



**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

6.1.1: The institutional governance and leadership are in accordance with the vision and mission of the Institution and it is visible in various institutional practices such as NEP implementation, sustained institutional growth, decentralization, participation in the institutional governance and in their short term and long term Institutional Perspective Plan.

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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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Vision

To be the premier Hospitality Institute and a preferred destination for all the stakeholders of the Tourism and Hospitality Industry.

Mission

- To set high standards of knowledge and practice so that students are empowered to achieve progressive careers and desired goals.
- To enhance the quality of research in hospitality in order to be dedicated solution providers to the hospitality industry.
- To train students to be efficient, ethical and take pride in their work.
- To act a hub, providing a common platform for exchanging ideas and information with the help of extensive use of the library, laboratories, seminars, group discussions etc.
- To maintain close liaison between faculty, students and industry so that all are given equal opportunity for growth and development.
- To develop the fundamentals of the students in promoting entrepreneur activities by providing them opportunities in core entrepreneur venture in and outside institute.

**PRINCIPAL
(BHMCT)**

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





३०३

नोंदणी प्रमाणपत्र

याद्वारे प्रमाणपत्र देण्यात येते की, खाली वर्णन केलेली सार्वजनिक विश्वस्तव्यवस्था ही आज, मुंबई सार्वजनिक विश्वस्तव्यवस्था अधिनियम, १९५० (रत्न १९५० चा मुंबई अधिनियम २९) या अन्वये पुणे

विकाग पुणे येथील सार्वजनिक विश्वस्तव्यवस्था नोंदणी कार्यालयात योग्य रीतीने नोंदण्यात आलेली आहे

सार्वजनिक विश्वस्तव्यवस्थेचे नाव मुंबई स्टेट इन्व्हेस्ट्मेंट ऑफिस
होरलु मॅनेजमेंट इन्व्हेस्ट्मेंट्स
हेव्हालव्हा इन्व्हेस्ट्मेंट्स प्रा. लि.
५१२ सी.के.एम. मुन्शी मार्ग शिवाजीनगर पुणे-४११०१६
सार्वजनिक विश्वस्तव्यवस्था नोंदणी पुस्तकातील क्रमांक एफ-२५७७५ (३०)
सौ. रंजना विनोद कायकर यांचा प्रमाणपत्र दिले.

आज दिनांक १-१२-२०१९ रोजी माझ्या सहीनिशी दिले

शिक्का



सही

[Signature]
०९-१२-१९

चदनाम

Public Trusts Department
Mumbai

MAHARASHTRA STATE INSTITUTE OF
HOTEL MANAGEMENT

&
CATERING TECHNOLOGY &
RESEARCH SOCIETY

412 C, K.M. MUNSHI MARG,
SHIVAJI NAGAR,
PUNE - 411 016

महा. 699/२००९/पुणे

दि. 11 / 6 / ०९ / पुणे



MEMORANDUM OF ASSOCIATION

Name

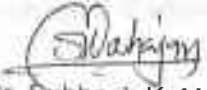
The name of the Society shall be MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY & RESEARCH SOCIETY.

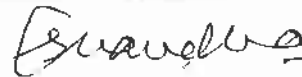
1. Office :

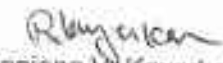
The Registered office of the Society shall be situated at the Institute at 412-C, K.M. Munshi Marg, Shivajinagar, Pune-411 016.

2. Aims of the Society :

- i) The aims of the society shall be to establishment and carry on the administration and management of the "Maharashtra State Institute of Hotel Management & Catering Technology, Pune"
- ii) The society may delegate all or any of the powers to the Board of Governors of the institute. The Board may inturn delegate it to any of the committee or committees constituted by it or to any officer or offices of the societies.
- iii) To frame the First Rules of the institute
- iv) To delegates such powers as are provided in MOA, Rules and Regulations


(Dr. Subhash K. Mahajan)


(Gopal P. Chaudhary)


(Ranjana V. Kayerkar)

शासनाधिकार्यास नोंदणी कार्यालय
पुणे विभाग, पुणे

सहाय्यक सचिव निदेशक
पुणे विभाग, पुणे

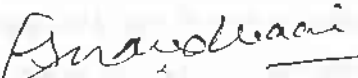
3. Objectives and Function of the Society

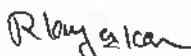
- 1) The objectives and functions of the society shall be to establish and carry on the administration and management of the "Maharashtra State Institute Of Hotel Management & Catering Technology, Pune" hereinafter referred to as the "Institute".
- 2) The Society may delegate all or any of its power to the Board of Governors of the Institute. The Board may in turn delegate it to any of the Committee or Committees constituted by it or to any officer or offices of the Society.
- 3) To frame the first Rules of the Institute.
- 4) To delegate such powers as are provided in MOA, Rules and Regulations.
- 5) To provide facilities for research in such branches of catering technology, management education, sciences and arts as the Society may think fit and for the advancement of learning and dissemination of the knowledge in such branches.
- 6) To undertake research and development work in collaboration with industry and acquire patents through innovations.
- 7) To hold examinations and grant degrees, diploma, certificates and other academic distinctions or titles as may be required in collaboration/affiliation with Pune University or any other University/ies as may be deemed fit and/or its own after autonomous status is decreed or conferred or deemed university status recognized:
- 8) To institute and award fellowships, scholarships, exhibitions, prizes and medals:

4. A) Subject to the Rules of the Society the management supervision and control of the affairs of the society shall vest in the First Managing Committee and then Board of Governors.

B) Power and Function of Management Committee- The Society will be registered by the First Management Committee and after the registration of the Society, First Management Committee will be dissolved.


(Dr. Subhash K. Mahajan)



(Gopal P. Chaudhary)

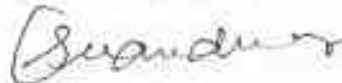

(Ranjana V. Kayerkar)

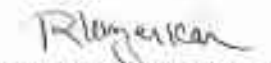
5. The names, Addresses and the occupation of the First Managing Committee to whom the management of the affairs of the society is entrusted are as follows.

Sr. No.	Name & Address of Member of the Board of Governor	Age	Nationality	Occupation	Designation
1	Dr. Subhash Kashinath Mahajan I/C. Directorate of Tech. Education, Maharashtra State Mumbai	44	Indian	Service	Chairman (Ex- officio)
2	Mr. Gopal Pandit Chaudhary I/C. Jt. Director of Technical Education Regional Office Pune	52	Indian	Service	Vice- Chairman (Ex- officio)
3	Ms. Ranjana Vinod Kayerkar I/C. Principal Maharashtra State Institute of Hotel Management & Catering Technology, Pune	56	Indian	Service	Member - Secretary (Ex- officio)
4	Mr. Pramod Balkrishna Chikte Training & Placement Officer, Govt. Polytechnic, Thane	54	Indian	Service	Member (Ex- officio)
5	Mr. Mukund Sharadchandra Satarkar HOD, Govt. Polytechnic Ratnagiri	44	Indian	Indian	Member (Ex- officio)
6	Mr. Rajendra Pandurang Gaikwad Head of the Applied Mechanic Department, Govt. Polytechnic Pune	46	Indian	Service	Member (Ex- officio)
7	Ms. Sunetra Anand Roday I/C. Training & Placement Officer Maharashtra State Institute of Hotel Management & Catering Technology, Pune	53	Indian	Service	Member (Ex- officio)


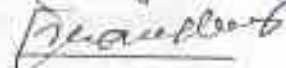

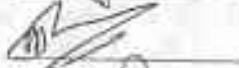

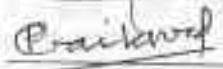
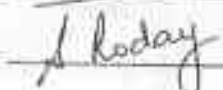
(6) We the undersigned whose names, addresses are given above are desirous of forming a Society named Maharashtra State Institute of Hotel Management & Catering Technology & Research Society, and to get it registered under Societies Registration Act, 1860, and therefore, we have gathered today i.e. on 15/12/2006 and have signed this Memorandum of Association.


(Dr. Subhash K. Mahajan)


(Gopal P. Chaudhary)


(Ranjana V. Kayerkar)

साक्षात्
अल्प ललित, महाराष्ट्र शासन ३२५ व नं. १२१५-११०११
दुसरे भागे पत्र क्र. २००६ (१०८)६ / नं. १ दि. १५-१२-००६.
या पत्रासोबत नवी पत्रासोबत वरि मल्ल दिवेगा

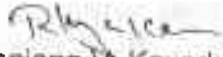
Sr. No.	Name	Signature
1.	Dr. Subhash Kashinath Mahajan	
2.	Mr. Gopal Pandit Choudhary	
3.	Ms. Ranjana Vinod Kayerkar	
4.	Mr. Pramod Balkrishna Chikte	
5.	Mr. Mukund Sharadchandra Satarkar	
6.	Mr. Rajendra Pandurang Gaikwad	
7.	Ms. Sunetra Anand Roday	



The above incumbents have signed in the presence of the applicant and I know the signature of the applicant.

Place : Pune

Date : 15.12.2008


(Ranjana V. Kayerkar)

Applicant


PARAG A. ERANDE
ADVOCATE

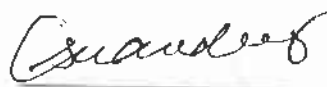
400, Narayan Peth, PUNE-30

CERTIFICATE

Certified that there is no other Society named **MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY & RESEARCH SOCIETY**, registered under the Societies Registration Act, 1860, to the best of our knowledge and belief.



(Dr. Subhash K. Mahajan)
CHAIRMAN



(Gopal P. Chaudhary)
VICE CHAIRMAN



(Ranjana V. Kayerkar)
MEMBER -SECRETARY

महा. ६९९ / २००९ / पुणे
दि. ११ / ६ / ०९ / पुणे

**RULES AND REGULATIONS
OF
MAHARASHTRA STATE INSTITUTE OF
HOTEL MANAGEMENT
&
CATERING TECHNOLOGY &
RESEARCH SOCIETY**

**सहायक संस्था निर्वाचक
पुणे विभाग, पुणे**

1. Name:

Name of the society shall be "MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY & RESEARCH SOCIETY".

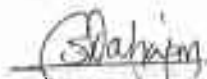
2. Registered office:

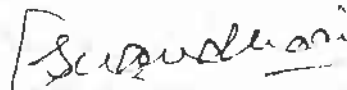
The registered office of the Society shall be situated at the Institute at 412-C, K.M. Munshi Marg, Shivajinagar, Pune - 411 016.

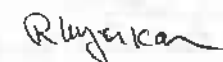
3. Interpretation:

In these Rules and Regulations the following terms shall have the meanings herein stated unless subject to or contrary to the subject or meaning thereof :

- a. The "Society" means the **MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY & RESEARCH SOCIETY**".
- b. The "State Government" means Government of Maharashtra.
- c. "Authorities", "Officers" and "Head of the Department/ Faculties" respectively means Authorities, Officers and Head of the Department/ Faculties of the Institute.
- d. "Board / Governing Body / Managing Committee / General Body in relation to the society means the Board of Governors".
- e. "Central Government" means Government of India.
- f. "Chairman" means the Chairman of the Board of Governors.
- g. "Vice Chairman" means the Vice Chairman of the Board of Governors.


(Dr. Subhash K. Mahajan)


(Gopal P. Chaudhary)


(Ranjana V. Kayerkar)

- h. "Director" means the Director of Technical Education, Maharashtra State
- i. "Principal" means the "Head of the Institute"
- j. "Institute" means MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY PUNE.
- k. "MOA" means Memorandum of Association of the Maharashtra State Institute of Hotel Management & Catering Technology & Research Society.
- l. "Registrar" means Registrar of the Society.
- m. "Rules & Regulations" means Rules & Regulations of the Society.
- n. "Society" means Maharashtra State Institute of Hotel Management & Catering Technology & Research Society.
- o. "UGC" means University Grant Commission set up under UGC Act, 1956.

4. Authorities of the Society.


The following shall be the authorities of the society namely.-

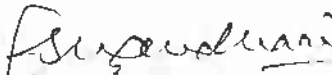
- a) First Managing Committee
- b) Board of Governors (Governing Body/Managing Committee)

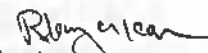
5. A Board of Governors.

The Board of Governors of the society shall consist of the following persons, viz.

- *The Chairman* – Director, Technical Education, Maharashtra State holding post shall be ex-officio Chairman of the Board of Governors.
- *The Vice Chairman* – Joint Director of Technical Education Maharashtra State ex-officio Vice Chancellor of Board of Governors.
- *3 members* – (a) An Eminent member equivalent to rank of G.M. of any renowned 5 star Hotel/ Industrialist/Educationists/ CA to be nominated by the State Government.
- *1 member* – Eminent Person from the related field to be nominated by DTE.
- *1 member* – Deputy Secretary holding post of (Technical education) Higher & Technical Education (Ex-officio Member).
- *1 member* – Eminent Alumnus of the institute to be nominated by the Board.


(Dr. Subhash K. Mahajan)


(Gopal P. Chaudhary)

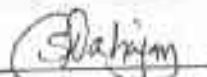

(Ranjana V. Kayerkar)

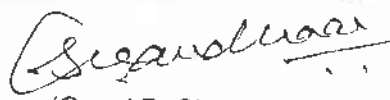
- 1 member – Eminent Person from the field of Finance to be nominated by the Board.
- 1 member – Principal of IHM Dadar, Mumbai or his nominee.
- 1 member secretary – Principal of the Institute (Ex-officio);


Total membership of Board of Governors shall consist of 11 including Chairman. The term of the nominated members shall be for the period of 5 years.

6. The term of office of members of Board of Governors.

- 1) The term of office of members other than ex-officio members of the Board shall be five years from the date of his nomination. However, after five years for special reason to be noted in writing the duration of nominated member can be extended once or twice only for a specified time of three months at a time.
- 2) The term of the office of an ex-officio member shall continue so long as he/she holds the office by virtue of which he/she is member.
- 3) Notwithstanding anything contained in this section an outgoing member in normal circumstances may continue in office until another person is nominated as a member in his/ her place.
- 4) The member of the Board shall Cease to be member on conviction of a crime (or offence) involving moral turpitude.
- 5) No person shall be qualified to be a member of the Board, if he/she is convicted of a criminal offence or is sentenced to imprisonment for an offence involving in the nature of moral turpitude.
- 6) If it is noticed that any member nominated by State Government is getting against the interest of Society / Institute on report from Board of Governors State Government may discontinued nomination at any time. Members nominated by the Board may also be discontinued for the same reasons.
- 7) The member of the Board shall be entitled to allowances, if any, from the Institute/Society as may be provided in Rules but no member other than the person who are full-time faculty of the Institute shall be entitled to any salary by reason of this sub-section


(Dr. Subhash K. Mahajan)

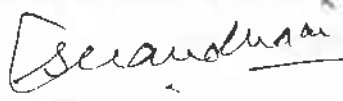

(Gopal P. Chaudhary)



(Ranjana Kayerkar)

7. Powers of the Board of Governors.

- 1) The Board of the Governors shall be responsible for the general superintendence, direction and control of the affairs of the society and shall exercise all the powers of the Institute not otherwise provided for by this MOA, the rules and the Bye-laws. The Board shall not recommend a change in the MOA without the approval of the State Government.
- 2) Without prejudice to the provisions of sub-section (1), the Board of the Governors shall :
 - a. Take decisions on questions of policy relating to the management, administration and day-to-day functioning of the society, and Institute.
 - b. Make the subsequent rules for governing the society with the prior approval of the State Government.
 - c. Time to time make new or additional rules or amend or repeal any of the rules. (provided that every rule or addition to rules or any amendment or repeal of a rule shall require or) with the prior approval of the State Government.
 - d. Institute and appoint persons to academic as well as other posts of the society/institute.
 - e. Recommend for considering and modifying or canceling of bye-laws.
 - f. Consider and pass resolutions for the adoption of the annual report, the annual accounts together with auditors report.
 - g. Consider and approve Financial Budget of the society/institute for the next financial years with a statement of its development plans as it thinks fit.
 - h. Exercise such other powers and perform such other duties as may be conferred or imposed upon it by this MOA or the rules.
 - i. To take decision or to do all such things as may be necessary, incidental or conducive to the attainment of all or any of the objects of the society/institute.


(Dr. Subhash K. Mahajan)


(Gopal P. Chaudhary)


(Ranjana V. Kayerkar)

j. To appoint Advisory Committee, or its equivalent committee as may be deemed fit for advising on the matters of development & regarding other activities arising out by the society & institution.

3) The Board shall have the power to appoint such committees, as it considers necessary for the exercise of its powers and the performance of its duties as defined and imposed under this MOA.

8. Chairman of the Board of Governors

1) The Chairman of the Board shall preside over the meetings of the Board and at the Convocations of the Institute.

2) It shall be the duty of the Chairman to ensure that the decisions taken by the Board are implemented.

3) The Chairman shall exercise such other powers and perform such other duties as may be assigned to him by this MOA or the Rules.

4) Chairman shall have the power to send members of the staff of the institute for training or for a course of instruction outside India subject to such terms and condition as Board may lay down from time to time.

5) Contract of Service between the institute and the Principal shall be in writing and be expressed to be made in the name of the institute, and the Chairman shall execute every such contract but the Chairman shall not be personally liable in respect of anything under such contract.

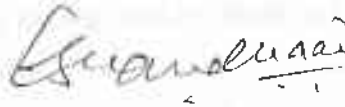
6) In the point of occurrence of any vacancy in the office of chairman for what so ever reason, Vice Chairman may for time being discharge the functions of the Chairman.

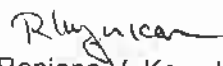
9. Principal of the Institute

1) The Principal of the Institute shall be appointed by a committee constituted by Board of Governors and concerned university headed by its Chairman.

2) The Principal shall be the principal academic and executive officer of the Institute and shall be responsible for the proper administration of the Institute and for imparting instructions and maintenance of discipline therein.


(Dr. Subhashi K. Mahajan)


(Gopal P. Chaudhary)


(Ranjana V. Kayerkar)


- 3) The Principal shall exercise such other powers and perform such other duties as may be assigned to him by this MOA or the Rules or Regulations by the Board.
- 4) The Principal shall submit the annual reports and accounts to the Board.
- 5) The signature of the Principal shall authenticate all orders and decisions of the Board or any other person authorized by the Board in his behalf.

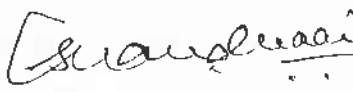
10. Registrar

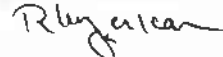
- 1) The Registrar of the institute shall be appointed on such terms and conditions as may be laid down by the rules and shall be the custodian of the records, the common seal of the institute and such other property of the institute as the Board shall commit to his charge.
- 2) The Registrar shall be responsible to the Principal for the proper discharge of his functions as decided from time to time.
- 3) The Registrar shall exercise such other powers and perform such other duties as may be assigned to him by this MOA/the rules/the Principal.

11. Meeting of the Board of Governors & proceeding of the Meeting.

- A) Annual General Meeting.- The Chairman of the Board of Governors shall call the Annual General Meeting of the Board of Governors before _____ (insert date here) every year after giving at least 14 days notice. The meeting shall transact the following business mainly.
- (i) Considering and approval of the annual report and the audited statement of accounts for the outgoing year.
- (ii) to appoint an auditor
- (iii) to select two members of the Board of Governors in every five years one from Eminent Alumnus of the Institute and one member from Field of Finance.
- (iv) to discuss general work and policy of the society.
- (v) Adoption of minutes of the proceeding of the previous meeting.
- (vi) Other business on the agenda given in the notice for the meeting.


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(Gopal P. Chaudhary)


(Ranjana V. Kayerkar)

B) Powers to make bye-laws.- The Board of Governors shall have powers to make, rescind and vary bye-laws not inconsistent with the rules and regulations relating to the admission of any person to membership of the society, the circumstances under which any member shall cease to be a member of the society and the rights and obligation of membership of the society.


The Board of Governors shall also have power to make, rescind and vary bye-laws relating to the constitution of the Board of Governors, including but not limited to reserving certain position to be held ex-officio or by nomination.

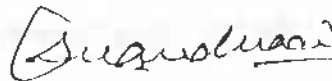
The Board of Governors shall have power to make bye-laws for the conduct and governance of the society and for the governance of all sub-committees, officers and agents of the society or for other purposes whatsoever, provided that such bye-laws do not conflict with these rules and regulations and any provisions of the act or rules made thereunder.


These bye-laws shall not be altered, modified or rescinded except by the vote of three-fifth of the members present and voting at the General Meeting convened for that purpose.

C) Extraordinary General Meeting - An extraordinary general meeting may, at any time, be conveyed by the Board of Governors, and shall be so conveyed upon a requisition made in writing and signed by not less than one third of the total number of members. Such requisition shall specify the objects of the meeting and shall be delivered to the Chairman or the secretary of the Society.

If within 30 days from the date of delivery of the requisition, the Board of Governors fail to convey an extraordinary general meeting, the requisitionists shall convey such meeting to be held not later than two months from the date of delivery of the requisition.


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D) Notice of meeting - (I) Not less than 21 days' notice shall be given of every annual general meeting and not less than seven days' notice shall be given of every (other) general meeting of the Society. Every notice of a AGM & every other general meeting shall specify the place and day and hour of the meeting and shall contain a statement of business to be transacted at such meeting. Every such notice shall be sent by post to each member who has registered his address with the Society, provided that the accidental omission to give any such notice to or its non-receipt by any member or other person to whom it should be given, shall not invalidate any resolution passed at or proceedings of the meeting. Any meeting may be held on giving shorter notice than above specified, if more than one-half of the total number of members of the Board agree in writing.

Service of Notice.-

ii) Service of the notice shall be deemed to have been effected on the day following on which it is posted.

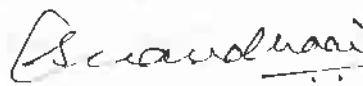
Documents to be sent with the notice to each member of the Society.

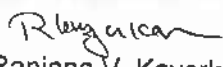
i) In case of an annual general meeting, (there shall be sent, along with the notice convening such annual general meeting), a copy of the annual report of the Managing Committee, auditor's report and audited accounts of the Society. (to each member of the Society.)


ii) In case of an extraordinary general meeting called on the requisition of members, a copy of the requisition, with an explanatory statement by the Managing Committee. (shall be sent to each member of the Society)

E) Chairman of General Meeting.- The Chairman of Board of Governors shall be entitled to take the chair at every general meeting of the Society. If the Chairman shall not be present within 15 minutes after the time appointed for holding the meeting, the vice-president shall take the chair and in his absence, the members present shall choose any of the members of the Managing Committee present at the meeting to be the Chairman of the meeting, and in case no member of the Managing Committee be present within the aforesaid


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time to be willing to take the chair, the members present shall elect one of the members, being a member entitled to vote, to be chairman of the meeting.


F) Power of adjourn general meeting .-

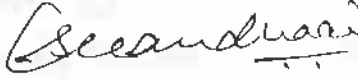
- (i) The chairman of the general meeting may, with the consent of any meeting at which a quorum is present and shall, if so directed by the meeting, adjourn any meeting from time to time and from place to place, but no business shall be transacted at any adjourned meeting other than the business left unfinished at the meeting from which the adjournment took place.
- (ii) When a meeting is adjourned for 30 days or more, notice of the adjourned meeting shall be given as in the case of the original meeting.
- (iii) Save as aforesaid, it shall not be necessary to give any notice of an adjournment or of the business to be transacted at an adjourned meeting.

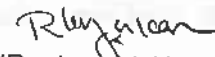
G) Quorum .- No business shall be transacted at any general meeting unless a quorum of one-third of the members on roll or 5 members, whichever is less, is present at the time when the meeting proceeds to business.

When Quorum not present, meeting to be adjourned - If within half an hour from the time appointed for holding a general meeting, a quorum is not present, the meeting, if called upon the requisition of members, shall be dissolved, in any other case it shall stand adjourned to the same day of the following week, at the same time and place or to such other day and at such other time and place as the President may determine. If at the adjourned meeting, a quorum is not present within half-an-hour from the time appointed for the meeting, the members present shall be a quorum.

H) How questions are to be decided at meetings.- At any general meeting, every question shall be decided by a majority of votes of the members


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present and in case of equality of votes, the chairman of the meeting shall have a casting or second vote.

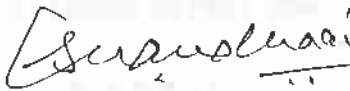



12. The Board of Governors will meet at least twice a year and Ideally 4 times a year.- Management to be vested in the Managing Committee. The management of the society and of its affairs shall be vested in the Board of Governors, which shall be the governing body of the society within meaning of the Act. The Board of Governors shall exercise all such powers and do all such acts and things as the society is authorized to exercise or to do provided that the Board of Governors shall not exercise any power to do any act or any thing which is contrary to specific directions or resolution of general body of the society or contrary to or inconsistent with the object and rules and regulations of the society.


13. Property vested in Board of Governors - All properties of the society whether movable or immovable shall be deemed to be vested in the Board of Governors who shall provide for the safe custody of the same and subject to clause 20 (5) of this MOA shall have the power to invest, sell, lease, mortgage or otherwise deal with the same and also to purchase, take or lease, accept, grants, fees, gifts, donations, beneficiaries bequests and other charges received by the society, and to enter into all contracts and covenants on its behalf. The Managing Committee shall have power to raise and borrow money and to collect, receive, hold, invest funds money and other movable immovable property for all or any of the purpose and object of the society in any lawful manner. The Board of Governors shall cause to be maintained proper books of accounts in respect of properties of society.

14. Funds of the society following funds shall be created and maintained by the Managing Committee as per directions of board.-


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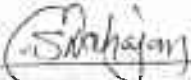
- 
- A) Corpus Fund or endowment fund
 - B) Replacement and Depreciation Fund
 - C) Maintenance & Repairs Fund.
 - D) Contributory Provident Fund.


15. Finance of the society.-

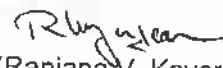
- A) All bank accounts and deposits shall be opened, kept and maintained in the name of the society
- B) The Board of Governors shall have the management of the funds of the society and shall from time to time have power to invest in the name of the society.
- C) A bank account will be opened with any nationalised bank in the name of the society which will be operated by either Principal or Member Secretary and Chairman of the Board with joint signature.
- D) All cheques, bills of exchange, promisory notes and other similar documents shall be drawn, accepted or made on behalf of the society either by Principal or Member Secretary and Chairman of the Board of Governors with joint signature.

16. Accounts & Audit.-

- 1) The Principal shall maintain proper accounts and other relevant records and prepare an annual statement of accounts, including the balance sheet and shall get duly approved by the Board of Governors every year.
- 2) The Chartered Accountant shall audit the accounts for easy and smooth financial functioning of the society/institute. This audit will have to be carried out within six months after completion of the financial year. Any expenditure incurred in connection with such audit shall be payable by the society to the concerned.
- 3) The rules for appointment of the auditors will conform to the rules and regulations formulated by the Institute of Chartered Accountant of India from time to time.


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4) The accounts of the Institute as certified by the Chartered Accountant with the audit report thereon shall be forwarded annually to the DTE and State Government.

5) The allowances in the form of sitting fees & conveyance allowance to be paid to the Chairman, Vice Chairman and members of the Board for attending the meetings of the authorities and their committees as laid down by the Board from time to time.

17. Admissions to the student in the Institute shall be made applicable as per the procedure prescribed for the admissions for the non-aided Institutes.

18. In service.-

The society shall constitute for the benefit of its employees, including the Principal Contributory Provident Fund under the Employees' Provident Funds and Miscellaneous Provisions Act, 1952.

19. Appointments.-


a) All appointments of the staff of the Institute, except that of the Principal, shall be made in accordance with the procedure laid down for appointment of staff in non-aided Institute.

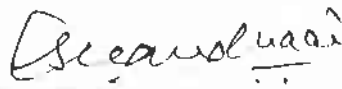
b) By the Principal, in other cases when work load is not to cover full hours or full time employment either on CHB or visiting, contributory or contract basis on fixed or hourly remuneration.

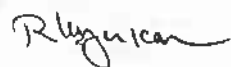
The Board will be empowered to dismiss any employee of the institute, if he/she in the opinion of disciplinary committee is found to be involved in any action detrimental to the interest, prestige of the institute. The disciplinary committee will consist of appropriate members to enquire into the matter and the Board on the basis of report submitted by the committee will take the final decision after giving an opportunity of hearing to the employee.


20. Miscellaneous.-

1) No act of Institute or Board or any other body set up under this MOA or the rules, shall be invalid merely by reason of;


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- 
- a. Any vacancy in or defect in the constitution thereof, or
 - b. Any defect in the election, nomination or appointment of a person acting as a member thereof, or
 - c. Any irregularity in its procedure not affecting the merits of the case.

2) The income and property of the Institute, howsoever derived, shall be applied towards the promotion of the objectives as set forth in this Memorandum of Association.

3) No portion of the income and property of the society shall be paid or transferred directly or indirectly by way of profit, to the persons, who at any time or have been members of the society or to any of them, provided that nothing herein contained shall prevent the payment in good faith or remuneration to any member thereof or other person in return for any service rendered to the society / institute or for travelling, halting and other similar charges.

4) No transfer or sale of the society property shall be allowed without prior approval of Government, except in case of obsolete and or disposable Equipment / Machinery / Instruments etc. which have been recommended by the Board of Governors. In such case items as above may be disposed off with the approval of Board.

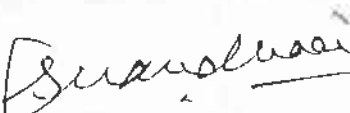
21. Power to Review and Hold Enquiries.-


1) The State Government may appoint one or more persons to review the work and progress of the Institute and to hold enquiries into the affairs thereof and to report thereon in such manner as it may deems fit.

2) Upon receipt of any such report, the State Government may take such action and issue such directions as it considers necessary in respect of any of the matters dealt with the report and the Institute shall be bound to comply with such directions.

22. Amendments.-


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Provided that no such alteration may be passed as which will allow the society to carry on any activity for the purpose of profit in violation of the Societies Regulation Act, 1860 or section 11, 12 & 13 of the Income Tax Act, 1961.

i) Subject to the provisions of section 12 of the Act, the Society may, by a resolution passed by three-fifths of its members present in person at a special general meeting, convened for the purpose thereof may, alter, extend or abridge its aims and objects or alter its rules and regulations.

ii) These aims and objects or rules and regulations may be amended by any special general meeting of the society by the votes of at least three-fifth of the members present in person provided that the amendment shall have been proposed in writing and circulated to all members of the society, at least two weeks in advance of such special general meeting. Such amendments may be accepted by the special general meeting, with or without modification.

iii) A copy of the amendment made to the memorandum of association and/or the rules and regulations should be filed with the Registrar of societies within 30 days of such amendment.

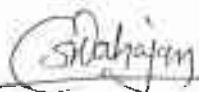
23. Indemnity.-

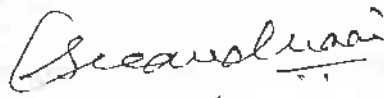
Every member of the Board and every officer for the time being of the society, shall be indemnified of the funds of the society against all losses and expenses incurred from their own pocket in the discharge of office duties and not due to his own willful neglect or default.

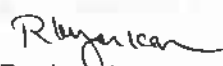
24. Dissolution.-

Subject to the provisions of sections 13 and 14 of the Act, the society in general meeting convened for the purpose, may, at any time by resolution passed by not less than three-fifth of its members present in person resolve on the dissolution of the society which shall take effect from such date as the members at the general meeting may determine by the provisions of sections 13 and 14 of the Act shall apply.

25. Upon Dissolution, No distribution of property to members .-


(Dr. Subhash K. Mahajan)


(Gopal P. Chaudhary)



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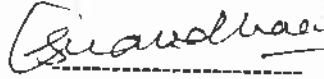
If upon the dissolution of the society, there remains after the satisfaction of its debts and liabilities, any property and assets whatsoever, the same shall not be paid to or distributed among the members of the society or any of them but shall be given or transferred to some other society or societies to be determined of the votes of not less than 3/5 of the meeting present personally or by proxy at the time of the dissolution, in terms of section 14 of the Act.

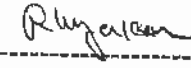
26. Application of the Act.-

All the provisions under all the sections of the Societies Registration Act, 1860 and all statutory amendments therein, as applicable to the State of Maharashtra, shall apply to the society.

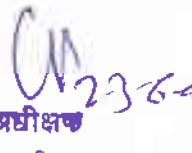
Certified that, this is the correct copy of the rules and regulations of the society.


(Dr. Subhash K. Mahajan)
CHAIRMAN


(Gopal P. Chaudhary)
VICE CHAIRMAN

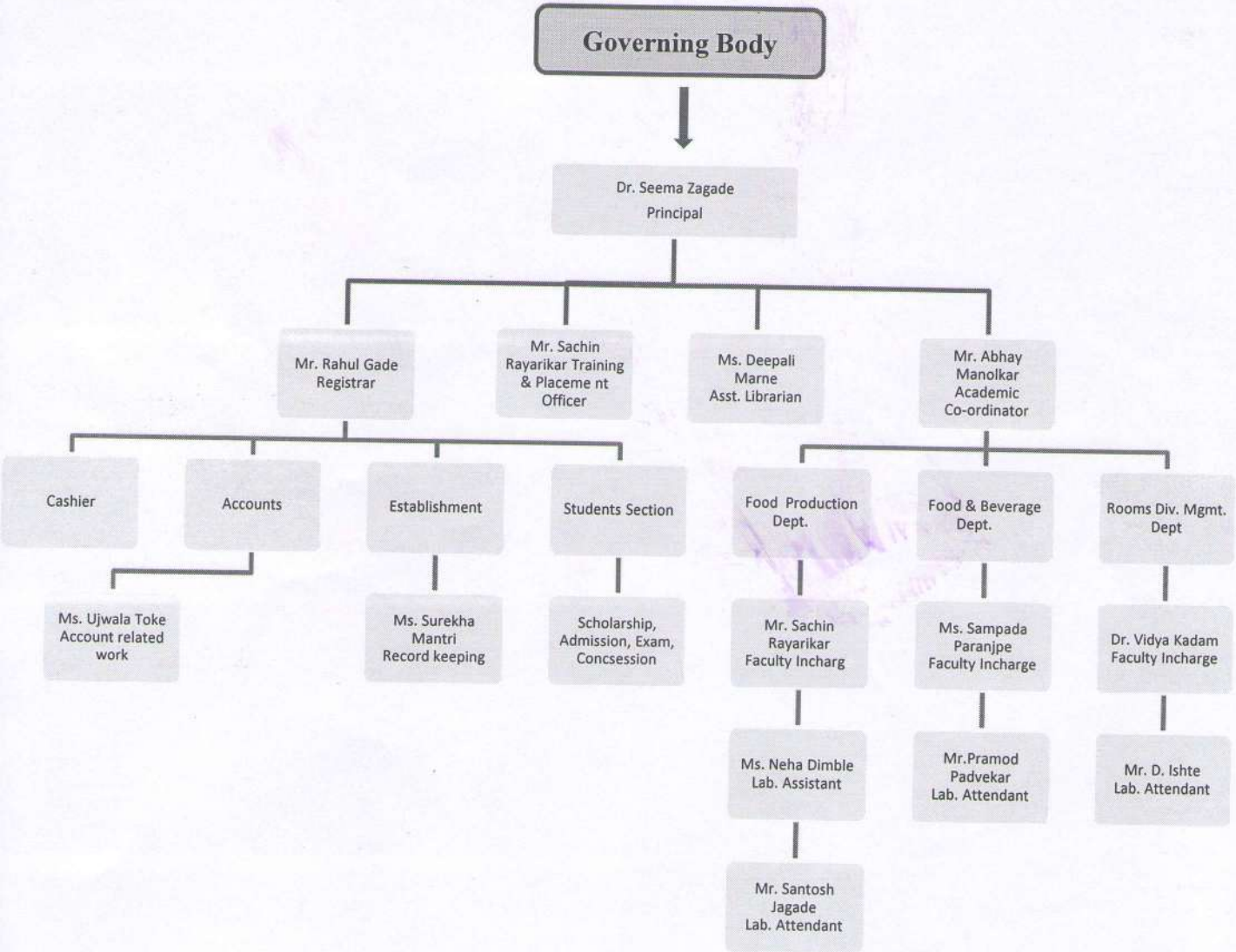

(Ranjana V. Kayerkar)
MEMBER SECRETARY

सही विक्रयाची छरी नकळत


अधीक्षक
शाबंजविक न्यास नोंदणी कार्यालय
पुणे विभाग, पुणे



Organizational chart



PRINCIPAL
(UG –PG)

Maharashtra State Institute of Hotel
Management & Catering Technology
Shivajinagar, Pune – 411 016



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

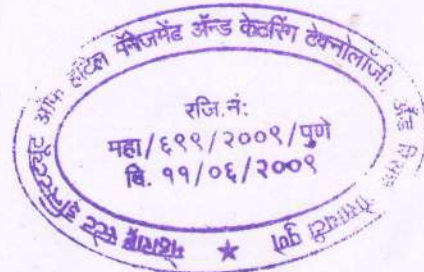
LIST OF MEMBERS FOR COLLEGE DEVELOPMENT COMMITTEE

Sr. No.	Name and address	Designation in CDC
1.	Dr. Seema Zagade I/C Principal, M.S.I.H.M.C.T., Pune	Chairman
2.	Dr. D. V. Jadhav Jt. Director of Technical Education, Pune Region, Pune – 16	Ex – Officio Member
3.	Ms. Minetta Paatil President of Abhisar, Foundation Salad, Pune	Member
4.	Mr. N. Panchamiya Chief Operating Executive (COE), E-Square Leisure Pvt. Ltd., Pune	Member
5.	Dr. Surbhi Jain Head of Department, PUMBA S. P. Pune University, Pune	Member
6.	Mr. Harshvardhan Shelke Owner - Hotel Hrushikesh, Shirdi	Member
7.	Mr. Chintamani Sahasrabudhe Asst. Professor, M.S.I.H.M.C.T., Pune	Member
8.	Mr. Darshan Joshi Asst. Professor, M. S. I. H. M.C.T., Pune	Member
9.	Ms. Sampada Paranjpe Asst. Professor, M. S. I. H. M.C.T., Pune	Member
10.	Shri. Rahul Gade Senior Clerk, M.S.I.H.M.C.T., Pune	Member
11.	Dr. Vidya Kadam Asst. Professor, M. S. I. H. M.C.T., Pune	Member
12.	Ms. Kharade Tanaya Third Year BHMCT, M. S. I. H. M.C.T., Pune	Member
13.	Ms. Jagtap Siddhi Third Year BHMCT, M. S. I. H. M.C.T., Pune	Member
14.	Mr. Sachin Rayarikar Training & Placement Officer, M.S.I.H.M.C.T., Pune – 16	Member Secretary

Dr. Seema Zagade

Principal
PRINCIPAL
(BHMCT)

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





महाराष्ट्र शासन राजपत्र

असाधारण भाग आठ

वर्ष ३, अंक ७ (३)]

बुधवार, जानेवारी ११, २०१७/पौष २१, शके १९३८

[पृष्ठे ११९, किंमत : रुपये २७.००

असाधारण क्रमांक ११

प्राधिकृत प्रकाशन

महाराष्ट्र विधानमंडळाचे अधिनियम व राज्यपालांनी प्रख्यापित केलेले अध्यादेश व केलेले विनियम आणि विधि व न्याय विभागाकडून आलेली विधेयके (इंग्रजी अनुवाद).

In pursuance of clause (3) of article 348 of the Constitution of India, the following translation in English of the Maharashtra Public Universities Act, 2016 (Mah. Act No. VI of 2017), is hereby published under the authority of the Governor.

By order and in the name of the Governor of Maharashtra,

PRAKASH H. MALI,
Principal Secretary to Government,
Law and Judiciary Department.

MAHARASHTRA ACT No. VI OF 2017

(First published, after having received the assent of the Governor in the "Maharashtra Government Gazette", on the 11th January 2017).

An Act to provide for academic autonomy and excellence, adequate representation through democratic process, transformation, strengthening and regulating higher education and for matters connected therewith or incidental thereto.

WHEREAS it is expedient to provide for academic autonomy to non-agricultural and non-medical universities in the State of Maharashtra and to make better provisions therefor;

AND WHEREAS the Government of Maharashtra had appointed committees under the Chairmanships of Dr. Arun Nigvekar, Dr. Anil Kakodkar, Dr. Ram Takwalé and Late Mrs. Kumud Bansal with a view to consider and recommend on different aspects of higher education and learning and to suggest various measures to ensure such autonomy;

(5) The Knowledge Resource Committee shall,-

(a) provide for proper organization and support for the functioning of the Knowledge Resource Centre, documentation services and maintenance of records in analogue and digital form ;

(b) provide the approach and operational plan for modernization and improvement of Knowledge Resource Centre and documentation services in both analogue and digital format ;

(c) recommend to the Academic Council fees and other charges for the services and use of the Knowledge Resource Centre by students and others ;

(d) prepare the annual budget and proposal for development of the Knowledge Resource Centre for approval of the Management Council ;

(e) submit the annual report on the functioning of the Knowledge Resource Centre to the Vice-Chancellor ;

(f) establish a network with regional, national and international libraries and information centers ;

(g) hold the information pertaining to all administrative, governance, academic and other documents and information and data pertaining to the working of colleges, university departments or institutions and administrative offices of the university and related to assessment and accreditation of colleges, recognized institutions and the university ;

(h) undertake any other task as may be assigned by the university authorities so as to carry out objectives of the Knowledge Resource Centre.

97. (1) There shall be a separate College Development Committee for every affiliated, autonomous, empowered autonomous college or recognized institution, consisting of the following members, namely :-

College
Development
Committee.

(a) Chairperson of the management or his nominee ex-officio Chairperson ;

(b) Secretary of the management or his nominee ;

(c) one head of department, to be nominated by the principal or the head of the institution ;

(d) three teachers in the college or recognized institution, elected by the full-time amongst themselves out of whom atleast one shall be woman ;

(e) one non-teaching employee, elected by regular non-teaching staff from amongst themselves ;

(f) four local members, nominated by the management in consultation with the principal, from the fields of education, industry, research and social service of whom at least one shall be alumnus;

(g) Co-ordinator, Internal Quality Assurance Committee of the college ;

(h) President and Secretary of the College Students' Council;

(i) Principal of the college or head of the institution - Member - Secretary.

(2) For a college or institution managed and maintained by the State Government, the College Development Committee shall consist of the following members, namely:-

(a) Principal of the college or head of the institution - Chairman.

(b) Joint Director designated by the Director of Higher Education, ex-officio Member ;

(c) three teachers in the college or recognized institutions, elected by the full-time approved teachers from amongst themselves;

(d) one non-teaching employee, elected by the regular non-teaching staff from amongst themselves ;

(e) four local members, nominated by the Director of Higher Education in consultation with the principal, from the fields of education, industry, research and social service and having minimum post-graduate degree of whom at least one shall be alumnus;

(f) Co-ordinator, Internal Quality Assurance Committee of the college, ex-officio;

(g) President and Secretary of the College Students' Council ; and

(h) one head of department, nominated by the principal or the head of the institution - Member Secretary .

(3) The College Development Committee shall meet at least four times in a year.

(4) Elected and Nominated members shall have a term of five years from the date of election or nomination. If any vacancy occurs in the office of such member, the vacancy shall be filled within three months by the Principal and the member so appointed shall hold office for the residual term for which the earlier member shall have held the office if the vacancy had not occurred.

(5) The College Development Committee shall,-

(a) prepare an overall comprehensive development plan of the college regarding academic, administrative and infrastructural growth, and enable college to foster excellence in curricular, co-curricular and extra-curricular activities ;

(b) decide about the overall teaching programmes or annual calendar of the college ;

(c) recommend to the management about introducing new academic courses and the creation of additional teaching and administrative posts ;

(d) take review of the self-financing courses in the college, if any, and make recommendations for their improvement ;

(e) make specific recommendations to the management to encourage and strengthen research culture, consultancy and extension activities in the college ;

(f) make specific recommendations to the management to foster academic collaborations to strengthen teaching and research ;

(g) make specific recommendations to the management to encourage the use of information and communication technology in teaching and learning process ;

(h) make specific recommendations regarding the improvement in teaching and suitable training programmes for the employees of the college ;

(i) prepare the annual financial estimates (budget) and financial statements of the college or institution and recommend the same to the management for approval ;

(j) formulate proposals of new expenditure not provided for in the annual financial estimates (budget) ;

(k) make recommendations regarding the students' and employees' welfare activities in the college or institution ;

(l) discuss the reports of the Internal Quality Assurance Committee and make suitable recommendations ;

(m) frame suitable admissions procedure for different programmes by following the statutory norms ;

(n) plan major annual events in the college, such as annual day, sports events, cultural events, etc. ;

(o) recommend the administration about appropriate steps to be taken regarding the discipline, safety and security issues of the college or institution ;

(p) consider and make appropriate recommendations on inspection reports, local inquiry reports, audit report, report of National Assessment and Accreditation Council, etc. ;

All India Council for Technical Education

(A Statutory body under Ministry of HRD, Govt. of India)

Nelson Mandela Marg, Vasant Kunj, New Delhi-110070 Website: www.aicte-india.org



APPROVAL PROCESS 2020-21

Extension of Approval (EoA)

F.No. Western/1-7022234196/2020/EOA

Date: 14-Jun-2020

To,

The Secretary,
Tech. & Higher Education Deptt.
Govt. of Maharashtra, Mantralaya,
Annexe Building, Mumbai-400032

Sub: Extension of Approval for the Academic Year 2020-21

Ref: Application of the Institution for Extension of Approval for the Academic Year 2020-21

Sir/Madam,

In terms of the provisions under the All India Council for Technical Education (Grant of Approvals for Technical Institutions) Regulations 2020 notified by the Council vide notification number F.No. AB/AICTE/REG/2020 dated 4th February 2020 and norms standards, procedures and conditions prescribed by the Council from time to time, I am directed to convey the approval to

Permanent Id	1-1710731	Application Id	1-7022234196
Name of the Institute	MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY	Name of the Society/Trust	MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY PUNE
Institute Address	412- C, K. M. MUNSHI MARG, (NEAR BHARTI VIDYABHAVAN) SCHOOL, BAHIRAT PATIL CHOWK, SHIVAJI NAGAR PUNE-411016, PUNE, PUNE, Maharashtra, 411016	Society/Trust Address	412 C K.M. MUNSHI ROAD SHIVAJINAGAR PUNE, PUNE, PUNE, Maharashtra, 411016
Institute Type	Government	Region	Western

To conduct following Courses with the Intake indicated below for the Academic Year 2020-21

Program	Level	Course	Affiliating Body (University /Body)	Intake Approved for 2019-20	Intake Approved for 2020-21	NRI Approval Status	PIO / FN / Gulf quota/ OCI/ Approval Status
HOTEL MANAGEMENT AND CATERING	UNDER GRADUATE	HOTEL MANAGEMENT AND CATERING TECHNOLOGY	University of Pune, Pune	60	120	NA	NA
HOTEL MANAGEMENT AND CATERING	POST GRADUATE	MASTER IN HOTEL MANAGEMENT AND CATERING TECHNOLOGY (MHMCT)	University of Pune, Pune	24	24	NA	NA

Application No: 1-7022234196
Note: This is a Computer Generated Document. Signature is required.
Printed By : ae343611



ALL INDIA COUNCIL FOR TECHNICAL EDUCATION

म. रा. आय. एच. एम. सी. टी.
(पदवी)
शिवाजी नगर, पुणे-४११०१६.
आवक क्रमांक ...८६.....

Page 1 of 3

Letter Printed On: 17 June 2020

It is mandatory to comply with all the essential requirements as given in APH 2020-21 (Appendix 6)

The Institution/ University is having the following deficiencies as per the online application submitted to AICTE and the same shall be complied within Two years from the date of issue of this EoA.

Deficiencies Noted based on Self Disclosure	
Particulars	Deficiency
1. Faculty Deficiency	Yes

*Please refer Deficiency Report for details

Important Instructions

1. The State Government/ UT/ Directorate of Technical Education/ Directorate of Medical Education shall ensure that 10% of reservation for Economically Weaker Section (EWS) as per the reservation policy for admission, operational from the Academic year 2020-21 is implemented without affecting the reservation percentages of SC/ ST/ OBC/ General. However, this would not be applicable in the case of Minority Institutions referred to the Clause (1) of Article 30 of Constitution of India. Such Institution shall be permitted to increase in annual permitted strength over a maximum period of two years beginning with the Academic Year 2020-21
2. The Institution offering courses earlier in the Regular Shift, First Shift, Second Shift/Part Time now amalgamated as total intake shall have to fulfil all facilities such as Infrastructure, Faculty and other requirements as per the norms specified in the Approval Process Handbook 2020-21 for the Total Approved Intake. Further, the Institutions Deemed to be Universities/ Institutions having Accreditation/ Autonomy status shall have to maintain the Faculty: Student ratio as specified in the Approval Process Handbook. All such Institutions/ Universities shall have to create the necessary Faculty, Infrastructure and other facilities WITHIN 2 YEARS to fulfil the norms based on the Affidavit submitted to AICTE.
3. In case of any differences in content in this Computer generated Extension of Approval Letter, the content/information as approved by the Executive Council / General Council as available on the record of AICTE shall be final and binding.
4. Strict compliance of Anti-Ragging Regulation: - Approval is subject to strict compliance of provisions made in AICTE Regulation notified vide F. No. 373/Legal/AICTE/2009 dated July 1, 2009 for Prevention and Prohibition of Ragging in Technical Institutions. In case Institution fails to take adequate steps to Prevent Ragging or fails to act in accordance with AICTE Regulation or fails to punish perpetrators or incidents of Ragging, it will be liable to take any action as defined under clause 9(4) of the said Regulation.

Prof. Rajive Kumar
Member Secretary, AICTE

Copy to:

1. The Director Of Technical Education**, Maharashtra
2. The Registrar**,
University Of Pune, Pune
3. The Principal / Director,
MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
412- C, K. M. Munshi Marg,
(Near Bharti Vidyabhavan) School,
Bahirat Patil Chowk,
Shivaji Nagar
Pune-411016,
Pune, Pune,
Maharashtra, 411016
4. The Secretary / Chairman,



ALL INDIA COUNCIL FOR TECHNICAL EDUCATION

Page 2 of 3

412 C K.M. MUNSHI ROAD SHIVAJINAGAR PUNE
PUNE,PUNE
Maharashtra,411016

5. **The Regional Officer,**
All India Council for Technical Education
Industrial Assurance Building
2nd Floor, Nariman Road
Mumbai - 400 020, Maharashtra

6. **Guard File(AICTE)**

Note: Validity of the Course details may be verified at <http://www.aicte-india.org/>

** Individual Approval letter copy will not be communicated through Post/Email. However, consolidated list of Approved Institutions(bulk) will be shared through official Email Address to the concerned Authorities mentioned above.





All India Council for Technical Education
 (A Statutory body under Ministry of HRD, Govt. of India)
 7th Floor, Chandralok Building, Janpath, New Delhi- 110 001
 PHONE: 23724151/52/53/54/55/56/57 FAX: 011-23724183 www.aicte-India.org

F.No. Western/1-686575861/2012/EOA

Date: 10 May 2012

To,
 The Secretary,
 Tech. & Higher Education Deptt.
 Govt. of Maharashtra, Mantralaya,
 Annexe Building, Mumbai-400032

Sub: Extension of approval for the academic year 2012-13

Ref: Application of the Institution for Extension of approval for the academic year 2012-13

Sir/Madam,

In terms of the provisions under the All India Council for Technical Education (Grant of Approvals for Technical Institutions) Regulations 2010 notified by the Council vide notification number F-No.37-3/Legal/2010 dated 10/12/2010 and amendment vide notification number F-No.37-3/Legal/2011 dated 30/09/2011 and norms standards, procedures and conditions prescribed by the Council from time to time, I am directed to convey the approval to

Regional Office	Western	Application Id	1-686575861
		Permanent Id	1-1710731
Name of the Institute	MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY	Institute Address	412- C, K. M. MUNSHI MARG, (NEAR BHARTI VIDYABHAVAN) SCHOOL, BAHIRAT PATIL CHOWK, SHIVAJI NAGAR PUNE-411016, PUNE, PUNE, Maharashtra, 411016
Name of the Society/Trust	MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY PUNE	Society/Trust Address	412 C K.M. MUNSHI ROAD SHIVAJINAGAR PUNE,PUNE,PUNE,Maharashtra,411016
Institute Type	Government		

Opted for change from Women to Co-ed	No	Opted for change of name	No	Opted for change of site	No
Change from Women to Co-ed approved	Not Applicable	Change of name Approved	Not Applicable	Change of site Approved	Not Applicable

to conduct following courses with the intake indicated below for the academic year 2012-13



Application Number: 1-686575861*

Page 1 of 3

Note: This is a Computer generated Extension of Approval Letter. No signature is required.

Letter Printed On: 18 May 2012.

Printed By : AE343611

Signature
 21/5/12 21/5



All India Council for Technical Education
(A Statutory body under Ministry of HRD, Govt. of India)

7th Floor, Chandralok Building, Janpath, New Delhi- 110 001
PHONE: 23724151/52/53/54/55/56/57 FAX: 011-23724183 www.aicte-India.org

Application Id: 1-686575861			Course	Full/Part Time	Affiliating Body	Intake 2011-12	Intake Approved for 12-13	NRI	PIO	Foreign Collaboration
Program	Shift	Level								
HOTEL MANAGEMENT AND CATERING	1st Shift	UNDERGRADUATE	HOTEL MANAGEMENT AND CATERING TECHNOLOGY	FULL TIME	University of Pune, Pune	60	60	No	No	No
HOTEL MANAGEMENT AND CATERING	1st Shift	POSTGRADUATE	MASTER IN HOTEL MANAGEMENT AND CATERING TECHNOLOGY (MHC T)	FULL TIME	University of Pune, Pune	0	24	No	No	No

The above mentioned approval is subject to the condition that MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY shall follow and adhere to the Regulations, guidelines and directions issued by AICTE from time to time and the undertaking / affidavit given by the institution along with the application submitted by the institution on portal.

In case of any differences in content in this Computer generated Extension of Approval Letter, the content/information as approved by the Executive Council / General Council as available on the record of AICTE shall be final and binding.



Application Number: 1-686575861*

Page 2 of 3

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Letter Printed On: 18 May 2012.

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All India Council for Technical Education
(A Statutory body under Ministry of HRD, Govt. of India)

7th Floor, Chandralok Building, Janpath, New Delhi- 110 001
PHONE: 23724151/52/53/54/55/56/57 FAX: 011-23724183 www.aicte-india.org

Strict compliance of Anti-Ragging Regulation:- Approval is subject to strict compliance of provisions made in AICTE Regulation notified vide F. No. 37-3/Legal/AICTE/2009 dated July 1, 2009 for Prevention and Prohibition of Ragging in Technical Institutions. In case Institution fails to take adequate steps to Prevent Ragging or fails to act in accordance with AICTE Regulation or fails to punish perpetrators or incidents of Ragging, it will be liable to take any action as defined under clause 9(4) of the said Regulation.

(Dr. K P Isaac)

Member Secretary, AICTE

Copy to:

1. **The Regional Officer,**
All India Council for Technical Education
Industrial Assurance Building
2nd Floor, Nariman Road
Mumbai - 400 020, Maharashtra
2. **The Director Of Technical Education,**
Maharashtra
3. **The Registrar,**
University of Pune, Pune
4. **The Principal / Director,**
MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
412- C, K. M. MUNSHI MARG,
(NEAR BHARTI VIDYABHAVAN) SCHOOL,
BAHIRAT PATIL CHOWK,
SHIVAJI NAGAR
PUNE-411016,
PUNE,PUNE,
Maharashtra,411016
5. **The Secretary / Chairman,**
MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY PUNE
412 C K.M. MUNSHI ROAD SHIVAJINAGAR PUNE,
PUNE,PUNE,
Maharashtra,411016
6. **Guard File(AICTE)**



Application Number: 1-686575861*

Page 3 of 3

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Letter Printed On:18 May 2012.

Printed By : AE343611

All India Council for Technical Education
(A Statutory body under Ministry of Education, Govt. of India)
Nelson Mandela Marg, Vasant Kunj, New Delhi-110070 Website: www.aicte-india.org



APPROVAL PROCESS 2023-24

Extension of Approval (EoA)

F.No. Western/1-36558767908/2023/EOA

Date: 15-May-2023

To,

The Secretary,
Tech. & Higher Education Deptt.
Govt. of Maharashtra, Mantralaya,
Annexe Building, Mumbai-400032

Sub: Extension of Approval for the Academic Year 2023-24

Ref: Online application of the Institution submitted for Extension of Approval for the Academic Year 2023-24

Sir/Madam,

In terms of the provisions under the All India Council for Technical Education (Grant of Approvals for Technical Education) Regulations, 2020 notified on 4th February 2020 and amended on 24th February 2021 and norms standards, procedures and conditions prescribed by the Council from time to time, I am directed to convey the approval to:

Permanent Id	1-1710731	Application Id	1-36558767908
Name of the Institution	MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY	Name of the Society/Trust	MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY PUNE
Institution Address	412- C, K. M. MUNSHI MARG, (NEAR BHARTI VIDYABHAVAN) SCHOOL, BAHIRAT PATIL CHOWK, SHIVAJI NAGAR PUNE-411016, PUNE, PUNE, Maharashtra, 411016	Society/Trust Address	,PUNE,PUNE,Maharashtra,411016
Institution Type	Government	Region	Western
Year of Establishment	2003		

To conduct following Courses with the Intake indicated below for the Academic Year 2023-24

Level	Program	Course	Affiliating Body (University /Body)	Intake Approved for 2022-23	Intake Approved for 2023-24	NRI Approval Status	FN / Gulf quota/ OCI/ Approval Status
UNDER GRADUATE	HOTEL MANAGEMENT AND CATERING	HOTEL MANAGEMENT AND CATERING TECHNOLOGY	University of Pune, Pune	120	120	No	No
POST-GRADUATE	HOTEL MANAGEMENT AND CATERING	MASTER IN HOTEL MANAGEMENT AND CATERING TECHNOLOGY(M HMCT)	University of Pune, Pune	24	24	No	No

म. रा. आव. एच. एम. सी.टी.
(पदवी व पदव्युत्तर पदवी)

शिवाजीनगर, पुणे-411 016

आवक क्रमांक-.....143.....

दिनांक. 24.05.2023

Application No:1-36558767908

Note: This is a Computer generated Report. No signature is required.

Printed By : ae343611

Reg. No. MAH/699/2009/Pune
ALL INDIA COUNCIL FOR TECHNICAL EDUCATION

Page 1 of 3

Letter Printed On:24 May 2023

Handwritten signature and date: 15/05/2023



Level	Program	Course	Affiliating Body (University /Body)	Intake Approved for 2022-23	Intake Approved for 2023-24	NRI Approval Status	FN / Gulf quota/ OCI/ Approval Status
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It is mandatory to comply with all the essential requirements as given in APH 2023-24 (Appendix 6)

The Institution/ University is having the following deficiencies as per the online application submitted to AICTE and the same shall be complied within One years from the date of issue of this EoA.

Deficiencies Noted based on Self Disclosure	
Particulars	Deficiency
1. Faculty Deficiency	Yes

*Please refer Deficiency Report for details

Important Instructions

1. The State Government/ UT/ Directorate of Technical Education/ Directorate of Medical Education shall ensure that 10% of reservation for Economically Weaker Section (EWS) as per the reservation policy for admission, operational from the Academic year 2019-20 is implemented without affecting the reservation percentages of SC/ST/ OBC(NCL) / General. However, this would not be applicable in the case of Minority Institutions referred to the Clause (1) of Article 30 of Constitution of India. Such Institution shall be permitted to increase in annual permitted strength over a maximum period of two years.
2. The Institution offering courses earlier in the Regular Shift, First Shift, Second Shift/Part Time are now amalgamated as total intake and shall have to fulfil all facilities such as Infrastructure, Faculty and other requirements as per the norms specified in the Approval Process Handbook 2023-24 for the Total Approved Intake. Further, the Institutions Deemed to be Universities/ Institutions having Accreditation/ Autonomy status shall have to maintain the Faculty: Student ratio as specified in the Approval Process Handbook.
3. Strict compliance of Anti-Ragging Regulation, Establishment of Committee for SC/ ST, Establishment of Internal Committee (IC), Establishment of Online Grievance Redressal Mechanism, Barrier Free Built Environment for disabled and elderly persons, Fire and Safety Certificate should be maintained as per the provisions made in Approval Process Handbook and AICTE Regulation notified from time to time.
4. In case of any differences in content in this Computer generated Extension of Approval Letter, the content/information as approved by the Executive Council / General Council as available on the record of AICTE shall be final and binding.
5. As per the AICTE Notification dated 29.01.2014 and amended thereto, it shall be mandatory for each Technical Education Institution, University Department and Institution Deemed to be University imparting Technical Education to get accreditation (NBA) for at least 60% of the eligible courses in the next ONE (1) Years' time, otherwise EoA for the subsequent Academic Year (A.Y. 2024-25) shall not be issued by the Council.
6. Deemed to be University: Institutions Deemed to be Universities (Running Technical Education Programmes), it is mandatory to have AICTE approval from the Academic Year 2018-19 in compliance of the Hon'ble Supreme Court Order dated 03-11-2017 passed in CA No.17869- 17870 /2017.



Prof.Rajive Kumar
Member Secretary, AICTE

Copy to:

1. The Director Of Technical Education**, Maharashtra
2. The Registrar**,
University Of Pune, Pune
3. The Principal / Director,
MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
412- C, K. M. Munshi Marg,
(Near Bharti Vidyabhavan) School,
Bahirat Patil Chowk,
Shivaji Nagar
Pune-411016,
Pune,Pune,
Maharashtra,411016
4. The Secretary / Chairman,

PUNE,PUNE
Maharashtra,411016
5. Guard File(AICTE)

Note: Validity of the Course details may be verified at <http://www.aicte-india.org/>

** Individual Approval letter copy will not be communicated through Post/Email. However, a consolidated list of Approved Institutions(bulk) may be downloaded from the respective login id's.

This is a computer generated Statement. No signature Required





टिळक महाराष्ट्र विद्यापीठ Tilak Maharashtra University

(established under section 3 of UGC Act 1956 vide
Notification No.F-9-19/85-U-3 dated 24 April 1987 by the Government of India).
Vidyapeeth Bhavan, Gultekdi, Pune-411037.

Tel: 91-020-24261856, 24264699, 24267888
E-mail : kulasachiv@tmv.ernet.in

Fax: 91-020-24266068, 24271695
Website: www.tmv.edu.in

जा क्र : परीक्षा/२००८/१८

दिनांक : ०९/०१/२००८

श्रीमती. झगडे सीमा मारुती यांनी आधुनिक शास्त्रे व व्यावसायिक कौशल्ये विद्याशाखांतर्गत व्यवस्थापन विषयाच्या पीएच. डी. (विद्यावाचस्पती) पदवीसाठी सादर केलेल्या “ HOSPITALITY MANAGEMENT IN INTERNATIONAL TOURISM IN INDIA WITH SPECIAL REFERENCE TO AYURVEDA, YOGA NATUROPATHY AND MEDITATION (HEALTH TOURISM). ” या शीर्षकाच्या प्रबंधाचे मूल्यमापन करण्यासाठी नियुक्त केलेल्या परीक्षकांचा अभिप्राय विद्यापीठाने मान्य केला आहे.

श्रीमती. झगडे सीमा मारुती हे उपरोक्त पदवीस पात्र असल्याने त्यांना व्यवस्थापन या विषयातील पीएच. डी. (विद्यावाचस्पती) पदवी प्रदान करण्यात आली आहे, असे जाहीर करण्यात येत आहे. त्यांनी संशोधनाचे काम डॉ. टिळक दीपक जयंत यांच्या मार्गदर्शनाखाली पूर्ण केले.

It is hereby notified that the report of the referees, appointed to adjudicate the thesis entitled “HOSPITALITY MANAGEMENT IN INTERNATIONAL TOURISM IN INDIA WITH SPECIAL REFERENCE TO AYURVEDA, YOGA NATUROPATHY AND MEDITATION (HEALTH TOURISM). ” submitted by MS. ZAGADE SEEMA MARUTI for the Ph.D. (Vidyavachaspati) in MANAGEMENT Degree in the Faculty of Modern Sciences & Professional Skills has been accepted by the University.

MS. ZAGADE SEEMA MARUTI is declared to have been awarded the **Ph. D. (Vidyavachaspati) Degree in MANAGEMENT.** She completed her research work under the guidance of **DR. TILAK DEEPAK JAYANT.**

Outward: Exam/2008/०१८
Date: 09th January, 2008

Umesh Keskar
Dr. Umesh Keskar
Registrar

CAMPUSES

तुपसीदर/Ph.D/16

Pune City - 1242, Sadashiv Peth, Pune 411030. (020)24454866.
Navi Mumbai - Plot No.28, Sector No.11, CBD Belapur, Navi Mumbai,400 614.
Tel:(022)27572995/72985
Nigdi,Pune: Swa.Savarkar Mandal,Sector No.25,Sindhunagar,Pradhikaran, Nigdi,
Pune 411044.Tel:25130205
Sangli: Dakshin Mah.Kesari, Lokmanya Trust Sadan, Plot No.67-70, Ind.Estate,
Madhavnagar Road, Sangli-416416.Tel: 2310838/2310737

ADMINISTRATIVE OFFICES-

Mumbai: Mukhyadhyapak Bhavan, Plot No. 6B (w), Road No. 24, Sion,
Mumbai 400022. (022)24090408,
New Delhi: Kesari Maharashtra Trust, 109 P.T.I. Building, Sansad Marg, New
Delhi 110001. (011)23714149



**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: 7.02.2022

EVENT CALENDER FOR THE YEAR OF 2021- 22 (EVEN Sem.)
BHMCT & MHMCT

Following students centered activities are planned for the Academic Year 2021-22

Date / Month	Activity	Coordinator for the event	Class	Activity Conducted Date	Relevance to PO's	Remark
March 2022	Guest lecture -To understand to F.O. Operations	Dr. Seema Zagade	Final year Spl. F.O.	16/3/22	1,2,4,5,12	
March 2022	Guest Lecture - Services Marketing intro	Ms. Sampada Paranjpe	TY- Marketing SY MHMCT		4,5,12	
March 2022	Guest Lecture - Facilities and F& B	Ms. Sampada Paranjpe	Final year & Sp. F & B TY	11/4/22	1,2,11,12	VISIT TO PAVILION
March 2022	Visit to Hotel - Lobby layout	Dr. Vidya Kadam	TY BHMCT	31/5/2022	1,2	Connad Hilton
April 2022	Visit to a SPA	Dr. Seema Zagade	Final year Sp. F.O.	29/4/22	1,2,11,12	How fountain SPA V'ngar
April 2022	Visit to F & B outlet in a Hotel - Kitchen Stewarding	Ms. Sampada Paranjpe	Final year Sp. F & B		1,2,4,5,12	
April 2022	Visit to a S & M department - Software used	Ms. Sampada Paranjpe	TY BHMCT			

Amode



Date	Activity	Coordinator for the event	Class	Activity Conducted Date	Relevance to PO's	Remark
April 2022	Competition on Brochure designing	Dr. Vidya Kadam	TY BHMCT	16/3/2022	1,2	<i>[Signature]</i>
April 2022	Demo on Bengali Sweets	Mr. Abhay manolkar Ms. Pooja Pawar	SY BHMCT		1,2,11	<i>could not happen but arranged a lecture on just ca</i>
April 2022	Le Glorie Sports Day 2022	Mr. Darshan Joshi Mr. Devsh Janvekar	All Classes			
April 2022	Visit to a commercial kitchen & Standalone restaurant - Daily all day	Mr. Sachin Rayarikar Ms. Sampada Paranjpe Ms. Anahita Manna	TYBHMCT & Final year F & B		1,2,5,11	
May 2022	Workshop on flower arrangement	Dr. Vidya Kadam	TY BHMCT	28/3/2022	1,2,11	<i>[Signature]</i>
May 2022	Guest Lecture by HR - Managerial Communication	Ms. Anahita Manna	MHMCT			<i>would not happen.</i>
May 2022	Guest Lecture / Workshop - Cocktail / Mocktails	Mr. Devesh Janvekar Ms. Pooja Pawar	SY BHMCT		1,2,11	
May 2022	Visit to industrial canteen	Mr. Abhay Manolkar Ms. Pooja Pawar	SY BHMCT		1,2,5,11	<i>conducted with ICER on 29 May. 22.</i>
May 2022	Guest Lecture on Reservation & Arrival	Mr. Darshan joshi Ms. Rava Risbud	FY BHMCT		1,2,11	
May 2022	Hotel Visit	Mr. Darshan Joshi Mr. Chintamani S. <i>CHZ</i> Mr. Devesh Janvekar Ms. Pooja Pawar	FY BHCMT	01/06/22 & 30/05/22	1,2,12	<i>Conducted at Lemon Tree, from Rime and Ritz Carlton, P...</i>
May 2022	Guest Lecture on Kitchen Stewarding	Mr. Chintamani S.	FY BHMCT	4/7/22	1,2,11	<i>by Anshita Karar, Ecolab CHZ</i>
June 2022	Farewell	Mr. Darshan Joshi Mr. Devesh Janvekar	All Classes		1,2,12	



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: msihmctrs@gmail.com, web site: msihmctrs.in






REF: MSIHMCTRS/BHMCT/2023/192

Date: 21.02.2023

Revise Faculty workload for EVEN Semester 2022-2023

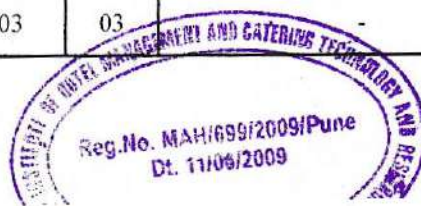
Sr. No.	Name of Faculty	Subject Taught	Workload				Net Total	Other Duties	Sign
			Th	Pr	Total				
1.	Dr. Seema Zagade	Yield Management (MH 401)	03	-	03	06			
		Corporate Sustainability (MH 405)	03	-	03				
2.	Mr. Sachin Rayarikar	Facility Planning (GE406B) batch I & II	03	-	03	17	BHMCT & MHMCT Training & Placement Coordinator, RTI Officer, Purchasing Committee member, Sodexo Coordinator, IQAC member, NBA Criteria 6 & 7, 4 th Floor In-charge (Sealing of all doors on 4 th floor), AMC & Maintenance Committee member, E.D Cell member, Green Campus / Environment Committee, Industry & Institute Cell Coordinator, TY BHMCT Internal Monitoring (Batch –II)		
		Sp. In Food Prod. Mgmt. (CS 801 A)	04	08	12				
		Research Project (C 802)	02	-	02				
		Democracy Election	-	-	-				
3.	Dr. Vidya Kadam	Sp. In Accommodation Mgmt. (CS 801 C)	04	08	12	19	Research Cell Coordinator, NBA Criteria 6 & 7, Anti-ragging committee & Anti Ragging Squad In-charge, Faculty development programme coordinator, IQAC coordinator, NBA Criteria 1 & 5, 6 th Floor In-charge, Stores Committee, MTDC Coordinator, SC / ST cell, ICC & ED Cell, Internal complaint committee, Grievance Redressal cell in charge, Green Campus / Environment Committee head, Purchasing Committee member, Asst. COE, Final Year BHMCT Class Counselor, FY BHMCT Internal Monitoring (Batch –I)		
		Research Project (C 802)	02	-	02				
		Disaster Management (MH 403)	03	-	03				
		Psychology – Hospitality Perspective (Internal) (MH408)	02	-	02				
4.	Mr. Darshan Joshi	Sp. In Accommodation Mgt. I (CS 601 C) batch I & II	04	16	20	20	SCA In-charge, Grievance Redressal cell in charge, Computer department in-charge, Security, BHMCT & MHMCT COE, IQAC member, 1 st Floor, Public & Periphery Area, Terrace, Parking lot & Hostel wing In-charge, NBA Criteria 2 & 4, Institute Pest Control, Library Committee, Social Media Cell In-charge, SY BHMCT Internal Monitoring (Batch –I)		
		Physical Education	-	-	-				



Sr. No.	Name of Faculty	Subject Taught	Workload			Net Total	Other Duties	Sign
			Th	Pr	Total			
5.	Mr. Abhay Manolkar	Food Production – II (C201) (Div – I)	02	16	18	20	BHMCT, Short Course Coordinator, Anti ragging Committee & Anti Ragging Squad, Stores Committee, 5 th Floor In-charge, NBA Criteria 2 & 4, Start Up and Innovation Cell In-charge, SC / ST cell, Time Table Committee, FY BHMCT Class Counsellor (Batch – I), FY BHMCT Internal Monitoring (Batch – II)	
		Human Rights	01	-	01			
		Green Practices in Hospitality Industry (Internal) (MH407)	02	-	02			
		Selling Skills	01	-	01			
6.	Mr. Chintamani Sahasrabudhe	Quantity Food Production	02	16	18	21	Rational, SC & ST committee, Internal complaint committee, Institute Website In-charge, Library Committee, NBA Coordinator, 3 rd Floor In-charge, NBA Criteria 3 & 8, Stores Committee, ED Cell in-charge, Grievance Redressal cell in-charges, AMC & Maintenance Committee, Time Table Committee, TY BHMCT Internal Monitoring (Batch – I), SY BHMCT Class Counselor (Batch – II)	
		Organization Behavior (C 803)	03	-	03			
7.	Ms. Sampada Paranjpe	Sp. In F & B Service Mgmt. -I CS 601 B	04	08	12	26	MHMCT Coordinator, Monthly Performance & Annual Report In charge, Internal Complaint committee, Students Development Officer, Website In-charge, AV aids In charge, Purchasing Committee, Hostel wing In-charge, Library Committee, NBA Criteria 1 & 5, ODC In charge, Industry & Institute Cell, Time Table Committee, TY BHMCT Class Counselor (Batch – I), SY BHMCT Internal Monitoring (Batch – II)	
		Sp. In F & B Service Mgmt. (CS 801 B)	04	08	12			
		Research Project (C 802)	02	-	02			
8.	Mr. Devesh Janvekar	Logistics & Supply Chain Management (GE 206 B) Batch I & II	03	-	03	22	Asst. SCA, Time table Committee, Asst. Social Media, SY BHMCT Class Counselor (Batch – I), Final year BHMCT Internal Monitoring	
		Accommodation Opt. – II (C 403) Batch I	02	08	10			
		Event Management C 404	04	-	04			
		Event Management MH 206 B	03	-	03			
		P. D. (Internal) Section- I & II - (MH 207)	-	02	02			
		MICE MH 208	02	-	02			
9.	Ms. Pooja Pawar	Food Safety Mgt. systems (C405) Batch I & II	04	-	04	27	Startup & Innovation Cell member, TY BHMCT Class Counselor (Batch – II), SY MHMCT Internal Monitoring,	
		Sp. In Food Prod. Mgt. – I (CS 601A) batch I & II	04	16	20			
		Facility Planning & Design (MH 202)	03	-	03			

Sr. No.	Name of Faculty	Subject Taught	Workload				Other Duties	Sign
			Th	Pr	Total	Net Total		
10.	Ms. Anahita Manna	F & B Service – IV (C 402) (Div. – I & II)	04	16	20	25	Asst. of T. P. O., FY MHMCT Internal Monitoring	
		Services Mktg. (C 604) batch II	03	-	03			
		P. D. (Internal) Section- I & II - (MH 409)	-	02	02			
11.	Ms. Sai Dabak	F & B Service – II (C 202) (Div. – I&II)	04	16	20	24	-	
		Managerial Communication – MH 205	03	01	04			
12.	Mr. Chetan Gosavi	Food Production – II (C201) (Div – II)	02	16	18	24	FY BHMCT Class Counsellor (Batch – II)	
		F & B Control (C 602) batch I & II	06	-	06			
13.	Ms. Deepika Joshi	Food Science– (GE 606 A) batch I & II	02	-	02	04	-	
		Nutrition – (GE 606 B) Batch I & II	02	-	02			
14.	Ms. Neeta Khinvasara	French II – (C 204) Div. I & II	04	-	04	04	-	
15.	Mr. Nitin Kshirsagar	Human Resource Mgt. (C 603) batch I & II	06	-	06	15	-	
		Entrepreneurship Development - (C 804)	03	-	03			
		Quality Mgmt. & Assurance (MH 204)	03	-	03			
		Human Resource Development (MH404)	03	-	03			
16.	Ms. Anushree Dixit	Basic Rooms Division – II (C 203) (Div. – I)	04	16	20	26	-	
		Customer Relationship Mgmt.(GE 406 A)	06	-	06			
17.	Ms. Mugdha Satalkar	Communication Skills. – II (C205) Div. – I & II)	04	-	04	17	-	
		Accommodation Opt. – II (C 403) Batch II	02	08	10			
		MIS in Hospitality (MH 201)	03	-	03			
18.	Ms. Gauri Nadkar	Services Mktg. (C 604) batch I	03	-	03	06	-	
		Services Marketing – (MH 406)	03	-	03			
19.	Mr. Rohit Garud	Basic Accounting – GE 206 A	03	-	03	03	-	
20.	Ms. Pooja Kulkarni	Quantity Food Production	02	16	18	18	-	
21.	Mr. Ajay Bidwe	Hotel Maintenance (C 605) batch I & II	04	-	04	04	-	
22.	Ms. Pranita Kodre	Introduction of Cyber Security (C 805)	02	-	02	07	-	
		BPS MGT. MH 402	03	-	03			
		Cyber Security – II & IV	02	-	02			
23.	Mr. Madhav Dhayagude	Research Methodology (MH 203)	03	-	03	03	-	

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





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

REF: MSIHMCT/UG-PG/2023/ 713

Date: 06.09.2023

To,
Dr. Rajendra S. Zunjarrao
Principal
Modern College of Arts, Science and
Commerce (Autonomous)
Shivajinagar, Pune 411005.

College Connect

Respected Sir,

Greetings from MSIHMCTRS, Degree, Pune!!

I am writing to introduce our esteemed institution Maharashtra State Institute of Hotel Management and Catering Technology and our BHMCT (Bachelor of Hotel Management and Catering Technology) course to you and your esteemed students.

Established over 50 years ago, MSIHMCT holds a rich legacy and has produced some of the most eminent alumni who have excelled in the hospitality industry. We take pride in offering quality education and nurturing the talents of our students, preparing them for successful careers in the hospitality sector.

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Thank you.

Warm regards,

Dr. Seema Zagade

PRINCIPAL
(BHMCT)

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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND
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☎- 25676640 Email: msihmctrsoffice@gmail.com, web site: msihmctrs.in

REF: MSIHMCT/UG-PG/2023/ 186

Date: 12.10.2023

To,
The Principal
Jain English School
Talegaon Dabhade
Pune – 410 406

Respected Sir / Madam,

Greetings from MSIHMCTRS, Degree, Pune!!

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Thank you.

Warm regards,

Dr. Seema Zagade

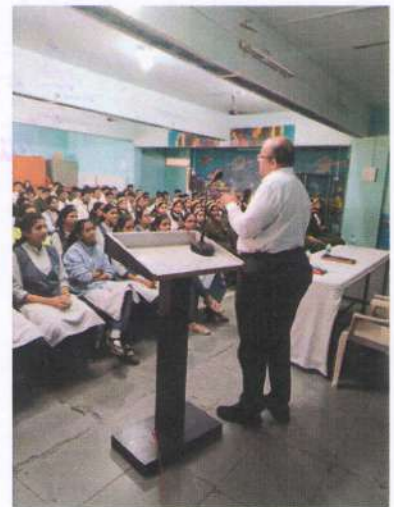
PRINCIPAL
(BHMCT)

Hotel

Institute of
Catering Technology

412 C, K.M. Munshi Marg, Shivajinagar, Pune - 411 006

Jain English Medium School, Talegaon Dabhade



REGISTRATION AND CONTROL BOARD
MAHARASHTRA
Reg.No. MWH/699/2009/Pune
Dt. 11/06/2009



Dr. Seema Zagade <principal@msihmctrs.in>

Thank You for the opportunity to visit your esteemed institute.

Dr. Seema Zagade <principal@msihmctrs.in>
To: jes1999.talegaon@gmail.com

4 November 2023 at 15:05

Dear Mrs. Shubhangi Bhoir,

Greetings from MSIHMCTRS, Degree, Pune!!

On behalf of MSIHMCTRS Degree Pune, I would like to express my deepest gratitude for the opportunity you extended to us to visit your esteemed institute and discuss the Bachelor of Hotel Management and Catering Technology (BHMCT) course offerings.

We would like to extend a special thank you for the warm hospitality that was extended to our faculty members; Mr. Darshan Joshi and Mr. Chintamani Sahasrabudhe during their visit yesterday. Your institute's staff and faculty went above and beyond to ensure that they were provided with all the necessary arrangements to give a successful presentation and have meaningful discussions with the students.

Once again, we would like to express our sincere appreciation for this opportunity. We believe that collaborations and exchanges between educational institutions play a crucial role in fostering growth and excellence in the field of education. We look forward to a positive response from your end and the chance to visit your institute again in the future.

Thank you for your time and consideration.

Thank You,
Regards,
Dr Seema Zagade





Dr. Seema Zagade <principal@msihmctrs.in>

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Dr. Seema Zagade <principal@msihmctrs.in>
To: jes1999.talegaon@gmail.com

4 November 2023 at 15:05

Dear Mrs. Vijaya Shinde,

Greetings from MSIHMCTRS, Degree, Pune!!

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Regards,
Dr Seema Zagade





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

REF: MSIHMCT/UG-PG/2023/782

Date: 12.10.2023

To,
The Principal
Indrayani Mahavidyalaya
Talegaon Dabhade
Pune – 410 407

Respected Sir / Madam,

Greetings from MSIHMCTRS, Degree, Pune!!

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Thank you.

Warm regards,

Dr. Seema Zagade

PRINCIPAL

(BHMCT)

Maharashtra State Institute of

Hotel Management & Catering Technology

Shivajinagar, Pune-411016



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND
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☎ – 25676640 Email: msihmctrsoffice@gmail.com, web site: msihmctrs.in

REF: MSIHMCT/UG-PG/2023/ 785

Date: 12.10.2023

To,
The Principal
Adarsh Vidyalaya
Talegaon Dabhade
Pune – 410 406

Respected Sir / Madam,

Greetings from MSIHMCTRS, Degree, Pune!!

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(BHMCT)

Hotel Management & Catering Technology
Shivajinagar, Pune-411016



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

REF: MSIHMCT/UG-PG/2023/183

Date: 12.10.2023

To,
The Principal
Snehwardhak Mandal,
Talegaon Dabhade
Pune – 410 406

Respected Sir / Madam,

Greetings from MSIHMCTRS, Degree, Pune!!

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Shivajinagar, Pune-411016



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

REF: MSIHMC/UG-PG/2024/103

Date: 25.01.2024

To,
Mrs. Nutan Kamble
Principal
Snehavardhak Mandal's
Junior College of Science and Commerce,
Talegaon

Respected Madam,

Greetings from MSIHMC, Degree, Pune!!

On behalf of MSIHMC Degree Pune, I would like to express my deepest gratitude for the opportunity you extended to us to visit your esteemed institute and discuss the Bachelor of Hotel Management and Catering Technology (BHMCT) course offerings.

I would like to extend a special thank you for the warm hospitality that was extended to our faculty member Mr. Darshan Joshi during his visit on 25.01.2024. Your institute's staff and faculty went above and beyond to ensure that he was provided with all the necessary arrangements to give a successful presentation and have meaningful discussions with the students.

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Regards,

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PRINCIPAL
(BHMCT)

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

25/1/24

VICE - PRINCIPAL
DR. A. C. HIGH SCHOOL

&
S. M.'S Jr. College of Science & Commerce
Talegaon Debhade, Meval,
Pune - 410505



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

REF: MSIHMCT/UG-PG/2023/784

Date: 12.10.2023

To,
The Principal
Chatrapati Vidyamandir
Kanhe, Maval
Pune

Respected Sir / Madam,

Greetings from MSIHMCTRS, Degree, Pune!!

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PRINCIPAL
(BHMCT)

o/c
Dr. Seema Zagade
Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411016



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

REF: MSIHMCT/UG-PG/2023/892

Date: 22.11.2023

To,
Fr. D'Souza,
The Principal,
Vidya Bhavan,
Pune

Respected Sir / Madam,

Greetings from MSIHMCTRS, Degree, Pune!!

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I understand the importance of making informed career choices, especially after completing the 12th standard. Therefore I would like to present our BHMCT course established from 2003 as an excellent option for those seeking a career in the hospitality industry. Our course curriculum covers various aspects related to hotel management, catering technology, and other essential areas of the field like event management and sales and marketing.

To facilitate this holistic introduction, I would like to request a convenient time in the month of November - December when our faculty members representing the various key departments can visit your college. My team will conduct a one-hour session where they will explain the course in detail, present a short PPT, clarify any doubts or queries, and collect data from interested students for further communication regarding the admission process after their 12th standard.

Please suggest the most suitable hour for the session according to your convenience. I hope that this interaction will provide your juniors with valuable guidance in making their career choices and considering hotel management as a fulfilling career. For confirming the presentation, please contact Prof. Darshan Joshi (+91 9850903583), Prof. Devesh Janvekar (+91 9421631501) or email us on msihmctrsoffice@gmail.com.

Thank you.

Warm regards,

Dr. Seema Zagade

PRINCIPAL
(BHMCT)

ole
MS
22-11-23
Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411016



Dr. Seema Zagade <principal@msihmctrs.in>

Thank You for the opportunity to visit your esteemed institute

Dr. Seema Zagade <principal@msihmctrs.in>
To: jijamataj@gmail.com

15 December 2023 at 16:23

To,
Shri. Naandkishor Pandharinath Sagar,
Principal,
Jijamata High School, Jejuri

Respected Sir,

Greetings from MSIH MCTRS, Degree, Pune!!

On behalf of MSIH MCTRS Degree Pune, I would like to express my deepest gratitude for the opportunity you extended to us to visit your esteemed institute on 14th December 2023 and discuss the Bachelor of Hotel Management and Catering Technology (BHMCT) course offerings.

We would like to extend a special thank you for the warm hospitality that was extended to our faculty members, Mr. Chintamani Sahasrabudhe and Mr. Darshan Joshi during their visit yesterday. Your institute's staff and faculty went above and beyond to ensure that they were provided with all the necessary arrangements to give a successful presentation and have meaningful discussions with the students.

Once again, we would like to express our sincere appreciation for this opportunity. We believe that collaborations and exchanges between educational institutions play a crucial role in fostering growth and excellence in the field of education. We look forward to a positive response from your end and the chance to visit your institute again in the future.

Thank you for your time and consideration.

Thank You,

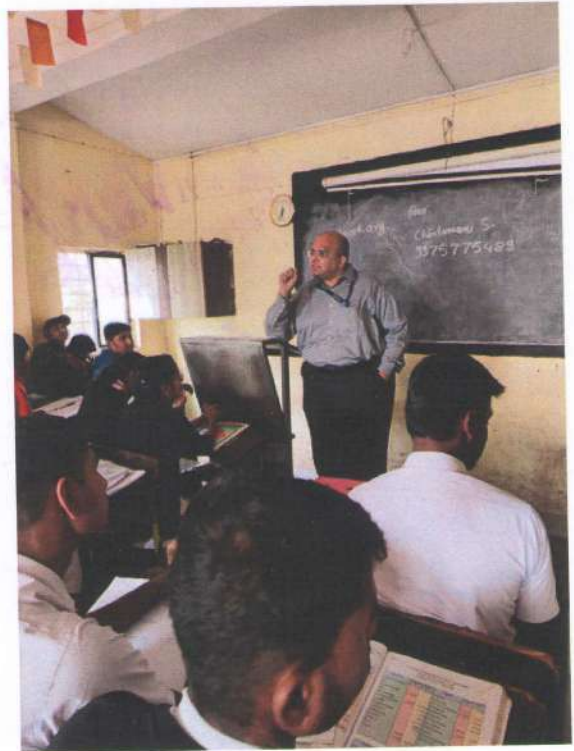
Regards,

Dr Seema Zagade
Principal
MSIH MCT Pune



College
connect
Dip
15/12/23

Jijamata Highschool & Junior College, Jejuri



MAHARASHTRA STATE BOARD OF TECHNICAL EDUCATION
REGISTRATION AND EXAMINATIONS
MUMBAI
Dt. 11/06/2009



Dr. Seema Zagade <principal@msihmctrs.in>

Thank You for the opportunity to visit your esteemed institute.

Dr. Seema Zagade <principal@msihmctrs.in>
To: punyashlokvidyamandir@gmail.com

15 December 2023 at 16:24

To,
Shri. Popat Jaywant Takawale,
Principal
Punyashlok Ahilyadevi Vidya Mandir, Jejuri

Respected Sir,

Greetings from MSIHMC Pune, Degree, Pune!!

On behalf of MSIHMC Pune, I would like to express my deepest gratitude for the opportunity you extended to us to visit your esteemed institute on 14th December 2023 and discuss the Bachelor of Hotel Management and Catering Technology (BHMCT) course offerings.

We would like to extend a special thank you for the warm hospitality that was extended to our faculty members, Mr. Chintamani Sahasrabudhe and Mr. Darshan Joshi during their visit yesterday. Your institute's staff and faculty went above and beyond to ensure that they were provided with all the necessary arrangements to give a successful presentation and have meaningful discussions with the students.

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Thank you for your time and consideration.

Thank You,

Regards,

Dr Seema Zagade
Principal
MSIHMC Pune



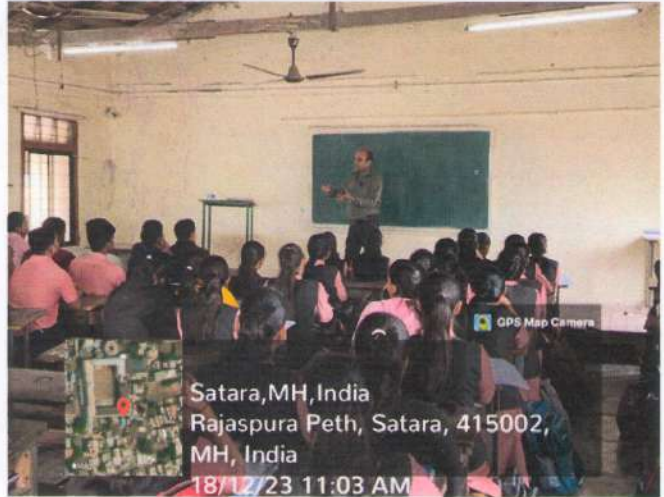
College
connect
dup
15/12/23

Punyashlok Ahilyadevi Vidya Mandir, Jejuri



MANAGEMENT AND CATERING
Reg.No. MAH/699/2009
Dt. 11/06/2009
MANAKSHTRA

Bhavani College, Satara





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: MSIHMCT/UG-PG/2024/102

Date: 25.01.2024

To,
Ms. Shubhangi Bendre
Director
Sunbright School and Junior College
Pune

Respected Madam,

Greetings from MSIHMCTRS, Degree, Pune!!

On behalf of MSIHMCTRS Degree Pune, I would like to express my deepest gratitude for the opportunity you extended to us to visit your esteemed institute and discuss the Bachelor of Hotel Management and Catering Technology (BHMCT) course offerings.

I would like to extend a special thank you for the warm hospitality that was extended to our faculty member Mr. Devesh Janvekar during his visit on 25.01.2024. Your institute's staff and faculty went above and beyond to ensure that he was provided with all the necessary arrangements to give a successful presentation and have meaningful discussions with the students.

Once again, I would like to express my sincere appreciation for this opportunity. I believe that collaborations and exchanges between educational institutions play a crucial role in fostering growth and excellence in the field of education. I look forward to a positive response from your end and the chance to visit your institute again in the future.

Thank you for your time and consideration.

Thank You.

Regards,

Dr Seema Zagade

PRINCIPAL
(BHMCT)

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

o/c
MS

Sunbright School and Junior College



Pune, MH, India
Ambegaon, Pune, 411046, MH,
India
25/01/24 10:10 AM



Pune, MH, India
Ambegaon, Pune, 411046, MH,
India
25/01/24 10:11 AM



Pune, MH, India
Ambegaon, Pune, 411046, MH,
India
25/01/24 10:12 AM



Pune, MH, India
Ambegaon, Pune, 411046, MH,
India
25/01/24 10:11 AM



Request for Nomination of Expert from Catering College for expansion of Canteen and guidance in Drafting Tender for equipment purchase
spownikar

Tue, Aug 1, 6:44 PM
(20 hours ago)

to me, madhavi, Nishant, sachins

Dear Madam,

Greetings!

C-DAC Canteen was setup in 2018-19 under the guidance of experts from MSIHMCT for about 700 diners.

As the employee strength is gone up and students have also been added, the number of canteen users has doubled.

We are looking forward your institute's expertise precisely in respect of :

1. Modify the Layout of the rooftop kitchen/canteen.
2. Decide upon additional equipment to be purchased
3. Decide upon terms and conditions and help in drafting tender documents
4. Decide terms and conditions for drafting EOI Document for appointment of contractor
5. Deciding rate list for items to be served in canteen
6. Deciding suitable mechanism for providing Quality Control
7. Provide Quality and Hygiene Audit

Kindly arrange to depute an expert for attending a meeting for detailed discussions - proposed to be held on 02/08/2023 at 4 pm

We will require a quote for professional charges for the role to be played by the institute.

Regards,

श्रीनिवास शरदराव पवनीकर / Shrinivas Sharadrao Pownikar

विभाग प्रमुख (व्यवस्थापन सेवाएं) / HOD Admin Services

एवं जनसूचना अधिकारी / & CPIO

प्रगत संगणन विकास केंद्र (सी-डैक) / Centre for Development of Advanced Computing (C-DAC)

इनोवैशन पार्क, पंचवटी, पाषाण, पुणे / Innovation Park, Panchavati, Pashan, Pune

411 008

भ्रमणध्वनि Mobile 9422530584
Reg.No. MAH/699/2009/Pune
Dt. 11/06/2009



3420.

To,
Abhay & Pooja
PRINCIPAL
(BHMCT)
to go to C-DAC on 3/8/23.
at 4:30 for meeting
Hotel Management & Catering Technology
Shivajinagar, Pune 411008

Fwd: Minutes of the Meeting with Prof. Abhay Manolkar

Inbox



ABHAY MANOLKAR

Wed, Sep 7, 5:05 PM (17 hours ago)

to me

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

From: **msihmct tpo** <msihmcttpo@gmail.com>

Date: Tue, Sep 6, 2022 at 8:43 PM

Subject: Fwd: Minutes of the Meeting with Prof. Abhay Manolkar

To: ABHAY MANOLKAR <abhaymsihmct@gmail.com>

Dear Sir/Madam,

1. Thanks for sparing time of Prof. Abhay Manolkar for the meeting in respect of upgradation of Canteen and Selection of Canteen Manager, etc.

2. The minutes of the meeting are attached for perusal and for correction if any.

2. Kindly arrange to provide quote for

i. Setting up the objective type test for Canteen Manager's post

5000/-

ii. Conducting Interviews for Canteen Manager's post on 14/09/2022 and 15/09/2022.

Since the time is short, you could start setting up the paper. The above matter was discussed with Prof. Manolkar during the visit.

Thanks,

Shriniwas S Pownikar
HOD Admin Services, C-DAC



[Signature]
8/9
PRINCIPAL
(BHMCT)

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

To.
Mr. A. Manolkar for
further process.

[Handwritten signature]

12/2/23

Minutes of the Meeting held on August 24, 2022

The meeting was held in the Canteen Committee, Chairman's office, 2nd Floor following members were present:

- | | | |
|--|-------|-------------------------------|
| 1. Shri. Sunil Misar, | | Chairman, Canteen Committee |
| 2. Prof . Abhay Manolkar MHC | | Expert nominated by MSIHMCTRS |
| 3. Shri Shriniwas Pownikar, HoD, Admin | | Member |
| 4. Ms. Madhavi Pulekar | | Convener |

Agenda was as follows:

1. Expansion of Canteen in the light of increase in number of Staff and Students
2. Discuss modalities of Selection Cafeteria Manager. Conduction of Cafeteria Manager walk in Interview.
3. Redesigning of Cafeteria structure at UG Floor and 6th floor.
4. Mechanism for continual quality check

Experts from Catering college suggested the following

1. Prof. Manolkar suggested to buy state of the art combi oven of 10 trays. We have already 2 combi oven are available which are having 6 trays. He suggested to buy back the combi oven and buy latest one which cost is Rs.10,00,000/- each approximately for 10 trays.
2. Prof. Manolkar also suggested not to focus on nutrition /dietician while selection of Cafeteria Manager as our main purpose will not be served if we will focus on nutrition or dieticians. While selection, this could be kept in mind. .
3. Prof. Manolkar visited to both the canteen and suggested that kitchen should be at the one place i.e. on 6th floor, need to redesign of cooking and storage area,
- Asked to buy heavy duty combi oven approx. of 10 trays each 2 nos.
4. He suggested to take written test while selection of cafeteria manager, scrutinized all the resumes and documents of the candidate, 3 members panel (especially students of the catering committee) will have the first interview and then the deserving candidate will appear for final interview.
5. Written test (objective type) could be designed by Catering College. Catering College could provide experts for conducting the interview to be held on 14th & 15th September.
6. On visiting 6th floor Canteen Prof. Manolkar opined
 - i. Shifting of Store room elsewhere
 - ii. Expansion of cooking area



- iii. Addition on two combi ovens giving one as buy-back
7. On visiting UG Floor canteen Prof Manolkar suggested following
- i. Hot cases to be provided instead of providing combi ovens as there is not cutting – preparation area
 - ii. Providing canopies kind of shelters on drive-ways on North side of canteen
8. Continual hand-holding with periodic visits of Experts and Students of Catering College would be beneficial.
9. Catering college may be asked to quote for 1, 3 and 4 agenda points.

Meeting concluded with the vote of thanks.

(Madhavi Pulekar)

(Shriniwas Pownikar)

(Prof. Abhay Manolkar)

(Sunil Misar)



Request for nominating an expert

Inbox



spownikar

Tue, Aug 23, 4:47 PM
(19 hours ago)

to me, sunil, gaurs

To

Dr. Anita Moodliar,
Principal
Maharashtra State Institute of Hotel Management and Catering
Technology

Dear Madam,

Your institute had provided expertise in setting up our employee canteen at our rooftop. We are thankful for the same and appreciate your kind cooperation in this regard.

As the number of users of our canteen has gone up and is expected to grow further, We are looking for expansion of our existing Canteen. A meeting of all concerned is planned on 24/08/2022 at 3.30 pm.

Kindly arrange to nominate an expert for our guidance.

We will appreciate a line of confirmation in this regard.

Thanks,

Shriniwas S Pownikar
HOD Admin Services

Am
Mr A. Manikar
PRINCIPAL
(BHMCT)

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





msihmct tpo <msihmcttpo@gmail.com>

Request for a meeting.

Ashish P Kuvelkar <ashishk@cdac.in>
Reply-To: Ashish P Kuvelkar <ashishk@cdac.in>
To: msihmcttpo@gmail.com
Cc: anita.moodliar@gmail.com, Shrinivas Sharad Pownikar <spownikar@cdac.in>, phspune@gmail.com

Thu, Nov 11, 2021 at 6:24 PM

Dear Prof. Moodliar,

We at C-DAC provide canteen services to our employees. For setting up our canteen, we had taken help of your institute in the past.

We are planning to change the mode of operation of our canteen to labour only contract from fully outsourced contract, being in use currently. In this regard, we had taken help of Prof. Sachin Rayarikar, last month to arrive at costing of raw material and estimates for food wastage etc.

To help us out in operating the canteen, we are contemplating to seek your institute's help on a continued basis, through an MoU. We foresee a need for your institute's help in few aspects of canteen operations like Menu, raw material selection and canteen staff training to name a few.

To discuss the scope of MoU, our team would like to have an e-meeting. Since we have interacted with Prof. Rayarikar earlier and since he aware of our setup, his presence during the meeting will be desirable.

Looking forward to your response for scheduling a meeting.

With regards
Ashish Kuvelkar

C-DAC, Pune

For assimilation and dissemination of knowledge, visit cakes.cdac.in

[C-DAC is on Social-Media too. Kindly follow us at:
Facebook: <https://www.facebook.com/CDACINDIA> & Twitter: @cdacindia]

This e-mail is for the sole use of the intended recipient(s) and may contain confidential and privileged information. If you are not the intended recipient, please contact the sender by reply e-mail and destroy all copies and the original message. Any unauthorized review, use, disclosure, dissemination, forwarding, printing or copying of this email is strictly prohibited and appropriate legal action will be taken.

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management and 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: msihmcttpo@gmail.com , web site: msihmctrs.in

REF: MSIHMCTRS/BHMCT/2018/ 633

Date: 17/09/2018

To,
The Canteen Tender Committee
C-DAC, Pune

Kind Attention: Shri. Shrinivas Pownikar, Joint Director(Admin)

Greetings from MSIHMCCT, Pune!!

Reference to your mail dated 30th August 2018 and subsequent meeting attended by Prof. Sachin Rayarikar at the Pashan Road facility of your organization, We thank you for providing opportunity to work with you for setting up of the Kitchen and Back Area for the Canteen Facility.

As per the scope defined by you we would be providing our expertise in the following areas and the consultation charges for the same would be escalated accordingly.

Scope of MSIHMCTRS as mentioned in the expository note:

1. Designing and modifying Layout of the rooftop Canteen
2. Deciding upon the equipment to be purchased for Canteen
3. Deciding Terms and Conditions and help drafting Tender document for purchase of Canteen equipment
4. Deciding Terms and Conditions and help drafting EoI document for appointment of contractor
5. Deciding Menu and Rates for Canteen Food
6. Deciding a suitable mechanism for providing Quality Control
7. Provide Quality and Hygiene Audit
8. Advance / preparation support for Governmental License, etc. as required for Canteen.
9. Preparation for complying with requirements for obtaining license.

As per subsequent discussions with Shri. Pownikar, we propose the following work schedule and process:

Scope and The Role of the Institute

For scope number 1 & 2

- To execute this, we would be needing expertise from the field of 'Auto-cad' for whom payment will be done as on actual.

**Institute's
Professional
Charges**

Rs 60000/-



Received
27/09/2018

दिनांक/Date: 27/09/2018
आवाक सं./Inward No:
Office of the CPIC
सी डेक केंद्रीय जनसंयुक्त आधिकारी कार्यालय
CDAC

- We may require some assistance and subsequent changes in civil work for which we request your support and professional involvement of civil engineer/ Architect. Their charges are not included in institute's purview.

Scope 3

Institute

Rs 20000/-

- To execute this scope ~~we~~ will provide technical inputs on selection of appropriate equipments and the conditions to be included in tender document which needs to be published.

Kindly note that the Preparation of the Tender Document, Processing and overseeing the installations, etc, is not in Institute's scope.

Scope 4

Institute's

Rs.20000/-

- In this scope ~~our~~ role would be to provide help in drafting EOI document for the appointment of appropriate contractor. We would provide expert opinions on terms and conditions so that the contractor will provide highest possible standards of meals and services.

Scope 5

Rs.20000/-

- We would provide our expertise in designing cyclic menus with the appointed canteen contractor. We will suggest the selling price for various meals.

Scope number 6 & 7

Rs.60000/-

- The mechanism for producing high quality meals would have to devised according to your requirement & the selected vendors ability.
- Similarly the hygiene standard's check lists will have to be drafted according to processes and standards that we wish to achieve.

- To conduct hygiene audits and quality control checks Institute would provide experts and will depute senior students who would intern visit the canteen randomly and conduct the audits.

Rs. 4000/- per Visit

We recommend minimum one visit per month to ensure hygiene and quality standards.

To Carry out these audits Institute and C-DAC will enter in a separate MOU which may be revised every after Two Years.

Scope number 8 and 9

NA

- Not within the purview of the Institute as it necessarily requires liasong with municipal corporation & other authorities.

Schedule of Payments:

- All the payments will be made in Two parts. 70% of the total amount would be initiated before starting the work on any scope and once it is completed the remaining 30% should be released.
- All the payments will be made by cheque in favour of Principal MSIHMCT, Pune.
- Govt. Taxes will be as applicable.

Regards

Amadha

Principal
MSIHMCT, Pune
(BHMCT)

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





Maharashtra Tourism Development Corporation

(A Government of Maharashtra Undertaking)

Head office : Appejay House, 4th Floor, 3 Dinshaw Vachha Road, Churchgate, Mumbai - 400 020.
Tel. : (9122) 4158 0900 / 4158 0901

WEBSITE : www.mtdc.co

CIN - U99999MH1975SGC018086

No. MTDC/Training/Appreciation/2021/2315

Date: 27 DEC 2021

APPRECIATION

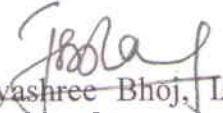
This is to place on record and appreciate the efforts, meticulousness and dedication shown by you in organising, conducting the online training of Maharashtra Tourism Development Corporation's (MTDC) operations staff from 24th May 2021 to 26th June 2021 in the field of Housekeeping.

The feedbacks from the trainees were highly positive and they look forward for more such training.

We wish you all the best for your future endeavors and hope to engage with you again on the next available training opportunity.

Prof. Darshan Joshi, (Asst. professor)
MSIHMCT, Pune.

Flat No - 102, Saiwoods(2),
Near Shree Swami Samarth Math,
Brahmakumari Marg, Link Road,
Chinchwad - 411 033.


Jayashree Bhoj, IAS
Managing Director,

Cc:

- Principal, MSIHMCT, Pune.



MEMORANDUM OF UNDERSTANDING

Between

Maharashtra State Institute of Hotel Management and Catering
Technology and Research Society Pune's MAHARASHTRA STATE
INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY

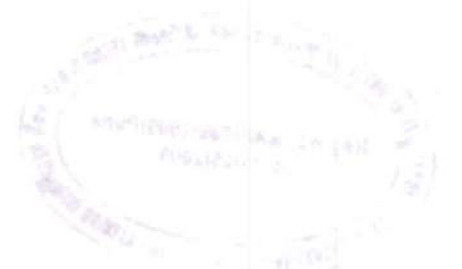
And

**MAHARASHTRA TOURISM DEVELOPMENT CORPORATION
LIMITED**

For

**SKILL DEVELOPMENT, R & D SERVICES AND CO-OPERATION IN
THE FIELD OF TOURISM**

17th August 2021, Mumbai



- Term programmes in Food Production and Hospitality Services for the society and the service sector.

WHEREAS the Second Party is a Company incorporated under the Companies Act, 1956 bearing corporative identification number U99999MH1975SGC018086 and is a Government of Maharashtra Undertaking incorporated for systematic development of tourism infrastructure in the State of Maharashtra. Since inception, the Second Party has been involved in the development and maintenance of various resorts and tourists centers in Maharashtra.

WHEREAS, the Parties intend to cooperate and focus their efforts on engaging the First Party in Training and Refreshers Programmes for the employees and other resources of the Second Party in core operational areas, (including but not limited to housekeeping services, front office management, food and beverage services and food production) and related interpersonal skills, communications skills etc. Both Parties are united by common interest and objective, and believe that collaboration and co-operation between them will promote more effective use of each of their resources and provide each of them with enhanced opportunities.

WHEREAS both Parties being legal entities in themselves, desire to memorialize certain terms and conditions of their anticipated endeavor by signing this MOU thereby advancing their mutual interests.

NOW THEREFORE, IN CONSIDERATION OF THE MUTUAL PROMISES SET FORTH IN THIS MOU, THE PARTIES HERETO AGREE AS FOLLOWS:

1. OBJECT

1.1. This MOU seeks to establish strong connection between the Parties to develop synergetic collaboration in resource sharing and knowledge sharing activities in Tourism and Hospitality Industry.



opportunities to Faculty and Students of the First Party to carry out research activities in the resorts and offices of the Second Party without hindering their operations and with appropriate permissions.

- 2.4. **Skill Development Programmes** - Second Party to train the students of the First Party on emerging technologies in order to bridge the skill gap and make them industry-ready during their internship.
- 2.5. **Guest Lecture** - Second Party to extend the necessary support to deliver guest lectures to the students of the First Party on the technology trends and in-house requirements.
- 2.6. **Co-operation between Parties** - Both Parties believe that close co-operation between the two would be of major benefit to the employees of the Second Party and the students of First Party, to enhance their skills and knowledge.
- 2.7. **Definitive Documents** - The general terms of co-operation shall be governed by this MOU. Parties shall co-operate with each other and shall, as promptly as is reasonably practical, enter into all relevant agreements, deeds and documents (hereinafter referred to "Definitive Documents") as may be required to give effect to the actions contemplated in terms of this MOU. The terms of Definitive Documents shall be mutually decided between the Parties. Along with the Definitive Documents, this MOU shall represent the entire understanding as to the subject matter hereof and shall supersede any prior understanding on the subject matter between the Parties.

3. OBLIGATIONS OF THE PARTIES

- 3.1. Both Parties are united by common interests and objectives, and they shall establish channels of communication and co-operation that will promote and advance their respective operations within the Tourism and Hospitality Industry and its related wings.



- 4.2. The costs of transport by train/ car, accommodation, food of the trainers of the First Party travelling to the Resorts/ places of training of the Second Party, shall be borne by the Second Party.
- 4.3. Second Party shall pay the mutually decided remuneration for lectures which shall be paid at the end of the Month / completion of Training session. The remunerations for lectures along with the terms of payment shall be decided by the Parties, mutually. The remuneration shall be paid through E-Banking or Cheque drawn in favour of 'Principal, MSIHMCT, Pune (Degree)'.
- 4.4. The terms of payments shall be mutually decided in case of on-site training session/s i.e. at a particular resort and/or Office of the Second Party and the travelling and stay of the resource persons shall be borne by the Second Party as mentioned herein above.

5. DURATION, VALIDITY AND TERMINATION

- 5.1. This MOU shall remain in force for a period of 05 (five) years from the date of signing this Agreement and shall be renewed subsequently overtime unless any of the Parties seek termination in writing.
- 5.2. Either of the Parties may terminate this MOU with at least one months' i.e. 30 calendar days' notice, given in writing and with the written consent of the Heads of the Parties.

6. INTELLECTUAL PROPERTY

- 6.1. No rights in Industrial and/ or Intellectual Property (including without limitation to letters, patent, registered design, software copyrights, trademarks and copyrights) owned by the Parties on the date of signing this MOU and independently developed on their part are hereby granted by the owning Party to the other Party, nor shall any such rights be deemed to be granted except specified by the owning Party in writing.



kind in the name of or binding upon the other Party, to pledge the other Party's credit or to extend credit on behalf of the other Party.

Anita Moodliar

FIRST PARTY

Ms. Anita Moodliar

Principal

Maharashtra State Institute
of Hotel Management &
Catering Technology
Shivajinagar, Pune - 411 016

**PRINCIPAL
(UG - PG)**

Maharashtra State Institute of Hotel
Management & Catering Technology
Shivajinagar, Pune - 411 016

Ashutosh Salil



SECOND PARTY

Mr. Ashutosh Salil

Managing Director

Maharashtra Tourism
Department Corporation



	FIRST PARTY	SECOND PARTY
PARTIES	Maharashtra State Institute of Hotel Management & Catering Technology, Pune.	Maharashtra Tourism Department Corporation Ltd. (MTDC), Mumbai.
ADDRESS	412 - C, K.M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 411 016.	4 th Floor, Apeejay House, 3 Dinshaw Wachha Road, Churchgate, Mumbai, Maharashtra - 400 020.
CONTACT	25676640	022 - 41580900
EMAIL	msihmcttpo@gmail.com	MD@maharashtratourism.gov.in
WEBSITE	www.msihmctrs.in	www.maharashtratourism.gov.in
WITNESS	 Dr. Abhay Wagh Director, Technical Education, Mumbai	 Mr. Chandrashekar S. Jaiswal DGM, MTDC



Head office : Apejay House, 4th Floor, 3 Dinshaw Vachha Road, Churchgate, Mumbai - 400 020.
Tel. : (9122) 4158 0900 / 4158 0901
WEBSITE : www.mtdc.co
CIN - U99999MH1975SGC018086

No. MTDC/Training/Appreciation/2021/2312
Date: 27 DEC 2021

APPRECIATION


This is to place on record and appreciate the efforts, meticulousness and dedication shown by you in organising, conducting the online training of Maharashtra Tourism Development Corporation's (MTDC) operations staff from 24th May 2021 to 26th June 2021 as the coordinator for training from MSIHMCT, Pune.

You could accomplish the task and deliver the skill based programme not only in Housekeeping, but ensuring that it's delivered with flair across the trades through your talented lecturers. The feedbacks from the trainees were highly positive and they look forward for more such training.

We wish you all the best for your future endeavors and hope to engage with you again on the next available training opportunity.

Dr. Vidya Kadam, (Asst. professor)
MSIHMCT, Pune.
412- C, K.M. Munshi Road, Laxmi Society,
Model Colony, Shivaji Nagar,
Pune - 411 016.

म. रा. आब. एच. एम. सी.टी.
(पदाधीन व पदाभ्युक्त पदाधीन)
शिवाजीनगर, पुणे-411 016
आवक क्रमांक.....०१.....
दिनांक.....३१/१२/२०२१.....


Jayashree Bhoj, IAS
Managing Director.

Cc: 
• Principal, MSIHMCT, Pune.

म. रा. आब. एच. एम. सी. टी.
शिवाजीनगर, पुणे-४११०१६.
आवक क्रमांक: ०२
दिनांक: ०१/०१/२०२२

MTDC
Rep
31/12/2022

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: msihmctrsoffice@gmail.com , web site: msihmctrs.in

MEMORANDUM OF UNDERSTANDING (MOU)

Between

Maharashtra State Institute of Hotel Management and Catering Technology,
Pune (Degree) (hereinafter referred to as "MSIHMCT") 412 A/1, K. M. Munshi
Road, Shivajinagar, Pune 411016.

And

Bhajipala India Pvt Ltd, Pune

MEMORANDUM OF UNDERSTANDING

This **Memorandum of Understanding** (hereinafter called as the 'MOU') is entered into on this 15th day of February 2023.

BETWEEN

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE , MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, 412 A/1, K. M. Munshi Road, Shivajinagar, Pune 411016. ☎- 25676640 Email: msihmctrsoffice@gmail.com , web site: msihmctrs.in , **the First Party** represented herein by its **Principal MSIHMCT, Pune** (hereinafter referred as '**First Party**', the institution which expression, unless excluded by or repugnant to the subject or context shall include its successors – in-office, administrators and assigns).

AND

Bhajipala India Pvt Ltd Pune, **the Second Party**, and represented herein by its Divisional Head Mr. Prasad Gunbote , (hereinafter referred to as "**Second Party**", company which expression, unless excluded by or repugnant to the subject or context shall include its successors – in-office, administrators and assigns).

(First Party and Second Party are hereinafter jointly referred to as 'Parties' and individually as 'Party')

WHEREAS:

A) First Party is a Higher Educational Institution named:

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune Second Party Bhajipala India Pvt Ltd, Pune believe that collaboration and co-operation between themselves will promote more effective use of each of their resources, and provide each of them with enhanced opportunities.

B) The Parties intent to cooperate and focus their efforts on cooperation within area of Skill Based Training, Education and Research.

C) Both Parties, being legal entities in themselves desire to sign this MOU for advancing their mutual interest;

About First party:

D) The **MSIHMCT** is a pioneering Institute of Hotel Management & Catering Technology in Maharashtra, conducting Hospitality Programmes at different entry levels since 1974. We offer a Three year Diploma, 4 years Bachelor Degree and 2 years Master's Degree Programme in Hotel Management & Catering Technology affiliated to Savitribai Phule Pune University and approved by AICTE. The institute also offers an Autonomous Diploma in Travel and Tourism and two Minimum Competency Vocational Courses in Bakery and Cookery affiliated to the Maharashtra State Board of Higher Secondary Education.

About Second party:

Bhajipala India Pvt Ltd Pune, the Second Party is engaged in Business, Manufacturing, Skill Development, in the fields of – *Hospitality and Fine Dine Restaurants*- and related fields

Bhajipala India Pvt Ltd Pune, the Second Party is promoted by J216 Hospitality services Partner and having registered office at Balewadi Phata Baner, contact details +919822990719. The restaurant is situated at Baner HQ.

- E) Bhajipala India Pvt Ltd Restaurant - Vegan Aisa Bhi Hota hai is what our Lovely Bhajipala Family Members like to quote us with. Animal Cruelty free India Revolution was the Backing Point to the Vision of Veganism in India and Manchester as well. Bhajipala India Pvt Ltd Director- Mr. Prasad Gunbote is a Strong Willed Person who decided to be the first mover of veganism in the market, creating a luxurious brand for not only vegan but vegetarian set of people today. A brand that is easily accessible for people of all age groups. This Mindset motivated him work together with Bhajipala team overseas and takes a foot forward to Establish Bhajipala in Pune, India. Bhajipala is not Just a Vegan Restaurant but the first one of its kind to have a Vegan Bar as well. A place with Indian Traditional touch to it made with a mission of reinventing the idea of Vegetarian, to get people to love it and help them eat right-By the Directors.

NOW THEREFORE, IN CONSIDERATION OF THE MUTUAL PROMISES SET FORTH IN THIS MOU, THE PARTIES HERETO AGREE AS FOLLOWS:

CLAUSE 1 CO-OPERATION

- 1.1 Both Parties are united by common interests and objectives, and they shall establish channels of communication and co-operation that will promote and advance their respective operations within the **Institution** and its related wings. The Parties shall keep each other informed of potential opportunities and shall share all information that may be relevant to secure additional opportunities for one another.
- 1.2 First Party and Second Party co-operation will facilitate effective utilization of the intellectual capabilities of the faculty of First Party providing significant inputs to them in developing suitable teaching / training systems, keeping in mind the needs of the industry, the Second Party.
- 1.3 The general terms of co-operation shall be governed by this MOU. The Parties shall cooperate with each other and shall, as promptly as is reasonably practical, enter into all relevant agreements, deeds and documents (the 'Definitive Documents') as may

be required to give effect to the actions contemplated in terms of this MOU. The term of Definitive Documents shall be mutually decided between the Parties. Along with the Definitive Documents, this MOU shall represent the entire understanding as to the subject matter hereof and shall supersede any prior understanding between the Parties on the subject matter hereof.

CLAUSE 2 SCOPE OF THE MoU

- 2.1 The budding graduates from the institutions could play a key role in technological up-gradation, innovation and competitiveness of an industry. Both parties believe that close co-operation between the two would be of major benefit to the student community to enhance their skills and knowledge.
- 2.2 **Curriculum Design:** Second Party will give valuable inputs to the First Party in teaching / training methodology and suitably customize the curriculum so that the students fit into the industrial scenario meaningfully.
- 2.3 **Industrial Training & Visits:** Industry and Institution interaction will give an insight into the latest developments / requirements of the industries; the Second Party to permit the Faculty and Students of the First Party to visit its group companies and also involve in Industrial Training Programs for the First Party. The industrial training and exposure provided to students and faculty through this association will build confidence and prepare the students to have a smooth transition from academic to working career. The Second Party will provide its Labs / Workshops / Industrial Sites for the hands-on training of the learners enrolled with the First Party.
- 2.4 **Internships and Placement of Students:** Second Party will actively engage to help the delivery of the Internship and placement of students of the First Party into internships/jobs, as per AICTE internship Policy and as prescribed by Savitribai Phule Pune University. The Second Party will also register itself on AICTE Internship Policy Portal for disseminating the Internship opportunities available with them.
- 2.5 **Research and Development:** Both Parties have agreed to carry out the joint research activities in the fields of - - Culinary Arts, Restaurant Operations and Support Functions.
- 2.6 **Skill Development Programs:** Second Party to train the students of First Party on the emerging technologies in order to bridge the skill gap and make them industry ready.
- 2.7 **Guest Lectures:** Second Party to extend the necessary support to deliver guest lectures to the students of the First Party on the technology trends and in house

requirements.

- 2.8 **Faculty Development Programs:** Second Party to train the Faculties of First Party for imparting industrial exposure/ training as per the industrial requirement considering the National Occupational Standards in concerned sector, if available.
- 2.9 Both Parties to obtain all internal approvals, consents, permissions, and licenses of whatsoever nature required for offering the Programs on the terms specified herein
- 2.10 There is no financial commitment on the part of the MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune the First Party to take up any program mentioned in the MoU. If there is any financial consideration, it will be dealt separately.

CLAUSE 3 INTELLECTUAL PROPERTY

- 3.1 Nothing contained in this MOU shall, by express grant, implication, Estoppel or otherwise, create in either Party any right, title, interest, or license in or to the intellectual property (including but not limited to know-how, inventions, patents, copy rights and designs) of the other Party.

CLAUSE 4 VALIDITY

- 4.1 This Agreement will be valid until it is expressly terminated by either Party on mutually agreed terms, during which period restaurant Bhajipala, Pune, the Second Party, as the case may be, will take effective steps for implementation of this MOU. Any act on the part of **Institute** or Bhajipala, Pune, the Second Party after termination of this Agreement by way of communication, correspondence etc., shall not be construed as an extension of this MOU
- 4.2 Both Parties may terminate this MOU upon 30 calendar days' notice in writing. In the event of Termination, both parties have to discharge their obligations

CLAUSE 5 RELATIONSHIP BETWEEN THE PARTIES

- 5.1 It is expressly agreed that **First Party** and **Second Party** are acting under this MOU as independent contractors, and the relationship established under this MOU shall not be construed as a partnership. Neither Party is authorized to use the other Party's name in any way, to make any representations or create any obligation or liability, expressed or implied, on behalf of the other Party, without the prior written consent of the other Party. Neither Party shall have, nor represent itself as having, any authority under the terms of this MOU to make agreements of any kind in the name of or

binding upon the other Party, to pledge the other Party's credit, or to extend credit on behalf of the other Party.

First Party

Second Party

Any divergence or difference derived from the interpretation or application of the MoU shall be resolved by arbitration between the parties as per the Arbitration Act, 1996. The place of the arbitration shall be at District Head Quarters of the First Party. This undertaking is to be construed in accordance with Indian Law with exclusive jurisdiction in the Courts of **Pune City**.

AGREED:

For MAHARASHTRA STATE INSTITUTE
OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY, Pune

For Bhajipala, Pune,

Authorized Signatory
(BHMCT)

Authorized Signatory

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

Maharashtra State Institute of Hotel Management and Catering Technology, Pune	Bhajipala, Pune
412 A/1, K. M. Munshi Road, Shivajinagar, Pune 411016. ☎ - 25676640	135a, Baner Road, near Balewadi Phata, next to Porwal Cycles, Balewadi Phata, Baner, Pune, Maharashtra 411045
020- 25676640	Contact Details- +91 98229 90719
E-mails – msihmctrsoffice@gmail.com ,	E-mails-contactteamp@gmail.com
Web – www.msihmctrs.in	Web--

Witness1:

Witness2:

Witness3:

Witness4:



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

(UG & PG DEGREE PROGRAMME)

412 - C, Shivaji Nagar, Pune -411016

☎ - 25676640, Email: msihmctrsoffice@gmail.com

MEMORANDUM OF UNDERSTANDING

This Memorandum of Understanding ("MOU") is made at Pune, and is effective as of October, 2023 by and between

Maharashtra State Institute of Hotel Management and Catering Technology, Research Society. Pune. Having located at 412/C, K.M.Munshi Marg Shivajinagar Pune 411016, MSIHMCTRS holds a legacy of more than 50 plus year in imparting Hospitality education. The institute is affiliated to Savitribai Phule Pune University and recognised by All India Council for Technical Education- Delhi

The Institute is pioneering in starting the Masters in Hotel Management and Catering Technology (MHMCT) in the year 2013. With its state of an Art Infrastructure, and is centrally located in the heart of Pune city. One of the most preferred institutes by hospitality aspirants, has a rich alumnus base and having a global presence. MSIHMCTRS is actively involved in promoting start ups and training of budding entrepreneurs.

The Institute also conducts short term training courses in various operational departments under the Innovation and Entrepreneurship Development cell, such as Bakery, Cookery, Bar tending, House-keeping, Front office.

AND

Niya Global Pvt. Limited, referred as "Chalaang"

Company and the Partner shall collectively be called as "Parties" and individually as a "Party."

RECITALS,

Whereas,

Niya Global Pvt. Limited, hereafter referred as "Chalaang"

is willing to enter a Memorandum of Understanding (MoU) with MSIHMCTRS, Pune to train the candidates under the Bakery and Confectionery profession.

- A. Company is engaged in the activity of helping new and existing entrepreneurs to start, manage and grow their business ventures.
- B. The Partner is engaged in the business of Promoting Nano Entrepreneurship.
- C. The Parties have decided to combine their synergies and collaborate on principal-to-principal basis in order to support new /existing entrepreneurs to start/manage & grow their businesses.

NOW, THEREFORE, in consideration of the mutual covenants and conditions herein set forth, the sufficiency of which is hereby acknowledged.

The Parties agree to the following terms:

1. Duration of the MoU:

This MoU is effective from October 2023 of signing this MoU and shall remain in force and effect for a period of 02 years, subject to the termination clause hereinafter appearing. In case of any further extension, Chalaang will submit a request to MSIHMCTRS Pune.

2. Implementation of the Project:

2.1 Each program shall be for duration of 04 weeks.

2.2 Date, Timing and Batch size will be decided mutually.

3. Obligation on part of MSIHMCTRS, Pune towards the Project

3.1. MSIHMCT will be responsible for nominating one person with adequate accountability and responsibility to coordinate the training program.

3.2. Ensure that the Institute agree to and facilitate the training timetable prepared jointly by MSIHMCT and Chalaang.

3.3 To provide all support services and facilities such as Laboratory, Classroom, and attendant to Chalaang for conducting of the training Program.

3.4 MSIHMCT will have the absolute right to dismiss a candidate if he /she do not align with rules and regulation of the institute.

Basic Requirements from the participating Candidates:

- The Candidates should carry their clean and neat Laboratory Uniform.
- The Candidates are required to carry their tool kit required for the Bakery and Confectionary Training Programme.
- The Candidates are required to always maintain the discipline while attending the course.
- The Candidates should be in the designated areas at all the time as long as they are in the premises.

Chalaang's obligation to the Project:

4.1 Chalaang shall undertake to do the following.

- Advertising in local / vernacular print media regarding the course.
- Provision for indenting and payment of raw material for the course.
- Provision of tool kit, aprons, and course material and notes to the candidate.

4.2 Provision of a custom designed certificate containing the name and logo of both the organisations.

4.3 Trainer for the said course.

4.4 Training Plan and Programme schedule to be communicated to the Institute at least a month in advance for avoiding of inconvenience.

5. Commercial

5.1 Chalaang will pay Rs. 5000/- per Student to the Institute which will include laboratory, and a classroom usage charges.

5.2 Chalaang will pay Rs. 1000/- per session to the Resource Person if provided by the Institute.

5.3 Chalaang will pay Rs.500/- per session to the Lab Attendant for the support work.

6. Limitations and Warranties:

Both parties agree that it would be their endeavour to prevent any liability arising out of default or non-compliance of the MoU terms by either party.

Termination

Each party shall be entitled to terminate this Agreement by giving thirty (30) days' notice in case of breach of any term of this Agreement by the other party, provided that before issuing termination notice such issues shall be discussed with senior officials of the Parties and if they fail to resolve such issues within a period of fifteen (15) days, then it shall result in termination of this Agreement. Both parties also agree and undertake that despite termination of the MoU, the progress of the ongoing training programs would continue without any hinderance and would be progressed for completion.

7. Entirety & Amendment:

This MoU contains the entire understanding between the Parties in relation to the Training Program. If during the operation of the MoU, circumstances may rise which call for alteration / modification to this MoU, such alteration / modification shall be mutually discussed and agreed upon in writing. Such changes will be formalized in writing as an 'Amendment' to this MoU'. Any changes/amendments to this MoU not in conformance to this section shall be deemed to be void-ab-initio.

8. Entire Agreement:

This MoU supersedes all agreements, either oral or in writing, among the Parties hereto with respect to the Programme, and contains all the covenants and agreements among the Parties with respect to the implementation of the Programme in any manner whatsoever. Each Party to this MoU acknowledges that no representations, inducements, promises or agreements, orally or otherwise, have been made by any Party, or anyone acting on behalf of any Party, which is not embodied herein, and that no other agreement, statement or promise not contained in this MoU shall be valid or binding.

9. Relationship among The Parties:

Parties shall perform their obligations under this Agreement as an independent party and not as employee, agent, partner, or joint venture. The Parties to this Agreement shall discharge their obligation by application of professional knowledge, skills and experience in good faith. All parties shall identify and communicate to the other, one person to closely monitor the programme.

10. Notices

Any notice to be made under this MoU must be in writing and may be given by registered post or courier with proof of delivery or delivered by hand to either Party.

All the notices/ mail or any communication will be addressed to

The Principal
MSIHMCTRS, Pune

And

Niya Global Pvt. Ltd "Chalaang"

11. Amendment:

Any amendment to this MoU shall become valid only if it is in writing and signed by both the Parties.

12. Survival of Clauses:

All terms, conditions and provisions of this MoU, which, by their nature, are independent of the period of performance, shall survive the cancellation, termination, expiration, default or abandonment of this MoU.

IN WITNESS WHEREOF, the Parties to this MoU through their duly authorized representatives have executed this MoU on the date, month, and year first above written and certify that they have read, understood, and agreed to the terms and conditions of this MoU as set forth herein.

for MSIHMCTRS, Pune

Authorised Signatory

Name: Dr. Seema Zagade

Designation: Principal

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

for Niya Global Pvt. Ltd "Chalaang"

Authorised Signatory

Name: Mr. Aditya Muchhal

Designation: Director

दि.दि. मसु. का. का. दि. दि.
(दिनांक प्रमाणित है कि)
०१०/११-११, अहमदाबाद
.....-कायदा कक्षा
.....कायदा



यशवंतराव चव्हाण विकास प्रशासन प्रबोधिनी

(महाराष्ट्र शासनाची अंगीकृत संस्था)



ISO 9001 : 2008

Yashwantrao Chavan Academy of Development Administration

(A Government of Maharashtra Organisation)

क्र. डिएसी/२०२१-२२/भो.गृ. नुतनिकरण

दिनांक : १५/०२/२०२२

प्रति,

प्राचार्य

महाराष्ट्र इन्टीट्युट ऑफ हॉटेल मॅनेजमेंट

पुणे

विषय: सल्लागार म्हणून नियुक्त करण्याबाबत...

महोदय,

यशवंतराव चव्हाण विकास प्रशासन प्रबोधिनी (यशदा), पुणे येथील कोजागिरी भोजनगृहाचे किचन नुतनिकरणाचे काम प्रस्तावित आहे.

०२ सीडॅक येथील किचन नुतनीकरण आपल्या मार्फत केल्याचे समजते. त्याच धर्तीवर यशदा कोजागिरी भोजनगृहाच्या नुतनीकरणाचे काम देखील आपण करावे अशी विनंती आहे.

०३ सदर किचनच्या नुतनीकरणासाठी सर्व Design & Architecture तसेच तेथील अस्तित्वात असलेले सर्व साहित्याचा विचार करता नविन काही साहित्य खरेदी करावयाचे झाल्यास सदर साहित्याचे Specification व Procurement याबाबत यशदा संस्थेस प्रस्ताव सादर करावा ही विनंती.

०४ तसेच या कामी समन्वय व मार्गदर्शनार्थ आपले इन्टीट्युट मार्फत तज्ञ सल्लागाराची नेमणूक करण्यात यावी ही विनंती.

(निबंधक)

यशदा, पुणे

म. रा. आय. एच. एम. सी.टी.

(पदवी व पदव्युत्तर पदवी)

शिवाजीनगर, पुणे-411 016

आवेक क्रमांक- १५

दिनांक २२/०२/२०२२

● Excellence Through Education

PRINCIPAL

(BHMCT)

● प्रशिक्षणात् प्रावीण्यम् ●

राजभवन आवारा, बाणेर रस्ता, पुणे ४११ ००७, भारत (इपीएबीएक्स) : (०२०) २५६०८००० कार्यालयीन वेळेनंतर : २५६०८२७१, फॅक्स : २५६०८१००

Hotel Yashwantrao Chavan Complex, Baner Road, Pune 411 007, India (EPABX) : (020) 25608000 After Office Hrs. : 25608271, Fax : 25608100

Shivajinagar, Pune-411016 Email: yashada@yshl.com contact@yashada.org | Website : www.yashada.org

Recd: 23/2/22

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: msihmctrsoffice@gmail.com, web site: msihmctrs.in

English translation of the letter from Yashda dated 15/12/2022

To,
Principal
Maharashtra Institute of Hotel Management,
Pune

Subject: Regarding appointment as Consultant...

Madam/Sir,

1. Yashwantrao Chavan Development Administration Prabodhini (Yashda), Kojagiri Canteen kitchen renovation work is proposed.
2. It is understood that the kitchen renovation at CDAC has been done through you, on the same lines we request you to do the renovation work of Yashda Kojagiri canteen.
3. Considering all the Design & Architecture as well as all the existing materials for the renovation of the said kitchen, if any new materials are to be purchased, it is requested to submit a proposal to the Yashda Institute regarding the Specification & Procurement of the said materials.
4. Also, it is requested that an expert consultant be appointed through your institute to coordinate and guide this work.

Registrar

Yashda

PRINCIPAL
(BHMCT)

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





यशवंतराव चव्हाण विकास प्रशासन प्रबोधिनी

(महाराष्ट्र शासनाची अंगीकृत संस्था)

Yashwantrao Chavan Academy of Development Administration
(A Government of Maharashtra Organisation)



ISO 9001 : 2008

क्र.डिएसी/२०२२-२३/संकीर्ण
दिनांक : ०२/१२/२०२२

प्रति,

डा. सीमा झगडे,
प्राचार्या, महाराष्ट्र स्टेट इन्स्टिट्यूट ऑफ
हॉटेल मॅनेजमेंट अँड कॅटरिंग टेक्नॉलॉजी
पुणे

विषय : यशदातील कर्मचारी/कामगार यांना प्रशिक्षण देणे, मिस्ट्री ऑडिट करणे तसेच
आपले येथील विद्यार्थ्यांना यशदा येथे आऊटडोअर कॅटरिंगचा (ODC) अनुभव देणे.
संदर्भ : मा. महासंचालक यांचेसमवेत दिनांक २२/११/२०२२ रोजीची बैठक.

मा. महोदया,

उपरोक्त संदर्भोस बैठकीत विविध विषयांवर चर्चा झाली. त्यास अनुसरून खालील बाबी आपल्या
अवलोकनास्तव तसेच त्याप्रमाणे नियोजन करण्याबाबत विनंती करण्यात येत आहे.

०२ यशदातील डिएसी विभागातील साफसफाई कर्मचारी तसेच कोजागिरी मॅस येथील टेकेंदाराचे कामगार याचप्रमाणे
एमडीसी विभागातील रुम वॉर्डन, साफसफाई कर्मचारी तसेच डिएसी व एमडीसी मध्ये कार्यरत शार्प सव्हिसचे कर्मचारी
त्याचप्रमाणे स्थावर विभागातील काम करणारे अभियंता यांना HMCT मार्फत प्रशिक्षण देण्याबाबत अभ्यासक्रमाचे
नियोजन करणे तसेच कर्मचार्यांची संख्या अंदाजे १४० पर्यंत असल्याने प्रशिक्षण देण्याबाबत नियोजन करणे जेणेकरून
यशदाच्या दैनंदिन कामकाजावर परिणाम होणार नाही व प्रशिक्षण देखील सुरळीत पार पडेल. - SP

०३ यशदाच्या डिएसी व एमडीसी येथील निवासी खोल्यांमध्ये तसेच मॅस /कन्टीन/बॅकघेट हॉल येथील साफसफाई
तसेच भोजनाचा दर्जा याबाबत अचानक भेटी देवून ठरावीक कालावधीत Mystery Audit करणे त्यासाठीचे नियोजन
करणे. → SP

०४ स्पेशल लंच, डिनर तसेच विशेष मान्यवर यांची यशदामध्ये भेट असेल तेव्हा HMCT येथील विद्यार्थ्यांना
Outdoor Catering (ODC) चा अनुभव मिळण्याच्या दृष्टीकोनातून प्रात्यक्षिक म्हणून उपस्थित रहाण्याबाबत नियोजन
करणे. याबाबत यशदाकडून आपणास आठ दिवस अगोदर कळविण्यात येईल. → SP

०५ सबब उपरोक्त बाबींविषयी आपली सहमती असावी. व त्यास अनुसरून त्याबाबत सविस्तर प्रस्ताव या
कार्यालयास आपलेकडून मिळावा ही विनंती.

(मा. महासंचालक यांच्या मान्यतेने)

म. रा. आय. एच. एम. सी.टी.
(पदवी व पदव्युत्तर पदवी)

शिवजीनगर, पुणे-411 016
आवक क्रमांक-405.....

दिनांक-21.12.2022

To,
Sampada Paranjpe

to make a proposal of same.

You will look after Yashada activities as
a co-ordinator.

(निबंधक)
यशदा, पुणे

Assistant

Surakha Madhi

Anakula M.

Excellence Through Training

राजभवन आवार, बाणेर रस्ता, पुणे ४११ ००७, भारत

Raj Bhavan Complex, Baner Road, Pune 411 007, India

Maharashtra State Institute of

Hotel Management

REGISTRATION NO. 2560R271

Reg.No. MH/1/59/2009

Dt. 11/06/2009

2560R271

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2560R271

2560R271

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: msihmctrsoffice@gmail.com, web site: msihmctrs.in

English translation of the letter from Yashda dated on 02/02/2023

To,
Dr. Seema Zagade
Principal,
Maharashtra State Institute of Hotel Management and Catering Technology,
Pune

Subject: Training of staff workers at Yashda, mystery audit and outdoor catering (ODC) experience
for your students at Yashda

Ref: Hon. Meeting dated 22/12/2022 with General Secretary's letter No

Respected madam.

01. According to the discussion on above topics in the context meeting, the following matters are requested to be overviewed and arrangement of the same to be done accordingly.
02. HMCT to plan and conduct the training course for the cleaning staff of DAC department in Yashda as well as contractor workers of Kojagiri Canteen, room cleaning staff of MDC department as well as cleaning staff working in DAC and MDC as well as the executives working in the department. The training course should be planned for approximately for 140 number of employees keeping in mind that day to day operations of Yashda is not disturbed and the training is conducted smoothly.
03. To plans and make surprise mystery visits to residential rooms of Yashda's DAC and MDC with reference to cleaning and maintaining cleanliness and quality of food.
04. To plan and to be present with the students during special lunches, dinner and whenever special dignitaries are supposed to visit Yashda so the students get a practical knowledge of outdoor catering services. For the same Yashda will inform you eight days in prior.
05. However, it is requested that you agree to the above matters, and accordingly, provide a detailed proposal from your office.

Registrar

Yashda


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





यशवंतराव चव्हाण विकास प्रशासन प्रबोधिनी

(महाराष्ट्र शासनाची अंगीकृत संस्था)

Yashwantrao Chavan Academy of Development Administration
(A Government of Maharashtra Organisation)



ISO 9001 : 2008

क्र.डिएसी/२०२२-२३/संकीर्ण
दिनांक : ०२/१२/२०२२

प्रति,

डा. सीमा झगडे,
प्राचार्या, महाराष्ट्र स्टेट इन्स्टिट्यूट ऑफ
हॉटेल मॅनेजमेंट अँड कॅटरिंग टेक्नॉलॉजी
पुणे

विषय : यशदातील कर्मचारी/कामगार यांना प्रशिक्षण देणे, मिस्ट्री ऑडिट करणे तसेच
आपले येथील विद्यार्थ्यांना यशदा येथे आऊटडोअर कॅटरिंगचा (ODC) अनुभव देणे.
संदर्भ : मा. महासंचालक यांचेसमवेत दिनांक २२/११/२०२२ रोजीची बैठक.

मा. महोदया,

उपरोक्त संदर्भास बैठकीत विविध विषयांवर चर्चा झाली. त्यास अनुसरून खालील बाबी आपल्या
अवलोकनास्तव तसेच त्याप्रमाणे नियोजन करण्याबाबत विनंती करण्यात येत आहे.

०२ यशदातील डिएसी विभागातील साफसफाई कर्मचारी तसेच कोजागिरी मॅस येथील ठेकेदाराचे कामगार याचप्रमाणे
एमडीसी विभागातील रुम बॉईज, साफसफाई कर्मचारी तसेच डिएसी व एमडीसी मध्ये कार्यरत शॉप सव्हिसचे. कर्मचारी
त्याचप्रमाणे स्थावर विभागातील काम करणारे अभियंता यांना HMCT मार्फत प्रशिक्षण देण्याबाबत अभ्यासक्रमाचे
नियोजन करणे तसेच कर्मचाऱ्यांची संख्या अंदाजे १४० पर्यंत असल्याने प्रशिक्षण देण्याबाबत नियोजन करणे जणेकरून
यशदाच्या दैनंदिन कामकाजावर परिणाम होणार नाही व प्रशिक्षण देण्यास सुरवात पार पडेल. - SP

०३ यशदाच्या डिएसी व एमडीसी येथील निवासी खोल्यांमध्ये तसेच मॅस /कॅन्टीन/बॅकवेट हॉल येथील साफसफाई
तसेच भोजनाचा दर्जा यांबाबत अचानक भेटी देवून ठरावीक कालावधीत Mystery Audit करणे, त्यासाठीचे नियोजन
करणे. → SP

०४ स्पेशल लंच, डिनर तसेच विशेष मान्यवर यांची यशदामध्ये भेट असेल तेव्हा HMCT येथील विद्यार्थ्यांना
Outdoor Catering (ODC) चा अनुभव मिळण्याच्या दृष्टीकोनातून प्रात्यक्षिक म्हणून उपस्थित रहाण्याबाबत नियोजन
करणे. याबाबत यशदाकडून आपणास आठ दिवस अगोदर कळविण्यात येईल. → SP

०५ सबब उपरोक्त बाबींविषयी आपली सहमती असावी. व त्यास अनुसरून त्याबाबत सविस्तर प्रस्ताव या
कार्यालयास आपलेकडून मिळावा ही विनंती.

(मा. महासंचालक यांच्या मान्यतेने)

म. रा. आय. एच. एम. सी.टी.
(पदवी व पदव्युत्तर पदवी)

शिवाजीनगर, पुणे-411 016

आवक क्रमांक-405.....

दिनांक-21.12.2022

To,
Sampada Pawarjpe

to make a proposal of same.

You will look after Yashada activities as

a co-ordinator.

(निबंधक)
यशदा, पुणे

Assistants

→ Surekha Madri

→ Anahita M.

Excellence Through Training

राजभवन आवार, बाणेर रस्ता, पुणे ४११ ००७, भारत

(इंग्रजी/बीएचए)

PRINCIPAL

(HMCT)

Maharashtra State Institute of

Hotel Man...

ESRAJAS, P. RI-DAC, Other miscellaneous doc

Reg.No. MAH/699/2009

Dt. 11/06/2009

कार्यालयीन वेळेनंतर : २५.६.०८.२०१९, फॅक्स : २५.६.०८.२०१९

25608271 Fax





To
The Director General
YASHDA
Pune.

Sub: Proposal for Training, Mystery Audit and ODCs.

Ref: Your letter dated 2nd December 2022

Respected Sir,

This is with reference to your letter dt. 02/12/2022 regarding conduction of training program for your staff. Please find below the proposal for the same.

The training is for approximately 140 staff members as mentioned in your letter:

- The training will be split in Class room session (theory) and Practical session each day.
 - The training for given department i.e. Food and Beverage and Facility management (entry level staff) will be of 4hours per day (1 hour theory and 3 hour practicals), 4 days per week.
 - Timetable will be prepared and shared for the same.
 - Daily attendance will be maintained and shared after the completion of training programme.
 - The training will be conducted in the premises i.e YASHDA
 - Training will be conducted by Faculty (Subject experts) of MSIHMCTRS
 - The training material shall be provided by MSIHMCTRS.
 - The trainees would be assessed, after their training to determine the effectiveness of the program.
 - Their feedback on the individual sessions shall also be solicited.
 - Certification of the said trainees shall be done on successful completion of the training program.
- For the supervisory level team members, training will be organised for 3 days with a similar split of theory and practical sessions.

Mystery Audits

- Mystery Audits shall be conducted by MSIHMCTRS faculty on quarterly basis of your Food production, Cafeteria or other dining areas and the Accommodation units in your premise. A detailed report shall be presented for your perusal within 15 days of completion of the audit.

Out Door Catering (ODCs)

- The institute shall extend support through its students for Out Door Catering for Food Production and Food and Beverage Service, during events at YASHDA. The students shall report in their Chef/ food and beverage service uniform and will be able to render services for 8 hrs on a given day. The safety and security of the students shall be the responsibility of YASADA during these events.

Commercials:

- Payment should be done in favour of "Principal MSIHMCT Pune" through cheque.
- The Institute will charge **Rs.1500/- per hour per faculty** for the training sessions
- The charges for the Lab Assistants will be Rs. 500/- per day
- For the Audits, the institute will charge Rs. 3500/- per faculty per department.
- Administrative and other charges Rs. 500/- per student.
- For the ODCs, the charges for the current financial year are Rs. 900/- for 8 hrs per student, to be paid in cash directly to the students.

Please feel free to contact **Prof. Sampada Paranjpe** on 9960893055 for any assistance regarding the same.

Thank you.

Regards,



Dr. Seema Zagade

✓c. PRINCIPAL
(UG -PG)

Maharashtra State Institute of Hotel
Management & Catering Technology
Shivajinagar, Pune - 411 016





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

English translation of the letter to Yashda dated on 04/02/2023

Registrar,

Yashda, Pune,

Raj Bhavan Awar Baner Road,

Pune 41007

Subject –Appointment of Expert faculty to conduct interview for Composite Facility Management Services (2022-24).

Respected Sir,

Pursuant to the above subjects, we would like to inform that we are sending the following expert professors from our institute to interview the staff for your Composite Facility Management Services (2022-24).

1. Shri. Abhay Manolkar Asst. Professor - 7249014701
2. Smt. Sampada Paranjpe Asst. Professor - 9960893055

The said expert professor will be present in your office on 07/02/2023 at 1.00 PM. It is also requested to you to make arrangements regarding the travel of the said expert professors.

Thank you,

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, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

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

English translation of the letter to Yashda dated on 20/02/2023

Registrar,

Yashda, Pune,

Raj Bhavan Awar Baner Road,

Pune 41007

Subject –Appointment of Expert faculty to conduct interview for Composite Facility Management Services (2022-24).

Respected Sir,

Pursuant to the above subjects, we would like to inform that we are sending the following expert professor from our institute to interview the staff for your Composite Facility Management Services (2022-24).

1. Shri. Abhay Manolkar Asst. Professor - 7249014701

The said expert professor will be present in your office on 07/02/2023 at 1.00 PM. It is also requested to you to make arrangements regarding the travel of the said expert professors.

Thank you,

Dr. Seema Zagade

Principal

PRINCIPAL
(BHMCT)

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



महाराष्ट्र राज्य इन्स्टिटयुट ऑफ हॉटेल मॅनेजमेंट अँड केटरिंग टेक्नॉलॉजी अँड रीसर्च सोसायटी, पुणे
महाराष्ट्र राज्य इन्स्टिटयुट ऑफ हॉटेल मॅनेजमेंट अँड केटरिंग टेक्नॉलॉजी, पुणे
(पदवी व पदव्युत्तर पदवी – एच.एम.सी.टी.)



४१२/सी.के.एम.मुन्शी मार्ग, शिवाजीनगर, पुणे – ४११०१६

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

जा.क्र. मराआयएचएमसीटीरीसो/पदवी-पदव्युत्तर/२०२३/१७२

दिनांक – २०.२.२०२३

प्रती

मा. निबधंक

यशदा, पुणे

राजभवन आवार बाणेर रस्ता

पुणे ४११ ००७

विषय: यशदातील Composite Facility Management Services (२०२२-२४) च्या मुलाखातीसाठी तज्ञ प्राध्यापक उपस्थित होणेबाबत.

मा. महोदय,

उपरोक्त विषयांस अनुसरून कळवू इच्छिते की, आपल्याकडील Composite Facility Management Services (२०२२-२४) च्या निविदेतील कर्मचा-यांच्या मुलाखाती घेणेसाठी आमच्या संस्थेतील खालील तज्ञ प्राध्यापक पाठवित आहोत.

१) श्री. अभय मनोळकर – सहा. प्राध्यापक ७२४९०१४७०१

सदरहू तज्ञ प्राध्यापक दिनांक २०/०२/२०२३ रोजी दुपारी २.०० वाजता आपले कार्यालयात उपस्थित राहतील तसेच सदरहू तज्ञ प्राध्यापकाची जाणेयेणेबाबतची व्यवस्था करावी ही विनंती.

धन्यवाद

आपली विश्वासू

डॉ. सीमा झगडे
प्राचार्य
(पदवी)

महाराष्ट्र राज्य इन्स्टिटयुट ऑफ
हॉटेल मॅनेजमेंट अँड केटरिंग टेक्नॉलॉजी
शिवाजीनगर, पुणे-४११०१६.





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: msihmctrsoffice@gmail.com, web site: msihmctrs.in

English translation of the letter from Yashda dated on 02/02/2023

To,
Principal,
Maharashtra State Hotel Management and Catering Technology,
K. M. Munshi Road, Model Colony,
Shivajinagar, Pune 411016.

Subject:- Regarding the appointment of expert faculty on 06/02/2023 for the interview of Composite Facility Management Services (2022-24) in Yashda..

Following is the list of employees in the tender of Composite Facility Management Services (2022-2024) at Yashda, according to the above topic.

Sr. No	Designation	No. of post
1	Sr. Supervisor	01
2	Supervisor	09
3	Receptionist	04
4	Electrician	03
5	Plumber	01
6	Carpenter	01
7	Mason cum painter	01
8	Technical Assistant	04
9	Classroom Assistant	04
10	Room attendants	20
11	F&B Supervisor	01
12	Head cook	01
13	Assistant cook	02
14	Helpers	02
15	Cleaners	04
16	Service boys	08

Interviews for the above posts are organized on 06/02/2023 at 11.00 AM in Yashda. However, according to the said post, it is requested that expert professors should be made available from you to conduct the interviews.

Registrar

Yashda

PRINCIPAL
(BHMCT)

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





यशवंतराव चव्हाण विकास प्रशासन प्रबोधिनी

(महाराष्ट्र शासनाची अंगीकृत संस्था)

Yashwantrao Chavan Academy of Development Administration
(A Government of Maharashtra Organisation)



दिनांक - 02/02/2023.

प्रति,

मा. प्राचार्य,

महाराष्ट्र राज्य हॉटेल मॅनेजमेंट व कॅटरिंग टेक्नोलॉजी,
के. एम. मुन्शी रोड, मॉडेल कॉलोनी,
शिवाजीनगर, पुणे - 411016.

**विषय:- यशादातील Composite Facility Management Services (2022-24) च्या
मुलाखतीसाठी दिनांक 06/02/2023 रोजी तज्ञ प्राध्यापक उपस्थित होण्याबाबत..**

महोदय,

उपरोक्त विषयास अनुसरून आपणास यशादा, येथील Composite Facility Management Services (2022-2024) च्या निविदेतील कर्मचाऱ्यांची यादी खालीलप्रमाणे आहे.

Sr. No.	Designation	No. of Post
1.	Sr. Supervisor	01
2.	Supervisor	09
3.	Receptionist	04
4.	Electrician	03
5.	Plumber	01
6.	Carpenter	01
7.	Mason cum Painter	01
8.	Technical Assistant	01
9.	Classroom Assistant	04
10.	Room Attendants	20
11.	F & B Supervisor	01
12.	Head Cook	01
13.	Assistant Cooks	02
14.	Helpers	02
15.	Cleaners	04
16.	Service Boys	08

वरील पदांच्या मुलाखती दिनांक 06/02/2023 रोजी सकाळी 11.00 वाजता यशादामध्ये आयोजित करण्यात आल्या आहेत. तरी सदर पदाच्या अनुषंगाने आपणाकडून तज्ञ प्राध्यापक मुलाखती घेण्यासाठी उपलब्ध व्हावेत ही विनंती.

To,
Abhay M S Sampada P.

(निबंधक)

यशादा



Deep
3/2/2023

(Signature)

(Signature)
3/2/23

PRINCIPAL

प्रशिक्षणात प्रावीण्यम्

राजभवन आवार, बाणेर रस्ता, पुणे ४११ ००७, भारत (इपीएबीएक्स) २५६०८००९ कार्यालयीन वेळेनंतर : २५६०८२७१
Raj Bhavan Complex, Baner Road, Pune 411 007, India (EPABX) : (020) 26608000 After Office Hrs. : 25608271
Email : contact@yashada.org | Website : www.yashada.org

Shivajinagar, Pune-411016

CFMS Tender (2021-2023)

Vishwas Supanekar

Thu, Feb 10, 5:37
PM

to me, anita.moodliar, Ashwini, Vikas, Satish

Respected Sir/ Madam,

At the onset we appreciate making available Shri. S. Rairikar for the consultation meeting held at yashada on 2nd Feb. 2022. The outcome of the meeting is planned to be presented to our Hon. DG at 11.30 AM on 11th Feb. 2022 at board room yashada. We will request the presence of Shri. S. Rairikar for the same.

Thanks & Regards

Col. V. N. Supanekar,
Director MDC, Yashada,
Pune.

CFMS Tender (2021-2023)

Vishwas Supanekar

Thu, Feb 10,
5:37 PM

to me, anita.moodliar, Ashwini, Vikas, Satish

Respected Sir/ Madam,

At the onset we appreciate making available Shri. S. Rairikar for the consultation meeting held at yashada on 2nd Feb. 2022. The outcome of the meeting is planned to be presented to our Hon. DG at 11.30 AM on 11th Feb. 2022 at board room yashada. We will request the presence of Shri. S. Rairikar for the same.

Thanks & Regards

Col. V. N. Supanekar,
Director MDC, Yashada,
Pune.

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: msihmcttpo@gmail.com , web site: msihmctrs.in

MSIHMCTRS/UG-PG/Yashda/2022/ 188

Date: 11.03.2022

To
The Director General
Yashada,
Pune

Sub.: Report of the physical visit conducted on 3rd March 2022 for your canteen kitchen of KOJAGIRI up gradation.

Ref.: DAC/2021-22/B.G Nutanikaran dated 15/02/2022 and mailed dated 02nd March 2022.

Dear Sir,

With reference to the above we have deputed Mr Sachin Rayrikar and Mr Abhay Manolkar as a technical expert to assist you in up gradation of your kitchen. We thank you for providing the opportunity to work with you for setting up the kitchen and back area for the canteen kitchen KOJAGIRI.

The expert team visited your premises on 03rd March 2022 and has taken photographs of the existing kitchen facility, equipment's and storage facility. They have also observed the mode of operations and understood your requirement of food production, storage and processing. The team has come to a conclusion that the said kitchen facility would produce meals for maximum 250 people and in case of any special event up to 400 meals.

Considering all of the above the team has following observations

Civil observations

- 1) Flooring was found severely damaged in some places.
- 2) Dado tiles were found damaged in some places.
- 3) Storage area was made with kaddappa shelves and hence was extremely unhygienic.
- 4) Vitrified tiles are being used as floor finish in service bay (corridor leading to the kitchen) and back area.
- 5) Electrical fixtures and plumbing fixtures were old.
- 6) Door opening on both sides was missing on the service bay line.

Technical observations

- 1) *Staff is residing in a room which is* Bedroom was attached to the main kitchen.
- 2) Staff has to travel a long distance while carrying pots and pans from cooking area to pot wash area.
- 3) Vegetable store and chapatti cooking area were located in one place.
- 4) Unnecessary two different locations were found for soiled plate and dish wash.
- 5) Kitchen equipment were out dated and damaged.
- 6) Gas bank is located within the kitchen structure.

To the above observation the expert team would like to recommend following suggestions which would help in maintaining the hygiene, individual efficiency and safety standards during the operations.

Suggestions

1. To measure the entire kitchen and back area with digital measuring tape and architectural layouts to be prepared. This is required as there are no original architectural documents, plans, blue prints, and MEP drawings available at the movement.
2. Structural audit to be carried out before carrying out any civil work. If the audit permits only than the structural changes to be made.
3. We may require subsequent changes in civil work for which we request your support and professional involvement of civil engineer/architect.
4. Flooring of the entire kitchen needs to be replaced with the Qota tiles.
5. Dado tiles needs to be replaced.
6. Electrical points and water pipeline point's needs to be redesigned as per the new layout.
7. Gutter/ drainage lines and drain gratings work to be carried out prior to the flooring.
8. Instead of exhaust fans, exhaust hoods and fresh air ducting would be the better option for maintaining healthy atmosphere in the kitchen.
9. Gas bank must be located outside the kitchen premise and new pipeline to be routed appropriately.
10. Kaddappa shelves to be replaced by SS Shelves/ racks.
11. Re painting of the entire structure is required.
12. Pot wash and plate wash to be re-designed and relocated.
13. Staff resting rooms to be relocated/separated from the kitchen.

Scope of MSIHMCTRS

1. To create a plan which details the layout and appearance of all installations with the help of auto CAD designer.
2. Guiding for the tender process for the purchasing of the equipment from the short listed supplier.
3. Designing the technical specification of the equipment as per the need of the operation.
4. Suggesting appropriate materials and finishes for the equipment.

Consultation fees:

Institute proposes Rupees one lakh as the total consultation charges which will be payable as follows

- A. Once the proposal is accepted Yashada to pay rupees 50,000/ to the institute.
- B. After the completion of tender process and at the time of installation of equipment's, Yashada to initiate Rupees 30,000/.
- C. After the installation and working report generated by the technical experts of the institute the final payment of Rupees 20,000/ to be released.

Institute expects this work to be carried out in 6-8 visits by institute experts.

Kindly note all the incidental charges such as conveyance, printing, hiring auto CAD designer, civil engineer/architect etc. will be charged separately and as per the actuals.

All the payments to be made in the name of Principal, MSIHMCT, Pune by cheque.

Regards

Dr..Anita Moodliar

PRINCIPAL
(BHMCT)

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



AS
17/3/2022
Ajay Diwate

SM?
OTC

For *approval*

14/3/22



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

REF: MSIHMCTRS/UG-PG/2022/ 289

Date: 27.04.2022

To
The Director General
Yashada,
Pune

Sub.: Proposal of MSIHMCCT for the renovation of your Canteen Facility. (Kitchen Area)

Ref.: 1) DAC/2021-22/B.G Nutanikaran dated 15/02/2022 and mailed dated 02nd March 2022.
2) MSIHMCTRS/UG-PG/Yashda/2022/ Report of the physical visit conducted on 3rd March 2022 for your canteen kitchen of KOJAGIRI up gradation. Dated 11.03.2022.

Dear Sir,

With reference to your letter dated 2nd March 2022 and our letter dated 11th March 2022 which has a detailed report of the visit carried out by the Institute Representatives.


With reference to the above The Institute shall charge Rs. 4000/- per visit and provide only the Advisory consultation in the following areas:

1. To prepare a detailed list of Kitchen Equipments with the technical specifications.
2. To prepare a plan which details the layout and appearance of all installations with the help of auto CAD designer.
 - This may require few sessions with an Auto CAD designer to place kitchen equipments at right place.
 - These layouts will also give details about water inlets and outlets.
3. We will provide guidance for the tender process for the purchasing of the equipment from the short listed supplier.
4. We will advise on the suitable drainage system that may be installed for better sanitation facility.
5. Suggesting appropriate materials and finishes for the equipment, floor, wall finish, finish for the ceiling, etc. which will be suitable for smooth Food productions Operations.
 - This may require several visits with the architect and the contractor.
6. We will advise Redesigning of Pot wash and Plate wash.
7. We will advise on planning of Gas Bank
8. We will provide guidance in Planning of Exhaust and Fresh air Systems.
 - For visits or any scheduled meetings arrangements for commuting will be made by Yashada.
 - In case of an Online meeting held by Yashada for any work progress will also be considered as part of consultancy work and will attract the same fees i.e. Rs. 4000/- per visit/ Meeting.

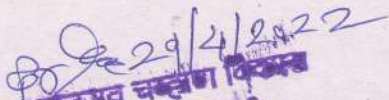
Should you need any other assistance please connect with the Institute.

Regards


Dr. Anita Moodliar
PRINCIPAL
(UG – PG)


Maharashtra State Institute of Hotel
Management & Catering Technology
Shivajinagar, Pune – 411 016




यशदासव चव्हाण क्लब
प्रशासन प्रबोधिनी
फ़ोन-४९९ ००९



यशवंतराव चव्हाण विकास प्रशासन प्रबोधिनी

(महाराष्ट्र शासनाची अंगीकृत संस्था)

Yashwantrao Chavan Academy of Development Administration
(A Government of Maharashtra Organisation)



ISO 9001 : 2008

क्रमांक : डिएसी/ २०२१-२२/को.भो.ग.नुतनिकरण
दिनांक : ०७/१२/२०२२

प्रति,
प्राचार्या
महाराष्ट्र स्टेट इन्स्टिट्यूट ऑफ
हॉटेल मॅनेजमेंट अँड केटरिंग टेक्नॉलॉजी
(MSIHMCT), पुणे

विषय : यशदातील कोजागिरी भोजनगृहाचे नुतनिकरण निविदा मसूदा अंतिम करणेसाठी बैठक.
संदर्भ : १. इकडिल सम क्रमांकाचे दिनांक १५/०२/२०२२ व ३०.८.२०२२ रोजीची पत्रे.
२. आपले पत्र क्र.१८८, दिनांक ११.३.२०२२ व क्रमांक २८९, दिनांक २७/०४/२०२२

मा. महोदय,

उपरोक्त संदर्भ क्रमांक ०१ मधील पत्र दिनांक १५/०२/२०२२ अन्वये आपणास यशदाच्या कोजागिरी भोजनगृहाचे नुतनिकरणाबाबत आपणामार्फत सल्लागाराची नेमणूक करण्याबाबत कळविण्यात आले होते. संदर्भ क्रमांक ०२ मधील दिनांक ११.०३.२०२२ अन्वये आपण श्री सचिन रायरीकर व श्री अभय मनोलकर यांची तांत्रिक सल्लागार म्हणून नियुक्ती केल्याबाबत कळविले आहे.

०२ सदर भोजन नुतनिकरणासाठी निविदा मसूदा तयार करण्यात आला असून तो अंतिम करण्यासाठी मा. महासंचालक यांनी दिनांक १२ डिसेंबर २०२२ रोजी दुपारी १२ वाजता बैठक आयोजित केली आहे. तरी सदर बैठकीसाठी तांत्रिक सल्लागार यांना उपस्थित रहाण्यासाठी निर्मात्रित करण्यात येत आहे. सदर निविदा दस्तऐवज अंतिम करण्याबाबत विनंती करण्यात येत आहे.

(निबंधक)
यशदा पुणे

To,
SR./AM

3/12/22

PRINCIPAL
(BHMCT)

म. रा. अ. प्र. एम. सी. टी.
(पदवी व पदव्युत्तर पदवी)
शिवाजीनगर, पुणे-411 016
आवक क्रमांक-425.....
दिनांक-13.12.22



● Excellence Through Training ●

● प्रशिक्षणात प्रावीण्यम् ●



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

English translation of the letter from Yashda dated 07/12/2022

To,

Principal

Maharashtra State Institute of Hotel Management and Catering Technology (MSIHM(CT), Pune

Subject : Meeting to finalize draft tender for renovation of Kojagiri Canteen in Yashda.

References: 1. Letters dated 15/02/2022 and 30.8.2022 .

2. Your letter no. 188, dated 21.3.2022 and No. 289, dated 27/04/2022

Hon. sir,

1. Letter dated 15/02/2022 in reference No. 01 above, you were informed about appointment of consultant through you for renovation of Kojagiri Canteen of Yashda. In Reference No. 02 dated 11.03.2022 you have informed about the appointment of Mr. Sachin Rairikar and Mr. Abhay Manolkar as Technical Consultants.
2. A tender draft has been prepared for the renovation of the said food and, Mr. Director General has organized a meeting on 12 December 2022 at 12 noon to finalize the same. However, the technical advisor is invited to attend the said meeting. It is requested to finalize the said tender document by the technical consultant.

Registrar

Yashda

PRINCIPAL
(BHMCT)

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



Aa.



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
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412-C, K. M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.
☎- 25676640 Email: msihmctrsoffice@gmail.com, website: msihmctrs.in

Pharmacist Day Celebration Cake – Autumn

Type of the Event: Entrepreneurship development Activity

Date of the Event: 25th September, 2023.

Objectives:

- To develop entrepreneurial skills among the students.
- To encourage students to take calculated risks and understand resilience in a project.
- To help students navigate challenges and access resources optimally.

Organised By: Entrepreneurship development cell													
Event Coordinator	Mr. Abhay M												
Venue	Bakery	Time / Duration	02 days										
Total Number of Participants	Students	Faculty	Non-Teaching										
10	04	04	02										
Event Details	A 10kg apple and walnut cake with cinnamon cream was prepared on order for Pharmacist day 2022 celebration for the D.Y. Patil Institute. The theme chosen for the same was celebrating the Autumn season.												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
Learning Outcome	The students got an experience from end to end processes involved in an entrepreneurial activity.												
Mapping of the event with PO and CO		Program Outcome											
Entrepreneurship Development Activity		P1	P2	P3	P4	P5	P6	P7	P8	P9	P10	P11	P12
			✓	✓			✓	✓	✓		✓		✓

Enclosures:

- Correspondence trail
- Attendance Sheet (Wherever applicable)
- 360 Feedback
- Photographs of the event

Name and Sign of Event Coordinator

Dr. Seema Zagade
Principal
PRINCIPAL
(BHMCT)

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





Dr. Seema Zagade <principal@msihmctrs.in>

Gateaux order for DPU Pharmacist Day

3 messages

Pooja Pawar <pooja@msihmctrs.in>
To: principal@msihmctrs.in

13 September 2023 at 15:30

Respected Sir,

Greetings from MSIHMCTRS, Degree, Pune!!

We at MSIHMCTRS are honoured once again to be chosen for enriching your celebration for 'The Pharmacist Day' which is on September 25, 2023, Monday, with our customized Gateaux.

As a team, we are working towards providing one of the recent trending flavours for this event ensuring a successful contribution in your joyous occasion. We would also provide you with disposables required for service of the same.

The theme of the cake will be communicated by September 14, 2023, after a brief discussion with Mr. Anup.

The cost of this 10kg Gateaux and packaging, including the disposables (paper plates, wooden spoons, napkins, disposable garbage bags, a gateaux knife) for 100 pax occasion, will be Rupees. 18000/- only.

Please ensure the Gateaux, that will be ready by 12.00pm on September 25, 2023, Monday, is to be picked up from Maharashtra State Institute of Hotel Management and Catering Technology, Shivaji Nagar, Pune – 411016, at the said time.

Please note that we will also be sending 2 faculty members and 2 students to assist you in the service of this cake.

We would appreciate a 75% advance (Rs. 13500/- approx.) as a token of confirmation by September 15th, 2023, and the balance at the time of pick-up. The details for payment on following bank account:

Account Name - PRINCIPAL, MSIHMCT PUNE

Bank Name - Bank of Maharashtra

BRANCH - Model Colony Pune

Account No - 60062422457

Type of account - Current

IFS Code - MAHB0000750

Looking forward for a positive response from your side!

For further correspondence, please connect with –

Ms. Pooja Pawar - +91 9527681265

Ms. Anahita Manna - +91 9096358264

Regards,

Dr. Seema Zagade

PRINCIPAL
(MSIHMCT)
MSIHMCT PUNE



Dr. Seema Zagade <principal@msihmctrs.in>
To: anup.pavekar@dpu.edu.in
Bcc: Dr Seema Zagade <sima1418@gmail.com>

13 September 2023 at 15:34

[Quoted text hidden]

Dr. Seema Zagade <principal@msihmctrs.in>
To: ABHAY MANOLKAR <abhaymsihmct@gmail.com>

18 September 2023 at 14:33

[Quoted text hidden]





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: msihmctrsoffice@gmail.com, website: msihmctrs.in

EVENT: D.Y.PATIL PHARMACIST DAY CAKE (Autumn) 2023

SR. NO	YEAR	NAME OF THE STUDENT	24/9	25/9
1.	SYBHMCT	Arya Ghatе	P	P
2.	SYBHMCT	Apurva Joshi	P	P
3.	SYBHMCT	Sujal Gaikwad	P	P
4.	SYBHMCT	Arpan Mahajan	P	P

Signature of the Faculty-Incharge





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY (UG & PG – Degree Programme)
412 – C, K.M.Munshi Marg, BahiratPatilChowk, Shivajinagar, Pune – 16.
☎ - 25676640 Email: msihmcttpo@gmail.com , web site:msihmctrs.in

Date: 25/09/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Pharmacist Day Cake.

YEAR OF THE EVENT

2023

NAME OF STUDENT

Arpan Mahajan


ENROLLMENT NO (INST.) :

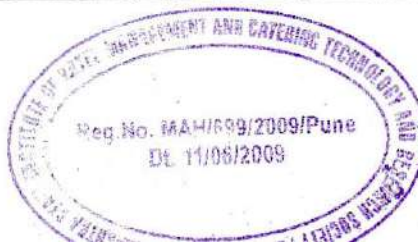
Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5/	4	3	2	1
2.	Adequacy of resources	5	4/	3	2	1
3.	Clarity of Instructions	5/	4	3	2	1
4.	Time Management	5	4/	3	2	1
5.	Contribution of activity towards learning new skills	5	4/	3	2	1
6.	Practical Applicability	5	4/	3	2	1
7.	Extent to which creativity was promoted	5/	4	3	2	1
8.	Level of autonomy	5/	4	3	2	1
9.	Support of facilitator	5/	4	3	2	1
10.	Overall satisfaction with the activity	5/	4	3	2	1

Learning Outcome:

TOTAL SCORE 46 OUT OF 50


Signature of Student



DYP ~~Autumn~~ Autumn

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, BahiratPatilChowk, Shivajinagar, Pune – 16.
☎ - 25676640 Email: msihmcttpo@gmail.com , web site: msihmctrs.in

Date: 25/9/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT: PHARMACEUTICAL PRACTICE
YEAR OF THE EVENT 2023
NAME OF STUDENT Sujal Gokhale
ENROLLMENT NO (INST.) : 202210

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork			3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: Learn to make cells

TOTAL SCORE 40 OUT OF 50


Signature of Student



DYP Autumn

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PUNE



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412 – C, K.M.Munshi Marg, BahiratPatilChowk, Shivajinagar, Pune – 16.
☎ - 25676640 Email: msihmettpo@gmail.com, web site: msihmetrs.in

Date: 25/09/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Pharmacist Day Cake
2023

YEAR OF THE EVENT

NAME OF STUDENT

Apurva Joshi

ENROLLMENT NO (INST.) :

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1
Learning Outcome: <u>great exposure on huge scale</u> <u>baking</u>						
		TOTAL SCORE <u>48</u> OUT OF 50				

AS
Signature of Student



DYP Autumn

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Date: 25/09/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

PHARMACIST DAY CAKE

YEAR OF THE EVENT

2023

NAME OF STUDENT

Arya Ghate

ENROLLMENT NO (INST.)

202222

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	5 ✓	4	3	2	1
2.	Adequacy of resources	5 ✓	4	3	2	1
3.	Clarity of Instructions	5 ✓	4	3	2	1
4.	Time Management	5 ✓	4	3	2	1
5.	Contribution of activity towards learning new skills	5 ✓	4	3	2	1
6.	Practical Applicability	5 ✓	4	3	2	1
7.	Extent to which creativity was promoted	5	4 ✓	3	2	1
8.	Level of autonomy	5	4 ✓	3	2	1
9.	Support of facilitator	5 ✓	4	3	2	1
10.	Overall satisfaction with the activity	5 ✓	4	3	2	1

Learning Outcome: Learn how to make cake with different themes.

TOTAL SCORE 48 OUT OF 50


Signature of Student



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Photos of Pharmacist Day Cake - Autumn 2023





Pop-up Bakery sale for Parent's meeting 2023

Type of the Event: Entrepreneurship development Activity.

Date of the Event: 18th August 2023.

Objectives:

- To help students create SOP and standardized recipe for consistent product quality.
- To encourage development of an entrepreneurial mindset among the students.
- To demonstrate the parents the products that the students make and the training the students receive in the course.

Organised By: Entrepreneurship development cell													
Event Coordinator	Dr. Vidya Kadam												
Venue	Bakery	Time / Duration	01 day										
Total Number of Participants	Students	Faculty	Non-Teaching										
15	10	4	1										
Event Details	A counter sale of a few bakery products was done by the SYBHMCT students showcasing their patisserie skills. The products that were sold were Lemon tea cake, khobra cake, caccio pepe cookies, etc. The event helped spreading awareness about the course.												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
Learning Outcome	The students got an experience of an end to end process involved in an entrepreneurial activity, recipe standardization and quality control for production.												
Mapping of the event with PO and CO		Program Outcome											
Entrepreneurship Development Activity		P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
			✓	✓			✓	✓	✓		✓		✓

Enclosures:

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

Name and Sign of Event Coordinator

Dr. Seema Zagade
Principal
(BHMCT)



Bakery pop up

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Date: 18/08/2023

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Bakery pop up

YEAR OF THE EVENT

2023

NAME OF STUDENT

Rushikesh Landhe

ENROLLMENT NO (INST.)


202248

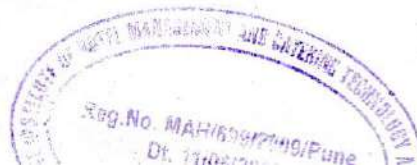
Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5 ✓	4	3	2	1
2.	Adequacy of resources	5	4 ✓	3	2	1
3.	Clarity of Instructions	5 ✓	4 ✓	3	2	1
4.	Time Management	5 ✓	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4 ✓	3	2	1
6.	Practical Applicability	5 ✓	4	3	2	1
7.	Extent to which creativity was promoted	5 ✓	4	3	2	1
8.	Level of autonomy	5	4 ✓	3	2	1
9.	Support of facilitator	5 ✓	4	3	2	1
10.	Overall satisfaction with the activity	5	4 ✓	3	2	1

Learning Outcome: Teamwork. Time management.

TOTAL SCORE 46 OUT OF 50


Signature of Student



Baccy pop up
22

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Date: 18/08/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Madak Utsav

YEAR OF THE EVENT

2023

NAME OF STUDENT

Tansukeyl Abbil

ENROLLMENT NO (INST.)

202202

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	5 ✓	4	3	2	1
2.	Adequacy of resources	5 ✓	4	3	2	1
3.	Clarity of Instructions	5 ✓	4	3	2	1
4.	Time Management	5 ✓	4	3	2	1
5.	Contribution of activity towards learning new skills	5 ✓	4	3	2	1
6.	Practical Applicability	5 ✓	4	3	2	1
7.	Extent to which creativity was promoted	5 ✓	4	3	2	1
8.	Level of autonomy	5 ✓	4	3	2	1
9.	Support of facilitator	5 ✓	4	3	2	1
10.	Overall satisfaction with the activity	5 ✓	4	3	2	1

Learning Outcome: Team work

TOTAL SCORE 50 OUT OF 50

Abbil
Signature of Student



Bakery pop up

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Date: 18/8/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Bakery Pop-up

YEAR OF THE EVENT

2023

NAME OF STUDENT

R. B. P. P. B.

ENROLLMENT NO (INST.) :

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: Learned about managing several products at same time.

TOTAL SCORE 49 OUT OF 50

Signature of Student



Bakery pop up

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Date: 18/8/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Bakery Pop-up

YEAR OF THE EVENT

2023

NAME OF STUDENT

Bhushan Gore

ENROLLMENT NO (INST.) :

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	⑤	4	3	2	1
2.	Adequacy of resources	⑤	4	3	2	1
3.	Clarity of Instructions	⑤	4	3	2	1
4.	Time Management	5	④	3	2	1
5.	Contribution of activity towards learning new skills	⑤	4	3	2	1
6.	Practical Applicability	⑤	4	③	2	1
7.	Extent to which creativity was promoted	⑤	4	3	2	1
8.	Level of autonomy	⑤	4	3	2	1
9.	Support of facilitator	⑤	4	3	2	1
10.	Overall satisfaction with the activity	⑤	4	3	2	1

Learning Outcome: Learned how to make bakery items.

TOTAL SCORE 47 OUT OF 50

Signature of Student



Bakery pop up

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Date: 18/8/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Bakery Pop up

YEAR OF THE EVENT

2023

NAME OF STUDENT

Ayush Shedge

ENROLLMENT NO (INST.)

:

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: Learned how to prepare a bakery pop up.

TOTAL SCORE 48 OUT OF 50

Signature of Student



Bakery pop up

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Date: 18/8/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT: Bakery Popup
YEAR OF THE EVENT: 2023
NAME OF STUDENT: Sid Oekani
ENROLLMENT NO (INST.): _____

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: Learned how to make bakery popup

TOTAL SCORE 46 OUT OF 50

Signature of Student





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EVENT: PARENTS INDUCTION BAKERY POP-UP SALE

SR. NO	YEAR	NAME OF THE STUDENT	18/8
1.	SYBHMCT	Arya Ghate	P
2.	SYBHMCT	Sujal Gaikwad	P
3.	SYBHMCT	Abhishek Katwate	P
4.	SYBHMCT	Apurva Joshi	P
5.	SYBHMCT	Abhijeet Katwate	P
6.	SYBHMCT	Sid Ochani	P
7.	SYBHMCT	Monika Sharma	P
8.	SYBHMCT	Atharava Kharat	P
9.	SYBHMCT	Ayush Shedge	P
10.	SYBHMCT	Harsh Londhe	P
11.	SYBHMCT	Shruti Bhosale	P
12.	SYBHMCT	Rupali Bobade	P
13.	SYBHMCT	Aditya Samgir	P
14.	SYBHMCT	Bhushan Gore	P
15.	SYBHMCT	Sahil Dhebe	P
16.	SYBHMCT	Vaishanavi Desale	P
17.	SYBHMCT	Revati Bhandare	P
18.	SYBHMCT	Rushikesh Landhe	P
19.	SYBHMCT	Karan Rathod	P

Signature of the Faculty-Incharge



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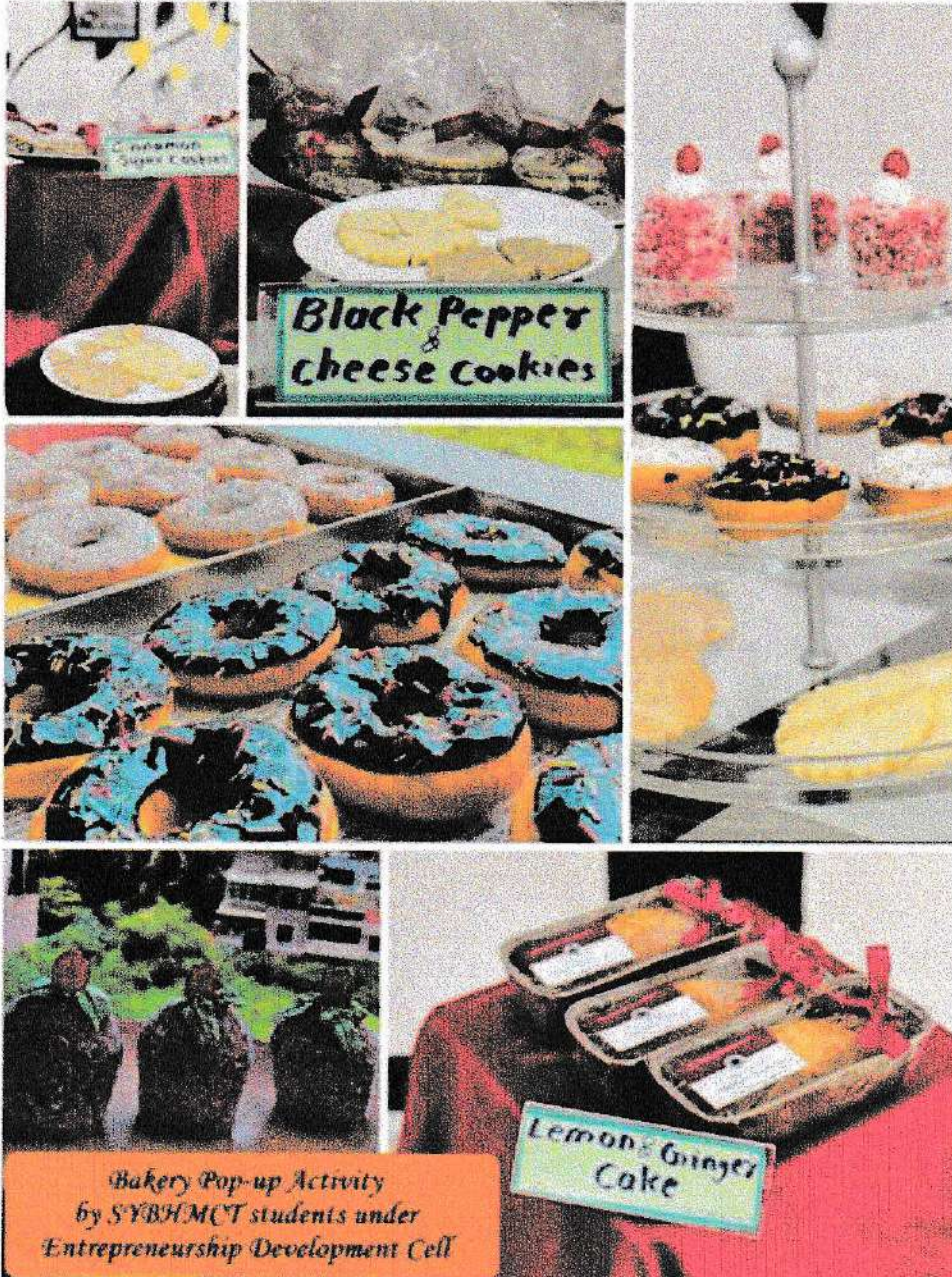


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Photos of Bakery Pop-up Sale



4/11/24, 10:55 AM

Gmail - Fwd: Students Schedule for 07th & 08th December 2022 (FCI college)



MSIHMCTRS PUNE <msihmctrsoffice@gmail.com>

Fwd: Students Schedule for 07th & 08th December 2022 (FCI college)

msihmct tpo <msihmcttpo@gmail.com>
To: msihmctrsoffice@gmail.com

Thu, Apr 11, 2024 at 10:38 AM

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

From: Sampada Paranjape <sampada@msihmctrs.in>

Date: Tue, Dec 6, 2022 at 2:38 PM

Subject: Re: Students Schedule for 07th & 08th December 2022 (FCI college)

To: Nagendraa R. Pathak <nagendraa.pathak@venkys.com>

Cc: Mr. Amit Popelakar Venkatesh Bala Ji Right Hand <aroplekar@gmail.com>, Dharmendra R. Pathak <pathakdharmendra81@gmail.com>, Johnson Easo Venkatesh Cafea <pjohnsoneaso@gmail.com>, msihmct tpo <msihmcttpo@gmail.com>

Dear Mr Pathak,

Please find attached the revised sheet.

regards

Sampada Paranjape

On Mon, 5 Dec 2022 at 16:52, Sampada Paranjape <sampada@msihmctrs.in> wrote:

Dear sir,

Please find attached the rota for the students.

Thanks and regard

Sampada Paranjape

On Sat, Dec 3, 2022, 17:12 Nagendraa R. Pathak <nagendraa.pathak@venkys.com> wrote:

Dear. Ms. Sampada

Greetings from the VHPL Pune!!!!!!!

Kindly find the below details given for 7th & 8th December 2022.



4/11/24, 10:55 AM

Gmail - Fwd: Students Schedule for 07th & 08th December 2022 (FCI college)

07/12/2022- Bakery - 4 students - 11.00 am. to 07.00 pm.

08/12/2022- Bakery - 4 students - 08.00 am. to 04.00 pm.

08/12/2022- Bakery - 4 students - 05.00 pm. to 05.00 am.

07/12/2022- Garde manger - 6 students - 09.00 am. to 05.00 pm.

08/12/2022- Garde manger - 6 students - 09.00 am. to 05.00 pm.

08/12/2022- Garde manger - 3 students - 05.00 pm. to 05.00 am.

08/12/2022- F & B Service - 15 students - 03.00 pm. to 05.00 am.

Special instructions

A - kitchen students they have to wear their own uniform.

B- service students they have to wear black trousers we will provide shirt from our end.

C- all students should carry their identity card it's necessary without that they can't enter inside the venue.

D - For all students we are providing transport from our end personal transport is not allowed.

E- During the functions students not allowed to consume of take any alcohol if we find any one doing so necessary action will be taken against the person.

F - Mobile phones are not allowed to be carried inside the function area

Please Note that the team leaders need to be briefed to mention all instructions to the students.

Feel free to contact undersigned for any further assistance.

Thanks & Regards,

Nagendraa R. Pathak

Sr. Food & Beverage Manager


Venkateshware Hatcheries Pvt. Ltd.

nagendraa.pathak@venkys.com

☎ 9860619448

Chaitanya bungalow, no.104, National housing society, baner road, Aundh, Pune 411067.

WEB : www.venkys.com

 **VENKYS.docx**
18K



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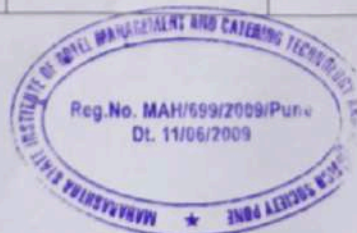


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VENKY'S ODC 7.12.22 & 8.12.22

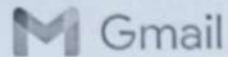
DATE	SHIFT	DEPARTMENT	NAME
7.12.22	9AM TO 5PM	Garde Manger	Tanmay Chikodikar Shounak Kulkarni Junaid Khan Prajyot Gurav Prasanna Musale Atharva Salunkhe
7.12.22	11AM TO 7PM	Bakery	Pratik Sawane Pankaj Gengaje Prasad Jadhav Ketan Dalvi
8.12.22	8AM TO 4PM	Bakery	Junaid Khan Pratik Sawane Prasad Jadhav Pankaj Gengaje
8.12.22	5PM TO 5AM	Bakery	Pratik Sawane Junaid Khan Shubham Naik Atharva Salunkhe
8.12.22	9AM TO 5PM	Garde Manger	Tanmay Chikodikar Shounak Kulkarni Shubham Naik Prasanna Musale Prajyot Gurav Atharva Salunkhe
8.12.22	5PM TO 5 AM	Garde Manger	Ketan Dalvi Prasad Jadhav
8.12.22	3PM TO 5 AM	FNB Service	Prabhanjan Naik Omkar Borkar Jagdish Agarwal Vishvajeet Patrudkar Shreyas Raghawant Prasad Kanade Max Heera Jayesh Sapkale Joel Gaikwad Dinesh Timande Sachin Bagel



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

4/11/24, 11:03 AM

Gmail - Re: Required F&B service & F&B production student for ODC.



msihmct tpo <msihmcttpo@gmail.com>

Re: Required F&B service & F&B production student for ODC.

Thu, Dec 15, 2022 at 10:53 AM

Sampada Paranjape <sampada@msihmctrs.in>

To: "Nagendraa R. Pathak" <nagendraa.pathak@venkys.com>

Cc: "Mr. Amit Popelakar Venkatesh Bala Ji Right Hand" <aroplekar@gmail.com>, "Dharmendra R. Pathak" <pathakdharmendra81@gmail.com>, msihmcttpo@gmail.com

Dear sir,

Thank you for your mail. Please note that we will be able to send only 20 students.

The details of these students would be provided shortly.

Thanks and regards

Sampada Paranjape

On Mon, Dec 12, 2022, 20:34 Nagendraa R. Pathak <nagendraa.pathak@venkys.com> wrote:

Dear. Ms. Sampada

Greetings from the VHPL Pune!!!!!!!

Kindly find the below requirement for F&B service & F&B production final year student for ODC in Venkateshware Hatcheries Pvt. Ltd. at NDA.

F&B Service - 100 number of students on 31/12/2022 @ 3.00 PM to 6.00 AM.

F&B Production (kitchen) - 30 number of students on 31/12/2022 @ 3.00 PM to 6.00 AM.

Feel free to contact undersigned for any further assistance.

Thanks & Regards,

Nagendraa R. Pathak
Sr. Food & Beverage Manager
Venkateshware Hatcheries Pvt. Ltd.
nagendraa.pathak@venkys.com
9860619448

Chaitanya bungalow, no.104, National housing society, baner road, Aundh, Pune 411067.
WEB : www.venkys.com





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Deepawali Delights 2022

Type of the Event: Entrepreneurship development Activity

Date of the Event: 14th October to 20th October 2022.

Objectives:


- To help students understand the upcoming trends and applying fusion in food products from bakery and their market demands.
- To encourage innovation and creativity among the students.
- To train the students for all the documentation required for the analysis of accounts.

Organised By: Entrepreneurship development cell													
Event Coordinator	Mr. Chintamani S.												
Venue	Bakery	Time / Duration	07 days										
Total Number of Participants	Students	Faculty	Non-Teaching										
28	20	7	1										
Event Details	A sale of customized hampers with a twist to the traditional Diwali faral was the theme of this event. There were around 6 hand-made gourmet fusion products by the students. A few to name were Chakali cookies, Coconut crescents, Thandai bombs, etc. Approximately 200 hampers were sold.												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
Learning Outcome	The students got an experience of managing the breakeven point and analysis of the accounts in a business.												
Mapping of the event with PO and CO		Program 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
Entrepreneurship Development Activity			✓	✓			✓	✓	✓		✓		✓

Enclosures:

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


Name and Sign of Event Coordinator


Dr. Seema Zagade
Principal
PRINCIPAL
(BHMCT)



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, website: msihmctrs.in

EVENT: DEEPAWALI DELIGHTS 2022

SR. NO	YEAR	NAME OF THE STUDENT	14/10	15/10	16/10	17/10	18/10	19/10	20/10
1.	Final year BHMCT	Athrava Salunkhe	P	P	P	P	P	P	P
2.	Final year BHMCT	Irawati Sathye	P	P	P	P	P	P	P
3.	Final year BHMCT	Nandini Jog	P	P	P	P	P	P	P
4.	Final year BHMCT	Nishigandha Raskar	P	P	P	P	P	P	P
5.	SYBHMCT	Aditya Gawade	P	P	P	P	P	P	P
6.	SYBHMCT	Swapnil Chaudhari	P	P	P	P	P	P	P
7.	SYBHMCT	Swaraj Bhosale	P	P	P	P	P	P	P
8.	SYBHMCT	Yash Katti	P	P	P	P	P	P	P
9.	SYBHMCT	Radhika Karnik	P	P	P	P	P	P	P
10.	SYBHMCT	Swapna Kulkarni	P	P	P	P	P	P	P
11.	SYBHMCT	Manasi Dhede	P	P	P	P	P	P	P
12.	SYBHMCT	Ojas Lachke	P	P	P	P	P	P	P
13.	SYBHMCT	Nandini Patange	P	P	P	P	P	P	P
14.	SYBHMCT	Siddhi Jagtap	P	P	P	P	P	P	P
15.	SYBHMCT	Samruddhi Khade	P	P	P	P	P	P	P
16.	SYBHMCT	Tanmayee Sutar	P	P	P	P	P	P	P
17.	SYBHMCT	Shruti Kataria	P	P	P	P	P	P	P
18.	SYBHMCT	Siddharth Shinde	P	P	P	P	P	P	P
19.	SYBHMCT	Yugandhara Bhosale Patil	P	P	P	P	P	P	P
20.	SYBHMCT	Tejasvi Tavdare	P	P	P	P	P	P	P

Signature of the Faculty-Incharge



Deepawali Delights
22

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PUNE



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Date: 14/10/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Deepawali Delights

YEAR OF THE EVENT

October 2022

NAME OF STUDENT

Oja Ojas Chhachake

ENROLLMENT NO (INST.)

202167

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1
Learning Outcome:						
		TOTAL SCORE <u>46</u> OUT OF 50				

2022

Signature of Student



Deepawali Delights

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Date: 14/10/20

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Deepawali Delights

YEAR OF THE EVENT

2022

NAME OF STUDENT

Irawati Sathre

ENROLLMENT NO (INST.) :

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	5 ✓	4	3	2	1
2.	Adequacy of resources	5 ✓	4	3	2	1
3.	Clarity of Instructions	5	4 ✓	3	2	1
4.	Time Management	5 ✓	4	3	2	1
5.	Contribution of activity towards learning new skills	5 ✓	4	3	2	1
6.	Practical Applicability	5 ✓	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3 ✓	2	1
8.	Level of autonomy	5 ✓	4	3	2	1
9.	Support of facilitator	5 ✓	4	3	2	1
10.	Overall satisfaction with the activity	5 ✓	4	3	2	1

Learning Outcome: Time Management, Product management

TOTAL SCORE 47 OUT OF 50

Irawati
Signature of Student



Deppawali

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Date: 14/10/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Deppawali Delights

YEAR OF THE EVENT

2022

NAME OF STUDENT

Athava Salunkhe

ENROLLMENT NO (INST.)

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: Effectiveness of teamwork & Time management.

TOTAL SCORE 35 OUT OF 50

A Salunkhe

Signature of Student





Date: 14/10/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Deepawali Delights

YEAR OF THE EVENT

2022

NAME OF STUDENT

Tarunayee Sutar

ENROLLMENT NO (INST.)

2021125

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: Learned to do a selling event.TOTAL SCORE 46 OUT OF 50

Signature of Student



Deepawali Delights

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Date: 14/10/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Deepawali Delights

YEAR OF THE EVENT

2022

NAME OF STUDENT

Radhika Karnik

ENROLLMENT NO (INST.)

202154

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome:
Time management

TOTAL SCORE 45 OUT OF 50

Signature of Student

R/Karnik



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Photos of Deepawali Delights



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Brochure for Deepawali Delights

Management & Catering Technology,
(Degree) Pune

**DEEPAWALI
DELIGHTS**

A Contemporary take on
Diwali & Traditional Fare

MSIHMCT (DEGREE), PUNE PRESENTS
**CUSTOMISED DIWALI
GIFT HAMPERS**

Contact:
Vedant: +91 92841 64890
Joel: +91 72638 05034

Venue: 412/A-1, K. M. Munshi Marg, Model Colony,
Pune - 411016





Festive Treats 2021

Type of the Event: **Entrepreneurship development Activity**

Date of the Event: 25th December, 2021 to 31st December 2021.

Objectives:

- To develop entrepreneurial skills among the students.
- To encourage students to do an extensive survey on market prices for products.
- To help students understand the trends in the bakery and packaging sector.

Organised By: Entrepreneurship development cell													
Event Coordinator	Mr. Chintamani S.												
Venue	Bakery	Time / Duration	07 days										
Total Number of Participants	Students	Faculty	Non-Teaching										
22	13	06	2										
Event Details	A sale of customized hampers with gourmet products that included mint cakesicles, sun-dried tomato focaccia, guilt-free chocolate bark, orange and thyme cookies, etc. was hand-made by the students and marketed to the customers. Approximately												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research Soft Skills										
Learning Outcome	The students got an experience of an end to end process involved in an entrepreneurial activity.												
Mapping of the event with PO and CO		Program Outcome											
Entrepreneurship Development Activity		P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
			✓	✓			✓	✓	✓		✓		✓

Enclosures:

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

Name and Sign of Event Coordinator

Dr. Seema Zagade
Principal
PRINCIPAL
(BHMCT)

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



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EVENT: FESTIVE TREATS 2021

SR. NO	YEAR	NAME OF THE STUDENT	25/12	26/12	27/12	28/12	29/12	30/12	31/12
1.	Final year BHMCT	Fatema Gavande	P	P	P	P	P	P	P
2.	Final year BHMCT	Pranav Ubhe	P	P	P	P	P	P	P
3.	Final year BHMCT	Yash Thakare	P	P	P	P	P	P	P
4.	Final year BHMCT	Shreya Gaitonde	P	P	P	P	P	P	P
5.	Final year BHMCT	Atharva Sangewar	P	P	P	P	P	P	P
6.	SYBHMCT	Aryan Khemchandani	P	P	P	P	P	P	P
7.	SYBHMCT	Madhura Lele	P	P	P	P	P	P	P
8.	SYBHMCT	Shubham Tukshetty	P	P	P	P	P	P	P
9.	SYBHMCT	Mukta Tikhe	P	P	P	P	P	P	P
10.	SYBHMCT	Jayesh Joshi	P	P	P	P	P	P	P
11.	SYBHMCT	Mayura Marathe	P	P	P	P	P	P	P
12.	SYBHMCT	Omkar Dhore	P	P	P	P	P	P	P
13.	SYBHMCT	Sanvi Rade	P	P	P	P	P	P	P

Signature of the Faculty-Incharge



Festive Treats 21.

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Date: 25/12/21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treats

YEAR OF THE EVENT

2021

NAME OF STUDENT

Shreyas G. Galaitonde

ENROLLMENT NO (INST.)

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	<u>5</u>	4	3	2	1
2.	Adequacy of resources	5	4	3	<u>2</u>	1
3.	Clarity of Instructions	5	<u>4</u>	3	2	1
4.	Time Management	5	<u>4</u>	3	2	1
5.	Contribution of activity towards learning new skills	<u>5</u>	4	3	2	1
6.	Practical Applicability	<u>5</u>	4	3	2	1
7.	Extent to which creativity was promoted	<u>5</u>	4	3	2	1
8.	Level of autonomy	5	4	<u>3</u>	2	1
9.	Support of facilitator	5	<u>4</u>	3	2	1
10.	Overall satisfaction with the activity	<u>5</u>	4	3	2	1

Learning Outcome: keeping accounts updated

TOTAL SCORE 42 OUT OF 50

Shreyas
Signature of Student





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Date: 25/12/21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY /

NAME OF THE EVENT:

Festive Treats 21

YEAR OF THE EVENT

2021-2022

NAME OF STUDENT

Yash Thakare

ENROLLMENT NO (INST.) :

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	✓ 4	3	2	1
2.	Adequacy of resources	5	✓ 4	3	2	1
3.	Clarity of Instructions	5	✓ 4	3	2	1
4.	Time Management	5	✓ 4	3	2	1
5.	Contribution of activity towards learning new skills	5	✓ 4	3	2	1
6.	Practical Applicability	5	✓ 4	3	2	1
7.	Extent to which creativity was promoted	5	✓ 4	3	2	1
8.	Level of autonomy	5	✓ 4	3	2	1
9.	Support of facilitator	5	✓ 4	3	2	1
10.	Overall satisfaction with the activity	5	✓ 4	3	2	1
Learning Outcome: <u>Learned Time management.</u>						
TOTAL SCORE <u>43</u> OUT OF 50						

Yash Thakare
Signature of Student



Festive Treats 21.

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Date: 25/12/21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive treat 21

YEAR OF THE EVENT

2021 - 2022

NAME OF STUDENT

Pranav ubhe


ENROLLMENT NO (INST.) :

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	5/	4	3	2	1
2.	Adequacy of resources	5/	4	3	2	1
3.	Clarity of Instructions	5	4/	3	2	1
4.	Time Management	5	4/	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2/	1
6.	Practical Applicability	5	4	3/	2	1
7.	Extent to which creativity was promoted	5	4	3/	2	1
8.	Level of autonomy	5	4/	3	2	1
9.	Support of facilitator	5/	4	3	2	1
10.	Overall satisfaction with the activity	5/	4	3	2	1

Learning Outcome: learnt about managing team and allocation of work for smooth work flow

TOTAL SCORE 40 OUT OF 50


Signature of Student



festive Treats 21

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Date: 25/12/21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

festive Treats

YEAR OF THE EVENT

2020/22

NAME OF STUDENT

Arya Keshavnandani

ENROLLMENT NO (INST.)

202062

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: Team Work

TOTAL SCORE 34 OUT OF 50

Arya
Signature of Student



Festive Treats
21.

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Date: 25/12/21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treats

YEAR OF THE EVENT

2021

NAME OF STUDENT

Sauri Rade

ENROLLMENT NO (INST.)

202096

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: communication skills development.

TOTAL SCORE 42 OUT OF 50

Sauri

Signature of Student



Festive 21

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Date: 25/12/21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive treat 2021

YEAR OF THE EVENT

2021 | 25/12/21 to 31/12/21

NAME OF STUDENT

Mukta Tikhe

ENROLLMENT NO (INST.)

2020122

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: New products & processes

TOTAL SCORE 47 OUT OF 50

Mukta
Signature of Student



Festive 21

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Date: 25/12/21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treats

YEAR OF THE EVENT

2021

NAME OF STUDENT

Mayura Marathe

ENROLLMENT NO (INST.)

202073

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	✓				
2.	Adequacy of resources			✓		
3.	Clarity of Instructions				✓	
4.	Time Management					✓
5.	Contribution of activity towards learning new skills			✓		
6.	Practical Applicability	✓				
7.	Extent to which creativity was promoted	✓				
8.	Level of autonomy				✓	
9.	Support of facilitator			✓		
10.	Overall satisfaction with the activity	✓				

Learning Outcome: It helped realise the importance of time management.

TOTAL SCORE 34 OUT OF 50

Mayura Marathe
Signature of Student



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FESTIVE TREATS 2021

25th December 2021 – 31st December 2021

Products In The Hamper



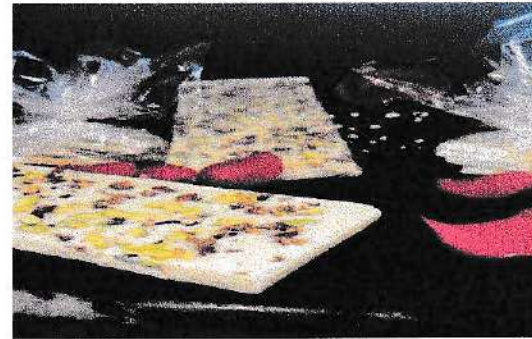
HAMPERS



CAKESICLES



FOCACCIA



ROSE AND PISTACHIO BARKS



RED VELVET YULE LOG



LEMON AND THYME COOKIES



Festive Treats 2023

Type of the Event: Entrepreneurship development Activity

Date of the Event: 18th December, 2023 to 23rd December 2023.

Objectives:

- To encourage teamwork and co-ordination in various departments.
- To develop entrepreneurial skills among the students.
- To help students understand the upcoming trends in the bakery and the market demands.

Organised By: Entrepreneurship development cell												
Event Coordinator	Mr. Chintamani S.											
Venue	Bakery	Time / Duration	07 days									
Total Number of Participants	Students	Faculty	Non-Teaching									
41	34	06	1									
Event Details	A sale of customized hampers with 10 gourmet products that included traditional plum cake, chocolate mandola, cheese croissant, etc. was hand-made by the students and marketed to the customers. Approximately 90 hampers and 40 cakes were sold.											
Type of Learning Outcome (Tick the appropriate option)												
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills								
Learning Outcome	The students got an experience of an end to end process involved in an entrepreneurial activity. Got insights on sharpening marketing skills and managing profit and loss in a business.											
Mapping of the event with PO and CO	Program Outcome											
	P1	P2	P3	P4	P5	P6	P7	P8	P9	P10	P11	P12
Entrepreneurship Development Activity		✓	✓			✓	✓	✓		✓		✓

Enclosures:

- Brochure
- Attendance Sheet (Wherever applicable)
- Feedback
- Photographs of the event

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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Brochure for Festive Treats 2023


2011-2012-2013

**SPREAD THE HAPPINESS THIS FESTIVE SEASON
BY GIFTING OUR BOX OF JOY!**

Traditional Plum Cake 250gms Rs. 350/-

Christmas Hampers are for Rs.750/-
It includes:

- *Traditional Plum Cake (250gms)
Contains Egg
Almond Mandola (4 pcs)
Jowar Ginger Bread Cookies (3 pcs)
Jalapeño Cheddar Bread (2 pcs)
Palmiers (4pcs)*
- *Cheese Croissants (2pc)
Contains Egg*

1 small jar of Strawberry and Chilly Relish

*For any enquires and orders please contact:
DEVESJ JANVEKAR: 9421631501*

ORDER DELIVERY AVAILABLE*

*Taxes Apply





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EVENT: FESTIVE TREATS 2023

SR. NO	YEAR	NAME OF THE STUDENT	18/12	19/12	20/12	21/12	22/12	23/12
1.	Final year BHMCT	Jayesh Joshi	P	P	P	P	P	P
2.	Final year BHMCT	Madhura Lele	P	P	P	P	P	P
3.	Final year BHMCT	Mayura Marathe	P	P	P	P	P	P
4.	Final year BHMCT	Hrishikesh Acharya	P	P	P	P	P	P
5.	Final year BHMCT	Shubham Taksheeti	P	P	P	P	P	P
6.	Final year BHMCT	Manali Kulkarni	P	P	P	P	P	P
7.	Final year BHMCT	Mukta Tikhe	P	P	P	P	P	P
8.	Final year BHMCT	Amej Nijampurkar	P	P	P	P	P	P
9.	▯YBHMCT	Swaraj Bhosale	P	P	P	P	P	P
10.	▯YBHMCT	Swapna Kulkarni	P	P	P	P	P	P
11.	▯YBHMCT	Yugandhara Bhosale Patil	P	P	P	P	P	P
12.	▯YBHMCT	Abhishek Mahajan	P	P	A	A	A	P
13.	SYBHMCT	Arya Ghate	P	P	P	P	P	P
14.	SYBHMCT	Abhishek Katwate	P	P	P	P	P	P
15.	SYBHMCT	Abhijeet Katwate	P	P	P	P	P	P
16.	SYBHMCT	Ayush Shedge	P	P	P	P	P	P
17.	SYBHMCT	Riddhi Shinde	P	P	P	P	P	P
18.	SYBHMCT	Anish Jere	P	P	P	P	P	P
19.	SYBHMCT	Prathamesh Gorpade	P	P	P	P	P	P
20.	SYBHMCT	Sujal Gaikwad	P	P	P	P	P	P



21.	SYBHMCT	Apurva Joshi	P	P	P	P	P	P
22.	SYBHMCT	Aditya Samgir	P	P	P	P	P	P
23.	SYBHMCT	Vaishnavi Desale	P	P	P	P	P	P
24.	SYBHMCT	Rajat Auti	P	P	P	P	P	P
25.	SYBHMCT	Piyush Manolkar	P	P	P	P	P	P
26.	FYBHMCT	Soham Malvade	P	P	P	P	P	P
27.	FYBHMCT	Kanishk Renapure	P	P	P	P	P	P
28.	FYBHMCT	Jignesh Sonawne	P	P	P	P	P	P
29.	FYBHMCT	Vaibhav Patel	P	P	P	P	P	P
30.	FYBHMCT	Aditi Waghlikar	P	P	P	P	P	P
31.	FYBHMCT	Prasad Lambate	P	P	P	P	P	P
32.	FYBHMCT	Arjun Borate	P	P	P	P	P	P
33.	FYBHMCT	VAibhavi Thakur	P	P	P	P	P	P
34.	FYBHMCT	Tanmay Sonawane	P	P	P	P	P	P



Signature of the Faculty-Incharge



Festive Treats 23.

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Date:

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive treat 2.0

YEAR OF THE EVENT

2023

NAME OF STUDENT

Abhishek Mahajan
Ameey Nijampurkar

ENROLLMENT NO (INST.)

2020170

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5/	4	3	2	1
2.	Adequacy of resources	5/	4	3	2	1
3.	Clarity of Instructions	5/	4	3	2	1
4.	Time Management	5/	4	3	2	1
5.	Contribution of activity towards learning new skills	5/	4	3	2	1
6.	Practical Applicability	5/	4	3	2	1
7.	Extent to which creativity was promoted	5	4/	3	2	1
8.	Level of autonomy	5	4/	3	2	1
9.	Support of facilitator	5	4/	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome:

TOTAL SCORE 46 OUT OF 50

Signature of Student



Festive Treat 23

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Date:

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive treat 20

YEAR OF THE EVENT

2023 ~~24~~

NAME OF STUDENT

Jayesh Joshi
Manali Kulkarni

ENROLLMENT NO (INST.)

202050

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5/	4	3	2	1
2.	Adequacy of resources	5/	4	3	2	1
3.	Clarity of Instructions	5/	4	3	2	1
4.	Time Management	5/	4	3	2	1
5.	Contribution of activity towards learning new skills	5/	4	3	2	1
6.	Practical Applicability	5/	4	3	2	1
7.	Extent to which creativity was promoted	5/	4	3	2	1
8.	Level of autonomy	5/	4	3	2	1
9.	Support of facilitator	5/	4	3	2	1
10.	Overall satisfaction with the activity	5	4/	3	2	1

Learning Outcome: Managing Over all teams & Products.

TOTAL SCORE 49 OUT OF 50

Signature of Student



FT 23



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Date: 22/12/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT: Festive Treats
YEAR OF THE EVENT 2023
NAME OF STUDENT Tanmay Sonawane
ENROLLMENT NO (INST.) 2023090

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1
Learning Outcome: <u>It helped me in building several skills</u>						
		TOTAL SCORE <u>50</u> OUT OF 50				

Tanmay
Signature of Student





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Date: 22/12/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treats

YEAR OF THE EVENT

2023

NAME OF STUDENT

Vaibhavi Thakur

ENROLLMENT NO (INST.)

2023097

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	5	④	3	2	1
2.	Adequacy of resources	5	④	3	2	1
3.	Clarity of Instructions	⑤	4	3	2	1
4.	Time Management	⑤	4	3	2	1
5.	Contribution of activity towards learning new skills	5	④	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	④	3	2	1
8.	Level of autonomy	5	④	3	2	1
9.	Support of facilitator	⑤	4	3	2	1
10.	Overall satisfaction with the activity	⑤	4	3	2	1

Learning Outcome: As it was our first year we learned many things. We got to know how in actual an event works. Many ideas were generated which lead into a successful event. My personal experience was great as I got to know so many new things, techniques, skills.

TOTAL SCORE 40 OUT OF 50

Vaibhavi

Signature of Student





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Date: 22/12/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treats
2023

YEAR OF THE EVENT

NAME OF STUDENT

Swapna Kulkarni

ENROLLMENT NO (INST.)

202166

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1
Learning Outcome:						
TOTAL SCORE <u>50</u> OUT OF 50						

Swapna
Signature of Student



1 FT 23



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Date: 22/12/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treats

2023

YEAR OF THE EVENT

NAME OF STUDENT

Swarnaj Bhosale

ENROLLMENT NO (INST.)

202111

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome:

TOTAL SCORE 50 OUT OF 50

Swarnaj Bhosale

Signature of Student



1 FT23



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Date: 22/12/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT: Festive Treats

YEAR OF THE EVENT 2023

NAME OF STUDENT Yugandhasa Bhosale Patil

ENROLLMENT NO (INST.) : 202109

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: learnt about teamwork, great experience.

TOTAL SCORE 50 OUT OF 50

Bhosale
Signature of Student



1 FT 23



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Date: 22/12/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treats

YEAR OF THE EVENT

2023

NAME OF STUDENT

Anya Girhate

ENROLLMENT NO (INST.)

202222

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: Got to learn about different bakery products, new products.

TOTAL SCORE 50 OUT OF 50

AGL
Signature of Student





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Date: 22/12/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treats

YEAR OF THE EVENT

2023

NAME OF STUDENT

Shubham Tukshetti

ENROLLMENT NO (INST.)

2020124

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1
Learning Outcome:						
TOTAL SCORE <u>47</u> OUT OF 50						


Signature of Student



FT 23

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PUNE



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Date: 22/12/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treks

YEAR OF THE EVENT

2023

NAME OF STUDENT

Hrishikesh Acharya

ENROLLMENT NO (INST.)

202001

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	5	<u>4</u>	3	2	1
2.	Adequacy of resources	5	4	<u>3</u>	2	1
3.	Clarity of Instructions	5	4	<u>3</u>	2	1
4.	Time Management	5	4	<u>3</u>	2	1
5.	Contribution of activity towards learning new skills	5	4	<u>3</u>	2	1
6.	Practical Applicability	5	<u>4</u>	3	2	1
7.	Extent to which creativity was promoted	5	<u>4</u>	3	2	1
8.	Level of autonomy	5	4	<u>3</u>	2	1
9.	Support of facilitator	5	4	<u>3</u>	2	1
10.	Overall satisfaction with the activity	5	4	<u>3</u>	2	1

Learning Outcome:

TOTAL SCORE 33 OUT OF 50

HR
Signature of Student



1 FT 23

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Date: 22/12/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treats 2023

YEAR OF THE EVENT

2023

NAME OF STUDENT

Konishk Renopure

ENROLLMENT NO (INST.)

2023082

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	✓5	4	3	2	1
2.	Adequacy of resources	✓5	4	3	2	1
3.	Clarity of Instructions	5	✓4	3	2	1
4.	Time Management	✓5	4	3	2	1
5.	Contribution of activity towards learning new skills	✓5	4	3	2	1
6.	Practical Applicability	✓5	4	3	2	1
7.	Extent to which creativity was promoted	5	✓4	3	2	1
8.	Level of autonomy	5	✓4	3	2	1
9.	Support of facilitator	✓5	4	3	2	1
10.	Overall satisfaction with the activity	✓5	4	3	2	1

Learning Outcome: How to work in a team efficiently and work towards a common objective

TOTAL SCORE 47 OUT OF 50

Konishk R
Signature of Student



1 FT 23



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Date: 22/12/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treats 2023

YEAR OF THE EVENT

2023

NAME OF STUDENT

Soham S. Malvade

ENROLLMENT NO (INST.)

2023057

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: Great Experience!

TOTAL SCORE 44 OUT OF 50


Signature of Student





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Date: 22/12/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

festive treats

YEAR OF THE EVENT

2023-24

NAME OF STUDENT

Riddhi Shinde

ENROLLMENT NO (INST.)

202273

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	5	(4)	3	2	1
2.	Adequacy of resources	(5)	4	3	2	1
3.	Clarity of Instructions	5	(4)	3	2	1
4.	Time Management	5	(4)	3	2	1
5.	Contribution of activity towards learning new skills	(5)	4	3	2	1
6.	Practical Applicability	(5)	4	3	2	1
7.	Extent to which creativity was promoted	(5)	4	3	2	1
8.	Level of autonomy	(5)	4	3	2	1
9.	Support of facilitator	(5)	4	3	2	1
10.	Overall satisfaction with the activity	(5)	4	3	2	1

Learning Outcome:

Got good opportunity

TOTAL SCORE 47 OUT OF 50

Riddhi
Signature of Student



FT 23

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Date: 22/12/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive treats

YEAR OF THE EVENT

2023-24

NAME OF STUDENT

Rajat Auti

ENROLLMENT NO (INST.)

202204

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome:

Best Experience

TOTAL SCORE 49 OUT OF 50

Rajat

Signature of Student



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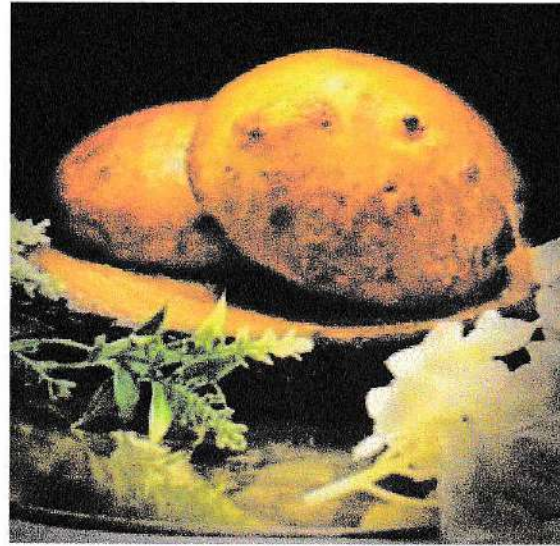
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FESTIVE TREATS 2023
18th to 23rd December 2023



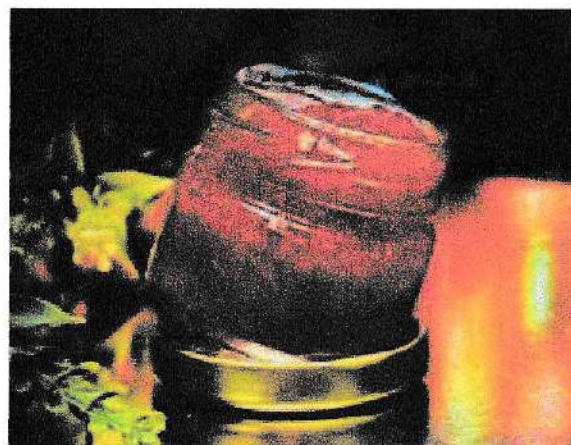
CHOCOLATE MANDOLA



**JALEPANO AND CHEESE
BREAD**

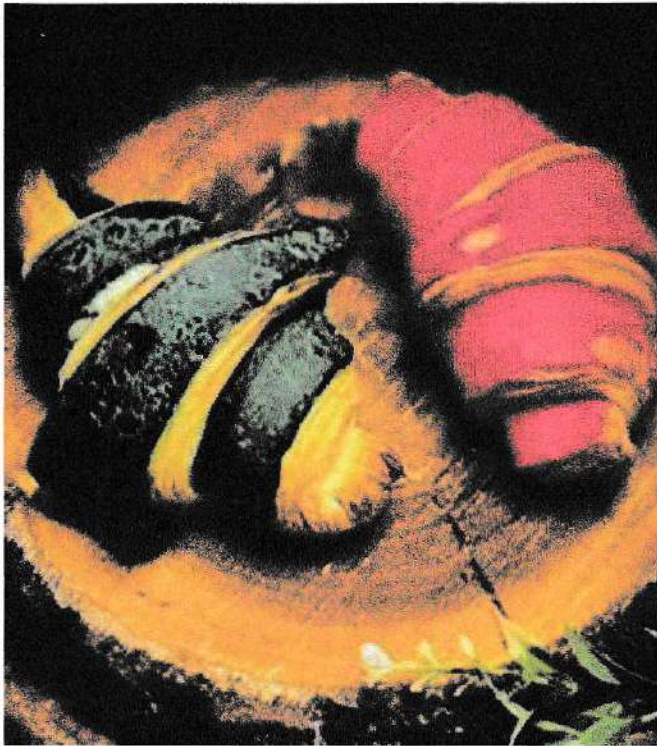


CINNAMON PALMIERS



**STRAWBERRY AND CHILLY
RELISH**



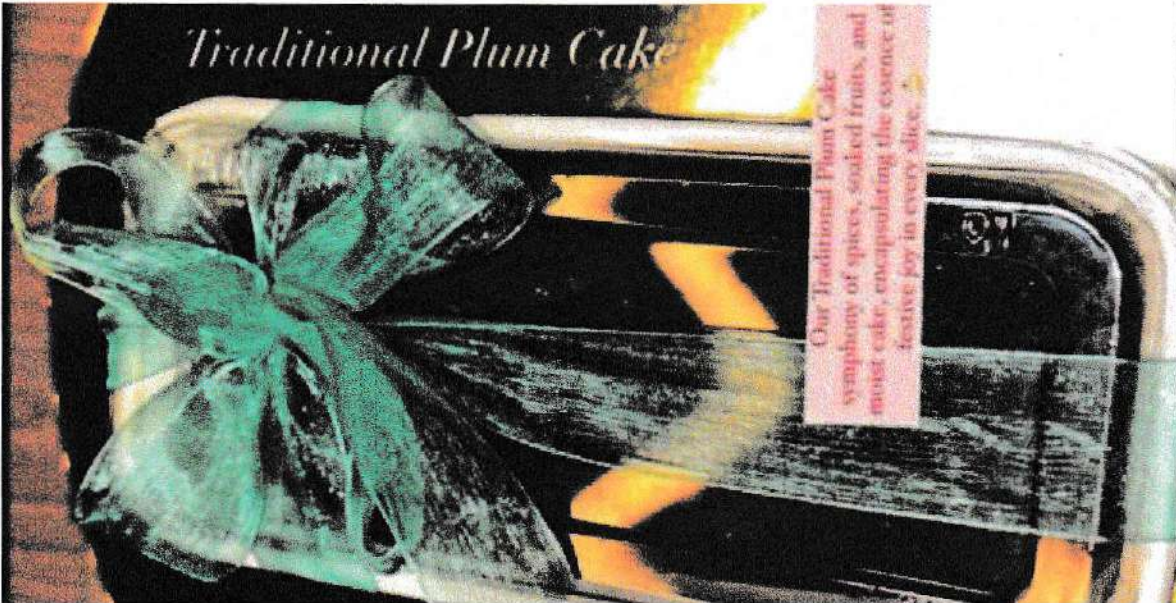


CHEESE CROISSANT



JOWAR GINGER BREAD COOKIES

Satisfy your cravings with the spicy crunch of gingerbread, now in a wholesome twist with jowar, offering a crunchy, guilt-free delight.



TRADITIONAL PLUM CAKE

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Reg.No. MAH/699/2009/Pune
Dt. 11/06/2009



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Modak – o – sav 2023

Type of the Event: Entrepreneurship development Activity.

Date of the Event: 13th September to 20th September 2023.

Objectives:

- To develop creativity and innovation among the students.
- To encourage students to do an extensive survey on market prices for products.
- To help students understand the sale of one product with flavour variations.

Organised By: Entrepreneurship development cell													
Event Coordinator	Dr. Vidya Kadam												
Venue	Bakery	Time / Duration	07 days										
Total Number of Participants	Students	Faculty	Non-Teaching										
24	18	4	2										
Event Details	A sale of customized boxes of chocolate modak was done by the students. The students tried various combinations and finalized 4 unique flavours like Orange and Hibiscus, Dark chocolate rochers, kesar pista, etc. Approximately 112 boxes of modak with assortment of either 11 or 21 modak each were sold.												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
-	✓	✓	✓	✓									
Learning Outcome	The students got an experience of an end to end process involved in an entrepreneurial activity.												
Mapping of the event with PO and CO		Program Outcome											
Entrepreneurship Development Activity		P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
			✓	✓			✓	✓	✓		✓		✓

Enclosures:

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

Name and Sign of Event Coordinator

Dr. Seema Zagade
Principal
PRINCIPAL
(BHMCT)

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



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Photos of Modak-o-sav 2023

13th September to 20th September 2023



Modak utsav

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Date: 13/09/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT: Modak utsav
YEAR OF THE EVENT: 2023
NAME OF STUDENT: Tejas Jajjal
ENROLLMENT NO (INST.): _____

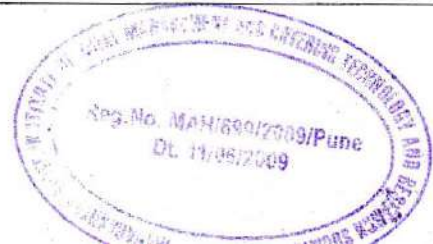
Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork		4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions		4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills		4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted		4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator		4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: Team work learning. Learned about Time management. It was very good working this event

TOTAL SCORE 45 OUT OF 50

Tejas Jajjal
Signature of Student



modak

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Date: 13/11/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Modak Utsav

YEAR OF THE EVENT

23 2023

NAME OF STUDENT

Niraj Turekar

ENROLLMENT NO (INST.) :

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: Learned how to make different type of Modak

TOTAL SCORE 46 OUT OF 50

Niraj Turekar
Signature of Student



Modak

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Date: 13/9/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Modak Utsav

YEAR OF THE EVENT

23 2023

NAME OF STUDENT

DAKSH Jere Agarwal

ENROLLMENT NO (INST.)

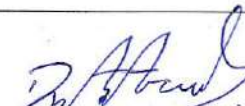
202201

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5 ✓	4	3	2	1
2.	Adequacy of resources	5 ✓	4	3	2	1
3.	Clarity of Instructions	5 ✓	4	3	2	1
4.	Time Management	5 ✓	4	3	2	1
5.	Contribution of activity towards learning new skills	5 ✓	4	3	2	1
6.	Practical Applicability	5 ✓	4	3	2	1
7.	Extent to which creativity was promoted	5 ✓	4	3	2	1
8.	Level of autonomy	5 ✓	4	3	2	1
9.	Support of facilitator	5 ✓	4	3	2	1
10.	Overall satisfaction with the activity	5 ✓	4	3	2	1

Learning Outcome: Multitasking, teamwork, working in time

TOTAL SCORE 50 OUT OF 50


Signature of Student



Modak

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Date: 13/9/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Modak utsav

YEAR OF THE EVENT

2023

NAME OF STUDENT

~~Atish~~ Gandhan Bakre

ENROLLMENT NO (INST.) :

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
		5	4	3	2	1
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: Learned to work in team, Creative input.

TOTAL SCORE 47 OUT OF 50

Bakre
Signature of Student



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EVENT: MODAK-O-TSAV 2023

SR. NO	YEAR	NAME OF THE STUDENT	13/9	14/9	15/9	16/9	17/9	18/9	19/9	20/9
1.	SYBHMCT	Arya Gate	P	P	P	P	P	P	P	P
2.	SYBHMCT	Sujal Gaikwad	P	P	P	P	P	P	P	P
3.	SYBHMCT	Prathamesh Ghorpade	P	P	P	P	P	P	P	P
4.	SYBHMCT	Abhishek Katwate	P	P	P	P	P	P	P	P
5.	SYBHMCT	Aditya Sangir	P	P	P	P	P	P	P	P
6.	SYBHMCT	Apurva Joshi	P	P	P	P	P	P	P	P
7.	SYBHMCT	Tejas Jajjal	P	P	P	P	P	P	P	P
8.	SYBHMCT	Dhruv Kondre	P	P	P	P	P	P	P	P
9.	SYBHMCT	Rupali Bobade	P	P	P	P	P	P	P	P
10.	SYBHMCT	Shruti Bhosale	P	P	P	P	P	P	P	P
11.	SYBHMCT	Abhijeet Katwate	P	P	P	P	P	P	P	P
12.	SYBHMCT	Viraj Turekar	P	P	P	P	P	P	P	P
13.	SYBHMCT	Vaishnavi Desale	P	P	P	P	P	P	P	P
14.	SYBHMCT	Rewati Bhandare	P	P	P	P	P	P	P	P
15.	SYBHMCT	Athrava Kharat	P	P	P	P	P	P	P	P
16.	SYBHMCT	Rajat Auti	P	P	P	P	P	P	P	P
17.	SYBHMCT	Anish Jere	P	P	P	P	P	P	P	P
18.	SYBHMCT	Ayush Shedge	P	P	P	P	P	P	P	P

Signature of the Faculty-Incharge



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REF: MSIHMCTRS/BHMCT/2020/

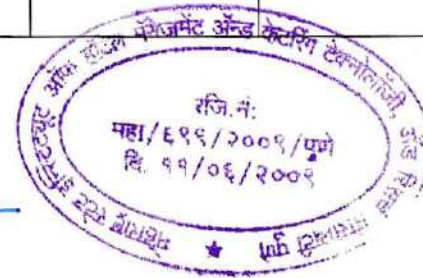
Date: 21/09/2021

EVENT CALENDER FOR THE YEAR OF 2021- 22 ODD SEM
BHMCT & MHMCT

Following students centered activities are planned for the Academic Year 2021-22

Date	Activity	Coordinator for the event	Class	Activity Conducted Date	Relevance to PO's	Remark
1 st week of Sept. 2021	Teachers Day	Mr. D. Joshi Mr.D .Janvekar	All Students			
4 th week of Sept. 2021	Guest lecture on architecture of Restaurant by --- (Visit to incognito)	Ms. S. Paranjpe	Final Year BHMCT Spl. F & B	30/10	2,5,12	OK
	Guest lecture by Ex. Housekeeper Mr. Panse – Taj Pune	Dr. V. Kadam	FY BHMCT	16/12 and 14/12	1,2,5,11	OK
3 rd week of Oct 2021	Planning of Bread Day – Online activity, quiz & competition.	Mr. S. Rayarikar	SY BHMCT	—	1,4,12	Could Not Conduct
	Guest lecture on Banquet Sales by Mr. Sourabh Singh Pardeshi	Mr. D. Janvekar	SY BHMCT	18/11/2021	1,2,3,5,8,12	OK

Am



Date	Activity	Coordinator for the event	Class	Activity Conducted Date	Relevance to PO's	Remark
4 th week of Oct 2021	Online Guest lecture on Revenue & Yield Mgmt. concept adopted in stave Hotels by ----	Dr. S. Zagade	Final Year BHMCT Spl. F.O.	Online Revenue Mgmt. was attended 9/12/21	1,2,5,10	Online Revenue Mgmt Forum, webinar was attended by students
	Online Guest lecture on Post Pandemic Prac-- -- outl	Mr. V. Sarup	FY BHMCT		1,2,5,8	
	Guest Lecture on Bartending by ---	Ms. S. Paranjpe	SY BHMCT	25/11	2,5,8	ent
	To organize a guest lecture / demo by chef --- --- on South- Asian cuisine	Mr. A. Manolkar	TY BHMCT	27/10/21	7,4,5,2	<u>Dravell</u>
1 st week of academic schedule	Guest lecture on Introduction to F & B industry & opportunities in F & B by --- (ESIP)	Mr. D. Janvekar	FY BHMCT	09/12/2021	1,2,3,6,10,11	Mr. Anil Nayar <u>ESIP</u>
	ESIP & 7 Days with various guest lectures highlighting the Industry	Mr. C. Sahsrabudhe Mr. D. Joshi Mr. D. Janvekar	FY BHMCT	2-12-21 to 18-12-21	1,2,11,12	Online Conducted <u>ESIP</u>
	Guest lecture on Introduction to Housekeeping & F. O. by ---	Mr. D. Joshi	FY BHMCT		2,5,6	



Date	Activity	Coordinator for the event	Class	Activity Conducted Date	Relevance to PO's	Remark
2 nd week of academic schedule	A talk on Chef's day in a hotel by Ex Chef of Park Hayatt, Mr. Abhijeet Bitla from Channai	Mr. C. Sahsrabudhe	FY BHMCT		1,2,11,12	Due to unavailability of Chef not able to conduct
3 rd week of academic schedule	Freshers Party	Mr. D. Joshi Mr. D. Janvekar	All Classes			
3 rd week of Nov.. 2021	Cake Demonstration by Mr. Ratnakar Jape	Mr. S. Rayarikar Ms. P. Pawar	SY BHMCT	3/12/21	1,2,4,5,12	<u>5007</u>
	Hospi-Tech Intercollegiate competition	Mr. D. Joshi Mr. D. Janvekar	All Students		1,3	
4 th week of Nov. 2021	Guest lecture – F. O Manager – Mr. Yogesh D. from Hyatt	Dr. V. Kadam	FY BHMCT	14/12/21	7,5,11,12	<u>Ch</u>
	World Tourism Day	Mr. D. Joshi Mr. D. Janvekar	All Students	27/09/2021	11	<u>Exechny</u>

Amsoodhu

Principal



17/19



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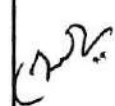




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☎ - 25676640 Email: msihmcttpo@gmail.com , web site: msihmctrs.in

REF: MSIHMCTRS/BHMCT/2022/864

Date: 01.09.2022

Revise **Faculty workload** for ODD Semester 2022-2023

Sr. No.	Name of Faculty	Subject Taught	Workload				Other Duties	Sign
			Th	Pr	Total	Net Total		
1.	Dr. Seema Zagade	Accommodation Opt. – III (C 303)	02	04	06	06	-	
2.	Mr. Sachin Rayarikar	Sp. In Food Prod. Mgmt. (CS 701 A)	04	08	12	17	BHMCT & MHMCT Training & Placement Coordinator, Purchasing Committee, Sodexo, SY MHMCT Internal Monitoring, IQAC member, QIP Committee, NBA Criteria 6 & 7, 4 th Floor In-charge, AMC & Maintenance Committee, Time Table Committee, Final Year, BHMCT Class Counselor, E.D Cell, Green Campus / Environment Committee, Industry & Institute Cell	
		Research Methodology (C 705)	02	-	02			
		Food Production Mgt. (MH 106 A)	03	-	03			
3.	Mr. Vikas Sarup					-		
4.	Dr. Vidya Kadam	Sp. In Accommodation Mgmt. (CS 701 C)	04	08	12	16	Research Cell, RTI officer, NBA Criteria 6 & 7. Anti-ragging committee & Anti Ragging Squad In-charge, Faculty development programme coordinator, DSR in-charge, SY BHMCT Internal Monitoring (Batch – I), IQAC coordinator, NBA Criteria 1 & 5, Time Table Committee, 6 th Floor In-charge, Stores Committee, De-Asara & MTDC Coordinator, SC / ST cell, ICC & ED Cell, Internal complaint committee, Grievance Redressal cell, Green Campus / Environment Committee, Purchasing Committee,	
		Accommodation Opt. (MH 106 C)	03	-	03			
		Summer Internship Programme (MH307)	01	-	01			
5.	Mr. Darshan Joshi	Basic Room Division – I (C 103)	02	08	10	21	SCA In-charge, Grievance Redressal cell, Computer department in-charge, Security, BHMCT & MHMCT COE, IQAC member, 1 st Floor, Public & Periphery Area, Terrace In-charge Parking lot In-charge, NBA Criteria 2 & 4, Institute Pest Control, Library Committee, FY BHMCT Class Counsellor (Batch – II), SY BHMCT Internal Monitoring (Batch –II), Social	
		Tourism Operations (GE 706 B)	02	-	02			
		Tourism - a Global Perspective (MH101)	03	-	03			
		Tourism Destination India (Internal)	02	-	02			
		Field Work (MH108)	04	-	04			

Sr. No.	Name of Faculty	Subject Taught	Workload				Other Duties	Sign
			Th	Pr	Total	Net Total		
6	Mr. Abhay Manolkar	Food Production – I (C101)	02	16	18	21	BHMCT, Short Course & Rich Graviss Coordinator, Anti ragging Committee & Anti Ragging Squad, Stores Committee, DTE, AICTE, SPPU-website related correspondence, 5 th Floor In-charge, NBA Criteria 2 & 4, FY BHMCT Class Counsellor (Batch – I), Start Up and Innovation Cell In-charge, SC / ST cell, FY BHMCT Internal Monitoring (Batch – II), Admission Committee	
		Dissertation based on topic from operational Elective (MH306)	03	-	03			
7	Mr. Chintamani Sahasrabudhe	Food Production – III (C 301)	02	16	18	18	Rational, SC & ST committee, Internal complaint committee, QIP committee, Website In-charge, Final Year BHMCT Internal Monitoring, SY BHMCT Class Counselor (Batch – I), Library Committee, NBA Coordinator, 3 rd Floor In-charge, NBA Criteria 3 & 8, Stores Committee, ED Cell, Grievance Redressal cell, AMC & Maintenance Committee.	
8	Ms. Sampada Paranjpe	Hospitality Sales – A (DSE 306)	03	-	03	15	MHMCT Coordinator, Monthly Performance & Annual Report In charge, Internal Complaint committee, Students Development Officer, Website In-charge, AV aids In charge, Purchasing Committee, Hostel In-charge, Library Committee, NBA Criteria 1 & 5, FY MHMCT Internal Monitoring, ODC In charge, QIP committee, Language Lab, Industry & Institute Cell,	
		Sp. In F & B Service Mgmt. (CS 701 B)	04	08	12			
9	Mr. Devesh Janvekar	Basic Rooms Division – I (C103)	02	08	10	22		
		Accommodation Opt. – III (C 303)	-	04	04			
		Computer Fundamental – (DSE 306 B)	03	-	03			
		Disaster Management – (C 702)	03	-	03			
		P. D. (Internal) Section- I & II - (MH 107)	02	-	02			
		Cyber Security	02	-	-			
		Soft Skills	02	-	-			
10	Ms. Pooja Pawar	Food Production – III (C301)	02	16	18	24		
		Environment Science – (C 704)	03	-	03			
		Material Management - MH 303)	03	-	03			
11	Ms. Anahita Manna	Food Production – I (C 101)	02	16	18	35		
		F & B Service – III (C 302) (Div. – II)	02	08	10			
		Soft Skills Management - (C 305)	04	-	04			
		F & B Service Mgt. (MH 106B)	03	-	03			

REG. NO. MAH/699/2009/PUNE
 Dt. 11/06/2009

Sr. No.	Name of Faculty	Subject Taught	Workload				Other Duties	Sign
			Th	Pr	Total	Net Total		
4.	Ms. Pooja Mashale	F & B Service – III (C 302) (Div. - I)	02	08	10	10	-	P
5.	Mr. Ravindra Jayade	Managerial Economics - (GE 706 A)	02	-	02	05	-	R
		Managerial Economics – (MH 305)	03	-	03			
6.	Ms. Ketki Patwardhan	Hotel Law – (C 304) Div. I & II	04	-	04	07	-	K
		Hospitality Law – (MH 304)	03	-	03			
7.	Ms. Neeta Khinvasara	French – (C 105) Div. I & II	04	-	04	04	-	K
8.	Mr. Nitin Kshirsagar	Principle of Management – (C 104) Div. I & II	06	-	06	15	-	N
		Total Quality Mgmt.- (C 703)	03	-	03			
		Organization Development and Leadership (MH 104)	03	-	03			
		Entrepreneurship Development (MH301)	03	-	03			
9.	Ms. Anushree Dixit	Basic Rooms Division – I (C 103) Div. - I	02	08	10	13	-	A
		Customer Relationship Mgmt.(MH 103)	03	-	03			
10.	Ms. Mugdha Satalkar	Accommodation Opt. – III (C303) Div. – II)	02	08	10	10	-	M
11.	Ms. Gauri Nadkar	Marketing for Hospitality and Tourism- (MH 102)	03	-	03	03	-	G
12.	Mr. Madhav Dhayagude	Statistics & Quantitative Techniques – (MH 105)	03	-	03	03	-	M
13.	Mr. Kumar Patwardhan	Financial Management – (MH302)	03	-	03	03	-	K

[Signature]
Principal

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



o/c
[Signature]
11/9/22
[Signature]

6540 - Maharashtra State Institute of Hotel Management & Catering Technology, Pune
 महाराष्ट्र राज्य इन्स्टिट्यूट ऑफ हॉटेल मॅनेजमेण्ट अँड केटरिंग टेकनोलजी पुणे

Technical Help Line Number : 8879692687

Institute Status Details for Degree

Uploaded Required Document	Confirmed by Institute	Course Approved by RO			RO Remark, If any	Springboard Bulk Registration
		Total	Approved	Pending		
YES	YES	2	2	0	-	

Dashboard - Intake 2022-23

AICTE Approved Master of H.M.C.T. Affiliated to Savitribai Phule Pune University having Un-Aided, Non-Autonomous and Non-Minority Courses

Choice Code	Course Name	Course Status	Intake 2022-23	Intake 2023-24					DTE/RO Approval Status
				Intake (AICTE)	GR	Court / Other Case	University Affiliated	Final for Admission	
654044210	Master in HMCT	Regular	24	24	24	--	24	24	Approved
		Total	24	24	24	--	24	24	

AICTE Approved Bachelor of H.M.C.T. Affiliated to Savitribai Phule Pune University having Un-Aided, Non-Autonomous and Non-Minority Courses

Choice Code	Course Name	Course Status	Intake 2022-23	Intake 2023-24					DTE/RO Approval Status
				Intake (AICTE)	GR	Court / Other Case	University Affiliated	Final for Admission	
654044110	Hotel Management and Catering Technology	Regular	120	120	120	--	120	120	Approved
		Total	120	120	120	--	120	120	

Directorate of Technical Education, Maharashtra State, Mumbai

3, Mahapalika Marg, Post Box No.1967 opposite Metro Cinema, Mumbai-400001. (M.S.)



PRINCIPAL
(UG -PG)

Maharashtra State Institute of Hotel
 Management & Catering Technology
 Shivajinagar, Pune - 411 016



Surrender Seats Report

Note:

Intake shown below is Final for Admission for Academic Year 2022-23 and Distribution of Seats is not Final. It may vary at the time of Final Seat Distribution.

[6540] Maharashtra State Institute of Hotel Management & Catering Technology, Pune

Choice Code	Course Level	Program	Course Name	Course Types	Participate in CAP	Intake 2022	CAP other than MI %	CAP for MI %	IL %	CAP other than MI Seats	CAP for MI Seats	IL Seats
654044110	Degree Courses	Bachelor of H.M.C.T.	Hotel Management and Catering Technology	Regular	Yes	120	100.00	0.00	0.00	120	0	0
654044210	Post Graduate Degree Courses	Master of H.M.C.T.	Master in HMCT	Regular	Yes	24	100.00	0.00	0.00	24	0	0

Declaration by the Institute

I understand and certify that, the entries made in the Course details Form are correct and true to the best of my knowledge.



Director/Principal

PRINCIPAL
(UG -PG)

Maharashtra State Institute of Hotel
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Shivajinagar, Pune - 411 016

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