P3	P4	P5	P6	P7	P8	P9	P10	P11	P12
C 402	Food and Beverage Service			✓		✓					✓	✓	✓	✓

Enclosures:

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

Anahita

Anahita Manra

Name and Sign of Event Coordinator

Seema Zagade

Dr. Seema Zagade
Principal
(BHMCT)

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





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REF: MSIHMCT/UG-PG/SS/2023/348

Date: 03/05/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: 'COCKTAIL DEMO'

Date of Event: 06/05/2023

Programme: BHMCT / MHMCT

Year: 1st / 2nd / 3rd / Final

Day: SATURDAY

Year

Time: 11:30 am - 01:30 pm

Types of Function:

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

Guest Profile / Name &

Designation / Organization:

FLAIR OLOGY : MR SHREYAS GUGLE

Faculty In – Charge:

MS SAMPADA PARANJPE / MS ANAHITA MANNA

Venue:

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

Sr. No. of SCA Registrar 181

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast							
Tea							
Lunch							
PMT							
Takeaways	1:30	04	OTK	Pooja P			



ROOM DIVISION FACULTY INCHARGE :

Venue and Set up : OTK : SAMPADA PARANJPE / ANAHITA MANNA
Linen : N/A
Flower Arrangement : N/A
Function Board : N/A
Escorting : N/A
Social Media In charge : ANAHITA MANNA
Photography : ANAHITA MANNA
Media update after event – Face Book Instagram

STUDENT IN CHARGE:

Food Production : N/A
Food & Beverage Service : NANDINI PATANGE
Rooms Division : N/A
Social Media / Media : NIRANJAN

CIRCULATED TO ALL FACULTY AND STAFF

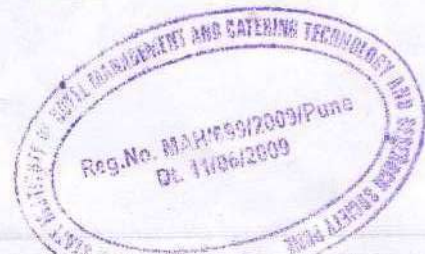
S. N.	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayarikar		13.	Ms. N. Dimble	
2.	Mr. V. Sarup		14.	Ms. S. Mantri	
3.	Dr. V. Kadam		15.	Ms. U. Toke	
4.	Mr. D. Joshi		16.	Mr. S. Jagade	
5.	Mr. A. Manolkar		17.	Mr. D. Ishte	
6.	Mr. C. Sahasrabudhe		18.	Mr. P. Padvekar	
7.	Ms. S. Paranjpe		19.	Mr. S. Deshmukh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

Social Media updated on _____ Signature _____

Principal 3/5/23

o/c

2/5/23





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Report on “ Guest lecture on Reservation Management”

Title: A guest lecture on Reservation Management was organised for the final year students.

Date: 21 July 2018

Time:

Speaker: Ms. Sharvari Swami

Objective: To equip final year RDM students with insights and inspiration for successful careers in the hospitality industry through an engaging guest lecture by Ms. Sharvari Swami.

Report:

On July 21st, 2018, our institute hosted a captivating guest lecture for our final year RDM specialization students, featuring Ms. Sharvari Swami from Conrad, Pune's reservation department.

Ms. Swami shared her rich experiences from the hospitality industry, offering valuable insights into what it takes to thrive in this dynamic field.

She highlighted the essential qualities necessary for a successful career in hotels and shed light on emerging opportunities within the industry.

The session concluded with an engaging Q&A session, leaving everyone inspired and better equipped for their future endeavors in the hotel industry.

It was an enlightening experience that undoubtedly will positively impact the career paths of our students.

Amodhian

PRINCIPAL
(BHMCT)
Maharashtra State Institute of
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Shivajinagar, Pune-411016



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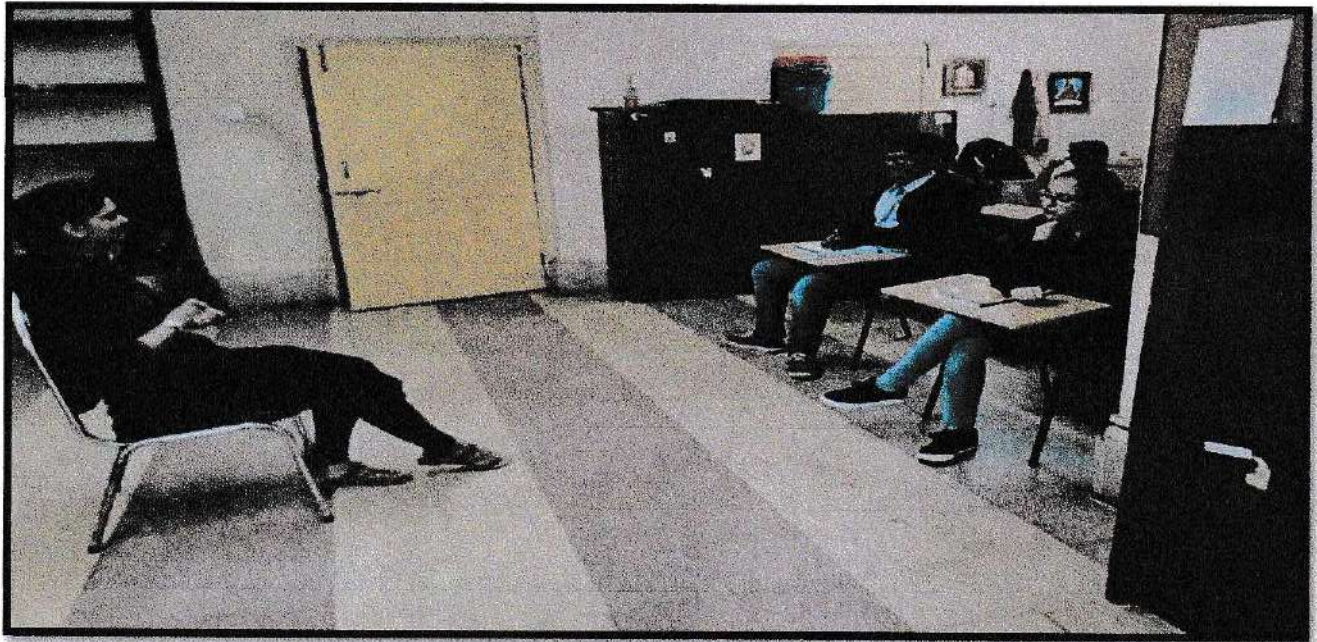
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Guest lecture on Reservation Management

Date : 21st July 2018



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AND RESEARCH SOCIETY, PUNE

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
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FINAL YEAR – 2018-19

EVENT:- Guest lecture Reservation
Management

Date:- 21.7.18

Sr. No.	Roll No.	Student Name	Status
1.	201503	Alhat Snehal	P
2.	201507	Badigar Akash	P
3.	201511	Bhujbal Rutuja	P
4.	201516	Deshmukh Shivani	A
5.	201520	Gaikwad Prakash	P
6.	201521	Gandhi Shubham	A
7.	201525	Iyer Rasika	P
8.	201529	Joglekar Jae	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	P
15.	201408	Borate Sai	P
16.	201413	Dhawale Nitish	A
17.	201260	Rajput Ashwin	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

[Signature]
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 III

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.	



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.

